codex alimentarius commission

FOOD AND AGRICULTURE ORGANIZATION OF THE UNITED NATIONS

WORLD HEALTH ORGANIZATION

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ALINORM 76/12

JOINT FAO/WHO FOOD STANDARDS PROGRAMME
CODEX ALIMENTARIUS COMMISSION
Eleventh Session, March/April 1976

REPORT OF THE TENTH SESSION OF THE CODEX COMMITTEE ON FOOD ADDITIVES

The Hague,
2-7 June 1975

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INTRODUCTION

1. The Codex Committee on Food Additives (hereafter referred to as the Committee) held its tenth session in The Hague, the Netherlands, from 2 to 7 June 1975, under the chairmanship of Dr. G.F. Wilmink. The session was attended by 113 participants, including the representatives and observers of 31 countries and observers from 19 international organizations (see Appendix I for the List of Participants).

2. On the occasion of the tenth session of the Committee, the session was opened with a speech of welcome by Mr. A. van der Stee, Minister of Agriculture and Fisheries of the Netherlands. Mr. van der Stee recalled that the Netherlands Ministry of Agriculture took responsibility for this Committee, reviewed the activities of the Committee since it started its work in 1964, and complimented it on the results achieved. The Minister stressed the work of the Committee in ensuring, on the basis of scientific evidence, that substances used in food processing did not represent a hazard to the health of the consumer and were used in accordance with accepted general principles. He recalled the conclusions of the third Joint FAO/WHO Conference on Food Additives and Contaminants concerning the importance of surveillance to ensure wholesome food products of good quality. He then wished the Committee continuing success in its work.

ADOPTION OF THE AGENDA

3. The Committee adopted the provisional agenda with a slight rearrangement in the order of items to be discussed. In order to facilitate consideration of Item 9 (List B of Food Additives), the Committee set up an ad hoc Working Group to meet during the session to review all relevant documents on the basis of which the Group could establish a list of substances of current interest to the food industry. The Group would also establish a priority list containing those additives which should receive early attention by the Joint FAO/WHO Expert Committee on Food Additives (JECFA).

APPOINTMENT OF RAPPORTEURS

4. Mr. L.J. Erwin (Australia), assisted by Dr. S.W. Gunner (Canada), and Mr. M. Fondu (Belgium) were appointed as rapporteurs.

MATTERS OF INTEREST TO THE CODEX COMMITTEE ON FOOD ADDITIVES

5. The Committee had before it a paper prepared by the Secretariat summarizing matters arising from the 10th session of the Codex Alimentarius Commission and its subsidiary bodies (CX/FA 75/4). It was agreed to deal with those issues which had relevance to later items in the agenda under such items.

Responsibility for Justification of the Use of Additives

6. The Committee noted that the Commission had discussed the r6le of Codex Commodity Committees and that of this Committee in ensuring that the use of additives in food was fully justified. It concurred in the following conclusions of the Commission

(see para 226, ALINORM 74/44):

(a) Codex Commodity Committees are responsible for the proposal of food additives on the basis of full justification for their use, and on the basis of consideration of good manufacturing practices. The maximum levels for food additives thus proposed should, therefore, represent the smallest amount of the additives needed. It is also the responsibility of the Commodity Committees to propose maximum levels in food for various types of contaminants.

(b) On the basis of the recommendations of the Joint FAO/WHO Expert Committee on Food Additives (JECFA) concerning the safety-in-use (acceptable daily intake (ADI) and other restrictions) and an estimate of the potential and, where possible, the actual intake of the food additives, the Codex Committee on Food Additives either endorses, temporarily endorses, or does not endorse the food additive provisions proposed by the Commodity Committees. The Codex Committee on Food Additives also takes into account the availability of specifications of identity and purity of food additives, and other relevant questions not dealt with by other bodies (see paras 54-56, ALINORM 72/12).

7. It was understood that the r6le of this Committee, in relation to the appropriate Codex Commodity Committees, was to satisfy itself that due consideration had been given to the technological need for the use of the additives. It was not the intention of the Committee to duplicate the work of Commodity Committees which had the necessary expertise.

Reports and Monographs of the Joint FAO/WHO Expert Committee on Food Additives

8. The Committee noted that all efforts were being made by the appropriate offices of FAO and WHO to ensure a timely distribution of the reports and monographs of the JECFA and expressed its appreciation that the unedited version of the report of the 19th session of the JECFA was made available for this session.

Food Irradiation

9. The Committee noted that the provision included in standards for foods for infants and children, which prohibited the use of ionizing radiation, had been discussed by the Codex Committee on Foods for Special Dietary Uses (para 25, ALINORM 76/26) and that the latter Committee had agreed that UV-radiation was not included in the provision for ionizing radiation. The Committee was informed that work was continuing on food irradiation jointly by FAO, WHO and IAEA and that any reports and recommendations resulting from this work would be placed before the Committee at a later stage.

United Nations Environment Programme

10. The representative of the United Nations Environment Programme (UNEP), Mr. H.P. Mollenhauer, Director of the Division for Geophysics, Global Pollution and Health, gave a report on some activities of his organization which were related to the work of this Committee. He drew attention to the basic Recommendations Nos. 78 and 82 of the Stockholm Conference on the Environment which emphasized the importance of pollution of foods and the work of the Codex Alimentarius Commission. In particular, he mentioned some UNEP projects concerning the Codex Alimentarius Commission, health criteria, food control, contamination, monitoring which had been approved of by UNEP

recently. The Committee thanked Mr. Mollenhauer for his report and expressed the opinion that reduction of environmental pollution was indeed an important factor in the protection of food against contamination.

REPORTS OF THE 18TH AND 19TH MEETINGS OF THE JOINT FAO/WHO EXPERT COMMITTEE ON FOOD ADDITIVES

Specifications and other Matters

11. The FAO representative, in referring to the 18th Report of the JECFA pointed out that specifications had been prepared or revised for a number of food colours, flavour enhancers, thickening agents and other food additives. These specifications would be published shortly. In addition, the report dealt with asbestos as a contaminant in foods, mostly as a result of its presence in filter materials.

12. The Committee noted that the 18th session of JECFA had expressed the hope that hazards due to certain food additives causing hypersensitivity reactions in men could be minimized by appropriate labelling of foods containing such additives. The conclusion had been reaffirmed by the Experts that additives causing serious or widespread hypersensitivity reactions should not be permitted as food additives. The Committee agreed with this view. The Committee was informed that the 10th session of the Codex Committee on Food Labelling had also discussed this problem in relation not only to additives but also to other components of foods. The JECFA was requested to elaborate further on this problem before the question of labelling could be considered.

13. As regards the declaration of 5'-ribonucleotides, guanylic acid and inosinic acid on the label, as recommended by JECFA, the Committee noted that no class names had been so far proposed for flavour enhancers. Therefore, these substances would have to be declared by specific names in accordance with Codex Standards.

14. The FAO representative also introduced an unedited extract from the Report of the 19th session (April 1975, Geneva), at which nearly 50 food additives had been evaluated. He indicated that the JECFA had also examined for the first time the treatment of foods by smoking and the use of smoke condensates and liquid smoke, seeking to define the information required to arrive eventually at specifications and an evaluation for at least a few of the smoke materials. The JECFA also wished to have the guidance of an expert consultation in establishing the microbiological criteria that should be reflected in a number of specifications. Furthermore, explanatory notes had been prepared as a document entitled "General Principles Applying to Tests, Assays and Specifications", the General Methods cited in specifications had been comprehensively reviewed, and both would be published in a single volume together with an index of the specifications to which the notes and methods applied.

15. The Committee's attention was drawn to a request from JECFA to the Codex Committee on Food Additives to compile, in cooperation with Codex Commodity Committees, a list of functional uses of food additives and a matching glossary. In this regard, JECFA had noted the preparatory work already done by the Codex Secretariat in the publication and updating of a "List of Additives Evaluated for the Safety-in-Use in Food".

16. The Committee noted that the 19th session of the JECFA had recommended that a meeting of appropriate experts be convened to examine the needs benefits and risks arising from the increased use of food additives to meet the food demand of the growing population of the world.

17. The WHO representative indicated that the 18th report had already been published in 1974. He drew attention to typographical errors, namely on page 19, second paragraph, first line, 0- 2.5 mg/kg should read 0-0.5 mg/kg; and page 27, "anhydride or" should read "anhydride of". Concerning the 19th report for which an abbreviated version had been distributed by the Codex Secretariat, he called the attention of the Committee to the fact that this was subject to editorial changes.

18. The WHO representative outlined the main points of the 19th report, mentioning the principle compounds evaluated which were contained in the Annex to the unedited version of the 19th Report.

19. In answering questions related to tin compounds and L(+)tartaric acid, the WHO representative informed the Committee that tin compounds and stannous chloride could not be re-evaluated because the available data were insufficient. The JECFA, however, had noted the reported association between levels of tin in certain canned products and acute gastrointestinal disturbances and the lack of knowledge about the true nature of the tin compound/compounds which may have caused these disturbances.

20. He further informed the Committee that L(+)tartaric acid had been re-evaluated but, since only interim additional data were available, no further action was taken and the previous ADI remained unchanged. The ADI referred to added tartaric acid.

POTENTIAL INTAKE OF FOOD ADDITIVES

21. The Committee had before it a paper prepared by the Codex Secretariat (CX/FA 15/5), a paper on the intake of sulphur dioxide in Israel (CX/FA 75/5-Add.1), and additional information on the intake of food colours and tartaric acid. In introducing the paper, the Codex Secretariat pointed out that the purpose of the paper was to illustrate the need to take into account the basis on which ADIs had been established when comparing ADIs with potential daily intakes. Furthermore, the paper was intended to indicate where the intake of a given additive should be examined in greater detail, preferably on the basis of actual food additive intake studies. The delegation of Canada pointed out that the additives singled out for further consideration in the Secretariat paper showed close correlation to the conclusions reached by Canada on the basis of their paper on food additives used in soft drinks. They undertook to make available to the Committee the results of a food intake survey carried out in that country.

22. The representative of WHO stressed the need for information on the consumption of processed foods, on the basis of which potential daily intakes could be calculated, and expressed his Organization's willingness to carry on work in this field and to report to the Committee. It was agreed that such a report should give more details on the calculations used and on the foods which contributed to the potential intake of additives.

23. The delegate of Israel, in introducing the paper, drew attention to the fact that in his country alcoholic beverages did not contribute significantly to the total intake of sulphur dioxide and that, therefore, the results were of particular interest. He pointed to the need to consider carefully the methods of analysis, as a variation in methodology made a comparison of results difficult. The Committee noted that the Codex Committee on Methods of Analysis and Sampling was elaborating general methods for the determination of preservatives.

24. As regards the paper on the intake of colours, the Committee noted that it represented preliminary results which required further examination. Concerning the paper on the intake of tartaric acid, the delegation of the Federal Republic of Germany

indicated that this question would be examined in their country and undertook to submit data as soon as available. In the meantime it was not possible to confirm the conclusions contained in the informal paper on the intake of tartaric acid in that country.

25. The Committee agreed that potential daily intakes should be calculated for all additives for which ADIs had been established and strongly recommended that FAO and WHO pay appropriate attention to this problem. It also agreed that the potential daily intakes were useful to indicate where more detailed consideration of the intake was necessary. The Committee stressed the need to take due account of vulnerable groups of consumers in assessing the safety of the proposed limits for food additives and the need for actual intake data based on comparable methodology. It was recognized that some ADIs had been based on the maximum level tested at which no significant toxicological effects had been observed and that, in such cases, more toxicological information might be required at higher dose levels to be in a position to reach conclusions concerning the safety or otherwise of the amounts of such additives ingested by man.

Establishment of an Ad Hoc Working Group on Food Additive Intake

26. In order to generate further information concerning the intake of food additives, and to consider the whole question of food additive intake in greater detail, the Committee set up an Ad Hoc Working Group to correspond before the next session of the Committee in close collaboration with WHO. The following countries and the representative of EEC, expressed their interest to participate in the Working Group: Belgium, Italy, Israel, Federal Republic of Germany, the Netherlands, Canada, France, the U.K., the U.S.A., and Spain, The delegation of Belgium (Rapporteur) agreed to submit a report for the next session of the Committee.

CONSIDERATION OF THE SECOND EDITION OF THE COUNCIL OF EUROPE'S PUBLICATION ON FLAVOURS

27. The Committee had before it a paper and addenda (CX/FA 75/13, Add. 1, 2, 3 and 4) prepared by the Netherlands Secretariat, which contained government comments on the Second Edition of the Council of Europe's publication on flavours and flavouring substances. Some delegations questioned the grouping of flavours and flavouring substances into three sub-groups, namely: (a) natural flavours and flavouring substances; (b) nature-identical flavouring substances; and (c) artificial flavouring substances, as decided by the Eighth session of the Committee (ALINORM *12/12,* para 59). These delegations favoured the grouping of flavours and flavouring substances into only two groups, i.e. "natural" and "artificial", as used in the Council of Europe publication. However, the Committee reconfirmed its previous decision to group flavours and flavouring substances into three categories.

28. With regard to artificial flavours, the Committee unanimously agreed that a positive list of approved artificial flavours should be elaborated and that inclusion of such flavours on this list would be subject to toxicological assessment by the JECFA and the subsequent establishment of an "acceptable daily intake" and of chemical specifications. Furthermore, it was agreed that this list should be an open list. The Codex Secretariat pointed out that such a list already existed, but that it only included ethyl maltol and ethyl vanillin at this stage.

29. The question was raised as to whether natural flavouring substances and their identical synthetic equivalents should be considered as food additives. It was pointed out that essences and concentrates prepared from natural substances could be used at

much higher concentrations and would often include a carrier; they should, therefore, be considered as food additives. Some delegations were of the opinion that this approach could necessitate the classification of a vast range of natural * substances, such as concentrated fruit juices, as food additives. The Chairman explained that this would not be the case because, for the purposes of the Codex Alimentarius, a "food additive" was defined as any substance not normally consumed as a food by itself. In such circumstances the concentrated fruit juice would be considered as a food ingredient. Consequently, Commodity Committees had guidelines for classifying substances as either "ingredients" or "food additives". The Committee agreed that natural flavours and flavouring substances should be considered as food additives. The delegation of France recorded a reservation in regard to this decision. The delegations of the Netherlands, the Federal Republic of Germany and Belgium recorded a reservation in regard to the decision to consider natural flavours and flavouring substances and nature-identical flavouring substances as food additives.

Establishment of an Ad Hoc Working Group on Flavours

30. A number of delegations supported the development, in the long term, of positive open lists for all flavours and flavouring substances. However, some delegations questioned the feasibility of this approach and proposed that the matter be given further consideration before a decision was taken. It was noted that the existing Codex Advisory List already contained some flavouring substances, both natural and nature-identical, which had been cleared by the JECFA. The Committee accepted the offer of the Netherlands to act as rapporteur of an Ad Hoc Working Group to consider procedures for establishing positive lists and to examine the question of flavouring agents, The delegations of the Federal Republic of Germany, the U.S.A., the U.K., Switzerland, France, Italy, Belgium and Denmark, and the representative of the EEC expressed a willingness to join the Working Group. The International Organization of the Flavour Industry (IOFI), as well as other representatives of International Organizations competent in this field, offered to provide technical assistance to the Group. The delegation of the Netherlands agreed to prepare a report on the basis of the written views of the Working Group for consideration by the Committee at its next session.

31. The Committee also agreed that the list of botanical sources of natural flavouring agents, which were proposed by IOFI as Unsuitable for the preparation of natural flavours for human consumption, as well as the list of flavours, which required limitation in food should be appended to the report and governments should be requested to send their comments on these lists (see Appendix VII to this Report).

INTERPRETATION OF THE MEANING OF PROPOSED MAXIMUM LEVELS FOR FOOD ADDITIVES IN CODEX COMMODITY STANDARDS

The Committee considered a paper prepared by the Netherlands on the meaning of proposed maximum levels for food additives in Codex Standards (CX/FA 75/14) and a paper submitted by the U.S.A. containing comments on this paper (CX/FA 75/14-Add.l). The Committee discussed the point at which the addition of food additives should be controlled. It was noted that with the majority of food additives there was no significant difference, if any, between the amounts added (maximum level of use) and the amounts found in the final product as offered for sale (maximum level in the final product). However, there were additives which, by design, were intended to decompose in the food or which, as a result of processing or storage, underwent changes resulting in difficulties as regards their control in the final product. The Committee recognized that some countries were in a position to control the use of additives at the level of

production whereas others with limited facilities were unable to do so. It was also noted that control at the point of production could not be readily applied to products moving in international trade. For this reason provisions for food additives not applicable to the end product represented difficulties as regards their enforcement in food moving in international trade or food in national trade, at the retail or wholesale level. Ideally, therefore, Codex limits should be established on the food moving in trade.

The Committee agreed that Codex Commodity Committees should give full consideration to the above mentioned problems when proposing the use of food additives and limits for them. Limits should be accompanied by a statement concerning the point at which they applied and also by appropriate methods of analysis. Furthermore, it was considered important to define the transformation products of additives which under-went decomposition in the food and also for the JECFA to continue to consider, where possible, this aspect when establishing A D I s.

ENDORSEMENT OF FOOD ADDITIVES IN CODEX COMMODITY STANDARDS

34. The Committee had before it a status report on the endorsement of food additives (CX/FA 75/12 and CX/FA 75/l2-Revision 1) and a number of documents dealing with technological justification (CX/FA 75/12-Add.1, 2, 4, 5), as well as a paper dealing with contaminants requiring endorsement (CX/FA 75/12-Add.4 and Revision 1).

General Remarks

35. The Committee decided not to consider the standard for Jams (Fruit Preserves) and Jellies as it did not have before it the latest report of the Codex Committee on Processed Fruits and Vegetables. However, where possible, and on the basis of a draft report, the Chairman was in a position to indicate for some additives the decisions of the Commodity Committee. As the standard for chopped meat was being revised by the Commodity Committee and the standards for Edible Ices and Black Currant Juice had not reached the appropriate Step in the Codex Procedure, the Committee decided to postpone their consideration. As regards the standards for foods for infants and children, the Committee agreed to consider the report of the ad hoc Working Group set up by the Codex Committee on Foods for Special Dietary Uses presented to it during the session.

36. The Committee noted that the evaluation of a number of additives had been changed by the JECFA and requested the Secretariat to amend the previous endorsements and temporary endorsements so that they would be in line with the new recommendations of the JECFA for ADI, temporary ADI, or for the withdrawal of A D I s. It was also noted that, at previous sessions, some additives had been given a temporary endorsement, although they already had definite A D I s. This was due to the fact that these additives were part of a group of functionally related substances, some of which had only received a temporary ADI. The Committee requested the Secretariat to bring these food additive endorsements into line with their current toxicological evaluation. The delegation of the Federal Republic of Germany reserved its position concerning these decisions as, in its view, endorsements were not only made on the basis of available toxicological information but also on the basis of other considerations. For this reason, the reconsideration of previous endorsements should not be the subject of an automatic procedure.

Food Additives in Foods for Infants and Children

37. The Committee had before it a report of an informal ad hoc Working Group set up by the Eighth Session of the Codex Committee on Foods for Special Dietary Uses to consider the technological justification of additives included in the standards for Infant

Formula, Canned Baby foods and Foods for Infants and Children based on Cereals [1]. The report was introduced by Dr. H. Blumenthal (USA) on behalf of the Working Group. It was noted that the Codex Committee on Foods for Special Dietary Uses needed the information on technological justification provided by the Working Group as well as the conclusions of the Committee concerning the acceptability from a point of view of safety of the additives, before conclusions could be reached concerning the inclusion of food additive provisions in the above three standards for foods for infants and children.

[1] To be distributed as document CX/FSDU 75/6 for the Ninth Session of the Codex Committee on Foods for Special Dietary Uses.

38. In considering the basis on which food additives could be endorsed for use in these foods, the delegation of Italy was of the opinion that the A D I s established by the JECFA did not necessarily apply to infants. The delegation of Sweden was of the opinion that, pending further scientific information concerning the acceptability of food additives in foods for infants and children, all endorsements should be made on a temporary basis. The Committee noted the conclusions of the 15th session of the JECFA concerning the use of additives in foods for infants and children, that ideally no additives should be used in these foods but that in certain circumstances the use of additives would be justified. The representative of WHO informed the Committee that his Organization would give careful consideration to the additives proposed for use in infant foods and submit comments to the Committee. The Committee agreed that, considering the need for the additives in these foods in order to ensure acceptable products and in view of the conclusions of the JECFA, it was in a position to consider the endorsement of the food additives proposed. The decisions of the Committee regarding endorsement are given in Appendix VIII to this Report. Specific remarks made and conclusions reached during the discussions are given in the following paragraphs.

39. Modified starches - The delegation of the U.K. indicated that chemically modified starches, along with all other additives used in foods for infants and children, were currently under study in the U.K. and, consequently, reserved its position. The Committee noted that the Working Group had not received justification on the use in foods for infants and children, of physically modified and enzyme treated starches and starches modified by hydrolysis. It was agreed, however, that these substances would also be acceptable from the point of view of health, if the Codex Committee on Foods for Special Dietary Uses found their use justified.

40. Carrageenan (infant Formula) - It was noted that the daily intake calculated from the 0.1 g/100 ml level exceeded the ADI, but that this level applied only to special formulae (hydrolyzed protein and amino acid formulae) intended to be consumed by infants under specific medical conditions. In these cases it was necessary to use higher levels of certain thickening agents to ensure acceptable products. Such products were considered to be special dietary foods, used mainly in clinics, which were essential to maintain the lives of particular infants. Considerations of the ADI, which applied for an entire life span, were not regarded as being of strict relevance in these circumstances.

41. L-Ascorbyl palmitate - The delegation of Belgium questioned the need for this fat-soluble antioxidant in view of the fact that mixed tocopherols concentrate had also been proposed. It was pointed out that L-ascorbyl palmitate was not only an alternative antioxidant but also a synergist for tocopherols and that, therefore, its use was desirable. The Committee noted that the calculated daily intake slightly exceeded the ADI but considered that this was not significant.

42. pH Adjusting agents - The Committee endorsed the use of these substances with the provision that, where the Codex Standard provided for limits for Na and K ions, limitation by Good Manufacturing Practice should be taken to mean that the levels of Na and K ions in the product would be within the limits provided. The Committee saw no objection, from a point of view of health, to the inclusion of sodium or potassium hydroxides and hydrochloric acid for pH adjustment, should the Codex Committee on Foods for Special Dietary Uses justify the use of these substances. It was also understood that Na and K salts of substances (e.g. ascorbates, citrates) would be included in any limits set for Na and K ions.

43. L(+)Lactic acid - The Committee requested the JECFA to look into the need to establish separate specifications of identity and purity for this isomer.

Food Additives in Foods other than Foods for Infants and Children

44. The following paragraphs include comments made in connection with food additives as well as general reservations of delegations. The decisions of the Committee regarding endorsement are summarized in Appendix II to this Report.

General Remarks

Phosphates

45. The Committee noted that the JECFA had adopted the nomenclature of the International Union of Pure and Applied Chemistry (IUPAC) for phosphates and had requested the Codex Committees to act along the same lines. The FAO representative pointed out that there was a need for methods of analysis for cyclic phosphates in polyphosphates and requested information on this subject. The delegation of Poland drew the Committee's attention to the extensive use of phosphates as food additives,

Hydrolyzed Protein

46. The delegation of the Federal Republic of Germany stated that it was not clear whether hydrolyzed proteins were food additives or foods. The Committee decided to request governments to provide information on sources for hydrolyzed proteins used in foods and to indicate what types of hydrolyzed proteins should be considered as foods and which as food additives.

Caseinates and Acid Casein

47. The Committee was informed that the JECFA considered caseinates as foods and that the Joint FAO/WHO Committee of Government Experts on Milk and Milk Products was elaborating standards for acid casein and caseinates. It was decided, therefore, to delete caseinates from the list of food additives.

Pectins

48. The Committee requested Commodity Committees to distinguish between "non-amidated" and "amidated" pectins in the listing of these food additives. For the purpose of endorsement, the Committee agreed to the following procedure:

(a) "Pectin" and "Pectins" should be taken to include both the "amidated" and "non-amidated" pectins. They would be given only a temporary endorsement since the "amidated" pectins had only a temporary ADI;

(b) where "amidated" and "non-amidated" pectins were provided for separately, either a temporary endorsement or full endorsement would be given as appropriate;

(c) in principle, a maximum level in the final product should be laid down for "amidated" pectin.

Colours

49. The delegation of the Federal Republic of Germany, supported by some other delegations, stated that, in their opinion, the use of many of the colours that had been endorsed could not be justified on the basis of technological need.

Trichloroethylene (as residue in cocoa butter)

50. The delegation of the USA pointed out that the preliminary results of research being performed in their country suggested that 1,1,2-trichloroethylene might be carcinogenic.

Milk and Milk Products

51. The Joint FAO/WHO Committee of Government Experts on Milk and Milk Products (Committee of Government Experts) was requested to specify limits for food additives in these standards and also to be more specific in the listing of alginic acid and its salts. They were also requested to specify a limit for amidated pectin (see para 48).

Draft Standard for Cream for Direct Consumption

Phosphates

52. The Committee postponed the endorsement of the calcium, potassium and sodium salts of mono-phosphates in cream and requested the Committee of Government Experts to reconsider the need for these salts in milk products in view of the calcium- phosphate balance in the diet.

Benzoin gum

53. The Committee postponed the endorsement of benzoin gum and requested the Committee of Government Experts to indicate the technological need for benzoin gum, and whether this was the correct name of the product used.

Draft Standards for Yoghurt and Flavoured Yoghurt

Colours

54. The Committee postponed the endorsement of artificial food colours for use in yoghurt and flavoured yoghurt. The Committee of Government Experts was requested to reconsider the technological need for the use of colours and to consider establishing overall limits for them. Some delegations objected to the use of artificial colours in these products.

Flavours

55. The Committee held the view that, if the provision "synthetic equivalent of essences" meant mixtures of nature-identical flavours, then a temporary endorsement could be given.

Draft Standard for Edible Acid Casein

Hydrochloric and sulphuric acids

56. The Committee endorsed hydrochloric and sulphuric acids with the understanding that the JECFA would consider the establishment of specifications for these acids.

Draft Standard for Cheeses not having an International Individual Standard

Chlorophyll and chlorophyll copper complex

57. The Committee postponed the endorsement of chlorophyll and chlorophyll copper complex. The Committee of Government Experts was requested to set a maximum level for chlorophyll copper complex. Concerning the endorsement of chlorophyll, the Committee considered that this substance was not available commercially and, therefore, should be deleted.

Enzyme preparations

58. The Committee postponed the endorsement of enzymes derived from animals and plants. The Committee of Government Experts was requested to specify which enzyme preparations were used as food additives.

Calcium carbonate and calcium chloride

59. The Committee postponed the endorsement of calcium carbonate and calcium chloride in cheese. The Committee of Government Experts was requested to indicate at which point the analytical control of these calcium salts should be carried out (see para 32). It was further requested that a total maximum level for calcium in the final product should be included in the standard.

Phosphoric acid

60. The Committee postponed the endorsement of phosphoric acid and requested the Committee of Government Experts to indicate a maximum level.

Carotenes

61. The Committee postponed the endorsement of "alpha, beta and gamma carotenes" as there were no toxicological evaluations or specifications for these colouring substances.

Hydrogen peroxide

62. The Committee temporarily endorsed hydrogen peroxide used for the purpose of "cold pasteurization" of milk for cheese making. The Committee of Government Experts was asked to specify which catalese was used to decompose the residues of hydrogen peroxide. The delegation of Switzerland stressed that hydrogen peroxide was not used in the preparation of Swiss cheese in that country.

Hexamethylenetetramine

63. The Committee postponed the endorsement of hexamethylenetetramine and asked the Committee of Government Experts to specify the level of hexamethylenetetramine in the final product, expressed as formaldehyde.

Preservatives carried-over from ingredients

64. The Committee endorsed the various preservatives which were present as a result of carry-over.

Nitrates

65. The Committee postponed the endorsement of nitrates. Several delegations pointed out that, in their view, there was no need for the use of nitrates in cheese making. Some delegations, however, held the view that there was a need for this additive in the manufacture of various types of cheese. The Committee of Government

Experts was requested to indicate in the standard the level of nitrate in the cheese instead of the level in the milk used for cheese making (see para 32).

Pimaricin and Nisin

66. The Committee endorsed nisin but postponed the endorsement of pimaricin. Several delegations objected to the use of antibiotics in food. The Committee of Government Experts was requested to clarify the meaning of the proposed maximum level of pimaricin in cheese and to permit the use of pimaricin only on the rind of hard cheeses.

Draft Individual Cheese Standards Cottage cheese

67. The Committee postponed the endorsement of phosphoric acid and requested the Committee of Government Experts to propose a maximum level.

Extra Hard Grating Cheese

68. The Committee postponed the endorsement of benzoyl peroxide and potassium and sodium sorbates. The Committee of Government Experts was requested to justify the technological need for benzoyl peroxide and the high levels of potassium and sodium sorbates.

Provolone Cheese

69. The Committee postponed the endorsement of benzoyl peroxide and requested the Committee of Government Experts to justify the technological need for benzoyl peroxide. The Committee temporarily endorsed smoke flavours pending toxicological evaluation by the JECFA and requested the Committee of Government Experts to rovide more information on the need for the use of smoke flavours and the types of preparations and processes used.

Fats and Oils

Draft Standard for Low-Erucic Acid Rapeseed Oil

70. The Committee considered this standard in the light of the Standard for Edible Fats and Oils and agreed that the endorsement of food additives in rapeseed oil should also apply to the low-erucic acid variety. The delegation of Poland objected to the use of colours in low-erucic acid rapeseed oil as, in its opinion, the use of colours was technologically not justified.

Antioxidants

71. The delegation of Poland objected to the use of phenolic antioxidants in oils because, in its opinion, there was no technological need for their use.

Curcumin

72. The Committee of Government Experts was requested to define precisely the substance used.

Cocoa Products and Chocolate

Draft Standard for Filled Chocolate

Ammonium carbonate, etc.

73. The representative of WHO questioned the high levels of ammonium salts used as alkalizing agents. The delegation of Switzerland accepted to inform WHO on the residue levels of these substances in filled chocolate.

Fishery Products

Draft Standard for Canned Mackerel

Smoke flavours

74. The Committee temporarily endorsed smoke flavours, pending toxicological evaluation by the JECPA.

Draft Standard for Canned Crab Meat Monosodium glutamate

75. The Committee postponed the endorsement of monosodium L(+)glutamate and equested the Commodity Committee to reconsider the maximum level of glutamic acid taking into account the amount of this substance that is naturally present.

Draft Standard for Quick Frozen Shrimps or Prawns and for Quick Frozen Lobsters
Sodium thiosulphate

76. The Commodity Committee was asked to reconsider the use of this additive. The Committee was of the opinion that this additive could be deleted.

Processed Meat Products

77. The delegation of the Netherlands informed the Committee that the Draft Standard for Canned Chopped Meat was under revision. The Committee decided not to consider the additives included in this standard.

Erythrosine

78. The Committee endorsed the use of this colour in Cooked Cured Luncheon Meat containing binder. The delegation of Poland was of the opinion that the use of colours in this product was technologically not justified.

Sodium and potassium nitrates and nitrites

79. The Committee temporarily endorsed nitrates in the standards for Cooked Cured Ham and Cured Pork Shoulder. The Commodity Committee was requested to reconsider the maximum level for nitrate and to indicate the point of analytical control of nitrate and nitrite (see para 32). The Committee was informed that the Commodity Committee had lowered the level for nitrite to 50 mg/kg in Canned Corned Beef and to 125 mg/kg in the other products. The Committee temporarily endorsed nitrites in the standards for Canned Corned Beef, for Cooked Cured Ham, for Cooked Cured Pork Shoulder and for Cooked Cured Luncheon Meat.

Fruit Juices

80. The delegation of the Federal Republic of Germany stated that, in its opinion, there was no need for the use of acids in nectars with high acidity. The Joint Group of Experts on Fruit Juices was requested to give its view on this technological question, to propose a maximum level for L-ascorbic acid in the products under consideration, and to indicate at which point analytical control should be made (see para 32).

Processed Fruits and Vegetables

Draft Standard for Canned Carrots

Sodium starch succinate

81. The Committee withdrew the previous endorsement of sodium starch succinate, because this additive had not been evaluated by the JECFA.

Monosodium glutamate

82. The Committee postponed the endorsement of monosodium glutamate. The Commodity Committee was asked to reconsider the maximum level taking into account the amount of this substance naturally present.

Draft Standard for Jams (Fruit Preserves) and Jellies

Calcium hydrogen sulphite

83. The Committee postponed the endorsement of calcium hydrogen sulphite, pending toxicological evaluation by the JECFA.

Sulphur dioxide

84. The Committee endorsed the maximum level of sulphur dioxide. The delegations of Belgium and the Federal Republic of Germany were of the opinion that the level of 100 mg/kg, as a result of carry-over, was too high.

ENDORSEMENT OF MAXIMUM LEVELS FOR CONTAMINANTS IN CODEX COMMODITY STANDARDS

85. The Committee had before it a status report on the endorsement of contaminants (CX/FA 75/l2-Add.3). The following paragraphs include comments made in connection with contaminants. The decisions of the Committee regarding endorsement are summarized in Appendix III to this Report.

86. The delegation of the Netherlands, supported by the delegation of the Federal Republic of Germany, expressed the view that there were insufficient data available to decide whether or not to endorse limits of contaminants in the foods under consideration. Furthermore, they pointed out that some Commodity Committees paid attention to the problem of contaminants while others did not, resulting in an imbalance in Codex standards concerning contaminants. The Committee urged all Codex Commodity Committees to deal with the problem of contaminants in food and to propose maximum levels. The Commission was requested to give this question its consideration and the Committee also invited governments to pay attention to the problem of food contamination by means of appropriate monitoring programmes.

87. The Committee was informed that the JECFA was not in a position to evaluate tin compounds as contaminants and stannous chloride as food additive fully because of lack of information. The endorsement of the proposed maximum levels for tin (see Appendix III) was, therefore, postponed. Commodity Committees were requested to collect information on levels of tin following Good Manufacturing Practice. In this respect, Commodity Committees should look into current practices concerning the use of plain tin and varnished cans and to consider and envisage the possibility of using alternative packaging materials (e.g. glass, plastic, etc.) under Good Manufacturing Practices. The Committee was informed that in tropical countries a lowering of the maximum levels for tin would cause difficulties.

88. The Committee considered the general provision for contaminants (e.g. hormones, antibiotics, etc.) included in the various standards on foods for infants and children. After some discussion, the Committee concluded that the provision required some amendments in such a way as to require the absence of antibiotics and hormones as determined by means of agreed methods of analysis. It was also noted that there might be an inconsistency between the requirements that the products be "practically free from other contaminants" and the requirements of Section 7.2(c) on Hygiene. The Commodity Committee was requested to consider whether a similar wording to that in

Section 7.2(c) of the Standard for Infant Formula could replace the requirements concerning "other contaminants". With these amendments the Committee agreed to the endorsement of the provision for contaminants.

89. The Committee was of the opinion that the standards for foods for infants and children should include specific limits for contaminants such as lead, arsenic, tin and others. The Commodity Committee was requested to give this matter attention and also to envisage a requirement for safe and suitable packaging materials.

ADVISORY LIST OF ADDITIVES IN SOFT DRINKS

90. The Committee had before it a paper prepared by Canada (CX/FA 75/8) together with additional information concerning legislative requirements in Argentina, Denmark, the Netherlands and France (CX/FA 75/8-Add.1). In introducing the paper, the delegation of Canada reiterated that, for the purposes of the paper, "soft drinks" were described as being "beverages other than fruit juices, fruit nectars, milk, milk-based beverages, alcoholic beverages, mineral waters, tea and tea substitutes, coffee, chicory, mate, cocoa and chocolate drinks". It was explained that the project had been carried out along the following lines:

(i) the collection, analysis and tabulation of data relating to legislative requirements in various countries (CX/FA 75/8, Appendix I and Add.1);

(ii) the development of a rationale for the acceptability of food additives in soft drinks (CX/FA 75/8, Appendix III); and

(iii) the establishment of an Advisory List based on this rationale (CX/FA 75/8, Appendix IV).

91. Canada's rationale dealing with the acceptability of additives for use in soft drinks was based on considerations relating to current ADI values as well as to the ratio of the calculated potential daily intake (P D I) to the ADI. Based on the replies of the various countries to the questionnaire on those food additives used in soft drinks, a table was prepared dividing the additives into three groups as follows:

Group A - food additives with no specified ADI and for which there should be no concern under normal circumstances;

Group B - food additives with ADI allocations and whose consumption should be monitored more closely than those of Group A; and

Group C - food additives which may be in use in some countries but for which sufficient toxicological or other data did not exist to permit the establishment of an ADI by the JECFA at the present time.

92. It was stated that the calculation of the potential daily intake of food additives was a very difficult task in the absence of definitive data on the consumption of these beverages. Canada, therefore, utilized the Danish concept of thirst, as elaborated in CX/FA 73/8, to estimate the consumption of soft drinks and considered that, in general, consumption in excess of 25 ml of beverage/kg body- weight/day was highly unlikely. Therefore, for food additives present in beverages only, the permissible concentration or level of use would be such as not to exceed the ADI in 25 ml. For additives which are used in other foodstuffs as well as in beverages, Canada considered that, as a starting point for discussion, a level of use in 25 ml of 50% of the ADI or a PDI/ADI ratio of 0.5 would seem to be reasonable and would allow for up to half of the ADI to be consumed from the ingestion of soft drinks. This figure could be adjusted depending on the ratio of utilization of specific food additives in soft drinks as compared to other foodstuffs.

93. The delegation of Canada then discussed the formula developed to indicate the PDI/ADI ratio expressed as a percentage of ADI for a 50 kg individual. The results, which were based on the intake of 1250 ml per day, gave an approximate indication of how closely the intake of food additives approached the ADI and also indicated possible areas of concern particularly for additives for which the PDI exceeded the ADI. The delegate from Spain considered that a daily consumption of 1250 ml was too high in relation to the figures presented in the Canadian paper.

94 The delegation of Canada advised the Committee of the following changes in the recommended levels included in the advisory list contained in document CX/FA 75/8 of the following additives:

(i)	tartaric acid	- 600 mg/kg
(ii)	propylene glycol alginate	- 500 mg/kg
(iii)	amaranth	- 500 mg/kg
(iv)	caramel (ammonia process)	- 2000 mg/kg

95. The delegation of Canada pointed out that the assumptions made in developing the rationale might lead to an unduly conservative approach. Nevertheless, the Advisory List would serve as a useful starting point. It was stressed that the list was an advisory one and was not intended as a final pronouncement on the subject. It was also noted that the additives of concern in the Advisory List included those listed in the Codex Secretariat document (CX/FA 75/5) as being those for which further data on intake was required (SO_2, tartaric acid, benzoic acid, amaranth, sucrose esters of fatty acids) and that the Canadian approach to the estimation of the intake of food additives would tend to support the Codex Secretariat's conclusions. A number of other additives listed in the Advisory List whose PDI might be of concern were also briefly discussed.

96. After considerable discussion of the Advisory List, the Committee agreed to refer the Advisory List to:

(i) WHO for use in their study on the intake of food additives in general;

(ii) governments for comment. In particular, governments would be requested to specify the nature and function of the additives, for example, the type of colour and the specific phosphate salt used;

(iii) the Ad Hoc Working Group set up at this session to examine the PDI of food additives (see para 26) with the request that the Group study some of the additives mentioned as potential problems in the Advisory List and to provide the Secretariat with comments for distribution to governments.

97. The Committee made the following changes to the Advisory List proposed by Canada:

- included carob bean gum as an emulsifier since it had been assigned an ADI by the 19th meeting of the JECFA;
- included mono- and diglycerides in the list of anti-foaming agents in addition to their inclusion as emulsifying and stabilising agents; and
- amended the listing for "alkyl gallates" to read "dodecyl gallate".

98. The delegation of Iran informed the Committee that the use of saccharin in soft drinks was prohibited in that country.

99. The Chairman thanked the delegation of Canada, on behalf of the Committee, for the extremely useful paper and noted that Canada had completed the work it had been requested to do by the Committee. It was unanimously agreed that the Draft Advisory List of Additives for Use in Soft Drinks, together with the proposed maximum levels of use, provided governments with very useful information. The Committee agreed that governments should be requested to send their comments on the Draft List to the Secretariat (see Appendix V to this Report). The delegation of Canada indicated that it would be willing to assist the Secretariat with the task of up-dating the Advisory List following the receipt of comments from governments and other interested bodies.

CARRY-OVER PRINCIPLE

100. The Committee noted document CX/FA 75/6 prepared by the Netherlands Secretariat which contained comments received from seven countries on the Carry-Over Principle as set out in ALINORM 74/12, Appendix III. Subsequent comments from three countries were contained in documents CX/FA 75/6-Add.1, 2 and 3. Particular consideration was given to the revised version of the Carry-over Principle submitted by the delegation of Ireland and given in CX/FA 75/6-Add.3. The Committee agreed that the document provided a very good basis of discussion as it overcame many of the previous objections to the principle.

101. The delegation of Denmark expressed concern that their comments on the Carry over Principle were not distributed prior to the meeting since they contained a discussion on a number of new ideas. The Netherlands Secretariat expressed regret concerning this oversight and arranged for the immediate distribution of the paper to the Committee.

102. The question was raised as to whether or not the Principle should include reference to specific labelling provisions for the additives carried over into the food. The Committee decided that this aspect was outside the terms of reference of this Committee and should be reported to the Codex Committee on Labelling for further consideration.

103. The Committee then proceeded to work through the documents submitted by Ireland and proposed a number of minor amendments. The revised text is contained in Appendix IV to this Report. The Committee agreed with a proposal of the delegation of Ireland that the problems likely to arise from the degradation or breakdown products of food additives might be noted for consideration in due course. It was considered that this aspect tended to complicate the matter unnecessarily at this stage and this matter would be given consideration at a further time. It was agreed that the amended document fulfilled the intention of the Committee and it was subsequently recommended that this document be presented to the Codex Alimentarius Commission for endorsement and should subsequently serve as guidelines for use by Commodity Committees in the preparation of Codex Commodity Standards. The delegation of France indicated that it would accept the amended version of the Principle only on a temporary basis to see how it would work in practice.

LABELLING OF FOOD ADDITIVES WHEN SOLD AS SUCH

104. The Committee reconsidered the standard for the labelling of food additives when sold as such (see documents CX/FA 75/9, 75/10 and 75/9-Add.1). It was noted that the Committee on Food Labelling had met in Ottawa immediately before this meeting and had discussed the labelling of food as used in bulk containers by industry and institutions such as hospitals, and also the aspects related to the labelling of food additives. However, the Report of the meeting of the Labelling Committee was not

available for consideration by the Committee. Nevertheless, it was considered that the matter of the labelling of food additives when sold as such was within the terms of reference of the Codex Committee on Food Additives and that the Committee had the expertise to prepare draft labelling provisions related to food additives when sold as such.

105. The Committee considered the proposal to elaborate three separate standards applicable to retail sale of food additives to the consumer, sale to institutions such as caterers and hospitals, and finally sale to manufacturers. The delegation of Australia proposed that the Committee should proceed with the draft General Standard for the Labelling of Food Additives as set out in CX/FA 75/9 as many countries had connented favourably on this document. Furthermore, it proposed that the Committee should redraft the standard in the light of these comments and submit the revised document to the Committee on Food Labelling for promulgation either as a separate standard or, alternatively, for incorporation into the Recommended Codex Standard for the Labelling of Prepackaged Foods.

Establishment of an Ad Hoc Working Group on Labelling

106. Because of the numerous comments on the draft standard and the complex issues involved in preparing a revised draft, it was decided that for expediency a Working Group should be formed to consider all comments and prepare an amended document for the next session of the Committee. Canada, the U.K., the Netherlands, Australia, Norvay, the U.S.A. and France indicated their willingness to participate in this Group and the U.K. delegation agreed to act as Rapporteur.

SPECIFICATIONS FOR FOOD ADDITIVES

107 The Committee had before it a set of specifications (CX/FA 75/7) for anti-oxidants which had been revised by the 18th Meeting of the JECFA on the basis of Step 3 comments received from governments and interested International Organizations as well as from other sources. The Committee agreed that, since the Expert Committee had taken into consideration the comments received at Step 3, there was no need to consider the specifications in great detail at this session.

108 However, some delegations pointed out that they had proposals for changes to the specifications and were consequently of the opinion that the specifications were not ready to be submitted to the Commission at Step 5. Other delegations were of the view that the specifications contained in CX/FA 75/7 were satisfactory and that there was urgent need for the Codex Alimentarius Commission to recommend specifications for the food additives it had included in Recommended Codex Standards. The Committee agreed that governments wishing to propose changes to the draft Codex Specifications should do so by writing to the Secretariat of the JECFA, Dr. Herz and Dr. Vettorazzi, with a copy to the Chairman of the Committee, The delegations of the UK and USA drew attention to the lack of internationally acceptable pure reference standards that were needed for the assays in the specifications.

109. The representative of WHO stated that the specification of an additive was linked to its toxicological evaluation and that, therefore, changes made to specifications might affect the validity of the toxicological evaluation. He had reservations concerning the above procedure. In reply, it was pointed out that Codex Specifications included details (e.g. reagent strength, analytical procedures, description of functional use, molecular weight, etc.) which had no relevance to toxicology. However, the Committee agreed that any changes which could affect the toxicological evaluation should not be made to the

specifications without consulting the JECFA.

110. The Committee also agreed that the specifications were generally satisfactory and charged the Secretariat of the JECFA, in collaboration with the Codex Secretariat, the Chairman of the Committee and other appropriate experts, to make amendments to the specifications as proposed by governments. Considering the significance of the proposed amendments, the Secretariat, in consultation with the Chairman of the Committee, would decide whether the specifications were suitable for submission to the Commission at Step 5 of the Procedure for the Elaboration of Codex Specifications. The Committee further agreed that the non-receipt of comments from particular governments should be taken to mean that they had no significant changes to propose to the specifications and were in general agreement with them. (The specifications might be submitted as ALINORM documents for the 11th session of the Codex Alimentarius Commission).

111. The Committee noted that the Codex Procedure for Specifications did not provide for Steps 9 and 10 and agreed that Codex Specifications should be elaborated only as recommendations for the information of governments. At the same time Codex Specifications would be useful as internationally acceptable references for governments in their legislation and for use by industry.

LIST B OF FOOD ADDITIVES

112. The Codex Alimentarius Commission has drawn up three advisory lists (A, B and c) of food additives. List B (CX/FA 75/3 and CX/FA 75/Room Document 1) contains substances which (a) have not yet been considered by the JECFA; (b) have been considered but have not been cleared for lack of certain essential information; and (c) have been cleared "temporarily" for a certain period of time. The Committee set up an Ad Hoc Working Group to draw up a new List B during the session. Mr. L. George acting on behalf of the Working Group, informed the Committee that the Working Group had considered documents CX/FA 75/3 and CX/FA 75/Room Document 1, and had recommended that List B be divided into List B (1), which contained substances of interest to the food industry but which required toxicological clearance or specifications; and List B (2), which included those substances which required confirmation of commercial use and/or specifications prior to their inclusion in List B (1) and submission to the JECFA.

113. The Committee agreed with the approach of the Working Group and made the following amendments to List B (1) (see document CX/FA 75/11) submitted by the Working Group:

(a) to delete Chocolate Brown FB from the list because this colour was no longer commercially available;
(b) to delete Orange RN from the list, noting that the countries currently permitting this colour were planning to withdraw it from use;
(c) to transfer the triglycerides of C_6 to C_{18} fatty acids to List B (2) (more precise information on the composition, especially the presence of uneven numbered fatty acids, is required);
(d) to include avian pepsin used for cheese making; and
(e) to insert licorice used as a multi-purpose food additive.

114. The Committee made the following amendments to List B (2) (see CX/FA 75/ll) submitted by the Working Group:

(a) to transfer bone phosphate to List B (1); specifications will be provided by

the U.K.;

(b) to delete ethyl protocatechuate and nordihydroguaiaretic acid (NDGA) from List B (2) because these antioxidants were *no* longer used in practice; and

(c) to delete Orchil and Orcein from the list because there no longer appeared to be substantial use of these colours.

115. Governments and International Organizations were requested particularly to comment on List B (2) so that this list could Be finalized at the next session. Lists B (1) and B (2) of food additives trill be published separately as a working document for the 11th session of the Committee and will be circulated to governments for comment.

PRIORITY LIST ON FOOD ADDITIVES

116. The Committee discussed the report of the Ad Hoc Working Group on Codex List B which was introduced by Mr. L. George (UK) who acted as rapporteur of the Group. In order that substances on the Priority List or List B receive an evaluation by the 20th meeting of the JECFA, it was pointed out and underlined by the representatives of WHO and FAO that governments should send all relevant information (toxicological data, specifications and methods of analysis) to the JECFA before 1 November 1975 (toxicological data to the Chief, Food Additives Unit, WHO; data on specifications to Dr. K. Herz, Food standards and Food Science Service (FAO).

117. The representative of WHO pointed out that the principle of evaluations and procedures for the toxicological testing of food additives were dealt with in the second, fifth, sixth, tenth and seventeenth Reports of the JECFA and also in a report of a WHO Scientific Group on Procedures for Investigations of Intentional and Unintentional Food Additives.

118. The delegate of Italy informed the Committee that some toxicological data were available for diethylene glycol monoethyl ether, glycerol, glycerol mono- and di- acetates and bentonite. The Committee decided to include these compounds in the Priority List.

119. The delegate of Israel pointed out that all toxicological information needed for evaluation by the JECFA of avian pepsin used in the preparation of cheese was available and would be sent to the JECFA without delay. The Committee decided to include avian pepsin in the Priority List.

120. The delegate of the USA informed the Committee that additional technical information on glycerol esters of wood resin had become available and would be sent to the JECFA. The Committee decided to include wood resin in the Priority List.

121. The delegate of the Netherlands pointed out that toxicological information about oxidized hydroxypropyl distarch glycerol was available and would be sent to the JECFA. The Committee decided to include hydroxypropyl distarch glycerol in the Priority List.

122. Several delegations pointed out that specifications existed for carbon dioxide and nitrogen used as gases or as contact refrigerants. The Committee, considering the long established use of these substances, decided to include them in the Priority List. The delegation of the UK agreed to provide specifications for the various forms of nitrogen and carbon dioxide,

123. The Priority List adopted by the Committee is given in Appendix VI. Governments are invited to send all relevant information as outlined in paras 116 and 117.

FUTURE WORK

124. The delegation of Israel enquired whether work would be undertaken on plastics and packaging materials. Since this subject was under consideration by other International Organizations, e.g. Council of Europe and European Economic Community, it was decided to await the results of these Organizations' work before taking further action.

125. The Committee was informed that work in the field of food irradiation and wholesomeness testing had progressed to a point that the International Atomic Energy Agency (IAEA), in particular by the International Project in the Field of Food Irradiation in Karlsruhe, together with FAO and WHO, were contemplating the convening of a Joint Expert Committee to consider the new information. The report of such an Expert Committee would be submitted to this Committee for consideration.

126. The Committee decided not to undertake work on any further subjects in view of the existing workload.

OTHER BUSINESS

127. The delegate of the UNEP informed the Committee that Phase II of the UNEP-Project to support the Codex Alimentarius had just been approved.

TIME AND PLACE OF NEXT SESSION

128. The Chairman was not in a position to give an exact time for the next session, but indicated that it would take place in The Hague in approximately 18 months after this (10th) meeting. The exact date would be determined in relation to the timetable of Codex Sessions.

APPENDIX I

LIST OF PARTICIPANTS*
LISTE DES PARTICIPANTS
LISTA DE PARTICIPATES*

* The Heads of Delegations are listed first; Alternates, Advisers and Consultants are listed in alphabetical order.

Les chefs de délégations figurent en tête et les suppléants, conseillers et consultants sont énumérés par ordre alphabétique.

Figuran en primer lugar los Jefes de las delegaciones; los Suplentes, Asesores y Consultores aparecen por orden alfabético

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APPENDIX II

ENDORSEMENT OF PROVISIONS FOR FOOD ADDITIVES IN CODEX COMMODITY STANDARDS

PART 1 - Changes to the Endorsement of Food Additive Provisions in Step 9 Codex Standards

The following additives in Codex standards at Step 9 have been reconsidered by the Codex Committee on Food Additives in the light of their re-evaluation by the Joint FAO/WHO Expert Committee on Food Additives. The Commission, at its Eleventh Session, will consider how to notify the governments of these changes.

Recommended Standards for Edible Fats and Oils

	Standard	Food Additive Provision	Change to previous Endorsement
1.	Edible Fats and Oils CAC/RS 19-1969 to CAC/RS 31-1969 and CAC/RS 34-1969	Butylated hydroxytoluene Butylated hydroxyanisole Propyl, octyl and dodecyl gallates, 200 mg/kg, singly or in combination, but gallates not to exceed 100 mg/kg	Changed to "temporarily endorsed"
2.	Edible Fats and Oils [1] CAC/RS 19-1969	Polyglycerol esters of interesterified ricinoleic acid. Calcium stearoyl lactylate 20 g/kg, singly or in combination with other emulsifiers	Changed to "Endorsed"
3.	Edible Fats and Oils CAC/RS 19-1969 to CAC/RS 27-1969 and CAC/RS 34-1969	Dimethyl polysiloxane 10 mg/kg, singly or in combination with silicon dioxide	Changed to "Endorsed"
4.	Edible Fats and Oils CAC/RS 19-1969 to CAC/RS 27-1969 and CAC/RS 34-1969	Oxystearin 1250 mg/kg	Changed to "Endorsed"
5.	Margarine CAC/RS 32-1969	Butylated hydroxytoluene Butylated hydroxyanisole Propyl, octyl and dodecyl gallates, 100 mg/kg, singly or in combination	Changed to "Temporarily endorsed"
6.	Edible Fats and Oils CAC/RS 19-1969 to CAC/RS 31-1969 and CAC/RS 34-1969	Phosphoric acid, 100 mg/kg, singly or in combination with other antioxidant synergists	Changed to "Endorsed"

[1] Not specifically designated with the name of the plant or animal from which they originate.
[2] Not intended for direct consumption or for use in recombined milk or recombined milk products.

Recommended Standards for Milk Products

Standard		Food Additive Provision	Change to previous Endorsement
7.	Butter fat [2] CAC/M 1-1973	Butylated hydroxytoluene Butylated hydroxyanisole Propyl, octyl and dodecyl gallates, 200 mg/kg, singly or in combination, but gallates not to exceed 100 mg/kg	Changed to "Temporarily endorsed"
8.	Cottage cheese CAC/C1-C25 (1972)	Guar gum, Propylene glycol alginate 5 g/kg of the creaming mixture, singly or in combination with other stabilizers and carriers	Changed to "Endorsed"
9.	Processed cheese preparations CAC/M 1-1973	Guar gum, Propylene glycol alginate 8 g/kg, singly or in combination with other thickening agents	Changed to "Endorsed"
10.	Cottage cheese CAC/C1-C25 (1972)	Caseinates (Na, K, Ca, NH_4) 30 g/kg of the creaming mixture, singly or in any combination	Changed to "Endorsed" [2]
11.	Processed cheese products CAC/M 1-1973	Oleoresin of paprika Limited by GMP	Changed to "Endorsed"
12.	Milk powders [1] CAC/M 1-1973	Magnesium silicate, 10 g/kg, singly or in combination with other anti-caking agents	Changed to "Temporarily endorsed"
13.	Cream powders [1] CAC/M 1-1973	Magnesium silicate, 10 g/kg, singly or in combination with other anti-caking agents	Changed to "Temporarily endorsed"
14.	Processed cheese preparations CAC/M 1-1973	Carob bean gum, 8 g/kg, singly or in combination with other thickening agents	Changed to "Temporarily endorsed"
15.	Cottage cheese CAC/C1-C25 (1972)	Carob bean gum, 5 g/kg of the creaming mixture, singly or in combination with other stabilizers, including carriers	Changed to "Temporarily endorsed"

Recommended Standards for Fish Products

Standard		Food Additive Provision	Change to previous Endorsement
16.	Canned shrimps or prawns CAC/RS 37-1970	Amaranth, 30 mg/kg, singly or in combination with other colours	Changed to "Temporarily endorsed"
17.	Canned shrimps or prawns CAC/RS 37-1970	Erythrosine, 30 mg/kg, singly or in combination with other colours	Changed to "Endorsed"

Recommended Standards for Processed Fruits and Vegetables

Standard		Food Additive Provision	Change to previous Endorsement
18.	Canned applesauce CAC/RS 17-1969	Amaranth, 200 mg/kg, singly or in combination with other colours	Changed to "Temporarily endorsed"
19.	Canned pears (in specialty packs) CAC/RS 61-1972	Amaranth, 200 mg/kg, singly or in combination with other colours	Changed to "Temporarily endorsed"

[1] Powders intended to be dispensed in vending machines.
[2] Regarded as food and deleted from the Codex list of additives.

Standard		Food Additive Provision	Change to previous Endorsement
20.	Canned applesauce CAC/RS 17-1969	Erythrosine, 200 mg/kg, singly or in combination with other colours	Changed to "Endorsed"
21.	Canned pears (in speciality packs) CAC/RS 61-1972	Erythrosine, 200 mg/kg, singly or in combination with other colours	Changed to "Endorsed"
22.	Canned "Red" or "Purple[11] plums CAC/RS 59-1972	Erythrosine, 300 mg/kg, singly or in combination with Ponceau 4R	Changed to "Endorsed"
23.	Canned raspberries CAC/RS 60-1972	Erythrosine, 300 mg/kg, singly or in combination with Ponceau 4R	Changed to "Endorsed"
24.	Canned strawberries CAC/RS 61-1972	Erythrosine, 300 mg/kg, singly or in combination with other colours	Changed to "Endorsed"
25.	Canned green peas CAC/RS 58-1972	Green S (Wool Green BS), 100 mg/kg, singly or in combination with other colours	Temporary endorsement withdrawn
26.	Canned green and wax beans CAC/RS 16-1969	Green S (Wool Green BS), 100 mg/kg, singly or in combination with other colours	Temporary endorsement withdrawn
27.	Canned pears (in specialty packs) CAC/RS 61-1972	Green S (Wool Green BS), 200 mg/kg, singly or in combination with other colours	Temporary endorsement withdrawn
28.	Canned applesauce CAC/RS 17-1969	Indigotine, 200 mg/kg, singly or in combination with other colours	Changed to "Endorsed"
29.	Canned green peas CAC/RS 58-1972	Tartrazine, 100 mg/kg, singly or in combination with other colours	Changed to "Endorsed"
30.	Canned mushrooms [1] CAC/RS 55-1972	Acetylated distarch adipate, hydroxy- propyl distarch glycerol, distarch phosphate, [3] oxidized starch, starch	Changed to "Endorsed"

31.	Canned green and wax beans [2] CAC/RS 16-1969	acetate, hydroxypropyl starch, Arabic gum, guar gum, carrageenan, furcellaran, NH_4, Ca, K, Na and propylene glycol alginates,	
32.	Canned sweet corn [2](whole kernel style; CAC/RS 18-1969	10 g/kg, singly or in combination with other thickening agents	
33.	Canned asparagus [1] CAC/RS 56-1972		
34.	Canned green peas [1] CAC/RS 58-1972		
35.	Canned mushrooms [1] CAC/RS 55-1972	Distarch glycerol, acetylated distarch glycerol, acetylated distarch phosphate, 10 g/kg, singly or in	Changed to "Endorsed
36.	Canned asparagus [1] CAC/RS 56-1972	combination with other thickening agents	
37.	Canned green peas [1] CAC/RS 58-1972		

[1] Containing butter or other animal or vegetable fats or oils.
[2] Containing butter.
[3] Phosphorus oxychloride treated.

Standard		Food Additive Provision	Change to previous Endorsement
38.	Canned pineapple CAC/RS 42-1970	Dimethyl polysiloxane, 10 mg/kg	Changed to "Endorsed"
39.	Table olives CAC/RS 66-1974	Ferrous gluconate, 150 mg/kg, as total Fe in the fruit	Changed to "Endorsed"
40.	Canned green and wax beans CAC/RS 16-1969	Tartrazine, 100 mg/kg, singly or in combination with other colours	Changed to "Endorsed"

Recommended Standards for Sugars

Standard		Food Additive Provision	Change to previous Endorsement
41.	Powdered sugar CAC/RS 5-1969	Magnesium silicate, 15 g/kg, singly or in combination with other anti-caking agents, provided starch is	Changed to "Temporarily endorsed"
42.	Powdered dextrose CAC/RS 54-1969	not present	

PART 2 - Changes to the Endorsement of Food Additive Provisions in Other than Step 9 Standards

The following additives in Codex Standards other than those at step 9 (see Part 1 of this Appendix) have been reconsidered by the Codex Committee on Food Additives in the light of their re-evaluation by the Joint FAO/WHO Expert Committee on Food Additives. Commodity Committees are requested to note the following changes.

Draft Standards for Processed Fruits and Vegetables

Standard		Food Additive Provision	Change to previous Endorsement
1.	Canned fruit cocktail App. II, ALINORM 76/20	Erythrosine, Limited by GMP to colour cherries	Changed to "Endorsed"
2.	Canned tropical fruit salad App.III, ALINORM 76/20	Erythrosine, Limited by GMP to colour cherries	Changed to "Endorsed"
3.	Lime marmalade App. VI, ALINORM 76/20	Green S (Wool Green BS), 100 mg/kg, singly or in combination with tartrazine	Temporary endorsement withdrawn
4.	Canned carrots App.VII, ALINORM 76/20	Oxidized starch, 10 g/kg, singly or in combination with other thickening agents	Changed to "Endorsed"
5.	Canned carrots App.VII, ALINORM 76/20	Starch sodium succinate, 10 g/kg, singly or in combination with other thickening agents	Endorsement withdrawn [1]
6.	Canned carrots App.VII, ALINORM 76/20	Pectin (amidated), 10 g/kg, singly or in combination with other thickening agents	Changed to "Temporarily endorsed"
7.	Citrus marmalade App. VI, ALINORM 76/20	Dimethyl polysiloxane, 10 mg/kg	Changed to "Endorsed"

[1] This modified starch has not yet been cleared toxicologically.

Draft Standards for Cocoa and Chocolate Products

Standard		Food Additive Provision	Chancre to previous Endorsement
8.	Cocoa mass and press cake App. II, ALINORM 74/10	Ammonium salts of phosphatidic acid, 7 g/kg, singly or in combination with other emulsifiers; total emulsifiers 15 g/kg	Changed to "Endorsed"
9.	Chocolate App. IV, ALINORM 74/10	Ammonium salts of phosphatidic acid, 7 g/kg, singly or in combination with other emulsifiers; total emulsifiers 15 g/kg	Changed to "Endorsed"
10.	Composite and flavoured chocolate [1]	Ammonium salts of phosphatidic acid, 7 g/kg, singly or in	Changed to "Endorsed"

	App. VI, ALINORM 74/10	combination with other emulsifiers; total emulsifiers 15 g/kg	
11.	Cocoa powders App. IV, ALINORM 72/10	Ammonium salts of phosphatidic acid, 7 g/kg, singly or in combination with other emulsifiers; total emulsifiers 15 g/kg	Changed to "Endorsed"
12.	Chocolate App.III, ALINORM 76/10	Polyglycerol esters of interesterified ricinoleic acid, 5 g/kg, singly or in combination with other emulsifiers; total emulsifiers 15 g/kg	Changed to "Endorsed
13.	Composite and flavoured chocolate [1] App. VI, ALINORM 74/10	Polyglycerol esters of interesterified ricinoleic acid, 5 g/kg, singly or in combination with other emulsifiers; total emulsifiers 15 g/kg	Changed to "Endorsed"

Draft Standards for Milk Products

Standard		Food Additive Provision	Change to previous Endorsement
14.	Flavoured yoghurt CX 5/70, 16th session	Pectin (amidated) 10 g/kg total pectin	Changed to "Temporarily endorsed"

Draft Standards for Fruit Juices

Standard		Food Additive Provision	Change to previous Endorsement
15.	Grape juice App. II, ALINORM 76/14	Potassium L(+)tartrate Limited by GMP	Changed to "Endorsed"
16	Concentrated grape juice App.III, ALINORM 76/14	Potassium L(+)tartrate Limited by GMP	Changed to "Endorsed"

[1] Emulsifiers based on chocolate content.

PART 3 - Food Additive Provisions in Draft Codex Commodity Standards Considered or Reconsidered by the Tenth Session of the Codex Alimentarius Commission

Introduction

This part of Appendix II summarizes, by additive, all provisions in Codex commodity standards between Steps 3 and 8 of the Procedure (as at end of April 1975), which were considered by the tenth session of the Committee. For other additives in draft Codex standards, previous reports of the Committee (ALINORM 71/12, ALINORM 72/12 and ALINORM 74/12) should be consulted. Food additive provisions included in Step 9 Codex standards have been summarized in document CAC/FAL 1-1973 and Supp. 1 thereto.

Abbreviations Used in Part 3 of Appendix II

E	= Endorsed
EP	= Endorsement postponed for reasons given in the footnotes
Maximum level	= mg of additive in 1 kg of finished product, unless otherwise stated (see also paras 32-33 of this Report
Limited by GMP	= Limited by Good Manufacturing Practice [1]
TE	= Temporarily endorsed.

ACIDS, BASES AND SALTS

1. Aluminium potassium sulphate

Food		Maximum level (mg/kg)	Reference to Codex Standards	Status of Endorsement
1.1	Pickled cucumber	Limited by GMP	App. XI, ALINORM 74/20	EP [2]
2.	Aluminium sulphate			
2.1	Canned crab meat	180 mgAg as Al	App. IV, ALINORM 76/18	EP [2]
3.	Ammonium carbonate			
3.1	Filled chocolate	Proportion of 50 g/kg carried over from use of chocolate	App. VIII, LINORM 74/10	E
4.	Ammonium hydrogen carbonate			
4.1	Filled chocolate	See item 3.1	App. VIII, ALINORM 74/10	E
5.	Ammonium hydroxide			
5.1	Filled chocolate	See item 3.1	App. VIII, ALINORM 74/10	E
5.2	Edible caseinates	Limited by GMP	App. V, CX 5/70 17th session	E

[1] See definitions and explanatory notes in the Codex Advisory Lists of Food Additives (CAC/FAL 1-1973).
[2] Pending toxicological evaluation.

6.	Calcium carbonate			
	Food	Maximum Level (mg/kg)	Reference to Codex Standards	Status of Endorsement
6.	Filled chocolate	See item 3.1	App. VIII, ALINORM 74/10	E
6.2	Cream [1]	2 g/kg, singly, 3 g/kg in combination with other stabilizers, expressed as anhydrous Substances	CX 5/70, 17th session, App.VI, Std. A-9	E
6.3	Cheese (except as otherwise specified) [2]	30 g/kg of the curd in acid cured cheese, singly or in combination with sodium hydrogen carbonate	CX 5/70, 16th session, App.IV-B, Std. A-14	E
7.	Calcium chloride			
7.1	Cream [1]	See item 6.2	CX 5/70, 17th session, App. VI, Std. A-9	E
7.	2 Cheese (except as otherwise specified)	200 mg/kg of the milk used	CX 5/70, 16th session, App.IV-B, Std. A-14	E
8.	Calcium hydrogen carbonate			
8.1	Cream [1]	See item 6.2	CX 5/70, 17th session, App. VI, Std. A-9	E
9.	Calcium hydroxide			
9.1	Grape juice	Limited by GMP	App. II, ALINORM 76/14	E
9.2	Concentrated grape juice	Limited by GMP	App. III, ALINORM 76/14	E
9.3	Edible caseinates	Limited by GMP	See item 5.2	E
10.	Citrate, calcium			
10.1	Cream [1]	See item 6.2	CX 5/70, 17th	E
11.	Citrate, potassium		session, App. VI, Std. A-9	
11.1	Cream [1]	See item 6.2	CX 5/70, 17th session, App. VI, Std. A-9	E
12.	Citrate sodium			
12.1	Cream [1]	See item 6.2	CX 5/70, 17th session, APP. VI, Std. A-9	E

[1] Other than pasteurized cream.
[2] See CX 5/70, 17th Session, Appendix II.

13.	Citric acid Food	Maximum Level (mg/kg)	Reference to Codex Standards	Status of Endorsement
13.1	Filled chocolate	Proportion of 5 g/kg, singly or in combination with L-tartaric acid carried over from use of chocolate	App. VIII, ALINORM 74/10	E
13.2	Pineapple juice	Limited by GMP	App. V, ALINORM 76/14	E
13.3	Small fruit pulpy nectars	Limited by GMP	App. VII, ALINORM 76/14	E
13.4 [2]	Cheese (except as otherwise specified)	Limited by GMP	CX 5/70, 16th session, App.IV-B, Std. A-14	E
13.5	Quick frozen peaches	Limited by GMP	App. III, ALINORM 76/25	E
13.6	Quick frozen cauliflower	Limited by GMP in the blancing and cooling water	App. IX, ALINORM 76/25	E
13.7	Non-pulpy blackcurrant nectar	Limited by GMP	App. VI, ALINORM 76/14	E
14.	Hydrochloric acid			
14.1	Edible acid casein	Limited by GMP	CX 5/70, 17th session, App. IV	E [1]
15.	Lactic acid			
15.1) [2]	Cheese (except as otherwise specified	Limited by GMP	CX 5/70, 16th session, App.IV-B, Std. A-14	E
15.2	Edible acid casein	Limited by GMP	See item 14.1	E
16.	Maqnesium carbonate			
16.1	Filled chocolate	See item 3.1	App. VIII, ALINORM 74/10	E
17.	Magnesium hydroxide			
17.1	Filled chocolate	See item 3.1	App. VIII, ALINORM 74/10	E
18.	dl-Malic acid			
18.1	Pineapple juice	Limited by GMP	App. V, ALINORM 76/14	E
18.2	Small fruit pulpy nectars	Limited by GMP	App. VII, ALINORM 76/14	E
18.3	Non-pulpy blackcurrant nectar	Limited by GMP	App. VI, ALINORM 76/14	E

[1] See para 56 of this Report.
[2] See CX 5/70, 17th Session, Appendix II.

19.	Monophosphates, calcium[1]			
Food		Maximum Level (mg/kg)	Reference to Codex Standard	Status of Endorsement
19.1 [5]	Cream	See item 6.2	CX 5/70, 17th session, App.VI, Std. A-9	EP [2]
20. [1]	Monophosphate, potassium			
20.1	cream [5]	See item 6.2	See item 6.2	EP [2]
21.	Monophosphate, sodium			
21.1	Cream [5]	See item 6.2	See item 6.2	EP [2]
22.	Phosphate, Tri-, calcium			
22.1	Quick frozen lobsters	5 g/kg of the final product, expressed as P_2O_5, singly or in combination with other phosphates	App. III, ALINORM 76/18	E
23.	Phosphate, Tri-, pentapotassium			
23.1	Quick frozen lobsters	See item 22.1	See item 22.1	E
24.	Phosphate, Tri-, pentasodium			
24.1	Quick frozen lobsters	See item 22.1	See item 22.1	E
25.	Phosphoric acid			
25.1	Filled chocolate	2.5 g/kg, expressed as P_2O_5 carried over from use of chocolate	App. VIII, ALINORM 74/10	E
25.2	cheese (except as otherwise specified	Limited by GMP	CX 5/70, 16th session, App.IV-B, Std. A-14	EP [3]
25.3	Cottage cheese	Limited by GMP	CAC/C1-C25 (1972)	EP [4]
25.4	Edible acid casein	Limited by GMP	See item 14.1	E
26.	Polyphosphate, calcium			
26.1	Cream [5]	See item 6.2	See item 6.2	EP [2]
27.	Polyphosphate, potassium			
27.1	Cream [5]	See item 6.2	See item 6.2	EP [2]
28.	Polyphosphate, sodium			
28.1	Quick frozen lobsters	See item 22.1	See item 22.1	E
28.2	Cream [5]	See item 6.2	See item 6.2	EP [2]

[1] Covers monobasic, dibasic and tribasic calcium phosphates.
[2] See para 52 of this Report.
[3] See para 60 of this Report.
[4] See para 67 of this Report.
[5] Other than pasteurized cream.
[6] See CX 5/70, 17th Session, Appendix II.

Food		Maximum Level (mg/kg)	Reference to Codex Standards	Status of Endorsement
29.	Potassium carbonate			
29.1	Filled chocolate	See item 3.1	See item 3.1	E
29.2	Cream [5]	See item 6.2	See item 6.2	E
30.	Potassium chloride			
30.1	Cream [5]	See item 6.2	See item 6.2	E
31.	Potassium hydrogen carbonate			
31.1	Filled chocolate	See item 3.1	See item 3.1	E
31.2	Cream [5]	See item 6.2	See item 6.2	E
32.	Potassium hydroxide			
32.1	Filled chocolate	See item 3.1	See item 3.1	E
32.2	Edible caseinates	Limited by GMP	See item 5.2	E
33.	Sodium carbonate			
33.1	Filled chocolate	See item 3.1	See item 3.1	E
33.2	Cream [5]	See item 6.2	See item 6.2	E
34.	Sodium chloride			
34.1	Cream [5]	See item 6.2	See item 6.2	E
35.	Sodium hydrogen carbonate			
35.1	Filled chocolate	See item 3.1	See item 3.1	E
35.2	Cream [5]	See item 6.2	See item 6.2	E
35.3	Cheese (except as otherwise specified) [6]	See item 6.3	See item 6.3	E
36.	Sodium hydroxide			
36.1	Filled chocolate	See item 3.1	See item 3.1	E
36.2	Edible caseinates	Limited by GMP	See item 5.2	E
37.	Sulphuric acid			
37.1	Edible acid casein	Limited by GMP	See item 14.1	E [1]
38.	L(+)Tartaric acid			
38.1	Filled chocolate	See item 13.1	See item 13.1	E
ANTIOXIDANTS AND ANTIOXIDANT SYNERGISTS				
39.	L-Ascorbic acid			
39.1	Canned tropical fruit salad	700 mg/kg	App. III, ALINORM 76/20	TE [2]
39.2	Jams (fruit preserves and jellies)	500 mg/kg	App. V, ALINORM 76/20	TE [2]

39.3	Quick frozen shrimps or Prawns	Limited by GMP	App. III, ALINORM 76/18	EP [3]
39.4	Grape juice	400 mg/kg	App. II, ALINORM 76/14	TE [2]
39.5	Concentrated grape juices	Limited by GMP	App. III and IV, ALINORM 76/14	TE [3]
39.6	Small fruit pulpy nectars	[400 mg/kg]	App. VII, ALINORM 76/14	EP [4]
39.7	Quick-frozen peaches	750 mg/kg	App.III, ALINORM 76/25	EP [4]

[1] See para 56 of this Report.
[2] Pending clarification of the meaning of the maximum level; see paras 32-33 of this Report.
[3] Pending the establishment of a maximum level; see paras 32-33 of this Report. [4] Pending confirmation by Commodity Committee.
[5] Other than pasteurized cream. [6] See CX 5/70, 17th Session, Appendix II.

40.	Ascorbyl palmitate Food	Maximum Level (mg/kg)	Reference to Codex Standards	Status of Endorsement
40.1	Low-erucic acid rapeseed oil	200 mg/kg, singly or in combination with ascorbyl stearate	App. V, ALINORM 74/19	E
41.	Ascorbyl stearate			
41.1	Low-erucic acid rapeseed oil	See item 40.1	See item 40.1	E
42.	Butylated hydroxyanisole (BHA)			
42.1	Low-erucic acid rapeseed oil	200 mg/kg, singly or in combination with BHT and/or gallates (gallates not to exceed 100 mg/kg)	See item 40.1	TE
43.	Butylated hydroxutoluene (BHT)			
43.1	Low-erucic acid rapeseed oil	See item 42.1	See item 40.1	TE
44.	Citrate, sodium			
44.1	Low-erucic acid rapeseed oil	Limited by GMP	See item 40.1	E
45	Citric acid			
45.1	Low-erucic acid rapeseed oil	Limited by GMP	See item 40.1	E
46.	Ethylenediaminetetraacetic acid, calcium disodium salt			
46.1	Canned crab meat	275 mg/kg	App. IV, ALINORM 76/18	E
47.	Gallates, dodecyl, octyl, propyl			
47.1	Low-erucic acid rapeseed	See item 42.1	See item 40.1	TE
48.	Isopropyl citrate mixture (incl. Monoisopropyl citrate)			

48.1	Low-erucic acid rapeseed oil	100 mg/kg, singly or in combination with other anti-oxidant synergists	See item 40.1	E
49.	Monoglyceride citrate			
49.1	Low-erucic acid rapeseed oil	See item 48.1	See item 40.1	E
50.	Phosphoric acid			
50.1	Low-erucic acid rapeseed oil	See item 48.1	See item 40.1	E

51.	Sodium thiosulphate Food	Maximum Level (mg/kg)	Reference to Codex Standards	Status of Endorsement
51.1	Quick frozen shrimps or prawns (raw products)	30 mg/kg in the final product, expressed as $S0_2$ singly or in combination with other sulphites	App. III, ALINORM 74/18A	EP [1]
52.	Thiodipropionate, dilauryl			
52.1	Low-erucic acid rapeseed oil	200 mg/kg	See item 40.1	E
53.	Natural and synthetic tocopherols			
53.1	Low-erucic acid rapeseed oil	Limited by GMP	See item 40.1	E [2]

COLOURS

54.	Amaranth (CI 16 185			
54.1	Flavoured yoghurt	12 mg/kg	App. VIII, CX 5/70 17th session	EP [3]
55.	Annatto extracts (CI 75 120)			
55.1	Low-erucic acid rapeseed oil	Limited by GMP	See item 40.1	TE
56.	Azo-Rubine (CI 14 720)			
56.1	Flavoured yoghurt	57 mg/kg	See item 54.1	EP [3]
57.	Beet Red and Betanin			
57.1	Flavoured yoghurt	250 mg/kg	See item 54.1	EP [3]
58.	Beta-apo-8'-carotenal			

58.1	Low-erucic acid rapeseed oil	Limited by GMP	See item 40.1	E
59.	Beta-apo-8'-carotenoic acid, methyl and ethyl esters			
59.	1 Low-erucic acid rapeseed oil	Limited by GMP	See item 40.1	E
60.	Beta-carotene			
60.1	Low-erucic acid rapeseed oil	Limited by GMP	See item 40.1	E
61.	Brilliant Black BN (CI 28 440			
61.1	Flavoured yoghurt	12 mg/kg	See item 54.1	EP [3]
62	Brilliant Blue FCF (CI 42 090)			
62.1	Canned mature processed peas	200 mg/kg, singly	App. X, ALINORM 74/20	EP [4]
62.2	Provolone cheese	To be established	CAC/C1-C25 (1972)	EP [5]
62.3	Flavoured yoghurt	To be established	See item 54.1	EP [3]

[1] See para 76 of this Report.
[2] Endorsed for α Tocopherol and mixed tocopherols concentrate.
[3] See para 54 of this Report.
[4] See para 59 of ALINORM 74/12.
[5] See para 82 of ALINORM 74/12.

63. Canthaxanthine

Food		Maximum Level (mg/kg)	Reference to Codex Standards	Status of Endorsement
63.1	Low-erucic acid rapeseed oil	Limited by GMP	See item 40.1	E
64.	Caramel colours (NH_3 process			
64.1	Citrus marmalade	1500 mg/kg	App. VI, ALINORM 76/20	EP [1]
64.2	Flavoured yoghurt	150 mg/kg total caramel colours	See item 54.1	EP [2]
65.	Caramel colours (not NH_3 process)			
65.1	Citrus marmalade	Limited by GMP	See item 64.1	EP [1]
65.2	Flavoured yoghurt	See item 64.2	See item 54.1	EP [2]
66.	Carotenes (α, γ β)			
66.1	Cheese (except as otherwise specified)	For the mass of hard cheese	CX 5/70, 16th session, App.IV-B, Std. A-14	EP [3 8]
67	Chlorophyll (CI 75 810)			
67.1	Hard grating cheese	Limited by GMP	App. III, CX 5/70,	EP [4]

68.	Chlorophyll copper complex	(CI 75 810)		
68.1	Hard grating cheese	Limited by GMP	See item 67.1	EP [5]
69.	Cochineal and Carminic acid	(CI 75 470)		
69.1	Flavoured yoghurt	20 mg/kg	See item 54.1	EP [1]
70.	Chocolate Brown FB			
70.1	Flavoured yoghurt	30 mg/kg	See item 54.1	EP [6]
71.	Curcumin (CI 75 300)			
71.1	Low-erucic acid rapeseed oil	Limited by GMP	See item 40.1	TE
72.	Erythrosine (CI 45 430			
72.1	Quick frozen shrimps or prawns	30 mg/kg of the final product, singly or in combination with other colours	App. III ALINORM 74/18A	TE [7]
72.2	Cooked, cured luncheon meat, containing binder	15 mg/kg	App. V, ALINORM 74/16	E
72.3	Flavoured yoghurt	27 mg/kg	See item 54.1	EP

[1] See para 35 of this Report.
[2] See para 54 of this Report.
[3] See para 61 of this Report.
[4] Pending information on use (see also para 57 of this Report).
[5] Pending establishment of maximum level (see also para 57 of this Report).
[6] Pending toxicological evaluation by the JECFA and reconsideration by the Committee of Government Experts.
[7] See para 81 of ALINORM 74/12.
[8] See CX 5/70, 17th Session, Appendix II.

73. Fast Green FCF (CI 42 053)

Food		Maximum Level (mg/kg)	Reference to Codex Standards	Status of Endorsement
73.1	Provolone cheese	To be established	CAC/C1-C25 (1972)	EP [1]
74.	Green S (CI 44 090)			
74.1	Canned mature processed peas	200 mg/kg, singly or in combination with other colours	App. X, ALINORM 74/20	[2]
74.	2 Flavoured yoghurt	2 mg/kg	See item 56.1	[2]
75	. Indigotine (CI 73 015)			
75.1	Provolone cheese	To be established	CAC/C1-C25 (1972)	EP [3]
75.2	Flavoured yoghort	6 mg/kg	See item 54.1	EP [5]
76.	Iron oxides (CI 77 489)			
76.1	Cheese (except as otherwise specified) [7]	On the rind, Limited by GMP	CX 5/70, 16th session, App.IV-B Std. A-14	TE

77. Lithiol rubine BK (CI 15 850)

77.1	Cheese (except as otherwise specified) [7]	On the rind not specified, limit	See item 76.1 not specified	EP [4]
78.	Ponceau 4R (CI 16 255)			
78.1	Flavoured yoghurt	48 mg/kg	See item 54.1	EP [5]
79.	Red 2G (CI 5.39)			
79.1	Flavoured yoghurt	30 mg/kg	See item 54.1	EP [6]
80.	Sunset Yellow FCF (CI 15 985)			
80.1	Flavoured yoghurt	12 mg/kg	See item 54.1	EP [5]
81.	Tartrazine (CI 19 140			
81.1	Flavoured yoghurt	18 mg/kg	See item 54.1	EP [5]
82.	Juices extracted from natural fruit and vegetable sources			
82.1	Flavoured yoghurt	Limited by GMP	App. VIII17th session, CX 5/70	EP [5]
EMULSIFIERS AND STABILIZERS				
83.	Agar			
83.1	Cream [8]	5 g/kg, singly or in combination with other stabilizers	CX 5/70, 17th session, App.VI, Std. A-9	E
83.2	Uhcured cheese (except as otherwise specified) [7]	5 g/kg, singly or in combination with other stabilizers, in the finished product	CX 5/70, 16th session, App.IV-B, Std. A-14	E

[1] See para 86 of ALINORM 71/12.
[2] The ADI of this colour has been withdrawn by the JECFA. Therefore, endorsement is not possible.
[3] See para 82 of ALINORM 71/12.
[4] Pending toxicological evaluation.
[5] See para 54 of this Report.
[6] Pending toxicological evaluation by the JECFA and reconsideration by the Committee of Government Experts.
[7] See CX 5/70, 17th Session, Appendix II.
[8] Other than pasteurized cream.

84. Alginates, ammonium, calcium, potassium, sodium

Food		Maximum Level (mg/kg)	Reference to Codex Standards	Status of Endorsement
84.1	Uncured cheese (except as otherwise specified) [1]	See item 83.2	See item 83.2	E
84.2	Cream[2]	See item 83.1	See item 83.1	E
85.	Alginate, propylene glycol			
85.1	Uncured cheese (except as otherwise specified) [1]	See item 83.2	See item 83.2	E
86.	Alginic acid			

86.1	Uncured cheese (except as otherwise specified) [1]	See item 83.2	See item 83.2	E
87.	Ammonium salts of phosphatidic acid			
87.1	Filled chocolate	7 g/kg, singly or in combination with other emulsifiers; total emulsifiers 15 g/kg, based on the chocolate content	App. VIII, ALINORM 74/10	E
87.2	white chocolate	See item 87.1	App. IX, ALINORM 74/10	E
88.	Carrageenan			
88.1	Cream [2]	See item 83.1	See item 83.1	E
88.2	Uncured cheese (except as otherwise specified) [1]	See item 83.2	See item 83.2	E
88.3	Cream cheese	5 g/kg, singly or in combination with other thickening agents	CX 5/70, 16th session, App.V-A Std. C-31	E
89.	Cellulose, sodium carboxymethyl			
89.1	Canned mackerel	800 mg/kg final product in the	App. V, ALINORM 76/18	E
89.2	Cream [2]	See item 83.1	See item 83.1	E
89.3	Uncured cheese (except as otherwise specified) [1]	See item 83.2	See item 83.2	E
90.	Dioctyl sodium sulphosuccinate			
90.1	Cream cheese	5 g/kg of the thickening agents used	See item 88.3	TE
91.	Furcellaran			
91.1	Uncured cheese (except as otherwise specified) [1]	See item 83.2	See item 83.2	E

[1] See CX 5/70,17th Session, Appendix II.
[2] Other than pasteurized cream.

92.	Gelatine (edible)			
Food		Maximum Level (mg/kg)	Reference to Codex Standards	Status of Endorsement
92.1	Cream [2]	See item 83.1	See item 83.1	B
92.2	Uncured cheese (except as otherwise specified) [3]	See item 83.2	See item 83.2	E
92.3	Cooked cured hams	Limited by GMP	App. III, ALINORM 76/16	E
92.4	Cooked cured pork shoulder	Limited by GMP	App. IV, ALINORM 76/16	E
93.	Lecithin			
93.1	Chocolate	5 g/kg of the acetone insoluble component of lecithin, singly or in combination with other emulsifiers; otal emulsifiers 15 mg/kg [1]	App. III, ALINORM 76/10	E
93.2	Filled chocolate	10 g/kg based on the chocolate content of the acetone insoluble component of lecithin, singly in combination other emulsifiers; total emulsifiers, based on chocolatecontent, 15 g/kg with or		E
93.3	White chocolate	10 g/kg of the acetone insoluble component of lecithin	App. IX, ALINORM 74/10	E
93.4	Uncured cheese (except as otherwise specified) [3]	See item 83.2	See item 83.2	E
93.5	Cream 2	See item 83.1	See item 83.1	E
94.	Distarch phosphate, hydroxypropyl			
94.1	Canned carrots	10 g/kg, singly or in combination with	App. VII, ALINORM	E

		other thickening agents	76/20	
95.	Mono— and diglycerides			
95.1	Filled chocolate	15 g/kg, based on chocolate content	App. VIII, ALINORM 74/10	E
95.2	White chocolate	15 g/kg; total emulsifiers, 15 g/kg	App. IX, ALINORM 74/10	E
95.3	Cream [2]	See item 83.1	See item 83.1	E

[1] Except chocolate vermicelli and flakes and milk chocolate vermicelli and flakes, 10 g/kg.
[2] Other than pasteurized cream.
[3] See CX 5/70, 17th Session, Appendix II.

96. Pectins [5]

Food		Maximum Level (mg/kg)	Reference to Codex Standards	Status of Endorsement
96.1	Cream [3]	See item 83.1	See item 83.1	TE
96.2	Uncured cheese (except as otherwise specified) [4]	See item 83.2	See item 83.2	TE
97.	Polyglycerol esters of interesterified ricinoleic acid			
97.1	White chocolate	5 g/kg; total emulsifiers 15 g/kg	App. IX, ALINORM 74/10	E
98.	Polyoxyethylene(20)sorbitan monoöleate			
98.1	Pickled cucumbers	500 mg/kg	App. XI, ALINORM 74/20	EP [1]
99.	Polyoxyethylene(20)sorbitan monostearate			
99.1	White chocolate	10 g/kg; total emulsifiers 15 g/kg	App. IX, ALINORM 74/10	E
100.	Sorbitan monostearate			
100.1	White chocolate	See item 99.1	See item 99.1	E
101.	Sorbitan tristearate			
101.1	White chocolate	See item 99.1	See item 99.1	E
102.	Arabic gum			
102.1	Cream [3]	See item 83.1	See item 83.1	E
103.	Benzo in gum			

103.1	Cream [3]	See item 83.1	See item 83.1	EP [2]
104.	Carob bean gum			
104.1	Canned carrots	See item 94.1	See item 94.1	TE
104.2	Cream [3]	See item 83.1	See item 83.1	TE
104.3	Flavoured yoghurt	5 g/kg, singly or in combination with other stabilizers	CX 5/70, 16th session, App.III-B, Std. A-II(b)	TE
104.4	cheese (except as otherwise specified) [4]Uncured	See item 83.2	See item 83.2	TE
104.5	Creamchees	See item 90.1 e	See item 90.1	TE
105.	Guar gum			
105.1	Cream [3]	See item 83.1	See item 83.1	E
105.2	Uncured cheese as otherwise specified) [4] (except	See item 83.2	See item 83.2	E

[1] Pending receipt of the Report of the Commodity Committee (ALINORM 76/20A).
[2] See para 53 of this Report.
[3] Other than pasteurized cream.
[4] See CX 5/70, 17th Session, Appendix II.
[5] See para 48 of this Report.

106. Karaya gum

Food		Maximum Level (mg/kg)	Reference to Codex Standards	Status of Endorsement
106.1	Flavoured yoghurt	See item 104.3	See item 104.3	EP [1]
106.2	Uncured cheese (as otherwise specified) [4]except	See item 83.2	See item 83.2	EP [1]
106.3	Cream cheese	See item 90.1	See item 90.1	EP [1]
106.4	Processed cheese preparations	8 g/kg, singly or in combination with other thickening agents	CAC/M 1-1973	EP [1]
106.5	Cottage cheese	5 g/kg of the creaming mixture, singly or in combination with other stabilizers, including carriers	CAC/C1-C25 (1972)	EP [1]
107.	Oat cram			
107.1	Flavoured yoghurt	See item 104.3	See item 104.3	EP [1]

107.2	Uncured cheese (as otherwise specified) [4]except	See item 83.2	See item 83.2	EP [1]
107.3	Processed cheese preparations	See item 106.4	See item 106.4	EP [1]
108.	Tragacanth gum			
108.1	Canned carrots	See item 94.1	See item 94.1	EP [1]
108.2	Cream 5	See item 83.1	See item 83.1	EP [1]
108.3	Flavoured yoghurt	See item 104.3	See item 104.3	EP [1]
108.4	Uncured cheese as otherwise specified (except) [4]	See item 83.2	See item 83.2	EP [1]
108.5	Cream cheese	See item 90.1	See item 90.1	EP [1]
108.6	Processed cheese preparations	See item 106.4	See item 106.4	EP [1]
108.7	Cottage cheese	See item 106.5	See item 106.5	EP [1]
109.	Xanthan gum			
109.1	Flavoured yoghurt	See item 104.3	See item 104.3	E
109.2	Uncured cheese (as otherwise specified) except[4]	See item 83.2	See item 83.2	E
109.3	Cream cheese	See item 90.1	See item 90.1	E
109.4	C ream[5]	See item 83.1	See item 83.1	EP [2]
ENZYME PREPARATIONS				
110.	Enzymes derived from animals			
110.1	Cheese (except as otherwise specified) [4]	1 g/kg of milk used	CX 5/70. 16th session, App.IV-B, Std. A-14	EP [3]

[1] Pending toxicological evaluation.
[2] Pending the Report of the 17th session of the Committee of Government Experts being available.
[3] See para 58 of this Report.
[4] See CX 5/70, 17th Session, Appendix II.
[5] Other than pasteurized cream.

111. Enzymes Derived from plants

Food		Maximum Level (mg/kg)	Reference to Codex Standards	Status of Endorsement
111.1	Cheese (except as otherwise specified) [7]	1 g/kg of milk used	CX 5/70, 16th session, App.IV-B, Std. A-14	EP [1]
112.	Natural flavours and their identical synthetic equivalents			
112.1	Canned mackerel	Limited by GMP	App. V, ALINORM 76/18	TE
112.2	Low-erucic acid rapeseed oil	Limited by GMP to restore natural	App. V, ALINORM 74/19	TE

		flavour lost in processing		
112.3	White chocolate	In small quantities to balance flavour	App. IX, ALINORM 74/10	TE
112.4	Filled chocolate	(except flavours which would imitate natural chocolate or milk flavours)	App, VIII, ALINORM 74/10	TE
112.5	Cheese (except as otherwise specified) [7]	Limited by GMP;(no substances shall be added for the purpose of enhancing the cheese flavour)	CX 5/70, 16th session, App.IV-B, Std. A-14	TE
112.6	Flavoured yoghurt [8]	Limited by GMP	See item 104.3	TE
113.	Smoke flavours	(Natural smoke solutions and their extracts as defined in the Codex Alimentarius and their	synthetic equivalents)	
113.1	Canned mackerel	Limited by GMP	App. V, ALINORM 76/18	TE [2]
113.2	Provolone cheese	Not specified	CAC/C1-C25 (1972)	EP [3]
114.	Synthetic flavours approved by the Codex Alimentarius Commission [4]			
114.1	Low-erucic acid rapeseed oil	Limited by GMP to restore natural flavour lost in processing	App. V, ALINORM 74/19	EP [5]
115.	Ethyl vanillin			
115.1	Filled chocolate	In small quantities to balance flavour	App. VIII, ALINORM 74/10	E
115.2	White chocolate		App. IX, ALINORM 74/10	E
115.3	Cream	Limited by GMP	CX 5/70, 17th session, App. VI, Std. A-9	EP [6]

[1] See para 58 of this Report.
[2] Pending definition of process, specification and toxicological evaluation.
[3] See para 85 of ALINORM 71/12.
[4] Other than "natural flavours" and their "identical synthetic equivalents", i.e. "artificial flavours"; see item 112.1.
[5] Pending clarification of the flavours used.
[6] Pending the Report of the 17th session of the Committee of Government Experts beingavailable.
[7] See CX 5/70, 17th Session, Appendix II.
[8] Natural fruit essences (endorsed) and synthetic equivalents (temporarily endorsed)

116.	Vanillin			
Food		Maximum Level (mg/kg)	Reference to Codex Standards	Status of Endorsement
116.1	Filled chocolate	in small quantities to balance flavour	App. VIII, ALINORM 74/10	E
116.2	White chocolate	In small quantities to balance flavour	App. IX,	E
116.3	Cream	Limited by GMP	CX 5/70, 17th session, App. VI, Std. A-9	EP [1]
117.	Vanilla extract			
117.1	Cream	Limited by GMP	See item 116.3	E
FLAVOUR ENHANCERS				
118.	L-glutamate, monosodium			
118.1	Canned carrots	500 mg/kg	App. VII, ALINORM 76/20	EP [2]
118.2	Quick frozen shrimps or prawns	Limited by GMP	App. III, ALINORM 74/18A	EP [3]
118.3	Canned crab meat	500 mg/kg	App. IV, ALINORM 76/18	EP [4]
119	5'-Guanylate, disodium			
119.1	Cooked cured hams	500 mg/kg, expressed as guanylic acid	App. III, ALINORM 74/16	E
119.2	Cooked cured pork shoulder	500 mg/kg, expressed guanylic acid as	App. IV, ALINORM 74/16	E
119.3 meat	Cooked cured luncheon	500 mg/kg, expressed as guanylic acid	App. V, ALINORM 74/16	E
120.	Hydrolyzed protein			
120.1	Cooked cured hams	Limited by GMP	See item 119.1	EP [5]
120.2	Cooked cured shoulder pork	Limited by GMP	See item 119.2	EP [5]
121.	5'-Inosinate, disodium			
121.1	Cooked cured hams		See item 119.1	E
121.2	Cooked cured pork shoulder	500 mg/kg, expressed as guanylic acid	See item 119.2	E

121.3	Cooked cured luncheon meat		See item 119.3	E

[1] Pending the Report of the 17th session of the Committee of Government Experts being available.
[2] See para 82 of this Report.
[3] See para 82 of ALINORM 74/12.
[4] See para 75 of this Report.
[5] See para 46 of this Report and para 84 of ALINORM 74/12.

MISCELLANEOUS

122 Benzovl peroxide

Food		Maximum Level (mg/kg)	Reference to Codex Standards	Status of Endorsement
122.1	Hard grating cheese	With potassium alum, calcium sulphate and magnesium carbonate, singly or in combination	CX 5/70, 16th session, App.VI	EP [1]
122.2	Provolone cheese	Not specified	CAC/C1-C25 (1972)	EP [1]
123.	Carbon dioxide			
123.1	Grape juice	Limited by GMP	App. II, ALINORM 76/14	E
123.2	juice Concentrated grape	Limited by GMP	App. III, ALINORM 76/14	E
123.3	Sweetened Labrusca concentrated grape juice type	Limited by GMP	App. IV, ALINORM 76/14	E
123.4	Cream	Limited by GMP	See item 116.3	E
124.	Caseinates (Na, NH_4 , Ca, K)			
124.1	Uncured cheese (except as otherwise specified) [3]	See item 83,2	See item 83.2	E [2]
124.2	Cream	1 g/kg	See item 116.3	E [2]
125.	Dimethyl polysiloxane			
125.1	Low-erucic acid rapeseed oil	10 mg/kg, singly or in combination with silicon dioxide	App. V, ALINORM 74/19	E
125.2	Pineapple juice	10 mg/kg	App. V, ALINORM 76/14	E
126.	Nitrogen			
126.1	Grape juice	Limited by GMP	App. II, ALINORM 76/14	E
126.2	Concentrated grape juice	Limited by GMP	App. III, ALINORM 76/14	E
126.3	Sweetened concentrated Labrusca	Limited by GMP	App. IV, ALINORM 76/14	E

	type grape juice			
127.	Nitrous oxide			
127.1	Cream	Limited by GMP	See item 116.3	E
PRESERVATIVES				
128.	Benzoate, potassium			
128.1	Cheese (except as otherwise specified) [3]	Carried over enzyme prepara-from tions	CX 5/70, 16th session, App Std. A-14.IV-B,	E

[1] See para 68 of this Report.
[2] Considered as food and, therefore, deleted from the list of additives; see para 47 of this Report.
[3] See CX 5/70, 17th Session, Appendix II.

129. Benzoate, sodium

Food		Maximum Level (mg/kg)	Reference to Codex Standards	Status of Endorsement
129.1	Pickled cucumbers	1000 mg/kg, singly or in combination with its Na salt and sorbic acid and its Na or K salts	App. XI, ALINORM 74/20	EP [1]
129.2	Cheese (except as otherwise specified) [5]	See item 128.1	See item 128.1	E
130.	Benzoic acid			
130.1	Pickled cucumbers	See item 129.1	See item 129.1	EP [1]
130.2	Flavoured yoghurt	50 mg/kg in the final product, of total preserva- tives originating from flavour ingredients, unless otherwise provided for in individual Codex standards for such ingredients	CX 5/70, 16th session, App.III-B Std. A-ll(b)	E
130.3	Cheese (except as otherwise specified) [5]	See item 128.1	See item 128.1	E [2]
131.	Hexamethylenetetramine			
131.1	Cheese (except as otherwise specified) [5]	Limited by GMP	See item 128.1	EP [3]
131.2	Provolone cheese	600 mg/kg of the liquid used to work the curd	CAC/C1-C25 (1972)	EP [3]
132.	Hydrogen peroxide			
132.1	Cheese (except as otherwise specified) [5]	Limited by GMP	See item 128.1	TE [4]
133.	Metabisulphite, potassium			

133.1	Quick frozen shrimps or prawns	30 mg/kg in the final product, expressed as SO_2 singly or in combination with the sources of SO_2	App. III, ALINORM 74/18A	E
133.2	Quick frozen lobsters	[30] mg/kg in the final product, expressed as SO_2 singly or in combination with the sources of SO_2	App. III, ALINORM 76/18	E

[1] See para 60 of ALINORM 74/12.
[2] Calcium benzoate is not thought to be available commercially.
[3] See para 63 of this Report.
[4] See para 62 of this Report.
[5] See CX 5/70, 17th Session, Appendix II.

134. Metabisulphite, sodium

	Food	Maximum Level (mg/kg)	Reference to Codex Standards	Status of Endorsement
134.1	Quick frozen shrimps or prawns	See item 133.1	See item 133.1	E
134.2	Quick frozen lobsters	See item 133.2	See item 133.2	E
135	Nisin			
135.1	Cheese (except as otherwise specified) [6]	2.5 mg/kg	See item 128.1	E
136.	Nitrates, potassium and sodiam			
136.1	Cooked cured hams	500 mg/kg, expressed as sodium nitrate [1]	App. III, ALINORM 76/16	TE
136.2	Cooked cured pork shoulder		App. IV, ALINORM 76/16	TE
136.3	Cheese (except as otherwise specified) [6]	200 mg/kg of the milk used, singly or in combination	See item 128.1	EP [2]
136.4	Various cheeses [3]	200 mg/kg of the milk used, singly or in combination with sodium nitrate	CAC/C1-C25 (1972) CX 5/70, 15th session, App. VII	EP [2]
137.	Nitrite, potassium			
137.1	Canned corned beef	50 mg/kg, total nitrites, expressed as sodium nitrite	App. II, ALINORM 74/16	TE
137.2	Cooked cured hams	125 mg/kg, total nitrite,	App. III, ALINORM 74/16	TE
137.3	Cooked cured pork shoulder	expressed as sodium nitrite [1]	App. IV, ALINORM 74/16	TE
137.4	Cooked cured luncheon		App. V, ALINORM	TE

	meat		74/16	
138.	Nitrite, sodium			
138.1	Canned corned beef	See item 137.1	See item 137.1	TE
138.2	Cooked cured hams	See item 137.2	See item 137.2	TE
138.3	Cooked cured pork shoulder	See item 137.3	See item 137.3	TE
138.4	Cooked cured luncheon meat	See item 137.4	See item 137.4	TE
139	Pimaricin			
139.1	Cheesse (except as otherwise specified) [6]	2 mg/kg in the rind without plastic coating; 500 mg/kg in the plastic coating [5]	CX 5/0, 16th session, App. IV-B, Std. A-14	EP [4]

[1] subject to review in the light of further information based on current research.
[2] para 65 of this Report.
[3] Danablu, Danbo, Edam, Gouda, Havarti, Samsoe, Tilsiter, Limburger, Saint-Paulin, Svecia, Herrgǻrdsost, Hush ållsost, Norvegia, Maribo, Fynbo, Esrom, Amsterdam, Leidse, Friese.
[4] See para 66 of this Report.
[5] Meaning to be clarified.
[6] See CX 5/70, 17th Session, Appendix II.

140. Propionic acid

Food		Maximum Level (mg/kg)	Reference to Codex Standards	Status of Endorsement
140.1	Cheese (except as otherwise specified) [5]	Limited by GMP	See item 139.1	EP [1]
141.	Sorbate, calcium			
141.1	Flavoured yoghurt	See item 130.2	See item 130.2	E [2]
141.2	Cheese (except as otherwise specified) [5]	See item 140.1	See item 140.1	E [2]
142.	Sorbate, potassium			
142.1	Pickled cucumbers	See item 129.1	See item 129.1	EP [3]
142.2	Flavoured yoghurt	See item 130.2	See item 130.2	E
142.3	Cheese (except as otherwise specified) [5]	1000 mg/kg, singly or in with Na sorbate and sorbic acid, calculated as sorbic acid combination	See item 139.1	E
142.4	Hard grating cheese	3 g/kg, or in combination with sodium sorbate and sorbic acid, calculated as sorbic acid singly	See item 122.1	EP [4]

143. Sorbate, sodium

143.1	Pickled cucumbers	See item 129.1	See item 129.1	EP [3]
143.2	Flavoured yoghurt	See item 130.2	See item 130.2	E
143.3	Cheese (except as otherwise specified) [5]	See item 142.3	See item 142.3	E
143.4	Hard grating cheese	See item 142.3	See item 122.1	EP [4]
144.	Sorbic acid			
144.1	Pickled cucumbers	See item 129.1	See item 129.1	EP [3]
144.2	Flavoured yoghurt	See item 130.2	See item 130.2	E
144.3	cheese (except as otherwise specified) [5]	See item 142.3	See item 142.3	E
144.4	Hard grating cheese	See item 142.3	See item 122.1	EP [4]
145.	Sulphite, hydrocren, potassium			
145.1	Quick frozen lobsters	See item 133.2	See item 133.2	E
146.	Sulphite, hydrogen, sodium			
146.1	Quick frozen shrimps or prawns (raw product)	See item 133.1	See item 133.1	E
146.2	Quick frozen lobsters	See item 133.2	See item 133.2	E

[1] Pending establishment of maximum level.
[2] Doubt exists whether this salt is used commercially.
[3] See para 60 of ALINORM 74/12.
[4] See para 68 of this Report.
[5] See CX 5/70, 17th Session, Appendix II.

147. Sulphite, potassium

Food		Maximum Level (mg/kg)	Reference to Codex Standards	Status of Endorsement
147.1	Quick frozen lobsters	See item 133.2	See item 133.2	E
148.	Sulphite, sodium			
148.1	Quick frozen shrimps or prawns (raw product)	See item 133.1	See item 133.1	E
148.2	Quick frozen lobsters	See item 133.2	See item 133.2	E
149.	Sulphur dioxide			
149.1	Jams (fruit preserves) and jellies	100 mg/kg in the end product, as	App. V, ALINORM 76/20	E
149.2	Flavoured yoghurt	a carry-over from the raw material See item 130.2	See item 130.2	E
PROCESSING AIDS				
150.	vegetable carbon (activated, food grade)			
150.1	Grape juice	Limited by GMP	App. II, ALINORM 76/14	E
150.2	Concentrated grape juice	Limited by GMP	App. III, ALINORM 76/14	E
150.3	Sweetened concentrated	Limited by GMP	App. IV,	E

	Labrusca type grape juice		ALINORM 76/14	
EXTRACTION SOLVENTS				
151.	Hexane 62°C-82°C			
151.1	Cocoa butter	5 mg/kg	App. II, ALINORM 76/10	E
152.	1,1,2-Trichloroethylene			
152.1	Cocoa butter	5 mg/kg	App. II ALINORM 76/10	EP [1]

[1] Cleared for caffein extraction only; need to reconsider the use of this solvent.

APPENDIX III

ENDORSEMENT OF PROVISIONS. FOR CONTAMINANTS IN CODEX COMMODITY STANDARDS

Introduction

This Appendix summarizes, by contaminant, all provisions in Codex Commodity-Standards which were considered by the 10th session of the Codex Committee on Food Additives. A summary of endorsed provisions for contaminants in Codex recommended standards (at Step 9) has been published under the reference "List of Maximum Levels Recommended for Contaminants by the Joint FAO/WHO Codex Alimentarius Commission" (CAC/FAL 2-1973) for the information of governments. The tenth session of the Commission has further adopted a maximum limit of 250 mg/kg for tin in Canned Mandarin Oranges and this provision should be included in document CAC/FAL 2-1973. Other endorsed provisions for contaminants in draft Codex standards are to be found in the reports of the Seventh, Eighth and Ninth sessions of the Codex Committee on Food Additives (ALINORM 71/12, 72/12 and 74/12, respectively).

Abbreviations Used in this Appendix

E	=	Endorsed
EP	=	Endorsement postponed for reasons given in the report
Maximum Level	=	mg of contaminant, as defined, in 1 kg of finished product and including amounts of the contaminants naturally present in the food.

1. Arsenic (As)

Food		Maximum Level (mg/kg)	Reference to Standard	Status of Endorsement
1.1	Chocolate (except unsweetened)	0.5	App. III, ALINORM 76/10	E
1.2	Unsweetened chocolate	1	App. III, ALINORM 76/10	E
1.3	Composite and flavoured chocolate	[1]	App. VI, ALINORM 74/10	EP [2]
1.4	Cocoa powders and coca-sugar mixtures	1	App. V, ALINORM 74/10 (see CL 1974/43)	E
1.5	White chocolate		App. IX, ALINORM 74/10	EP [2]
1.6	Low-erucic acid rapeseed oil	0.1	APP. V, ALINORM 74/19	E
1.7	Fructose	1	App. II, ALINORM 74/27	E
1.8	Non-pulpy blackcurrant nectar	0.2	App. VI, ALINORM 76/14	E

1.9	Pulpy small fruit nectar	0.2	App. VII, ALINORM 76/14	E
1.10	Blackcurrant juice	0.2	CX/FJ 74/3	EP [1]
1.11	Pineapple juice	0.2	App. V, ALINORM 76/14	E

[1] Postponed awaiting the standard to reach Step 4 in the Procedure.
[2] Postponed pending the establishment of firm proposals for maximum levels.

2. Copper (Cu)

Food		Maximum Level (mg/kg)	Reference to Standard	Status of Endorsement
2.1	Chocolate (except unsweetened)	15	App. III, ALINORM 76/10	E
2.2	Unsweetened chocolate	30	App. Ill, ALINORM 76/10	E
2.3	Composite and flavoured chocolate	*[20]*	App. VI, ALINORM 74/10	EP [2]
2.4	Cocoa powders and cocoa—sugar mixtures	50	App. V, ALINORM 74/10	E
2.5	White chocolate	*[15]*	App. IX, ALINORM 74/10	EP [2]
2.6	Low-erucic acid rapeseed oil	0.1	App. V, ALINORM 74/19	E
2.7	Fructose	2	App. II, ALINORM 74/27	E
2.8	Non-pulpy blackcurrant nectar	5	App. VI, ALINORM 76/14	E
2.9	Pulpy small fruit nectar	5	App. VII, ALINORM 76/14	E
2.10	Blackcurrant juice	5	CX/FJ 74/3	EP [1]
2.11	Edible acid casein	5	App. IV, CX 5/70 17th session	E
2.12	Edible caseinates	5	App. IV, CX 5/70 17th session	E
2.13	Pineapple juice	5	App. V, ALINORM 76/14	E
3.	Iron (Fe)			
3.1	Low-erucic acid rapeseed oil	1.5	App. V, ALINORM 74/19	E
3.2	Non-pulpy blackcurrant nectar	15	App. VI, ALINORM 76/14	E
3.3	Pulpy small fruit nectar	15	App. VII, ALINORM 76/14	E
3.4	Blackcurrant juice	15	CX/FJ 74/3	EP [1]

3.5	Edible acid casein	20	App. V, CX 5/70 17th session	E
3.6	Edible caseinates	50 in roll dried caseinates	App. V, CX 5/70 17th session	E
3.7	Pineapple juice	15	App. V, ALINORM 76/14	E

[1] Postponed awaiting the standard to reach Step 4 in the Procedure.
[2] Postponed pending the establishment of firm proposals for maximum levels*

4. Lead (Pb)

Food		Maximum Level (mg/kg)	Reference to Standard	Status of Endorsement
4.1	Chocolate (except unsweetened)	1	App. III, ALINORM 76/10	E
4.2	Unsweetened chocolate	2	App. III, ALINORM 76/10	E
4.3	Composite and flavoured chocolate	*[2]*	App. VI, ALINORM 74/10	EP [2]
4.4	Cocoa powders and cocoa-sugar mixtures	*[2]*	APP. V, ALINORM 74/10 (See CL 1974/43)	EP [2]
4.5	White chocolate	*[1]*	App. IX, ALINORM 74/10	EP [2]
4.6	Low-erucic acid rapeseed oil	0.1	App. V, ALINORM 74/19	E
4.7	Fructose	*[2]*	App. II, ALINORM 74/27	EP [2]
4.8	Non-pulpy blackcurrant nectar	0.3	App. VI, ALINORM 76/14	E
4.9	Pulpy small fruit nectar	0.3	App. VII, ALINORM 76/14	E
4.10	Blackcurrant juice	0.3	CX/FJ 74/3	EP [1]
4.11	Edible acid casein	*[2]*	App. V, CX 5/70 17th session	EP [2]
4.12	Edible caseinates	*[2]*	App. V, CX 5/70 17th session	EP [2]
4.13	Pineapple juice	0.3	App. V, ALINORM 76/14	E
5.	Tin (Sn)			
5.1	Canned carrots	250	App. VII, ALINORM 76/20	EP [3]
5.2	Canned tropical fruit salad	250	App. III, ALINORM 76/20	EP [3]

5.3	Canned mature processed peas	250	App. X, ALINORM 76/20	EP [3]
5.4	Non-pulpy blackcurrant nectar	150	App. VI, ALINORM 76/14	EP [3]
5.5	Pulpy small fruit nectar	150	App. VII, ALINORM 76/14	EP [3]
5.6	Blackcurrant juice	250	CX/FJ 74/3	EP [1]
5.7	Pineapple juice	150	App. V, ALINORM 76/14	EP [3]

[1] Postponed awaiting the standard to reach Step 4 in the Procedure.
[2] Postponed pending the establishment of firm proposals for maximum levels.
[3] Postponed for reasons given in paragraph 87 of this Report.

6. Zinc (Zn)

Food		Maximum Level (mg/kg)	Reference to Standard	Status of Endorsement
6.1	Non-pulpy blackcurrant nectar	5	App. VI, ALINORM 76/14	E
6.2	Pulpy small fruit nectar	5	App. VII, ALINORM 76/14	E
6.3	Blackcurrant juice	5	CX/FJ 74/3	EP [1]
6.4	Pineapple juice	5	App. V, ALINORM 76/14	E
7.	Total metal content precipitable by potassium hexacyanoferrate (II)			
7.1	Non-pulpy blackcurrant nectar	20	App. VI, ALINORM 76/14	E
7.2	Pulpy small fruit nectar	20	App. VII, ALINORM 76/14	E
7.3	Blackcurrant juice	20	CX/FJ 74/3	EP [1]
7.4	Pineapple juice	20	App. V, ALINORM 76/14	E
8.	Insoluble impurities			
8.1	Low-erucic acid rapeseed oil	500	APP. V, ALINORM 74/19	E
9.	Mineral impurities insoluble in 105°C			
9.1	Blackcurrant juice	20	CX/FJ 74/3	EP [1]
10.	Matter volatile at 105°C			
10.1	Low-erucic acid rapeseed oil	2000	App. V, ALINORM 74/19	E
11.	Soap			
11.1	Low-erucic acid rapeseed oil	50	App. V, ALINORM 74/19	E

12. Sulphur dioxide

12.1	Non-pulpy blackcurrant nectar	10	App. VI, ALINORM 76/14	E
12.2	Pulpy small fruit nectars	10	App. VII, ALINORM 76/14	E
12.3	Blackcurrant juice	10	CX/FJ 74/3	EP [1]
12.4	Pineapple juice	10	App. V, ALINORM 76/14	E

[1] Postponed awaiting the standard to reach Step 4 in the Procedure.

13. General Provision

Food		Maximum Level (mg/kg)	Reference to Standard	Status of Endorsement
13.1	Processed foods for infants and children, based on cereals	The product shall be free from residues	App. IV, ALINORM 76/26	E [1]
13.2	Infant Formula	of hormones, antibiotics, and practically	App. III, ALINORM 76/26	E [1]
13.3	Canned baby foods	free from other contaminants	App. II, ALINORM 76/26	E [1]

[1] Endorsed provided the Codex Committee on Foods for Special Dietary Uses amends the provision along the lines given in paragraph 88.

APPENDIX IV

PRINCIPLE RELATING TO THE CARRY-OVER OF ADDITIVES INTO FOODS [2]

(Submitted to the Codex Alimentarius Commission)

[2] See paras 100-103 of this Report.

1. For the purposes of the Codex Alimentarius, the Carry-Over Principle applies to the presence of additives in food as a result of the use of raw materials or other ingredients in which these additives are used. The Principle does not apply to the labelling of such food or the presence of contaminants.

2. The Principle applies to all Codex Standards, unless otherwise specified in such standards.

3. The presence of an additive in food, through the application of the Carry-over Principle, is generally permissible if:

   (a) the additive is permitted in the raw materials or other ingredients (including additives) by an applicable Codex standard or under any other acceptable provision which takes into account the health requirements of food additives;

   (b) the amount of the additive in the raw material or other ingredient (including additives) does not exceed the maximum amount so permitted;

   (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 ingredients under proper technological conditions or manufacturing practice; and

   (d) the additive carried over is present at a level which is non-functional, i.e. at a level significantly less than that normally required to achieve an efficient technological function in its own right in the food.

4. An additive carried over into a particular food in a significant quantity or in an amount sufficient to perform a technological function in that food as a result of the use of raw materials or other ingredients in which this additive was used shall be treated and regarded as an additive to that food, unless the Codex Commodity Committee responsible, in conjunction with the Codex Committee on Food Additives, decides otherwise.

5. The appropriate Codex Commodity Committee, in conjunction with the Codex Committee on Food Additives, shall decide the specific cases to which the Carry-Over Principle shall not apply, particular attention being paid to cases where no relevant Codex Standard applicable to the ingredient exists.

6. The appropriate Codex Commodity Committee, in conjunction with the Codex Committee on Food Additives, shall establish an overall limit for an additive which is added to the food intentionally and which is also carried-over in an ingredient.

APPENDIX V

ADVISORY LIST OF FOOD ADDITIVES FOR USB IN SOFT DRINKS

Notes

Submitted to governments for comment (see paragraphs 90-99 of this Report). Governments are requested to specify in their replies the exact nature of the additives used in their country (e.g. specifying the salt or ester, the exact phosphate salt, whether extract and, if so, the content of active ingredient, etc.), included in this list or which they propose for inclusion. Comments are also requested *on* the proposed limits. Replies should be sent to the Chief, Joint FAO/WHO Food Standards Programme, FAO, Rome, with a copy to the Chairman of the Committee.

The Advisory List of Food Additives for Use in Soft Drinks has been developed by Canada on behalf of the Codex Committee on Food Additives on the basis of the information supplied by governments. Details are given in document CX/FA 75/8 and Addendum 1 thereto. At its next session, the Codex Committee on Food Additives will decide, on the basis of government comments, how to proceed further with the Advisory List.

For the purpose of this list "soft drink" is a beverage other than fruit juice, fruit nectar, milk, milk-based beverages, alcoholic beverages, mineral waters, tea and tea substitutes, coffee, chicory, maté , cocoa and chocolate drink.

1.	ACIDULANTS	
1.1	Acetic acid	Limited by GMP
1.2	Adipic acid	[1]
1.3	Citric acid	Limited by GMP
1.4	Fumaric acid	[1]
1.5	Hydrochloric acid	Limited by GMP
1.6	Lactic acid	Limited by GMP
1.7	Malic acid	Limited by GMP
1.8	Phosphoric acid	600 mg/kg
1.9	Tartaric acid	600 mg/kg [1]
2.	BUFFERING AGENTS	
2.1	Acetates, K and Na	Limited by GMP
2.2	Carbonates, Ca, Mg, K, Na and NH.	Limited by GMP
2.3	Citrates, Ca, K and Na	Limited by GMP
2.4	Lactates, K, Ca, Na and NH.	Limited by GMP
2.5	Tartrates, NaK, Na and K	[2]
2.6	Phosphates	[2 3]
3.	CLOUDING AGENTS	
3.1	Vegetable oils (free from bromine)	Limited by GMP
4.	EMULSIFIERS AND STABILIZERS	
4.1	Acacia gum	Limited by GMP
4.2	Guar gum	Limited by GMP
4.3	Carob bean gum	Limited by GMP
4.4	Carrageenan	1000 mg/kg
4.5	Alginic acid and its salts [4]	300 mg/kg
4.6	Propylene glycol alginate	500 mg/kg [5]
4.7	Pectin (not amidated)	Limited by GMP

[1] Requires re-examination, particularly regarding levels of use.
[2] Additional data required concerning levels of use; combined use of acid and salts of the acid should not exceed the established ADI.`
[3] The specific phosphate salts should be indicated precisely.
[4] Need to specify the salts used.
[5] Additional data required regarding use levels.

4.8	Sodium carboxymethyl cellulose [1]	500 mg/kg, as sum of total cellulose derivatives
4.9	Hydroxypropyl methyl cellulose	500 mg/kg, as sum of total cellulose derivatives
4.10	Methyl cellulose	500 mg/kg, as sum of total cellulose derivatives
4.11	Lecithin	Limited by GMP
4.12	Mono and diglycerides	Limited by GMP
4.13	Polyglycerol esters of fatty acids	[1]
4.14	Sucrose esters of fatty acids [2]	[1] 50 mg/kg [1]
4.15	Coconut oil	Limited by GMP
4.16	Sorbitan monostearate	500 mg/kg
4.17	Polyoxyethylene(2)sorbitan monolaurate	500 mg/kg as sum of polyoxy-ethylene(2)sorbitan esters [1]
4.18	Polyoxyethylene(2)sorbitan monostearate	See 4.17
4.19	Polyoxyethylene(2)sorbitan monoäleate	See 4.17
4.20	Polyoxyethylene(8)stearate	[3]
4.21	Dextrins from starch	Limited by GMP
4.22	Sodium metaphosphate	[4]
5.	FLAVOURS	
5.1	Natural flavours (including fruit extracts) and natural flavouring substances	Limited by GMP
5.2	Nature-identical flavouring substances	Limited by GMP
5.3	Artificial flavouring substances	[5]
6.	FOAMING AGENTS	
	No compound considered to be suitable for the Advisory List.	
7.	ANTI-FOAMING AGENTS	
7.1	Dimethyl polysiloxane	10 mg/kg
7.2	Mono and diglycerides	Limited by GMP
8.	COLOURS	
8.1	Amaranth	15 mg/kg
8.2	Annatto	25 mg/kg [6]
8.3	Canthaxanthine	50 mg/kg
8.4	Caramel (by ammonia process)	2000 mg/kg [7]
8.5	Caramel	Limited by GMP
8.6	Chlorophyll [8]	Limited by GMP
8.7	Chlorophyllin copper complex	50 mg/kg
8.8	B-Carotene	25 mg/kg, singly or in combination
8.9	B-Apo-8'-carotenal	25 mg/kg, singly or in combination

8.10	B-Apo-8'-carotenoic acid, methyl and ethyl esters	25 mg/kg, singly or in combination
8.11	Brilliant Blue FCF	75 mgAg
8.12	Erythrosine [9]	25 mg/kg

[1] Additional data required regarding use levels.
[2] Does not include SAIB.
[3] Data required concerning use levels.
[4] Additional data required regarding use levels; must be considered with phosphoric acid and other phosphate salts.
[5] Level of use and ADI depends on flavouring in question.
[6] Need to specify the types of extracts used.
[7] Further data required regarding use levels.
[8] Need to specify the type of chlorophyll used.
[9] nclusion of this colour may not be technologically justified.

8.13	Fast Green FCF [1]	50 mg/kg
8.14	Indigotine [1]	50 mg/kg
8.15	Patent Blue V	20 mg/kg
8.16	Siboflavin	10 mg/kg
8.17	Sunset Yellow FCF	50 mg/kg
8.18	Tartrazine	75 mg/kg
9.	NON-NOTRITIVE SWEETENERS	
9.1	Saccharin	350 mg/kg [2]
10.	ANTIOXIDANTS AND PRESERVATIVES	
10.1	Ascorbic acid	300 mg/kg
10.2	BHA	200 mg/kg, singly or in combination, based on fat or oil content of food, to be used only in essences and flavours
10.3	BHT	200 mg/kg, singly or in combination, based on fat or oil content of food, to be used only in essences and flavours
10.4	Calcium disodium EDTA	25 mg/kg
10.5	Gallate, dodecyl	200 mg/kg, singly or in combination, based on fat or oil content of food, to be used only in essences and flavours
10.6	Gallate, propyl	200 mg/kg, singly or in combination, based on fat or oil content of food, to be used only in essences and flavours
10.7	Iso-ascorbic acid	80 mg/kg
10.8	Tocopherols	[3]
10.9	Benzoic acid	[4]
10.10	Formic acid	20 mg/kg
10.11	p-Hydroxybenzoates, methyl and propyl	[4]
10.12	Sorbic acid	400 mg/kg
10.13	Sulphurous acid ($S0_2$)	[4]
10.14	Glucose oxidase/catalase	Limited by GMP

APPENDIX VI

WORKING PRIORITIES FOR THE JOINT FAO/WHO EXPERT COMMITTEE ON FOOD ADDITIVES (*)

		Country responsible for supplying information
1.	Diethylene glycol monoethyl ether	Italy
2.	Glycerol	Italy
3.	Glycerol mono- and diacetates	Italy
4.	Bentonite	Italy
5.	Avian pepsin	Israel
6.	Glycerol esters of wood resin	USA
7.	Oxidized hydroxypropyl distarch glycerol	The Netherlands
8.	Nitrogen	UK
9.	Carbon dioxide	UK

(*) See paras 116-123 of this Report.

[1] Inclusion of this colour may not be technologically justified.
[2] Use level correlated to ADI of 15 mg/kg; this ADI is specific for saccharin in special dietary food applications. Therefore, if used at a level of 350 mg/kg, the beverage must be represented and sold for special dietary use.
[3] Additional data needed on the use levels in essences and flavours; need to specify the types of tocopherols used.
[4] Use-patterns and use-levels of this compound require re-examination.

APPENDIX VII

PROPOSED ADDITION TO CODEX ADVISORY LIST C OF FOOD ADDITIVES

The Codex List of Additives published under the title "List of Additives Evaluated for their Safety-in-Use in Food" (CAC/FAL 1-1973) includes a List C divided into List c(I) containing those substances which are considered, on the basis of evidence, to be unsafe for use in food, and List C(2) containing those substances which, for toxicological reasons based on evidence, should be restricted to certain specific uses. The Codex Committee on Food Additives proposes the addition of the following flavours to Codex List C(I) and C(2) (see para 31 of this Report). Governments are requested to send their comments on the proposed additions to Codex List C to the Chief, Joint FAO/WHO Food Standards Programme, with a copy to the Chairman of the Committee,

To be Added to List c(I), CAC/FAL 1-1973 3.

3. FLAVOURS

The use of the following plants and parts of plants should be prohibited:

C.E. No.	Codex Veg. Steinmetz No.	Latin botanical name	English name	Prohibited parts
41	93	Anemone hepatica	Liverwort	Herb
81	177	Atropa Belladonna	Deadly Nightshade	Whole plant
96	208	Bryonia alba	White Bryony	Roots
123	280	Chenopodium ambrosioides	Mexican goosefoot	Herb
151	337	Convallaria majalis	Lily of the valley	Whole plant
172	390	Daphne mezereum	Mezereum	Whole plant
179	412	Dryopteris filix-mas	Male fern	Rhizomes
226	546	Heliotropium europaeum	Heliotrope	Leaves
348	854	Piscida erythrina	Jamaica dogswood	Roots
358	890	Polypodium vulgare	Polypody	Roots
381	926	Punica garanatum	Pomegranate tree	Roots
424	1030	Sassafras officinale	Sassafras	Baric, Roots
464	1169	Ulmus fulva	Slippery elm	Baric
467	1174	Urginea scilla	Squill	Bulb

To be Added to List C(2), CAC/FAL 1-1973

3. FLAVOURS

The use of the following natural and nature-identical flavouring substances should be restricted.

	Name	Maximum level, mg/kg in the final product (proposed by the Council of Europe)	Amendment proposed by IOFI. mg/kg in the final product
3.1	Thujone	10	-
3.2	Coumarin		
	in food stuffs	5	10
	in alcoholic beverages	10	10
3.3	Beta-azarone		
	in food stuffs	1	1
	in alcoholic beverages	-	5

3.4	Quinine (total alkoloids derived from Chinchona, calculated as quinine)		
	in food stuffs	1	-
	in alcoholic beverages	300	-
	in other beverages	85	-
3.5	Pulegone	20	-
3.6	Hypericine		
	in food stuffs	1	1
	in alcoholic beverages	-	10
3.7	Agaric acid	100	-
3.8	Hydrocyanic acid		
	in food stuffs	1-5	-
	in alcoholic beverages	1 per degree Guy-Lussac [1]	-
3.9	Methyl-nonyl ketone	5	10
3.10	Quassine	50	
3.11	Safrole	absent from the final product	10 [2]
3.12	Solanine	10	-

[1] Guy-Lussac = 8 g/l.

[2] Safrole is found in a considerable number of natural foods and spices (for instance nutmeg, banana, anise, pepper, maces, cocoa). It is, therefore, impossible to enforce the provision "absent from the final product". Thus, a limit of 10 ppm seems to be justified and workable.

APPENDIX VIII

ENDORSEMENT OF FOOD ADDITIVES IN FOODS FOR INFANTS AND CHILDREN

For further details such as technological justification and the estimated daily intake of the additive by infants, please see document CX/FSDU 75/6, issued in June 1975. Comments of the Codex Committee on Food Additives are given in paras 37 to 43 of this Report.

E = Endorsed TE = Temporarily endorsed

	Additive	Maximum Level	Food	Status of Endorsement
1.	Thickening agents			
1.1	Guar gum	0.1 g/100 ml [1]	Infant Formula	E
1.2	Locust bean gum	0.1 g/100 ml [1] 0.2 g/100 g [2]	Infant Formula	TE
			Canned Baby Foods	TE
1.3	Distarch phosphate	0.5 g/100 ml [1]	Soy-based Infant Formulae	E
1.4	Acetylated distarch phosphate	2.5 g/100 ml [1]	Hydrolysed protein and/or amino acid based Infant Formulae	E
1.5	Phosphated distarch phosphate	6 g/100 g [2]	Canned Baby Foods	E
1.6	Hydroxypropyl starch			
1.7	Acetylated distarch adipate	see 1.6	Canned Baby Foods	E
1.8	Carrageenan	0.03 g/100 ml [1]	Regular, milk and soy-based liquid Infant Formulae	E
		0.1 g/100 ml [1]	Hydrolysed protein and/or animo acid based liquid Infant Formulae	E
1.9	Non-amidated pectin	1 g/100 g [2]	Canned fruit based Baby Foods	E
2.	Emulsifiers			
2.1	Lecithin	0.5 g/100 ml [1]	Infant Formula	E
		0.5 g/100 g [2]	Canned Baby Foods	E
		1.5 g/100 g [3]	Cereal-based Foods for Infants and Children	E
2.2	Mono- and diglycerides	0.4 g/100 ml [1]	Infant Formula	E
		1 g/100 g fat	Canned Baby Foods	E
		1.5 g/100 g [3]	Cereal-based foods for Infants and Children	E

3.	pH-Adjusting agents			
3.1	Sodium hydrogen carbonate	Limited by GMP (within the limits for Na and K imposed by the standard)	Infant Formula	E
		Limited by GMP (within the limit for Na imposed by the standard)	Canned Baby Foods	E
		Limited by GMP (within the limit for Na which may be imposed by the standard)	Cereal-based Foods for Infants and Children	E

[1] In the ready-to-drink product.
[2] In the ready-to-eat product.
[3] On a dry weight basis.

	Additive	Maximum Level	Food	Status of Endorsement
3.2	Sodium carbonate	See 3.1	Infant Formula	E
		See 3.1	Canned Baby Foods	E
3.3	Potassium hydrogen carbonate	See 3.1	Infant Formula	E
		Limited by GMP	Canned Baby Foods	E
		Limited by GMP	Cereal-based Foods for Infants and Children	E
3.4	Potassium carbonate	See 3.1	Infant Formula	E
3.5	Calcium carbonate	Limited by GMP	Canned Baby Foods	E
		Limited by GMP	Cereal-based Foods for Infants and Children	E
3.6	L(+) Lactic acid	Limited by GMP	Infant Formula	E
		0.2 g/100 g [1]	Canned Baby Foods	E [5]
		1.5 g/100 g [2]	Cereal-based Foods for Infants and Children	E
3.7	L(+) Lactic acid producing cultures	Limited by GMP	Infant Formula	E
3.8	Citric acid	Limited by GMP	Infant Formula	E
		0.5 g/100 g [1]	Canned Baby Foods	E
		2.5 g/100 g [2]	Cereal-based Foods for Infants and Children	E
3.9	Sodium citrate	See 3.1	Infant Formula	E
		See 3.1	Canned Baby Foods	E
3.10	Potassium citrate	See 3.1	Infant Formula	E
3.11	Acetic acid	0.5 g/100 g [1]	Canned Baby Foods	E

4.	Antioxidants			
4.1	Mixed tocopherols concentrate	1 mg/100 ml [3]	Infant Formula	E
		300 mg/kg fat [4]	Canned Baby Foods	E
		300 mg/kg fat [4]	Cereal-based Foods for Infants and Children	E
4.2	Alpha-Tocopherol	See 4.1	Canned Baby Foods	E
		See 4.1	Cereal-based Foods for Infants and Children	E
4.3	L-Ascorbyl palmitate	1 mg/100 ml [3]	Infant Formula	E
		200 mg/kg fat	Canned Baby Foods	E
		200 mg/kg fat	Cereal-based Foods for Infants and Children	E
4.4	Ascorbic acid and its Na and K salts	0.5 g/kg expressed as ascorbic acid [1 6]	Canned Baby Foods	E
		50 mg/100 g expressed as ascorbic acid [2 7]	Cereal-based Foods for Infants and Children	E

[1] In the ready-to-eat product.
[2] On a dry weight basis.
[3] In the ready-to-drink product.
[4] Singly or in combination with -tocopherol.
[5] Specifications to be established.
[6] Within the limit for Na imposed by the standard.
[7] Within the limit for Na which may be imposed by the standard.

	Additive	Maximum Level	Food	Status of Endorsement
5.	Flavours			
5.1	Vanilla extract	Limited by GMP	Canned Baby Foods	E
		Limited by GMP	Cereal-based Foods for Infants and Children	E
5.2	Ethyl vanillin	7 mg/100 g [1]	Canned Baby Foods	E
		7 mg/100 g [2]	Cereal-based Foods for Infants and Children	E
5.3	Vanillin	See 5.2	Canned Baby Foods	E
		See 5.2	Cereal-based Foods for Infants and Children	E
6.	Enzymes			
6.1	Malt carbohydrases	Limited by GMP	Cereal-based Foods for Infants and Children	E

[1] In the ready-to-eat product.
[2] On a dry weight basis.