



## PROGRAMA CONJUNTO FAO/OMS SOBRE NORMAS ALIMENTARIAS COMITÉ DEL CODEX SOBRE ADITIVOS ALIMENTARIOS

### Quincuagésima tercera reunión

#### ARMONIZACIÓN DE LAS DISPOSICIONES SOBRE ADITIVOS ALIMENTARIOS DE LAS NORMAS PARA PRODUCTOS:

#### Informe del GTE encargado de la armonización

El GTE encargado de la armonización estuvo presidido por Australia y copresidido por los Estados Unidos de América y el Japón. Los miembros del GTE fueron Arabia Saudita, Brasil, Canadá, Chile, Egipto, Estados Unidos de América, Federación de Rusia, Francia, India, Indonesia, Japón, Nueva Zelandia, Reino Unido, República de Corea, El Salvador, Senegal, Tailandia, Unión Europea, Viet Nam, EFEMA, FIA, ICBA, IDF, IFAC, IFU, ingredientes alimentarios especiales de la UE, IOFI, ISDI y NATCOL.

#### Trabajo de armonización realizado en 2021 y 2022

1. El Comité del Codex sobre Aditivos Alimentarios (CCFA), en su 52.<sup>a</sup> reunión, convino en establecer un GTE bajo la presidencia de Australia y la copresidencia de los Estados Unidos de América (EE. UU.) y el Japón, que trabajaría solo en inglés, para examinar lo siguiente (REP21/FA párr. 107):

- a) la redistribución por tercera vez de la armonización de las siguientes normas para la leche y los productos lácteos, que se distribuyeron dos veces para recabar observaciones en 2020: CXS 207-1999; CXS 243-2003; CXS 253-2006; CXS 262-2006; CXS 281-1971; CXS 282-1971; CXS 288-1976; CXS 290-1995 y CXS 331-2017;
- b) la elaboración y realización de cuestiones relacionadas con el establecimiento de notas del Cuadro III en la NGAA, de común acuerdo con la Secretaría del Codex (*ref. recomendación 6 de CRD03*);
- c) si la información del Manual de procedimiento es suficiente o si es necesario hacer cambios para asegurar que no haya futuras divergencias, teniendo en cuenta el Documento de orientación para evitar futuras divergencias entre las disposiciones sobre aditivos alimentarios de la NGAA y las normas para productos (*ref. recomendación 10 de CRD03*);
- d) disposiciones sobre aditivos alimentarios del CCPFV para resolver las cuestiones técnicas identificadas por el GTV en su examen de aprobación, en concreto para: *la Norma para el chutney de mango; Norma para el gochujang y la Norma para la salsa de Chile* (*ref. recomendación 4 de CRD03*);
- e) la armonización de las siguientes normas para productos del CCNFSDU: CXS 72-1981; CXS 73-1981; CXS 74-1981; CXS 156-1987; CXS 181-1991; CXS 203-1995; y las Directrices para alimentos terapéuticos listos para el consumo (*ref. Presentado desde el plan de trabajo y la recomendación 3 de CRD03*); y
- f) la armonización de las normas regionales: CCAFRICA (CXS 325R-2017); CCEURO (CXS 40R-1981) (*ref. Presentado desde el plan de trabajo*).

#### Avances desde la 52.<sup>a</sup> reunión del CCFA

2. Este informe del GTE ha abordado todos los términos de referencia (TDR) que le asignó el CCFA, en su 52.<sup>a</sup> reunión.

3. En el Apéndice 1 se encuentra un resumen de las cuestiones y preguntas derivadas del trabajo del GTE. El Apéndice 7 incluye el debate de las cuestiones para la armonización de CCPFV, y el Apéndice 8, el debate de las cuestiones para la armonización de las normas del CCNFSDU. Estos apéndices ofrecen también una explicación del enfoque propuesto por la Presidencia para cada una de las cuestiones clave identificadas.

<sup>1</sup> El documento se traducirá parcialmente al francés y al español, y algunos apéndices estarán únicamente en inglés.

4. Los apéndices 2, 3, 4, 5, 6, 7, 9 y 10 se refieren a las solicitudes formuladas al GTE para examen por el CCFA.

Lista de apéndices

1. Documento explicativo – preguntas, observaciones y propuestas de la Presidencia al GTE para el CCMMP, y las cuestiones relacionadas con la armonización de las normas para productos del CCPFV (relacionadas con los puntos a) y e) de los TDR).
2. Enmiendas propuestas a las disposiciones sobre aditivos alimentarios de las normas para productos del Codex para la leche y los productos lácteos (CCMMP), debido a la armonización con la NGAA (en relación con el punto a) de los TDR).
3. Enmiendas propuestas a los cuadros I, II y III de la NGAA en relación con la armonización de las normas para productos del Codex para la leche y los productos lácteos (CCMMP) (en relación con el punto a) de los TDR).
4. Examen de las cuestiones de desarrollo y aplicación relacionadas con el establecimiento de notas en el Cuadro III de la NGAA (en relación con el punto b) de los TDR).
5. Lista completa de enmiendas a la NGAA debido a la introducción de las notas del Cuadro III derivadas de las reuniones 51.<sup>a</sup> y 52.<sup>a</sup> del CCFA y la armonización de CCMMP propuesta para la 53.<sup>a</sup> reunión del CCFA (en relación con el punto b) de los TDR).
6. Evaluación relativa a si la información en el Manual de procedimiento es suficiente o es necesario hacer enmiendas para garantizar que no se produzcan futuras divergencias (en relación con el punto c) de los TDR).
7. Enmiendas propuestas a las disposiciones sobre aditivos alimentarios de las normas para productos del Codex para frutas y hortalizas procesadas (CCPFV) y los cuadros I, II y III de la NGAA en relación con el CCPFV (con respecto al punto a) de los TDR).
8. Documento explicativo – cuestiones y propuestas de la Presidencia relativas a la armonización de las normas del CCNFSDU con la NGAA (en relación con el punto e) de los TDR).
9. La armonización de las siete normas para productos del CCNFSDU, incluida la Directriz para los alimentos terapéuticos listos para el consumo (ATLC) (en relación con el punto e) de los TDR).
10. Enmiendas propuestas a la NGAA debido a: CXS 325R-2017 *Norma regional para la manteca de karité sin refinar* (CA 02.1.2) CCAFRICA; y CXS 40R-1981 *Norma regional para los cantarelos* (CA 04.2.1.1) CCEURO (en relación con el punto f) de los TDR).

## DOCUMENTO EXPLICATIVO – PREGUNTAS, OBSERVACIONES Y PROPUESTAS DE LA PRESIDENCIA AL GTE PARA EL CCMMP, Y UNA CUESTIÓN RELACIONADA CON LA ARMONIZACIÓN DE LAS NORMAS PARA PRODUCTOS DEL CCPFV

### Introducción y antecedentes

Este documento presenta cuestiones y preguntas que se desprenden del trabajo de armonización conforme a los TDR del GTE convocado, encargado de la armonización. También ofrece un enfoque propuesto por la Presidencia para examen por el GTP.

La Federación Internacional de Lechería (FDI) realizó una labor técnica preliminar de armonización. Esa labor preliminar fue comprobada y validada por Australia para garantizar que las propuestas de armonización se habían efectuado adecuadamente, de conformidad con los procedimientos de armonización, incluido el árbol de decisiones del CCFA y los principios de aplicación práctica<sup>2</sup>.

Las cuestiones del apéndice 1 se refieren específicamente a las enmiendas propuestas a la NGAA debido a la armonización de las nueve (9) normas finales del CCMMP, como se detalla en el apéndice 3. Por lo general, aquí *no* se han repetido las cuestiones que fueron resueltas por el GTE encargado de la armonización al asumir el trabajo de armonización anterior del CCMMP en 2018<sup>3</sup> y 2021<sup>4</sup>. Sin embargo, debe señalarse que el trabajo de armonización realizado por el GTE en 2019 debía presentarse al CCFA en marzo de 2020, pero esa reunión se retrasó debido a la pandemia del coronavirus COVID-19. Por lo tanto, los documentos del GTE encargado de la armonización se sometieron a debate en la 52.<sup>a</sup> reunión del CCFA, en septiembre de 2021, después de una reunión virtual del GT en junio de 2021.

Además, se observa que hay cierta coincidencia entre el trabajo realizado por el GTE encargado de la armonización y el GTE de la NGAA. Esto se ha observado tanto en CX/FA 21/52/6 como en CX/FA 21/52/7. Las presidencias y sus equipos de los dos GTE se han informado cuando estas coincidencias estuvieron claras. En algunas de las recomendaciones de armonización, una vez identificadas, se han añadido observaciones, pero es posible que no reflejen todas las coincidencias. Cuando ambos conjuntos de documentos estén finalizados será necesario ofrecer buena información, ya que puede ser necesario hacer enmiendas para tratar las enmiendas similares de ambos GTE a la NGAA.

Muchas observaciones y sugerencias proporcionadas en las presentaciones del GTE han sido evaluadas y, si se han considerado correctas y convenientes, y los cambios no se han considerado controvertidos, se han efectuado sin confirmación. Han sido realmente muy apreciadas. Las observaciones y sugerencias que planteaban cuestiones más complejas, o en algunos casos no estaban apoyadas, se han resumido y explicado en este documento. Para reducir la longitud del documento, se han eliminado algunas de las observaciones anteriores y el debate de circulares en este documento, si no alteraban la propuesta de la Presidencia.

Este es el documento final del GTE encargado de la armonización formado por la CCFA52, por lo tanto, el cuarto documento después de la 52.<sup>a</sup> reunión del CCFA. Cabe señalar que entre la CCFA51 (2019) y la CCFA52 (2021) hubo dos rondas de consultas para estas normas de productos del CCMMP. Sin embargo, durante la 52.<sup>a</sup> reunión del CCFA, en septiembre de 2021, no se consideraron, ya que se decidió que hubiera sido excesivo considerar todos los documentos de armonización durante la reunión virtual. Entonces no fueron finalizadas debido a muchas observaciones adicionales y a las complejas cuestiones en algunas de estas normas, sino que se distribuyeron al GTE para su posterior comprobación.

En este documento (que difiere ligeramente de las versiones anteriores del GT) se utilizan las referencias siguientes para las distintas circulares del GT, para mayor claridad:

**Consideración durante 2020** que no se dirigió a la 52.<sup>a</sup> reunión del CCFA (2021), pero que ahora forma parte del GTE para la 53.<sup>a</sup> reunión del CCFA (2023): 1.<sup>a</sup> circular (2020) y 2.<sup>a</sup> circular (2020).

**Consideración durante 2022:** 1.<sup>a</sup> circular (2022); 2.<sup>a</sup> circular (2022) y 3.<sup>a</sup> circular (2022).

El Apéndice 1 se ha preparado para separar las cuestiones que fueron analizadas por el GTE y proporciona información y explicaciones adicionales. También considera una cuestión adicional relacionada con la armonización de una norma para productos del CCPFV, analizada también en el Apéndice 7.

El Apéndice 1 contiene los tres anexos siguientes:

Anexo 1 - Cuestiones clave y cuestiones que deben ser examinadas por el Comité

<sup>2</sup> [https://www.fao.org/fileadmin/user\\_upload/codexalimentarius/committee/docs/INF\\_CCFA\\_s\\_01.pdf](https://www.fao.org/fileadmin/user_upload/codexalimentarius/committee/docs/INF_CCFA_s_01.pdf)

<sup>3</sup> CX/FA 19/51/6

<sup>4</sup> CX/FA 21/52/6

Anexo 2 - Otras cuestiones que se desprenden del trabajo del GTE para la 53.<sup>a</sup> reunión del CCFA

Anexo 3 - Examen detallado de las cuestiones identificadas, incluidas las propuestas de la Presidencia

### Consideraciones

#### **Complejidad de la armonización de CXS 243-2003 y CXS 288-1976**

Con respecto a la armonización de las dos normas para productos siguientes, algunos miembros del GTE observaron que el trabajo de armonización es muy complicado y puede requerir un trabajo adicional del GTE encargado de la armonización e incluso la consideración del CCFA después de la 53.<sup>a</sup> reunión del CCFA:

- CXS 243-2003 – *Norma para leches fermentadas* (pertinente para las CA 01.1.4., 01.2., 01.2.1, 01.2.1.1, 01.2.1.2 y 01.7) (véase el debate en los puntos 12, 26, 28, 31, 35, 42, 44, 46, 47 y 52);
- CXS 288-1976 – *Norma para las natas (cremas) y las natas (cremas) preparadas* (pertinente para las CA 01. 4.1, 01.4.2 y 01.4.3) (véase el debate en los puntos 10, 11, 23, 29 y 49).

#### **Notas del Cuadro III:**

La cuestión de las notas del Cuadro III fue analizada en la 52.<sup>a</sup> reunión del CCFA y se convino que el GTE encargado de la armonización investigaría las cuestiones de desarrollo y aplicación relacionadas con el establecimiento de notas del Cuadro III en la NGAA, de común acuerdo con la Secretaría del Codex.

Habida cuenta de que el CCFA aún no ha tomado ninguna decisión con respecto a las notas del Cuadro III, el GTE encargado de la armonización continuó utilizando el enfoque anterior de seguir haciendo cambios en los cuadros I y II, en lugar de en el Cuadro III. Esto es consistente con el enfoque adoptado en el trabajo de armonización realizado en la 52.<sup>a</sup> reunión del CCFA. Si en la 53.<sup>a</sup> reunión, el CCFA está de acuerdo con el enfoque de añadir notas al Cuadro III, deberán realizarse cambios posteriormente para reflejar esta decisión.

Véanse los documentos de debate sobre el análisis del uso de notas del Cuadro III, como un elemento aparte de los TDR y los documentos que proponen cómo podrían funcionar las notas del Cuadro III (es decir, los apéndices 4 y 5).

**Anexo 1****Cuestiones clave y preguntas que deben ser examinadas por el Comité****Cuestión 1**

Ampliar la propuesta general de EE. UU. sobre las notas del Cuadro III para considerarlas también al determinar la clase de función específica en consonancia con la armonización de la disposición en la norma para productos. No obstante, esto solo podría ser caso por caso si hay una diversidad de posibles clases funcionales, y si está justificado y se apoya. Véase el análisis más completo en el punto 8 del Anexo 3.

Observaciones sobre la 3.ª circular (2022)

Apoyo: Brasil, solo caso por caso

**Cuestión 2**

Las recomendaciones del GTE encargado de la armonización para modificar los nombres y descriptores de la CA 01.4 y las subcategorías 01.4.1, 01.4.2 y 01.4.3, según lo propuesto, se presentarán al CCFA para su consideración más amplia y posiblemente para nuevo trabajo. Se pide que se examine esta sugerencia y sus puntos de vista, y cuáles pueden ser las próximas medidas (véase un análisis más a fondo en los puntos 10 y 11 del Anexo 3, a continuación). Si se propone nuevo trabajo, entonces puede ser necesario aplazar la armonización de la norma pertinente, CXS 288.

**Cuestión 3**

¿Qué DM son apropiadas para el SIN 405 (alginato de propilenglicol), SIN 636 (maltol) y SIN 637 (etil maltol) para armonizar CXS 243 con la NGAA? ¿Está esto fuera del alcance de la armonización, como la consideración de la DM para la curcumina (SIN 100(i)), pero debe examinarse mediante otro proceso? Véase el debate en el punto 35 del Anexo 3 (y en el punto 37 para curcumina). Se propone que esta cuestión se transmita al GTE sobre la NGAA.

Observaciones sobre la 3.ª circular (2022)

Brasil: propuso una DM de 5 000 mg/kg para el SIN 405 como punto de partida para el debate, tal como está permitida en Brasil para la leche fermentada. El SIN 636 y 637 no están permitidos en Brasil. La cuestión debe remitirse a la NGAA [GTE].

**Cuestión 4**

Se ha sugerido que el nombre del aditivo alimentario adipatos (SIN 355) se cambie por ácido adípico ya que no hay ningún grupo de adipatos. Debido al apoyo de Brasil y la FIL a la sugerencia original del Canadá, se propone hacer este cambio, incluso señalando que está fuera del alcance trabajo de armonización. Véase el análisis en el punto 41 del Anexo 3.

Observaciones sobre la 3.ª circular (2022)

Brasil y la FIL: Pese a que este tema no forma parte del alcance del GTE encargado de la armonización, Brasil y la FIL no se oponen a hacer la corrección destacada, una vez que se haya justificado bien y se evite la inconsistencia en la NGAA. La FIL observa que CXS 243 se refiere específicamente al SIN 355 como ácido adípico, al igual que CXG 36.

**Cuestión 5**

¿Es conveniente que la armonización recomiende la eliminación de las disposiciones sobre aditivos alimentarios en las categorías de alimentos pertinentes de la NGAA cuando solo existan notas XS? La eliminación de disposiciones significa que no hay disposiciones para productos no normalizados. Este es un problema del apéndice 10 (armonización de CXS 325R) para la CA 02.1.2. Se cuestionó si debían eliminarse las disposiciones relativas a cuatro aditivos alimentarios (472e, 314, 432-436 y 477), ya que todos tienen cuatro notas de exclusión (XS19, XS33, XS210 y XS325R) y ninguna disposición. Se observó que la CA 02.1.2 está relacionada únicamente con estas cuatro normas. Sin embargo, después de la consideración del GTE, se propuso no hacer cambios, es decir, no eliminar disposiciones. Se solicitan observaciones si esto se considera un problema o preocupación, o si la eliminación de dichas disposiciones se extralimitaría por la armonización. Véase el punto 56 del Anexo 3.

**Cuestión 6- GTE sobre la NGAA**

Véase la cuestión 3 anterior, analizada en el punto 35 del Anexo 3.

**Cuestión 7 - GTE sobre el SIN**

Se propone que el GTE encargado de la armonización transmita al GTE sobre el SIN la cuestión de si el aditivo alimentario sesquicarbonato de sodio (SIN 500 (iii)) tiene la clase funcional de estabilizador y espesante, que figura en CXS 253-2006, pero no en CXG 36-1989. Véase el punto 51 del Anexo 3

**Cuestión 8 - Secretaría del Codex**

Una enmienda menor propuesta es que la *Norma para la mozzarella* figura en los cuadros del Anexo C de la NGAA como norma del Codex 262-2007, pero debe cambiarse por norma del Codex 262-2006. Los cambios propuestos se encuentran en las páginas 50, 57 y 60 de la actual NGAA (versión actualizada de 2021). La propuesta es que la Secretaría del Codex sustituya CXS 262-2007 por CXS 262-2006 en los tres cuadros del Anexo C de la NGAA. Véase el análisis en el punto 9 del Anexo 3.

Chile hizo referencia a lo que parecían ser cuestiones de traducción al español, ya que “solicita que se modifiquen las notas 234 y 235 del CXS 192-1995 en español, puesto que tienen el mismo significado”. Se pide a la Secretaría del Codex que investigue la cuestión y, en caso necesario, lo solucione. Véase el punto 39 del Anexo 3. Se observa que este problema ha sido solucionado.

Se ha observado que la nota 236 debe sustituirse por la nota de exclusión XS288, pero como no se propone ningún nuevo uso de la nota 236 debido a la armonización, no se consideró que pudiera llevarse a cabo durante la armonización. Se observa que hay muchas entradas con la nota 236 que podrían sustituirse por XS288, pero que si se decide tendría que efectuarse mediante otro proceso (es decir, que la Secretaría del Codex sustituya toda la nota 236 por XS288). Véase el punto 48 del Anexo 3

## Anexo 2

**Otras cuestiones que se desprenden del trabajo del GTE para la 53.<sup>a</sup> reunión del CCFA**

- a) El resultado propuesto es eliminar la nota 130 en las disposiciones sobre BHA (SIN 320), BHT (SIN 321) y galato de propilo (SIN 310), debido a la armonización con CXS 253 (y por separado CXS 256) en la CA 02.2.2. La armonización de CXS 256 ya se llevó a cabo en CX/FA 21/52/6 (en la 52.<sup>a</sup> reunión del CCFA), que debía modificarse para garantizar que el trabajo de armonización se realizara para las dos normas conjuntamente. Es decir, la nota B253 se ha modificado para reflejar mejor el estado de las notas en CXS 253. También se propone una nueva nota adicional (B256) relacionada específicamente con CXS 256, para garantizar una armonización consolidada adecuada. B256 también se aplica a terbutilhidroquinona (SIN 319) (en el punto 4 del Anexo 3 se ofrece información adicional).
- b) Utilizar la DM de “4 400 mg/kg, por separado o en combinación” y la declaración más reciente para garantizar la consistencia de las disposiciones sobre fosfato como reguladores de la acidez, en la armonización de CXS 207, CXS 281 y CXS 282.
- c) Las entradas para citratos de sodio (SIN 331(i) y 331(ii)), citratos de potasio (332(i) y 332(ii)), carbonatos de sodio (SIN 500(i) y 500(ii)) y carbonatos de potasio (SIN 501(i) y 501(ii)) relacionadas con la armonización de CXS 207, CXS 281 y CXS 282 se incluyen en el Cuadro III, y no en los cuadros I y II.
- d) El uso de notas que se refieren a la clase funcional apropiada debido a la armonización, cuando los aditivos tienen diversas clases funcionales, se debe considerar caso por caso. Tal uso de notas debe justificarse y apoyarse, ya que existe la preocupación de que haya un número excesivo de notas en la NGAA. Ahora esta cuestión se ha planteado también en relación con las notas del Cuadro III (véase el Apéndice 4).
- e) Sustituir CXS 262-2007 por CXS 262-2006 en los tres cuadros del Anexo C de la NGAA, para corregir un error.
- f) No se considera conveniente una declaración de que todos los reguladores de la acidez, emulsionantes, estabilizantes y espesantes del Cuadro III pueden añadirse a los productos correspondientes a CXS 288-1976 y que están comprendidos en la categoría de alimentos 01.4.3. Ello se debe a que en la norma para productos no hay tal declaración. Solo son apropiados los aditivos alimentarios enumerados en la norma y añadidos al Cuadro III debido a la armonización.
- g) Cabe señalar que en la 52.<sup>a</sup> reunión del CCFA, la Secretaría del Codex acordó corregir las notas EE y FF en los cuadros I y II de la NGAA, debido al trabajo de armonización realizado en la 51.<sup>a</sup> reunión del CCFA. Esto se indica en la página 10 de CRD3 de la 52.<sup>a</sup> reunión del CCFA, por lo que esta información se proporciona a título informativo, ya que no se necesita nada más (en el punto 13 del Anexo 3 hay información adicional).
- h) La recomendación del GTE de la NGAA como resultado alcanzado en la 52.<sup>a</sup> reunión del CCFA (CX/FA 21/52/7, página 21 del Apéndice 2) fue añadir lecitina, parcialmente hidrolizada (SIN 322(ii)) al Cuadro III de la NGAA. Esto se consignó por separado en la página 9 de CRD3 para la 52.<sup>a</sup> reunión del CCFA. Este resultado cambia el trabajo de armonización relacionado con este aditivo alimentario que está vinculado a una serie de normas de productos, y se ha realizado.
- i) En las notas de la columna 5 del Cuadro III de la NGAA solo se debe hacer referencia a los cuadros de clases funcionales en CXS 243, CXS 253 y CSX 262, y no a otras normas para productos lácteos.
- j) La nota anterior A207 de la 1.<sup>a</sup> circular (2020) no se consideró necesaria. En consideraciones adicionales se determinó que la actual nota 196 y la nota de exclusión XS207 proporcionan una cobertura adecuada para la armonización de CXS 207 y CXS 290 relacionada con la CA 01.5.1.
- k) Era necesario considerar la forma más adecuada de armonizar las disposiciones de CXS 207 para los tres aditivos alimentarios (ácido ascórbico, L- (SIN 300), ascorbato de sodio (SIN 301) y ésteres de ascorbilo (SIN 304 y 305)) relacionados con el uso de las notas 10 y 317. Se concluyó que el enfoque más simple es mantener la nota apropiada para los aditivos alimentarios pertinentes; por tanto, la nota 10 para los ésteres de ascorbilo y la nota 317 para el ácido ascórbico, L- y ascorbato de sodio. La nueva nota D207 se añade también a las disposiciones para los tres aditivos alimentarios.
- l) Se debe continuar la práctica acordada de añadir fosfatos adicionales de la familia de aditivos alimentarios fosfatos (con una especificación del JECFA) y añadir mediante notas la misma clase funcional que los fosfatos en la norma para productos a las disposiciones de la NGAA.
- m) Se formularon preguntas sobre si era mejor aceptar proyectos de disposiciones (a través del GTE de la NGAA) o a través de la armonización (GTE encargado de la armonización) cuando se sugirieran propuestas iguales o similares. Se propone seguir proponiendo disposiciones debido a la armonización,

ya que ese es el proceso que lleva a cabo el GTE encargado de la armonización, pero también tomar nota de la necesidad de consistencia. Es necesaria una estrecha coordinación entre las Presidencias del GTE de la NGAA y encargado de la armonización para garantizar la obtención de resultados consecuentes. A veces los distintos GTE utilizan DM y notas diferentes (por ejemplo, disposiciones sobre curcumina en la CA 01.7 debido a la armonización con CXS 243 en comparación con los proyectos de disposiciones a una DM diferente).

- n) Se ofrece una explicación de por qué no hay disposiciones adicionales sobre aditivos alimentarios para la CA 01.4.1 en la NGAA como parte de la armonización de CXS 288 (véase la explicación más completa en el punto 23 del Anexo 3).
- o) No añadir ácido fosfórico (SIN 338) a la nota B243, ya que no tiene la clase funcional de estabilizador o espesante, que es la función para las disposiciones de fosfato en CXS 243, aunque se encuentre en CXS 243.
- p) Isomalt (isomaltulosa hidrogenada) (SIN 953) como edulcorante no se ha añadido a las disposiciones de la CA 01.2.1.2 debido a la armonización con CXS 243. En la CA 01.2.1.2 no hay disposiciones para edulcorantes a través del cuadro de clases funcionales en CXS 243 por lo que se ha añadido la nota de exclusión XS243. La nota de exclusión XS243 también se ha añadido al proyecto de disposiciones de otros dos edulcorantes, sorbitol (SIN 420) y jarabe de sorbitol (SIN 420(ii)).
- q) En CXS 243 hay una serie de disposiciones sobre aditivos alimentarios relacionadas con la CA 01.2.1.1 y 01.2.1.2 respecto de las que no fue necesario hacer ningún cambio en la NGAA, por lo que no se han proporcionado solo para información en el apéndice 3. Esta decisión se justifica por la gran cantidad de trabajo adicional y las páginas no justifican el esfuerzo de una pequeña ventaja. Además, las entradas adicionales en que no se recomendaron cambios a la NGAA se han eliminado de la 2.<sup>a</sup> circular (2020) para reducir el gran tamaño del apéndice 3. Esto se debe principalmente a la armonización con CXS 243.
- r) La DM de nisina (SIN 234) propuesta de 12,5 mg/kg se mantiene en la armonización de CXS 243 en las categorías de alimentos 01.1.4 y 01.7 en lugar de 500 mg/kg, como se explica en el punto 27 del anexo 3.
- s) Realizar los cambios relativos a la armonización de fosfatos debido a CXS 243 en las subcategorías superiores de la CA 01.2, en lugar de en las CA 1.2.1.1 y 1.2.1.2. Esto se hizo añadiendo la nueva nota P243 (para leches fermentadas (simples), no tratadas térmicamente después de la fermentación de acuerdo con la Norma para leches fermentadas (CXS 243), para uso en productos reconstituidos y recombinados solamente) junto con B243 para la CA 1.2, y eliminando las disposiciones sobre fosfato en la CA 01.2.1.1 y 01.2.1.2.
- t) Un enfoque similar modificado se aplicó en relación con la armonización de CXS 288 con la CA 1.4 en lugar de las CA 1.4.1, 1.4.2 y 1.4.3.
- u) No sustituir las notas 234 y 235 por la nueva nota H243 en la CA 01.2.1.1 debido a la armonización con CXS 243, salvo las que se han añadido actualmente en las modificaciones del apéndice 3. No parecía estar justificado introducir cambios tan importantes, ya que estas notas actuales (234 y 235) fueron añadidas a la NGAA muy recientemente, y satisfacían la armonización, aunque en la nota 235 se han propuesto ligeros cambios.
- v) No añadir una disposición para el SIN 472e (ésteres diacetiltartáricos y de ácidos grasos de glicerol) a la CA 01.2.1.2 debido a la armonización con CXS 243. Esto se debe a que en el cuadro de la clase funcional del aditivo alimentario en CXS 243 para la CA 01.2.1.2 hay estabilizadores y espesantes, pero no emulsionantes. En las disposiciones sobre aditivos alimentarios de CXS 243, el SIN 472e figura como emulsionante, pero no como estabilizante y espesante.
- w) Se propone no eliminar las notas 3 (solo tratamiento de superficie) y 80 (no superior a 2 mg/dm<sup>3</sup> y en ausencia a una profundidad de 5 mm) en la CA 1.6.1 para el conservante natamicina (pimaricina) (SIN 235) debido a la armonización de CXS 262. Se observa que en el cuadro de clases funcionales de la CXS 262 se permite la utilización de conservantes tanto para la masa de queso como para el tratamiento de superficie en CXS 262. En la disposición para natamicina en CXS 262 se utiliza la nota de calificación idéntica a la nota 80. Se da por entendido que esto se refiere solo al tratamiento de superficie (por la referencia a 'no presente a una profundidad de 5 mm'), por lo que la nota 3 también es aplicable.
- x) Seguir armonizando CXS 243 utilizando la DM de BPF para los tres aditivos alimentarios SIN 405, 636 y 637 en la nueva nota D243, aunque tengan una IDA numérica y no figuren en el Cuadro III, ya que ello es consistente con la armonización, y no está claro cuál podría ser una DM alternativa (véase el punto 3 del Anexo 1 y el punto 35 del Anexo 3).



- y) Efectuar pequeños cambios en la nota D290 relacionados con la armonización de las disposiciones sobre antiaglutinantes de CXS 290-1995, señalando que son ligeramente diferentes a las disposiciones de CXS 207-1999.
- z) Se han introducido ligeras modificaciones en L243 en relación con la armonización con CXS 243-2003 en las CA 01.1.4 y 01.7. Se han formulado notas diferentes en función de que hubiera o no una disposición vigente en la NGAA. Esto incluye la nueva nota S243 y las notas 355 y 235 ligeramente modificadas.
- aa) Se ha añadido una nueva nota Q243 para la armonización de los edulcorantes de CXS 243-2003 y la CA 01.1.4 y 01.7, con el fin de garantizar que dentro de la norma no se pierda la nota (“Para los productos correspondientes a la Norma para leches fermentadas (CXS 243-2003): limitada a productos a base de leche y derivados de la leche con energía reducida o sin azúcar añadido”).
- bb) Al armonizar CXS 243-2003 con las CA 01.1.4 y 01.7 no se ha añadido una nueva nota para los potenciadores del sabor (solo para productos aromatizados), ya que solo son productos aromatizados.
- cc) Existe una disposición para el caramelo IV – caramelo al sulfito amónico (SIN 150d) en la CA 01.2.1 – Leches fermentadas (naturales) con la nota 12 “como resultado de la transferencia de sustancias aromatizantes”, que se considera inusual. Para la armonización de CXS 243-2003, inicialmente se propuso que se añadiera XS243, pero ahora se propone eliminar por completo la disposición.
- dd) En la armonización de los aditivos alimentarios en CXS 243-2003 que no estaban en la CA 01.2.1.2 era necesaria una nueva nota exclusiva, R243, mientras que para las disposiciones que ya estaban en la CA 01.2.1.2 pero no en CXS 243, se necesitaban notas de exclusión XS243. Este no era el caso de la CA 01.2.1.1. Allí se necesitaban nuevas entradas en el Apéndice 3.
- ee) Las sales de amonio del ácido fosfatídico (SIN 442) tienen una disposición en la CA 01.7 con la nota 231 (“Para uso en leches fermentadas aromatizadas y leches fermentadas aromatizadas tratadas térmicamente después de la fermentación solamente”). Esto parece contradecir la nota de exclusión XS243 añadida debido a la armonización de CXS 243. La disposición de la NGAA fue añadida en 2012. Se propone mantener la nota XS243 debido a la armonización y la nota 231 para productos no normalizados.
- ff) Dado que no se propone ningún nuevo uso de la nota 236 debido a la armonización, no se consideró conveniente sustituir la nota 236 por la nota XS288 debido a la armonización. Se observa que hay muchas entradas con la nota 236 que podrían sustituirse por la nota XS288, pero que si se decide tendría que llevarse a cabo a través de otro proceso (es decir, que la Secretaría del Codex sustituya toda la nota 236 por XS288). También se indica en el Anexo 1.
- gg) Para la armonización de CXS 288-1976 y la CA 01.4.1 volvieron a añadirse las notas originales E288 y F288. Para la CA 01.4.3 era necesaria una nota diferente, la nota G288.
- hh) CXS 331-2017 solo se armonizó con la CA 01.8.2 y no con 01.5, ya que la NGAA indica que solo la CA 01.8.2 está relacionada con CXS 289 y CXS 331. La CA 01.5.1 está relacionada con CXS 207 y CXS 290 que se están armonizando actualmente.
- ii) El sesquicarbonato de sodio (SIN 500 (iii)) figura en CXS 253 como estabilizante y espesante, pero estas clases funcionales del aditivo no se encuentran en la NGAA ni en CXG 36-1989. Por lo tanto, no parece conveniente añadir el SIN 500 (iii) al Cuadro III como parte de la armonización hasta que se determine la justificación tecnológica como estabilizador y espesante, lo cual no forma parte de la armonización. Se propone que la cuestión se remita para su examen por el GTE sobre el SIN en relación con la clase funcional. También se indica en el Anexo 1.
- jj) Se ha comprobado la adición de seguimiento de cambios de los números de las CA en la parte superior del cuadro de clases funcionales de CXS 243 de las cuatro columnas (categorías de alimentos diferentes) en el apéndice 2. Se considera correcto y conveniente enumerarlos (de las columnas izquierda a derecha) como 01.2.1.1, 01.1.4, 01.2.1.2 y 01.7.
- kk) Se proponen algunas enmiendas a la lista de los cuadros de clases funcionales de las distintas normas del CCMP (en el Apéndice 2). Las clases funcionales en CXS 262 están alfabéticamente. Las clases funcionales que han sido tachadas o no tienen ninguna disposición junto a ellas se eliminarán de los cuadros.
- ll) Las disposiciones de alitame (SIN 956) fueron eliminadas de la CA 01.1.4 y 01.7 debido al GTE sobre el trabajo de la NGAA en la CCFA52 (septiembre de 2021). Por lo tanto, no es conveniente volver a añadir esas disposiciones debido a la armonización.
- mm) Este problema corresponde al apéndice 10 (armonización de CXS 325R) para la CA 02.1.2. Se cuestionó si debían eliminarse las disposiciones relativas a cuatro aditivos alimentarios (472e, 314, 432-

- 436 y 477), ya que todos tienen cuatro notas de exclusión (XS19, XS33, XS210 y XS325R) y ninguna disposición. Se observó que la CA 02.1.2 solo está relacionada con estas cuatro normas. Pero la eliminación de las disposiciones significa que los productos no normalizados tampoco tienen disposiciones. No se propone eliminar las disposiciones, sino seguir con las notas de exclusión. También se indica en el punto 5 del Anexo 1.
- nn) No se han añadido entradas debido a la armonización para otros adipatos, adipato de sodio (SIN 356), adipato de potasio (SIN 357) y adipato de amonio (SIN 359) que figuran en CXS 243-2003, ya que no tienen una especificación del JECFA. Solo se ha armonizado el ácido adipico (SIN 355) como se indica en el punto 4 del Anexo 1 y el punto 41 del Anexo 3.
- oo) Se propone que la nota 15 (sobre la base de grasa o aceite) no se aplique a la armonización de CXS 207 para butilhidroxianisol (SIN 320), ya que no figura explícitamente en la norma, por lo que se ha formulado una nueva nota para sustituir la nota 15. Es la nota E207 - Sobre la base de grasa o aceite, excepto para su uso en los productos correspondientes a la Norma para las leches en polvo y la nata (crema) en polvo (CXS 207-1999).
- pp) Las cuestiones planteadas sobre las disposiciones sobre nisina (SIN 234) y las disposiciones sobre sorbatos (SIN 200, 202, 203) de la CA 01.7 debido a la armonización de CXS 243 relacionadas con la nota 220 ("Para uso en productos aromatizados tratados térmicamente después de fermentación solamente") y uso en productos no normalizados. Para garantizar la claridad, una nueva nota T243 "Excepto para los productos correspondientes a la Norma para leches fermentadas (CXS 243-2003), solo para uso en productos aromatizados tratados térmicamente después de fermentación" ha sustituido a la nota 220 de la CA 01.7 para los conservantes benzoatos, nisina y sorbatos. Véase el análisis más completo en el punto 62 del Anexo 3.
- qq) Notas ligeramente diferentes eran apropiadas para las disposiciones sobre tartrato (SIN 334, 335(ii), 337) debido a la armonización de CXS 243 con la CA 01.1.4 en comparación con la CA 01.7 en lugar de la nota general M243 propuesta para abarcar ambas disposiciones. Se ha hecho una enmienda en M243 para la CA 01.1.4 y una nueva nota (U243) específica para la CA 01.7. Véase el análisis más completo en el punto 63 del Anexo 3.
- rr) Se propone no eliminar la nota 359 ("Excluidos los productos lácteos para untar con un contenido de grasa láctea  $\geq 70\%$ ") para el SIN 472e y estearoil lactilatos (481(i), 482(i)) en la CA 02.2.2 debido a la armonización de CXS 253. Esto se debe a que en la NGAA ya existen las mismas entradas que utilizan la nota 359 para la CA 02.2.2. para disposiciones sobre aditivos alimentarios comparables (es decir, ésteres de poliglicerol de ácidos grasos (475) y ésteres de sorbitán de ácidos grasos (491-495)). Véase el análisis más completo en el punto 64 del Anexo 3.
- ss) El talco (SIN 553(iii)) forma parte de la familia del SIN 553, es decir, silicatos de magnesio, que incluye el talco, por lo que todos los aditivos alimentarios de esta familia deben incluirse en las disposiciones, siempre que tengan la misma clase funcional, estén incluidos en la misma familia de aditivos alimentarios, tengan la misma DM y tengan una especificación del JECFA. Por lo tanto, el talco debe incluirse en los permisos pertinentes y en la nota D262.
- tt) Se realizaron ligeras modificaciones para las notas propuestas E288 y F288 relacionadas con la armonización de CXS 288 con algunos aditivos alimentarios en la CA 01.4.2 y 01.4.3. También eran necesarias nuevas notas diferentes G288 y H288 que son solo ligeramente diferentes. Véase el análisis más completo en el punto 65 del Anexo 3.
- uu) La razón por la que todos los aditivos alimentarios con determinadas clases funcionales tienen una entrada en el Cuadro III debido a la armonización con CXS 243 guarda relación con notas específicas como se explica en el punto 12. Estas notas generales se encuentran debajo del cuadro de clases funcionales en CXS 243 y la nota en el anexo del Cuadro III. El resultado significa que hay una serie de clases funcionales en el Cuadro III que están permitidas para los productos específicos correspondientes a CXS 243. Véase el análisis más completo en el punto 66 del Anexo 3.

## Detailed consideration of identified issues, including Chair's proposals

### Sucrose esters

1. Amendments have been made to use the proposed food additive group of "sucrose esters" that contains INS 473 (sucrose esters of fatty acids), INS 473a (sucrose oligoesters, type I and type II) and INS 474 (sucroglycerides) for this alignment work. This was work that was proposed and endorsed by CCFA52 meeting in September 2021 by the EWG for the GSFA in CX/FA 21/52/7, Appendix 3 and published in REP21/FA, and now made in the 2021 update of the GSFA.

### Anticaking agents (US alternative suggestion to use Table 3 notes)

2. The alignment of the following anticaking agents: calcium carbonate (INS 170(i)), calcium silicate (INS 552), magnesium carbonate (INS 504(i)), magnesium oxide (INS 530), magnesium silicate, synthetic (INS 553(i)), silicon dioxide, amorphous (INS 551) and talc (INS 553(iii)) for a number of the commodity standards (CXS 207, CXS 262 and CXS 290) has been made consistent with the decisions adopted at CCFA51 and added into CX/FA 21/52/6 which were endorsed at CCFA52. Using the alignment decision tree, it is appropriate that these food additives fit into Box I. However, the reason these provisions are not added into Table 3 is to ensure the conditions listed in the standards are captured by use of notes. The decision has been to propose adding them into Tables 1 and 2 at GMP, but with a note restricting their use to the ML and conditions in the Standard. These anticaking agents are able to be used singly or in combination.

If, and when, Table 3 notes are considered and endorsed by the CCFA, then changes to the GSFA can be made to address these changes. This is linked to the TOR for the Alignment EWG for CCFA53 to investigate the development of Table 3 notes (and discussed in Appendices 4 and 5).

The discussion in earlier versions of this document has been reduced since it is more fully explained and discussed in Appendices 4 and 5.

*Chair's initial proposal: Add provisions for calcium carbonate (INS 170(i)), calcium silicate (INS 552), magnesium carbonate (INS 504(i)), magnesium oxide (INS 530), magnesium silicate, synthetic (INS 553(i)), silicon dioxide, amorphous (INS 551) and talc (INS 553(iii)) as anticaking agents related to alignment of CXS 207, CXS 262 and CXS 290 to Tables 1 and 2 at GMP but with new notes. This is to ensure that the appropriate condition notes in the standards are maintained in the GSFA.*

*Chair's proposal at 2<sup>nd</sup> circular (2020): Due to the USA proposal for a change in approach to what has been suggested, it is appropriate to receive EWG comments on it. As this potentially could require quite a major change to the operation of Table 3 and the GSFA, it seems that a broader discussion than just within the EWG on Alignment would be appropriate, such as also within the GSFA PWG. If the EWG on Alignment considers the USA proposal has merit then that could be a recommendation taken to the PWG on Alignment for discussion.*

*But at the present time, until a resolution is decided, the current approach is continued. This is also addressed with other examples in later items (items 19 and 21).*

*The EWG was therefore asked to provide comments on the 2<sup>nd</sup> circular (2020) related to the alternative suggestion of the USA of making amendments due to alignment in Table 3 if appropriate and developing specific Table 3 notes to deal with complicated conditions linked to provisions required in the original commodity standard. This was proposed as an alternative to aligning nominally Table 3 additives in Tables 1 and 2 due to ensuring complicated conditions are addressed by Table 1 and 2 notes.*

*The Chair's proposal to support of the USA proposal for use of Table 3 notes remains unchanged and should be implemented in the future (see Appendices 4 and 5). However, it is noted that this significant change to the operation of the GSFA has not yet been agreed by CCFA. The approach has not therefore been implemented at this stage of the alignment work.*

### JECFA specifications required

3. If the food additive either listed in the commodity standard, or listed in CXG 36-1989 as part of a food additive group does not have a JECFA specification, it is not added to the GSFA. This is the case for a number of food additives in these CCMMP standards, and consistent with earlier work.

### Maintaining note 130 for alignment of CXS 253

4. During the alignment of CXS 253-2006 (*Standard for Dairy Fat Spreads*) which relates to food category 02.2.2, it was noted that CXS 256-2007 (*Standard for Fat Spreads and Blended Spreads*) also applies to this same food category. CCFO is the relevant committee for CXS 256. CXS 256 was aligned in CX/FA 21/52/6 at

CCFA52. It is noted that the current note 130 (*Singly or in combination: butylated hydroxyanisole (INS 320), butylated hydroxytoluene (INS 321), tertiary butylated hydroquinone (INS 320), and propyl gallate (INS 310)*) does not apply to CXS 253, but it does apply to CXS 256. It is important to consider the alignment of both CXS 253 and CXS 256 together.

*Chair's initial proposal: To maintain note 130 during the alignment for CXS 253, against specific provisions, noting it is relevant to CXS 256 which also applies to food category 02.2.2.*

#### EWG comments on 1<sup>st</sup> circular (2020)

Support

NZ, IDF, Japan, USA

Additional comment:

Chile: Pointed out the current notes are not correct.

Japan: Noted that the alignment of CXS 256 had already occurred as part of CX/FA 21/52/6 (has now occurred post the comment). Note 130 was maintained in the provisions in Tables 1 and 2 for relevant food additives.

Additional suggestions:

IDF suggests that additional words referring to the relevant specific commodity standard should be added to note 130 (referring only to CXS 256). Separately it also suggests a similar addition for note 196 referring only to CXS 253. Initially these seemed reasonable suggestions, since the notes are already used in the GSFA and are not new ones. Proposed amendments are:

**Note 130: For use in products conforming to the Standard for Fat Spreads and Blended Spreads (CXS 256-2007) only, singly or in combination: butylated hydroxyanisole (INS 320), butylated hydroxytoluene (INS 321), tertiary butylated hydroquinone (INS 319), and propyl gallate (INS 310).**

**Note 196: For used in products conforming to the Standard for Dairy Fat Spreads (CXS 253-2006) only, singly or in combination: butylated hydroxyanisole (BHA, INS 320), butylated hydroxytoluene (BHT, INS 321) and propyl gallate (INS 310).**

However, a check was made of the GSFA for notes 130 and 196 and they are used for more provisions than those just for CXS 256 and CXS 253, so it is inappropriate to make the proposed amendments to the notes.

USA: Linked to this issue, the USA observed that note B253 due to the alignment of CXS 253 with FC 02.2.2 was not accurate and that it did not adequately reflect the provisions and conditions. This relates to provisions for the antioxidants propyl gallate (INS 310), butylated hydroxyanisole (BHA, INS 320) and butylated hydroxytoluene (BHT, INS 321).

CXS 253 and the original note B253 has been reconsidered and it is agreed that it is inadequate and does not accurately reflect CXS 253. The original draft of the commodity standard CXS 253 was located which confirmed that the ML for BHT is 75 mg/kg and not 200 mg/kg, so this needed to be part of the amendment.

Further consideration of alignment of CXS 253, and the link also to CXS 256 (which was aligned in CX/FA 21/52/6) indicated that the current note 130 and proposed addition of note 196 are not appropriate since they do not link specifically to the relevant commodity standard. Therefore, a new note was written due to CXS 256 (being listed as B256) as well as B253 being amended as part of the alignment to ensure the note is more accurate.

Support was received from the EWG (IDF, USA and Japan)

#### Comments on the 1<sup>st</sup> circular (2022)

Support

IDF

Comment

Canada suggested making changes to note B253 to improve clarity, especially to prevent the inadvertent exclusion of non-standardised foods. The alternative wording proposes using the term 'Except for...' up front. It also proposed some restructuring of the note. The use of the term 'on a fat or oil basis' suggested is not required as that is captured by note 15. It further questions whether removal of note 130 again affects provisions for non-standardised foods.

Chair's response

It questions whether there would be any non-standardised foods since FC 02.2.2 (Fat spreads, dairy fat spreads and blended spreads) seems to fully capture the two commodity standards linked to it. That is

CXS 253 – Dairy fat spreads and CXS 256 – Fat spreads and blended spreads. Therefore, there does not seem a reason to use the term ‘Except’ as the two notes apply to the relative standards.

The removal of note 130 which captures the singly or in combination is also addressed by the use of both new notes B253 as well as B256 (linked to CXS 256) which both use this term.

Other parts of the proposed restructure of note B253 do seem to improve clarity so they have been made.

The original note B253:

“For use in products conforming to the Standard for Dairy Fat Spreads (CXS 253-2006) only intended for cooking purposes, singly or in combination with the individual maximum limits: propyl gallate (INS 310) of 200 mg/kg, butylated hydroxyanisole (INS 320) of 200 mg/kg and butylated hydroxytoluene (INS 321) of 75 mg/kg, with the combined maximum level of 200 mg/kg.”

The proposed amended note B253:

“Except for use in products conforming to the Standard for Dairy Fat Spreads (CXS 253-2006), only intended for cooking purposes: propyl gallate (INS 310) at 200 mg/kg, butylated hydroxyanisole (INS 320) at 200 mg/kg or butylated hydroxytoluene (INS 321) at 75 mg/kg, singly or in combination at 200 mg/kg.”

*Chair’s proposal is slightly changed at this circular: The proposed outcome is to remove notes 130 and 196 for these provisions due to alignment of CXS 253 (and separately CXS 256) and create new notes that link explicitly to the relevant standards as proposed by the IDF. Separately noting that the alignment of CXS 256 already occurred in CX/FA 21/52/6, which will need to be amended to ensure alignment works for the two standards together.*

*Note B253 has been further amended to better reflect the condition notes in CXS 253 and the comments from Canada to use the term ‘Except for...’. An additional new note linked specifically to CXS 256 is also proposed, to aim to ensure appropriate consolidated alignment occurs.*

#### Comments on the 2<sup>nd</sup> circular (2022)

Support

IDF

USA

#### Comments on the 3<sup>rd</sup> circular (2022)

Canada supported but noted that the change made reflecting Canada’s earlier comments in Appendix 3 for note B253 is not reflected here [i.e. it has not been updated]. This uses the language ‘Except for use...’.

*Chair’s note: the entry here has been slightly updated to reflect the change to note B253 made in Appendix 3 due to Canada’s earlier comments.*

#### **Amendments due to outdated statements of MLs**

5. The notes written relating to the provisions of phosphates listed in some of the standards (CXS 207, CXS 281 and CXS 282) appears old, out of date and inconsistent with more recent language, including as outcomes of recent alignment work. Therefore, it has been proposed to make these notes more consistent. The language in some of the standards refers to ‘xxxx mg/kg singly or yyy mg/kg in combination, expressed as anhydrous substances’, while the new consistent notes state ‘4400 mg/kg, singly or in combination’ with note 33 (‘as phosphorous’).

*Chair’s initial proposal: Use the more recent ML and statement for phosphate provisions as acidity regulators in the alignment of CXS 207, CXS 281 and CXS 282 of ‘4,400 mg/kg, singly or in combination’.*

#### EWG comments on 1<sup>st</sup> circular (2020)

Support

NZ, USA, IDF

IDF further explains that the level of 4400 mg/kg was derived from similar provisions in the more recently drafted and aligned dairy commodity standards, being CXS 250, 251 and 252.

Not support

Malaysia raised issues, noting the differences to the provisions and qualifications in the commodity standards with those provided at alignment in comments in Appendix 3, related to this issue for notes to CXS 207, CXS 281 and CXS 282.

*Chair's proposal at 2<sup>nd</sup> circular (2020): It is unchanged to that at the 1<sup>st</sup> circular (2020). That is, the changes proposed to phosphate provisions are to update them and to make them more consistent.*

EWG comments on 2<sup>nd</sup> circular (2020)

Support

IDF, USA

Comments on the 1st circular (2022)

Support

IDF

Not support

Canada

It expressed concern that the MLs for phosphates proposed are too high and not consistent with the original MLs. For CXS 281 & CXS 282 depending on the phosphate used the ML of 2000 mg/kg (singly) translate to between 292-632 mg/kg as phosphorus and for 3000 mg/kg (in combination) to 438-948 mg/kg as phosphorus. It further notes that the current GSFA ML for the relevant FC 01.3.1 is 880 mg/kg as phosphorus, which was adopted in 2012. It therefore suggests that a ML of 1000 mg/kg as phosphorus is more appropriate.

The same issue applies for CXS 207 (but not CXS 290) and proposed note B207290. The suggestion is that the provisions for the two standards may be more appropriate separated and not tried to be combined, so that the note would also be split. The original ML for CXS 207 of 5000 mg/kg is calculated to between 729-1580 mg/kg as phosphorus. This is a lot less than the proposed ML of 4400 mg/kg as phosphorus. Canada didn't state a specific ML but taking the same approach as above possibly an ML of 1600 mg/kg as phosphorus is suggested.

It separately noted a contradiction related to provisions for polyphosphates between the proposed notes B207290 (ML 4400 mg/kg, including polyphosphates) and A290 (ML 2200 mg/kg specific for polyphosphates) related to the same polyphosphates.

Response

Noting the above information and suggestions from Canada, it seems appropriate that there is a need to split both the notes for phosphates due to alignment of both CXS 207 & 290 with FC 01.5.1. This is especially important due to the inadvertent contradiction in MLs for polyphosphates for CXS 290 which does complicate the alignment.

The current ML for FC 01.5.1 (Milk powders and cream powder (plain) in the GSFA for phosphates is 4400 mg/kg, as phosphorus (note 33), was adopted in 2012. CXS 207 – Milk powders and cream powders was adopted in 1999, and amended in 2010, 2013, 2014, 2016 and 2018. It is not known if the ML for phosphates was changed since initially adopted but it seems unlikely due to how it is written. The proposal is that the adoption of the phosphates in the GSFA of 4400 mg/kg as phosphorus is most recent and so should stand unless the EWG proposes a reason why a lower one (as Canada suggests) is more appropriate.

It is also proposed to reduce the MLs for phosphates as acidity regulators for FC 01.3.1 due to alignment of CXS 281 & 282 as explained above from Canada's comments. This would be an ML of 1000 mg/kg compared to the earlier proposed ML due to alignment of 4400 mg/kg (also compared to the current ML in FC 01.3.1 of 880 mg/kg) for note A281282. A question for the EWG is whether such a relatively small increase in the ML is required. EWG comments are sought on these proposed amendments in Appendix 3.

*Chair's proposal is altered due to Canada's comments with EWG comments sought on proposed amendments to MLs and notes. That is to reduce the MLs for CXS 281 & 282 to be more consistent with the original ML. It is also to split the phosphate provisions for CXS 207 and 290 with their own different MLs and notes but that the current ML for FC 01.5.1 in the GSFA of 4400 mg/kg is maintained. Note B207290 has been split into separate notes B207 and B290. There is also the need to ensure there is no contradiction between different notes and MLs for the same phosphates linked to the same commodity standard as part of alignment.*

*EWG comments are sought on these various amendments and justifications.*

EWG comments on 2<sup>nd</sup> circular (2022)

Support

IDF, it would not oppose (i.e. can support) the suggested amendments based on Canada's reasoning provided in summary above.

EWG comments on 3<sup>rd</sup> circular (2022)

## Support

Canada supports the changes to the MLs for CXS 281 & 282 for FC 01.3.1 based on its earlier comments. Relating to the ML for FC 01.5.1 it notes the ML in the standard translates to a range of 729-1580 mg/kg as phosphorus which is significantly different to the proposed ML of 4,400 mg/kg [current permission in the GSFA for FC 01.5.1 is 4,400 mg/kg]. However, if the committee considers it to be technologically justified then Canada will not object.

*Chair's proposal is unchanged, as above.*

6. Other old and outdated conditions linked to MLs were also identified in CXS 207, CXS 281 and CXS 282 in relation to provisions for sodium and potassium citrates (INS 331 and 332 respectively) as stabilizers, and sodium and potassium carbonates (INS 500 and 501 respectively) as acidity regulators. Using the alignment decision tree, it is appropriate that these food additives fit into Box I. There are no technological reasons for using a numerical ML and so they have been added to Table 3, and not incorporated into Tables 1 & 2. Also the relevant food category numbers for these standards, 01.5.1 for CXS 207, and 01.3.1 for CXS 281 and CXS 282, are not listed in the annex to Table 3.

General support received for above, but error noted and amendment made.

*Chair's proposal is slightly changed due to error noted, INS 331(ii) should be 331(iii): Add provisions for sodium citrates (INS 331(i) & 331(iii)), potassium citrates (332(i) & 332(ii)), sodium carbonates (INS 500(i) & 500(ii)) and potassium carbonates (INS 501(i) & 501(ii)) related to alignment of CXS 207, CXS 281 and CXS 282 to Table 3, and not to Tables 1 & 2.*

EWG comments on 2<sup>nd</sup> circular (2022)

Support

IDF

EWG comments on 3<sup>rd</sup> circular (2022)

Support

Canada: it can support the proposal so long as there is no technological reasons for maintaining a numerical ML. It notes that there are some numerical MLs for specific food additives in other dairy standards, e.g. CXS 207, 262 and 290.

*Chair's proposal is unchanged, as above.*

**Use of notes to limit provisions to certain function classes**

7. IDF have requested that certain exclusion notes that maintain the functional class listed for the food additive provisions are incorporated when the provisions are aligned in the GSFA, especially when many of the food additives have a variety of functional classes. IDF does not propose that this approach is taken for all provisions but there are some that maintains are important for its industry and it does not want to lose these distinctions. There are examples in the GSFA where notes relating only to the functional class are used, but there are not that many. This issue has been raised and discussed before with the EWG with the decision, in general, not to produce such functional class only notes due to the concern that there would be a plethora of new notes if this became the policy. There does not seem to be policy on how to make such decisions and distinctions. A number of specific functional class notes suggested by the IDF have not been included in this circular. Comments and consideration of when it may be appropriate to include such notes into the GSFA are sought from the EWG.

*Chair's proposal in 1<sup>st</sup> circular (2020): At this stage, not to make explicit new notes relating only to the functional class of the food additive provisions reflecting those in the commodity standards, reflecting earlier discussions and conclusions of the EWG. However, at the request of the IDF, the EWG is asked to comment explicitly on this issue. If there is support for having such notes, what justifications and maybe decision questions can be used for future consideration to make such decisions more consistent.*

*Chair's proposal at 2<sup>nd</sup> circular (2020): Support has been provided (but not unanimous) for use on case by case basis for new notes relating only to functional class of the food additive when a variety of functional classes are possible. Relevant uses of such notes provided by IDF in its comments have been used in amendments to Appendix 3 in the 2<sup>nd</sup> circular (2020). A case may be made for additives that have a variety of functional classes, and that have different provisions for these functional classes in the commodity standard, to make it explicit via notes what the provision relates to.*

EWG comments on 2<sup>nd</sup> circular (2020)

Support Chair's proposal to make notes on a case-by-case basis relating only to functional class in Table 3, and only when justified via alignment with the commodity standard.

## IDF

The IDF supported the Chair's proposal at the 2<sup>nd</sup> circular (2020). The IDF had specifically requested the use of the former note C243 (Except for use in products conforming to the Standard for Fermented Milks (CXS 243-2003) as a sweetener only) for sweeteners that also have the functional class as a flavour enhancer. This relates to the alignment of CXS 243 with the food categories 01.1.4 and 01.7. This was not supported and not made for the reasons explained earlier, that there seems no firm justification for making such a note. It is also noted that some of these provisions are linked to the note 161, which are currently going through their own evaluation for alternative replacement notes (consideration by the Note 161 EWG) or note 161 had already been replaced.

Support for not making notes only relating to function class

USA: It does not believe these notes are necessary but understands they can be considered on a case-by-case basis.

Comments on the 1<sup>st</sup> circular (2022)

## Support

## Alternative comment

IDF still of the view that for sweeteners that also have a flavour enhancing function, entries should have a note restricting use only for sweetening in those products that conform to CXS 243. Therefore, it suggests reinstating note C243 in Appendix 3 for those Table 1&2 sweeteners in FCs 01.7 and 01.1.4.

## Not support

Canada: It supports the notes accurately reflecting the appropriate functional classes in the standards being reflected in the alignment amendments. This has not uniformly been applied. How such decisions are made on a case-by-case approach has not been described, nor clear to Canada.

## Response

Canada's comment is correct since there is not such a structured approach to determining whether provisions have a note indicating the appropriate functional class. It has been an approach (explained above and in earlier EWG Alignment documents) not to make such distinctions as routine, unless there is a justified reason, to limit the size and number of notes.

*Chair's proposal is unchanged: It is to consider on a case-by-case basis the use of notes where additives that have a variety of functional classes, and that have different provisions for these functional classes in the commodity standard, to make it explicit via notes what the provision relates to. The use of such notes would need to be justified and supported as the EWG concern is trying to limit the number of notes written for the GSFA. The Chair notes the IDF comments for the specific case identified of the former note C243. However, it is not proposed to add the note to the relevant sweeteners that also have the functional class of flavour enhancers during alignment of CXS 243. This is because this note was not thought required especially due to the recent and continuing work dealing with note 161 which is, and has, been linked to these provisions and also deals with sweeteners that also have a flavour enhancing function.*

Comments on the 2<sup>nd</sup> circular (2022)

## Support

## USA

Comments on the 3<sup>rd</sup> circular (2022)

## Not support

Canada: It re-iterates its comments provided in earlier submission, summarised above, so it is not repeated here. Its preference is to consistently apply appropriate conditional notes, which include functional class notes, as a minimum. It provided a number of comments where such conditional notes have not been applied within its comments to Appendix 3, specific to CXS 288.

*Chair's proposal: Canada and other comments on this topic are noted. But as stated above a consistent approach has not been developed, especially as there are different views on whether such notes are required or appropriate. At this stage the proposal is unchanged, as above. This issue can be considered further by the committee, noting the large amount of current work alignment still needs to be undertaken.*



8. A similar issue to above relates to considering the requests to also include qualification notes relating to specific functional classes for Table 3 provisions, again to reflect the specific provisions in the commodity standards. For similar reasons, the EWG has not been supportive of adding such functional class notes to the right hand side column in the entries for Table 3 provisions as it will make the Table a lot longer and the question is also is there a technological justification for such restrictions for GMP food additives. For the alignment of a number of very complicated commodity standards (CXS 243, CXS 253 and some food additives in CXS 262) a different approach was taken. This was to use a note to refer back to the functional class table and any footnote(s) within the commodity standard as the provisions are dependent on the types of foods. This is as an alternative to making very long and detailed conditional notes in the right hand side column in Table 3.

*Chair's initial proposal: Only to make important condition notes related to the provisions in the commodity standard for new entries into Table 3 in the right hand side column (Specific allowance in the following commodity standards<sup>1</sup>) and not related to specific functional class. For the complicated situation for the alignment of commodity standards such as CXS 243 and CXS 253, a reference was made to the functional class table and any footnote(s) in the commodity standard rather than having to write many long, detailed condition notes for each entry.*

#### EWG comments on 2<sup>nd</sup> circular (2020)

IDF: It can support the Chair's proposal for complicated alignment provisions but it still maintains its view that notes should be used when aligning standards where a single function class use is specified for the additive, when provisions are added to Tables 1&2.

However, if the USA approach for adding notes to Table 3 is adopted then it would support the use of such notes in column 5 entries in Table 3, to simplify and shorten the length of entries in the Table.

Discussion: The USA comments in item 2 also seems appropriate for further consideration for this item. That is, use the new USA suggested approach for Table 3 notes (see earlier item 2). In this case, they would only be written relating to functional class and only when justified due to alignment as being consistent with provisions in the commodity standard where there are a variety of function classes for the additive, so on a case-by case basis.

#### Comments on the 1<sup>st</sup> circular (2022)

Support

IDF

*Chair's proposal is unchanged: The proposal is similar to that proposed for item 2. It is proposed to take the general USA proposal of Table 3 notes to the PWG seeking approval in principle of the approach. That is, the suggestion to add notes to column 5 of entries in Table 3 and therefore to have a separate list of notes for Table 3, similar to the existing list of notes for Tables 1 & 2. In this case it would be related to identifying the specific function class consistent with aligning the provision in the commodity standard but only on a case-by-case basis if there are a variety of possible functional classes and if justified and supported (see Appendices 4 & 5 for discussion of Table 3 notes, including this issue in the questions and responses at the back of Appendix 4).*

#### Comments on the 2<sup>nd</sup> circular (2022)

Support

USA

#### Comments on the 3<sup>rd</sup> circular (2022)

Support

FIA supports the use of Table 3 notes as per the USA proposal. It separately does support the use of Table 3 notes to clarify which functional classes are permitted to ensure the details in the commodity standards are captured in a way that does not take up too much space.

### **Proposed amendments to Annex B and C of the GSFA**

9. A minor suggested amendment is that the Standard for Mozzarella is listed in the tables to Annex C in the GSFA as Codex Standard 262-2007 but it should be corrected to Codex Standard 262-2006. The proposed changes are on pages 50, 57 and 60 of the current GSFA (2021 updated version).

*Chair's proposal is unchanged: That Codex Secretariat replace CXS 262-2007 with CXS 262-2006 in the three tables within Annex C of the GSFA.*

### Additional discussion due to CXS 288

Like for CX/FA 21/52/6, it is proposed that some amendments to the tables in Annex C of the GSFA to clarify which food categories are related to which Codex Standard. These proposed changes also refer to the nomenclature of the food categories. During the alignment work, it has become clear that there was a lack of certainty and clarity which the proposed amendments seek to improve. As the technical experts for these standards, the IDF considered and proposed the amendments. A specific comment taken from IDF's comments to the 1<sup>st</sup> circular (2020) was that it had assumed that with respect to food category 01.4.1 (Pasteurised cream (plain)) the use of food additives is not justified in pasteurised plain cream made from milk obtained by physical separation (even if involving either reconstitution and/or recombination). Comments from the EWG were sought on these suggested amendments noted below.

10. One of the proposed changes is due to CXS 288 (*Standard for Cream and Prepared Creams*) which relates to food categories 01.4.1, 01.4.2 and 01.4.3. The descriptors for these food categories in Annex B and the names of the food categories in Annex C of the GSFA were found to be confusing and made the alignment work hard to complete. To help clarify the situation, IDF considered these descriptors and food categories and have proposed amendments. The main area of concern and confusion was where the 'recombined and/or reconstituted cream products' fit into the categories. For the alignment work it has been assumed that they do comply with the three food categories as listed below. If this is agreed by the EWG then the following changes within Annex B and Annex C are proposed (using bold and underlined, and strike through).

#### Annex B Food Category System, Part II: Food Category Descriptors

##### 01.4 Cream (plain) and the like:

Cream, **reconstituted cream and/or recombined cream** ~~is a~~ fluid dairy products, relatively high in fat content in comparison to milk. Includes all plain fluid, semi-fluid and semi-solid cream and cream analogue products. Flavoured cream products are found in 01.1.4 (beverages) and 01.7 (desserts).

#### Annex C Cross-reference of Codex Standardised foods with the Food Category System used for the Elaboration of the GSFA

Three specific tables sorted by:

Codex Standard Number

Codex Standard Title [alphabetical]

Food Category Number

The amendments proposed are listed for the Codex Standard Number table; with consistent amendments needed to be made to the other tables.

288-1976	Cream and Prepared Creams (fermented cream, acidified cream) <b><u>made from cream, reconstituted cream and/or recombined cream</u></b>	01.4.3
288-1976	Cream and Prepared Creams ( <del>reconstituted cream, recombined cream,</del> prepackaged liquid cream) <b><u>made from cream, reconstituted cream and/or recombined cream</u></b>	01.4.1
288-1976	Cream and Prepared Creams (whipping cream, cream packaged under pressure, whipped cream) <b><u>made from cream, reconstituted cream and/or recombined cream</u></b>	01.4.2

*Chair's proposal in 1<sup>st</sup> circular (2020): Propose the amendments above to both Annex B Part II and the three tables in Annex C to make the descriptors and food category names more helpful to remove uncertainty and allow the alignment work to proceed. Comments were sought from the EWG on these suggestions.*

#### EWG comments on 1<sup>st</sup> circular (2020)

Support

IDF

IDF made these additional comments, which were also part of the original technical input for consideration relating to the alignment of CXS 288 linked to food categories 01.4.1, 01.4.2 and 01.4.3. That is, that the IDF have assumed that with respect to food category 01.4.1 (Pasteurised cream (plain)), limited use of food additives in pasteurised plain cream made from milk obtained by physical separation and involving either reconstitution and/or recombination.

In the earlier preparatory work considering the alignment of CXS 288 with FC 01.4.1, 01.4.2 and 01.4.3, IDF also made the comment and observation supporting its conclusion that there should be limited food additive

provisions for FC 01.4.1. This is since currently almost all of the food additives with the function class of stabilizer, thickener or emulsifier have note 236 (Excluding products conforming to the Standard for Cream and Prepared Creams (reconstituted cream, recombined cream, prepackaged liquid cream) (CXS 288-1976)) next to them. This note essentially excludes these additives from FC 01.4.1. The only other functional class listed for this FC is acidity regulators and there are a number of those without note 236. The suggestion has been that no other food additive provisions should be added to FC 01.4.1 due to alignment (further explanation is provided below in item 23).

Not support, or question

Malaysia, USA

Malaysia: Noted that making these proposed changes is not within the scope of the EWG. It favoured retaining the existing descriptors and titles without changes.

USA: The US seeks clarification regarding the need for the proposed changes to the descripToR for food category 01.4, and the changes to the commodity standard name in Annex C. Based on our review of the commodity standard 288-1976, we believe the proposed changes to the descripToR for food category 01.4 are intended to bring the GSFA food category into closer alignment with the commodity standard. We recommend that the WG and subsequently CCFA have a discussion pertaining to whether the proposed changes to the descriptors changes the scope of the food category and whether the existing provisions in the food category would apply under the revised descripToR or if those provisions would need to be re-examined for applicability. Such a discussion is necessary to determine if the change constitutes new work that would require approval by the CAC. If the changes to the descripToR are considered ediToRial only, and do not change the scope of the food category and the existing provisions in the food category would apply unchanged under the new descripToR, then it may not be necessary for the changes to be made through a proposal for new work to the CAC. However, if CCFA determines that the revisions to the descripToR for food category 01.4 do change the scope of the food category, and the existing provisions in the food category would not apply unchanged under the new descripToR, then it may be necessary to propose these changes to CAC as new work, which would also require the revocation of all provisions from the food category [due to the alignment work?].

Consideration

Due to concern raised that the original chair's proposal may be considered to be outside the remit of the EWG on Alignment, the EWG was asked how best to progress such amendments. Does this require CCFA agreeing to request new work be undertaken to deal with the issue(s) raised but outside of alignment? Or can the EWG for Alignment propose an alternative to CCFA as a recommendation to address this, before alignment is undertaken?

*Chair's proposal at second circular (2020): Requested views of the EWG on alternative next steps. Is it reasonable and appropriate for the Alignment EWG to recommend CCFA consider the suggestion to amend the titles CXS 288-1976 linked to the food categories as proposed above, separately to the alignment work? Or should this issue be considered as requiring agreement of new work, outside of alignment? This issue covers item 10 and 11 (below). EWG comments sought on preferred approach, and hence next steps. It may require deferring alignment of CXS 288-1976 until the issues of the names and descriptions of the subcategories are resolved.*

EWG comments on 2<sup>nd</sup> circular (2020)

Support making the proposed changes

IDF: IDF's intention in making the original recommendation was not intended to change the scope of the food category(ies) but merely to clarify the status of reconstituted/recombined products. However, if there is concern with the proposed changes then the IDF supports further discussion if it will help clarify the issue and whether it is outside the scope of the Alignment EWG and so constitutes new work.

Defer alignment of CXS 288 until issues of names and descriptions resolved

USA: It is supportive of the EWG recommendation but it suggests that the proposed changes to the descripToR for FC 01.4 and the name and descripToR for FC 01.4.3 should be brought to the broader CCFA for consideration and discussion.

Japan: It supports deferring alignment of CXS 288 until the issues are resolved.

Comments on the 1<sup>st</sup> circular (2022)

Support

IDF

Canada:

It believes the issues are larger than just the descriptions in FC 01.4 and subcategories.

It supports a proposal for new work to CCFA to examine the names and descriptors for FC 01.4, 01.4.1, 01.4.2 & 01.4.3, as they relate to the product categories described in the food additive functional class table in CXS 288.

There are additional issues related to the cross-referencing of the food standards with food categories in the GSFA (specifically, Annex C of the GSFA). For example, “prepackaged liquid cream” not only falls under FC 01.4.1 but would also fall under 01.4.2 since some of “all creams that have undergone a higher heat-treatment than pasteurization”, including sterilized, UHT and ultrapasteurized cream would fall under the “prepackaged liquid cream” product category described in CXS 288. Use of note 236 in both FC 01.4.1 and 01.4.2 in the GSFA further suggests that “prepackaged liquid cream” falls under both food categories.

Canada also believe that IDF’s original concerns regarding the status of reconstituted and recombined products would be better resolved through appropriate amendments to the food category descriptors, rather than modifying the food category names.

#### Comments on the 3<sup>rd</sup> circular (2022)

Support

Egypt: It supports the earlier view of Malaysia in its submission to the 1<sup>st</sup> circular (2020) that making the changes initially proposed is not within the scope of the Alignment EWG. It indicates the necessity of studying the Dairy Committee (CCMMP).

*Chair’s proposal: it is to suggest a proposal for new work to CCFA to examine the names and descriptors for FC 01.4, 01.4.1, 01.4.2 & 01.4.3, as they relate to the product categories described in the food additive functional class table in CXS 288. It should include the Alignment EWG recommendations to amend the names and descriptors of FC 01.4, and subcategories 01.4.1, 01.4.2 and 01.4.3 as proposed above. This covers both items 10 and 11 (below).*

#### Comments on the 2<sup>nd</sup> circular (2022)

IDF: its intention in recommending the text changes to the names and descriptors for the FCs mentioned was simply to clarify the status of recombined and reconstituted creams and prepared creams and the products made from them. As such, IDF was hoping that the recommended changes avoided the need for new work. However, if new work is warranted IDF would support such work recommending that alignment of CXS 288 be delayed until the new work has been completed.

IDF also notes that its recommendation to amend the names and descriptors of FC 01.4 and subcategories is the foundation for IDF not supporting the proposed changes to Notes E288 and F288 and new Note G288 (see discussion on item 49).

In response to Canada’s suggestion that the issue would be better resolved through amendments to the FC descriptors rather than modifying the FC names, IDF did consider this option but thought it would be simpler and less confusing to modify the FC names.

#### Comments on the 3<sup>rd</sup> circular (2022)

Support

Canada

*Chair’s proposal: Similar to above. Noting the comments from both Canada and IDF and other EWG members, it is to suggest a proposal for new work to CCFA to examine the names [and possibly descriptors] for FC 01.4, 01.4.1, 01.4.2 & 01.4.3, as they relate to the product categories described in the food additive functional class table in CXS 288. It should include the Alignment EWG recommendations to amend the names and descriptors of FC 01.4, and subcategories 01.4.1, 01.4.2 and 01.4.3 as proposed above. This covers both items 10 and 11 (below).*

11. In addition, it is also considered that the current description of food category 01.4.3 in Annex B, Part II should be updated to better reflect current practices and products in this category. The suggested amendments are:

01.4.3 Clotted cream (plain) **Fermented and acidified cream (plain)**: Thickened, viscous cream formed from the action of milk coagulating enzymes. Includes sour cream (cream subjected to lactic acid fermentation achieved as described for buttermilk (01.1.3))<sup>47</sup>. **Prepared cream products whereby the pH is reduced by means of fermentation with suitable microorganisms and/or by the use of suitable acidity regulators, with or without coagulation.**

*Chair's proposal is amended: It is the same as for item 10.*

11.1 IDF: in its submission to Appendix 2, section G, dealing with proposed amendments to CXS 288-1976 questioned how provisions for food category 01.4.3 should be considered. This related specifically to whether CXS 288-1976 can be understood that all acidity regulators, emulsifiers, stabilizers and thickeners in Table 3 have provisions for products captured by food category 01.4.3. This is because 01.4.3 is not listed in the annex to Table 3. The proposed paragraph to be added to CXS 288-1976 post alignment to refer to the GSFA is currently written to state only certain acidity regulators, emulsifiers, stabilizers and thickeners in Table 3 are acceptable to foods conforming to this standard. IDF suggests that all such acidity regulators, emulsifiers, stabilizers and thickeners are allowed.

#### Consideration

A concern is that there is no specific statement to that effect in CXS 288-1976. It is not believed that is how the statements written in the table to Annex 2 to Table 3 are and have been determined. Comments on this matter were sought from the EWG.

*Chair's proposal at 2<sup>nd</sup> circular (2020): It does not believe the statement that all acidity regulators, emulsifiers, stabilizers and thickeners in Table 3 allowed to be added to products conforming to Standard CXS 288-1976 and covered by food category 01.4.3 is appropriate since such a statement is not written in the Standard and that is not how such statements are developed. The Chair believes only those food additives listed in the standard and then added into Table 3 due to alignment are appropriate.*

#### Comments on the 1<sup>st</sup> circular (2022)

Support

IDF

Canada, to reflect CXS 288

*Chair's proposal is unchanged: That is, since no such statement (all acidity regulators, emulsifiers, stabilizers and thickeners in Table 3) is written in the commodity standard only those food additives listed in the standard are appropriate to be added into Table 3 due to alignment of CXS 288 and FC 01.4.3.*

#### **Issues related specifically to CXS 243**

The alignment of the *Standard for Fermented Milks* (CXS 243-2003) was particularly complicated due to the standard being linked to a large number of food categories, being 01.1.4, 01.2.1, 01.2.1.1, 01.2.1.2 and 01.7. As well, the functional class table includes a variety of product categories, detailed footnotes and an additional statement dealing with some of the food additive classes. Separately there is also an additional footnote linked to the food category 01.2 in the annex to Table 3 that also deals with specific food additive functional class provisions linked to the commodity standard and the specific food category 01.2.1.2. These statements and footnotes are not always consistent so careful consideration had been needed by IDF, as the dairy industry experts, to come up with some conclusions and assumptions so that the alignment can be completed. These are further explained below.

A working assumption is that, as for alignment of a number of other commodity standards, the requirements in the commodity standard takes precedence over conditions in conflict listed in the GSFA.

12. The statement in CXS 243 under the function class table reads:

*Acidity regulators, colours, emulsifiers, packaging gases and preservatives listed in Table 3 of the General Standard for Food Additives (CODEX STAN 192-1995) are acceptable for use in fermented milk product categories as specified in the table above.*

The footnote linked to food category 01.2 (Fermented and renneted milk products (plain)) in the annex to Table 3 reads:

*Acidity regulators, packaging gases, stabilizers and thickeners listed in Table 3 are acceptable for use in fermented milks, heat treated after fermentation, as defined in the Codex Standard for Fermented Milks (CODEX STAN 243-2004) that correspond to food category 01.2.1.2 "Fermented milks (plain), heat treated after fermentation".*

The CXS 243 statement includes all food categories, unlike the footnote in the annex to Table 3 that only refers to food category 01.2.1.2 (Fermented milks (plain), heat treated after fermentation) which also lists the food additive classes of acidity regulators, packaging gases, stabilizers and thickeners, so the two lists are not the same.

Taking the two notes together, as well as the detailed functional class table within CXS 243, the following conclusions have been reached and used for the alignment work.

The functional classes of acidity regulators and packaging gases are listed in both statements. Footnote 1 in the annex to Table 3 only refers to food category 01.2.1.2 (Fermented milks (plain), heat treated after fermentation). Food category 01.2 is listed in the annex to Table 3 so Table 3 food additives can only be prescribed in Tables 1 & 2, meaning food categories 01.2.1 and 01.2.1.1 are not captured, only 01.2.1.2 as detailed in the footnote as a special case.

- For the function class table in CXS 243, it has been concluded that the following GSFA food categories are linked to the columns:
  - Plain fermented milks and drinks based on fermented milk (01.2.1.1)
  - Flavoured fermented milks and drinks based on fermented milk (01.1.4)
  - Plain fermented milks heat treated after fermentation and drinks based on fermented milk heat treated after fermentation (01.2.1.2)
  - Flavoured fermented milks heat treated after fermentation and drinks based on fermented milk heat treated after fermentation (01.7)
- All Table 3 acidity regulators and packaging gases have provisions in plain fermented milks that have been heat treated after fermentation. From the functional class table in CXS 243, Table 3 acidity regulators and packaging gases also have provisions for flavoured products, both heat and not heat treated after fermentation.
- Stabilizers and thickeners are not in the note below the functional class table in CXS 243, so Table 3 stabilizers and thickeners do not have provisions for such products, except where there are provisions in the standard itself. The provisions for stabilizers and thickeners in CXS 243 that are already in Table 3 need to have an entry for CXS 243 added to them. These stabilizers and thickeners with provisions for plain products not heat treated after fermentation have the additional condition that they are used for reconstitution and recombination (and if permitted by national legislation in the country of sale to the final consumer).
- Colours, emulsifiers and preservatives are listed in the note in CXS 243. But the functional class table does not have provisions for the use of colours and emulsifiers in plain products, only flavoured products, both heat treated and non-heat treated after fermentation. The relevant food categories for these types of products, being 01.1.4 and 01.7 are not in the annex to Table 3 so all Table 3 colours and emulsifiers have provisions for these categories. Preservatives only have provisions in flavoured heat treated after fermentation, not for non-heat treated, so only FC 01.7, not 01.1.4.
- Other functional classes, being carbonating agents, flavour enhancers and sweeteners are not covered by the note in CXS 243. Therefore, the only provisions for such functional classes are those listed in the standard, not all relevant Table 3 food additives. The provisions for carbonating agents, flavour enhancers and sweeteners in CXS 243 that are already in Table 3 need to have an entry for CXS 243 added to them. There is an additional condition note required for carbonating agents, where they are justified only in drinks based on fermented milk.
- Rather than needing to make very long detailed notes in column five of individual provisions in Table 3 for each of the various food additives noted above, the required amendments were able to be simply made by making new table entries relating to food categories 01.1.4, 01.2.1.2 and 01.7 in section 2 of Table 3. This is the case for acidity regulators, colours, emulsifiers, packaging gases and preservatives for the food categories 01.1.4 and 01.7. This is also the case for acidity regulators and packaging gases for food category 01.2.1.2.
- Individual entries for certain flavour enhancers, stabilizers and thickeners, and sweeteners in Table 3 are still required. To simplify the entries in column 5 of Table 3, reference is made to the functional class table in CXS 243, where the differences in provisions for the different types of products and conditional notes are provided. It is considered doing this is preferable to needing to write very detailed notes in column 5 of Table 3 for each entry.
- Separately, an additional footnote was added to the functional class table in CXS 243, as footnote (c), linked to sweeteners, picking up footnote (a) in the list of food additive provisions in section 4 of CXS 243. This note is: 'The use of sweeteners is limited to milk- and milk derivative-based products energy reduced or with no added sugar.' It is important not to lose this note when the provisions are removed due to alignment. This proposed change is located in Appendix 2.

*Chair's proposal at 1<sup>st</sup> circular (2020): Comments were sought from the EWG on the explanations and conclusions noted above and the suggested changes proposed within Appendix 3 (and a consequential change in Appendix 2) related to the alignment of CXS 243.*

EWG comments to 1<sup>st</sup> circular (2020)

Questions and additional proposed amendments

Chile, NZ, Japan, IDF, USA

Chile suggested additional words are required to be added to note G243 to make it accurate. Amended wording was also recommended by Japan to make it clear that the provisions only applied to flavoured products, which has been accepted and made.

NZ supports most of the background, explanation and Chair's proposal, but with an additional suggestion related to some statements in the dot points. In summary they suggest that additional function classes (being carbonating agents, flavour enhancers and sweeteners) are needed to be added to the sentence relating to Table 3 provisions below the functional class table. Therefore the current sentence would be amended:

'Acidity regulators, carbonating agents, colours, emulsifiers, flavour enhancers, packaging gases, and preservatives and sweeteners listed in Table 3 of the General Standard for Food Additives (CXS 192-1995) are acceptable for use in fermented milk product categories as specified in the table above.'

Japan: It noted that the usual standard alignment sentences referring to provisions in the GSFA provided in the commodity standard after alignment has occurred are missing and are required to be written. It provided suggested new paragraphs. One of them also dealt with the same sentence that refers to Table 3 of the GSFA, with additional edits.

Japan also provided a number of suggested amendments related to alignment in Appendix 3. One specific suggestion was that note 362 (Excluding plain products conforming to the Standard for Fermented Milks (CXS 243-2003)) was not needed for provision to FC 01.1.4 (Flavoured fluid milk drinks) and 01.7 (Dairy-base desserts (e.g. pudding, fruit or flavoured yoghurt) since these are flavoured categories which do not include plain products. This was accepted, and so note 362 has been removed from a number of provisions including colour, sweeteners and emulsifiers in FC 01.1.4 and 01.7 due to alignment with CXS 243. The same justification for removing the proposed new note I243 that also refers to excluding plain products was also accepted, and it has also been removed.

However, Japan's suggestion to add two additional notes, i.e. its new note L243 dealing with the sweetener note in CXS 243 was not supported as the current alternative sweetener notes replacing note 161 (either 477 or 478) essentially address this note. Also the suggestion of Japan to add its new notes M243 and N243 linking the various food additives explicitly to CXS 243 with a specific functional class was also not considered fully warranted. The reason for this view is similar to the reasons explained in earlier comments regarding adding comments specifically to functional class, or even to commodity standards, unless there is a good technological reason to do so (response to item 7). However, slightly different new notes were added.

IDF: IDF acknowledges and appreciates that because CXS 243 is such a complex standard, that this suggested approach of referencing the functional class table in the standard significantly reduces the need for extensive notes in column 5 of Table 3 and as such IDF can support this approach for the reasons given.

IDF also notes that this approach of referencing the functional class table has also been proposed by the EWG in the alignment of Table 3 provisions in the Standard for Dairy Fat Spreads, CXS 253. IDF can also support this proposal.

Furthermore, as all the dairy standards now contain a functional class table and to be consistent, IDF would recommend that the principle of referencing the table in the other dairy standards be adopted, particularly for the more complex CXS 262, Standard for Mozzarella and CXS 288, Standard for Cream and Prepared Creams.

USA: In general it supports the conclusions made by the EWG chair. However, it has a concern with the language taken from a footnote of the functional class table related to stabilizers and thickeners in CXS 243, to create the new note H243. This note uses the phrase 'national legislation in the country of sale to the final consumer'.

The USA states that CCFA has made a great effort to remove text from the GSFA that refers to "national legislation". As such, the USA does not think it is appropriate to add Note H243 to provisions in the GSFA based on its current text. It notes that the table of functional classes and the footnote referring to national legislation will remain in CXS 243. As a compromise, it proposed the following revision to Note H243 that removes the term "national legislation", but still refers to the commodity standard and footnotes contained therein.

Revised Note H243: For use in plain fermented milks as a stabilizer and/or thickener but restricted to reconstitution and recombination, **conforming to CXS 243-2003** and if permitted by national legislation in the country of sale to the final consumer.

*Chair's proposal at 2<sup>nd</sup> circular (2020): It is agreed that the standard new paragraphs added to the commodity standard after alignment with the GSFA has been completed need to be written. These paragraphs will be complicated due to the complicated nature of the provisions and functional class table. They need to be added to amendments in Appendix 2, dealing with changes to CXS 243 and are proposed as:*

**Carbonating agents, stabilizers and thickeners in food category 01.2.1.1 (Fermented milks (plain), not heat treated after fermentation), acidity regulators, packaging gases, stabilizers and thickeners in food category 01.2.1.2 (Fermented milks (plain), heat treated after fermentation), acidity regulators, colours, emulsifiers, flavour enhancers, stabilizers, sweeteners and thickeners in food category 01.1.4 (Flavoured fluid milk drinks) and acidity regulators, colours, emulsifiers, flavour enhancers, preservatives, stabilizers, sweeteners and thickeners in food category 01.7 (Dairy-based deserts (e.g. pudding, fruit or flavoured yoghurt)) used in accordance with Tables 1 and 2 of the General Standard for Food Additives (CXS 192-1995) are acceptable for use in foods conforming to this standard.**

**For food category 01.2.1.2 all Table 3 acidity regulators and packaging gases, and some Table 3 carbonating agents, stabilizers and thickeners are acceptable for use in foods conforming to this standard.**

**For flavoured products, all acidity regulators, colours, emulsifiers, packaging gases and preservatives listed in Table 3 of the General Standard for Food Additives (CXS 192-1995) and only certain carbonating agents, flavour enhancers, stabilizers, sweeteners and thickeners in Table 3 of the General Standard for Food Additives (CXS 192-1995) are acceptable for use in fermented milk products categories as specified in the table below.**

*Comments from the EWG were sought on the appropriateness of these proposed new paragraphs.*

*The Chair supported the USA's suggested amendment to note H243, to remove reference to 'national legislation' and has made the changes in Appendix 3, along with additional editing due to other EWG comments.*

#### EWG comments to 2<sup>nd</sup> circular (2020)

Support

USA: It is appreciative of the Chair's proposal supporting its earlier suggestion to remove mention of 'national legislation' in the revised note H243.

It also supports, in general, the proposals made to the standard paragraphs added to CXS 243 referencing the GSFA.

Additional comments

IDF: Suggests that due to the footnote 1 to the annex to Table 3, as well as the statement in the commodity standard and as outlined in the functional class table that certain Table 3 additives are allowed in 'plain' products. Therefore, it suggested the additional two sentences it provided, relating to FC 01.2.1.1 and 01.2.1.2 were also required (these were accepted and have been added to the proposed entries above).

#### Comments on the 1<sup>st</sup> circular (2022)

Support

IDF

Not support

Japan, it notes that it did not support for note H243 linked to FC 01.1.4 since this is a flavoured product and therefore there is no need. Note H243 should be removed, noting it is currently only linked to INS 405 and FC 01.1.4 due to alignment with CXS 243.

Canada, made the same comment, that it is not required for FC 01.1.4 linked to INS 405. It separately questioned whether it could be appropriate to add to FC 01.2.1

Response

The suggestions to remove H243 from FC 01.1.4 for INS 405 is agreed and will be removed.

A check was made whether it was appropriate for provisions for INS 405 in FC 01.2.1 was checked but it was noted different provisions and notes were required for the subcategories 01.2.1.1 and 01.2.1.2, and the proposed notes seem appropriate.

The proposal is therefore to remove note H243 completely from Appendix 3.



Canada questioned the proposed approach as explained above, in particular to the provisions and entries for Table 3. It noted that provisions from aligning CXS 243 had been made for FCs 01.2.1.1 and 01.2.1.2 in Tables 1&2, and so no provisions should be made in Table 3. Adding a section in annex to Table 3 for FC 01.2.1.2 would appear to broaden the scope of permitted Table 3 food additives, which is not considered necessary.

This appears to be linked to the new paragraphs added to the section referring to the GSFA in the CXS 243 post alignment, where reference is made to FCs 01.2.1.1 and 01.2.1.2 in Table 3.

#### Response

Further consideration of the IDF comments to the 2<sup>nd</sup> circular (2020) and Canada's questions noted the complicated nature of the standard and therefore alignment.

It was considered that Table 3 provisions for FC 01.2.1.1 and 01.2.1.2 need to be considered in light of the note below the functional class table of CXS 243, that refers only to acidity regulators, colours, emulsifiers, packaging gases and preservatives. Plus the footnote to FC 01.2 in the annex to Table 3 refers only to FC 01.2.1.2 and not FC 01.2.1.1. Because of this it has been concluded that food additive provisions are not listed in Table 3 but Tables 1 and 2 for FC 01.2.1.1. This is not the case for FC 01.2.1.2 where relevant provisions have been made to Table 3.

It is further thought that the provisions of the functional class table cannot be considered in isolation from the note. It has been assumed that the listed carbonating agents, stabilizers and thickeners only listed in CXS 243 for FC 01.2.1.2 can be added to Table 3.

**For food category 01.2.1.1 some Table 3 carbonating agents, stabilizers and thickeners are acceptable for use in foods conforming to this standard.**

**For food category 01.2.1.2 all Table 3 acidity regulators and packaging gases, and some Table 3 carbonating agents, stabilizers and thickeners are acceptable for use in foods conforming to this standard.**

#### Comments on the 2<sup>nd</sup> circular (2022)

IDF: IDF understands that as the Table 3 carbonating agents, stabilizers and thickeners covered by this statement will be duplicated in Tables 1 & 2 as part of the alignment process for CXS243 this statement [struck through] is redundant and therefore IDF can support its removal. It would however, have to be reinstated if the same Table 3 carbonating agents, stabilizers and thickeners were moved back to Table 3 (with appropriate notes) due to the proposal for creating Table 3 notes (see Appendix 4 & 5).

This also requires amendments to the entries to the table for FC 01.2.1.2 in the annex to Table 3.

As well, a number of provisions for FC 01.2.1.2 that were added in Tables 1&2 for Table 3 food additives were duplicated and so needed to be removed. This included acidity regulators in Table 3.

It is also important to note the relatively recent footnote 1 in column 5 of Table 3: "This column only lists commodity standards that allow specific Table 3 additives. If a commodity standard allows Table 3 additives on a general basis or based on functional class, that information is contained in the "References to Commodity Standards for GSFA Table 3 Additives". The footnote reduces the number of new entries required to be added to Table 3 for CXS 243, to only being the specific carbonating agents, flavour enhancers, stabilizers, sweeteners and thickeners listed in CXS 243 that are Table 3 additives. But this is still a large list, provided in Appendix 3.

*Chair's proposal is changed: There does not appear to be any requirement to include note H243 as other notes linked to provisions for alignment of CXS 243 for FC 01.1.4 as well as 01.2.1 and 01.2.2 seem appropriate using notes 235 and 236 [incorrect, it was meant to be notes 234 and 235] as required as well as note G243. Therefore note H243 is removed.*

*Following further consideration of the footnote below the function table in CXS 243, it is proposed to make changes to the sentences added to the section referring to the GSFA in CXS 243 post alignment. This has consequential changes to the table for FC 01.2.1.2 in the References to Commodity Standards for GSFA Table 3 Additives. The footnote applying to acidity regulators, colours, emulsifiers, packaging gases and preservatives below the functional class table in CXS 243 also apply for Table 3 provisions for FC 01.1.4 and 01.7 as listed in their own Tables.*

*Changes have also been made by removing a number of food additive provisions in Tables 1&2 for FC 01.2.1.2 since many are Table 3 additives, and so provisions had been duplicated.*

*If the EWG consider that the alignment of CXS 243 is still very complicated with different opinions on how to align the standard then it may be appropriate to defer alignment to a later meeting, so issues can be further considered and hopefully agreed.*

Comments on the 2<sup>nd</sup> circular (2022)

IDF: IDF can support the removal of Note H243. However, IDF believes that the notes 234 & 235 (not 236) as well as note G243 are required to cover the removal of H243. Note 236 relates to the Creams and Prepared Creams standard, ie CXS 288, not CXS 243.

Comments on the 3<sup>rd</sup> circular (2022)

Canada: It agrees with the Chair's earlier proposal that the alignment of CXS 243 is very complicated and so it is best to defer the alignment for a later meeting so issues can be further considered and hopefully agreed [noted in Chair's above proposal].

Canada further repeats its comments to the 1<sup>st</sup> circular that questioned why entries are proposed in section 2 of Table 3 (References to Commodity Standards for GSFA Table 3 Additives) for FC 01.2.1.2 and not 01.2.1.1.

*Chair's response: The response to the last point from Canada's submission is noted above in earlier responses. That is, that the footnote in the Annex to Table 3 for FC 01.2 refers only to FC 01.2.1.2 and not 01.2.1.1. The footnote is: 'Acidity regulators, packaging gases, stabilizers and thickeners listed in table 3 are acceptable for use in fermented milks, heat treated after fermentation, as defined in the Standard for fermented Milks (Codex STAN 243-2004) that correspond to food category 01.2.1.2 "Fermented milks (plain), heat treated after fermentation".'*

*Chair's proposal: Note H243 is removed (as noted above) for the alignment of CXS 243 and FC 01.1.4, 01.2.1.1 & 01.2.1.2. It is appropriate to continue to use notes 234 and 235 [not 235 & 236 listed in error above] as well as note G243 (only for FC 01.1.4 & 01.7). Note 235 is slightly edited.*

**Separate suggested amendments to address errors in GSFA noted during alignment work (notes EE and FF in the GSFA)**

13. Mention was made in the 2021 Alignment circular that notes EE and FF in the GSFA needed to be correctly amended due to the 2019 Alignment work (CCFA51). However, this was noted, discussed and endorsed due to comments received in the Alignment work for CCFA52 (CRD3, page 10). The Codex Secretariat has corrected the errors when the GSFA is updated after CCFA52. Therefore, this issue is no longer relevant but has been left so there is a record and also the numbering system of issues has not changed from the 2021 document.

**Additional issues and comments from EWG member submissions to 1<sup>st</sup> circular (2020)**

14. IDF proposed that the current sentence "Within each additive class, and where permitted according to the table, only those individual additives listed may be used and only within the limits specified" in the paragraph in the food additives sections of the commodity standards CXS 243, CXS 253, CXS 262 and CXS 288, is no longer required due to alignment.

*Chair's proposal is unchanged due to earlier support: The indicated sentence was removed from the relevant paragraphs in section B (CXS 243), C (CXS 253), D (CXS 262) and G (CXS 288) in Appendix 2.*

15. EFEMA correctly picked up an error made in Appendix 2, relating to the current list of provisions in CXS 207, where the emulsifier 471 is not potassium citrates, but mono- and diglycerides of fatty acids. This has been corrected. However, the alignment has been completed correctly. There are not new entries required for Table 1 or Table 2 in Appendix 3 for mono- and diglycerides of fatty acids (INS 471) due to alignment with CXS 207 since a new entry has been provided in Table 3 (page 104).

Comments on the 1<sup>st</sup> circular (2022)

Canada

Notes that CXS 207 has a numerical ML (2500 mg/kg) for INS 471, so wonders if this ML should be retained by use of notes in Tables 1&2 (or T3 note should be used if new proposal for Table 3 notes is accepted). CXS 290 has GMP for INS 471 so it already aligns with Table 3.

Response

Since INS 471 is a Table 3 food additive it seemed appropriate that an entry be made in Table 3 (as proposed above). A check of Table 1 of the GSFA confirmed that aside from infant formula and foods for infants (FC 13.1 subcategories and 13.2) all MLs are GMP. It seems an anomaly that the ML is 2500 mg/kg for CXS 207. It therefore proposes to stay with making a Table 3 entry.

*Chair's proposal: It is unchanged from above, that is to make an entry for INS 471 in Table 3 for both CXS 207 and 290 due to alignment.*

### **Lecithin, partially hydrolyzed (INS 322(ii))**

16. EU Specialty Food Ingredients have requested that provisions be included for lecithin, partially hydrolyzed (INS 322(ii)) in Table 3 due to alignment with a number of commodity standards, similar to lecithin (INS 322(i)). Detailed explanations for the request were provided including the current consideration by the EWG for the GSFA at CCFA52 which supported the proposal as noted in CX/FA 21/52/7, Appendix 2 pages 21-23. This was also noted by the Alignment EWG in CRD3, page 9.

*Chair's proposal is unchanged: For information. Since CCFA52 supported the recommendation of the GSFA EWG to add lecithin, partially hydrolyzed (INS 322(ii)) into Table 3 of the GSFA the alignment work related to this food additive needs to be amended. This relates to the commodity standards: CXS 207-1999, CXS 281-1971, CXS 282-1971, CXS 288-1976 (but only related to FC 01.4.3) and CXS 290-1995 (these are linked to lecithin provisions in Table 3 for these standards).*

### **Reference to functional class tables**

17 IDF acknowledges and appreciates that because CXS 243 is such a complex standard, that the suggested approach of referencing the functional class table in the standard in column 5 of Table 3 of the GSFA is reasonable. That is to the alternative of making many long and detailed notes in column 5 of Table 3. It also notes this approach has been proposed for the alignment of CXS 253, which it also supports.

Furthermore, as all the dairy standards now contain a functional class table and to be consistent, IDF would recommend that the principle of referencing the table in the other dairy standards be adopted, particularly for the more complex CXS 262, *Standard for Mozzarella* and CXS 288, *Standard for Cream and Prepared Creams*.

NZ also made the suggestion to include a copy of the functional class table from the commodity standards into a new section in Table 3 of the GSFA so it would remain the sole source for food additive provisions and people would not need to refer back to the commodity standard at all.

#### **Consideration**

The proposal to refer to the functional class table of the complex commodity standards CXS 243 and CXS 253 in column 5 of entries in Table 3 of the GSFA was a way to reduce the very long and complex notes that would have been required to be developed.

However, it is still considered desirable to aim for the GSFA to be the sole reference of information on food additive provisions for Codex standards. Therefore, the 3 cases to date, referring back to the functional class tables in CXS 243 and CXS 253 (and also for some provisions for CXS 262) should be considered the exception and not the rule. It is considered that the advantages of reducing the size of the notes in column 5 outweigh needing to consult the commodity standard.

*Chair's proposal at the 2<sup>nd</sup> circular (2020): It is not to make reference in notes in column 5 of Table 3 of the GSFA to functional class tables in other commodity standards than CXS 243, CXS 253 and CSX 262 for the above reason. At this stage also not to duplicate the functional class tables of the commodity standards into a new section in Table 3 as proposed by New Zealand.*

#### **Comments on the 1<sup>st</sup> circular (2022)**

##### **Support**

IDF with additional comments:

IDF agrees with the Chair's proposal in so far as CXS 243, CXS 253 & CXS 262 but maintains the view that a general reference within the Column 5 entry in Table 3 be made to the functional class table in all dairy standards, for reasons of consistency and a reduced need for notes. However, IDF does acknowledge that the acceptance of the US suggestion to have a separate 'Notes' table for Table 3 would have a major impact on this view and may well make it redundant.

##### **Canada**

#### **Comments on the 3<sup>rd</sup> circular (2022)**

Canada: It suggests that the Chair's proposal may need to be reconsidered depending on the outcome of the discussion on Table 3 notes [Appendix 4 & 5].

*Chair's proposal is unchanged: The comments of the IDF and Canada are noted, but at this stage no changes are proposed. That is, not to make reference in notes in column 5 of Table 3 of the GSFA to functional class tables in other dairy commodity standards than CXS 243, CXS 253 and CSX 262.*

**Proposed new notes for Tables 1 and 2 considered superfluous**

18. The USA provided an additional comment relating to some new notes which have been proposed to be added to Tables 1 and 2 of the GSFA due to alignment, in CX/FA 21/52/6 (CCFA52) and Appendix 3. The concern is that some new notes have been written that only indicate the use of a particular food additive in a commodity standard, without any additional clarification on use levels or additional restrictions required by the standard have been proposed for addition to the GSFA. The USA considers such notes are superfluous, are inconsistent with previous practices, and will serve to further complicate the GSFA. It further suggests that such notes do not provide any additional information beyond the provision implied by a lack of any exclusion "XS" note. The USA recommends that such notes not be added to the GSFA.

Two examples were provided:

A207: For use in products conforming to the Standard for Milk Powders and Cream Powder (CXS 207-1999) only.

D253: For use in products conforming to the Standards for Dairy Fat Spreads (CXS 253-2006).

**Consideration**

Investigation of these notes, across CX/FA 21/52/6 and Appendix 3 indicated that the situation is not as straight forward as originally thought, and that there are not that many notes of the type suggested.

The specific case for D253 is explained further. In this case, simple notes have been written to make it explicit that the provisions in the aligned entries relate only to one of the possible commodity standards that apply to the food category (which can relate to two or more commodity standards) and also the MLs differ. Unfortunately, the alignment of two separate standards was performed separately and independently. This is the situation for CXS 256 (aligned in CX/FA 21/52/6) and then CXS 253 aligned in Appendix 3. In this case the MLs are different, so a consolidated alignment will be required.

Food category 02.2.2 (Fat spreads, dairy fat spreads and blended spreads) is linked to 2 commodity standards; CXS 253-2006 (Standard for Dairy Fat Spreads) and CXS 256-2007 (Standard for Spreads and Blended Spreads). CXS 256 (CCFO) was aligned as part of CX/FA 21/52/6, while CXS 253 (CCMMP) is being aligned in Appendix 3 as part of this circular. Relevant 'simple' notes are provided below, which had been written specifically for the commodity standard being aligned and independently of the other relevant commodity standard.

CX/FA 21/52/6: CXS 256

A-CXS256: For use in products conforming to the Standard for Spreads and Blended Spreads (CXS 256-2007)

Appendix 3: CXS 253

D253: For use in products conforming to the Standard for Dairy Fat Spreads (CXS 253-2006).

There is also the situation of different MLs for the same food additive linked to different commodity standards and so different alignments; in this case the only identified additive was curcumin.

Curcumin (INS 101(i)):

CX/FA 21/52/6: 10 mg/kg, note A-CXS256

Appendix 3: 5 mg/kg, note D253, as well as a draft provision at step 4 of 10 mg/kg.

Therefore, a more complicated consolidated note will be required to address both sets of alignment for CXS 256 and CXS 253, where a decision will be required as to which ML to use as the reference and which to use in the note. In this situation it is proposed to keep both notes, as they will act to highlight that a consolidated alignment is needed to combine CXS 253 and CXS 256.

The only other note identified was A207 as noted by the USA, related to alignment of CXS 207 and food category 01.5.1 for the food additive BHA. CXS 290 is also linked to food category 01.5.1 and an XS290 note is used so it is agreed that A207 can be removed from Appendix 3 without having any impact.

No other explicit 'simple' note was identified that could be removed. A-CXS19 in CX/FA 21/52/6 seemed reasonable to keep related to food category 02.1.1 and CXS 19, as CXS 280 is also linked to 01.5.1.

List of such notes

CX/FA 21/52/6:

A-CXS256 (pages 95, 96 and 101 of CX/FA 21/52/6), propose to keep as linked to D253, needed to finalise consolidated alignment of CXS 253 and CXS 256

Appendix 3 of the 2<sup>nd</sup> circular (2020):

A207 (pages 1, 4, 80 and 82 of 1<sup>st</sup> circular), have removed, not required

D253 (pages 49, 55, 92 and 94 of 1<sup>st</sup> circular (2020)), propose to keep, as linked to A-CXS256, needed to finalise consolidated alignment of CXS 253 and CXS 256

*Chair's proposal at 2<sup>nd</sup> circular (2020): The comments by the USA are noted and appreciated. A check has been made of CX/FA 21/52/6 and Appendix 3 to locate and identify any other such notes but limited ones were located. An assessment concluded that it is appropriate to remove A207 from Appendix 3, but that D253 (in Appendix 3) and A-CXS256 (in CX/FA 21/52/6) should be left to indicate that a consolidated alignment of CXS 253 and CXS 256 is required.*

EWG comments to 2<sup>nd</sup> circular (2020)

Comments

Support

USA: It appreciates the Chair's efforts to consider the USA's earlier comment.

Japan

El Salvador: Questioned why note 196 is included for the BHA provision for food category 01.5.1, since the food additive INS 310 cannot be used for CXS 207.

The explanation for this is partly explained above. This involved removal of the original note A207 which had been written to relate only to CXS 207 and not CXS 290. But it was agreed that it is superfluous, since there is an XS207 note for the other 2 food additives, being INS 321 and 310 linked to the current note 196. Note 196 does apply for CXS 290.

Comments on the 1<sup>st</sup> circular (2022)

Support

IDF

*Chair's proposal is unchanged: That is the original note written in the 1<sup>st</sup> circular (2020), A207 was deemed not required, as noted in the explanation above. Further consideration identified that the current note 196 and the exclusion notes XS 207 provide appropriate coverage for alignment of both CXS 207 and CXS 290 related to FC 01.5.1.*

**Ascorbyl esters, ascorbic acid and sodium ascorbate**

19 The USA pointed out some inconsistencies in the alignment of CXS 207 related to its provisions for the antioxidants; ascorbic acid, L- (INS 300), sodium ascorbate (INS 301) and ascorbyl palmitate (INS 304), which has a joint provision of 500 mg/kg expressed as ascorbic acid.

As has been done as part of alignment for members of a chemical group a provision for one of the group in a standard has been considered a provision for all members of the chemical group. This has been the case for ascorbyl palmitate (INS 304) and ascorbyl stearate (INS 305), as members of ascorbyl esters (INS 304, 305). The added complication is having ascorbic acid, L- and sodium ascorbate also linked as part of the joint provision. Plus the ML is expressed as ascorbic acid. This is unusual since the ML for ascorbyl esters is expressed as ascorbyl stearate (ie note 10). The USA therefore have noted that the proposed alignment for ascorbyl esters for CXS 207 in food category 01.5.1 has two inconsistent notes, being notes 10 (as ascorbyl stearate) and note 317 (as ascorbic acid).

Japan also noted concerns with the alignment of these food additives with CXS 207. It considered that since ascorbic acid and sodium ascorbate are Table 3 additives the ML should be GMP and not 500 mg/kg. The ML of 500 mg/kg should be included in the note. It also noted the inconsistency with notes 10 and 317.

The suggestion of Japan to add the ML as GMP and with the ML of 500 mg/kg due to alignment to be added in the note is supported and has been made. The reason the two additives are not added directly to Table 3 is due to the complicated conditions of the ML linked with ascorbyl esters. This is similar to issues noted earlier in item 2 and below in item 21.

Chile also noted the complication of this issue.

*Chair's proposal at 2<sup>nd</sup> circular (2020): The ML for ascorbic acid and sodium ascorbate has been changed to GMP, with the ML of 500 mg/kg due to CXS 207 added via a new note.*

*Consideration of the most appropriate way to further align the provisions in CXS 207 for the antioxidants ascorbic acid, L-, sodium ascorbate and ascorbyl palmitate specifically related to the use of notes 10 and 317 was required. It was proposed that the simplest approach was to keep the appropriate note to the relevant food additives; so note 10 for ascorbyl esters and note 317 for the ascorbic acid, L- and sodium ascorbate,*

*which was what had been done in the 2<sup>nd</sup> circular. Comments from the EWG on the most appropriate approach was sought.*

#### EWG comments to 2<sup>nd</sup> circular (2020)

Support

IDF: it supports using note 10 for INS 304 & 305, and note 317 for INS 300 & 301.

USA

Not support

El Salvador: It proposed that a new note was required regarding the analytical method authorized for the ascorbyl esters which according to the food additive database should be expressed as 'ascorbyl palmitate', therefore, leave note 10 (as ascorbyl stearate) without effect.

The response proposed relates to both notes for ascorbic acid and also ascorbyl esters, as they are linked together in CXS 207, therefore complicating the alignment. What is proposed at the 2<sup>nd</sup> circular aims to address both.

#### Comments on the 1<sup>st</sup> circular (2022)

Support

IDF

Comment

Canada

It suggests a rewording of note D207 to improve clarity, by using the term 'Except for use in..', add 'expressed as ascorbic acid' and noting that note 317 (as ascorbic acid) is redundant for the food additive ascorbic acid, L-.

Response: Canada's suggestions are supported and amendments have been made in Appendix 3 to reflect these.

*Chair's proposal is changed to reflect Canada's suggestions noted above: That is the new note D207 has been amended but is still added to the provisions for the three food additives. It is also proposed that the simplest approach is to keep the appropriate note to the relevant food additives; so note 10 for ascorbyl esters and note 317 for sodium ascorbate as it is redundant for ascorbic acid, L-.*

#### **Additional phosphates added into notes linked to provisions due to same functional class**

20. As has been the policy and the situation over the last several years for alignment work, additional members of a food additive family have been added to notes linked to provisions when such members of the chemical food additive family have the same function class. This is expressly detailed in the Codex CCFA Information document "Guidance to Commodity Committees on the Alignment of Food Additive Provisions" second dot point on page 9<sup>5</sup>.

If a commodity standard lists an individual additive that is included under a "group" additive in the GSFA (e.g., sulfites, ascorbyl esters), and the individual additives in the group that have the same functional class(es) as the additive listed in the relevant commodity standard are expected to be appropriate for the use specified in the relevant commodity standard, then the alignment should include all the individual additives with the appropriate functional class(es) in the group.

It has also been noted in the various explanation documents (Appendix 1, accompanying the alignment documents) to explain the policy and approach. For example, item 3 in Appendix 1 of the 2019 alignment document CX/FA 19/51/6<sup>6</sup> related to phosphate provisions states: *For alignment work, CCFA has taken the decision where there is provision for one or more substances of a food additive group to have provisions for all of the substances in that group, provided they have the appropriate technological purpose and are captured by a group ADI.*

In the case for phosphates, sometimes only a limited number of phosphates are listed in the commodity standard but additional members with the same function class have been added during alignment.

<sup>5</sup> [http://www.fao.org/fileadmin/user\\_upload/codexalimentarius/committee/docs/INF\\_CCFA\\_e\\_01.pdf](http://www.fao.org/fileadmin/user_upload/codexalimentarius/committee/docs/INF_CCFA_e_01.pdf)

<sup>6</sup> [http://www.fao.org/fao-who-codexalimentarius/sh-proxy/jp/?Ink=1&url=https%253A%252F%252Fworkspace.fao.org%252Fsites%252Fcodex%252FMeetings%252FCX-711-51%252FWD%252Ffa51\\_06e.pdf](http://www.fao.org/fao-who-codexalimentarius/sh-proxy/jp/?Ink=1&url=https%253A%252F%252Fworkspace.fao.org%252Fsites%252Fcodex%252FMeetings%252FCX-711-51%252FWD%252Ffa51_06e.pdf)

This has been questioned, in particular by the USA comments in Appendix 3, related to various phosphate provisions in its introductory comments and also within entries in Appendix 3.

To date that is how the current and recent alignment has been conducted, including for phosphate provisions.

That is, additional phosphates out of the phosphate family of food additives that have the same functional class as listed in the commodity standard for the phosphate food additives have been added to notes as part of aligning provisions into the GSFA.

EWG comments (USA and Japan) supported this approach.

#### Comments on the 1<sup>st</sup> circular (2022)

Support

IDF

*Chair's proposal is unchanged: It is to continue the agreed practice of adding additional phosphates from the phosphate family of food additives (with a JECFA specification) and the same functional class as the phosphates in the commodity standard are added to provisions via notes in the GSFA.*

#### **Alignment of Table 3 additives in Tables 1 & 2 using notes e.g.**

- **Anticaking agents due to CXS 207, CXS 262 and CXS 290 (see item 2)**
- **Ascorbyl esters, ascorbic acid and sodium ascorbate due to CXS 207 (see item 19)**
- **three lycopene colours due to CXS 243**
- **Anticaking agents due to CXS 262**

21. The USA raised additional examples about why certain food additives that are Table 3 additives and the food category is not in the annex to Table 3 have been aligned in Tables 1 and 2. It had been noted that these additives had numeric MLs in the commodity standard but it questioned the approach taken (see earlier discussion on some of these situations in items 2 and 19).

One additional such case was the three lycopene colours, 160d(i), (ii) & (iii) for the alignment of CXS 243 with food categories 01.1.4 and 01.7 (also raised by NATCOL, along with other comments it made related to colours).

Another case was that of certain anticaking agents, silicon dioxide, amorphous (551), calcium silicate (552), magnesium silicate, synthetic (553(i)) and talc (553(ii)) for the alignment of CXS 262 and food category 01.6.1.

CXS 243 is a very complicated commodity standard with the function class table and different provisions related to different food categories. This situation has required very complicated notes as part of alignment to ensure the provisions and restrictions within the detailed functional class table are carried over when aligned in the GSFA. It is also noted that the ML for the three lycopene colours in CXS 243 are 30 mg/kg and not GMP. Because of the complexity, it was determined during alignment that it was better to provide provisions in Tables 1 and 2 rather than Table 3 where sometimes very complicated additional notes would be required.

An alternative that has not been directly considered during alignment is to simply add provisions for the three lycopene colours to Table 3, without any note, i.e. simply GMP, linked to CXS 243 (food categories 01.1.4 and 01.7).

The alternative suggested by the USA was to add the provisions at GMP in Tables 1 and 2, but with a new note indicating they have a specific numerical ML and any other conditions linked to the commodity standard, in this case CXS 243. That suggestion seems a reasonable compromise approach since it allows conditional notes due to CXS 243 to be addressed via notes and that suggestion was taken up by amending the entries and using a new note (N243) for these provisions aligned in Tables 1 and 2, and not Table 3.

For the alignment of the anticaking agents in CXS 262, they also did not have a GMP ML but required a note since the ML is linked to the four additives, singly or in combination as silicon dioxide. Again, it was considered more appropriate to align these linked provisions in Table 1 and 2 so the ML and condition would be reflected in a reasonably complicated note D262, and not Table 3.

The USA proposal of Table 3 notes (see item 2) is also relevant here. This suggestion is being considered for the CCFA53 meeting (see Appendices 4 & 5). But as already noted, since it has not been formally considered or agreed by CCFA the current proposed approach is continued.

*Chair's proposal at 2<sup>nd</sup> circular (2020): It was to continue with aligning some Table 3 food additives in Tables 1 and 2 due to the requirement of adding complicated additional conditions due to alignment with complicated commodity standards such as CXS 243. But the suggestion to use GMP as the ML seems reasonable for such Appendix 3 food additives, but with a new note listing a numerical ML if listed in the commodity standard. This*

*approach can be altered if the alternative, broader suggestion of the USA to also add notes to Table 3 is discussed and agreed by the EWG and PWG for Alignment and maybe also the GSFA, as a recommendation. As noted earlier comments from the EWG was sought.*

#### EWG comments to 2<sup>nd</sup> circular (2020)

Support

IDF: repeats its earlier support for the USA proposal to add notes to Table 3.

USA: It also repeats its earlier comments where it does not support inclusion of provisions in Tables 1 and 2 for Table 3 additive in food categories not listed in the annex to Table 3. Its suggested alternative is the use of notes in Table 3 as explained in item 2 (and repeated in some other items).

#### Comments on the 1<sup>st</sup> circular (2022)

Support

IDF

*Chair's proposal is unchanged: As noted earlier the USA proposal to add notes to column 5 of entries in Table 3 and therefore to have a separate list of notes for Table 3, similar to the existing list of notes for Tables 1 & 2, is being considered in the Terms of Reference for CCFA53 (see Appendices 4 & 5).*

*But at the present time, until a resolution is decided, the current approach is continued, that is making entries in Tables 1 and 2 and using notes to address the commodity standard conditions.*

#### **Propose amendments due to alignment or accept draft provision**

22. The USA comments have suggested that there is no need to add a new provision for adoption for a number of provisions which are consistent with draft provisions. We should just adopt the Step 7 provision shown in Green with Note 362 (related to alignment of CXS 243). The GSFA EWG is also working on these provisions, so as long as we are consistent with the final decision, the provision at Step 7 can be put forward. These comments have been made to a number of colour provisions due to CXS 243 and related to food category 01.7.

It is agreed, that so long as the consistent provisions are made then it does not matter which process achieves the outcome. This situation has occurred before and the decision was made by the EWG to stay with proposing the provisions due to alignment, since that is the process being undertaken by the Alignment EWG and make note of the need for consistency. Close coordination will be needed between the EWG Chairs of GSFA and Alignment to ensure consistent outcomes are reached which occurred at CCFA52. Sometimes different MLs and notes are used between the different EWGs (e.g. curcumin provisions in FC 01.7 due to alignment with CXS 243 compared to draft provisions at a different ML). This is noted for information only.

#### **Limited provisions for food additives for food category 01.4.1 linked to alignment CXS 288**

23. There have been questions raised in submissions that proposed amendments to FC 01.4.1 did not include all the provisions listed in CXS 288 as part of the alignment. The below information is provided to explain the justification and assumptions used for this decision. This has also been discussed within item 10.

In the earlier preparatory work considering the alignment of CXS 288 with FC 01.4.1, 01.4.2 and 01.4.3, IDF also made the comment and observation supporting its conclusion that there should be limited food additive provisions for FC 01.4.1. IDF spent time searching archive materials but were unable to locate justifications for the use of note 236 (Excluding products conforming to the Standard for Cream and Prepared Creams (reconstituted cream, recombined cream, prepackaged liquid cream) (CXS 288-1976)) for many additive provisions listed in FC 01.4.1, but not listed against many additives in FC 01.4.2. IDF assumed that limited additive provisions were justified for FC 01.4.1 because it covered the 'plain' products – plain fresh, plain reconstituted, plain recombined cream. This category with limited food additive provisions is different to the other 'more processed' cream products which are covered in FC 01.4.2 (as well as 01.4.3). This is since currently almost all of the food additives with the function class of stabilizer, thickener or emulsifier have note 236 next to them in FC 01.4.1, but not many in FC 1.4.2. This note essentially excludes these additives from FC 01.4.1. The only other functional class listed for this FC is acidity regulators and there are a number of those without note 236. The suggestion has been that no other food additive provisions should be added to FC 01.4.1 due to alignment.

*Chair's proposal at 2<sup>nd</sup> circular (2020): A belated explanation as to why no additional food additive provisions were made to FC 01.4.1 in the GSFA as part of alignment of CXS 288 is provided above. The EWG are welcome to provide comments and thoughts on these assumptions and conclusions.*

#### EWG comments to 2<sup>nd</sup> circular (2020)



Support

USA

Additional comments

Japan: It notes that according to page 60 of the GSFA (Annex C sorted by GSFA Food Category Number): CXS 288-1976 is titled Cream and Prepared Creams (reconstituted cream, recombined cream, prepackaged liquid cream). Food category 01.4.1, includes prepackaged liquid cream. Stabilizers, acidity regulators, thickeners and emulsifiers are permitted in prepackaged liquid cream (in the function class table within CXS 288). It is not clear why note 236 is necessary for so many food additive provisions in FC 01.4.1. [see further explanation within issue 10]

Comments on the 1<sup>st</sup> (2022)

Support

IDF

*Chair's proposal is unchanged: No change to that proposed at the 2<sup>nd</sup> circular (2020).*

### **Phosphoric acid**

24. The USA noted that phosphoric acid (INS 338) is not added to the phosphate note, note B243, as part of the alignment of CXS 243 with FC 01.1.4, 01.2 (captures 01.2.1.1 and 01.2.1.2) and 01.7 even though it listed in CXS 243.

The reason for this omission is that the various phosphates have provisions in CXS 243 as stabilizers and thickeners. But during alignment only the phosphates that have the functional class of stabilizer or thickener have been added to the note, and phosphoric acid does not have such functions.

Support was received from the EWG (the IDF and USA).

Comments on the 1<sup>st</sup> circular (2022)

Support

IDF

Canada

*Chair's proposal is unchanged: It is not to add phosphoric acid (INS 338) to note B243, since it does not have the function class of stabilizer or thickener, which is the function for the phosphate provisions in CXS 243, even though it is listed in CXS 243.*

### **Isomalt (hydrogenated isomaltulose)**

25. The USA noted that isomalt (hydrogenated isomaltulose) (INS 953) has a provision in CXS 243 and as such it should not be listed for the draft provision in FC 01.2.1.2 as 'suggest no provision in CXS 243 for FC 01.2.1.2' as part of alignment.

Consideration

The justification for adding this comment as part of the alignment work is that sweeteners are not appropriate as there are no provisions for them for FC 01.2.1.2 via the functional class table in CXS 243.

Support was received from the EWG (Japan and USA).

Comments on the 1<sup>st</sup> circular (2022)

Support

IDF

*Chair's proposal is unchanged: It is not to add note 362, but to stay with XS243 for the draft provision at step 7 for isomalt in FC 01.2.1.2 for the above reason. The explanation in the recommendation column has been expanded to add 'for sweeteners'. The exclusion note XS243 has also been added to draft provisions for two other sweeteners, sorbitol and sorbitol syrup.*

### **Limited listing of entries showing no amendments to GSFA needed, for information only**

26. The USA noted that there were a lack of food additives listed in FC 01.2.1.1 and 01.2.1.2 in Tables 1 and 2 of the GSFA due to alignment with CXS 243. CXS 243 contains a large number of additive provisions. It indicated that these additional entries needed to be added into the alignment document.

Consideration

These were checked and it was realised that the many additive entries mentioned by the USA were not added to the documents because no changes were proposed to the GSFA due to alignment with CXS 243. That is, the entries already in Tables 1 and 2 are already consistent with provisions in CXS 243. It was decided during the alignment exercise that though it is helpful for information and completeness to include all food additive entries it was considered that adding many entries that did not propose any changes was not worth the considerable effort and additional pages. It is recognised that Appendix 3 is very large as it is.

It is noted that some other entries have been provided for information, even when no changes are proposed as part of alignment of some easier commodity standards. It is conceded that the approach taken has been inconsistent. Also this information should have been made clear in the 1<sup>st</sup> circular (2020). But the additional work is still not thought warranted in the case of the alignment of CXS 243.

*Chair's note to the 2nd circular (2020): This explanation is provided for information only. That is, there are a number of food additive provisions in CXS 243 related to FC 01.2.1.1 and 01.2.1.2 that did not require any changes to the GSFA so they have NOT been provided for information only in Appendix 3. The justification for this decision is the major amount of additional work and pages did not warrant the effort for the minor benefit.*

#### EWG comments to 2<sup>nd</sup> circular (2020)

Support

USA: appreciated the explanation provided

Additional comments linked to this item.

IDF, noted that there were a number of entries in Appendix 3 where ultimately no changes to the GSFA were recommended (either initially or after removal of inappropriate initial proposed changes). To shorten the very long Appendix 3 the IDF recommended that such entries that did not recommend any changes to Tables 1 and 2 of the GSFA be removed. There were a number of these, especially related to the alignment of CXS 243. This suggestion was accepted and acted upon.

#### Comments on the 1st circular (2022)

Support

IDF

Canada, in principle, but re-iterates its recommendation discussed in comments under item 7.

*Chair's note: Removal of additional entries that did not recommend changes to the GSFA has occurred to shorten the large Appendix 3 document. In the main these have been due to alignment with CXS 243.*

#### **Nisin, ML, 500 mg/kg compared to 12.5 mg/kg**

27. Questions were raised in a number of EWG submissions stating that the ML for the preservative nisin (INS 234) when aligned in the GSFA was not consistent with the ML in the commodity standard. The particular case is the alignment of CXS 243 with food categories 01.1.4 and 01.7. During the initial alignment exercise, IDF noted that the ML for nisin in CXS 243 is in error as it explained. IDF believes that the 500 mg/kg ML refers to the level of nisin preparation (called nisaplin) used and not of (pure) nisin. The commercial brand Nisaplin contains 2.5% of the antimicrobial peptide nisin and thus adding 500 mg/kg of Nisaplin is the equivalent of adding 12.5 mg/kg of pure nisin. On this basis, IDF can support the proposed ML of 12.5 mg/kg. CXS 262 also has this ML for nisin, which has been made as part of this alignment. It is further noted that this ML of 12.5 mg/kg or similar low concentrations are in the GSFA for other food categories.

Support was received from the EWG (Japan and USA).

#### Comments on the 1<sup>st</sup> circular (2022)

Support

IDF

*Chair's proposal is unchanged: The proposed nisin ML of 12.5 mg/kg is maintained in the alignment of CXS 243 in food categories 01.1.4 and 01.7 rather than 500 mg/kg as explained above.*

#### Comments on the 2<sup>nd</sup> circular (2022)

Support

USA

#### **Phosphate provisions in categories and subcategories**

##### **CXS 243**

28. As noted earlier dealing with phosphate provisions during alignment is always complex (see items 5, 20 and 24). For alignment with CXS 243, the relevant food categories are 01.2.1.1 and 01.2.1.2. The parent category 01.2 also contains phosphate provisions, so it needed to be considered as part of alignment.

The entry in category 01.2 introduces the alignment note relevant to CXS 243, being B243. This entry for FC 01.2 also applies to the subcategories 01.2.1.1 and 01.2.1.2. The entry for category 01.2.1.1 requires note 235 relating to use for reconstituted and recombined products only which picks up the condition note in the functional class table in CXS 243. There is no need for an entry for FC 01.2.1.2 since note 235 does not apply and the provisions from B243 in FC 1.2 apply.

#### EWG comments to 2<sup>nd</sup> circular (2020)

USA: It provided detailed additional explanations not supporting the proposal in the 2<sup>nd</sup> circular (2020).

Its concern is that it is not possible, based on the hierarchical rules of the GSFA, to have adopted provisions for phosphates in both the higher parent category FC 01.2 and in subcategories (FC 1.2.1.1 and 1.2.1.2). The provision in FC 01.2 is currently adopted in the GSFA. It proposes a better option than that proposed in the 2<sup>nd</sup> circular (2020) of adding provisions in FC 1.2.1.1 and 1.2.1.2. Its suggestion is to only have a provision in FC 01.2 with notes added to it to address use in CXS 243 (existing Note B243), and to address the issue pertaining to use only in reconstituted and recombined products due to FC 1.2.1.1 (Fermented milks (plain), not heat-treated after fermentation). It believes its proposal will achieve the purposes of Alignment, but will only require revisions to the existing provision in FC 01.2 without the addition of provisions in FC 1.2.1.1 and FC 1.2.1.2. It is to add B243 and a new note (see below) for FC 01.2.

**New note (P243): For fermented milks (plain), not heat-treated after fermentation conforming to the Standard for Fermented Milks (CXS 243), for use in reconstituted and recombined products only.**

#### Comments on the 1<sup>st</sup> circular (2022)

Support

IDF

Comments

Canada notes that the current phosphates provisions also applies to FC 01.2.2 (renneted milk) but the proposed new note P243 appears to prevent use for products under FC 01.2.2. Therefore, it suggests a minor edit to rectify this by using 'Except for use..'

Its proposed edited P243 is:

**P243: Except for use in products conforming to the Standard for Fermented Milks (CXS 243): for use only in reconstituted and recombined fermented milks (plain), not heat-treated after fermentation.**

It is not clear that the original P243 excluded use in FC 01.2.2 but if the amended note P243 clarifies the issue then it seems appropriate. The suggested amended note P243 appears to work, noting it also operates in conjunction with B243 so it is proposed to make edits provided by Canada.

*Chair's proposal is changed to Canada's suggested edit to ensure certainty: To make the changes proposed by the USA (with Canada's edits) relating to alignment of phosphates in CXS 243 with FC 01.2, by adding the new note P243 ("Except for use in products conforming to the Standard for Fermented Milks (CXS 243-2003): for use only in reconstituted and recombined fermented milks (plain), not heat-treated after fermentation.") along with B243, and removing phosphate provisions for FC 01.2.1.1 and 01.2.1.2.*

#### Comments on the 2<sup>nd</sup> circular (2022)

IDF: IDF can support

#### **CXS 288**

29 Similar issues needed to also be considered for the alignment of CXS 288 and FCs 01.4.1, 01.4.2 and 01.4.3. As noted earlier it was considered appropriate not to add new food additive provisions to FC 01.4.1, so phosphate provisions due to CXS 288 could not be added to FC 01.4. They were subsequently added to FC 01.4.2 and 01.4.3.

*Chair's proposal at 2<sup>nd</sup> circular (2020): For information and explanation of how alignment for phosphates is proposed for higher order categories and subcategories due to CXS 288.*

#### EWG comments to 2<sup>nd</sup> circular (2020)

IDF: As indicated earlier, the IDF notes there are some acidity regulators, emulsifiers, stabilizers and thickeners that appear to be allowed for 01.4.1. It was unable to locate any recorded discussion or rationale as to why note 236 applied to some additives in these function classes but not others. Therefore, it has assumed that

some are required for use mainly in reconstituted and recombined products but may be also (rarely) needed in fresh creams to ensure stability and integrity of the emulsion as outlined in footnote (a) in the function class table for CXS 288. Therefore, it supports keeping note 236, and does not recommend the addition of any new food additives to FC 01.4.1, other than INS 437.

Consequently it accepts that phosphates are allowed in FC 01.4.1, noting they have provisions in the higher category 01.4. Therefore, it does not support what has been proposed in the 2<sup>nd</sup> circular (2020), in Appendix 3.

Discussion: To achieve this it is considered appropriate to reinstate the phosphate provisions for the higher category being 01.4, and remove XS288 from FC 01.4.1, and the proposed phosphate provisions in 01.4.2 and 01.4.3. It was also noted by the IDF that the ML for the phosphate provisions in CXS 288 is 1,100 mg/kg so this needs to be added into the new note D288.

#### Comments on the 1<sup>st</sup> circular (2022)

Support

IDF

*Chair's proposal is unchanged: Amendments have been made to the phosphate provisions aligning CXS 288 with FCs 01.4.1, 01.4.2 and 01.4.3 due to the clarified comments of the IDF. That is, phosphate provisions have been added back to FCs 01.4, and removed XS288 from FC 01.4 and 01.4.1, as well as removed the proposed phosphate provisions in 01.4.2 and 01.4.3. It was also noted that the ML for the phosphate provisions in CXS 288 is 1,100 mg/kg so this has been added into the new note D288.*

#### **Additional issues and comments from EWG member submissions to 2<sup>nd</sup> circular (2020)**

##### **Replace exclusion notes with current notes**

30. El Salvador raised a number of times the idea of replacing proposed exclusion notes with alternative notes that are already used in the GSFA. The justification was that the exclusion notes, e.g. XS243 compared to note 170, excludes 'natural' products related to alignment of CXS 243. The same issue was identified for the alignment of CXS 253, with XS253 and note 214. It is unclear what is meant here as the wording in XS243 and note 170 (and XS253 and 214) are identical.

It is also noted that there has been a policy to use exclusion notes in preference to alternative notes, where they say exactly the same thing. This has been noted in earlier alignment work. For example, see the explanation and Chair's proposal for item 14 in CX/FA 21/52/6: *"The Chair further notes that the GSFA EWG has proposed similar changes; to replace current notes with new exclusion notes that say the same thing. Therefore, it is appropriate for consistency that the same approach is taken between the EWGs for alignment and the GSFA."*

This information is provided for information only. Exclusion notes are proposed to be used when appropriate and not replaced by alternative notes if they say exactly the same thing.

##### **Replace notes 234 and 235 with new note H243**

31. El Salvador proposed consideration of replacing the current notes 234 (*for use as a stabilizer or thicker only*) and 235 (*for use in reconstituted and recombined products only*) with the new note H243 (*for use in plain and flavoured fermented milks and plain and flavoured drinks based on fermented milks, not heat treated after fermentation as a stabilizer and/or thickener but in the case of plain fermented milks and plain drinks based on fermented milks use is restricted to reconstitution and recombination, conforming to the Standard for Fermented Milks (CXS 243-2003)*) for many food additives in CXS 243 with the functional class of stabilizer and thickener.

This suggestion was considered but because these notes were specifically added to the relevant food category 01.2.1.1 in Tables 1 and 2 of the GSFA, it was considered appropriate to stay with what was decided then. Replacing them with H243 did not seem to provide any extra additional value, as H243 is quite a complicated and involved note.

#### Comments on the 1<sup>st</sup> circular (2022)

Support

IDF

*Chair's proposal is unchanged: Not to replace notes 234 and 235 with the new note H243 in FC 01.2.1.1 due to alignment with CXS 243 except those that have been currently added in amendments in Appendix 3. There did not seem to be justification for making such big changes since these current notes had been added to the*

*GSFA relatively recently, and satisfy alignment. See the earlier discussion within issue number 12 where the proposed note H243 has been determined not to be required so it has been removed from Appendix 3.*

### **Provision for INS 472e for FC 01.2.1.2 due to alignment with CXS 243**

32. El Salvador suggested that INS 472e (diacetyltartaric and fatty acid esters of glycerol) needed to be added to FC 01.2.1.2 due to alignment with CXS 243.

This had been considered but it was noted that stabilizers and thickeners but not emulsifiers are listed in the food additive function class table in CXS 243 for FC 01.2.1.2. INS 472e is listed as an emulsifier but not as a stabilizer and thickener in the food additive provisions in CXS 243. Therefore, there is no provision for INS 472e in FC 01.2.1.2 due to alignment with CXS 243 so the XS243 note has been added.

#### Comments on the 1<sup>st</sup> circular (2022)

Support

IDF: with additional comment questioning whether XS243 was proposed or removal of the provision all together. It stated it could support either, noting there may be a need to include a provision of INS 472e in FC 01.2.1.2 it is not aware of.

*Chair's proposal is unchanged, but further explained: The IDF comment was noted, so the explanation was expanded to include the XS243 note. Not add a provision for INS 472e (diacetyltartaric and fatty acid esters of glycerol) to FC 01.2.1.2 due to alignment with CXS 243 for reasons explained above, but to add the XS243 note.*

### **Sorbate provisions linked to 'as sorbic acid'**

33. It was noted that sorbates (200, 202 and 203) need to be expressed as 'sorbic acid' linked to provisions. This was noted by El Salvador for alignment of CXS 243 with FC 01.7.

The current note 42 (as sorbic acid) linked to the provision does this. For information only.

### **Surface treatment of natamycin (INS 235) for Mozzarella**

34. Concern was expressed by El Salvador that the functional class table within CXS 262 permits preservatives to be used for both cheese mass and surface treatment for CXS 262 (Mozzarella). It therefore considered the notes 3 (surface treatment only) and 80 (not exceeding 2 mg/dm<sup>3</sup> and absent at a depth of 5 mm) in FC 1.6.1 for the preservative natamycin (pimaricin) (INS 235) to be inconsistent with CXS 262 and so need to be removed.

The provision for natamycin in CXS 262 uses the qualification note identical to note 80. It is understood that this refers only to surface treatment (by the reference to 'not present in a depth of 5 mm') so note 3 applies.

#### Comments on the 1<sup>st</sup> circular (2022)

Canada proposed changes to note B262 for clarity. It believes the application of proposed Note B262 requires clarification, we recommend the following modification "Includes use in products conforming to the Standard for Mozzarella (CXS 262-2006) except for the surface treatment of high moisture products packaged in liquid". This modification would continue to allow the use of natamycin in non-standardized products falling under FC 01.6.1, and allow its use in those products conforming to CXS 262 where it is permitted, while excluding the products in which it is not permitted.

Canada also notes the comments within issue 17 related to the apparent contradiction of the use of Note 3 with those provisions appearing in the functional class table for CXS 262 (i.e., preservative use in cheese mass as well as surface treatment). Perhaps note B262 could also refer to the functional class table in CXS 262 due to the complicated nature of the functional class table within the standard.

Response

Current note B262:

**B262: Except for use for surface treatment of high moisture products packaged in liquid conforming to the Standard for Mozzarella (CXS 262-2006).**

Canada's proposed B262:

**B262: Includes use in products conforming to the Standard for Mozzarella (CXS 262-2006) except for the surface treatment of high moisture products packaged in liquid.**

The proposed amendments to note B262 by Canada seem reasonable as well as the additional suggestion to add reference to the functional class table within CXS 262.

Combining the two suggestions provides an amended note B262.

**B262:** Includes use in products conforming to the Standard for Mozzarella (CXS 262-2006) except for the surface treatment of high moisture products packaged in liquid, noting the functional class table in CXS 262-2006.

*Chair's proposal: Make the amendment to note B262 due to the above explanation.*

Comments on the 2<sup>nd</sup> circular (2022)

IDF: IDF can support

#### **GMP for INS 405, 636 and 637 due to alignment with CXS 243**

35. Japan noted that the alignment of the three food additives INS 405 (propylene glycol alginate), INS 636 (maltol) and INS 637 (ethyl maltol) in CXS 243 have a ML of GMP, which is what the note D243 due to alignment uses. However, these three additives have a numerical ADI and are not listed in Table 3 so Japan does not believe an ML of GMP is appropriate, even if that is listed in CXS 243.

The simple alignment with CXS 243 provides an ML of GMP but Japan is correct that this may be inappropriate due to these three food additives having a numerical ADI and not being listed in Table 3. It is unclear if this situation occurs sometimes in the GSFA and commodity standards and if so how it is addressed. This seems outside the role of the Alignment EWG to dispute an ML of GMP and in particular to determine what an appropriate ML for this particular food category should be for these three food additives.

Unless alternative suggestions are made the Alignment EWG can only align with the commodity standard so note D243 will stay with the ML of GMP.

Comments on the 1<sup>st</sup> circular (2022)

Canada

It suggests that the EWG be asked what the appropriate MLs are for these food additives aligned with CXS 243, in a similar way to curcumin (INS 100(i)) aligned with CXS 306.

*Chair's initial proposal: Noting Canada's suggestion the EWG is asked what MLs are appropriate for the food additives INS 405, 636 and 637 in relation to CXS 243. If no suitable suggestions are received then to stay with aligning CXS 243 using the ML of GMP for the three food additives INS 405, 636 and 637 with new note D243.*

**What MLs for INS 405 (propylene glycol alginate), INS 636 (maltol) and INS 637 (ethyl maltol) are appropriate to align CXS 243 with the GSFA? Is this outside the scope of Alignment and so needs to be considered by the EWG on the GSFA?**

Comments on the 2<sup>nd</sup> circular (2022)

#### **Stay with GMP due to Alignment**

FIA: supported staying with GMP consistent with alignment with CXS 243. It considered changing the ML to be outside the scope of Alignment.

IDF: The current proposed MLs reflect what is in CXS 243 and therefore this issue is outside the scope of Alignment and as such should be handled by the EWG on the GSFA if EWG members believe a change in levels is required.

*Chair's final proposal: Since no suitable suggestions are received then to stay with aligning CXS 243 using the ML of GMP for the three food additives INS 405, 636 and 637 with new note D243. If the Committee agree, the questions could be directed to the EWG on the GSFA to seek a ML for these food additives in FCs 01.1.4, 01.2.1.1, 01.2.1.2 and 01.7 due to alignment of CXS 243.*

#### **Additional issues and comments for EWG members for the 1<sup>st</sup> circular (2022)**

##### **Apparent inconsistency in condition notes for CXS 207 and CXS 290: C207 & D290**

36. It was noted that the condition statements with the ML columns for the anticaking agents for CXS 207-1999 and CXS 290-1995 are reasonably similar but not identical. How they are currently written in the commodity standards has been written into notes as part of this alignment work. However, it has been belatedly recognised that the current note D290 has needed to be amended to more fully reflect the condition statement, '4,400 mg/kg singly or in combination\*' to include the asterisk (\*) linked, which states 'The amount of phosphorus shall not exceed 4,400 mg/kg'. This is not listed for the anticaking agent conditions for CXS 207-1999, which is simply '10,000 mg/kg singly or in combination'.

Is there any reason to believe the maximum levels and condition statements for the two commodity standards for anticaking agents, which have almost identical food additives lists are meant to be (almost) identical?

Or, as has been the case in the current alignment work in Appendix 3, the new notes need to reflect the MLs and condition statements exactly as written in the two commodity standards? To do that slight amendments have been made to D290.

#### Comments on the 1<sup>st</sup> circular (2022)

Support

IDF: with additional explanation noting it had conducted a brief review into the history of the 2 standards, which were last reviewed in 2010, however it did not find any conclusive evidence of why the MLs are expressed as they are. It notes potential problems and possible impacts beyond these 2 standards of trying to make the condition statement more consistent. Consequently, any potential changes would need to be considered carefully before being adopted. It also pointed out that any rationalisation of the 2 condition statements to make them more consistent would probably involve the adoption of new MLs and/or new text in either or both standards which would then put this work outside the scope of the current alignment work. However, such work could go through the EWG on the GSFA. Consequently, IDF suggests that, in answer to the EWG's question, and from an alignment perspective, any action here, for the time being, should only reflect what is currently stated in the 2 commodity standards. Therefore, it supports the chair's proposal.

Canada

*Chair's proposal is unchanged: To make the slight amendments to D290 to more accurately reflect the ML and condition statements relating to anticaking agents as written in CXS 290-1995, noting they are different to comparable provisions in CXS 207-1999. Alignment will only change the notes if any EWG member can provide reasons why they should be changed.*

#### **Additional question related to CCPFV commodity standards (Standard for chili sauce), Appendix 7**

37. The alignment work within Appendix 7 for the *Standard for Chili Sauce* (CXS 306-2011) notes that the Standard includes a provision for the colour curcumin (INS 100(i)) with a ML of GMP. However, JECFA has assigned curcumin with a numerical ADI of 0-3 mg/kg bw so the ML of GMP is not appropriate, but it requires a numerical ML. The issue that Alignment faces is what is the appropriate ML that should be added to curcumin for this standard and in particular for the food category 12.6.2 once aligned. Therefore, the Alignment Chair requests comments and suggestions as to:

<b>What ML for curcumin is appropriate to align CXS 306-2011 with the GSFA?</b>
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#### Comments on the 1<sup>st</sup> circular (2022)

NATCOL: suggested the appropriate ML was 500 mg/kg.

Response

See Appendix 7, 2<sup>nd</sup> circular (2022), discussion and comments section, issue 2 on page 1. The chair's proposal is copied here.

*Chair's proposal: Since the use of curcumin in food category 12.6.2 is currently under review by the GSFA on the EWG, the current level of GMP will serve as a place holder in the Alignment work until a recommendation is made by the GSFA on the EWG on the appropriate use level.*

#### **Additional issues and comments from EWG members to the 1<sup>st</sup> circular (2022)**

38. Chile noted that proposed new note L243 (*For use in products conforming to the Standard for fermented Milks (CXS 243-2003) as an emulsifier only in flavoured fermented milks and flavoured drinks based on fermented milks, heat treated or not after fermentation*) for CXS 243-2003 for diacetyltartaric and fatty acid esters of glycerol (INS 472e) needed the ML of 10,000 mg/kg added to it to be consistent with the standard. It is noted there is the existing note 399 (*For use in products conforming to the Standard for Fermented Milk (CXS 243-2003)*) at 10,000 mg/kg.

*Chair's Response: Note L243 has been applied to a number of other emulsifiers which have different MLs, so it is not appropriate to add it. The other MLs are addressed via other notes or different MLs added with the new entries to the GSFA to ensure alignment. Changes related to MLs in the GSFA are best addressed via notes as the current ML applies to non-standardized products. Therefore, no changes are required.*

39. Chile noted what appears to be Spanish translation issues, as it 'requests that notes 234 and 235 in CXS 192-1995 in Spanish be modified, since the same meaning appears'.

*Chair's Response: This seems outside the EWG Alignment remit but the issue will be communicated to Codex secretariat to investigate and remedy. It is noted that corrections to Notes 234 and 235 in the GSFA (2021 version) in the Spanish version have been made so the problem in this regard no longer exists.*

40. Chile made the general statement in relation to proposed amendments to Table 3 entries for alignment of the various standards. Specifically it requested if the ML in the commodity standard is not GMP but numerical this needs to be identified via notes. It noted that for some food additives the MLs may be GMP in one standard and numerical in another. Specifically it mentioned the following food additives: INS 331(i), 331(iii), 332(i), 332(ii), 471, 500(i), 500(ii), 500(iii), 501(i) and 501(ii). It also noted that magnesium citrate (INS 345) is listed as GMP in CXS 290 but it is not listed in Table 3. INS 437 was also noted not to be permitted in CXS 288 so it should not be added to Table 3.

*Chair's Response:* Checks were made with the following comments and conclusions. This issue is part of the discussion of using Table 3 notes for alignment (if and hopefully when that is agreed by CCFA) for some of these complicated standards. For calcium citrates, only tricalcium citrate (333(iii)) has a JECFA specification so only it has been added. Plus magnesium citrate also does not have a JECFA specification so it also has not been added. CFA52 REP21/FA (page 133) added INS 437 to FCs 01.4.1 and 01.4.2 in the GSFA via the EWG on the GSFA in September 2021. FC 1.4.3 is not in the annex to Table 3, while FCs 1.4.1 and 1.4.2 are so provisions for FC 1.4.3 can be added to Table 3.

#### **Comments from Canadian submission to 1<sup>st</sup> circular 2022**

41. It notes that the name of the food additive adipates (INS 355) should be changed to adipic acid since there is not a group of adipates.

#### Comments on the 3<sup>rd</sup> circular (2022)

Brazil: It notes that the issue is not directly within the scope of the EWG on Alignment but it supports making the highlighted correction as it is well justified and will avoid inconsistency between standards.

IDF: It notes that CXS 243-2003 refers to INS 355 as adipic acid as does CXG 36-1989. Therefore, for the alignment exercise to accurately reflect the standard in the GSFA there is a good argument to accept Canada's proposal.

Canada: It reiterates its support for making the change.

*Chair's proposal: Noting support from Brazil and the IDF, unless alternatives views are provided, it is proposed to make the change as suggested by Canada. That is change adipates to adipic acid (INS 355) as part of the changes due to alignment. See also item 58 where it is noted that the adipates 356, 357 and 359 do not have JECFA specification so they cannot be added to the GSFA.*

42. The footnote c below the functional class table of CXS 243 needs to be added as notes so that it is not lost when aligned into the GSFA. This note applies to the use of sweeteners in milk- and milk derivative-based products energy reduced or with no added sugar. The note is "For products conforming to the Standard for Fermented Milks (CXS 243-2003): limited to milk- and milk derivative-based products energy reduced or with no added sugar". This note should be added for specific sweeteners with provisions in FCs 01.1.4 and 01.7. It is noted that some of the sweeteners are listed in Table 3.

#### Comments on the 3<sup>rd</sup> circular (2022)

IDF: supports chair's proposal

*Chair's proposal: This suggestion was supported and a new note Q243 added for relevant sweeteners aligned in FCs 01.1.4 and 01.7. The note was not required for some of the provisions due to comparable notes already listed. Plus the note has not been applied to provisions in Table 3, though it could be added as new Table 3 notes in the future if their development is supported by CCFA.*

43. A suggestion for the alignment of CXS 243 was that a new note be added for flavour enhancers aligned in FCs 01.1.4 and 01.7 stating they are for use in flavoured products only.

#### Comments on the 3<sup>rd</sup> circular (2022)

IDF: supports chair's proposal

*Chair's proposal: This suggestion is not agreed as the FC are only for flavoured products, therefore the note is superfluous.*

44. For the alignment of CXS 243 and FCs 01.1.4 and 01.7 there were suggestions to slightly alter the note L243 to ensure use in non-standardised products is not prohibited.

#### Comments on the 3<sup>rd</sup> circular (2022)

IDF: supports chair's proposal. However, it also stresses the need for commentary clearly explaining the intention of these and similar notes as outlined under item 55.

#### Response



The appreciates the comment from the IDF and the discussions it has held related to such matters. This is explained in a bit more detail under item 55. Unfortunately, this is not solely an Alignment issue.

The justifications and reasons for the slightly different notes is expanded on so hopefully it can be better understood.

When there was already a provision for a food additive in the relevant FC within the GSFA prior to alignment then note L243 was used. Then the term 'Except for..' was used to make it clear that the provisions due to alignment was different to what originally was in the GSFA. But if there was no original provision already in the GSFA then the note S243 'For use in..' was used, which applies only to product conforming to the commodity standard.

*Chair's proposal: The solution was for a slight amendment to L243 for existing provisions of food additives in the GSFA to make it clear the new aligned provisions applies only to products conforming to CXS 243 as emulsifiers. For new provisions to the GSFA due to alignment of CXS 243 the new note was needed to be written slightly differently, being S243. Like for many of the notes it is about where the word 'only' is added. In a similar way notes 355 and 235 have been slightly edited to make their purpose more appropriate.*

45. It is considered peculiar that there is a provision for the colour caramel IV – sulfite ammonia caramel (INS 150d) in a plain category FC 01.2.1 – Fermented milks (plain). It has the note 12 – as a result of carryover from flavouring substances. It has not been considered as part of alignment but a suggestion was made that a note XS243 be added.

#### Comments on the 3<sup>rd</sup> circular (2022)

IDF: It can support the addition of XS243 for the reasons discussed. However, this does not address non-standardised products. If XS243 is added and note 12 is maintained then it would appear to indicate that non-standardised products permit the addition of flavouring substances to plain products since carry-over of the colour (INS 150d) is allowed. The alternative options proposed appear to be:

1. INS 150d is carried over from other ingredients consistent with a plain product (i.e., not a flavouring substance). Note 12 is removed and replaced by a new note allowing carry-over, but not from flavouring substances, i.e., 'as a result of carry-over ~~from flavouring substances~~'.
2. If INS 150d is only carried over from flavouring substances and flavouring substances are not permitted in plain products then the provision could be removed.

*Chair's proposal: The discussion and suggestions from the IDF are appreciated. Unless there are alternatives proposed option 2 above seems the most appropriate and is proposed. That is, to remove provisions for INS 150d in FC 01.2.1.*

46. For alignment of CXS 243 with FC 01.2.1.2, it is noted that there are a number of food additive provisions in CXS 243 that are not listed in FC 01.2.1.2. It is therefore suggested that an exclusive note is required, "for use in products conforming to the Standard for Fermented milks (CXS 243-2003) only". As well a number of exclusions notes, XS243, are required where a provision exists in FC 01.2.1.2 in the GSFA but not in CXS 243. It questioned whether similar notes are required for FC 01.2.1.1. It specifically mentioned ammonium hydroxide (527) and calcium hydroxide (526).

#### Comments on the 3<sup>rd</sup> circular (2022)

IDF: supports chair's proposal

Canada: it has some reservations to what is proposed by the Chair so reiterates its earlier comment supporting the Chair's previous proposal that the alignment of CXS 243 should be deferred to a later meeting so issues can be further considered. This is because it's alignment has been very complicated with different views expressed.

It repeats its earlier comments made to the 1<sup>st</sup> circular 2022 that XS243 notes are required for some provisions in FC 01.2.1.2 (and maybe 01.2.1.1).

*Chair's proposal: Further consideration of this issue occurred and has been explained in issue 12. It was identified that many [identified as 25] provisions for FC 01.2.1.2 are actually Table 3 entries and so these provisions that were proposed due to alignment needed to be removed from Tables 1 & 2. For the small number remaining a new note was added, being R243. No such exclusive note was required for FC 01.2.1.1. After this work there was not a need to add any additional exclusion notes i.e. XS243. No changes were required for the alignment of FC 01.2.1.1 after a check was made.*

47. For the alignment of CXS 243 and FC 01.7 it is noted that food additive ammonium salts of phosphatidic acid (INS 442) has the note 231 "For use in flavoured fermented milks and flavoured fermented milks heat treated after fermentation only". This seems to be in conflict with CXS 243 which does not have a provision for it, so at alignment it is proposed to add the exclusion note XS243. The provision was adopted in

the GSFA in 2012 which may have been after the food additive provisions for CXS 243 standard were finalised, in which case the XS243 note should be removed.

Comments to 2<sup>nd</sup> circular (2022)

IDF did not support this proposal as it notes that CXS 234 does not have a provision for INS 442, so the XS243 note is appropriate and should not be removed. Note 231 could be removed, or left as it would apply for non-standardized product.

Comments on the 3<sup>rd</sup> circular (2022)

IDF: supports chair's proposal.

*Chair's amended proposal: Noting the IDF comments the proposal is to keep both notes, i.e. XS243 (due to alignment) and the original note 231 which can apply to non-standardized product.*

48. For the alignment of CXS 288 for FCs 01.4.1 and 01.4.2 it is considered that there are a number of food additives in the GSFA FCs that have not been aligned in Appendix 3, since they require an exclusion note, XS288 to be added to them.

*Chair's proposal: This was not considered required as these food additives already have the exclusion note 236 (Excluding products conforming to the Standard for Cream and Prepared Creams (reconstituted cream, recombined cream, prepackaged liquid cream) (CXS 288-1976)) that has been edited as proposed in earlier issue 10. Note 236 has also been discussed earlier in issues 10 and 23.*

Comments on the 2<sup>nd</sup> circular (2022)

Not support, with comment

USA, for consistency it supports replacement of existing note 236 with an "XS type" (i.e. XS288) note.

Comments on the 3<sup>rd</sup> circular (2022)

Supports

Canada: fully supports replacing note 236 with XS288 for transparency reasons, and given the discussion of new work mentioned in item 10 to revise the terms. It further requested that additional XS288 notes be added to various provisions in FC 01.4.1 and 01.4.2 where provisions are currently listed for food additives but they are not permitted in CXS 288. It notes that if these food additives are not listed in Appendix 3 due to alignment with an XS288 note they will erroneously be permitted in CXS 288. Canada added mention of these food additives in its comments. For both 01.4.1 and 01.4.2 they are: konjac flour (425), tara gum (417) and tragacanth gum (413). For FC 01.4.2 they are: acid-treated starch (1401), bleached starch (1403), dextrans, roasted starch (1400), oxidised starch (1404) and polydextrose (1200).

*Chair's amended proposal: Noting the USA and Canadian comments, which are correct, alignment has tended to use XS notes compared to other notes, therefore the proposal in general is supported to replace note 236 with XS288 as part of the alignment work. However, when checks were made no additional new entries of note 236 were proposed due to Alignment. It is separately noted that the Chair had made amendments IDF and Canada had proposed of a slight edit of note 236 which is provided in Appendix 3. Therefore, no change was proposed as part of alignment.*

*The food additives listed by Canada's comments already have note 236 added to them so as noted above it is not proposed to make the changes explicitly as part of alignment, as all the changes can be made at the one time as noted below.*

*However, if agreed, a general replacement of note 236 with XS288 by Codex secretariat could be performed outside of alignment for consistency of the GSFA (noting there are many entries with note 236).*

49. For the alignment of CXS 288 for FC 01.4.2, it is considered that the notes E288 and F288 need to be slightly amended, when adding new provisions for stabilizers and thickeners (E288) and emulsifiers (F288) that could provide provisions for non-standardized products (if there is not a 1:1 relation between CXS 288 and FC 1.4.2). Separately, different amended notes are required for adding provisions to FC 01.4.3. A question was asked whether alternative notes were required for adding alignment provisions to current entries already in the GSFA, only to identify the function class, noting that this has been done inconsistently during alignment.

*Chair's initial response and proposal: Like many of these questions relating to non-standardized products it depends on whether there is a 1:1 relationship between the commodity standard and the FC, in this case CXS 288 and FCs 01.4.2 and 1.4.3. This is unclear, so responses have been taken assuming there is not such a 1:1 relationship. Slight amendments to E288 and F288 as suggested have been made, for the addition of new entries and provisions due to alignment with CXS 288 (i.e. no original provisions for the food additive were already in the FC within the GSFA). A different note has been required for alignment to FC 01.4.3, being G288*

(emulsifiers). But as also noted these notes are not appropriate for aligning a provision to current entries for the food additive already listed for the FC in the GSFA, where the note is only to state the functional class. In this case it was decided not to add further notes just to make explicit the functional class. As explained in earlier discussions (issue 7) this has been a case by case situation since otherwise the GSFA would be overwhelmed with notes that only refer to functional class.

#### Comments to 2<sup>nd</sup> circular (2022)

The IDF referenced item 10 as background to understanding the intent behind the alignment of CXS 288 and the proposed amendments. This item is directly linked to the explanation and justification provided. The important conclusion relevant to this item is that it is understood that function class table in CXS 288 permits emulsifiers, stabilizers and thickeners (EST) in all relevant food categories, 01.4.1, 01.4.2 and 01.4.3. That is that all categories of cream and prepared creams can be produced using reconstituted and recombined creams. Using that premise the IDF requests that the original notes E288 and F288 be reinstated and not the amended versions proposed in the 2<sup>nd</sup> circular (2022). This also means that the proposed new note G288 is not required for provisions within 01.4.3, but either E288 or F288 is needed.

#### Comments on the 3<sup>rd</sup> circular (2022)

IDF: supports chair's proposal.

Canada: it does not object in principle, but it has made some slight modifications to these notes in its comments to Appendix 3 which it believes improves clarity.

*Chair's amended proposal: Due to the response of the IDF which have been accepted, the original notes E288 and F288 have been reinstated and G288 removed, as per the 1<sup>st</sup> circular (2022).*

*Canada's proposed edits to E288 and F288 within its comments to Appendix 3 have needed to be separately checked and amendments made (see issue 66) and amendments made in Appendix 3 for notes E288, F288, and new notes G288 and H288.*

50. For the alignment of CXS 331, Canada questioned whether other FCs in addition to 01.8.2 are involved, such as 01.5 – Milk powder and cream powder and powder analogues (plain).

#### Comments on the 3<sup>rd</sup> circular (2022)

IDF: supports chair's proposal.

Not support and request further consideration

Canada: it reiterates its earlier concerns as it strongly believes that there are other FCs in addition to 01.8 (Whey and whey products, excluding whey cheeses) and 01.8.2 (Dried whey and whey products, excluding whey cheeses) that are directly associated with CXS 331-2017. It notes that the GSFA does not list other FCs within Annex C (Cross-reference of Codex Standardised Foods with the Food Category System Used for the Elaboration of the GSFA) but it suggests that this was inadvertently missed. It considers 'whey permeate powders' fall under FC 01.8.2 but other 'Dairy permeate powders' and 'Milk permeate powders' sourced from milk and cream do not but almost certainly fall under FC 01.5 (Milk powder and cream powder and cream powder analogues (plain)). It therefore requests that Codex Secretariat or CCFSA make a determination as to whether the information in Annex C of the GSFA concerning CXS 331-2017 and its associated FC is correct or not. It considers alignment needs to also be conducted for the permeate powders falling under FC 01.5 as well.

#### Response

The Chair's questions how CXS 331-2017 relates to CXS 207-1999 as surely it is a different and distinct standard with distinct products (dairy permeate powders) not captured by CXS 207-1999. The difference seems to be that the products captured by CXS 331 are obtained from permeates only. It is further noted that CXS 331 does not allow any food additives for its products while CXS 207 does allow a specific list of additives. But the Chair is happy for the EWG/PWG or Committee to provide thoughts on the matter.

*Chair's original response: A check of the tables in Annex C in the GSFA indicated that FC 01.8.2 is linked only to CXS 289 (already been aligned, but not via the Alignment EWG) and CXS 331. Plus FC 01.5.1 is linked to CXS 207 and CXS 290 being aligned in this circular. Therefore, no change is proposed.*

*Noting Canada's further insistence that the Annex C tables in the GSFA may be incorrect, it is happy to seek EWG/PWG or Committee views on whether such information needs to be amended and CXS 331-2017 should also be linked to FC 01.5, and so alignment is also required for such FC.*

51. Sodium sesquicarbonate (INS 500(iii)) is listed in CXS 253 as a stabilizer and thickener but these functional classes are not listed in the GSFA or in CXG 36-1989. Are these two functional classes

technologically justified for the food additive? If so, then they should be proposed to be added into CXG 36 - 1989 and ultimately the GSFA [via the EWG on INS?].

*Chair's proposal: This issue is outside Alignment, but seems like something that could be considered by the EWG on INS, but would require technological justification (initially via EWG on the GSFA?). Is this something the EWG on Alignment needs to consider; seeking comments on this? If not then alignment should not add INS 500(iii) to Table 3 due to aligning with CXS 253 until the technological justification as stabilizer and thickener is established.*

#### Comments to 2<sup>nd</sup> circular (2022)

USA comment

It suggested that it may be best to make a request that the INS EWG consider this issue. If it agrees that the functional class of stabiliser and thickener can be added to INS 500(iii), then the association could be made in Table 3.

#### Comments on the 3<sup>rd</sup> circular (2022)

IDF and Canada: supports chair's proposal.

*Chair's amended proposal: Noting the USA comment, it is proposed that this issue is outside Alignment, but it could be forwarded for consideration by the EWG on INS relating to the functional class. That is, can sodium sesquicarbonate (INS 500(iii)) be considered to have the function class of stabiliser and thickener. Until that has occurred alignment should not consider adding INS 500(iii) to Table 3 due to aligning with CXS 253.*

### **Additional issues and comments from EWG members to the 2<sup>nd</sup> circular (2022)**

#### **CXS 243 alignment, food categories for function class table**

52. In Appendix 2, for CXS 243, Chile questioned whether the Function Class table that had been amended using track changes by the Chair with the GSFA Food Class numbers should be amended. It questioned whether the fourth (right hand) column listed as 01.7 should also include 01.1.4.

A check of the definitions within the GSFA notes the titles and definitions of the two categories.

01.14 Flavoured fluid milk drinks

01.7 Dairy-based desserts (e.g. pudding, fruit or flavoured yogurt).

Further consideration of the issue as well as communications with IDF indicates that what was proposed by Alignment is viewed as correct. That is only FC 01.7 is appropriate for the 4<sup>th</sup> column, not with FC 01.1.4. The issue is more about the heat treated versus not heat treated. The table is split into 2 halves – 'Plain and flavoured fermented milks and drinks based on fermented milks'....and...'Plain and flavoured milks and drinks based on fermented milks **heat treated after fermentation**' (only).

The FC descriptor FC 01.1.4 while making reference to flavouring makes no reference to heat treatment. This omission is understood that heat treated flavoured products are not covered by FC 01.1.4. The descriptor for FC 01.7 does mention heat treatment and references CXS 243 via footnote 27. Therefore, flavoured products (Fermented milks and drinks based on fermented milks) that have been heat treated after fermentation are covered by FC 01.7 (and not FC 01.1.4). Those that haven't been heat treated are covered by FC 01.1.4 hence the distinction which has been used to decide the alignment outcomes.

#### Comments on the 3<sup>rd</sup> circular (2022)

IDF: supports chair's proposal.

*Chair's proposal: Maintain the FC entries as originally proposed in track changes. The addition of the FC entries was proposed by the Chair to help to better understand CXS 243. It is therefore not appropriate to add a provision to preservatives in FC 01.1.4 in the paragraph above the FC table referring to provisions in the GSFA in Appendix 2.*

#### **Functional class table issues for CCMMP standards**

53. The US made a number of comments relating to the Functional Class tables within Appendix 2, noting some inconsistencies and seeking comments to some questions. These are copied below, with responses provided beneath each.

1. Some functional class tables list the functional classes in alphabetical order while others are not, e.g., CXS 262-2006 and CXS 288-1976. Alphabetical listing of functional classes should be consistent.

*This comment is noted and the Chair agrees it would be best if all FC tables are as consistent as deemed appropriate. Listing in alphabetical order seems appropriate. This requires amending of the Commodity Standard CXS 262 but it is not proposed to alter CXS 288 as its structure is quite different.*

2. The functional class table formatting is inconsistent between standards. Additionally, the US considers whether the functional class tables are necessary for all standards if the reference to the GSFA describes the functional class for which specific food additives are technologically justified.

*The question of whether all CCMMP standards should require FC tables was considered earlier and it was agreed by the WG that all would contain such tables to be consistent, but only for relevant CCMMP standards. Again, formatting is slightly different but due to differences in columns. No additional changes, except noting other comment above, will be made due to Alignment.*

3. For some standards, the functional class table includes only certain functional classes, while other standards list a different set of functional classes, e.g., compare CSX 207-1999 and CXS 281-1971. The US requests a rationale for the differences in these functional class tables.

*This question had also been considered. It is noted and agreed that which functional classes used for different CCMMP standards is variable. However, Alignment chair had earlier taken advice from the relevant industry group (IDF for CCMMP which is adjourned – sine die). It was initially proposed to use a generic list of functional classes for every CCMMP standard, but this does not seem that useful so ones that are not relevant will be removed..*

4. For CXS 253-2006, certain functional classes are struck through, e.g., Bleaching agents. The US requests a rationale for why these functional classes are struck through.

*Similar to the above response Alignment questioned which functional classes were appropriate for the different CCMMP standards. Functional classes that have been struck through or those have do not have a provision will be removed as they do not appear to add useful information. The original idea was to come up with a generic list of functional classes for all CCMMP standards (as per above), but that does not seem a worthwhile approach when put in practice.*

#### Comments on the 3<sup>rd</sup> circular (2022)

IDF: supports chair's proposal.

*Chair's proposal: Make minor changes as noted above to the different functional class tables in the relevant CCMMP standards due to Alignment within Appendix 2. Making changes to CXS 262 to make the entries in alphabetical order will be made, though it does cause some reorganisation within the standard. Entries with strikethrough or that have no provisions will be removed, as they do not add value to the tables.*

#### **Revocation of alitame provisions in FC 01.1.4 & 01.7**

54. IDF questioned why alitame provisions in FC 01.7 (and 01.1.4) due to alignment of CXS 243 were struck through, as it proposed removing the strikethrough and restoring proposed provisions.

The explanation has now been provided, when it was not in the 2<sup>nd</sup> circular (2022). Provisions had been removed at CCFA52, noted in REP21/FA, page 159, due to EWG GSFA work. Therefore, it is not appropriate to add back the revoked provisions. This explanation has been added into the relevant entries within Appendix 3 in the RHS column.

#### Comments on the 3<sup>rd</sup> circular (2022)

IDF: supports chair's proposal.

*Chair's proposal: The strikethrough for alitame provisions due to alignment of CXS 243 and FC 01.1.4 and 01.7 is maintained but with an explanation as noted above.*

#### **Understanding slight nuances of notes, 'for use in..' 'Except for use...'**

55. IDF would suggest that the EWG consider adding an addendum to the alignment document clarifying that such standard phrases as 'For use'... and ...'Except for use'... denote certain use criteria? Otherwise, IDF would suggest that those readers not as familiar with the GSFA may not appreciate the subtle difference, especially those that have English as a second language.

#### Comments on the 3<sup>rd</sup> circular (2022)

IDF: It supports any action that helps users of the GSFA better understand the complicated document the GSFA is. Standardisation of text used in notes and some accompanying explanation as to the difference in meaning between notes with similar text would be welcome and helpful.

*Chair's proposal: IDF's comment is understood and appreciated. This is something that can be considered in more detail at a later time, to see whether some advisory commentary relating to how notes in the GSFA can be written and interpreted. It is understood the suggestion is for this explanation to be written into the Information document on Alignment ('Guidance to Commodity Committees on the Alignment of Food Additive Provisions'). It is not clear if that would be the best position for such advisory information or even what is most appropriate to communicate. It is fully understood that the writing of notes is complicated but also that it is not an Alignment only issue.*

#### **Appendix 10, removal of provisions when only have XS notes?**

56. For the alignment of CXS 325R-2017 the Chair has questioned whether it is appropriate to remove food additive provisions for four food additives in the GSFA for FC 02.1.2 (Vegetable oils and fats). The additives are: Diacetyltartaric and fatty acid esters of glycerol (472e), guaiac acid (314), polysorbates (432-436) and propylene glycol esters of fatty acids (477).

The reason for the question is that these all have exclusion notes: XS19, XS33, XS210 and now XS325R, and no other notes providing a provision. FC 02.1.2 is only linked to these four standards. Therefore, only non-standardised products would be permitted.

Japan in its comments to the 2<sup>nd</sup> circular (2022) sought clarification for why these four additives were proposed to be removed, i.e. they have strikethrough added to them. The response is as explained above. This may have been overreach by Alignment, if it is considered important that non-standardized products have these food additive provisions. Therefore, the strikethrough has been removed from these provisions. But the Chair's seeks the view of the EWG on this issue; should provisions stay in the GSFA even when there are only XS notes, so provisions exist for non-standardised products?

#### Comments on the 3<sup>rd</sup> circular (2022)

IDF: It notes the broader issue of removing food additive provisions that are not allowed in commodity standards that have a 1:1 relationship with a FC, but it notes there is still the principle of catering for future non-standardised products even though none exist currently.

Canada: it supports Japan's comments that removing provisions in non-standardised foods is not appropriate and as such is an overreach.

*Chair's proposal: Further consideration of the issue, including the relevant IDF and Canada's comments, caused a change in approach to not make any changes due to alignment but to leave the existing XS notes and not remove any provisions.*

#### **Provisions for sucrose esters for FC 01.5.1**

57. Chile in its comments to the 3<sup>rd</sup> circular (2022) questioned note 536 (for use as an emulsifier only) seeking clarification for other function classes for sucrose esters (INS 473, 473a and 474). This is for the alignment of CXS 207 and CXS 290 and the FC 01.5.1 in the GSFA.

*Chair's response: On investigating this query it was identified that the amendments for sucrose esters came out of CCFA52, specifically in REP21/FA and the EWG on GSFA. Explicitly on page 128, Appendix VI, section D.4 from CX/FA 21/52/7. No changes were therefore needed due to alignment. But the entries has been left in Appendix 3, for information only, but no changes are required.*

#### **Provisions for other adipates listed in CXS 243-2003, not aligned**

58. Chile in its comments to the 3<sup>rd</sup> circular (2022) noted that CXS 243-2003 has entries for other adipates, not just adipic acid, but also sodium adipate (INS 356), potassium adipate (INS 357) and ammonium adipate (INS 359). These have not been aligned.

*Chair's response: The three adipates listed in CXS 243-2003 do not have a JECFA specification, only adipic acid so only it has been aligned. There is an entry for adipates in the GSFA but as noted in the earlier issue 4 and item 41 it is proposed to be replace with adipic acid (INS 355) only.*

#### **Additional comments from Canadian submission to 3<sup>rd</sup> circular 2022**

59. It noted that calcium carbonate (170(i)) [or calcium carbonates (170)] are not listed as acidity regulators in CXS 290, but calcium carbonate is listed as an anticaking agent. Therefore, note E290 in Appendix 3 and T3-10 note in Appendix 4 needs to be reconsidered and amended.

*Chair's response: It has considered that the entry for INS 170 as an acidity regulator in CXS 290 listed as calcium citrates is an error and it should refer to calcium carbonates. It further notes that calcium citrates (INS 333) is listed further down the acidity regulators list in CXS 290. Therefore, it has determined the alignment by correcting that entry. Therefore, no change is proposed.*

60. It questions whether note 15 (on the fat or oil basis) applies for the alignment of CXS 207 for butylated hydroxyanisole (INS 320) for FC 01.5.1. Such a condition is not explicitly listed within CXS 207. Clarification should be sought whether it is applicable.

*Chair's response: Canada is correct, such a condition is not explicitly listed in CXS 207. Advice is sought from the EWG whether it is expected to be the situation. Unless information is provided to the contrary from the EWG then it is assumed not to be the case, therefore a new note is required, which has been added into Appendix 3.*

*The new note would replace note 15, being the **new note E207 – On the fat or oil basis except for use in products conforming to the Standard for Milk Powders and Cream Powder (CXS 207-1999).***

61. Unless there is known to be a 1:1 correspondence between CXS 243 and the FCs 01.2.1.1 and 01.2.1.2 which are both sub categories of FC 01.2 which is in the annex to Table 3 then specific exclusion notes should be written to prevent the inadvertent provisions of various food additives in non-standardised products. These relate to new entries added to the FCs due to alignment.

This is a repeat of Canada's comments to the 1<sup>st</sup> circular (2022) which has been addressed in issue 46.

For FC 01.2.1.1 such a note is proposed as an alternative to note 235 (For use in reconstituted and recombined products only). The suggestion of the exclusive note is: 'For use only in reconstituted and recombined products conforming to the Standard for Fermented Milks (CXS 243-2003)'. [This is the amended note 235 added in Appendix 3.]

For FC 01.2.1.2 such an exclusive note is proposed as: 'For use in products conforming to the Standard for Fermented Milks (CXS 243-2003) only'. [This is note R243.]

*Chair's response: Canada's suggestion and proposed notes seems appropriate to ensure clarity, as it is not clear whether a 1:1 relationship exists between CXS 243 and the various FCs. These had already been made to Appendix 3 in the 3<sup>rd</sup> circular as proposed by Canada above. The Chair notes that the amended note 235 has been made so no new note is required (for FC 01.2.1.1). Note R243 is consistent with the second suggested note for FC 01.2.1.2.*

62. It repeated its comment to the 1<sup>st</sup> circular (2022) that for the nisin and sorbates provisions for FC 01.7 due to alignment of CXS 243 that adding the proposed note 220 ('For use in flavoured products heat treated after fermentation only') could inadvertently eliminate acceptable use in non-standardized products. To prevent this, it suggests that a new note replaces note 220, to state: 'Except for products conforming to the Standard for Fermented Milks (CXS 243-2003), only for use in flavoured products heat treated after fermentation'.

*Chair's response: To ensure clarity due to uncertainty the proposed note has been added as proposed (note T243) within Appendix 3 as a replacement for note 220 in FC 01.7 for the preservatives benzoates, nisin and sorbates. CXS 243 does not have provisions for preservatives for FC 01.1.4 due to the function class table within CXS 243. However, there are existing provisions in FC 01.1.4 for nisin and sorbates but not benzoates. Nisin has the current note 403 ('Excluding fermented milks and drinks not heat-treated after fermentation') which is considered a more appropriate note for FC 01.1.4 than note 220 so it is proposed to replace note 220 with note 430 in the provision for sorbates.*

63. It suggested that slightly different notes were appropriate for the tartrate provisions due to alignment of CXS 243 with FC 01.1.4 (new provision added since no existing provisions) compared to FC 01.7 where there is an existing provision. That is, that the proposed general note M243 proposed to cover both provisions is not appropriate. Therefore, it proposed that a slightly altered new note was required for the tartrate provision for FC 01.7.

*Chair's response: Canada's suggestion is appropriate. But it does require an amendment to M243 to make it specific to FC 01.1.4 and a new note (U243) specific to FC 01.7 as suggested. Again, as noted in issue 44 and 55 how the notes are written is dependent on whether there exists an initial provision or not. The amendment to M243 and new note U243 have been added to Appendix 3 picking up Canada's comment.*

64. It repeated its comment to the 1<sup>st</sup> circular (2022) questioning whether adding note 359 ('Excluding dairy fat spreads with  $\geq 70\%$  milk fat content') for INS 472e and stearyl lactylates (INS 481(i), 482(i)) in FC 02.2.2 is the alignment of CXS 253 inadvertently excludes non-standardized foods. A comment is also made for the use of note 360 ('In dairy fat spreads limited to products with  $<70\%$  fat content or baking purposes only') for sucrose esters, though it is unclear what the purpose of the comment refers to.

*Chair's response: It is noted that the same entries using note 359 already exist in the GSFA for FC 02.2.2. for comparable food additive provisions (i.e. polyglycerol esters of fatty acids (INS 475) and sorbitan esters of fatty acids (INS 491-495)). Therefore, it is proposed not to make any changes that had been suggested.*

65. It repeated its comment to the 1<sup>st</sup> circular (2022) questioning whether talc (553(iii)) should be considered to be included in new note D262 due to alignment of CXS 262 with FC 01.6.1. This is because talc is not listed within CXS 262. It seeks clarification on the decision making.

*Chair's response: The reason for the proposed change was that it was considered that Talc is part of the family of INS 553, i.e. magnesium silicates due to the listing in CXS 36-1989, which includes talc. , This has been the approach alignment has taken as explained in earlier documents. Separate questions were raised whether this is actually the case since there are separate JECFA specifications for talc and magnesium silicate. Changes have needed to be made to the alignment, specifically to note D262 to not include talc. It would be appreciated if JECFA can confirm whether talc is considered part of the magnesium silicate food additive family.*

66. Comments were provided that slight edits are required for proposed notes E288 and F288 related to the alignment of CXS 288 with some food additives in FC 01.4.2 and 01.4.3. These changes relate to whether there was an existing provision in the FC or whether a new entry was proposed due to alignment. Like earlier discussion in issues 44 and 55 it relates to whether the note starts with 'For use in ...' for new entries, or 'Except for use in ...' when there is an existing provision.

*Chair's response: Canada's suggested amendments to notes E288 and F288 were noted and supported. This required some slight amendments to both as well as slightly new different notes G288 and H288, as provided in Appendix 3.*

67. Canada repeats its comments made to the 1<sup>st</sup> circular (2022) that not all food additives with certain function classes should have an entry in Table 3 due to alignment of CXS 243. It recommends that only food additives listed in the standard should be added to Table 3 as part of the alignment process. Some examples it noted were INS 472a (acetic and fatty acid esters of glycerol) which is not listed in the standard, while INS 1422 (acetylated distarch adipate) is and so should be added.

*Chair's response: It had not specifically responded to Canada's earlier submission; however, it had considered the issue raised. The reason changes were not made is due to the earlier explanation in item 12 as well as the general note below the functional class table in CXS 243. The note states that 'Acidity regulators, colours, emulsifiers, packaging gases and preservatives listed in table 3 of the General Standard for Food Additives (CXS 192-1995) are acceptable for use in fermented milk product categories as specified in the table above.' Due to this general statement, along with the footnote in the Annex to Table 3 there are a number of functional classes within Table 3 that are permitted for specific products complying with CXS 243.*



## Appendix 2

**PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE CODEX COMMODITY STANDARDS FOR MILK AND MILK PRODUCTS (CCMMP) DUE TO ALIGNMENT WITH THE GSFA**

The relevant Codex Standards for milk and milk products that are being aligned with the GSFA are included in the following food categories in the GSFA:

CXS Number	Codex Standard Name	GSFA food category
207-1999	Milk powders and cream powder	01.5.1
243-2003	Fermented milks	01.1.4, 01.2.1, 01.2.1.1, 01.2.1.2, 01.7
253-2006	Dairy fat spreads	02.2.2
262-2006	Mozzarella	01.6.1
281-1971	Evaporated milks	01.3.1
282-1971	Sweetened condensed milks	01.3.1
288-1976	Cream and prepared creams	01.4.1, 01.4.2, 01.4.3
290-1995	Edible casein products	01.5.1
331-2017	Dairy permeate powders	01.8.2

**1. Proposed amendments to the Codex commodity Standards for milk and milk products**

The following amendments to the food additive provisions in Codex commodity Standards are proposed.

New text is indicated in **bold/underline**. Text to be removed is indicated in ~~strikethrough~~.

**A. PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE STANDARD FOR MILK POWDERS AND CREAM POWDER (CXS 207-1999)**

The following amendments to Section 4 of the *Standard for Milk Powders and Cream Powder* (CXS 207-1999) are proposed.

**4. FOOD ADDITIVES**

Only those food additives listed below may be used and only within the limits specified.

INS no.	Name of additive	Maximum level
<b>Stabilizers</b>		
331	Sodium citrates	5000 mg/kg singly or in combination, expressed as anhydrous substances
332	Potassium citrates	
<b>Firming agents</b>		
508	Potassium chloride	Limited by GMP
509	Calcium chloride	Limited by GMP
<b>Acidity regulators</b>		
339	Sodium phosphates	5000mg/kg singly or in combination, expressed as anhydrous substances
340	Potassium phosphates	
450	Diphosphates	
451	Triphosphates	
452	Polyphosphates	
500	Sodium carbonates	
501	Potassium carbonates	
<b>Emulsifiers</b>		
322	Lecithins	Limited by GMP
471	Mono- and diglycerides of fatty acids	2500 mg/kg
<b>Anticaking agents</b>		
170(i)	Calcium carbonate	10 000 mg/kg singly or in combination
341(iii)	Tricalcium phosphate	
343(iii)	Trimagnesium phosphate	
504(i)	Magnesium carbonate	
530	Magnesium oxide	
551	Silicon dioxide, amorphous	
552	Calcium silicate	
553	Magnesium silicates	
554	Sodium aluminium silicate	265 mg/kg, expressed as aluminium

INS no.	Name of additive	Maximum level
<b>Antioxidants</b>		
300	Ascorbic acid, L-	500 g/kg expressed as ascorbic acid
301	Sodium ascorbate	
304	Ascorbyl palmitate	
320	Butylated hydroxyanisole	100 mg/kg

**Only those additive functional classes indicated as technologically justified in the table below may be used for the product categories specified.**

**Acidity regulators, anticaking agents and antioxidants used in accordance with Tables 1 and 2 of the General Standard for Food Additives (CXS 192-1995) in food category 01.5.1 (Milk powder and cream powder (plain)) and only certain acidity regulators, anticaking agents, antioxidants, emulsifiers, firming agents and stabilizers in Table 3 are acceptable for use in foods conforming to this standard.**

Additive functional class	Justified use in Milk Powders and Cream Powder
Acidity regulators	X
Anticaking agents	X
Antifoaming agents	-
Antioxidants	X
Carbonating agents	-
Colours	-
Emulsifiers	X
Firming agents	X
Flavour enhancers	-
Foaming agents	-
Preservatives	-
Propellants	-
Stabilizers	X
Thickeners	-

**X The use of additives belonging to the class is technologically justified.**

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

**B. PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE STANDARD FOR FERMENTED MILKS (CXS 243-2003)**

The following amendments to Section 4 of the *Standard for Fermented Milks* (CXS 243-2003) are proposed.

#### 4. FOOD ADDITIVES

Only those additives classes indicated in the table below may be used for the product categories specified. ~~Within each additive class, and where permitted according to the table, only those individual additives listed may be used and only within the limits specified.~~

In accordance with Section 4.1 of the Preamble to the *General Standard for Food Additives* (CXS 192-1995), additional additives may be present in the flavoured fermented milks and drinks based on fermented milk as a result of carry-over from non-dairy ingredients.

**Carbonating agents, stabilizers and thickeners in food category 01.2.1.1 (Fermented milks (plain), not heat treated after fermentation), acidity regulators, packaging gases, stabilizers and thickeners in food category 01.2.1.2 (Fermented milks (plain), heat treated after fermentation), acidity regulators, colours, emulsifiers, flavour enhancers, stabilizers, sweeteners and thickeners in food category 01.1.4 (Flavoured fluid milk drinks) and acidity regulators, colours, emulsifiers, flavour enhancers, preservatives, stabilizers, sweeteners and thickeners in food category 01.7 (Dairy-based deserts (e.g. pudding, fruit or flavoured yoghurt)) used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CXS 192-1995) are acceptable for use in foods conforming to this standard.**

**For plain fermented milks heat treated after fermentation and drinks based on fermented milk heat treated after fermentation, all Table 3 acidity regulators and packaging gases, and some Table 3 carbonating agents, stabilizers and thickeners are acceptable for use in foods conforming to this standard.**

**For flavoured products, all acidity regulators, colours, emulsifiers, packaging gases and preservatives listed in Table 3 of the *General Standard for Food Additives* (CXS 192-1995) and only certain carbonating agents, flavour enhancers, stabilizers, sweeteners and thickeners in Table 3 of the *General Standard for Food Additives* (CXS 192-1995) are acceptable for use in fermented milk products categories as specified in the table below.**

Additive class	Fermented Milks and Drinks based on Fermented Milk		Fermented Milks Heat Treated After Fermentation and Drinks based on Fermented Milk Heat Treated After Fermentation	
	Plain	Flavoured	Plain	Flavoured
<b>GSFA FC</b>	<b>01.2.1.1</b>	<b>01.1.4</b>	<b>01.2.1.2</b>	<b>01.7</b>
Acidity regulators:	–	X	X	X
Carbonating agents:	X <sup>(b)</sup>	X <sup>(b)</sup>	X <sup>(b)</sup>	X <sup>(b)</sup>
Colours:	–	X	–	X
Emulsifiers:	–	X	–	X
Flavour enhancers:	–	X	–	X
Packaging gases:	–	X	X	X
Preservatives:	–	–	–	X
Stabilizers:	X <sup>(a)</sup>	X	X	X
Sweeteners:	–	X <sup>(c)</sup>	–	X <sup>(c)</sup>
Thickeners:	X <sup>(a)</sup>	X	X	X

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

(b) Use of carbonating agents is technologically justified in Drinks based on Fermented Milk only.

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

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

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

Acidity regulators, colours, emulsifiers, packaging gases and preservatives listed in Table 3 of the *General Standard for Food Additives* (CXS 192-1995) are acceptable for use in fermented milk products categories as specified in the table above.

INS no.	Name of additive	Maximum level
<b>Acidity regulators</b>		
334	Tartaric acid, L(+)-	2 000 mg/kg as tartaric acid
335(ii)	Sodium L(+)-tartrate	
337	Potassium sodium L(+)-tartrate	
355	Adipic acid	1 500 mg/kg as adipic acid
356	Sodium adipate	
357	Potassium adipate	
359	Ammonium adipate	
<b>Carbonating agents</b>		
290	Carbon dioxide	GMP
<b>Colours</b>		
100(i)	Curcumin	100 mg/kg
101(i)	Riboflavin, synthetic	300 mg/kg
101(ii)	Riboflavin 5'-phosphate, sodium	
102	Tartrazine	150 mg/kg
104	Quinoline yellow	
110	Sunset yellow FCF	300 mg/kg
120	Carmines	150 mg/kg
122	Azorubine (Carmoisine)	
124	Ponceau 4R (Cochineal red A)	
129	Allura red AC	300 mg/kg
132	Indigotine	100 mg/kg
133	Brilliant blue FCF	150 mg/kg
141(i)	Chlorophylls, copper complexes	500 mg/kg
141(ii)	Chlorophylls, copper complexes, sodium and potassium salts	
143	Fast green FCF	100 mg/kg
150b	Caramel II – sulphite caramel	150 mg/kg
150c	Caramel III – ammonia caramel	2 000 mg/kg
150d	Caramel IV – sulphite ammonia caramel	2 000 mg/kg
151	Brilliant black (Black PN)	150 mg/kg
155	Brown HT	150 mg/kg
160a(i)	Carotene, beta-, synthetic	100 mg/kg
160e	Carotenal, beta-apo-8'-	
160f	Carotenoic acid, methyl or ethyl ester, beta-apo-8'-	
160a(iii)	Carotenes, beta-, <i>Blakeslea trispora</i>	600 mg/kg
160a(ii)	Carotenes, beta-, vegetable	
160b(i)	Annatto extract, bixin-based	20 mg/kg as bixin
160b(ii)	Annatto extract, norbixin-based	20 mg/kg as norbixin
160d	Lycopenes	30 mg/kg as pure lycopene
161b(i)	Lutein from <i>Tagetes erecta</i>	150 mg/kg
161h(i)	Zeaxanthin, synthetic	150 mg/kg
163(ii)	Grape skin extract	100 mg/kg
172(i)	Iron oxide, black	
172(ii)	Iron oxide, red	
172(iii)	Iron oxide, yellow	
<b>Emulsifiers</b>		
432	Polyoxyethylene (20) sorbitan monolaurate	3 000 mg/kg
433	Polyoxyethylene (20) sorbitan monooleate	
434	Polyoxyethylene (20) sorbitan monopalmitate	
435	Polyoxyethylene (20) sorbitan monostearate	

INS no.	Name of additive	Maximum level
436	Polyoxyethylene (20) sorbitan tristearate	
472e	Diacetyltartaric and fatty acid esters of glycerol	10 000 mg/kg
473	Sucrose esters of fatty acids	5 000 mg/kg
474	Sucroglycerides	5 000 mg/kg
475	Polyglycerol esters of fatty acids	2 000 mg/kg
477	Propylene glycol esters of fatty acids	5 000 mg/kg
481(i)	Sodium stearoyl lactylate	10 000 mg/kg
482(i)	Calcium stearoyl lactylate	10 000 mg/kg
491	Sorbitan monostearate	
492	Sorbitan tristearate	
493	Sorbitan monolaurate	5 000 mg/kg
494	Sorbitan monooleate	
495	Sorbitan monopalmitate	
900a	Polydimethylsiloxane	50 mg/kg
<b>Flavour enhancers</b>		
580	Magnesium gluconate	
620	Glutamic acid, (L+)-	
621	Monosodium L-glutamate	
622	Monopotassium L-glutamate	
623	Calcium di-L-glutamate	
624	Monoammonium L-glutamate	
625	Magnesium di-L-glutamate	
626	Guanylic acid, 5'-	
627	Disodium 5'-guanylate-	
628	Dipotassium 5'-guanylate-	GMP
629	Calcium 5'-guanylate	
630	Inosinic acid, 5'-	
631	Disodium 5'-inosinate	
632	Dipotassium 5'-inosinate	
633	Calcium 5'-inosinate	
634	Calcium 5'-ribonucleotides-	
635	Disodium 5'-ribonucleotides-	
636	Maltol	
637	Ethyl maltol	
<b>Preservatives</b>		
200	Sorbic acid	
202	Potassium sorbate	1 000 mg/kg as sorbic acid
203	Calcium sorbate	
210	Benzoic acid	
211	Sodium benzoate	300 mg/kg as benzoic acid
212	Potassium benzoate	
213	Calcium benzoate	
234	Nisin	500 mg/kg
<b>Stabilizers and Thickeners</b>		
170(i)	Calcium carbonate	GMP
331(iii)	Trisodium citrate	GMP
338	Phosphoric acid	
339(i)	Sodium dihydrogen phosphate	
339(ii)	Disodium hydrogen phosphate	
339(iii)	Trisodium phosphate	
340(i)	Potassium dihydrogen phosphate	
340(ii)	Dipotassium hydrogen phosphate	
340(iii)	Tripotassium phosphate	
341(i)	Monocalcium dihydrogen phosphate	
341(ii)	Calcium hydrogen phosphate	
341(iii)	Tricalcium orthophosphate	
342(i)	Ammonium dihydrogen phosphate	
342(ii)	Diammonium hydrogen phosphate	1 000 mg/kg, singly or in combination, as phosphorous

INS no.	Name of additive	Maximum level
343(i)	Monomagnesium phosphate	
343(ii)	Magnesium hydrogen phosphate	
343(iii)	Trimagnesium phosphate	
450(i)	Disodium diphosphate	
450(ii)	Trisodium diphosphate	
450(iii)	Tetrasodium diphosphate	
450(v)	Tetrapotassium diphosphate	
450(vi)	Dicalcium diphosphate	
450(vii)	Calcium dihydrogen diphosphate	
451(i)	Pentasodium triphosphate	
451(ii)	Pentapotassium triphosphate	
452(i)	Sodium polyphosphate	
452(ii)	Potassium polyphosphate	
452(iii)	Sodium calcium polyphosphate	
452(iv)	Calcium polyphosphate	
452(v)	Ammonium polyphosphate	
542	Bone phosphate	
400	Alginic acid	
401	Sodium alginate	
402	Potassium alginate	
403	Ammonium alginate	
404	Calcium alginate	
405	Propylene glycol alginate	
406	Agar	
407	Carrageenan	
407a	Processed eucheama seaweed (PES)	
410	Carob bean gum	GMP
412	Guar gum	
413	Tragacanth gum	
414	Gum Arabic (Acacia gum)	
415	Xanthan gum	
416	Karaya gum	
417	Tara gum	
418	Gellan gum	
425	Konjac flour	
440	Pectins	
459	Cyclodextrin, -beta	5 mg/kg
460(i)	Microcrystalline cellulose (Cellulose gel)	
460(ii)	Powdered cellulose	
461	Methyl cellulose	
463	Hydroxypropyl cellulose	
464	Hydroxypropyl methyl cellulose	
465	Methyl ethyl cellulose	
466	Sodium carboxymethyl cellulose (Cellulose gum)	
467	Ethyl hydroxyethyl cellulose	
468	Cross-linked sodium carboxymethylcellulose (Cross-linked cellulose gum)	
469	Sodium carboxymethyl cellulose, enzymatically hydrolyzed (Cellulose gum, enzymatically hydrolyzed)	GMP
470(i)	Salts of myristic, palmitic and stearic acids with ammonia, calcium, potassium and sodium	
470(ii)	Salts of oleic acid with calcium, potassium and sodium	
471	Mono- and di- glycerides of fatty acids	
472a	Acetic and fatty acid esters of glycerol	
472b	Lactic and fatty acid esters of glycerol	

INS no.	Name of additive	Maximum level
472c	Citric and fatty acid esters of glycerol	
508	Potassium chloride	
509	Calcium chloride	
511	Magnesium chloride	
1200	Polydextrose	
1400	Dextrins, roasted starch	
1401	Acid treated starch	
1402	Alkaline treated starch	
1403	Bleached starch	
1404	Oxidized starch	
1405	Starches, enzyme treated	
1410	Mono starch phosphate	
1412	Distarch phosphate	
1413	Phosphated distarch phosphate	
1414	Acetylated distarch phosphate	
1420	Starch acetate	
1422	Acetylated distarch adipate	
1440	Hydroxypropyl starch	
1442	Hydroxypropyl distarch phosphate	
1450	Starch sodium octenyl succinate	
1451	Acetylated oxidized starch	
<b>Sweeteners<sup>(a)</sup></b>		
420	Sorbitol	GMP
421	Mannitol	GMP
950	Acesulfame potassium	350 mg/kg
951	Aspartame	1 000 mg/kg
952	Cyclamates	250 mg/kg
953	Isomalt (Hydrogenated isomaltulose)	GMP
954	Saccharin	100 mg/kg
955	Sucralose (Trichlorogalactosucrose)	400 mg/kg
956	Alitame	100 mg/kg
961	Neotame	100 mg/kg
962	Aspartame-acesulfame salt	350 mg/kg on an acesulfame potassium equivalent basis
964	Polyglycitol syrup	
965	Maltitols	
966	Lactitol	GMP
967	Xylitol	
968	Erythritol	

(a) The use of sweeteners is limited to milk- and milk derivative-based products energy reduced or with no added sugar.

### C. PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE CODEX STANDARD FOR DAIRY FAT SPREADS (CXS 253-2006)

The following amendments to Section 4 of the *Standard for Dairy Fat Spreads* (CXS 253-2006) are proposed.

#### 4. FOOD ADDITIVES

Only those additive functional classes indicated as technologically justified in the table below may be used for the product categories specified. Within each additive class, and where permitted according to the table, only those food additives listed below the table may be used and only within the functions and limits specified.

**Acidity regulators, antifoaming agents, antioxidants, colours, emulsifiers, preservatives, stabilizers and thickeners used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CXS 192-1995) in food category 02.2.2 (Fat spreads, dairy fat spreads and blended spreads) and only certain acidity regulators, emulsifiers, flavour enhancers stabilizers and thickeners, in Table 3 are acceptable for use in foods conforming to this standard.**

Additive functional class	Justified use in dairy fat spreads:		
	< 70% milk fat content(a)	fat	≥ 70% milk fat content
Acidity regulators	X		X
Anticaking agents	–		–
Antifoaming agents	X		X
Antioxidants	X		X
Carbonating agents	–		–
Colours	X		X
Emulsifiers	X		–
Firming agents	–		–
Flavour enhancers	X		–
Foaming agents	–		–
Preservatives	X		X
Propellants	X		X
Stabilizers	X		–
Thickeners	X		–

(a) The application of GMP in the use of emulsifiers, stabilizers, thickeners and flavour enhancers includes consideration of the fact that the amount required to obtain the technological function in the product decreases with increasing fat content, fading out at fat content about 70%.

**X The use of additives belonging to the class is technologically justified.**

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

INS no.	Name of additive	Maximum level
<b>Colours</b>		
100(i)	Curcumin	5 mg/kg
160a(i)	Carotene, <i>beta</i> -, synthetic	35 mg/kg, singly or in combination
160a(iii)	Carotene, <i>beta</i> -, <i>Blakeslea trispora</i>	
160e	Carotenal, <i>beta</i> -apo-8'	
160f	Carotenoic acid, methyl or ethyl ester, <i>beta</i> -apo-8'	
160b(i)	Annatto extract, bixin-based	20 mg/kg
<b>Emulsifiers</b>		



INS no.	Name of additive	Maximum level	
432	Polyoxyethylene (20) sorbitan monolaurate	10 000 mg/kg, singly or in combination (Dairy fat spreads for baking purposes only)	
433	Polyoxyethylene (20) sorbitan monooleate		
434	Polyoxyethylene (20) sorbitan monopalmitate		
435	Polyoxyethylene (20) sorbitan monostearate		
436	Polyoxyethylene (20) sorbitan tristearate		
471	Mono and diglycerides of fatty acids	Limited by GMP	
472a	Acetic and fatty acid esters of glycerol	Limited by GMP	
472b	Lactic and fatty acid esters of glycerol	Limited by GMP	
472c	Citric and fatty acid esters of glycerol	Limited by GMP	
472e	Diacetyltartaric and fatty acid esters of glycerol	10 000 mg/kg	
473	Sucrose esters of fatty acids	10 000 mg/kg, dairy fat spreads for baking purposes only	
474	Sucroglycerides	10 000 mg/kg, dairy fat spreads for baking purposes only	
475	Polyglycerol esters of fatty acids	5 000 mg/kg	
476	Polyglycerol esters of interesterified ricinoleic acid	4 000 mg/kg	
481(i)	Sodium stearoyl lactylate	10 000 mg/kg, singly or in combination	
482(i)	Calcium stearoyl lactylate		
491	Sorbitan monostearate		
492	Sorbitan tristearate		
493	Sorbitan monolaurate		
494	Sorbitan monooleate		
495	Sorbitan monopalmitate		
<b>Preservatives</b>			
200	Sorbic acid		2 000 mg/kg, singly or in combination (as sorbic acid) for fat contents <59% and 1 000 mg/kg singly or in combination (as sorbic acid) for fat contents ≥ 59%
202	Potassium sorbate		
203	Calcium sorbate		
<b>Stabilizers and Thickeners</b>			
340(i)	Potassium dihydrogen phosphate	880 mg/kg, singly or in combination, as phosphorous	
340(ii)	Dipotassium hydrogen phosphate		
340(iii)	Tripotassium phosphate		
341(i)	Monocalcium dihydrogen phosphate		
341(ii)	Calcium hydrogen phosphate		
341(iii)	Tricalcium orthophosphate		
450(i)	Disodium diphosphate		
400	Alginic acid	Limited by GMP	
401	Sodium alginate	Limited by GMP	
402	Potassium alginate	Limited by GMP	
403	Ammonium alginate	Limited by GMP	
404	Calcium alginate	Limited by GMP	
406	Agar	Limited by GMP	
405	Propylene glycol alginate	3 000 mg/kg	
407	Carrageenan	Limited by GMP	
407a	Processed eucheama seaweed (PES)	Limited by GMP	
410	Carob bean gum	Limited by GMP	
412	Guar gum	Limited by GMP	
413	Tragacanth gum	Limited by GMP	
414	Gum Arabic (Acacia gum)	Limited by GMP	
415	Xanthan gum	Limited by GMP	
418	Gellan gum	Limited by GMP	
422	Glycerol	Limited by GMP	
440	Pectins	Limited by GMP	
460(i)	Microcrystalline cellulose (Cellulose gel)	Limited by GMP	
460(ii)	Powdered cellulose	Limited by GMP	

INS no.	Name of additive	Maximum level
461	Methyl cellulose	Limited by GMP
463	Hydroxypropyl cellulose	Limited by GMP
464	Hydroxypropyl methyl cellulose	Limited by GMP
465	Methyl ethyl cellulose	Limited by GMP
466	Sodium carboxymethyl cellulose (Cellulose gum)	Limited by GMP
500(i)	Sodium carbonate	Limited by GMP
500(ii)	Sodium hydrogen carbonate	Limited by GMP
500(iii)	Sodium sesquicarbonate	Limited by GMP
1400	Dextrins, roasted starch	Limited by GMP
1401	Acid treated starch	Limited by GMP
1402	Alkaline treated starch	Limited by GMP
1403	Bleached starch	Limited by GMP
1404	Oxidized starch	Limited by GMP
1405	Starches, enzyme treated	Limited by GMP
1410	Mono starch phosphate	Limited by GMP
1412	Distarch phosphate	Limited by GMP
1413	Phosphated distarch phosphate	Limited by GMP
1414	Acetylated distarch phosphate	Limited by GMP
1420	Starch acetate	Limited by GMP
1422	Acetylated distarch adipate	Limited by GMP
1440	Hydroxypropyl starch	Limited by GMP
1442	Hydroxypropyl distarch phosphate	Limited by GMP
<b>Acidity regulators</b>		
325	Sodium lactate	Limited by GMP
326	Potassium lactate	Limited by GMP
327	Calcium lactate	Limited by GMP
329	Magnesium lactate, DL-	Limited by GMP
331(i)	Sodium dihydrogen citrate	Limited by GMP
331(ii)	Disodium monohydrogen citrate	Limited by GMP
334	Tartaric acid, L(+)-	5 000 mg/kg, singly or in combination as tartaric acid
335(ii)	Disodium tartrate	
337	Potassium sodium (L+)-tartrate	
339(i)	Sodium dihydrogen phosphate	880 mg/kg, singly or in combination as phosphorous
339(ii)	Sodium hydrogen phosphate	
339(iii)	Trisodium phosphate	
338	Phosphoric acid	
524	Sodium hydroxide	Limited by GMP
526	Calcium hydroxide	Limited by GMP
<b>Antioxidants</b>		
304	Ascorbyl palmitate	500 mg/kg. as ascorbyl stearate
305	Ascorbyl stearate	
307	Tocopherols	500 mg/kg
310	Propyl gallate	200 mg/kg, singly or in combination: butylated hydroxyanisole (INS 320), butylated hydroxytoluene (INS 321), and propyl gallate (INS 310) as a combined maximum level of 200 mg/kg on a fat or oil basis. May be used only in dairy fat spreads intended for cooking purposes.
320	Butylated hydroxyanisole	200 mg/kg, singly or in combination: butylated hydroxyanisole (INS 320), butylated hydroxytoluene (INS 321), and propyl gallate (INS 310) as a combined maximum level of 200 mg/kg on a fat or oil basis. May be used only in dairy fat spreads intended for cooking purposes.
321	Butylated hydroxytoluene	75 mg/kg, singly or in combination: butylated hydroxyanisole (INS 320), butylated hydroxytoluene (INS 321), and propyl gallate

INS no.	Name of additive	Maximum level
		(INS 310) as a combined maximum level of 200 mg/kg on a fat or oil basis. May be used only in dairy fat spreads intended for cooking purposes.
<b>Anti-foaming agents</b>		
900a	Polydimethylsiloxane	10 mg/kg in dairy fat spreads for frying purposes, only
<b>Flavour enhancers</b>		
627	Disodium 5'-guanylate	Limited by GMP
628	Dipotassium 5'-guanylate	Limited by GMP

#### D. PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE CODEX STANDARD FOR MOZZARELLA (CXS 262-2006)

The following amendments to Section 4 of the *Standard for Mozzarella* (CXS 262-2006) are proposed.

#### 4. FOOD ADDITIVES

Only those additive classes indicated as justified in the table below may be used for the product categories specified. Within each additive class, and where permitted according to the table, only those food additives listed below may be used and only within the functions and limits specified.

**Acidity regulators, anticaking agents, colours, preservatives and stabilizers used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CXS 192-1995) in food category 01.6.1 (Unripened cheese) and only certain acidity regulators, anticaking agents, colours, preservatives and stabilizers in Table 3 are acceptable for use in foods conforming to this standard**

(The functional class table has been reorganized to be listed in alphabetical order, with removal of entries with no provisions)

Additive functional class	JUSTIFIED USE			
	Mozzarella with low moisture content		Mozzarella with high moisture content	
	Cheese mass	Surface treatment	Cheese mass	Surface treatment
Colours:	X <sup>(a)</sup>	–	X <sup>(a)</sup>	–
Bleaching agents:	–	–	–	–
Acidity regulators:	X	–	X	–
Stabilizers:	X	–	X	–
Thickeners:	X	–	X	–
Emulsifiers:	–	–	–	–
Antioxidants:	–	–	–	–
Preservatives:	X	X	X	X <sup>(e)</sup>
Foaming agents:	–	–	–	–
Anti-caking agents:	–	X <sup>(b)</sup>	–	X <sup>(d)</sup>

Additive functional class	JUSTIFIED USE			
	Mozzarella with low moisture content		Mozzarella with high moisture content	
	Cheese mass	Surface treatment	Cheese mass	Surface treatment
Acidity regulators:	X	–	X	–
Anti-caking agents:	–	X <sup>(b)</sup>	–	<u>X(d)</u>
Colours:	X(a)	–	X(a)	–
Preservatives:	X	X	X	<u>X(c)</u>
Stabilizers:	X	–	X	–
Thickeners:	X	–	X	–

(a) Only to obtain the colour characteristics, as described in Section 2.

(b) For the surface of sliced, cut, shredded or grated cheese, only.

(c) Only for high moisture Mozzarella not packaged in liquid

(d) For the surface treatment of shredded and/or diced cheese only

X The use of additives belonging to the class is technologically justified.

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

INS no.	Name of additive	Maximum level
<b>Preservatives</b>		
200	Sorbic acid	1 000 mg/kg singly or in combination as sorbic acid
202	Potassium sorbate	
203	Calcium sorbate	
234	Nisin	12.5 mg/kg
235	Natamycin (pimaricin)	Not exceeding 2 mg/dm <sup>2</sup> and not present in a depth of 5 mm
280	Propionic acid	Limited by GMP
281	Sodium propionate	
282	Calcium propionate	
283	Potassium propionate	
<b>Acidity regulators</b>		
170(i)	Calcium carbonate	Limited by GMP
260	Acetic acid, glacial	Limited by GMP
261(i)	Potassium acetate	Limited by GMP
261(ii)	Potassium diacetate	Limited by GMP
262(i)	Sodium acetate	Limited by GMP
263	Calcium acetate	Limited by GMP
270	Lactic acid, L-, D- and DL-	Limited by GMP
296	Malic acid, DL-	Limited by GMP
325	Sodium lactate	Limited by GMP
326	Potassium lactate	Limited by GMP
327	Calcium lactate	Limited by GMP
330	Citric acid	Limited by GMP
338	Phosphoric acid	880 mg/kg as phosphorous
350(i)	Sodium hydrogen DL-malate	Limited by GMP
350(ii)	Sodium malate	Limited by GMP
352(ii)	Calcium malate, D,L-	Limited by GMP
500(i)	Sodium carbonate	Limited by GMP
500(ii)	Sodium hydrogen carbonate	Limited by GMP
500(iii)	Sodium sesquicarbonate	Limited by GMP

INS no.	Name of additive	Maximum level
501(i)	Potassium carbonate	Limited by GMP
501(ii)	Potassium hydrogen carbonate	Limited by GMP
504(i)	Magnesium carbonate	Limited by GMP
504(ii)	Magnesium hydrogen carbonate	Limited by GMP
507	Hydrochloric acid	Limited by GMP
575	Glucono-delta-lactone	Limited by GMP
577	Potassium gluconate	Limited by GMP
578	Calcium gluconate	Limited by GMP
<b>Stabilizers</b>		
331(i)	Sodium dihydrogen citrate	Limited by GMP
332(i)	Potassium dihydrogen citrate	Limited by GMP
333	Calcium citrates	Limited by GMP
339(i)	Sodium dihydrogen phosphate	4-400 mg/kg, singly or in combination, expressed as phosphorus
339(ii)	Disodium hydrogen phosphate	
339(iii)	Trisodium phosphate	
340(i)	Potassium dihydrogen phosphate	
340(ii)	Dipotassium hydrogen phosphate	
340(iii)	Tripotassium phosphate	
341(i)	Monocalcium dihydrogen phosphate	
341(ii)	Calcium hydrogen phosphate	
341(iii)	Tricalcium orthophosphate	
342(i)	Ammonium dihydrogen phosphate	
342(ii)	Diammonium hydrogen phosphate	
343(ii)	Magnesium hydrogen phosphate	
343(iii)	Trimagnesium phosphate	
450(i)	Disodium diphosphate	
450(iii)	Tetrasodium diphosphate	
450(v)	Tetrapotassium diphosphate	
450(vi)	Dicalcium diphosphate	
451(i)	Pentasodium triphosphate	
451(ii)	Pentapotassium triphosphate	
452(i)	Sodium polyphosphate	
452(ii)	Potassium polyphosphate	
452(iv)	Calcium polyphosphate	
452(v)	Ammonium polyphosphate	
406	Agar	Limited by GMP
407	Carrageenan	Limited by GMP
407a	Processed eucheama seaweed (PES)	Limited by GMP
410	Carob bean gum	Limited by GMP
412	Guar gum	Limited by GMP
413	Tragacanth gum	Limited by GMP
415	Xanthan gum	Limited by GMP
416	Karaya gum	Limited by GMP
417	Tara gum	Limited by GMP
440	Pectins	Limited by GMP
466	Sodium carboxymethyl cellulose (Cellulose gum)	Limited by GMP
<b>Colours</b>		
140	Chlorophylls	Limited by GMP
141(i)	Chlorophyll copper complexes	5 mg/kg Singly or in combination
141(ii)	Chlorophyllin copper complex, sodium and potassium salts	
171	Titanium dioxide	Limited by GMP
<b>Anticaking agents</b>		
460(i)	Microcrystalline cellulose (Cellulose gel)	Limited by GMP
460(ii)	Powdered cellulose	Limited by GMP
551	Silicon dioxide, amorphous	10 000 mg/kg Singly or in combination as silicon dioxide
552	Calcium silicate	
553(i)	Magnesium silicate, synthetic	

\* For the definition of cheese surface and rind see Appendix to the *General Standard for Cheese* (CXS 283-1978).

**E. PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE CODEX STANDARD FOR EVAPORATED MILKS (CXS 281-1971)**

The following amendments to Section 4 of the *Standard for Evaporated Milks* (CXS 281-1971) are proposed.

**4. FOOD ADDITIVES**

~~Only those food additives listed below may be used and only within the limits specified.~~

**Only those additive functional classes indicated as technologically justified in the table below may be used for the product category specified.**

**Acidity regulators used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CXS 192-1995) in food category 01.3.1 (Condensed milk (plain)) and only certain acidity regulators, emulsifiers, firming agents, stabilizers and thickeners, in Table 3 are acceptable for use in foods conforming to this standard.**

<u>Additive functional class</u>	<u>Justified use in evaporated milks:</u>
<u>Acidity regulators</u>	<u>X</u>
<u>Anticaking agents</u>	<u>:</u>
<u>Antioxidants</u>	<u>:</u>
<u>Bleaching agents</u>	<u>:</u>
<u>Colours</u>	<u>:</u>
<u>Emulsifiers</u>	<u>X</u>
<u>Firming agents</u>	<u>X</u>
<u>Preservatives</u>	<u>:</u>
<u>Sequestrants</u>	<u>:</u>
<u>Stabilizers</u>	<u>X</u>
<u>Thickeners</u>	<u>X</u>

**X The use of additives belonging to the class is technologically justified.**

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

<b>INS no.</b>	<b>Name of additive</b>	<b>Maximum level</b>
<b>Firming agents</b>		
508	Potassium chloride	

<b>INS no.</b>	<b>Name of additive</b>	<b>Maximum level</b>
509	Calcium chloride	<del>2 000 mg/kg singly or 3 000 mg/kg in combination, expressed as anhydrous substances</del>
<b>Stabilizers</b>		
331	Sodium citrates	<del>2 000 mg/kg singly or 3 000 mg/kg in combination, expressed as anhydrous substances</del>
332	Potassium citrates	<del>2 000 mg/kg singly or 3 000 mg/kg in combination, expressed as anhydrous substances</del>
333	Calcium citrates	<del>2 000 mg/kg singly or 3 000 mg/kg in combination, expressed as anhydrous substances</del>
<b>Acidity regulators</b>		
170	Calcium carbonates	
339	Sodium phosphates	
340	Potassium phosphates	
341	Calcium phosphates	
450	Diphosphates	<del>2 000 mg/kg singly or 3 000 mg/kg in combination, expressed as anhydrous substances</del>
451	Triphosphates	<del>2 000 mg/kg singly or 3 000 mg/kg in combination, expressed as anhydrous substances</del>
452	Polyphosphates	<del>2 000 mg/kg singly or 3 000 mg/kg in combination, expressed as anhydrous substances</del>
500	Sodium carbonates	
501	Potassium carbonates	
<b>Thickener</b>		
407	Carrageenan	150 mg/kg
<b>Emulsifier</b>		
322	Lecithins	Limited by GMP

#### F. PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE CODEX STANDARD FOR SWEETENED CONDENSED MILKS (CXS 282-1971)

The following amendments to Section 4 of the *Standard for Sweetened Condensed Milks* (CXS 282-1971) are proposed.

#### 4. FOOD ADDITIVES

~~Only those food additives listed below may be used and only within the limits specified.~~

**Only those additive functional classes indicated as technologically justified in the table below may be used for the product category specified.**

**Acidity regulators used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CXS 192-1995) in food category 01.3.1 (Condensed milk (plain)) and only certain acidity regulators, emulsifiers, firming agents, stabilizers and thickeners, in Table 3 are acceptable for use in foods conforming to this standard.**

<b><u>Additive functional class</u></b>	<b><u>Justified use in sweetened condensed milks:</u></b>
<b><u>Acidity regulators</u></b>	<b><u>X</u></b>
<b><u>Anticaking agents</u></b>	<b><u>:</u></b>
<b><u>Antioxidants</u></b>	<b><u>:</u></b>
<b><u>Bleaching agents</u></b>	<b><u>:</u></b>
<b><u>Colours</u></b>	<b><u>:</u></b>
<b><u>Emulsifiers</u></b>	<b><u>X</u></b>

<b><u>Firming agents</u></b>	<b><u>X</u></b>
<b><u>Preservatives</u></b>	<b><u>:</u></b>
<b><u>Sequestrants</u></b>	<b><u>:</u></b>
<b><u>Stabilizers</u></b>	<b><u>X</u></b>
<b><u>Thickeners</u></b>	<b><u>X</u></b>

**X The use of additives belonging to the class is technologically justified.**

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

<b>INS no.</b>	<b>Name of additive</b>	<b>Maximum level</b>
<b>Firming agents</b>		
508	Potassium chloride	<del>2 000 mg/kg singly or 3 000 mg/kg in combination,</del>
509	Calcium chloride	<del>expressed as anhydrous substances</del>
<b>Stabilizers</b>		
331	Sodium citrates	<del>2 000 mg/kg singly or 3 000 mg/kg in combination,</del>
332	Potassium citrates	<del>expressed as anhydrous substances</del>
333	Calcium citrates	
<b>Acidity regulators</b>		
170	Calcium carbonates	
339	Sodium phosphates	
340	Potassium phosphates	
341	Calcium phosphates	
450	Diphosphates	<del>2 000 mg/kg singly or 3 000 mg/kg in combination,</del>
451	Triphosphates	<del>expressed as anhydrous substances</del>
452	Polyphosphates	
500	Sodium carbonates	
501	Potassium carbonates	
<b>Thickener</b>		
407	Carrageenan	150 mg/kg
<b>Emulsifier</b>		
322	Lecithins	Limited by GMP

#### **G. PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE CODEX STANDARD FOR CREAM AND PREPARED CREAMS (CXS 288-1976)**

The following amendments to Section 4 of the *Standard for Cream and Prepared Creams* (CXS 288-1976) are proposed.

#### **4. FOOD ADDITIVES**

Only those additives classes indicated in the table below may be used for the product categories specified. ~~Within each additive class, and where permitted according to the table, only those additives listed below may be used and only within the limits specified.~~

Stabilizers and thickeners, including modified starches may be used singly or in combination, in compliance with the definitions for milk products and only to the extent that they are functionally necessary, taking into account any use of gelatine and starch as provided for in Section 3.2.

**Acidity regulators, emulsifiers, stabilizers and thickeners in food category 01.4.1 (Pasteurized cream (plain)), acidity regulators, emulsifiers, packaging gases, propellants, stabilizers and thickeners in food category 01.4.2 (Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)) and acidity regulators, emulsifiers, stabilizers and thickeners in food category 01.4.3 (Clotted cream (plain)) used in accordance with Tables 1 and 2 of the**



**General Standard for Food Additives (CXS 192-1995) and only certain acidity regulators, emulsifiers, stabilizers and thickeners in food category 01.4.3 (Clotted cream (plain)) in Table 3 are acceptable for use in foods conforming to this standard.**

Product category	Additive functional class			
	Stabilizers <sup>(a)</sup>	Acidity regulators <sup>(a)</sup>	Thickeners <sup>(a)</sup> and emulsifiers <sup>(a)</sup>	Packaging gases and propellants
Prepackaged liquid cream (2.4.1):	X	X	X	–
Whipping cream (2.4.2):	X	X	X	–
Cream packed under pressure (2.4.3):	X	X	X	X
Whipped cream (2.4.4):	X	X	X	X
Fermented cream (2.4.5):	X	X	X	–
Acidified cream (2.4.6):	X	X	X	–

(a) These additives may be used when needed to ensure product stability and integrity of the emulsion, taking into consideration the fat content and durability of the product. With regard to the durability, special consideration should be given to the level of heat treatment applied since some minimally pasteurized products do not require the use of certain additives.

X The use of additives belonging to the class is technologically justified.

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

INS no.	Name of additive	Maximum level
<b>Acidity regulators</b>		
270	Lactic acid, L-, D- and DL-	GMP
325	Sodium lactate	GMP
326	Potassium lactate	GMP
327	Calcium lactate	GMP
333	Calcium citrates	GMP
330	Citric acid	GMP
500(i)	Sodium carbonate	GMP
500(ii)	Sodium hydrogen carbonate	GMP
500(iii)	Sodium sesquicarbonate	GMP
501(i)	Potassium carbonate	GMP
501(ii)	Potassium hydrogen carbonate	GMP
<b>Stabilizers and thickeners</b>		
170(i)	Calcium carbonate	GMP
331(i)	Sodium dihydrogen citrate	GMP
331(iii)	Trisodium citrate	GMP
332(i)	Potassium dihydrogen citrate	GMP
332(ii)	Tripotassium citrate	GMP
516	Calcium sulphate	GMP
339(i)	Sodium dihydrogen phosphate	1-100 mg/kg expressed as phosphorus
339(ii)	Disodium hydrogen phosphate	
339(iii)	Trisodium phosphate	
340(i)	Potassium dihydrogen phosphate	
340(ii)	Dipotassium hydrogen phosphate	
340(iii)	Tripotassium phosphate	
341(i)	Monocalcium dihydrogen phosphate	
341(ii)	Calcium hydrogen phosphate	
341(iii)	Tricalcium orthophosphate	
450(i)	Disodium diphosphate	
450(ii)	Trisodium phosphate	
450(iii)	Tetrasodium diphosphate	
450(v)	Tetrapotassium diphosphate	
450(vi)	Calcium diphosphate	

INS no.	Name of additive	Maximum level
450(vii)	Calcium dihydrogen diphosphate	
451(i)	Pentasodium triphosphate	
451(ii)	Pentapotassium triphosphate	
452(i)	Sodium polyphosphate	
452(ii)	Potassium polyphosphate	
452(iii)	Sodium calcium polyphosphate	
452(iv)	Calcium polyphosphate	
452(v)	Ammonium polyphosphate	
400	Alginic acid	GMP
401	Sodium alginate	GMP
402	Potassium alginate	GMP
403	Ammonium alginate	GMP
404	Calcium alginate	GMP
405	Propylene glycol alginate	5 000 mg/kg
406	Agar	GMP
407	Carrageenan	GMP
407a	Processed eucheama seaweed (PES)	GMP
410	Carob bean gum	GMP
412	Guar gum	GMP
414	Gum arabic (Acacia gum)	GMP
415	Xanthan gum	GMP
418	Gellan gum	GMP
440	Pectins	GMP
460(i)	Microcrystalline cellulose (Cellulose gel)	GMP
460(ii)	Powdered cellulose	GMP
461	Methyl cellulose	GMP
463	Hydroxypropyl cellulose	GMP
464	Hydroxypropyl methyl cellulose	GMP
465	Methyl ethyl cellulose	GMP
466	Sodium carboxymethyl cellulose (Cellulose gum)	GMP
472e	Diacetyltartaric and fatty acid esters of glycerol	5 000 mg/kg
508	Potassium chloride	GMP
509	Calcium chloride	GMP
1410	Monostarch phosphate	GMP
1412	Distarch phosphate	GMP
1413	Phosphated distarch phosphate	GMP
1414	Acetylated distarch phosphate	GMP
1420	Starch acetate	GMP
1422	Acetylated distarch adipate	GMP
1440	Hydroxypropyl starch	GMP
1442	Hydroxypropyl distarch phosphate	GMP
1450	Starch sodium octenyl succinate	GMP
<b>Emulsifiers</b>		
322(i)	Lecithin	GMP
432	Polyoxyethylene (20) sorbitan monolaurate	1 000 mg/kg
433	Polyoxyethylene (20) sorbitan monooleate	
434	Polyoxyethylene (20) sorbitan monopalmitate	
435	Polyoxyethylene (20) sorbitan monostearate	
436	Polyoxyethylene (20) sorbitan tristearate	
471	Mono- and diglycerides of fatty acids	GMP
472a	Acetic and fatty acid esters of glycerol	GMP
472b	Lactic and fatty acid esters of glycerol	GMP
472c	Citric and fatty acid esters of glycerol	GMP
473	Sucrose esters of fatty acids	5 000 mg/kg
475	Polyglycerol esters of fatty acids	6 000 mg/kg
491	Sorbitan monostearate	5 000 mg/kg
492	Sorbitan tristearate	
493	Sorbitan monolaurate	
494	Sorbitan monooleate	

INS no.	Name of additive	Maximum level
495	Sorbitan monopalmitate	
<b>Packing gases</b>		
290	Carbon dioxide	GMP
941	Nitrogen	GMP
<b>Propellant</b>		
942	Nitrous oxide	GMP

#### H. PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE CODEX STANDARD FOR EDIBLE CASEIN PRODUCTS (CXS 290-1995)

The following amendments to Section 4 of the *Standard for Edible Casein Products* (CXS 290-1995) are proposed.

#### 4. FOOD ADDITIVES

~~Only those additives listed below may be used within the limits specified.~~

**Only those additive functional classes indicated as technologically justified in the table below may be used for the product category specified.**

**Acidity regulators and anticaking agents used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CXS 192-1995) in food category 01.5.1 (Milk powder and cream powder (plain)) and only certain acidity regulators, anticaking agents, bulking agents and emulsifiers in Table 3 are acceptable for use in foods conforming to this standard.**

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<u>Additive functional class</u>	<u>Justified use in edible casein products:</u>
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<u>Acidity regulators</u>	<u>X</u>
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<u>Anticaking agents</u>	<u>X</u>
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<u>Antioxidants</u>	<u>:</u>
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<u>Bleaching agents</u>	<u>:</u>
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<u>Bulking agents</u>	<u>X</u>
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<u>Colours</u>	<u>:</u>
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<u>Emulsifiers</u>	<u>X</u>
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<u>Firming agents</u>	<u>:</u>
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<u>Preservatives</u>	<u>:</u>
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<u>Sequestrants</u>	<u>:</u>
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<u>Stabilizers</u>	<u>:</u>
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<u>Thickeners</u>	<u>:</u>
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**X The use of additives belonging to the class is technologically justified.**  
~~**The use of additives belonging to the class is not technologically justified.**~~

INS no.	Name of additive	Maximum level
<b>Acidity regulators</b>		
170	Calcium citrates-	Limited by GMP
261(i)	Potassium acetate	
262(i)	Sodium acetate	
263	Calcium acetate	
325	Sodium lactate	
326	Potassium lactate	
327	Calcium lactate	
329	Magnesium lactate, DL-	
331	Sodium citrates	
332	Potassium citrates	
333	Calcium citrates	
345	Magnesium citrates	
380	Triammonium citrates	
339	Sodium phosphates	
340	Potassium phosphates	
341	Calcium phosphates	
342	Ammonium phosphates	
343	Magnesium phosphates	
452	Polyphosphates	2 200 mg/kg singly or in combination expressed as phosphorous*
500	Sodium carbonates	Limited by GMP
501	Potassium carbonates	
503	Ammonium carbonates	
504	Magnesium carbonates	
524	Sodium hydroxide	
525	Potassium hydroxide	
526	Calcium hydroxide	
527	Ammonium hydroxide	
528	Magnesium hydroxide	
<b>Emulsifiers</b>		
322	Lecithins	Limited by GMP
471	Mono and di-glycerides of fatty acids	
<b>Bulking agents</b>		
325	Sodium lactate	Limited by GMP
<b>Anticaking agents</b>		
170(i)	Calcium carbonate	4 400 mg/kg singly or in combination*
341(iii)	Tricalcium phosphate	
343(iii)	Trimagnesium phosphate	
460	Cellulose	
504(i)	Magnesium carbonate	
530	Magnesium oxide	
551	Silicon dioxide, amorphous	
552	Calcium silicate	
553	Magnesium silicates	
554	Sodium aluminium silicate	
1442	Hydroxypropyl-distarch phosphate	4 400 mg/kg singly or in combination*

\* Total amount of phosphorous shall not exceed 4400 mg/kg

**I. PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE CODEX STANDARD FOR DAIRY PERMEATE POWDERS (CXS 331-2017)**

The following amendments to Section 4 of the *Standard for Dairy Permeate Powders* (CXS 331-2017) are proposed.

There are no food additive provisions for CXS 331-2017 so no changes are required for section 4.1. However, a minor change is required in section 4.2 to be consistent with recent alignment amendments and to be in line with the Procedural Manual (specific reference is to flavourings but can also apply to processing aids).

#### **4.2 Processing aids**

The processing aids used in products conforming to this standard ~~shall~~ **should** be consistent with the *Guidelines on Substances used as Processing Aids* (CAC/GL **CXG** 75-2010).

## Appendix 3

**PROPOSED AMENDMENTS TO TABLES 1, 2 AND 3 OF THE GSFA RELATING TO THE ALIGNMENT OF THE CODEX COMMODITY STANDARDS FOR MILK AND MILK PRODUCTS (CCMMP)**

The following amendments to the food additive provisions in the GSFA are proposed. If no changes are proposed, then the entry has NOT been added to the document.

New text is indicated in **bold/underline**. Text to be removed is indicated in ~~strike through~~.

Entries in green are for draft provisions and are provided for information only. They will be maintained at their current step and so will not be added to the final alignment document. Additionally, there are a small number of other entries that are provided for information only that do not require any changes to the GSFA. Plus there are some proposed provisions that are being further considered outside of Alignment so comments have been provided in the recommendation column for information.

Alignment of commodity standards for the same food category have been grouped together, for ease of future amendments to the GSFA.

**A PROPOSED AMENDMENTS TO TABLE 1**

**PROPOSED AMENDMENTS TO FOOD CATEGORY 01.5.1**

*Amendments related to the Standard for Milk Powders and Cream Powder (CXS 207-1999) and*

*Amendments related to the Standard for Edible Casein Products (CXS 290-1995)*

<b>Ascorbic acid, L-</b> <b>INS 300: Functional class: Acidity regulator, Antioxidant, Flour treatment agent, Sequestrant</b>				
<b>Food Category No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>	<b>Recommendations</b>
01.5.1	<u>Milk powder and cream powder (plain)</u>	<u>GMP</u>	<u>D207, XS290</u>	Adopt

<b>Ascorbyl esters</b> <b>INS 304, 305: Functional class: Antioxidant</b>				
<b>Food Category No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>	<b>Recommendations</b>
01.5.1	Milk powder and cream powder (plain)	500 mg/kg	10, <u>D207, XS290</u>	Adopt

<b>Butylated hydroxyanisole</b> <b>INS 320: Functional class: Antioxidant</b>				
<b>Food Category No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>	<b>Recommendations</b>
01.5.1	Milk powder and cream powder (plain)	100 mg/kg	<del>45, 196,</del> <u>E207, XS290</u>	Adopt

<b>Butylated hydroxytoluene</b> <b>INS 321: Functional class: Antioxidant</b>				
<b>Food Category No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>	<b>Recommendations</b>
01.5.1	Milk powder and cream powder (plain)	200 mg/kg	15, 196, <u>XS207, XS290</u>	Adopt

<b>Calcium carbonate</b>				
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<b>INS 170(i): Functional class: Acidity regulator, Anticaking agent, Colour, Firming agent, Flour treatment agent, Stabilizer</b>				
Food Category No.	Food Category	Max Level	Notes	Recommendations
<u>01.5.1</u>	<u>Milk powder and cream powder (plain)</u>	<u>GMP</u>	<u>C207, D290, E290</u>	Adopt

<b>Calcium silicate INS 552: Functional class: Anticaking agent</b>				
Food Category No.	Food Category	Max Level	Notes	Recommendations
<u>01.5.1</u>	<u>Milk powder and cream powder (plain)</u>	<u>GMP</u>	<u>C207, D290</u>	Adopt

<b>Diacetyltartaric and fatty esters of glycerol INS 472e: Functional class: Emulsifier, Sequestrant, Stabilizer</b>				
Food Category No.	Food Category	Max Level	Notes	Recommendations
01.5.1	Milk powder and cream powder (plain)	10000 mg/kg	<u>XS207, XS290</u>	Adopt

<b>Hydroxypropyl distarch phosphate INS 1442: Functional class: Anticaking agent, Emulsifier, Stabilizer, Thickener</b>				
Food Category No.	Food Category	Max Level	Notes	Recommendations
<u>01.5.1</u>	<u>Milk powder and cream powder (plain)</u>	<u>GMP</u>	<u>D290, XS207</u>	Adopt

<b>Magnesium carbonate INS 504(i): Functional class: Acidity regulator, Anticaking agent, Colour retention agent</b>				
Food Category No.	Food Category	Max Level	Notes	Recommendations
<u>01.5.1</u>	<u>Milk powder and cream powder (plain)</u>	<u>GMP</u>	<u>C207, D290, E290</u>	Adopt

<b>Magnesium hydroxide carbonate INS 504(ii): Functional class: Acidity regulator, Anticaking agent, Carrier, Colour retention agent</b>				
Food Category No.	Food Category	Max Level	Notes	Recommendations
<u>01.5.1</u>	<u>Milk powder and cream powder (plain)</u>	<u>GMP</u>	<u>E290</u>	Adopt

<b>Magnesium oxide INS 530: Functional class: Acidity regulator, Anticaking agent</b>				
Food Category No.	Food Category	Max Level	Notes	Recommendations
<u>01.5.1</u>	<u>Milk powder and cream powder (plain)</u>	<u>GMP</u>	<u>C207, D290</u>	Adopt

<b>Magnesium silicate, synthetic</b> <b>INS 553(i): Functional class: Anticaking agent</b>				
<b>Food Category No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>	<b>Recommendations</b>
<u>01.5.1</u>	<u>Milk powder and cream powder (plain)</u>	<u>GMP</u>	<u>C207, D290</u>	Adopt

<b>Microcrystalline cellulose (Cellulose gel)</b> <b>INS 460(i): Functional class: Anticaking agent, Bulking agent, Carrier, Emulsifier, Foaming agent, Glazing agent, Stabilizer, Thickener</b>				
<b>Food Category No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>	<b>Recommendations</b>
<u>01.5.1</u>	<u>Milk powder and cream powder (plain)</u>	<u>GMP</u>	<u>D290, XS207</u>	Adopt

<b>Phosphates</b> <b>INS 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: Functional class: Acidity regulator, Anticaking agent, Antioxidant, Emulsifier, Emulsifying salt, Firming agent, Flour treatment agent, Humectant, Preservative, Raising agent, Sequestrant, Stabilizer, Thickener</b>				
<b>Food Category No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>	<b>Recommendations</b>
01.5.1	Milk powder and cream powder (plain)	4400 mg/kg	33, <u>B207, B290, C207, A290, C290</u>	Adopt

<b>Polydimethylsiloxane</b> <b>INS 900a: Functional class: Anticaking agent, Antifoaming agent, Emulsifier</b>				
<b>Food Category No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>	<b>Recommendations</b>
01.5.1	Milk powder and cream powder (plain)	10 mg/kg	<u>XS207, XS290</u>	Adopt

<b>Powdered cellulose</b> <b>INS 460(ii): Functional class: Anticaking agent, Bulking agent, Emulsifier, Glazing agent, Humectant, Stabilizer, Thickener</b>				
<b>Food Category No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>	<b>Recommendations</b>
<u>01.5.1</u>	<u>Milk powder and cream powder (plain)</u>	<u>GMP</u>	<u>D290, XS207</u>	Adopt

<b>Propyl gallate</b> <b>INS 310: Functional class: Antioxidant</b>				
<b>Food Category No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>	<b>Recommendations</b>
01.5.1	Milk powder and cream powder (plain)	200 mg/kg	15, 75, 196, <u>XS207, XS290</u>	Adopt

<b>Silicon dioxide, amorphous</b>				
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<b>INS 551: Functional class: Anticaking agent, Antifoaming agent, Carrier,</b>				
<b>Food Category No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>	<b>Recommendations</b>
<u>01.5.1</u>	<u>Milk powder and cream powder (plain)</u>	<u>GMP</u>	<u>C207, D290</u>	Adopt

<b>Sodium ascorbate INS 301: Functional class: Antioxidant</b>				
<b>Food Category No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>	<b>Recommendations</b>
<u>01.5.1</u>	<u>Milk powder and cream powder (plain)</u>	<u>GMP</u>	<u>317, D207, XS290</u>	Adopt

<b>Sucrose esters INS 473, 473a, 474: Functional class: Emulsifier, Foaming agent, Glazing agent, Stabilizer</b>				
<b>Food Category No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>	<b>Recommendations</b>
01.5.1	Milk powder and cream powder (plain)	10000 mg/kg	536, XS207, XS290	Already adopted in 2021, FYI

<b>Talc INS 553(iii): Functional class: Anticaking agent, Glazing agent, Thickener</b>				
<b>Food Category No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>	<b>Recommendations</b>
<u>01.5.1</u>	<u>Milk powder and cream powder (plain)</u>	<u>GMP</u>	<u>C207, D290</u>	Adopt

## NOTES

XS207 Excluding products conforming to the Standard for Milk Powders and Cream Powder (CXS 207-1999).

XS290 Excluding products conforming to the Standard for Edible Casein Products (CXS 290-1995).

B207: For use in products conforming to the Standards for Milk Powders and Cream Powder (CXS 207-1999) and Edible Casein Products (CXS 290-1995): phosphoric acid (INS 338), sodium dihydrogen phosphate (INS 339(i)), disodium hydrogen phosphate (INS 339(ii)), trisodium phosphate (INS 339(iii)), potassium dihydrogen phosphate (INS 340(i)), dipotassium hydrogen phosphate (INS 340(ii)), tripotassium phosphate (INS 340(iii)), calcium dihydrogen phosphate (INS 341(i)), calcium hydrogen phosphate (INS 341(ii)), tricalcium phosphate (INS 341(iii)), ammonium dihydrogen phosphate (INS 342(i)), diammonium hydrogen phosphate (INS 342(ii)), magnesium dihydrogen phosphate (INS 343(i)), magnesium hydrogen phosphate (INS 343(ii)), trimagnesium phosphate (INS 343(iii)), disodium diphosphate (INS 450(i)), trisodium diphosphate (INS 450(ii)), tetrasodium diphosphate (INS 450(iii)), tetrapotassium diphosphate (INS 450(v)), dicalcium diphosphate (INS 450(vi)), calcium dihydrogen diphosphate (INS 450(vii)), magnesium dihydrogen diphosphate (INS 450(ix)), pentasodium triphosphate (INS 451(i)), pentapotassium triphosphate (INS 451(ii)), sodium polyphosphate (INS 452(i)), potassium polyphosphate (INS 452(ii)), sodium calcium polyphosphate (INS 452(iii)), calcium polyphosphate (INS 452(iv)), ammonium polyphosphate (INS 452(v)), as acidity regulators only, singly or in combination at 4,400 mg/kg.

- C207** Except for use in products conforming to the Standard for Milk Powders and Cream Powder (CXS 207-1999): bone phosphate (INS 542), calcium carbonate (INS 170(i)), calcium dihydrogen phosphate (INS 341(i)), calcium hydrogen phosphate (INS 341(ii)), calcium silicate (INS 552), magnesium carbonate (INS 504(i)), magnesium dihydrogen phosphate (INS 343(i)), magnesium hydrogen phosphate (INS 343(ii)), magnesium oxide (INS 530), magnesium silicate, synthetic (INS 553(i)), silicon dioxide, amorphous (INS 551), talc (INS 553(iii)), tricalcium phosphate (INS 341(iii)) and trimagnesium phosphate (INS 343(iii)), as anticaking agents only, singly or in combination at 10,000 mg/kg.
- D207** Except for use in products conforming to the Standard for Milk Powders and Cream Powder (CXS 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.
- E207** On the fat or oil basis except for use in products conforming to the Standard for Milk Powders and Cream Powder (CXS 207-1999).
- A290** Except for use in products conforming to the Standard for Edible Casein Products (CXS 290-1995): sodium polyphosphate (INS 452(i)), potassium polyphosphate (INS 452(ii)), sodium calcium polyphosphate (INS 452(iii)), calcium polyphosphate (INS 452(iv)), ammonium polyphosphate (INS 452(v)), as acidity regulators only, singly or in combination at 2,200 mg/kg.
- B290:** For use in products conforming to the Edible Casein Products (CXS 290-1995): phosphoric acid (INS 338), sodium dihydrogen phosphate (INS 339(i)), disodium hydrogen phosphate (INS 339(ii)), trisodium phosphate (INS 339(iii)), potassium dihydrogen phosphate (INS 340(i)), dipotassium hydrogen phosphate (INS 340(ii)), tripotassium phosphate (INS 340(iii)), calcium dihydrogen phosphate (INS 341(i)), calcium hydrogen phosphate (INS 341(ii)), tricalcium phosphate (INS 341(iii)), ammonium dihydrogen phosphate (INS 342(i)), diammonium hydrogen phosphate (INS 342(ii)), magnesium dihydrogen phosphate (INS 343(i)), magnesium hydrogen phosphate (INS 343(ii)), trimagnesium phosphate (INS 343(iii)), disodium diphosphate (INS 450(i)), trisodium diphosphate (INS 450(ii)), tetrasodium diphosphate (INS 450(iii)), tetrapotassium diphosphate (INS 450(v)), dicalcium diphosphate (INS 450(vi)), calcium dihydrogen diphosphate (INS 450(vii)), magnesium dihydrogen diphosphate (INS 450(ix)), pentasodium triphosphate (INS 451(i)), pentapotassium triphosphate (INS 451(ii)), as acidity regulators only, singly or in combination at 4,400 mg/kg.
- C290** For use in products conforming to the Standard for Edible Casein Products (CXS 290-1995): bone phosphate (INS 542), calcium dihydrogen phosphate (INS 341(i)), calcium hydrogen phosphate (INS 341(ii)), tricalcium phosphate (INS 341(iii)), magnesium dihydrogen phosphate (INS 343(i)), magnesium hydrogen phosphate (INS 343(ii)) and trimagnesium phosphate (INS 343(iii)), as anticaking agents only, singly or in combination at 4,400 mg/kg.
- D290** Except for use in products conforming to the Standard for Edible Casein Products (CXS 290-1995): bone phosphate (INS 542), calcium carbonate (INS 170(i)), calcium silicate (INS 552), hydroxypropyl starch phosphate (INS 1442), magnesium carbonate (INS 504(i)), magnesium oxide (INS 530), magnesium silicate, synthetic (INS 553(i)), microcrystalline cellulose (cellulose gel) (INS 460(i)), powdered cellulose (INS 460(ii)), silicon dioxide, amorphous (INS 551), , talc (INS 553(iii)), calcium dihydrogen phosphate (INS 341(i)), calcium hydrogen phosphate (INS 341(ii)), tricalcium phosphate (INS 341(iii)) magnesium dihydrogen phosphate (INS 343(i)), magnesium hydrogen phosphate (INS 343(ii)) and trimagnesium phosphate (INS 343(iii)), as anticaking agents only, singly or in combination at 4,400 mg/kg, noting the total amount of phosphorus shall not exceed 4,400 mg/kg.
- E290:** For use in products conforming to the Standard for Edible Casein Products (CXS 290-1995) as an acidity regulator.

**PROPOSED AMENDMENTS TO FOOD CATEGORIES 01.1.4, 01.2, 01.2.1.1, 01.2.1.2, 01.7**Amendments related to the *Standard for Fermented Milks (CXS 243-2003)***PROPOSED AMENDMENTS TO FOOD CATEGORY 01.1.4**

<b>Acesulfame potassium</b> <b>INS 950: Functional class: Flavour enhancer, Sweetener</b>				
<b>Food Category No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>	<b>Recommendations</b>
01.1.4	Flavoured fluid milk drinks	350 mg/kg	478, 188, <b>Q243</b>	Adopt

<b>Adipates Adipic acid</b> <b>INS 355: Functional class: Acidity regulator</b>				
<b>Food Category No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>	<b>Recommendations</b>
<b>01.1.4</b>	<b>Flavoured fluid milk drinks</b>	<b>1500 mg/kg</b>	<b>1</b>	Adopt

<b>Advantame</b> <b>INS 969: Functional class: Flavour enhancer, Sweetener</b>				
<b>Food Category No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>	<b>Recommendations</b>
<b>01.1.4</b>	<b>Flavoured fluid milk drinks</b>	<b>6 mg/kg</b>	<b>XS243</b>	<b>DRAFT, Step 2</b>

<b>Alitame</b> <b>INS 956: Functional class: Sweetener</b>				
<b>Food Category No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>	<b>Recommendations</b>
01.1.4	Flavoured fluid milk drinks	100 mg/kg	161, <b>Q243</b>	Provision was revoked in REP21/FA due to EWG GSFA. Not appropriate to re-add via alignment.

<b>Amaranth</b> <b>INS 123: Functional class: Colour</b>				
<b>Food Category No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>	<b>Recommendations</b>
01.1.4	Flavoured fluid milk drinks	50 mg/kg	52, <b>XS243</b>	Adopt

<b>Annatto extracts, norbixin-based</b> <b>INS 160b(ii): Functional class: Colour</b>				
<b>Food Category No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>	<b>Recommendations</b>
01.1.4	Flavoured fluid milk drinks	10 mg/kg	52, 185, <b>A243</b>	Adopt

<b>Aspartame</b> <b>INS 951: Functional class: Flavour enhancer, Sweetener</b>				
<b>Food Category No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>	<b>Recommendations</b>
01.1.4	Flavoured fluid milk drinks	600 mg/kg	478, 191, 405, <b>Q243</b>	Adopt

<b>Aspartame-acesulfame salt</b> <b>INS 962: Functional class: Sweetener</b>				
<b>Food Category No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>	<b>Recommendations</b>
01.1.4	Flavoured fluid milk drinks	350 mg/kg	113, 477, <b>Q243</b>	Adopt

<b>Benzoates</b> <b>INS 210-213: Functional class: Preservative</b>				
<b>Food Category No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>	<b>Recommendations</b>
<del>01.1.4</del>	<del>Flavoured fluid milk drinks</del>	<del>300 mg/kg</del>	<del>13, 220</del>	Adopt

<b>Canthaxanthin</b> <b>INS 161g: Functional class: Colour</b>				
<b>Food Category No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>	<b>Recommendations</b>
01.1.4	Flavoured fluid milk drinks	15 mg/kg	52, 470, <b>XS243</b>	Adopt

<b>beta-Carotene-rich extract from Dunaliella salina</b> <b>INS 160a(iv): Functional class: Colour</b>				
<b>Food Category No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>	<b>Recommendations</b>
01.1.4	Flavoured fluid milk drinks	150 mg/kg	52, XS243	DRAFT, Step 2

<b>Cyclamates</b> <b>INS 952(i), (ii), (iv): Functional class: Flavour enhancer, Sweetener</b>				
<b>Food Category No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>	<b>Recommendations</b>
01.1.4	Flavoured fluid milk drinks	250 mg/kg	17, 477, <b>Q243</b>	Adopt

<b>Cyclodextrin, -beta</b> <b>INS 459: Functional class: Carrier, Stabilizer, Thickener</b>				
<b>Food Category No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>	<b>Recommendations</b>
<u>01.1.4</u>	<u>Flavoured fluid milk drinks</u>	<u>5 mg/kg</u>	<u>G243</u>	Adopt

<b>Diacetyltartaric and fatty acid esters of glycerol</b> <b>INS 472e: Functional class: Emulsifier, Sequestrant, Stabilizer</b>				
<b>Food Category No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>	<b>Recommendations</b>
01.1.4	Flavoured fluid milk drinks	5000 mg/kg	399, <b>L243</b>	Adopt

<b>Ethyl maltol</b> <b>INS 637: Functional class: Flavour enhancer</b>				
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Food Category No.	Food Category	Max Level	Notes	Recommendations
<u>01.1.4</u>	<u>Flavoured fluid milk drinks</u>	<u>GMP</u>	<u>R243</u>	Adopt

Grape skin extract INS 163(ii): Functional class: Colour				
Food Category No.	Food Category	Max Level	Notes	Recommendations
01.1.4	Flavoured fluid milk drinks	100 mg/kg	52, 181, <del>402</del>	Adopt

Lycopene, <i>Blakeslea trispora</i> INS 160d(iii): Functional class: Colour				
Food Category No.	Food Category	Max Level	Notes	Recommendations
<u>01.1.4</u>	<u>Flavoured fluid milk drinks</u>	<u>GMP</u>	<u>N243</u>	Adopt

Lycopene, synthetic INS 160d(i): Functional class: Colour				
Food Category No.	Food Category	Max Level	Notes	Recommendations
<u>01.1.4</u>	<u>Flavoured fluid milk drinks</u>	<u>GMP</u>	<u>N243</u>	Adopt

Lycopene, tomato INS 160d(ii): Functional class: Colour				
Food Category No.	Food Category	Max Level	Notes	Recommendations
<u>01.1.4</u>	<u>Flavoured fluid milk drinks</u>	<u>GMP</u>	<u>N243</u>	Adopt

Maltol INS 636: Functional class: Flavour enhancer				
Food Category No.	Food Category	Max Level	Notes	Recommendations
<u>01.1.4</u>	<u>Flavoured fluid milk drinks</u>	<u>GMP</u>	<u>R243</u>	Adopt

Neotame INS 961: Functional class: Flavour enhancer, Sweetener				
Food Category No.	Food Category	Max Level	Notes	Recommendations
01.1.4	Flavoured fluid milk drinks	20 mg/kg	478, <u>406</u> , <u>Q243</u>	Adopt

Nisin INS 234: Functional class: Preservative				
Food Category No.	Food Category	Max Level	Notes	Recommendations
01.1.4	Flavoured fluid milk drinks	12.5 mg/kg	233, 403, <del>220</del>	Unchanged, but provided for information as

				initially proposed to add note 220
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<b>Paprika extract</b> <b>INS 160c(ii): Functional class: Colour</b>				
<b>Food Category No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>	<b>Recommendations</b>
01.1.4	Flavoured fluid milk drinks	10 mg/kg	39, <u>XS243</u>	DRAFT, Step 2

<b>Phosphates</b> <b>INS 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: Functional class: Acidity regulator, Anticaking agent, Antioxidant, Emulsifier, Emulsifying salt, Firming agent, Flour treatment agent, Humectant, Preservative, Raising agent, Sequestrant, Stabilizer, Thickener</b>				
<b>Food Category No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>	<b>Recommendations</b>
01.1.4	Flavoured fluid milk drinks	1500 mg/kg	33, <del>364, 398</del> <u>B243</u>	Adopt

<b>Polydimethylsiloxane</b> <b>INS 900a: Functional class: Anticaking agent, Antifoaming agent, Emulsifier</b>				
<b>Food Category No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>	<b>Recommendations</b>
<u>01.1.4</u>	<u>Flavoured fluid milk drinks</u>	<u>50 mg/kg</u>	<u>S243</u>	Adopt

<b>Polyglycerol esters of fatty acids</b> <b>INS 475: Functional class: Emulsifier, Stabilizer</b>				
<b>Food Category No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>	<b>Recommendations</b>
01.1.4	Flavoured fluid milk drinks	2000 mg/kg	<u>L243</u>	Adopt

<b>Polysorbates</b> <b>INS 432-436: Functional class: Emulsifier, Stabilizer</b>				
<b>Food Category No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>	<b>Recommendations</b>
01.1.4	Flavoured fluid milk drinks	3000 mg/kg	<u>L243</u>	Adopt

<b>Propylene glycol alginate</b> <b>INS 405: Functional class: Bulking agent, Carrier, Emulsifier, Foaming agent, Gelling agent, Stabilizer, Thickener</b>				
<b>Food Category No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>	<b>Recommendations</b>
01.1.4	Flavoured fluid milk drinks	1300 mg/kg	<del>XS243</del> , <u>D243</u> , <u>G243</u>	Adopt

<b>Quinoline yellow</b> <b>INS 104: Functional class: Colour</b>				
<b>Food Category No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>	<b>Recommendations</b>

01.1.4	Flavoured fluid milk drinks	10 mg/kg	52, <u>400</u>	Adopt
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<b>Sorbates</b> INS 200, 202, 203: Preservative				
Food Category No.	Food Category	Max Level	Notes	Recommendations
01.1.4	Flavoured fluid milk drinks	1000 mg/kg	42, <del>220</del> , <u>403</u>	Adopt

<b>Sorbitan esters of fatty acids</b> INS 491-495: Emulsifier, Stabilizer				
Food Category No.	Food Category	Max Level	Notes	Recommendations
01.1.4	Flavoured fluid milk drinks	5000 mg/kg	<u>L243</u>	Adopt

<b>Stearoyl lactylates</b> INS 481(i), 482(i): Emulsifier, Flour treatment agent, Foaming agent, Stabilizer				
Food Category No.	Food Category	Max Level	Notes	Recommendations
01.1.4	Flavoured fluid milk drinks	1000 mg/kg	<u>355, L243</u>	Adopt

<b>Sucrose esters</b> INS 473, 473a, 474: Functional class: Emulsifier, Foaming agent, Glazing agent, Stabilizer				
Food Category No.	Food Category	Max Level	Notes	Recommendations
01.1.4	Flavoured fluid milk drinks	5000 mg/kg	<u>L243</u>	Adopt

<b>Tartrates</b> INS 334, 335(ii), 337: Acidity regulator, Antioxidant, Emulsifying salt, Flavour enhancer, Sequestrant, Stabilizer				
Food Category No.	Food Category	Max Level	Notes	Recommendations
<u>01.1.4</u>	<u>Flavoured fluid milk drinks</u>	<u>2000 mg/kg</u>	<u>45, M243</u>	Adopt

<b>Tocopherols</b> INS 307a, b, c: Functional class: Antioxidant				
Food Category No.	Food Category	Max Level	Notes	Recommendations
01.1.4	Flavoured fluid milk drinks	200 mg/kg	15, <u>XS243</u>	Adopt

**PROPOSED AMENDMENTS TO FOOD CATEGORY 01.2**

<b>Phosphates</b> INS 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: Functional class: Acidity regulator, Anticaking agent, Antioxidant, Emulsifier, Emulsifying salt, Firming agent, Flour treatment agent, Humectant, Preservative, Raising agent, Sequestrant, Stabilizer, Thickener				
Food Category No.	Food Category	Max Level	Notes	Recommendations

01.2	Fermented and renneted milk products (plain)	1000 mg/kg	33, <b>B243, P243</b>	Adopt
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#### PROPOSED AMENDMENTS TO FOOD CATEGORY 01.2.1

<del>Caramel IV – sulfite ammonia caramel</del> <del>INS 150d: Functional class: Colour</del>				
<del>Food Category No.</del>	<del>Food Category</del>	<del>Max Level</del>	<del>Notes</del>	<del>Recommendations</del>
01.2.1	Fermented milks (plain)	150 mg/kg	12, <del>XS243</del>	Adopt

#### PROPOSED AMENDMENTS TO FOOD CATEGORY 01.2.1.1

Acetic and fatty acid esters of glycerol INS 472a: Functional class: Emulsifier, Sequestrant, Stabilizer				
Food Category No.	Food Category	Max Level	Notes	Recommendations
<u>01.2.1.1</u>	<u>Fermented milks (plain), not heat treated after fermentation</u>	<u>GMP</u>	<u>234, 235</u>	Adopt

Acetylated oxidised starch INS 1451: Functional class: Emulsifier, Stabilizer, Thickener				
Food Category No.	Food Category	Max Level	Notes	Recommendations
<u>01.2.1.1</u>	<u>Fermented milks (plain), not heat treated after fermentation</u>	<u>GMP</u>	<u>234, 235</u>	Adopt

Alginate acid INS 400: Functional class: Bulking agent, Carrier, Emulsifier, Foaming agent, Gelling agent, Glazing agent, Humectant, Sequestrant, Stabilizer, Thickener				
Food Category No.	Food Category	Max Level	Notes	Recommendations
<u>01.2.1.1</u>	<u>Fermented milks (plain), not heat treated after fermentation</u>	<u>GMP</u>	<u>234, 235</u>	Adopt

Ammonium alginate INS 403: Functional class: Bulking agent, Carrier, Emulsifier, Foaming agent, Gelling agent, Glazing agent, Humectant, Sequestrant, Stabilizer, Thickener				
Food Category No.	Food Category	Max Level	Notes	Recommendations
<u>01.2.1.1</u>	<u>Fermented milks (plain), not heat treated after fermentation</u>	<u>GMP</u>	<u>234, 235</u>	Adopt



<b>Calcium alginate</b> INS 404: Functional class: Antifoaming agent, Bulking agent, Carrier, Foaming agent, Gelling agent, Glazing agent, Humectant, Sequestrant, Stabilizer, Thickener				
Food Category No.	Food Category	Max Level	Notes	Recommendations
<u>01.2.1.1</u>	<u>Fermented milks (plain), not heat treated after fermentation</u>	<u>GMP</u>	<u>234, 235</u>	Adopt

<b>Calcium carbonate</b> INS 170(i): Functional class: Acidity regulator, Anticaking agent, Colour, Firming agent, Flour treatment agent, Stabilizer				
Food Category No.	Food Category	Max Level	Notes	Recommendations
<u>01.2.1.1</u>	<u>Fermented milks (plain), not heat treated after fermentation</u>	<u>GMP</u>	<u>234, 235</u>	Adopt

<b>Calcium chloride</b> INS 509: Functional class: Firming agent, Stabilizer, Thickener				
Food Category No.	Food Category	Max Level	Notes	Recommendations
<u>01.2.1.1</u>	<u>Fermented milks (plain), not heat treated after fermentation</u>	<u>GMP</u>	<u>234, 235</u>	Adopt

<b>Carbon dioxide</b> INS 290: Functional class: Carbonating agent, Foaming agent, Packaging gas, Preservative, Propellant				
Food Category No.	Food Category	Max Level	Notes	Recommendations
<u>01.2.1.1</u>	<u>Fermented milks (plain), not heat treated after fermentation</u>	<u>GMP</u>	<u>J243</u>	Adopt

<b>Citric and fatty acid esters of glycerol</b> INS 472c: Functional class: Antioxidant, Emulsifier, Flour treatment agent, Sequestrant, Stabilizer				
Food Category No.	Food Category	Max Level	Notes	Recommendations
<u>01.2.1.1</u>	<u>Fermented milks (plain), not heat treated after fermentation</u>	<u>GMP</u>	<u>234, 235</u>	Adopt

<b>Cross-linked carboxymethylcellulose (Cross-linked cellulose gum)</b> INS 468: Functional class: Stabilizer, Thickener				
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Food Category No.	Food Category	Max Level	Notes	Recommendations
<u>01.2.1.1</u>	<u>Fermented milks (plain), not heat treated after fermentation</u>	<u>GMP</u>	<u>235</u>	Adopt

Cyclodextrin, -beta INS 459: Functional class: Carrier, Stabilizer, Thickener				
Food Category No.	Food Category	Max Level	Notes	Recommendations
<u>01.2.1.1</u>	<u>Fermented milks (plain), not heat treated after fermentation</u>	<u>5 mg/kg</u>	<u>234, 235</u>	Adopt

Ethyl hydroxyethyl cellulose INS 467: Functional class: Emulsifier, Stabilizer, Thickener				
Food Category No.	Food Category	Max Level	Notes	Recommendations
<u>01.2.1.1</u>	<u>Fermented milks (plain), not heat treated after fermentation</u>	<u>GMP</u>	<u>234, 235</u>	Adopt

Hydroxypropyl cellulose INS 463: Functional class: Emulsifier, Foaming agent, Glazing agent, Stabilizer, Thickener				
Food Category No.	Food Category	Max Level	Notes	Recommendations
<u>01.2.1.1</u>	<u>Fermented milks (plain), not heat treated after fermentation</u>	<u>GMP</u>	<u>234, 235</u>	Adopt

Hydroxypropyl methyl cellulose INS 464: Functional class: Bulking agent, Emulsifier, Glazing agent, Stabilizer, Thickener				
Food Category No.	Food Category	Max Level	Notes	Recommendations
<u>01.2.1.1</u>	<u>Fermented milks (plain), not heat treated after fermentation</u>	<u>GMP</u>	<u>234, 235</u>	Adopt

Karaya gum INS 416: Functional class: Emulsifier, Stabilizer, Thickener				
Food Category No.	Food Category	Max Level	Notes	Recommendations
01.2.1.1	Fermented milks (plain), not heat treated after fermentation	200 mg/kg	234, 235, <u>D243</u>	Adopt

<b>Lactic and fatty acid esters of glycerol</b> <b>INS 472b: Functional class: Emulsifier, Sequestrant, Stabilizer</b>				
<b>Food Category No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>	<b>Recommendations</b>
<u>01.2.1.1</u>	<u>Fermented milks (plain), not heat treated after fermentation</u>	<u>GMP</u>	<u>234, 235</u>	Adopt

<b>Magnesium chloride</b> <b>INS 511: Functional class: Colour retention agent, Firming agent, Stabilizer</b>				
<b>Food Category No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>	<b>Recommendations</b>
<u>01.2.1.1</u>	<u>Fermented milks (plain), not heat treated after fermentation</u>	<u>GMP</u>	<u>234, 235</u>	Adopt

<b>Methyl cellulose</b> <b>INS 461: Functional class: Bulking agent, Emulsifier, Glazing agent, Stabilizer, Thickener</b>				
<b>Food Category No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>	<b>Recommendations</b>
<u>01.2.1.1</u>	<u>Fermented milks (plain), not heat treated after fermentation</u>	<u>GMP</u>	<u>234, 235</u>	Adopt

<b>Methyl ethyl cellulose</b> <b>INS 465: Functional class: Emulsifier, Foaming agent, Stabilizer, Thickener</b>				
<b>Food Category No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>	<b>Recommendations</b>
<u>01.2.1.1</u>	<u>Fermented milks (plain), not heat treated after fermentation</u>	<u>GMP</u>	<u>234, 235</u>	Adopt

<b>Potassium alginate</b> <b>INS 402: Functional class: Bulking agent, Carrier, Emulsifier, Foaming agent, Gelling agent, Glazing agent, Humectant, Sequestrant, Stabilizer, Thickener</b>				
<b>Food Category No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>	<b>Recommendations</b>
<u>01.2.1.1</u>	<u>Fermented milks (plain), not heat treated after fermentation</u>	<u>GMP</u>	<u>234, 235</u>	Adopt

<b>Potassium chloride</b> <b>INS 508: Functional class: Firming agent, Flavour enhancer, Stabilizer, Thickener</b>				
<b>Food Category No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>	<b>Recommendations</b>
<u>01.2.1.1</u>	<u>Fermented milks (plain), not</u>	<u>GMP</u>	<u>234, 235</u>	Adopt

	<u>heat treated after fermentation</u>			
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<b>Propylene glycol alginate</b> <b>INS 405: Functional class: Bulking agent, Carrier, Emulsifier, Foaming agent, Gelling agent, Stabilizer, Thickener</b>				
Food Category No.	Food Category	Max Level	Notes	Recommendations
01.2.1.1	Fermented milks (plain), not heat treated after fermentation	5000 mg/kg	234, 235, <u>D243</u>	Adopt

<b>Salts of myristic, palmitic and stearic acids with ammonia, calcium, potassium and sodium</b> <b>INS 470(i): Functional class: Anticaking agent, Emulsifier, Stabilizer</b>				
Food Category No.	Food Category	Max Level	Notes	Recommendations
<u>01.2.1.1</u>	<u>Fermented milks (plain), not heat treated after fermentation</u>	<u>GMP</u>	<u>234, 235</u>	Adopt

<b>Salts of oleic acid with calcium, potassium and sodium</b> <b>INS 470(ii): Functional class: Anticaking agent, Emulsifier, Stabilizer</b>				
Food Category No.	Food Category	Max Level	Notes	Recommendations
<u>01.2.1.1</u>	<u>Fermented milks (plain), not heat treated after fermentation</u>	<u>GMP</u>	<u>234, 235</u>	Adopt

<b>Sodium carboxymethyl cellulose, enzymatically hydrolyzed (Cellulose gum, enzymatically hydrolyzed)</b> <b>INS 469: Functional class: Stabilizer, Thickener</b>				
Food Category No.	Food Category	Max Level	Notes	Recommendations
<u>01.2.1.1</u>	<u>Fermented milks (plain), not heat treated after fermentation</u>	<u>GMP</u>	<u>234, 235</u>	Adopt

<b>Tamarind seed polysaccharide</b> <b>INS 437: Functional class: Emulsifier, Gelling agent, Stabilizer, Thickener</b>				
Food Category No.	Food Category	Max Level	Notes	Recommendations
01.2.1.4	Fermented milks (plain), not heat treated after fermentation	GMP	234, 235	Entry already made, due to CCFA52

<b>Tragacanth gum</b> <b>INS 413: Functional class: Emulsifier, Stabilizer, Thickener</b>				
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Food Category No.	Food Category	Max Level	Notes	Recommendations
<u>01.2.1.1</u>	<u>Fermented milks (plain), not heat treated after fermentation</u>	<u>GMP</u>	<u>234, 235</u>	Adopt

Trisodium citrate INS 331(iii): Functional class: Acidity regulator, Emulsifier, Emulsifying salt, Sequestrant, Stabilizer				
Food Category No.	Food Category	Max Level	Notes	Recommendations
<u>01.2.1.1</u>	<u>Fermented milks (plain), not heat treated after fermentation</u>	<u>GMP</u>	<u>234, 235</u>	Adopt

#### PROPOSED AMENDMENTS TO FOOD CATEGORY 01.2.1.2

Carbon dioxide INS 290: Functional class: Carbonating agent, Foaming agent, Packaging gas, Preservative, Propellant				
Food Category No.	Food Category	Max Level	Notes	Recommendations
01.2.1.2	Fermented milks (plain), heat treated after fermentation	GMP	59, <u>J243</u>	Adopt

Cyclodextrin, <i>-beta</i> INS 459: Functional class: Carrier, Stabilizer, Thickener				
Food Category No.	Food Category	Max Level	Notes	Recommendations
<u>01.2.1.2</u>	<u>Fermented milks (plain), heat treated after fermentation</u>	<u>5 mg/kg</u>	<u>234, R243</u>	Adopt

Diacetyltartaric and fatty acid esters of glycerol INS 472e: Functional class: Emulsifier, Sequestrant, Stabilizer				
Food Category No.	Food Category	Max Level	Notes	Recommendations
01.2.1.2	Fermented milks (plain), heat treated after fermentation	5000 mg/kg	<u>XS243</u>	Adopt

Isomalt (Hydrogenated isomaltulose) INS 953: Functional class: Anticaking agent, Bulking agent, Glazing agent, Stabilizer, Sweetener, Thickener				
Food Category No.	Food Category	Max Level	Notes	Recommendations

01.2.1.2	Fermented milks (plain), heat treated after fermentation	GMP		DRAFT, Step 7 Table 3 additive, if approved, add ref of CS 243
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<b>Propylene glycol alginate</b> <b>INS 405: Functional class: Bulking agent, Carrier, Emulsifier, Foaming agent, Gelling agent, Stabilizer, Thickener</b>				
Food Category No.	Food Category	Max Level	Notes	Recommendations
01.2.1.2	Fermented milks (plain), heat treated after fermentation	5000 mg/kg	234, <u>D243</u>	Adopt

<b>Sorbitol</b> <b>INS 420(i): Functional class: Bulking agent, Humectant, Stabilizer, Sweetener, Thickener</b>				
Food Category No.	Food Category	Max Level	Notes	Recommendations
01.2.1.2	Fermented milks (plain), heat treated after fermentation	GMP		DRAFT, Step 7 Table 3 additive, if approved, add ref of CS 243

<b>Sorbitol syrup</b> <b>INS 420(ii): Functional class: Bulking agent, Humectant, Stabilizer, Sweetener, Thickener</b>				
Food Category No.	Food Category	Max Level	Notes	Recommendations
01.2.1.2	Fermented milks (plain), heat treated after fermentation	GMP		DRAFT, Step 7 Table 3 additive, if approved, add ref of CS 243

<b>Tamarind seed polysaccharide</b> <b>INS 437: Functional class: Emulsifier, Gelling agent, Stabilizer, Thickener</b>				
Food Category No.	Food Category	Max Level	Notes	Recommendations
01.2.1.2	Fermented milks (plain), heat treated after fermentation	GMP	234, <u>R243</u>	Entry already made, due to CCFA52 Add CS 243 to Table 3

<b>Xylitol</b> <b>INS 967: Functional class: Emulsifier, Humectant, Stabilizer, Sweetener, Thickener</b>				
Food Category No.	Food Category	Max Level	Notes	Recommendations
01.2.1.2	Fermented milks (plain), heat treated after fermentation	GMP		DRAFT, Step 7 Table 3 additive, if approved, add ref of CS 243

#### PROPOSED AMENDMENTS TO FOOD CATEGORY 01.7

<b>Acesulfame potassium</b>
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<b>INS 950: Functional class: Flavour enhancer, Sweetener</b>				
<b>Food Category No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>	<b>Recommendations</b>
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	350 mg/kg	478, 188, <b>Q243</b>	Adopt

<b>Adipates Adipic acid</b>				
<b>INS 355: Functional class: Acidity regulator</b>				
<b>Food Category No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>	<b>Recommendations</b>
<b>01.7</b>	<b>Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)</b>	<b>1500 mg/kg</b>	<b>1</b>	Adopt
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	6000 mg/kg	1, <b>E243</b>	DRAFT, Step 7

<b>Advantame</b>				
<b>INS 969: Functional class: Flavour enhancer, Sweetener</b>				
<b>Food Category No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>	<b>Recommendations</b>
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	10 mg/kg	478, <b>XS243</b>	Adopt

<b>Alitame</b>				
<b>INS 956: Functional class: Sweetener</b>				
<b>Food Category No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>	<b>Recommendations</b>
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	100 mg/kg	161, <b>145</b>	Provision was revoked in REP21/FA due to EWG GSFA. Not appropriate to re-add via alignment.

<b>Amaranth</b>				
<b>INS 123: Functional class: Colour</b>				
<b>Food Category No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>	<b>Recommendations</b>
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	300 mg/kg	<b>XS243</b>	DRAFT, Step 7

<b>Ammonium salts of phosphatidic acid</b>				
<b>INS 442: Functional class: Emulsifier</b>				

Food Category No.	Food Category	Max Level	Notes	Recommendations
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	5000 mg/kg	231, <u>XS243</u>	Adopt

Annatto extracts, bixin-based INS 160b(i): Functional class: Colour				
Food Category No.	Food Category	Max Level	Notes	Recommendations
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	500 mg/kg	8, <u>A243</u>	DRAFT, Step 4

Annatto extracts, norbixin-based INS 160b(ii): Functional class: Colour				
Food Category No.	Food Category	Max Level	Notes	Recommendations
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	10 mg/kg	185, <u>A243</u>	DRAFT, Step 4

Ascorbyl esters INS 304, 305: Functional class: Antioxidant				
Food Category No.	Food Category	Max Level	Notes	Recommendations
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	500 mg/kg	2, 10, <u>XS243</u>	Adopt

Aspartame INS 951: Functional class: Flavour enhancer, Sweetener				
Food Category No.	Food Category	Max Level	Notes	Recommendations
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	1000 mg/kg	478, 191, <u>Q243</u>	Adopt

Aspartame-acesulfame salt INS 962: Functional class: Sweetener				
Food Category No.	Food Category	Max Level	Notes	Recommendations
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	350 mg/kg	113, 477, <u>Q243</u>	Adopt



<b>Azorubine (carmoisine)</b> <b>INS 122: Functional class: Colour</b>				
<b>Food Category No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>	<b>Recommendations</b>
<b>01.7</b>	<b><u>Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)</u></b>	<b><u>150 mg/kg</u></b>		Adopt (noting consistent with GSFA EWG)
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	150 mg/kg		DRAFT, Step 7 Being discussed at GSFA EWG, same ML

<b>Benzoates</b> <b>INS 210-213: Functional class: Preservative</b>				
<b>Food Category No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>	<b>Recommendations</b>
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	300 mg/kg	13, <u>220 T243</u>	Adopt

<b>Brilliant black (Black PN)</b> <b>INS 151: Functional class: Colour</b>				
<b>Food Category No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>	<b>Recommendations</b>
<b>01.7</b>	<b><u>Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)</u></b>	<b><u>150 mg/kg</u></b>		Adopt
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	150 mg/kg		DRAFT, Step 7 Being discussed at GSFA EWG, same ML

<b>Brown HT</b> <b>INS 155: Functional class: Colour</b>				
<b>Food Category No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>	<b>Recommendations</b>
<b>01.7</b>	<b><u>Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)</u></b>	<b><u>150 mg/kg</u></b>		Adopt
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	150 mg/kg		DRAFT, Step 7

<b>Canthaxanthin</b>				
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<b>INS 161g: Functional class: Colour</b>				
<b>Food Category No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>	<b>Recommendations</b>
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	15 mg/kg	170, <u>XS243</u>	Adopt

<b>Caramel II – sulfite caramel INS 150b: Functional class: Colour</b>				
<b>Food Category No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>	<b>Recommendations</b>
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	50000 mg/kg	<u>400</u>	DRAFT, Step 4

<b>Carotenes, beta-, vegetable INS 160a(ii): Functional class: Colour</b>				
<b>Food Category No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>	<b>Recommendations</b>
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	1000 mg/kg	<u>401</u>	Adopt

<b>Curcumin INS 100(i): Functional class: Colour</b>				
<b>Food Category No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>	<b>Recommendations</b>
<u>01.7</u>	<u>Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)</u>	<u>100 mg/kg</u>	<u>R243</u>	Adopt
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	150 mg/kg		DRAFT, Step 7

<b>Cyclamates INS 952(i), (ii), (iv): Functional class: Flavour enhancer, Sweetener</b>				
<b>Food Category No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>	<b>Recommendations</b>
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	250 mg/kg	17, 477, <u>Q243</u>	Adopt

<b>Cyclodextrin, -beta INS 459: Functional class: Carrier, Stabilizer, Thickener</b>				
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Food Category No.	Food Category	Max Level	Notes	Recommendations
<u>01.7</u>	<u>Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)</u>	<u>5 mg/kg</u>	<u>G243</u>	Adopt

<b>Diacetyltartaric and fatty acid esters of glycerol INS 472e: Functional class: Bulking agent, Carrier, Emulsifier, Foaming agent, Gelling agent, Stabilizer, Thickener</b>				
Food Category No.	Food Category	Max Level	Notes	Recommendations
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	10000 mg/kg	<u>L243</u>	Adopt

<b>Ethyl maltol INS 637: Functional class: Flavour enhancer</b>				
Food Category No.	Food Category	Max Level	Notes	Recommendations
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	200 mg/kg	<u>D243</u>	Adopt

<b>Grape skin extract INS 163(ii): Functional class: Colour</b>				
Food Category No.	Food Category	Max Level	Notes	Recommendations
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	200 mg/kg	181, <u>402</u>	Adopt

<b>Hydroxybenzoates, para INS 214, 218: Functional class: Preservative</b>				
Food Category No.	Food Category	Max Level	Notes	Recommendations
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	120 mg/kg	27, <u>XS243</u>	Adopt

<b>Indigotine (Indigo carmine) INS 132: Functional class: Colour</b>				
Food Category No.	Food Category	Max Level	Notes	Recommendations
01.7	Dairy-based desserts (e.g. pudding, fruit or	150 mg/kg	<u>402</u>	Adopt

	flavoured yoghurt)			
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Lauric arginate ethyl ester INS 243: Functional class: Preservative				
Food Category No.	Food Category	Max Level	Notes	Recommendations
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	200 mg/kg	470, <u>XS243</u>	Adopt

Lutein from <i>Tagetes erecta</i> INS 161b(i): Functional class: Colour				
Food Category No.	Food Category	Max Level	Notes	Recommendations
<u>01.7</u>	<u>Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)</u>	<u>150 mg/kg</u>		Adopt Noting REP21/FA para 155, has been added to Table 3, candidate for future T3 notes?
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	150 mg/kg		DRAFT, Step 4

Lycopene, <i>Blakeslea trispora</i> INS 160d(iii): Functional class: Colour				
Food Category No.	Food Category	Max Level	Notes	Recommendations
<u>01.7</u>	<u>Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)</u>	<u>GMP</u>	<u>N243</u>	Adopt

Lycopene, synthetic INS 160d(i): Functional class: Colour				
Food Category No.	Food Category	Max Level	Notes	Recommendations
<u>01.7</u>	<u>Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)</u>	<u>GMP</u>	<u>N243</u>	Adopt

Lycopene, tomato INS 160d(ii): Functional class: Colour				
Food Category No.	Food Category	Max Level	Notes	Recommendations
<u>01.7</u>	<u>Dairy-based desserts (e.g. pudding, fruit or</u>	<u>GMP</u>	<u>N243</u>	Adopt

	<b>flavoured yoghurt)</b>			
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	5000 mg/kg	<u>N243</u>	DRAFT, Step 3

<b>Maltol</b> <b>INS 636: Functional class: Flavour enhancer</b>				
<b>Food Category No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>	<b>Recommendations</b>
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	200 mg/kg	<u>D243</u>	Adopt

<b>Neotame</b> <b>INS 961: Functional class: Flavour enhancer, Sweetener</b>				
<b>Food Category No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>	<b>Recommendations</b>
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	100 mg/kg	478, <u>Q243</u>	Adopt

<b>Nisin</b> <b>INS 234: Functional class: Preservative</b>				
<b>Food Category No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>	<b>Recommendations</b>
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	12.5 mg/kg	233, <del>362</del> , <u>220</u> <u>T243</u>	Adopt

<b>Paprika extract</b> <b>INS 160c(ii): Functional class: Colour</b>				
<b>Food Category No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>	<b>Recommendations</b>
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	50 mg/kg	39, <u>XS243</u>	DRAFT, Step 2

<b>Phosphates</b> <b>INS 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: Functional class: Acidity regulator, Anticaking agent, Antioxidant, Emulsifier, Emulsifying salt, Firming agent, Flour treatment agent, Humectant, Preservative, Raising agent, Sequestrant, Stabilizer, Thickener</b>				
<b>Food Category No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>	<b>Recommendations</b>
01.7	Dairy-based desserts (e.g.	1500 mg/kg	33, <u>B243</u>	Adopt

	pudding, fruit or flavoured yoghurt)			
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<b>Polydimethylsiloxane</b> <b>INS 900a: Functional class: Anticaking agent, Antifoaming agent, Emulsifier</b>				
<b>Food Category No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>	<b>Recommendations</b>
<u>01.7</u>	<u>Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)</u>	<u>50 mg/kg</u>	<u>S243</u>	Adopt

<b>Polyglycerol esters of fatty acids</b> <b>INS 475: Functional class: Emulsifier, Stabilizer</b>				
<b>Food Category No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>	<b>Recommendations</b>
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	5000 mg/kg	354 & <del>XS243</del> , <u>L243</u>	Adopt

<b>Polysorbates</b> <b>INS 432-436: Functional class: Emulsifier, Stabilizer</b>				
<b>Food Category No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>	<b>Recommendations</b>
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	3000 mg/kg	<u>L243</u>	Adopt

<b>Propyl gallate</b> <b>INS 310: Functional class: Antioxidant</b>				
<b>Food Category No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>	<b>Recommendations</b>
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	90 mg/kg	2, 15, <u>XS243</u>	Adopt

<b>Propylene glycol alginate</b> <b>INS 405: Functional class: Bulking agent, Carrier, Emulsifier, Foaming agent, Gelling agent, Stabilizer, Thickener</b>				
<b>Food Category No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>	<b>Recommendations</b>
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	6000 mg/kg	<u>D243, G243</u>	Adopt

<b>Quinoline yellow</b>
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<b>INS 104: Colour</b>				
<b>Food Category No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>	<b>Recommendations</b>
<b>01.7</b>	<b>Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)</b>	<b>150 mg/kg</b>		Adopt
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	150 mg/kg		DRAFT, Step 7

<b>Sorbates</b> <b>INS 200, 202, 203: Functional class: Preservative</b>				
<b>Food Category No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>	<b>Recommendations</b>
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	1000 mg/kg	42, <del>220</del> -T243	Adopt

<b>Sorbitan esters of fatty acids</b> <b>INS 491-495: Acidity regulator, Emulsifier, Stabilizer</b>				
<b>Food Category No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>	<b>Recommendations</b>
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	5000 mg/kg	<del>362</del> , S243	Adopt

<b>Stearoyl lactylates</b> <b>INS 481(i), 482(i): Emulsifier, Flour treatment agent, Foaming agent, Stabilizer</b>				
<b>Food Category No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>	<b>Recommendations</b>
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	5000 mg/kg	355, L243	Adopt

<b>Steviol glycosides</b> <b>INS 960a, 960b, 960c, 960d: Sweetener</b>				
<b>Food Category No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>	<b>Recommendations</b>
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	330 mg/kg	26, XS243	Adopt

<b>Sucrose esters</b> <b>INS 473, 473a, 474: Functional class: Emulsifier, Foaming agent, Glazing agent, Stabilizer</b>				
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Food Category No.	Food Category	Max Level	Notes	Recommendations
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	5000 mg/kg	<b>S243</b>	Adopt

Tartrates INS 334, 335(ii), 337: Acidity regulator, Antioxidant, Flavour enhancer, Sequestrant				
Food Category No.	Food Category	Max Level	Notes	Recommendations
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	2000 mg/kg	45, 449, <b>U243</b>	Adopt

Tartrazine INS 102: Functional class: Colour				
Food Category No.	Food Category	Max Level	Notes	Recommendations
<b>01.7</b>	<b>Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)</b>	<b>300 mg/kg</b>		Adopt
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	300 mg/kg		DRAFT, Step 7

Zeaxanthin, synthetic INS 161h(i): Colour				
Food Category No.	Food Category	Max Level	Notes	Recommendations
<b>01.7</b>	<b>Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)</b>	<b>150 mg/kg</b>		Adopt Noting REP21/FA para 155, has been added to Table 3, candidate for future T3 notes?
01.7	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	150 mg/kg		DRAFT, Step 4

## NOTES

**XS243** **Excluding products conforming to the Standard for Fermented Milks (CXS 243-2003).**

**A243** **Except for use in products conforming to the Standard for Fermented Milks (CXS 243-2003), at 20 mg/kg.**

**B243** **Except for use in products conforming to the Standard for Fermented Milks (CXS 243-243): sodium dihydrogen phosphate (INS 339(i)), disodium hydrogen phosphate (INS 339(ii)),**



trisodium phosphate (INS 339(iii)), potassium dihydrogen phosphate (INS 340(i)), dipotassium hydrogen phosphate (INS 340(ii)), tripotassium phosphate (INS 340(iii)), calcium dihydrogen phosphate (INS 341(i)), calcium hydrogen phosphate (INS 341(ii)), tricalcium phosphate (INS 341(iii)), ammonium dihydrogen phosphate (INS 342(i)), diammonium hydrogen phosphate (INS 342(ii)), magnesium dihydrogen phosphate (INS 343(i)), magnesium hydrogen phosphate (INS 343(ii)), trimagnesium phosphate (INS 343(iii)), Disodium diphosphate (INS 450(i)), trisodium diphosphate (INS 450(ii)), tetrasodium diphosphate (INS 450(iii)), tetrapotassium diphosphate (INS 450(v)), dicalcium phosphate (INS 450(vi)), calcium dihydrogen phosphate (INS 450(vii)), magnesium dihydrogen diphosphate (INS 450(ix)), pentasodium triphosphate (INS 451(i)), pentapotassium triphosphate (INS 451(ii)), sodium polyphosphate (INS 452(i)), potassium polyphosphate (INS 452(ii)), sodium calcium polyphosphate (INS 452(iii)), calcium polyphosphate (INS 452(iv)), ammonium polyphosphate (INS 452(v)) and bone phosphate (INS 542), as stabilizers and/or thickeners only, singly or in combination, at 1,000 mg/kg.

- D243** Except for use in products conforming to the Standard for Fermented Milks (CXS 243-2003) at GMP.
- E243** Except for use in products conforming to the Standard for Fermented Milks (CXS 243-2003), at 1,500 mg/kg.
- G243** For use in flavoured products conforming to the Standard for Fermented Milks (CXS 243-2003) only, as a stabilizer and/or thickener.
- J243** For use in products conforming to the Standard for Fermented Milks (CXS 243-2003) only, as a carbonating agent in drinks based on fermented milks.
- L243** Except for use in products conforming to the Standard for Fermented Milks (CXS 243-2003) only, as an emulsifier in flavoured fermented milks and flavoured drinks based on fermented milks, heat treated or not after fermentation.
- M243** For use in products conforming to the Standard for fermented Milks (CXS 243-2003) only, as an acidity regulator in flavoured fermented milks and flavoured drinks based on fermented milks, not heat treated after fermentation. ~~and plain and flavoured milks and drinks based on fermented milks, heat treated after fermentation.~~
- N243** Except for use in products conforming to the Standard for Fermented Milks (CXS 243-2003): lycopene, synthetic (INS 160d(i)), lycopene, tomato (INS 160d(ii)) and lycopene, *Blakeslea trispora* (INS 160d(iii)), singly or in combination at 30 mg/kg, expressed as pure lycopene.
- P243** Except for use in products conforming to the Standard for Fermented Milks (CXS 243-2003): for use only in reconstituted and recombined fermented milks (plain), not heat-treated after fermentation.
- Q243** Except for products conforming to the Standard for Fermented Milks (CXS 243-2003): limited to milk- and milk derivative-based products energy reduced or with no added sugar.
- R243** For use in products conforming to the Standard for Fermented Milks (CXS243-2003) only.
- S243** For use in products conforming to the Standard for Fermented Milks (CXS 243-2003) only, as an emulsifier in flavoured fermented milks and flavoured drinks based on fermented milks, heat treated or not after fermentation.
- T243:** Except for products conforming to the Standard for Fermented Milks (CXS243-2003), only for use in flavoured products heat treated after fermentation.
- U243** Except for use in products conforming to the Standard for fermented Milks (CXS 243-2003) as an acidity regulator, only in flavoured milks and drinks based on fermented milks, heat treated after fermentation.

**355** **Except** for use at 10,000 mg/kg in flavoured products conforming to the Standard for Fermented Milks (CODEX STAN **CXS** 243-2003) **only**.

**235** For use **only** in reconstituted and recombined products **conforming to the Standard for Fermented Milks (CXS 243-2003)**. **only**

## PROPOSED AMENDMENTS TO FOOD CATEGORY 02.2.2

Amendments related to the *Standard for Dairy Fat Spreads (CXS 253-2006)*

Annatto extracts, bixin-based INS 160b(i): Functional class: Colour				
Food Category No.	Food Category	Max Level	Notes	Recommendations
02.2.2	Fat spreads, dairy fat spreads and blended spreads	100 mg/kg	8, <b>A253</b>	

Benzoates INS 210-213: Functional class: Preservative				
Food Category No.	Food Category	Max Level	Notes	Recommendations
02.2.2	Fat spreads, dairy fat spreads and blended spreads	1000 mg/kg	13, 529, <b>XS253</b>	Adopt

Butylated hydroxyanisole INS 320: Functional class: Antioxidant				
Food Category No.	Food Category	Max Level	Notes	Recommendations
02.2.2	Fat spreads, dairy fat spreads and blended spreads	200 mg/kg	15, 430, <del><b>B253</b></del> , <b>B256</b>	Adopt

Butylated hydroxytoluene INS 321: Functional class: Antioxidant				
Food Category No.	Food Category	Max Level	Notes	Recommendations
02.2.2	Fat spreads, dairy fat spreads and blended spreads	200 mg/kg	15, 430, <del><b>B253</b></del> , <b>B256</b>	Adopt

Canthaxanthin INS 161g: Functional class: Colour				
Food Category No.	Food Category	Max Level	Notes	Recommendations
02.2.2	Fat spreads, dairy fat spreads	15 mg/kg	214, 215, <b>XS256</b> , <b>XS253</b>	Adopt

	and blended spreads			
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<b>Caramel II, sulfite caramel</b> <b>INS 150b: Functional class: Colour</b>				
<b>Food Category No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>	<b>Recommendations</b>
02.2.2	Fat spreads, dairy fat spreads and blended spreads	500 mg/kg	528, <u><b>XS253</b></u>	Adopt

<b>Caramel III, ammonia caramel</b> <b>INS 150c: Functional class: Colour</b>				
<b>Food Category No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>	<b>Recommendations</b>
02.2.2	Fat spreads, dairy fat spreads and blended spreads	500 mg/kg	<u><b>XS253</b></u>	Adopt

<b>Caramel IV, sulfite ammonia caramel</b> <b>INS 150d: Functional class: Colour</b>				
<b>Food Category No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>	<b>Recommendations</b>
02.2.2	Fat spreads, dairy fat spreads and blended spreads	500 mg/kg	214, <u><b>XS253</b></u>	Adopt

<b>Carmines</b> <b>INS 120: Functional class: Colour</b>				
<b>Food Category No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>	<b>Recommendations</b>
02.2.2	Fat spreads, dairy fat spreads and blended spreads	500 mg/kg	161, 178, <u><b>XS253</b></u>	Adopt

<b>Carotenes, beta-, vegetable</b> <b>INS 160a(ii): Functional class: Colour</b>				
<b>Food Category No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>	<b>Recommendations</b>
02.2.2	Fat spreads, dairy fat spreads and blended spreads	1000 mg/kg	<u><b>XS253</b></u>	Adopt

<b>Carotenoids</b> <b>INS 160a(i) Carotenes, beta-, synthetic Functional Class: Colour</b> <b>INS 160a(iii): Carotenes, beta-, Blakeslea trispora Functional Class: Colour</b> <b>INS 160e Carotenal, beta-apo-8' Functional Class: Colour</b> <b>INS 160f Carotenoic acid, ethyl ester, beta- Functional class: Colour</b>				
<b>Food Category No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>	<b>Recommendations</b>

02.2.2	Fat spreads, dairy fat spreads and blended spreads	35 mg/kg		Already aligned, with both CXS 253 & CXS 256, for information only
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Beta-Carotene-rich extract from Dunaliella Salina INS 160a(iv): Functional class: Colour				
Food Category No.	Food Category	Max Level	Notes	Recommendations
02.2.2	Fat spreads, dairy fat spreads and blended spreads	35 mg/kg	XS253, XS256	DRAFT, Step 2

Curcumin INS 100(j): Functional class: Colour				
Food Category No.	Food Category	Max Level	Notes	Recommendations
02.2.2	Fat spreads, dairy fat spreads and blended spreads	10 mg/kg	528, <u>D253</u>	Adopt

Diacetyltartaric and fatty acid esters of glycerol INS 472e: Functional class: Emulsifier, Sequestrant, Stabilizer				
Food Category No.	Food Category	Max Level	Notes	Recommendations
02.2.2	Fat spreads, dairy fat spreads and blended spreads	10000 mg/kg	<u>359, H253</u>	Adopt

Ethylene diamine tetra acetates INS 385, 386: Functional class: Antioxidant, Colour retention agent, Preservative, Sequestrant				
Food Category No.	Food Category	Max Level	Notes	Recommendations
02.2.2	Fat spreads, dairy fat spreads and blended spreads	100 mg/kg	21, <u>XS253</u>	Adopt

Hydroxybenzoates, Para- INS 214, 218: Functional class: Preservative				
Food Category No.	Food Category	Max Level	Notes	Recommendations
02.2.2	Fat spreads, dairy fat spreads and blended spreads	300 mg/kg	27, XS256, <u>XS253</u>	Adopt

Isopropyl citrates INS 384: Functional class: Antioxidant, Preservative, Sequestrant				
Food Category No.	Food Category	Max Level	Notes	Recommendations
02.2.2	Fat spreads, dairy fat spreads	100 mg/kg	<u>XS253</u>	Adopt

	and blended spreads			
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<b>Lauric arginate ethyl ester</b> <b>INS 243: Functional class: Preservative</b>				
<b>Food Category No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>	<b>Recommendations</b>
02.2.2	Fat spreads, dairy fat spreads and blended spreads	200 mg/kg	214, 215, <u>XS256</u> , <u>XS253</u>	Adopt

<b>Lycopene, tomato</b> <b>INS 160d(ii): Functional class: Colour</b>				
<b>Food Category No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>	<b>Recommendations</b>
02.2.2	Fat spreads, dairy fat spreads and blended spreads	10000 mg/kg	<u>XS253</u>	DRAFT, Step 3

<b>Paprika extract</b> <b>INS 160c(ii): Functional class: Colour</b>				
<b>Food Category No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>	<b>Recommendations</b>
02.2.2	Fat spreads, dairy fat spreads and blended spreads	40 mg/kg	39, <u>XS253</u>	DRAFT, Step 2

<b>Phosphates</b> <b>INS 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: Functional class: Acidity regulator, Anticaking agent, Antioxidant, Emulsifier, Emulsifying salt, Firming agent, Flour treatment agent, Humectant, Preservative, Raising agent, Sequestrant, Stabilizer, Thickener</b>				
<b>Food Category No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>	<b>Recommendations</b>
02.2.2	Fat spreads, dairy fat spreads and blended spreads	2200 mg/kg	33, 530, <u>E253</u> , <u>F253</u>	Adopt

<b>Polydimethylsiloxane</b> <b>INS 900a: Functional class: Anticaking agent, Antifoaming agent, Emulsifier</b>				
<b>Food Category No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>	<b>Recommendations</b>
02.2.2	Fat spreads, dairy fat spreads and blended spreads	10 mg/kg	152, <u>I253</u>	Adopt

<b>Polyglycerol esters of fatty acids</b> <b>INS 475: Functional class: Emulsifier, Stabilizer</b>				
<b>Food Category No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>	<b>Recommendations</b>

02.2.2	Fat spreads, dairy fat spreads and blended spreads	5000 mg/kg	359, <u>H253</u>	Adopt
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<b>Polysorbates</b> <b>INS 432-436: Functional class: Emulsifier, Stabilizer</b>				
<b>Food Category No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>	<b>Recommendations</b>
02.2.2	Fat spreads, dairy fat spreads and blended spreads	10000 mg/kg	360, <del>364</del> , <u>H253</u>	Adopt

<b>Propyl gallate</b> <b>INS 310: Functional class: Antioxidant</b>				
<b>Food Category No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>	<b>Recommendations</b>
02.2.2	Fat spreads, dairy fat spreads and blended spreads	200 mg/kg	15, 130 <sub>i</sub> , <u>B253</u> , <u>B256</u>	Adopt

<b>Propylene glycol esters of fatty acids</b> <b>INS 477: Functional class: Emulsifier</b>				
<b>Food Category No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>	<b>Recommendations</b>
02.2.2	Fat spreads, dairy fat spreads and blended spreads	20000 mg/kg	<u>XS253</u>	Adopt

<b>Riboflavins</b> <b>INS 101(i), (ii), (iii): Functional class: Colour</b>				
<b>Food Category No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>	<b>Recommendations</b>
02.2.2	Fat spreads, dairy fat spreads and blended spreads	300 mg/kg	<u>XS253</u>	Adopt

<b>Sorbates</b> <b>INS 200, 202, 203: Functional class: Preservative</b>				
<b>Food Category No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>	<b>Recommendations</b>
02.2.2	Fat spreads, dairy fat spreads and blended spreads	2000 mg/kg	42, 529, <u>G253</u>	Adopt

<b>Sorbitan esters of fatty acids</b> <b>INS 491 -- 495: Functional class: Emulsifier, Stabilizer</b>				
<b>Food Category No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>	<b>Recommendations</b>
02.2.2	Fat spreads, dairy fat spreads	10000 mg/kg	359, <u>H253</u>	Adopt

	and blended spreads			
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<b>Stearoyl lactylates</b> <b>INS 481(i), 482(i): Functional class: Emulsifier, Foaming agent, Stabilizer</b>				
<b>Food Category No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>	<b>Recommendations</b>
02.2.2	Fat spreads, dairy fat spreads and blended spreads	10000 mg/kg	<u>359, H253</u>	Adopt

<b>Stearyl citrate</b> <b>INS 484: Functional class: Antioxidant, Emulsifier, Sequestrant</b>				
<b>Food Category No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>	<b>Recommendations</b>
02.2.2	Fat spreads, dairy fat spreads and blended spreads	100 mg/kg	15, <u>XS253</u>	Adopt

<b>Sucrose esters</b> <b>INS 473, 473a, 474: Functional class: Emulsifier, Foaming agent, Glazing agent, Stabilizer</b>				
<b>Food Category No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>	<b>Recommendations</b>
02.2.2	Fat spreads, dairy fat spreads and blended spreads	10000 mg/kg	360, <u>H253</u>	Adopt

<b>Tertiary butylhydroquinone</b> <b>INS 319: Functional class: Antioxidant</b>				
<b>Food Category No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>	<b>Recommendations</b>
02.2.2	Fat spreads, dairy fat spreads and blended spreads	200 mg/kg	15, <del>130</del> , <u>XS253, B256</u>	Adopt

<b>Thermally oxidized soya bean oil interacted with mono- and diglycerides of fatty acids</b> <b>INS 479: Functional class: Emulsifier</b>				
<b>Food Category No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>	<b>Recommendations</b>
02.2.2	Fat spreads, dairy fat spreads and blended spreads	5000 mg/kg	531, <u>XS253</u>	Adopt

<b>Thiodipropionates</b> <b>INS 388, 389: Functional class: Antioxidant</b>				
<b>Food Category No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>	<b>Recommendations</b>
02.2.2	Fat spreads, dairy fat spreads and blended spreads	200 mg/kg	46, <u>XS253</u>	Adopt

Zeaxanthin, synthetic INS 161h(i): Functional class: Colour					
Food No.	Category	Food Category	Max Level	Notes	Recommendations
02.2.2		Fat spreads, dairy fat spreads and blended spreads	100 mg/kg	XS253	DRAFT, Step 4

## NOTES

**XS253** Excluding products conforming to the Standard for Dairy Fat Spreads (CXS 253-2006).

**A253** Except for use in products conforming to the Standard for Dairy Fat Spreads (CXS 253-2006) at 20 mg/kg.

**B253** Except for use in products conforming to the Standard for Dairy Fat Spreads (CXS 253-2006), only intended for cooking purposes: propyl gallate (INS 310) at 200 mg/kg, butylated hydroxyanisole (INS 320) at 200 mg/kg or butylated hydroxytoluene (INS 321) at 75 mg/kg, singly or in combination at 200 mg/kg.

**D253** Except for use in products conforming to the Standard for Dairy Fat Spreads (CXS 253-2006) at 5 mg/kg.

**E253** Except for use in products conforming to the Standard for Dairy Fat Spreads (CXS 253-2006): sodium dihydrogen phosphate (INS 339(i)), disodium hydrogen phosphate (INS 339(ii)), trisodium phosphate (INS 339(iii)), potassium dihydrogen phosphate (INS 340(i)), dipotassium hydrogen phosphate (INS 340(ii)), tripotassium phosphate (INS 340(iii)), calcium dihydrogen phosphate (INS 341(i)), calcium hydrogen phosphate (INS 341(ii)), tricalcium phosphate (INS 341(iii)), ammonium dihydrogen phosphate (INS 342(i)), diammonium hydrogen phosphate (INS 342(ii)), magnesium dihydrogen phosphate (INS 343(i)), magnesium hydrogen phosphate (INS 343(ii)), trimagnesium phosphate (INS 343(iii)), Disodium diphosphate (INS 450(i)), trisodium diphosphate (INS 450(ii)), tetrasodium diphosphate (INS 450(iii)), tetrapotassium diphosphate (INS 450(v)), dicalcium phosphate (INS 450(vi)), calcium dihydrogen diphosphate (INS 450(vii)), magnesium dihydrogen diphosphate (INS 450(ix)), pentasodium triphosphate (INS 451(i)), pentapotassium triphosphate (INS 451(ii)), sodium polyphosphate (INS 452(i)), potassium polyphosphate (INS 452(ii)), sodium calcium polyphosphate (INS 452(iii)), calcium polyphosphate (INS 452(iv)), ammonium polyphosphate (INS 452(v)), as stabilizers and/or thickeners only, singly or in combination for dairy fat spreads with less than 70% milk fat content only, at 880 mg/kg.

**F253** Except for use in products conforming to the Standard for Dairy Fat Spreads (CXS 253-2006): phosphoric acid (INS 338), sodium dihydrogen phosphate (INS 339(i)), disodium hydrogen phosphate (INS 339(ii)), trisodium phosphate (INS 339(iii)), potassium dihydrogen phosphate (INS 340(i)), dipotassium hydrogen phosphate (INS 340(ii)), tripotassium phosphate (INS 340(iii)), calcium dihydrogen phosphate (INS 341(i)), calcium hydrogen phosphate (INS 341(ii)), tricalcium phosphate (INS 341(iii)), ammonium dihydrogen phosphate (INS 342(i)), diammonium hydrogen phosphate (INS 342(ii)), magnesium dihydrogen phosphate (INS 343(i)), magnesium hydrogen phosphate (INS 343(ii)), trimagnesium phosphate (INS 343(iii)), disodium diphosphate (INS 450(i)), trisodium diphosphate (INS 450(ii)), tetrasodium diphosphate (INS 450(iii)), tetrapotassium diphosphate (INS 450(v)), dicalcium diphosphate (INS 450(vi)), calcium dihydrogen phosphate (INS 450(vii)), magnesium dihydrogen diphosphate (INS 450(ix)), pentasodium triphosphate (INS 451(i)), pentapotassium triphosphate (INS 451(ii)), sodium polyphosphate (INS 452(i)), potassium polyphosphate (INS 452(ii)), sodium calcium polyphosphate (INS 452(iii)), calcium polyphosphate (INS 452(iv)),



ammonium polyphosphate (INS 452(v)), for use as acidity regulators only, singly or in combination at 880 mg/kg.

**G253** Except for use in products conforming to the Standard for Dairy Fat Spreads (CXS 253-2006), at 2000 mg/kg for fat contents <59%, and at 1000 mg/kg for fat contents ≥59%.

**H253** Except for use in products conforming to the Standard for Dairy Fat Spreads (CXS 253-2006), as an emulsifier only.

**I253** Except for use in products conforming to the Standard for Dairy Fat Spreads (CXS 253-2006), only in dairy fat spreads as an antifoaming agent.

**B256** For use in products conforming to the Standard for Fat Spreads and Blended Spreads (CXS 256-2007): propyl gallate (INS 310), tertiary butylhydroquinone (INS 319), butylated hydroxyanisole (INS 320) and butylated hydroxytoluene (INS 321), singly or in combination at 200 mg/kg.

for information:

529 For use in products conforming to the Standard for Fat Spreads and Blended Spreads (CXS 256-2007); if benzoates and sorbates are used in combination, the combined use shall not exceed 2000 mg/kg of which the benzoic acid portion shall not exceed 1000 mg/kg.

#### PROPOSED AMENDMENTS TO FOOD CATEGORY 01.6.1

Amendments related to the *Standard for Mozzarella* (CXS 262-2006)

Advantame INS 969: Functional class: Sweetener, Flavour enhancer				
Food Category No.	Food Category	Max Level	Notes	Recommendations
01.6.1	Unripened cheese	10 mg/kg	<u>XS262</u>	DRAFT, Step 2

Annatto extracts, norbixin-based INS 160b(ii): Functional class: Colour				
Food Category No.	Food Category	Max Level	Notes	Recommendations
01.6.1	Unripened cheese	25 mg/kg	185, 485, XS273, <u>XS262</u>	Adopt

Aspartame INS 951: Functional class: Sweetener, Flavour enhancer				
Food Category No.	Food Category	Max Level	Notes	Recommendations
01.6.1	Unripened cheese	1000 mg/kg	<del>191, 201, 478, XS221, XS262, XS273, XS275</del>	Entry already made, due to CCFA52

Azorubine (Carmoisine) INS 122: Functional class: Colour				
Food Category No.	Food Category	Max Level	Notes	Recommendations
01.6.1	Unripened cheese	GMP	3, <u>XS262</u>	DRAFT, Step 7

<b>Brilliant black (Black PN)</b> <b>INS 151: Functional class: Colour</b>				
<b>Food Category No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>	<b>Recommendations</b>
01.6.1	Unripened cheese	GMP	3, <u>XS262</u>	DRAFT, Step 7

<b>Brown HT</b> <b>INS 155: Functional class: Colour</b>				
<b>Food Category No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>	<b>Recommendations</b>
01.6.1	Unripened cheese	GMP	3, <u>XS262</u>	DRAFT, Step 7

<b>Calcium silicate</b> <b>INS 552: Functional class: Anticaking agent</b>				
<b>Food Category No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>	<b>Recommendations</b>
01.6.1	Unripened cheese	GMP	488, <u>D262</u> , XS273, XS275	Adopt

<b>Canthaxanthin</b> <b>INS 161g: Functional class: Colour</b>				
<b>Food Category No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>	<b>Recommendations</b>
01.6.1	Unripened cheese	15 mg/kg	201, XS221, XS273, XS275, <u>XS262</u>	Adopt

<b>Caramel II, sulfite caramel</b> <b>INS 150b: Functional class: Colour</b>				
<b>Food Category No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>	<b>Recommendations</b>
01.6.1	Unripened cheese	50 000 mg/kg	<u>XS262</u>	DRAFT, Step 4

<b>Caramel III, ammonia caramel</b> <b>INS 150c: Functional class: Colour</b>				
<b>Food Category No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>	<b>Recommendations</b>
01.6.1	Unripened cheese	15 000 mg/kg	201, XS221, XS273, XS275, <u>XS262</u>	Adopt

<b>Caramel IV, sulfite ammonia caramel</b> <b>INS 150d: Functional class: Colour</b>				
<b>Food Category No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>	<b>Recommendations</b>
01.6.1	Unripened cheese	50 000 mg/kg	201, XS221, XS273, XS275, <u>XS262</u>	Adopt

<b>Carotenes, beta-, vegetable</b> <b>INS 160a(ii): Functional class: Colour</b>				
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Food Category No.	Food Category	Max Level	Notes	Recommendations
01.6.1	Unripened cheese	600 mg/kg	<u>XS262</u>	Adopt

Beta-Carotene-rich extract from <i>Dunaliella Salina</i> INS 160a(iv): Functional class: Colour				
Food Category No.	Food Category	Max Level	Notes	Recommendations
01.6.1	Unripened cheese	100 mg/kg	XS221, XS262, XS273, XS275, XS283	DRAFT, Step 2

Carotenoids INS 160a(i),a(iii),e,f: Functional class: Colour				
Food Category No.	Food Category	Max Level	Notes	Recommendations
01.6.1	Unripened cheese	100 mg/kg	489, 490, XS273, <u>XS262</u>	Adopt

Chlorophylls and chlorophyllins, copper complexes INS 141(i), 141(ii): Functional class: Colour				
Food Category No.	Food Category	Max Level	Notes	Recommendations
01.6.1	Unripened cheese	50 mg/kg	161, 484, XS273, XS275, <u>A262</u>	Adopt Note that GSFA EWG also proposing different ML and notes, so coordination needed

Curcumin INS 100(i): Functional class: Colour				
Food Category No.	Food Category	Max Level	Notes	Recommendations
01.6.1	Unripened cheese	500 mg/kg	3, <u>XS262</u>	DRAFT, Step 4

Indigotine (Indigo Carmine) INS 132: Functional class: Colour				
Food Category No.	Food Category	Max Level	Notes	Recommendations
01.6.1	Unripened cheese	200 mg/kg	3, XS221, XS273, XS275, <u>XS262</u>	Adopt

Lauric arginate ethyl ester INS 243: Functional class: Preservative				
Food Category No.	Food Category	Max Level	Notes	Recommendations
01.6.1	Unripened cheese	200 mg/kg	XS221, XS273, XS275, <u>XS262</u>	Adopt

<b>Lutein from <i>Tagetes erecta</i></b> <b>INS 161b(i): Functional class: Colour</b>				
<b>Food Category No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>	<b>Recommendations</b>
01.6.1	Unripened cheese	GMP	<u>XS262</u>	DRAFT, Step 4

<b>Magnesium silicate, synthetic</b> <b>INS 553(j): Functional class: Anticaking agent</b>				
<b>Food Category No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>	<b>Recommendations</b>
01.6.1	Unripened cheese	GMP	488, <u>D262</u> , XS273, XS275	Adopt

<b>Natamycin (Pimaricin)</b> <b>INS 235: Functional class: Preservative</b>				
<b>Food Category No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>	<b>Recommendations</b>
01.6.1	Unripened cheese	40 mg/kg	3, 80, 486, XS273, XS275, <u>B262</u>	Adopt

<b>Nisin</b> <b>INS 234: Functional class: Preservative</b>				
<b>Food Category No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>	<b>Recommendations</b>
01.6.1	Unripened cheese	12.5 mg/kg	233, <u>B262</u>	Adopt

<b>Nitrates</b> <b>INS 251, 252: Functional class: Preservative</b>				
<b>Food Category No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>	<b>Recommendations</b>
01.6.1	Unripened cheese	40 mg/kg	30, <u>XS262</u>	Maintain at Step 7 CCFA EWG investigating nitrates and nitrites, on hold

<b>Paprika extract</b> <b>INS 160c(ii): Functional class: Colour</b>				
<b>Food Category No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>	<b>Recommendations</b>
01.6.1	Unripened cheese	15 mg/kg	39, <u>XS262</u>	DRAFT, Step 2

<b>Phosphates</b> <b>INS 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: Functional class: Acidity regulator, Anticaking agent, Antioxidant, Emulsifier, Emulsifying salt, Firming agent, Flour treatment agent, Humectant, Preservative, Raising agent, Sequestrant, Stabilizer, Thickener</b>				
<b>Food Category No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>	<b>Recommendations</b>
01.6.1	Unripened cheese	4400 mg/kg	33, 487, 495, 496, <u>C262, E262</u>	Adopt

<b>Polysorbates</b> <b>INS 432-436: Functional class: Emulsifier, Stabilizer</b>				
<b>Food Category No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>	<b>Recommendations</b>
01.6.1	Unripened cheese	80 mg/kg	38, XS221, XS273, XS275, <u><b>XS262</b></u>	Adopt

<b>Ponceau 4R (Cochineal red A)</b> <b>INS 124: Functional class: Colour</b>				
<b>Food Category No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>	<b>Recommendations</b>
01.6.1	Unripened cheese	100 mg/kg	3, 161, XS221, XS273, XS275, <u><b>XS262</b></u>	Adopt

<b>Quinoline yellow</b> <b>INS 104: Functional class: Colour</b>				
<b>Food Category No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>	<b>Recommendations</b>
01.6.1	Unripened cheese	GMP	3, <u><b>XS262</b></u>	DRAFT, Step 7

<b>Riboflavins</b> <b>INS 101(i),(ii),(iii) : Functional class: Colour</b>				
<b>Food Category No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>	<b>Recommendations</b>
01.6.1	Unripened cheese	300 mg/kg	491, XS273, XS275, <u><b>XS262</b></u>	Adopt

<b>Silicon dioxide, amorphous</b> <b>INS 551: Functional class: Anticaking agent, Antifoaming agent, Carrier,</b>				
<b>Food Category No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>	<b>Recommendations</b>
01.6.1	Unripened cheese	GMP	3, 488, <u><b>D262</b></u> , XS273, XS275	Adopt

<b>Sorbates</b> <b>INS 200, 202,203: Functional class: Preservative</b>				
<b>Food Category No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>	<b>Recommendations</b>
01.6.1	Unripened cheese	1000 mg/kg	42, 223, 492, 494, <u><b>B262</b></u>	Adopt

<b>Sunset yellow FCF</b> <b>INS 110: Functional class: Colour</b>				
<b>Food Category No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>	<b>Recommendations</b>
01.6.1	Unripened cheese	300 mg/kg	3, XS221, XS273, XS275, <u><b>XS262</b></u>	Adopt

<b>Talc</b> <b>INS 553(iii): Functional class: Anticaking agent, Glazing agent, Thickener</b>				
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Food Category No.	Food Category	Max Level	Notes	Recommendations
01.6.1	Unripened cheese	GMP	3, 488, <b>D262</b> , XS273, XS275	Adopt

Tartrates INS 334, 335(ii), 337: Functional class: Acidity regulator, Antioxidant, Emulsifying salt, Flavour enhancer, Sequestrant, Stabilizer				
Food Category No.	Food Category	Max Level	Notes	Recommendations
01.6.1	Unripened cheese	1500 mg/kg	45, 351, <b>XS262</b>	Adopt

Tartrazine INS 102: Functional class: Colour				
Food Category No.	Food Category	Max Level	Notes	Recommendations
01.6.1	Unripened cheese	300 mg/kg	3, <b>XS262</b>	DRAFT, Step 4

Tocopherols INS 307a, b, c: Functional class: Antioxidant				
Food Category No.	Food Category	Max Level	Notes	Recommendations
01.6.1	Unripened cheese	200 mg/kg	168, 351, XS221, XS273, <b>XS262</b>	Adopt

Zeaxanthin, synthetic INS 161h(i): Functional class: Colour				
Food Category No.	Food Category	Max Level	Notes	Recommendations
01.6.1	Unripened cheese	100 mg/kg	<b>XS262</b>	DRAFT, Step 4

## NOTES

**XS262** Excluding products conforming to the Standard for Mozzarella (CXS 262-2006).

**A262** Except for use in products conforming to the Standard for Mozzarella (CXS 262-2006) at 5 mg/kg, in cheese mass only, to obtain the colour characteristics of the product.

**B262** Includes use in products conforming to the Standard for Mozzarella (CXS 262-2006) except for the surface treatment of high moisture products packaged in liquid, noting the functional class table in CXS 262-2006.

**C262** Except for use in products conforming to the Standard for Mozzarella (CXS 262-2006): sodium dihydrogen phosphate (INS 339(i)), disodium hydrogen phosphate (INS 339(ii)), trisodium phosphate (INS 339(iii)), potassium dihydrogen phosphate (INS 340(i)), dipotassium hydrogen phosphate (INS 340(ii)), tripotassium phosphate (INS 340(iii)), calcium dihydrogen phosphate (INS 341(i)), calcium hydrogen phosphate (INS 341(ii)), tricalcium phosphate (INS 341(iii)), ammonium dihydrogen phosphate (INS 342(i)), diammonium hydrogen phosphate (INS 342(ii)), magnesium dihydrogen phosphate (INS 343(i)), magnesium hydrogen phosphate (INS 343(ii)), trimagnesium phosphate (INS 343(iii)), disodium diphosphate (INS 450(i)), trisodium diphosphate (INS 450(ii)), tetrasodium diphosphate (INS 450(iii)), tetrapotassium diphosphate (INS 450(v)), dicalcium diphosphate (INS 450(vi)), calcium dihydrogen phosphate (INS

450(vii), magnesium dihydrogen diphosphate (INS 450(ix)), pentasodium triphosphate (INS 451(i)), pentapotassium triphosphate (INS 451(ii)), sodium polyphosphate (INS 452(i)), potassium polyphosphate (INS 452(ii)), sodium calcium polyphosphate (INS 452(iii)), calcium polyphosphate (INS 452(iv)), ammonium polyphosphate (INS 452(v)), as stabilizers at 4400 mg/kg as phosphorus, singly or in combination, in cheese mass only.

**D262** Except for use in products conforming to the Standard for Mozzarella (CXS 262-2006): calcium silicate (INS 552), magnesium silicate, synthetic (INS 553(i)) and silicon dioxide, amorphous (INS 551), for the surface treatment of sliced, cut, shredded or grated low moisture Mozzarella or for the surface treatment of shredded and/or diced high moisture Mozzarella, as anticaking agents only at 10,000 mg/kg, singly or in combination, as silicon dioxide.

**E262** Except for use in products conforming to the Standard for Mozzarella (CXS 262-2006): phosphoric acid (INS 338), sodium dihydrogen phosphate (INS 339(i)), disodium hydrogen phosphate (INS 339(ii)), trisodium phosphate (INS 339(iii)), potassium dihydrogen phosphate (INS 340(i)), dipotassium hydrogen phosphate (INS 340(ii)), tripotassium phosphate (INS 340(iii)), calcium dihydrogen phosphate (INS 341(i)), calcium hydrogen phosphate (INS 341(ii)), tricalcium phosphate (INS 341(iii)), ammonium dihydrogen phosphate (INS 342(i)), diammonium hydrogen phosphate (INS 342(ii)), magnesium dihydrogen phosphate (INS 343(i)), magnesium hydrogen phosphate (INS 343(ii)), trimagnesium phosphate (INS 343(iii)), disodium diphosphate (INS 450(i)), trisodium diphosphate (INS 450(ii)), tetrasodium diphosphate (INS 450(iii)), tetrapotassium diphosphate (INS 450(v)), dicalcium diphosphate (INS 450(vi)), calcium dihydrogen diphosphate (INS 450(vii)), magnesium dihydrogen diphosphate (INS 450 (ix)), pentasodium triphosphate (INS 451(i)), pentapotassium triphosphate (INS 451(ii)), sodium polyphosphate (INS 452(i)), potassium polyphosphate (INS 452(ii)), sodium calcium polyphosphate (INS 452(iii)), calcium polyphosphate (INS 452(iv)), ammonium polyphosphate (INS 452(v)), as acidity regulators at 880 mg/kg as phosphorus, singly or in combination, in cheese mass only.

#### PROPOSED AMENDMENTS TO FOOD CATEGORY 01.3.1

Amendments related to the *Standard for Evaporated Milks (CXS 281-1971)*

and

Amendments related to the *Standard for Sweetened Condensed Milks (CXS 282-1971)*

Phosphates					
INS 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: Functional class: Acidity regulator, Anticaking agent, Antioxidant, Emulsifier, Emulsifying salt, Firming agent, Flour treatment agent, Humectant, Preservative, Raising agent, Sequestrant, Stabilizer, Thickener					
Food Category No.	Food Category	Food Category	Max Level	Notes	Recommendations
01.3.1	Condensed milk (plain)		880 mg/kg	33, <b>A281282</b>	Adopt

#### Note

**A281282:** Except for use in products conforming to the Standards for Evaporated Milks (CXS 281-1971) and Sweetened Condensed Milks (CXS 282-1971): phosphoric acid (INS 338), sodium dihydrogen phosphate (INS 339(i)), disodium hydrogen phosphate (INS 339(ii)), trisodium phosphate (INS 339(iii)), potassium dihydrogen phosphate (INS 340(i)), dipotassium hydrogen phosphate (INS 340(ii)), tripotassium phosphate (INS 340(iii)), calcium dihydrogen phosphate (INS 341(i)), calcium hydrogen phosphate (INS 341(ii)), tricalcium phosphate (INS 341(iii)),

ammonium dihydrogen phosphate (INS 342(i)), diammonium hydrogen phosphate (INS 342(ii)), magnesium dihydrogen phosphate (INS 343(i)), magnesium hydrogen phosphate (INS 343(ii)), trimagnesium phosphate (INS343(iii)), disodium diphosphate (INS 450(i)), trisodium diphosphate (INS 450(ii)), tetrasodium diphosphate (INS 450(iii)), tetrapotassium diphosphate (INS 450(v)), dicalcium diphosphate (INS 450(vi)), calcium dihydrogen diphosphate (INS 450(vii)), magnesium dihydrogen diphosphate (INS 450 (ix)), pentasodium triphosphate (INS 451(i)), pentapotassium triphosphate (INS 451(ii)), sodium polyphosphate (INS 452(i)), potassium polyphosphate (INS 452(ii)), sodium calcium polyphosphate (INS 452(iii)), calcium polyphosphate (INS 452(iv)), ammonium polyphosphate (INS 452(v)), as acidity regulators only, at 1000 mg/kg as phosphorous, singly or in combination.

#### PROPOSED AMENDMENTS TO FOOD CATEGORIES 01.4, 01.4.1, 01.4.2, 01.4.3

Amendments related to the *Standard for Cream and Prepared Creams (CXS 288-1976)*

#### PROPOSED AMENDMENTS TO FOOD CATEGORY 01.4

Phosphates INS 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: Functional class: Acidity regulator, Anticaking agent, Antioxidant, Emulsifier, Emulsifying salt, Firming agent, Flour treatment agent, Humectant, Preservative, Raising agent, Sequestrant, Stabilizer, Thickener				
Food Category No.	Food Category	Max Level	Notes	Recommendations
01.4	Cream (plain) and the like	2200 mg/kg	33, <u>D288</u>	Adopt

#### PROPOSED AMENDMENTS TO FOOD CATEGORY 01.4.1

Beet Red INS 162: Functional Class: Colour				
Food Category No.	Food Category	Max Level	Notes	Recommendations
01.4.1	Pasteurised cream (plain)	GMP	<u>XS288</u>	DRAFT, Step 7

Caramel I – plain caramel INS 150a: Functional class: Colour				
Food Category No.	Food Category	Max Level	Notes	Recommendations
01.4.1	Pasteurised cream (plain)	GMP	<u>XS288</u>	DRAFT, Step 7

Chlorophylls INS 140: Functional class: Colour				
Food Category No.	Food Category	Max Level	Notes	Recommendations
01.4.1	Pasteurised cream (plain)	GMP	<u>XS288</u>	DRAFT, Step 7

Erythritol INS 968: Functional class: Sweetener, Humectant, Flavour enhancer				
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Food Category No.	Food Category	Max Level	Notes	Recommendations
01.4.1	Pasteurised cream (plain)	600000 mg/kg	<u>XS288</u>	DRAFT, Step 4

Lactitol INS 966: Functional class: Emulsifier, Humectant, Sweetener, Thickener				
Food Category No.	Food Category	Max Level	Notes	Recommendations
01.4.1	Pasteurised cream (plain)	30000 mg/kg	<u>XS288</u>	DRAFT, Step 4

Maltitol INS 965(i): Functional class: Emulsifier, Humectant, Sweetener, Thickener				
Food Category No.	Food Category	Max Level	Notes	Recommendations
01.4.1	Pasteurised cream (plain)	300000 mg/kg	<u>XS288</u>	DRAFT, Step 4

Maltitol syrup INS 965(ii): Functional class: Emulsifier, Humectant, Sweetener, Thickener				
Food Category No.	Food Category	Max Level	Notes	Recommendations
01.4.1	Pasteurised cream (plain)	300000 mg/kg	<u>XS288</u>	DRAFT, Step 4

Sorbitol AINS 420(i): Functional class: Bulking agent, Humectant, Sequestrant, Sweetener, Thickener				
Food Category No.	Food Category	Max Level	Notes	Recommendations
01.4.1	Pasteurised cream (plain)	200000 mg/kg	<u>XS288</u>	DRAFT, Step 4

Sorbitol syrup INS 420(ii): Functional class: Bulking agent, Humectant, Sequestrant, Sweetener, Thickener				
Food Category No.	Food Category	Max Level	Notes	Recommendations
01.4.1	Pasteurised cream (plain)	200000 mg/kg	<u>XS288</u>	DRAFT, Step 4

Tamarind seed polysaccharide INS 437: Functional class: Emulsifier, Gelling agent, Stabilizer, Thickener				
Food Category No.	Food Category	Max Level	Notes	Recommendations
01.4.1	Pasteurised cream (plain)	GMP	236	Entry already made, due to CCFA52

Titanium dioxide INS 171: Functional class: Colour				
Food Category No.	Food Category	Max Level	Notes	Recommendations
01.4.1	Pasteurised cream (plain)	GMP	<u>XS288</u>	DRAFT, Step 7

Xylitol INS 967: Functional class: Emulsifier, Humectant, Stabilizer, Sweetener, Thickener				
Food Category No.	Food Category	Max Level	Notes	Recommendations
01.4.1	Pasteurised cream (plain)	30000 mg/kg	<u>XS288</u>	DRAFT, Step 4

**PROPOSED AMENDMENTS TO FOOD CATEGORY 01.4.2**

Beet Red INS 162: Functional Class: Colour				
Food Category No.	Food Category	Max Level	Notes	Recommendations
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP	<u>XS288</u>	DRAFT, Step 7

Caramel I – plain caramel INS 150a: Functional class: Colour				
Food Category No.	Food Category	Max Level	Notes	Recommendations
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP	<u>XS288</u>	DRAFT, Step 7

Chlorophylls INS 140: Functional class: Colour				
Food Category No.	Food Category	Max Level	Notes	Recommendations
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP	<u>XS288</u>	DRAFT, Step 7

Diacetyltartaric and fatty acid esters of glycerol INS 472e: Functional class: Emulsifier, Sequestrant, Stabilizer				
Food Category No.	Food Category	Max Level	Notes	Recommendations
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	6000 mg/kg	<u>C288</u>	Adopt

Erythritol				
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<b>INS 968: Functional class: Sweetener, Humectant, Flavour enhancer</b>				
<b>Food Category No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>	<b>Recommendations</b>
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	600000 mg/kg	<u>XS288</u>	DRAFT, Step 4

<b>Lactitol INS 966: Functional class: Emulsifier, Humectant, Sweetener, Thickener</b>				
<b>Food Category No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>	<b>Recommendations</b>
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	30000 mg/kg	<u>XS288</u>	DRAFT, Step 4

<b>Lycopene, tomato INS 160d(i): Functional class: Colour</b>				
<b>Food Category No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>	<b>Recommendations</b>
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	5000 mg/kg	<u>XS288</u>	DRAFT, Step 3

<b>Maltitol INS 965(i): Functional class: Emulsifier, Humectant, Sweetener, Thickener</b>				
<b>Food Category No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>	<b>Recommendations</b>
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	300000 mg/kg	<u>XS288</u>	DRAFT, Step 4

<b>Maltitol syrup INS 965(ii): Functional class: Emulsifier, Humectant, Sweetener, Thickener</b>				
<b>Food Category No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>	<b>Recommendations</b>
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	300000 mg/kg	<u>XS288</u>	DRAFT, Step 4

<b>Nitrous oxide INS 942: Functional class: Antioxidant, Foaming agent, Packaging gas, Propellant</b>				
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Food Category No.	Food Category	Max Level	Notes	Recommendations
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP	59 & 278	Adopt

Propylene glycol alginate INS 405: Functional class: Bulking agent, Carrier, Emulsifier, Foaming agent, Gelling agent, Stabilizer, Thickener				
Food Category No.	Food Category	Max Level	Notes	Recommendations
<u>01.4.2</u>	<u>Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)</u>	<u>5000 mg/kg</u>	<u>E288</u>	Adopt

Sorbitan esters of fatty acids INS 491-495: Functional class: Emulsifier, Stabilizer				
Food Category No.	Food Category	Max Level	Notes	Recommendations
<u>01.4.2</u>	<u>Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)</u>	<u>5000 mg/kg</u>	<u>F288</u>	Adopt

Sorbitol INS 420(i): Functional class: Bulking agent, Humectant, Sequestrant, Sweetener, Thickener				
Food Category No.	Food Category	Max Level	Notes	Recommendations
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	200000 mg/kg	<u>XS288</u>	DRAFT, Step 4

Sorbitol syrup INS 420(ii): Functional class: Bulking agent, Humectant, Sequestrant, Sweetener, Thickener				
Food Category No.	Food Category	Max Level	Notes	Recommendations
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	200000 mg/kg	<u>XS288</u>	DRAFT, Step 4

Sucrose esters				
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<b>INS 473, 473a, 474: Functional class: Emulsifier, Foaming agent, Glazing agent, Stabilizer</b>				
<b>Food Category No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>	<b>Recommendations</b>
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	5000 mg/kg	<u>H288</u>	Adopt

<b>Tamarind seed polysaccharide INS 437: Functional class: Emulsifier, Gelling agent, Stabilizer, Thickener</b>				
<b>Food Category No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>	<b>Recommendations</b>
<del>01.4.2</del>	<del>Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)</del>	<del>GMP</del>		Entry already made, due to CCFA52

<b>Titanium dioxide INS 171: Functional class: Colour</b>				
<b>Food Category No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>	<b>Recommendations</b>
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP	<u>XS288</u>	DRAFT, Step 7

<b>Xylitol INS 967: Functional class: Emulsifier, Humectant, Stabilizer, Sweetener, Thickener</b>				
<b>Food Category No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>	<b>Recommendations</b>
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	30000 mg/kg	<u>XS288</u>	DRAFT, Step 4

**PROPOSED AMENDMENTS TO FOOD CATEGORY 01.4.3**

<b>Diacetyltartaric and fatty acid esters of glycerol INS 472e: Functional class: Emulsifier, Sequestrant, Stabilizer</b>				
<b>Food Category No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>	<b>Recommendations</b>
01.4.3	Clotted cream (plain)	5000 mg/kg	<u>G288</u>	Adopt

**Nisin**

<b>INS 234: Functional class: Preservative</b>				
<b>Food Category No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>	<b>Recommendations</b>
01.4.3	Clotted cream (plain)	10 mg/kg	<u>XS288</u>	Adopt

<b>Propylene glycol alginate INS 405: Functional class: Bulking agent, Carrier, Emulsifier, Foaming agent, Gelling agent, Stabilizer, Thickener</b>				
<b>Food Category No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>	<b>Recommendations</b>
01.4.3	Clotted cream (plain)	5000 mg/kg	<u>G288</u>	Adopt

<b>Sorbitan esters of fatty acids INS 491-495: Functional class: Emulsifier, Stabilizer</b>				
<b>Food Category No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>	<b>Recommendations</b>
<u>01.4.3</u>	<u>Clotted cream (plain)</u>	<u>5000 mg/kg</u>	<u>F288</u>	Adopt

<b>Sucrose esters INS 473, 473a, 474: Functional class: Emulsifier, Foaming agent, Glazing agent, Stabilizer</b>				
<b>Food Category No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>	<b>Recommendations</b>
<u>01.4.3</u>	<u>Clotted cream (plain)</u>	<u>5000 mg/kg</u>	<u>F288</u>	Adopt

## NOTES

XS288 Excluding products conforming to the Standard for Cream and Prepared Creams (CXS 288-1976).

B288 For use in reconstituted cream, recombined cream, prepackaged liquid cream, whipping cream, cream packed under pressure and whipped cream products conforming to the Standard for Cream and Prepared Creams (CXS 288-1976) as an emulsifier, stabilizer and thickener only.

C288: Except for use in products conforming to the Standard for Cream and Prepared Creams (CXS 288-1976) as a stabilizer and thickener, at 5000 mg/kg.

D288 Except for use in products conforming to the Standard for Creams and Prepared Creams (CXS 288-1976): sodium dihydrogen phosphate (INS 339(i)), disodium hydrogen phosphate (INS 339(ii)), trisodium phosphate (INS 339(iii)), potassium dihydrogen phosphate (INS 340(i)), dipotassium hydrogen phosphate (INS 340(ii)), tripotassium phosphate (INS 340(iii)), calcium dihydrogen phosphate (INS 341(i)), calcium hydrogen phosphate (INS 341(ii)), tricalcium phosphate (INS 341(iii)), ammonium dihydrogen phosphate (INS 342(i)), diammonium hydrogen phosphate (INS 342(ii)), magnesium dihydrogen phosphate (INS 343(i)), magnesium hydrogen phosphate (INS 343(ii)), trimagnesium phosphate (INS 343(iii)), disodium diphosphate (INS 450(i)), trisodium diphosphate (INS 450(ii)), tetrasodium diphosphate (INS 450(iii)), tetrapotassium diphosphate (INS 450(v)), dicalcium phosphate (INS 450(vi)), calcium dihydrogen diphosphate (INS 450(vii)), magnesium dihydrogen diphosphate (INS 450(ix)), pentasodium triphosphate (INS 451(i)), pentapotassium triphosphate (INS 451(ii)), sodium polyphosphate (INS 452(i)), potassium polyphosphate (INS 452(ii)), sodium calcium polyphosphate (INS 452(iii)), calcium polyphosphate (INS 452(iv)), ammonium polyphosphate

**(INS 452(v)) and bone phosphate (INS 542), singly or in combination as stabilizers and thickeners only, at 1,100 mg/kg.**

**E288 For use in products conforming to the Standard for Cream and Prepared Creams (CXS 288-1976) only, as a stabilizer and thickener.**

**F288 For use in products conforming to the Standard for Cream and Prepared Creams (CXS 288-1976) only, as an emulsifier.**

**G288 Except for use in products conforming to the Standard for Cream and Prepared Creams (CXS 288-1976) as a stabilizer and thickener.**

**H288 Except for use in products conforming to the Standard for Cream and Prepared Creams (CXS 288-1976) as an emulsifier.**

236 Excluding **reconstituted cream, recombined cream, prepackaged liquid cream** products conforming to the Standard for Cream and Prepared Creams (~~reconstituted cream, recombined cream, prepackaged liquid cream~~) (CODEX STAN **CXS** 288-1976).

#### PROPOSED AMENDMENTS TO FOOD CATEGORIES 01.8 and 01.8.2

Amendments related to the *Standard for Dairy Permeate Powders (CXS 331-2017)*

#### PROPOSED AMENDMENTS TO FOOD CATEGORY 01.8

<b>Tocopherols</b> <b>INS 307a, b, c: Functional class: Antioxidant</b>				
<b>Food Category No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>	<b>Recommendations</b>
01.8	Whey and whey products, excluding whey cheeses	200 mg/kg	<b><u>XS331</u></b>	Adopt

#### PROPOSED AMENDMENTS TO FOOD CATEGORY 01.8.2

<b>Annatto extracts, bixin-based</b> <b>INS 160b(i): Functional class: Colour</b>				
<b>Food Category No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>	<b>Recommendations</b>
01.8.2	Dried whey and whey products, excluding whey cheeses	20 mg/kg	8, <b><u>XS331</u></b>	DRAFT, Step 4

<b>Annatto extracts, norbixin-based</b> <b>INS 160b(ii): Functional class: Colour</b>				
<b>Food Category No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>	<b>Recommendations</b>
01.8.2	Dried whey and whey products, excluding whey cheeses	20 mg/kg	185, <b><u>XS331</u></b>	DRAFT, Step 4

<b>Benzoyl peroxide</b> <b>INS 928: Functional class: Bleaching agent, Flour treatment agent, Preservative</b>				
<b>Food Category No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>	<b>Recommendations</b>
01.8.2	Dried whey and whey products, excluding whey cheeses	100 mg/kg	147, <u>XS331</u>	Adopt

<b>Calcium carbonate</b> <b>INS 170(i): Functional class: Acidity regulator, Anticaking agent, Colour, Firming agent, Flour treatment agent, Stabilizer</b>				
<b>Food Category No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>	<b>Recommendations</b>
01.8.2	Dried whey and whey products, excluding whey cheeses	10000 mg/kg	<u>XS331</u>	Adopt

<b>Calcium chloride</b> <b>INS 509: Functional class: Firming agent, Stabilizer, Thickener</b>				
<b>Food Category No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>	<b>Recommendations</b>
01.8.2	Dried whey and whey products, excluding whey cheeses	GMP	<u>XS331</u>	Adopt

<b>Calcium hydroxide</b> <b>INS 526: Functional class: Acidity regulator, Firming agent</b>				
<b>Food Category No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>	<b>Recommendations</b>
01.8.2	Dried whey and whey products, excluding whey cheeses	GMP	<u>XS331</u>	Adopt

<b>Calcium silicate</b> <b>INS 552: Functional class: Anticaking agent</b>				
<b>Food Category No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>	<b>Recommendations</b>
01.8.2	Dried whey and whey products, excluding whey cheeses	10000 mg/kg	<u>XS331</u>	Adopt

<b>Hydroxypropyl distarch phosphate</b> <b>INS 1442: Functional class: Anticaking agent, Emulsifier, Stabilizer, Thickener</b>				
<b>Food Category No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>	<b>Recommendations</b>
01.8.2	Dried whey and whey products, excluding whey cheeses	10000 mg/kg	<u>XS331</u>	Adopt

<b>Lecithin</b>				
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<b>INS 322(i): Functional class: Antioxidant, Emulsifier</b>				
<b>Food Category No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>	<b>Recommendations</b>
01.8.2	Dried whey and whey products, excluding whey cheeses	GMP	<u>XS331</u>	Adopt

<b>Magnesium carbonate INS 504(i): Functional class: Acidity regulator, Anticaking agent, Colour retention agent</b>				
<b>Food Category No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>	<b>Recommendations</b>
01.8.2	Dried whey and whey products, excluding whey cheeses	10000 mg/kg	<u>XS331</u>	Adopt

<b>Magnesium oxide INS 530: Functional class: Acidity regulator, Anticaking agent</b>				
<b>Food Category No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>	<b>Recommendations</b>
01.8.2	Dried whey and whey products, excluding whey cheeses	10000 mg/kg	<u>XS331</u>	Adopt

<b>Magnesium silicate, synthetic INS 553(i): Functional class: Anticaking agent</b>				
<b>Food Category No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>	<b>Recommendations</b>
01.8.2	Dried whey and whey products, excluding whey cheeses	10000 mg/kg	<u>XS331</u>	Adopt

<b>Microcrystalline cellulose (Cellulose gel) INS 460(i): Functional class: Anticaking agent, Bulking agent, Carrier, Emulsifier, Foaming agent, Glazing agent, Stabilizer, Thickener</b>				
<b>Food Category No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>	<b>Recommendations</b>
01.8.2	Dried whey and whey products, excluding whey cheeses	10000 mg/kg	<u>XS331</u>	Adopt

<b>Phosphates INS 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: Functional class: Acidity regulator, Anticaking agent, Antioxidant, Emulsifier, Emulsifying salt, Firming agent, Flour treatment agent, Humectant, Preservative, Raising agent, Sequestrant, Stabilizer, Thickener</b>				
<b>Food Category No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>	<b>Recommendations</b>
01.8.2	Dried whey and whey products, excluding whey cheeses	4400 mg/kg	33, <u>XS331</u>	Adopt

<b>Potassium carbonate</b> <b>INS 501(i): Functional class: Acidity regulator, Stabilizer</b>				
<b>Food Category No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>	<b>Recommendations</b>
01.8.2	Dried whey and whey products, excluding whey cheeses	GMP	<u>XS331</u>	Adopt

<b>Potassium chloride</b> <b>INS 508: Functional class: Firming agent, Flavour enhancer, Stabilizer, Thickener</b>				
<b>Food Category No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>	<b>Recommendations</b>
01.8.2	Dried whey and whey products, excluding whey cheeses	GMP	<u>XS331</u>	Adopt

<b>Potassium dihydrogen citrate</b> <b>INS 332(i): Functional class: Acidity Regulator, Emulsifying salt, Sequestrant, Stabilizer</b>				
<b>Food Category No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>	<b>Recommendations</b>
01.8.2	Dried whey and whey products, excluding whey cheeses	GMP	<u>XS331</u>	Adopt

<b>Potassium hydrogen carbonate</b> <b>INS 501(ii): Functional class: Acidity regulator, Raising agent, Stabilizer</b>				
<b>Food Category No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>	<b>Recommendations</b>
01.8.2	Dried whey and whey products, excluding whey cheeses	GMP	<u>XS331</u>	Adopt

<b>Potassium hydroxide</b> <b>INS 525: Functional class: Acidity regulator</b>				
<b>Food Category No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>	<b>Recommendations</b>
01.8.2	Dried whey and whey products, excluding whey cheeses	GMP	<u>XS331</u>	Adopt

<b>Powdered cellulose</b> <b>INS 460(ii): Functional class: Anticaking agent, Bulking agent, Emulsifier, Glazing agent, Humectant, Stabilizer, Thickener</b>				
<b>Food Category No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>	<b>Recommendations</b>
01.8.2	Dried whey and whey products, excluding whey cheeses	10000 mg/kg	<u>XS331</u>	Adopt

<b>Silicon dioxide, amorphous</b>				
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<b>INS 551: Functional class: Anticaking agent, Antifoaming agent, Carrier,</b>				
<b>Food Category No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>	<b>Recommendations</b>
01.8.2	Dried whey and whey products, excluding whey cheeses	10000 mg/kg	<u>XS331</u>	Adopt

<b>Sodium aluminium silicate INS 554: Functional class: Anticaking agent</b>				
<b>Food Category No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>	<b>Recommendations</b>
01.8.2	Dried whey and whey products, excluding whey cheeses	1140 mg/kg	6, <u>XS331</u>	Adopt

<b>Sodium carbonate INS 500(i): Functional class: Acidity regulator, Anticaking agent, Emulsifying salt, Raising agent, Stabilizer, Thickener</b>				
<b>Food Category No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>	<b>Recommendations</b>
01.8.2	Dried whey and whey products, excluding whey cheeses	GMP	<u>XS331</u>	Adopt

<b>Sodium dihydrogen citrate INS 331(i): Functional class: Acidity regulator, Emulsifier, Emulsifying salt, Sequestrant, Stabilizer</b>				
<b>Food Category No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>	<b>Recommendations</b>
01.8.2	Dried whey and whey products, excluding whey cheeses	GMP	<u>XS331</u>	Adopt

<b>Sodium hydrogen carbonate INS 500(ii): Functional class: Acidity regulator, Anticaking agent, Raising agent, Stabilizer, Thickener</b>				
<b>Food Category No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>	<b>Recommendations</b>
01.8.2	Dried whey and whey products, excluding whey cheeses	GMP	<u>XS331</u>	Adopt

<b>Sodium hydroxide INS 524: Functional class: Acidity regulator</b>				
<b>Food Category No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>	<b>Recommendations</b>
01.8.2	Dried whey and whey products, excluding whey cheeses	GMP	<u>XS331</u>	Adopt

<b>Sodium sesquicarbonate</b> <b>INS 500(iii): Functional class: Acidity regulator, Anticaking agent, Raising agent</b>				
<b>Food Category No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>	<b>Recommendations</b>
01.8.2	Dried whey and whey products, excluding whey cheeses	GMP	<u>XS331</u>	Adopt

<b>Talc</b> <b>INS 553(iii): Functional class: Anticaking agent, Glazing agent, Thickener</b>				
<b>Food Category No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>	<b>Recommendations</b>
01.8.2	Dried whey and whey products, excluding whey cheeses	10000 mg/kg	<u>XS331</u>	Adopt

<b>Tripotassium citrate</b> <b>INS 332(ii): Functional class: Acidity regulator, Emulsifying salt, Sequestrant, Stabilizer</b>				
<b>Food Category No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>	<b>Recommendations</b>
01.8.2	Dried whey and whey products, excluding whey cheeses	GMP	<u>XS331</u>	Adopt

<b>Trisodium citrate</b> <b>INS 331(iii): Functional class: Acidity regulator, Emulsifier, Emulsifying salt, Sequestrant, Stabilizer</b>				
<b>Food Category No.</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>	<b>Recommendations</b>
01.8.2	Dried whey and whey products, excluding whey cheeses	GMP	<u>XS331</u>	Adopt

**NOTE**

**XS331** **Excluding products conforming to the Standard for Dairy Permeate Powders (CXS 331-2017).**

**B PROPOSED AMENDMENTS TO TABLE 2****FOOD CATEGORY 01.5.1**

*Standard for Milk Products and Cream Powder (CXS 207-1999)*

and

*Standard for Edible Casein Products (CXS 290-1995)*

<b>Food category 01.5.1: Milk powder and cream powder (plain)</b>				
<b>Additive</b>	<b>INS</b>	<b>Max Level</b>	<b>Notes</b>	<b>Recommendations</b>
<b>Ascorbic acid, L-</b>	<b>300</b>	<b>GMP</b>	<b>D207, XS290</b>	Adopt
Ascorbyl esters	304, 305	500 mg/kg	10, <u>D207</u> , <u>XS290</u>	Adopt

Butylated hydroxyanisole	320	100 mg/kg	45, 196, <b>E207, XS290</b>	Adopt
Butylated hydroxytoluene	321	200 mg/kg	15, 196, <b>XS207, XS290</b>	Adopt
<b>Calcium carbonate</b>	<b>170(i)</b>	<b>GMP</b>	<b>C207, D290, E290</b>	Adopt
<b>Calcium silicate</b>	<b>552</b>	<b>GMP</b>	<b>C207, D290</b>	Adopt
Diacetyltartaric and fatty esters of glycerol	472e	10000 mg/kg	<b>XS207, XS290</b>	Adopt
<b>Hydroxypropylidistarch phosphate</b>	<b>1442</b>	<b>GMP</b>	<b>D290, XS207</b>	Adopt
<b>Magnesium carbonate</b>	<b>504(i)</b>	<b>GMP</b>	<b>C207, D290, E290</b>	Adopt
<b>Magnesium hydroxide carbonate</b>	<b>504(ii)</b>	<b>GMP</b>	<b>E290</b>	Adopt
<b>Magnesium oxide</b>	<b>530</b>	<b>GMP</b>	<b>C207, D290</b>	Adopt
<b>Magnesium silicate, synthetic</b>	<b>553(i)</b>	<b>GMP</b>	<b>C207, D290</b>	Adopt
<b>Microcrystalline cellulose (Cellulose gel)</b>	<b>460(i)</b>	<b>GMP</b>	<b>D290, XS207</b>	Adopt
Phosphates	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	4400 mg/kg	33, <b>B207, B290, C207, A290, C290</b>	Adopt
Polydimethylsiloxane	900a	10 mg/kg	<b>XS207, XS290</b>	Adopt
<b>Powdered cellulose</b>	<b>460(ii)</b>	<b>GMP</b>	<b>D290, XS207</b>	Adopt
Propyl gallate	310	200 mg/kg	15, 75, 196, <b>XS207, XS290</b>	Adopt
<b>Silicon dioxide, amorphous</b>	<b>551</b>	<b>GMP</b>	<b>C207, D290</b>	Adopt
<b>Sodium ascorbate</b>	<b>301</b>	<b>GMP</b>	<b>317, D207, XS290</b>	Adopt
Sucrose esters	473, 473a, 474	10000mg/kg	536, XS207, XS290	Already adopted in 2021, FYI
<b>Talc</b>	<b>553(iii)</b>	<b>GMP</b>	<b>C207, D290</b>	Adopt

## NOTES

**XS207** Excluding products conforming to the Standard for Milk Powders and Cream Powder (CXS 207-1999).

**XS290** Excluding products conforming to the Standard for Edible Casein Products (CXS 290-1995).

**B207:** For use in products conforming to the Standards for Milk Powders and Cream Powder (CXS 207-1999) and Edible Casein Products (CXS 290-1995): phosphoric acid (INS 338), sodium dihydrogen phosphate (INS 339(i)), disodium hydrogen phosphate (INS 339(ii)), trisodium phosphate (INS 339(iii)), potassium dihydrogen phosphate (INS 340(i)), dipotassium hydrogen phosphate (INS 340(ii)), tripotassium phosphate (INS 340(iii)), calcium dihydrogen phosphate (INS 341(i)), calcium hydrogen phosphate (INS 341(ii)), tricalcium phosphate (INS 341(iii)), ammonium dihydrogen phosphate (INS 342(i)), diammonium hydrogen phosphate (INS 342(ii)), magnesium dihydrogen phosphate (INS 343(i)), magnesium hydrogen phosphate (INS

343(ii), trimagnesium phosphate (INS343(iii)), disodium diphosphate (INS 450(i)), trisodium diphosphate (INS 450(ii)), tetrasodium diphosphate (INS 450(iii)), tetrapotassium diphosphate (INS 450(v)), dicalcium diphosphate (INS 450(vi)), calcium dihydrogen diphosphate (INS 450(vii)), magnesium dihydrogen diphosphate (INS 450(ix)), pentasodium triphosphate (INS 451(i)), pentapotassium triphosphate (INS 451(ii)), sodium polyphosphate (INS 452(i)), potassium polyphosphate (INS 452(ii)), sodium calcium polyphosphate (INS 452(iii)), calcium polyphosphate (INS 452(iv)), ammonium polyphosphate (INS 452(v)), as acidity regulators only, singly or in combination at 4,400 mg/kg.

C207 Except for use in products conforming to the Standard for Milk Products and Cream Powder (CXS 207-1999): bone phosphate (INS 542), calcium carbonate (INS 170(i)), calcium dihydrogen phosphate (INS 341(i)), calcium hydrogen phosphate (INS 341(ii)), calcium silicate (INS 552), magnesium carbonate (INS 504(i)), magnesium dihydrogen phosphate (INS 343(i)), magnesium hydrogen phosphate (INS 343(ii)), magnesium oxide (INS 530), magnesium silicate, synthetic (INS 553(i)), silicon dioxide, amorphous (INS 551), talc (INS 553(iii)), tricalcium phosphate (INS 341(iii)), trimagnesium phosphate (INS 343(iii)) and bone phosphate (INS 542) as anticaking agents only, singly or in combination at 10,000 mg/kg.

D207 Except for use in products conforming to the Standard for Milk Powders and Cream Powder (CXS 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.

E207 On the fat or oil basis except for use in products conforming to the Standard for Milk Powders and Cream Powder (CXS 207-1999).

A290 Except for use in products conforming to the Standard for Edible Casein Products (CXS 290-1995): sodium polyphosphate (INS 452(i)), potassium polyphosphate (INS 452(ii)), sodium calcium polyphosphate (INS 452(iii)), calcium polyphosphate (INS 452(iv)), ammonium polyphosphate (INS 452(v)), as acidity regulators only, singly or in combination at 2,200 mg/kg.

B290: For use in products conforming to the Edible Casein Products (CXS 290-1995): phosphoric acid (INS 338), sodium dihydrogen phosphate (INS 339(i)), disodium hydrogen phosphate (INS 339(ii)), trisodium phosphate (INS 339(iii)), potassium dihydrogen phosphate (INS 340(i)), dipotassium hydrogen phosphate (INS 340(ii)), tripotassium phosphate (INS 340(iii)), calcium dihydrogen phosphate (INS 341(i)), calcium hydrogen phosphate (INS 341(ii)), tricalcium phosphate (INS 341(iii)), ammonium dihydrogen phosphate (INS 342(i)), diammonium hydrogen phosphate (INS 342(ii)), magnesium dihydrogen phosphate (INS 343(i)), magnesium hydrogen phosphate (INS 343(ii)), trimagnesium phosphate (INS343(iii)), disodium diphosphate (INS 450(i)), trisodium diphosphate (INS 450(ii)), tetrasodium diphosphate (INS 450(iii)), tetrapotassium diphosphate (INS 450(v)), dicalcium diphosphate (INS 450(vi)), calcium dihydrogen diphosphate (INS 450(vii)), magnesium dihydrogen diphosphate (INS 450(ix)), pentasodium triphosphate (INS 451(i)), pentapotassium triphosphate (INS 451(ii)), as acidity regulators only, singly or in combination at 4,400 mg/kg.

C290 For use in products conforming to the Standard for Edible Casein Products (CXS 290-1995): bone phosphate (INS 542), calcium dihydrogen phosphate (INS 341(i)), calcium hydrogen phosphate (INS 341(ii)), tricalcium phosphate (INS 341(iii)), magnesium dihydrogen phosphate (INS 343(i)), magnesium hydrogen phosphate (INS 343(ii)) and trimagnesium phosphate (INS 343(iii)), as anticaking agents only, singly or in combination at 4,400 mg/kg,

D290 Except for use in products conforming to the Standard for Edible Casein Products (CXS 290-1995): bone phosphate (INS 542), calcium carbonate (INS 170(i)), calcium silicate (INS 552), hydroxypropylidistarch phosphate (INS 1442), magnesium carbonate (INS 504(i)), magnesium oxide (INS 530), magnesium silicate, synthetic (INS 553(i)), microcrystalline cellulose

(cellulose gel) (INS 460(i)), powdered cellulose (INS 460(ii)), silicon dioxide, amorphous (INS 551), talc (INS 553(iii)), calcium dihydrogen phosphate (INS 341(i)), calcium hydrogen phosphate (INS 341(ii)), tricalcium phosphate (INS 341(iii)) magnesium dihydrogen phosphate (INS 343(i)), magnesium hydrogen phosphate (INS 343(ii)) and trimagnesium phosphate (INS 343(iii)), as anticaking agents only, singly or in combination at 4,400 mg/kg, noting the total amount of phosphorus shall not exceed 4,400 mg/kg.

**E290:** For use in products conforming to the Standard for Edible Casein Products (CXS 290-1995) as an acidity regulator.

Standard for Fermented Milks (CXS 243-2003)

#### FOOD CATEGORY 01.1.4

<b>Food category 01.1.4: Flavoured fluid milk drinks</b>				
<b>Additive</b>	<b>INS</b>	<b>Max Level</b>	<b>Notes</b>	<b>Recommendations</b>
Acesulfame potassium	<b>950</b>	350 mg/kg	478,188, <b>Q243</b>	Adopt
<del>Adipates</del> <b>Adipic acid</b>	<b>355</b>	<b>1500 mg/kg</b>	<b>1</b>	Adopt
<b>Advantame</b>	<b>969</b>	<b>6 mg/kg</b>	<b>XS243</b>	<b>DRAFT, Step 2</b>
Alitame	956	100 mg/kg	464	Provision was revoked in REP21/FA due to EWG GSFA. Not appropriate to re-add via alignment.
Amaranth	123	50 mg/kg	52, <b>XS243</b>	Adopt
Annatto extracts – norbixin-based	160b(ii)	10 mg/kg	52, 185, <b>A243</b>	Adopt
Aspartame	951	600 mg/kg	478,191,405, <b>Q243</b>	Adopt
Aspartame-acesulfame salt	962	350 mg/kg	113, 477, <b>Q243</b>	Adopt
<b>Benzoates</b>	<b>210-213</b>	<b>300 mg/kg</b>	<b>13, 220</b>	Adopt
Canthaxanthin	161g	15 mg/kg	52, 470, <b>XS243</b>	Adopt
<b>beta-Carotene-rich extract from Dunaliella salina</b>	<b>160a(iv)</b>	<b>150 mg/kg</b>	<b>52, XS243</b>	<b>DRAFT, Step 2</b>
Cyclamates	952(i),(ii),(iv)	250 mg/kg	17, 477, <b>Q243</b>	Adopt
<b>Cyclodextrin, beta</b>	<b>459</b>	<b>5 mg/kg</b>	<b>G243</b>	Adopt
Diacetyltartaric and fatty acid esters of glycerol	472e	5000 mg/kg	399, <b>L243</b>	Adopt
<b>Ethyl maltol</b>	<b>637</b>	<b>GMP</b>	<b>R243</b>	Adopt
Grape skin extract	163(ii)	100 mg/kg	52, 181 & 402	Adopt
<b>Lycopene, <i>Blakeslea trispora</i></b>	<b>160d(iii)</b>	<b>GMP</b>	<b>N243</b>	Adopt
<b>Lycopene, synthetic</b>	<b>160d(i)</b>	<b>GMP</b>	<b>N243</b>	Adopt
<b>Lycopene, tomato</b>	<b>160d(ii)</b>	<b>GMP</b>	<b>N243</b>	Adopt
<b>Maltol</b>	<b>636</b>	<b>GMP</b>	<b>R243</b>	Adopt
Neotame	961	20 mg/kg	478, <b>406, Q243</b>	Adopt
Nisin	234	12.5 mg/kg	233, 403 <b>220</b>	Unchanged, but provided for information as initially proposed to add note 220
<b>Paprika extract</b>	<b>160c(ii)</b>	<b>10 mg/kg</b>	<b>39, XS243</b>	<b>DRAFT, Step 2</b>
Phosphates	338, 339(i)-(iii), 340(i)-(iii), 341(i)-(iii),	1500 mg/kg	33,—364, 398 <b>B243</b>	Adopt

	342(i)-(ii), 343(i)-(iii), 450(i)-(iii), (v)- (vii), (ix), 451(i),(ii), 452(i)-(v), 542			
<b>Polydimethylsiloxane</b>	<b>900a</b>	<b>50 mg/kg</b>	<b>S243</b>	Adopt
Polyglycerol esters of fatty acids	475	2000 mg/kg	<b>L243</b>	Adopt
Polysorbates	432-436	3000 mg/kg	<b>L243</b>	Adopt
Propylene glycol alginate	405	1300 mg/kg	<del>XS243</del> <b>D243</b> , <b>G243</b>	Adopt
Quinoline yellow	104	10 mg/kg	52, <b>400</b>	Adopt
Sorbates	200, 202, 203	1000 mg/kg	42, <del>220</del> , <b>403</b>	Adopt
Sorbitan esters of fatty acids	491-495	5000 mg/kg	<b>L243</b>	Adopt
Stearoyl lactylates	481(i), 482(i)	1000 mg/kg	<b>355, L243</b>	Adopt
Sucrose esters	473, 473a, 474	5000 mg/kg	<b>L243</b>	Adopt
<b>Tartrates</b>	<b>334, 335(ii), 337</b>	<b>2000 mg/kg</b>	<b>45, M243</b>	Adopt
Tocopherols	307a, b, c	200 mg/kg	15, <del>XS243</del>	Adopt

## FOOD CATEGORY 01.2

Food category 01.2: Fermented and renneted milk products				
Additive	INS	Max Level	Notes	Recommendations
Phosphates	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	1000 mg/kg	33, <del>B243</del> , <b>P243</b>	Adopt

## FOOD CATEGORY 01.2.1

Food category 01.2.1: Fermented milks (plain)				
Additive	INS	Max Level	Notes	Recommendations
Caramel IV sulfite ammonia caramel	150d	150 mg/kg	12, <del>XS243</del>	Adopt

## FOOD CATEGORY 01.2.1.1

Food category 01.2.1.1: Fermented milks (Plain), not heat treated after fermentation				
Additive	INS	Max Level	Notes	Recommendations
<b>Acetic and fatty acid esters of glycerol</b>	<b>472a</b>	<b>GMP</b>	<b>234, 235</b>	Adopt
<b>Acetylated oxidised starch</b>	<b>1451</b>	<b>GMP</b>	<b>234, 235</b>	Adopt
<b>Alginate acid</b>	<b>400</b>	<b>GMP</b>	<b>234, 235</b>	Adopt
<b>Ammonium alginate</b>	<b>403</b>	<b>GMP</b>	<b>234, 235</b>	Adopt
<b>Calcium alginate</b>	<b>404</b>	<b>GMP</b>	<b>234, 235</b>	Adopt
<b>Calcium carbonate</b>	<b>170(i)</b>	<b>GMP</b>	<b>234, 235</b>	Adopt
<b>Calcium chloride</b>	<b>509</b>	<b>GMP</b>	<b>234, 235</b>	Adopt



<u>Carbon dioxide</u>	<u>290</u>	<u>GMP</u>	<u>J243</u>	Adopt
<u>Citric and fatty acid esters of glycerol</u>	<u>472c</u>	<u>GMP</u>	<u>234, 235</u>	Adopt
<u>Cross-linked carboxymethylcellulose (Cross-linked cellulose gum)</u>	<u>468</u>	<u>GMP</u>	<u>235</u>	Adopt
<u>Cyclodextrin, -beta</u>	<u>459</u>	<u>5 mg/kg</u>	<u>234, 235</u>	Adopt
<u>Ethyl hydroxyethyl cellulose</u>	<u>467</u>	<u>GMP</u>	<u>234, 235</u>	Adopt
<u>Hydroxypropyl cellulose</u>	<u>463</u>	<u>GMP</u>	<u>234, 235</u>	Adopt
<u>Hydroxypropyl methyl cellulose</u>	<u>464</u>	<u>GMP</u>	<u>234, 235</u>	Adopt
Karaya gum	416	200 mg/kg	234, 235, <u>D243</u>	Adopt
<u>Lactic and fatty acid esters of glycerol</u>	<u>472b</u>	<u>GMP</u>	<u>234, 235</u>	Adopt
<u>Magnesium chloride</u>	<u>511</u>	<u>GMP</u>	<u>234, 235</u>	Adopt
<u>Methyl cellulose</u>	<u>461</u>	<u>GMP</u>	<u>234, 235</u>	Adopt
<u>Methyl ethyl cellulose</u>	<u>465</u>	<u>GMP</u>	<u>234, 235</u>	Adopt
<u>Potassium alginate</u>	<u>402</u>	<u>GMP</u>	<u>234, 235</u>	Adopt
<u>Potassium chloride</u>	<u>508</u>	<u>GMP</u>	<u>234, 235</u>	Adopt
Propylene glycol alginate	405	5000 mg/kg	234, 235, <u>D243</u>	Adopt
<u>Salts of myristic, palmitic and stearic acids with ammonia, calcium, potassium and sodium</u>	<u>470(i)</u>	<u>GMP</u>	<u>234, 235</u>	Adopt
<u>Salts of oleic acid with calcium, potassium and sodium</u>	<u>470(ii)</u>	<u>GMP</u>	<u>234, 235</u>	Adopt
<u>Sodium carboxymethyl cellulose, enzymatically hydrolyzed (Cellulose gum, enzymatically hydrolyzed)</u>	<u>469</u>	<u>GMP</u>	<u>234, 235</u>	Adopt
Tamarind seed polysaccharide	437	GMP	234, 235	Entry already made, due to CCFA52
<u>Tragacanth gum</u>	<u>413</u>	<u>GMP</u>	<u>234, 235</u>	Adopt
<u>Trisodium citrate</u>	<u>331(iii)</u>	<u>GMP</u>	<u>234, 235</u>	Adopt

## FOOD CATEGORY 01.2.1.2

Food category 01.2.1.2: Fermented milks (Plain), heat treated after fermentation				
Additive	INS	Max Level	Notes	Recommendations
Carbon dioxide	290	GMP	59, <u>J243</u> ,	Adopt
<u>Cyclodextrin, -beta</u>	<u>459</u>	<u>5 mg/kg</u>	<u>234, R243</u>	Adopt
Diacetyltartaric and fatty acid esters of glycerol	472e	5000 mg/kg	<u>XS243</u>	Adopt
<u>Isomalt (Hydrogenated isomaltulose)</u>	<u>953</u>	<u>GMP</u>		DRAFT, Step 7 Table 3 additive, if approved add ref of CS 243
Propylene glycol alginate	405	5000 mg/kg	234, <u>D243</u>	Adopt
<u>Sorbitol</u>	<u>420(i)</u>	<u>GMP</u>		DRAFT, Step 7,

				Table 3 additive, if approved add ref of CS 243
Sorbitol syrup	420(ii)	GMP		DRAFT, Step 7 Table 3 additive, if approved add ref of CS 243
<del>Tamarind seed polysaccharide</del>	437	GMP	234, <del>R243</del>	Entry already made, due to CCFA52 Add to Table 3, CS 243
Xylitol	967	GMP		DRAFT, Step 7 Table 3 additive, if approved add ref of CS 243

## FOOD CATEGORY 01.7

Food category 01.7: Dairy based dairy desserts (e.g. pudding, fruit or flavoured yogurt)				
Additive	INS	Max Level	Notes	Recommendations
Acesulfame potassium	950	350 mg/kg	478, 188, <b>Q243</b>	
<del>Adipates Adipic acid</del>	<del>355</del>	<del>1500 mg/kg</del>	<del>1</del>	Adopt
Adipates Adipic acid	355	6000 mg/kg	1, <b>E243</b>	DRAFT, Step 7
Advantame	969	10 mg/kg	<b>XS243</b>	DRAFT, Step 2
Allitame	956	100 mg/kg	161, <del>145</del>	Provision was revoked in REP21/FA due to EWG GSFA. Not appropriate to re-add via alignment.
Amaranth	123	300 mg	<b>XS243</b>	DRAFT, Step 7
Ammonium salts of phosphatidic acid	442	5000 mg/kg	231, <b>XS243</b>	Adopt
Annatto extracts – bixin-based	160b(i)	500 mg/kg	8, <b>A243</b>	DRAFT, Step 4
Annatto extracts – norbixin-based	160b(ii)	10 mg/kg	185, <b>A243</b>	DRAFT, Step 4
Ascorbyl esters	304, 305	500 mg/kg	2, 10, <b>XS243</b>	Adopt
Aspartame	951	1000 mg/kg	478, 191, <b>Q243</b>	Adopt
Aspartame-acesulfame salt	962	350 mg/kg	113, 477, <b>Q243</b>	Adopt
<b>Azorubine (carmoisine)</b>	<b>122</b>	<b>150 mg/kg</b>		Adopt (noting consistent with GSFA EWG)
Azorubine (carmoisine)	122	150 mg/kg		DRAFT, Step 7 Being discussed at GSFA EWG, same ML
Benzoates	210-213	300 mg/kg	13, <del>220-T243</del>	Adopt
<b>Brilliant black (Black PN)</b>	<b>151</b>	<b>150 mg/kg</b>		Adopt
Brilliant black	151	150 mg/kg		DRAFT, Step 7 Being discussed at GSFA EWG, same ML
<b>Brown HT</b>	<b>155</b>	<b>150 mg/kg</b>		Adopt
Brown HT	155	150 mg/kg		DRAFT, Step 7
Canthaxanthin	161g	15 mg/kg	470, <b>XS243</b>	Adopt

Caramel II, sulfite caramel	150b	50000 mg/kg	<u>400</u>	DRAFT, Step 4
Carotenes, vegetable beta-	160a(ii)	1000 mg/kg	<u>401</u>	Adopt
<b>Curcumin</b>	<b>100(i)</b>	<b>100 mg/kg</b>		Adopt
Curcumin	100(i)	150 mg/kg		DRAFT, Step 7
Cyclamates	952(i), (ii), (iv)	250 mg/kg	17, 477, <u>Q243</u>	Adopt
<b>Cyclodextrin, -beta</b>	<b>459</b>	<b>5 mg/kg</b>	<b>G243</b>	Adopt
Diacetyltartaric and fatty acid esters of glycerol	472e	10000 mg/kg	<u>L243</u>	Adopt
Ethyl maltol	637	200 mg/kg	<u>D243</u>	Adopt
Grape skin extract	163(ii)	200 mg/kg	181, <u>402</u>	Adopt
Hydroxybenzoates, para	214, 218	120 mg/kg	27, <u>XS243</u>	Adopt
Indigotine (Indigo carmine)	132	150 mg/kg	<u>402</u>	Adopt
Lauric arginate ethyl ester	243	200 mg/kg	470, <u>XS243</u>	Adopt
<b>Lutein from <i>Tagetes erecta</i></b>	<b>161b(i)</b>	<b>150 mg/kg</b>		Adopt Noting REP21/FA para 155, has been added to Table 3, candidate for future T3 notes?
Lutein from <i>Tagetes erecta</i>	161b(i)	150 mg/kg		DRAFT, Step 4
<b>Lycopene, <i>Blakeslea trispora</i></b>	<b>160d(iii)</b>	<b>GMP</b>	<b>N243</b>	Adopt
<b>Lycopene, synthetic</b>	<b>160d(i)</b>	<b>GMP</b>	<b>N243</b>	Adopt
Lycopene, tomato	160d(ii)	5000 mg/kg	<u>N243</u>	DRAFT, Step 3
<b>Lycopene, tomato</b>	<b>160d(ii)</b>	<b>GMP</b>	<b>N243</b>	Adopt
Maltol	636	200 mg/kg	<u>D243</u>	Adopt
Neotame	961	100 mg/kg	478, <u>Q243</u>	Adopt
Nisin	234	12.5 mg/kg	233, <del>362</del> , <u>220 T243</u>	Adopt
Paprika extract	160c(ii)	50 mg/kg	39, <u>XS243</u>	DRAFT, Step 2
Phosphates	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	1500 mg/kg	33, <u>B243</u>	Adopt
<b>Polydimethylsiloxane</b>	<b>900a</b>	<b>50 mg/kg</b>	<b>S243</b>	Adopt
Polyglycerol esters of fatty acids	475	5000 mg/kg	354 & <u>XS243</u> , <u>L243</u>	Adopt
Polysorbates	432-436	3000 mg/kg	<u>L243</u>	Adopt
Propyl gallate	310	90 mg/kg	2, 15, <u>XS243</u>	Adopt
Propylene glycol alginate	405	6000 mg/kg	<u>D243</u> , <u>G243</u>	Adopt
<b>Quinoline yellow</b>	<b>104</b>	<b>150 mg/kg</b>		Adopt
Quinoline yellow	104	150 mg/kg		DRAFT, Step 7
Sorbates	200, 202, 203	1000 mg/kg	42, <u>220 T243</u>	Adopt
Sorbitan esters of fatty acids	491-495	5000 mg/kg	<del>362</del> , <u>S243</u>	Adopt
Stearoyl lactylates	481(i), 482(i)	5000 mg/kg	355, <u>L243</u>	Adopt
Steviol glycosides	960a, 960b, 960c, 960d	330 mg/kg	26, <u>XS243</u>	Adopt
Sucrose esters	473, 473a, 474	5000 mg/kg	<u>S243</u>	Adopt
Tartrates	334, 335(ii), 337	2000 mg/kg	45, 449 <u>U243</u>	Adopt

<b>Tartrazine</b>	<b>102</b>	<b>300 mg/kg</b>		Adopt
Tartrazine	102	300 mg/kg		DRAFT, Step 7
<b>Zeaxanthin, synthetic</b>	<b>161h(i)</b>	<b>150 mg/kg</b>		Adopt Noting REP21/FA para 155, has been added to Table 3, candidate for future T3 notes?
Zeaxanthin, synthetic	161h(i)	150 mg/kg		DRAFT, Step 4

## NOTES

- XS243** Excluding products conforming to the Standard for Fermented Milks (CXS 243-2003).
- A243** Except for use in products conforming to the Standard for Fermented Milks (CXS 243-2003), at 20 mg/kg.
- B243** Except for use in products conforming to the Standard for Fermented Milks (CXS 243-2003): sodium dihydrogen phosphate (INS 339(i)), disodium hydrogen phosphate (INS 339(ii)), trisodium phosphate (INS 339(iii)), potassium dihydrogen phosphate (INS 340(i)), dipotassium hydrogen phosphate (INS 340(ii)), tripotassium phosphate (INS 340(iii)), calcium dihydrogen phosphate (INS 341(i)), calcium hydrogen phosphate (INS 341(ii)), tricalcium phosphate (INS 341(iii)), ammonium dihydrogen phosphate (INS 342(i)), diammonium hydrogen phosphate (INS 342(ii)), magnesium dihydrogen phosphate (INS 343(i)), magnesium hydrogen phosphate (INS 343(ii)), trimagnesium phosphate (INS 343(iii)), Disodium diphosphate (INS 450(i)), trisodium diphosphate (INS 450(ii)), tetrasodium diphosphate (INS 450(iii)), tetrapotassium diphosphate (INS 450(v)), dicalcium phosphate (INS 450(vi), calcium dihydrogen phosphate (INS 450(vii)), magnesium dihydrogen diphosphate (INS 450(ix)), pentasodium triphosphate (INS 451(i)), pentapotassium triphosphate (INS 451(ii)), sodium polyphosphate (INS 452(i)), potassium polyphosphate (INS 452(ii)), sodium calcium polyphosphate (INS 452(iii)), calcium polyphosphate (INS 452(iv)), ammonium polyphosphate (INS 452(v)) and bone phosphate (INS 542), as stabilizers and/or thickeners only, singly or in combination, at 1,000 mg/kg.
- D243** Except for use in products conforming to the Standard for Fermented Milks (CXS 243-2003) at GMP.
- E243** Except for use in products conforming to the Standard for Fermented Milks (CXS 243-2003), at 1,500 mg/kg.
- G243** For use in flavoured products conforming to the Standard for Fermented Milks (CXS 243-2003) only, as a stabilizer and/or thickener.
- J243** For use in products conforming to the Standard for Fermented Milks (CXS 243-2003) only, as a carbonating agent in drinks based on fermented milks.
- L243** Except for use in products conforming to the Standard for Fermented Milks (CXS 243-2003) only, as an emulsifier in flavoured fermented milks and flavoured drinks based on fermented milks, heat treated or not after fermentation.
- M243** For use in products conforming to the Standard for fermented Milks (CXS 243-2003) only, as an acidity regulator in flavoured fermented milks and flavoured drinks based on fermented milks, ~~not heat treated after fermentation and plain and flavoured milks and drinks based on fermented milks, heat treated after fermentation.~~
- N243** Except for use in products conforming to the Standard for Fermented Milks (CXS 243-2003): lycopene, synthetic (INS 160d(i), lycopene, tomato (INS 160d(ii) and lycopene, *Blakeslea trispora* (INS 260d(iii)), singly or in combination at 30 mg/kg, expressed as pure lycopene.

- P243** Except for use in products conforming to the Standard for Fermented Milks (CXS 243-2003): for use only in reconstituted and recombined fermented milks (plain), not heat-treated after fermentation.
- Q243** Except for products conforming to the Standard for Fermented Milks (CXS243-2003): limited to milk- and milk derivative-based products energy reduced or with no added sugar.
- R243** For use in products conforming to the Standard for Fermented Milks (CXS243-2003) only.
- S243** For use in products conforming to the Standard for Fermented Milks (CXS 243-2003) only, as an emulsifier in flavoured fermented milks and flavoured drinks based on fermented milks, heat treated or not after fermentation.
- T243:** Except for products conforming to the Standard for Fermented Milks (CXS243-2003), only for use in flavoured fermented products.
- U243** Except for use in products conforming to the Standard for fermented Milks (CXS 243-2003) as an acidity regulator, only in flavoured milks and drinks based on fermented milks, heat treated after fermentation.
- 355** Except for use at 10,000 mg/kg in flavoured products conforming to the Standard for Fermented Milks (CODEX STAN ~~CXS~~ 243-2003) only.
- 235** For use only in reconstituted and recombined products conforming to the Standard for Fermented Milks (CXS 243-2003). ~~only~~

## FOOD CATEGORY 02.2.2

### Standard for Dairy Fat Spreads – CXS 253-2006

<b>Food category 02.2.2: Fat spreads, dairy fat spreads and blended spreads</b>				
<b>Additive</b>	<b>INS</b>	<b>Max Level</b>	<b>Notes</b>	<b>Recommendations</b>
Annatto extracts – bixin-based	160b(i)	100 mg/kg	8, <b>A253</b>	Adopt GSFA EWG proposing consistent provisions and notes
Benzoates	210-213	1000 mg/kg	13, 529, <b>XS253</b>	Adopt
Butylated hydroxyanisole	320	200 mg/kg	15, 130, <del>B253</del> , <b>B256</b>	Adopt
Butylated hydroxytoluene	321	200 mg/kg	15, 130, <del>B253</del> , <b>B256</b>	Adopt
Canthaxanthin	161g	15 mg/kg	214, <del>215</del> , <b>XS256, XS253</b>	Adopt
Caramel II, sulfite caramel	150b	500 mg/kg	528, <b>XS253</b>	Adopt
Caramel III, ammonia caramel	150c	500 mg/kg	<b>XS253</b>	Adopt
Caramel IV, sulfite ammonia caramel	150d	500 mg/kg	214, <b>XS253</b>	Adopt
Carmines	120	500 mg/kg	161, 178, <b>XS253</b>	Adopt
Carotenes, <i>beta</i> -, vegetable	160a(ii)	1000 mg/kg	<b>XS253</b>	Adopt
Carotenoids	160a(i), (iii), e, f	35 mg/kg		Already aligned, with both CXS 253 & CXS 256, for information only

Beta-Carotene-rich extract from <i>Dunaliella Salina</i>	160(a)(iv)	35 mg/kg	XS253, XS256	DRAFT, Step 2
Curcumin	100(i)	10 mg/kg	528, <b>D253</b>	Adopt
Diacetyltartaric and fatty acid esters of glycerol	472e	10000 mg/kg	<b>359, H253</b>	Adopt
Ethylene diamine tetra acetates	385, 386	100 mg/kg	21, <b>XS253</b>	Adopt
Hydroxybenzoates, Para-	214, 218	300 mg/kg	27, XS256, <b>XS253</b>	Adopt
Isopropyl citrates	384	100 mg/kg	<b>XS253</b>	Adopt
Lauric arginate ethyl ester	243	200 mg/kg	244, 245, <b>XS256, XS253</b>	Adopt
Lycopene, tomato	160d(ii)	10000 mg/kg	<b>XS253</b>	DRAFT, Step 3
Paprika extract	160c(ii)	40 mg/kg	39, <b>XS253</b>	DRAFT, Step 2
Phosphates	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	2200 mg/kg	33, 530, <b>E253, F253</b>	Adopt
Polydimethylsiloxane	900a	10 mg/kg	152, <b>I253</b>	Adopt
Polyglycerol esters of fatty acids	475	5000 mg/kg	359, <b>H253</b>	Adopt
Polysorbates	432-436	10000 mg/kg	360, 364, <b>H253</b>	Adopt
Propyl gallate	310	200 mg/kg	15, 430, <b>B253, B256</b>	Adopt
Propylene glycol esters of fatty acids	477	20000 mg/kg	<b>XS253</b>	Adopt
Riboflavins	101(i), (ii), (iii)	300 mg/kg	<b>XS253</b>	Adopt
Sorbates	200, 202, 203	2000 mg/kg	42, 529, <b>G253</b>	Adopt
Sorbitan esters of fatty acids	491-495	10000 mg/kg	359, <b>H253</b>	Adopt
Stearoyl lactylates	481(i), 482(i)	10000 mg/kg	<b>359, H253</b>	Adopt
Stearyl citrate	484	100 mg/kg	15, <b>XS253</b>	Adopt
Sucrose esters	473, 473a, 474	10000 mg/kg	360, <b>H253</b>	Adopt
Tertiary butylhydroquinone	319	200 mg/kg	15, 430, <b>XS253, B256</b>	Adopt
Thermally oxidized soya bean oil interacted with mono- and diglycerides of fatty acids	479	5000 mg/kg	531, <b>XS253</b>	Adopt
Thiodipropionates	388, 389	200 mg/kg	46, <b>XS253</b>	Adopt
Zeaxanthin, synthetic	161h(i)	100 mg/kg	XS253	DRAFT, Step 4

## NOTES

**XS253** Excluding products conforming to the Standard for Dairy Fat Spreads (CXS 253-2006).

**A253** Except for use in products conforming to the Standard for Dairy Fat Spreads (CXS 253-2006) at 20 mg/kg.

**B253** Except for use in products conforming to the Standard for Dairy Fat Spreads (CXS 253-2006), only intended for cooking purposes: propyl gallate (INS 310) at 200 mg/kg, butylated hydroxyanisole (INS 320) at 200 mg/kg or butylated hydroxytoluene (INS 321) at 75 mg/kg, singly or in combination at 200 mg/kg.

- D253** Except for use in products conforming to the Standard for Dairy Fat Spreads (CXS 253-2006), at 5 mg/kg.
- E253** Except for use in products conforming to the Standard for Dairy Fat Spreads (CXS 253-2006): sodium dihydrogen phosphate (INS 339(i)), disodium hydrogen phosphate (INS 339(ii)), trisodium phosphate (INS 339(iii)), potassium dihydrogen phosphate (INS 340(i)), dipotassium hydrogen phosphate (INS 340(ii)), tripotassium phosphate (INS 340(iii)), calcium dihydrogen phosphate (INS 341(i)), calcium hydrogen phosphate (INS 341(ii)), tricalcium phosphate (INS 341(iii)), ammonium dihydrogen phosphate (INS 342(i)), diammonium hydrogen phosphate (INS 342(ii)), magnesium dihydrogen phosphate (INS 343(i)), magnesium hydrogen phosphate (INS 343(ii)), trimagnesium phosphate (INS343(iii)), Disodium diphosphate (INS 450(i)), trisodium diphosphate (INS 450(ii)), tetrasodium diphosphate (INS 450(iii)), tetrapotassium diphosphate (INS 450(v)), dicalcium phosphate (INS 450(vi)), calcium dihydrogen diphosphate (INS 450(vii)), magnesium dihydrogen diphosphate (INS 450(ix)), pentasodium triphosphate (INS 451(i)), pentapotassium triphosphate (INS 451(ii)), sodium polyphosphate (INS 452(i)), potassium polyphosphate (INS 452(ii)), sodium calcium polyphosphate (INS 452(iii)), calcium polyphosphate (INS 452(iv)), ammonium polyphosphate (INS 452(v)), as stabilizers and/or thickeners only, singly or in combination for dairy fat spreads with less than 70% milk fat content only, at 880 mg/kg.
- F253** Except for use in products conforming to the Standard for Dairy Fat Spreads (CXS 253-2006): phosphoric acid (INS 338), sodium dihydrogen phosphate (INS 339(i)), disodium hydrogen phosphate (INS 339(ii)), trisodium phosphate (INS 339(iii)), potassium dihydrogen phosphate (INS 340(i)), dipotassium hydrogen phosphate (INS 340(ii)), tripotassium phosphate (INS 340(iii)), calcium dihydrogen phosphate (INS 341(i)), calcium hydrogen phosphate (INS 341(ii)), tricalcium phosphate (INS 341(iii)), ammonium dihydrogen phosphate (INS 342(i)), diammonium hydrogen phosphate (INS 342(ii)), magnesium dihydrogen phosphate (INS 343(i)), magnesium hydrogen phosphate (INS 343(ii)), trimagnesium phosphate (INS343(iii)), disodium diphosphate (INS 450(i)), trisodium diphosphate (INS 450(ii)), tetrasodium diphosphate (INS 450(iii)), tetrapotassium diphosphate (INS 450(v)), dicalcium phosphate (INS 450(vi)), calcium dihydrogen diphosphate (INS 450(vii)), magnesium dihydrogen diphosphate (INS 450(ix)), pentasodium triphosphate (INS 451(i)), pentapotassium triphosphate (INS 451(ii)), sodium polyphosphate (INS 452(i)), potassium polyphosphate (INS 452(ii)), sodium calcium polyphosphate (INS 452(iii)), calcium polyphosphate (INS 452(iv)), ammonium polyphosphate (INS 452(v)), for use as acidity regulators only, singly or in combination at 880 mg/kg.
- G253** Except for use in products conforming to the Standard for Dairy Fat Spreads (CXS 253-2006), at 2000 mg/kg for fat contents <59%, and at 1000 mg/kg for fat contents ≥59%.
- H253** Except for use in products conforming to the Standard for Dairy Fat Spreads (CXS 253-2006), as an emulsifier only.
- I253** Except for use in products conforming to the Standard for Dairy Fat Spreads (CXS 253-2006), only in dairy fat spreads as an antifoaming agent.
- B256** For use in products conforming to the Standard for Fat Spreads and Blended Spreads (CXS 256-2007): propyl gallate (INS 310), tertiary butylhydroquinone (INS 319), butylated hydroxyanisole (INS 320) and butylated hydroxytoluene (INS 321), singly or in combination at 200 mg/kg.

for information:

- 529 For use in products conforming to the Standard for Fat Spreads and Blended Spreads (CXS 256-2007); if benzoates and sorbates are used in combination, the combined use shall not exceed 2000 mg/kg of which the benzoic acid portion shall not exceed 1000 mg/kg.

## FOOD CATEGORY 01.6.1

*Standard for Mozzarella (CXS 262-2006)*

Food category 01.6.1 Unripened cheese				
Additive	INS	Max Level	Notes	Recommendations
Advantame	969	10 mg/kg	<u>XS262</u>	DRAFT, Step 2
Annatto extracts – norbixin-based	160b(ii)	25 mg/kg	185, 485, XS273, <b>XS262</b>	Adopt
Aspartame	954	1000 mg/kg	191, 201, 478, XS221, XS273, XS275, <b>XS262</b>	Entry already made, due to CCFA52
Azorubine (Carmoisine)	122	GMP	3, <u>XS262</u>	DRAFT, Step 7
Brilliant Black (Black PN)	151	GMP	3, <u>XS262</u>	DRAFT, Step 7
Brown HT	155	GMP	3, <u>XS262</u>	DRAFT, Step 7
Calcium silicate	552	GMP	488, <b>D262</b> , XS273, XS275	Adopt
Canthaxanthin	161g	15 mg/kg	201, XS221, XS273, XS275, <b>XS262</b>	Adopt
Caramel II, sulfite caramel	150b	50000 mg/kg	<u>XS262</u>	DRAFT, Step 4
Caramel III, ammonia caramel	150c	15000 mg/kg	201, XS221, XS273, XS275, <b>XS262</b>	Adopt
Caramel IV, sulfite ammonia caramel	150d	50000 mg/kg	201, XS221, XS273, XS275, <b>XS262</b>	Adopt
Carotenes, beta-, vegetable	160a(ii)	600 mg/kg	<u>XS262</u>	Adopt
Beta-Carotene-rich extract from <i>Dunaliella Salina</i>	160a(iv)	100 mg/kg	XS221, XS262, XS273, XS275, XS283	DRAFT, Step 2
Carotenoids	160a(i),a(iii),e,f	100 mg/kg	489, 490, XS273, <b>XS262</b>	Adopt
Chlorophylls and chlorophyllins, copper complexes	141(i), (ii)	50 mg/kg	161, 484, XS273, XS275, <b>A262</b>	Adopt Note that GSFA EWG also proposing different ML and notes, so coordination needed
Curcumin	100(i)	500 mg/kg	3, <u>XS262</u>	DRAFT, Step 4
Indigotine (Indigo carmine)	132	200 mg/kg	3, XS221, XS273, XS275, <b>XS262</b>	Adopt
Lauric arginate ethyl ester	243	200 mg/kg	XS221, XS273, XS275, <b>XS262</b>	Adopt
Lutein from <i>Tagetes erecta</i>	160b(i)	GMP	<u>XS262</u>	DRAFT, Step 4
Magnesium silicate, synthetic	553(i)	GMP	488, <b>D262</b> , XS273, XS275	Adopt
Natamycin (Pimaricin)	235	40 mg/kg	3, 80, 486, XS273, XS275, <b>B262</b>	Adopt
Nisin	234	12.5 mg/kg	233, <b>B262</b>	Adopt



Nitrates	251, 252	40 mg/kg	30, <u>XS262</u>	Maintain at Step 7 CCFA EWG investigating nitrates and nitrites, on hold
Paprika extract	160c(ii)	15 mg/kg	39, <u>XS262</u>	DRAFT, Step 2
Phosphates	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	4400 mg/kg	33, 487, 495, 496, <u>C262, E262</u>	Adopt
Polysorbates	432-436	80 mg/kg	38, XS221, XS273, XS275, <u>XS262</u>	Adopt
Ponceau 4R (Cochineal red A)	124	100 mg/kg	3, 161, XS221, XS273, XS275, <u>XS262</u>	Adopt
Quinoline yellow	104	GMP	3, <u>XS262</u>	DRAFT, Step 7
Riboflavins	101(i), (ii), (iii)	300 mg/kg	491, XS273, XS275, <u>XS262</u>	Adopt
Silicon dioxide, amorphous	551	GMP	3, 488, <u>D262</u> , XS273, XS275	Adopt
Sorbates	200, 202, 203	1000 mg/kg	42, 223, 492, 494, <u>B262</u>	Adopt
Sunset yellow FCF	110	300 mg/kg	3, XS221, XS273, XS275, <u>XS262</u>	Adopt
Talc	553(iii)	GMP	3, 488, <u>D262</u> , XS273, XS275	Adopt
Tartrates	334, 335(ii), 337	1500 mg/kg	45, 351, <u>XS262</u>	Adopt
Tartrazine	102	300 mg/kg	3, <u>XS262</u>	DRAFT, Step 7
Tocopherols	307a, b, c	200 mg/kg	168, 351, XS221, XS273, <u>XS262</u>	Adopt
Zeaxanthin, synthetic	161h(i)	100 mg/kg	<u>XS262</u>	DRAFT, Step 4

## NOTES

**XS262** **Excluding products conforming to the Standard for Mozzarella (CXS 262-2006).**

**A262** **Except for use in products conforming to the Standard for Mozzarella (CXS 262-2006) at 5 mg/kg, in cheese mass only, to obtain the colour characteristics of the product.**

**B262:** **Includes use in products conforming to the Standard for Mozzarella (CXS 262-2006) except for the surface treatment of high moisture products packaged in liquid, noting the functional class table in CXS 262-2006.**

**C262** **Except for use in products conforming to the Standard for Mozzarella (CXS 262-2006): sodium dihydrogen phosphate (INS 339(i)), disodium hydrogen phosphate (INS 339(ii)), trisodium phosphate (INS 339(iii)), potassium dihydrogen phosphate (INS 340(i)), dipotassium hydrogen phosphate (INS 340(ii)), tripotassium phosphate (INS 340(iii)), calcium dihydrogen phosphate (INS 341(i)), calcium hydrogen phosphate (INS 341(ii)), tricalcium phosphate (INS 341(iii)), ammonium dihydrogen phosphate (INS 342(i)), diammonium hydrogen phosphate (INS 342(ii)), magnesium dihydrogen phosphate (INS 343(i)), magnesium hydrogen phosphate (INS 343(ii)), trimagnesium phosphate (INS 343(iii)), disodium diphosphate (INS 450(i)), trisodium**

diphosphate (INS 450(ii)), tetrasodium diphosphate (INS 450(iii)), tetrapotassium diphosphate (INS 450(v)), dicalcium diphosphate (INS 450(vi)), calcium dihydrogen phosphate (INS 450(vii)), magnesium dihydrogen diphosphate (INS 450(ix)), pentasodium triphosphate (INS 451(i)), pentapotassium triphosphate (INS 451(ii)), sodium polyphosphate (INS 452(i)), potassium polyphosphate (INS 452(ii)), sodium calcium polyphosphate (INS 452(iii)), calcium polyphosphate (INS 452(iv)), ammonium polyphosphate (INS 452(v)), as stabilizers at 4400 mg/kg as phosphorus, singly or in combination, in cheese mass only.

**D262** Except for use in products conforming to the Standard for Mozzarella (CXS 262-2006): calcium silicate (INS 552), magnesium silicate, synthetic (INS 553(i)) and silicon dioxide, amorphous (INS 551) for the surface treatment of sliced, cut, shredded or grated low moisture Mozzarella or for the surface treatment of shredded and/or diced high moisture Mozzarella, as anticaking agents only at 10,000 mg/kg, singly or in combination, as silicon dioxide.

**E262** Except for use in products conforming to the Standard for Mozzarella (CXS 262-2006): phosphoric acid (INS 338) sodium dihydrogen phosphate (INS 339(i)), disodium hydrogen phosphate (INS 339(ii)), trisodium phosphate (INS 339(iii)), potassium dihydrogen phosphate (INS 340(i)), dipotassium hydrogen phosphate (INS 340(ii)), tripotassium phosphate (INS 340(iii)), calcium dihydrogen phosphate (INS 341(i)), calcium hydrogen phosphate (INS 341(ii)), tricalcium phosphate (INS 341(iii)), ammonium dihydrogen phosphate (INS 342(i)), diammonium hydrogen phosphate (INS 342(ii)), magnesium dihydrogen phosphate (INS 343(i)), magnesium hydrogen phosphate (INS 343(ii)), trimagnesium phosphate (INS 343(iii)), disodium diphosphate (INS 450(i)), trisodium diphosphate (INS 450(ii)), tetrasodium diphosphate (INS 450(iii)), tetrapotassium diphosphate (INS 450(v)), dicalcium diphosphate (INS 450(vi)), calcium dihydrogen diphosphate (INS 450(vii)), magnesium dihydrogen diphosphate (INS 450 (ix)), pentasodium triphosphate (INS 451(i)), pentapotassium triphosphate (INS 451(ii)), sodium polyphosphate (INS 452(i)), potassium polyphosphate (INS 452(ii)), sodium calcium polyphosphate (INS 452(iii)), calcium polyphosphate (INS 452(iv)), ammonium polyphosphate (INS 452(v)), as acidity regulators at 880 mg/kg as phosphorus, singly or in combination, in cheese mass only.

### FOOD CATEGORY 01.3.1

Standard for Evaporated Milks – CXS 281-1971

and

Standard for Sweetened Condensed Milks – CXS 282-1971

Food category 01.3.1: Condensed milk (plain)				
Additive	INS	Max Level	Notes	Recommendations
Phosphates	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	880 mg/kg	33, <b>A281282</b>	Adopt

”

### NOTE

**A281282** Except for use in products conforming to the Standards for Evaporated Milks (CXS 281-1971) and Sweetened Condensed Milks (CXS 282-1971): phosphoric acid (INS 338), sodium dihydrogen phosphate (INS 339(i)), disodium hydrogen phosphate (INS 339(ii)), trisodium phosphate (INS 339(iii)), potassium dihydrogen phosphate (INS 340(i)), dipotassium hydrogen phosphate (INS 340(ii)), tripotassium phosphate (INS 340(iii)), calcium dihydrogen phosphate

(INS 341(i)), calcium hydrogen phosphate (INS 341(ii)), tricalcium phosphate (INS 341(iii)), ammonium dihydrogen phosphate (INS 342(i)), diammonium hydrogen phosphate (INS 342(ii)), magnesium dihydrogen phosphate (INS 343(i)), magnesium hydrogen phosphate (INS 343(ii)), trimagnesium phosphate (INS343(iii)), disodium diphosphate (INS 450(i)), trisodium diphosphate (INS 450(ii)), tetrasodium diphosphate (INS 450(iii)), tetrapotassium diphosphate (INS 450(v)), dicalcium diphosphate (INS 450(vi)), calcium dihydrogen diphosphate (INS 450(vii)), magnesium dihydrogen diphosphate (INS 450 (ix)), pentasodium triphosphate (INS 451(i)), pentapotassium triphosphate (INS 451(ii)), sodium polyphosphate (INS 452(i)), potassium polyphosphate (INS 452(ii)), sodium calcium polyphosphate (INS 452(iii)), calcium polyphosphate (INS 452(iv)), ammonium polyphosphate (INS 452(v)), as acidity regulators only, at 1000 mg/kg as phosphorous, singly or in combination.

*Standard for Cream and Prepared Creams – CXS 288-1976*

#### FOOD CATEGORY 01.4

Food category 01.4 cream (plain) and the like				
Additive	INS	Max Level	Notes	Recommendations
Phosphates	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	2200 mg/kg	33, <u>D288</u>	Adopt

#### FOOD CATEGORY 01.4.1

Food category 01.4.1 Pasteurised cream (plain)				
Additive	INS	Max Level	Notes	Recommendations
Beet red	162	GMP	<u>XS288</u>	DRAFT, Step 7
Caramel I – plain caramel	150a	GMP	<u>XS288</u>	DRAFT, Step 7
Chlorophylls	140	GMP	<u>XS288</u>	DRAFT, Step 7
Erythritol	968	600000 mg/kg	<u>XS288</u>	DRAFT, Step 4
Lactitol	966	30000 mg/kg	<u>XS288</u>	DRAFT, Step 4
Maltitol	965(i)	300000 mg/kg	<u>XS288</u>	DRAFT, Step 4
Maltitol syrup	965(ii)	300000 mg/kg	<u>XS288</u>	DRAFT, Step 4
Sorbitol	420(i)	200000 mg/kg	<u>XS288</u>	DRAFT, Step 4
Sorbitol syrup	420(ii)	200000 mg/kg	<u>XS288</u>	DRAFT, Step 4
Tamarind seed polysaccharide	437	GMP	236	Entry already made, due to CCFA52
Titanium dioxide	171	GMP	<u>XS288</u>	DRAFT, Step 7
Xylitol	967	30000 mg/kg	<u>XS288</u>	DRAFT, Step 4

#### FOOD CATEGORY 01.4.2

Food category 01.4.2 Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)				
Additive	INS	Max Level	Notes	Recommendations
Beet red	162	GMP	<u>XS288</u>	DRAFT, Step 7
Caramel I – plain caramel	150a	GMP	<u>XS288</u>	DRAFT, Step 7
Chlorophylls	140	GMP	<u>XS288</u>	DRAFT, Step 7
Diacetyltartaric and fatty acid esters of glycerol	472e	6000 mg/kg	<u>C288</u>	Adopt
Erythritol	968	600000 mg/kg	<u>XS288</u>	DRAFT, Step 4
Lactitol	966	30000 mg/kg	<u>XS288</u>	DRAFT, Step 4

Lycopene, tomato	160d(i)	5000 mg/kg	<u>XS288</u>	DRAFT, Step 3
Maltitol	965(i)	300000 mg/kg	<u>XS288</u>	DRAFT, Step 4
Maltitol syrup	965(ii)	300000 mg/kg	<u>XS288</u>	DRAFT, Step 4
Nitrous oxide	942	GMP	59 & 278	Adopt
<b>Propylene glycol alginate</b>	<b>405</b>	<b>5000 mg/kg</b>	<b>E288</b>	Adopt
<b>Sorbitan esters of fatty acids</b>	<b>491-495</b>	<b>5000 mg/kg</b>	<b>F288</b>	Adopt
Sorbitol	420(i)	200000 mg/kg	<u>XS288</u>	DRAFT, Step 4
Sorbitol syrup	420(ii)	200000 mg/kg	<u>XS288</u>	DRAFT, Step 4
Sucrose esters	473, 473a, 474	5000 mg/kg	<b>H288</b>	Adopt
Tamarind seed polysaccharide	437	GMP		Entry already made, due to CCFA52
Titanium dioxide	171	GMP	<u>XS288</u>	DRAFT, Step 7
Xylitol	967	30000 mg/kg	<u>XS288</u>	DRAFT, Step 4

### FOOD CATEGORY 01.4.3

<b>Food category 01.4.3 Clotted cream (plain)</b>				
<b>Additive</b>	<b>INS</b>	<b>Max Level</b>	<b>Notes</b>	<b>Recommendations</b>
Diacetyltartaric and fatty acid esters of glycerol	472e	5000 mg/kg	<u>G288</u>	Adopt
Nisin	234	10 mg/kg	<u>XS288</u>	Adopt
Propylene glycol alginate	405	5000 mg/kg	<u>G288</u>	Adopt
<b>Sorbitan esters of fatty acids</b>	<b>491-495</b>	<b>5000 mg/kg</b>	<b>F288</b>	Adopt
<b>Sucrose esters</b>	<b>473, 473a, 474</b>	<b>5000 mg/kg</b>	<b>F288</b>	Adopt

### NOTES

**XS288** Excluding products conforming to the Standard for Cream and Prepared Creams (CXS 288-1976).

**B288** For use in reconstituted cream, recombined cream, prepackaged liquid cream, whipping cream, cream packed under pressure and whipped cream products conforming to the Standard for Cream and Prepared Creams (CXS 288-1976) as an emulsifier, stabilizer and thickener only.

**C288:** Except for use in products conforming to the Standard for Cream and Prepared Creams (CXS 288-1976) as a stabilizer and thickener, at 5,000 mg/kg.

**D288** Except for use in products conforming to the Standard for Creams and Prepared Creams (CXS 288-1976): sodium dihydrogen phosphate (INS 339(i)), disodium hydrogen phosphate (INS 339(ii)), trisodium phosphate (INS 339(iii)), potassium dihydrogen phosphate (INS 340(i)), dipotassium hydrogen phosphate (INS 340(ii)), tripotassium phosphate (INS 340(iii)), calcium dihydrogen phosphate (INS 341(i)), calcium hydrogen phosphate (INS 341(ii)), tricalcium phosphate (INS 341(iii)), ammonium dihydrogen phosphate (INS 342(i)), diammonium hydrogen phosphate (INS 342(ii)), magnesium dihydrogen phosphate (INS 343(i)), magnesium hydrogen phosphate (INS 343(ii)), trimagnesium phosphate (INS 343(iii)), disodium diphosphate (INS 450(i)), trisodium diphosphate (INS 450(ii)), tetrasodium diphosphate (INS 450(iii)), tetrapotassium diphosphate (INS 450(v)), dicalcium phosphate (INS 450(vi)), calcium dihydrogen diphosphate (INS 450(vii)), magnesium dihydrogen diphosphate (INS 450(ix)), pentasodium triphosphate (INS 451(i)), pentapotassium triphosphate (INS 451(ii)), sodium polyphosphate (INS 452(i)), potassium polyphosphate (INS 452(ii)), sodium calcium polyphosphate (INS 452(iii)), calcium polyphosphate (INS 452(iv)), ammonium polyphosphate

**(INS 452(v)) and bone phosphate (INS 542), singly or in combination as stabilizers and thickeners only, at 1,100 mg/kg.**

**E288 For use in products conforming to the Standard for Cream and Prepared Creams (CXS 288-1976) only, as a stabilizer and thickener.**

**F288 For use in products conforming to the Standard for Cream and Prepared Creams (CXS 288-1976) only, as an emulsifier.**

**G288 Except for use in products conforming to the Standard for Cream and Prepared Creams (CXS 288-1976) as a stabilizer and thickener.**

**H288 Except for use in products conforming to the Standard for Cream and Prepared Creams (CXS 288-1976) as an emulsifier.**

236 Excluding **reconstituted cream, recombined cream, prepackaged liquid cream** products conforming to the Standard for Cream and Prepared Creams (reconstituted cream, recombined cream, prepackaged liquid cream) (CODEX STAN **CXS** 288-1976).

*Standard for Dairy Permeate Powders (CXS 331 – 2017)*

#### FOOD CATEGORY 01.8

<b>Food category 01.8: Whey and whey products, excluding whey cheeses</b>				
<b>Additive</b>	<b>INS</b>	<b>Max Level</b>	<b>Notes</b>	<b>Recommendations</b>
Tocopherols	307a, b, c	200 mg/kg	<b><u>XS331</u></b>	Adopt

#### FOOD CATEGORY 01.8.2

<b>Food category 01.8.2: Dried whey and whey products, excluding whey cheeses</b>				
<b>Additive</b>	<b>INS</b>	<b>Max Level</b>	<b>Notes</b>	<b>Recommendations</b>
Annatto extracts, bixin-based	160b(i)	20 mg/kg	8, <b><u>XS331</u></b>	DRAFT, Step 4
Annatto extracts, norbixin-based	160b(ii)	20 mg/kg	185, <b><u>XS331</u></b>	DRAFT, Step 4
Benzoyl peroxide	928	100 mg/kg	147, <b><u>XS331</u></b>	Adopt
Calcium carbonate	170(i)	10000 mg/kg	<b><u>XS331</u></b>	Adopt
Calcium chloride	509	GMP	<b><u>XS331</u></b>	Adopt
Calcium hydroxide	526	GMP	<b><u>XS331</u></b>	Adopt
Calcium silicate	552	10000 mg/kg	<b><u>XS331</u></b>	Adopt
Hydroxypropyl distarch phosphate	1442	10000 mg/kg	<b><u>XS331</u></b>	Adopt
Lecithin	322(i)	GMP	<b><u>XS331</u></b>	Adopt
Magnesium carbonate	504(i)	10000 mg/kg	<b><u>XS331</u></b>	Adopt
Magnesium oxide	530	10000 mg/kg	<b><u>XS331</u></b>	Adopt
Magnesium silicate, synthetic	553(i)	10000 mg/kg	<b><u>XS331</u></b>	Adopt
Microcrystalline cellulose (Cellulose gel)	460(i)	10000 mg/kg	<b><u>XS331</u></b>	Adopt
Phosphates	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	4400 mg/kg	33, <b><u>XS331</u></b>	Adopt

Potassium carbonate	501(i)	GMP	<u>XS331</u>	Adopt
Potassium chloride	508	GMP	<u>XS331</u>	Adopt
Potassium dihydrogen citrate	332(i)	GMP	<u>XS331</u>	Adopt
Potassium hydrogen carbonate	501(ii)	GMP	<u>XS331</u>	Adopt
Potassium hydroxide	525	GMP	<u>XS331</u>	Adopt
Powdered cellulose	460(ii)	10000 mg/kg	<u>XS331</u>	Adopt
Silicon dioxide, amorphous	551	10000 mg/kg	<u>XS331</u>	Adopt
Sodium aluminium silicate	554	1140 mg/kg	6, <u>XS331</u>	Adopt
Sodium carbonate	500(i)	GMP	<u>XS331</u>	Adopt
Sodium dihydrogen citrate	331(i)	GMP	<u>XS331</u>	Adopt
Sodium hydrogen carbonate	500(ii)	GMP	<u>XS331</u>	Adopt
Sodium hydroxide	524	GMP	<u>XS331</u>	Adopt
Sodium sesquicarbonate	500(iii)	GMP	<u>XS331</u>	Adopt
Talc	553(iii)	10000 mg/kg	<u>XS331</u>	Adopt
Tripotassium citrate	332(ii)	GMP	<u>XS331</u>	Adopt
Trisodium citrate	331(iii)	GMP	<u>XS331</u>	Adopt

**NOTE**

**XS331** **Excluding products conforming to the Standard for Dairy Permeate Powders (CXS 331-2017).**

**C PROPOSED AMENDMENTS TO TABLE 3**

Standard for Milk Powders and Cream Powder (CXS 207-1999)

and

Standard for Edible Casein Products (CXS 290-1995)

**Section 2 of Table 3**

In the case of the *Standard for Milk powders and cream powder (CXS 207-1999)* the intention of the commodity committee has been to allow only certain Table 3 additives

In the case of the *Standard for Edible Casein Products (CXS 290-1995)* the intention of the commodity committee has been to allow only certain Table 3 additives.

Therefore it is proposed to add the following to Section 2 of the Annex to Table 3 of the GSFA

<b>01.5.1</b>	Milk powder and cream powder (plain)
	Only certain Table 3 additives (as indicated in Table 3) are acceptable for use in foods conforming to these standards
<b>Codex standards</b>	Milk powders and cream powder (CXS 207-1999) Edible Casein Products (CXS 290-1995)

**AMENDMENTS TO TABLE 3**

<b>INS No.</b>	<b>Additive</b>	<b>Functional Class</b>	<b>Year Adopted</b>	<b>Specific allowance in the following commodity standards<sup>1</sup></b>
503(i)	Ammonium carbonate	Acidity regulator, Raising agent	1999	<b><u>CS 290-1995</u></b>

503(ii)	Ammonium hydrogen carbonate	Acidity regulator, Raising agent	1999	<u>CS 290-1995</u>
527	Ammonium hydroxide	Acidity regulator	1999	<u>CS 290-1995</u>
263	Calcium acetate	Acidity regulator, Preservative, Stabilizer	1999	<u>CS 290-1995</u>
170(i)	Calcium carbonate	Acidity regulator, Anticaking agent, Colour, Firming agent, Flour treatment agent, Stabilizer	1999	<u>CS 290-1995</u>
509	Calcium chloride	Firming agent, Stabilizer, Thickener	1999	<u>CS 207-1999</u>
526	Calcium hydroxide	Acidity regulator, Firming agent	1999	<u>CS 290-1995</u>
327	Calcium lactate	Acidity regulator, Emulsifying salt, Firming agent, Flour treatment agent, Thickener	1999	<u>CS 290-1995</u>
322(i)	Lecithin	Antioxidant, Emulsifier, Flour treatment agent	1999	<u>CS 207-1999, CS 290-1995</u>
<b>322(ii)</b>	<b><u>Lecithin, partially hydrolysed</u></b>	<b><u>Antioxidant, Emulsifier</u></b>		<b><u>CS 207-1999, CS 290-1995</u></b>
504(i)	Magnesium carbonate	Acidity regulator, Anticaking agent, Colour retention agent, Flour treatment agent	1999	<u>CS 290-1995</u>
528	Magnesium hydroxide	Acidity regulator, Colour retention agent	1999	<u>CS 290-1995</u>
504(ii)	Magnesium hydroxide carbonate	Acidity regulator, Anticaking agent, Carrier, Colour retention agent	1999	<u>CS 290-1995</u>
329	Magnesium lactate, DL-	Acidity regulator, Flour treatment agent	1999	<u>CS 290-1995</u>
471	Mono- and di-glycerides of fatty acids	Antifoaming agent, Emulsifier, Glazing agent, Stabilizer	1999	<u>CS 207-1999, CS 290-1995</u>
261(i)	Potassium acetate	Acidity regulator, Preservative	1999	<u>CS 290-1995</u>
501(i)	Potassium carbonate	Acidity regulator, Stabilizer	1999	<u>CS 207-1999, CS 290-1995</u>
508	Potassium chloride	Firming agent, Flavour enhancer, Stabilizer, Thickener	1999	<u>CS 207-1999</u>
332(i)	Potassium dihydrogen citrate	Acidity regulator, Emulsifying salt, Sequestrant, Stabilizer	1999	<u>CS 207-1999, CS 290-1995</u>
501(ii)	Potassium hydrogen carbonate	Acidity regulator, Raising agent, Stabilizer	1999	<u>CS 207-1999, CS 290-1995</u>
525	Potassium hydroxide	Acidity regulator	1999	<u>CS 290-1995</u>
326	Potassium lactate	Acidity regulator, Antioxidant, Emulsifier, Humectant	1999	<u>CS 290-1995</u>
262(i)	Sodium acetate	Acidity regulator, Preservative, Sequestrant	1999	<u>CS 290-1995</u>
500(i)	Sodium carbonate	Acidity regulator, Anticaking agent, Emulsifying salt, Raising agent, Stabilizer, Thickener	1999	<u>CS 207-1999, CS 290-1995</u>

331(i)	Sodium dihydrogen citrate	Acidity regulator, Emulsifier, salt, Stabilizer	1999	<u>CS207-1999, CS 290-1995</u>
500(ii)	Sodium hydrogen carbonate	Acidity regulator, Anticaking agent, Raising agent, Stabilizer, Thickener	1999	<u>CS 207-1999, CS 290-1995</u>
524	Sodium hydroxide	Acidity regulator	1999	<u>CS 290-1995</u>
325	Sodium lactate	Acidity regulator, Antioxidant, Bulking agent, Emulsifier, Emulsifying salt, Humectant, Thickener	1999	<u>CS 290-1995</u>
500(iii)	Sodium sesquicarbonate	Acidity regulator, Anticaking agent, Raising Agent	1999	<u>CS 207-1999, CS 290-1995</u>
380	Triammonium citrate	Acidity regulator	1999	<u>CS 290-1995</u>
333(iii)	Tricalcium citrate	Acidity regulator, Antioxidant, Emulsifying salt, Firming agent, Sequestrant, Stabilizer	1999	<u>CS 290-1995</u>
332(ii)	Tripotassium citrate	Acidity regulator, Antioxidant, Emulsifying salt, Sequestrant, Stabilizer	1999	<u>CS 207-1999, CS 290-1995</u>
331(iii)	Trisodium citrate	Acidity regulator, Emulsifier, salt, Stabilizer	1999	<u>CS207-1999, CS 290-1995</u>

Standard for Fermented Milks (CXS 243-2003)

**Section 2 of Table 3**

In the case of the *Standard for Fermented Milks* (CXS 243-2003) the intention of the commodity committee has been to allow only certain Table 3 additives, as detailed in the Standard, taking precedence over the footnote to the annex to Table 3, linked to food category 01.2.

Therefore it is proposed to add the following to Section 2 of the Annex to Table 3 of the GSFA.

Additional entries are also required to Table 3, as noted below.

<b>01.1.4</b>	Flavoured fluid milk drinks
	Acidity regulators, colours, emulsifiers, <b>and</b> packaging gases <del>and preservatives (only for fermentation products)</del> listed in Table 3 are acceptable for use in foods conforming to this food category in this standard, as further detailed in the functional class table in the standard. Certain carbonating agents, flavour enhancers, stabilisers, sweeteners and thickeners as listed in Table 3 are also acceptable for use in flavoured products only conforming to this standard.
<b>Codex standards</b>	Fermented Milks (CXS 243-2003)

<b>01.2.1.2</b>	Fermented milks (plain), heat treated after fermentation
	Acidity regulators and packaging gases, listed in Table 3 are acceptable for use in foods conforming to this food category in this standard, as further detailed in the functional class table in the standard. Certain carbonating agents, stabilizers and thickeners as listed in Table 3 are also acceptable for use in foods conforming to this food category in this standard.



<b>Codex standards</b>	Fermented Milks (CXS 243-2003)
<b>01.7</b>	Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)
	Acidity regulators, colours, emulsifiers, packaging gases and preservatives (only for heat treated after fermentation products) listed in Table 3 are acceptable for use in foods conforming to this food category in this standard, as further detailed in the functional class table in the standard. Certain carbonating agents, flavour enhancers, stabilisers, sweeteners and thickener as listed in Table 3 are also acceptable for use in flavoured products only conforming to this standard.
<b>Codex standards</b>	Fermented Milks (CXS 243-2003)

### AMENDMENTS TO TABLE 3

INS No.	Additive	Functional Class	Year Adopted	Specific allowance in the following commodity standards <sup>1</sup>
472a	Acetic and fatty acid esters of glycerol	Emulsifier, Sequestrant, Stabilizer	1999	<u>CS 243-2003 (see functional class table and footnotes)</u>
1422	Acetylated distarch adipate	Emulsifier, Stabilizer, Thickener	1999	<u>CS 243-2003 (see functional class table and footnotes)</u>
1414	Acetylated distarch phosphate	Emulsifier, Stabilizer, Thickener	1999	<u>CS 243-2003 (see functional class table and footnotes)</u>
1451	Acetylated oxidised starch	Emulsifier, Stabilizer, Thickener	2005	<u>CS 243-2003 (see functional class table and footnotes)</u>
1401	Acid-treated starch	Emulsifier, Stabilizer, Thickener	1999	<u>CS 243-2003 (see functional class table and footnotes)</u>
406	Agar	Bulking agent, Carrier, Emulsifier, Gelling agent, Glazing agent, Humectant, Stabilizer, Thickener	1999	<u>CS 243-2003 (see functional class table and footnotes)</u>
400	Alginic acid	Bulking agent, Carrier, Emulsifier, Foaming agent, Gelling agent, Glazing agent, Humectant, Sequestrant, Stabilizer, Thickener	1999	<u>CS 243-2003 (see functional class table and footnotes)</u>
1402	Alkaline treated starch	Emulsifier, Stabilizer, Thickener	1999	<u>CS 243-2003 (see functional class table and footnotes)</u>
403	Ammonium alginate	Bulking agent, Carrier, Emulsifier,	1999	<u>CS 243-2003 (see functional</u>

		Foaming agent, Gelling agent, Glazing agent, Humectant, Sequestrant, Stabilizer, Thickener		<b><u>class table and footnotes)</u></b>
1403	Bleached starch	Emulsifier, Stabilizer, Thickener	1999	<b><u>CS 243-2003 (see functional class table and footnotes)</u></b>
629	Calcium 5'-guanylate	Flavour enhancer	1999	<b><u>CS 243-2003 (see functional class table and footnotes)</u></b>
633	Calcium 5'-inosinate	Flavour enhancer	1999	<b><u>CS 243-2003 (see functional class table and footnotes)</u></b>
634	Calcium ribonucleotides 5'-	Flavour enhancer	1999	<b><u>CS 243-2003 (see functional class table and footnotes)</u></b>
404	Calcium alginate	Antifoaming agent, Bulking agent, Carrier, Foaming agent, Gelling agent, Glazing agent, Humectant, Sequestrant, Stabilizer, Thickener	1999	<b><u>CS 243-2003 (see functional class table and footnotes)</u></b>
170(i)	Calcium carbonate	Acidity regulator, Anticaking agent, Colour, Firming agent, Flour treatment agent, Stabilizer	1999	<b><u>CS 243-2003 (see functional class table and footnotes)</u></b>
509	Calcium chloride	Firming agent, Stabilizer, Thickener	1999	<b><u>CS 243-2003 (see functional class table and footnotes)</u></b>
623	Calcium glutamate di-L-	Flavour enhancer	1999	<b><u>CS 243-2003 (see functional class table and footnotes)</u></b>
290	Carbon dioxide	Carbonating agent, Foaming agent, Packaging gas, Preservative, Propellant	1999	<b><u>CS 243-2003 (see functional class table and footnotes)</u></b>
410	Carob bean gum	Emulsifier, Stabilizer, Thickener	1999	<b><u>CS 243-2003 (see functional class table and footnotes)</u></b>
407	Carrageenan	Bulking agent, Carrier, Emulsifier, Gelling agent, Glazing agent, Humectant, Stabilizer, Thickener	1999	<b><u>CS 243-2003 (see functional class table and footnotes)</u></b>
472c	Citric and fatty esters of glycerol	Antioxidant, Emulsifier, Flour treatment agent,	1999	<b><u>CS 243-2003 (see functional</u></b>

		Sequestrant, Stabilizer		<b><u>class table and footnotes)</u></b>
468	Cross-linked sodium carboxymethyl cellulose (Cross-linked cellulose gum)	Stabilizer, Thickener	1999	<b><u>CS 243-2003 (see functional class table and footnotes)</u></b>
1400	Dextrins, roasted starch	Carrier, Emulsifier, Stabilizer, Thickener	1999	<b><u>CS 243-2003 (see functional class table and footnotes)</u></b>
628	Dipotassium 5'-guanylate-	Flavour enhancer	1999	<b><u>CS 243-2003 (see functional class table and footnotes)</u></b>
627	Disodium 5'-guanylate-	Flavour enhancer	1999	<b><u>CS 243-2003 (see functional class table and footnotes)</u></b>
631	Disodium 5'-inosinate	Flavour enhancer	1999	<b><u>CS 243-2003 (see functional class table and footnotes)</u></b>
635	Disodium 5'-ribonucleotides	Flavour enhancer	1999	<b><u>CS 243-2003 (see functional class table and footnotes)</u></b>
1412	Distarch phosphate	Emulsifier, Stabilizer, Thickener	1999	<b><u>CS 243-2003 (see functional class table and footnotes)</u></b>
968	Erythritol	Flavour enhancer, Humectant, Sweetener	2001	<b><u>CS 243-2003 (see functional class table and footnotes)</u></b>
467	Ethyl hydroxyethyl cellulose	Emulsifier, Stabilizer, Thickener	1999	<b><u>CS 243-2003 (see functional class table and footnotes)</u></b>
418	Gellan gum	Gelling agent, Stabilizer, Thickener		<b><u>CS 243-2003 (see functional class table and footnotes)</u></b>
620	Glutamic acid, L(+)-	Flavour enhancer	1999	<b><u>CS 243-2003 (see functional class table and footnotes)</u></b>
626	Guanylic acid, 5'-	Flavour enhancer	1999	<b><u>CS 243-2003 (see functional class table and footnotes)</u></b>
412	Guar gum	Emulsifier, Stabilizer, Thickener	1999	<b><u>CS 243-2003 (see functional class table and footnotes)</u></b>
414	Gum Arabic (Acacia gum)	Bulking agent, Carrier, Emulsifier, Glazing agent, Stabilizer, Thickener	1999	<b><u>CS 243-2003 (see functional class table and footnotes)</u></b>
463	Hydroxypropyl cellulose	Emulsifier, Foaming Agent, Glazing agent, Stabilizer, Thickener	1999	<b><u>CS 243-2003 (see functional class table and footnotes)</u></b>

1442	Hydroxypropyl distarch phosphate	Anticaking agent, Emulsifier, Stabilizer, Thickener	1999	<b><u>CS 243-2003</u></b> <b><u>(see functional class table and footnotes)</u></b>
464	Hydroxypropyl methyl cellulose	Bulking agent, Emulsifier, Glazing agent, Stabilizer, Thickener	1999	<b><u>CS 243-2003</u></b> <b><u>(see functional class table and footnotes)</u></b>
1440	Hydroxypropyl starch	Emulsifier, Stabilizer, Thickener	1999	<b><u>CS 243-2003</u></b> <b><u>(see functional class table and footnotes)</u></b>
630	Inosinic acid, 5'-	Flavour enhancer	1999	<b><u>CS 243-2003</u></b> <b><u>(see functional class table and footnotes)</u></b>
953	Isomalt (Hydrogenated isomaltulose)	Anticaking agent, Bulking agent, Flavour enhancer, Glazing agent, Stabilizer, Sweetener, Thickener	1999	<b><u>CS 243-2003</u></b> <b><u>(see functional class table and footnotes)</u></b>
416	Karaya gum	Emulsifier, Stabilizer, Thickener	1999	<b><u>CS 243-2003</u></b> <b><u>(see functional class table and footnotes)</u></b>
425	Konjac flour	Carrier, Emulsifier, Gelling agent, Glazing agent, Humectant, Stabilizer, Thickener	1999	<b><u>CS 243-2003</u></b> <b><u>(see functional class table and footnotes)</u></b>
472b	Lactic and fatty acid esters of glycerol	Emulsifier, Sequestrant, Stabilizer	1999	<b><u>CS 243-2003</u></b> <b><u>(see functional class table and footnotes)</u></b>
966	Lactitol	Emulsifier, Sweetener, Thickener	1999	<b><u>CS 243-2003</u></b> <b><u>(see functional class table and footnotes)</u></b>
511	Magnesium chloride	Colour retention agent, Firming agent, Stabilizer	1999	<b><u>CS 243-2003</u></b> <b><u>(see functional class table and footnotes)</u></b>
625	Magnesium di-L-glutamate	Flavour enhancer	1999	<b><u>CS 243-2003</u></b> <b><u>(see functional class table and footnotes)</u></b>
580	Magnesium gluconate	Acidity regulator, Firming agent, Flavour enhancer	1999	<b><u>CS 243-2003</u></b> <b><u>(see functional class table and footnotes)</u></b>
965(i)	Maltitol	Bulking agent, Emulsifier, Humectant, Stabilizer, Sweetener, Thickener	1999	<b><u>CS 243-2003</u></b> <b><u>(see functional class table and footnotes)</u></b>
965(ii)	Maltitol syrup	Bulking agent, Emulsifier, Humectant, Stabilizer, Sweetener, Thickener	1999	<b><u>CS 243-2003</u></b> <b><u>(see functional class table and footnotes)</u></b>

421	Mannitol	Anticaking agent, Bulking agent, Humectant, Stabilizer, Sweetener, Thickener	1999	<b>CS 243-2003</b> <b>(see functional class table and footnotes)</b>
461	Methyl cellulose	Bulking agent, Emulsifier, Glazing agent, Stabilizer, Thickener	1999	<b>CS 243-2003</b> <b>(see functional class table and footnotes)</b>
465	Methyl ethyl cellulose	Emulsifier, Foaming agent, Stabilizer, Thickener	1999	<b>CS 243-2003</b> <b>(see functional class table and footnotes)</b>
460(i)	Microcrystalline cellulose (Cellulose gel)	Anticaking agent, Bulking agent, Carrier, Emulsifier, Foaming agent, Glazing agent, Stabilizer, Thickener	1999	<b>CS 243-2003</b> <b>(see functional class table and footnotes)</b>
471	Mono- and di-glycerides of fatty acids	Antifoaming agent, Emulsifier, Glazing agent, Stabilizer	1999	<b>CS 243-2003</b> <b>(see functional class table and footnotes)</b>
624	Monoammonium L-glutamate	Flavour enhancer	1999	<b>CS 243-2003</b> <b>(see functional class table and footnotes)</b>
622	Monopotassium L-glutamate	Flavour enhancer	1999	<b>CS 243-2003</b> <b>(see functional class table and footnotes)</b>
621	Monosodium L-glutamate	Flavour enhancer	1999	<b>CS 243-2003</b> <b>(see functional class table and footnotes)</b>
1410	Monostarch phosphate	Emulsifier, Stabilizer, Thickener	1999	<b>CS 243-2003</b> <b>(see functional class table and footnotes)</b>
1404	Oxidized starch	Emulsifier, Stabilizer, Thickener	1999	<b>CS 243-2003</b> <b>(see functional class table and footnotes)</b>
440	Pectins	Emulsifier, Gelling agent, Glazing agent, Stabilizer, Thickener	1999	<b>CS 243-2003</b> <b>(see functional class table and footnotes)</b>
1413	Phosphated distarch phosphate	Emulsifier, Stabilizer, Thickener	1999	<b>CS 243-2003</b> <b>(see functional class table and footnotes)</b>
1200	Polydextroses	Bulking agent, Glazing agent, Humectant, Stabilizer, Thickener	1999	<b>CS 243-2003</b> <b>(see functional class table and footnotes)</b>
964	Polyglycitol syrup	Sweetener	2001	<b>CS 243-2003</b> <b>(see functional class table and footnotes)</b>
1200	Polydextroses	Bulking agent, Glazing agent,	1999	<b>CS 243-2003</b> <b>(see functional</b>

		Humectant, Stabilizer, Thickener		<b><u>class table and footnotes)</u></b>
632	Potassium 5'-inosinate	Flavour enhancer	1999	<b><u>CS 243-2003 (see functional class table and footnotes)</u></b>
402	Potassium alginate	Bulking agent, Carrier, Emulsifier, Foaming agent, Gelling agent, Glazing agent, Humectant, Sequestrant, Stabilizer, Thickener	1999	<b><u>CS 243-2003 (see functional class table and footnotes)</u></b>
508	Potassium chloride	Firming agent, Flavour enhancer, Stabilizer, Thickener	1999	<b><u>CS 243-2003 (see functional class table and footnotes)</u></b>
460(ii)	Powdered cellulose	Anticaking agent, Bulking agent, Emulsifier, Glazing agent, Humectant, Stabilizer, Thickener	1999	<b><u>CS 243-2003 (see functional class table and footnotes)</u></b>
407a	Processed eucheama seaweed (PES)	Bulking agent, Carrier, Emulsifier, Gelling agent, Glazing agent, Humectant, Stabilizer, Thickener	2001	<b><u>CS 243-2003 (see functional class table and footnotes)</u></b>
470(i)	Salts of myristic, palmitic and stearic acids with ammonia, calcium, potassium and sodium	Anticaking agent, Emulsifier, Stabilizer	1999	<b><u>CS 243-2003 (see functional class table and footnotes)</u></b>
470(ii)	Salts of oleic acid with calcium, potassium and sodium	Anticaking agent, Emulsifier, Stabilizer	1999	<b><u>CS 243-2003 (see functional class table and footnotes)</u></b>
401	Sodium alginate	Bulking agent, Carrier, Emulsifier, Foaming agent, Gelling agent, Glazing agent, Humectant, Sequestrant, Stabilizer, Thickener	1999	<b><u>CS 243-2003 (see functional class table and footnotes)</u></b>
466	Sodium carboxymethyl cellulose (Cellulose gum)	Bulking agent, Emulsifier, Firming agent, Gelling agent, Glazing agent, Humectant, Stabilizer, Thickener	1999	<b><u>CS 243-2003 (see functional class table and footnotes)</u></b>
469	Sodium carboxymethyl cellulose, enzymatically hydrolyzed (Cellulose gum, enzymatically hydrolyzed)	Stabilizer, Thickener	1999	<b><u>CS 243-2003 (see functional class table and footnotes)</u></b>
420(i)	Sorbitol	Bulking agent, Humectant, Sequestrant,	1999	<b><u>CS 243-2003 (see functional class table and footnotes)</u></b>

		Stabilizer, Sweetener, Thickener		
420(ii)	Sorbitol syrup	Bulking agent, Humectant, Sequestrant, Stabilizer, Sweetener, Thickener	1999	<b>CS 243-2003</b> <b>(see functional class table and footnotes)</b>
1420	Starch acetate	Emulsifier, Stabilizer, Thickener	1999	<b>CS 243-2003</b> <b>(see functional class table and footnotes)</b>
1405	Starches, enzyme treated	Emulsifier, Stabilizer, Thickener	1999	<b>CS 243-2003</b> <b>(see functional class table and footnotes)</b>
1450	Starch sodium octenyl succinate	Emulsifier, Stabilizer, Thickener	1999	<b>CS 243-2003</b> <b>(see functional class table and footnotes)</b>
437	Tamarind seed polysaccharide	Emulsifying salt, Gelling agent, Stabilizer, Thickener	2019	<b>CS 243-2003</b> <b>(see functional class table and footnotes)</b>
417	Tara gum	Gelling agent, Stabilizer, Thickener	1999	<b>CS 243-2003</b> <b>(see functional class table and footnotes)</b>
413	Tragacanth gum	Emulsifier, Stabilizer, Thickener	1999	<b>CS 243-2003</b> <b>(see functional class table and footnotes)</b>
331(iii)	Trisodium citrate	Acidity regulator, Emulsifier, Emulsifying salt, Sequestrant, Stabilizer	1999	<b>CS 243-2003</b> <b>(see functional class table and footnotes)</b>
415	Xanthan gum	Emulsifier, Foaming agent, Stabilizer, Thickener	1999	<b>CS 243-2003</b> <b>(see functional class table and footnotes)</b>
967	Xylitol	Emulsifier, Humectant, Stabilizer, Sweetener, Thickener	1999	<b>CS 243-2003</b> <b>(see functional class table and footnotes)</b>

*Standard for Dairy Fat Spreads (CXS 253-2006)*

**Section 2 of Table 3**

In the case of the *Standard for Dairy Fat Spreads (CXS 253-2006)* the intention of the commodity committee has been to allow only certain Table 3 additives

Therefore it is proposed to add the following to Section 2 of the Annex to Table 3 of the GSFA

<b>02.2.2</b>	Fat spreads, dairy fat spreads and blended spreads
	Only certain Table 3 additives (as indicated in Table 3) are acceptable for use in foods conforming to this standard.
<b>Codex standards</b>	Dairy Fat Spreads (CXS 253-2006)

## AMENDMENTS TO TABLE 3

INS No.	Additive	Functional Class	Year Adopted	Specific allowance in the following commodity standards <sup>1</sup>
472a	Acetic and fatty acid esters of glycerol	Emulsifier, Sequestrant, Stabilizer	1999	<u>CS 253-2006</u> (see functional class table and footnote)
1422	Acetylated distarch adipate	Emulsifier, Stabilizer, Thickener	1999	<u>CS 253-2006</u> (see functional class table and footnote)
1414	Acetylated distarch phosphate	Emulsifier, Stabilizer, Thickener	1999	<u>CS 253-2006</u> (see functional class table and footnote)
1401	Acid-treated starch	Emulsifier, Stabilizer, Thickener	1999	<u>CS 253-2006</u> (see functional class table and footnote)
406	Agar	Bulking agent, Carrier, Emulsifier, Gelling agent, Glazing agent, Humectant, Stabilizer, Thickener	1999	<u>CS 253-2006</u> (see functional class table and footnote)
400	Alginic acid	Bulking agent, Carrier, Emulsifier, Foaming agent, Gelling agent, Glazing agent, Humectant, Sequestrant, Stabilizer, Thickener	1999	<u>CS 253-2006</u> (see functional class table and footnote)
1402	Alkaline treated starch	Emulsifier, Stabilizer, Thickener	1999	<u>CS 253-2006</u> (see functional class table and footnote)
403	Ammonium alginate	Bulking agent, Carrier, Emulsifier, Foaming agent, Gelling agent, Glazing agent, Humectant, Sequestrant, Stabilizer, Thickener	1999	<u>CS 253-2006</u> (see functional class table and footnote)
1403	Bleached starch	Emulsifier, Stabilizer, Thickener	1999	<u>CS 253-2006</u> (see functional class table and footnote)
404	Calcium alginate	Antifoaming agent, Bulking agent, Carrier, Foaming agent, Gelling agent, Glazing agent, Humectant, Sequestrant, Stabilizer, Thickener	1999	<u>CS 253-2006</u> (see functional class table and footnote)
526	Calcium hydroxide	Acidity regulator, Firming agent	1999	<u>CS 253-2006</u>
327	Calcium lactate	Acidity regulator, Emulsifying salt, Firming agent, Flour treatment agent, Thickener	1999	<u>CS253-2006</u>



410	Carob bean gum	Emulsifier, Stabilizer, Thickener	1999	<b><u>CS 253-2006</u></b> <b><u>(see functional class table and footnote)</u></b>
407	Carrageenan	Bulking agent, Carrier, Emulsifier, Gelling agent, Glazing agent, Humectant, Stabilizer, Thickener	1999	<b><u>CS 253-2006</u></b> <b><u>(see functional class table and footnote)</u></b>
472c	Citric and fatty acid esters of glycerol	Antioxidant, Emulsifier, Flour treatment agent, Sequestrant, Stabilizer	1999	<b><u>CS 253-2006</u></b> <b><u>(see functional class table and footnote)</u></b>
1400	Dextrins, roasted starch	Carrier, Emulsifier, Stabilizer, Thickener	1999	<b><u>CS 253-2006</u></b> <b><u>(see functional class table and footnote)</u></b>
628	Dipotassium 5'-guanylate	Flavour enhancer	1999	<b><u>CS 253-2006</u></b> <b><u>(see functional class table and footnote)</u></b>
627	Disodium 5'-guanylate	Flavour enhancer	1999	<b><u>CS 253-2006</u></b> <b><u>(see functional class table and footnote)</u></b>
1412	Distarch phosphate	Emulsifier, Stabilizer, Thickener	1999	<b><u>CS 253-2006</u></b> <b><u>(see functional class table and footnote)</u></b>
418	Gellan gum	Gelling agent, Stabilizer, Thickener	1999	<b><u>CS 253-2006</u></b> <b><u>(see functional class table and footnote)</u></b>
422	Glycerol	Humectant, Thickener	1999	<b><u>CS 253-2006</u></b> <b><u>(see functional class table and footnote)</u></b>
412	Guar gum	Emulsifier, Stabilizer, Thickener	1999	<b><u>CS 253-2006</u></b> <b><u>(see functional class table and footnote)</u></b>
414	Gum arabic (Acacia gum)	Bulking agent, Carrier, Emulsifier, Glazing agent, Stabilizer, Thickener	1999	<b><u>CS 253-2006</u></b> <b><u>(see functional class table and footnote)</u></b>
463	Hydroxypropyl cellulose	Emulsifier, Foaming agent, Glazing agent, Stabilizer, Thickener	1999	<b><u>CS 253-2006</u></b> <b><u>(see functional class table and footnote)</u></b>
1442	Hydroxypropyl distarch phosphate	Anticaking agent, Emulsifier, Stabilizer, Thickener	1999	<b><u>CS 253-2006</u></b> <b><u>(see functional class table and footnote)</u></b>
464	Hydroxypropyl methyl cellulose	Bulking agent, Emulsifier, Glazing agent, Stabilizer, Thickener	1999	<b><u>CS 253-2006</u></b> <b><u>(see functional class table and footnote)</u></b>
1440	Hydroxypropyl starch	Emulsifier, Stabilizer, Thickener	1999	<b><u>CS 253-2006</u></b> <b><u>(see functional class table and footnote)</u></b>

472b	Lactic and fatty acid esters of glycerol	Emulsifier, Sequestrant, Stabilizer	1999	<b><u>CS 253-2006</u></b> <b><u>(see functional class table and footnote)</u></b>
329	Magnesium lactate, DL-	Acidity regulator, Flour treatment agent	1999	<b><u>CS253-2006</u></b>
461	Methyl cellulose	Bulking agent, Emulsifier, Glazing agent, Stabilizer, Thickener	1999	<b><u>CS 253-2006</u></b> <b><u>(see functional class table and footnote)</u></b>
465	Methyl ethyl cellulose	Emulsifier, Foaming agent, Stabilizer, Thickener	1999	<b><u>CS 253-2006</u></b> <b><u>(see functional class table and footnote)</u></b>
460(i)	Microcrystalline cellulose (Cellulose gel)	Anticaking agent, Bulking agent, Carrier, Emulsifier, Foaming agent, Glazing agent, Stabilizer, Thickener	1999	<b><u>CS 253-2006</u></b> <b><u>(see functional class table and footnote)</u></b>
471	Mono and di-glycerides of fatty acids	Antifoaming agent, Emulsifier, Glazing agent, Stabilizer	1999	<b><u>CS 253-2006</u></b> <b><u>(see functional class table and footnote)</u></b>
1410	Monostarch phosphate	Emulsifier, Stabilizer, Thickener	1999	<b><u>CS 253-2006</u></b> <b><u>(see functional class table and footnote)</u></b>
1404	Oxidized starch	Emulsifier, Stabilizer, Thickener	1999	<b><u>CS 253-2006</u></b> <b><u>(see functional class table and footnote)</u></b>
440	Pectins	Emulsifier, Gelling agent, Glazing agent, Stabilizer, Thickener	1999	<b><u>CS 253-2006</u></b> <b><u>(see functional class table and footnote)</u></b>
1413	Phosphated distarch phosphate	Emulsifier, Stabilizer, Thickener	1999	<b><u>CS 253-2006</u></b> <b><u>(see functional class table and footnote)</u></b>
402	Potassium alginate	Bulking agent, Carrier, Emulsifier, Foaming agent, Gelling agent, Glazing agent, Humectant, Sequestrant, Stabilizer, Thickener	1999	<b><u>CS 253-2006</u></b> <b><u>(see functional class table and footnote)</u></b>
326	Potassium lactate	Acidity regulator, Antioxidant, Emulsifier, Humectant	1999	<b><u>CS253-2006</u></b>
460(ii)	Powdered cellulose	Anticaking agent, Bulking agent, Emulsifier, Glazing agent, Humectant, Stabilizer, Thickener	1999	<b><u>CS 253-2006</u></b> <b><u>(see functional class table and footnote)</u></b>
407a	Processed eucheama seaweed (PES)	Bulking agent, Carrier, Emulsifier, Gelling agent, Glazing agent, Humectant, Stabilizer, Thickener	1999	<b><u>CS 253-2006</u></b> <b><u>(see functional class table and footnote)</u></b>
401	Sodium alginate	Bulking agent, Carrier, Emulsifier, Foaming agent, Gelling agent, Glazing agent,	1999	<b><u>CS 253-2006</u></b> <b><u>(see functional class table and footnote)</u></b>

		Humectant, Sequestrant, Stabilizer, Thickener		
500(i)	Sodium carbonate	Acidity regulator, Anticaking agent, Emulsifying salt, Raising agent, Stabilizer, Thickener	1999	<b>CS 253-2006</b> <b>(see functional class table and footnote)</b>
466	Sodium carboxymethyl cellulose (Cellulose gel)	Bulking agent, Emulsifier, Firming agent, Gelling agent, Glazing agent, Humectant, Stabilizer, Thickener	1999	<b>CS 253-2006</b> <b>(see functional class table and footnote)</b>
331(i)	Sodium dihydrogen citrate	Acidity regulator, Emulsifier, Emulsifying salt, Sequestrant, Stabilizer	1999	<b>CS253-2006</b>
500(ii)	Sodium hydrogen carbonate	Acidity regulator, Anticaking agent, Raising Agent, Stabilizer, Thickener	1999	<b>CS 253-2006</b> <b>(see functional class table and footnote)</b>
524	Sodium hydroxide	Acidity regulator	1999	<b>CS 253-2006</b>
325	Sodium lactate	Acidity regulator, Antioxidant, Bulking agent, Emulsifier, Emulsifying salt, Humectant, Thickener	1999	<b>CS253-2006</b>
500(iii)	Sodium sesquicarbonate	Acidity regulator, Anticaking agent, Raising agent	1999	<b>CS 253-2006</b> <b>(see functional class table and footnote)</b>
1420	Starch acetate	Emulsifier, Stabilizer, Thickener	1999	<b>CS 253-2006</b> <b>(see functional class table and footnote)</b>
1405	Starches, enzyme treated	Emulsifier, Stabilizer, Thickener	1999	<b>CS 253-2006</b> <b>(see functional class table and footnote)</b>
413	Tragacanth gum	Emulsifier, Stabilizer, Thickener	1999	<b>CS 253-2006</b> <b>(see functional class table and footnote)</b>
415	Xanthan gum	Emulsifier, Foaming agent, Stabilizer, Thickener	1999	<b>CS 253-2006</b> <b>(see functional class table and footnote)</b>

*Standard for Mozzarella (CXS 262-2006)*

### **Section 2 of Table 3**

In the case of the *Standard for Mozzarella (CXS 262-2006)* the intention of the commodity committee has been to allow only certain Table 3 additives

Therefore it is proposed to add the following to Section 2 of the Annex to Table 3 of the GSFA

<b>01.6.1</b>	Unripened cheese
	Only certain Table 3 additives (as indicated in Table 3) are acceptable for use in foods conforming to this standard.
<b>Codex standards</b>	Mozzarella (CXS 262-2006)

## AMENDMENTS TO TABLE 3

INS No.	Additive	Functional Class	Year Adopted	Specific allowance in the following commodity standards <sup>1</sup>
260	Acetic acid, glacial	Acidity regulator, Preservative	1999	<u>CS 262-2006 (for use in cheese mass only)</u>
406	Agar	Bulking agent, Carrier, Emulsifier, Gelling agent, Glazing agent, Humectant, Stabilizer, Thickener	1999	<u>CS 262-2006 (for use in cheese mass only)</u>
263	Calcium acetate	Acidity regulator, Preservative, Stabilizer	1999	<u>CS 262-2006 (for use in cheese mass only)</u>
170(i)	Calcium carbonate	Acidity regulator, Anticaking agent, Colour, Firming agent, Flour treatment agent, Stabilizer	1999	<u>CS 262-2006 (for use in cheese mass only)</u>
578	Calcium gluconate	Acidity regulator, Firming agent, Sequestrant	1999	<u>CS 262-2006 (for use in cheese mass only)</u>
327	Calcium lactate	Acidity regulator, Emulsifying salt, Firming agent, Flour treatment agent, Thickener	1999	<u>CS 262-2006 (for use in cheese mass only)</u>
352(ii)	Calcium malate, D, L-	Acidity regulator	1999	<u>CS 262-2006 (for use in cheese mass only)</u>
282	Calcium propionate	Preservative	1999	<u>CS 262-2006 (see functional class table in CXS 262-2006)</u>
410	Carob bean gum	Emulsifier, Stabilizer, Thickener	1999	<u>CS 262-2006 (for use in cheese mass only)</u>
407	Carrageenan	Bulking agent, Carrier, Emulsifier, Gelling agent, Glazing agent, Humectant, Stabilizer, Thickener	1999	<u>CS 262-2006 (for use in cheese mass only)</u>
140	Chlorophylls	Colour	1999	<u>CS 262-2006 (for use in cheese mass only, see functional class table in CXS 262-2006)</u>
330	Citric acid	Acidity regulator, Antioxidant, Colour retention agent, Sequestrant	1999	<u>CS 262-2006 (for use in cheese mass only)</u>
575	Glucono delta-lactone	Acidity regulator, Raising agent, Sequestrant	1999	<u>CS 262-2006 (for use in cheese mass only)</u>

412	Guar gum	Emulsifier, Stabilizer, Thickener	1999	<b><u>CS 262-2006 (for use in cheese mass only)</u></b>
507	Hydrochloric acid	Acidity regulator	1999	<b><u>CS 262-2006 (for use in cheese mass only)</u></b>
416	Karaya gum	Emulsifier, Stabilizer, Thickener	1999	<b><u>CS 262-2006 (for use in cheese mass only)</u></b>
270	Lactic acid, L-, D- and DL-	Acidity regulator	1999	<b><u>CS 262-2006 (for use in cheese mass only)</u></b>
504(i)	Magnesium carbonate	Acidity regulator, Anticaking agent, Colour retention agent, Flour treatment agent	1999	<b><u>CS 262-2006 (for use in cheese mass only)</u></b>
504(ii)	Magnesium hydroxide carbonate	Acidity regulator, Anticaking agent, Carrier, Colour retention agent	1999	<b><u>CS 262-2006 (for use in cheese mass only)</u></b>
296	Malic acid	Acidity regulator, Sequestrant	1999	<b><u>CS 262-2006 (for use in cheese mass only)</u></b>
460(i)	Microcrystalline cellulose (Cellulose gel)	Anticaking agent, Bulking agent, Carrier, Emulsifier, Foaming agent, Glazing agent, Stabilizer, Thickener	1999	<b><u>CS 262-2006 (as anticaking agent only, see functional class table in CXS 262-2006)</u></b>
440	Pectins	Emulsifier, Gelling agent, Glazing agent, Stabilizer, Thickener	1999	<b><u>CS 262-2006 (for use in cheese mass only)</u></b>
261(i)	Potassium acetate	Acidity regulator, Preservative	1999	<b><u>CS 262-2006 (for use in cheese mass only)</u></b>
501(i)	Potassium carbonate	Acidity regulator, Stabilizer	1999	<b><u>CS 262-2006 (for use in cheese mass only)</u></b>
332(i)	Potassium dihydrogen citrate	Acidity regulator, Emulsifying salt, Sequestrant, Stabilizer	1999	<b><u>CS 262-2006 (for use in cheese mass only)</u></b>
577	Potassium gluconate	Acidity regulator, Sequestrant	1999	<b><u>CS 262-2006 (for use in cheese mass only)</u></b>
501(ii)	Potassium hydrogen carbonate	Acidity regulator, Raising agent, Stabilizer	1999	<b><u>CS 262-2006 (for use in cheese mass only)</u></b>
326	Potassium lactate	Acidity regulator, Antioxidant, Emulsifier, Humectant	1999	<b><u>CS 262-2006 (for use in cheese mass only)</u></b>
283	Potassium propionate	Preservative	1999	<b><u>CS 262-2006 (see functional class table in CXS 262-2006)</u></b>
460(ii)	Powdered cellulose	Anticaking agent, Bulking agent, Emulsifier, Glazing agent, Humectant, Stabilizer, Thickener	1999	<b><u>CS 262-2006 (as anticaking agent only, see functional class table in CXS 262-2006)</u></b>
407a	Processed eucheama seaweed	Bulking agent, Carrier, Emulsifier, Gelling agent, Glazing agent,	2001	<b><u>CS 262-2006 (for use in cheese mass only)</u></b>

		Humectant, Stabilizer, Thickener		
280	Propionic acid	Preservative	1999	<b><u>CS 262-2006 (see functional class table in CXS 262-2006)</u></b>
262(i)	Sodium acetate	Acidity regulator, Preservative, Sequestrant	1999	<b><u>CS 262-2006 (for use in cheese mass only)</u></b>
500(i)	Sodium carbonate	Acidity regulator, Anticaking agent, Emulsifying salt, Raising Agent, Stabilizer, Thickener	1999	<b><u>CS 262-2006 (for use in cheese mass only)</u></b>
466	Sodium carboxymethyl cellulose (Cellulose gum)	Bulking agent, Emulsifier, Firming agent, Gelling agent, Glazing agent, Humectant, Stabilizer, Thickener	1999	<b><u>CS 262-2006 (for use in cheese mass only)</u></b>
331(i)	Sodium dihydrogen citrate	Acidity regulator, Emulsifier, Emulsifying salt, Sequestrant, Stabilizer	1999	<b><u>CS 262-2006 (for use in cheese mass only)</u></b>
500(ii)	Sodium hydrogen carbonate	Acidity regulator, Anticaking agent, Raising Agent, Stabilizer, Thickener	1999	<b><u>CS 262-2006 (for use in cheese mass only)</u></b>
350(i)	Sodium hydrogen DL-malate	Acidity regulator, Humectant	1999	<b><u>CS 262-2006 (for use in cheese mass only)</u></b>
325	Sodium lactate	Acidity regulator, Antioxidant, Bulking agent, Emulsifier, Emulsifying salt, Humectant, Thickener	1999	<b><u>CS 262-2006 (for use in cheese mass only)</u></b>
350(ii)	Sodium DL-malate	Acidity regulator, Humectant	1999	<b><u>CS 262-2006 (for use in cheese mass only)</u></b>
281	Sodium propionate	Preservative	1999	<b><u>CS 262-2006 (see functional class table in CXS 262-2006)</u></b>
500(iii)	Sodium sesquicarbonate	Acidity regulator, Anticaking agent, Raising Agent	1999	<b><u>CS 262-2006 (for use in cheese mass only)</u></b>
417	Tara gum	Gelling agent, Stabilizer, Thickener	1999	<b><u>CS 262-2006 (for use in cheese mass only)</u></b>
171	Titanium dioxide	Colour	1999	<b><u>CS 262-2006 (for use in cheese mass only, see functional class table in CXS 262-2006)</u></b>
413	Tragacanth gum	Emulsifier, Stabilizer, Thickener	1999	<b><u>CS 262-2006 (for use in cheese mass only)</u></b>
333(iii)	Tricalcium citrate	Acidity regulator, Antioxidant, Emulsifying salt, Firming agent, Sequestrant, Stabilizer	1999	<b><u>CS 262-2006 (for use in cheese mass only)</u></b>

415	Xanthan gum	Emulsifier, agent, Thickener	Foaming Stabilizer,	1999	<b>CS 262-2006 (for use in cheese mass only)</b>
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Standard for Evaporated Milks (CXS 281-1971)

and

Standard for Sweetened Condensed Milks (CXS 282-1971)

### **Section 2 of Table 3**

In the case of the *Standard for Evaporated Milks* (CXS 281-1971) the intention of the commodity committee has been to allow only certain Table 3 additives.

In the case of the *Standard for Sweetened Condensed Milks* (CXS 282-1971) the intention of the commodity committee has been to allow only certain Table 3 additives.

Therefore it is proposed to add the following to Section 2 of the Annex to Table 3 of the GSFA

<b>01.3.1</b>	Condensed milk (plain)
	Only certain Table 3 additives (as indicated in Table 3) are acceptable for use in foods conforming to these standards.
<b>Codex standards</b>	Evaporated milks (CXS 281-1971) Sweetened Condensed Milks (CXS 282-1971)

### **AMENDMENTS TO TABLE 3**

<b>INS No.</b>	<b>Additive</b>	<b>Functional Class</b>	<b>Year Adopted</b>	<b>Specific allowance in the following commodity standards<sup>1</sup></b>
170(i)	Calcium carbonate	Acidity regulator, Anticaking agent, Colour, Firming agent, Flour treatment agent, Stabilizer	1999	<b><u>CS 281-1971, CS 282-1971</u></b>
509	Calcium chloride	Firming agent, Stabilizer, Thickener	1999	<b><u>CS 281-1971, CS 282-1971</u></b>
407	Carrageenan	Bulking agent, Carrier, Emulsifier, Gelling agent, Glazing agent, Humectant, Stabilizer, Thickener	1999	<b><u>CS 281-1971, CS 282-1971</u></b>
322(i)	Lecithin	Antioxidant, Emulsifier, Flour treatment agent	1999	<b><u>CS 281-1971, CS 282-1971</u></b>
<b><u>322(ii)</u></b>	<b><u>Lecithin, partially hydrolyzed</u></b>	<b><u>Antioxidant, Emulsifier</u></b>		<b><u>CS 281-1971, CS 282-1971</u></b>
501(i)	Potassium carbonate	Acidity regulator, Stabilizer	1999	<b><u>CS 281-1971, CS 282-1971</u></b>
508	Potassium chloride	Firming agent, Flavour enhancer, Stabilizer, Thickener	1999	<b><u>CS 281-1971, CS 282-1971</u></b>
332(i)	Potassium dihydrogen citrate	Acidity regulator, Emulsifying salt, Sequestrant, Stabilizer	1999	<b><u>CS 281-1971, CS 282-1971</u></b>
501(ii)	Potassium hydrogen carbonate	Acidity regulator, Raising agent, Stabilizer	1999	<b><u>CS 281-1971, CS 282-1971</u></b>
500(i)	Sodium carbonate	Acidity regulator, Anticaking agent,	1999	<b><u>CS 281-1971, CS 282-1971</u></b>

		Emulsifying salt, Raising agent, Stabilizer, Thickener		
331(i)	Sodium dihydrogen citrate	Acidity regulator, Emulsifier, salt, Stabilizer, Sequestrant,	1999	<u>CS 281-1971, CS 282-1971</u>
500(ii)	Sodium hydrogen carbonate	Acidity regulator, Anticaking agent, Raising agent, Stabilizer, Thickener	1999	<u>CS 281-1971, CS 282-1971</u>
500(iii)	Sodium sesquicarbonate	Acidity regulator, Anticaking agent, Raising Agent	1999	<u>CS 281-1971, CS 282-1971</u>
333(iii)	Tricalcium citrate	Acidity regulator, Antioxidant, Emulsifying salt, Firming agent, Sequestrant, Stabilizer	1999	<u>CS 281-1971, CS 282-1971</u>
332(ii)	Tripotassium citrate	Acidity regulator, Antioxidant, Emulsifying salt, Sequestrant, Stabilizer	1999	<u>CS 281-1971, CS 282-1971</u>
331(iii)	Trisodium citrate	Acidity regulator, Emulsifier, salt, Stabilizer, Sequestrant,	1999	<u>CS 281-1971, CS 282-1971</u>

Standard for Cream and Prepared Creams (CXS 288-1976)

**Section 2 of Table 3**

In the case of the *Standard for Cream and Prepared Creams (CXS 288-1976)* the intention of the commodity committee has been to allow only certain Table 3 additives for food category 01.4.3 only (since food categories 01.4.1 and 01.4.2 are listed in the annex to Table 3).

Therefore it is proposed to add the following to Section 2 of the Annex to Table 3 of the GSFA

<b>01.4.3</b>	Clotted cream (plain)
	Only certain Table 3 additives (as indicated in Table 3) are acceptable for use in foods conforming to this standard.
<b>Codex standards</b>	Cream and Prepared Creams (CXS 288-1976)

**AMENDMENTS TO TABLE 3**

INS No.	Additive	Functional Class	Year Adopted	Specific allowance in the following commodity standards <sup>1</sup>
472a	Acetic and fatty acid esters of glycerol	Emulsifier, Sequestrant, Stabilizer	1999	<u>CS 288-1976 In Fermented creams (2.4.5) and Acidified creams (2.4.6) only</u>
1422	Acetylated distarch adipate	Emulsifier, Stabilizer, Thickener	1999	<u>CS 288-1976 In Fermented creams (2.4.5) and Acidified creams (2.4.6) only</u>



1414	Acetylated distarch phosphate	Emulsifier, Stabilizer, Thickener	1999	<b><u>CS 288-1976</u></b> <b><u>In Fermented</u></b> <b><u>creams (2.4.5)</u></b> <b><u>and Acidified</u></b> <b><u>creams (2.4.6)</u></b> <b><u>only</u></b>
406	Agar	Bulking agent, Carrier, Emulsifier, Gelling agent, Glazing agent, Humectant, Stabilizer, Thickener	1999	<b><u>CS 288-1976</u></b> <b><u>In Fermented</u></b> <b><u>creams (2.4.5)</u></b> <b><u>and Acidified</u></b> <b><u>creams (2.4.6)</u></b> <b><u>only</u></b>
400	Alginic acid	Bulking agent, Carrier, Emulsifier, Foaming agent, Gelling agent, Glazing agent, Humectant, Sequestrant, Stabilizer, Thickener	1999	<b><u>CS 288-1976</u></b> <b><u>In Fermented</u></b> <b><u>creams (2.4.5)</u></b> <b><u>and Acidified</u></b> <b><u>creams (2.4.6)</u></b> <b><u>only</u></b>
403	Ammonium alginate	Bulking agent, Carrier, Emulsifier, Foaming agent, Gelling agent, Glazing agent, Humectant, Sequestrant, Stabilizer, Thickener	1999	<b><u>CS 288-1976</u></b> <b><u>In Fermented</u></b> <b><u>creams (2.4.5)</u></b> <b><u>and Acidified</u></b> <b><u>creams (2.4.6)</u></b> <b><u>only</u></b>
404	Calcium alginate	Antifoaming agent, Bulking agent, Carrier, Foaming agent, Gelling agent, Glazing agent, Humectant, Sequestrant, Stabilizer, Thickener	1999	<b><u>CS 288-1976</u></b> <b><u>In Fermented</u></b> <b><u>creams (2.4.5)</u></b> <b><u>and Acidified</u></b> <b><u>creams (2.4.6)</u></b> <b><u>only</u></b>
170(i)	Calcium carbonate	Acidity regulator, Anticaking agent, Colour, Firming agent, Flour treatment agent, Stabilizer	1999	<b><u>CS 288-1976</u></b> <b><u>In Fermented</u></b> <b><u>creams (2.4.5)</u></b> <b><u>and Acidified</u></b> <b><u>creams (2.4.6)</u></b> <b><u>only</u></b>
509	Calcium chloride	Firming agent, Stabilizer, Thickener	1999	<b><u>CS 288-1976</u></b> <b><u>In Fermented</u></b> <b><u>creams (2.4.5)</u></b> <b><u>and Acidified</u></b> <b><u>creams (2.4.6)</u></b> <b><u>only</u></b>
327	Calcium lactate	Acidity regulator, Emulsifying salt, Firming agent, Flour treatment agent, Thickener	1999	<b><u>CS 288-1976</u></b> <b><u>In Fermented</u></b> <b><u>creams (2.4.5)</u></b> <b><u>and Acidified</u></b> <b><u>creams (2.4.6)</u></b> <b><u>only</u></b>
516	Calcium sulfate	Acidity regulator, Firming agent, Flour treatment agent, Sequestrant, Stabilizer	1999	<b><u>CS 288-1976</u></b> <b><u>In Fermented</u></b> <b><u>creams (2.4.5)</u></b> <b><u>and Acidified</u></b> <b><u>creams (2.4.6)</u></b> <b><u>only</u></b>
410	Carob bean gum	Emulsifier, Stabilizer, Thickener	1999	<b><u>CS 288-1976</u></b> <b><u>In Fermented</u></b> <b><u>creams (2.4.5)</u></b> <b><u>and Acidified</u></b> <b><u>creams (2.4.6)</u></b> <b><u>only</u></b>
407	Carrageenan	Bulking agent, Carrier, Emulsifier, Gelling agent,	1999	<b><u>CS 288-1976</u></b>

		Glazing agent, Humectant, Stabilizer, Thickener		<b><u>In Fermented creams (2.4.5) and Acidified creams (2.4.6) only</u></b>
330	Citric acid	Acidity regulator, Antioxidant, Colour retention agent, Sequestrant	1999	<b><u>CS 288-1976 In Fermented creams (2.4.5) and Acidified creams (2.4.6) only</u></b>
472c	Citric and fatty acid esters of glycerol	Antioxidant, Emulsifier, Flour treatment agent, Sequestrant, Stabilizer	1999	<b><u>CS 288-1976 In Fermented creams (2.4.5) and Acidified creams (2.4.6) only</u></b>
1412	Distarch phosphate	Emulsifier, Stabilizer, Thickener	1999	<b><u>CS 288-1976 In Fermented creams (2.4.5) and Acidified creams (2.4.6) only</u></b>
418	Gellan gum	Gelling agent, Stabilizer, Thickener	1999	<b><u>CS 288-1976 In Fermented creams (2.4.5) and Acidified creams (2.4.6) only</u></b>
412	Guar gum	Emulsifier, Stabilizer, Thickener	1999	<b><u>CS 288-1976 In Fermented creams (2.4.5) and Acidified creams (2.4.6) only</u></b>
414	Gum arabic (Acacia gum)	Bulking agent, Carrier, Emulsifier, Glazing agent, Stabilizer, Thickener	1999	<b><u>CS 288-1976 In Fermented creams (2.4.5) and Acidified creams (2.4.6) only</u></b>
463	Hydroxypropyl cellulose	Emulsifier, Foaming agent, Glazing agent, Stabilizer, Thickener	1999	<b><u>CS 288-1976 In Fermented creams (2.4.5) and Acidified creams (2.4.6) only</u></b>
1442	Hydroxypropyl distarch phosphate	Anticaking agent, Emulsifier, Stabilizer, Thickener	1999	<b><u>CS 288-1976 In Fermented creams (2.4.5) and Acidified creams (2.4.6) only</u></b>
464	Hydroxypropyl methyl cellulose	Bulking agent, Emulsifier, Glazing agent, Stabilizer, Thickener	1999	<b><u>CS 288-1976 In Fermented creams (2.4.5) and Acidified creams (2.4.6) only</u></b>
1440	Hydroxypropyl starch	Emulsifier, Stabilizer, Thickener	1999	<b><u>CS 288-1976 In Fermented creams (2.4.5)</u></b>

				<u>and Acidified creams (2.4.6) only</u>
270	Lactic acid, L-, D- and DL-	Acidity regulator	1999	<u>CS 288-1976 In Fermented creams (2.4.5) and Acidified creams (2.4.6) only</u>
472b	Lactic and fatty acid esters of glycerol	Emulsifier, Stabilizer, Thickener	1999	<u>CS 288-1976 In Fermented creams (2.4.5) and Acidified creams (2.4.6) only</u>
322(i)	Lecithin	Antioxidant, emulsifier, Flour treatment agent	1999	<u>CS 288-1976 In Fermented creams (2.4.5) and Acidified creams (2.4.6) only</u>
<b>332(ii)</b>	<b><u>Lecithin, partially hydrolyzed</u></b>	<b><u>Antioxidant, emulsifier</u></b>		<u>CS 288-1976 In Fermented creams (2.4.5) and Acidified creams (2.4.6) only</u>
461	Methyl cellulose	Bulking agent, Emulsifier, Glazing agent, Stabilizer, Thickener	1999	<u>CS 288-1976 In Fermented creams (2.4.5) and Acidified creams (2.4.6) only</u>
465	Methyl ethyl cellulose	Emulsifier, Foaming agent, Stabilizer, Thickener	1999	<u>CS 288-1976 In Fermented creams (2.4.5) and Acidified creams (2.4.6) only</u>
460(i)	Microcrystalline cellulose (Cellulose gel)	Anticaking agent, Bulking agent, Carrier, Emulsifier, Foaming agent, Glazing agent, Stabilizer, Thickener	1999	<u>CS 288-1976 In Fermented creams (2.4.5) and Acidified creams (2.4.6) only</u>
471	Mono- and di-glycerides of fatty acids	Antifoaming agent, Emulsifier, Glazing agent, Stabilizer	1999	<u>CS 288-1976 In Fermented creams (2.4.5) and Acidified creams (2.4.6) only</u>
1410	Monostarch phosphate	Emulsifier, Stabilizer, Thickener	1999	<u>CS 288-1976 In Fermented creams (2.4.5) and Acidified creams (2.4.6) only</u>
440	Pectins	Emulsifier, Gelling agent, Glazing agent, Stabilizer, Thickener	1999	<u>CS 288-1976 In Fermented creams (2.4.5) and Acidified</u>

				<b><u>creams (2.4.6) only</u></b>
1413	Phosphated distarch phosphate	Emulsifier, Stabilizer, Thickener	1999	<b><u>CS 288-1976 In Fermented creams (2.4.5) and Acidified creams (2.4.6) only</u></b>
402	Potassium alginate	Bulking agent, Carrier, Emulsifier, Foaming agent, Gelling agent, Humectant, Sequestrant, Stabilizer, Thickener	1999	<b><u>CS 288-1976 In Fermented creams (2.4.5) and Acidified creams (2.4.6) only</u></b>
501(i)	Potassium carbonate	Acidity regulator, Stabilizer	1999	<b><u>CS 288-1976 In Fermented creams (2.4.5) and Acidified creams (2.4.6) only</u></b>
508	Potassium chloride	Firming agent, Flavour enhancer, Stabilizer, Thickener	1999	<b><u>CS 288-1976 In Fermented creams (2.4.5) and Acidified creams (2.4.6) only</u></b>
332(i)	Potassium dihydrogen citrate	Acidity regulator, Emulsifying salt, Sequestrant, Stabilizer	1999	<b><u>CS 288-1976 In Fermented creams (2.4.5) and Acidified creams (2.4.6) only</u></b>
501(ii)	Potassium hydrogen carbonate	Acidity regulator, Raising agent, Stabilizer	1999	<b><u>CS 288-1976 In Fermented creams (2.4.5) and Acidified creams (2.4.6) only</u></b>
326	Potassium lactate	Acidity regulator, Antioxidant, Emulsifier, Humectant	1999	<b><u>CS 288-1976 In Fermented creams (2.4.5) and Acidified creams (2.4.6) only</u></b>
460(ii)	Powdered cellulose	Anticaking agent, Bulking agent, Emulsifier, Glazing agent, Humectant, Stabilizer, Thickener	1999	<b><u>CS 288-1976 In Fermented creams (2.4.5) and Acidified creams (2.4.6) only</u></b>
407a	Processed eucheama seaweed	Bulking agent, Carrier, Emulsifier, Gelling agent, Glazing agent, Humectant, Stabilizer, Thickener	2001	<b><u>CS 288-1976 In Fermented creams (2.4.5) and Acidified creams (2.4.6) only</u></b>
401	Sodium alginate	Bulking agent, Carrier, Emulsifier, Foaming agent, Gelling agent, Glazing agent, Humectant, Sequestrant, Stabilizer, Thickener	1999	<b><u>CS 288-1976 In Fermented creams (2.4.5) and Acidified creams (2.4.6) only</u></b>

500(i)	Sodium carbonate	Acidity regulator, Anticaking agent, Emulsifying salt, Raising Agent, Stabilizer, Thickener	1999	<b><u>CS 288-1976</u></b> <b><u>In Fermented creams (2.4.5) and Acidified creams (2.4.6) only</u></b>
466	Sodium carboxymethyl cellulose (Cellulose gum)	Bulking agent, Emulsifier, Firming agent, Gelling agent, Glazing agent, Humectant, Stabilizer, Thickener	1999	<b><u>CS 288-1976</u></b> <b><u>In Fermented creams (2.4.5) and Acidified creams (2.4.6) only</u></b>
331(i)	Sodium dihydrogen citrate	Acidity regulator, Emulsifier, Emulsifying salt, Sequestrant, Stabilizer	1999	<b><u>CS 288-1976</u></b> <b><u>In Fermented creams (2.4.5) and Acidified creams (2.4.6) only</u></b>
500(ii)	Sodium hydrogen carbonate	Acidity regulator, Anticaking agent, Raising Agent, Stabilizer, Thickener	1999	<b><u>CS 288-1976</u></b> <b><u>In Fermented creams (2.4.5) and Acidified creams (2.4.6) only</u></b>
325	Sodium lactate	Acidity regulator, Antioxidant, Bulking agent, Emulsifier, Emulsifying salt, Humectant, Thickener	1999	<b><u>CS 288-1976</u></b> <b><u>In Fermented creams (2.4.5) and Acidified creams (2.4.6) only</u></b>
500(iii)	Sodium sesquicarbonate	Acidity regulator, Anticaking agent, Raising Agent	1999	<b><u>CS 288-1976</u></b> <b><u>In Fermented creams (2.4.5) and Acidified creams (2.4.6) only</u></b>
1420	Starch acetate	Emulsifier, Stabilizer, Thickener	1999	<b><u>CS 288-1976</u></b> <b><u>In Fermented creams (2.4.5) and Acidified creams (2.4.6) only</u></b>
1450	Starch sodium octenyl succinate	Emulsifier, Stabilizer, Thickener	1999	<b><u>CS 288-1976</u></b> <b><u>In Fermented creams (2.4.5) and Acidified creams (2.4.6) only</u></b>
437	Tamarind seed polysaccharide	Emulsifying salt, Gelling agent, Stabilizer, Thickener	2019	<b><u>CS 288-1976</u></b> <b><u>In Fermented creams (2.4.5) and Acidified creams (2.4.6) only</u></b>
333(iii)	Tricalcium citrate	Acidity regulator, Antioxidant, Emulsifying salt, Firming agent, Sequestrant, Stabilizer	1999	<b><u>CS 288-1976</u></b> <b><u>In Fermented creams (2.4.5) and Acidified creams (2.4.6) only</u></b>
332(ii)	Tripotassium citrate	Acidity regulator, Antioxidant, Emulsifying	1999	<b><u>CS 288-1976</u></b>

		salt, Sequestrant, Stabilizer		<b><u>In Fermented creams (2.4.5) and Acidified creams (2.4.6) only</u></b>
331(iii)	Trisodium citrate	Acidity regulator, Emulsifier, Emulsifying salt, Sequestrant, Stabilizer	1999	<b><u>CS 288-1976 In Fermented creams (2.4.5) and Acidified creams (2.4.6) only</u></b>
415	Xanthan gum	Emulsifier, Foaming agent, Stabilizer, Thickener	1999	<b><u>CS 288-1976 In Fermented creams (2.4.5) and Acidified creams (2.4.6) only</u></b>

**EXAMEN DE LAS CUESTIONES DE DESARROLLO Y APLICACIÓN RELACIONADAS CON EL ESTABLECIMIENTO DE NOTAS EN EL CUADRO III DE LA NGAA**

**Recomendación**

La Presidencia recomienda que el GTE encargado de la armonización apoye la elaboración de las notas del Cuadro III (CIII) de la NGAA.

Dichas notas del CIII podrían desarrollarse y tener las siguientes características:

- Las actuales notas pertinentes de los Cuadros I y II podrían utilizarse como base para futuras notas del CIII.
- Podrían utilizarse los actuales enunciados de condiciones que ya están en la quinta columna del Cuadro III y convertirse en notas del CIII.
- Las notas del CIII podrían indicarse como CIII-1, CIII-2, etc. para diferenciarlas de las notas de los cuadros I y II.
- Se propone crear una sexta columna para añadir dichas notas del CIII. Se propone añadir una nota al título que explique que las notas solo son aplicables a los alimentos normalizados. El título abreviado podría ser “Notas<sup>2</sup>”, con la nota 2 que dice “Notas solamente pertinentes para las normas para productos de la columna 5 de este Cuadro”. Esta propuesta se ha diseñado para que la columna no sea muy ancha.
- La quinta y sexta columna podrían dividirse en subrenglones, y en cada renglón habría únicamente una norma para productos y la nota con la que guarda relación, para garantizar la plena claridad con respecto a qué notas son aplicables a qué normas.
- En las notas no es necesario hacer referencia a la norma para productos, ya que las notas están relacionadas directamente con la norma para productos de la columna 5.
- Una cuestión que no se ha resuelto es si las notas del CIII solo pueden utilizarse para identificar la clase de función que realiza el aditivo alimentario en los productos correspondientes a la norma. Algunos miembros lo apoyaron para garantizar la armonización completa de la norma. Otros consideraron que no estaba garantizado, señalando además que aumentaría el número de notas necesarias y haría que el Cuadro III fuera más grande y engorroso.
- La Presidencia recomienda lo primero (es decir, no usar notas del CIII para este fin), pero sugiere que es necesario un debate ulterior del GTE y el GTP para llegar a un consenso.

**Antecedentes**

La 52.<sup>a</sup> reunión del Comité del Codex sobre Aditivos Alimentarios (CCFA), celebrada virtualmente del 1 al 10 de septiembre de 2021, decidió convocar un GTE encargado de la armonización, bajo la Presidencia de Australia y Copresidencia de los Estados Unidos de América y Japón, en el que parte de los términos de referencia<sup>7</sup> sometieran a consideración:

- b) investigar la elaboración y ejecución de cuestiones relacionadas con el establecimiento de notas del Cuadro III en la NGAA, de común acuerdo con la Secretaría del Codex.

Esta parte de los términos de referencia proviene de la Recomendación 6 formulada en la 52.<sup>a</sup> reunión del CCFA/CRD03<sup>8</sup>:

**Recomendación 6: Creación de notas para el Cuadro III**

*El CCFA, en su 52.<sup>a</sup> reunión, aprobó la recomendación de, en principio, introducir notas en el Cuadro III parecidas a las de los cuadros I y II de la NGAA, ya que este nuevo planteamiento garantizaría la claridad en el uso de aditivos alimentarios con dosis de uso numéricas, y así se evitarían requisitos potencialmente complicados que pudieran surgir una vez armonizada una norma para productos con la NGAA.*

*El CCFA, en dicha reunión, además encomendó al siguiente GTE encargado de la armonización establecido por el CCFA, en su 52.<sup>a</sup> reunión, que determinase y examinase las cuestiones relativas a la aplicación de las notas del Cuadro III; y que consultara a la Secretaría del Codex para identificar todas las cuestiones asociadas con la inclusión de las nuevas notas en la base de datos de la NGAA.*

<sup>7</sup> REP21/FA, párr. 107(iii)

<sup>8</sup> REP21/FA, párrs. 88-89

El documento de debate se ha redactado con ese fin.

Durante el trabajo de armonización de varias normas de productos del CCMMP para las reuniones 51.<sup>a</sup> y 52.<sup>a</sup> del CCFA, y el trabajo preliminar para la 53.<sup>a</sup> reunión del CCFA (durante 2020 y 2021 que no se presentó en la 52.<sup>a</sup> reunión del CCFA pero se ha transferido a la 53.<sup>a</sup> reunión), se tomaron algunas decisiones en ese momento que, en retrospectiva, se han considerado inapropiadas o que es necesario cambiar y abordar con otro enfoque.

El Comité acordó una serie de casos en los que disposiciones sobre aditivos del Cuadro III se añadieron a los cuadros I y II de la NGAA en categorías de alimentos que no figuran en el Anexo del Cuadro III cuando una norma para productos correspondiente tiene restricciones específicas sobre el uso de un aditivo del Cuadro III. Esto se hizo para garantizar que la NGAA incluyera cualquier restricción (como una dosis de uso numérica, o el uso individual o en combinación con otros aditivos) sobre el uso de los aditivos del Cuadro III que figuran en una norma para productos correspondiente a una categoría de alimentos específica que no se encuentra en el Anexo del Cuadro III. De lo contrario, esas restricciones se hubieran perdido.

Al utilizar el árbol de decisiones para la armonización<sup>9</sup>, es conveniente que esos aditivos alimentarios encajen en la casilla I. Sin embargo, la razón por la que esas disposiciones no se añadieron al Cuadro III fue para garantizar que las condiciones enumeradas en las normas se reflejen mediante el uso de notas. La decisión había sido proponer su inclusión en los cuadros I y II según BPF, pero con una nota que restringiera su uso a la DM y a las condiciones de la norma para productos.

Este nuevo enfoque ha dado lugar a un problema en el sentido de que ahora no es consistente con el texto del Preámbulo relativo al Cuadro III. Podría interpretarse que los aditivos del Cuadro III sin disposiciones en esas categorías de alimentos de los Cuadros I y II no pueden utilizarse en otros alimentos que están dentro del ámbito de aplicación de la categoría de alimentos pero no están dentro del ámbito de aplicación de la norma para productos. De conformidad con el preámbulo de la NGAA, tradicionalmente el CCFA no ha incluido disposiciones relativas al uso de aditivos del Cuadro III en los cuadros I y II de la NGAA para las categorías de alimentos que no figuran en el Anexo del Cuadro III, ya que el uso general de aditivos del Cuadro III en esas categorías de alimentos ya está permitido por la inclusión del aditivo en el Cuadro III.

Esta cuestión fue señalada y luego sometida a consideración durante 2020 y 2021, específicamente en presentaciones, en particular de los Estados Unidos de América. En las comunicaciones de los Estados Unidos de América se señalaba que estaban firmemente convencidos de que todos los aditivos del Cuadro III utilizados en categorías de alimentos no incluidas en el Anexo del Cuadro III, tanto para alimentos normalizados como para alimentos no normalizados, debían figurar en el Cuadro III. Esto guardaba relación con las propuestas de armonización de añadir disposiciones para los aditivos del Cuadro III a los Cuadros I y II, no al Cuadro III, de modo que se puedan mantener las complicadas notas de restricciones en las normas para productos, mediante la adición de dichas detalladas notas a los Cuadros I y II. Se observa que esto ya se ha hecho como resultado del trabajo de armonización para las reuniones 51.<sup>a</sup> y 52.<sup>a</sup> del CCFA.

Las observaciones de los Estados Unidos de América proponían una estrategia alternativa para añadir notas a la columna 5 de las entradas del Cuadro III y, por lo tanto, tener una lista aparte de notas para el Cuadro III, similar a la lista de notas existente para los Cuadros I y II. Esta propuesta fue apoyada y se propuso que fuera examinada en la 52.<sup>a</sup> reunión del CCFA y fue apoyada.

Se observó que estos tipos de notas podrían ser diferentes en comparación con las notas existentes de las normas del Codex que figuran en el Cuadro III, si bien las notas podrían incorporarse en nuevas notas del Cuadro III. La propuesta de los Estados Unidos de América es un enfoque para ayudar a simplificar las entradas en el Cuadro III, cumplir con el Preámbulo de la NGAA y limitar la posible confusión en la comprensión futura en relación con el funcionamiento del Cuadro III. La propuesta ayuda también a garantizar que las disposiciones sobre aditivos alimentarios que figuran en el Cuadro III para las categorías de alimentos no enumeradas en el Anexo del Cuadro III no se añadan a los cuadros I y II, ya que esto creará confusión con respecto al funcionamiento del Cuadro III y el Anexo del Cuadro III, y la NGAA.

Dado que el uso de las notas del Cuadro III no ha sido sometido a debate o acordado por el CCFA, no se ha hecho como parte del trabajo de armonización reciente. En la comprobación reciente como parte de esta labor, se ha observado que en el trabajo de armonización de la 52.<sup>a</sup> reunión del CCFA había ejemplos (véanse los ejemplos y explicaciones a continuación). También había ejemplos anteriores en los que se realizaron cambios en los cuadros I y II, y no en el Cuadro III. Esto fue en CX/FA 19/51/6 para la 51.<sup>a</sup> reunión del CCFA (reunión de 2019), donde el GTE, el GTP y la sesión plenaria consideraron las enmiendas, y luego se hicieron

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<sup>9</sup> El árbol de decisiones para la armonización se encuentra como anexo 2 en la *Orientación del Codex para los comités de productos sobre la armonización de disposiciones sobre aditivos alimentarios*, [https://www.fao.org/fileadmin/user\\_upload/codexalimentarius/committee/docs/INF\\_CCFA\\_s\\_01.pdf](https://www.fao.org/fileadmin/user_upload/codexalimentarius/committee/docs/INF_CCFA_s_01.pdf)



en la NGAA debido a la armonización. Esto se especificó en el punto 20 del Apéndice 1 del documento de armonización CX/FA 19/51/6.

Se observa que, en principio, el CCFA acepta el uso de las notas del Cuadro III y luego será necesario hacer cambios en el trabajo de armonización anterior de las reuniones 51.<sup>a</sup> y 52.<sup>a</sup> del CCFA (y futura 53.<sup>a</sup> reunión del CCFA).

En resumen, la propuesta es desarrollar una lista aparte de notas para el Cuadro III de la NGAA, similar a la lista de notas existente para los cuadros I y II. Este documento debe considerar las opciones sobre la mejor manera de hacerlo, así como proporcionar algunos detalles sobre las disposiciones pertinentes ya finalizadas que se verán afectadas.

A continuación se ofrecen ejemplos de la armonización de varias normas de productos del CCMMP realizadas en las reuniones 51.<sup>a</sup> (2019) y 52.<sup>a</sup> (2021) del CCFA, y propuestas para la 53.<sup>a</sup> reunión (2023).

### **Armonizaciones de las enmiendas aprobadas en la 51.<sup>a</sup> reunión del CCFA (2019) para los cuadros I y II**

Esta cuestión fue examinada en el punto 20 del Apéndice 1 de CX/FA 19/51/6 (páginas 15-16) para la 51.<sup>a</sup> reunión del CCFA (2019). Las modificaciones finales introducidas en la NGAA fueron ligeramente diferentes a las propuestas inicialmente en CX/FA 19/51/6. Se observó que varios aditivos alimentarios, específicamente silicato de calcio (SIN 552), silicato de magnesio, sintético (SIN 553(i)), propionato de calcio (SIN 282), ácido propiónico (SIN 280), dióxido de silicio, amorfo (SIN 551), propionato de sodio (SIN 281) y talco (SIN 553(iii)), son aditivos alimentarios del Cuadro III. Sin embargo, las DM para ellos en las diversas normas para productos del queso del CCMMP no se incluyeron según BPF, sino que tenían DM numéricas, junto con notas de restricciones bastante complicadas y detalladas que se consideró necesario mantener una vez realizada la armonización en la NGAA, porque de lo contrario se perderían.

En ese momento se reconoció que en el proceso de armonización había sido necesario introducir entradas en los cuadros I y II de la NGAA debido a las dosis máximas numéricas para esos aditivos alimentarios en las normas. Sin embargo, se observa también que la categoría de alimentos número 01.6.2.1 no figura en el Anexo del Cuadro III y que esos aditivos alimentarios figuran en el Cuadro III. Por lo tanto, podría confundir a los usuarios de la NGAA: si esos aditivos alimentarios pueden utilizarse según BPF (ya que figuran en el Cuadro III y 01.6.2.1 no figura en el Anexo del Cuadro III); o tienen disposiciones numéricas como figuran en las notas de condiciones añadidas a sus disposiciones en los cuadros I y II. Esta fue, en esencia, la justificación con respecto a por qué el trabajo de armonización añadió disposiciones a los Cuadros I y II con las complicadas y detalladas notas, en lugar de añadirlas al Cuadro III (ya que en aquel momento las notas del Cuadro III no se consideraban una posibilidad). Se observa que, en aquel momento, en el GTE se mantuvo un debate sobre esta cuestión, pero lamentablemente, entonces las repercusiones y consecuencias no se entendieron del todo ni se realizaron por completo, entre todas las cuestiones consideradas por el GTE encargado de la armonización y el comité.

También se reconoció, ya que se consideró la posibilidad de eliminar las disposiciones relativas a esos aditivos alimentarios de los cuadros I y II, y añadirlas al Cuadro III, con nuevas notas en el Cuadro III, que también era necesario hacer enmiendas (y tal vez nuevas entradas) a los Cuadros de las *Referencias a las normas para productos para los aditivos del Cuadro III de la NGAA* (a continuación en el Anexo del Cuadro III). La reflexión sobre cuáles podrían ser esos cambios se ha examinado también y se proporciona a continuación. Esta es una complicación adicional que se debe tratar.

A continuación se ofrecen ejemplos de cómo se abordó la armonización de esos aditivos alimentarios en la CCFA51 y luego las enmiendas hechas en la NGAA, mediante la utilización de un ejemplo de un aditivo alimentario, silicato de calcio (SIN 552), pero la situación es similar para los demás aditivos alimentarios señalados anteriormente. Es decir, las disposiciones y notas para el silicato de calcio (SIN 552) también son aplicables al silicato de magnesio, sintético (SIN 553(ii)), dióxido de silicio, amorfo (SIN 551) y talco (SIN 553(iii)).

#### **Ejemplo: silicato de calcio (SIN 552).**

##### Cuadro I

<b>Silicato de calcio</b>				
<b>SIN 552: Clase funcional: Antiaglutinantes</b>				
<b>N.º cat. de alimentos</b>	<b>Categoría de alimentos</b>	<b>Dosis máx.</b>	<b>Notas</b>	<b>Recomendaciones</b>
01.6.2.1	Queso madurado, incluida la corteza	BPF	459, 461, XS274, XS276, XS277	Adoptar

##### Cuadro II

<b>Categoría de alimentos 01.6.2.1 Queso madurado, incluida la corteza</b>				
<b>Aditivo</b>	<b>SIN</b>	<b>Dosis máx.</b>	<b>Notas</b>	<b>Recomendaciones</b>
Silicato de calcio	552	BPF	459, 461, XS274, XS276, XS277	Adoptar

**459** Excepto para uso a 10 000 mg/kg, solo o en combinación: dióxido de silicio, amorfo (SIN 551), silicato de calcio (SIN 552), silicato de magnesio, sintético (SIN 553(i)) y talco (SIN 553(iii)) en los productos correspondientes a las Normas para el Cheddar (CXS 263-1966), Danbo (CXS 264-1966) Edam (CXS 265-1966), Gouda (CXS 266-1966), Havarti (CXS 267-1966), Samsø (CXS 268-1966), Emmental (CXS 269-1967), Tilsiter (CXS 270-1968), Saint-Paulin (CXS 271-1968) y Provolone (CXS 272-1968), como antiaglutinantes solamente: silicatos calculados como dióxido de silicio.

**461** Para el tratamiento de superficie del queso en lonchas, cortado, desmenuzado o rallado en los productos correspondientes a las Normas para el Cheddar (CXS 263-1966), Danbo (CXS 264-1966), Edam (CXS 265-1966), Gouda (CXS 266-1966), Havarti (CXS 267-1966), Samsø (CXS 268-1966), Emmental (CXS 269-1967), Tilsiter (CXS 270-1968), Saint-Paulin (CXS 271-1968) y Provolone (CXS 272-1968) solo como antiaglutinantes.

### **Entrada alternativa del Cuadro III con nuevas notas del Cuadro III**

En el Cuadro III ya existe una entrada en la quinta columna de la entrada de citrato de calcio, que es CS 105-1981. Las nuevas entradas propuestas como notas a las entradas del Cuadro III se presentan en **negrita** y **subrayadas**. Cabe señalar que la intención de las nuevas notas es que sean aplicables a todas las normas específicas de productos del queso, CS 263, 264, etc., pero dejar eso claro en la columna no es simple ni sencillo, incluso dejando un renglón entre los grupos. La Copresidencia japonesa de la armonización proporcionó una opción alternativa de utilizar una 6.<sup>a</sup> columna donde se coloquen las notas específicas directamente al lado de las normas para productos a las que se refieren. Esto se considera también importante ya que en algunas entradas del Cuadro III hay enunciados de condiciones que podrían convertirse en sus propias notas del Cuadro III, por lo que la columna 5 individual puede ser bastante confusa. A continuación se presentan las dos opciones:

**Opción 1:** añadir las notas del Cuadro III en la columna 5 y separar las listas pertinentes de normas mediante renglones libres dentro de la celda.

**Opción 2 (preferida):** añadir una 6.<sup>a</sup> columna para garantizar que la nota correspondiente esté al lado de las normas correspondientes, lo que requiere subrenglones adicionales en el renglón.

El Canadá formuló la útil observación, que se aceptó y, por lo tanto, es parte de la propuesta, de que las notas sólo debían aplicarse a los alimentos normalizados, de manera similar al encabezamiento de la columna 5. Esto recoge la cuestión planteada hace varios años por los Estados Unidos de América al incorporar las disposiciones sobre aditivos en los cuadros I y II. El título que se propone para la columna podría ser "Notas pertinentes para las normas de productos". Dado que es un poco largo para insertarlo en el título, la Presidencia propone que quizás el punto pertinente señalado por el Canadá pueda abordarse mediante una nota, similar a lo que han utilizado los Estados Unidos de América para la columna 5 cuando mejoraron el Cuadro III recientemente.

#### **Opción 1**

<b>N.º del SIN</b>	<b>Aditivo</b>	<b>Clase funcional</b>	<b>Año de adopción</b>	<b>Aceptable en los alimentos correspondientes a las siguientes normas para productos<sup>1</sup></b>
552	Silicato de calcio	Antiaglutinantes	1999	CS 105-1981, <b><u>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 (nota CIII-1)</u></b> <b><u>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 (nota CIII-2)</u></b>

#### **Opción 2**

<b>N.º del SIN</b>	<b>Aditivo</b>	<b>Clase funcional</b>	<b>Año de adopción</b>	<b>Aceptable en los alimentos correspondientes a las siguientes normas para productos<sup>1</sup></b>	<b>Notas<sup>2</sup></b>
552		Antiaglutinantes	1999	CS 105-1981	

	Silicato de calcio			<u>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</u>	<u>CIII-1, CIII-2</u>
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1 En esta columna figuran solo las normas para productos que permiten aditivos específicos del Cuadro III. Si una norma para productos permite aditivos del Cuadro III de forma general o en base a la clase funcional, esa información figura en las "Referencias a normas de productos para aditivos del Cuadro III de la NGAA".

## **2 Notas pertinentes para las normas de productos solamente**

Tal como se observa en el apéndice 5, que proporciona una lista completa de las enmiendas propuestas a la NGAA debido al uso de las notas del Cuadro III, algunas de las nuevas entradas en el Cuadro III son aún más complicadas que el ejemplo anterior y pueden necesitarse 3 o 4 renglones para la opción 2 preferida.

Se entiende que podría suponer hacer un gran cambio en la estructura del Cuadro III, pero eso es un hecho si las notas del Cuadro III se apoyan y se decide que se adopten. El tachado se ha añadido para eliminar la referencia a las normas de productos, recogiendo la sugerencia de Chile en respuesta a las preguntas en la parte posterior del documento. Hizo la valiosa observación de que no era necesario indicar los nombres de las normas para productos en las notas cuando éstas figuran junto a las normas para productos en la columna 5 del Cuadro III. Esta sugerencia ha sido apoyada y se propone, a no ser que se aporten puntos de vista diferentes y justificaciones.

### Notas

**CIII-1** Para uso a 10 000 mg/kg, solos o en combinación: dióxido de silicio, amorfo (SIN 551), silicato de calcio (SIN 552), silicato de magnesio, sintético (SIN 553(i)) y talco (SIN 553(iii)) ~~en los productos que corresponden a las Normas para el Cheddar (CXS 263-1966), Danbo (CXS 264-1966) Edam (CXS 265-1966), Gouda (CXS 266-1966), Havarti (CXS 267-1966), Samsø (CXS 268-1966), Emmental (CXS 269-1967), Tilsiter (CXS 270-1968), Saint-Paulin (CXS 271-1968) y Provolone (CXS 272-1968)~~, como antiaglutinantes solamente: silicatos calculados como dióxido de silicio.

**CIII-2** Para el tratamiento de superficie del queso en lonchas, cortado, desmenuzado o rallado ~~en los productos que corresponden a las Normas para el Cheddar (CXS 263-1966), Danbo (CXS 264-1966), Edam (CXS 265-1966), Gouda (CXS 266-1966), Havarti (CXS 267-1966), Samsø (CXS 268-1966), Emmental (CXS 269-1967), Tilsiter (CXS 270-1968), Saint-Paulin (CXS 271-1968) y Provolone (CXS 272-1968)~~ solo como antiaglutinantes.

Las notas del CIII propuestas reformuladas para que sean más consistentes con la forma en que se formulan las notas de los Cuadros I y II una vez que se haya eliminado la referencia a las normas para productos, se presentan a continuación.

**CIII-1** Solo para uso como antiaglutinantes: dióxido de silicio, amorfo (SIN 551), silicato de calcio (SIN 552), silicato de magnesio, sintético (SIN 553(i)) y talco (SIN 553(iii)), a 10 000 mg/kg, solos o en combinación, silicatos calculados como dióxido de silicio.

**CIII-2** Solo para uso como antiaglutinantes para el tratamiento de superficie del queso en lonchas, cortado, desmenuzado o rallado.

A continuación se presenta otro ejemplo de cómo se llevó a cabo la armonización, utilizando un ejemplo de un aditivo alimentario, propionato de calcio (SIN 282), pero la situación es similar para los demás aditivos alimentarios indicados anteriormente. Es decir, las disposiciones y notas también son aplicables al ácido propiónico (SIN 280) y al propionato de sodio (SIN 281).

### **Ejemplo: propionato de calcio (SIN 282)**

#### Cuadro I

<b>Propionato de calcio</b>					
<b>SIN 282: Clase funcional: Conservante</b>					
<b>N.º cat. de alimentos</b>	<b>Categoría de alimentos</b>	<b>Dosis máx.</b>	<b>Notas</b>	<b>Recomendaciones</b>	
01.6.2.1	Queso madurado, incluida la corteza	BPF	3, 460, XS269, XS274, XS276, XS277	Adoptar	

## Cuadro II

Categoría de alimentos 01.6.2.1 Queso madurado, incluida la corteza				
Aditivo	SIN	Dosis máx.	Notas	Recomendaciones
Propionato de calcio	282	BPF	3, 460, XS269, XS274, XS276, XS277	Adoptar

## Notas

**460:** Excepto para uso a 3 000 mg/kg solos o en combinación: ácido propiónico (SIN 280), propionato de sodio (SIN 281) y propionato de calcio (SIN 282) en los productos correspondientes a las Normas para el Cheddar (CXS 263-1966), Danbo (CXS 264-1966) Edam (CXS 265-1966), Gouda (CXS 266-1966), Havarti (CXS 267-1966), Samsø (CXS 268-1966), Tilsiter (CXS 270-1968), Saint-Paulin (CXS 271-1968) y Provolone (CXS 272-1968).

3: Para uso en tratamiento superficial solamente

**Entrada alternativa del Cuadro III con nuevas notas del Cuadro III**

N.º del SIN	Aditivo	Clase funcional	Año de adopción	Aceptable en los alimentos correspondientes a las siguientes normas para productos <sup>1</sup>	Notas <sup>2</sup>
282	Propionato de calcio	Conservante	1999	<b>CS 263-1966, CS 264-1966, CS 265-1966, CS 266-1966, CS 267-1966, CS 268-1966, CS 270-1968, CS 271-1968, CS 272-1968</b>	<b>CIII-3</b>

**CIII-3:** Para uso a 3 000 mg/kg, solos o en combinación: ácido propiónico (SIN 280), propionato de sodio (SIN 281) y propionato de calcio (SIN 282) ~~en los productos correspondientes a las Normas para el Cheddar (CXS 263-1966), Danbo (CXS 264-1966) Edam (CXS 265-1966), Gouda (CXS 266-1966), Havarti (CXS 267-1966), Samsø (CXS 268-1966), Tilsiter (CXS 270-1968), Saint-Paulin (CXS 271-1968) y Provolone (CXS 272-1968)~~ solo para el tratamiento superficial.

Se propone aprovechar la oportunidad para actualizar las notas que se convertirían en notas del CIII. En particular, se observa que no hay necesidad de usar los términos "solos o en combinación" para los aditivos del mismo grupo de aditivos alimentarios. También se observa que el término para presentar los propionatos es ácido propiónico como se utiliza en algunas notas. Por lo tanto, estos cambios deben realizarse en las nuevas notas del CIII propuestas. A continuación se proporciona la nota del CIII-3 reformulada, después de eliminar la referencia a las normas para productos, reestructurada y con algunos ajustes de consistencia.

**CIII-3:** Solo para uso en el tratamiento superficial: ácido propiónico (SIN 280), propionato de sodio (SIN 281) y propionato de calcio (SIN 282), a 3 000 mg/kg **como ácido propiónico**.

**Consideración de los cambios necesarios en el Cuadro pertinente en las Referencias a las normas de productos para los aditivos del Cuadro III de la NGAA y el párrafo sobre aditivos alimentarios añadido a las normas para productos después de la armonización**

La categoría de alimentos pertinente de la NGAA es 01.6.2.1 Queso madurado, incluida la corteza. Hay un cuadro actual para esta categoría de alimentos, que debe modificarse. A continuación se presentan las enmiendas propuestas tachadas (para su eliminación) y en negrita, subrayadas (para su adición). Las modificaciones se refieren a la clase funcional adicional de conservante. A continuación se muestra una propuesta de cómo podrían ser los cambios.

01.6.2.1	Queso madurado, incluida la corteza
	En los alimentos correspondientes a estas normas solo es aceptable el uso de determinados aditivos alimentarios del Cuadro III (que se indican en el Cuadro III). El uso de reguladores de la acidez solo es aceptable en la masa de queso. En la masa de queso solo se utilizan colorantes para obtener las características de color, tal como se describe en la Sección 2 de la norma para productos. Los antiaglutinantes solo están justificados para el tratamiento superficial del queso en lonchas, cortado, desmenuzado o rallado. Cuando <b>los conservantes aceptables solo son aceptables para el tratamiento superficial</b> .
<b>Normas del Codex</b>	Cheddar (CXS 263-1966), Danbo (CXS 264-1966) Edam (CXS 265-1966), Gouda (CXS 266-1966), Havarti (CXS 267-1966), Samsø (CXS 268-1966), Emmental (CXS 269-1967), Tilsiter (CXS 270-1968), Saint-Paulin (CXS 271-1968), Provolone (CXS 272-1968), Coulommiers (CXS 274-1969), Camembert (CXS 276-1973) y Brie (CXS 277-1973).

Los párrafos añadidos a la sección de aditivos alimentarios de las normas de productos en la armonización posterior deben considerarse también y modificarse según sea necesario.

Un ejemplo de uno de ellos es *la Norma para Cheddar CXS 263-1966* que se proporciona a continuación, que fue modificada después de la armonización. A continuación se presentan las enmiendas propuestas tachadas (para su eliminación) y en negrita, subrayadas (para su adición).

Norma para el Cheddar (CXS 263-1966)

**4. ADITIVOS ALIMENTARIOS**

**4.1** Solamente pueden utilizarse las clases de aditivos alimentarios de uso justificado que figuran en el siguiente cuadro para las categorías especificadas de productos. Los ~~antiaglutinantes~~, colorantes y conservantes utilizados de acuerdo con los cuadros I y II de la Norma general para aditivos alimentarios (CXS 192-1995) en la categoría de alimentos 01.6.2.1 (Queso madurado, incluida la corteza) y solo determinados reguladores de la acidez, antiaglutinantes, y colorantes **y conservantes** del Cuadro 3 son aceptables para uso en alimentos que corresponden a esta Norma.

**Resumen de la 51.ª reunión del CCFA (2019)**

En el cuadro siguiente se presenta el resumen de las disposiciones afectadas por el cambio de las entradas de los cuadros I y II, las notas para implementar las enmiendas del Cuadro III y la introducción de nuevas notas del Cuadro III relacionadas con las enmiendas de armonización de la CCFA51.

<b>Aditivo alimentario (SIN)</b>	<b>Clase funcional/función tecnológica</b>	<b>Categoría de alimentos (Cuadro II)</b>	<b>Norma para productos</b>	<b>Notas de la NGAA cuadros I y II</b>	<b>Notas del Cuadro III propuestas</b>
Silicato de calcio (552)	Antiaglutinantes	01.6.2.1 Queso madurado, incluida la corteza	Normas para el Cheddar (CXS 263-1966), Danbo (CXS 264-1966) Edam (CXS 265-1966), Gouda (CXS 266-1966), Havarti (CXS 267-1966), Samsø (CXS 268-1966), Emmental (CXS 269-1967), Tilsiter (CXS 270-1968), Saint-Paulin (CXS 271-1968) y Provolone (CXS 272-1968)	459	CIII-1
Silicato de magnesio, sintético (553(ii))					
Dióxido de silicio, amorfo(551)				461	CIII-2
Talco (553(iii))					
Propionato de calcio (282)	Conservante	01.6.2.1 Queso madurado, incluida la corteza	Cheddar (CXS 263-1966), Danbo (CXS 264-1966) Edam (CXS 265-1966), Gouda (CXS 266-1966), Havarti (CXS 267-1966),	460	CIII-3
Ácido propiónico (280)					
Propionato de sodio (281)					

			Samsø (CXS 268-1966), Tilsiter (CXS 270-1968), Saint-Paulin (CXS 271-1968), Provolone (CXS 272-1968)		
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También es necesario hacer cambios consecuenciales en el cuadro de la categoría de alimentos 01.6.2.1 en las *Referencias a las normas de productos para aditivos del Cuadro III de la NGAA*. Asimismo, es necesario hacer cambios en la sección de aditivos alimentarios en cada una de las normas para productos armonizadas, que son:

Cheddar (CXS 263-1966); Danbo (CXS 264-1966); Edam (CXS 265-1966); Gouda (CXS 266-1966); Havarti (CXS 267-1966); Samsø (CXS 268-1966); Tilsiter (CXS 270-1968); Saint-Paulin (CXS 271-1968) y Provolone (CXS 272-1968)

### **Armonizaciones de las enmiendas aprobadas por la CCFA52 (2021) para los cuadros I y II**

También es necesario hacer los cambios similares propuestos del trabajo de armonización para la 51.<sup>a</sup> reunión del CCFA detallados anteriormente para la 52.<sup>a</sup> reunión del CCFA.

Se observó que se determinó que varios aditivos alimentarios con la clase funcional de antiaglutinantes, específicamente silicato de calcio (SIN 552), silicato de magnesio, sintético (SIN 553(i)), dióxido de silicio, amorfo (SIN 551) y talco (SIN 553(iii)), cuando fueron armonizados en la CCFA51, tenían una DM según BPF para los diversos quesos madurados. Una situación comparable también se determinó para silicato de potasio (SIN 560) en la CCFA52, señalando que no es un aditivo alimentario del Cuadro III (no estaba en la 52.<sup>a</sup> reunión del CCFA). Una situación similar se dio para los aditivos alimentarios conservantes, propionato de calcio (SIN 282), ácido propiónico (SIN 280) y propionato de sodio (SIN 281) en la 51.<sup>a</sup> reunión del CCFA. Esta misma situación es aplicable a la armonización de productos del queso armonizados para la 52.<sup>a</sup> reunión del CCFA. La armonización de varios de estos aditivos alimentarios, que son aditivos alimentarios del Cuadro III, se armonizó en los cuadros I y II utilizando notas detalladas. Tal como se ha indicado anteriormente, se propone que estas cuestiones pueden y deben abordarse mediante enmiendas al Cuadro III y el uso de nuevas notas en el Cuadro III. Todos los aditivos alimentarios enumerados anteriormente son aditivos del Cuadro III (con la excepción del silicato de potasio (SIN 560)) y las categorías de alimentos no figuran en el anexo del Cuadro III.

La Copresidencia del Japón del GTE encargado de la armonización ha señalado que el silicato de potasio NO tiene una especificación del JECFA, por lo que NO debe añadirse a la NGAA como parte del trabajo de armonización. A fin de rectificarlo, se propone eliminar la entrada de silicato de potasio de las enmiendas propuestas relacionadas con las notas del Cuadro III. Esta situación también se identificó cuando la NGAA se actualizó como resultado del REP21/FA de la 52.<sup>a</sup> reunión del CCFA. Debido a ello ha sido necesario hacer cambios, que se indican tachados en las secciones pertinentes del documento de la 1.<sup>a</sup> circular, pero en esta 3.<sup>a</sup> circular las referencias se han eliminado por completo.

A continuación, siguen ejemplos de cómo se abordó la armonización de estos aditivos alimentarios en la 52.<sup>a</sup> reunión del CCFA y luego las enmiendas hechas en la NGAA después del 44.<sup>o</sup> período de sesiones de la CAC, utilizando un ejemplo de un aditivo alimentario, silicato de calcio (SIN 552), pero la situación es similar para los demás aditivos alimentarios.

### **Ejemplo: silicato de calcio (SIN 552)**

#### Cuadro I

<b>Silicato de calcio SIN 552: Clase funcional: Antiaglutinantes</b>				
<b>N.º cat. de alimentos</b>	<b>Categoría de alimentos</b>	<b>Dosis máx.</b>	<b>Notas</b>	<b>Recomendaciones</b>
<b><u>01.6.1</u></b>	<b><u>Queso no madurado</u></b>	<b><u>BPF</u></b>	488, XS273 y XS275	Adoptar
01.6.2.1	Queso madurado, incluida la corteza	BPF	459, 461, 502, XS274, XS276,	Adoptar

			XS277, XS208, <b>XS278</b>
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Cuadro II

<b>Categoría de alimentos 01.6.1 Queso no madurado</b>				
<b>Aditivo</b>	<b>SIN</b>	<b>Dosis máx.</b>	<b>Notas</b>	<b>Recomendaciones</b>
<b>Silicato de calcio</b>	<b>552</b>	<b>BPF</b>	488, XS273 y XS275	Adoptar

<b>Categoría de alimentos 01.6.2.1 Queso madurado, incluida la corteza</b>				
<b>Aditivo</b>	<b>SIN</b>	<b>Dosis máx.</b>	<b>Notas</b>	<b>Recomendaciones</b>
Silicato de calcio	552	BPF	459, 461, 502, XS274, XS276, XS277, XS208, <b>XS278</b>	Adoptar

488: Excepto para su uso en los productos correspondientes a la Norma colectiva para el queso no madurado, incluido el queso fresco (CXS 221-2001): dióxido de silicio, amorfo (SIN 551), silicato de calcio (SIN 552), silicato de magnesio, sintético (SIN 553(i)) y talco (SIN 553(iii)), solos o en combinación, como antiaglutinantes para el tratamiento superficial del queso en lonchas, cortado, desmenuzado o rallado solamente, a 10 000 mg/kg como dióxido de silicio.

502: Excepto para su uso en el tratamiento superficial del queso en lonchas, cortado, desmenuzado o rallado, solo para los productos correspondientes a la *Norma general para el queso* (CXS 283-1978): dióxido de silicio, amorfo (SIN 551), silicato de calcio (SIN 552), silicato de magnesio, sintético (SIN 553(i)) y talco (SIN 553(iii)) como agentes antiaglutinantes a 10 000 mg/kg, como dióxido de silicio, solos o en combinación.

**XS278** Esto se ha destacado porque se considera un error, que XS278 debe añadirse a las entradas para silicato de calcio debido a la armonización realizada en la 52.<sup>a</sup> reunión del CCFA (2021)<sup>10</sup>.

#### **Entrada alternativa del Cuadro III con nuevas notas del Cuadro III**

<b>N.º del SIN</b>	<b>Aditivo</b>	<b>Clase funcional</b>	<b>Año de adopción</b>	<b>Aceptable en los alimentos correspondientes a las siguientes normas sobre productos</b>	<b>Notas</b>
552	Silicato de calcio	Antiaglutinantes	1999	CS 105-1981 <b>CS 221-2001, CS 283-1978</b>	<b>CIII-4</b>

#### Notas

~~CIII-4: Para su uso en los productos correspondientes a la Norma colectiva para el queso no madurado incluido el queso fresco (CXS 221-2001): Dióxido de silicio, amorfo (SIN 551), silicato de calcio (SIN 552), silicato de magnesio, sintético (SIN 553(i)) y talco (SIN 553(iii)), solos o en combinación, como antiaglutinantes para el tratamiento superficial del queso en lonchas, cortado, desmenuzado o rallado solamente, a 10 000 mg/kg como dióxido de silicio.~~

~~CIII-5: Para uso en el tratamiento superficial del queso en lonchas, cortado, desmenuzado o rallado solo para los productos correspondientes a la Norma general para el queso (CXS 283-1978): dióxido de silicio, amorfo (SIN 551), silicato de calcio (SIN 552), silicato de magnesio, sintético (SIN 553(i)) y talco (SIN 553(iii)) como antiaglutinantes a 10 000 mg/kg, como dióxido de silicio, solos o en combinación.~~

Cabe señalar además que las dos nuevas notas del CIII deben reformularse para que puedan compararse entre sí y según se formulan las notas de los cuadros I y II una vez que la referencia a las normas sobre productos se ha eliminado. Se observa que ahora son idénticas, por lo que solo se necesita la nota CIII-4 (es decir, la nota CIII-5 reformulada es idéntica a la nota CIII-4).

**CIII-4:** Solo para uso como antiaglutinantes en el tratamiento superficial del queso en lonchas, cortado, desmenuzado o rallado: dióxido de silicio, amorfo (SIN 551), silicato de calcio (SIN 552), silicato de magnesio, sintético (SIN 553(i)) y talco (SIN 553(iii)), solos o en combinación, a 10 000 mg/kg como dióxido de silicio.

<sup>10</sup> REP21/FA, Apéndice VI, páginas 88 y 97

Una situación similar se dio para los aditivos alimentarios, propionato de calcio (SIN 282), ácido propiónico (SIN 280) y propionato de sodio (SIN 281). La armonización de varios de estos aditivos alimentarios, que son aditivos alimentarios del Cuadro III, se realizó en los cuadros I y II utilizando notas detalladas.

El ejemplo de estos conservantes es el aditivo alimentario ácido propiónico (SIN 280).

### **Ejemplo: Ácido propiónico (SIN 280)**

#### Cuadro I

<b>Ácido propiónico SIN 280: Clase funcional: Conservante</b>				
<b>N.º cat. de alimentos</b>	<b>Categoría de alimentos</b>	<b>Dosis máx.</b>	<b>Notas</b>	<b>Recomendaciones</b>
01.6.2.1	Queso madurado, incluida la corteza	BPF	3, 460, 503, XS269, XS274, XS276, XS277, XS208, XS278,	Adoptar

#### Cuadro II

<b>Categoría de alimentos 01.6.2.1 Queso madurado, incluida la corteza</b>				
<b>Aditivo</b>	<b>SIN</b>	<b>Dosis máx.</b>	<b>Notas</b>	<b>Recomendaciones</b>
Ácido propiónico	280	BPF	3, 460, 503, XS269, XS274, XS276, XS277, XS208, XS278	Adoptar

3: Para uso en tratamiento superficial solamente.

503: Excepto para los productos correspondientes a la *Norma general para el queso* (CXS 283-1978): ácido propiónico (SIN 280), propionato de sodio (SIN 281) y propionato de calcio (SIN 282) a 3 000 mg/kg como ácido propiónico.

### **Entrada alternativa del Cuadro III con nuevas notas del Cuadro III**

<b>N.º del SIN</b>	<b>Aditivo</b>	<b>Clase funcional</b>	<b>Año de adopción</b>	<b>Aceptable en los alimentos correspondientes a las siguientes normas sobre productos</b>	<b>Notas</b>
280	Ácido propiónico	Conservante	1999	<b><u>CS 283-1978</u></b>	<b><u>CIII-6</u></b>

También se consideró importante que la nota 3 (tratamiento superficial solamente) se refleje también en la nueva nota CIII que se formula a continuación. En un principio esto se pasó por alto, pero es un recordatorio importante considerar todos los requisitos de las restricciones pertinentes para que no se pierdan cuando se formulen las notas del CIII a partir de las notas de los cuadros I y II.

Además, se considera de utilidad hacer que las diferentes nuevas notas del CIII sean coherentes en sí mismas, con las propuestas en la armonización de la CCFA51 (2019), es decir, la nota CIII-4 proporcionada anteriormente.

#### Notas

**CIII-6:** ~~Para los productos correspondientes a la Norma general para el queso (CXS 283-1978):~~ ácido propiónico (SIN 280), propionato de sodio (SIN 281) y propionato de calcio (SIN 282), a 3 000 mg/kg como ácido propiónico, para tratamiento superficial solamente.

A continuación sigue la nota CIII-6 reestructurada una vez eliminadas las normas de productos.

**CIII-6:** Para tratamiento superficial solamente: ácido propiónico (SIN 280), propionato de sodio (SIN 281) y propionato de calcio (SIN 282), a 3 000 mg/kg como ácido propiónico.

### **Consideración de los cambios necesarios en el Cuadro pertinente en las Referencias a las normas de productos para los aditivos del Cuadro III de la NGAA y el párrafo sobre aditivos alimentarios añadido a las normas para productos después de la armonización**

Las categorías de alimentos pertinentes de la NGAA son *01.6.1 Queso sin madurar* (relacionada con la *Norma para el queso sin madurar incluido el queso fresco* (CXS 221-2001)), y *01.6.2.1 Queso madurado, incluida la corteza* (relacionada con la *Norma general para el queso* (CXS 283-1978)). Existe un cuadro actual para la categoría de alimentos 01.6.2.1 (teniendo en cuenta las enmiendas propuestas ya señaladas anteriormente de la CCFA51). El CCFA, en su 52.<sup>a</sup> reunión, también propuso cambios en 01.6.2.1 y la creación de un cuadro



para la categoría de alimentos 01.6.1, que se han controlado ambos y no es necesario hacer modificaciones. Los cuadros de REP21/FA se copian a continuación para información.

<b>01.6.1</b>	Queso no madurado
	En los alimentos correspondientes a esta norma solo es aceptable el uso de determinados aditivos alimentarios del Cuadro III (que se indican en el Cuadro 3)
<b>Normas del Codex</b>	Queso sin madurar incluido el queso fresco (CXS 221-2001), queso cottage (CXS 273-1968), queso crema (CXS 275-1973)

<b>01.6.2.1</b>	Queso madurado, incluida la corteza
	En los alimentos correspondientes a CXS 283-1978 solo es aceptable el uso de determinados reguladores de la acidez, antiaglutinantes, colorantes y conservantes del Cuadro III (como se indica en el Cuadro III) y en los alimentos correspondientes a CXS 208-1999 solo es aceptable el uso de determinados reguladores de la acidez del Cuadro III (como se indica en el Cuadro III).
<b>Normas del Codex</b>	Quesos en salmuera (CXS 208-1999) Norma general para el queso (CXS 283-1978)

Los párrafos añadidos a la sección de aditivos alimentarios de las dos normas para productos después de la armonización también deben considerarse y modificarse según sea necesario.

Estas normas para productos son *la Norma colectiva para el queso no madurado incluido el queso fresco* (CXS 221-2001) y *la Norma general para el queso* (CXS 283-1978). A continuación, figuran los párrafos que fueron modificados después de la armonización. Las enmiendas propuestas se presentan tachadas (para su eliminación) y en negrita, subrayadas (para su adición).

*Norma colectiva para el queso no madurado incluido el queso fresco* (CXS 221-2001)

#### 4. ADITIVOS ALIMENTARIOS

Solo las clases de aditivos que se indican como justificados en el siguiente cuadro se pueden utilizar en las categorías de productos especificadas.

El uso de reguladores de acidez, ~~antiaglutinantes~~, colorantes, conservantes, estabilizadores y espesantes utilizados de conformidad con los Cuadros I y II de la Norma general para aditivos alimentarios (CXS 192-1995) en la categoría de alimentos 01.6.1 (Queso no madurado, incluido los quesos frescos) y solo determinados reguladores de acidez, ~~antiaglutinantes~~, colorantes, espumantes, conservantes, estabilizadores y espesantes del Cuadro III son aceptables en alimentos que corresponden a esta norma.

*Norma general para el queso* (CXS 283-1978)

#### 4. ADITIVOS ALIMENTARIOS

Los ~~reguladores de acidez~~, colorantes y conservantes utilizados de conformidad con los Cuadros I y II de la *Norma general para aditivos alimentarios* (CXS 192-1995) en la categoría de alimentos 01.6.2.1 (Queso madurado, incluida la corteza) y solo determinados reguladores de acidez, ~~antiaglutinantes~~, colorantes y conservantes del Cuadro III son aceptables para su uso en alimentos que corresponden a esta Norma.

#### **Resumen de la 52.<sup>a</sup> reunión del CCFA (2021)**

El resumen de las disposiciones afectadas por el cambio de las entradas y las notas de los cuadros I y II para realizar las enmiendas del Cuadro III, y la introducción de nuevas notas del Cuadro III relacionadas con las enmiendas de armonización formuladas en la 52.<sup>a</sup> reunión del CCFA se proporciona en el cuadro siguiente.

Aditivo alimentario (SIN)	Clase funcional/función tecnológica	Categoría de alimentos (Cuadro II)	Norma para productos	Notas de la NGAA cuadros I y II:	Notas del Cuadro III propuestas
Silicato de calcio (552)	Antiaglutinantes	01.6.1 Queso no madurado	Norma colectiva para el queso no madurado incluido el	488	CIII-4
Silicato de magnesio, sintético (553(ii))					

Dióxido de silicio, amorfo (551)			queso fresco (CXS 221-2001)		
Talco (553(iii))					
Silicato de calcio (552)	Antiaglutinantes	01.6.2.1 Queso madurado, incluida la corteza	Norma general para el queso (CXS 283-1978)	502	CIII-4
Silicato de magnesio, sintético (553(ii))					
Dióxido de silicio, amorfo(551)					
Talco (553(iii))					
Propionato de calcio (282)	Conservante	01.6.2.1 Queso madurado, incluida la corteza	Norma general para el queso (CXS 283-1978)	503	CIII-6
Ácido propiónico (280)					
Propionato de sodio (281)					

Se hicieron comprobaciones pero en el cuadro de las categorías de alimentos 01.6. y 01.6.2.1 en las *Referencias a las normas de productos para aditivos del Cuadro III de la NGAA* no es necesario hacer cambios consecuenciales. Sin embargo, es necesario hacer algunos cambios menores en la sección de aditivos alimentarios en cada una de las normas para productos armonizadas, que son:

*Norma colectiva para el queso no madurado incluido el queso fresco (CXS 221-2001)*

*Norma general para el queso (CXS 283-1978)*

#### **Armonización de la 53.ª reunión del CCFA (2023) (Apéndice 1, cuestión 2), armonización propuesta**

La armonización de los siguientes antiaglutinantes: carbonato de calcio (SIN 170(i)), silicato de calcio (SIN 552), carbonato de magnesio (SIN 504(i)), óxido de magnesio (SIN 530), silicato de magnesio, sintético (SIN 553(i)), dióxido de silicio, amorfo (SIN 551) y talco (SIN 553(iii)) para una serie de normas de productos (CXS 207, CXS 262 y CXS 290) se ha realizado de acuerdo con las decisiones adoptadas en las reuniones 51.ª y 52.ª del CCFA. Este fue el trabajo de armonización sometido a consideración durante 2020 y 2021, pero no presentado en la 52.ª reunión del CCFA (2021), por lo que se transfirió a la 53.ª reunión del CCFA.

Para el examen de la armonización se dieron las mismas explicaciones y argumentos, y aquí no se repiten.

Sin embargo, durante el examen por el GTE encargado de la armonización, de la armonización del siguiente lote de normas de productos del CCMMP, la presentación de los Estados Unidos de América utilizando notas del Cuadro III cambió el enfoque que se había utilizado hasta entonces. Esto se ha explicado anteriormente en los antecedentes. La presentación de los Estados Unidos de América, junto con la explicación de por qué propuso las notas del Cuadro III a lo que se ha proporcionado, también añadió un ejemplo práctico de cómo podrían ser las notas del Cuadro III, que se presenta a continuación (pero modificado por consistencia con las notas de los cuadros I y II propuestas).

Ejemplo del uso de "Notas del Cuadro III" para abordar el uso de aditivos del Cuadro III para los que el reflejo de límites numéricos está garantizado

SIN	Aditivo	Clase funcional	Año de adopción	Aceptable, incluidos los alimentos correspondientes a las siguientes normas para productos	Notas
170(i)	Carbonato de calcio	Reguladores de la acidez, antiaglutinantes,	1999	CS 207-1999	<b>CIII-7</b>

		colorantes, agentes endurecedores, agentes de tratamiento de las harinas, estabilizadores		CS 290-1995	<b>CIII-8, CIII-10</b>
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**CIII-7:** ~~Para uso en los productos correspondientes a la Norma para las leches en polvo y la nata (crema) en polvo (CXS 207-1999):~~ Fosfato de huesos (SIN 542), carbonato de calcio (SIN 170(i)), dihidrogenofosfato de calcio (SIN 341(i)), hidrogenofosfato de calcio (SIN 341(ii)), silicato de calcio (SIN 552), carbonato de magnesio (SIN 504(i)), dihidrogenofosfato de magnesio (SIN 343(i)), hidrogenofosfato de magnesio (SIN 343(ii)), óxido de magnesio (SIN 530), silicato de magnesio, sintético (SIN 553(i)), dióxido de silicio, amorfo (SIN 551), talco (SIN 553(iii)), fosfato tricálcico (SIN 341(iii)) y fosfato de trimagnesio (SIN 343(iii)), solos o en combinación para su uso como antiaglutinantes solo a 10 000 mg/kg.

**CIII-8:** ~~Para uso en los productos correspondientes a la Norma para los productos a base de caseína alimentaria (CXS 290-1995):~~ Fosfato de huesos (SIN 542), carbonato de calcio (SIN 170(i)), silicato de calcio (SIN 552), fosfato de hidroxipropil dialmidón (SIN 1442), carbonato de magnesio (SIN 504(i)), óxido de magnesio (SIN 530), silicato de magnesio, sintético (SIN 553(i)), celulosa microcristalina (gel de celulosa) (SIN 460(i)), celulosa en polvo (SIN 460(ii)), dióxido de silicio, amorfo (SIN 551), talco (SIN 553(iii)), fosfato tricálcico (SIN 341(iii)) y fosfato de trimagnesio (SIN 343(iii)), como agentes antiaglutinantes solo, solos o en combinación a 4 400 mg/kg, teniendo en cuenta que la cantidad total de fósforo no debe exceder de 4 400 mg/kg.

**CIII-10:** ~~Para uso en los productos correspondientes a la Norma para los productos a base de caseína alimentaria (CXS 290-1995) como regulador de la acidez solamente.~~

La nota CIII-7 del Cuadro III (que ha sido modificada desde que se propuso en la presentación de EE. UU. por consistencia con las notas propuestas para los cuadros I y II) es una alternativa a las entradas individuales en los cuadros I y II para los seis aditivos alimentarios (SIN 170(i), 552, 504(i), 530, 553(i), 551, 341(iii) y 343(iii)) de la categoría de alimentos 01.5.1 (CXS 207-1999 y CXS 290-1995). La misma nota es necesaria en CXS 290-1995 (es decir, CS 290 (nota CIII-1)). Además, se necesita una nueva nota CS 262 (nota CIII-9) para CXS 262-2006 (categoría de alimentos 01.6.1) para cuatro de los aditivos alimentarios (SIN 552, 553(i), 551 y 553(iii)) con una formulación similar.

**CIII-9:** ~~Para uso en los productos correspondientes a la Norma para la Mozzarella (CXS 262-2006):~~ Silicato de calcio (SIN 552), silicato de magnesio, sintético (SIN 553(i)), dióxido de silicio, amorfo (SIN 551) y talco (SIN 553(iii)), para el tratamiento superficial de mozzarella en lonchas, cortada, desmenuzada o rallada de bajo contenido de humedad o para el tratamiento superficial de mozzarella desmenuzada y/o cortada en cubitos de alto contenido de humedad, como antiaglutinantes solo, a 10 000 mg/kg, individualmente o en combinación, como dióxido de silicio.

Las cuatro notas anteriores podrían reorganizarse de manera similar a las notas anteriores del CIII, para que sean más consecuentes con la forma en que generalmente se formulan las notas de los cuadros I y II, como se indica a continuación. Se cuestiona si es necesario añadir la nota CIII-10 al Cuadro III, ya que ahora se refiere solo a la clase funcional. Esta cuestión se examina en la cuestión 6 de los antecedentes del documento, donde el GTE ha formulado puntos de vista diferentes.

**CIII-7** Para uso como antiaglutinantes solo: fosfato de huesos (SIN 542), carbonato de calcio (SIN 170(i)), dihidrogenofosfato de calcio (SIN 341(i)), hidrogenofosfato de calcio (SIN 341(ii)), silicato de calcio (SIN 552), carbonato de magnesio (SIN 504(i)), dihidrogenofosfato de magnesio (SIN 343(i)), hidrogenofosfato de magnesio (SIN 343(ii)), óxido de magnesio (SIN 530), silicato de magnesio, sintético (SIN 553(i)), dióxido de silicio, amorfo (SIN 551), talco (SIN 553(iii)), fosfato tricálcico (SIN 341(iii)) y fosfato de trimagnesio (SIN 343(iii)), solos o en combinación, a 10 000 mg/kg.

**CIII-8:** Para uso como antiaglutinantes: fosfato de huesos (SIN 542), carbonato de calcio (SIN 170(i)), silicato de calcio (SIN 552), fosfato de hidroxipropil dialmidón (SIN 1442), carbonato de magnesio (SIN 504(i)), óxido de magnesio (SIN 530), silicato de magnesio, sintético (SIN 553(i)), celulosa microcristalina (gel de celulosa) (SIN 460(i)), celulosa en polvo (SIN 460(ii)), dióxido de silicio, amorfo (SIN 551), talco (SIN 553(iii)), fosfato tricálcico (SIN 341(iii)) y fosfato de trimagnesio (SIN 343(iii)), solos o en combinación a 4 400 mg/kg, teniendo en cuenta que la cantidad total de fósforo no debe exceder de 4 400 mg/kg.

**CIII-9:** Para uso como antiaglutinantes para el tratamiento superficial de mozzarella en lonchas, cortada, desmenuzada o rallada de bajo contenido de humedad o para el tratamiento superficial de mozzarella desmenuzada y/o cortada en cubitos de alto contenido de humedad solamente: silicato de calcio (SIN 552), silicato de magnesio, sintético (SIN 553(i)), dióxido de silicio, amorfo

(SIN 551) y talco (SIN 553(iii)), a 10 000 mg/kg, individualmente o en combinación, como dióxido de silicio.

**CIII-10:** Para uso como regulador de la acidez **solamente**.

Se proporcionan explicaciones más completas en un ejemplo de carbonato de calcio (SIN 170(i)) tomado de las modificaciones propuestas de la armonización de los cuadros I y II para la 53.<sup>a</sup> reunión del CCFA en comparación con la nota CIII-7 del Cuadro III proporcionada anteriormente.

**Armonización actual propuesta para la 53.<sup>a</sup> reunión del CCFA (enmiendas a los cuadros I y II)**

**Ejemplo: Carbonato de calcio (SIN 170(i))**

Cuadro I

<b>Carbonato de calcio SIN 170(i): Clase funcional: Reguladores de la acidez, antiaglutinantes, colorantes, agentes endurecedores, agentes de tratamiento de las harinas, estabilizadores</b>				
<b>N.º categoría de alimentos</b>	<b>Categoría de alimentos</b>	<b>Dosis máx.</b>	<b>Notas</b>	<b>Recomendaciones</b>
<b>01.5.1</b>	<b>Leche en polvo y nata (crema) en polvo (naturales)</b>	<b>BPF</b>	<b>C207, D290, E290</b>	Adoptar

Cuadro II

<b>Categoría de alimentos 01.5.1: Leche en polvo y nata (crema) en polvo (naturales)</b>				
<b>Aditivo</b>	<b>SIN</b>	<b>Dosis máxima</b>	<b>Notas</b>	<b>Recomendación</b>
<b>Carbonato de calcio</b>	<b>170(i)</b>	<b>BPF</b>	<b>C207, D290, E290</b>	Adoptar

C207 Excepto para uso en los productos correspondientes a la Norma para las leches en polvo y la nata (crema) en polvo (CXS 207-1999): fosfato de huesos (SIN 542), carbonato de calcio (SIN 170(i)), dihidrogenofosfato de calcio (SIN 341(i)), hidrogenofosfato de calcio (SIN 341(ii)), silicato de calcio (SIN 552), carbonato de magnesio (SIN 504(i)), dihidrogenofosfato de magnesio (SIN 343(i)), hidrogenofosfato de magnesio (SIN 343(ii)), óxido de magnesio (SIN 530), silicato de magnesio, sintético (SIN 553(i)), dióxido de silicio, amorfo (SIN 551), talco (SIN 553(iii)), fosfato tricálcico (SIN 341(iii)) y fosfato de trimagnesio (SIN 343(iii)), solos o en combinación, para uso como antiaglutinantes solo, a 10 000 mg/kg.

D290 Excepto para su uso en los productos correspondientes a la Norma para los productos a base de caseína alimentaria (CXS 290-1995): fosfato de huesos (SIN 542), carbonato de calcio (SIN 170(i)), silicato de calcio (SIN 552), fosfato de hidroxipropil dialmidón (SIN 1442), carbonato de magnesio (SIN 504(i)), óxido de magnesio (SIN 530), silicato de magnesio, sintético (SIN 553(i)), celulosa microcristalina (gel de celulosa) (SIN 460(i)), celulosa en polvo (SIN 460(ii)), dióxido de silicio, amorfo (SIN 551), talco (SIN 553(iii)), fosfato tricálcico (SIN 341(iii)) y fosfato de trimagnesio (SIN 343(iii)), como antiaglutinantes solamente, solos o en combinación a 4 400 mg/kg, teniendo en cuenta que la cantidad total de fósforo no debe exceder de 4 400 mg/kg.

E290 Para uso en los productos correspondientes a la Norma para los productos a base de caseína alimentaria (CXS 290-1995) como regulador de la acidez solamente.

**Consideración de los cambios necesarios en el cuadro pertinente en las *Referencias a las normas de productos para los aditivos del Cuadro III de la NGAA* y el párrafo sobre aditivos alimentarios añadido a las Normas para productos después de la armonización**

Las categorías de alimentos pertinentes de la NGAA son 01.5.1 *Leche en polvo y nata (crema) en polvo (naturales)* (relacionada con las Normas para *las leches en polvo y nata (crema) en polvo* (CXS 207-1999) y *productos de caseína alimentaria* (CXS 290-1995)), y 01.6. 1 *Queso no madurado* (relacionada con la *Norma para la mozzarella* (CXS 262-2006)). Cabe señalar que el CCFA, en su 52.<sup>a</sup> reunión, propuso la creación de un cuadro para la categoría de alimentos 01.6.1. Los cuadros de la armonización de la 53.<sup>a</sup> reunión del CCFA se copian a continuación para información. En estos cuadros no es necesario hacer ningún cambio.

<b>01.5.1</b>	<b>Leche en polvo y nata (crema) en polvo (naturales)</b>
	En los alimentos correspondientes a estas normas solo es aceptable el uso de determinados aditivos alimentarios del Cuadro III (que se indican en el Cuadro III)

<b>Normas del Codex</b>	Leche en polvo y nata (crema) en polvo (CXS 207-1999) Productos de caseína alimentaria (CXS 290-1995)
<b>01.6.1</b>	Queso no madurado
	En los alimentos correspondientes a esta norma solo es aceptable el uso de determinados aditivos alimentarios del Cuadro III (que se indican en el Cuadro 3).
<b>Normas del Codex</b>	Mozzarella (CXS 262-2006)

Los párrafos añadidos a la sección de aditivos alimentarios de las tres normas para productos después de la armonización deben considerarse también y modificarse según sea necesario.

Estas normas para productos son la *Norma para las leches en polvo y la nata (crema) en polvo* (CXS 207-1999), la *Norma para los productos a base de caseína alimentaria* (CXS 290-1995) y la *Norma para la mozzarella* (CXS 262-2006). Los párrafos que se presentan a continuación se proponen como parte de la armonización. A continuación se presentan las enmiendas propuestas tachadas (para su eliminación) y en negrita, subrayadas (para su adición). Solo se propone una enmienda menor para la entrada de CXS 262-2006 (como se indica a continuación).

*Norma para las leches en polvo y la nata (crema) en polvo* (CXS 207-1999)

#### 4. ADITIVOS ALIMENTARIOS

En los alimentos correspondientes a esta norma es aceptable el uso de reguladores de la acidez, antiaglutinantes y antioxidantes utilizados de acuerdo con los cuadros I y II de la *Norma general para aditivos alimentarios* (CXS 192-1995) en la categoría de alimentos 01.5.1 (Leche en polvo y nata (crema) en polvo (naturales)) y solo determinados reguladores de la acidez, antiaglutinantes, antioxidantes, emulsionantes, agentes endurecedores y estabilizadores del Cuadro III.

*Norma para los productos a base de caseína alimentaria* (CXS 290-1995)

#### 4. ADITIVOS ALIMENTARIOS

En los alimentos correspondientes a esta norma es aceptable el uso de reguladores de la acidez y antiaglutinantes utilizados de acuerdo con los cuadros I y II de la *Norma general para aditivos alimentarios* (CXS 192-1995) en la categoría de alimentos 01.5.1 (Leche en polvo y nata (crema) en polvo (naturales)) y solo determinados reguladores de la acidez, antiaglutinantes y emulsionantes del Cuadro III.

*Norma para la mozzarella* (CXS 262-2006)

#### 4. ADITIVOS ALIMENTARIOS

En los alimentos correspondientes a esta norma es aceptable el uso de reguladores de acidez, antiaglutinantes, colorantes, conservantes y estabilizadores utilizados de acuerdo con los Cuadros I y II de la *Norma general para aditivos alimentarios* (CXS 192-1995) en la categoría de alimentos 01.6.1 (Queso no madurado,) y solo determinados reguladores de la acidez, antiaglutinantes, colorantes, conservantes y estabilizadores del Cuadro III.

#### **Resumen para la 53.<sup>a</sup> reunión del CCFA (2023)**

El resumen de las disposiciones afectadas por el cambio de las entradas y las notas de los cuadros I y II para realizar las enmiendas del Cuadro III, y la introducción de nuevas notas del Cuadro III relacionadas con las enmiendas de armonización para la 53.<sup>a</sup> reunión del CCFA se presentan en el cuadro siguiente.

Aditivo alimentario (SIN)	Clase funcional/función tecnológica	Categoría de alimentos (Cuadro II)	Norma para productos	Notas de la NGAA cuadros I y II:	Notas del Cuadro III propuestas
Carbonato de calcio (170(i))	Antiaglutinantes	01.5.1 Leche en polvo y nata (crema) en polvo (naturales)	<i>Norma para las leches en polvo y la nata (crema) en polvo</i> (CXS 207-1999)	C207	CIII-7
Silicato de calcio (552)					
Carbonato de magnesio (504(i))					

Óxido de magnesio (530)					
Silicato de magnesio, sintético (553(ii))					
Dióxido de silicio, amorfo(551)					
Talco (553(iii))					
Carbonato de calcio (170(i))	Antiaglutinantes	01.5.1 Leche en polvo y nata (crema) en polvo (naturales)	Norma para los productos a base de caseína <i>alimentaria</i> (CXS 290-1995)	D290	CIII-8
Silicato de calcio (552)					
Fosfato de dialmidón hidroxipropílico (1442)					
Carbonato de magnesio (504(i))					
Óxido de magnesio (530)					
Silicato de magnesio, sintético (553(ii))					
Celulosa microcristalina (gel de celulosa)(460(i))					
Celulosa en polvo (460(ii))					
Dióxido de silicio, amorfo(551)					
Talco (553(iii))					
Carbonato de calcio (170(i))	Regulador de la acidez	01.5.1 Leche en polvo y nata (crema) en polvo (naturales)	Norma para los productos a base de caseína <i>alimentaria</i> (CXS 290-1995)	E290	CIII-10(?)
Carbonato de magnesio (504(i))					
Carbonato ácido de magnesio (504(ii))					
Silicato de calcio (552)	Antiaglutinantes	01.6.1 Queso no madurado	Norma para la mozzarella (CXS 262-2006)	D262	CIII-9
Silicato de magnesio, sintético (553(ii))					
Dióxido de silicio, amorfo (551)					
Talco (553 (iii))					

D262 Excepto para uso en los productos correspondientes a la Norma para la mozzarella (CXS 262-2006): silicato de calcio (SIN 552), silicato de magnesio, sintético (SIN 553(i)), dióxido de silicio, amorfo (SIN 551) y talco (SIN 553(iii)), para el tratamiento superficial de mozzarella en lonchas, cortada, desmenuzada o rallada de bajo contenido de humedad o para el tratamiento superficial de mozzarella desmenuzada y/o cortada en cubitos de alto contenido de humedad, como antiaglutinantes solo, a 10 000 mg/kg, individualmente o en combinación, como dióxido de silicio.

Se hicieron comprobaciones pero no es necesario hacer cambios consecuenciales en el Cuadro de las categorías de alimentos 01.5. y 01.6.1 en las *Referencias a las normas de productos para aditivos del Cuadro III de la NGAA*. La sección de aditivos alimentarios también se verificó para ver si era necesario hacer cambios consecuenciales dentro de cada una de las Normas para productos, que son:

*Norma para las leches en polvo y la nata (crema) en polvo (CXS 207-1999)*

*Norma para los productos a base de caseína alimentaria (CXS 290-1995)*

*Norma para la mozzarella (CXS 262-2006)*

Solo es necesario hacer un cambio menor en CXS 262-2006, y en las otras dos entradas no es necesario hacer ningún cambio.

### **Posibles notas del Cuadro III debido a los enunciados de condiciones actuales**

Tal como se señaló anteriormente, se propone que los enunciados de condiciones actuales que ya figuran en las entradas en la columna 5 del Cuadro III podrían convertirse también en notas del Cuadro III. Esas actuales notas podrían constituir la base inicial para una lista de notas del Cuadro III. De un análisis del actual Cuadro III (versión de 2021), en el anexo de este documento se presenta una lista inicial de posibles notas del Cuadro III.

### **Opciones**

La opción propuesta como preferida se ha destacado mediante los ejemplos elaborados anteriormente tomados del trabajo de armonización realizado para las reuniones 51.<sup>a</sup> y 52.<sup>a</sup> del CCFA, y lo que se propone para la 53.<sup>a</sup> reunión del CCFA.

Es decir, sustituir las disposiciones y notas de los cuadros I y II que fueron armonizadas con las normas para productos del CCMMP para los aditivos alimentarios del Cuadro III, cuando la categoría de alimentos pertinente no figura en el Anexo del Cuadro III, y añadirlas al Cuadro III. Se propone que la adición de estas disposiciones sobre aditivos alimentarios del Cuadro III incluya también la adición de las nuevas notas del Cuadro III, que en esencia serán las mismas notas de los cuadros I y II que se crearon para la armonización en los cuadros I y II. Este concepto es nuevo, pero la opción y el aspecto deben ser relativamente sencillos, con las nuevas notas numeradas (por ejemplo, CIII-1, CIII-2, etc.) y añadidas a la quinta columna (permitidas específicamente en las siguientes normas de productos<sup>1</sup>) donde actualmente figuran los enunciados de condiciones (notas) existentes. Ejemplos de enunciados de condiciones actuales en la quinta columna para agar (SIN 406) son:

CS 70-1981 (solo para uso en medios de embalaje)

CS 94-1981 (solo para uso en medios de embalaje)

CS 119-1981 (solo para uso en medios de embalaje).

La nota de condiciones podría expresarse fácilmente, por ejemplo:

CIII-1 Solo para uso en medios de embalaje

en una nueva lista de notas del Cuadro III, de forma similar a las notas de los cuadros I y II.

Además, las normas sobre productos podrían agruparse para consolidarlas y ordenarlas ligeramente, por ejemplo:

{CS 70-1981, CS 94-1981, CS 119-1981: CIII-1}

Como parte para garantizar que las nuevas notas apropiadas del Cuadro III estén relacionadas con las normas para productos apropiadas, una alternativa propuesta preferida es insertar una sexta columna que sea específicamente una columna de notas e incluir subenglones dentro de la lista actual de normas para productos para que un aditivo alimentario particular se aplique a una nota particular, para limitar la posible confusión. En las páginas anteriores se han presentado ejemplos, para indicar cómo sería y cómo funcionarían.

Lo que se propone es que los enunciados de condiciones existentes, notas que ya están en la quinta columna, se conviertan en notas del Cuadro III. Las nuevas notas del Cuadro III que se propone crear a partir del trabajo

de armonización reciente podrían añadirse a estas por orden numérico secuencial, indicando que el orden de los números no es importante.

Ya se han formulado sugerencias de que podrían elaborarse nuevas notas para proporcionar información adicional a las disposiciones sobre los aditivos alimentarios del Cuadro III, incluida la indicación de la clase funcional específica que ha relacionado el aditivo con la norma sobre productos, si se considera importante. Queda entendido que hay diferentes puntos de vista sobre si este tipo de información es esencial para los aditivos alimentarios del Cuadro III según BPF.

En esta etapa inicial de consideración no parece haber muchas opciones a considerar, pero se pide al GTE que formule más observaciones y ofrezca alternativas u observaciones adicionales a lo que se propone.

Es importante señalar que el comité apoyó en principio la adición de las notas del Cuadro III de la NGAA. Por lo tanto, se pide al GTE que considere y proporcione respuestas a las siguientes preguntas. También se agradecerá cualquier observación adicional, sugerencia o enmienda propuesta.

Anexo 1: Preguntas y resumen de las respuestas del GTE

Anexo 2: Lista inicial de notas del Cuadro III tomadas de la columna 5 de la versión actual, antes de someter a consideración la armonización



### Preguntas y resumen de las respuestas del GTE

1. **¿Pueden utilizarse las actuales notas de los cuadros I y II que ya están en la NGAA debido a la armonización anterior como la base para las notas del Cuadro III? ¿Es necesario hacer algún cambio?**

Sí

**FIL:** para las normas lácteas, al menos que sean la base de las notas del CIII

#### Chile

**Japón:** las actuales notas del Cuadro III fueron elaboradas para reflejar las condiciones específicas de las disposiciones sobre aditivos alimentarios en las normas pertinentes sobre productos, por lo que las nuevas notas del Cuadro III deben basarse en ellas.

**Canadá:** está de acuerdo en que es conveniente basar la elaboración de las nuevas notas del Cuadro III, específicas para las normas sobre productos, en las notas existentes que inicialmente se incluyeron en los Cuadros I y II para los aditivos del Cuadro III de las categorías de alimentos que no figuran en el Anexo del Cuadro III.

**EE. UU.:** las notas existentes de los Cuadros I y II que ya figuran en la NGAA pueden utilizarse como base para las notas del Cuadro III. Habría que determinar caso por caso si sería necesario introducir algún cambio en las notas existentes.

2. **¿Es conveniente convertir los actuales enunciados de condiciones (notas) que ya figuran en la quinta columna del Cuadro III en notas del Cuadro III?**

Sí

**FIL:** observaciones comparables a la respuesta a la pregunta 1 (P1)

**Japón:** observaciones comparables a la respuesta a la P1. Si se hace se garantiza que las notas sean consistentes para evitar la confusión de los usuarios.

**Canadá:** cree que si actualmente hay estipulaciones en la columna 5 para las normas individuales sobre productos es conveniente convertirlas en notas del Cuadro III que se insertarán en la columna 6.

**EE. UU.:** sería conveniente convertir los actuales enunciados de condiciones que figuran en la quinta columna del Cuadro III en notas del Cuadro III.

#### OBSERVACIÓN

**Chile:** sugiere que es más conveniente incluir una sexta columna para las notas [observación de la Presidencia: entiende que la observación apoya la propuesta de incluir los actuales enunciados de condiciones que ya figuran en la quinta columna en la sexta columna, tomando nota de la respuesta a la P1].

3. **¿Es clara y conveniente la propuesta de numerar las notas del Cuadro III como CIII-1, CIII-2, etc. para que no se confundan con las notas ya numeradas de los Cuadros I y II? En caso negativo, ¿cuál es una propuesta alternativa?**

Sí

**FDI:** puede apoyar el sistema de numeración propuesto. También apoya la observación de Chile a continuación de que no es necesario incluir la norma para productos en la nota, puesto que ya está en la columna 5.

**Chile:** más claro con la nomenclatura CIII-1, etc. Además, Chile sugiere que en la definición de la nota no se vuelva a nombrar la norma para productos, puesto que la columna 5 ya nombra las normas para productos [observación de la Presidencia: buena sugerencia que se aceptará cuando corresponda].

**Japón:** distingue claramente las notas del Cuadro III de las notas de los Cuadros I y II.

**Canadá:** está de acuerdo con este enfoque

**EE. UU.:** apoya la propuesta actual de etiquetar las notas del Cuadro III (por ejemplo, CIII-1, CIII-2, etc.)

4. **¿Hay apoyo para crear una sexta columna, titulada 'Notas' y añadir esas nuevas notas del Cuadro III? Esta opción se propone como opción preferida para contribuir a garantizar que las nuevas notas del Cuadro III se indiquen directamente junto a las normas pertinentes sobre productos.**

**Esto también supondría la inserción en la entrada de subrenglones adicionales para garantizar la claridad.**

Sí

**FDI:** esto contribuiría mucho a la claridad del documento. Pero hay que tener cuidado para asegurar que no haya confusiones. Señala el ejemplo de la versión en línea de CXG 36-1989 donde la adición de subrenglones para diferenciar la función es confusa.

**Chile:** apoya la opción de una sexta columna y la adición de subrenglones adicionales en la entrada para garantizar la claridad.

**Japón:** apoya la propuesta de la Presidencia (opción 2 de la página 4), ya que es más fácil ver las notas relacionadas con la norma sobre productos pertinente. La opción 1 puede ser redundante si una norma sobre productos se refiere a varias notas.

**EE. UU.:** apoya la propuesta de añadir una sexta columna al Cuadro III donde insertar las notas, y también la inserción de subrenglones adicionales para garantizar la claridad.

**Canadá:** apoya la adición de una sexta columna. Sin embargo, recomendamos encarecidamente que el título de la sexta columna indique que las notas se refieren a alimentos normalizados, para que los alimentos no normalizados no se vean afectados inadvertidamente por la armonización de las disposiciones de las normas para productos, que era una de las preocupaciones que los EE. UU. señalaron al incorporar estas disposiciones sobre aditivos alimentarios en los cuadros I y II. El título de la columna podría ser "Notas pertinentes para las normas para productos".

*Observación de la Presidencia:* La propuesta de Canadá es apoyada para garantizar la certeza. Dado que el título propuesto haría que la columna fuera bastante amplia, se sugiere que el título se añada como una nota (#2), similar a la nota #1 existente, ya utilizada para la columna 5. Esto se proporciona como opción 2 en la página 5 (resaltado en amarillo).

*Observación adicional de la Presidencia:* En su respuesta a la 1.<sup>a</sup> circular, Chile formuló observaciones al apéndice 5 en que se solicitaba aclaración sobre varias entradas en subrenglones separados donde se propone que algunas de las normas de productos no tienen notas del Cuadro III. Esto es correcto, estas normas no necesitan ninguna nota del Cuadro III ya que actualmente no figura para ellas ninguna en la columna 5 del Cuadro III de la NGAA y no fue necesario hacer nada debido al trabajo de armonización. Esto justifica por qué es importante añadir subrenglones, para garantizar la claridad de las normas sobre productos a las que se aplican las notas del Cuadro III.

**5. Si no se apoya la opción propuesta de utilizar una sexta columna, ¿qué alternativa se propone para garantizar la claridad en torno a qué normas sobre productos están relacionadas con qué notas del Cuadro III, ya que algunas entradas de aditivos alimentarios ya son bastante largas y se complicarán más a medida que se finalice el trabajo de armonización?**

Sí

**FDI:** véase la observación anterior a la P4

**Chile:** apoya una sexta columna, ya que es la opción más clara

**6. ¿Para qué otros fines podrían utilizarse las notas del Cuadro III, que hasta ahora se consideraban demasiado engorrosas para anotarlas detalladamente en la columna 5? ¿O debe ser muy limitado el desarrollo de notas del Cuadro III puesto que son para aditivos alimentarios según BPF? Un ejemplo señalado con antelación fue tal vez utilizarlas para identificar la clase funcional pertinente para el aditivo alimentario específico de la norma sobre productos. ¿Es oportuno, necesario o importante?**

APOYO DE LA REFERENCIA A LA CLASE FUNCIONAL

Sí

**FIL:** apoya firmemente las notas del CIII, ya que ello permite que la armonización refleje con mayor precisión las condiciones en las normas de productos. Observa que las notas del CIII deben utilizarse para indicar la clase funcional pertinente de un aditivo alimentario con múltiples clases funcionales apropiadas y que fueron autorizadas en la norma original sobre productos. Esta ha sido especialmente la situación de las normas lácteas en las que el desarrollo de normas prestó específicamente más atención que la NGAA a la clase funcional de los aditivos alimentarios, incluso a los aditivos alimentarios según BPF. Cree que esto reflejaría con mayor precisión las condiciones de la norma de productos, que es un principio clave de la armonización.

**Japón:** apoya el uso de las notas del Cuadro III para indicar la clase funcional pertinente, ya que las normas de productos enumeran los aditivos alimentarios y sus grupos de dosis máximas por clase funcional. Si las notas del Cuadro III no reflejan la clase funcional pertinente, dicha información podría perderse.

**Canadá:** está de acuerdo con la FIL y Japón de que se debe mantener la clase funcional pertinente para todos los aditivos alimentarios según las condiciones de las normas sobre productos. Además, apoyó su punto de vista en las observaciones presentadas a los documentos de la 3.<sup>a</sup> circular.

Canadá cree firmemente que las clases funcionales indicadas en las normas de productos antes de la armonización deben mantenerse en las listas del Cuadro III mediante el uso de las notas del Cuadro III propuestas. Creemos que se necesitan para relacionar el nuevo texto en la Sección 4 de las normas de productos (después de la armonización), que incluye una identificación de las clases funcionales específicas y remite al lector a los Cuadros I y II, y al Cuadro III de la NGAA para los detalles adicionales sobre las autorizaciones de aditivos alimentarios. Si esta información sobre la clase funcional no se incluye también en el Cuadro III (o también en los Cuadros I y II), entonces la información sobre las clases funcionales en las normas de productos armonizadas no puede relacionarse con la información de la NGAA y se pierde este vínculo con la referencia de la clase funcional en la norma de productos. Este enfoque sigue también los principios de armonización en el sentido de que la NGAA es el único punto de referencia para aditivos alimentarios. Si la clase funcional no se incluye en la NGAA, se debe hacer referencia a la norma de productos, y ello hace que la NGAA no sea el único punto de referencia.

Canadá también señala la importancia de que el uso del término “solo” en las notas del CIII debe examinarse con atención. Sin embargo, se observa utilizando los ejemplos de las notas del CIII-8 y CIII-10 anteriores que debemos tener cuidado con el uso del término “solo” en las notas después de indicar la clase funcional. Por ejemplo, el carbonato de magnesio puede utilizarse como antiapelmazante (CIII-8) y como regulador de la acidez (CIII-10) en los productos correspondientes a la *Norma para productos de caseína alimentaria* (CXS 290-1995). Incluir “solo” en la nota CIII-10 podría sugerir que no se permite su uso para ninguna otra función tecnológica, contradiciendo la información contenida en la nota CIII-8.

*Respuesta de la Presidencia al uso del término “solo” en las notas del CIII: Canadá tiene un buen argumento. ¿Es necesario el término ‘solo’ para cualquier nota del CIII? ¿Solo es necesario si se considera importante ser explícito sobre la clase funcional del aditivo alimentario que se utiliza junto con la formulación específica de la restricción de la norma del producto? Se sugiere que CIII-10 (si su uso se apoya) no necesita la palabra ‘solo’. Pedir más observaciones al GTP sobre este importante punto, que es un resultado de si las clases funcionales son necesarias para las notas del CIII.*

## NO

**Chile:** sugiere que las notas en la sexta columna solo deben referirse a la dosis máxima y de acuerdo con la norma del producto [norma del producto original].

**EE. UU.:** en general, solo apoya la inclusión de las notas del Cuadro III cuando sea necesario. Le preocupa que la inclusión de notas adicionales no esenciales pueda hacer que el Cuadro III sea demasiado engorroso. En la mayoría de los casos, los Estados Unidos de América no apoyan la inclusión de las notas del Cuadro III que solo indican la clase funcional específica para su uso en la norma de productos en particular.

*Observación y propuesta de la Presidencia: Los puntos de vista de los miembros del GTE son diversos sobre si es conveniente o se apoya hacer referencia solo a la clase funcional en las notas del Cuadro III en consonancia con las disposiciones originales de la norma de productos.*

*La Presidencia entiende las razones y la justificación para añadir esas notas debido a la armonización, pero no está convencida de que esta sea una razón suficientemente contundente para ampliar el Cuadro III. El proyecto de propuesta NO es proponer añadir notas en el Cuadro III que solo se refieran a la clase funcional. Un examen ulterior de esta propuesta se espera en el GTP de la CCFA53.*

Cabe señalar que las entradas a las *Referencias a las normas sobre productos para los aditivos del Cuadro de la NGAA* y las secciones de aditivos alimentarios que se refieren a la NGAA añadidas a las normas sobre productos como parte del trabajo de armonización deberán verificarse y deberán realizarse los cambios consiguientes según corresponda.

## Anexo II

**Lista inicial de notas del Cuadro III tomadas de la columna 5 de la versión actual (2021), antes de someter a consideración la armonización**

Se considera que existe una duplicación obvia en la numeración de las notas del Cuadro III que siguen a continuación con respecto a las propuestas en la parte principal del documento. Sin embargo, las notas se utilizan solo como referencia; es decir, si se admiten, cualquier nueva nota debido a la armonización continuaría en la numeración consecutiva desde el final de las mismas, es decir, a partir de CIII-10.

<b>Nota # del Cuadro III</b>	<b>Nota</b>	<b>Relacionada con el aditivo alimentario (norma de productos)</b>
CIII-1	Solo para uso en medios de embalaje	Agar (CS 70, CS 94, CS 119) Ácido algínico (CS 70, CS 94, CS 119) Alginato de calcio CS 70, CS 94, CS 119) Goma de semillas de algarrobo (CS 70, CS 94, CS 119) Carragenina (CS 70, CS 94, CS 119) Goma guar (CS 70, CS 94, CS 119) Pectinas (CS 70, CS 94, CS 119) Alginato de Potasio (CS 70, CS 94, CS 119) Alga eucheuma procesada (PES) (CS 70, CS 94, CS 119) Alginato de Sodio (CS 70, CS 94, CS 119) Carboximetilcelulosa sódica (goma de celulosa) (CS 70, CS 94, CS 119) Goma tragacanto (CS 70, CS 94, CS 119) Goma xantana (CS 70, CS 94, CS 119)
CIII-2	Como antioxidante en la piña enlatada	Ácido ascórbico, L- (CS 319)
CIII-3	Solo en masa de queso	Carbonato de calcio (CS 263, CS 264, CS 265, CS 266, CS 267, CS 268, CS 269, CS 270, CS 271, CS 272) Clorofilas (CS 263, CS 264) Glucono delta-lactona (CS 263, CS 264, CS 265, CS 266, CS 267, CS 268, CS 269, CS 270, CS 271, CS 272, CS 274, CS 276, CS 277) Carbonato de magnesio (CS 263, CS 264, CS 265, CS 266, CS 267, CS 268, CS 269, CS 270, CS 271, CS 272) Polisacárido de semillas de tamarindo (CS 273, CS 275) Dióxido de titanio (CS 221, CS 275, CS 283)

CIII-4	Solo para uso en decoración de superficies	Ésteres de luteína de Tagetes erecta (CS 87)
CIII-5	Solo para el tratamiento de superficie, del queso en lonchas, cortado, desmenuzado o rallado	Celulosa microcristalina (gel de celulosa) (CS 263, CS 264, CS 265, CS 266, CS 267, CS 268, CS 269, CS 270, CS 271, CS 272) Celulosa en polvo (CS 263, CS 264, CS 265, CS 266, CS 267, CS 268, CS 269, CS 270, CS 271, CS 272)
CIII-6	Solo para productos batidos	Dióxido de carbono (CS 221) Nitrógeno (CS 221)
CIII-7	Solo para quesos jaspeados verdes	Clorofilas (CS 221, CS 283)
CIII-8	Solo para uso en el queso en lonchas, cortado, desmenuzado o rallado	Celulosa microcristalina (gel de celulosa) (CS 221, CS 283) Celulosa en polvo (CS 221, CS 283)

## Appendix 5

**FULL LIST OF AMENDMENTS TO GSFA DUE TO INTRODUCTION OF TABLE 3 NOTES ARISING FROM CCFA51, CCFA52 AND PROPOSED CCFA53 CCMP ALIGNMENT**

**CCFA51**

**Table 1**

Calcium propionate INS 282: Functional class: Preservative				
Food Category No.	Food Category	Max Level	Notes	Recommendations
01.6.2.1	Ripened Cheese, includes rind	GMP	3, 460, XS269, XS274, XS276, XS277	Adopt
Calcium silicate INS 552: Functional class: Anticaking agent				
Food Category No.	Food Category	Max Level	Notes	Recommendations
01.6.2.1	Ripened Cheese, includes rind	GMP	459, 461, XS274, XS276, XS277	Adopt
Magnesium silicates, synthetic INS 553(i): Functional class: Anticaking agent				
Food Category No.	Food Category	Max Level	Notes	Recommendations
01.6.2.1	Ripened Cheese, includes rind	GMP	459, 461, XS274, XS276, XS277	Adopt
Propionic acid INS 280: Functional class: Preservative				
Food Category No.	Food Category	Max Level	Notes	Recommendations
01.6.2.1	Ripened Cheese, includes rind	GMP	3, 460, XS269, XS274, XS276, XS277	Adopt
Silicon dioxide, amorphous INS 551: Functional class: Anticaking agent, Antifoaming agent, Carrier				
Food Category No.	Food Category	Max Level	Notes	Recommendations
01.6.2.1	Ripened Cheese, includes rind	GMP	459, 461, XS274, XS276, XS277	Adopt EWG comments sought
Sodium propionate INS 281: Functional class: Preservative				
Food Category No.	Food Category	Max Level	Notes	Recommendations
01.6.2.1	Ripened Cheese, includes rind	GMP	3, 460, XS269, XS274, XS276, XS277	Adopt
Talc INS 553(iii): Functional class: Anticaking agent, Glazing agent, Thickener				
Food Category No.	Food Category	Max Level	Notes	Recommendations
01.6.2.1	Ripened Cheese, includes rind	GMP	459, 461, XS274, XS276, XS277	Adopt EWG comments sought

**Table 2**

Food category 01.6.2.1 Ripened cheese, includes rind				
Additive	INS	Max Level	Notes	Recommendations

Calcium propionate	282	GMP	<del>3, 460, XS269, XS274, XS276, XS277</del>	Adopt
Calcium silicate	552	GMP	<del>459, 461, XS274, XS276, XS277</del>	Adopt
Magnesium silicates, synthetic	553(i)	GMP	<del>459, 461, XS274, XS276, XS277</del>	Adopt
Propionic acid	280	GMP	<del>3, 460, XS269, XS274, XS276, XS277</del>	Adopt
Silicon dioxide, amorphous	551	GMP	<del>459, 461, XS274, XS276, XS277</del>	Adopt
Sodium propionate	281	GMP	<del>3, 460, XS269, XS274, XS276, XS277</del>	Adopt
Talc	553(iii)	GMP	<del>459, 461, XS274, XS276, XS277</del>	Adopt

## Notes

- 459** Except for use at 10,000 mg/kg singly or in combination: silicon dioxide, amorphous (INS 551), calcium silicate (INS 552), magnesium silicate, synthetic (INS 553(i)) and talc (INS 553(iii)) 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 267-1966), Samsø (CXS 268-1966), Emmental (CXS 269-1967), Tilsiter (CXS 270-1968), Saint-Paulin (CXS 271-1968) and Provolone (CXS 272-1968), as anticaking agents only: silicates calculated as silicon dioxide.
- 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 267-1966), Samsø (CXS 268-1966), Tilsiter (CXS 270-1968), Saint-Paulin (CXS 271-1968) and Provolone (CXS 272-1968).
- 461** For the surface treatment of sliced, cut, shredded or grated cheese for products conforming to the Standards for Cheddar (CXS 263-1966), Danbo (CXS 264-1966) Edam (CXS 265-1966), Gouda (CXS 266-1966), Havarti (CXS 267-1966), Samsø (CXS 268-1966), Tilsiter (CXS 270-1968), Saint-Paulin (CXS 271-1968) and Provolone (CXS 272-1968).

Table 3

## Section 2 of the Annex to Table 3 of the GSFA

<b>01.6.2.1</b>	<b>Ripened Cheese, includes rind</b>
	Only certain Table 3 additives (as indicated in Table 3) are acceptable for use in foods conforming to these standards. Acidity regulators are only acceptable for use in the cheese mass. Colours are only for use in the cheese mass to obtain the colour characteristics as described in Section 2 of the commodity standard. Anticaking agents are only justified for the surface treatment of sliced, cut, shredded or grated cheese. Where acceptable <b>preservatives are acceptable for surface treatment only.</b>
<b>Codex standards</b>	Cheddar (CXS 263-1966), Danbo (CXS 264-1966), Edam (CXS 265-1966), Gouda (CXS 266-1966), Havarti (CXS 267-1966), Samsø (CXS 268-1966), Emmental (CXS 269-1967) Tilsiter (CXS 270-1968), Saint-Paulin (CXS 271-1968), Provolone (CXS 272-1968), Coulommiers (CXS 274-1969), Camembert (CXS 276-1973) and Brie (CXS 277-1973)

INS No.	Additive	Functional Class	Year Adopted	Acceptable in foods conforming to the following commodity standards <sup>1</sup>	Notes
282	Calcium propionate	Preservative	1999	<del>CS 263-1966, CS 264-1966, CS 265-1966, CS 266-1966, CS 267-1966, CS 268-1966, CS 270-1968, CS 271-1968, CS 272-1968</del>	<del>T3-3</del>
552		Anticaking agent	1999	CS 105-1981	

	Calcium silicate			<u>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</u>	<u>T3-1, T3-2</u>
553(i)	Magnesium silicates, synthetic	Anticaking agent	1999	CS 105-1981 <u>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</u>	<u>T3-1, T3-2</u>
280	Propionic acid	Preservative	1999	<u>CS 263-1966, CS 264-1966, CS 265-1966, CS 266-1966, CS 267-1966, CS 268-1966, CS 270-1968, CS 271-1968, CS 272-1968</u>	<u>T3-3</u>
551	Silicon dioxide, amorphous	Anticaking agent, Antifoaming agent, Carrier	1999	CS 105-1981 <u>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</u>	<u>T3-1, T3-2</u>
281	Sodium propionate	Preservative	1999	<u>CS 263-1966, CS 264-1966, CS 265-1966, CS 266-1966, CS 267-1966, CS 268-1966, CS 270-1968, CS 271-1968, CS 272-1968</u>	<u>T3-3</u>
553(iii)	Talc	Anticaking agent, Glazing agent, Thickener	1999	CS 105-1981 <u>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</u>	<u>T3-1, T3-2</u>

**Table 3 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.

**T3-3:** For use for surface treatment only: propionic acid (INS 280), sodium propionate (INS 281) and calcium propionate (INS 282), at 3,000 mg/kg as propionic acid.

Amendments to the food additives section in the commodity standards

Standards for:

*Cheddar (CXS 263-1966)*

*Danbo (CXS 264-1966)*

*Edam (CXS 265-1966)*

*Gouda (CXS 266-1966)*

*Havarti (CXS 267-1966)*

*Samsø (CXS 268-1966)*

*Emmental (CXS 269-1967)*

*Tilsiter (CXS 270-1968)*

*Saint-Paulin (CXS 271-1968)*

*Provolone (CXS 272-1968)*



#### 4. FOOD ADDITIVES

**4.1** Only those additives classes indicated as justified in the table below may be used for the product categories specified. Within each additive class, and where permitted according to the table, only those food additives listed below may be used and only within the functions and limits specified. ~~Anticaking agents, Colours and preservatives~~ used in accordance with Tables 1 and 2 of the General Standard for Food Additives (CXS 192-1995) in food category 01.6.2.1 (Ripened cheese, includes rind) and only certain acidity regulators, anticaking agents, ~~and colours~~ **and preservatives** in Table 3 are acceptable for use in foods conforming to this standard.

#### CCFA52

**Table 1**

Calcium propionate INS 282: Functional class: Preservative					
Food Category No.	Food Category	Max Level	Notes	Year adopted	Recommendations
01.6.2.1	Ripened Cheese includes rind	GMP	3, 460, XS269, XS274, XS276, XS277, XS208, XS278, 503	2019	Endorse

Calcium silicate INS 552: Functional class: Anticaking agent					
Food Category No.	Food Category	Max Level	Notes	Year adopted	Recommendations
01.6.1	Unripened Cheese	GMP	488, XS273, XS275	2021	Endorse
01.6.2.1	Ripened Cheese includes rind	GMP	459, 461, XS274, XS276, XS277, 502, XS208, XS278	2019	Endorse

Magnesium silicate, synthetic INS 553(i): Functional class: Anticaking agent					
Food Category No.	Food Category	Max Level	Notes	Year adopted	Recommendations
01.6.1	Unripened Cheese	GMP	488, XS273, XS275	2021	Endorse
01.6.2.1	Ripened Cheese includes rind	GMP	459, 461, XS274, XS276, XS277, XS208, XS278, 502	2019	Endorse

Propionic acid INS 280: Functional class: Preservative					
Food Category No.	Food Category	Max Level	Notes	Year adopted	Recommendations
01.6.2.1	Ripened Cheese includes rind	GMP	3, 460, XS269, XS274, XS276, XS277, XS208, XS278, 503	2019	Endorse

Silicon dioxide, amorphous					
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INS 551: Functional class: Anticaking agent, Antifoaming agent, Carrier					
Food Category No.	Food Category	Max Level	Notes	Year adopted	Recommendations
01.6.1	Unripened Cheese	GMP	3, 488, XS273, XS275	2021	Endorse
01.6.2.1	Ripened Cheese includes rind	GMP	459, 461, XS274, XS276, XS277, XS208, XS278, 502	2019	Endorse

Sodium propionate INS 281: Functional class: Preservative					
Food Category No.	Food Category	Max Level	Notes	Year adopted	Recommendations
01.6.2.1	Ripened Cheese includes rind	GMP	3, 460, XS269, XS274, XS276, XS277, XS208, XS278, 503	2019	Endorse

Talc INS 553(iii): Functional class: Anticaking agent, Glazing agent, Thickener					
Food Category No.	Food Category	Max Level	Notes	Year adopted	Recommendations
01.6.1	Unripened Cheese	GMP	3, 488, XS273, XS275	2021	Endorse
01.6.2.1	Ripened Cheese includes rind	GMP	459, 461, XS274, XS276, XS277, XS208, XS278, 502	2019	Endorse

**Table 2**

Food category 01.6.1 Unripened cheese					
Additive	INS	Year adopted	Max Level	Notes	Recommendations
Calcium silicate	552	2021	GMP	488, XS273, XS275	Endorse
Magnesium silicate, synthetic	553(i)	2021	GMP	488, XS273, XS275	Endorse
Silicon dioxide, amorphous	551	2021	GMP	3, 488, XS273, XS275	Endorse
Talc	553(iii)	2021	GMP	3, 488, XS273, XS275	Endorse

Food category 01.6.2.1 Ripened cheese, includes rind					
Additive	INS	Year adopted	Max Level	Notes	Recommendations
Calcium propionate	282	2019	GMP	3, 460, XS269, XS274, XS276, XS277, XS208, XS278, 503	Endorse

Calcium silicate	552	2019	GMP	459, 461, XS274, XS276, XS277, 502, XS208, XS278	Endorse
Magnesium silicate, synthetic	553(i)	2019	GMP	459, 461, XS274, XS276, XS277, XS208, XS278, 502	Endorse
Propionic acid	280	2019	GMP	3, 460, XS269, XS274, XS276, XS277, XS208, XS278, 503	Endorse
Silicon dioxide, amorphous	551	2019	GMP	459, 461, XS274, XS276, XS277, XS208, XS278, 502	Endorse
Sodium propionate	281	2019	GMP	3, 460, XS269, XS274, XS276, XS277, XS208, XS278, 503	Endorse
Talc	553(iii)	2019	GMP	459, 461, XS274, XS276, XS277, XS208, XS278, 502	Endorse

## Notes

**488** ~~Except for use in products conforming to the Group Standard for Unripened Cheese including Fresh Cheese (CXS 221-2001): silicon dioxide, amorphous (INS 551), calcium silicate (INS 552), magnesium silicate, synthetic (INS 553(i)), talc (INS 553(iii)) and potassium silicate (INS 560), singly or in combination, as anticaking agents for the surface treatment of sliced, cut, shredded or grated cheese only, at 10,000 mg/kg as silicon dioxide.~~

**502** ~~Except for use in surface treatment of sliced, cut, shredded or grated cheese only for products conforming to the General Standard for Cheese (CXS 283-1978): silicon dioxide, amorphous (INS 551), calcium silicate (INS 552), magnesium silicate, synthetic (INS 553(i)), talc (INS 553(iii)) and potassium silicate (INS 560) as anticaking agents at 10,000 mg/kg, as silicon dioxide, singly or in combination.~~

**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.~~

(The notes below, i.e. 459, 460 & 461, already removed due to CCFA51 Table 3 work detailed above, but provided here for completeness)

**459** ~~Except for use at 10,000 mg/kg singly or in combination: silicon dioxide, amorphous (INS 551), calcium silicate (INS 552), magnesium silicate, synthetic (INS 553(i)) and talc (INS 553(iii)) 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 267-1966), Samsø (CXS 268-1966), Emmental (CXS 269-1967), Tilsiter (CXS 270-1968), Saint-Paulin (CXS 271-1968) and Provolone (CXS 272-1968), as anticaking agents only: silicates calculated as silicon dioxide.~~

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

**461** ~~For the surface treatment of sliced, cut, shredded or grated cheese for products conforming to the Standards for Cheddar (CXS 263-1966), Danbo (CXS 264-1966) Edam (CXS 265-1966), Gouda (CXS 266-1966), Havarti (CXS 267-1966), Samsø (CXS 268-1966), Tilsiter (CXS 270-1968), Saint-Paulin (CXS 271-1968) and Provolone (CXS 272-1968).~~

**Table 3**

Section 2 of the Annex to Table 3 of the GSFA

No changes are required for the Tables for FC 01.6.1 and 01.6.2.1.

INS No.	Additive	Functional Class	Year Adopted	Acceptable in foods conforming to the following commodity standards	Notes
282	Calcium propionate	Preservative	1999	CS 221-2001, CS 273-1968, CS 275-1973 <b>CS 283-1978</b>	<b>T3-6</b>
552	Calcium silicate	Anticaking agent	1999	CS 105-1981, CS 251-2006, <b>CS 221-2001, CS 283-1978</b>	<b>T3-4</b>
553(i)	Magnesium silicate, synthetic	Anticaking agent	1999	CS 105-1981, CS 251-2006, <b>CS 221-2001, CS 283-1978</b>	<b>T3-4</b>
283	Potassium propionate	Preservative	1999	CS 221-2001, CS 273-1968, CS 275-1973 <b>CS 283-1978</b>	<b>T3-6</b>
280	Propionic acid	Preservative	1999	CS 221-2001, CS 273-1968, CS 275-1973 <b>CS 283-1978</b>	<b>T3-6</b>
551	Silicon dioxide, amorphous	Anticaking agent, Antifoaming agent, Carrier	1999	CS 105-1981, CS 251-2006, <b>CS 221-2001, CS 283-1978</b>	<b>T3-4</b>
281	Sodium propionate	Preservative	1999	CS 221-2001, CS 273-1968, CS 275-1973 <b>CS 283-1978</b>	<b>T3-6</b>
553(iii)	Talc	Anticaking agent, Glazing agent, Thickener	1999	CS 105-1981, CS 251-2006, <b>CS 221-2001, CS 283-1978</b>	<b>T3-4</b>

**Table 3 notes**

**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.

**T3-6:** For surface treatment only: propionic acid (INS 280), sodium propionate (INS 281) and calcium propionate (INS 282), at 3000 mg/kg as propionic acid.

**Amendments to the food additives section in the commodity standards**

*Group Standard for Unripened Cheese including Fresh Cheese (CXS 221-2001)*

**4. FOOD ADDITIVES**

Only those additive classes indicated as justified in the table below may be used for the product categories specified.

Acidity regulators, ~~anticaking agents~~, colours, preservatives, stabilizers and thickeners used in accordance with Tables 1 and 2 of the *General Standard for Food Additives (CXS 192-1995)* in food category 01.6.1 (Unripened cheese including fresh cheese) and only certain acidity regulators, anticaking agents, colours, foaming agents, preservatives, stabilizers and thickeners in Table 3 are acceptable for use in foods conforming to this standard.

*General Standard for Cheese (CXS 283-1978)*

#### 4. FOOD ADDITIVES

Acidity regulators, Colours and preservatives used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CXS 192-1995) in food category 01.6.2.1 (Ripened cheese, includes rind) and only certain acidity regulators, anticaking agents, colours and preservatives in Table 3 are acceptable for use in foods conforming to this standard.

##### CCFA53

**Table 1**

Calcium carbonate INS 170(i): Functional class: Acidity regulator, Anticaking agent, Colour, Firming agent, Flour treatment agent, Stabilizer				
Food Category No.	Food Category	Max Level	Notes	Recommendations
01.5.1	Milk powder and cream powder (plain)	GMP	C207, D290, E290	Adopt

Calcium silicate INS 552: Functional class: Anticaking agent				
Food Category No.	Food Category	Max Level	Notes	Recommendations
01.5.1	Milk powder and cream powder (plain)	GMP	C207, D290	Adopt
01.6.1	Unripened cheese	GMP	D262	Adopt

Hydroxypropyl distarch phosphate INS 1442: Functional class: Anticaking agent, Emulsifier, Stabilizer, Thickener				
Food Category No.	Food Category	Max Level	Notes	Recommendations
01.5.1	Milk powder and cream powder (plain)	GMP	D290, XS207	Adopt

Magnesium carbonate INS 504(i): Functional class: Acidity regulator, Anticaking agent, Colour retention agent				
Food Category No.	Food Category	Max Level	Notes	Recommendations
01.5.1	Milk powder and cream powder (plain)	GMP	C207, D290, E290	Adopt

Magnesium oxide INS 530: Functional class: Acidity regulator, Anticaking agent				
Food Category No.	Food Category	Max Level	Notes	Recommendations
01.5.1	Milk powder and cream powder (plain)	GMP	C207, D290	Adopt

Magnesium silicate, synthetic INS 553(i): Functional class: Anticaking agent				
Food Category No.	Food Category	Max Level	Notes	Recommendations
01.5.1	Milk powder and cream powder (plain)	GMP	C207, D290	Adopt
01.6.1	Unripened cheese	GMP	D262	Adopt

Microcrystalline cellulose (Cellulose gel) INS 460(i): Functional class: Anticaking agent, Bulking agent, Carrier, Emulsifier, Foaming agent, Glazing agent, Stabilizer, Thickener				
Food Category No.	Food Category	Max Level	Notes	Recommendations
01.5.1	Milk powder and cream powder (plain)	GMP	D290, XS207	Adopt

Powdered cellulose INS 460(ii): Functional class: Anticaking agent, Bulking agent, Emulsifier, Glazing agent, Humectant, Stabilizer, Thickener				
Food Category No.	Food Category	Max Level	Notes	Recommendations
01.5.1	Milk powder and cream powder (plain)	GMP	D290, XS207	Adopt

Silicon dioxide, amorphous INS 551: Functional class: Anticaking agent, Antifoaming agent, Carrier,				
Food Category No.	Food Category	Max Level	Notes	Recommendations
01.5.1	Milk powder and cream powder (plain)	GMP	C207, D290	Adopt
01.6.1	Unripened cheese	GMP	D262	Adopt

Talc INS 553(iii): Functional class: Anticaking agent, Glazing agent				
Food Category No.	Food Category	Max Level	Notes	Recommendations
01.5.1	Milk powder and cream powder (plain)	GMP	C207, D290	Adopt
01.6.1	Unripened cheese	GMP	D262	Adopt

**Table 2**

Food category 01.5.1: Milk powder and cream powder (plain)				
Additive	INS	Max Level	Notes	Recommendations
Calcium carbonate	170(i)	GMP	C207, D290, E290	Adopt
Calcium silicate	552	GMP	C207, D290,	Adopt
Hydroxypropyl distarch phosphate	1442	GMP	D290, XS207	Adopt
Magnesium carbonate	504(i)	GMP	C207, D290, E290	Adopt
Magnesium oxide	530	GMP	C207, D290	Adopt
Magnesium silicate, synthetic	553(i)	GMP	C207, D290,	Adopt
Microcrystalline cellulose (Cellulose gel)	460(i)	GMP	D290, XS207	Adopt
Powdered cellulose	460(ii)	GMP	D290, XS207	Adopt
Silicon dioxide, amorphous	551	GMP	C207, D290,	Adopt
Talc	553(iii)	GMP	C207, D290,	Adopt

Food category 01.6.1: Unripened cheese				
Additive	INS	Max Level	Notes	Recommendations
Calcium silicate	552	GMP	D262	Adopt
Magnesium silicate, synthetic	553(i)	GMP	D262	Adopt
Silicon dioxide, amorphous	554	GMP	D262	Adopt
Talc	553(iii)	GMP	D262	Adopt

## Notes

**G207** ~~Except for use in products conforming to the Standard for Milk Products and Cream Powder (CXS 207-1999): bone phosphate (INS 542), calcium carbonate (INS 170(i)), calcium dihydrogen phosphate (INS 341(i)), calcium hydrogen phosphate (INS 341(ii)), calcium silicate (INS 552), magnesium carbonate (INS 504(i)), magnesium dihydrogen phosphate (INS 343(i)), magnesium hydrogen phosphate (INS 343(ii)), magnesium oxide (INS 530), magnesium silicate, synthetic (INS 553(i)), silicon dioxide, amorphous (INS 551), talc (INS 553(iii)), tricalcium phosphate (INS 341(iii)), trimagnesium phosphate (INS 343(iii)) singly or in combination for use as anticaking agents only at 40,000 mg/kg.~~

**D290** ~~Except for use in products conforming to the Standard for Edible Casein Products (CXS 290-1995): bone phosphate (INS 542), calcium carbonate (INS 170(i)), calcium silicate (INS 552), hydroxypropyldistarch phosphate (INS 1442), magnesium carbonate (INS 504(i)), magnesium oxide (INS 530), magnesium silicate, synthetic (INS 553(i)), microcrystalline cellulose (cellulose gel) (INS 460(i)), powdered cellulose (INS 460(ii)), silicon dioxide, amorphous (INS 551), talc (INS 553(iii)), tricalcium phosphate (INS 341(iii)), and trimagnesium phosphate (INS 343(iii)) as anticaking agents only, singly or in combination at 4,400 mg/kg, noting the total amount of phosphorus shall not exceed 4,400 mg/kg.~~

**E290** ~~For use in products conforming to the Standard for Edible Casein Products (CXS 290-1995) as an acidity regulator.~~

**D262** ~~Except for use in products conforming to the Standard for Mozzarella (CXS 262-2006): calcium silicate (INS 552), magnesium silicate, synthetic (INS 553(i)), silicon dioxide, amorphous (INS 551) and talc (INS 553(iii)), for the surface treatment of sliced, cut, shredded or grated low moisture Mozzarella or for the surface treatment of shredded and/or diced high moisture Mozzarella, as anticaking agents only at 10,000 mg/kg, singly or in combination, as silicon dioxide.~~

Table 3

## Section 2 of the Annex to Table 3 of the GSFA

No changes are required for the Tables for FC 01.5.1 and 01.6.1.

INS	Additive	Functional Class	Year Adopted	Acceptable, including foods conforming to the following commodity standards	Notes
170(i)	Calcium carbonate	Acidity regulator, Anticaking agent, Colour, Firming agent, Flour treatment agent, Stabilizer	1999	CS 87-1981, CS 105-1981, CS 141-1983, CS 249-2006	
				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	<b><u>T3-11</u></b>
				<b><u>CS 207</u></b>	<b><u>T3-7</u></b>
				<b><u>CS 290</u></b>	<b><u>T3-8, T3-10?</u></b>

INS	Additive	Functional Class	Year Adopted	Acceptable, including foods conforming to the following commodity standards	Notes
552	Calcium silicate	Anticaking agent	1999	CS 105-1981	
				<b>CS 207-1999</b>	<b>T3-7</b>
				<b>CS 290-1995</b>	<b>T3-8</b>
				<b>CS 262-2006</b>	<b>T3-9</b>
1442	Hydroxypropyl distarch phosphate	Anticaking agent, Emulsifier, Stabiliser, Thickener	1999	CS 70-1981, CS 94-1981, CS 119-1981, CS 249-2006	
				<b>CS 290-1995</b>	<b>T3-8</b>
504(i)	Magnesium carbonate	Acidity regulator, Anticaking agent, Colour, Colour retention agent	1999	CS 87-1981, CS 105-1981, CS 141-1983, CS 249-2006	
				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	<b>T3-11</b>
				<b>CS 207</b>	<b>T3-7</b>
				<b>CS 290</b>	<b>T3-8, T3-10?</b>
504(ii)	Magnesium hydroxide carbonate	Acidity regulator, Anticaking agent, Carrier, Colour retention agent	1999	CS 275-1973, CS 283-1978, CS 273-1968	
				<b>CS 290</b>	<b>T3-10?</b>
530	Magnesium oxide	Acidity regulator, Anticaking agent	1999	CS 87-1981, CS 105-1981, CS 141-1983,	
				<b>CS 207</b>	<b>T3-7</b>
				<b>CS 290</b>	<b>T3-8</b>
553(i)	Magnesium silicate, synthetic	Anticaking agent	1999	CS 105-1981	
				<b>CS 207-1999</b>	<b>T3-7</b>
				<b>CS 290-1995</b>	<b>T3-8</b>
				<b>CS 262-2006</b>	<b>T3-9</b>
460(i)	Microcrystalline cellulose (Cellulose gel)	Anticaking agent, Bulking agent, Carrier, Emulsifier, Foaming agent, Glazing agent, Stabiliser, Thickener	1999	CS 105-1981	
				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	<b>T3-12</b>
				<b>CS 290</b>	<b>T3-8</b>
460(ii)	Powdered cellulose	Anticaking agent, Bulking agent, Emulsifier, Glazing agent, Humectant, Stabiliser, Thickener	1999	CS 105-1981	
				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	<b>T3-12</b>
				<b>CS 290</b>	<b>T3-8</b>
551	Silicon dioxide, amorphous	Anticaking agent, Antifoaming agent, Carrier	1999	CS 105-1981	
				<b>CS 207-1999</b>	<b>T3-7</b>



INS	Additive	Functional Class	Year Adopted	Acceptable, including foods conforming to the following commodity standards	Notes
				<b>CS 290-1995</b>	<b>T3-8</b>
				<b>CS 262-2006</b>	<b>T3-9</b>
553(iii)	Talc	Anticaking agent, Glazing agent, Thickener	1999	CS 105-1981	
				<b>CS 207-1999</b>	<b>T3-7</b>
				<b>CS 290-1995</b>	<b>T3-8</b>
				<b>CS 262-2006</b>	<b>T3-9</b>

Table 3 notes

- T3-7:** For use as anticaking agents only: bone phosphate (INS 542), calcium carbonate (INS 170(i)), calcium dihydrogen phosphate (INS 341(i)), calcium hydrogen phosphate (INS 341(ii)), calcium silicate (INS 552), magnesium carbonate (INS 504(i)), magnesium dihydrogen phosphate (INS 343(i)), magnesium hydrogen phosphate (INS 343(ii)), magnesium oxide (INS 530), magnesium silicate, synthetic (INS 553(i)), silicon dioxide, amorphous (INS 551), talc (INS 553(iii)), tricalcium phosphate (INS 341(iii)) and trimagnesium phosphate (INS 343(iii)), singly or in combination, at 10,000 mg/kg.
- T3-8:** For use as anticaking agents only: bone phosphate (INS 542), calcium carbonate (INS 170(i)), calcium silicate (INS 552), hydroxypropylidistarch phosphate (INS 1442), magnesium carbonate (INS 504(i)), magnesium oxide (INS 530), magnesium silicate, synthetic (INS 553(i)), microcrystalline cellulose (cellulose gel) (INS 460(i)), powdered cellulose (INS 460(ii)), silicon dioxide, amorphous (INS 551), talc (INS 553(iii)), tricalcium phosphate (INS 341(iii)) and trimagnesium phosphate (INS 343(iii)), singly or in combination at 4,400 mg/kg, noting the total amount of phosphorus shall not exceed 4,400 mg/kg.
- T3-9:** For use as anticaking agents for the surface treatment of sliced, cut, shredded or grated low moisture Mozzarella or for the surface treatment of shredded and/or diced high moisture Mozzarella only: calcium silicate (INS 552), magnesium silicate, synthetic (INS 553(i)), silicon dioxide, amorphous (INS 551) and talc (INS 553(iii)), at 10,000 mg/kg, singly or in combination, as silicon dioxide.
- T3-10:** For use as an acidity regulatory ~~only~~.
- T3-11:** For use in cheese mass only.
- T3-12:** For use in the surface treatment of sliced, cut, shredded or grated cheese only.

#### Amendments to the food additives section in the commodity standards

No changes are required to the food additives sections of the commodity standards *Standard for Milk Powders and Cream Powder* (CXS 207-1999) and *Standard for Edible Casein Products* (CXS 290-1995), while only a minor amendment was required for the *Standard for Mozzarella* (CXS 262-2006) as noted below.

#### *Standard for Mozzarella* (CXS 262-2006)

#### 4. FOOD ADDITIVES

Acidity regulators, ~~anticaking agents~~, colours, preservatives and stabilizers used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CXS 192-1995) in food category 01.6.1 (Unripened cheese) and only certain acidity regulators, anticaking agents, colours, preservatives and stabilizers in Table 3 are acceptable for use in foods conforming to this standard.

## Apéndice 6

**EVALUACIÓN CON RESPECTO A SI LA INFORMACIÓN EN EL MANUAL DE PROCEDIMIENTO ES SUFICIENTE O ES NECESARIO HACER ENMIENDAS PARA GARANTIZAR QUE NO SE PRODUZCAN FUTURAS DIVERGENCIAS.**Antecedentes

El CCFA ha trabajado desde la 42.<sup>a</sup> reunión<sup>11</sup> en 2010 para lograr una armonización total entre la *Norma general para aditivos alimentarios* (NGAA; CXS 192-1995) y las disposiciones sobre aditivos alimentarios que figuran en las normas del Codex sobre productos.

El objetivo del trabajo de armonización es uniformar sistemáticamente las disposiciones sobre aditivos de las normas sobre productos con las de la NGAA, con el principio general de que la NGAA sea el único punto de referencia para aditivos alimentarios en el Codex Alimentarius y, por consiguiente, debe tener en cuenta toda disposición sobre aditivos alimentarios en las normas sobre productos.

El CCFA, en su 50.<sup>a</sup> reunión, estuvo de acuerdo con la elaboración de una “*Directriz para los comités de productos sobre la armonización de las disposiciones sobre aditivos alimentarios*”<sup>12</sup> para ayudar a los comités de productos a considerar sus normas de productos para las cuales aún no se había hecho la armonización.

Una vez que se haya terminado el trabajo de armonización de las normas sobre productos, el CCFA solo debe considerar otras disposiciones sobre aditivos alimentarios, a partir del asesoramiento del comité de productos sobre la justificación tecnológica del uso o usos de los aditivos alimentarios nuevos o modificados propuestos.

Para garantizar que no surjan nuevas divergencias en las disposiciones sobre aditivos alimentarios entre la NGAA y las normas sobre productos, el CCFA, en su 52.<sup>a</sup> reunión, acordó una “*Directriz para evitar futuras divergencias de las disposiciones sobre aditivos alimentarios en la NGAA*”<sup>13</sup>. Sin embargo, seguía preocupando que esta Directriz por sí sola pudiera ser insuficiente para garantizar que no se produzcan nuevas divergencias. Algunas delegaciones expresaron la opinión de que tal vez podía ser necesario introducir cambios en el Manual de procedimiento para reflejar esta preocupación.

En consecuencia, el CCFA, en dicha reunión, aprobó la recomendación<sup>14</sup>, formulada por el Grupo de trabajo virtual (GTV) encargado de la armonización, de que debía hacerse “una evaluación de la información contenida en el Manual de procedimiento sobre la armonización de las normas”.

Al aprobar la recomendación, el CCFA, en su 52.<sup>a</sup> reunión, subrayó la necesidad de evaluar si la información contenida en el Manual de procedimiento era suficiente para evitar futuras divergencias; y en caso contrario, el GTE encargado de la armonización debía considerar las adiciones apropiadas al Manual de procedimiento.

El CCFA, en su 52.<sup>a</sup> reunión, convino también en establecer un GTE encargado de la armonización<sup>15</sup>, presidido por Australia y copresidido por los Estados Unidos de América y el Japón, que trabajaría solo en inglés. Los TdR del GTE incluían la consideración de:

- si la información del Manual de procedimiento era suficiente o era necesario hacer cambios para asegurar que no hubiera futuras divergencias, teniendo en cuenta el *Documento de orientación para evitar futuras divergencias entre las disposiciones sobre aditivos alimentarios de la NGAA y las normas para productos* (ref. CRD03, recomendación 10)

Debate

El objetivo final del trabajo de armonización es realizar la armonización de **todas las** normas de productos de modo que no sea necesario hacer más trabajo de armonización. Para terminar el trabajo, es imperativo que

<sup>11</sup> CX/FA 10/42/17 y ALINORM 10/33/12, párrs. 151-164

<sup>12</sup> REP 18/FA Apéndice XI, INF\_CCFA\_DIVe.pdf

([https://www.fao.org/fileadmin/user\\_upload/codexalimentarius/committee/docs/INF\\_CCFA\\_s\\_01.pdf](https://www.fao.org/fileadmin/user_upload/codexalimentarius/committee/docs/INF_CCFA_s_01.pdf))

<sup>13</sup> REP 21/FA 107(i) y apéndice XII, INF\_CCFA\_DIVe.pdf

([https://www.fao.org/fileadmin/user\\_upload/codexalimentarius/committee/docs/INF\\_CCFA\\_DIVs.pdf](https://www.fao.org/fileadmin/user_upload/codexalimentarius/committee/docs/INF_CCFA_DIVs.pdf))

<sup>14</sup> REP21/FA, párr. 94

<sup>15</sup> REP21/FA, párr. 107

no se introduzcan más desajustes en las disposiciones sobre aditivos alimentarios en las normas sobre productos.

Una vez finalizado el trabajo de armonización y sin más desajustes introducidos por los comités de productos, ya no sería necesario que el CCFA examinara la aprobación de las disposiciones sobre aditivos alimentarios elaboradas por los comités de productos.

El Manual de procedimiento, 27.<sup>a</sup> edición<sup>16</sup>, incluye la consideración del “Procedimiento para examinar la incorporación y revisión de disposiciones sobre aditivos alimentarios en la NGAA”. Esto incluye el texto específico relativo a los aditivos alimentarios que se reproduce en el Anexo 1.

El Manual de procedimiento no hace en el procedimiento descrito ninguna distinción para la elaboración de disposiciones sobre aditivos alimentarios por los comités sobre productos activos entre las dos situaciones siguientes:

- a) cuando se haya terminado la armonización completa de las disposiciones sobre aditivos alimentarios entre las normas para productos y la NGAA.
- b) cuando no se haya terminado la armonización de las disposiciones sobre aditivos alimentarios entre las normas para productos y la NGAA.

Por lo tanto, el Manual de procedimiento es inconsistente con el “*Documento de orientación para evitar futuras discrepancias entre las disposiciones sobre aditivos alimentarios de la NGAA y las normas para productos*”. Además, el texto del Manual de procedimiento no deja claro que una vez que se haya logrado la armonización entre las normas sobre productos y la NGAA, solo el CCFA debía considerar otras disposiciones sobre aditivos alimentarios, partiendo del asesoramiento del comité sobre productos sobre la justificación tecnológica.

#### Consulta del GTE encargado de la armonización

Se pidió al GTE encargado de la armonización que formulara observaciones sobre el debate de los antecedentes y redactara recomendaciones como parte de la 2.<sup>a</sup> circular. Esto incluía una recomendación de que se sustituyera el texto del Manual de procedimiento relativo a los aditivos alimentarios (páginas 50-51 de la vigésima séptima edición). En la 2.<sup>a</sup> circular se incluyó un nuevo texto propuesto para el Manual de procedimiento.

La segunda circular fue distribuida para la formulación de observaciones por el GTE entre el 29 de agosto y el 30 de septiembre de 2022. Se recibieron observaciones sobre el Apéndice 6 del Canadá, la Federación Internacional de Lechería (FID), el Japón y los Estados Unidos de América.

Se hicieron cambios en el nuevo texto propuesto del Manual de procedimiento para reflejar las observaciones recibidas a la 2.<sup>a</sup> circular. El texto revisado se distribuyó el 16 de noviembre de 2022 como parte de la 3.<sup>a</sup> circular. En respuesta a la 3.<sup>a</sup> circular se recibieron observaciones sobre el texto revisado del Manual de procedimiento del Canadá, Chile, la FID y el Reino Unido. El Canadá solicitó algunos cambios adicionales en el texto, mientras que Chile, la FIL y el Reino Unido explicaron su apoyo a las recomendaciones de la 3.<sup>a</sup> circular. Los cambios adicionales solicitados por el Canadá ofrecen una claridad de utilidad y se reflejan en el texto del Anexo 2.

#### Recomendaciones

1. Que se enmiende el texto del Manual de procedimiento para garantizar que no se produzca un mayor desajuste de las disposiciones sobre aditivos alimentarios una vez que se haya terminado la armonización total de las disposiciones sobre aditivos alimentarios entre las normas para productos y la NGAA.
2. Que el texto del Manual de procedimiento relativo a los aditivos alimentarios (páginas 50-51 de la 27.<sup>a</sup> edición) se sustituya por el texto expuesto en el Anexo 2.
3. Que el nuevo texto expuesto en el Anexo 2 bajo el encabezado “*La armonización no se ha realizado para la norma de productos pertinente*” se elimine del Manual de procedimiento una vez que el CCFA haya terminado la armonización de todas las normas de productos.

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<sup>16</sup> PM27\_2019e.pdf; Sección II: Elaboración de normas y textos afines del Codex ([https://www.fao.org/fao-who-codexalimentarius/sh-proxy/en/?lnk=1&url=https://workspace.fao.org/sites/codex/Shared%20Documents/Publications/Procedural%20Manual/Manual\\_27/PM27\\_2019s.pdf](https://www.fao.org/fao-who-codexalimentarius/sh-proxy/en/?lnk=1&url=https://workspace.fao.org/sites/codex/Shared%20Documents/Publications/Procedural%20Manual/Manual_27/PM27_2019s.pdf))

**Extracto de la 27.ª edición del Manual de procedimiento (Págs. 50-51)****Aditivos alimentarios**

Los comités sobre Productos examinarán la Norma General para los Aditivos Alimentarios (CODEX STAN 192-1995) con vistas a incorporar una referencia a la Norma General.

Todas las propuestas de adiciones o revisiones a la Norma General para los Aditivos Alimentarios a fin de establecer una referencia a la *Norma General para los Aditivos Alimentarios* se remitirán al Comité sobre Aditivos Alimentarios. El Comité sobre Aditivos Alimentarios considerará tales propuestas para su ratificación. Las revisiones de índole sustancial que sean ratificadas por el Comité sobre Aditivos Alimentarios se remitirán al comité para productos a fin de que ambos comités lleguen a un consenso en un estadio temprano del procedimiento de trámites.

Si un comité para productos estima que una referencia general a la *Norma General para los Aditivos Alimentarios* no resulta útil para sus fines, preparará una propuesta al respecto y la remitirá al Comité sobre Aditivos Alimentarios para su examen y ratificación. El comité para productos proporcionará una justificación sobre por qué no sería apropiado incluir una referencia general a la Norma General para los Aditivos Alimentarios a la luz de los criterios para el uso de aditivos alimentarios establecidos en el Preámbulo de la *Norma General para los Aditivos Alimentarios*, particularmente en la Sección 3.

Todas las disposiciones relativas a aditivos alimentarios (incluidos los coadyuvantes de elaboración), que figuran en las normas para Productos deberán remitirse al Comité sobre Aditivos Alimentarios preferentemente antes de que las normas hayan sido adelantadas al Trámite 5 del *Procedimiento para la elaboración de normas del Codex* o antes de que el Comité del producto en cuestión las examine en el Trámite 7, si bien esta remisión no deberá retrasar el adelantamiento de la norma a los trámites siguientes del Procedimiento.

Todas las disposiciones relativas a aditivos alimentarios que figuran en las normas para productos habrán de ser ratificadas por el Comité sobre Aditivos Alimentarios teniendo en cuenta la justificación tecnológica sometida por los Comités sobre productos, las recomendaciones del Comité FAO/OMS de Expertos en Aditivos Alimentarios relativas a la inocuidad en el uso alimentario (ingesta diaria admisible [IDA] y otras restricciones), así como una estimación de la ingestión potencial y, cuando sea posible, efectiva de los aditivos alimentarios, a fin de garantizar la observancia del Preámbulo de la *Norma general para los aditivos alimentarios*.

Cuando se remita una sección sobre aditivos alimentarios de una norma para productos para su ratificación por el Comité sobre Aditivos Alimentarios, la Secretaría preparará un informe al Comité en el que figuren las clases funcionales y la justificación tecnológica. Con respecto a casos excepcionales en que se indiquen aditivos alimentarios específicos y sus dosis máximas, el informe también indicará el número del Sistema Internacional (SIN), la ingesta diaria admisible IDA, asignada por el Comité Mixto FAO/OMS de Expertos en Aditivos Alimentarios, la justificación tecnológica, la dosis propuesta y si el aditivo ha sido ratificado con anterioridad por el Comité sobre Aditivos Alimentarios.

Cuando exista ya un Comité sobre productos en funciones, las propuestas para el uso de aditivos en cualquier norma para productos que se esté examinando, deberán ser preparadas por el Comité pertinente, y deberán remitirse al Comité sobre Aditivos Alimentarios para su ratificación e inclusión en la *Norma general para los aditivos alimentarios*. Si el Comité sobre Aditivos Alimentarios decide no ratificar determinadas disposiciones relativas a los aditivos, deberán exponerse claramente las razones de esta decisión. La sección que se esté examinando deberá devolverse al comité para productos interesado si se requiere más información, o para información si el Comité sobre Aditivos Alimentarios decide enmendar la disposición.

Cuando no exista ningún comité sobre productos en funciones, las propuestas respecto de nuevas disposiciones sobre aditivos, o de enmienda de disposiciones vigentes para su inclusión en la *Norma general para los aditivos alimentarios*, deberán ser remitidas directamente por los países miembros al Comité sobre Aditivos Alimentarios

**Extracto de la 27.ª edición del Manual de procedimiento (Págs. 50-51).****Nuevo texto propuesto del Manual de procedimiento****Aditivos alimentarios**

La Norma General para Aditivos Alimentarios (*CODEX STAN 192-1995*) (NGAA) debe ser el único punto de referencia para aditivos alimentarios en el Codex Alimentarius. Por lo tanto, los comités de productos examinarán la NGAA con miras a garantizar que las normas pertinentes sobre productos estén armonizadas con respecto al uso de los aditivos alimentarios descritos en la NGAA mediante la incorporación de una referencia a la NGAA.

Los casos en los que no se ha terminado la armonización para la norma de productos pertinente

Cuando no se haya terminado la armonización de las disposiciones sobre aditivos alimentarios entre las normas sobre productos y la NGAA, el comité de productos podrá contemplar las adiciones o modificaciones de las disposiciones sobre aditivos alimentarios, que deberán remitirse al Comité sobre Aditivos Alimentarios. La remisión al Comité sobre Aditivos Alimentarios deberá hacerse preferentemente antes del Trámite 5 del *Procedimiento para la elaboración de normas del Codex* o antes de que el comité del producto en cuestión las examine en el Trámite 7, si bien esta remisión no deberá retrasar el adelantamiento de la norma a los trámites siguientes del procedimiento.

El Comité sobre Aditivos Alimentarios examinará dichas propuestas, relativas a las normas sobre productos para los que no se haya terminado la armonización completa, para su aprobación. Esto se hará en base a la justificación tecnológica presentada por los comités sobre productos y sobre la base de las recomendaciones del Comité Mixto FAO/OMS de Expertos en Aditivos Alimentarios relativas a la inocuidad en el uso (ingesta diaria admisible (IDA) y otras restricciones), así como una estimación de la ingesta potencial y, cuando sea posible, efectiva de los aditivos alimentarios, a fin de garantizar la observancia del Preámbulo de la NGAA. Si el Comité sobre Aditivos Alimentarios decide no ratificar determinadas disposiciones sobre aditivos, deberán exponerse claramente las razones de esta decisión. La sección que se esté examinando deberá devolverse al comité para productos interesado si se requiere más información, o para información si el Comité sobre Aditivos Alimentarios decide enmendar la disposición.

En los casos en que no exista un comité de productos en funciones con reuniones físicas o trabajando por correspondencia, los miembros del Codex deberán remitir directamente al Comité sobre Aditivos Alimentarios las propuestas de nuevas disposiciones sobre aditivos o de enmienda de las disposiciones vigentes, independientemente de que las normas sobre productos estén plenamente armonizadas.

Los casos en los que se ha terminado la armonización para la norma de productos pertinente

Una vez que se haya terminado la armonización de los aditivos alimentarios permitidos para su uso en una norma sobre productos con la NGAA y la norma sobre productos contenga una referencia general a la NGAA, cualquier solicitud de adición, eliminación o cambio de una disposición sobre aditivos alimentarios aplicable a la norma sobre productos deberá dirigirse directamente al CCFA. El CCFA tomará una determinación en base a una evaluación de la justificación tecnológica y la seguridad en el uso de conformidad con el Preámbulo de la NGAA. Cuando haya un comité de productos en funciones con reuniones presenciales o trabajando por correspondencia, siempre se les debe consultar, en particular con respecto a la función tecnológica. El procedimiento descrito en "*Directrices para evitar futuras divergencias entre las disposiciones sobre aditivos alimentarios de la NGAA y las normas para productos*<sup>17</sup>" debe ser mencionado y utilizado.

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<sup>17</sup> INF\_CCFA\_DIVs

## DISCUSSION AND COMMENTS

**PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE CODEX COMMODITY STANDARDS FOR PROCESSED FRUITS AND VEGETABLES (CCPFV) AND TABLES 1, 2 AND 3 OF THE GSFA RELATING TO CCPFV**

**Comments by EWG members were not included in the 2<sup>nd</sup> Circular, rather updates were made as necessary to address the comment provided. However, comments requiring discussion by the EWG and further explanation from the Chair are included in this cover page.**

**1. Use of Tartrates (INS 334, 335(ii), 337) in Food Category 04.1.2.6**

In the GSFA EWG, the use of Tartrates (INS 334, 335(ii), 337) in Food Category 04.1.2.6 are being discussed as a result of the comments received from the Codex Committee on Processed Fruits and Vegetables (CCPFV). CCFA48 agreed to hold the provisions for the use of Tartrates in food categories 04.1.2.2 and 04.1.2.6 in the GSFA and request guidance from CCPFV on the use of acidity regulators in general and Tartrates specifically in foods FC 04.1.2.6 and corresponding *Standard for Mango Chutney* (CSX 160-1987).

CCPFV29 agreed with the inclusion of tartrates as acidity regulators in FC 04.1.2.6 with the technological justifications that (i) Mango is generally rich in vitamins & minerals like calcium, iron, vitamin C, vitamin B complex. These nutrients are highly susceptible to temperature and oxidation. Tartrates, as acidity regulators, can protect against this; (ii) the use of tartrates in fruit-based spreads, e.g., mango chutney, can help improve product shelf life by helping ensure that the pH of the product does not exceed 4.6; product is not spoiled by bacteria (spoilage bacteria cannot grow at low pH); and potential for lesser amounts of preservatives to be used due to the maintenance of a low pH.

As such, the GSFA EWG has recommended that the provision for Tartrates be adopted for use in standardized and non-standardized products covered under FC 04.1.2.6 and to request the revision of CXS 160-1987 to include provision for tartrates.

***Chair's Proposal: Since the work of the GSFA EWG indicates that Tartrates be adopted for use in standardized and non-standardized products covered under FC 04.1.2.6 and the alignment of CXS 160-1987 is currently being undertaken by the Alignment EWG, the proposal is to accept the recommendation and align the provision in the commodity standard.***

**2. Use of Curcumin INS 100(i) in Food category 12.6.2**

Curcumin INS 100(i) is listed in CXS 306-2011 (corresponding to food category 12.6.2) for use at a level of GMP. However, JECFA has assigned it a Numeric ADI, so GMP is not appropriate.

***Chair's Proposal: Since the use of curcumin in food category 12.6.2 is currently under review by the GSFA EWG, the current level of GMP will serve as a place holder in the Alignment work until a recommendation is made by the GSFA EWG on the appropriate use level.***

**3. Preservatives in CXS 306-2011**

A comment by one EWG member notes that INS 539 (currently included in CXS 306-2011) does not have the preservative function, and so its use in FC 12.6 would not be appropriate. A proposal could be forwarded to the working group on the INS to endorse the use of preservative for this additive, in which case the proposal for FC 12.6 can be maintained as shown. However, if the functions for INS 539 are not expanded to include preservative functions, then it is suggested that a new note would be needed to the effect of, "Except for use in products conforming to the Standard for Chili Sauce (CXS 306-2011): potassium metabisulfite (INS 224), potassium sulfite (INS 225), sodium hydrogen sulfite (INS 222), sodium metabisulfite (INS 223) and sulfur dioxide (INS 220), singly or in combination".

***Chair's Proposal: This comment correctly notes that INS 539 does not have the preservative function even though it is listed in CXS 306-2011 for use in standardized products. This EWG is not mandated to determine whether INS 539 is appropriate for use in non-standardized products. Therefore, applying the general practice of the Alignment exercise, the Chair has two proposals:***

- 1. Apply a new note excluding the use of INS 539***
- 2. Forward a recommendation to the working group on the INS to endorse the use of preservative for INS 539.***

**4. Allowance of Additives with the same Functional Action**

Comments by one EWG member referred to the *Guidance to Commodity Committees on the Alignment of Food Additive Provisions* citing the general principle that “if a commodity standard lists an individual additive that is included under a “group” additive in the GSFA (e.g., sulfites, ascorbyl esters), and the individual additives in the group that have the same functional class(es) as the additive listed in the relevant commodity standard are expected to be appropriate for the use specified in the relevant commodity standard, then the alignment should include all the individual additives with the appropriate functional class(es) in the group.”

***Chair’s Proposal: We appreciate the general comment about including all the individual additives with the appropriate functional class(es) in the group. This activity has not been practiced consistently in the Alignment exercise but should be considered by the EWG. As such, it is proposed to include the group of additives with the same functional class thereby modifying the new notes (e.g., A-160, B-294 and E-306) and also combining notes that link additive groups and their respective use levels (e.g., B-160 and D-160).***

#### **5. Use of Chlorophylls and Chlorophylls, Cooper Complexes**

A comment by one EWG member indicated that for Note G-306, the use of INS 141(i) could be expanded to the group of Chlorophylls and Chlorophylls, Cooper Complexes because Chlorophylls and Chlorophylls, Cooper Complexes are already in the parent food category 12.6. However, Note 62 does not appear for the provision in the parent food category. As such, all provisions for the use of Chlorophylls and Chlorophylls, Cooper Complexes regardless of their reporting basis should be included in the subcategories since they are not all calculated on an equivalent reporting basis.

***Chair’s Proposal: We consider this comment introduces a point for consideration, but not for the Alignment EWG rather for the GSFA EWG. It is therefore proposed to retain the Note G-306 based on the alignment of CXS 306-2011 and refer the issue to the GSFA EWG to consider moving the provision for Chlorophylls and Chlorophylls, Cooper Complexes to the subcategories so that the appropriate reporting basis can be applied accordingly.***

#### **6. Comment on the Note 144**

Comments by one EWG member indicated Note 144 (“For use in sweet and sour products only”) listed for Aspartame (INS 951), Neotame (INS 621), Saccharins (INS 954(i-iv), and Sucralose (trichlorogalactosucrose) (INS 955) in FC 04.2.2.7 should be note 161 instead.

***Chair’s Comment: These provisions were discussed by the VWG on Note 161 and the recommendation to CCFA52 were provided in FA52/CRD4. CCFA52 endorsed recommendation to adopt the revised provisions for sweeteners in different food categories (see REP21\_FA, para. 173). Therefore, Note 144 is correct as listed (see CXS 192-1995 (2021)).***

#### **7. Comment on Section 2 of the Annex to Table 3**

A comment by one EWG member asks if the text proposed for food category 04.1.2.6 in the Section 2 of the Annex to Table 3 should be specific to “Certain acidity regulators”, rather than general to Table 3 food additives.

***Chair’s Comment: While this is correct for the use of acidity regulators in CXS 160-1987, this section of CXS 192-1995 (Section 2 of the Annex to Table 3) only pertains to use of additives listed in Table 3. Such language is consistent with the reference to other commodity standards in this section.***

It is noted that CAC43 adopted the conversion of the regional standards for Gochujang (CXS 294R-2009) and Chili sauce (CXS 306R-2011) at step 5/8 as noted in REP20/PFV, App II and III respectively. CCFA52 were subsequently tasked to endorse the food additive provisions, via agenda paper 4a (CX/FA 21/52/5) with the decision in the REP21/FA for the Alignment EWG to undertake the alignment work on these food additives (see Terms of Reference for the EWG, REP21/FA para 107(iii)).

Therefore, the alignment work has been conducted with the removal of the Regional term and (R) suffix to address the CAC43 decision.

The relevant Codex Standards for processed fruits and vegetables that are being aligned with the GSFA are included in the following food categories in the GSFA:

CXS Number	Codex Standard Name	GSFA food category
<a href="#">160-1987</a>	Mango Chutney	04.1.2.6
<a href="#">294-2009</a>	Gochujang	04.2.2.7
<a href="#">306-2011</a>	Chili Sauce	12.6.2

#### **ALIGNMENT WORKING DOCUMENT CONVENTIONS:**

Alignment of the CODEX Standards 160-1987, 294-2009 and 306-2011 were done using the following Codex documents:

1. The most recent applicable CODEX Standards located at <https://www.fao.org/fao-who-codexalimentarius/codex-texts/list-standards/en/>.
2. The most recent version of [CODEX Standard 192-1995](#) (2021)
3. Decision on the use of Table 3 notes as a result of the CCFA51

The following amendments to the food additive provisions in Codex commodity Standards are proposed.

New text is indicated in **bold/underline**. Text to be removed is indicated in ~~strikethrough~~.

#### 1. **Proposed amendments to the Codex commodity standards for processed fruits and vegetables**

##### A. PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE STANDARD FOR MANGO CHUTNEY (CXS 160-1987)

##### 3. FOOD ADDITIVES

**Acidity regulators and preservatives used in accordance with Tables 1 and 2 of the General Standard for Food Additives (CXS 192-1995) in food category 04.1.2.6 (Fruit-based spreads (e.g. chutney) excluding products of food category 04.1.2.5) are acceptable for use in foods conforming to this standard and only certain acidity regulators in Table 3 are acceptable for use in foods conforming to this standard.**

		<b><u>Maximum level in the finished product</u></b>
<b><u>3.1</u></b>	<b><u>Acidifying Agents</u></b>	
3.1.1	Citric acid	To maintain the pH at a level not above 4.6 if the product is heat pasteurized or limited by GMP if the product is heat sterilized.
3.1.2	Acetic acid	
<b><u>3.2</u></b>	<b><u>Preservatives</u></b>	
3.2.1	Sodium metabisulphite	100 mg/kg singly or in any combination expressed as SO <sub>2</sub> .
3.2.2	Potassium metabisulphite	
3.2.3	Sodium and potassium benzoates	250 mg/kg singly or in any combination expressed as the acid. parahydroxy
3.2.4	Methyl, ethyl and propyl benzoates	



3.2.5	Sorbic acid	1000 mg/kg
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**B. PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE STANDARD FOR GOCHUJANG (CXS 294-2009)**

**4. FOOD ADDITIVES**

Acidity regulators, antioxidants, flavour enhancers, preservatives, and stabilizers used in accordance with Tables 1 and 2 of the General Standard for Food Additives (CXS 192-1995) in 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) are acceptable for use in foods conforming to this standard.

**4.1 — PRESERVATIVES**

INS No.	Name of food additives	Maximum level
200	Sorbic acid	1000 mg/kg as sorbic acid, singly or in combination
202	Potassium sorbate	
203	Calcium sorbate	

**4.2 — FLAVOUR ENHANCERS**

INS No.	Name of food additives	Maximum level
621	Monosodium L-glutamate	Limited by GMP
508	Potassium chloride	Limited by GMP

**4.3 — ANTIOXIDANT**

INS No.	Name of food additives	Maximum level
325	Sodium lactate	Limited by GMP

**4.4 — ACIDITY REGULATORS**

INS No.	Name of food additives	Maximum level
296	Malic acid (DL-)	Limited by GMP
339(i)	Sodium dihydrogen phosphate	5000 mg/kg as phosphorus, singly or in combination
339(ii)	Disodium hydrogen phosphate	
340(i)	Potassium dihydrogen phosphate	
340(ii)	Dipotassium hydrogen phosphate	
452(i)	Sodium polyphosphate	
452(ii)	Potassium polyphosphate	

**4.5 — STABILIZERS**

INS No.	Name of food additives	Maximum level
412	Guar gum	Limited by GMP
414	Gum Arabic (acacia gum)	Limited by GMP
415	Xanthan gum	Limited by GMP

**C. PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE STANDARD FOR CHILI SAUCE (CXS 306-2011)**

**4. FOOD ADDITIVES**

Acidity regulators, antioxidants, colours, emulsifiers, preservatives, stabilizers, sweeteners, and thickeners used in accordance with Tables 1 and 2 of the General Standard for Food Additives (CXS 192-1995) in food category 12.6.2 (Non-emulsified sauces (e.g. ketchup, cheese sauce, cream sauce, brown gravy) are acceptable for use in foods conforming to this standard. Additionally, acidity

**regulators, colours, flavour enhancers, preservatives, sweeteners and thickeners listed in Table 3 of the General Standard for Food Additives (CXS 192-1995) are acceptable for use in food conforming to this standard.**

Only those food additive classes listed below are technologically justified and may be used in products covered by this Standard. Within each additive class only those food additives listed below, or referred to, may be used and only for the functions, and within limits, specified.

**4.1** — Acidity regulators, antioxidants, colours, flavour enhancers, preservatives, sweeteners and thickeners listed in Table 3 of the *Codex General Standard for Food Additives (CODEX STAN 192-1995)* are acceptable for use in food conforming to this standard.

#### **4.2 — ACIDITY REGULATORS**

<b>INS No.</b>	<b>Food Additive</b>	<b>Maximum level</b>
334	Tartaric acid	5000 mg/kg (as tartrate) (singly or in combination)
335(ii)	Sodium L (+) tartrate	
337	Potassium sodium L (+)-tartrate	
452(i)	Sodium polyphosphate	1000 mg/kg (as phosphorus)

#### **4.3 — ANTIOXIDANTS**

<b>INS No.</b>	<b>Food Additive</b>	<b>Maximum level</b>
307a	Tocopherol, d-alpha-	600 mg/kg (Singly or in combination)
307b	Tocopherol concentrate, mixed	
307c	Tocopherol, dl-alpha-	
320	Butylated hydroxyanisole	100 mg/kg
321	Butylated hydroxytoluene	100 mg/kg
386	Disodium ethylene diamine tetra acetate	75 mg/kg

#### **4.4 — COLOURS**

<b>INS No.</b>	<b>Food Additive</b>	<b>Maximum level</b>
100(i)	Curcumin	GMP
101(i)	Riboflavin, synthetic	350 mg/kg (Singly or in combination)
101(ii)	Riboflavin, 5'-phosphate sodium	
102	Tartrazine	100 mg/kg
110	Sunset yellow FCF	300 mg/kg
120	Carmines	50 mg/kg
124	Ponceau (4R) (cochineal red A)	50 mg/kg
127	Erythrosine	50 mg/kg
129	Allura Red AC	300 mg/kg
133	Brilliant blue, FCF	100 mg/kg
141(i)	Chlorophylls, copper complexes	30 mg/kg (as Cu)
150c	Caramel III — ammonia process	1500 mg/kg
150d	Caramel IV — sulphite ammonia process	1500 mg/kg
155	Brown HT	50 mg/kg
160a (ii)	Carotenes, beta (vegetable)	2000 mg/kg

160b(i)	Annatto extracts, bixin based	10 mg/kg
160d(i)	Lycopene (synthetic)	390 mg/kg

#### 4.5 — PRESERVATIVES

INS No.	Food Additive	Maximum level
210	Benzoic acid	1000 mg/kg (as benzoic acid) (singly or in combination)
211	Sodium benzoate	
212	Potassium benzoate	
213	Calcium benzoate	
200	Sorbic acid	1000 mg/kg (as sorbic acid) (singly or in combination)
201	Sodium sorbate	
202	Potassium sorbate	
203	Calcium sorbate	
220	Sulfur dioxide	300 mg/kg (as residual SO <sub>2</sub> ) (singly or in combination)
221	Sodium sulfite	
222	Sodium hydrogen sulfite	
223	Sodium metabisulfite	
224	Potassium metabisulfite	
225	Potassium sulfite	
539	Sodium thiosulfate	
214	Ethyl parahydroxybenzoates	1000 mg/kg
218	Methyl parahydroxybenzoate	

#### 4.6 — EMULSIFIERS

INS No.	Food Additive	Maximum level
432	Polyoxyethylene (20) sorbitan monolaurate	5 000 mg/kg (singly or in combination)
433	Polyoxyethylene (20) sorbitan monooleate	
434	Polyoxyethylene (20) sorbitan monopalmitate	
435	Polyoxyethylene (20) sorbitan monoesterate	
473	Sucrose esters of fatty acids	5 000 mg/kg
475	Polyglycerol esters of fatty acids	10 000 mg/kg
477	Propylene glycol esters of fatty acids	20 000 mg/kg

#### 4.7 — SWEETNERS

INS No.	Name of food additives	Maximum level
951	Aspartame	350 mg/kg
950	Acesulfame potassium	1000 mg/kg
955	Sucralose	450 mg/kg
952(i)	Saccharin	150 mg/kg (singly or in combination)
952(ii)	Calcium Saccharin	
952(iii)	Potassium Saccharin	
952(iv)	Sodium saccharin	

#### 4.8 — STABILIZERS

INS No.	Name of food additives	Maximum level
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472e	Diacetyltartaric and fatty acid esters of glycerol	10 000 mg/kg
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#### 4.9 THICKENERS

INS No.	Name of food additives	Maximum level
405	Propylene glycol alginate	8 000 mg/kg

#### 4.10 FLAVOURINGS

The flavourings used in products covered by this standard **should** ~~shall~~ comply with the Guidelines for the Use of Flavourings (CXG 66-2008).

### 2. Proposed amendments to Tables 1, 2 and 3 of the GSFA for processed fruits and vegetables

The following amendments to the food additive provisions in the GSFA are proposed.

New text is indicated in **bold/underline**. Text to be removed is indicated in ~~strike through~~.

#### A. PROPOSED AMENDMENTS TO TABLE 1

<b><u>Acesulfame Potassium:</u></b>					
<b><u>INS: 950</u></b>		<b><u>Functional class: Flavour enhancer, Sweetener</u></b>			
<b>Food Category No</b>	<b>Food Category</b>	<b>Max level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>	<b>Recommendation</b>
04.1.2.6	Fruit-based spreads (e.g. chutney) excluding products of food category 04.1.2.5	1000 mg/kg	478, 188, <b><u>XS160</u></b>	2005	Adopt
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	1000 mg/kg	188, <b><u>XS294</u></b>	2008	Adopt
12.6	Sauces and like products	1000 mg/kg	188	2007	Maintain

<b><u>Acetic Acid, Glacial:</u></b>	
<b><u>INS: 260</u></b>	<b><u>Functional class: Acidity regulator, Preservative</u></b>

Food Category No	Food Category	Max level	Notes	Step/Year Adopted	Recommendation
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	GMP	<b>XS294</b>	2013	Adopt

**Advantame:****INS: 969****Functional class: Flavour enhancer, Sweetener**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted	Recommendation
04.1.2.6	Fruit-based spreads (e.g. chutney) excluding products of food category 04.1.2.5	10 mg/kg	478, <b>XS160</b>	2021	Adopt

**Alginic Acid:****INS: 400****Functional class: Bulking agent, Carrier, Emulsifier, Foaming agent, Gelling agent, Glazing agent, Humectant, Sequestrant, Stabilizer, Thickener**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted	Recommendation
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,	GMP	<b>XS294</b>	2013	Adopt

	12.9.1, 12.9.2.1 and 12.9.2.3				
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<b>Allura Red:</b>					
<b>INS: 129</b>		<b>Functional class: Colour</b>			
Food Category No	Food Category	Max level	Notes	Step/Year Adopted	Recommendation
12.6	Sauces and like products	300 mg/kg	XS302	2018	Maintain

<b>Annatto extracts, bixin based:</b>					
<b>INS: 160b(i)</b>		<b>Functional class: Colour</b>			
Food Category No	Food Category	Max level	Notes	Step/Year Adopted	Recommendation
<u>12.6.2</u>	<u>Non-emulsified sauces (e.g. ketchup, cheese sauce, cream sauce, brown gravy)</u>	<u>10 mg/kg</u>	<u>8, D-306</u>		<u>Adopt</u> Also under consideration in GSFA EWG

<b>Ascorbic Acid, L-:</b>					
<b>INS: 300</b>		<b>Functional class: Acidity regulator, Antioxidant, Flour treatment agent, Sequestrant</b>			
Food Category No	Food Category	Max level	Notes	Step/Year Adopted	Recommendation
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	GMP	<u>XS294</u>	2013	Maintain

<b>Ascorbyl esters:</b>					
<b>INS: 304, 305</b>		<b>Functional class: Antioxidant</b>			
Food Category No	Food Category	Max level	Notes	Step/Year Adopted	Recommendation
12.6.2	Non-emulsified sauces (e.g.	500 mg/kg	10, <u>XS306</u>	2005	Adopt

	ketchup, cheese sauce, cream sauce, brown gravy)				
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<b><u>Aspartame:</u></b>					
<b><u>INS: 951</u></b>		<b><u>Functional class: Flavour enhancer, Sweetener</u></b>			
<b>Food Category No</b>	<b>Food Category</b>	<b>Max level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>	<b>Recommendation</b>
04.1.2.6	Fruit-based spreads (e.g. chutney) excluding products of food category 04.1.2.5	1000 mg/kg	478, 191, <b><u>XS160</u></b>	2019	Adopt
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	2500 mg/kg	144, 191, <b><u>XS294</u></b>	2021	Adopt
12.6	Sauces and like products	350 mg/kg	191	2005	Maintain

<b><u>Aspartame-Acesulfame Salt:</u></b>					
<b><u>INS: 962</u></b>		<b><u>Functional class: Sweetener</u></b>			
<b>Food Category No</b>	<b>Food Category</b>	<b>Max level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>	<b>Recommendation</b>
04.1.2.6	Fruit-based spreads (e.g. chutney) excluding products of food category 04.1.2.5	1000 mg/kg	119, 477 & XS160	2021	Maintain

<b><u>Benzoates:</u></b>					
<b><u>INS: 210</u></b>		<b><u>Functional class: Preservative</u></b>			
<b><u>INS: 211</u></b>		<b><u>Functional class: Preservative</u></b>			
<b><u>INS: 212</u></b>		<b><u>Functional class: Preservative</u></b>			
<b><u>INS: 213</u></b>		<b><u>Functional class: Preservative</u></b>			

Food Category No	Food Category	Max level	Notes	Step/Year Adopted	Recommendation
04.1.2.6	Fruit-based spreads (e.g. chutney) excluding products of food category 04.1.2.5	1000 mg/kg	13, B-160	2001	Adopt
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	1000	13, <u>XS294</u>	2001	Adopt
12.6	Sauces and like products	1000 mg/kg	13	2003	Maintain

<b>Brilliant Blue FCF:</b>					
<b>INS: 133</b>		<b>Functional class: Colour</b>			
Food Category No	Food Category	Max level	Notes	Step/Year Adopted	Recommendation
04.1.2.6	Fruit-based spreads (e.g. chutney) excluding products of food category 04.1.2.5	100 mg/kg	161, <u>XS160</u>	2009	Adopt
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	100 mg/kg	92, 161, <u>XS294</u>	2009	Adopt



	of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3				
12.6	Sauces and like products	100 mg/kg	XS302	2018	Maintain

<b><u>Brown HT:</u></b>					
<b><u>INS: 155</u></b>		<b><u>Functional class: Colour</u></b>			
<b>Food Category No</b>	<b>Food Category</b>	<b>Max level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>	<b>Recommendation</b>
<u>12.6.2</u>	<u>Non-emulsified sauces (e.g. ketchup, cheese sauce, cream sauce, brown gravy)</u>	<u>50 mg/kg</u>	<u>D-306</u>		<u>Adopt</u>

<b><u>Butylated hydroxyanisole:</u></b>					
<b><u>INS: 320</u></b>		<b><u>Functional class: Antioxidant</u></b>			
<b>Food Category No</b>	<b>Food Category</b>	<b>Max level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>	<b>Recommendation</b>
12.6	Sauces and like products	200 mg/kg	15, 130, XS302, <u>B-306</u>	2018	Adopt

<b><u>Butylated hydroxytoluene:</u></b>					
<b><u>INS: 321</u></b>		<b><u>Functional class: Antioxidant</u></b>			
<b>Food Category No</b>	<b>Food Category</b>	<b>Max level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>	<b>Recommendation</b>
12.6	Non-emulsified sauces (e.g. ketchup, cheese sauce, cream sauce, brown gravy)	100 mg/kg	15, 130, XS302	2018	Maintain

<b><u>Calcium 5'-Ribonucleotides:</u></b>					
<b><u>INS: 634</u></b>		<b><u>Functional class: Flavour enhancer</u></b>			
<b>Food Category No</b>	<b>Food Category</b>	<b>Max level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>	<b>Recommendation</b>
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented	GMP	279, <u>XS294</u>	2014	Adopt

	soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3				
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<b><u>Calcium Carbonate:</u></b>					
<b><u>INS: 170(i)</u></b>		<b><u>Functional class: Acidity regulator, Anticaking agent, Colour, Firming agent, Flour treatment agent, Stabilizer</u></b>			
<b>Food Category No</b>	<b>Food Category</b>	<b>Max level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>	<b>Recommendation</b>
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	GMP	<u>XS294</u>	2013	Adopt

<b><u>Calcium Chloride:</u></b>					
<b><u>INS: 509</u></b>		<b><u>Functional class: Firming agent, Stabilizer, Thickener</u></b>			
<b>Food Category No</b>	<b>Food Category</b>	<b>Max level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>	<b>Recommendation</b>
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,	GMP	<u>XS294</u>	2013	Adopt

	12.9.1, 12.9.2.1 and 12.9.2.3				
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<b>Calcium lactate:</b>					
<b>INS: 509</b>		<b>Functional class: Acidity regulator, Emulsifying salt, Firming agent, Flour treatment agent, Thickener</b>			
<b>Food Category No</b>	<b>Food Category</b>	<b>Max level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>	<b>Recommendation</b>
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	10000	58, <b><u>XS294</u></b>	2013	Adopt

<b>Canthaxanthin:</b>					
<b>INS: 161g</b>		<b>Functional class: Colour</b>			
<b>Food Category No</b>	<b>Food Category</b>	<b>Max level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>	<b>Recommendation</b>
04.1.2.6	Fruit-based spreads (e.g. chutney) excluding products of food category 04.1.2.5	15 mg/kg	<b><u>XS160</u></b>	2011	Adopt
12.6	Sauces and like products	30 mg/kg	XS302, <b><u>XS306</u></b>	2018	Adopt

<b>Caramel III – Ammonia Caramel:</b>					
<b>INS: 150c</b>		<b>Functional class: Colour</b>			
<b>Food Category No</b>	<b>Food Category</b>	<b>Max level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>	<b>Recommendation</b>
04.1.2.6	Fruit-based spreads (e.g. chutney) excluding products of food category 04.1.2.5	500 mg/kg	<b><u>XS160</u></b>	1999	Adopt

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	50000	161, <b><u>XS294</u></b>	2010	Adopt
12.6	Sauces and like products	50000 mg/kg	<b><u>H-306</u></b>	2010	Adopt

**Caramel IV – Sulphite Ammonia Caramel:****INS: 150d****Functional class: Colour**

<b>Food Category No</b>	<b>Food Category</b>	<b>Max level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>	<b>Recommendation</b>
04.1.2.6	Fruit-based spreads (e.g. chutney) excluding products of food category 04.1.2.5	500 mg/kg	<b><u>XS160</u></b>	1999	Adopt
04.2.2	Processed vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	50000	92, 161 & <b><u>XS294</u></b>	2009	Adopt
12.6	Sauces and like products	30000 mg/kg	XS302, <b><u>H-306</u></b>	2018	Adopt

**Carmine:****INS: 120****Functional class: Colour**

<b>Food Category No</b>	<b>Food Category</b>	<b>Max level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>	<b>Recommendation</b>
04.1.2.6	Fruit-based spreads (e.g. chutney) excluding products of	500 mg/kg	178, <b><u>XS160</u></b>	2005	Adopt

	food category 04.1.2.5				
12.6	Sauces and like products	500 mg/kg	178, XS302, <b>F-306</b>	2018	Adopt

<b><u>Carnauba wax:</u></b>					
<b><u>INS: 903</u></b>		<b><u>Functional class: Acidity regulator, Anticaking agent, Bulking agent, Carrier, Glazing agent</u></b>			
<b><u>Food Category No</u></b>	<b><u>Food Category</u></b>	<b><u>Max level</u></b>	<b><u>Notes</u></b>	<b><u>Step/Year Adopted</u></b>	<b><u>Recommendation</u></b>
04.1.2	Processed fruit	400 mg/kg	<b><u>XS160</u></b>	2004	Adopt

<b><u>Carotenes, Beta-,Vegetable:</u></b>					
<b><u>INS: 160a(ii)</u></b>		<b><u>Functional class: Colour</u></b>			
<b><u>Food Category No</u></b>	<b><u>Food Category</u></b>	<b><u>Max level</u></b>	<b><u>Notes</u></b>	<b><u>Step/Year Adopted</u></b>	<b><u>Recommendation</u></b>
04.1.2.6	Fruit-based spreads (e.g. chutney) excluding products of food category 04.1.2.5	500 mg/kg	<b><u>XS160</u></b>	2005	Adopt <b>Also under consideration in GSFA EWG</b>
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	1000	<b><u>XS294</u></b>	2005	Adopt <b>Also under consideration in GSFA EWG</b>
12.6.2	Non-emulsified sauces (e.g. ketchup, cheese sauce, cream sauce, brown gravy)	2000 mg/kg		2005	Maintain <b>Also under consideration in GSFA EWG</b>

<b><u>Carotenoids:</u></b>	
<b><u>INS 160a(i)</u></b>	<b><u>Functional Class: Colour</u></b>
<b><u>INS 160a(iii)</u></b>	<b><u>Functional Class: Colour</u></b>
<b><u>INS 160e</u></b>	<b><u>Functional Class: Colour</u></b>

<b>INS 160f</b>		<b>Functional Class: Colour</b>			
<b>Food Category No</b>	<b>Food Category</b>	<b>Max level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>	<b>Recommendation</b>
04.1.2.6	Fruit-based spreads (e.g. chutney) excluding products of food category 04.1.2.5	500 mg/kg	<b><u>XS160</u></b>	2009	Adopt <b>Also under consideration in GSFA EWG</b>
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	50	<b><u>XS294</u></b>	2009	Adopt <b>Also under consideration in GSFA EWG</b>
12.6	Sauces and like products	500 mg/kg	XS302, <b><u>XS306</u></b>	2018	Maintain <b>Also under consideration in GSFA EWG</b>

<b><u>Carrageenan:</u></b>					
<b>INS 407</b>		<b>Functional Class: Bulking agent, Carrier, Emulsifier, Gelling agent, Glazing agent, Humectant, Stabilizer, Thickener</b>			
<b>Food Category No</b>	<b>Food Category</b>	<b>Max level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>	<b>Recommendation</b>
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,	GMP	<b><u>XS294</u></b>	2013	Adopt

	12.9.1, 12.9.2.1 and 12.9.2.3				
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<b><u>Chlorophylls and chlorophyllins, Copper Complexes:</u></b>					
<b><u>INS 141(i)</u></b>		<b><u>Functional Class: Colour</u></b>			
<b><u>INS 141(ii)</u></b>		<b><u>Functional Class: Colour</u></b>			
<b>Food Category No</b>	<b>Food Category</b>	<b>Max level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>	<b>Recommendation</b>
04.1.2.6	Fruit-based spreads (e.g. chutney) excluding products of food category 04.1.2.5	150 mg/kg	<u>XS160</u>	2009	Adopt
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	100	62, <u>XS294</u>	2005	Adopt
12.6	Sauces and like products	100 mg/kg	XS302, <u>G-306</u>	2018	Adopt

<b><u>Citric acid:</u></b>					
<b><u>INS: 330</u></b>		<b><u>Functional class: Acidity regulator, Antioxidant, Colour retention agent, Sequestrant</u></b>			
<b>Food Category No</b>	<b>Food Category</b>	<b>Max level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>	<b>Recommendation</b>
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	GMP	<u>XS294</u>	2013	Adopt

	of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3				
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<b>Citric and Fatty Acid Esters of Glycerol:</b>					
<b>INS 472c</b>		<b>Functional Class: Antioxidant, Emulsifier, Flour treatment agent, Sequestrant, Stabilizer</b>			
<b>Food Category No</b>	<b>Food Category</b>	<b>Max level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>	<b>Recommendation</b>
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	GMP	<u>XS294</u>	2013	Adopt

<b>Curcumin:</b>					
<b>INS 100(i)</b>		<b>Functional Class: Colour</b>			
<b>Food Category No</b>	<b>Food Category</b>	<b>Max level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>	<b>Recommendation</b>
<u>12.6.2</u>	<u>Non-emulsified sauces (e.g. ketchup, cheese sauce, cream sauce, brown gravy)</u>	<u>GMP</u>	<u>D-306</u>		<b>Adopt</b> Also under consideration in GSFA EWG;  Chair's Note: Curcumin has a numerical JECFA ADI

<b>Cyclamates:</b>					
<b>INS 952(i)</b>		<b>Functional Class: Sweetener</b>			
<b>INS 952(ii)</b>		<b>Functional Class: Sweetener</b>			
<b>INS 952(iv)</b>		<b>Functional Class: Sweetener</b>			
<b>Food Category No</b>	<b>Food Category</b>	<b>Max level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>	<b>Recommendation</b>
04.1.2.6	Fruit-based spreads (e.g. chutney)	2000 mg/kg	17, 477, <u>XS160</u>	2019	Adopt



	excluding products of food category 04.1.2.5				
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<b><u>Dextrins, Roasted Starch:</u></b>					
<b><u>INS 1400</u></b>		<b><u>Functional Class:</u> Carrier, Emulsifier, Stabilizer, Thickener</b>			
<b><u>Food Category No</u></b>	<b><u>Food Category</u></b>	<b><u>Max level</u></b>	<b><u>Notes</u></b>	<b><u>Step/Year Adopted</u></b>	<b><u>Recommendation</u></b>
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	GMP	<b><u>XS294</u></b>	2013	Adopt

<b><u>Diacetyltartaric and Fatty Acid Esters of Glycerol:</u></b>					
<b><u>INS 472e</u></b>		<b><u>Functional Class:</u> Emulsifier, Sequestrant, Stabilizer</b>			
<b><u>Food Category No</u></b>	<b><u>Food Category</u></b>	<b><u>Max level</u></b>	<b><u>Notes</u></b>	<b><u>Step/Year Adopted</u></b>	<b><u>Recommendation</u></b>
04.1.2.6	Fruit-based spreads (e.g. chutney) excluding products of food category 04.1.2.5	5000 mg/kg	<b><u>XS160</u></b>	2005	Adopt
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	2500	<b><u>XS294</u></b>	2005	Adopt

	of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3				
12.6	Sauces and like products	10000 mg/kg	XS302	2018	Maintain

<b><u>Disodium 5'-Guanylate:</u></b>					
<b><u>INS 627</u></b>		<b><u>Functional Class: Flavour enhancer</u></b>			
<b>Food Category No</b>	<b>Food Category</b>	<b>Max level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>	<b>Recommendation</b>
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	GMP	279, <b><u>XS294</u></b>	2014	Adopt

<b><u>Disodium 5'-Inosinate:</u></b>					
<b><u>INS 631</u></b>		<b><u>Functional Class: Flavour enhancer</u></b>			
<b>Food Category No</b>	<b>Food Category</b>	<b>Max level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>	<b>Recommendation</b>
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,	GMP	279, <b><u>XS294</u></b>	2014	Adopt

	12.9.1, 12.9.2.1 and 12.9.2.3				
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<b><u>Disodium 5'-Ribonucleotides:</u></b>					
<b><u>INS 635</u></b>		<b><u>Functional Class: Flavour enhancer</u></b>			
<b>Food Category No</b>	<b>Food Category</b>	<b>Max level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>	<b>Recommendation</b>
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	GMP	279, <b><u>XS294</u></b>	2014	Adopt

<b><u>Erythrosine:</u></b>					
<b><u>INS 127</u></b>		<b><u>Functional Class: Colour</u></b>			
<b>Food Category No</b>	<b>Food Category</b>	<b>Max level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>	<b>Recommendation</b>
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	30 mg/kg	<b><u>XS294</u></b>	2011	Adopt
<b><u>12.6.2</u></b>	<b><u>Non-emulsified sauces (e.g. ketchup, cheese sauce, cream</u></b>	<b><u>50 mg/kg</u></b>	<b><u>D-306</u></b>		<b><u>Adopt</u></b>

	<u>sauce, brown gravy)</u>				
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<b><u>Ethylene diamine tetra acetates:</u></b>					
<b><u>INS 385</u></b>		<b><u>Functional Class: Antioxidant, Colour retention agent, Preservative, Sequestrant</u></b>			
<b><u>INS 386</u></b>		<b><u>Functional Class: Antioxidant, Colour retention agent, Preservative, Sequestrant, Stabilizer</u></b>			
<b>Food Category No</b>	<b>Food Category</b>	<b>Max level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>	<b>Recommendation</b>
04.1.2.6	Fruit-based spreads (e.g. chutney) excluding products of food category 04.1.2.5	100 mg/kg	21, <b><u>XS160</u></b>	2001	Adopt
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	250	21, <b><u>XS294</u></b>	2001	Adopt
12.6.2	Non-emulsified sauces (e.g. ketchup, cheese sauce, cream sauce, brown gravy)	75 mg/kg	21, <b><u>C-306</u></b>	2001	Adopt

<b><u>Fast Green FCF:</u></b>					
<b><u>INS 143</u></b>		<b><u>Functional Class: Antioxidant, Colour</u></b>			
<b>Food Category No</b>	<b>Food Category</b>	<b>Max level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>	<b>Recommendation</b>
04.1.2.6	Fruit-based spreads (e.g. chutney) excluding products of food category 04.1.2.5	100 mg/kg	161, <b><u>XS160</u></b>	2009	Adopt
04.2.2.7	Fermented vegetable	100	161, <b><u>XS294</u></b>	2009	Adopt

	(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				
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<b><u>Fumaric acid:</u></b>					
<b><u>INS 297</u></b>		<b><u>Functional Class: Acidity regulator</u></b>			
<b>Food Category No</b>	<b>Food Category</b>	<b>Max level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>	<b>Recommendation</b>
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	GMP	<b><u>XS294</u></b>	2013	Adopt

<b><u>Glycerol:</u></b>					
<b><u>INS 422</u></b>		<b><u>Functional Class: Humectant, Thickener</u></b>			
<b>Food Category No</b>	<b>Food Category</b>	<b>Max level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>	<b>Recommendation</b>
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and	GMP	<b><u>XS294</u></b>	2014	Adopt

	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				
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<b><u>Grape Skin Extract:</u></b>					
<b><u>INS 163(ii)</u></b>		<b><u>Functional Class: Antioxidant, Colour</u></b>			
<b>Food Category No</b>	<b>Food Category</b>	<b>Max level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>	<b>Recommendation</b>
04.1.2.6	Fruit-based spreads (e.g. chutney) excluding products of food category 04.1.2.5	500 mg/kg	161, 181, <b><u>XS160</u></b>	2009	Adopt
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	100	161, 181, <b><u>XS294</u></b>	2009	Adopt
12.6.2	Non-emulsified sauces (e.g. ketchup, cheese sauce, cream sauce, brown gravy)	300 mg/kg	181, <b><u>XS306</u></b>	2009	Adopt

<b><u>Guaiac resin:</u></b>					
<b><u>INS 314</u></b>		<b><u>Functional Class: Antioxidant</u></b>			
<b>Food Category No</b>	<b>Food Category</b>	<b>Max level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>	<b>Recommendation</b>

12.6	Sauces and like products	600 mg/kg	15, XS302, XS306	2009	Adopt
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<b>Guar gum:</b>					
<b>INS 412</b>		<b>Functional Class: Emulsifier, Stabilizer, Thickener</b>			
<b>Food Category No</b>	<b>Food Category</b>	<b>Max level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>	<b>Recommendation</b>
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	GMP		2013	Maintain

<b>Gum Arabic (Acacia gum):</b>					
<b>INS 414</b>		<b>Functional Class: Bulking agent, Carrier, Emulsifier, Glazing agent, Stabilizer, Thickener</b>			
<b>Food Category No</b>	<b>Food Category</b>	<b>Max level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>	<b>Recommendation</b>
<u>04.2.2.7</u>	<u>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</u>	<u>GMP</u>	<u>A-294</u>		<u>Adopt</u>

<b>Hydroxybenzoates, para:</b>					
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<b>INS 214</b>		<b>Functional Class: Preservative</b>			
<b>INS 218</b>		<b>Functional Class: Preservative</b>			
<b>Food Category No</b>	<b>Food Category</b>	<b>Max level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>	<b>Recommendation</b>
04.1.2.6	Fruit-based spreads (e.g. chutney) excluding products of food category 04.1.2.5	1000 mg/kg	27, <b><u>D-160</u></b>	2012	Adopt
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	300	27, <b><u>XS294</u></b>	2012	Adopt
12.6	Sauces and like products	1000 mg/kg	27, XS302	2018	Maintain

<b><u>Indigotine (Indigo Carmine):</u></b>					
<b>INS 132</b>		<b>Functional Class: Colour</b>			
<b>Food Category No</b>	<b>Food Category</b>	<b>Max level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>	<b>Recommendation</b>
04.1.2.6	Fruit-based spreads (e.g. chutney) excluding products of food category 04.1.2.5	300 mg/kg	161, <b><u>XS160</u></b>	2009	Adopt
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented	300	161, <b><u>XS294</u></b>	2009	Adopt



	soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3				
12.6	Sauces and like products	300 mg/kg	XS302, <b><u>XS306</u></b>	2018	Adopt

<b><u>Iron Oxides:</u></b>					
<b><u>INS 172(i)</u></b>		<b><u>Functional Class: Colour</u></b>			
<b><u>INS 172(ii)</u></b>		<b><u>Functional Class: Colour</u></b>			
<b><u>INS 172(iii)</u></b>		<b><u>Functional Class: Colour</u></b>			
<b>Food Category No</b>	<b>Food Category</b>	<b>Max level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>	<b>Recommendation</b>
04.1.2.6	Fruit-based spreads (e.g. chutney) excluding products of food category 04.1.2.5	500 mg/kg	<b><u>XS160</u></b>	2005	Adopt
12.6	Sauces and like products	75 mg/kg	XS302, <b><u>XS306</u></b>	2018	Adopt

<b><u>Lactic acid, L-, D- and DL-:</u></b>					
<b><u>INS 270</u></b>		<b><u>Functional Class: Acidity regulator</u></b>			
<b>Food Category No</b>	<b>Food Category</b>	<b>Max level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>	<b>Recommendation</b>
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	GMP	<b><u>XS294</u></b>	2013	Adopt

<b><u>Lauric arginate ethyl ester:</u></b>					
<b><u>INS 243</u></b>		<b><u>Functional Class: Preservative</u></b>			
<b>Food Category No</b>	<b>Food Category</b>	<b>Max level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>	<b>Recommendation</b>

12.6.2	Non-emulsified sauces (e.g. ketchup, cheese sauce, cream sauce, brown gravy)	200 mg/kg	<u>XS306</u>	2011	Adopt
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<b><u>Lecithin:</u></b>					
<b><u>INS 322(i)</u></b>		<b><u>Functional Class: Antioxidant, Emulsifier</u></b>			
<b>Food Category No</b>	<b>Food Category</b>	<b>Max level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>	<b>Recommendation</b>
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	GMP	<u>XS294</u>	2013	Adopt

<b><u>Magnesium Carbonate:</u></b>					
<b><u>INS 504(i)</u></b>		<b><u>Functional Class: Acidity regulator, Anticaking agent, Colour retention agent</u></b>			
<b>Food Category No</b>	<b>Food Category</b>	<b>Max level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>	<b>Recommendation</b>
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	5000 mg/kg	36, <u>XS294</u>	2013	Adopt

<b><u>Malic acid, DL-:</u></b>					
<b><u>INS 296</u></b>		<b><u>Functional Class: Acidity regulator, Sequestrant</u></b>			
<b>Food Category No</b>	<b>Food Category</b>	<b>Max level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>	<b>Recommendation</b>
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	GMP		2013	Maintain

<b><u>Monosodium L-glutamate:</u></b>					
<b><u>INS 621</u></b>		<b><u>Functional Class: Flavour enhancer</u></b>			
<b>Food Category No</b>	<b>Food Category</b>	<b>Max level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>	<b>Recommendation</b>
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	GMP	279	2014	Maintain

<b><u>Neotame:</u></b>					
<b><u>INS 621</u></b>		<b><u>Functional Class: Flavour enhancer, Sweetener</u></b>			
<b>Food Category No</b>	<b>Food Category</b>	<b>Max level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>	<b>Recommendation</b>

04.1.2.6	Fruit-based spreads (e.g. chutney) excluding products of food category 04.1.2.5	70 mg/kg	478, <b><u>XS160</u></b>	2019	Adopt
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	33 mg/kg	144, <b><u>XS294</u></b>	2021	Adopt
12.6.2	Non-emulsified sauces (e.g. ketchup, cheese sauce, cream sauce, brown gravy)	70 mg/kg	<b><u>XS306</u></b>	2007	Adopt

<b><u>Nisin:</u></b>					
<b><u>INS 234</u></b>		<b><u>Functional Class: Preservative</u></b>			
<b>Food Category No</b>	<b>Food Category</b>	<b>Max level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>	<b>Recommendation</b>
12.6.2	Non-emulsified sauces (e.g. ketchup, cheese sauce, cream sauce, brown gravy)	5 mg/kg	233, <b><u>XS306R</u></b> , <b><u>XS306</u></b> , B5	2021	Adopt

<b><u>Pectins:</u></b>					
<b><u>INS 440</u></b>		<b><u>Functional Class: Emulsifier, Gelling agent, Glazing agent, Stabilizer, Thickener</u></b>			
<b>Food Category No</b>	<b>Food Category</b>	<b>Max level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>	<b>Recommendation</b>
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and	GMP	<b><u>XS294</u></b>	2013	Adopt

	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				
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<b>Phosphates:</b>	
<b><u>INS 338</u></b>	<b><u>Functional Class: Acidity regulator, Antioxidant, Sequestrant</u></b>
<b><u>INS 339(i)</u></b>	<b><u>Functional Class: Acidity regulator, Emulsifier, Emulsifying salt, Humectant, Raising agent, Sequestrant, Stabilizer, Thickener</u></b>
<b><u>INS 339(ii)</u></b>	<b><u>Functional Class: Acidity regulator, Emulsifier, Emulsifying salt, Humectant, Sequestrant, Stabilizer, Thickener</u></b>
<b><u>INS 339(iii)</u></b>	<b><u>Functional Class: Acidity regulator, Emulsifier, Humectant, Preservative, Sequestrant, Stabilizer, Thickener</u></b>
<b><u>INS 340(i)</u></b>	<b><u>Functional Class: Acidity regulator, Emulsifier, Humectant, Sequestrant, Stabilizer, Thickener</u></b>
<b><u>INS 340(ii)</u></b>	<b><u>Functional Class: Acidity regulator, Emulsifier, Humectant, Sequestrant, Stabilizer, Thickener</u></b>
<b><u>INS 340(iii)</u></b>	<b><u>Functional Class: Acidity regulator, Emulsifier, Emulsifying salt, Humectant, Sequestrant, Stabilizer, Thickener</u></b>
<b><u>INS 341(i)</u></b>	<b><u>Functional Class: Acidity regulator, Anticaking agent, Emulsifying salt, Firming agent, Flour treatment agent, Humectant, Raising agent, Sequestrant, Stabilizer, Thickener</u></b>
<b><u>INS 341(ii)</u></b>	<b><u>Functional Class: Acidity regulator, Anticaking agent, Emulsifying salt, Firming agent, Flour treatment agent, Humectant, Raising agent, Stabilizer, Thickener</u></b>
<b><u>INS 341(iii)</u></b>	<b><u>Functional Class: Acidity regulator, Anticaking agent, Emulsifier, Emulsifying salt, Firming agent, Flour treatment agent, Humectant, Raising agent, Stabilizer, Thickener</u></b>
<b><u>INS 342(i)</u></b>	<b><u>Functional Class: Acidity regulator, Flour treatment agent, Raising agent, Stabilizer, Thickener</u></b>
<b><u>INS 342(ii)</u></b>	<b><u>Functional Class: Acidity regulator, Flour treatment agent, Raising agent, Stabilizer, Thickener</u></b>
<b><u>INS 343(i)</u></b>	<b><u>Functional Class: Acidity regulator, Anticaking agent, Emulsifying salt, Stabilizer, Thickener</u></b>
<b><u>INS 343(ii)</u></b>	<b><u>Functional Class: Acidity regulator, Anticaking agent, Emulsifying salt, Raising agent, Stabilizer, Thickener</u></b>
<b><u>INS 343(iii)</u></b>	<b><u>Functional Class: Acidity regulator, Anticaking agent, Stabilizer, Thickener</u></b>
<b><u>INS 450(i)</u></b>	<b><u>Functional Class: Acidity regulator, Emulsifier, Emulsifying salt, Humectant, Raising agent, Sequestrant, Stabilizer, Thickener</u></b>
<b><u>INS 450(ii)</u></b>	<b><u>Functional Class: Acidity regulator, Emulsifier, Emulsifying salt, Humectant, Raising agent, Sequestrant, Stabilizer, Thickener</u></b>
<b><u>INS 450(iii)</u></b>	<b><u>Functional Class: Acidity regulator, Emulsifier, Emulsifying salt, Humectant, Raising agent, Sequestrant, Stabilizer, Thickener</u></b>
<b><u>INS 450(ix)</u></b>	<b><u>Functional Class: Acidity regulator, Raising agent, Stabilizer</u></b>
<b><u>INS 450(v)</u></b>	

<b><u>INS 450(vi)</u></b>	<b><u>Functional Class: Acidity regulator, Emulsifier, Emulsifying salt, Humectant, Raising agent, Sequestrant, Stabilizer, Thickener</u></b>				
<b><u>INS 450(vii)</u></b>	<b><u>Functional Class: Acidity regulator, Emulsifier, Emulsifying salt, Firming agent, Raising agent, Sequestrant, Stabilizer, Thickener</u></b>				
<b><u>INS 451(i)</u></b>	<b><u>Functional Class: Acidity regulator, Emulsifier, Emulsifying salt, Humectant, Raising agent, Sequestrant, Stabilizer</u></b>				
<b><u>INS 451(ii)</u></b>	<b><u>Functional Class: Acidity regulator, Emulsifier, Emulsifying salt, Humectant, Sequestrant, Stabilizer, Thickener</u></b>				
<b><u>INS 452(i)</u></b>	<b><u>Functional Class: Acidity regulator, Emulsifier, Emulsifying salt, Humectant, Sequestrant, Stabilizer, Thickener</u></b>				
<b><u>INS 452(ii)</u></b>	<b><u>Functional Class: Acidity regulator, Emulsifier, Emulsifying salt, Humectant, Raising agent, Sequestrant, Stabilizer, Thickener</u></b>				
<b><u>INS 452(iii)</u></b>	<b><u>Functional Class: Acidity regulator, Emulsifier, Emulsifying salt, Humectant, Raising agent, Sequestrant, Stabilizer, Thickener</u></b>				
<b><u>INS 452(iv)</u></b>	<b><u>Functional Class: Acidity regulator, Emulsifier, Humectant, Raising agent, Sequestrant, Stabilizer</u></b>				
<b><u>INS 452(v)</u></b>	<b><u>Functional Class: Acidity regulator, Emulsifier, Emulsifying salt, Humectant, Raising agent, Sequestrant, Stabilizer, Thickener</u></b>				
<b><u>INS 542</u></b>	<b><u>Functional Class: Acidity regulator, Emulsifier, Emulsifying salt, Humectant, Sequestrant, Stabilizer, Thickener</u></b>				
<b><u>INS 542</u></b>	<b><u>Functional Class: Anticaking agent, Emulsifier, Humectant</u></b>				
<b>Food Category No</b>	<b>Food Category</b>	<b>Max level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>	<b>Recommendation</b>
04.1.2.6	Fruit-based spreads (e.g. chutney) excluding products of food category 04.1.2.5	1100 mg/kg	33, <b><u>XS160</u></b>	2009	Adopt
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	2200	33, <b><u>B-294</u></b>	2010	Adopt
12.6	Sauces and like products	2200 mg/kg	33, XS302, <b><u>A-306</u></b>	2018	Adopt

**Polydimethylsiloxane:**

<b>INS 900a</b>		<b>Functional Class: Anticaking agent, Antifoaming agent, Emulsifier</b>			
<b>Food Category No</b>	<b>Food Category</b>	<b>Max level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>	<b>Recommendation</b>
04.1.2.6	Fruit-based spreads (e.g. chutney) excluding products of food category 04.1.2.5	10 mg/kg	<u>XS160</u>	1999	Adopt
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	10 mg/kg	<u>XS294</u>	2008	Adopt

<b><u>Polyglycerol esters of fatty acids:</u></b>					
<b>INS 475</b>		<b>Functional Class: Emulsifier, Stabilizer</b>			
<b>Food Category No</b>	<b>Food Category</b>	<b>Max level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>	<b>Recommendation</b>
12.6.2	Non-emulsified sauces (e.g. ketchup, cheese sauce, cream sauce, brown gravy)	5000 mg/kg	<u>XS306R L-306</u>	2018	Adopt

<b><u>Polysorbates:</u></b>					
<b>INS 432</b>		<b>Functional Class: Emulsifier, Stabilizer</b>			
<b>INS 433</b>		<b>Functional Class: Emulsifier, Stabilizer</b>			
<b>INS 434</b>		<b>Functional Class: Emulsifier</b>			
<b>INS 435</b>		<b>Functional Class: Emulsifier, Stabilizer</b>			
<b>INS 436</b>		<b>Functional Class: Emulsifier, Stabilizer</b>			
<b>Food Category No</b>	<b>Food Category</b>	<b>Max level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>	<b>Recommendation</b>
12.6.2	Non-emulsified sauces (e.g. ketchup, cheese sauce, cream	5000 mg/kg	<u>J-306</u>	2007	Adopt

	sauce, brown gravy)				
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<b><u>Ponceau 4R (Cochineal Red A):</u></b>					
<b><u>INS 124</u></b>		<b><u>Functional Class: Colour</u></b>			
<b>Food Category No</b>	<b>Food Category</b>	<b>Max level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>	<b>Recommendation</b>
04.1.2.6	Fruit-based spreads (e.g. chutney) excluding products of food category 04.1.2.5	500 mg/kg	161, <b><u>XS160</u></b>	2008	Adopt
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	500 mg/kg	161, <b><u>XS294</u></b>	2008	Adopt
12.6	Sauces and like products	50 mg/kg	XS302	2018	Maintain

<b><u>Potassium Carbonate:</u></b>					
<b><u>INS 501(i)</u></b>		<b><u>Functional Class: Acidity regulator, Stabilizer</u></b>			
<b>Food Category No</b>	<b>Food Category</b>	<b>Max level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>	<b>Recommendation</b>
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	GMP	<b><u>XS294</u></b>	2013	Adopt



	of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3				
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<b>Potassium Chloride:</b>					
<b>INS 508</b>		<b>Functional Class: Firming agent, Flavour enhancer, Stabilizer, Thickener</b>			
<b>Food Category No</b>	<b>Food Category</b>	<b>Max level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>	<b>Recommendation</b>
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	GMP		2013	Maintain

<b>Processed eucheuma seaweed (PES):</b>					
<b>INS 407a</b>		<b>Functional Class: Bulking agent, Carrier, Emulsifier, Gelling agent, Glazing agent, Humectant, Stabilizer, Thickener</b>			
<b>Food Category No</b>	<b>Food Category</b>	<b>Max level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>	<b>Recommendation</b>
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	GMP	<u>XS294</u>	2013	Adopt

<b><u>Propyl gallate:</u></b>					
<b><u>INS 310</u></b>		<b><u>Functional Class: Antioxidant</u></b>			
<b><u>Food Category No</u></b>	<b><u>Food Category</u></b>	<b><u>Max level</u></b>	<b><u>Notes</u></b>	<b><u>Step/Year Adopted</u></b>	<b><u>Recommendation</u></b>
12.6	Sauces and like products	200 mg/kg	15, 130, XS302, <b><u>XS306</u></b>	2018	Adopt

<b><u>Propylene glycol alginate:</u></b>					
<b><u>INS 405</u></b>		<b><u>Functional Class: Bulking agent, Carrier, Emulsifier, Foaming agent, Gelling agent, Stabilizer, Thickener</u></b>			
<b><u>Food Category No</u></b>	<b><u>Food Category</u></b>	<b><u>Max level</u></b>	<b><u>Notes</u></b>	<b><u>Step/Year Adopted</u></b>	<b><u>Recommendation</u></b>
<b><u>12.6.2</u></b>	<b><u>Non-emulsified sauces (e.g. ketchup, cheese sauce, cream sauce, brown gravy)</u></b>	<b><u>8000 mg/kg</u></b>	<b><u>D-306</u></b>		<b><u>Adopt</u></b>

<b><u>Propylene glycol esters of fatty acids:</u></b>					
<b><u>INS 477</u></b>		<b><u>Functional Class: Emulsifier</u></b>			
<b><u>Food Category No</u></b>	<b><u>Food Category</u></b>	<b><u>Max level</u></b>	<b><u>Notes</u></b>	<b><u>Step/Year Adopted</u></b>	<b><u>Recommendation</u></b>
<b><u>12.6.2</u></b>	<b><u>Non-emulsified sauces (e.g. ketchup, cheese sauce, cream sauce, brown gravy)</u></b>	<b><u>20000 mg/kg</u></b>	<b><u>D-306</u></b>		<b><u>Adopt</u></b>

<b><u>Pullulan:</u></b>					
<b><u>INS 1204</u></b>		<b><u>Functional Class: Glazing agent, Thickener</u></b>			
<b><u>Food Category No</u></b>	<b><u>Food Category</u></b>	<b><u>Max level</u></b>	<b><u>Notes</u></b>	<b><u>Step/Year Adopted</u></b>	<b><u>Recommendation</u></b>
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	GMP	<b><u>XS294</u></b>	2014	Adopt

	06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3				

<b><u>Riboflavins:</u></b>					
<b><u>INS 101(i)</u></b>		<b><u>Functional Class: Colour</u></b>			
<b><u>INS 101(ii)</u></b>		<b><u>Functional Class: Colour</u></b>			
<b><u>INS 101(iii)</u></b>		<b><u>Functional Class: Colour</u></b>			
<b>Food Category No</b>	<b>Food Category</b>	<b>Max level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>	<b>Recommendation</b>
04.1.2.6	Fruit-based spreads (e.g. chutney) excluding products of food category 04.1.2.5	500 mg/kg	<b><u>XS160</u></b>	2005	Adopt
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	500 mg/kg	<b><u>XS294</u></b>	2008	Adopt
12.6	Sauces and like products	350 mg/kg	XS302, <b><u>E-306</u></b>	2018	Adopt

<b><u>Saccharins:</u></b>					
<b><u>INS 954(i)</u></b>		<b><u>Functional Class: Sweetener</u></b>			
<b><u>INS 954(ii)</u></b>		<b><u>Functional Class: Sweetener</u></b>			
<b><u>INS 954(iii)</u></b>		<b><u>Functional Class: Sweetener</u></b>			
<b><u>INS 954(iv)</u></b>		<b><u>Functional Class: Sweetener</u></b>			
<b>Food Category No</b>	<b>Food Category</b>	<b>Max level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>	<b>Recommendation</b>
04.1.2.6	Fruit-based spreads (e.g. chutney) excluding products of food category 04.1.2.5	200 mg/kg	477, <b><u>XS160</u></b>	2019	Adopt
04.2.2.7	Fermented vegetable (including	200 mg/kg	144, <b><u>XS294</u></b>	2021	Adopt

	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				
12.6	Sauces and like products	160 mg/kg	XS302, <b>M-306</b>	2018	Adopt

<b><u>Sodium acetate:</u></b>					
<b><u>INS 262(i)</u></b>		<b><u>Functional Class: Acidity regulator, Preservative, Sequestrant</u></b>			
<b>Food Category No</b>	<b>Food Category</b>	<b>Max level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>	<b>Recommendation</b>
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	GMP	<b><u>XS294</u></b>	2013	Adopt

<b><u>Sodium ascorbate:</u></b>					
<b><u>INS 301</u></b>		<b><u>Functional Class: Antioxidant</u></b>			
<b>Food Category No</b>	<b>Food Category</b>	<b>Max level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>	<b>Recommendation</b>
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and	GMP	<b><u>XS294</u></b>	2014	Adopt

	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				
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<b><u>Sodium carbonate:</u></b>					
<b><u>INS 500(i)</u></b>		<b><u>Functional Class: Acidity regulator, Anticaking agent, Emulsifying salt, Raising agent, Stabilizer, Thickener</u></b>			
<b>Food Category No</b>	<b>Food Category</b>	<b>Max level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>	<b>Recommendation</b>
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	GMP	<u>XS294</u>	2013	Adopt

<b><u>Sodium diacetate:</u></b>					
<b><u>INS 262(ii)</u></b>		<b><u>Functional Class: Acidity regulator, Anticaking agent, Emulsifying salt, Raising agent, Stabilizer, Thickener</u></b>			
<b>Food Category No</b>	<b>Food Category</b>	<b>Max level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>	<b>Recommendation</b>
12.6.2	Non-emulsified sauces (e.g. ketchup, cheese sauce, cream sauce, brown gravy)	2500 mg/kg	<del>XS306R</del> <u>XS306</u>		Adopt

<b><u>Sodium DL-malate:</u></b>					
<b><u>INS 350(ii)</u></b>		<b><u>Functional Class: Acidity regulator, Humectant</u></b>			

Food Category No	Food Category	Max level	Notes	Step/Year Adopted	Recommendation
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	GMP	<u>XS294</u>	2013	Adopt

**Sodium erythorbate (sodium isoascorbate):****INS 350(ii)****Functional Class: Acidity regulator, Humectant**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted	Recommendation
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	GMP	280, <u>XS294</u>	2014	Adopt

**Sodium fumarates:****INS 365****Functional Class: Acidity regulator**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted	Recommendation
04.2.2.7	Fermented vegetable (including	GMP	<u>XS294</u>	2013	Adopt

	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				
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<b><u>Sodium gluconate:</u></b>					
<b><u>INS 365</u></b>		<b><u>Functional Class: Acidity regulator</u></b>			
<b>Food Category No</b>	<b>Food Category</b>	<b>Max level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>	<b>Recommendation</b>
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	GMP	<u>XS294</u>	2013	Adopt

<b><u>Sodium lactate:</u></b>					
<b><u>INS 325</u></b>		<b><u>Functional Class: Acidity regulator, Antioxidant, Bulking agent, Emulsifier, Emulsifying salt, Humectant, Thickener</u></b>			
<b>Food Category No</b>	<b>Food Category</b>	<b>Max level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>	<b>Recommendation</b>
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and	GMP		2013	Maintain

	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				
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<b><u>Sorbates:</u></b>					
<b><u>INS 200</u></b>		<b><u>Functional Class: Preservative</u></b>			
<b><u>INS 202</u></b>		<b><u>Functional Class: Preservative</u></b>			
<b><u>INS 203</u></b>		<b><u>Functional Class: Preservative</u></b>			
<b>Food Category No</b>	<b>Food Category</b>	<b>Max level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>	<b>Recommendation</b>
04.1.2.6	Fruit-based spreads (e.g. chutney) excluding products of food category 04.1.2.5	1000 mg/kg	42, <b><u>C-160</u></b>	2009	Adopt
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	1000 mg/kg	42	2012	Maintain
12.6	Sauces and like products	1000 mg/kg	42, 127	2012	Maintain

<b><u>Stearoyl lactylates:</u></b>					
<b><u>INS 481(i)</u></b>		<b><u>Functional Class: Emulsifier, Flour treatment agent, Foaming agent, Stabilizer</u></b>			
<b><u>INS 482(i)</u></b>		<b><u>Functional Class: Emulsifier, Flour treatment agent, Foaming agent, Stabilizer</u></b>			
<b>Food Category No</b>	<b>Food Category</b>	<b>Max level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>	<b>Recommendation</b>
12.6.2	Non-emulsified sauces (e.g. ketchup,	2500 mg/kg	<del>XS306R</del> <b><u>XS306</u></b>	2018	Adopt



	cheese sauce, cream sauce, brown gravy)				
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<b>Steviol glycosides:</b>					
<b>INS 960a</b>		<b>Functional Class: Sweetener</b>			
<b>INS 960b</b>		<b>Functional Class: Sweetener</b>			
<b>INS 960c</b>		<b>Functional Class: Sweetener</b>			
<b>INS 960d</b>		<b>Functional Class: Sweetener</b>			
<b>Food Category No</b>	<b>Food Category</b>	<b>Max level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>	<b>Recommendation</b>
04.1.2.6	Fruit-based spreads (e.g. chutney) excluding products of food category 04.1.2.5	330 mg/kg	26, <b><u>XS160</u></b>	2011	Adopt
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	200 mg/kg	26, <b><u>XS294</u></b>	2011	Adopt
12.6.2	Non-emulsified sauces (e.g. ketchup, cheese sauce, cream sauce, brown gravy)	350 mg/kg	26, <b><u>XS306</u></b>	2011	Adopt

<b>Sucralose (trichlorogalactosucrose):</b>					
<b>INS 955</b>		<b>Functional Class: Flavour enhancer, Sweetener</b>			
<b>Food Category No</b>	<b>Food Category</b>	<b>Max level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>	<b>Recommendation</b>
04.1.2.6	Fruit-based spreads (e.g. chutney) excluding products of food category 04.1.2.5	400 mg/kg	478, <b><u>XS160</u></b>	2019	Adopt

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	580 mg/kg	144, <u>XS294</u>	2021	Adopt
12.6	Sauces and like products	450 mg/kg	127	2007	Maintain

**Sucrose esters:**

**INS 473**  
**INS 473a**  
**INS 474**

**Functional Class: Emulsifier, Foaming agent, Glazing agent, Stabilizer**

**Functional Class: Emulsifier, Glazing agent, Stabilizer**

**Functional Class: Emulsifier**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted	Recommendation
12.6.2	Non-emulsified sauces (e.g. ketchup, cheese sauce, cream sauce, brown gravy)	10000 mg/kg	B4 <u>K-306</u>	2021	Adopt

**Sulfites:**

**INS 220**

**Functional Class: Antioxidant, Bleaching agent, Flour treatment agent, Preservative**

**INS 221**

**Functional Class: Antioxidant, Bleaching agent, Flour treatment agent, Preservative**

**INS 222**

**Functional Class: Antioxidant, Preservative**

**INS 223**

**Functional Class: Antioxidant, Bleaching agent, Flour treatment agent, Preservative**

**INS 224**

**Functional Class: Antioxidant, Bleaching agent, Flour treatment agent, Preservative**

**INS 225**

**Functional Class: Antioxidant, Preservative**

**INS 539**

**Functional Class: Antioxidant, Sequestrant**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted	Recommendation
04.1.2.6	Fruit-based spreads (e.g. chutney) excluding products of food category 04.1.2.5	100 mg/kg	<u>44, A-160</u>		Adopt

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	500 mg/kg	44, <u>XS294</u>	2006	Adopt
12.6	Sauces and like products	300 mg/kg	44, XS302, N-306	2018	Maintain

<b>Sunset yellow FCF:</b>					
<b>INS 110</b>		<b>Functional Class: Colour</b>			
<b>Food Category No</b>	<b>Food Category</b>	<b>Max level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>	<b>Recommendation</b>
04.1.2.6	Fruit-based spreads (e.g. chutney) excluding products of food category 04.1.2.5	300 mg/kg	161, <u>XS160</u>	2008	Adopt
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	200 mg/kg	92, <u>XS294</u>	2008	Adopt
12.6	Sauces and like products	300 mg/kg	XS302	2018	Maintain

**Tamarind seed polysaccharide:**

<b>INS 437</b>		<b>Functional Class: Emulsifier, Gelling agent, Stabilizer, Thickener</b>			
<b>Food Category No</b>	<b>Food Category</b>	<b>Max level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>	<b>Recommendation</b>
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	GMP	XS38	2021	Adopt

<b>Tartrates:</b>					
<b>INS 334</b>		<b>Functional Class: Acidity regulator, Antioxidant, Flavour enhancer, Sequestrant</b>			
<b>INS 335(ii)</b>		<b>Functional Class: Acidity regulator, Emulsifying salt, Sequestrant, Stabilizer</b>			
<b>INS 337</b>		<b>Functional Class: Acidity regulator, Emulsifying salt, Sequestrant, Stabilizer</b>			
<b>Food Category No</b>	<b>Food Category</b>	<b>Max level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>	<b>Recommendation</b>
04.1.2.6	Fruit-based spreads (e.g. chutney) excluding products of food category 04.1.2.5	3000	45		<b>Adopt</b>  <b>Chair's Note:</b> Since the work of the GSFA EWG provides to adopt the provision for Tartrates be adopted for use in standardized and non-standardized products covered under FC 04.1.2.6 and the alignment of CODEX STAN 160-1987 is currently being undertaken by the Alignment EWG, the proposal is to accept the recommendation and align the provision in the

					commodity standard.
12.6.2	Non-emulsified sauces (e.g. ketchup, cheese sauce, cream sauce, brown gravy)	5000 mg/kg	45, XS306R	2018	Adopt

<b><u>Tartrazine:</u></b>					
<b><u>INS 102</u></b>		<b><u>Functional Class: Colour</u></b>			
<b>Food Category No</b>	<b>Food Category</b>	<b>Max level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>	<b>Recommendation</b>
<u>12.6.2</u>	<u>Non-emulsified sauces (e.g. ketchup, cheese sauce, cream sauce, brown gravy)</u>	<u>100 mg/kg</u>	<u>D-306</u>		Adopt

<b><u>Tertiary butylhydroquinone:</u></b>					
<b><u>INS 319</u></b>		<b><u>Functional Class: Antioxidant</u></b>			
<b>Food Category No</b>	<b>Food Category</b>	<b>Max level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>	<b>Recommendation</b>
12.6	Sauces and like products	200 mg/kg	15, 130, XS302, <b><u>XS306</u></b>	2018	Adopt

<b><u>Tocopherols:</u></b>					
<b><u>INS 307a</u></b>		<b><u>Functional class: Antioxidant</u></b>			
<b><u>INS 307b</u></b>		<b><u>Functional class: Antioxidant</u></b>			
<b><u>INS 307c</u></b>		<b><u>Functional class: Antioxidant</u></b>			
<b>Food Category No</b>	<b>Food Category</b>	<b>Max level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>	<b>Recommendation</b>
04.1.2.6	Fruit-based spreads (e.g. chutney) excluding products of food category 04.1.2.5	200 mg/kg	XS160	2018	Maintain
12.6.2	Non-emulsified sauces (e.g. ketchup, cheese sauce, cream sauce, brown gravy)	600 mg/kg		2018	Maintain

<b><u>Trisodium citrate:</u></b>					
<b><u>INS 331(iii)</u></b>		<b><u>Functional class: Acidity regulator, Emulsifier, Emulsifying salt, Sequestrant, Stabilizer</u></b>			
<b>Food Category No</b>	<b>Food Category</b>	<b>Max level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>	<b>Recommendation</b>

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	GMP	<u>XS294</u>	2013	Adopt
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<b><u>Xanthan gum:</u></b>					
<b><u>INS 415</u></b>		<b><u>Functional class:</u></b> Emulsifier, Foaming agent, Stabilizer, Thickener			
<b>Food Category No</b>	<b>Food Category</b>	<b>Max level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>	<b>Recommendation</b>
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	GMP		2013	Maintain

**Notes**

- 8 As bixin.
- 10 As ascorbyl stearate.
- 13 As benzoic acid.
- 15 On the fat or oil basis.
- 17 As cyclamic acid.
- 21 As anhydrous calcium disodium ethylenediaminetetraacetate.
- 26 As steviol equivalents.

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27	As para-hydroxybenzoic acid.
33	As phosphorus.
36	On the residual level basis.
42	As sorbic acid.
44	As residual SO <sub>2</sub> .
45	As tartaric acid.
58	As calcium.
62	As copper.
92	Excluding tomato-based sauces.
127	On the served to the consumer basis.
130	Singly or in combination: butylated hydroxyanisole (INS 320), butylated hydroxytoluene (INS 321), tertiary butylated hydroquinone (INS 319), and propyl gallate (INS 310).
161	Subject to national legislation of the importing country aimed, in particular, at consistency with Section 3.2 of the Preamble.
178	As carminic acid.
181	As anthocyanin.
188	If used in combination with aspartame-acesulfame salt (INS 962), the combined maximum use level, expressed as acesulfame potassium, should not exceed this level.
191	If used in combination with aspartame-acesulfame salt (INS 962), the combined maximum use level, expressed as aspartame, should not exceed this level.
279	Except for products conforming to the standard for Edible Fungi and Fungus Products (CXS 38-1981).
280	For use in pickled radish only.
477	Some Codex Members allow use of additives with sweetener function in all foods within this Food Category while others limit additives with sweetener function to those foods with significant energy reduction or no added sugars.
478	Some Codex Members allow use of additives with sweetener function in all foods within this Food Category while others limit additives with sweetener function to those foods with significant energy reduction or no added sugars. This limitation may not apply to the appropriate use as a flavour enhancer.
XS160	Excluding products conforming to the Standard for Mango Chutney (CXS 160-1987).
XS294	Excluding products conforming to the Standard for Gochujang (CXS 294-2009).
XS302	Excluding products conforming to the Standard for Fish Sauce (CXS 302-2011).
XS306	Excluding products conforming to the Standard for Chili Sauce (CXS 306-2011).

B5	For use in low oil content or refrigerated products only.
A-160	For use only in products conforming to the Standard for Mango Chutney (CXS 160-1987): Sodium metabisulfite (INS 223) and Potassium metabisulfite (INS 224), singly or in combination.
B-160	Except for use in products conforming to the Standard for Mango Chutney (CXS 160-1987): Sodium benzoate (INS 211) and Potassium benzoate (INS 212) only at 250 mg/kg, singly or in combination.
C-160	Except for use in products conforming to the Standard for Mango Chutney (CXS 160-1987): Sorbic acid (INS 200) only.
D-160	Except for use at 250 mg/kg in products conforming to the Standard for Mango Chutney (CXS 160-1987)
A-294	For use only in products conforming to the Standard for Gochujang (CXS 294-2009).
B-294	Except for use in products conforming to the Standard for Gochujang (CXS 294-2009): Sodium dihydrogen phosphate (INS 339(i)), Disodium hydrogen phosphate (INS 339(ii)), Potassium dihydrogen phosphate (INS 340(i)), Dipotassium hydrogen phosphate (340(ii)), Sodium polyphosphate (INS 452(i)), and Potassium polyphosphate (INS 453(ii)) only at 5000 mg/kg, singly or in combination.
A-306	Except for use in products conforming to the Standard for Chili Sauce (CXS 306-2011): Sodium polyphosphate (INS 452(i)) only at 1000 mg/kg.
B-306	Except for use at 100 mg/kg in products conforming to the Standard for Chili Sauce (CXS 306-2011).
C-306	Except for use in products conforming to the Standard for Chili Sauce (CXS 306-2011): Disodium ethylenediaminetetraacetate (INS 386) only.
D-306	For use only in products conforming to the Standard for Chili Sauce (CXS 306-2011).
E-306	Except for use in products conforming to the Standard for Chili Sauce (CXS 306-2011): Riboflavin, synthetic (INS 101(i)) and Riboflavin, 5'-phosphate sodium (INS 101(ii)) only, singly or in combination.
F-306	Except for use at 50 mg/kg in products conforming to the Standard for Chili Sauce (CXS 306-2011).
G-306	Except for use in products conforming to the Standard for Chili Sauce (CXS 306-2011): Chlorophylls, copper complexes (INS 141(i)) only at 30 mg/kg as copper.
H-306	Except for use at 1500 mg/kg in products conforming to the Standard for Chili Sauce (CXS 306-2011).
J-306	Except for use in products conforming to the Standard for Chili Sauce (CXS 306-2011): Polyoxyethylene (20) sorbitan monolaurate (INS 432), Polyoxyethylene (20) sorbitan monooleate (INS 433), Polyoxyethylene (20) sorbitan monopalmitate (INS 434) and Polyoxyethylene (20) sorbitan monostearate (INS 435) only, singly or in combination.
K-306	Except for use in products conforming to the Standard for Chili Sauce (CXS 306-2011): Sucrose esters of fatty acids only at 5000 mg/kg.
L-306	Except for use at 10000 mg/kg in products conforming to the Standard for Chili Sauce (CXS 306-2011).
M-306	Except for use at 150 mg/kg in products conforming to the Standard for Chili Sauce (CXS 306-2011).
N-306	Except for use in products conforming to the Standard for Chili Sauce (CXS 306-2011): sulfur dioxide (INS 220), sodium sulfite (INS 221), sodium hydrogen sulfite (INS 222), sodium metabisulfite (INS 223), potassium metabisulfite (INS 224), and potassium sulfite (INS 225) only, singly or in combination.



**B. PROPOSED AMENDMENTS TO TABLE 2****Food category 04.1.2****Processed fruit**

Additive	INS	Step/Year Adopted	Max Level	Notes	Recommendation
ACESULFAME POTASSIUM	950	2019	1000 mg/kg	478, 188 & <b>XS160</b>	Adopt

**Food category 04.1.2.6****Fruit-based spreads (e.g. chutney) excluding products of food category 04.1.2.5**

Additive	INS	Step/Year Adopted	Max Level	Notes	Recommendation
ACESULFAME POTASSIUM	950	2019	1000 mg/kg	478, 188 & <b>XS160</b>	Adopt
ADVANTAME	969	2021	10 mg/kg	<b>XS160</b>	Adopt
ASPARTAME	951	2019	1000 mg/kg	478, 191 & <b>XS160</b>	Adopt
ASPARTAME-ACESULFAME SALT	962	2021	1000 mg/kg	119, 477 & XS160	Maintain
BENZOATES	210-213	2001	1000 mg/kg	13 & <b>B-160</b>	Adopt
BRILLIANT BLUE FCF	133	2009	100 mg/kg	161 & <b>XS160</b>	Adopt
CANTHAXANTHIN	161g	2011	15 mg/kg	<b>XS160</b>	Adopt
CARAMEL III - AMMONIA CARAMEL	150c	1999	500 mg/kg	<b>XS160</b>	Adopt
CARAMEL IV - SULFITE AMMONIA CARAMEL	150d	1999	500 mg/kg	<b>XS160</b>	Adopt
CARMINES	120	2005	500 mg/kg	178 & <b>XS160</b>	Adopt
CAROTENES, BETA-, VEGETABLE	160a(ii)	2005	500 mg/kg	<b>XS160</b>	Adopt Also under consideration in GSFA EWG
CAROTENOIDS	160a(i),a(iii),e,f	2009	500 mg/kg	<b>XS160</b>	Adopt Also under consideration in GSFA EWG

CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES	141(i),(ii)	2009	150 mg/kg	<del>XS160</del>	Adopt
CYCLAMATES	952(i), (ii), (iv)	2019	2000 mg/kg	17, 477 & <del>XS160</del>	Adopt
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	2005	5000 mg/kg	<del>XS160</del>	Adopt
ETHYLENE DIAMINE TETRA ACETATES	385, 386	2001	100 mg/kg	21 & <del>XS160</del>	Adopt
FAST GREEN FCF	143	2009	100 mg/kg	161 & <del>XS160</del>	Adopt
GRAPE SKIN EXTRACT	163(ii)	2009	500 mg/kg	161, 181 & <del>XS160</del>	Adopt
HYDROXYBENZOATES, PARA-	214, 218	2012	1000 mg/kg	27 & <del>D-160</del>	Adopt
INDIGOTINE (INDIGO CARMINE)	132	2009	300 mg/kg	161 & <del>XS160</del>	Adopt
IRON OXIDES	172(i)-(iii)	2005	500 mg/kg	<del>XS160</del>	Adopt
NEOTAME	961	2019	70 mg/kg	478 & <del>XS160</del>	Adopt
PHOSPHATES	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	2009	1100 mg/kg	33 & <del>XS160</del>	Adopt
POLYDIMETHYLSILOXANE	900a	1999	10 mg/kg	<del>XS160</del>	Adopt
PONCEAU 4R (COCHINEAL RED A)	124	2008	500 mg/kg	161 & <del>XS160</del>	Adopt
RIBOFLAVINS	101(i),(ii), (iii)	2005	500 mg/kg	<del>XS160</del>	Adopt
SACCHARINS	954(i)-(iv)	2019	200 mg/kg	477 & <del>XS160</del>	Adopt
SORBATES	200, 202, 203	2009	1000 mg/kg	42 & <del>C-160</del>	Adopt
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	2011	330 mg/kg	26 & <del>XS160</del>	Adopt
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	2019	400 mg/kg	478, <del>XS160</del>	Adopt

<b>SULFITES</b>	<b>220-225, 539</b>		<b>100 mg/kg</b>	<b>44, A- 160</b>	Adopt
SUNSET YELLOW FCF	110	2008	300 mg/kg	161, <b>XS160</b>	Adopt
<b>TARTRATES</b>	<b>334, 335(ii), 337</b>		<b>3000</b>	<b>45</b>	<b>Adopt</b>
TOCOPHEROLS	307a, b, c	2018	200 mg/kg	XS160	Maintain

**Food category 04.2.2** **Processed 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
CARAMEL IV – SULFITE AMMONIA CARAMEL	150d	2009	50000	92, 161 & <b>XS294</b>	Adopt

**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**

Additive	INS	Step/Year Adopted	Max Level	Notes	Recommendation
ACESULFAME POTASSIUM	950	2008	1000 mg/kg	188, <b>XS294</b>	Adopt
ACETIC ACID, GLACIAL	260	2013	GMP	<b>XS294</b>	Adopt
ALGINIC ACID	400	2013	GMP	<b>XS294</b>	Adopt
ASCORBIC ACID, L-	300	2013	GMP	<b>XS294</b>	Maintain
ASPARTAME	951	2008	2500 mg/kg	144, 191 & <b>XS294</b>	Adopt
BENZOATES	210-213	2001	1000 mg/kg	13, <b>XS294</b>	Adopt
BRILLIANT BLUE FCF	133	2009	100 mg/kg	92, 161 & <b>XS294</b>	Adopt
CALCIUM 5'-RIBONUCLEOTIDES	634	2014	GMP	279 & <b>XS294</b>	Adopt

CALCIUM CARBONATE	170(i)	2013	GMP	<u>XS294</u>	Adopt
CALCIUM CHLORIDE	509	2013	GMP	<u>XS294</u>	Adopt
CALCIUM LACTATE	327	2013	10000 mg/kg	58, <u>XS294</u>	Adopt
CARAMEL III - AMMONIA CARAMEL	150c	2010	50000 mg/kg	161, <u>XS294</u>	Adopt
CAROTENES, BETA-, VEGETABLE	160a(ii)	2005	1000 mg/kg	<u>XS294</u>	Adopt Also under consideration in GSFA EWG
CAROTENOIDS	160a(i),a(iii),e,f	2009	50 mg/kg	<u>XS294</u>	Adopt Also under consideration in GSFA EWG
CARRAGEENAN	407	2013	GMP	<u>XS294</u>	Adopt
CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES	141(i),(ii)	2005	100 mg/kg	62 & <u>XS294</u>	Adopt
CITRIC ACID	330	2013	GMP	<u>XS294</u>	Adopt
CITRIC AND FATTY ACID ESTERS OF GLYCEROL	472c	2013	GMP	<u>XS294</u>	Adopt
DEXTRINS, ROASTED STARCH	1400	2013	GMP	<u>XS294</u>	Adopt
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	2005	2500 mg/kg	<u>XS294</u>	Adopt
DISODIUM 5'-GUANYLATE	627	2014	GMP	279 & <u>XS294</u>	Adopt
DISODIUM 5'-INOSINATE	631	2014	GMP	279 & <u>XS294</u>	Adopt
DISODIUM 5'-RIBONUCLEOTIDES	635	2014	GMP	279 & <u>XS294</u>	Adopt
ERYTHROSINE	127	2011	30 mg/kg	<u>XS294</u>	Adopt
ETHYLENE DIAMINE TETRA ACETATES	385, 386	2001	250 mg/kg	21 & <u>XS294</u>	Adopt
FAST GREEN FCF	143	2009	100 mg/kg	161 & <u>XS294</u>	Adopt
FUMARIC ACID	297	2013	GMP	<u>XS294</u>	Adopt

GLYCEROL	422	2014	GMP	<u>XS294</u>	Adopt
GRAPE SKIN EXTRACT	163(ii)	2009	100 mg/kg	161, 181 & <u>XS294</u>	Adopt
GUAR GUM	412	2013	GMP		Maintain
<b><u>GUM ARABIC (ACACIA GUM)</u></b>	<b><u>414</u></b>		<b><u>GMP</u></b>	<b><u>A-294</u></b>	Adopt
HYDROXYBENZOATES, PARA-	214, 218	2012	300 mg/kg	27 & <u>XS294</u>	Adopt
INDIGOTINE (INDIGO CARMINE)	132	2009	300 mg/kg	161 & <u>XS294</u>	Adopt
LACTIC ACID, L-, D- and DL-	270	2013	GMP	<u>XS294</u>	Adopt
LECITHIN	322(i)	2013	GMP	<u>XS294</u>	Adopt
MAGNESIUM CARBONATE	504(i)	2013	5000 mg/kg	36 & <u>XS294</u>	Adopt
MALIC ACID, DL-	296	2013	GMP		Maintain
MONOSODIUM L-GLUTAMATE	621	2014	GMP	279	Maintain
NEOTAME	961	2007	33 mg/kg	144 & <u>XS294</u>	Adopt
PECTINS	440	2013	GMP	<u>XS294</u>	Adopt
PHOSPHATES	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	2010	2200 mg/kg	33, <b><u>B-294</u></b>	Adopt
POLYDIMETHYLSILOXANE	900a	2008	10 mg/kg	<u>XS294</u>	Adopt
PONCEAU 4R (COCHINEAL RED A)	124	2008	500 mg/kg	161 & <u>XS294</u>	Adopt
POTASSIUM CARBONATE	501(i)	2013	GMP	<u>XS294</u>	Adopt
POTASSIUM CHLORIDE	508	2013	GMP		Maintain

PROCESSED EUCHEUMA SEAWEED (PES)	407a	2013	GMP	<u>XS294</u>	Adopt
PULLULAN	1204	2014	GMP	<u>XS294</u>	Adopt
RIBOFLAVINS	101(i),(ii), (iii)	2008	500 mg/kg	<u>XS294</u>	Adopt
SACCHARINS	954(i)-(iv)	2008	200 mg/kg	144 & <u>XS294</u>	Adopt
SODIUM ACETATE	262(i)	2013	GMP	<u>XS294</u>	Adopt
SODIUM ASCORBATE	301	2014	GMP	<u>XS294</u>	Adopt
SODIUM CARBONATE	500(i)	2013	GMP	<u>XS294</u>	Adopt
SODIUM DL-MALATE	350(ii)	2013	GMP	<u>XS294</u>	Adopt
SODIUM ERYTHORBATE (SODIUM ISOASCORBATE)	316	2014	GMP	280 & <u>XS294</u>	Adopt
SODIUM FUMARATES	365	2013	GMP	<u>XS294</u>	Adopt
SODIUM GLUCONATE	576	2013	GMP	<u>XS294</u>	Adopt
SODIUM LACTATE	325	2013	GMP		Maintain
SORBATES	200, 202, 203	2012	1000 mg/kg	42	Maintain
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	2011	200 mg/kg	26 & <u>XS294</u>	Adopt
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	2008	580 mg/kg	144 & <u>XS294</u>	Adopt
SULFITES	220-225, 539	2006	500 mg/kg	44 & <u>XS294</u>	Adopt
SUNSET YELLOW FCF	110	2008	200 mg/kg	92 & <u>XS294</u>	Adopt
TAMARIND SEED POLYSACCHARIDE	437	2021	GMP	XS38	Adopt
TRISODIUM CITRATE	331(iii)	2013	GMP	<u>XS294</u>	Adopt

XANTHAN GUM	415	2013	GMP		Maintain
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## Food category 12.6

## Sauces and like products

Additive	INS	Step/Year Adopted	Max Level	Notes	Recommendation
ACESULFAME POTASSIUM	950	2007	1000 mg/kg	188	Adopt
ALLURA RED AC	129	2018	300 mg/kg	XS302	Maintain
ASPARTAME	951	2005	350 mg/kg	191	Adopt
BENZOATES	210-213	2003	1000 mg/kg	13	Maintain
BRILLIANT BLUE FCF	133	2018	100 mg/kg	XS302	Maintain
BUTYLATED HYDROXYANISOLE	320	2018	200 mg/kg	15, 130, XS302 & <b>B-306</b>	Adopt
BUTYLATED HYDROXYTOLUENE	321	2018	100 mg/kg	15, 130 & XS302	Maintain
CANTHAXANTHIN	161g	2018	30 mg/kg	XS302 & <b>XS306</b>	Adopt
CARAMEL III - AMMONIA CARAMEL	150c	2010	50000 mg/kg	<b>H-306</b>	Adopt
CARAMEL IV - SULFITE AMMONIA CARAMEL	150d	2018	30000 mg/kg	XS302 & <b>H-306</b>	Adopt
CARMINES	120	2018	500 mg/kg	178, XS302 & <b>F-306</b>	Adopt
CAROTENOIDS	160a(i),a(iii),e,f	2018	500 mg/kg	XS302, <b>XS306</b>	Maintain <b>Also under consideration in GSFA EWG</b>
CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES	141(i),(ii)	2018	100 mg/kg	XS302 & <b>G-306</b>	Adopt
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	2018	10000 mg/kg	XS302	Adopt
GUAIAIC RESIN	314	2018	600 mg/kg	15, XS302 & <b>XS306</b>	Adopt
HYDROXYBENZOATES, PARA-	214, 218	2018	1000 mg/kg	27 & XS302	Maintain

INDIGOTINE (INDIGO CARMINE)	132	2018	300 mg/kg	XS302 & <b>XS306</b>	Adopt
IRON OXIDES	172(i)-(iii)	2018	75 mg/kg	XS302 & <b>XS306</b>	Adopt
PHOSPHATES	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	2018	2200 mg/kg	33, XS302 & <b>A-306</b>	Adopt
PONCEAU 4R (COCHINEAL RED A)	124	2018	50 mg/kg	XS302	Maintain
PROPYL GALLATE	310	2018	200 mg/kg	15, 130, XS302 & <b>XS306</b>	Adopt
RIBOFLAVINS	101(i),(ii), (iii)	2018	350 mg/kg	XS302 & <b>E-306</b>	Adopt
SACCHARINS	954(i)-(iv)	2018	160 mg/kg	XS302 & <b>M-306</b>	Adopt
SORBATES	200, 202, 203	2012	1000 mg/kg	42, 127	Maintain
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	2007	450 mg/kg	127	Adopt
SULFITES	220-225, 539	2018	300 mg/kg	44, XS302	Maintain
SUNSET YELLOW FCF	110	2018	300 mg/kg	XS302	Maintain
TERTIARY BUTYLHYDROQUINONE	319	2018	200 mg/kg	15, 130, XS302 & <b>XS306</b>	Adopt

## Food category 12.6.2

## Non-emulsified sauces (e.g. ketchup, cheese sauce, cream sauce, brown gravy)

Additive	INS	Step/Year Adopted	Max Level	Notes	Recommendation
<b><u>ANNATTO EXTRACTS, BIXIN BASED</u></b>	<b><u>160b(i)</u></b>		<b><u>10 mg/kg</u></b>	<b><u>8, D-306</u></b>	<b><u>Adopt</u></b>
ASCORBYL ESTERS	304, 305	2005	500 mg/kg	10 & <b>XS306</b>	Adopt
<b><u>BROWN HT</u></b>	<b><u>155</u></b>		<b><u>50 mg/kg</u></b>	<b><u>D-306</u></b>	<b><u>Adopt</u></b>
CAROTENES, BETA-, VEGETABLE	160a(ii)	2005	2000 mg/kg		Maintain <b>Also under consideration in</b>



					GSFA EWG
CURCUMIN	100(i)		<u>GMP</u>	<u>D-306</u>	Adopt
<u>ERYTHROSINE</u>	<u>127</u>		<u>50 mg/kg</u>	<u>D-306</u>	<u>Adopt</u>
ETHYLENE DIAMINE TETRA ACETATES	385, 386	2001	75 mg/kg	21, <u>C-306</u>	Adopt
GRAPE SKIN EXTRACT	163(ii)	2009	300 mg/kg	181 & <u>XS306</u>	Adopt
LAURIC ARGINATE ETHYL ESTER	243	2011	200 mg/kg	<u>XS306</u>	Adopt
NEOTAME	961	2007	70 mg/kg	<u>XS306</u>	Adopt
NISIN	234	2021	5 mg/kg	233, <u>XS306R</u> , <u>XS306</u> , B5	Adopt
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	2018	5000 mg/kg	<u>XS306R L-306</u>	Adopt
<u>PROPYLENE GLYCOL ALGINATE</u>	<u>405</u>		<u>8000 mg/kg</u>	<u>D-306</u>	<u>Adopt</u>
<u>PROPYLENE GLYCOL ESTERS OF FATTY ACIDS</u>	<u>477</u>		<u>20000 mg/kg</u>	<u>D-306</u>	<u>Adopt</u>
POLYSORBATES	432-436	2007	5000 mg/kg	<u>J-306</u>	Adopt
SODIUM DIACETATE	262(ii)	2018	2500 mg/kg	<u>XS306R</u> <u>XS306</u>	Adopt
STEAROYL LACTYLATES	481(i), 482(i)	2018	2500 mg/kg	<u>XS306R</u> <u>XS306</u>	Adopt
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	2011	350 mg/kg	26 & <u>XS306</u>	Adopt
SUCROSE ESTERS	473, 473a, 474	1000 mg/kg		<u>K-306</u>	Adopt
TARTRATES	334, 335(ii), 337	2018	5000 mg/kg	45, <u>XS306R</u>	Adopt
<u>TARTRAZINE</u>	<u>102</u>		<u>100 mg/kg</u>	<u>D-306</u>	<u>Adopt</u>

TOCOPHEROLS	307a, b, c	2018	600 mg/kg		Maintain
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### Notes

- 8 As bixin.
- 10 As ascorbyl stearate.
- 13 As benzoic acid.
- 15 On the fat or oil basis.
- 17 As cyclamic acid.
- 21 As anhydrous calcium disodium ethylenediaminetetraacetate.
- 26 As steviol equivalents.
- 27 As para-hydroxybenzoic acid.
- 33 As phosphorus.
- 36 On the residual level basis.
- 42 As sorbic acid.
- 44 As residual SO<sub>2</sub>.
- 45 As tartaric acid.
- 58 As calcium.
- 62 As copper.
- 92 Excluding tomato-based sauces.
- 127 On the served to the consumer basis.
- 130 Singly or in combination: butylated hydroxyanisole (INS 320), butylated hydroxytoluene (INS 321), tertiary butylated hydroquinone (INS 319), and propyl gallate (INS 310).
- 161 Subject to national legislation of the importing country aimed, in particular, at consistency with Section 3.2 of the Preamble.
- 178 As carminic acid.
- 181 As anthocyanin.
- 188 If used in combination with aspartame-acesulfame salt (INS 962), the combined maximum use level, expressed as acesulfame potassium, should not exceed this level.
- 191 If used in combination with aspartame-acesulfame salt (INS 962), the combined maximum use level, expressed as aspartame, should not exceed this level.
- 279 Except for products conforming to the standard for Edible Fungi and Fungus Products (CXS 38-1981).
- 280 For use in pickled radish only.
- 477 Some Codex Members allow use of additives with sweetener function in all foods within this Food Category while others limit additives with sweetener function to those foods with significant energy reduction or no added sugars.
- 478 Some Codex Members allow use of additives with sweetener function in all foods

- within this Food Category while others limit additives with sweetener function to those foods with significant energy reduction or no added sugars. This limitation may not apply to the appropriate use as a flavour enhancer.
- XS160 Excluding products conforming to the Standard for Mango Chutney (CXS 160-1987).
- XS294 Excluding products conforming to the Standard for Gochujang (CXS 294-2009).
- XS302 Excluding products conforming to the Standard for Fish Sauce (CXS 302-2011).
- XS306 Excluding products conforming to the Standard for Chili Sauce (CXS 306-2011).
- B5 For use in low oil content or refrigerated products only.
- A-160 For use only in products conforming to the Standard for Mango Chutney (CXS 160-1987): Sodium metabisulfite (INS 223) and Potassium metabisulfite (INS 224), singly or in combination.
- B-160 Except for use in products conforming to the Standard for Mango Chutney (CXS 160-1987): Sodium benzoate (INS 211) and Potassium benzoate (INS 212) only at 250 mg/kg, singly or in combination.
- C-160 Except for use in products conforming to the Standard for Mango Chutney (CXS 160-1987): Sorbic acid (INS 200) only.
- D-160 Except for use at 250 mg/kg in products conforming to the Standard for Mango Chutney (CXS 160-1987)
- A-294 For use only in products conforming to the Standard for Gochujang (CXS 294-2009).
- B-294 Except for use in products conforming to the Standard for Gochujang (CXS 294-2009): Sodium dihydrogen phosphate (INS 339(i)), Disodium hydrogen phosphate (INS 339(ii)), Potassium dihydrogen phosphate (INS 340(i)), Dipotassium hydrogen phosphate (340(ii)), Sodium polyphosphate (INS 452(i)), and Potassium polyphosphate (INS 453(ii)) only at 5000 mg/kg, singly or in combination.
- A-306 Except for use in products conforming to the Standard for Chili Sauce (CXS 306-2011): Sodium polyphosphate (INS 452(i)) only at 1000 mg/kg.
- B-306 Except for use at 100 mg/kg in products conforming to the Standard for Chili Sauce (CXS 306-2011).
- C-306 Except for use in products conforming to the Standard for Chili Sauce (CXS 306-2011): Disodium ethylenediaminetetraacetate (INS 386) only.
- D-306 For use only in products conforming to the Standard for Chili Sauce (CXS 306-2011).
- E-306 Except for use in products conforming to the Standard for Chili Sauce (CXS 306-2011): Riboflavin, synthetic (INS 101(i)) and Riboflavin, 5'-phosphate sodium (INS 101(ii)) only, singly or in combination.
- F-306 Except for use at 50 mg/kg in products conforming to the Standard for Chili Sauce (CXS 306-2011).
- G-306 Except for use in products conforming to the Standard for Chili Sauce (CXS 306-2011): Chlorophylls, copper complexes (INS 141(i)) only at 30 mg/kg as copper.
- H-306 Except for use at 1500 mg/kg in products conforming to the Standard for Chili Sauce (CXS 306-2011).
- J-306 Except for use in products conforming to the Standard for Chili Sauce (CXS 306-2011): Polyoxyethylene (20) sorbitan monolaurate (INS 432), Polyoxyethylene (20) sorbitan

- monooleate (INS 433), Polyoxyethylene (20) sorbitan monopalmitate (INS 434) and Polyoxyethylene (20) sorbitan monostearate (INS 435) only, singly or in combination.
- K-306 Except for use in products conforming to the Standard for Chili Sauce (CXS 306-2011): Sucrose esters of fatty acids only at 5000 mg/kg.
- L-306 Except for use at 10000 mg/kg in products conforming to the Standard for Chili Sauce (CXS 306-2011).
- M-306 Except for use at 150 mg/kg in products conforming to the Standard for Chili Sauce (CXS 306-2011).

### C. PROPOSED AMENDMENTS TO TABLE 3

INS No	Additive	Functional Class	Year Adopted	Specific allowance in the following commodity standards
260	Acetic acid, glacial	Acidity regulator, Preservative	1999	CS 70-1981, CS 94-1981, CS 119-1981, <b><u>CS 160-1987 (only for use in heat pasteurized products to maintain the pH at less than or equal to 4.6, and in heat sterilized products)</u></b> , CS 302-2011, CS 249-2006
330	Citric acid	Acidity regulator, Antioxidant, Colour retention agent, Sequestrant	1999	CS 87-1981, CS 105-1981, CS 141-1983, CS 13-1981, CS 57-1981, CS 37-1991, CS 70-1981, CS 90-1981, CS 94-1981, CS 119-1981, <b><u>CS 160-1987 (only for use in heat pasteurized products to maintain the pH at less than or equal to 4.6, and in heat sterilized products)</u></b> , CS 302-2011, CS 249-2006
160d(i)	Lycopene, synthetic	Colour	2012	<b>CS 306-2011 (at 390 mg/kg)</b>

### Section 2 of the Annex to Table 3

<b>04.1.2.6</b>	<b>Fruit-based spreads (e.g. chutney) excluding products of food category 04.1.2.5</b>
	<b><u>Only certain Table 3 food additives (as indicated in Table 3) are acceptable for use in foods conforming to this Standard.</u></b>
<b><u>Codex standards</u></b>	<b><u>Mango chutney (CXS 160-1987)</u></b>
<b><u>12.6.2</u></b>	<b><u>Non-emulsified sauces (e.g. ketchup, cheese sauce, cream sauce, brown gravy)</u></b>
	<b><u>Acidity regulators, antioxidants, colours, flavour enhancers, preservatives, sweeteners and thickeners listed in Table 3 are acceptable for use in foods conforming to this standard.</u></b>
<b><u>Codex standards</u></b>	<b><u>Chili sauce (CXS 306-2011)</u></b>

**DOCUMENTO EXPLICATIVO – CUESTIONES Y PROPUESTAS DE LA PRESIDENCIA****RELACIONADAS CON LA ARMONIZACIÓN DE LAS NORMAS DEL CCNFSDU CON LA NGAA**

El CCNFSDU analizó la armonización de las disposiciones sobre aditivos alimentarios de las normas para productos del CCNFSDU con la NGAA. Se remitieron los informes de las reuniones 42.<sup>a</sup> y 41.<sup>a</sup> del CCNFSDU, así como CX/NFSDU 19/41/9 para examinar las enmiendas propuestas a las normas para productos del CCNFSDU y la NGAA.

Este documento presenta cuestiones que surgieron durante el trabajo de armonización. Proporciona también el enfoque propuesto que fue expuesto por la Presidencia y las razones de las decisiones adoptadas.

La Presidencia desea destacar una cuestión específica por adelantado (véase el contexto y el debate en la cuestión V) para que no se pierda.

La Presidencia solicita que se formulen observaciones sobre la propuesta de cambiar las unidades de las DM de mg/kg, como es habitual en la NGAA, por mg/L, por consistencia con las normas originales sobre productos del CCNFSDU que se están armonizando. Se solicita apoyo u oposición a esta propuesta, con las justificaciones necesarias.

Observaciones recibidas del GTE sobre la 2.<sup>a</sup> circular

Apoyo: ISDI

Nueva Zelanda y Japón expresan su apoyo.

ISDI: Todas las normas sobre productos correspondientes a las CA 13.1.1, 13.1.2 y 13.1.3 muestran sus disposiciones sobre aditivos alimentarios “como alimento” con unidades de g/100 mL. La actualización de las unidades de la NGAA a g/L [mg/L] permitiría armonizar mejor las normas sobre productos con la NGAA.

Observaciones recibidas del GTE sobre la 3.<sup>a</sup> circular

Apoyo: Chile, Reino Unido, ISDI

*Propuesta de la Presidencia: Sustituir las unidades de las DM de mg/kg por mg/L en la CA 13.1 y las subcategorías de la NGAA para armonizarlas mejor con las normas sobre productos pertinentes.*

**Parte A: Cuestiones generales****Cuestión I - Lista de referencia de compuestos de nutrientes para su utilización en alimentos para fines dietéticos especiales destinados a los lactantes y niños pequeños (CXG 10-1979)****Sección de aditivos alimentarios de las normas sobre productos**

1. Algunas normas para productos establecidas por el CCNFSDU tienen la referencia a la *Listas de referencia de compuestos de nutrientes para su utilización en alimentos para fines dietéticos especiales destinados a los lactantes y niños pequeños* (CXG 10-1979) en la sección sobre aditivos alimentarios. Las normas para productos y directrices que contienen la referencia a CXG 10-1979 son las siguientes:

- ✓ *Norma para preparados para lactantes y preparados para usos medicinales especiales destinados a los lactantes* (CXS 72-1981)
- ✓ *Norma para alimentos elaborados a base de cereales para lactantes y niños pequeños* (CXS 74-1981)
- ✓ *Directrices para alimentos terapéuticos listos para el consumo* (ATLC)

Los aditivos alimentarios enumerados en CXG 10-1979 como sustancias inertes portadoras de nutrientes pueden estar presentes como resultado de la transferencia de una materia prima u otro ingrediente (incluido el aditivo alimentario) utilizado para producir los alimentos correspondientes a las normas para productos y directrices anteriores.

**Preámbulo de la NGAA**

2. La Sección 4.3 “Alimentos en los que la transferencia de aditivos alimentarios es inaceptable” del Preámbulo de la NGAA establece lo siguiente:

“La transferencia de aditivos alimentarios a partir de materias primas o ingredientes es inaceptable en aquellos alimentos pertenecientes a las siguientes categorías, a menos que en los Cuadros I y II de esta Norma figure una disposición sobre aditivos alimentarios para la categoría especificada.

- a) 13.1 - Preparados para lactantes, preparados de continuación y preparados para usos medicinales especiales destinados a los lactantes.
- b) 13.2 - Alimentos complementarios para lactantes y niños pequeños.”

CXS 72-1981 corresponde a la CA 13.1.1 (Preparados para lactantes ) y la CA 13.1.3 (Preparados para usos medicinales específicos destinados a los lactantes ), y CXS 74-1981 corresponde a la CA 13.2 (Alimentos complementarios para lactantes y niños pequeños). Por lo tanto, las disposiciones sobre aditivos alimentarios enumeradas en CXG 10-1979 deben incluirse en las CA 13.1.1, 13.1.3 y 13.2 de la NGAA, y las condiciones específicas para cada aditivo alimentario establecidas en CXG 10-1979 deben reflejarse mediante el uso de notas. La Presidencia solicita observaciones sobre la cuestión anterior.

#### Observaciones recibidas del GTE sobre la 1.ª circular

De acuerdo: Chile, EE. UU., ISDI

Chile, EE. UU. e ISDI proponen que los aditivos enumerados en la Parte D de CXG 10-1979 se incluyan en la CA 13.1.2 de la NGAA. ISDI recomienda que las disposiciones enumeradas en CXG 10-1979 se amplíen a la CA 13.1.2 para garantizar que todas las normas para productos que hacen referencia a la transferencia de la NGAA estén también cubiertas por el ámbito de aplicación de CXG 10-1979 (que abarca alimentos para lactantes y niños pequeños). Señala también que el principio de transferencia se ha reflejado en la revisión propuesta de la Norma para preparados complementarios (REP22/NFSDU p. 27-28).

#### Respuesta

La Presidencia ha comprobado REP22/NFSDU, párrs. 27-28 y encontró que el CCNFSDU, en su 42.ª reunión, había ratificado la transferencia de aditivos alimentarios y sustancias inertes portadoras de nutrientes, y el texto era coherente con el texto en CXS 72-1981 y en CXS 74-1981. Por lo tanto, la Presidencia propone que la CA 13.1.2 se incluya en la propuesta.

#### Observaciones recibidas del GTE sobre la 2.ª circular

Apoyo: EE.UU., ISDI

#### Observaciones recibidas del GTE sobre la 3.ª circular

Apoyo: Chile, ISDI

*Propuesta de la Presidencia: sin cambios, las disposiciones sobre aditivos alimentarios enumeradas en CXG 10-1979 se incluirán en las CA 13.1.1, 13.1.2, 13.1.3 y 13.2 de la NGAA y las condiciones específicas se reflejarán en notas.*

### **Función tecnológica de los aditivos alimentarios enumerados en CXG 10-1979**

3. CXG 10-1979 permite goma arábica (SIN 414), dióxido de silicio, amorfo (SIN 551), manitol (SIN 421), octenilsuccinato de sodio y almidón (SIN 1450) y ascorbato de sodio (SIN 301) como sustancias inertes portadoras de nutrientes. Sin embargo, en *Nombres genéricos y sistema internacional de numeración para aditivos alimentarios* (CXG 36-1989), el SIN 421, 1450 y 301 no tienen función de sustancia inerte. Se propone que la función tecnológica del SIN 301 en la preparación de nutrientes sea como antioxidante. Los otros dos aditivos alimentarios incluyen las clases funcionales de estabilizante y espesante (el SIN 421), y emulsionante, estabilizante y espesante (el SIN 1450). Por lo tanto, la Presidencia solicita asesoramiento sobre la función tecnológica de los tres aditivos alimentarios (SIN 421, 1450 y 301) en los alimentos correspondientes a CXS 72-1981 o CXS 74-1981.

#### Observaciones recibidas del GTE sobre la 1.ª circular

Los Estados Unidos de América podrían apoyar una recomendación al GTE sobre el SIN de que se añada la clase funcional de sustancia inerte a estos aditivos si se proporciona justificación tecnológica para indicar que estos aditivos actúan como sustancias inertes (específicamente sustancias inertes portadoras de nutrientes).

ISDI proporciona información de que la justificación tecnológica de los aditivos alimentarios enumerados en CXG 10-1979 guarda relación con su función en las preparaciones de nutrientes (es decir, como sustancia inerte portadora de nutrientes), en lugar de su función en los productos alimenticios finales (CXS 72-1981, CXS 73-1981, CXS 74-1981 y CXS 156-1987). Estas sustancias se justifican con la función tecnológica de sustancia inerte en el contexto del preparado del nutriente en sí. ISDI señala además que la falta de una función de sustancia inerte en la lista del SIN no significa que estas sustancias no puedan realizar una función de sustancia inerte en preparaciones de nutrientes porque la Sección 1 de la CXG 36-1989 establece:

“Los diversos fines tecnológicos de los aditivos alimentarios se incluyen en el SIN en una cuarta columna. Los propósitos enumerados son indicativos antes que exhaustivos”.

#### Respuesta

En base a las observaciones proporcionadas por ISDI, la Presidencia señala que los aditivos alimentarios enumerados en CXG 10-1979 se utilizan como sustancia inerte portadora de nutrientes en la preparación de nutrientes. La página 63 del “*Procedimiento para examinar la incorporación y revisión de disposiciones sobre aditivos alimentarios en la Norma general para aditivos alimentarios*” de la vigésima séptima edición del Manual de procedimiento dice:

“Efecto funcional del aditivo alimentario

- Deberá utilizarse la lista de clases funcionales de *Nombres genéricos y sistema de numeración internacional* (CXG 36-1989).”

Por lo tanto, tal como señalaron los EE. UU., la Presidencia propone que el CCFA, en su 53.ª reunión, asigne al próximo GT sobre el SIN la consideración de la adición de la clase funcional sustancia inerte a los aditivos alimentarios SIN 421, 1450 y 301.

Observaciones recibidas del GTE sobre la 2.ª circular

Apoyo: EE. UU., ISDI

Observaciones recibidas del GTE sobre la 3.ª circular

Apoyo: Chile, Reino Unido, ISDI

*Propuesta de la Presidencia: El SIN 421, 1450 y 301 se utilizan como sustancia inerte portadora de nutrientes en las preparaciones de nutrientes. La Presidencia propone que la CCFA53 asigne al próximo GT sobre el SIN la consideración de la adición de la clase funcional sustancia inerte a los aditivos alimentarios SIN 421, 1450 y 301.*

#### **Observaciones adicionales de un observador del CCFA**

ISDI no apoya la eliminación de la referencia a CXG 10-1979 y sugiere que mantener la referencia a CXG 10-1979 repercutiría en beneficio de la claridad, y mantener la referencia a CXG 10-1979 podría ayudar a reducir la confusión sobre si estas disposiciones todavía están ratificadas por el Codex.

La Sección 1.2 del Preámbulo de la NGAA establece claramente que “La *Norma general para aditivos alimentarios* (NGAA) debe ser el único punto de referencia autorizado para los aditivos alimentarios”. Por lo tanto, la Presidencia recomienda que las disposiciones sobre aditivos alimentarios enumeradas en CXG 10-1979 se incluyan en las categorías de alimentos correspondientes de la NGAA. La Presidencia NO recomienda mantener la referencia a CXG 10-1979.

Observaciones recibidas del GTE sobre la 2.ª circular

Apoyo (no mantener la referencia a CXG 10-1979): EE. UU.

No lo apoya ISDI

ISDI: Apoya que se mantenga la referencia a CXG 10-1979 por claridad en todas las normas. Dado que los miembros del Codex pueden hacer referencia a algunos textos del Codex, pero no a todos, sugiere que si en CXG 10-1979 se mantiene la referencia a las sustancias podría ayudar a reducir la confusión sobre si esas disposiciones todavía siguen estando ratificadas por el Codex.

#### **Respuesta**

Si los miembros del Codex no hacen referencia a todos los textos del Codex, el establecimiento del punto de referencia único autorizado para aditivos alimentarios (NGAA) tiene una gran ventaja, ya que los usuarios solo verifican la NGAA para ver la norma actual para aditivos alimentarios.

Además, no se proponen cambios en las disposiciones sobre aditivos alimentarios para CXG 10-1979. Si los usuarios comprueban las disposiciones sobre aditivos alimentarios enumeradas en CXG 10-1979, pueden confirmar que esas disposiciones sobre aditivos alimentarios están ratificadas por el Codex.

Por lo tanto, la Presidencia considera que no es necesario modificar su propuesta. Es importante que se hayan añadido notas de condiciones para dejar claro que las disposiciones son sólo para su uso en preparados de nutrientes añadidos al producto, que es el punto importante.

Observaciones recibidas del GTE sobre la 3.ª circular

Apoyo: ISDI

*Propuesta de la Presidencia: sin cambios, incluir las disposiciones sobre aditivos alimentarios enumeradas en CXG 10-1979 en las categorías de alimentos correspondientes de la NGAA y suprimir la referencia a*



*CXG 10-1979. Es importante que se hayan añadido notas de condiciones para dejar claro que los aditivos alimentarios solo están permitidos en las preparaciones de nutrientes.*

## **Cuestión II - Principio de transferencia estipulado en las normas sobre productos**

### **Situación en las normas sobre productos del CCNFSDU**

La Norma para preparados para lactantes y preparados para usos medicinales especiales destinados a lactantes (CXS 72-1981), la Norma para alimentos enlatados para lactantes (CXS 73-1981), alimentos elaborados a base de cereales para lactantes y niños pequeños (CXS 74-1981) y la Norma para preparados de seguimiento (CXS 156-1987) estipulan el principio de transferencia en las normas. Esas cuatro normas sobre productos corresponden a las subcategorías de alimentos 13.1 o 13.2. Según la Sección 4.3 del Preámbulo de la NGAA, la transferencia de un aditivo alimentario de una materia prima o ingrediente es inaceptable en los alimentos pertenecientes a las CA 13.1 y 13.2. Por lo tanto, para reflejar correctamente la intención de las normas sobre productos, es importante indicar el principio de transferencia en la sección de aditivos alimentarios de las normas sobre productos anteriores.

El CCNFSDU, en su 42.<sup>a</sup> reunión, sometió a consideración la revisión del principio de transferencia en CXS 156-1987 y adoptó el texto de CXS 72-1981 y CXS 74-1981 para la transferencia de aditivos alimentarios y sustancias inertes portadoras de nutrientes (véase el párrafo 27 de REP22/NFSDU). Por lo tanto, la revisión de la Sección 4.6 de CXS 156-1987 se propone sobre la base del texto de CXS 72-1981 y CXS 74-1981.

### **Observaciones recibidas del GTE sobre la 1.<sup>a</sup> circular**

Chile, EE. UU., ISDI: De acuerdo

ISDI sugiere que dado que la lista de aditivos ahora estará en la NGAA y no en la norma de preparados para lactantes, no hay motivo para repetir el Preámbulo de la NGAA en este documento. Por lo tanto, recomienda eliminar esta sección y sustituirla por una referencia al Preámbulo de la NGAA.

La Presidencia reitera que la transferencia de aditivos alimentarios **es inaceptable** en las categorías de alimentos 13.1 y 13.2 (véase la página 5 de la Sección 4.3 del Preámbulo de la NGAA). Por lo tanto, el principio de transferencia debe indicarse claramente en las normas sobre productos correspondientes a las categorías de alimentos 13.1 y 13.2 si el CCNFSDU lo considera necesario.

### **Observaciones recibidas del GTE sobre la 2.<sup>a</sup> circular**

Apoyo: EE.UU., ISDI

### **Observaciones recibidas del GTE sobre la 3.<sup>a</sup> circular**

Apoyo: Chile, Reino Unido, ISDI

*Propuesta de la Presidencia: Sin cambios, añadir los enunciados del principio de transferencia en las normas sobre productos correspondientes a las categorías de alimentos 13.1 y 13.2 (es decir, CXS 72-1981, CXS 73-1981, CXS 74-1981 y CXS 156-1987). Esta recomendación debe remitirse al CCNFSDU ya que está revisando CXS 156-1987.*

## **Cuestión III – Consideración de la categoría de alimentos a que se refieren las Directrices sobre alimentos terapéuticos listos para el consumo (ATLC)**

### **Antecedentes**

El informe de la 52.<sup>a</sup> reunión del CCFA (párr. 72) dice lo siguiente:

“Sobre la base de las consideraciones anteriores, el CCFA, en su 52.<sup>a</sup> reunión, aceptó la recomendación de ratificar las disposiciones sobre aditivos alimentarios en las directrices para los ATLC; e incluir las directrices para los ATLC en el futuro trabajo de armonización con las demás normas del CCNFSDU; y que el grupo de trabajo sobre armonización examinara también la categoría de alimentos apropiada de la NGAA.”

Sobre la base de la decisión anterior, el GTE necesita examinar la categoría de alimentos apropiada de la NGAA a la que se refieren las directrices para los ATLC.

### **Ámbito de aplicación y descripción de las directrices para ATLC**

El CCNFSDU, en su 42.<sup>a</sup> reunión, decidió remitir las directrices para ATLC al 45.<sup>o</sup> período de sesiones de la CAC, que se celebró en noviembre de 2022. El ámbito de aplicación de las directrices y la definición de ATLC son los siguientes:

## **3. ÁMBITO DE APLICACIÓN**

Las disposiciones de estas directrices son aplicables a los ATLC para niños de 6 a 59 meses de edad con desnutrición aguda grave. Los alimentos complementarios listos para el consumo (ACLC), suplementos de micronutrientes<sup>2</sup>, alimentos procesados a base de cereales<sup>3</sup>, preparados alimenticios complementarios para lactantes de más edad y niños pequeños<sup>4</sup> y alimentos enlatados para bebés<sup>5</sup> no están cubiertos por estas directrices.

*2Directrices para complementos alimentarios de vitaminas y/o minerales (CXG 55-2005)*

*3Norma para alimentos elaborados a base de cereales para lactantes y niños pequeños (CXS 74-1981)*

*4Directrices sobre preparados alimenticios complementarios para lactantes de más edad y niños pequeños (CXG 8-1991)*

*5Norma para alimentos envasados para lactantes y niños (CXS 73-1981)*

#### **4. DESCRIPCIÓN:**

**4.1 Los alimentos terapéuticos listos para el consumo (ATLC)** son alimentos con fines médicos especiales, tienen un alto contenido de energía y contienen proteínas adecuadas y otros nutrientes esenciales para el manejo dietético de niños de 6 a 59 meses con desnutrición aguda grave sin complicaciones médicas con el apetito. Estos alimentos deben ser blandos o triturables y deben ser fáciles de comer para los niños sin ninguna preparación previa.

#### **Examen de la categoría de alimentos apropiada de la NGAA**

De acuerdo con el ámbito de aplicación y la descripción de las directrices, los alimentos correspondientes a las directrices están clasificados en la categoría de alimentos 13.0. Tomando en consideración el ámbito de aplicación de las directrices, los alimentos correspondientes a las directrices están cubiertos por la categoría de alimentos 13.3 - Alimentos dietéticos para usos medicinales especiales (excluidos los productos de la categoría de alimentos 13.1), o la categoría de alimentos 13.5 - Alimentos dietéticos (por ejemplo, los complementos alimenticios para usos dietéticos) excluidos los productos de las categorías de alimentos 13.1-13.4 y 13.6. Los descriptores de las categorías de alimentos 13.3 y 13.5 son los siguientes:

#### **13.3 Alimentos dietéticos para usos medicinales especiales (excluidos los productos de la categoría de alimentos 13.1):**

Alimentos para usos dietéticos especiales que se elaboran o preparan y presentan especialmente para el control dietético de ciertos pacientes y sólo pueden consumirse bajo control médico. Están destinados a la alimentación exclusiva o parcial de pacientes con una capacidad limitada o disminuida de tomar, digerir, absorber o metabolizar alimentos ordinarios o ciertos nutrientes contenidos en ellos, o que según el diagnóstico médico tienen otras necesidades especiales de nutrientes, cuyo control dietético no puede lograrse simplemente modificando la dieta normal, tomando otros alimentos para usos dietéticos especiales o mediante una combinación de ambos medios, ref. 76 *Norma para el etiquetado y la declaración de propiedades de los alimentos para fines medicinales especiales* (CXS 180-1991).

#### **13.5 Alimentos dietéticos (p.ej., los complementos alimenticios para usos dietéticos: excluidos los indicados en las categorías de alimentos 13.1 a -13.4 y 13.6**

Productos de elevado contenido nutritivo, en forma líquida o sólida, para consumo de ciertas personas como parte de una dieta equilibrada a fin de obtener una alimentación complementaria. Estos productos no están destinados a utilizarse para perder peso o como parte de un régimen médico.

La descripción de los "Alimentos terapéuticos listos para el consumo (ATLC)" establece claramente que los ATLC son alimentos para fines medicinales especiales. La categoría de alimentos 13.3 abarca los alimentos destinados a usos medicinales especiales. La categoría de alimentos 13.5 no cubre los productos destinados a ser utilizados como parte de un régimen médico. Por lo tanto, los alimentos cubiertos por los ATLC pueden clasificarse en la categoría de alimentos 13.3.

#### **Observaciones recibidas del GTE sobre la 1.ª circular**

Chile, EE. UU., ISDI: lo apoyan

ISDI está de acuerdo con el enfoque propuesto en el apéndice 9 en relación con la adición de notas en la quinta columna del Cuadro III en relación con esos productos.

#### **Observaciones recibidas del GTE sobre la 3.ª circular**

Apoyo: Chile, ISDI

*Propuesta de la Presidencia: sin cambios, para reflejar los ATLC en la categoría de alimentos 13.3 (Alimentos dietéticos destinados a fines medicinales especiales (excluyendo los productos de la categoría de alimentos 13.1)) para el trabajo de armonización.*

#### **Cuestión IV – Disposiciones relativas al envasado en las normas sobre productos**

El CCNFSDU propuso que se revisara la disposición relativa al envasado en las normas sobre productos. Se describió en CX/NFSDU 19/41/9, en la página 5 (CXS 72- 1981), 7 (CXS 73-1981) y 14 (CXS 156-1987). Por lo tanto, se propone la revisión de la disposición para el envasado en las normas sobre productos sobre la base de la propuesta formulada por el CCNFSDU. Para garantizar la consistencia, se proponen las mismas revisiones para CXS 181-1991 y CXS 203-1995.

#### Observaciones recibidas del GTE sobre la 1.ª circular

Chile, EE. UU., ISDI: de acuerdo

#### **Cuestión V – Expresión de las disposiciones en unidades que se ajustan a las normas sobre productos**

ISDI propone una modificación adicional de todas las disposiciones de las categorías de alimentos 13.1.1, 13.1.2 y 13.1.3 de la NGAA, para garantizar una armonización completa entre las normas sobre productos y la NGAA. Las normas sobre productos correspondientes a las categorías de alimentos 13.1.1, 13.1.2, y 13.1.3 expresan todas sus disposiciones sobre aditivos alimentarios “como alimento” con unidades de **g/100 mL**.

Si bien la NGAA expresa actualmente todas las disposiciones en la unidad “mg/kg”, ISDI cree que para estas categorías de alimentos, sería más consistente expresar las dosis máximas de uso con la unidad “mg/L”. Esto está armonizado con las disposiciones actuales, ya que todas tienen una nota en la que se definen las dosis máximas de uso sobre la base de “como se consumen” o “listos para el consumo”. ISDI cree que este cambio en la unidad podría ser muy beneficioso para garantizar interpretaciones consistentes de las disposiciones.

Según las definiciones del Preámbulo de la NGAA, la dosis máxima de uso se define del modo siguiente:

- d) **Dosis máxima de uso** de un aditivo es la concentración más alta de éste respecto de la cual la Comisión del Codex Alimentarius ha determinado que es funcionalmente eficaz en un alimento o categoría de alimentos y ha acordado que es inocua. Por lo general se expresa como mg de aditivo por kg de alimento.

Como se indica en la respuesta de ISDI, la Presidencia señala que CXS 72-1981 y CXS 156-1981 estipulan la dosis máxima de uso en 100 mL del producto listo para el consumo. La Presidencia no ve ninguna disposición sobre aditivos alimentarios en la NGAA cuya dosis máxima de uso se establezca de forma diferente a “mg de aditivo/kg de alimento”. Si el CCFA, en su 53.ª reunión, está de acuerdo, podría establecerse una dosis máxima de uso distinta de “mg de aditivo/kg de alimento” en la CA 13.1 de la NGAA, ya que CXS 72-1981 y CXS 156-1981 corresponden a la CA 13.1. La Presidencia solicita observaciones sobre la cuestión anterior. Si los miembros del GTE apoyan la sustitución de las unidades de la DM de mg/kg por mg/L para la CA 13.1 y las subcategorías, las unidades de la DM en el Apéndice 9 se cambiarán en la circular posterior.

#### Observaciones recibidas del GTE sobre la 2.ª circular

Apoyo: Nueva Zelanda, Japón, ISDI

NZ: Cambiar las unidades en la NGAA por mg/L para las disposiciones sobre aditivos en la CA 13.1 evita un ligero cambio en las dosis permitidas que ocurriría si se usaran los mg/kg como ocurre en la NGAA. Las normas sobre productos correspondientes a la CA 13.1 y las subcategorías expresan todas sus disposiciones sobre aditivos alimentarios “como alimento” con unidades de g/100 mL. Por consiguiente, la actualización de las unidades de la NGAA a mg/L permitiría la mejor armonización entre las disposiciones en las normas sobre productos con la NGAA. Esto podría lograrse mediante el uso de una nota que diga que la unidad de la DM es mg/L.

Japón: Pese a que la DM se expresa “generalmente” como mg de aditivo/kg, parece conveniente establecer la DM en mg de aditivo/L de alimento para la CA 13.1 y las subcategorías porque permite reflejar con precisión las normas sobre productos en la NGAA.

ISDI: Todas las normas sobre productos correspondientes a las CA 13.1.1, 13.1.2 y 13.1.3 expresan sus disposiciones sobre aditivos alimentarios “como alimento” con unidades de g/100 mL. La actualización de las unidades de la NGAA a g/L permitiría armonizar mejor las normas de productos y la NGAA.

#### Observaciones recibidas del GTE sobre la 3.ª circular

Apoyo: Chile, Reino Unido, ISDI

*Propuesta de la Presidencia: Sin cambios, sustituir las unidades de la DM de mg/kg por mg/L en la CA 13.1 y las subcategorías para armonizarlas mejor con la norma para productos pertinente. Esto se hará insertando una nueva nota, ya que no es posible realizar esos cambios específicos en la base de datos de la NGAA. Dicha nueva nota debe añadirse en las disposiciones pertinentes en el Apéndice 9.*

#### **Cuestión VI – Eliminación de las notas redundantes relacionadas con los límites de nutrientes existentes**

ISDI ha propuesto la eliminación de una serie de notas para las disposiciones en estas categorías de alimentos que guardan relación con garantizar que el uso de aditivos alimentarios que contienen calcio, sodio o potasio debe hacerse dentro de las limitaciones de esos nutrientes en esas normas. ISDI cree que esas notas (55, 240, 316, 319 y 320) no aportan claridad, los requisitos que describen ya están claramente expresados en las secciones de las normas de productos correspondientes en las secciones relacionadas con la composición de los nutrientes, y añadir notas adicionales solo aumenta la complejidad del uso de la NGAA. La eliminación de las notas puede ayudar a facilitar el uso de la NGAA y reducir la posible confusión en la interpretación de las notas.

Las notas señaladas por ISDI son las siguientes:

Nota 55: Dentro de los límites para el sodio, calcio y potasio especificados en la Norma para preparados para lactantes y preparados para usos medicinales especiales destinados a los lactantes (CODEX STAN 72-1981): individualmente o en combinación con otras sales de sodio, calcio y/o potasio.

Nota 240: La dosis de uso está dentro del límite para sodio que se indica en la Norma para alimentos envasados para lactantes y niños (CODEX STAN 73-1981).

Nota 316: Dentro de los límites para el sodio especificados en la Norma para preparados complementarios (CODEX STAN 156-1987): por separado o en combinación con otros aditivos que contengan sodio.

Nota 319: Dentro de los límites para el sodio especificados en la Norma para alimentos envasados para lactantes y niños (CODEX STAN 73-1981): por separado o en combinación con otros aditivos que contengan sodio.

Nota 320: Dentro de los límites para el sodio especificados en la Norma para alimentos elaborados a base de cereales para lactantes y niños pequeños (CODEX STAN 74-1981), para los alimentos correspondientes a esa norma: por separado o en combinación con otros aditivos que contengan sodio.

Las normas sobre productos correspondientes a las CA 13.1 o 13.2 permiten algunos aditivos alimentarios dentro del límite de sodio, potasio y calcio, y se describen claramente en la Sección 4 Aditivos alimentarios, de las normas sobre productos. Por ejemplo, hidróxido de sodio (SIN 524) está permitido en CXS 72-1981 como regulador de la acidez a 0,2 g/100 ml dentro de los límites de sodio, potasio y calcio en la Sección 3.1.3(e) en todos los tipos de preparados para lactantes. Por lo tanto, las notas señaladas por ISDI se adjuntan a los aditivos alimentarios pertinentes para reflejar correctamente la intención de las normas sobre productos. La Presidencia recomienda que esas notas se mantengan para reflejar la intención de las normas sobre productos. No obstante, la Presidencia solicita observaciones sobre la cuestión anterior.

#### Observaciones recibidas del GTE sobre la 2.ª circular

Apoyo: EE. UU.

No lo apoya ISDI

Esas notas no son necesarias, ya que son redundantes con los requisitos de composición de las normas sobre productos y contribuyen a la complejidad de interpretar las disposiciones sobre aditivos de la NGAA.

Esas notas dirigen a los usuarios de la NGAA a las normas sobre productos donde se reflejan los límites de los nutrientes, ya que se debe considerar cualquier componente de un producto que afecte a la composición. Esto incluiría no solo aditivos alimentarios, sino también cualquier otro ingrediente.

En estas normas se indican otras condiciones que no se reflejan utilizando notas y, por lo tanto, es atípico que esta información se aborde con una nota.

La eliminación de las notas podría ayudar en gran medida a garantizar la aplicación consistente de las disposiciones, ya que hacer referencia a múltiples notas para una disposición de un aditivo es una posible forma de introducir errores.

Sin embargo, si el comité acuerda mantener estas notas, observa que este enfoque debe aplicarse de manera consistente en todos los aditivos que proporcionarían calcio, sodio o potasio en todas las disposiciones de la CA 13.1 y la CA 13.2.

### Respuesta

La Presidencia ha comprobado la sección de aditivos alimentarios de las normas de productos pertinentes y ha comprobado que

- I. CXS 72-1981; la limitación para sodio, potasio, calcio y fósforo se adjunta a algunas disposiciones sobre aditivos alimentarios
- II. CXS 73-1981; la limitación para sodio se adjunta a algunas disposiciones sobre aditivos alimentarios
- III. CXS 74-1981; no se aplica ninguna limitación de nutrientes a las disposiciones sobre aditivos alimentarios
- IV. CXS 156-1987; la limitación para sodio se adjunta a algunas disposiciones sobre aditivos alimentarios

El planteamiento de la armonización es garantizar que los enunciados de condiciones pertinentes e importantes que están relacionados con las disposiciones sobre aditivos alimentarios con las normas de productos no se pierdan cuando las normas estén armonizadas con la NGAA. Esta situación es la misma para estos enunciados de condiciones.

Si la limitación de nutrientes se adjunta a algunas disposiciones sobre aditivos alimentarios en las normas sobre productos, la intención del CCNFSDU es adoptar disposiciones sobre aditivos alimentarios con la limitación de nutrientes. Si las notas de limitación se eliminan de las disposiciones sobre aditivos alimentarios en la NGAA, se hace más difícil para los usuarios de la NGAA obtener información sobre la limitación de nutrientes estipulada en CXS 72-1981. Por lo tanto, la propuesta de la Presidencia se mantiene.

Parece razonable que debe considerarse cualquier componente que afecte a la cantidad de nutrientes en los productos si las notas que limitan los nutrientes ya se han incluido en las secciones de aditivos alimentarios de las normas sobre productos. Por ejemplo, CXS 73-1981 ya tenía las notas de limitación para el sodio. Por lo tanto, la Presidencia propone que las notas que limitan la cantidad de sodio se añadan a las disposiciones relativas a los aditivos alimentarios que contienen sodio. La armonización solo es considerar notas pertinentes para las normas sobre productos que se están armonizando, no hacer cambios adicionales fuera de la armonización con la NGAA.

La Presidencia señala que la nota 55 no refleja correctamente el título de CXS 72. Por lo tanto, la Presidencia propone que la nota 55 se modifique ligeramente de la siguiente manera (las adiciones propuestas se muestran en negrita subrayada; las supresiones propuestas se muestran tachadas);

Nota 55: Dentro de los límites para el sodio, calcio y potasio especificados en la Norma para preparados para lactantes y preparados para usos **medicinales** dietéticos especiales destinados a los lactantes (CXS CODEX STAN 72-1981): individualmente o en combinación con otras sales de sodio, calcio y/o potasio.

### Observaciones recibidas del GTE sobre la 3.ª circular

Apoyo: Chile, ISDI

ISDI: Ha incluido algunas notas adicionales propuestas en sus observaciones sobre el apéndice 9.

Sugiere que las notas de limitación para potasio se apliquen a la CA 13.1.2 para garantizar la uniformidad.

Sugiere que las notas de limitación para los nutrientes no deben aplicarse a la CA 13.1.3, ya que la sección B 3.1.3 de CXS 72-1981 establece lo siguiente:

“El contenido energético y la composición nutricional de los preparados para usos medicinales especiales destinados a los lactantes se ajustará a los requisitos para preparados para lactantes, tal como se especifican en la Sección A 3.1.2 y A 3.1.3, salvo determinadas disposiciones sobre la composición, que deberán modificarse para satisfacer los requisitos nutricionales especiales consecuentes al trastorno, enfermedad o afección para cuyo tratamiento dietético se haya formulado, etiquetado y presentado específicamente el producto.”

Solicitó específicamente aclaraciones sobre el uso de la actual nota 55 y la nueva nota D72 (debido a la armonización). Sugiere que la situación podría simplificarse utilizando una sola nota (55 o D72).

### Respuesta

La categoría de alimentos 13.1. 2 se corresponde con CXS 156-1987. La Presidencia observa que la sección de aditivos alimentarios de CXS 156-1987 no estipula la limitación de potasio. Por lo tanto, no se propone ningún cambio.

La Presidencia observa que la sección B de CXS 72-1981 se menciona tal como indicó ISDI. Sin embargo, para una serie de disposiciones sobre aditivos alimentarios incluidas en el cuadro de disposiciones sobre aditivos alimentarios de la Sección 4 (Aditivos alimentarios) de la norma CXS 72-1981, los enunciados de condiciones relativos a los límites de sodio, potasio y calcio (es decir, la nota 55), así como otra condición relativa al sodio, potasio y fósforo (es decir, la nota D72) se aplican a todos los tipos de preparados para lactantes. Por lo tanto, estas notas de condiciones aún deben aplicarse a la CA 13.1.3.

La Presidencia observa que las notas 55 y D72 no son idénticas, por lo que, en esta etapa, se propone mantener su uso para los enunciados de condiciones específicos pertinentes debido a la armonización con las normas sobre productos.

*Propuesta de la Presidencia: Sin cambios: (1) Mantener las notas 55, 240, 316, 319 y 320 para reflejar la intención de las normas sobre productos (igual que la propuesta de la 2.ª circular); (2) Si una norma sobre productos ya tiene las notas de limitaciones para un nutriente en la sección de aditivos alimentarios, las notas que limitan la cantidad para el nutriente se añaden a los aditivos alimentarios que contienen el nutriente, incluso para la CA 13.1.3 (3). Modificar la nota 55 como se ha propuesto anteriormente.*

### **Cuestión VII – Disposiciones sobre aditivos alimentarios adoptadas en 2021**

Chile no está de acuerdo con las disposiciones sobre aditivos alimentarios (son el SIN 440 y el SIN 415 en la CA 13.1.3, el SIN 473, 473a y 474 en la CA 13.3) que se adoptaron en 2021 que es el año de la revisión de CXS 192-1995, disponible en el sitio web del Codex en 2019 y no es posible revisar esas disposiciones.

La Presidencia confirma que CXS 192-1995 descargada del sitio web del Codex fue revisada en 2019. Sin embargo, el anexo del informe de la quincuagésima segunda reunión del CCFA establece claramente cómo se revisan esas disposiciones sobre aditivos alimentarios. Por ejemplo, las disposiciones sobre aditivos alimentarios para el SIN 440 y el SIN 415 se describen en el Apéndice VI de REP21/FA. Por lo tanto, la Presidencia no propone cambiar la propuesta inicial sino modificarla más tarde una vez que la NGAA se haya actualizado formalmente. La NGAA ha sido actualizada según la actualización de 2021, después de la quincuagésima segunda reunión del CCFA, ahora en el sitio web del Codex.

#### Observaciones recibidas del GTE sobre la 2.ª circular

Apoyo: EE. UU., ISDI

### **Cuestión VIII – Justificación del uso de estabilizadores en los alimentos correspondientes a CXS 72-1981, CXS 73-1981, CXS 74-1981 y CXS 156-1987**

ISDI señala que las clases funcionales indicadas en la 1.ª circular reflejan las que actualmente figuran en CXS 72-1981, CXS 73-1981, CXS 74-1981 y CXS 156-1987. Sin embargo, comenta que esta lista no refleja completamente las clases funcionales identificadas en el informe del JECFA de 1971 sobre el uso de aditivos en alimentos para lactantes cuyo uso está justificado en estos productos para aumentar la vida útil, garantizar una esterilización adecuada mediante el fomento de la homogeneización, o mantener la consistencia y la textura para garantizar un uso seguro y aceptable. Recomienda que a esa lista se añada la clase funcional de “estabilizador” para reflejar con exactitud la recomendación del informe y que sea coherente con las autorizaciones actuales de aditivos, muchos de los cuales tienen doble función que incluye la de “estabilizador”.

La Presidencia confirma de nuevo que CXS 72-1981, CXS 73-1981, CXS 74-1981 y CXS 156-1987 no permiten ningún aditivo alimentario como “estabilizador” y en CX/NFSDU 19/41/19 se establece que los estabilizadores no están autorizados por CCNFSDU. Por lo tanto, la Presidencia NO recomienda que la clase funcional de estabilizador se añada a la referencia general de las cuatro normas sobre productos anteriores, ya que el comité de productos pertinente (es decir, el CCNFSDU) considera las clases funcionales de aditivos si el aditivo se utiliza en alimentos normalizados (véase la página 64 de la vigésima séptima edición del Manual de procedimiento). Esta decisión NO es apropiada para la armonización ni para el CCFA.

#### Observaciones recibidas del GTE sobre la 2.ª circular

Apoyo: EE. UU., ISDI

#### Observaciones recibidas del GTE sobre la 3.ª circular

Apoyo: Reino Unido, ISDI

*Propuesta de la Presidencia: sin cambios, no añadir la clase funcional de “estabilizador” en la sección de aditivos alimentarios de CXS 72-1981, CXS 73-1981, CXS 74-1981 y CXS 156-1987, ya que no es conveniente como parte de la armonización ni tampoco para el CCFA.*

## Parte B: Cuestiones específicas

### I. Norma para alimentos envasados para lactantes y niños (CXS 73-1981)

#### **Cuestión: Disposición sobre aditivos alimentarios para glicerol de dialmidón (SIN 1411), glicerol de dialmidón acetilado (no tiene número del SIN) y ascorbato de potasio (SIN 303)**

Glicerol de dialmidón (SIN 1411), glicerol de dialmidón acetilado (no tiene número del SIN) y ascorbato de potasio (SIN 303) no tienen especificaciones del JECFA. Por lo tanto, las disposiciones sobre aditivos alimentarios para los tres aditivos anteriores se eliminan de las enmiendas a la NGAA.

Observaciones recibidas del GTE sobre la 1.ª circular

Chile, EE. UU., ISDI: de acuerdo

Observaciones recibidas del GTE sobre la 3.ª circular

Apoyo: Chile, ISDI

*Propuesta de la Presidencia: sin cambios, eliminar las disposiciones sobre aditivos alimentarios para glicerol de dialmidón (SIN 1411), glicerol de dialmidón acetilado (no tiene número del SIN) y ascorbato de potasio (SIN 303) de las enmiendas de armonización propuestas.*

### II. Categoría de alimentos 13.1

#### **Cuestión 1 – Disposición sobre aditivos alimentarios para ésteres cítricos y de ácidos grasos de glicerol (SIN 472c)**

En la CA 13.1 hay una disposición sobre aditivos alimentarios para el SIN 472c. En la página 15 de CX/NFSDU 19/41/9 se indica que el SIN 472c no está justificado tecnológicamente en los alimentos correspondientes a CXS 156-1987. La CCFAC38 decidió que CXS 156-1987 tenía correspondencia unívoca con la CA 13.1.2 (ref. Apéndice IX de ALINORM 06/29/12). Por lo tanto, no es conveniente mantener su disposición sobre aditivos alimentarios en la CA 13.1. La Presidencia propone que la disposición sobre aditivos alimentarios para el SIN 472c en la CA 13.1 se revoque y se establezca en las subcategorías 13.1.1 y 13.1.3.

Observaciones recibidas del GTE sobre la 1.ª circular

Chile; de acuerdo

Los Estados Unidos de América observan que la propuesta de la Presidencia parece apropiada dada la explicación proporcionada aquí y en CX/NFSDU 19/41/9.

ISDI solicita que se mantenga la disposición para el SIN 472c en la CA 13.1.2 a través de la inclusión en la categoría general (CA 13.1). Reconoce que en la CCNFSDU celebrada en 2019 no estaba justificada ninguna necesidad tecnológica. Sin embargo, antes de la suspensión de esta disposición, agradecería que se dedicara tiempo a evaluar si desde la CCNFSDU de 2019 se ha comercializado algún producto que necesite el SIN 472c.

La Presidencia señala que en el párr. 3 de la página 15 de CX/NFSDU 19/41/9 se indica claramente:

“La disposición para ésteres cítricos y de ácidos grasos de glicerol (SIN 472c) en la categoría de alimentos 13.1 no figura en la norma sobre productos. No será aplicable a la subcategoría 13.1.2, sino únicamente a las subcategorías 13.1.1 y 13.1.3. Por lo tanto, esta disposición debe eliminarse en la categoría de alimentos 13.1 e introducirse en las subcategorías 13.1.1 y 13.1.3.”

El párrafo 5 de las “Directrices para los comités sobre productos sobre la armonización de disposiciones sobre aditivos alimentarios” indica:

“Si bien la disposición de las directrices para los comités de productos ayudaría, puede ser poco realista esperar que los comités de productos realicen todo el trabajo de armonización de las normas sobre productos de que son responsables. Por otra parte, son los comités de productos los que conocen la función tecnológica de los aditivos necesarios para los productos normalizados y si es conveniente incorporar aditivos alimentarios específicos o permitir todos los aditivos de una clase funcional pertinente en estos productos.”

Teniendo en cuenta la información anterior, es el CCNFSDU el que debe considerar si se ha comercializado algún producto que requiera el SIN 472c desde la 41.ª reunión del CCNFSDU. Sin embargo, el CCNFSDU ya

ha concluido que el SIN 472c no será aplicable a la CA 13.1.2. El CCNFSDU ha revisado la norma para los preparados de seguimiento, pero el SIN 472c no figura en la sección de aditivos alimentarios del apéndice IV de REP22/NFSDU. Por lo tanto, la Presidencia no considera conveniente que el CCFA evalúe que se comercializa algún producto que necesite el SIN 472c. Por lo tanto, la Presidencia no propone cambiar la propuesta de la 1.<sup>a</sup> circular.

Observaciones recibidas del GTE sobre la 2.<sup>a</sup> circular

Apoyo: EE. UU., ISDI

Observaciones recibidas del GTE sobre la 3.<sup>a</sup> circular

Apoyo: Chile, Reino Unido, ISDI

*Propuesta de la Presidencia: sin cambios, revocar la disposición sobre aditivos alimentarios para el SIN 472c en la CA 13.1 y establecer disposiciones sobre aditivos alimentarios en las CA 13.1.1 y 13.1.3.*

**Cuestión 2 – Sustituir la nota 72 por la nota 381**

El párrafo 26 del informe de la 52.<sup>a</sup> reunión del CCFA dice lo siguiente:

“Con respecto a la propuesta de añadir la nota 72 que dice “Sobre la base del producto listo para el consumo” a la disposición para la goma xantana, el CCFA señaló que la nota 381 que dice “Según se consumen” sería más apropiada. Se señaló además que estas notas pertinentes se revisarían para mantener la uniformidad al armonizar las normas del CCNFSDU y la NGAA.”

Por consiguiente, se propone sustituir la nota 72 por la nota 381 de las CA 13.1.1 y 13.1.3.

Observaciones recibidas del GTE sobre la 1.<sup>a</sup> circular

Chile, Japón, EE. UU.: Apoyo

El Japón observa que la sustitución de la nota 72 por la nota 381 también es conveniente para la CA 13.1.2. Las disposiciones de la CA 13.1.2 ya han sido revisadas en la 1.<sup>a</sup> circular del Apéndice 9.

ISDI recomienda que todas las notas relacionadas con la aplicación de las disposiciones “tal como se consumen”, incluidas las notas 72 y 381, se eliminen de las disposiciones de las CA 13.1.1, 13.1.2, 13.1.3 y 13.2, según la Sección 6 del Preámbulo de la NGAA que todas las disposiciones de aditivos se aplican “tal como se consumen” a menos que se indique lo contrario. ISDI señala que la Sección 6 del Preámbulo de la NGAA (CXS 192-1995) dice: “A menos que se especifique lo contrario, las dosis máximas de uso para los aditivos de los Cuadros I y II se establecen en el producto final tal como se consume”. Por lo tanto, tanto la nota 72 como la nota 381 son innecesarias teniendo en cuenta este principio del Preámbulo de la NGAA. La inclusión de estas notas para las disposiciones de estas categorías de alimentos puede dar lugar a confusión sobre la interpretación del texto en la Sección 6 del Preámbulo.

La Sección 6 del Preámbulo de la NGAA es la indicada por ISDI. Sin embargo, la nota 72 o la nota 381 se añaden a las disposiciones sobre aditivos alimentarios de las CA 13.1.1 y 13.1.3 para reflejar adecuadamente la intención de la norma sobre productos y especificar que la DM es sobre la base en polvo o listo para el consumo. En la página 5 de CX/NFSDU 19/41/9 se indica que “En aras de la consistencia, la nota 381 “Tal como se consume”, cuando se utilice en las categorías de alimentos 13.1, 13.1.1 y 13.1.3, podría sustituirse por la nota 72 “Sobre la base del producto listo para el consumo”. Después de eso, el CCFA, en su 52.<sup>a</sup> reunión, decidió que la nota 381 “tal como se consume” podría ser más apropiada que la nota 72. Para categorías de alimentos distintas de la categoría de alimentos 13.1, la Presidencia señala que se añade la nota 127 “Sobre la base que se sirve al consumidor” a todas las disposiciones de la categoría de alimentos 12.6.3 (Mezclas para salsas y “gravies”) y 14.1.4.3 (Concentrados (líquidos o sólidos) para bebidas aromatizadas a base de agua) para especificar que la DM es sobre una base concentrada o sobre una base “tal como se sirve al consumidor” (véase CRD 2 de la 50.<sup>a</sup> reunión del CCFA). Por lo tanto, la Presidencia recomienda que la nota 381 se añada a las disposiciones sobre aditivos alimentarios de la CA 13.1.

Observaciones recibidas del GTE sobre la 2.<sup>a</sup> circular

Apoyo: EE. UU., Nueva Zelanda

Nueva Zelanda: Señala el punto de ISDI de que retener una o ambas de estas notas en la CA 13.1 puede crear confusión sobre cómo aplicar una DM cuando otras categorías de alimentos se basan en la cláusula “a menos que se especifique lo contrario” del Preámbulo de la NGAA.

En el caso de la CA 13.1, apoya la propuesta de la Presidencia de sustituir la nota 72 por la nota 381, para que se utilice solo una nota. Esto garantiza que esté claro que una DM es aplicable al preparado en polvo o listo para el consumo. Otras subcategorías de 13.0 tienen más probabilidades de venderse en forma lista para el consumo.



No lo apoya: ISDI

ISDI: No es necesaria la nota 72 ni la nota 381, ya que los productos de las CA 13.1.1, 13.1.2 y 13.1.3 solo se consumen como líquidos, y todas las disposiciones “se establecen en el producto final tal como se consume”, según la Sección 6 del Preámbulo de la NGAA. Los productos de las CA 13.1.1, 13.1.2 y 13.1.3 pueden venderse como polvos, líquidos concentrados o líquidos listos para el consumo. Sin embargo, en todos los casos, las disposiciones son aplicables al producto final tal como se consume, garantizando la consistencia en la aplicación de las disposiciones de una manera que se ajuste al enunciado de la Sección 6 del Preámbulo de la NGAA.

ISDI opina que si el comité decide que es importante incluir estas notas como un mecanismo redundante para especificar los límites que se aplican a estos productos como se consumen, ISDI está de acuerdo con la recomendación de utilizar la nota 381 para todas las disposiciones. Entonces ISDI también recomendaría que la nota 381 se aplique a todas las disposiciones de las CA 13.2, 13.3, 13.4 y 13.5.

#### Respuesta

La Presidencia señala que la Sección 6 del Preámbulo de la NGAA establece:

“Salvo que se especifique lo contrario, la dosis máxima de uso de los aditivos de los cuadros I y II se establece en el producto final tal como se consume.”

Los productos correspondientes a las CA 13.1.1, 13.1.2 y 13.1.3 pueden venderse como polvos, líquidos concentrados o líquidos listos para el consumo. La nota 381 se utiliza para garantizar que la dosis máxima de uso se aplica a los preparados listos para el consumo. No es necesario utilizar la nota 381 ya que los productos de las CA 13.2, 13.3, 13.4 y 13.5 se venden como listos para el consumo. Además la armonización solo aborda la armonización de las normas sobre productos pertinentes, por lo que no es apropiado realizar otros cambios al margen de la armonización. Por lo tanto, la Presidencia mantiene la propuesta de la 2.<sup>a</sup> circular.

#### Observaciones recibidas del GTE sobre la 3.<sup>a</sup> circular

Apoyo: Chile

No lo apoya ISDI: Repite y proporciona una justificación adicional sobre por qué considera que no son necesarias ninguna de las notas 72 o 381. Observa además la falta de consistencia en la utilización de esas notas en la NGAA.

#### Respuesta

La Presidencia toma nota de las observaciones formuladas por ISDI, pero reitera las razones señaladas anteriormente. También observa que solo se ocupa de la armonización de las normas pertinentes sobre productos del CCNFSDU, y no trata de abordar todas las notas de la NGAA, lo cual queda fuera del alcance de la armonización. Tal como ISDI señaló, esto es algo que podría examinarse en trabajo futuro (al margen de la armonización).

*Propuesta de la Presidencia: Sin cambios, sustituir la nota 72 por la nota 381 en las CA 13.1.1, 13.1.2 y CA 13.1.3.*

### **Cuestión 3 – Disposiciones sobre aditivos alimentarios para el SIN 322(i) y el SIN 471**

CXS 72-1981 permite lecitina (SIN 322(i)) y mono- y diglicéridos de ácidos grasos (SIN 471) con la siguiente nota;

“Si se añade más de una de las sustancias incluidas en los números del SIN 322 y 471, el nivel máximo de cada una de esas sustancias se reducirá proporcionalmente en función de las demás sustancias presentes”

ISDI propone la siguiente nota alternativa para que el criterio proporcional para estos dos aditivos sea más explícito con el fin de evitar una interpretación diferente;

“Si lecitina (SIN 322 (i)) se utiliza en combinación con mono- y diglicéridos de ácidos grasos (SIN 471), la suma de las proporciones de estas sustancias en el alimento no debe ser superior a 1. La suma de las proporciones se calcula como: Suma de las proporciones = (Concentración del SIN 322(i) / dosis máxima permitida del SIN 322(i)) + (concentración del SIN 471 /dosis máxima permitida del SIN 471)”

La Presidencia observa que el CCNFSDU propuso una nueva nota en la página 4 de CX/NFSDU 19/41/9 que decía lo siguiente:

“Si lecitina (SIN 322(i)) se usa en combinación con monoglicéridos y diglicéridos de ácidos grasos (SIN 471), el nivel máximo de cada una de esas sustancias se reducirá proporcionalmente en función de las demás sustancias presentes.”

La nota propuesta por el CCNFSDU es la misma que la nota B72. Por lo tanto, la Presidencia recomienda que se mantenga la nota B72. Sin embargo, se solicitan las opiniones del GTE.

Observaciones recibidas del GTE sobre la 2.ª circular

Apoyan la nota revisada propuesta por ISDI: EE. UU., Nueva Zelanda, ISDI

EE. UU.: La nota revisada propuesta por ISDI es clara, mientras que la nota B72 todavía deja margen para la confusión y malentendidos.

Nueva Zelanda: Puede apoyar la redacción más explícita y clara propuesta por ISDI. Sin embargo, la armonización se ha obtenido con la propuesta de la Presidencia de mantener la nota propuesta por el CCNFSDU.

ISDI: La nota B72 propuesta por el CCNFSDU deja margen para interpretaciones que podrían dar lugar a confusión o falta de armonización sobre la forma en que se aplica la disposición. Incluir la ecuación en la nota reduce significativamente el potencial de interpretaciones alternativas.

Respuesta

Sobre la base de las observaciones proporcionadas por los miembros del GTE, la nota propuesta por ISDI es más clara que la nota B72 propuesta por el CCNFSDU. La Presidencia señala que “se reducirá proporcionalmente en función de” en la nota B72 deja margen para un malentendido. Por lo tanto, la Presidencia revisó la nota B72 en base a la propuesta del Observador del Codex para que la nota B72 sea más explícita.

Observaciones recibidas del GTE sobre la 3.ª circular

Apoyo: ISDI

*Propuesta de la Presidencia: Cambiar la nota B72 en base a la propuesta del Observador del Codex con ligeras modificaciones.*

*Nota B72 revisada: “Si lecitina (SIN 322 (i)) se utiliza en combinación con mono- y diglicéridos de ácidos grasos (SIN 471), la suma de las proporciones de estas sustancias en el alimento no debe ser superior a 1. La suma de las proporciones se calcula como: Suma de las proporciones = (Concentración del SIN 322(i) / dosis máxima de uso del SIN 322(i)) + (concentración del SIN 471 / dosis máxima de uso del SIN 471)”*

#### **Cuestión 4 – Disposiciones sobre aditivos alimentarios para fosfatos de potasio**

ISDI observa que los fosfatos de potasio (SIN 340) figuran en la Lista de referencia de nutrientes (CXG 10-1979) como fuentes aceptables de potasio. Recomienda que se eliminen las notas 230 y D72.

Según la NGAA (copiada del Manual de procedimiento), la definición de “aditivo alimentario” es la siguiente:

“Se entiende por **aditivo alimentario** cualquier sustancia que en cuanto tal no se consume normalmente como alimento, ni tampoco se usa como ingrediente básico en alimentos, tenga o no valor nutritivo, y cuya adición intencionada al alimento con fines tecnológicos (incluidos los organolépticos) en sus fases de fabricación, elaboración, preparación, tratamiento, envasado, empaquetado, transporte o almacenamiento, resulte o pueda preverse razonablemente que resulte (directa o indirectamente) por sí o sus subproductos, en un componente del alimento o un elemento que afecte a sus características. **El término no incluye contaminantes o sustancias añadidas a los alimentos para mantener o mejorar las cualidades nutricionales.**”

Por consiguiente, la Presidencia no apoya la propuesta.

#### **Cuestión 5 – Disposiciones sobre aditivos alimentarios para ascorbato de sodio (SIN 301) en la categoría de alimentos 13.1.2**

ISDI recomienda actualizar la dosis máxima a 75 mg/kg ya que CXG 10-1979 permite el SIN 301 a 75 mg/kg en la categoría de alimentos 13.1.2 y también recomienda añadir la nota H72 “Para uso como sustancia inerte portadora de nutrientes en una materia prima u otro ingrediente, en el recubrimiento de preparaciones de nutrientes que contienen ácidos grasos poliinsaturados”.

La Presidencia señala que CXG 10-1979 permite el SIN 301 a 75 mg/kg. Por otra parte, CXS 156-1987 permite ácidos L-ascórbicos y sus sales de Na, Ca a 50 mg/kg, individualmente o en combinación, expresado como ácido ascórbico. Por lo tanto, la dosis máxima de uso de ácido L-ascórbico, ascorbato de sodio y ascorbato

de calcio en la categoría de alimentos 13.1.2 de la NGAA es 50 mg/kg. La Presidencia mantiene la dosis máxima de uso en 50 mg/kg y propone la nueva nota A156:

“Para uso como sustancia inerte portadora de nutrientes en recubrimientos de preparaciones de nutrientes que contienen ácidos grasos poliinsaturados utilizados para producir los alimentos correspondientes a la *Norma para preparados complementarios* (CXS 156-1987) a 75 mg/kg”

En lugar de la nota H72 propuesta ya que la dosis máxima de uso debe establecerse en la nota.

Observaciones recibidas del GTE sobre la 2.ª circular

Apoyo: EE.UU., ISDI

Observaciones recibidas del GTE sobre la 3.ª circular

Apoyo: Chile, ISDI

*Propuesta de la Presidencia: sin cambios, mantener la DM de 50 mg/kg para ascorbato de sodio (SIN 301) en la CA 13.1.2 y añadir la nueva nota A156 (como se ha indicado arriba).*

### **Cuestión 6 – Disposiciones sobre aditivos alimentarios para carragenina (SIN 407) en las categorías de alimentos 13.1.1 y 13.1.3**

ISDI propone que la nueva nota “Solo para uso en productos líquidos” se añada a esta disposición ya que CXS 72-1981 permite solo los preparados para lactantes a base de soja y leche.

Respuesta

Tal como señaló el observador del Codex, CXS 72-1981 solo permite los preparados para lactantes a base de soja y leche. Sin embargo, la nota A72 “Para uso en los preparados líquidos para lactantes excepto para uso en preparados para lactantes líquidos a base de proteínas hidrolizadas y/o aminoácidos a 1 000 mg/kg” ya refleja la condición específica. Por consiguiente, no es necesario añadir una nueva nota.

Observaciones recibidas del GTE sobre la 3.ª circular

Apoyo: Chile, ISDI

*Propuesta de la Presidencia: No añadir la nueva nota propuesta.*

### **Cuestión 7 – Disposiciones sobre aditivos alimentarios para tocoferoles (SIN 307a-c) en la categoría de alimentos 13.1.2**

ISDI propone la nota 168 “Solos o en combinación: tocoferol d-alfa- (SIN 307a), tocoferol concentrado, mezcla (SIN 307b) y tocoferol dl-alfa- (SIN 307c) añadidos a la disposición sobre aditivos alimentarios para tocoferoles (SIN 307a-c) en la CA 13.1.2”.

Respuesta

Durante el debate de las disposiciones sobre aditivos alimentarios para sucroésteres en la CCFA52, el CCFA decidió que la nota 348 (“sólo o en combinación: sucroésteres de ácidos grasos (SIN 473), oligoésteres de sucrosa tipo I y II (SIN 473a) y sucroglicéridos (SIN 474)”) ya no era necesaria porque los tres aditivos están agrupados bajo un encabezado. Para garantizar la consistencia, la Presidencia NO recomienda que la nota 168 se añada a tocoferoles (SIN 307a-c) en la CA 13.1.2 porque los tres aditivos están agrupados bajo un encabezado de aditivos alimentarios (es decir, el grupo de aditivos alimentarios).

Observaciones recibidas del GTE sobre la 3.ª circular

Apoyo: Chile, ISDI

*Propuesta de la Presidencia: No añadir la nota 168 a la disposición sobre aditivos alimentarios para tocoferoles en la CA 13.1.2.*

### **Cuestión 8 - Nota G72 en las CA 13.1.1 y 13.1.1 y la nota A156 en la CA 13.1.2**

ISDI propone que la nota G72 y la nota A156 se modifiquen del modo siguiente (las adiciones propuestas se muestran subrayadas en negrita):

Nota G72 propuesta

“Para uso como sustancia inerte portadora de nutrientes en materias primas u otros ingredientes a 100 mg/kg **en el alimento que se consume.**”

Nota A156 propuesta

“Para uso como sustancia inerte portadora de nutrientes en recubrimientos de preparaciones de nutrientes que contienen ácidos grasos poliinsaturados utilizados para producir los alimentos correspondientes a la *Norma para preparados complementarios* (CXS 156-1987) a 75 mg/kg **en el alimento que se consume.**”

#### Respuesta

La nota 381 “Según se consumen” ya se ha añadido a todas las disposiciones sobre aditivos alimentarios en las subcategorías de la CA 13.1. Por consiguiente, no es necesario cambiar la nota G72 ni la nota A156.

#### Observaciones recibidas del GTE sobre la 3.ª circular

Apoyo: Chile

No lo apoya: ISDI. ISDI alega por separado y además que estas dos notas guardan relación con los aditivos alimentarios secundarios o usos indirectos de los aditivos alimentarios, es decir, el uso de aditivos alimentarios en preparaciones de nutrientes que se añaden al alimento final. Esta es la primera vez que estas notas se han utilizado para tal fin. Por consiguiente, para garantizar la claridad propone que se añadan los términos adicionales, y no basarse en la nota 381 (según se consume).

#### Respuesta

La Presidencia señala la situación única de estas autorizaciones sobre aditivos alimentarios, que son aditivos alimentarios secundarios e indirectos. Por consiguiente está de acuerdo en que la propuesta de añadir los términos adicionales garantiza la claridad y debe evitar malentendidos.

*Propuesta de la Presidencia: Se ha cambiado, añadir los términos adicionales propuestos anteriormente por ISDI para la nota G72 y la nota A156 por las razones explicadas.*

### III. Categoría de alimentos 13.2

#### **Cuestión 1 – Disposiciones sobre aditivos alimentarios para el SIN 551 (Dióxido de silicio, amorfo)**

Chile solicita que se revise el límite de 2 000 mg/kg para el SIN 551, ya que es demasiado alto para la categoría 13.2.

La Presidencia ha confirmado que CXS 73-1981 no permite el SIN 551 y CXS 74-1981 permite el SIN 551 a 2 000 mg/kg solo para cereales secos. La dosis máxima de uso en la NGAA es la misma que en CXS 74-1981. Las notas 65 (Como resultado de transferencia procedente de las preparaciones nutritivas) y 318 (Sólo en cereal seco) para reflejar la intención de CXS 74-1981. Si los países miembros desean cambiar la dosis máxima de uso de CXS 74-1981, la propuesta debe presentarse al CCNFSDU, ya que el CCNFSDU es un comité de productos activo (véase el Apéndice XII “Directrices para evitar futuras divergencias de las disposiciones sobre aditivos alimentarios en la NGAA” de REP21/FA). El trabajo de armonización es garantizar la consistencia con la norma sobre productos pertinente.

#### Observaciones recibidas del GTE sobre la 2.ª circular

Apoyo: EE. UU., ISDI

#### Observaciones recibidas del GTE sobre la 3.ª circular

Apoyo: Chile, ISDI

*Propuesta de la Presidencia: sin cambios, mantener la DM y las notas para garantizar la armonización de dióxido de silicio, amorfo (SIN 551) en la CA 13.2 con CXS 74-1981.*

#### **Cuestión 2 – Disposiciones sobre aditivos alimentarios para el SIN 421 (Manitol)**

ISDI sugiere que se eliminen las notas XS73 y XS74, ya que el permiso para utilizar el SIN 421 como sustancia inerte portadora de nutrientes en CXG 10-1979 también es aplicable a CXS 73 y 74. El preámbulo de CXG 10-1979 se refiere a los alimentos para lactantes y niños pequeños, que incluye CXS 73 y 74.

La Presidencia confirma que CXS 74-1981 se refiere a CXG 10-1979. Sin embargo, CXS 73-1981 no se refiere a ella. La Presidencia no ve la intención del CCNFSDU de añadir la referencia de CXG 10-1979 a CXS 73-1981. La Presidencia señala que este asunto no es de la competencia del CCFA, ya que el CCNFSDU es un comité de productos activo.

#### Observaciones recibidas del GTE sobre la 2.ª circular

Apoya el mantenimiento de la nota XS73: EE. UU.

Apoya la eliminación de la nota XS73: Nueva Zelanda, ISDI

Nueva Zelanda: Observa que tanto CXS 73 como CXS 74 permiten la cláusula de transferencia en la NGAA de diferentes maneras. La Sección 4.6 del Principio de transferencia de CXS 73 establece que “Se aplicará la Sección 4.1 de la Norma general para aditivos alimentarios (CXS 192-1995)”. Esto debería permitir suprimir también la nota XS 73.

Nueva Zelanda también señala que la Sección 3.1.2.1 de CXS 73 se refiere directamente a CXG 10-1979. Si los nutrientes en CXG 10-1979 pueden utilizarse en CXS 73, lógicamente también deben permitirse las sustancias inertes permitidas necesarias para estos nutrientes en CXG 10-1979.

ISDI: Señala que la Sección 3.1.2.1 de CXS 73-1981 establece que “Las vitaminas y/o minerales añadidos de acuerdo con la Sección 3.1.2 deben seleccionarse de las *Listas de referencia de compuestos de nutrientes para su utilización en alimentos para fines dietéticos especiales destinados a los lactantes y niños pequeños* (CXG 10-1979)”. Por lo tanto, ISDI mantiene la posición de que la nota XS73 puede suprimirse de las disposiciones relativas a los aditivos utilizados como sustancias inertes portadoras de nutrientes, incluido manitol, pero también los demás aditivos de CXG 10-1979 (véanse las observaciones en el Apéndice 9).

#### Respuesta

La Presidencia señala que la Sección 3.1.2.1 bajo la Sección 3 “Composición esencial y factores de calidad” de CXS 73-1981 se refiere a CXG 10-1979, pero no es la Sección 4 “Aditivos alimentarios”. La Presidencia confirma también que se hace referencia a CXG 10-1979 tanto en la Sección 3.7.4 en la Sección 3 “Composición esencial y factores de calidad” como en la Sección 4 “Aditivos alimentarios” en CXS 74-1981. La referencia en la Sección 3.1.2.1 no significa que los aditivos alimentarios enumerados en CXG 10-1979 sean aceptables en los alimentos correspondientes a CXS 73-1981.

La Presidencia recomienda que el CCFA, en su 53.<sup>a</sup> reunión, pida al CCNFSDU que considere si CXS 73-1981 permite o no los aditivos alimentarios enumerados en CXG 10-1979, Parte D como sustancias inertes portadoras de nutrientes. La Presidencia recomienda también que la armonización de CXS 73-1981 espere hasta que el CCNFSDU proporcione la respuesta.

#### Observaciones recibidas del GTE sobre la 3.<sup>a</sup> circular

Apoyo: Chile, ISDI

*Propuesta de la Presidencia: Ha reconsiderado su propuesta anterior de mantener la nota XS73 debido a las distintas observaciones de los miembros y el observador del GTE. La propuesta ahora para el CCFA, en su 53.<sup>a</sup> reunión, es que solicite al CCNFSDU que considere si CXS 73-1981 permite o no los aditivos alimentarios enumerados en CXG 10-1979, Parte D como sustancias inertes portadoras de nutrientes. Esto retrasará la armonización de CXS 73-1981.*

### **Cuestión 3 – Disposiciones sobre aditivos alimentarios para fosfatos**

ISDI observa que como solo se permite el SIN 338, 339(i)-(iii), 340 (i)-(iii) y 341(i)-(iii) en los productos correspondientes a CXS 74-1981, propone que la nota pertinente se revise para reflejar la exclusión de los demás aditivos de esta categoría de alimentos.

CX/NFSDU 19/41/9, página12 establece claramente lo siguiente:

“Las disposiciones sobre aditivos alimentarios en la categoría de alimentos 13.2 para fosfatos van más allá de las de CXS 74-1981 e incluyen adicionalmente los fosfatos con los números del SIN 342 (i)-(ii), 343 (i)-(iii), 450 (i) - (iii), (v)-(vii), (ix), 451 (i)-(ii), 452 (i)-(v) y 542. Teniendo en cuenta que a) los fosfatos enumerados en la categoría de alimentos 13.2 comparten una IDA de grupo y b) su uso está restringido al de un regulador de la acidez por la nota 230, la disposición relativa a los fosfatos en la categoría de alimentos 13.2 puede considerarse conforme con las disposiciones conexas de CXS 74-1981.”

Esta misma situación ha sido considerada y acordada varias veces por el GTE encargado de la armonización, especialmente para los fosfatos. Es decir, permitir que todos los aditivos alimentarios de un grupo tengan la misma función tecnológica (por ejemplo, regulador de la acidez) siempre que compartan una IDA, tengan una especificación del JECFA y no haya razones para prohibir las disposiciones.

Por lo tanto, la Presidencia mantiene la propuesta de la 1.<sup>a</sup> circular de no cambiar la nota pertinente.

### **Cuestión 4 – Disposiciones sobre aditivos alimentarios para algunos grupos de aditivos alimentarios**

ISDI sugiere que se mantenga la nota 364 “individualmente o en combinación” y se añada la nota 83 “Sólo la forma L(+)” y eliminar la nota 45 “como ácido tartárico”.

Con respecto a la observación sobre la nota 364, cuando la creación de un encabezado de grupo en la NGAA para el SIN 473, 473a y 474 se sometió a debate en la 52.<sup>a</sup> reunión del CCFA, el CCFA estuvo de acuerdo

en que estaba implícito que la dosis de uso era de forma automática, individualmente o en combinación, para todos los aditivos enumerados en el encabezado del grupo (véase la página 7 de CRD2 de la 52.ª reunión del CCFA). Por lo tanto, la Presidencia mantiene que la propuesta de la 1.ª circular es apropiada y la nota 364 no es necesaria.

Con respecto a la observación sobre la nota 45, la página 66 de la vigésima séptima edición del Manual de procedimiento, indica lo siguiente:

“Para algunos aditivos alimentarios, la IDA se ha registrado sobre una base específica (por ejemplo, “como fósforo” para los fosfatos, “como ácido benzoico” para los benzoatos). Para mantener la coherencia, la dosis máxima de estos aditivos debe registrarse sobre la misma base que la IDA.”

Por lo tanto, se debe mantener la nota 45 para garantizar la coherencia.

En cuanto a la observación sobre la nota 83, CXS 74-1981 permite únicamente el ácido L(+)-tartárico. Los únicos tartratos permitidos en la NGAA son todas las versiones L+, que son el SIN 334, 335(ii) y 337, por lo que la nota 83 no es necesaria (o puede ser que ya no sea necesaria).

#### Observaciones recibidas del GTE sobre la 2.ª circular

Apoyo: EE.UU., ISDI

#### Observaciones recibidas del GTE sobre la 3.ª circular

Apoyo: Chile, ISDI

*Propuesta de la Presidencia: sin cambios, mantener la nota 45, suprimir la nota 364 y no añadir la nota 83 para la armonización del ácido tartárico.*

### **Cuestión 5 – Disposiciones sobre aditivos alimentarios para el ácido málico DL- (SIN 260)**

Chile propone que el nombre del aditivo se cambie por “ácido málico, L-” ya que solo se puede incluir la forma L.

En la Sección 1.1 del Preámbulo de la NGAA se establece que “se considerará la inclusión en esta Norma de una designación del Sistema internacional de numeración (SIN) por el Codex”. “Ácido málico, DL-” no “Ácido málico, L-” figura en Nombres genéricos y sistema internacional de numeración para aditivos alimentarios (CXG 36-1989). Por lo tanto, en la NGAA debe incluirse “ácido málico, DL-”

#### Observaciones recibidas del GTE sobre la 3.ª circular

Apoyo: Chile, ISDI

*Propuesta de la Presidencia: Mantener la disposición sobre aditivos alimentarios para ácido málico DL- (SIN 260).*

### **Cuestión 6 – Disposición sobre aditivos alimentarios para el dióxido de silicio, amorfo (SIN 550)**

ISDI sugiere que se suprima la nota XS73, ya que ya se ha añadido la nota 318 “Solo en cereales secos” y la nota 318 impide el uso del aditivo en los alimentos correspondientes a CXS 73.

#### Respuesta

CXS 73-1981 abarca alimentos envasados para lactantes y CXS 74 alimentos elaborados a base de cereales para lactantes y niños de corta edad. La nota 318 puede impedir el uso de aditivos alimentarios en los alimentos contemplados en CXS 73. Sin embargo, una XS se añade normalmente a todas las disposiciones sobre aditivos alimentarios cuando una norma sobre productos no permite el aditivo alimentario, para garantizar la claridad. Este ha sido el enfoque que se ha adoptado durante muchos años como política en la armonización; a veces incluso para sustituir las notas por notas XS si dicen lo mismo.

#### Observaciones recibidas del GTE sobre la 3.ª circular

Apoyo: ISDI

*Propuesta de la Presidencia: Mantener la nota XS73*

## IV. Categoría de alimentos 13.3

### **Cuestión 1 - Notas del Cuadro III**

El trabajo de armonización realizado para las directrices para ATLC se ha realizado para la categoría de alimentos 13.3. Si las directrices para ATLC corresponden a la categoría de alimentos 13.3, las notas del Cuadro III son necesarias para reflejar enunciados y condiciones específicas, ya que la categoría de alimentos 13.3 no figura en el Anexo del Cuadro III. La Presidencia solicita observaciones sobre la cuestión de las notas

del Cuadro III. Las propuestas en este documento se modificarán, teniendo en cuenta las observaciones proporcionadas a la cuestión de las notas del Cuadro III, para garantizar la coherencia (teniendo en cuenta que los apéndices 4 y 5 abordan las notas del Cuadro III).

#### Observaciones recibidas del GTE sobre la 1.ª circular

Los Estados Unidos de América apoyan el uso de las notas del Cuadro III como se indica en sus observaciones al apéndice 4.

ISDI apoya el enfoque del apéndice 9 en relación con los ATLC y los aditivos del Cuadro III. Tomando nota de que la CA 13.3 no figura en el Anexo del Cuadro III, por lo tanto, por defecto, todos los aditivos del Cuadro III podrían estar permitidos en los ATLC si están en la CA 13.3. La forma de evitar esta posición por defecto es añadir la CA 13.3 a la segunda parte del Anexo del Cuadro III y, a continuación, añadir una nota en la quinta columna del Cuadro III para los aditivos específicos del Cuadro III que están permitidos en los ATLC.

#### Observaciones recibidas del GTE sobre la 3.ª circular

Apoyo: Chile, ISDI

*Propuesta de la Presidencia: Sobre la base de las observaciones proporcionadas por los Estados Unidos de América e ISDI, la Presidencia recomienda que las notas del Cuadro III se utilicen para reflejar enunciados y condiciones específicas si se aceptan las directrices para ATLC para que corresponda con la categoría de alimentos 13.3. Esto depende también de que las notas del Cuadro III se acepten en la 53.ª reunión del CCFA (a través de la consideración de los apéndices 4 y 5).*

### **Cuestión 2 – Disposiciones sobre aditivos alimentarios para carotenoides**

El CCFA, en su 52.ª reunión, encargó al GTE sobre la NGAA que revisara la lista de aditivos alimentarios en el encabezado del grupo “CAROTENOIDES” (REP 21/FA, párr. 60).

- Eliminación del SIN 160e en el encabezado del grupo y disposiciones aparte duplicadas para el SIN 160e.
- Eliminación de la disposición sobre aditivos alimentarios para el SIN 160f de la NGAA
- Añadir extracto de Dunaliella salina rico en beta caroteno (SIN 160a(iv)) al encabezado del grupo

Los cambios anteriores están incorporados en el documento propuesto. La armonización de las disposiciones sobre aditivos alimentarios para los carotenoides debe esperar hasta que el CCFA tome una decisión (previsto en la 53.ª reunión del CCFA, consideración de las propuestas del GTE sobre la NGAA).

#### Observaciones recibidas del GTE sobre la 1.ª circular

Chile, EE. UU.: Apoyo

ISDI: no está claro cómo está la armonización de los carotenoides en el ámbito de aplicación de la armonización del CCFNSDU. A su entender, esto solo es pertinente para las CA 13.3, 13.4 y 13.5. Sin embargo, solo la CA 13.3 se asigna a cualquiera de los productos que están dentro del ámbito de aplicación (es decir, ATLC) y los carotenoides no están permitidos en ATLC.

Tal como señaló ISDI, solo existen disposiciones adoptadas sobre aditivos alimentarios para los carotenoides en la CA 13.3. Sin embargo, el GTE de la NGAA está revisando actualmente todas las disposiciones sobre aditivos alimentarios para los carotenoides sobre la base de las observaciones sobre el uso real y la dosis de uso que deben proporcionar los miembros del GTE de la NGAA. Si el CCFA decide cambiar la dosis máxima de uso o las notas basadas en el resultado del GTE de la NGAA, los cambios deben reflejarse en las disposiciones pertinentes para carotenoides. Por lo tanto, la Presidencia recomienda que las disposiciones sobre aditivos alimentarios para carotenoides se mantengan hasta que el CCFA tome la decisión.

#### Observaciones recibidas del GTE sobre la 2.ª circular

Apoyo: EE.UU., ISDI

#### Observaciones recibidas del GTE sobre la 3.ª circular

Apoyo: Chile, Reino Unido, ISDI

*Propuesta de la Presidencia: sin cambios, mantener las disposiciones sobre aditivos alimentarios para “carotenoides” hasta que el CCFA tome su decisión al respecto (prevista en la 53.ª reunión del CCFA).*

**Appendix 9****THE ALIGNMENT OF THE SEVEN CCFSDU COMMODITY STANDARDS, INCLUDING THE GUIDELINE FOR THE READY TO USE THERAPEUTIC FOODS (RUTF)**

This Appendix provides a first assessment of the work as noted in the EWG on Alignment Terms of Reference:

- e) the alignment of the following CCFSDU commodity standards: *CXS 72-1981; CXS73-1981; CXS 74-1981; CXS 156-1987; CXS 181-1991; CXS 203-1995*; and the Guideline for the Ready to Use Therapeutic Foods (RUTF) (*ref. Brought forward from Workplan and CRD3 recommendation 3*);



# 1. PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE CODEX COMMODITY STANDARDS FOR NUTRITION AND FOODS FOR SPECIAL DIETARY USES, INCLUDING THE GUIDELINES FOR READY TO USE THERAPEUTIC FOODS (RUTF)

The relevant Codex Standards for nutrition and foods for special dietary uses including RUTF that are being aligned with the GSFA are included in the following food categories in the GSFA.

CXS Number	Codex Standard Name	GSFA food category
72-1981	Infant formula and formulas for special medical purposes intended for infants	13.1.1 13.1.3
73-1981	Canned baby foods	13.2
74-1981	Processed cereal based foods for infants and children	13.2
156-1987	Follow-up formula	13.1.2
181-1991	Formula foods for use in weight control diets	13.4
203-1995	Formula foods for use in very low energy diets for weight reduction	13.4
CXG Number	Codex Guideline Name	GSFA Food category
To be decided by Codex secretariat	Ready to use therapeutic foods	To be discussed in this EWG

The following amendments to the food additive provisions in Codex commodity standards/guidelines are proposed.

New text is indicated in **bold/underline**. Text to be removed is indicated in ~~strikethrough~~.

## A. PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE STANDARD FOR INFANT FORMULA AND FORMULAS FOR SPECIAL MEDICAL PURPOSES INTENDED FOR INFANTS (CXS 72-1981)

### SECTION A: STANDARD FOR INFANT FORMULA

#### 4. FOOD ADDITIVES

**4.1 Acidity regulators, antioxidants, carriers, emulsifiers, packaging gases and thickeners used in accordance with Tables 1 and 2 of the General Standard for Food Additives (CXS 192-1995) in food category 13.1.1 (Infant formulae) are acceptable for use in foods conforming to this standard.**

**4.2** Only the food additives listed in **food category 13.1.1 (Infant formulae) of the CXS 192-1995** ~~this Section or in the Advisory lists of nutrient compounds for use in foods for special dietary uses intended for infants and young children (CXG 10-1979)~~ may be present in the foods **conforming to** ~~described in Section 2.1 of this Standard, as a result of carry-over from a raw material or other ingredient (including food additive) used to produce the food, subject to the following conditions:~~

- The amount of the food additive in the raw materials or other ingredients (including food additives) does not exceed the maximum level specified; and
- The food into which the food additive is carried over does not contain the food additive in greater quantity than would be introduced by the use of the raw materials or ingredients under good manufacturing practice, consistent with the provisions on carry-over in the Preamble of the ~~General Standard for Food Additives (CXS 192-1995).~~

~~The following food additives are acceptable for use in the preparation of infant formula, as described in Section 2.1 of this Standard (in 100 ml of product, ready for consumption prepared following manufacturer's instructions, unless otherwise indicated):~~

INS	Additive	Maximum level in 100 ml of the product ready for consumption
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<b>4.1 Thickeners</b>		
412	Guar-gum	0.1 g in liquid formulas containing hydrolysed protein
410	Carob bean gum (Locust bean gum)	0.1 g in all types of infant formula
415	Xanthan-gum	0.1g in powdered hydrolysed protein and/or amino acid based infant formula only
440	Pectins	0.2g in liquid hydrolysed protein infant formula only.
1412	Distarch phosphate	0.5 g singly or in combination in soy based infant formula only 2.5 g singly or in combination in hydrolyzed protein and/or amino acid based infant formula only
1414	Acetylated distarch phosphate	
1413	Phosphated distarch phosphate	
1440	Hydroxypropyl starch	
407	Carrageenan	0.03 g in regular milk and soy based liquid infant formula only 0.1 g in hydrolysed protein and/or amino acid based liquid infant formula only
1450	Starch sodium octenyl succinate	2 g in hydrolyzed protein and/or amino acid based infant formula only
<b>4.2 Emulsifiers</b>		
322	Lecithins	0.5 g in all types of infant formula <sup>18)</sup>
471	Mono and diglycerides	0.4 g in all types of infant formula <sup>21)</sup>
472c	Citric and fatty acid esters of glycerol	0.9 g in all types of liquid infant formula 0.75 g in all types of powder infant formula
<b>4.3 Acidity Regulators</b>		
524	Sodium hydroxide	0.2 g singly or in combination and within the limits for sodium, potassium and calcium in section 3.1.3 (e) in all types of infant formula
500ii	Sodium hydrogen carbonate	0.2 g singly or in combination and within the limits for sodium, potassium and calcium in section 3.1.3 (e) in all types of infant formula
500i	Sodium carbonate	
525	Potassium hydroxide	
501ii	Potassium hydrogen carbonate	
501i	Potassium carbonate	
526	Calcium hydroxide	
21) If more than one of the substances INS 322, 471 are added the maximum level for each of these substances is lowered with the relative part as present of the other substances		
270	L(+) lactic acid	Limited by GMP in all types of infant formula
330	Citric acid	Limited by GMP in all types of infant formula
331i	Sodium dihydrogen citrate	Limited by GMP in all types of infant formula
331iii	Trisodium citrate	Limited by GMP in all types of infant formula
332	Potassium citrate	Limited by GMP in all types of infant formula
339 i, ii and iii	Sodium dihydrogen phosphate, disodium hydrogen phosphate and trisodium phosphate	45 mg as phosphorus singly or in combination and within the limits for sodium, potassium and phosphorus in section 3.1.3 (e) in all types of infant formula
340 i, ii and iii	Potassium dihydrogen phosphate, dipotassium hydrogen phosphate and tripotassium phosphate	
<b>4.4 Antioxidants</b>		

307b	Mixed tocopherol concentrate	1 mg in all types of infant formula singly or in combination
304i	Ascorbyl palmitate	1 mg in all types of infant formula singly or in combination
<b>4.5 Packaging Gases</b>		
290	Carbon dioxide	GMP
941	Nitrogen	

## 7. PACKAGING

- 7.1 The product shall be packed in containers which will safeguard the hygienic and other qualities of the food. When in liquid form, the product shall be packed in hermetically sealed containers; ~~nitrogen and carbon dioxide may be used as packing media.~~

## SECTION B: FORMULA FOR SPECIAL MEDICAL PURPOSES INTENDED FOR INFANTS

### 4. FOOD ADDITIVES

**4.1 Acidity regulators, antioxidants, carriers, emulsifiers, packaging gases and thickeners used in accordance with Tables 1 and 2 of the General Standard for Food Additives (CXS 192-1995) in food category 13.1.3 (Formulae for special medical purposes intended for infants) are acceptable for use in foods conforming to this standard.**

**4.2 Only the food additives listed in food category 13.1.3 (Formulae for special medical purposes intended for infants) of the CXS 192-1995 may be present in the foods conforming to this Standard, as a result of carry-over from a raw material or other ingredient (including food additive) used to produce the food, subject to the following conditions:**

- a) The amount of the food additive in the raw materials or other ingredients (including food additives) does not exceed the maximum level specified; and**
- b) The food into which the food additive is carried over does not contain the food additive in greater quantity than would be introduced by the use of the raw materials or ingredients under good manufacturing practice, consistent with the provisions on carry-over in the Preamble of the CXS 192-1995.**

See Section A4.

**B. PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE STANDARD FOR CANNED BABY FOODS (CXS 73-1981)**

**4. FOOD ADDITIVES**

**4.1 Acidity regulators, antioxidants, emulsifiers, packaging gases and thickeners used in accordance with Tables 1 and 2 of the *General Standard for Food Additives (CXS 192-1995)* in food category 13.2 (Complementary foods for infants and young children) are acceptable for use in foods conforming to this standard.**

**4.2 Flavourings**

<u>Name of flavouring</u>	<u>Maximum use level</u>
<u>Vanilla extract</u>	<u>GMP</u>
<u>Ethyl vanillin</u>	<u>70 mg/kg</u>
<u>Vanillin</u>	<u>70 mg/kg</u>

**The flavouring used in products covered by this standard should comply with the *Guidelines for the Use of Flavourings (CXG 66-2008)*.**

**4.3 Carry-Over Principle**

**Only the food additives listed in food category 13.2 (Complementary foods for infants and young children) of the CXS 192-1995 may be present in the foods conforming to this Standard, as a result of carry-over from a raw material or other ingredient (including food additive) used to produce the food, subject to the following conditions:**

**a) The amount of the food additive in the raw materials or other ingredients (including food additives) does not exceed the maximum level specified; and**

**b) The food into which the food additive is carried over does not contain the food additive in greater quantity than would be introduced by the use of the raw materials or ingredients under good manufacturing practice, consistent with the provisions on carry-over in the Preamble of the CXS 192-1995.**

The following additives are permitted in the preparation of canned baby food with the restrictions stated below:

	<b>Maximum level in 100 g of the ready-to-eat product (unless otherwise indicated)</b>
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**4.1 Thickening Agents**

4.1.1 Locust bean gum <sup>1</sup>	0.2 g
4.1.2 Guar gum	0.2 g
4.1.3 Distarch phosphate	}
4.1.4 Acetylated distarch phosphate	} 6 g, singly or
4.1.5 Phosphated distarch phosphate	} in combination
4.1.6 Hydroxypropyl starch	}
4.1.7 Acetylated distarch adipate	} 6 g, singly or
4.1.8 Distarch glycerol	} in combination
4.1.9 Acetylated distarch glycerol	}
4.1.10 Non-amidated pectin	1 g in canned fruit-based baby foods only

**4.2 Emulsifiers**

4.2.1 Lecithin	0.5 g
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4.2.2 Mono- and diglycerides 0.15 g

#### 4.3 pH Adjusting Agents

4.3.1 Sodium hydrogen carbonate } Limited by good manufacturing

4.3.2 Sodium carbonate } practice and within the limit for

} sodium in Section 3.1.3

4.3.3 Potassium hydrogen carbonate } Limited by good manufacturing

4.3.4 Calcium carbonate } practice

4.3.5 Citric acid and sodium salt 0.5 g and within the limit for

sodium in Section 3.1.3

4.3.6 L(+) Lactic acid 0.2 g

4.3.7 Acetic acid 0.5 g

#### 4.4 Antioxidants

4.4.1 Mixed tocopherols concentrate } 300 mg/kg fat, singly or in

4.4.2  $\alpha$ -Tocopherol } combination

4.4.3 L-Ascorbyl palmitate 200 mg/kg fat

4.4.4 L-Ascorbic acid and its sodium and potassium salts 0.5 g/kg, expressed as ascorbic acid

and within the limit for sodium in Section 3.1.3

#### 4.5 Flavourings

4.5.1 Vanilla extract Limited by good manufacturing practice

4.5.2 Ethyl vanillin 7 mg

4.5.3 Vanillin 7 mg

#### 7. PACKAGING

The product shall be packed in containers which will safeguard the hygienic and other qualities of the food. If in ready-to-eat form, it shall be packed in hermetically sealed containers; nitrogen and carbon dioxide may be used as packing media.

**C. PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE STANDARD FOR PROCESSED CEREAL BASED FOODS FOR INFANTS AND YOUNG CHILDREN (CXS 74-1981)**

3.9 — Flavourings

— The following flavourings may be used:

- Natural fruit extracts and vanilla extract: — GMP
- Ethyl vanillin and vanillin: — 7 mg/100 g RTU

4. FOOD ADDITIVES

**4.1 Acidity regulators, anticaking agents, antioxidants, carriers, emulsifiers, packaging gases, raising agents and thickeners used in accordance with Tables 1 and 2 of the General Standard for Food Additives (CXS 192-1995) in food category 13.2 (Complementary foods for infants and young children) are acceptable for use in foods conforming to this standard.**

**4.2 Only the food additives listed in food category 13.2 (Complementary foods for infants and young children) of the CXS 192-1995** this Section or in the *Advisory Lists of Nutrient Compounds for Use in Foods for Special Dietary Uses intended for Infants and Children (CXG 10-1979)* may be present in the foods **conforming to** described in Section 2.1 of this Standard, as a result of carry-over from a raw material or other ingredient (including food additive) used to produce the food, subject to the following conditions:

- a) The amount of the food additive in the raw materials or other ingredients (including food additives) does not exceed the maximum level specified; and
- b) The food into which the food additive is carried over does not contain the food additive in greater quantity than would be introduced by the use of the raw materials or ingredients under good manufacturing practice, consistent with the provisions on carry-over in the Preamble of the *General Standard for Food Additives* (CXS 192-1995).

**4.3 Flavourings**

<b><u>Name of flavouring</u></b>	<b><u>Maximum use level</u></b>
<b><u>Natural fruit extracts and vanilla extract</u></b>	<b><u>GMP</u></b>
<b><u>Ethyl vanillin</u></b>	<b><u>70 mg/kg</u></b>
<b><u>Vanillin</u></b>	<b><u>70 mg/kg</u></b>

The flavouring used in products covered by this standard should comply with the *Guidelines for the Use of Flavourings* (CXG 66-2008).

The following additives are permitted in the preparation of processed cereal-based foods for infants and young children, as described in Section 2.1 of this Standard (in 100 g of product, ready for consumption prepared following manufacturer's instructions unless otherwise indicated):

<b>INS no.</b>		<b>Maximum level</b>
<b>Emulsifiers</b>		
322	Lecithins	1500 mg
471	Mono- and diglycerides	500 mg Singly or in combination
472a	Acetic and fatty acid esters of glycerol	
472b	Lactic and fatty acid esters of glycerol	
472c	Citric and fatty acid esters of glycerol	
<b>Acidity Regulators</b>		
500 ii	Sodium hydrogen carbonate	GMP
501 ii	Potassium hydrogen carbonate	GMP
170 i	Calcium carbonate	GMP
270	L(+) Lactic acid	GMP
330	Citric acid	GMP
260	Acetic acid	GMP
261	Potassium acetates	

262 i	Sodium acetate	
263	Calcium acetate	
296	Malic acid (DL) — L(+) form only	
325	Sodium lactate (solution) — L(+) form only	
326	Potassium lactate (solution) — L(+) form only	
327	Calcium lactate — L(+) form only	
331 i	Monosodium citrate	
331 ii	Trisodium citrate	
332 i	Monopotassium citrate	
332 ii	Tripotassium citrate	
333	Calcium citrate	
507	Hydrochloric acid	
524	Sodium hydroxide	
525	Potassium hydroxide	
526	Calcium hydroxide	
575	Glucose delta lactone	GMP
334	L(+) Tartaric acid — L(+) form only	500 mg
335 ii	Disodium tartrate	Singly or in combination
337	Potassium sodium L(+)tartrate L(+) form only	Tartrates as residue in biscuits and rusks
338	Orthophosphoric acid	Only for pH adjustment
339 i	Monosodium orthophosphate	440 mg
339 ii	Disodium orthophosphate	Singly or in combination
339 iii	Trisodium orthophosphate	as phosphorous
340 i	Monopotassium orthophosphate	
340 ii	Dipotassium orthophosphate	
340 iii	Tripotassium orthophosphate	
341 i	Monocalcium orthophosphate	
341 ii	Dicalcium orthophosphate	
341 iii	Tricalcium orthophosphate	
<b>Antioxidants</b>		
306	Mixed tocopherols concentrate	300 mg/kg fat or oil basis, Singly or in combination
307	Alpha-tocopherol	
304	L-Ascorbyl palmitate	200 mg/kg fat
300	L-Ascorbic acid	
301	Sodium ascorbate	50 mg, expressed as ascorbic acid
303	Potassium ascorbate	
302	Calcium ascorbate	20 mg, expressed as ascorbic acid
<b>Raising Agents</b>		
503 i	Ammonium carbonate	Limited by GMP
503 ii	Ammonium hydrogen carbonate	
500 i	Sodium carbonate	
500 ii	Sodium hydrogen carbonate	
<b>Thickeners</b>		

410	Carob bean gum	1000 mg singly or in combination
412	Guar gum	
414	Gum arabic	
415	Xanthan gum	
440	Pectins (Amidated and NonAmidated)	2000 mg in gluten-free cereal-based foods
1404	Oxidized starch	5000 mg Singly or in combination
1410	Monostarch phosphate	
1412	Distarch phosphate	
1413	Phosphated distarch phosphate	
1414	Acetylated distarch phosphate	
1422	Acetylated distarch adipate	
1420	Starch acetate esterified with acetic anhydride	
1450	Starch sodium octenyl succinate	
1451	Acetylated oxidized starch	
<b>Anticaking Agents</b>		
551	Silicon dioxide (amorphous)	200 mg for dry cereals only
<b>Packaging Gases</b>		
290	Carbon dioxide	GMP
941	Nitrogen	GMP



**D. PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE STANDARD FOR FOLLOW-UP FORMULA (CXS 156-1987)**

**4. FOOD ADDITIVES**

**4.1 Acidity regulators, antioxidants, emulsifiers, packaging gases and thickeners used in accordance with Tables 1 and 2 of the General Standard for Food Additives (CXS 192-1995) in food category 13.1.2 (Follow-up formulae) are acceptable for use in foods conforming to this standard.**

**4.2 Flavourings**

<u>Name of flavouring</u>	<u>Maximum use level</u>
<u>Natural Fruit Extracts</u>	<u>GMP</u>
<u>Vanilla extract</u>	<u>GMP</u>
<u>Ethyl vanillin</u>	<u>50 mg/kg</u>
<u>Vanillin</u>	<u>50 mg/kg</u>

**The flavouring used in products covered by this standard should comply with the *Guidelines for the Use of Flavourings* (CXG 66-2008).**

**4.3 Carry-Over Principle**

**Only the food additives listed in food category 13.1.2 (Follow-up formulae) of the CXS 192-1995 may be present in the foods conforming to this Standard, as a result of carry-over from a raw material or other ingredient (including food additive) used to produce the food, subject to the following conditions:**

- a) **The amount of the food additive in the raw materials or other ingredients (including food additives) does not exceed the maximum level specified; and**
- b) **The food into which the food additive is carried over does not contain the food additive in greater quantity than would be introduced by the use of the raw materials or ingredients under good manufacturing practice, consistent with the provisions on carry-over in the Preamble of the CXS 192-1995.**

The following additives are permitted:

\_\_\_\_\_ Maximum Level in 100 ml of \_\_\_\_\_  
 \_\_\_\_\_ Product Ready-for-Consumption

**4.1 Thickening Agents**

4.1.1 Guar gum	} 0.1 g
4.1.2 Locust bean gum	}
4.1.3 Distarch phosphate	} 0.5 g singly or in
4.1.4 Acetylated distarch phosphate	} combination in soy-based products only
4.1.5 Phosphated distarch phosphate	}
4.1.6 Acetylated distarch adipate	} 2.5 g singly or in combination in hydrolyzed protein and/or amino acid-based products only
4.1.7 Carrageenan	} 0.03 g singly or in combination in milk and soy-based products only
	}
	} 0.1 g singly or in combination in hydrolyzed protein and/or amino acid-based liquid products only
4.1.8 Pectins	1 g

**4.2 Emulsifiers**

4.2.1 Lecithin 0.5 g

4.2.2 Mono- and Diglycerides 0.4 g

### 4.3 pH-Adjusting Agents

4.3.1 Sodium hydrogen carbonate }

4.3.2 Sodium carbonate }

4.3.3 Sodium citrate }

4.3.4 Potassium hydrogen carbonate }

}

4.3.5 Potassium carbonate } Limited by Good

4.3.6 Potassium citrate } Manufacturing Practice

4.3.7 Sodium hydroxide } within the limits for sodium in

4.3.8 Potassium hydroxide } Section 3.2.6

4.3.9 Calcium hydroxide }

4.3.10 L (+) Lactic acid

4.3.11 L (+) Lactic acid } producing

cultures }

4.3.12 Citric acid }

### 4.4 Antioxidants

4.4.1 Mixed tocopherols } 3 mg singly or in

concentrate } combination

4.4.2  $\alpha$ -Tocopherol }

4.4.3 L-Ascorbyl palmitate } 5 mg singly or in

4.4.4 L-Ascorbic acid and } combination, expressed as its Na, Ca salts

} ascorbic acid (see Section 3.2.6)

### 4.5 Flavourings

4.5.1 Natural Fruit Extracts GMP

4.5.2 Vanilla extract GMP

4.5.3 Ethyl vanillin 5 mg

4.5.4 Vanillin 5 mg

### 4.6 Carry-Over Principle

Section 4.1 of the *General Standard for Food Additives* (CXS 192-1995) shall apply.

## 7. PACKAGING

7.1 The product shall be packed in containers which will safeguard the hygienic and other qualities of the food. When in liquid form, the product shall be packed in hermetically sealed containers; ~~nitrogen and carbon dioxide may be used as packing media.~~

**E. PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE STANDARD FOR FORMULA FOODS IN WEIGHT CONTROL DIETS (CXS 181-1991)**

## 4. FOOD ADDITIVES

~~Food additives cleared by the Joint FAO/WHO Expert Committee on Food Additives shall be permitted at levels not exceeding the equivalent of their Acceptable Daily Intake.~~

**Food additives used in accordance with Tables 1 and 2 of the General Standard for Food Additives (CXS 192-1995) in food category 13.4 (Dietetic formulae for sliming purposes and weight reduction) or listed in Table 3 are acceptable for use in foods conforming to this standard.**

## 7. PACKAGING

- 7.1** The product shall be packed in containers which will safeguard hygienic and other qualities of the food. When in liquid form, the product shall be thermally processed and packed in hermetically sealed containers to ensure sterility; ~~nitrogen and carbon dioxide may be used as packing media.~~

**F. PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE STANDARD FOR FORMULA FOR USE IN VERY LOW ENERGY DIETS FOR WEIGHT REDUCTION (CXS 203-1995)**

4. FOOD ADDITIVES

~~Food additives cleared by the Joint FAO/WHO Expert Committee on Food Additives shall be permitted at levels endorsed by the Committee on Food Additives and Contaminants.~~

**Food additives used in accordance with Tables 1 and 2 of the General Standard for Food Additives (CXS 192-1995) in food category 13.4 (Dietetic formulae for sliming purposes and weight reduction) or listed in Table 3 are acceptable for use in foods conforming to this standard.**

7. PACKAGING

7.1 The product shall be packed in containers which will safeguard hygienic and other qualities of the foods. When in liquid form, the product shall be thermally processed and packed in hermetically sealed containers to ensure sterility; ~~nitrogen and carbon dioxide may be used as packing media.~~

## **G. PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE GUIDELINES FOR READY TO USE THERAPEUTIC FOODS (CXG XXX-XXXX)**

The report of the 52<sup>nd</sup> session of the CCFA (para.72) states as follows;

“Based on the above considerations, CCFA52 agreed to the recommendation to endorse the food additive provisions in the guidelines for RUTF; and to include the guidelines for RUTF to the future Alignment work with the other CCNFSDU standards; and that the alignment working group would also consider the appropriate GSFA food category.”

EWG should consider two issues for the guidelines. Firstly, EWG considers the appropriate GSFA food category, and secondly, EWG considers amendments to the food additive provisions of the guidelines.

### **i) Consideration of appropriate GSFA food category**

#### **Scope and description of the guidelines**

The 42<sup>nd</sup> session of the CCNFSDU agreed to forward the Guidelines for Ready-to-Use Therapeutic Foods to CAC45 for adoption at Step 8. Scope of the guidelines are as follows;

The provisions of these guidelines apply to RUTF for children aged 6 to 59 months with severe acute malnutrition. Ready-to-Use Supplementary Foods (RUSF), micronutrient supplements<sup>2</sup>, processed cereal based foods<sup>3</sup>, formulated complementary foods for older infants and young children<sup>4</sup>, canned baby foods<sup>5</sup> are not covered by these guidelines.

<sup>2</sup>*Guidelines for Vitamin and Mineral Food Supplements (CXG 55-2005)*

<sup>3</sup>*Standard for Processed Cereal-Based Foods for Infants and Young Children (CXS 74-1981)*

<sup>4</sup>*Guidelines on Formulated Complementary Foods for Older Infants and Young Children (CXG 8-1991)*

<sup>5</sup>*Standard for Canned Baby Foods (CXS 73-1981)*

“Ready-to-Use Therapeutic Foods (RUTF)” is described in the guidelines as follows;

**Ready-to-Use Therapeutic Foods (RUTF)** are foods for special medical purposes and are high-energy and contain adequate protein and other essential nutrients for the dietary management of children from 6 to 59 months with severe acute malnutrition without medical complications with appetite. These foods should be soft or crushable and should be easy for children to eat without any prior preparation.

#### **Description of “Foods for special medical purposes”**

“Foods for special medical purposes” are described in the Standard for the labelling of and claims for foods for special medical purposes (CXS 180-1991) as follows;

***Foods for special medical purposes*** are a category of foods for special dietary uses which are specially processed or formulated and presented for the dietary management of patients and may be used only under medical supervision. They are intended for the exclusive or partial feeding of patients with limited or impaired capacity to take, digest, absorb or metabolize ordinary foodstuffs or certain nutrients contained therein, or who have other special medically-determined nutrient requirements, whose dietary management cannot be achieved only by modification of the normal diet, by other foods for special dietary uses, or by a combination of the two.

#### **Consideration of appropriate GSFA food category**

According to the scope and description of the guidelines, foods covered by the guidelines are categorized in food category 13.0. Taken the scope of the guidelines into consideration, foods covered by the guidelines are covered by food category 13.3 - Dietetic foods intended for special medical purposes (excluding products of food category 13.1), or food category 13.5 - Dietetic foods (e.g. supplementary foods for dietary use) excluding products of food categories 13.1- 13.4 and 13.6. Descriptors of food categories 13.3 and 13.5 are as follows;

##### 13.3 Dietetic foods intended for special medical purposes (excluding products of food category 13.1):

Foods for special dietary use that are specially processed or formulated and presented for the dietary management of patients and may be used only under medical supervision. They are intended for the exclusive or partial feeding of patients with limited or impaired capacity to take, digest, absorb or metabolize ordinary foods or certain nutrients contained therein, or who have other special medically-determined nutrient requirement, whose dietary management cannot be achieved only by modification of the normal diet, by other foods for special dietary uses, or by a combination of the two. ref 76 *Standard for the Labelling of and Claims for Foods for Special Medical Purposes* (CODEX STAN 180-1991).

13.5 Dietetic foods (e.g. supplementary foods for dietary use) excluding products of food categories 13.1 -13.4 and 13.6:

Products of high nutritional content, in liquid or solid form (e.g. protein bars), to be used by individuals as part of a balanced diet to provide supplemental nutrition. Products are not intended to be used for purposes of weight loss or as part of a medical regimen.

Description of the “Ready-to-Use Therapeutic Foods (RUTF)” clearly states that RUTF are foods for special medical purposes. Food category 13.3 covers foods for special medical purposes. Food category 13.5 does not cover products intended to be used as part of a medical regimen. Therefore, foods covered by RUTF may be categorized into food category 13.3.

The chair seeks the views from the EWG about the appropriate food category corresponding to RUTF. For the reasons provided above the Alignment chair proposes the most appropriate food category to be 13.3. The alignment work conducted has been performed for food category 13.3. However, the views of the EWG, with justifications, are sought.

Comments are received from Chile, US and ISDI. They agree that foods covered by RUTF are captured within food category 13.3.

**ii) Amendments to the food additive provisions of the guidelines**

**5.2.2 Food Additives**

**5.2.2.1 Antioxidants used in accordance with Tables 1 and 2 of the General Standard for Food Additives (CXS 192-1995) in food category 13.3 (Dietetic foods intended for special medical purposes (excluding products of food category 13.1)) and only certain acidity regulators, antioxidants, carriers, emulsifiers and packaging gases in Table 3 are acceptable for use in foods conforming to this standard.**

**5.2.2.2 Section 4.1 of the CXS 192-1995, referring to the conditions applying to carry-over of food additives from ingredients and raw materials into foods, shall apply.**

~~Only the food additives listed in this Section (Table A: Food Additives in RUTF Formulation) or in the Advisory Lists of Nutrient Compounds for Use in Foods for Special Dietary Uses Intended for Infants and Young Children (CXG 10-1979) may be present in the foods described in Section 4.1 of these Guidelines. Other than by direct addition, an additive may be present in RUTF as a result of carry-over from a raw material or other ingredient (including food additive) used to produce the food, subject to the following conditions:~~

~~a) The additive is acceptable for use in the raw materials or other ingredients (including food additives) according to the General Standard for Food Additives (CXS 192-1995);~~

~~b) The amount of the additive in the raw materials or other ingredients (including food additives) does not exceed the maximum use level specified in the General Standard for Food Additives (CXS 192-1995);~~

~~and~~

~~c) The food into which the additive is carried over does not contain the additive in greater quantity than would be introduced by the use of the raw materials or ingredients under proper technological conditions or good manufacturing practice, consistent with the provisions on carry-over in the Preamble of the General Standard for Food Additives (CXS 192-1995).~~

**Table A: Food Additives in RUTF Formulation**

Functional Class	Food Additive	International Numbering System (INS)	Maximum Use Level
Emulsifier	Mono- and di-glycerides of fatty acids	471	4000 mg/kg
	Citric and fatty acid esters of glycerol	472e	9000 mg/kg
	Lecithin	322(i)	5000 mg/kg
Antioxidant	Ascorbyl palmitate	304	10 mg/kg
	Tocopherol concentrate, mixed	307b	10 mg/kg
	Ascorbic acid, L-	300	GMP
Acidity regulator	Citric acid	330	GMP
Packaging gas	Nitrogen	941	GMP

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	Carbon dioxide	290	GMP
Carrier	Silicon dioxide, amorphous	551	10 mg/kg

## 2. PROPOSED AMENDMENTS TO TABLES 1, 2 AND 3 OF THE GSFA RELATING TO CCNFS DU COMMODITY STANDARDS

### A. PROPOSED AMENDMENTS TO TABLE 1

<b>ACESULFAME POTASSIUM:</b> INS: 950 Functional class: Flavour enhancer, Sweetener					
Food Category No	Food Category	Max level	Notes	Step/Year Adopted	Recommendation
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	500 mg/kg	188, <u>A</u>	2007	Endorse

<b>ACETIC ACID, GLACIAL:</b> INS: 260 Functional class: Acidity regulator, Preservative					
Food Category No	Food Category	Max level	Notes	Step/Year Adopted	Recommendation
13.2	Complementary foods for infants and young children	5000 mg/kg	238	2013	For information purposes only

<b>ACETIC AND FATTY ACID ESTERS OF GLYCEROL:</b> INS: 472a Functional class: Emulsifier, Sequestrant, Stabilizer					
Food Category No	Food Category	Max level	Notes	Step/Year Adopted	Recommendation
13.2	Complementary foods for infants and young children	5000 mg/kg	<del>239, 268,</del> <u>XS73</u>	2014	Endorse

<b>ACETYLATED DISTARCH ADIPATE:</b> INS: 1422 Functional class: Emulsifier, Stabilizer, Thickener					
Food Category No	Food Category	Max level	Notes	Step/Year Adopted	Recommendation
13.1.2	Follow-up formula	5000 mg/kg	<del>72, 150, 285 &amp; 292,</del> <u>381, U</u>	2014	Endorse
13.2	Complementary foods for infants and young children	50000 mg/kg	269, 270	2014	For information purposes only

<b>ACETYLATED DISTARCH PHOSPHATE:</b> INS: 1414 Functional class: Emulsifier, Stabilizer, Thickener					
Food Category No	Food Category	Max level	Notes	Step/Year Adopted	Recommendation
13.1.1	Infant formula	5000 mg/kg	<del>72, 150, 284 &amp; 292,</del> <u>381, U, D72</u>	2014	Endorse
13.1.2	Follow-up formula	5000 mg/kg	<del>72, 150, 285 &amp; 292,</del> <u>381, U</u>	2014	Endorse
13.1.3	Formulae for special medical purposes for	5000 mg/kg	<del>72, 150,</del> <u>284</u> &	2014	Endorse



	infants		292, <u>381</u> , <u>U, D72</u>		
13.2	Complementary foods for infants and young children	50000 mg/kg	269, 270	2014	For information purposes only

**ACETYLATED OXIDIZED STARCH:**  
INS: 1451 Functional class: Emulsifier, Stabilizer, Thickener

Food Category No	Food Category	Max level	Notes	Step/Year Adopted	Recommendation
13.2	Complementary foods for infants and young children	50000 mg/kg	<del>239, 269</del> , <u>XS73</u>	2014	Endorse

**ADVANTAME:**  
INS: 950 Functional class: Flavour enhancer, Sweetener

Food Category No	Food Category	Max level	Notes	Step/Year Adopted	Recommendation
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	10 mg/kg	<u>A</u>	Step 2	Maintain at Step 2

**ALLURA RED AC:**  
INS: 129 Functional class: Colour

Food Category No	Food Category	Max level	Notes	Step/Year Adopted	Recommendation
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	50 mg/kg	<u>A</u>	2009	Endorse

**AMMONIUM CARBONATE:**  
INS: 503(i) Functional class: Acidity regulator, Raising agent

Food Category No	Food Category	Max level	Notes	Step/Year Adopted	Recommendation
13.2	Complementary foods for infants and young children	GMP	<del>239, 248</del> , <u>XS73</u>	2013	Endorse

**AMMONIUM HYDROGEN CARBONATE:**  
INS: 503(ii) Functional class: Acidity regulator, Raising agent

Food Category No	Food Category	Max level	Notes	Step/Year Adopted	Recommendation
13.2	Complementary foods for infants and young children	GMP	<del>239, 248</del> , <u>XS73</u>	2013	Endorse

**ANNATTO EXTRACTS, BIXIN-BASED:**  
INS: 160b(i) Functional class: Colour

Food Category No	Food Category	Max level	Notes	Step/Year Adopted	Recommendation
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13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	20 mg/kg	8, <u>A</u>	Step 4	Maintain at Step 4
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**ANNATTO EXTRACTS, NOR BIXIN-BASED:**  
**INS: 160b(ii) Functional class: Acidity regulator, Raising agent**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted	Recommendation
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	10 mg/kg	185, <u>A</u>	Step 4	Maintain at Step 4

**ASCORBIC ACID, L-:**  
**INS: 300 Functional class: Acidity regulator, Antioxidant, Flour treatment agent, Sequestrant**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted	Recommendation
13.1.2	Follow-up formula	50 mg/kg	<del>72, 242 &amp; 315,</del> <u>381, U</u>	2015	Endorse
13.2	Complementary foods for infants and young children	500 mg/kg	242	2013	For information purposes only

**ASCORBYL ESTERS:**  
**INS: 304 Functional class: Antioxidant**  
**INS: 305 Functional class: Antioxidant**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted	Recommendation
13.1.1	Infant formulae	10 mg/kg	<del>72, 187,</del> <u>381, U</u>	2019	Endorse
13.1.2	Follow-up formula	50 mg/kg	<del>72, 187, 315,</del> <u>381, U</u>	2019	Endorse
13.1.3	Formulae for special medical purposes for infants	10 mg/kg	<del>72, 187,</del> <u>381, U</u>	2019	Endorse
13.2	Complementary foods for infants and young children	200 mg/kg	15, 187	2018	For information purposes only
<u>13.3</u>	<u>Dietetic foods intended for special medical purposes (excluding products of food category 13.1)</u>	<u>10 mg/kg</u>	<u>187, B</u>		<u>Adopt</u>

**ASPARTAME:**  
**INS: 951 Functional class: Flavour enhancer, Sweetener**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted	Recommendation
13.3	Dietetic foods intended for special medical purposes (excluding products of food category	1000 mg/kg	191, <u>A</u>	2007	Endorse

	13.1)				
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<b>ASPARTAME-ACESULFAME SALT:</b> INS: 962 Functional class: Flavour enhancer, Sweetener					
Food Category No	Food Category	Max level	Notes	Step/Year Adopted	Recommendation
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	500 mg/kg	113, <u>A</u>	2012	Endorse

<b>AZORUBINE (CARMOISINE):</b> INS: 122 Functional class: Colour					
Food Category No	Food Category	Max level	Notes	Step/Year Adopted	Recommendation
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	50 mg/kg	<u>A</u>	Step 7	Maintain at Step 7

<b>BENZOATES:</b> INS: 210-213 Functional class: Preservative					
Food Category No	Food Category	Max level	Notes	Step/Year Adopted	Recommendation
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	1500 mg/kg	13, <u>A</u>	2003	Endorse

<b>BRILLIANT BLACK (BLACK PN):</b> INS: 151 Functional class: Colour					
Food Category No	Food Category	Max level	Notes	Step/Year Adopted	Recommendation
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	50 mg/kg	<u>A</u>	Step 7	Maintain at Step 7

<b>BRILLIANT BLUE FCF:</b> INS: 133 Functional class: Colour					
Food Category No	Food Category	Max level	Notes	Step/Year Adopted	Recommendation
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	50 mg/kg	<u>A</u>	2005	Endorse

<b>BROWN HT:</b> INS: 155 Functional class: Colour					
Food	Food Category	Max	Notes	Step/Year	Recommendation

Category No		level		Adopted	
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	50 mg/kg	<u>A</u>	Step 7	Maintain at Step 7

<b>CALCIUM ACETATE:</b> INS: 263 Functional class: Acidity regulator, Preservative, Stabilizer					
Food Category No	Food Category	Max level	Notes	Step/Year Adopted	Recommendation
13.2	Complementary foods for infants and young children	GMP	<del>239</del> <u>XS73</u>	2013	Endorse

<b>CALCIUM ASCORBATE:</b> INS: 302 Functional class: Antioxidant					
Food Category No	Food Category	Max level	Notes	Step/Year Adopted	Recommendation
13.1.2	Follow-up formulae	50 mg/kg	<del>70, 72, 315, 317, 381, U</del>	2015	Endorse
13.2	Complementary foods for infants and young children	200 mg/kg	<del>239, 317, XS73</del>	2015	Endorse

<b>CALCIUM CARBONATE:</b> INS:170(i) Functional class: Acidity regulator, Anticaking agent, Colour, Firming agent, Flour treatment agent, Stabilizer					
Food Category No	Food Category	Max level	Notes	Step/Year Adopted	Recommendation
13.2	Complementary foods for infants and young children	GMP		2013	For information purposes only

<b>CALCIUM HYDROXIDE:</b> INS:526 Functional class: Acidity regulator, Firming agent					
Food Category No	Food Category	Max level	Notes	Step/Year Adopted	Recommendation
13.1.1	Infant formulae	2000 mg/kg	55, <del>72</del> <u>381, U</u>	2013	Endorse
13.1.2	Follow-up formulae	GMP	<del>72</del> <u>381, U</u>	2013	Endorse
13.1.3	Formulae for special medical purposes for infants	2000 mg/kg	55, <del>72</del> <u>381, U</u>	2013	Endorse
13.2	Complementary foods for infants and young children	GMP	<del>239</del> <u>XS73</u>	2013	Endorse

<b>CALCIUM LACTATE:</b> INS:327 Functional class: Acidity regulator, Emulsifying salt, Firming agent, Flour treatment agent, Thickener					
Food Category No	Food Category	Max level	Notes	Step/Year Adopted	Recommendation

13.2	Complementary foods for infants and young children	GMP	83, 239 <del>XS73</del>	2013	Endorse
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<b>CARAMEL II - SULFITE:</b> <b>INS:150b Functional class: Colour</b>					
Food Category No	Food Category	Max level	Notes	Step/Year Adopted	Recommendation
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	20000 mg/kg	<u>A</u>	Step 4	Maintain at Step 4

<b>CARAMEL III - AMMONIA CARAMEL:</b> <b>INS:150c Functional class: Colour</b>					
Food Category No	Food Category	Max level	Notes	Step/Year Adopted	Recommendation
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	20000 mg/kg	<u>A</u>	2010	Endorse

<b>CARAMEL IV - SULFITE AMMONIA CARAMEL:</b> <b>INS:150d Functional class: Colour</b>					
Food Category No	Food Category	Max level	Notes	Step/Year Adopted	Recommendation
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	20000 mg/kg	<u>A</u>	2009	Endorse

<b>CARMINES:</b> <b>INS:120 Functional class: Colour</b>					
Food Category No	Food Category	Max level	Notes	Step/Year Adopted	Recommendation
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	50 mg/kg	178, <u>A</u>	2005	Endorse

<b>CAROTENAL, BETA-APO-8'-:</b> <b>INS:160e Functional class: Colour</b>					
Food Category No	Food Category	Max level	Notes	Step/Year Adopted	Recommendation
<u>13.3</u>	<u>Dietetic foods intended for special medical purposes (excluding products of food category 13.1)</u>	<u>50 mg/kg</u>	<u>A</u>		<u>Pending until the discussion on this provision is finalized</u>

<b>CAROTENES, BETA-, VEGETABLE:</b> <b>INS:160a(ii) Functional class: Colour</b>					
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Food Category No	Food Category	Max level	Notes	Step/Year Adopted	Recommendation
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	600 mg/kg	<u>A</u>	2005	<u>Pending until the discussion on this provision is finalized</u>

**CAROTENOIDS:**  
**INS:160a(i), a(iii), a(iv), e, f** Functional class: Colour

Food Category No	Food Category	Max level	Notes	Step/Year Adopted	Recommendation
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	50 mg/kg	<u>A</u>	2009	<u>Pending until the discussion on this provision is finalized</u>

**CARBON DIOXIDE:**  
**INS:290** Functional class: Carbonating agent, Foaming agent, Packaging gas, Preservative, Propellant

Food Category No	Food Category	Max level	Notes	Step/Year Adopted	Recommendation
13.1.1	Infant formulae	GMP	59	2015	For information purposes only
<u>13.1.2</u>	<u>Follow up formulae</u>	<u>GMP</u>	<u>59</u>		<u>Adopt</u>
13.1.3	Formulae for special medical purposes for infants	GMP	59	2015	For information purposes only
13.2	Complementary foods for infants and young children	GMP	59	2015	For information purposes only

**CAROB BEAN GUM:**  
**INS:410** Functional class: Emulsifier, Stabilizer, Thickener

Food Category No	Food Category	Max level	Notes	Step/Year Adopted	Recommendation
13.1.1	Infant formulae	1000 mg/kg	<del>72381, U</del>	2014	Endorse
13.1.2	Follow up formulae	1000 mg/kg	<del>72381, U</del>	2014	Endorse
13.1.3	Formulae for special medical purposes for infants	1000 mg/kg	<del>72381, U</del>	2014	Endorse
13.2	Complementary foods for infants and young children	2000 mg/kg	271, 272	2014	For information purposes only

**CARRAGEENAN:**  
**INS:407** Functional class: Bulking agent, Carrier, Emulsifier, Gelling agent, Glazing agent, Humectant, Stabilizer, Thickener

Food Category No	Food Category	Max level	Notes	Step/Year Adopted	Recommendation
13.1.1	Infant formulae	300 mg/kg	<del>379, 381, A72, U</del>	2016	Endorse

13.1.2	Follow up formulae	300 mg/kg	<del>72, 151, 328, 329,</del> <b>381, U</b>	2015	Endorse
13.1.3	Formulae for special medical purposes for infants	<del>4000</del> <b>300</b> mg/kg	<del>379, 381,</del> <b>A72, U</b>	2016	Endorse

<b>CITRIC ACID:</b> INS:330 Functional class: Acidity regulator, Antioxidant, Colour retention agent, Sequestrant					
Food Category No	Food Category	Max level	Notes	Step/Year Adopted	Recommendation
13.1.1	Infant formulae	GMP	<del>72, 381,</del> <b>U</b>	2015	Endorse
13.1.2	Follow up formulae	GMP	<del>72, 381,</del> <b>U</b>	2013	Endorse
13.1.3	Formulae for special medical purposes for infants	GMP	<del>72, 381,</del> <b>U</b>	2015	Endorse
13.2	Complementary foods for infants and young children	5000 mg/kg	238	2013	For information purposes only

<b>CITRIC AND FATTY ACID ESTERS OF GLYCEROL:</b> INS:472c Functional class: Antioxidant, Emulsifier, Flour treatment agent, Sequestrant, Stabilizer					
Food Category No	Food Category	Max level	Notes	Step/Year Adopted	Recommendation
<del>13.1</del>	<del>Infant formulae, follow up formulae, and formulae for special medical purposes for infants</del>	<del>9000</del> mg/kg	<del>380, 381</del>	<del>2016</del>	<del>Revoke</del>
<b>13.1.1</b>	<b>Infant formulae</b>	<b>9000</b> mg/kg	<b>380, 381,</b> <b>U</b>		<b>Adopt</b>
<b>13.1.3</b>	<b>Formulae for special medical purposes for infants</b>	<b>9000</b> mg/kg	<b>380, 381,</b> <b>U</b>		<b>Adopt</b>
13.2	Complementary foods for infants and young children	5000 mg/kg	<del>239, 268,</del> <b>XS73</b>	2014	Endorse

<b>CURCUMIN:</b> INS:100(i) Functional class: Colour					
Food Category No	Food Category	Max level	Notes	Step/Year Adopted	Recommendation
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	50 mg/kg	<b>A</b>	Step 7	Maintain at Step 7

<b>CYCLAMATES:</b> INS: 952(i), (ii), (iv) Functional class: Sweetener					
Food Category No	Food Category	Max level	Notes	Step/Year Adopted	Recommendation
13.3	Dietetic foods intended for special medical purposes (excluding	400 mg/kg	17, <b>A</b>	2007	Endorse

	products of food category 13.1)				
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**DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL:**  
**INS: 472e Functional class: Emulsifier, Sequestrant, Stabilizer**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted	Recommendation
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	5000 mg/kg	<u>A</u>	2005	Endorse

**DISTARCH PHOSPHATE:**  
**INS: 1412 Functional class: Emulsifier, Stabilizer, Thickener**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted	Recommendation
13.1.1	Infant formulae	5000 mg/kg	<del>72-150, 284 &amp; 292, <u>381, U, D72</u></del>	2014	Endorse
13.1.2	Follow up formulae	5000 mg/kg	<del>72-150, 285 &amp; 292, <u>381, U</u></del>	2014	Endorse
13.1.3	Formulae for special medical purposes for infants	5000 mg/kg	<del>72-150, <u>284 &amp; 292, 381, U, D72</u></del>	2014	Endorse
13.2	Complementary foods for infants and young children	50000 mg/kg	269, 270	2014	For information purposes only

**GLUCONO DELTA-LACTONE:**  
**INS: 575 Functional class: Acidity regulator, Raising agent, Sequestrant**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted	Recommendation
13.2	Complementary foods for infants and young children	GMP	<u>XS73</u>	2013	Endorse

**GRAPE SKIN EXTRACT:**  
**INS: 163(ii) Functional class: Colour**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted	Recommendation
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	250 mg/kg	181, <u>A</u>	2009	Endorse

**GUAR GUM:**  
**INS: 412 Functional class: Emulsifier, Stabilizer, Thickener**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted	Recommendation
13.1.1	Infant formulae	1000 mg/kg	14, <del>72,</del> <u>381, U</u>	2014	Endorse



13.1.2	Follow up formulae	1000 mg/kg	<del>72,</del> <b>381, U</b>	2014	Endorse
13.1.3	Formulae for special medical purposes for infants	1000 mg/kg	14, <del>72,</del> <b>381, U</b>	2014	Endorse
13.2	Complementary foods for infants and young children	2000 mg/kg	271, 272	2014	For information purposes only

**GUM ARABIC (ACACIA GUM):****INS: 414 Functional class: Bulking agent, Carrier, Emulsifier, Glazing agent, Stabilizer, Thickener**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted	Recommendation
<u>13.1.1</u>	<u>Infant formulae</u>	<u>10 mg/kg</u>	<u>381, F72, U</u>		Adopt
<u>13.1.2</u>	<u>Follow up formulae</u>	<u>10 mg/kg</u>	<u>381, F72, U</u>		Adopt
<u>13.1.3</u>	<u>Formulae for special medical purposes for infants</u>	<u>10 mg/kg</u>	<u>381, F72, U</u>		Adopt
13.2	Complementary foods for infants and young children	10000 mg/kg	<del>239,</del> 273, <del>A74,</del> <del>XS73</del>	2014	Endorse

**HYDROCHLORIC ACID:****INS: 507 Functional class: Acidity regulator**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted	Recommendation
13.2	Complementary foods for infants and young children	GMP	<del>239</del> <b>XS73</b>	2013	Endorse

**HYDROXYPROPYL STARCH:****INS: 1440 Functional class: Emulsifier, Stabilizer, Thickener**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted	Recommendation
13.1.1	Infant formulae	5000 mg/kg	<del>72,</del> 150, 284, 292, <b>381, U</b>	2014	Endorse
13.1.3	Formulae for special medical purposes for infants	5000 mg/kg	<del>72,</del> 150, <del>284,</del> 292, <b>381, U</b>	2014	Endorse
13.2	Complementary foods for infants and young children	60000 mg/kg	<del>237,</del> 276, <b>XS74</b>	2014	Endorse

**INDIGOTINE (INDIGO CARMINE):****INS: 132 Functional class: Colour**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted	Recommendation
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	50 mg/kg	<u>A</u>	2009	Endorse

<b>ISOMALT (HYDROGENATED ISOMALTULOSE):</b> INS: 953 Functional class: Anticaking agent, Bulking agent, Glazing agent, Stabilizer, Sweetener, Thickener					
Food Category No	Food Category	Max level	Notes	Step/Year Adopted	Recommendation
13.2	Complementary foods for infants and young children	100000 mg/kg	<u>XS73</u> , <u>XS74</u>	Step 4	Maintain at Step 4

<b>LACTIC ACID, L-, D- and DL-:</b> INS: 270 Functional class: Acidity regulator					
Food Category No	Food Category	Max level	Notes	Step/Year Adopted	Recommendation
13.1.1	Infant formulae	GMP	<del>72, 83,</del> <u>381, U</u>	2015	Endorse
13.1.2	Follow-up formulae	GMP	<del>72, 83,</del> <u>381, U</u>	2013	Endorse
13.1.3	Formulae for special medical purposes for infants	GMP	<del>72, 83,</del> <u>381, U</u>	2015	Endorse
13.2	Complementary foods for infants and young children	2000 mg/kg	83, 238	2013	For information purposes only

<b>LACTIC AND FATTY ACID ESTERS OF GLYCEROL:</b> INS: 472b Functional class: Emulsifier, Sequestrant, Stabilizer					
Food Category No	Food Category	Max level	Notes	Step/Year Adopted	Recommendation
13.2	Complementary foods for infants and young children	5000 mg/kg	<del>239, 268,</del> <u>XS73</u>	2014	Endorse

<b>LACTITOL:</b> INS: 966 Functional class: Emulsifier, Sweetener, Thickener					
Food Category No	Food Category	Max level	Notes	Step/Year Adopted	Recommendation
13.2	Complementary foods for infants and young children	GMP	<u>XS73</u> , <u>XS74</u>	Step 7	Maintain at Step 7

<b>LECITHIN:</b> INS: 322(i) Functional class: Antioxidant, Emulsifier					
Food Category No	Food Category	Max level	Notes	Step/Year Adopted	Recommendation
13.1.1	Infant formulae	5000 mg/kg	<del>72</del> <u>381</u> , <u>B72, U</u>	2014	Endorse
13.1.2	Follow-up formulae	5000 mg/kg	<del>72</del> <u>381, U</u>	2014	Endorse
13.1.3	Formulae for special medical purposes for infants	5000 mg/kg	<del>72</del> <u>381</u> , <u>B72, U</u>	2014	Endorse
13.2	Complementary foods for infants and young children	5000 mg/kg	271, 274	2014	For information purposes only

<b>LUTEIN FROM TAGETES ERECTA:</b> INS: 161b(i) Functional class: Acidity regulator, Sequestrant					
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Food Category No	Food Category	Max level	Notes	Step/Year Adopted	Recommendation
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	50 mg/kg	<u>A</u>	Step 4	Maintain at Step 4

**MALIC ACID, DL-:**  
INS: 296 Functional class: Acidity regulator, Sequestrant

Food Category No	Food Category	Max level	Notes	Step/Year Adopted	Recommendation
13.2	Complementary foods for infants and young children	GMP	<del>23983</del> , <u>XS73</u>	2013	Endorse

**MALTITOL:**  
INS: 965(i) Functional class: Bulking agent, Emulsifier, Humectant, Stabilizer, Sweetener, Thickener

Food Category No	Food Category	Max level	Notes	Step/Year Adopted	Recommendation
13.2	Complementary foods for infants and young children	GMP	<u>XS73</u> , <u>XS74</u>	Step 7	Maintain at Step 7

**MALTITOL SYRUP:**  
INS: 965(ii) Functional class: Bulking agent, Emulsifier, Humectant, Stabilizer, Sweetener, Thickener

Food Category No	Food Category	Max level	Notes	Step/Year Adopted	Recommendation
13.2	Complementary foods for infants and young children	GMP	<u>XS73</u> , <u>XS74</u>	Step 7	Maintain at Step 7

**MANNITOL:**  
INS: 421 Functional class: Anticaking agent, Bulking agent, Humectant, Stabilizer, Sweetener, Thickener

Food Category No	Food Category	Max level	Notes	Step/Year Adopted	Recommendation
13.1.1	<u>Infant formulae</u>	<u>10 mg/kg</u>	<u>381, F72, U</u>		Adopt
13.1.2	<u>Follow-up formula</u>	<u>10 mg/kg</u>	<u>381, F72, U</u>		Adopt
13.1.3	<u>Formulae for special medical purposes for infants</u>	<u>10 mg/kg</u>	<u>381, F72, U</u>		Adopt
13.2	<u>Complementary foods for infants and young children</u>	<u>10 mg/kg</u>	<u>XS73, A74</u>		Adopt

**MONO- AND DI-GLYCERIDES OF FATTY ACIDS:**  
INS: 471 Functional class: Antifoaming agent, Emulsifier, Glazing agent, Stabilizer

Food Category No	Food Category	Max level	Notes	Step/Year Adopted	Recommendation
13.1.1	Infant formulae	4000 mg/kg	<del>72381</del> , <u>B72, U</u>	2014	Endorse

13.1.2	Follow-up formulae	4000 mg/kg	<del>72381, U</del>	2014	Endorse
13.1.3	Formulae for special medical purposes for infants	4000 mg/kg	<del>72381, B72, U</del>	2014	Endorse
13.2	Complementary foods for infants and young children	5000 mg/kg	268, 275	2014	For information purposes only

**MONOSTARCH PHOSPHATE:**  
**INS: 1410 Functional class: Emulsifier, Stabilizer, Thickener**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted	Recommendation
13.2	Complementary foods for infants and young children	50000 mg/kg	<del>239, 269, XS73</del>	2014	Endorse

**NEOTAME:**  
**INS: 961 Functional class: Flavour enhancer, Sweetener**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted	Recommendation
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	33 mg/kg	<u>A</u>	2007	Endorse

**NITROGEN:**  
**INS: 941 Functional class: Foaming agent, Packaging gas, Propellant**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted	Recommendation
13.1.1	Infant formulae	GMP	59	2015	For information purposes only
<u>13.1.2</u>	<u>Follow-up formulae</u>	<u>GMP</u>	<u>59</u>		<u>Adopt</u>
13.1.3	Formulae for special medical purposes for infants	GMP	59	2015	For information purposes only
13.2	Complementary foods for infants and young children	GMP	59	2015	For information purposes only

**OXIDIZED STARCH:**  
**INS: 1404 Functional class: Emulsifier, Stabilizer, Thickener**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted	Recommendation
13.2	Complementary foods for infants and young children	50000 mg/kg	<del>239, 269, XS73</del>	2014	Endorse

**PECTINS:**  
**INS: 440 Functional class: Emulsifier, Gelling agent, Glazing agent, Stabilizer, Thickener**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted	Recommendation
13.1.2	Follow-up formulae	10000 mg/kg	<del>72381, U</del>	2014	Endorse

13.1.3	Formulae for special medical purposes for infants	2000 mg/kg	14, <del>72</del> <b>381, U</b>	2021	Endorse
13.2	Complementary foods for infants and young children	10000 mg/kg	273, 282, 283	2014	For information purposes only

<b>PHOSPHATED DISTARCH PHOSPHATE:</b>					
<b>INS: 1413 Functional class: Emulsifier, Stabilizer, Thickener</b>					
<b>Food Category No</b>	<b>Food Category</b>	<b>Max level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>	<b>Recommendation</b>
13.1.1	Infant formulae	5000 mg/kg	<del>72</del> , 150, 284, 292, <b>381, U, D72</b>	2014	Endorse
13.1.2	Follow-up formulae	5000 mg/kg	<del>72</del> , 150, 285, 292, <b>381, U</b>	2014	Endorse
13.1.3	Formulae for special medical purposes for infants	5000 mg/kg	<del>72</del> , 150, <del>284</del> , 292, <b>381, U, D72</b>	2014	Endorse
13.2	Complementary foods for infants and young children	50000 mg/kg	269, 270	2014	For information purposes only

<b>PHOSPHATES:</b>					
<b>INS: 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</b>					
<b>Functional class: Acidity regulator, Antioxidant, Emulsifier, Emulsifying salt, Firming agent, Flour treatment agent, Humectant, Preservative, Raising agent, Sequestrant, Stabilizer, Thickener</b>					
<b>Food Category No</b>	<b>Food Category</b>	<b>Max level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>	<b>Recommendation</b>
<u>13.1.1</u>	<u>Infant formulae</u>	<u>450 mg/kg</u>	<u>33, 230, 381, C72, D72, U</u>		<u>Adopt</u>
<u>13.1.3</u>	<u>Formulae for special medical purposes for infants</u>	<u>450 mg/kg</u>	<u>33, 230, 381, C72, D72, U</u>		<u>Adopt</u>
13.2	Complementary foods for infants and young children	4400 mg/kg	33, 230, <b>XS73</b>	2012	Endorse
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	2200 mg/kg	33, <b>A</b>	2009	Endorse

<b>POLYDIMETHYLSILOXANE:</b>					
<b>INS: 900a Functional class: Anticaking agent, Antifoaming agent, Emulsifier</b>					
<b>Food Category No</b>	<b>Food Category</b>	<b>Max level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>	<b>Recommendation</b>
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	50 mg/kg	<b>A</b>	2004	Endorse

<b>POLYGLYCEROL ESTERS OF FATTY ACIDS:</b> <b>INS: 475 Functional class: Emulsifier, Stabilizer</b>					
<b>Food Category No</b>	<b>Food Category</b>	<b>Max level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>	<b>Recommendation</b>
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	1000 mg/kg	<u>A</u>	2018	Endorse

<b>POLYSORBATES:</b> <b>INS: 432-436 Functional class: Emulsifier, Stabilizer</b>					
<b>Food Category No</b>	<b>Food Category</b>	<b>Max level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>	<b>Recommendation</b>
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	1000 mg/kg	<u>A</u>	2005	Endorse

<b>PONCEAU 4R (COCHINEAL RED A):</b> <b>INS: 124 Functional class: Colour</b>					
<b>Food Category No</b>	<b>Food Category</b>	<b>Max level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>	<b>Recommendation</b>
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	50 mg/kg	<u>A</u>	2008	Endorse

<b>POTASSIUM ACETATE:</b> <b>INS: 261(i) Functional class: Acidity regulator, Preservative</b>					
<b>Food Category No</b>	<b>Food Category</b>	<b>Max level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>	<b>Recommendation</b>
13.2	Complementary foods for infants and young children	GMP	<del>239</del> <u>XS73</u>	2013	Endorse

<b>POTASSIUM CARBONATE:</b> <b>INS: 501(i) Functional class: Acidity regulator, Stabilizer</b>					
<b>Food Category No</b>	<b>Food Category</b>	<b>Max level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>	<b>Recommendation</b>
13.1.1	Infant formulae	2000 mg/kg	55, <del>72</del> <u>381, U</u>	2013	Endorse
13.1.2	Follow-up formulae	GMP	<del>72</del> <u>381, U</u>	2013	Endorse
13.1.3	Formulae for special medical purposes for infants	2000 mg/kg	55, <del>72</del> <u>381, U</u>	2013	Endorse

<b>POTASSIUM DIHYDROGEN CITRATE:</b> <b>INS: 332(i) Functional class: Acidity regulator, Emulsifying salt, Sequestrant, Stabilizer</b>					
<b>Food Category No</b>	<b>Food Category</b>	<b>Max level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>	<b>Recommendation</b>
13.1.1	Infant formulae	GMP	55, <del>72</del> <u>381, U</u>	2014	Endorse

13.1.2	Follow-up formulae	GMP	<del>72</del> <b>381, U</b>	2013	Endorse
13.1.3	Formulae for special medical purposes for infants	GMP	55, <del>72</del> <b>381, U</b>	2014	Endorse
13.2	Complementary foods for infants and young children	GMP	<del>239</del> <b>XS73</b>	2013	Endorse

**POTASSIUM HYDROGEN CARBONATE:****INS: 501(ii) Functional class: Acidity regulator, Raising agent, Stabilizer**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted	Recommendation
13.1.1	Infant formulae	2000 mg/kg	55, <del>72</del> <b>381, U</b>	2013	Endorse
13.1.2	Follow-up formulae	GMP	<del>72</del> <b>381, U</b>	2013	Endorse
13.1.3	Formulae for special medical purposes for infants	2000 mg/kg	55, <del>72</del> <b>381, U</b>	2013	Endorse
13.2	Complementary foods for infants and young children	GMP		2013	For information purposes only

**POTASSIUM HYDROXIDE:****INS: 525 Functional class: Acidity regulator**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted	Recommendation
13.1.1	Infant formulae	2000 mg/kg	55, <del>72</del> <b>381, U</b>	2013	Endorse
13.1.2	Follow-up formulae	GMP	<del>72</del> <b>381, U</b>	2013	Endorse
13.1.3	Formulae for special medical purposes for infants	2000 mg/kg	55, <del>72</del> <b>381, U</b>	2013	Endorse
13.2	Complementary foods for infants and young children	GMP	<del>239</del> <b>XS73</b>	2013	Endorse

**POTASSIUM LACTATE:****INS: 326 Functional class: Acidity regulator, Antioxidant, Emulsifier, Humectant**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted	Recommendation
13.2	Complementary foods for infants and young children	GMP	83, <del>239</del> <b>XS73</b>	2013	Endorse

**PROPYLENE GLYCOL ALGINATE:****INS: 405 Functional class: Bulking agent, Carrier, Emulsifier, Foaming agent, Gelling agent, Stabilizer, Thickener**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted	Recommendation
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	1200 mg/kg	<b>A</b>	2018	Endorse

<b>PROPYLENE GLYCOL ESTERS OF FATTY ACIDS:</b> <b>INS: 477 Functional class: Emulsifier</b>					
<b>Food Category No</b>	<b>Food Category</b>	<b>Max level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>	<b>Recommendation</b>
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	5000 mg/kg	<u>A</u>	2001	Endorse

<b>QUINOLINE YELLOW:</b> <b>INS: 104 Functional class: Colour</b>					
<b>Food Category No</b>	<b>Food Category</b>	<b>Max level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>	<b>Recommendation</b>
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	50 mg/kg	<u>A</u>	Step 7	Maintain at Step 7

<b>RIBOFLAVINS:</b> <b>INS: 101(i),(ii), (iii) Functional class: Colour</b>					
<b>Food Category No</b>	<b>Food Category</b>	<b>Max level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>	<b>Recommendation</b>
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	300 mg/kg	<u>A</u>	2005	Endorse

<b>SACCHARINS:</b> <b>INS: 954(i)-(iv) Functional class: Sweetener</b>					
<b>Food Category No</b>	<b>Food Category</b>	<b>Max level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>	<b>Recommendation</b>
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	200 mg/kg	<u>A</u>	2007	Endorse

<b>SILICON DIOXIDE, AMORPHOUS:</b> <b>INS: 551 Functional class: Anticaking agent, Antifoaming agent, Carrier</b>					
<b>Food Category No</b>	<b>Food Category</b>	<b>Max level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>	<b>Recommendation</b>
<u>13.1.1</u>	<u>Infant formulae</u>	<u>10 mg/kg</u>	<u>381, F72, U</u>		<u>Adopt</u>
<u>13.1.2</u>	<u>Follow-up formulae</u>	<u>10 mg/kg</u>	<u>381, F72, U</u>		<u>Adopt</u>
<u>13.1.3</u>	<u>Formulae for special medical purposes for infants</u>	<u>10 mg/kg</u>	<u>381, F72, U</u>		<u>Adopt</u>
13.2	Complementary foods for infants and young children	2000 mg/kg	65, 318, <u>A74, XS73</u>	2015	Endorse

<b>SODIUM ACETATE:</b> <b>INS: 262(i) Functional class: Acidity regulator, Preservative, Sequestrant</b>					
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Food Category No	Food Category	Max level	Notes	Step/Year Adopted	Recommendation
13.2	Complementary foods for infants and young children	GMP	239, 319, 320, <b>XS73</b>	2015	Endorse

**SODIUM ASCORBATE:**  
INS: 301 Functional class: Antioxidant

Food Category No	Food Category	Max level	Notes	Step/Year Adopted	Recommendation
<b>13.1.1</b>	<b>Infant formulae</b>	<b>75 mg/kg</b>	<b>83, 381, H72, U, D72</b>		<b>Adopt</b>
13.1.2	Follow-up formulae	50 mg/kg	70, 72, 315, 316 <sub>1</sub> , <b>317, 381, A156, U</b>	2015	Endorse
<b>13.1.3</b>	<b>Formulae for special medical purposes for infants</b>	<b>75 mg/kg</b>	<b>83, 381, H72, U, D72</b>		<b>Adopt</b>
13.2	Complementary foods for infants and young children	500 mg/kg	317, 319, 320, <b>C74</b>	2015	Endorse

**SODIUM CARBONATE:**  
INS: 500(i) Functional class: Acidity regulator, Anticaking agent, Emulsifying salt, Raising agent, Stabilizer, Thickener

Food Category No	Food Category	Max level	Notes	Step/Year Adopted	Recommendation
13.1.1	Infant formulae	2000 mg/kg	55, <del>72</del> <b>381, U</b>	2013	Endorse
13.1.2	Follow-up formulae	GMP	<del>72, 316</del> <sub>1</sub> , <b>381, U</b>	2015	Endorse
13.1.3	Formulae for special medical purposes for infants	2000 mg/kg	55, <del>72</del> <b>381, U</b>	2013	Endorse
13.2	Complementary foods for infants and young children	GMP	240, 243, 295, 319 <sub>1</sub> , <b>320</b>	2015	Endorse

**SODIUM DIHYDROGEN CITRATE:**  
INS: 331(i) Functional class: Acidity regulator, Emulsifier, Emulsifying salt, Sequestrant, Stabilizer

Food Category No	Food Category	Max level	Notes	Step/Year Adopted	Recommendation
13.1.1	Infant formulae	GMP	55, <del>72</del> <b>381, U</b>	2014	Endorse
13.1.2	Follow-up formulae	GMP	<del>72, 316</del> <sub>1</sub> , <b>381, U</b>	2015	Endorse
13.1.3	Formulae for special medical purposes for infants	GMP	55, <del>72</del> <b>381, U</b>	2014	Endorse
13.2	Complementary foods for infants and young children	5000 mg/kg	238, 240, 319, <b>320</b>	2015	Endorse

**SODIUM HYDROGEN CARBONATE:**

**INS: 500(ii) Functional class: Acidity regulator, Anticaking agent, Raising agent, Stabilizer, Thickener**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted	Recommendation
13.1.1	Infant formulae	2000 mg/kg	55, <del>72</del> <b>381, U</b>	2013	Endorse
13.1.2	Follow-up formulae	GMP	<del>72, 316,</del> <b>381, U</b>	2015	Endorse
13.1.3	Formulae for special medical purposes for infants	2000 mg/kg	55, <del>72</del> <b>381, U</b>	2013	Endorse
13.2	Complementary foods for infants and young children	GMP	<del>240, 319,</del> <b>320</b>	2015	Endorse

**SODIUM HYDROXIDE:****INS: 524 Functional class: Acidity regulator**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted	Recommendation
13.1.1	Infant formulae	2000 mg/kg	55, <del>72</del> <b>381, U</b>	2013	Endorse
13.1.2	Follow-up formulae	GMP	<del>72, 316,</del> <b>381, U</b>	2015	Endorse
13.1.3	Formulae for special medical purposes for infants	2000 mg/kg	55, <del>72</del> <b>381, U</b>	2013	Endorse
13.2	Complementary foods for infants and young children	GMP	<del>239, 349,</del> 320, <b>XS73</b>	2015	Endorse

**SODIUM LACTATE:****INS: 325 Functional class: Acidity regulator, Antioxidant, Bulking agent, Emulsifier, Emulsifying salt, Humectant, Thickener**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted	Recommendation
13.2	Complementary foods for infants and young children	GMP	83, <del>239,</del> <del>349, 320,</del> <b>XS73</b>	2015	Endorse

**SORBATES:****INS: 200, 202, 203 Functional class: Preservative**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted	Recommendation
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	1500 mg/kg	42, <b>A</b>	2009	Endorse

**SORBITAN ESTERS OF FATTY ACIDS:****INS: 491-495 Functional class: Emulsifier, Stabilizer**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted	Recommendation
13.3	Dietetic foods intended for special medical purposes (excluding products of food category	1000 mg/kg	<b>A</b>	2018	Endorse

	13.1)				
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<b>SORBITOL:</b> INS: 420(i) Functional class: Bulking agent, Humectant, Sequestrant, Stabilizer, Sweetener, Thickener					
Food Category No	Food Category	Max level	Notes	Step/Year Adopted	Recommendation
13.2	Complementary foods for infants and young children	GMP	<u>XS73</u> , <u>XS74</u>	Step 7	Maintain at Step 7

<b>SORBITOL SYRUP:</b> INS: 420(ii) Functional class: Bulking agent, Humectant, Sequestrant, Stabilizer, Sweetener, Thickener					
Food Category No	Food Category	Max level	Notes	Step/Year Adopted	Recommendation
13.2	Complementary foods for infants and young children	GMP	<u>XS73</u> , <u>XS74</u>	Step 7	Maintain at Step 7

<b>STARCH ACETATE:</b> INS: 1420 Functional class: Emulsifier, Stabilizer, Thickener					
Food Category No	Food Category	Max level	Notes	Step/Year Adopted	Recommendation
13.2	Complementary foods for infants and young children	50000 mg/kg	239, 269 <sub>1</sub> , <u>XS73</u>	2014	Endorse

<b>STARCH SODIUM OCTENYL SUCCINATE:</b> INS: 1450 Functional class: Emulsifier, Stabilizer, Thickener					
Food Category No	Food Category	Max level	Notes	Step/Year Adopted	Recommendation
<u>13.1.1</u>	<u>Infant formulae</u>	<u>20000 mg/kg</u>	<u>376, 381, G72, U, D72</u>		<u>Adopt</u>
<u>13.1.2</u>	<u>Follow-up formulae</u>	<u>100 mg/kg</u>	<u>316, 381, F72, U</u>		<u>Adopt</u>
13.1.3	Formulae for special medical purposes for infants	20000 mg/kg	376, 381 <sub>1</sub> , <u>G72, U, D72</u>	2016	Endorse
13.2	Complementary foods for infants and young children	50000 mg/kg	239, 269 <sub>1</sub> , <u>XS73</u> , <u>B74</u>	2014	Endorse

<b>STEAROYL LACTYLATES:</b> INS: 481(i), 482(i) Functional class: Emulsifier, Flour treatment agent, Foaming agent, Stabilizer					
Food Category No	Food Category	Max level	Notes	Step/Year Adopted	Recommendation
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	2000 mg/kg	<u>A</u>	2018	Endorse

<b>STEVIOLE GLYCOSIDES:</b> INS: 960a, b, c, d Functional class: Sweetener					
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Food Category No	Food Category	Max level	Notes	Step/Year Adopted	Recommendation
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	350 mg/kg	26, <u>A</u>	2011	Endorse

**SUCRALOSE (TRICHLOROGALACTOSUCROSE):**

INS: 955 Functional class: Sweetener

Food Category No	Food Category	Max level	Notes	Step/Year Adopted	Recommendation
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	400 mg/kg	<u>A</u>	2007	Endorse

**SUCROSE ESTERS:**

INS: 473, 473a, 474 Functional class: Emulsifier, Foaming agent, Glazing agent, Stabilizer

Food Category No	Food Category	Max level	Notes	Step/Year Adopted	Recommendation
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	5000 mg/kg	<u>A</u>	2021	Endorse

**SUNSET YELLOW FCF:**

INS: 110 Functional class: Colour

Food Category No	Food Category	Max level	Notes	Step/Year Adopted	Recommendation
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	50 mg/kg	<u>A</u>	2008	Endorse

**TARTRATES:**

INS: 334, 335(ii), 337 Functional class: Acidity regulator, Antioxidant, Flavour enhancer, Emulsifying salt, Sequestrant, Stabilizer

Food Category No	Food Category	Max level	Notes	Step/Year Adopted	Recommendation
13.2	Complementary foods for infants and young children	5000 mg/kg	45, 364, XS73, 428	2018	Endorse

**TARTRAZINE:**

INS:102 Functional class: Colour

Food Category No	Food Category	Max level	Notes	Step/Year Adopted	Recommendation
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	50 mg/kg	<u>A</u>	Step 7	Maintain at Step 7

**THAUMATIN:**

**INS: 957 Functional class: Flavour enhancer, Sweetener**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted	Recommendation
13.2	Complementary foods for infants and young children	GMP	<u>XS73</u> , <u>XS74</u>	Step 4	Maintain at Step 4

**TOCOPHEROLS:****INS: 307a-c Functional class: Antioxidant**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted	Recommendation
13.1.1	Infant formulae	10 mg/kg	<del>72</del> <u>381</u> , <u>416</u> , <u>U</u>	2018	Endorse
13.1.2	Follow-up formulae	30 mg/kg	<del>72</del> , <u>381</u> , <u>U</u>	2018	Endorse
13.1.3	Formulae for special medical purposes for infants	10 mg/kg	<del>72</del> <u>381</u> , <u>416</u> , <u>U</u>	2018	Endorse
13.2	Complementary foods for infants and young children	300 mg/kg	15	2018	For information purposes only
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	30 mg/kg	<u>C</u>	2018	Endorse

**TRICALCIUM CITRATE:****INS: 333(iii) Functional class: Acidity regulator, Emulsifying salt, Firming agent, Sequestrant, Stabilizer**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted	Recommendation
13.2	Complementary foods for infants and young children	GMP	<del>239</del> , <u>XS73</u>	2015	Endorse

**TRIPOTASSIUM CITRATE:****INS: 332(ii) Functional class: Acidity regulator, Emulsifier, Emulsifying salt, Sequestrant, Stabilizer**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted	Recommendation
13.1.1	Infant formulae	GMP	55, <del>72</del> <u>381</u> , <u>U</u>	2014	Endorse
13.1.2	Follow-up formulae	GMP	<del>72</del> , <u>381</u> , <u>U</u>	2013	Endorse
13.1.3	Formulae for special medical purposes for infants	GMP	55, <del>72</del> <u>381</u> , <u>U</u>	2014	Endorse
13.2	Complementary foods for infants and young children	GMP	<del>239</del> <u>XS73</u>	2013	Endorse

**TRISODIUM CITRATE:****INS: 331(iii) Functional class: Acidity regulator, Emulsifier, Emulsifying salt, Sequestrant, Stabilizer**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted	Recommendation
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13.1.1	Infant formulae	GMP	55, <del>72</del> <b>381, U</b>	2014	Endorse
13.1.2	Follow-up formulae	GMP	<del>72, 316,</del> <b>381, U</b>	2015	Endorse
13.1.3	Formulae for special medical purposes for infants	GMP	55, <del>72</del> <b>381, U</b>	2014	Endorse
13.2	Complementary foods for infants and young children	5000 mg/kg	238, <del>240,</del> 319, 320	2015	Endorse

**XANTHAN GUM:****INS:415 Functional class: Emulsifier, Foaming agent, Stabilizer, Thickener**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted	Recommendation
13.1.3	Formulae for special medical purposes for infants	1000 mg/kg	<del>72</del> <b>381,</b> <del>E72, U</del>	2021	Endorse
13.2	Complementary foods for infants and young children	10000 mg/kg	<del>239, 273,</del> <b>XS73</b>	2014	Endorse

**Xylitol:****INS:967 Functional class: Emulsifier, Humectant, Stabilizer, Sweetener, Thickener**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted	Recommendation
13.2	Complementary foods for infants and young children	GMP	<del>XS73,</del> <del>XS74</del>	Step 7	Maintain at Step 7

**ZEAXANTHIN, SYNTHETIC:****INS:161h(i) Functional class: Colour**

Food Category No	Food Category	Max level	Notes	Step/Year Adopted	Recommendation
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	50 mg/kg	<del>A</del>	Step 4	Maintain at Step 4

Proposed notes to the GSFA

**XS72: Excluding products conforming to the Standard for Infant Formula and Formula for Special Medical Purposes Intended for Infants (CXS 72-1981).****XS73: Excluding products conforming to the Standard for Canned Baby Foods (CXS 73-1981)****XS74: Excluding products conforming to the Standard for Processed Cereal-Based Foods for Infants and Young Children (CXS 74-1981)****XS156: Excluding products conforming to the Standard for Follow-Up Formula (CXS 156-1987).****A72: For use in liquid infant formula except for use in hydrolysed protein and/or amino acid based liquid infant formula at 1000 mg/kg.**

**B72: If Lecithin (INS 322(i)) is used in combination with Mono- and diglycerides of fatty acids (INS 471) the sum of the proportions of these substances in the food should not be more than 1. The sum of the proportions is calculated as: Sum of proportions = (Concentration of INS 322(i) / Maximum Use Level of INS 322(i)) + (Concentration of INS 471 / Maximum Use Level of INS 471) ~~maximum level for each of the substance is lowered with the relative part as present of the other substance.~~**

- C72:** For use in products conforming to the Standard for Infant Formula and Formula for Special Medical Purposes Intended for Infants (CXS 72-1981): Sodium dihydrogen phosphate (INS 339(i)), Disodium hydrogen phosphate (INS 339(ii)), Trisodium phosphate (INS 339(iii)), Potassium dihydrogen phosphate (INS 340(i)), Dipotassium hydrogen phosphate (INS 340(ii)), and Tripotassium phosphate (INS 340(iii)) only, singly or in combination.
- D72:** Within the limits for sodium, potassium and phosphorus specified in the Standard for Infant Formula and Formula for Special Dietary Purposes Intended for Infants (CXS 72-1981)
- E72:** For use in powdered hydrolysed protein and/or amino acid based infant formula only.
- F72:** For use as a nutrient carrier in a raw material or other ingredient.
- G72:** For use as a nutrient carrier in a raw material or other ingredient at 100 mg/kg in the food as consumed.
- H72:** For use as a nutrient carrier in a raw material or other ingredient, in coating of nutrient preparations containing polyunsaturated fatty acids.
- 55: Within the limits for sodium, calcium, and potassium specified in the Standard for Infant Formula and Formulas for Special ~~Medical~~ **Dietary** Purposes Intended for Infants (~~CXS~~ **CODEX STAN** 72-1981): singly or in combination with other sodium, calcium, and/or potassium salts.
- 269: Singly or in combination: INS 1404, 1410, 1412, 1413, 1414, 1420, 1422, 1450 and 1451 with other modified starches used as thickeners in products conforming to the Standard for Processed Cereal-Based Foods for Infants and Young Children (CXS 74-1981).
- 270: For use at 60 000 mg/kg, singly or in combination: INS 1412, 1413, 1414, 1422 and 1440 with other starch thickeners in products conforming to the Standard for Canned Baby Foods (CXS 73-1981).
- A74:** For use as a nutrient carrier in a raw material or other ingredient used to produce the foods conforming to the Standard for Processed Cereal-Based Foods for Infants and Young Children (CXS 74-1981) at 10 mg/kg.
- B74:** For use as a nutrient carrier in a raw material or other ingredient used to produce the foods conforming to the Standard for Processed Cereal-Based Foods for Infants and Young Children (CXS 74-1981) at 100 mg/kg.
- C74:** For use as a nutrient carrier in coating of nutrient preparations containing polyunsaturated fatty acids used to produce the foods conforming to the Standard for Processed Cereal-Based Foods for Infants and Young Children (CXS 74-1981) at 75 mg/kg.
- A156:** For use as a nutrient carrier in coating of nutrient preparations containing polyunsaturated fatty acids used to produce the foods conforming to the Standard for Follow-up formula (CXS 156-1987) at 75 mg/kg in the food as consumed.
- A:** Excluding products conforming to the Guidelines for Ready to Use Therapeutic Foods (CXG XX-XXXX).
- B:** For use in products conforming to the Guidelines for Ready to Use Therapeutic Foods (CXG XX-XXXX).
- C:** For use of Tocopherol concentrate, mixed (INS 307b) only in products conforming to the Guidelines for Ready to Use Therapeutic Foods (CXG XX-XXXX) at 10 mg/kg.
- U:** Maximum use level is expressed as mg additive/L of food.

## B. PROPOSED AMENDMENTS TO TABLE 2

Food category 13.1 Infant formulae, follow-up formulae, and formulae for special medical purposes for infants:					
Additive	INS	Max level	Notes	Step/Year Adopted	Recommendation
Citric and fatty acid esters of glycerol	472c	9000 mg/kg	380, <del>381</del>	2016	Revoke

Food category 13.1.1 Infant formulae:					
Additive	INS	Max level	Notes	Step/Year Adopted	Recommendation
Acetylated distarch phosphate	1414	5000 mg/kg	<del>72, 150, 284, 292, 381, U, D72</del>	2014	Endorse
Ascorbyl esters	304, 305	10 mg/kg	<del>72, 187, 381, U</del>	2019	Endorse
Calcium hydroxide	526	2000 mg/kg	<del>55, 72, 381, U</del>	2013	Endorse
Carbon dioxide	290	GMP	59	2015	For information purposes only
Carob bean gum	410	1000 mg/kg	<del>72, 381, U</del>	2014	Endorse
Carrageenan	407	300 mg/kg	<del>379, 381, A72, U</del>	2016	Endorse
Citric acid	330	GMP	<del>72, 381, U</del>	2015	Endorse
<b>Citric and fatty acid esters of glycerol</b>	<b>472c</b>	<b>9000 mg/kg</b>	<b>380, 381, U</b>		<b>Adopt</b>
Distarch phosphate	1412	5000 mg/kg	<del>72, 450, 284, 292, 381, U, D72</del>	2014	Endorse
Guar gum	412	1000 mg/kg	14, <del>72, 381, U</del>	2014	Endorse
<b>Gum Arabic (gum acacia)</b>	<b>414</b>	<b>10 mg/kg</b>	<b>381, F72, U</b>		<b>Adopt</b>
Hydroxypropyl starch	1440	5000 mg/kg	<del>72, 450, 284, 292, 381, U</del>	2014	Endorse
Lactic acid, L-, D- and DL-	270	GMP	<del>72, 83, 381, U</del>	2015	Endorse
Lecithin	322(i)	5000 mg/kg	<del>72, 381, B72, U</del>	2014	Endorse
<b>Mannitol</b>	<b>421</b>	<b>10 mg/kg</b>	<b>381, F72, U</b>		<b>Adopt</b>
Mono- and di-glycerides of fatty acids	471	4000 mg/kg	<del>72, 381, B72, U</del>	2014	Endorse
Nitrogen	941	GMP	59	2015	For information purposes only
Phosphated distarch phosphate	1413	5000 mg/kg	<del>72, 450, 284, 292, 381, U, D72</del>	2014	Endorse
<b>Phosphates</b>	<b>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</b>	<b>450 mg/kg</b>	<b>33, 230, 381, C72, D72, U</b>		<b>Adopt</b>



Potassium carbonate	501(i)	2000 mg/kg	55, 72, <b>381, U</b>	2013	Endorse
Potassium dihydrogen citrate	332(i)	GMP	55, 72, <b>381, U</b>	2014	Endorse
Potassium hydrogen carbonate	501(ii)	2000 mg/kg	55, 72, <b>381, U</b>	2013	Endorse
Potassium hydroxide	525	2000 mg/kg	55, 72, <b>381, U</b>	2013	Endorse
<b>Silicon dioxide, amorphous</b>	<b>551</b>	<b>10 mg/kg</b>	<b>381, F72, U</b>		<b>Adopt</b>
<b>Sodium ascorbate</b>	<b>301</b>	<b>75 mg/kg</b>	<b>83, 381, H72, U</b>		<b>Adopt</b>
Sodium carbonate	500(i)	2000 mg/kg	55, 72, <b>381, U</b>	2013	Endorse
Sodium dihydrogen citrate	331(i)	GMP	55, 72, <b>381, U</b>	2014	Endorse
Sodium hydrogen carbonate	500(ii)	2000 mg/kg	55, 72, <b>381, U</b>	2013	Endorse
Sodium hydroxide	524	2000 mg/kg	55, 72, <b>381, U</b>	2013	Endorse
<b>Starch sodium octenyl succinate</b>	<b>1450</b>	<b>20000 mg/kg</b>	<b>376, 381, G72, U, D72</b>		<b>Adopt</b>
Tocopherols	307a, b, c	10 mg/kg	72, <b>381, 416, U</b>	2018	Endorse
Tripotassium citrate	332(ii)	GMP	55, 72, <b>381, U</b>	2014	Endorse
Trisodium citrate	331(iii)	GMP	55, 72, <b>381, U</b>	2014	Endorse

**Food category 13.1.2 Follow-up formula:**

Additive	INS	Max level	Notes	Step/Year Adopted	Recommendation
Acetylated distarch adipate	1422	5000 mg/kg	72, 150, 285, 292, <b>381, U</b>	2014	Endorse
Acetylated distarch phosphate	1414	5000 mg/kg	72, 150, 285, 292, <b>381, U</b>	2014	Endorse
Ascorbic acid, L-	300	50 mg/kg	72, 242, 315, <b>381, U</b>	2015	Endorse
Ascorbyl esters	304, 305	50 mg/kg	72, 187, 315, <b>381, U</b>	2019	Endorse
Calcium ascorbate	302	50 mg/kg	70, 72, 315, <b>317, 381, U</b>	2015	Endorse
Calcium hydroxide	526	GMP	72, <b>381, U</b>	2013	Endorse
<b>Carbon dioxide</b>	<b>290</b>	<b>GMP</b>	<b>59</b>		<b>Adopt</b>
Carob bean gum	410	1000 mg/kg	72, <b>381, U</b>	2014	Endorse
Carrageenan	407	300 mg/kg	72, 151, 328, 329, <b>381, U</b>	2015	Endorse
Citric acid	330	GMP	72, <b>381, U</b>	2013	Endorse
Distarch phosphate	1412	5000 mg/kg	72, 150, 285, 292, <b>381, U</b>	2014	Endorse
Guar gum	412	1000 mg/kg	72, <b>381, U</b>	2014	Endorse
<b>Gum Arabic (acacia gum)</b>	<b>414</b>	<b>10 mg/kg</b>	<b>381, F72, U</b>		<b>Adopt</b>
Lactic acid, L-, D- and DL-	270	GMP	72, 83, <b>381, U</b>	2013	Endorse
Lecithin	322(i)	5000 mg/kg	72, <b>381, U</b>	2014	Endorse
<b>Mannitol</b>	<b>421</b>	<b>10 mg/kg</b>	<b>381, F72, U</b>		<b>Adopt</b>
Mono- and di-glycerides of fatty acids	471	4000 mg/kg	72, <b>381, U</b>	2014	Endorse
<b>Nitrogen</b>	<b>941</b>	<b>GMP</b>	<b>59</b>		<b>Adopt</b>
Pectins	440	10000 mg/kg	72, <b>381, U</b>	2014	Endorse
Phosphated distarch phosphate	1413	5000 mg/kg	72, 150, 285, 292, <b>381, U</b>	2014	Endorse

Potassium carbonate	501(i)	GMP	<del>72,</del> <b>381, U</b>	2013	Endorse
Potassium dihydrogen citrate	332(i)	GMP	<del>72,</del> <b>381, U</b>	2013	Endorse
Potassium hydrogen carbonate	501(ii)	GMP	<del>72,</del> <b>381, U</b>	2013	Endorse
Potassium hydroxide	525	GMP	<del>72,</del> <b>381, U</b>	2013	Endorse
<b><u>Silicon dioxide, amorphous</u></b>	<b>551</b>	<b>10 mg/kg</b>	<b>381, F72, U</b>		<b><u>Adopt</u></b>
Sodium ascorbate	301	50 mg/kg	<del>70, 72,</del> 315, 316, <b>317, 381, A156, U</b>	2015	Endorse
Sodium carbonate	500(i)	GMP	<del>72,</del> 316, <b>381, U</b>	2015	Endorse
Sodium dihydrogen citrate	331(i)	GMP	<del>72,</del> 316, <b>381, U</b>	2015	Endorse
Sodium hydrogen carbonate	500(ii)	GMP	<del>72,</del> 316, <b>381, U</b>	2015	Endorse
Sodium hydroxide	524	GMP	<del>72,</del> 316, <b>381, U</b>	2015	Endorse
<b><u>Starch sodium octenyl succinate</u></b>	<b>1450</b>	<b>10 mg/kg</b>	<b>316, 381, F72, U</b>		<b><u>Adopt</u></b>
Tocopherols	307a, b, c	30 mg/kg	<del>72,</del> <b>381, U</b>	2018	Endorse
Tripotassium citrate	332(ii)	GMP	<del>72,</del> <b>381, U</b>	2013	Endorse
Trisodium citrate	331(iii)	GMP	<del>72,</del> 316, <b>381, U</b>	2015	Endorse

**Food category 13.1.3 Formulae for special medical purposes for infants:**

Additive	INS	Max level	Notes	Step/Year Adopted	Recommendation
Acetylated distarch phosphate	1414	5000 mg/kg	<del>72,</del> 150, <b>284, 292, 381, U, D72</b>	2014	Endorse
Ascorbyl esters	304, 305	10 mg/kg	<del>72,</del> 187, <b>381, U</b>	2019	Endorse
Calcium hydroxide	526	2000 mg/kg	55, <del>72,</del> <b>381, U</b>	2013	Endorse
Carbon dioxide	290	GMP	59	2015	For information purposes only
Carob bean gum	410	1000 mg/kg	<del>72,</del> <b>381, U</b>	2014	Endorse
Carrageenan	407	<del>4000</del> <b>300</b> mg/kg	<del>379,</del> 381, <b>A72, U</b>	2016	Endorse
Citric acid	330	GMP	<del>72,</del> <b>381, U</b>	2015	Endorse
<b><u>Citric and fatty acid esters of glycerol</u></b>	<b>472c</b>	<b>9000 mg/kg</b>	<b>380, 381, U</b>		<b><u>Adopted</u></b>
Distarch phosphate	1412	5000 mg/kg	<del>72,</del> 450, <b>284, 292, 381, U, D72</b>	2014	Endorse
Guar gum	412	1000 mg/kg	14, <del>72,</del> <b>381, U</b>	2014	Endorse
<b><u>Gum Arabic (gum acacia)</u></b>	<b>414</b>	<b>10 mg/kg</b>	<b>381, F72, U</b>		<b><u>Adopt</u></b>
Hydroxypropyl starch	1440	5000 mg/kg	<del>72,</del> 450, <b>284, 292, 381, U</b>	2014	Endorse
Lactic acid, L-, D- and DL-	270	GMP	<del>72,</del> 83, <b>381, U</b>	2015	Endorse
Lecithin	322(i)	5000 mg/kg	<del>72,</del> <b>381, B72, U</b>	2014	Endorse
<b><u>Mannitol</u></b>	<b>421</b>	<b>10 mg/kg</b>	<b>381, F72, U</b>		<b><u>Adopt</u></b>
Mono- and di-glycerides of fatty acids	471	4000 mg/kg	<del>72,</del> <b>381, B72, U</b>	2014	Endorse
Nitrogen	941	GMP	59	2015	For information purposes only

Pectins	440	2000 mg/kg	14, <del>72</del> <b>381, U</b>	2021	Endorse
Phosphated distarch phosphate	1413	5000 mg/kg	<del>72, 450, 284, 292, 381, U, D72</del>	2014	Endorse
<b><u>Phosphates</u></b>	<b><u>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</u></b>	<b><u>450 mg/kg</u></b>	<b><u>33, 230, C72, D72, U</u></b>		<b><u>Adopt</u></b>
Potassium carbonate	501(i)	2000 mg/kg	<del>55, 72, 381, U</del>	2013	Endorse
Potassium dihydrogen citrate	332(i)	GMP	<del>55, 72, 381, U</del>	2014	Endorse
Potassium hydrogen carbonate	501(ii)	2000 mg/kg	<del>55, 72, 381, U</del>	2013	Endorse
Potassium hydroxide	525	2000 mg/kg	<del>55, 72, 381, U</del>	2013	Endorse
<b><u>Silicon dioxide, amorphous</u></b>	<b><u>551</u></b>	<b><u>10 mg/kg</u></b>	<b><u>381, F72, U</u></b>		<b><u>Adopt</u></b>
<b><u>Sodium ascorbate</u></b>	<b><u>301</u></b>	<b><u>75 mg/kg</u></b>	<b><u>83, 381, H72, U</u></b>		<b><u>Adopt</u></b>
Sodium carbonate	500(i)	2000 mg/kg	<del>55, 72, 381, U</del>	2013	Endorse
Sodium dihydrogen citrate	331(i)	GMP	<del>55, 72, 381, U</del>	2014	Endorse
Sodium hydrogen carbonate	500(ii)	2000 mg/kg	<del>55, 72, 381, U</del>	2013	Endorse
Sodium hydroxide	524	2000 mg/kg	<del>55, 72, 381, U</del>	2013	Endorse
Starch sodium octenyl succinate	1450	20000 mg/kg	<del>376, 381, G72, U, D72</del>	2016	Endorse
Tocopherols	307a, b, c	10 mg/kg	<del>72, 381, 416, U</del>	2018	Endorse
Tripotassium citrate	332(ii)	GMP	<del>55, 72, 381, U</del>	2014	Endorse
Trisodium citrate	331(iii)	GMP	<del>55, 72, 381, U</del>	2014	Endorse
Xanthan gum	415	1000 mg/kg	<del>72</del> <b>381, E72, U</b>	2021	Endorse

Proposed notes to the GSFA

**XS72: Excluding products conforming to the Standard for Infant Formula and Formula for Special Medical Purposes Intended for Infants (CXS 72-1981).**

**XS156: Excluding products conforming to the Standard for Follow-Up Formula (CXS 156-1987).**

55: Within the limits for sodium, calcium, and potassium specified in the Standard for Infant Formula and Formulas for Special ~~Medical~~ **Medical** Dietary Purposes Intended for Infants (~~CXS~~ **CODEX STAN** 72-1981): singly or in combination with other sodium, calcium, and/or potassium salts.

**A72: For use in liquid infant formula except for use in hydrolysed protein and/or amino acid based liquid infant formula at 1000 mg/kg.**

**B72: If Lecithin (INS 322(i)) is used in combination with Mono-and diglycerides of fatty acids (INS 471) the sum of the proportions of these substances in the food should not be more than 1. The sum of the proportions is calculated as: Sum of proportions = (Concentration of INS 322(i) / Maximum Use Level of INS 322(i)) + (Concentration of INS 471 / Maximum Use Level of INS 471) maximum level for each of the substance is lowered with the relative part as present of the other substance.**

**C72: For use in products conforming to the Standard for Infant Formula and Formula for Special Medical Purposes Intended for Infants (CXS 72-1981): Sodium dihydrogen phosphate (INS 339(i)), Disodium hydrogen phosphate (INS 339(ii)), Trisodium phosphate (INS 339(iii)),**

**Potassium dihydrogen phosphate (INS 340(i)), Dipotassium hydrogen phosphate(INS 340(ii)), and Tripotassium phosphate (INS 340(ii)) only.**

- D72:** Within the limits for sodium, potassium and phosphorus specified in the Standard for Infant Formula and Formula for Special Dietary Purposes Intended for Infants (CXS 72-1981)
- E72:** For use in powdered hydrolysed protein and/or amino acid based infant formula only.
- F72:** For use as a nutrient carrier in a raw material or other ingredient.
- G72:** For use as a nutrient carrier in a raw material or other ingredient at 100 mg/kg in the food as consumed.
- H72:** For use as a nutrient carrier in a raw material or other ingredient, in coating of nutrient preparations containing polyunsaturated fatty acids.
- A156:** For use as a nutrient carrier in coating of nutrient preparations containing polyunsaturated fatty acids used to produce foods conforming to the Standard for Follow-up formula (CXS 156-1987) at 75 mg/kg in the food as consumed.
- U:** Maximum use level is expressed as mg additive/L of food.

<b>Food category 13.2 Complementary foods for infants and young children:</b>					
<b>Additive</b>	<b>INS</b>	<b>Max level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>	<b>Recommendation</b>
Acetic acid, glacial	260	5000 mg/kg	238	2013	For information purposes only
Acetic and fatty acid esters of glycerol	472a	5000 mg/kg	<del>239</del> , 268, <b>XS73</b>	2014	Endorse
Acetylated distarch adipate	1422	50000 mg/kg	269, 270	2014	For information purposes only
Acetylated distarch phosphate	1414	50000 mg/kg	269, 270	2014	For information purposes only
Acetylated oxidized starch	1451	50000 mg/kg	<del>239</del> , 269, <b>XS73</b>	2014	Endorse
Ammonium carbonate	503(i)	GMP	<del>239</del> , 248, <b>XS73</b>	2013	Endorse
Ammonium hydrogen carbonate	503(ii)	GMP	<del>239</del> , 248, <b>XS73</b>	2013	Endorse
Ascorbic acid, L-	300	500 mg/kg	242	2013	For information purposes only
Ascorbyl esters	304, 305	200 mg/kg	15, 187	2018	For information purposes only
Calcium acetate	263	GMP	<del>239</del> <b>XS73</b>	2013	Endorse
Calcium ascorbate	302	200 mg/kg	<del>239</del> , 317, <b>XS73</b>	2015	Endorse
Calcium carbonate	170(i)	GMP		2013	For information purposes only
Calcium hydroxide	526	GMP	<del>239</del> <b>XS73</b>	2013	Endorse
Calcium lactate	327	GMP	83, <del>239</del> <b>XS73</b>	2013	Endorse
Carbon dioxide	290	GMP	59	2015	For information purposes only
Carob bean gum	410	2000 mg/kg	271, 272	2014	For information purposes only
Citric acid	330	5000 mg/kg	238	2013	For information purposes only
Citric and fatty acid esters of glycerol	472c	5000 mg/kg	<del>239</del> , 268, <b>XS73</b>	2014	Endorse
Distarch phosphate	1412	50000 mg/kg	269, 270	2014	For information purposes only
Glucono delta-lactone	575	GMP	<del>239</del> <b>XS73</b>	2013	Endorse
Guar gum	412	2000 mg/kg	271, 272	2014	For information purposes only
Gum arabic (Acacia gum)	414	10000 mg/kg	<del>239</del> , 273, <b>A74</b> , <b>XS73</b>	2014	Endorse
Hydrochloric acid	507	GMP	<del>239</del> <b>XS73</b>	2013	Endorse
Hydroxypropyl starch	1440	60000 mg/kg	<del>237</del> , 276, <b>XS74</b>	2014	Endorse
Isomalt (Hydrogenated isomaltulose)	953	100000 mg/kg	<b>XS73</b> , <b>XS74</b>	Step 4	Maintain at Step 4
Lactic acid, L-, D- and DL-	270	2000 mg/kg	83, 238	2013	For information purposes only
Lactic and fatty acid esters of glycerol	472b	5000 mg/kg	<del>239</del> , 268, <b>XS73</b>	2014	Endorse
Lactitol	966	GMP	<b>XS73</b> , <b>XS74</b>	Step 7	Maintain at Step 7
Lecithin	322(i)	5000 mg/kg	271, 274	2014	For information purposes only
Malic acid, DL-	296	GMP	<del>239</del> <b>83</b> , <b>XS73</b>	2013	Endorse
Maltitol	965(i)	GMP	<b>XS73</b> , <b>XS74</b>	Step 7	Maintain at Step 7

Maltitol syrup	965(ii)	GMP	<u>XS73, XS74</u>	Step 7	Maintain at Step 7
<b>Mannitol</b>	<b>421</b>	<b>10 mg/kg</b>	<b><u>XS73, A74</u></b>		<b>Adopt</b>
Mono- and di-glycerides of fatty acids	471	5000 mg/kg	268, 275	2014	For information purposes only
Monostarch phosphate	1410	50000 mg/kg	<del>239, 269</del> , <b><u>XS73</u></b>	2014	Endorse
Nitrogen	941	GMP	59	2015	For information purposes only
Oxidized starch	1404	50000 mg/kg	<del>239, 269</del> , <b><u>XS73</u></b>	2014	Endorse
Pectins	440	10000 mg/kg	273, 282, 283	2014	For information purposes only
Phosphated distarch phosphate	1413	50000 mg/kg	269, 270	2014	For information purposes only
Phosphates	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	4400 mg/kg	33, 230, <b><u>XS73</u></b>	2012	Endorse
Potassium acetate	261(i)	GMP	<del>239</del> <b><u>XS73</u></b>	2013	Endorse
Potassium dihydrogen citrate	332(i)	GMP	<del>239</del> <b><u>XS73</u></b>	2013	Endorse
Potassium hydrogen carbonate	501(ii)	GMP		2013	For information purposes only
Potassium hydroxide	525	GMP	<del>239</del> <b><u>XS73</u></b>	2013	Endorse
Potassium lactate	326	GMP	83, <del>239</del> <b><u>XS73</u></b>	2013	Endorse
Silicon dioxide, amorphous	551	2000 mg/kg	<del>65, 318</del> , <b><u>A74, XS73</u></b>	2015	Endorse
Sodium acetate	262(i)	GMP	<del>239, 319, 320</del> , <b><u>XS73</u></b>	2015	Endorse
Sodium ascorbate	301	500 mg/kg	317, 319, 320, <b><u>C74</u></b>	2015	Endorse
Sodium carbonate	500(i)	GMP	240, 243, 295, 319, <b><u>320</u></b>	2015	Endorse
Sodium dihydrogen citrate	331(i)	5000 mg/kg	238, 240, 319, 320	2015	Endorse
Sodium hydrogen carbonate	500(ii)	GMP	240, 319, 320	2015	Endorse
Sodium hydroxide	524	GMP	<del>239, 319, 320</del> , <b><u>XS73</u></b>	2015	Endorse
Sodium lactate	325	GMP	83, <del>239, 319, 320</del> , <b><u>XS73</u></b>	2015	Endorse
Sorbitol	420(i)	GMP	<b><u>XS73, XS74</u></b>	Step 7	Maintain at Step 7
Sorbitol syrup	420(ii)	GMP	<b><u>XS73, XS74</u></b>	Step 7	Maintain at Step 7
Starch acetate	1420	50000 mg/kg	<del>239, 269</del> , <b><u>XS73</u></b>	2014	Endorse
Starch sodium octenyl succinate	1450	50000 mg/kg	<del>239, 269</del> , <b><u>XS73, B74</u></b>	2014	Endorse
Tartrates	334, 335(ii), 337	5000 mg/kg	45, <del>364</del> , <del>XS73</del> , 428	2018	Endorse
Thaumatococcus	957	GMP	<b><u>XS73, XS74</u></b>	Step 4	Maintain at Step 4
Tocopherols	307a, b, c	300 mg/kg	15	2018	For information

					purposes only
Tricalcium citrate	333(iii)	GMP	<del>239</del> <b>XS73</b>	2015	Endorse
Tripotassium citrate	332(ii)	GMP	<del>239</del> <b>XS73</b>	2013	Endorse
Trisodium citrate	331(iii)	5000 mg/kg	238, 240, 319, 320	2015	Endorse
Xanthan gum	415	10000 mg/kg	<del>239, 273, XS73</del>	2014	Endorse
Xylitol	967	GMP	<b>XS73, XS74</b>	Step 7	Maintain at Step 7

Proposed notes to the GSFA

- XS73: Excluding products conforming to the Standard for Canned Baby Foods (CXS 73-1981).
- XS74: Excluding products conforming to the Standard for Processed Cereal-Based Foods for Infants and Young Children (CXS 74-1981).
- 269: Singly or in combination: **INS 1404, 1410, 1412, 1413, 1414, 1420, 1422, 1450 and 1451** with other modified starches used as thickeners in products conforming to the Standard for Processed Cereal-Based Foods for Infants and Young Children (CXS 74-1981).
- 270: For use at 60 000 mg/kg, singly or in combination: **INS 1412, 1413, 1414, 1422 and 1440** with other starch thickeners in products conforming to the Standard for Canned Baby Foods (CXS 73-1981).
- A74: For use as a nutrient carrier in a raw material or other ingredient used to produce the foods conforming to the Standard for Processed Cereal-Based Foods for Infants and Young Children (CXS 74-1981) at 10 mg/kg.**
- B74: For use as a nutrient carrier in a raw material or other ingredient used to produce the foods conforming to the Standard for Processed Cereal-Based Foods for Infants and Young Children (CXS 74-1981) at 100 mg/kg.**
- C74: For use as a nutrient carrier in coating of nutrient preparations containing polyunsaturated fatty acids used to produce the foods conforming to the Standard for Processed Cereal-Based Foods for Infants and Young Children (CXS 74-1981) at 75 mg/kg.**

**Food category 13.3 Dietetic foods intended for special medical purposes (excluding products of food category 13.1):**

<b>Additive</b>	<b>INS</b>	<b>Max level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>	<b>Recommendation</b>
Acesulfame potassium	950	500 mg/kg	188, <u>A</u>	2007	Endorse
Advantame	969	10 mg/kg	<u>A</u>	Step 2	Maintain at Step 2
Allura red ac	129	50 mg/kg	<u>A</u>	2009	Endorse
Annatto extracts, bixin-based	160b(i)	20 mg/kg	8, <u>A</u>	Step 4	Maintain at Step 4
Annatto extracts, norbixin-based	160b(ii)	10 mg/kg	185, <u>A</u>	Step 4	Maintain at Step 4
<b>Ascorbyl esters</b>	<b>304, 305</b>	<b>10 mg/kg</b>	<b>187, B</b>		<b>Adopt</b>
Aspartame	951	1000 mg/kg	191, <u>A</u>	2007	Endorse
Aspartame-acesulfame salt	962	500 mg/kg	113, <u>A</u>	2012	Endorse
Azorubine (carmoisine)	122	50 mg/kg	<u>A</u>	Step 7	Maintain at Step 7
Benzoates	210-213	1500 mg/kg	13, <u>A</u>	2003	Endorse
Brilliant black (black PN)	151	50 mg/kg	<u>A</u>	Step 7	Maintain at Step 7
Brilliant blue FCF	133	50 mg/kg	<u>A</u>	2005	Endorse
Brown HT	155	50 mg/kg	<u>A</u>	Step 7	Maintain at Step 7
Caramel II – sulfite	150b	20000 mg/kg	<u>A</u>	Step 4	Maintain at Step 4
Caramel III - ammonia caramel	150c	20000 mg/kg	<u>A</u>	2010	Endorse
Caramel IV - sulfite ammonia caramel	150d	20000 mg/kg	<u>A</u>	2009	Endorse
Carmines	120	50 mg/kg	178, <u>A</u>	2005	Endorse
<u>Carotenal, beta-apo-8'-</u>	<u>160e</u>	<u>50 mg/kg</u>	<u>A</u>		<u>Pending until the discussion on this provision is finalize</u>
Carotenes, beta-, vegetable	160a(ii)	600 mg/kg	<u>A</u>	2005	<u>Pending until the discussion on this provision is finalize</u>
Carotenoids	160a(i),a(iii), <u>a(iv)</u> e,f	50 mg/kg	<u>A</u>	2009	<u>Pending until the discussion on this provision is finalize</u>
Curcumin	100(i)	50 mg/kg	<u>A</u>	Step 7	Maintain at Step 7
Cyclamates	952(i), (ii), (iv)	400 mg/kg	17, <u>A</u>	2007	Endorse
Diacetyltartaric and fatty acid esters of glycerol	472e	5000 mg/kg	<u>A</u>	2005	Endorse
Grape skin extract	163(ii)	250 mg/kg	181, <u>A</u>	2009	Endorse
Indigotine (Indigo carmine)	132	50 mg/kg	<u>A</u>	2009	Endorse
Lutein from tagetes erecta	161b(i)	50 mg/kg	<u>A</u>	Step 4	Maintain at Step 4
Neotame	961	33 mg/kg	<u>A</u>	2007	Endorse
Phosphates	338; 339(i)-(iii);	2200 mg/kg	33, <u>A</u>	2009	Endorse



	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				
Polydimethylsiloxane	900a	50 mg/kg	<b>A</b>	2004	Endorse
Polyglycerol esters of fatty acids	475	1000 mg/kg	<b>A</b>	2018	Endorse
Polysorbates	432-436	1000 mg/kg	<b>A</b>	2005	Endorse
Ponceau 4R (cochineal red a)	124	50 mg/kg	<b>A</b>	2008	Endorse
Propylene glycol alginate	405	1200 mg/kg	<b>A</b>	2018	Endorse
Propylene glycol esters of fatty acids	477	5000 mg/kg	<b>A</b>	2001	Endorse
Quinoline yellow	104	50 mg/kg	<b>A</b>	Step 7	Maintain at Step 7
Riboflavins	101(i),(ii), (iii)	300 mg/kg	<b>A</b>	2005	Endorse
Saccharins	954(i)-(iv)	200 mg/kg	<b>A</b>	2007	Endorse
Sorbates	200, 202, 203	1500 mg/kg	42, <b>A</b>	2009	Endorse
Sorbitan esters of fatty acids	491-495	1000 mg/kg	<b>A</b>	2018	Endorse
Stearoyl lactylates	481(i), 482(i)	2000 mg/kg	<b>A</b>	2018	Endorse
Steviol glycosides	960a, b, c, d	350 mg/kg	26, <b>A</b>	2011	Endorse
Sucralose (trichlorogalactosucrose)	955	400 mg/kg	<b>A</b>	2007	Endorse
Sucrose esters	473, 473a, 474	5000 mg/kg	<b>A</b>	2021	Endorse
Sunset yellow FCF	110	50 mg/kg	<b>A</b>	2008	Endorse
Tartrazine	102	50 mg/kg	<b>A</b>	Step 7	Maintain at Step 7
Tocopherols	307a, b, c	50 mg/kg	<b>C</b>	2018	Endorse
Zeaxanthin, synthetic	161h(i)	50 mg/kg	<b>A</b>	Step 4	Maintain at Step 4

## Proposed notes to the GSFA

- A: Excluding products conforming to the Guidelines for Ready to Use Therapeutic Foods (CXG XX-XXXX).**
- B: For use in products conforming to the Guidelines for Ready to Use Therapeutic Foods (CXG XX-XXXX).**
- C: For use of Tocopherol concentrate, mixed (INS 307b) only in products conforming to the Guidelines for Ready to Use Therapeutic Foods (CXG XX-XXXX) at 10 mg/kg.**

**Food category 13.4 Dietetic formulae for sliming purposes and weight reduction**

No changes to the GSFA Table 2 are proposed.

Both *Standard for Formula Foods for Use in Weight Control Diets* (CXS 181-1991) and *Standard for Formula Foods for Use In Very Low Energy Diets For Weight Reduction* (CXS 203-1995) are corresponds to Food category 13.4 of the GSFA. Both of the standards permit food additives listed in FC 13.4 of the GSFA and those of Table 3.

## C. PROPOSED AMENDMENTS TO TABLE 3

INS No	Additive	Functional class	Year Adopted	Specific allowance in the following commodity standards
300	Ascorbic acid, L-	Acidity regulator, Antioxidant, Flour treatment agent, Sequestrant	1999	CS 88-1981, CS 89-1981, CS 96-1981, CS 97-1981, CS 98-1981, CS 13-1981, CS 57-1981, CS 302-2011 CS 249-2006, <b>CG XX-XXXX</b> CS 319-2015 ( <del>acidity regulator in general and as antioxidant in canned pineapple and canned mangoes</del> ), CS 249-2008, CS 251-2006, CS 273-1968
290	Carbon dioxide	Carbonating agent, Foaming agent, Packaging gas, Preservative, Propellant	1999	CS 221-2001(for whipped products only), CS 275-1973), <b>CG XX-XXXX</b>
330	Citric acid	Acidity regulator, Antioxidant, Colour retention agent, Sequestrant	1999	CS 87-1981, CS 105-1981, CS 141-1983, CS 13-1981, CS 57-1981, CS 37-1991, CS 70-1981, CS 90-1981, CS 94-1981, CS 119-1981, CS 302-2011, CS 249-2006, CS 221-2001, CS 273-1968, CS 275-1973, <b>CG XX-XXXX</b>
472c	Citric and fatty acid esters of glycerol	Antioxidant, Emulsifier, Flour treatment agent, Sequestrant, Stabilizer	1999	CS 275-1973 <b>CG XX-XXXX (For use at 9000 mg/kg as emulsifier)</b>
414	Gum Arabic (Acacia gum)	Bulking agent, Carrier, Emulsifier, Glazing agent, Stabilizer, Thickener	1999	CS 87-1981, CS 105-1981, CS 249-2006 <b>CG XX-XXXX (For use at 10 mg/kg as carrier)</b>
322(i)	Lecithin	Antioxidant, Emulsifier	1999	CS 87-1981, CS 105-1981, CS 141-1983, CS 249-2006 <b>CG XX-XXXX (For use at 5000 mg/kg as emulsifier)</b>
421	Mannitol	Anticaking agent, Bulking agent, Humectant, Stabilizer, Sweetener, Thickener	1999	CS 87-1981, CS 105-1981 <b>CG XX-XXXX (For use at 10 mg/kg as carrier), (For use in vitamin B<sub>12</sub> dry rubbing, 0.1% only)</b>
471	Mono- and di-glycerides of fatty acids	Antifoaming agent, Emulsifier, Glazing agent, Stabilizer	1999	CS 87-1981, CS 105-1981, CS 141-1983, CS 249-2006, CS 251-2006, CS 275-1973, <b>CG XX-XXXX (For use at 4000 mg/kg as emulsifier)</b>
941	Nitrogen	Foaming agent, Packaging gas, Propellant	1999	CS 221-2001(for whipped products only), CS 275-1973), <b>CG XX-XXXX</b>
551	Silicon dioxide, amorphous	Anticaking agent, Antifoaming agent, Carrier	1999	CS 105-1981, CS 251-2006, <b>CG XX-XXXX (For use at 10 mg/kg as carrier)</b>

301	Sodium ascorbate	Antioxidant	1999	CS 88-1981, CS 89-1981, CS 96-1981, CS 97-1981, CS 98-1981, CS 251-206, CS 275-1973, <b><u>CG XX-XXXX</u></b> (For use in coating of nutrient preparations containing polyunsaturated fatty acids at 75 mg/kg)
1450	Starch sodium octenyl succinate	Emulsifier, Stabilizer, Thickener	1999	CS 249-2006 <b><u>CG XX-XXXX</u></b> (For use at 100 mg/kg as carrier)

**D. PROPOSED AMENDMENTS TO REFERENCES TO COMMODITY STANDARDS FOR GSFA TABLE 3 ADDITIVES**

<b>13.3</b>	<b>Dietetic foods intended for special medical purposes (excluding products of food category 13.1)</b>
	Only certain Table 3 additives (as indicated in Table 3) are acceptable for use in foods conforming to these standards.
<b>Codex Guideline</b>	Guidelines for Ready to Use Therapeutic Foods (CXG XX-XXXX)
<b>13.4</b>	<b>Dietetic formulae for sliming purposes and weight reduction</b>
	Food additives listed in Table 3 are acceptable for use in foods conforming to the standard.
<b>Codex Standard</b>	Formula foods for use in weight control diets (CXS 181-1991) Formula foods for use in very low energy diets for weight reduction (CXS 203-1995)

## PROPOSED AMENDMENTS TO THE GSFA DUE TO:

CXS 325R-2017 REGIONAL STANDARD FOR UNREFINED SHEA BUTTER (FC 02.1.2) CCAFRICA

CXS 40R-1981 REGIONAL STANDARD FOR CHANTERELLES (FC 04.2.1.1) CCEURO CXS 325R-2017

Some comments coming out of CCFA52 regarding future work by the EWG on the GSFA are provided, relating to carotenoids and mono- and di-glycerides of fatty acids (INS 471).

CXS 325R-2017

## PROPOSED AMENDMENTS TO TABLE 1

Food category 02.1.2 Vegetable oils and fats

Annatto extracts, bixin based: INS: 160b(i) Functional class: Colour					
Food Category No	Food Category	Max level	Notes	Step/Year Adopted	Recommendation
02.1.2	Vegetable oils and fats	10 mg/kg	8, 508, 509, XS33, XS210, <u>XS325R</u>	2021	Adopt

Ascorbyl esters: INS: 304, 305 Functional class: Antioxidant					
Food Category No	Food Category	Max level	Notes	Step/Year Adopted	Recommendation
02.1.2	Vegetable oils and fats	500 mg/kg	10, 511, XS33, <u>XS325R</u>	2021	Adopt

Beet red: INS: 162 Functional class: Colour					
Food Category No	Food Category	Max level	Notes	Step/Year Adopted	Recommendation
02.1.2	Vegetable oils and fats	GMP	XS19, XS33, XS210, <u>XS325R</u>	Step 7	Maintain at Step 7

Butylated hydroxyanisole: INS: 320 Functional class: Antioxidant					
Food Category No	Food Category	Max level	Notes	Step/Year Adopted	Recommendation
02.1.2	Vegetable oils and fats	200 mg/kg	15, 130, 511, 515, XS33, <u>XS325R</u>	2021	Adopt

Butylated hydroxytoluene: INS: 321: Functional class: Antioxidant					
Food Category No	Food Category	Max level	Notes	Step/Year Adopted	Recommendation
02.1.2	Vegetable oils and fats	200 mg/kg	15, 130, 511, 515, XS33, <u>XS325R</u>	2021	Adopt

Caramel II - sulfite caramel: INS: 150b Functional class: Colour					
Food Category No	Food Category	Max level	Notes	Step/Year Adopted	Recommendation
02.1.2	Vegetable oils and fats	20000 mg/kg	XS19, XS33, XS210, <u>XS325R</u>	4	Maintain at step 4

<b>Carotenes, beta-, vegetable:</b> <b>INS: 160a(ii) Functional class: Colour</b>					
<b>Food Category No</b>	<b>Food Category</b>	<b>Max level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>	<b>Recommendation</b>
02.1.2	Vegetable oils and fats	1000 mg/kg	509, 517, XS33, XS210, <u>XS325R</u>	2021	<b>Pending, waiting decision EWG GSFA on carotenoids, post CCFA52<sup>19</sup></b>

<b>Carotenoids:</b> <b>INS:160a(i), a(iii),e,f Functional class: Colour</b>					
<b>Food Category No</b>	<b>Food Category</b>	<b>Max level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>	<b>Recommendation</b>
02.1.2	Vegetable oils and fats	25 mg/kg	508, 509, XS33, XS210, <u>XS325R</u>	2021	<b>Pending, waiting decision EWG GSFA on carotenoids, post CCFA52<sup>1</sup></b>

<b>Chlorophylls: Functional class: Colour</b> <b>INS: 140</b>					
<b>Food Category No</b>	<b>Food Category</b>	<b>Max level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>	<b>Recommendation</b>
02.1.2	Vegetable oils and fats	GMP	XS19, XS33, XS210, <u>XS325R</u>	Step 7	Maintain at step 7

<b>Citric acid:</b> <b>INS: 330 Functional class: Acidity regulator, Antioxidant, Colour retention agent, Sequestrant</b>					
<b>Food Category No</b>	<b>Food Category</b>	<b>Max level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>	<b>Recommendation</b>
02.1.2	Vegetable oils and fats	GMP	15, 511, XS33, <u>XS325R</u>	2021	Adopt

<b>Citric and fatty acid esters of glycerol:</b> <b>INS: 472c Functional class: Antioxidant, Emulsifier, Flour treatment agent, Sequestrant, Stabilizer</b>					
<b>Food Category No</b>	<b>Food Category</b>	<b>Max level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>	<b>Recommendation</b>
02.1.2	Vegetable oils and fats	100 mg/kg	511, 520, XS33, <u>XS325R</u>	2021	Adopt

<b>Curcumin:</b> <b>INS: 100(i) Functional class: Colour</b>					
<b>Food Category No</b>	<b>Food Category</b>	<b>Max level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>	<b>Recommendation</b>
02.1.2	Vegetable oils and fats	5 mg/kg	508, 509, XS33, XS210, <u>XS325R</u>	2021	Adopt

<b>Diacetyltartaric and fatty acid esters of glycerol:</b> <b>INS: 472e Functional class: Emulsifier, Sequestrant, Stabilizer</b>					
<b>Food Category No</b>	<b>Food Category</b>	<b>Max level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>	<b>Recommendation</b>

<sup>19</sup> REP21/FA, para 60

02.1.2	Vegetable oils and fats	10000 mg/kg	XS19, XS33, XS210, <u>XS325R</u>	2021	Adopt
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<b>Guaiac resin:</b> <b>INS: 314 Functional class: Antioxidant</b>					
Food Category No	Food Category	Max level	Notes	Step/Year Adopted	Recommendation
02.1.2	Vegetable oils and fats	1000 mg/kg	XS19, XS33, XS210, <u>XS325R</u>	2021	Adopt

<b>Isopropyl citrates:</b> <b>INS: 384 Functional class: Antioxidant, Preservative, Sequestrant</b>					
Food Category No	Food Category	Max level	Notes	Step/Year Adopted	Recommendation
02.1.2	Vegetable oils and fats	200 mg/kg	511, 520, XS33, <u>XS325R</u>	2021	Adopt

<b>Lecithin:</b> <b>INS: 322(i) Functional class: Antioxidant, Emulsifier</b>					
Food Category No	Food Category	Max level	Notes	Step/Year Adopted	Recommendation
02.1.2	Vegetable oils and fats	GMP	511, 519, XS33, <u>XS325R</u>	2021	Adopt

<b>Lycopene, tomato:</b> <b>INS: 160d(ii) Functional class: Colour</b>					
Food Category No	Food Category	Max level	Notes	Step/Year Adopted	Recommendation
02.1.2	Vegetable oils and fats	50000 mg/kg	XS19, XS33, XS210, <u>XS325R</u>	Step 3	Maintain at step 3

<b>Mono- and di-glycerides of fatty acids:</b> <b>INS: 471 Functional class: Antifoaming agent, Emulsifier, Glazing agent, Stabilizer</b>					
Food Category No	Food Category	Max level	Notes	Step/Year Adopted	Recommendation
<u>02.1.2</u>	<u>Vegetable oils and fats</u>	<u>GMP</u>	<u>511, 524, XS33, XS210, XS325R</u>		<u>Hold, post CCFA52 discussion CCFO re technological justification and use in CXS210<sup>20</sup></u>

<b>Polydimethylsiloxane:</b> <b>INS: 900a Functional class: Anticaking agent, Antifoaming agent, Emulsifier</b>					
Food Category No	Food Category	Max level	Notes	Step/Year Adopted	Recommendation
02.1.2	Vegetable oils and fats	10 mg/kg	511, 524, XS33, <u>XS325R</u>	2021	Adopt

<b>Polyglycerol esters of fatty acids:</b> <b>INS: 475 Functional class: Emulsifier, Stabilizer</b>					
Food Category No	Food Category	Max level	Notes	Step/Year Adopted	Recommendation
02.1.2	Vegetable oils and fats	20000 mg/kg	<u>XS325R</u>	Step 7	Maintain at step 7,

<sup>20</sup> REP21/FA, para 134



					Being considered at CCFA53
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<b>Polysorbates:</b> <b>INS 432-436 Functional class: Emulsifier, Stabilizer</b>					
Food Category No	Food Category	Max level	Notes	Step/Year Adopted	Recommendation
02.1.2	Vegetable oils and fats	5000 mg/kg	102, XS19, XS33, XS210, <u>XS325R</u>	2021	Adopt

<b>Propyl gallate:</b> <b>INS: 310 Functional class: Antioxidant</b>					
Food Category No	Food Category	Max level	Notes	Step/Year Adopted	Recommendation
02.1.2	Vegetable oils and fats	200 mg/kg	15, 130, 511, 515, X33, <u>XS325R</u>	2021	Adopt

<b>Propylene glycol esters of fatty acids:</b> <b>INS: 477 Functional class: Emulsifier</b>					
Food Category No	Food Category	Max level	Notes	Step/Year Adopted	Recommendation
02.1.2	Vegetable oils and fats	10000 mg/kg	XS19, XS33, XS210, <u>XS325R</u>	2021	Adopt

<b>Sodium dihydrogen citrate:</b> <b>INS: 331(i) Functional class: Acidity regulator, Emulsifier, Emulsifying salt, Sequestrant, Stabilizer</b>					
Food Category No	Food Category	Max level	Notes	Step/Year Adopted	Recommendation
02.1.2	Vegetable oils and fats	GMP	511, XS33, <u>XS325R</u>	2021	Adopt

<b>Sorbitan esters of fatty acids:</b> <b>INS 491-495 Functional class: Emulsifier, Stabilizer</b>					
Food Category No	Food Category	Max level	Notes	Step/Year Adopted	Recommendation
02.1.2	Vegetable oils and fats	10000 mg/kg	<u>XS325R</u>	Step 7	Maintain at step 7, Being considered at CCFA53

<b>Stearoyl lactylates:</b> <b>INS 481(i), 482(i) Functional class: Emulsifier, Flour treatment agent, Foaming agent, Stabilizer</b>					
Food Category No	Food Category	Max level	Notes	Step/Year Adopted	Recommendation
02.1.2	Vegetable oils and fats	3000 mg/kg	<u>XS325R</u>	Step 7	Maintain at step 7, Being considered at CCFA53

<b>Stearyl citrate:</b> <b>INS 484 Functional class: Emulsifier, Sequestrant</b>					
Food Category No	Food Category	Max level	Notes	Step/Year Adopted	Recommendation
02.1.2	Vegetable oils and fats	GMP	XS19, XS33, XS210, <u>XS325R</u>	2021	Adopt

<b>Tertiary butylhydroquinone:</b> <b>INS 319 Functional class: Antioxidant</b>					
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Food Category No	Food Category	Max level	Notes	Step/Year Adopted	Recommendation
02.1.2	Vegetable oils and fats	200 mg/kg	15, 130, 511, 515, XS33 <sub>1</sub> , <b>XS325R</b>	2021	Adopt

Thiodipropionates: INS 388, 389 Functional class: Antioxidant					
Food Category No	Food Category	Max level	Notes	Step/Year Adopted	Recommendation
02.1.2	Vegetable oils and fats	200 mg/kg	46, 511, XS33 <sub>1</sub> , <b>XS325R</b>	2021	Adopt

Tocopherols: INS 307a, b, c Functional class: Antioxidant					
Food Category No	Food Category	Max level	Notes	Step/Year Adopted	Recommendation
02.1.2	Vegetable oils and fats	300 mg/kg	357, 511 <sub>1</sub> , <b>XS325R</b>	2021	Adopt

Tricalcium citrate: INS 333(iii) Functional class: Acidity regulator, Firming agent, Emulsifying salt, Sequestrant, Stabilizer					
Food Category No	Food Category	Max level	Notes	Step/Year Adopted	Recommendation
02.1.2	Vegetable oils and fats	GMP	511, XS33 <sub>1</sub> , <b>XS325R</b>	2021	Adopt

Tripotassium citrate: INS 332(ii) Functional class: Acidity regulator, Emulsifying salt, Sequestrant, Stabilizer					
Food Category No	Food Category	Max level	Notes	Step/Year Adopted	Recommendation
02.1.2	Vegetable oils and fats	GMP	511, XS33 <sub>1</sub> , <b>XS325R</b>	2021	Adopt

Trisodium citrate: INS 331(iii) Functional class: Acidity regulator, Emulsifier, Emulsifying salt, Sequestrant, Stabilizer					
Food Category No	Food Category	Max level	Notes	Step/Year Adopted	Recommendation
02.1.2	Vegetable oils and fats	GMP	511, XS33 <sub>1</sub> , <b>XS325R</b>	2021	Adopt

## PROPOSED AMENDMENTS TO TABLE 2

Food category 02.1.2 Vegetable oils and fats					
Additive	INS	Max Level	Notes	Year Adopted	Recommendation
Annatto extracts, bixin based	160b(i)	10 mg/kg	8, 508, 509, XS33, XS210 <sub>1</sub> , <b>XS325R</b>	2021	Adopt
Ascorbyl esters	304, 305	500 mg/kg	10, 511, XS33 <sub>1</sub> , <b>XS325R</b>	2021	Adopt
Beet red	162	GMP	XS19, XS33, XS210 <sub>1</sub> , <b>XS325R</b>	2021	Maintain at step 7
Butylated hydroxyanisole	320	200 mg/kg	15, 130, 511, 515, XS33 <sub>1</sub> , <b>XS325R</b>	2021	Adopt

Butylated hydroxytoluene	321	200 mg/kg	15, 130, 511, 515, XS33, <b><u>XS325R</u></b>	2021	Adopt
Caramel II - sulfite caramel	150b	20000 mg/kg	XS19, XS33, XS210, <b><u>XS325R</u></b>		Maintain at step 4
Carotenes, beta-, vegetable	160a(ii)	1000 mg/kg	509, 517, XS33, XS210, <b><u>XS325R</u></b>	2021	<b>Pending, waiting decision EWG GSFA on carotenoids, post CCFA52<sup>1</sup></b>
Carotenoids	160a(i), a(iii), e, f	25 mg/kg	508, 509, XS33, XS210, <b><u>XS325R</u></b>	2021	<b>Pending, waiting decision EWG GSFA on carotenoids, post CCFA52<sup>1</sup></b>
Chlorophylls	140	GMP	XS19, XS33, XS210, <b><u>XS325R</u></b>		Maintain at step 7
Citric acid	330	GMP	15, 511, XS33, <b><u>XS325R</u></b>	2021	Adopt
Citric and fatty acid esters of glycerol	472c	100 mg/kg	511, 520, XS33, <b><u>XS325R</u></b>	2021	Adopt
Curcumin	100(i)	5 mg/kg	508, 509, XS33, XS210, <b><u>XS325R</u></b>	2021	Adopt
Diacetyltartaric and fatty acid esters of glycerol	472e	10000 mg/kg	XS19, XS33, XS210, <b><u>XS325R</u></b>	2021	Adopt
Guaiac resin	314	1000 mg/kg	XS19, XS33, XS210, <b><u>XS325R</u></b>	2021	Adopt
Isopropyl citrates	384	200 mg/kg	511, 520, XS33, <b><u>XS325R</u></b>	2021	Adopt
Lecithin	322(i)	GMP	511, 519, XS33, <b><u>XS325R</u></b>	2021	Adopt
Lycopene, tomato	160d(ii)	50000 mg/kg	XS19, XS33, XS210, <b><u>XS325R</u></b>	Step 3	Maintain at step 3
<b><u>Mono- and di-glycerides of fatty acids</u></b>	<b><u>471</u></b>	<b><u>GMP</u></b>	<b><u>511, 524, XS33, XS210, XS325R</u></b>		<b><u>Hold, post CCFA52 discussion CCFO re technological justification and use in CXS210<sup>2</sup></u></b>
Polydimethylsiloxane	900a	10 mg/kg	511, 524, XS33, <b><u>XS325R</u></b>	2021	Adopt
Polyglycerol esters of fatty acids	475	20000 mg/kg	<b><u>XS375R</u></b>	Step 7	Maintain at step 7, Being considered at CCFA53
Polysorbates	432-436	5000 mg/kg	102, XS19, XS33, XS210, <b><u>XS325R</u></b>	2021	Adopt
Propyl gallate	310	200 mg/kg	15, 130, 511, 515, XS33, <b><u>XS325R</u></b>	2021	Adopt

Propylene glycol esters of fatty acids	477	10000 mg/kg	XS19, XS33, XS210, <b>XS325R</b>	2021	Adopt
Sodium dihydrogen citrate	331(i)	GMP	511, XS33, <b>XS325R</b>	2021	Adopt
Sorbitan esters of fatty acids	491-495	10000 mg/kg	<b>XS375R</b>	Step 7	Maintain at step 7, Being considered at CCFA53
Stearoyl lactylates	481(i), 482(i)	3000 mg/kg	<b>XS375R</b>	Step 7	Maintain at step 7, Being considered at CCFA53
Stearyl citrate	484	GMP	XS19, XS33, XS210, <b>XS325R</b>	2021	Adopt
Tertiary butylhydroquinone	319	200 mg/kg	15, 130, 511, 515, XS33, <b>XS325R</b>	2021	Adopt
Thiodipropionates	388, 389	200 mg/kg	46, 511, XS33, <b>XS325R</b>	2021	Adopt
Tocopherols	307a, b, c	300 mg/kg	357, 511, <b>XS325R</b>	2021	Adopt
Tricalcium citrate	333(iii)	GMP	511, XS33, <b>XS325R</b>	2021	Adopt
Tripotassium citrate	332(ii)	GMP	511, XS33, <b>XS325R</b>	2021	Adopt
Trisodium citrate	331(iii)	GMP	511, XS33, <b>XS325R</b>	2021	Adopt

#### Footnotes

1. REP21/FA, para 60
2. REP21/FA, para 134

#### NOTES

#### **XS325R** **Excluding products conforming to the Regional Standard for Unrefined Shea Butter (CXS 325R-2017).**

- 508 For use in products conforming to the *Standard for Edible Fats and Oils not Covered by Individual Standards* (CXS 19-1981) for the purposes of resToRing natural colour
- 509 Excluding virgin and cold pressed oils in products conforming to the *Standard for Edible Fats and Oils not Covered by Individual Standards* (CXS 19-1981).
- 511 Excluding virgin and cold pressed oils in products conforming to the *Standard for Edible Fats and Oils not Covered by Individual Standards* (CXS 19-1981) and the *Standard for Named Vegetable Oils* (CXS 210-1999).
- 515 Except for use in products conforming to the *Standard for Edible Fats and Oils not Covered by Individual Standards* (CXS 19-1981) and the *Standard for Named Vegetable Oils* (CXS 210-1999): butylated hydroxyanisole (INS 320) at 175 mg/kg, butylated hydroxytoluene (INS 321) at 75 mg/kg, propyl gallate (INS 310) at 100 mg/kg, and tertiary butylhydroquinone (INS 319) at 120 mg/kg; as well, any combination of INS 320, INS 321, INS 310 and INS 319 at up to 200 mg/kg, provided the single use limits are not exceeded.
- 517 Except for use in products conforming to the Standard for Edible fats and oils not covered by individual standards (CXS 19-1981) at 25 mg/kg for the purposes of resToRing natural colour lost in processing, or standardizing colour only.
- 519 For use in products conforming to the Standard for Edible Fats and Oils not Covered by Individual Standards (CXS 19-1981) and the Standard for Named Vegetable Oils (CXS 210-1999) as an antioxidant only.
- 520 Except for use in products conforming to the Standard for Edible Fats and Oils not Covered by Individual Standards (CXS 19-1981), the Standard for Named Vegetable Oils (CXS 210-1999),

singly or in combination: isopropyl citrates (INS 384) and citric and fatty acid esters of glycerol (INS 472c) at 100 mg/kg.

- 524 For use in products conforming to the Standard for Edible Fats and Oils not Covered by Individual Standards (CXS 19-1981) and the Standard for Named Vegetable Oils (CXS 210-1999), as an antifoaming agent in oils for deep frying only.

**CXS 40R-1981**

**PROPOSED AMENDMENTS TO TABLE 1**

**Food Category No. 04.2.1.1 Untreated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds**

<b>Acetic acid, glacial:</b>					
<b>INS: 260 Functional class: Acidity regulator, Preservative</b>					
<b>Food Category No</b>	<b>Food Category</b>	<b>Max level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>	<b>Recommendation</b>
04.2.1.1	Untreated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP	262, 263, <b><u>XS40R</u></b>	2013	Adopt

<b>Ascorbic acid, L-:</b>					
<b>INS: 300 Functional class: Acidity regulator, Antioxidant, Flour treatment agent, Sequestrant</b>					
<b>Food Category No</b>	<b>Food Category</b>	<b>Max level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>	<b>Recommendation</b>
04.2.1.1	Untreated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	500 mg/kg	262, <b><u>XS40R</u></b>	2013	Adopt

<b>Citric acid:</b>					
<b>INS: 330 Functional class: Acidity regulator, Antioxidant, Colour retention agent, Sequestrant</b>					
<b>Food Category No</b>	<b>Food Category</b>	<b>Max level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>	<b>Recommendation</b>
04.2.1.1	Untreated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP	262, 264, <b><u>XS40R</u></b>	2013	Adopt

<b>Lactic acid, L-, D- and DL-:</b>					
<b>INS: 270 Functional class: Acidity regulator</b>					
<b>Food Category No</b>	<b>Food Category</b>	<b>Max level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>	<b>Recommendation</b>
04.2.1.1	Untreated fresh vegetables	GMP	262, 264, <b><u>XS40R</u></b>	2013	Adopt

	(including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds				
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<b>Sodium dihydrogen citrate:</b>					
<b>INS: 331(i) Functional class: Acidity regulator, Emulsifier, Emulsifying salt, Sequestrant, Stabilizer</b>					
<b>Food Category No</b>	<b>Food Category</b>	<b>Max level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>	<b>Recommendation</b>
04.2.1.1	Untreated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP	262, <u>XS40R</u>	2015	Adopt

<b>Trisodium citrate:</b>					
<b>INS: 331(iii) Functional class: Acidity regulator, Emulsifying salt, Firming agent, Sequestrant, Stabilizer</b>					
<b>Food Category No</b>	<b>Food Category</b>	<b>Max level</b>	<b>Notes</b>	<b>Step/Year Adopted</b>	<b>Recommendation</b>
04.2.1.1	Untreated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP	262, <u>XS40R</u>	2015	Adopt

#### PROPOSED AMENDMENTS TO TABLE 2

<b>Food category 04.2.1.1 Untreated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds</b>					
<b>Additive</b>	<b>INS</b>	<b>Max Level</b>	<b>Notes</b>	<b>Year Adopted</b>	<b>Recommendation</b>
Acetic acid, glacial	260	GMP	262, 263, <u>XS40R</u>	2013	Adopt
Ascorbic acid, L-	300	500 mg/kg	262, <u>XS40R</u>	2013	Adopt
Citric acid	330	GMP	262, 264, <u>XS40R</u>	2013	Adopt
Lactic acid, L-, D- and DL-	270	GMP	262, 264, <u>XS40R</u>	2013	Adopt
Sodium dihydrogen citrate	331(i)	GMP	262, <u>XS40R</u>	2015	Adopt
Trisodium citrate	331(iii)	GMP	262, <u>XS40R</u>	2015	Adopt

NOTES

**XS40R** **Excluding products conforming to the *Regional Standard for Chanterelles (CXS 40R-2017)*.**

**PROPOSED AMENDMENTS TO TABLE 3**

No changes are required to Table 3 due to alignment of the two commodity standards since the relevant food categories (02.1.2 and 04.2.1.1) are captured by 02.1 and 04.2.1, which are both included in the Annex to Table 3. This requires that use of any food additives listed in Table 3 are governed by provisions in Tables 1 & 2.