

codex alimentarius commission



FOOD AND AGRICULTURE
ORGANIZATION
OF THE UNITED NATIONS

WORLD
HEALTH
ORGANIZATION



JOINT OFFICE: Viale delle Terme di Caracalla 00100 ROME Tel: 39 06 57051 www.codexalimentarius.net Email: codex@fao.org Facsimile: 39 06 5705 4593

ALINORM 01/12A

JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEX ALIMENTARIUS COMMISSION

Twenty-fourth Session

Geneva, Switzerland, 2-7 July 2001

**REPORT OF THE 33rd SESSION OF THE CODEX COMMITTEE
ON FOOD ADDITIVES AND CONTAMINANTS**

The Hague, The Netherlands

12-16 March 2001

Note: This report includes Codex Circular Letter CL 2001/13-FAC.

codex alimentarius commission

FOOD AND AGRICULTURE
ORGANIZATION
OF THE UNITED NATIONS

WORLD HEALTH
ORGANIZATION

JOINT OFFICE: Via delle Terme di Caracalla 00100 ROME Tel.: 39.06.57051 Telex: 625852-625853 FAO I E-mail: Codex@fao.org Facsimile: 39.06.5705.4593

CX 4/30.2

**CL 2001/13-FAC
April 2001**

TO: - Codex Contact Points
- Interested International Organizations

FROM: Secretary, Joint FAO/WHO Food Standards Programme, FAO
Viale delle Terme di Caracalla, 00100 Rome, Italy

SUBJECT: **Distribution of the Report of the Thirty-third Session of the Codex Committee on Food Additives and Contaminants (ALINORM 01/12A)**

The attached report of the Thirty-third Session of the Codex Committee on Food Additives and Contaminants (ALINORM 01/12A) will be considered by the 24th Session of the Codex Alimentarius Commission (Geneva, Switzerland, 2 – 7 July 2001).

PART A: MATTERS FOR ADOPTION BY THE 24th SESSION OF THE CODEX ALIMENTARIUS COMMISSION

Draft Standards and Related Texts at Step 5/8 or 8

1. **Amendments to the Annex to Table 3 (Food Categories or Individual Food Items Excluded from the General Conditions of Table 3) of the Codex General Standard for Food Additives at Step 5/8 (para. 50 and Appendix VI).**
2. **Draft Food Additive Provisions in Table 1 of the Codex General Standard for Food Additives at Step 8 (para. 64 and Appendix II).**
3. **Codex Advisory Specifications for the Identity and Purity of Food Additives (para. 93 and Appendix VIII).**
4. **Draft Amendments to the Codex International Numbering System for Food Additives at Step 8 (para. 99 and Appendix IX).**
5. **Draft Maximum Level for Aflatoxin M₁ in Milk at Step 8 (para. 132 and Appendix X).**
6. **Proposed Draft Revised Sampling Plan for Peanuts Intended for Further Processing at Step 5/8 (para. 139 and Appendix XI).**
7. **Proposed Draft Code of Practice for Source Directed Measures to Reduce Contamination of Foods with Chemicals at Step 8 (para. 153 and Appendix XIII).**
8. **Draft Maximum Level for Lead in Fruit Juices at Step 8 (para. 163 and Appendix XIV).**
9. **Draft Guideline Level for Cadmium in Cereals, Pulses and Legumes at Step 8 (para. 166 and Appendix XV).**

10. Draft Revision of the Codex Standard for Food Grade Salt: Packaging, Transportation and Storage at Step 8 (para. 196 and Appendix XVII).

Governments wishing to propose amendments or to comment on the above draft Standards and Related Texts should do so in writing in conformity with the Uniform Procedure for the Elaboration of Codex Standards and Related Texts (at Steps 5/8 or 8) (*Codex Alimentarius Procedural Manual*, Eleventh Edition, pages 21-23) to the Secretary, Codex Alimentarius Commission, FAO, Viale delle Terme di Caracalla, 00100 Rome, Italy (telefax: +39.06.5705.4593; E-mail: codex@fao.org) **not later than 1 June 2001**.

Draft Standards and Related Texts at Step 5 of the Accelerated Procedure

11. Amendments to Table 3 (Additives with an Acceptable Daily Intake of “Not Specified”) of the Codex General Standard for Food Additives (para. 48 and Appendix V).

Governments wishing to propose amendments or to comment regarding the implications which the above draft Standard or any provisions thereof may have for their economic interests should do so in writing in conformity with the Uniform Accelerated Procedure for the Elaboration of Codex Standards and Related Texts (at Step 5) (*Codex Alimentarius Procedural Manual*, Eleventh Edition, pages 23-24) to the Secretary, Codex Alimentarius Commission, FAO, Viale delle Terme di Caracalla, 00100 Rome, Italy (telefax: +39.06.5705.4593; E-mail: codex@fao.org) **not later than 1 June 2001**.

Draft Standards and Related Texts at Step 5

12. Proposed Draft Food Additive Provisions in Table 1 of the Codex General Standard for Food Additives at Step 5 (para. 64 and Appendix III).

13. Proposed Draft Revision to the Codex General Standard for Irradiated Foods at Step 5 (para. 85 and Appendix VII).

14. Proposed Draft Maximum Level for Ochratoxin A in Wheat, Barley and Rye and Derived Products at Step 5 (para. 145 and Appendix XII).

15. Proposed Draft Maximum Levels for Cadmium in Fruit, Wheat Grain and Rice (including Bran and Germ), Soybeans and Peanuts, Meat of Cattle, Poultry, Pig and Sheep, Meat of Horse, Crustaceans (excluding Lobster and Brown Meat from Crab), Vegetables (excluding Leafy Vegetables, Fresh Herbs, Stem and Root Vegetables, Fungi, Tomatoes and Peeled Potatoes), Peeled Potatoes, Stem and Root Vegetables (excluding Celeriac) and Leafy Vegetables, Fresh Herbs, Fungi and Celeriac at Step 5 (paras. 168 – 169 and Appendix XV).

Governments wishing to propose amendments or to comment regarding the implications which the above proposed draft Standards and Related Texts or any provisions thereof may have for their economic interests should do so in writing in conformity with the Uniform Procedure for the Elaboration of Codex Standards and Related Texts (at Step 5) (*Codex Alimentarius Procedural Manual*, Eleventh Edition, pages 21-23) to the Secretary, Codex Alimentarius Commission, FAO, Viale delle Terme di Caracalla, 00100 Rome, Italy (telefax: +39.06.5705.4593; E-mail: codex@fao.org) **not later than 1 June 2001**.

PART B: REQUEST FOR COMMENTS AND INFORMATION

Governments and interested international organizations wishing to submit comments on the following matters are invited to do so **before 1 October 2001** as follows: Mr. E.F.F. Hecker, Chairman of the Committee, Ministry of Agriculture, Nature Management and Fisheries, P.O. Box 20401, 2500 EK The Hague, The Netherlands (telefax No. 31.70.378.6141; E.F.F.Hecker@vvm.agro.nl), with a copy to the Secretary, Codex Alimentarius Commission, FAO, Viale delle Terme di Caracalla, 00100 Rome, Italy.

1. Draft Food Additive Provisions in Table 1 of the Codex General Standard for Food Additives at Step 6 (para. 65 and Appendix IV).

The Committee agreed that several maximum levels for food additives in specific food categories be held at Step 6 for additional comment and consideration at the 34th CCFAC.

2. Discussion Paper on Processing Aids (para. 71).

The Committee agreed that comments would be requested on document CX/FAC 01/10 for consideration by the drafting group.

3. Codex INS Number 452 (iv) for Sodium Potassium Tripolyphosphate (para. 99 and Appendix IX).

The Committee agreed to circulate INS Number 452 (iv) for Sodium Potassium Tripolyphosphate as an emulsifier, stabilizer, acidity regulator, raising agent, sequesterant and water retention agent at Step 3 of the Accelerated Procedure, subject to the approval of the Commission.

4. Codex International Numbering System for Food Additives (paras. 96 – 99).

The Committee agreed to request comments on the following issues related to the Codex International Numbering System for Food Additives:

- Harmonization of terms used by JECFA and the CCFAC in the Codex INS System in regard to technological functions and functional class/sub-classes;
- Consideration of “combination” additives within the Codex INS System;
- Consideration of the need for three different Codex INS Numbers for Mineral Oil, Food Grade, and;
- Additional revisions to the Codex INS System.

5. Draft Maximum Level for Lead in Butter (para. 159).

The Committee agreed to request comments on the necessity of a maximum level for lead in butter.

6. Draft Maximum Levels for Lead in Fish, Crustaceans and Bivalve Molluscs (para. 162 and Appendix XIV).

The Committee agreed to return the draft maximum levels for lead in fish, crustaceans and bivalve molluscs for additional comments at Step 6.

7. Proposed Draft Maximum Levels for Cadmium in Liver (Cattle, Poultry, Pig and Sheep), Kidney (Cattle, Poultry, Pig and Sheep) and Molluscs (para. 170).

The Committee returned the proposed draft Maximum Levels for Cadmium in Liver (Cattle, Poultry, Pig and Sheep) (0.5 mg/kg), Kidney (Cattle, Poultry, Pig and Sheep) (1.0 mg/kg) and Molluscs (1.0 mg/kg) to Step 3 for circulation, comments and further consideration at its next Session.

8. Information on Methods of Analysis for Dioxins and Dioxin Like PCBs (para. 176).

The Committee requested delegations to submit all available information on methods of analysis for dioxins and dioxin like PCBs in foods and feedingstuffs to the delegation of the Netherlands.

9. Priority List of Food Additives, Contaminants and Naturally Occurring Toxicants Proposed for Evaluation by JECFA (para. 187 and Appendix XVI).

The Committee agreed to request additional comments for additions or amendments to its Priority List for consideration at its next Session.

10. Methods of Sampling (para. 194).

The JECFA Secretariat drew the attention of the Committee to adequate sampling plans in addition to methods of analysis, and invited member countries to provide relevant information on sampling.

SUMMARY AND CONCLUSIONS

The thirty-third Session of the Codex Committee on Food Additives and Contaminants reached the following conclusions:

MATTERS FOR ADOPTION BY THE 24TH SESSION OF THE CODEX ALIMENTARIUS COMMISSION:

- Forward several amendments to **Table 3 (Additives with an Acceptable Daily Intake of “Not Specified”)** of the Codex General Standard for Food Additives (GSFA) to the Commission for final adoption at Step 5 of the Accelerated Procedure (para. 48);
- Forwarded several amendments to the **Annex to Table 3 (Food Categories or Individual Food Items Excluded from the General Conditions of Table 3)** of the GSFA to the Commission for final adoption at Steps 5/8 (para. 50);
- Forwarded draft maximum levels for **food additives in specific food categories** of the Codex General Standard for Food Additives to the Commission for final adoption at Step 8 (para. 64);
- Forwarded proposed draft maximum levels for all **food additives at Step 3** of the Codex General Standard for Food Additives to the Commission for preliminary adoption at Step 5 (para. 64);
- Forwarded the proposed draft **Revision to the Codex General Standard for Irradiated Foods** to the Commission for preliminary adoption at Step 5 (para. 85);
- Forwarded 59 food additive specifications and 262 flavouring agents specifications to the Commission for adoption as **Codex Advisory Specifications** (para. 93);
- Forwarded draft amendments to the **Codex International Numbering System for Food Additives** adopted by the Executive Committee at Step 5 to the Commission for final adoption at Step 8 (para. 99);
- Forwarded the draft Maximum Level of 0.5 µg/kg for **Aflatoxin M₁ in Milk** to the Commission for final adoption at Step 8 (para. 132);
- Forwarded the proposed draft **Revised Sampling Plan for Total Aflatoxins in Peanuts Intended for Further Processing** to the Commission of final adoption at Step 5/8, with the recommendation to omit Steps 6 and 7 (para. 139);
- Forwarded the proposed draft Maximum Level of 5 µg/kg **Ochratoxin A in Wheat, Barley and Rye and Derived Products** to the Commission for preliminary adoption at Step 5 (para. 145);
- Forwarded the draft **Code of Practice for Source Directed Measures to Reduce Contamination of Food with Chemicals** to the Commission for final adoption at Step 8 (para. 153);
- Forwarded the draft **Maximum Level for Lead in Fruit Juices** to the Commission for final adoption at Step 8 (para. 163);
- Forwarded the draft **Guideline Level for Cadmium in Cereals, Pulses and Legumes** to the Commission for final adoption at Step 8 (para. 166);

- Forwarded the proposed draft **Maximum Levels for Cadmium** in Fruit, Wheat Grain and Rice (including Bran and Germ) Soybeans and Peanuts, Meat of Cattle, Poultry, Pig and Sheep, Meat of Horse, Crustaceans (excluding Lobster and Brown Meat from Crab), Vegetables (excluding Leafy Vegetables, Fresh Herbs, Stem and Root Vegetables, Fungi, Tomatoes and peeled Potatoes), Peeled Potatoes, Stem and Root Vegetables (excluding Celeriac) and Leafy Vegetables, Fresh Herbs, Fungi and Celeriac to the Commission for preliminary adoption at Step 5 (paras. 168 - 169), and;
- Forwarded the draft **Revision of the Codex Standard for Food Grade Salt: Packaging, Transportation and Storage** to the Commission for final adoption at Step 8 (para. 196).

MATTERS FOR CONSIDERATION BY THE 24TH SESSION OF THE CODEX ALIMENTARIUS COMMISSION:

- Considered and endorsed, with amendments and comments, **food additive provisions in commodity standards** elaborated by the Codex Committees on Milk and Milk Products, Cocoa Products and Chocolate, Soups and Broths, Processed Fruits and Vegetables and Fish and Fishery Products (paras. 30 - 42);
- Decided that the **Recommended International Code of Practice for Radiation Processing of Food** would be revised by the Joint FAO/IAEA Division of Nuclear Techniques in Food and Agriculture for circulation, comment and further consideration at the 34th Session of the CCFAC. The Committee noted that this initiative would need to be **approved by the Commission as new work** (para. 89);
- Agreed to circulate **INS Number 452 (iv) for Sodium Potassium Tripolyphosphate** at Step 3 of the Accelerated Procedure for comments, subject to the approval of the Commission (para. 99);
- Considered and endorsed, with amendments and comments, **contaminant provisions in commodity standards** elaborated by the Codex Committees on Milk and Milk Products, Cocoa Products and Chocolate, Soups and Broths and Natural Mineral Waters (paras. 100-110);
- Agreed that a drafting group under the direction of Australia and France would develop a proposed draft Annex to the Codex General Standard for Contaminants and Toxins in Food on **Principles for Exposure Assessment of Contaminants and Toxins in Foods** for circulation, comment and further consideration at its next Session, and with the understanding that this initiative would need to be approved by the Commission as **new work**. The Committee noted that the **Technical Annex on Distribution Curves of Contaminants in Food Products** would be considered for inclusion in the proposed draft Annex (paras. 122 and 126), and;
- Agreed on the **Priority List of Food Additives, Contaminants and Naturally Occurring Toxicants Proposed for Evaluation by JECFA** (para. 187).

MATTERS OF INTEREST TO THE 24TH SESSION OF THE CODEX ALIMENTARIUS COMMISSION AND OTHER CODEX COMMITTEES:

- Agreed that a drafting group under the direction of the United States would revise the **Discussion Paper on the Application of Risk Analysis Principles for Food Additives and Contaminants** for circulation, additional comment and further consideration at its next Session (para. 29);
- Agreed that the informal **GSFA Quality Control Group** be reinstated for the review of source data submitted for various food additives (paras. 51-53);
- Decided to reconvene the *ad hoc* **Working Group on the Codex General Standard for Food Additives** prior to its next Session under the Chairmanship of the United States (para. 55);

- Agreed that a drafting group under the direction of the United States would prepare a **Discussion Paper on the Relationship Between Codex Commodity Standards and the Codex General Standard for Food Additives, including Consideration of the Food Category System**, for circulation, comment and further consideration at its next Session (paras. 57 and 62);
- Agreed to revise the **Food Category System** of the Codex General Standard for Food Additives (para. 60);
- Held several draft maximum levels for **food additives in specific food categories** at Step 6 for additional comment and further consideration at its next Session (para. 65);
- Agreed that a drafting group under the direction of New Zealand would prepare a **Discussion Paper on Processing Aids and Carriers in the Context of the Codex General Standard for Food Additives** for circulation, comment and further consideration at its next Session (paras. 67 and 71);
- Decided to reconvene the *ad hoc* **Working Group on Specifications** prior to its next Session under the Chairmanship of the United States (para. 94);
- Agreed to reexamine proposed draft **Maximum Levels for Tin** at its next Session (para. 112);
- Decided to reconvene the *ad hoc* **Working Group on Contaminants and Toxins** prior to its next Session under the Chairmanship of the Denmark (para. 113);
- Decided to inform the Codex Committee on Pesticide Residues that no contradiction was noted between the principles of **Setting Extraneous Maximum Residue Limits** for certain substances by the CCPR and the principles of setting limits for contaminants in foods by the CCFAC (para. 115);
- Agreed that the Netherlands would elaborate **Schedule 1 of the Codex General Standard for Contaminants and Toxins in Foods** for consideration at its next Session (para. 118);
- Requested FAO and WHO to jointly organize a **Seminar related to genotoxic carcinogens** in conjunction with the 34th CCFAC in order to facilitate a better understanding of these complex issues (para. 133);
- Agreed that the United Kingdom would revise the proposed draft **Code of Practice for the Prevention of Patulin Contamination of Apple Juice and Apple Juice Ingredients in Other Beverages** for circulation, comment at Step 3 and further consideration at its 34th Session (para. 147);
- Agreed that a drafting group under the direction of the United States would revise the proposed draft **Code of Practice for the Prevention of Mycotoxin Contamination in Cereals, Including Annexes on Ochratoxin A, Zearalenone, Fumonisin and Tricothecenes** for circulation, comment and further consideration at its next Session (para. 151);
- Decided to discontinue work on the **Standard Format for Codes of Practice**, with the understanding that the Committee could revisit the issue in the future if necessary (para. 155);
- Decided to return the draft **Maximum Levels for Lead in fish, crustaceans and bivalve molluscs** for additional comments at Step 6 (para. 162);
- Returned the proposed draft **Maximum Levels for Cadmium** in Liver in Cattle, Poultry, Pig and Sheep, Kidney of Cattle, Poultry, Pig and Sheep and Molluscs to Step 3 for circulation, comments and further consideration at its next Session (para. 170);
- Agreed that the Netherlands would revise the **Position Paper on Dioxins and Dioxin Like PCBs** for circulation, comment and consideration at its next Session (para. 177);

- Agreed that a drafting group under the direction of Germany would revise the proposed draft **Code of Practice for Source Directed Measures to Reduce Dioxin and Dioxin Like PCB Contamination of Foods** for circulation, comment and further consideration at its next Session (para. 180);
- Agreed that a drafting group under the direction of the United Kingdom would revise the **Position Paper on Chloropropanols** for circulation, comment and further consideration at its next Session (para. 182);
- Agreed to forward several **Methods of Analysis for the Determination of Food Additives and Contaminants in Foods** to the Codex Committee on Methods of Analysis and Sampling for consideration (para. 193);
- Agreed that a drafting group under the direction of Belgium would elaborate a **Discussion Paper on Deoxynivalenol** for consideration at its next Session (para. 197);
- Agreed that Iran, in collaboration with Sweden, would prepare a **Discussion Paper on Aflatoxins in Pistacios** for consideration at its next Session (para. 198), and;
- Agreed that a drafting group under the direction of Denmark would prepare a **Discussion Paper on the Use of Active Chlorine** for consideration at its next Session (para. 204).

TABLE OF CONTENTS

Paragraphs

Introduction-----	1
Opening of the Session-----	2
Adoption of the Agenda-----	3
Appointment of Rapporteur-----	4
Matters Referred from Other Codex Committees-----	5 – 6
Summary Reports of the Fifty-fifth and Fifty-sixth Meetings of the Joint FAO/WHO Expert Committee on Food Additives (JECFA)-----	7 – 16
Action Required as a Result of Changes in ADI Status and Other Toxicological Recommendations-----	17 – 20
Discussion Paper on the Application of Risk Analysis Principles for Food Additives and Contaminants --	21 – 29
Endorsement and/or Revision of Maximum Levels for Food Additives in Codex Standards-----	30 – 42
Report of the <i>Ad Hoc</i> Working Group on the Codex General Standard for Food Additives -----	43 – 55
Discussion Paper on the Relationship Between Codex Commodity Standards and the Further Development of the Codex General Standard for Food Additives (GSFA) -----	56 - 58
Comments on the Food Category System of the Codex General Standard for Food Additives (GSFA)-----	59 – 62
Comments on the Revised Table 1, including Benzoates, of the Codex General Standard for Food Additives-----	63 – 65
Comments on the Use of Food Additives as Carriers -----	66 – 67
Discussion Paper on Processing Aids -----	68 – 71
Proposed Draft Revision to the Codex General Standard for Irradiated Foods -----	72 – 85
Proposed Draft Revision to the Recommended International Code of Practice for the Operation of Irradiation Facilities Used in the Treatment of Foods -----	86 – 89
Specifications for the Identity and Purity of Food Additives Arising from the Fifty-fifth Meeting of the Joint FAO/WHO Expert Meeting on Food Additives (JECFA) -----	90 - 94
Proposed Amendments to the International Numbering System, Including Technological Functions and Functional Classes/Sub-Classes -----	95 – 99
Endorsement and/or Revision of Maximum Levels for Contaminants in Codex Standards-----	100 – 110
Report of the <i>Ad Hoc</i> Working Group on Contaminants and Toxins -----	111 – 113
Comments on the Agreed Position of the Codex Committee on Pesticide Residues on Setting Extraneous Maximum Residue Limits (EMRLs)-----	114 – 116
Schedule 1 of the Proposed Draft Codex General Standard for Contaminants and Toxins in Foods ----	117 – 118
Comments on the Methodology and Principles for Exposure Assessment in the Codex General Standard for Contaminants and Toxins in Foods -----	119 – 123
Comments on the Technical Annex on the Distribution Curves of Contaminants in Food Products ----	124 – 126
Comments on the Draft Maximum Level for Aflatoxin M ₁ in Milk-----	127 – 133
Proposed Draft Revised Sampling Plan for Peanuts-----	134 – 139
Comments on the Proposed Draft Maximum Level for Ochratoxin A in Cereals and Cereal Products -----	140 – 145
Proposed Draft Code of Practice for the Prevention of Patulin Contamination in Apple Juice and Apple Juice Ingredients in Other Beverages-----	146 – 147
Proposed Draft Code of Practice for the Prevention of Mycotoxin Contamination in Cereals, Including Annexes on Ochratoxin A, Zearalenone and Fumonisin -----	148 – 151
Comments on the Draft Code of Practice for Source Directed Measures to Reduce Contamination of Food with Chemicals -----	152 – 153
Standard Format for Codes of Practice-----	154 – 155
Comments on the Draft Maximum Levels for Lead-----	156 – 163
Comments on the Draft Guideline Level and Proposed Draft Maximum Levels for Cadmium -----	164 – 171
Position Paper on Dioxins and Dioxin Like PCBs-----	172 – 177

Proposed Draft Code of Practice for Source Directed Measures to Reduce Dioxin Contamination of Foods-----	178 – 180
Position Paper on Chloropropanols -----	181 – 182
Proposals for the Priority Evaluation of Food Additives and Contaminants by JECFA-----	183 – 187
Other Business and Future Work -----	188 – 204
Date and Place of Next Session-----	205

LIST OF APPENDICES

Pages

Appendix I:	List of Participants -----	34-60
Appendix II:	Draft Amendments to Table 1 of the Codex General Standard for Food Additives (at Step 8) -----	61-67
Appendix III:	Proposed Draft Amendments to Table 1 of the Codex General Standard for Food Additives (at Step 5) -----	68-102
Appendix IV:	Draft Amendments to Table 1 of the Codex General Standard for Food Additives (at Step 6) -----	103-264
Appendix V:	Draft Amendments to Table 3 (Additives with an Acceptable Daily Intake of “Not Specified”) of the Codex General Standard for Food Additives -----	265
Appendix VI:	Proposed Draft Amendments to Food Categories or Individual Food Items Excluded from the General Conditions of Table 3 of the Codex General Standard for Food Additives -----	266
Appendix VII:	Proposed Draft Revised Codex Standard for Irradiated Foods-----	267-269
Appendix VIII:	Specifications for the Identity and Purity of Food Additives Arising from the Fifty-fifth Meeting of the Joint FAO/WHO Expert Committee on Food Additives ----	270-273
Appendix IX:	Draft and Proposed Draft Amendments to the International Numbering System for Food Additives -----	274
Appendix X:	Draft Maximum Level for Aflatoxin M ₁ in Milk-----	275
Appendix XI:	Proposed Draft Revised Sampling Plan for Total Aflatoxins in Peanuts Intended for Further Processing-----	276-280
Appendix XII:	Proposed Draft Maximum Level for Ochratoxin A in Wheat, Barley, Rye and Derived Products -----	281
Appendix XIII:	Draft Code of Practice for Source Directed Measures to Reduce Contamination of Food with Chemicals -----	282-283
Appendix XIV:	Draft Maximum Levels for Lead (At Steps 6 and 8)-----	284
Appendix XV:	Draft Guideline Level (at Step 8) and Proposed Draft Maximum Levels (at Step 5) for Cadmium -----	285
Appendix XVI:	Priority List of Food Additives, Contaminants and Naturally Occurring Toxicants Proposed for Evaluation by JECFA -----	286
Appendix XVII:	Amendment to the Codex Standard for Food Grade Salt -----	287
Appendix XVIII:	Action Required as a Result of Changes in Acceptable Daily Intake (ADI) or Other Toxicological Recommendations Arising from the 55 th Meeting of JECFA -----	288-289

INTRODUCTION

1. The 33rd Session of the Codex Committee on Food Additives and Contaminants (CCFAC) was held in The Hague, The Netherlands, from 12-16 March 2001, at the kind invitation of the Government of The Netherlands. Mr. Edwin Hecker, Netherlands Ministry of Agriculture, Nature Management and Fisheries, chaired the meeting. The meeting was attended by 260 participants representing 48 Member Countries and 40 International Organizations.

OPENING OF THE SESSION

2. The Session was opened by Mr. Laurens Jan Brinkhorst, Netherlands Minister of Agriculture, Nature Management and Fisheries. He noted the importance of the Codex Alimentarius Commission in general, and the CCFAC in particular, for elaborating international standards related to consumer protection and the facilitation of international trade in foods. He specifically addressed issues related to work on contaminants by the CCFAC, including risk analysis principles and consumer concerns.

ADOPTION OF THE AGENDA (Agenda Item 1)¹

3. The Committee adopted the Provisional Agenda as proposed and agreed to discuss the use of active chlorine in food processing under Agenda Item 18, Other Business and Future Work. The Committee agreed to hold informal *ad hoc* Working Groups on the International Numbering System (INS) (Agenda Item 11) and on Priorities (Agenda Item 17) under the chairmanship of Finland and the Netherlands, respectively. The Chairman expressed his concern about the late arrival of documents and comments.

APPOINTMENT OF RAPPORTEUR (Agenda Item 2)

4. The Committee agreed with the suggestion of the Chairman to appoint Dr. Bruce Lauer (Canada) as Rapporteur for the Session. The Chairman thanked Dr. Simon Brooke-Taylor (Australia) who performed this task successfully for several years.

MATTERS REFERRED FROM OTHER CODEX COMMITTEES (Agenda Item 3)²

5. In addition to the information presented in the working document, the Committee was informed of matters arising from the 23rd Session of the Committee on Methods of Analysis and Sampling.

6. As regards methods of analysis for contaminants forwarded by the 31st and 32nd Sessions of the CCFAC for consideration, the CCMAS endorsed NMKL Method 139 (1991) for lead, cadmium, copper, iron and zinc in foods by AAS after dry ashing, and the identical AOAC 999.111 as a Type II method; and, NMKL Method 161 (1998) by AAS following microwave digestion, and the identical AOAC 991.10 as a Type III method. The CCMAS had also endorsed five general methods for the detection of irradiated foods³. The Committee noted that other matters referred from the CCMAS would be considered under the relevant agenda items.

¹ CX/FAC 01/1

² CX/FAC 01/2

³ ALINORM 01/23, paras. 86, 106 and App. IV

SUMMARY REPORTS OF THE FIFTY-FIFTH AND FIFTY-SIXTH MEETINGS OF THE JOINT FAO/WHO EXPERT COMMITTEE ON FOOD ADDITIVES (JECFA) (Agenda item 4a)⁴

7. The Expert Committee evaluated 11 food additives, 124 flavouring agents in four related groups, and two contaminants at its fifty-fifth meeting. A total of 383 specifications were prepared (345 flavouring agents and 38 food additives). Eighty-six specifications were designated as “tentative” and 297 were designated as “full”. Good progress had been made on flavouring agents, as “full” specifications had been developed for 74% of the 758 flavouring agents that had been considered since the forty-sixth meeting. JECFA expects to update most of the remaining “tentative” specifications at the fifty-seventh meeting to be held in June 2001 if complete information is provided to the Committee.
8. Among the food additives that were evaluated were referrals from the CCFAC to consider expansion of uses of benzoyl peroxide, nitrous oxide, and stearyl tartrate in the draft General Standard for Food Additives beyond those uses that had been cleared previously by JECFA. No toxicological data were supplied relating to the assessment of safety of these additional uses, so the Committee was unable to consider them.
9. The provisional tolerable weekly intake (PTWI) of 7 µg/kg body weight (bw) for cadmium was maintained. Even though information had become available since the previous evaluation which indicated that a proportion of the general population may be at increased risk of cadmium-induced tubular dysfunction, the Committee did not have a good basis for changing the PTWI because the risk estimates that can be made at present are imprecise. Further data were requested.
10. The acute toxicity of tin was re-evaluated, but the data were insufficient for establishing an acute reference dose. The Committee reiterated the opinion that it had expressed previously that concentrations of 150 mg/kg in canned beverages and 250 mg/kg in other canned foods may produce acute manifestations of gastric irritation in certain individuals.
11. At its fifty-sixth meeting the Committee evaluated several mycotoxins: aflatoxin M₁, fumonisins, ochratoxin A, and the trichothecenes deoxynivalenol and T-2 and HT-2 toxins. Integrated assessments were performed, in which sources of contamination were identified, the available metabolism, toxicological, and epidemiological studies were evaluated, analytical methods, sampling protocols and the effects of processing were reviewed. Intake was assessed on the basis of surveillance and consumption data and procedures for prevention and control were identified.
12. Carcinogenic potencies and population risk were estimated for aflatoxin M₁ based primarily on toxicological and epidemiological data available on aflatoxin B₁, assuming that aflatoxin M₁ has a potency one-tenth that of aflatoxin B₁, and estimates of intake from the European regional diet. The impact of contamination at the two proposed maximum limits of 0.05 and 0.5 µg/kg in milk were compared. Using worst-case assumptions, the additional risks for liver cancer predicted when moving from 0.05 to 0.5 µg/kg was very small, and would not be measurable.
13. A group provisional maximum tolerable daily intake (PMTDI) of 2 µg/kg bw was allocated to fumonisins B₁, B₂, and B₃. Estimates of intake based on available data on national consumption were well below this value.
14. The provisional tolerable weekly intake (PTWI) of 100 ng/kg bw for ochratoxin A that had been established previously was maintained. When considering the impact of the two proposed maximum limits of 5 and 20 µg/kg in cereals, the data indicated that there would be no significant difference in average intake. Consumers of cereals at the 95th percentile may approach the PTWI.

⁴ Summary and Conclusions of the 55th (Geneva, 6-15 June 2000) and 56th (Geneva, 6-15 February 2001) Meetings of JECFA

15. A PMTDI of 1 µg/kg bw was allocated to deoxynivalenol. Estimation of the dietary intake of deoxynivalenol on the basis of mean concentrations and GEMS/Food regional diets resulted in values that exceeded this value in four of five regional diets.

16. A group PMTDI of 60 ng/kg bw, alone or in combination, was allocated to T-2 and HT-2 toxins. The limited information available suggested that intakes would not exceed this value.

ACTION REQUIRED AS A RESULT OF CHANGES IN ADI STATUS AND OTHER TOXICOLOGICAL RECOMMENDATIONS (Agenda Item 4b)⁵

17. The Committee noted action required by the CCFAC as a result of changes to existing acceptable daily intakes (ADIs) and/or the establishment of new ADIs for food additives, or other toxicological recommendations for contaminants, as recommended by the 55th JECFA meeting.

18. The WHO Secretary clarified that the JECFA recommendation that the “Use of Paprika Oleoresin as a spice was acceptable” was due to the fact that the substance was self-limiting as a spice extract. The WHO Secretary further noted that the 55th JECFA was aware of the use of Paprika Oleoresin as a food colour, but that the evaluation did not consider food color uses.

19. The Committee noted that the information contained in the document should be considered by the *ad hoc* Working Groups on the Codex General Standard for Food Additives and on the Codex General Standard for Contaminants and Toxins in Foods when considering amendments to the respective general standards.

20. The table summarizing “Action Required as a Result of Changes in Acceptable Daily Intake (ADI) Status and Other Toxicological Recommendations Arising from the 55th JECFA Meeting” is attached to this report as Appendix XVIII.

DISCUSSION PAPER ON THE APPLICATION OF RISK ANALYSIS PRINCIPLES FOR FOOD ADDITIVES AND CONTAMINANTS (Agenda Item 5)⁶

21. The 32nd CCFAC agreed that the document should be revised by a drafting group led by the United States on the basis of written comments submitted and on the Committee’s discussions and circulated for comment and further consideration at its next meeting.⁷ The revised document was presented by the United States.

22. The Delegation of Sweden, speaking on behalf of the member countries of the EU, highlighted the proposals presented in the EC comments, including that some paragraphs should be reworded to clarify the requirements concerning the availability and submission of data; to indicate that priority setting was a risk management task and therefore the responsibility of the CCFAC; to recognize that JECFA should not recommend ALARA levels to CCFAC as this was a risk management option; and, to eliminate the definition of “risk profile”.

23. The Delegation of Morocco expressed the view that several questions required further consideration, including risk communication with the public; the independence and geographical selection of experts; consumer protection in relation to fair trade practices (in addition to health concerns); the relationship between priority setting in the CCFAC and the work of JECFA; the need to take into account geographical differences in diets when setting the ADI; and, how to ensure that data from developing countries were available in the risk assessment process, as recommended by the Commission.

⁵ CX/FAC 01/3

⁶ CL 2000/40-FAC and comments submitted by Indonesia, New Zealand (CX/FAC 01/4) and Argentina, Uruguay (CRD 12)

⁷ ALINORM 01/12, para. 25

24. The Delegation of Brazil proposed to amend the recommendations in Annex II to reflect that the Committee should only endorse additives for which specifications of identity and purity had been established by JECFA, as this was necessary to carry out risk assessment.
25. The delegation of Norway pointed out that although the title of the paper referred to Risk Assessment Policy, this aspect was not sufficiently developed, and the issue of risk communication should be further elaborated.
26. The Delegation of India, supported by some delegations, proposed to delete the reference to “other legitimate factors” in the recommendations in Annex II, while noting that it was mentioned as background in other parts of the document. Other delegations and the Observer from CI stressed the importance of addressing other factors and noted that this question was currently under discussion in the Codex Committee on General Principles (CCGP).
27. The Committee noted that the general Working Principles for Risk Analysis and the consideration of “other legitimate factors” were the responsibility of the CCGP, as decided by the Commission. In addition, the Executive Committee had confirmed that no further action was required from other committees in relation to the current discussion in the CCGP. The Secretariat recalled that relevant Codex Committees had been required by the Commission to identify the elements of risk analysis used in the decision process and that the Commission would consider a progress report on risk analysis in Codex work.
28. The JECFA Secretariat recalled that JECFA provided risk assessment and scientific advice in the areas of food additives and contaminants, residues of veterinary drugs and allergens to relevant Codex Committees (CCFAC, CCRVDF, CCFL). As regards the selection of experts, the roster of FAO JECFA experts was published on the FAO website and a call for experts had been issued to member countries for the last JECFA meeting on mycotoxins. The JECFA Secretariat stressed that experts were selected on the basis of their competence and independence, taking into account geographical representation to ensure that all regions were represented. Experts were also requested to present a declaration of interest. The availability of data in developing countries was an important concern recognized by FAO and WHO and both organizations have technical assistance programmes that could contribute to the development of national capacity for risk assessment.
29. The Committee agreed that the Delegation of the United States, with the assistance of Australia, the Netherlands, Norway, Sweden, Thailand, and the United Kingdom, would, in view of the comments received and based on the above discussion, revise the paper (Discussion Paper on the Application of Risk Analysis Principles for Food Additives and Contaminants) for circulation, additional comment and further consideration at the next session.

ENDORSEMENT AND/OR REVISION OF MAXIMUM LEVELS FOR FOOD ADDITIVES IN CODEX STANDARDS (Agenda Item 6)⁸

30. The Committee considered the additive provisions in commodity standards under elaboration in the Committee on Milk and Milk Products (CCMMP), the Committee on Cocoa Products and Chocolate (CCCPC), the Committee on Soups and Broths (CCSB), the Committee on Processed Fruits and Vegetables (CCPFV) and the Committee on Fish and Fishery Products (CCFFP). The Committee endorsed the additive provisions as proposed with the following amendments and comments.

⁸ CX/FAC 01/5, CX/FAC 01/5-Add.1 and Add. 2

Draft Group Standard for Unripened Cheese including Fresh Cheese

31. The Committee reaffirmed that GMP levels of use should not be recommended for additives with a numerical ADI and therefore did not endorse the GMP use of Curcumin (100) in view of its temporary ADI of 0-1 mg/kg body weight.
32. The Committee noted that Paprika Oleoresin (160c) had been evaluated by JECFA (see para. 18) as flavour (spice extract) and not as a colour and therefore, did not endorse its use as a colour. The Committee noted that JECFA had established an ADI “not specified” for Sodium Gluconate (576) and confirmed its use according to GMP.
33. The Committee agreed that Pimaricin (235) should be temporarily endorsed pending a re-evaluation by JECFA, in conformity with the decision of the 32nd CCFAC⁹ concerning the additive.

Proposed Draft Revised Standard for Whey Powders

34. The JECFA Secretariat informed the Committee that JECFA had not established an ADI for Benzoyl Peroxide (928) and had recommended a maximum level of use of 40 mg/kg for flour treatment. Consequently, the proposed level of 100 mg/kg in whey powders was not endorsed.

Proposed Draft Standard for Chocolate and Chocolate Products

35. The Committee endorsed the food additive provisions as proposed, however, the Committee did not endorse the GMP level for Vanillin and Ethyl-Vanillin in view of their numerical ADI.
36. The Delegation of the United States proposed to delete Cyclamic Acid (952), as it was not allowed in its national legislation due to safety concerns. Other delegations supported its inclusion as it was currently allowed in several countries. The Committee agreed to retain the current section on sweeteners. The Delegation of the United States, supported by the delegations of Canada and Thailand, expressed its disagreement with the inclusion of this additive on food safety grounds.
37. The JECFA Secretariat informed the Committee that no ADI had been allocated to Gold (175) and Silver (174); however, JECFA had agreed that, in view of their very limited use and consumption, they were not considered as a hazard to health. The Committee therefore agreed to endorse the use of Gold and Silver in Chocolate and Chocolate Products.

Draft Revised Standard for Cocoa Powders (Cocoas) and Dry Mixtures of Cocoa and Sugars

38. The Delegation of Japan, referring to its written comments¹⁰, and following earlier discussion in the CCCPC, presented the technical justification for the inclusion of one emulsifier and several stabilizers and thickeners in the standard.
39. The Delegation of Switzerland, supported by some delegations, expressed the view that many emulsifiers were already allowed in cocoa powders at GMP level and the addition of other substances might significantly increase additive intake, and proposed that the question should be referred back to the CCCPC for further consideration. It was also pointed out that although Propylene Glycol Esters of Fatty Acids (477) was already included in the GSFA for a number of foods, there were no provisions for this additive in cocoa and chocolate products.

⁹ ALINORM 01/12, para. 29

¹⁰ CX/FAC 01/5

40. Other delegations pointed out that the role of the Committee was to ensure safe use of additives and there was no reason to limit the use of safe additives when technological justification was provided, as in the present case. The Committee agreed to add the additives proposed by the Delegation of Japan in the sections on emulsifiers, stabilizers and thickeners (CX/FAC 01/5, pages 18-19).

Draft Revised Standard for Bouillons and Consommés

41. The Committee endorsed the additive provisions as proposed, however, following its earlier decision concerning the use of Paprika Oleoresin (160c) the Committee agreed not to endorse it as a colour, but to include it in the Flavours section, as it had been evaluated by JECFA as a flavour (spice extract) (also see para. 32 above).

Other Provisions

42. The Committee endorsed the additive provisions in the following standards as proposed:

- Proposed Draft Revised Standard for Edible Casein Products
- Proposed Draft Revised Standard for Creams, Whipped Creams and Fermented Creams
- Draft Revised Standard for Cocoa (Cacao) Mass (Cocoa/Chocolate Liquor) and Cocoa Cake
- Draft Standard for Crackers from Marine and Freshwater Fish, Crustacean and Molluscan Shellfish
- Proposed Draft Standard for Salted Atlantic Herring and Salted Sprats
- Draft Revised Standard for Canned Applesauce
- Draft Revised Standard for Canned Pears
- Draft Standard for Kimchi
- Draft Standard for Canned Bamboo Shoots
- Proposed Draft Standard for Canned Stone Fruits

CONSIDERATION OF THE CODEX GENERAL STANDARD FOR FOOD ADDITIVES (Agenda Item 7)

REPORT OF THE *AD HOC* WORKING GROUP ON THE CODEX GENERAL STANDARD FOR FOOD ADDITIVES (Agenda Item 7a)¹¹

43. The 32nd Session of the CCFAC decided to reconvene the *ad hoc* Working Group on the Codex General Standard for Food Additives prior to its 33rd Session under the Chairmanship of the United States.¹² The *ad hoc* Working Group was chaired by Dr. D. Keefe (USA) and Mrs. Fabech (DK) and Mr. N. Kildemark (DK) acted as rapporteur and co-rapporteur, respectively. The Committee expressed its gratitude to Dr. A. Rulis for his guidance and past leadership of the Working Group on the Codex General Standard on Food Additives.

44. The Chairman of the Working Group briefly summarised its discussions and proposed several general recommendations to the Committee, as follows:

Additives With an Acceptable Daily Intake of “Not Specified” (Table 3 of the GSFA)

45. The Committee recalled that at its 32nd Session it agreed to circulate proposed draft amendments to Table 3 (Additives with an Acceptable Daily Intake of “Not Specified”) for comments at Step 3 of the Accelerated Procedure, subject to confirmation by the 47th Session of the Executive Committee.¹³ The 47th Session of the Executive Committee approved the amendments to Table 3 of the GSFA under the accelerated

¹¹ CRD 1

¹² ALINORM 01/12, para. 50

¹³ ALINORM 01/12, para. 45 and Appendix VI

procedure.¹⁴ Comments submitted in response to CL 2000/10-FAC on the proposed draft amendments to Table 3 were reproduced under documents CX/FAC 01/8 and Conference Room Documents 5 and 14.

46. The JECFA Secretariat informed the Committee that the temporary ADI of “Not Specified” for Gamma Cyclodextrin (INS 458) was revised by the 53rd meeting of JECFA to a full ADI of “Not Specified”. The Committee agreed to forward the following substances with full JECFA ADI’s of “Not Specified” to the 24th Session of the Commission for final adoption at Step 5 of the Accelerated Procedure as amendments to Table 3 of the GSFA:

- Sodium Carboxymethyl Cellulose, Enzymatically Hydrolysed (INS 469)
- Gamma - Cyclodextrin (INS 458)
- Polyglycitol Syrup (INS 964)
- Erythritol (INS 968)

47. The Committee also agreed to forward the following substances with temporary JECFA ADI’s of “Not Specified” to the 24th Session of the Commission for final adoption at Step 5 of the Accelerated Procedure as amendments to Table 3 of the GSFA, with the understanding that these substances would not be incorporated into Table 3 unless they were assigned full ADIs of “Not Specified” at the 57th Meeting of JECFA:

- Processed Eucheuma Seaweed (INS 407a)
- Curdlan (INS 424)
- Sodium Sulfate (INS 514)

48. Amendments to Table 3 of the GSFA forwarded to the Commission for final adoption at Step 5 of the Accelerated Procedure are attached to this report at Appendix V.

Food Categories or Individual Food Items Excluded from the General Conditions of Table 3 (Annex to Table 3 of the GSFA)

49. The Committee was informed that proposals for the use of additives in Table 3 in the food categories listed in the Annex to Table 3 were requested under CL 2000/33-FAC. The Committee agreed with the recommendations (Appendix 2 of CRD 1) of the WG concerning revisions to the Annex to Table 3 of the GSFA. The Committee noted that as a result of this decision, the provisions for the Table 3 additives listed in Tables 1 and 2 should be revised accordingly.

50. The Committee forwarded the amendments to the Annex to Table 3 to the Commission for adoption at Step 5/8. The revised Annex to Table 3 is attached to this report at Appendix VI.

Quality Control Group for the General Standard for Food Additives

51. The Committee agreed with the recommendation of the WG that the food additive provisions for nitrates, nitrites and phosphates be amended in the next revision of the draft GSFA to take account of the recommendations of the GSFA Quality Control Group to correct systemic errors in the reporting basis to be consistent with the JECFA ADI reporting basis. Australia noted that the proposed levels for phosphates in wine may be unnecessarily restrictive, and would provide data to amend the proposed levels.

52. The Committee also agreed with the recommendation of the Working Group that the remaining prioritized additives (Category V), as well as Benzoates, BHA, BHT, Sulphites and TBHQ (Appendix 5 to CRD 1), be discussed at its next meeting and in this regard, that the recommendations of the Quality Control Group and a summary of the source data for these additives be circulated with the next revision of the draft GSFA.

¹⁴ ALINORM 01/3, Appendix 3

53. The Committee agreed with the recommendation of the Working Group that the informal GSFA Quality Control Group (Australia, Brazil, India, Japan, South Africa, United States, EC) be reinstated and that it review the source data on benzoyl peroxide, stearyl tartrate, nitrous oxide and mineral oil with a view to clarifying their proposed uses.

General Comments

54. New Zealand expressed the view about the need to apply exposure assessment methodology to assure that additive intakes do not exceed the ADI. The Delegation of Sweden, speaking on behalf of the Member States of the EU, supported by other delegations, Switzerland and the observer of Consumers International, was of the opinion that food additive use in general should be kept to a minimum and that the levels should be as low as technologically necessary. It was also suggested that food additives should not be allowed in basic fresh foods and unprocessed foods, and that additive use in infant formula and weaning foods should be restricted.

Future Status of the *Ad Hoc* Working Group on the Codex General Standard for Food Additives

55. The Committee decided to reconvene the ad hoc Working Group on the Codex General Standard for Food Additives prior to its next Session under the chairmanship of the United States and expressed its appreciation to the Working Group and its Chairman, Dr. D. Keefe, for their diligent work. The Committee also conveyed its special thanks to Mrs. B. Fabech, who provided exceptional services as rapporteur to the WG over the years.

DISCUSSION PAPER ON THE RELATIONSHIP BETWEEN CODEX COMMODITY STANDARDS AND THE FURTHER DEVELOPMENT OF THE CODEX GENERAL STANDARD FOR FOOD ADDITIVES (GSFA) (Agenda Item 7b)¹⁵

56. The 32nd CCFAC accepted the offer of the Codex Secretariat to prepare a discussion paper for circulation, comments and consideration at its 33rd Session on the relationship between Codex Commodity Standards and the future development of the GSFA.¹⁶ Due to time constraints, comments were not requested.

57. The Committee reaffirmed the principle that food additive provisions in all Codex Standards should be included in the GSFA and therefore, it was not so much a question of which provisions take precedence, but only that the respective provisions be consistent. To ensure consistency between food additive provisions in Codex Standards and the provisions of the GSFA, the Committee accepted the offer of the United States, assisted by Canada, India, Japan, Switzerland, Thailand, CIAA, France, Denmark, Italy, Sweden (coordinated by the EC), ELC, IDF and OIV, to prepare a “Discussion Paper on the Relationship Between Codex Commodity Standards and the Codex General Standard for Food Additives, including Consideration of the Food Category System”, for circulation, comment and further consideration at the 34th CCFAC.

58. The Committee agreed that the Discussion Paper should be based on document CX/FAC 01/6 and that it should examine the Preamble to the GSFA, the provisions of the Codex Alimentarius Procedural Manual concerning relations between Codex Committees and the Discussion Paper on the Application of Risk Analysis Principles for Food Additives and Contaminants (CL 2000/40-FAC). It was also agreed that the Drafting Group should in particular examine the Food Category System (FCS) of the GSFA to ensure a consistent interpretation of FCS food categories as related to Codex Commodity Standards (also see Agenda Item 7c).

¹⁵ CX/FAC 01/6, CX/FAC 01/6-Add. 1 (not issued) and unsolicited comments submitted by the IDF (CRD 5)

¹⁶ ALINORM 01/12, para. 35

COMMENTS ON THE FOOD CATEGORY SYSTEM OF THE CODEX GENERAL STANDARD FOR FOOD ADDITIVES (GSFA) (Agenda Item 7c)¹⁷

59. The 32nd CCFAC agreed that the Food Category System of the GSFA would be circulated for comment and further consideration at its next meeting.¹⁸

60. The Committee agreed to revise the Food Category System following the recommendations of the Working Group (Appendix 3 to CRD 1) with additional amendments, as follows:

- “Soybean Curd” was removed as an example in Category 04.2.2.6 (Vegetable and nut and seed pulps and preparations) to a new Food Category 6.8 - Soybean Products.
- Category 05.1.1 - Cocoa mixes (powders) was expanded to read as “Cocoa mixes (powders) and cocoa mass/cake”
- Category 11.1 - Refined sugars was expanded to read as “Refined and raw sugars”.

61. The Delegation of Sweden, speaking on behalf of the Member States of the EU, proposed a change in Food Category 6.4 - Pastas and noodles to reflect differences in the use of additives in pastas and noodles. Other delegations expressed concern with changes proposed as these food categories were interpreted differently in several regions of the world, e.g., compositional differences between the two noted by other delegations.

62. The Committee confirmed that the Drafting Group (see Agenda Item 7b) would also consider the assignment of foodstuffs in the Food Category System, including examples of foods and their assignment in the food categories of the General Standard. The Committee also agreed that the document should contain a full analysis of the difference between pastas and noodles.

COMMENTS ON THE REVISED TABLE 1, INCLUDING BENZOATES, OF THE CODEX GENERAL STANDARD FOR FOOD ADDITIVES (Agenda Item 7d)¹⁹

63. The 32nd CCFAC forwarded the proposed draft food additive provisions in Table 1 to the Executive Committee for adoption at Step 5.²⁰ The 47th Session of the Executive Committee adopted the proposed draft food additive provisions at Step 5.²¹ The 32nd CCFAC also agreed to return the maximum levels for benzoates to Step 6 for additional comment and consideration at its current meeting.²²

64. Australia and New Zealand noted the very low levels proposed for malic and lactic acid in wine and agreed to seek higher levels with technological justification to be provided. The Committee agreed with the recommendation of the WG to forward maximum levels for food additives in specific food categories (Appendix 4, CRD 1) to the Commission for adoption at Step 8 (see Appendix II). The Committee also agreed that all food additives at Step 3 (CL 2000/33-FAC, Appendix II) be forwarded to the Commission for adoption at Step 5 (see Appendix III). In regard to maximum levels at Step 5 not examined by the Committee, it was agreed that all information relating to these levels should be retained.

65. The Committee agreed with the recommendation of the Working Group that several maximum levels for food additives in specific food categories be held at Step 6 for additional comment and consideration at the 34th CCFAC (see Appendix IV). In taking this decision, the Committee agreed that those delegations identified in

¹⁷ Comments submitted by CEFS, WSRO (CX/FAC 01/7), Spain, Thailand, IDF, IOCCC (CRD 5) and OIV (CRD 14)

¹⁸ ALINORM 01/12, para. 37 and Appendix VIII

¹⁹ CL 2000/33-FAC and comments submitted by Canada, China, India, Indonesia, United States, AAC CEFIC, EC, ELC, IFU, IFMA, IPPC, ISDC, ISA (CX/FAC 01/8), Argentina, Brazil, Denmark, Thailand, Uruguay, IFAC IOCCC, NATCOL (CRD 5) and Korea, Singapore, Switzerland (CRD 14)

²⁰ ALINORM 01/12, para. 49 and Appendix V

²¹ ALINORM 01/3, Appendix IV

²² ALINORM 01/12, para. 48 and Appendix IV

Appendix IV would be responsible for providing technological justification and need for the use of the relevant additives, including the maximum levels proposed, for consideration at the 34th CCFAC.

COMMENTS ON THE USE OF FOOD ADDITIVES AS CARRIERS (Agenda Item 7e)²³

66. The 32nd CCFAC agreed to request comments on the use of additives used as carriers for consideration at its current meeting.²⁴

67. The Committee decided that carriers should be included in the GSFA. In view of this decision, the Committee agreed that a drafting group lead by New Zealand, and assisted by Australia, Canada, Denmark, Italy, Japan, the Netherlands, the United Kingdom, AMFEP, EC, ELC, IDF, IFT and IFU would prepare a discussion paper on the Consideration of Processing Aids and Carriers in the Context of the GSFA for circulation, comment and further consideration at its next meeting (also see Agenda Item 8). The Committee agreed that that the document would include a discussion and proposed definition for carriers, the potential amendment to the Codex definition for processing aids, the way in which the substances are used in food processing and the similarities and differences between them.

DISCUSSION PAPER ON PROCESSING AIDS (Agenda Item 8)²⁵

68. The 32nd CCFAC agreed that the Discussion Paper on Processing Aids would be amended by New Zealand, in collaboration with the Codex Secretariat, for circulation, comment and further consideration at its current meeting.²⁶ Due to time constraints, comments were not requested and therefore, document CX/FAC 01/10-Add. 1 was not issued.

69. In presenting the discussion paper, the delegation of New Zealand noted that the paper examined the Codex Alimentarius Commission Procedural Manual sections concerning processing aids, current Codex definitions for food additives and processing aids and several options concerning the future consideration of processing aids, including the option of including processing aids in the Codex General Standard for Food Additives.

70. The Committee agreed that the paper was a good starting point for the further consideration of processing aids by the CCFAC. Some discussion took place about the future of the Inventory of Processing Aids. It was noted that the Inventory was not a positive list and not all of the substances on it had necessarily been evaluated. The Committee recognised that substances used as processing aids should be safe to use but recognised that undertaking detailed evaluations of all of the compounds on the list would be an enormous task.

71. In view of its discussions under Agenda Item 7(e) on carriers, the Committee confirmed that the drafting group (see para. 67) would prepare one document as a Discussion Paper on Processing Aids and Carriers in the Context of the Codex General Standard for Food Additives for circulation, comment and further consideration at its next Session. The Committee also agreed that comments would be requested on document CX/FAC 01/10 by Circular Letter to this report for consideration by the drafting group.

²³ Comments submitted by Canada, New Zealand, United States, CEFIC and ISDC (CX/FAC 01/9)

²⁴ ALINORM 01/12, para. 32

²⁵ CX/FAC 01/10 and CX/FAC 01/10-Add. 1 (not issued)

²⁶ ALINORM 01/12, para. 61

PROPOSED DRAFT REVISION TO THE CODEX GENERAL STANDARD FOR IRRADIATED FOODS (Agenda Item 9a)²⁷

72. The 32nd CCFAC requested WHO, in collaboration with FAO and IAEA, to revise the Codex General Standard for Irradiated Foods for circulation, comment and further consideration at the current meeting.²⁸ The Committee noted that the General Standard was revised on the basis of written and verbal comments presented at the 32nd Session of the CCFAC.

73. In introducing the document, the WHO Representative noted that FAO, IAEA and WHO had confirmed their confidence in the conclusions of the Joint FAO/IAEA/WHO Study Group that food irradiated to any dose appropriate to achieve the intended technical objective was both safe to consume and nutritionally adequate.²⁹ He noted that concerns about the safety of 2-dodecylcyclobutanone (2-DCB) had been expressed, but that the available scientific evidence did not indicate that 2-DCB posed a public health risk. The Representative of ICGFI noted that further studies on the potential toxicity of 2-DCB would be completed by November 2001 and that preliminary results were negative with regard to genotoxicity and cytotoxicity.

74. The representative of Consumers International questioned the need for high dose irradiation as only a few products causing severe pathogen problems for consumers are traded internationally.

75. The Committee generally agreed with the document as presented and discussed it section-by-section, as follows:

Section 2.2 – Absorbed Dose

76. Some delegations supported the proposal to delete Section 2.2 in regard to the limitation of the average overall dose of 10 kGy in view of the recommendation made by the 1999 Report of the Joint FAO/IAEA/WHO Study Group. Other delegations were of the opinion that the overall average dose absorbed by a food subjected to radiation processing should be expressed as a minimum requirement and provided useful guidance for governments and therefore, the Committee agreed to retain the statement that “The overall average dose absorbed by a food subjected to radiation processing should not exceed 10 kGy” in square brackets so that the Section could be discussed further at the next Session of the CCFAC on the basis of the ICGFI discussions to be held in November 2001. The delegation of the United States observed that the concept of overall average does was not useful or meaningful as this was not a measurable quantity and that references in the standard to absorbed dose should be expressed as minimum or maximum values.

77. The Committee agreed to employ a simplified footnote to the statement concerning minimum and maximum absorbed doses that would merely reference the 1999 Report of the Joint FAO/IAEA/WHO Study Group.

Section 2.3 – Facilities and Control of the Process

78. The Committee decided to delete the term “national” throughout the text, since controls carried out by competent authorities may be performed by higher or lower authorities than the national one. The delegation of India objected to this decision.

²⁷ CX/FAC 01/11 and comments received from the USA (CX/FAC 01/11-Add. 1), Canada, Mexico, EC (CRD 6) and Philippines, WHO (CRD 14)

²⁸ ALINORM 01/12, para. 65

²⁹ Report of the Joint FAO/IAEA/WHO Study Group on High Dose Irradiation, WHO Technical Report Series 890, WHO, Geneva (1999)

Section 3 – Hygiene of Irradiated Foods

79. The Committee agreed that the Codex Recommended International Code of Practice – General Principles of Food Hygiene (CAC/RCP 1-1969, Rev. 3, 1997), including the Annex on the Hazard Analysis and Critical Control Point (HACCP) System and Guidelines for its Application, should be applied to the process. However, as irradiation was used to control other factors in addition to food safety (e.g., prevention of sprouting and quarantine), the Committee agreed to clarify that HACCP should only be used “where applicable for food safety purposes”.

Section 4.1 – General Requirement

80. The Committee agreed to add the phrase “is of benefit to consumers” to this section as an additional justification for the use of irradiation.

Section 5 – Re-Irradiation

81. The delegation of Australia raised questions concerning the re-irradiation of low moisture foods so as to preclude nutritional losses (paragraph 5.1).

82. In view of its decision concerning Section 2.2 – Absorbed Dose, the Committee also agreed to maintain the statement “The cumulative overall average dose absorbed should not exceed 10 kGy as a result of re-irradiation” in square brackets so that the requirement could be discussed further at the next Session of the CCFAC.

Section 6.2 – Prepackaged Foods Intended for Direct Consumption

83. The representative of Consumers International pointed out that not only prepackaged foods, but all irradiated foods, should be labelled.

New Section 7.0 – Methods of Analysis and Sampling

84. The Committee agreed to add a new Section 7.0 - Methods of Analysis and Sampling as a future addition to the Standard.

Status of the Proposed Draft Revision to the Codex General Standard for Irradiated Foods

85. The Committee agreed on revisions to the text as discussed above as well as other minor amendments, and forwarded the proposed draft revision to the Codex General Standard for Irradiated Foods to the Commission for preliminary adoption at Step 5 (see Appendix VII). The delegation of Germany expressed its reservation to this decision.

PROPOSED DRAFT REVISION TO THE RECOMMENDED INTERNATIONAL CODE OF PRACTICE FOR THE OPERATION OF IRRADIATION FACILITIES USED IN THE TREATMENT OF FOODS (Agenda Item 9b)³⁰

86. The 32nd CCFAC agreed to request the Executive Committee to consider as new work the proposed draft revision of the Recommended International Code of Practice for the Operation of Irradiation Facilities used in the Treatment of Foods for consistency with the ongoing revision of the General Standard for Irradiated Foods

³⁰ CX/FAC 01/12 and comments received from the USA (CX/FAC 01/12-Add. 1), Canada, Mexico, EC (CRD 6) and the Philippines (CRD 14)

and to incorporate HACCP principles.³¹ The 47th Session of the Executive Committee approved the revision to the Code as new work.³²

87. The representative of the ICGFI gave an introduction to the proposed draft revised Code of Practice, including the written comments submitted. The representative of the ICGFI noted that extensive revisions were required because the existing Code emphasized the operation of irradiation facilities rather than food safety aspects and therefore, the title of the Code was revised to “Recommended International Code of Practice for Radiation Processing of Food”. The Codex Secretariat indicated that in view of the fact that the title and content of the revised text had been extensively expanded, the elaboration of the new text was subject to approval as new work by the Codex Alimentarius Commission.

88. The Committee reached the following initial conclusions concerning the Code:

- The Committee agreed that paragraph 2 of the Introduction section should be deleted as it was irrelevant information in the context of a Code of Practice.
- The term “food-borne diseases” would be changed to “food-borne pathogens” throughout the Code.
- The Committee agreed to delete Annexes 1 and 2 of the present Code as they were no longer relevant.
- However, as the information in Annex 1 was felt to be of use to some delegations, the Committee agreed that a footnote should be added to paragraph three of Section 2.1 – Scope, to indicate that information on advisory technical dose ranges was available upon request from the IAEA.
- The Committee agreed to replace the first paragraph of Section 2.1 – Scope with the text suggested by the United States in its written comments, and to delete the second paragraph of this Section.³³
- In Section 2.3-Definitions, the Committee deleted the definition for “Licensing of Facility” as licensing requirements were the responsibility of national authorities. The Committee also agreed the definition for Registration of Facilities should be changed to read as the “Maintenance of a register of authorized food irradiation facilities by competent regulatory authorities”.

Status of the Proposed Draft Revision of the Recommended International Code of Practice for the Operation of Irradiation Facilities used in the Treatment of Foods

89. The Committee decided that the Recommended International Code of Practice for Radiation Processing of Food would be revised by the Joint FAO/IAEA Division of Nuclear Techniques in Food and Agriculture based on the above discussions and written comments and would be submitted for circulation, comment and further consideration at the 34th CCFAC. The Committee noted that this initiative would need to be approved by the Commission as new work.

SPECIFICATIONS FOR THE IDENTITY AND PURITY OF FOOD ADDITIVES ARISING FROM THE FIFTY-FIFTH MEETING OF THE JOINT FAO/WHO EXPERT COMMITTEE ON FOOD ADDITIVES (JECFA) (Agenda Item 10)³⁴

90. The 32nd Session of the CCFAC decided to reconvene the *ad hoc* Working Group on Specifications prior to its current session under the Chairmanship of the USA (ALINORM 01/12, para 71). The *ad hoc* Working Group was chaired by Dr. P. Kuznesof (USA). Mrs. H. Wallin (Finland) acted as Rapporteur and Mrs. I. Meyland (Denmark) acted as Category Monitor.

³¹ ALINORM 01/12, para. 65

³² ALINORM 01/3, Appendix III

³³ “This Code is concerned with foods processed by gamma-rays, X-rays or accelerated electrons for the purpose of, among other things, control of food-borne pathogens and insect infestation, inhibition of germination of root crops, and shelf-life extension of perishable food.”

³⁴ CX/FAC 01/13, Report of the *ad hoc* Working Group on Specifications (CRD 2) and comments submitted by Finland (CX/FAC 01/13 – Add. 1) and Japan (CRD 7)

91. The Committee noted that Specifications for the Identity and Purity of Food Additives arising from the 55th JECFA meeting (FAO/FNP 52 – Add. 8) had been circulated for comments under CX/FAC 01/13. The Committee referred one food additive and two flavouring agents in Category III back to JECFA for further advice. The Committee was advised that JECFA had decided to withdraw tentative specifications for 16 food additives because no information on these had been received despite repeated calls for data.

92. The Committee was advised that it was anticipated that the JECFA specifications contained in FNP 52 and its addenda 1-7 would be available in electronic form in August 2001. The Committee was also informed that FNP 5, Guide to Specifications would be reviewed and revised. All interested parties were invited to submit information that would be of relevance to the revision of FNP 5.

Status of the Specifications for the Identity and Purity of Food Additives arising from the 55th JECFA Meeting

93. The Committee agreed to forward 59 food additives specifications and 262 flavouring agents specifications in Category I to the Commission for adoption as Codex Advisory Specifications. Of the 59 food additives specifications, 31 specifications for emulsifiers were forwarded for adoption of new limits for arsenic and lead, as appropriate, and the heavy metals (as lead) limits deleted (see Appendix VIII).

94. The Committee thanked the *ad hoc* Working Group for its efforts, and agreed to re-establish the *ad hoc* Working Group on Specifications to meet, under the Chairmanship of the USA, prior to the 34th Session of the CCFAC.

PROPOSED AMENDMENTS TO THE INTERNATIONAL NUMBERING SYSTEM, INCLUDING TECHNOLOGICAL FUNCTIONS AND FUNCTIONAL CLASSES/SUB-CLASSES (Agenda Item 11)³⁵

95. The 32nd CCFAC forwarded proposed draft revisions to the INS system to the Executive Committee for preliminary adoption at Step 5, and agreed to request comments for additional revisions to the INS System on a standing basis. The Committee further agreed to request specific comments on technological functions and functional classes/sub-classes.³⁶ The 47th Session of the Executive Committee adopted the proposed draft revisions to the INS System at Step 5.³⁷

96. In answer to the request for specific comments on technological functions and functional class/subclasses in the INS System, the Committee agreed in principle that the terms used in the INS System should correspond to those terms used by JECFA when evaluating additives. The Committee agreed that comments should be requested on this issue.

97. The Committee agreed to the recommendation of the *ad hoc* informal Working Group chaired by Finland that an approach is needed for the identification of new additives consisting of combinations of additives with INS numbers already assigned; e.g., acesulfame-aspartame salt. It was noted that the “combination” additive could be assigned an entirely new number, or alternatively, the existing numbers for each of the two additives in question could be combined (INS 950/951). The Committee agreed that comments would be requested on this issue.

98. The Committee also agreed to the recommendation of the *ad hoc* informal Working Group that comments would be requested on the need for three different INS numbers for Mineral Oil, Food Grade (INS 905a), as it was noted that three separate mineral oils had been evaluated by JECFA and assigned different ADI values and specifications.

³⁵ Comments submitted by Canada, IFAC (CX/FAC 01/14) and the USA (CRD 8)

³⁶ ALINORM 01/12, para. 74 and Appendix VII

³⁷ ALINORM 01/3, Appendix IV

Status of Amendments to the International Numbering System, Including Technological Functions and Functional Classes/Subclasses

99. The Committee forwarded the draft amendments to the INS System adopted by the Executive Committee (at Step 5) to the 24th Session of the Commission for final adoption at Step 8. The Committee also agreed to circulate INS Number 452 (vi) for Sodium Potassium Tripolyphosphate as an emulsifier, stabilizer, acidity regulator, raising agent, sequesterant and water retention agent at Step 3 of the Accelerated Procedure for comments, subject to the approval of the Commission (see Appendix IX). The Committee also agreed to request comments for additional revisions to the INS System on a standing basis.

ENDORSEMENT AND/OR REVISION OF MAXIMUM LEVELS FOR CONTAMINANTS IN CODEX STANDARDS (Agenda Item 12)³⁸

100. The Committee considered the contaminants provisions in several commodity standards under elaboration or revision in the Committee on Milk and Milk Products (CCMP), the Committee on Cocoa Products and Chocolate (CCCPC), the Committee on Soups and Broths (CCSB), and the Committee on Natural Mineral Waters (CCNMW).

101. The Delegation of the United States, recalling earlier discussions on this issue, expressed the view that the level for lead of 1mg/kg proposed for several commodities was too high and should be lowered significantly. The Delegation of Australia expressed the view that as a rule, maximum limits should be established only for commodities which contributed significantly to the intake for each contaminant on the basis of exposure assessment. Unless such was the case, the maximum limit might be viewed as a quality standard rather than a health-related one.

**Proposed Draft Revised Standard for Edible Casein Products
Proposed Draft Revised Standard for Whey Powders**

102. The Committee recalled that its last session had finalized a maximum level for lead in milk with a footnote to the effect that “for dairy products, an appropriate concentration factor should apply”. The Committee agreed that, in view of this decision, there was no need for specific levels in milk products and did not endorse the levels proposed in the standards.

Draft Revised Standard for Cocoa Butter

103. The Delegation of Malaysia, supported by other delegations, expressed the view that the level of 0.1 mg/kg for lead in Cocoa Butter was not justified and would create barriers to trade without any significant reduction of health risk.

104. The Delegation of Switzerland, speaking on behalf of the Swiss Secretariat of the CCCPC, indicated that the reduction of the lead level had been proposed in the CCCPC and extensively discussed, and that it was consistent with the lead levels for vegetable oils finalized by the Committee at its last session. The Committee decided that there was no need for endorsing the maximum levels for lead in cocoa butter, as it was included in the draft maximum levels for lead in vegetable oils that had been submitted to the Commission for final adoption at Step 8 (ALINORM 01/12, Appendix XI).

³⁸

CX/FAC 01/15, CX/FAC 01/5 - Add. 1, CX/FAC 01/15 - Add. 2

**Draft Revised Standard for Cocoa (Cacao) Mass (Cocoa/Chocolate Liquor) and Cocoa Cake
Draft Revised Standard for Cocoa Powders (Cocoas) and Dry Mixtures of Cocoa and Sugars**

105. Switzerland, speaking on behalf of the Swiss Secretariat of the CCCPC, informed the Committee that the CCCPC had reduced the maximum level for lead from 2 to 1 mg/kg, and that the high levels of lead in cocoa beans were recommended due to the fact that contamination arose from the soil and environmental pollution and therefore, the CCCPC indicated that 1 mg/kg was the lowest level achievable. Some delegations indicated that there was a need for further information on exposure assessment in order to decide whether specific levels should be established for cocoa and chocolate products in order to address food safety concerns. The Committee decided not to endorse the maximum levels for lead in these products (including chocolate and chocolate products) as this would be considered within the framework of the Codex General Standard for Contaminants and Toxins in Foods.

Proposed Draft Standard for Chocolate and Chocolate Products

106. The Committee recommended that copper should be transferred from the Contaminants section to the “Composition and Quality Factors” Section in the standard, in view of its earlier decision (ALINORM 99/12A, para. 96) and to ensure consistency with other Codex standards. The Committee decided to withdraw the level for arsenic in view of its earlier decision to discontinue work on levels for arsenic as no adequate methods were available (ALINORM 99/12A, para. 137).

107. The Delegation of Germany proposed to establish a level for cadmium in chocolate and chocolate products and the Committee agreed to consider this question under Agenda Item 16d concerning cadmium levels.

Proposed Draft Revised Standard for Bouillons and Consommés

108. Some delegations expressed the view that the level proposed for lead in dry products was too high. The Committee had an exchange of views on the need for a level of lead in canned products. The Committee decided not to endorse the maximum levels for lead in these products as they would be considered in the framework of the General Standard for Contaminants and Toxins in Foods.

109. The Committee agreed not to endorse the level for tin as the establishment of maximum levels for tin in canned foods was still under consideration.

Standard for Natural Mineral Waters

110. The Committee endorsed the levels of health related substances in the Standard for Natural Mineral Waters (ALINORM 01/20, Appendix III), noting that the Committee on Natural Mineral Waters had brought them in conformity with the levels included in the WHO Guidelines for Drinking Water Quality.

CODEX GENERAL STANDARD FOR CONTAMINANTS AND TOXINS IN FOODS (Agenda item 13)

REPORT OF THE AD HOC WORKING GROUP ON CONTAMINANTS AND TOXINS (Agenda item 13a)³⁹

111. The 32nd Session of the CCFAC decided to reconvene the *ad hoc* Working Group on Contaminants and Toxins prior to its 33rd Session.⁴⁰ The Working Group was chaired by Dr. Torsten Berg (Denmark). Dr. Luba Tomaska (Australia) and Niels B. Lucas Luijckx (the Netherlands) acted as rapporteurs.

³⁹ CRD 3

⁴⁰ ALINORM 01/12, para. 80

Draft Maximum Levels for Tin

112. The Committee noted that the 23rd Session of the Commission decided⁴¹ to hold the proposed draft maximum levels for tin at Step 5, pending the reevaluation of the acute toxicity of tin by JECFA. In consideration that the 55th Meeting of JECFA (June 2000) had considered toxicology and acute reference doses of tin, the Committee agreed with the recommendation of the Working Group that the proposed draft levels for tin should be reexamined at its 34th Session.

Future Status of the *Ad Hoc* Working Group on Contaminants and Toxins

113. The Committee decided to reconvene the *ad hoc* Working Group on Contaminants and Toxins prior to its next Session under the Chairmanship of Denmark.

COMMENTS ON THE AGREED POSITION OF THE CODEX COMMITTEE ON PESTICIDE RESIDUES ON SETTING EXTRANEIOUS MAXIMUM RESIDUE LIMITS (EMRLs) (Agenda Item 13b)⁴²

114. The 32nd Session of the CCFAC agreed⁴³ to circulate the “Agreed Position of the Codex Committee on Pesticide Residues on Setting Extraneous Maximum Residue Limits” (ALINORM 99/24A, Appendix VIII) for comment and consideration at its 33rd Session.

115. The Committee decided to inform the Codex Committee on Pesticide Residues (CCPR) that no contradiction was noted between the principles of setting EMRLs for certain substances by the CCPR and the principles of setting limits for contaminants in foods by the CCFAC.

116. The Committee decided that in the interest of harmonization between the two bodies, the Codex Secretariat should keep the respective Committees informed of further developments concerning this issue in the future, including principles of exposure assessment used by both bodies, to ensure that no contradictions will arise.

SCHEDULE 1 OF THE PROPOSED DRAFT CODEX GENERAL STANDARD FOR CONTAMINANTS AND TOXINS IN FOODS (Agenda item 13c)⁴⁴

117. The 32nd Session of the CCFAC agreed⁴⁵ to create a new Schedule 1 to the Codex General Standard for Contaminants and Toxins in Foods containing all maximum or guideline levels of contaminants in foods as well as their step status. Due to time constraints, document CX/FAC 01/17 was not issued.

118. The Committee decided to reiterate its recommendation that the Netherlands should elaborate Schedule 1 of the Codex General Standard for Contaminants and Toxins in Food (GSCTF) for consideration at its next meeting. It was agreed that Schedule 1 should include all maximum and guideline levels for contaminants in food under current consideration by the Committee, as well as current maximum and guideline levels contained in Codex Commodity Standards, with an indication of their step status.

⁴¹ ALINORM 99/37, paras. 185-186

⁴² CX/FAC 01/16, CX/FAC 01/16-Add. 1 (not issued) and comments submitted by Brazil (CRD 14)

⁴³ ALINORM 01/12, para. 8

⁴⁴ CX/FAC 01/17 (not issued)

⁴⁵ ALINORM 01/12, para. 79

COMMENTS ON THE METHODOLOGY AND PRINCIPLES FOR EXPOSURE ASSESSMENT IN THE CODEX GENERAL STANDARD FOR CONTAMINANTS AND TOXINS IN FOODS (Agenda Item 14a)⁴⁶

119. The 32nd Session of the CCFAC decided⁴⁷ to append Annex I (Methodology and Principles for Exposure Assessment in the Codex General Standard for Contaminants and Toxins in Food) to its report for circulation, comment at Step 3 and further consideration by the 33rd CCFAC.

120. The methodology proposed in the Annex was drafted by the UK as a risk-assessment screening tool for use in the establishment of maximum levels for inclusion in the General Standard for Contaminants and Toxins in Foods. Based on comments received prior to the current CCFAC session the Committee decided to discontinue work on the document.

121. As an alternative approach, the Committee considered the methodology proposed in a FAO/WHO Workshop on Methodology for Exposure Assessment of Contaminants and Toxins, held in WHO headquarters from 7 – 8 June 2000. The results of this workshop were introduced by the Delegation of Australia to the members of the ad hoc Working Group on Contaminants and Toxins and the report was made available to the Committee at the current session.

122. The Committee decided to develop a proposed draft Annex to the General Standard for Contaminants and Toxins in Food (GSCTF) on exposure assessment by elaborating on Annex 4 of the Report of the Joint FAO/WHO Workshop on Exposure Assessment of Contaminants and Toxins in Food and the Technical Annex on Distribution Curves of Contaminants in Food Products (CX/FAC 00/15 –Add 1), and with the understanding that the Annex would need to be approved as new work by the Commission. The Committee decided that a Drafting Group led by Australia and France, and assisted by China, Denmark, Ireland, Italy, Japan, the Netherlands, Norway, the Philippines, Spain, Thailand, the United Kingdom, the United States and the IFT, would elaborate proposed draft Principles for Exposure Assessment of Contaminants and Toxins in Foods for circulation, comment and further consideration at its next meeting.

123. The Committee agreed that the Drafting Group should expand on the principles for exposure assessment on contaminants and toxins in foods as an integral part of risk analysis. The Committee decided that the document would contain parameters for risk assessment policy in broad terms, would confirm that JECFA was the body responsible for risk assessment, and would be based on the premise that the application of appropriate methodology required in each situation should be flexible. The Committee also emphasized that the document should be prepared in close co-operation with the FAO and WHO and should be sent to JECFA for comments.

COMMENTS ON THE TECHNICAL ANNEX ON THE DISTRIBUTION CURVES OF CONTAMINANTS IN FOOD PRODUCTS (Agenda item 14 b)⁴⁸

124. The 32nd CCFAC agreed that comments would be requested concerning data on actual foodstuff contamination on the Technical Annex on Distribution Curves of Contaminants in Food Products (CX/FAC 00/15 – Add. 1), with the intention that the document would in due course be incorporated into Annex 1 of the Codex General Standard for Contaminants and Toxins in Foods.⁴⁹

125. The Delegation of France pointed out that the distribution curves had been developed to evaluate exposure and to assist in the process of setting maximum limits, which should be the main objective of the Committee. France also noted that the framework set for exposure assessment should be flexible.

⁴⁶ Comments submitted in response to CL 2000/10-FAC from Australia, Canada, Denmark, Norway, Spain, USA (CX/FAC 01/18), Australia (CRD 4), Thailand (CRD 9) and France, EC (CRD 14)

⁴⁷ ALINORM 01/12, para. 85 and Appendix XVII

⁴⁸ Comments submitted in response to CL 2000/10-FAC from Canada (CX/FAC 01/19), Canada (CRD 9) and France, EC (CRD 14)

⁴⁹ ALINORM 01/12, para. 85

126. In view of its discussion under Agenda Item 14(a) above, the Committee confirmed that the Technical Annex would be considered for inclusion in the proposed draft Principles for Exposure Assessment of Contaminants and Toxins in Foods.

MYCOTOXINS IN FOOD AND FEED (Agenda item 15)

COMMENTS ON THE DRAFT MAXIMUM LEVEL FOR AFLATOXIN M₁ IN MILK (Agenda Item 15a)⁵⁰

127. The 32nd CCFAC decided to return the draft maximum level of 0.05 µg/kg for Aflatoxin M₁ in Milk to Step 6 for additional comments and consideration at its 33rd Session. The 32nd CCFAC also requested the 56th Session of JECFA (February 2001) to examine exposure to Aflatoxin M₁ and to conduct a quantitative risk assessment to compare the levels of 0.05 µg/kg and 0.5 µg/kg in milk.⁵¹

128. Several delegations and the Representative of WHO stressed the importance of receiving monitoring data from all regions, as most data for Aflatoxin M₁ in milk were submitted by the Member States of the European Union. It was noted that FAO and WHO have programmes in place to provide technical assistance to developing countries for surveillance and monitoring.

129. Several delegations expressed their concern about the level of 0.5 µg/kg for Aflatoxin M₁ because in the case of genotoxic carcinogens, exposure at any level might pose a health risk to consumers, and the level should therefore be as low as reasonably achievable. These delegations indicated that most data sent to JECFA showed that the level of 0.05 µg/kg was achievable. The Delegation of Sweden, speaking on behalf of the member states of the EU, stressed that the level of 0.5 µg/kg was higher than the current level in the EC and that it would not be acceptable to their consumers in view of health concerns.

130. Other delegations pointed out that the report of the JECFA showed that the additional theoretical risk for liver cancer predicted when moving from 0.05 to 0.5 µg/kg was negligible. The WHO Secretary to JECFA commented that the analysis assumed that all milk was contaminated and that if a distribution analysis was used, the risk would be even smaller. Some delegations noted that the level of 0.05 µg/kg seemed not to be achievable in some regions of the world and that a level of 0.5 µg/kg was both adequate for the protection of consumer health and reasonably achievable for all countries. It was also stated that a reduction in the maximum level might entail a significant reduction in the availability of milk in developing countries and therefore would have negative implications from a nutritional point of view.

131. Some delegations proposed to discontinue consideration of Aflatoxin M₁ in milk, as there was no consensus on the level proposed and because international trade in fresh milk was limited. Other delegations pointed out that international trade in milk-derived products was quite substantial and that it was therefore appropriate to set a level for Aflatoxin M₁ in milk to ensure consumer protection.

Status of the Draft Maximum Level for Aflatoxin M₁ in Milk

132. The Committee forwarded the draft Maximum Level of 0.5 µg/kg for Aflatoxin M₁ in Milk to the 24th Session of the Commission for adoption at Step 8 (see Appendix X). The delegation of Sweden, speaking on behalf of the Member States of the European Union present at the session (Ireland, France, Belgium, Denmark, Italy, Portugal, Spain, Sweden, Germany, Austria, Finland, the United Kingdom, the Netherlands), and the delegations of Czech Republic, Hungary, Republic of Korea, Norway, Poland, Slovak Republic, South Africa and Switzerland, expressed their reservation to this decision for those reasons mentioned above. The Observer from Consumers International also expressed its disagreement with this decision.

⁵⁰ Comments submitted in response to CL 2000/10-FAC from Canada, Norway, EC (CX/FAC 01/20) and Norway, Spain, Uruguay (CRD 10)

⁵¹ ALINORM 01/12, paras. 89-90 and Appendix X

Other matters

133. The Committee agreed that further consideration should be given to the following issues in the case of genotoxic carcinogens: the definition of risk assessment policy; the relationship between the risk assessment and the risk management options, especially the ALARA concept; and, risk communication issues, including consumer perception. For this purpose, the Committee requested FAO and WHO to jointly organise a Seminar in conjunction with the 34th CCFAC in order to facilitate a better understanding of these complex issues.

PROPOSED DRAFT REVISED SAMPLING PLAN FOR PEANUTS (Agenda item 15b)⁵²

134. The 32nd CCFAC decided⁵³ that a drafting group under the direction of the Netherlands would prepare a draft revised version of the Sampling Plan for Peanuts for circulation, comment and further consideration at the 33rd CCFAC.

Introduction

135. At the suggestion of the Delegation of Thailand and supported by several other delegations, the Committee clarified that the sampling plan generally applied to shelled peanuts and that a single laboratory sample of 20 kg of shelled peanuts corresponded to 27 kg of unshelled peanuts.

Section A - Definitions

136. The Committee had an exchange of views on the proposal of the Delegation of India to amend the definition of Laboratory Sample and agreed to specify at the end of the definition that “The sample should be finely ground and mixed thoroughly using a process that approaches as complete a homogenization as possible”.

Section B - Sampling

137. It was suggested that in Table 1 the term “Groundnuts” be changed to “Peanuts”. The Committee agreed to some changes for clarification purposes in the sections on “Number of Incremental Samples” and “Weight of Incremental Samples” as proposed by the delegation of New Zealand.

Section C - Sample Preparation

138. The reference to “all the material received by the laboratory” was replaced with “all laboratory sample obtained from aggregate sample”, as proposed by the Delegation of India and following the recommendation of the CCMAS.

Status of the Proposed Draft Revised Sampling Plan for Total Aflatoxins in Peanuts for Further Processing

139. The Committee agreed to forward the proposed draft Revised Sampling Plan for Total Aflatoxins in Peanuts Intended for Further Processing to the 24th Session of the Codex Alimentarius Commission for adoption at Step 5/8, with the recommendation to omit Steps 6 and 7 (see Appendix XI).

⁵² CX/FAC 01/21 and comments submitted by the United Kingdom, EC (CX/FAC 01/21-Add. 1) and Mexico, New Zealand, Senegal, Thailand (CRD 10)

⁵³ ALINORM 01/12, para. 10

COMMENTS ON THE PROPOSED DRAFT MAXIMUM LEVEL FOR OCHRATOXIN A IN CEREALS AND CEREAL PRODUCTS (Agenda item 15c)⁵⁴

140. The 32nd Session of the CCFAC decided to return the proposed draft maximum level of 5 µg/kg Ochratoxin A in Cereals and Cereal Products to Step 3 for additional comments.⁵⁵

141. The Committee noted that JECFA performed a risk assessment on the levels of 5 and 20 µg/kg Ochratoxin A in cereals and cereal products at its 56th meeting (February 2001) as requested by the 31st Session of the CCFAC and concluded that the mechanism of carcinogenicity was unknown. The JECFA Secretariat noted that further studies were underway on this issue and that Ochratoxin A should be evaluated in 2004. The JECFA meeting therefore retained the previously established PTWI of 100 ng/kg body weight per week. The 95th percentile of cereal consumers would have an intake close to the PTWI, regardless of which limit of (5 or 20 µg/kg) Ochratoxin A was employed in intake calculations for cereals and cereal products. The JECFA Secretariat noted that the difference in exposure at these two levels, on the basis of available data, were not significant. The Committee also noted that most data originated from Europe because contamination with Ochratoxin A in cereals was more frequent in that region.

142. The Delegation of the United States, supported by several delegations, indicated that because the difference in health risk between the two proposed limits was negligible, a level of 20 µg/kg could be adequate in terms of food safety. Moreover the Delegation noted that wheat and barley were the major contributors to Ochratoxin A intake, while the contribution of other cereals to total intake was less significant and did not justify the establishment of a maximum level applicable to all cereals.

143. The Delegation of Sweden, speaking on behalf of the members states of the EU, and the Observer of Consumers International, stressed that insofar as intake due to cereal consumption was close to the PTWI, and because many other foodstuffs contributed to total ochratoxin intake, the level should therefore be kept as low as possible. The Delegation also indicated that rye contributed significantly to ochratoxin intake in Europe. Some delegations indicated that the levels found in cereals in Europe would justify setting an even lower level in cereal products such as 3 µg/kg.

144. After an extensive discussion, the Committee agreed that it would be generally acceptable and practically achievable to establish a maximum level of 5µg/kg for Ochratoxin A in the cereals wheat, barley and rye and derived products.

Status of the Proposed Draft Maximum Level for Ochratoxin A in Wheat, Barley and Rye and Derived Products

145. The Committee agreed to forward the proposed draft maximum level of 5 µg/kg for Ochratoxin A in Wheat, Barley and Rye and Derived Products to the 24th Session of the Codex Alimentarius Commission for adoption at Step 5 of the Procedure (see Appendix XII).

PROPOSED DRAFT CODE OF PRACTICE FOR THE PREVENTION OF PATULIN CONTAMINATION IN APPLE JUICE AND APPLE JUICE INGREDIENTS IN OTHER BEVERAGES (Agenda item 15d)⁵⁶

146. The 32nd Session of the CCFAC agreed to develop a proposed draft Code of Practice for the Prevention of Patulin Contamination in Apple Juice and Apple Juice Ingredients in other Beverages for circulation, comment and consideration at the 33rd CCFAC.⁵⁷ The 47th Session of the Executive Committee approved the

⁵⁴ Comments submitted in response to CL 2000/10-FAC from Canada, Norway, the EC (CX/FAC 01/22) and Uruguay (CRD 10)

⁵⁵ ALINORM 01/12, para. 96 and Appendix X

⁵⁶ CX/FAC 01/23, CX/FAC 01/23-Add. 1 (not issued) and comments submitted by Thailand and Uruguay (CRD 10)

⁵⁷ ALINORM 01/12, para. 105

elaboration of the Code of Practice as new work.⁵⁸ Development of the Code of Practice was under the lead of the United Kingdom with assistance from the IFU.

147. The Committee agreed that the delegation of the United Kingdom would revise the proposed draft Code of Practice for the Prevention of Patulin Contamination in Apple Juice and Apple Juice Ingredients in Other Beverages for circulation, comment at Step 3 and further consideration at its 34th Session.

PROPOSED DRAFT CODE OF PRACTICE FOR THE PREVENTION OF MYCOTOXIN CONTAMINATION IN CEREALS, INCLUDING ANNEXES ON OCHRATOXIN A, ZEARALENONE AND FUMONISINS (Agenda item 15e)⁵⁹

148. The 32nd Session of the CCFAC decided to develop a single general Code of Practice for the Prevention of Mycotoxin Contamination in Cereals under the direction of the United States for circulation, comment and consideration at the 33rd CCFAC.⁶⁰ The 32nd CCFAC also requested Sweden (Ochratoxin A), Norway (Zearalenone) and the United States (Fumonisin) to develop Annexes to the general Code of Practice in order to provide information and recommendations related to the prevention of specific mycotoxin contamination in cereals.⁶¹ The 47th Session of the Executive Committee approved the elaboration of the general Code of Practice and the Annexes as new work.⁶²

149. The Delegation of Norway, referring to zearalenone, pointed out that the preparation of a position paper entailed considerable work and contains useful information, which should not be lost in the process, and proposed to include a reference to the paper in the Code. The Delegation also proposed that they were prepared to work on an additional Annex on trichothecenes.

150. The Committee noted that references to position papers were not included in Codex Standards or Codes of Practice. The Representative of WHO noted that the latest updates of existing position papers and discussion papers were available on the Internet page of the WHO. It was also noted that all Codex working documents, including position papers, were available from the Codex Secretariat in Rome.

Status of the Proposed Draft Code of Practice for the Prevention of Mycotoxin Contamination in Cereals, Including Annexes on Ochratoxin A, Zearalenone, Fumonisin and Tricothecenes

151. The Committee agreed to return the proposed draft Code to Step 2 for redrafting by the delegation of the United States, in cooperation with Argentina, Canada, Norway, South Africa and Sweden, taking into account the comments received as well as the results of the 56th JECFA evaluation. The Committee agreed that the Code would include a new Annex on trichothecenes. The Committee agreed to inform the Ad hoc Task Force on Animal Feeding of current work on the Code.

INDUSTRIAL AND ENVIRONMENTAL CONTAMINANTS IN FOODS (Agenda Item 16)

COMMENTS ON THE DRAFT CODE OF PRACTICE FOR SOURCE DIRECTED MEASURES TO REDUCE CONTAMINATION OF FOOD WITH CHEMICALS (Agenda Item 16a)⁶³

152. The 32nd CCFAC forwarded the proposed draft Code of Practice for Source Directed Measures to Reduce Contamination of Foods with Chemicals to the Executive Committee for adoption at step 5.⁶⁴ The 47th

⁵⁸ ALINORM 01/3, Appendix III

⁵⁹ CX/FAC 01/24 and comments submitted by the United Kingdom, the EC (CX/FAC 01/24-Add. 1) and Canada (CRD 10)

⁶⁰ ALINORM 01/12, para. 93

⁶¹ ALINORM 01/12, paras. 93, 100 and 109, respectively

⁶² ALINORM 01/3, Appendix III

⁶³ CX/FAC 01/25 (not issued) and comments submitted in response to CL 2000/15 - GEN from Thailand (CRD 11)

⁶⁴ ALINORM 01/12, para. 112 and Appendix XVIII

Session of the CCEXEC adopted the proposed draft Code of Practice at Step 5 and expressed the view that the matter fell within the terms of reference of the CCFAC.⁶⁵

Status of the Draft Code of Practice for Source Directed Measures to Reduce Contamination of Food with Chemicals

153. The Committee forwarded the draft Code of Practice to the Commission for adoption at Step 8 (see Appendix XIII).

STANDARD FORMAT FOR CODES OF PRACTICE (Agenda Item 16b)⁶⁶

154. The 32nd CCFAC accepted the offer of the Netherlands to contribute to the development of a document by Sweden describing a Standard Format for Codes of Practice as a useful management tool to be circulated for comment and further consideration at its next session.⁶⁷

155. The Committee had a short discussion on the matter and due to the difficulty in elaborating a standard format applicable to a wide variety of contaminants, decided to discontinue the work. This decision was taken with the understanding that the Committee could revisit the issue in the future if necessary.

COMMENTS ON THE DRAFT MAXIMUM LEVELS FOR LEAD (Agenda Item 16c)⁶⁸

156. The 32nd CCFAC agreed to return the draft Maximum Levels for lead in fish, crustaceans, molluscs and fruit juices to Step 6 for additional comment and further consideration at its next session.⁶⁹

157. The delegation of the Philippines informed the Committee that following the request of the 32nd CCFAC, relevant data had been collected in the Philippines and other ASEAN countries and were in the process of being analyzed for submission to the next session of the Committee. The Philippines also noted that AOAC Method 972.23 for lead in fish was not adequately sensitive to measure lead at the level proposed.

158. Several delegations expressed the view that the level for fish needed to be held at Step 6 because of an insufficient database on monitoring and the lack of official validated analytical methods having a limit of detection at the proposed level. Other delegations noted that the level of 0.2 mg/kg was adequate for certain species of fish but that other species required a higher level of 0.4 or 0.5 mg/kg and in this regard, several delegations noted that individual levels might be decided for specific species or classes of fish. The delegation of Peru requested that the limits should refer to species and their geographic distribution.

159. The Delegation of India expressed the view that there was no need for a maximum level of 0.5 mg/kg in the Codex Standard for Butter as the contribution to total dietary intake was not significant. The Committee agreed that comments would be requested on the necessity of a maximum level for lead in butter.

160. The Committee also confirmed that there was no need for a maximum level for lead in sugar because the contribution to total dietary intake was not significant.

161. The Delegation of Switzerland, speaking on behalf of the Swiss Secretariat to the CCCPC/CCSB, requested clarification on CCFAC principles involved concerning the endorsement of contaminant levels in Commodity Standards. The Secretariat explained that there was no change in the CCFAC endorsement procedures in that the CCFAC had the responsibility to endorse and/or establish maximum or guideline levels for

⁶⁵ ALINORM 01/3, paras. 54-55 and appendix III

⁶⁶ CX/FAC 01/26 (not issued) and CX/FAC 01/26-Add. 1 (not issued)

⁶⁷ ALINORM 01/12, para. 114

⁶⁸ Comments submitted in response to CL 2000/10-FAC from Canada, Portugal, Spain, EC (CX/FAC 01/27), Spain, Thailand, Uruguay (CRD 11) and the Philippines (CRD 14)

⁶⁹ ALINORM 01/12, para. 122 and appendix XII

contaminants. The Committee noted that governments provided information on exposure assessment to the commodity committees and the CCFAC to justify the various levels proposed and that in those cases where an actual exposure assessment was required, this task was undertaken by JECFA.

Status of the Draft Maximum Levels for Lead

162. The Committee decided to return the draft Maximum Levels for Lead in fish, crustaceans and bivalve molluscs for additional comments at Step 6 (see Appendix XIV) and agreed that the levels would be incorporated into Schedule 1 of the GSCT (see Agenda Item 13c). The Committee agreed that comments would be requested on lead levels in specific subspecies of fish by Latin name and/or by habitat or behavior and that Denmark would make a compilation of the data forwarded on fish. It was also agreed that information would be requested from FAO and WHO in this regard.

163. The Committee agreed to forward the draft Maximum Level for Lead in fruit juices, with a footnote indicating that the level applied to “ready to drink” product, to the Commission for adoption at Step 8 (see Appendix XIV).

COMMENTS ON THE DRAFT GUIDELINE LEVEL AND PROPOSED DRAFT MAXIMUM LEVELS FOR CADMIUM (Agenda Item 16d)⁷⁰

164. The 32nd CCFAC agreed to return the draft Guideline Level for Cadmium in Cereals, Pulses and Legumes to Step 6 and other proposed draft Maximum Levels to Step 3 for circulation, comment and further consideration at its current meeting.⁷¹ The delegation of Denmark also noted that it had provided monitoring data on cadmium from various regions of the world in CRD 11.

165. In discussing the evaluation of Cadmium at the 55th JECFA meeting, the WHO Joint Secretary explained that the former PTWI of 7 µg/kg body weight was maintained and that JECFA had considered that certain additional studies were required to allow a full evaluation. The Delegation of Japan referred to their written comments (CX/FAC 01/28), whereby they indicated that the results of the studies requested by JECFA would be ready by the end of 2002 and therefore, the Committee should await the final results of the JECFA evaluation before proceeding further and this comment was supported by several delegations. The delegation of the United States stated that advancing the levels for cadmium should await the availability of the JECFA exposure assessment, which was in press, in order to take a properly informed decision in the CCFAC.

166. The Committee had a long discussion on the individual draft guideline and maximum levels. The Committee decided to forward the draft Guideline Level of 0.1 mg/kg for Cereals, Pulses and Legumes (Step 7) to the Commission for adoption at Step 8 (see Appendix XV), with the understanding that Bran and Germ were excluded, as well as Wheat Grain, Rice, Soybeans and Peanuts, because different draft maximum levels were proposed for these commodities. Furthermore, the Committee noted that, in view of a question raised on the applicability of the Maximum Level for Flaxseed, this was an oilseed and oilseeds were a different category of foods in the Food Categorisation System used for the GSCTF.

167. The Delegation of Germany requested the Committee to consider the establishment of maximum levels for Chocolate and Chocolate Products in view of the fact that its information indicated the possibility of high contamination of these products resulting in considerable exposure. The Committee agreed to request information on proposed draft levels in the Circular Letter to this report.

⁷⁰ Comments submitted in response to CL 2000/10-FAC from Canada, Japan, EC (CX/FAC 01/28) and Denmark, Uruguay (CRD 11)

⁷¹ ALINORM 01/12, para. 124 and Appendix XIII

Status of the Draft Guideline Level and Proposed Draft Maximum Levels for Cadmium

168. The Committee decided to forward the proposed draft Maximum Levels for Cadmium in Fruit (0.05 mg/kg), Wheat Grain and Rice (including Bran and Germ) (0.2 mg/kg), Soybeans and Peanuts (0.2 mg/kg), Meat of Cattle, Poultry, Pig and Sheep (0.05 mg/kg), Meat of Horse (0.2 mg/kg), and Crustaceans (excluding Lobster and Brown Meat from Crab) (0.5 mg/kg) to the Commission for adoption at Step 5 (see Appendix XV). The Delegation of Australia informed the Committee that this may exclude a significant proportion of their Crustacean produce from international trade.

169. The Committee decided to forward the proposed draft Maximum Levels for Cadmium in Vegetables (excluding Leafy Vegetables, Fresh Herbs, Stem and Root Vegetables, Fungi, Tomatoes and Peeled Potatoes) (0.05 mg/kg), Peeled Potatoes, Stem and Root Vegetables (excluding Celeriac) (0.1 mg/kg) and Leafy Vegetables, Fresh Herbs, Fungi and Celeriac (0.2 mg kg) to the Commission for adoption at Step 5 (see Appendix XV). It was noted that the category of Tomatoes was excluded from all levels until further information became available. The delegation of Japan noted that maximum levels for vegetables and other foods should be based on scientific data and that the ALARA Principles should be applied consistently.

170. The Committee returned the proposed draft Maximum Levels for Cadmium in Liver (Cattle, Poultry, Pig and Sheep) (0.5 mg/kg), Kidney (Cattle, Poultry, Pig and Sheep) (1.0 mg/kg) and Molluscs (1.0 mg/kg) to Step 3 for circulation, comments and further consideration at its next Session. Regarding the last category, Molluscs, several delegations noted that various sub-species contained naturally-occurring Cadmium levels exceeding 1.0 mg/kg and it was noted that this category may need further subdivision and/or explanation, but that new information was required to allow further elaboration. Sweden, speaking on behalf of the member states of the EU, proposed that maximum levels for cadmium in fish should also be established.

171. The Committee agreed that it would consider levels of cadmium taking into consideration all available scientific data, including the results of the Japanese studies.

POSITION PAPER ON DIOXINS AND DIOXIN LIKE PCBs (Agenda item 16 e)⁷²

172. The 32nd Session of the CCFAC requested the Netherlands to elaborate a Position Paper on Dioxins and Dioxin-like PCBs for consideration at its current meeting.⁷³

173. The delegations of Belgium, France and the Netherlands noted that they were in favour of elaborating maximum limits for dioxins in food and feedingstuffs.

174. The JECFA Secretariat encouraged the submission of data on foods, feedingstuffs, and breast-milk as soon as possible so as to facilitate consideration of dioxins and dioxin-like PCBs at the 57th JECFA meeting in June 2001. The JECFA Secretariat stressed the importance of quality assurance for data submitted to JECFA and the need for information on methods of analysis and sampling plans. The Representative of WHO informed the Committee about the manual for electronic submission of data prepared by WHO in the framework of GEMS/Foods, and noted that it would be helpful to submit data in that format if possible.

175. The Committee was informed that following its request⁷⁴ to the CCMAS to provide information on methods of analysis for dioxins, the CCMAS agreed⁷⁵ to consider this question at its next session and to ask the Delegation of Germany to collect information on methods of analysis. The Committee also noted that the Task Force on Animal Feeding would consider methodology for contaminants in feed at its next session.⁷⁶

⁷² CX/FAC 01/29 and comments submitted by Belgium, the United Kingdom, FEFAC (CX/FAC 01/29-Add 1), Austria, Canada, Mexico, Uruguay (CRD 11) and Brazil, Sweden, EC (CRD 14)

⁷³ ALINORM 01/12, para. 130

⁷⁴ ALINORM 01/12, para. 132

⁷⁵ ALINORM 01/23, paras. 13-15

⁷⁶ ALINORM 01/38A, paras. 28-29 and 66

176. The Committee requested delegations to submit all available information on methods of analysis for dioxins and dioxin-like PCBs in foods and feedingstuffs to the delegation of the Netherlands.

177. The Committee agreed that the delegation of the Netherlands would revise the Position Paper on Dioxins and Dioxin-like PCBs, for circulation, comment and consideration at the 34th CCFAC Session, taking into account the comments received as well as the results of the JECFA evaluation on dioxins and dioxin-like PCBs scheduled for the 57th JECFA in June 2001. The Committee agreed to inform the *Ad Hoc* Intergovernmental Codex Task Force on Animal Feeding of its discussions regarding dioxins and dioxin-like PCBs.

PROPOSED DRAFT CODE OF PRACTICE FOR SOURCE DIRECTED MEASURES TO REDUCE DIOXIN CONTAMINATION OF FOODS (Agenda item 16 f)⁷⁷

178. The 32nd Session of the CCFAC requested Germany, with the assistance of Belgium, Japan, the Netherlands and the United States, to develop a Code of Practice for Source Directed Measures to Reduce Dioxin Contamination of Foods for circulation, comment and consideration at the 33rd CCFAC.⁷⁸ The 47th Session of the Executive Committee approved the development of the Code as new work, and confirmed that the matter fell within the terms of reference of the CCFAC.⁷⁹

179. Recalling that dioxin-like PCBs were a serious concern to Norway and other countries, the Delegation of Norway proposed and the Committee agreed that the Code of Practice should also address dioxin-like PCBs and that the title should be amended accordingly.

Status of the Proposed Draft Code of Practice for Source Directed Measures to Reduce Dioxin and Dioxin-Like PCB Contamination of Foods

180. The Committee agreed to return the proposed draft Code of Practice to Step 2 and that the drafting group led by Germany, with the assistance of Belgium, Japan, the Netherlands and the United States, would revise it on the basis of comments submitted and for circulation, comment and further consideration at the 34th Session of the CCFAC.

POSITION PAPER ON CHLOROPROPANOLS (Agenda item 16 g)⁸⁰

181. The 32nd Session of the CCFAC had asked the Delegation of the United Kingdom, with the assistance of Canada and the United States, to prepare a Position Paper on Chloropropanols for circulation, comment and consideration at the 33rd CCFAC.⁸¹

182. The Committee agreed that this same drafting group should revise the Position Paper on Chloropropanols, taking into account the comments submitted (including those of the EC) and the results of the JECFA evaluation on chloropropanols scheduled for the 57th meeting in June 2001, and circulate the revised text for additional comment and further consideration at the 34th CCFAC.

⁷⁷ CX/FAC 01/30 and comments submitted by Japan, FEFAC (CX/FAC 01/30-Add. 1) and Mexico, Thailand, ENCA (CRD 11)

⁷⁸ ALINORM 01/12, para. 131

⁷⁹ ALINORM 01/3, paras. 54-55 and Appendix III

⁸⁰ CX/FAC 01/31 and comments submitted by Denmark, the United Kingdom (CX/FAC 01/31-Add. 1), Thailand, Uruguay, AIIBP (CRD 11) and the United Kingdom (CRD 14)

⁸¹ ALINORM 01/12, para. 150

PROPOSALS FOR THE PRIORITY EVALUATION OF FOOD ADDITIVES AND CONTAMINANTS BY JECFA (Agenda item 17)⁸²

183. The 32nd Session of the CCFAC agreed to request additional comments for additions or amendments to its Priority List for consideration at the 33rd Session of CCFAC⁸³.

184. Mr J. Dornseiffen (Netherlands) introduced the report of the Informal *ad hoc* Working Group on Priorities. The Chairman repeated the importance of clear communication between the CCFAC and JECFA, especially when putting forward questions to JECFA for evaluation. The Committee agreed that a large number of flavouring agents, cross-linked sodium carboxymethyl cellulose, cadmium, and arsenic should be added to the priority list.

185. The Delegation of Sweden proposed that an additional point be added to the questionnaire to be completed by delegations requesting the addition of contaminants to the priority list that would help ensure that sufficient data would be provided to JECFA for its review. The Committee agreed that the following question should be added for contaminants, stressing that the information requested was desirable but not mandatory: *List of contact persons, including name and address, providing surveillance data with quality assurance information, preferably from three or more regions of the world.*

186. The Committee noted the late availability of JECFA reports and monographs and encouraged their more rapid publication, especially in electronic format. The JECFA Secretariat informed the Committee that specifications would soon be available on the FAO web site (www.fao.org) and that the toxicological monographs produced by JECFA were available on the IPCS INCHEM CD-ROM (information available at www.who.int/pcs). This CD-ROM was presently available only by subscription, but the International Programme on Chemical Safety (IPCS) was raising funds that would permit its free availability. Members of the Committee noted that the detailed information provided in the summary of the fifty-sixth meeting of JECFA was very useful.

187. The Committee agreed on the Priority List of Food Additives, Contaminants and Naturally Occurring Toxicants Proposed for Evaluation by JECFA as presented in Appendix XVI and that the contaminants of highest priority were nitrate and ethyl carbamate. The Committee also agreed to request additional comments for additions or amendments to its Priority List for consideration at its next Session.

OTHER BUSINESS AND FUTURE WORK (Agenda Item 18)

COMMENTS ON METHODS OF ANALYSIS FOR THE DETERMINATION OF FOOD ADDITIVES AND CONTAMINANTS IN FOODS (Agenda Item 18a)⁸⁴

188. The 32nd CCFAC agreed to invite comments for additional methods of analysis for the determination of food additives and contaminants in foods for discussion at its current meeting.⁸⁵

189. The Committee noted that the CCMAS had considered the NMKL method for the determination of Ochratoxin A in cereals submitted by the last CCFAC and recognized that the method appeared to be adequate for the commodities specified. However, the CCMAS had agreed that it would not be procedurally correct to endorse a method before the relevant Codex provision had been finalized. The CCMAS also noted that other methods were currently being validated for Ochratoxin A and that CCFAC might also consider them.⁸⁶

⁸² CX/FAC 01/32, CX/FAC 01/32 – Add. 1 (not issued), comments submitted by Japan (CRD 13) and Sweden (CRD 14), and the report of the Informal *ad hoc* Working Group on Priorities (CRD 15).

⁸³ ALINORM 01/12, para. 136 and Appendix XVI

⁸⁴ CX/FAC 01/33 (not issued)

⁸⁵ ALINORM 01/12, para. 139

⁸⁶ ALINORM 01/23, para. 87

190. The Observer from the AOAC proposed to consider the AOAC methods for the determination of patulin in apple juice and puree, aflatoxin M1 in milk, ochratoxin A in barley and fumonisins in corn, chloropropanol (3-monochloropropane-1,2-diol; 3-MPCD) in foods and to forward them to CCMAS for consideration.

191. The Committee recalled that the methods selected must have direct pertinence to the Codex standard to which they are directed, as specified in the Procedural Manual. The Chairman indicated that at the present time no maximum limits were under consideration in the Step-procedure for fumonisin and chloropropanol and proposed to send the methods proposed for the other contaminants to the CCMAS.

192. The Observer from AOAC, supported by some delegations, expressed the view that work should be initiated on methods of analysis at an early stage even when no Codex provisions existed and recalled that the CCMAS could consider specific sampling and analysis problems referred by other committees. The Committee noted that the general methods approved by the CCMAS, such as aflatoxins, heavy metals or irradiation, all related to existing Codex provisions. The development of methods could be initiated when the relevant limits were still under elaboration, as in the case of ochratoxin; however, the Committee had not yet decided to undertake the elaboration of maximum levels for fumonisins and chloropropanols.

Status of Methods of Analysis for the Determination of Food Additives and Contaminants in Foods

193. The Committee agreed that only those methods relating to maximum limits under consideration should be developed and agreed to forward the following methods for consideration by the CCMAS:

- AOAC Method 2000.02 (LC method): Patulin in clear and cloudy apple juice and puree
- AOAC Method 995.10 Patulin in apple juice LC method
- AOAC Method 974.18 Patulin in apple juice TLC method
- AOAC Method 2000.08 Aflatoxin M1 in milk LC method
- AOAC Method 2000.03 Ochratoxin A in barley LC method

194. The JECFA Secretariat drew the attention of the Committee to the importance of adequate sampling plans in addition to the methods of analysis, especially in the case of mycotoxins, and invited member countries to provide relevant information on sampling.

COMMENTS ON THE DRAFT REVISION OF THE CODEX STANDARD FOR FOOD GRADE SALT: PACKAGING, TRANSPORTATION AND STORAGE (Agenda Item 18b)⁸⁷

195. The 32nd CCFAC forwarded the proposed draft revision to the Codex Standard for Food Grade Salt concerning the addition of a new Section regarding Packaging, Transportation and Storage to the CCEXEC for adoption at Step 5.⁸⁸ The 47th Session of the Executive Committee adopted the proposed draft text at Step 5.⁸⁹

Status of the Draft Revision of the Codex Standard for Food Grade Salt: Packaging, Transportation and Storage

196. The Committee agreed to forward the draft Revision of the Codex Standard for Food Grade Salt: Packaging, Transportation and Storage to the 24th Session of the Codex Alimentarius Commission for adoption at Step 8 (see Appendix XVII).

⁸⁷ CX/FAC 01/34 (not issued)

⁸⁸ ALINORM 01/12, para. 142 and App. XIV

⁸⁹ ALINORM 01/3, App. IV

OTHER MATTERS

Deoxynivalenol

197. The Delegation of Belgium referred to the JECFA evaluation on deoxynivalenol and due to intake concerns, the Committee agreed that Belgium, with the assistance of Canada, Denmark, Germany, the Netherlands, Switzerland, the United States and the EC, would elaborate a discussion paper for consideration at its 34th meeting.

Pistachio

198. The Delegation of Iran proposed to establish maximum limits for aflatoxin B₁ and total aflatoxins in pistachio's for further processing and for direct consumption. The Committee agreed that the Delegation of Iran, in collaboration with the Delegation of Sweden, would prepare a discussion paper providing supporting data and relevant information with a view to the establishment of such levels for consideration at the 34th CCFAC.

Use of Active Chlorine

199. The Delegation of Denmark proposed to consider the toxicity of active chlorine used in the food industry in direct contact with the foodstuff, especially for fishery products and for fruits and vegetables, and which might have adverse effects on health. The Delegation expressed the view that the question of active chlorine use would be more adequately covered by the CCFAC, and proposed to put active chlorine on the JECFA priority list.

200. The Secretariat informed the Committee that the use of chlorinated water in fish and fishery products had been addressed in the Committee on Fish and Fishery Products. The last CCFFP session considered a document prepared by WHO in collaboration with FAO and including a survey of current practices in member countries. The document recalled that chlorinated water was widely used to prevent microbiological contamination and concluded that while additional work in this area was recommended, current scientific evidence did not warrant the change of the Codex recommended level of 10mg/l (Code of Practice for Frozen Shrimps and Prawns). The CCFFP accepted the conclusions of the WHO/FAO document and concluded that no further action was necessary on this matter⁹⁰.

201. The Committee also noted that from the general point of view, cleaning and disinfection were covered in the General Principles of Food Hygiene. Moreover, the CCFH was currently elaborating⁹¹ a proposed draft Code of Practice for the Primary Production and Packing of Fresh Fruit and Vegetables (forwarded to Step 5) and member countries had the possibility to make relevant proposals in that Committee as regards cleaning and disinfection.

202. The Representative of WHO referred to the WHO Guidelines for Drinking Water Quality and indicated that it was unlikely that active chlorine used in drinking water would represent a health hazard and that it would be difficult from the scientific point of view to evaluate consumer exposure of related substances.

203. As regards the JECFA priority list, several delegations pointed out that the list of priorities had already been established at the present session and that supporting data was required before placing any substance on the priority list for JECFA evaluation and that there was no clear indication of which chemical substances would require evaluation.

204. The Chairman and some delegations noted that the use of chlorinated water and of processing aids were related issues, and these questions could adequately be addressed in the discussion paper on processing aids,

⁹⁰ ALINORM 01/18, paras. 146-149

⁹¹ ALINORM 01/13A, paras. 31-82 and Appendix II.

especially in view of the heavy workload of the Committee and to limit the number of new documents to be discussed. However, the Delegation of Denmark stressed that it was a specific problem and should be addressed separately. The Committee agreed that the Delegation of Denmark, in cooperation with the delegations of Norway, Finland, Israel and WHO, would prepare a discussion paper for consideration by the next session.

DATE AND PLACE OF NEXT SESSION (Agenda Item 19)

205. The Chairman announced that the 34th session of the CCFAC was tentatively scheduled to be held in the Netherlands from 11 to 15 March 2002, subject to discussions between the Netherlands and Codex Secretariat and subject to the approval of the Commission.

CODEX COMMITTEE ON FOOD ADDITIVES AND CONTAMINANTS
SUMMARY STATUS OF WORK

SUBJECT	STEP	FOR ACTION BY:	DOCUMENT REFERENCE*
Draft Food Additive Provisions in Table 1 of the Codex General Standard for Food Additives	8	24 th CAC	Para. 64 and Appendix II
Draft Amendments to the Codex International Numbering System for Food Additives	8	24 th CAC	Para. 99 and Appendix IX
Draft Maximum Level for Aflatoxin M ₁ in Milk	8	24 th CAC	Para. 132 and Appendix X
Draft Code of Practice for Source Directed Measures to Reduce Contamination of Food with Chemicals	8	24 th CAC	Para. 153 and Appendix XIII
Draft Maximum Level for Lead in Fruit Juices	8	24 th CAC	Para. 163 and Appendix XIV
Draft Guideline Level for Cadmium in Cereals, Pulses and Legumes	8	24 th CAC	Para. 166 and Appendix XV
Draft Revision to the Codex Standard for Food Grade Salt: Packaging, Transportation and Storage	8	24 th CAC	Para. 196 and Appendix XVII
Amendments to Table 3 (Additives with an Acceptable Daily Intake of "Not Specified") of the Codex General Standard for Food Additives	5**	24 th CAC	Paras. 46 – 48 and Appendix V
Amendments to the Annex to Table 3 (Food Categories or Individual Food Items Excluded from the General Conditions of Table 3) of the Codex General Standard for Food Additives	5/8	24 th CAC	Para. 50 and Appendix VI
Proposed Draft Codex Advisory Specifications for the Identity and Purity of Food Additives	5/8	24 th CAC	Para. 93 and Appendix VIII
Proposed Draft Revised Sampling Plan for Peanuts Intended for Further Processing	5/8	24 th CAC	Para. 139 and Appendix XI
Proposed Draft Food Additive Provisions in the Codex General Standard for Food Additives	5	24 th CAC	Para. 64 and Appendix III
Proposed Draft Revision to the Codex General Standard for Irradiated Foods	5	24 th CAC	Para. 85 and Appendix VII
Proposed Draft Maximum Level for Ochratoxin A in Wheat, Barley and Rye and Derived Products	5	24 th CAC	Para. 145 and Appendix XII
Proposed Draft Maximum Levels for Cadmium	5	24 th CAC	Paras. 168 – 169 and Appendix XV
Draft Food Additive Provisions in the Codex General Standard for Food Additives	6	Comments 34 th CCFAC	Para. 65 and Appendix IV
Draft Maximum Levels for Lead in Fish, Crustaceans and Bivalve Molluscs	6	Comments 34 th CCFAC	Para. 162 and Appendix XIV
Proposed Draft Maximum Levels for Tin	4/5	34 th CCFAC	Para. 112
Proposed Draft Amendment to the Codex International Numbering System for Food Additives	3**	24 th CAC Comments 34 th CCFAC	Para. 99 and Appendix IX

Revisions to the Codex International Numbering System for Food Additives	3	Comments 34 th CCFAC	Paras. 96 – 99
Proposed Draft Maximum Levels for Cadmium	3	Comments 34 th CCFAC	Para. 170
Proposed Draft Code of Practice for the Prevention of Patulin Contamination in Apple Juice and Apple Juice Ingredients in Other Beverages	2/3	United Kingdom Comments 34 th CCFAC	Para. 147
Proposed Draft Code of Practice for the Prevention of Mycotoxin Contamination in Cereals, Including Annexes on Ochratoxin A, Zearalenone, Fumonisin and Tricothecenes	2/3	United States Comments 34 th CCFAC	Para. 151
Proposed Draft Code of Practice for Source Directed Measures to Reduce Dioxin and Dioxin Like PCB Contamination of Food	2/3	Germany Comments 34 th CCFAC	Para. 180
Proposed Draft Recommended International Code of Practice for Radiation Processing of Food	1/2	24 th CAC FAO/IAEA Comments 34 th CCFAC	Para. 89
Proposed Draft Principles for Exposure Assessment of Contaminants and Toxins in Foods	1/2	24 th CAC AUL/FRA Comments 34 th CCFAC	Paras. 122 and 126
Discussion Paper on the Application of Risk Analysis Principles for Food Additives and Contaminants	-----	United States Comments 34 th CCFAC	Para. 29
Discussion Paper on the Relationship Between Codex Commodity Standards and the Codex General Standard for Food Additives, including Consideration of the Food Category System	-----	United States Comments 34 th CCFAC	Paras. 57 and 62
Discussion Paper on Processing Aids and Carriers	-----	New Zealand Comments 34 th CCFAC	Paras. 67 and 71
Schedule 1 of the Codex General Standard for Contaminants and Toxins in Foods	-----	Netherlands 34 th CCFAC	Para. 118
Methods of Analysis for Dioxins and Dioxin Like PCBs in Foods	-----	Comments 34 th CCFAC	Para. 176
Position Paper on Dioxins and Dioxin Like PCBs	-----	Netherlands Comments 34 th CCFAC	Para. 177
Position Paper on Chloropropanols	-----	United Kingdom Comments 34 th CCFAC	Para. 182
Priority List of Food Additives, Contaminants and Naturally Occurring Toxicants Proposed for Evaluation by JECFA	-----	Comments 34 th CCFAC	Para. 187 and Appendix XVI
Methods of Analysis for the Determination of Food Additives and Contaminants in Foods	-----	CCMAS	Para. 193

Discussion Paper on Deoxynivalenol	-----	Belgium 34 th CCFAC	Para. 197
Discussion Paper on Aflatoxins in Pistachos	-----	Iran/Sweden 34 th CCFAC	Para. 198
Discussion Paper on the Use of Active Chlorine	-----	Denmark 34 th CCFAC	Para. 204

* All references are to the report of the 33rd Session of the Codex Committee on Food Additives and Contaminants, ALINORM 01/12A.

** Accelerated Procedure.

**LIST OF PARTICIPANTS
LISTE DES PARTICIPANTS
LISTA DE PARTICIPANTES**

Chairman of the Session:
Président de la Session:
Presidente de la Reunión:

Mr. Edwin F.F. Hecker
Ministry of Agriculture, Nature
Management and Fisheries
P.O. Box 20401
2500 EK Den Haag
The Netherlands
Tel.: + 31.70.378.5686
Fax: + 31.70.378.6141
E-mail: E.F.F.Hecker@vvm.agro.nl

ARGENTINA

Ms. Maria Alejandra Vlek
Secretary of Embassy
Embassy of Argentina
Javastraat 20
2585 AN Den Haag
Tel:070 - 3654836
Fax:070 - 3924900
E-mail: argenitna@xs4all.nl

Mr. Ed Klim
Manager, Food Safety Policy
Agriculture Production Safety
Product Integrity, Animal and Plant Health, Dep.
Of Agriculture Fisheries and Forestry
G.P.O. Box 858
Canberra ACT 2601
Tel: +61.2.6272.5507
Fax:+61.2.6272.5697
E-mail: Ed.Klim@affa.gov.au

AUSTRALIA

Dr. Luba Tomaska
Program Manager Food Safety Standards
Australia New Zealand Food Authority
PO Box 7186
Canberra ACT 2601
Tel: + 61 2 6271 2259
Fax: + 61 2 6271 2278
E-mail: luba.tomaska@anzfa.gov.au

AUSTRIA

Dr. Aleksander Zilberszac
Federal Ministry of Social Security and
Generations
Radetzkystrase 2
1030 Wien
Tel:+43.1.711.00.4617
Fax:+43.1.711.00.4681
E-mail: alexander.zilberszac@bmsg.gv.at

Dr. Melanie O'Flynn
Manager Residues and Standards
Department of Agriculture, Fisheries & Forestry
G.P.O. Box 858
Canberra ACT 2601
Tel:+61.2.6272.4549
Fax:+61.2.6272.4023
E-mail: melanie.o'flynn@affa.gov.au

BELGIUM

Mrs. Lucrece Van Holder
Gezondheidsinspecteur-Eetwareninspectie
Esplanadegebouw 11e verd.Pachecobaan 19/5
1010 Brussels
Tel:+32.2.210.63.90
Fax:+32.2.210.48.16
E-mail: lucrece.vanholder@health.fgov.be

Ms. Christine Vinkx
 Health Inspector
 Food Inspection Service
 Rac Esplanade 11th Floor
 Pachecolaan 19/5
 1010 Brussel
 Tel: + 32 22 10 4837
 Fax: + 32 22 10 4816
 E-mail: Christine.vinkx@health.fgov.be

Mr. Ronald Verbruggen
 Consultant
 Sint-Hubertuslaan 4A
 B-3080 Tervuren
 Tel: +32.02.305.0436
 Fax: +32.02.767.0274
 E-mail: bioesco@pandora.be

BRAZIL

Luis Borda Silos
 Diplomat
 Embassy of Brazil
 Mauritskade 19
 HD The Haque
 Tel: +3170.302.3968
 Fax: +31 70.302.3950
 E-mail: lsilos@yahoo.com

Mrs. Fabiana Reis
 Manager on Food and Science Technology
 National Agency of Sanitary Surveillance
 Ministry of Health
 SEPN 515, Bloco B, Edifício Ômega
 Brasília-DF
 Tel: +55.61.448.1116
 Fax: +55.61.448.1080
 E-mail: fabiana.reis@anvisa.gov.br

Emilia Mitico Nishikawa Barbosa
 Section Chief, Laboratoria Regional de Apooio
 Animal-Compinas
 Ministry of Algriculture
 Rodovia Heitor Penteadó KM 3,5
 C.P. 5538, CEP 13.094-430-Campinas
 São Paulo
 Tel: +55.19.3252.0155
 Fax: +55.19.3252.4835
 E-mail: jrscsb@nutecnet.com.br

CANADA

Mr. John Salminen
 Head of Delegation; Chemical Health Hazard
 Assessment Division
 Bureau of Chemical Safety/Sir Frederick Banting
 Building 2201B1
 Tunney's Pasture
 K1A QL2 Ottawa, Ontario
 Tel: + 1 613 957 1700
 Fax: + 1 613 990 1543
 E-mail: john_salminen@hc-sc.gc.ca

Dr. Bruce Lauer
 A/Head Food Additives & Contaminants Section,
 Food Directorate, Health Protection Branch
 Sir Frederick Banting Building 2201B1
 Health Canada
 K1A OL2 Ottawa, Ontario
 Tel: + 1 613 957 1696
 Fax: + 1 613 990 1543
 E-mail: bruce_lauer@hc-sc.gc.ca

Mr. Pierre Nadeau
 Vice President
 National Dairy Council of Canada
 221, Laurier Avenue East
 K1N 6P1 Ottawa, Ontario
 Tel: 613.238.4116
 Fax: 613.238.6247
 E-mail: pmadeau@ndcc.ca

Gerald R. Nixon
 A/National Manager
 Food Safety Investigation Program
 Bureau of Food Safety and Consumer Protection
 Canadian Food Inspection Agency
 59 Camelot Drive, Room 3184 West
 Nepean, Ontario K1A 0Y9
 Tel: 413.225.2342. Ext.4671
 Fax: 413.228.6611
 E-mail: gnixon@em.agr.ca

CHINA

Dr. Junshi Chen
 Professor
 Institute of Nutrition and Food Hygiene
 Chinese Academy of Preventive Medicine
 29 Nan Wei Road
 Beijing 100050
 Tel: +86.10.6318.7585
 Fax: +86.10.6301.7825
 E-mail: jshchen@public.east.cn.net

Dr Yongning Wu
 Professor and head,
 Department of Chemical Contaminants
 Institute of Nutrition and Food Hygiene
 Chinese Academy of Preventive Medicine
 29 Nan Wei Road
 Beijing 100050
 Tel: +86.10.83.16.4557
 Fax: +86.10.8301.1875
 E-mail: wuyn@public.bta.net.cn

Ms. Zhao Danyu
 Assistant Researcher
 Institute of Food Safety Control and Inspection
 Ministry of Health
 No. 7 Pan Jia Yuan Nan Li
 Beijing
 Tel: +86-10-67768526
 Fax: +86-10-67711813
 E-mail: zhaodany@public.bta.net.cn

Mr. Jihao Shan
 Engineer
 Quality Control and Inspection Centre for
 Domestic Animal Products, M.O.A.
 Chaoyang District 20
 Beijing, 100026
 Tel: +86-10-64194713
 Fax: +86-10-64194681
 E-mail: shanjihao@sina.com

Mr. Danzhou Tang
 Officer
 Tianjin Entry
 Exit Inspection and Quarantine
 Bureau of P.R. China
 No. 33 YouYi Road Hexi Dist
 Tianjin 300201, P.R. China
 Tel: +0086.22.283.75.857
 Fax: +0086.22.28.134.238
 E-mail: tdzwh@public.;tpt.tj.cn

Mr. Ye Jing
 Shenzhen Entry
 Exit Inspection and Quarantine Bureau
 Assistant professor
 1404 Room, 1011 Qiang Road
 Shenzhebciaq
 Tel: +86.755.3773892
 Fax: +86.755.3377474
 E-mail: kingdeyj@163.net

CUBA

Mr. Fe de Solas Rodriguez
 Chief of Environmental Health Division
 Ministry of Health
 Vedado 23 y N
 Ciudad Habana
 Tel:+537.55.33.70
 Fax:+537.66.23.12
 E-mail: desolafe@hesp.sld.cu

CZECH REPUBLIC

Dr. Bohumil Turek
 Head of National Centre for Toxic Substances in
 Food
 National institute of Public Health
 Srobarova 48
 CZ 100 42 Prague 10
 Tel: +42.02.67.08.2317
 Fax:+42.02.67.08.2346
 E-mail: turek@bbs.szu.cz

Ing. Daniela Winklerova
 Head of National Reference Laboratory on Food
 Additives
 National Institute of Public Health
 Srobarova 48
 CZ 100 42 Prague 10
 Tel:+42.02.67.08.23.41
 Fax:+42.02.67.08.23.18
 E-mail: winklerova@szo.cz

Jana Bauerova
 Employee
 Czech Agricultural and Food Inspection
 Kvetna 15
 CZ 603 00 Brno
 Tel: +420.5.43.540.284 Fax: +420.5.43.540.210
 E-mail: bauerova@czpi.cz

DENMARK

Dr. Dorthe Licht
 Scientific Adviser
 Danish Veterinary and Food Administration
 Morkhoj Bygade 19
 DK 2860 Soborg
 Tel: +45.33.95.6000
 Fax: +45.33.95.6001
 E-mail: DLI@FDIR.DK

Bente Fabech
 Scientific Adviser
 Danish Veterinary and Food Administration
 Morkhoj Bygade 19
 DK 2860 Soborg
 Tel: +45.33.95.6195
 Fax: +45.33.95.6001
 E-mail: BFA@FDIR.DK

Dr. Torsten Berg
 Deputy Head of Division
 Danish Veterinary and Food Administration
 Morkhoj Bygade 19
 DK 2860 Soborg
 Tel: +45.33.956460 Fax: +45.33.956001
 E-mail: TB@FDIR.DK

Ms. Inge Meyland
 Senior Scientific Adviser
 Danish Veterinary and Food Administration
 Morkhoj Bygade 19
 DK 2860 Soborg
 Tel: +45.33.956.000
 Fax: +45.33.956001
 E-mail: ime@fdir.dk

Mr. Niels Kildemark
 Scientific Adviser
 Danish Veterinary and Food Administration
 Morkhoj Bygade 19
 Dk 2860 Soborg
 Tel:+45.33.95.60.00
 Fax: +45.33.95.6001
 E-mail: NKI@FDIR.DK

Mr. Claus Heggum
 Head of dep. Food standards & Risk management
 Danish Dairy Board
 Frederiks Alle 22
 8000 Aarhus C
 Tel:+45.87.31.20.00
 Fax:+45.87.31.20.01
 E-mail: ch@mejeri.dk

EGYPT

Dr. Manal Abdel M.Kader El-Sawi
 Head of Mycotoxin Department
 The Central Laboratory of Pesticides and Heavy
 Metals Residues in Food Ministry of Agriculture
 Nadi El Saied St. Doki 7 Giza
 Tel:+202.760.1395
 Fax:+202.7611216
 manalelsawi@hotmail.com

EQUATORIAL GUINEA

Domingo Olomo NVE
 Director General de Ganaderia Y Alimentacion
 Ministerio de Agricultura Canderia Desarrollo
 Rural
 MALABO
 Tel: +240(9-3937)
 Fax:+240(9-245)

Bonifacio Nculo Nguema
 Ingeniero Agronomo
 Ministerio de Agricultura Canderia Desarrollo
 Rural
 MALABO
 Tel: +240(9-3937)
 Fax:+240(9-245)

FINLAND

Ms. Liisa Rajakangas
 Senior Adviser
 Ministry of Trade and Industry
 P.O. Box 32
 00023 Govenement
 Tel: +358.9.1603730
 Fax:+358.9.1602670
 E-mail:liisa.rajakangas@ktm.vn.fi

Ms. Harriet Wallin
 Senior Food Control Officer
 National Food Agency
 P.O. Box 28
 FIN-00581 Helsinki
 Tel: +358.9.3931557
 Fax: +358.9.3931593
 E-mail: harriet.wallin@elintarvikevirasto.fi

Dr. Anja Hallikainen
 Senior Scientific Officer
 National Food Agency
 P.O. Box 28
 FIN-00581 Helsinki
 Tel: +358.9.3931540
 Fax: +358.9.3931590
 E-mail: anja.hallikainen@elintarvikevirasto.fi

Dr. Pirjo Liisa Penttila
 Senior Scientific Officer
 National Food Agency
 P.O.Box 28
 FIN-00581
 Tel: +358.9.3931542
 Fax: +358.9.3931590
 E-mail: pirjo-liisa.penttila@elintarvikevirasto.fi

Mr. Seppo Heiskanen
 Director
 Finnish Food and Drink Industries' Federation
 P.O.Box 115
 00241 Helsinki
 Tel: +358.9.1488.7230
 Fax: +358.9.1488.7201
 E-mail: seppo.heiskanen@etl.fi

Mr. Esko Niemi
 Head of Food Additive Section
 Finnish Customs Laboratory
 Hekniikantie 13
 02150 Espoo
 Tel: +358.9.614.3259
 Fax: +358.9.463.383
 E-mail: esko.niemi@tulli.fi

FRANCE

Mrs. Roseline Lecourt
 D.G.C.C.R.F./Teledoc 051
 Ministere de l'Economie des Finances et de
 l'Industrie
 Boulevard Vincent Auriol 59
 75703 Paris Cedex 13
 Tel:+31.01.44.97.34.70
 Fax: +33.01.44.97.3037
 E-mail: roseline.lecourt@dgccrf.finances.gouv.fr

Mr. Herve Reverbori
 Ministere de la Agriculture
 et de la Peche DGAL
 251 Rue de Vaugirard
 75015 Paris, Cedex 15
 Tel:+33.01.49.55.55.84
 Fax:+33.01.49.55.59.48
 E-mail:herve.reverbori@agriculture.gouv.fr

Mrs. Paule Escargueil
 Inspecteur Principal
 Ministere de l'Economie, des Finances et de
 l'Industrie
 Boulevard Vincent Auriol 59
 75703 Paris Cedex 13
 Tel:+33.01.44.97.32.05
 Fax :+33.01.44.97.30.43
 E-mail: paule.escargueil@dgccrf.finances.gouv.fr

Mr. Bernard Andre
 Inspecteur principal
 Ministere de l'Economie et des Finances,
 DGCCRF
 Boulevard Vincent Auriol 59
 75703 Paris Cedex 13
 Tel: +33.1.449.73201
 Fax:+33.1.449.72486
 E-mail: Bernard.andre@dgccrf.finances.gouv.fr

Mrs. Nelly Delfaut
 Chargee de Mission-A.L.T.A.
 Rue de Saint Petersburg 42
 75382 Paris Cedex 09
 FRANCE
 Tel:+33.1.49.70.72.72
 Fax: +33.1.42.80.63.62
 E-mail: trs@alta.asso.fr

Mrs. Christine Guittard
 Regulatory Affairs/S.Y.M.P.A.
 12, Rue de L'Arche
 92419 Courbevoie Cedex
 Tel: +33.01.46.91.83.73
 Fax:+33.01.46.91.88.58
 E-mail: christine.guittard@nutrasweet.com

Mrs. Nadine Josien
 Regulation Affairs Dept.
 Societe Roquette Freres
 62136 Lestram
 Tel: +33.1.21.63.3747
 Fax:+33.1.21.63.38.50
 E-mail: roquette.spi@wanadoo.fr

Mr. Herve Lafforque
 Manager of Chemical Risk Group
 PCSA-Groupe Danone
 Avenue Galilee 15
 92350 Le Plessis Robinson
 Tel: +33.1.41.07.84.82
 Fax:+31.1.41.07.84.98
 E-mail: hlafforgue@danone.com

Ms. Isabelle Auger
 Rhodia Food SAS
 rue de la Haie-Coq 40
 93306 Aubervilliers, Cedex
 Tel:+33.01.53.56.52.02
 Fax: +33.01.53.56.52.10
 E-mail: isabelle.auger@eu.rhodia.com

Ms. Juliette Meledie
 Assistante technique
 SYNPA
 rue de Latour Maubourg 41 bis
 75007 Paris
 Tel:+33.01.40.62.25.80
 Fax: +33.01.45.50.37.05
 synpa.j.meledie@wanadoo.fr

Dr. Jean Marc Fremy
 AFSSA
 10 Rue Piere Curie
 94704 Maisons-Alfort
 Tel:+33.01.49.77.27.51
 Fax:+33.01.49.77.26.95
 E-mail:j.fremy@affsa.fr

Mr. Jean Charles Leblanc
 INRA-INAP-G
 16 Rue Claude Bernard
 75005 Paris
 Tel:+33.01.44.08.72.79
 Fax:+33.01.44.08.72.76
 E-Mail: jleblanc@inapg.inra.fr

Ms. Marianne Parel
 Chargée de mission
 Ministère de l'Agriculture et de la Pêche
 251 rue de Vaugirand
 75015 Paris
 Tel: +33 01 49.55.4940
 E-mail: marianne-parel@agriculture.gouv.fr

Ms. Marie Thisse
 Ministère de l'Agriculture et de la Pêche
 DGAL
 251 Rue de Vaugirard
 75732 Paris, Cedex 15
 Tel:+33.01.49.55.5007
 Fax:+33.01.49.55.59.48
 E-mail:marie.thisse@agriculture.gouv.fr

GERMANY

Mr. Hermann Brei
 Regierungsdirektor
 Bundesministerium für Verbraucherschutz,
 Ernährung und Landwirtschaft
 D-53107 Bonn
 Tel:+49.228.5294655
 Fax:+49.228.941.4842
 E-mail: brei@bmg.bund.de

Mrs. Bettina Muermann
 Manager
 Bund für Lebensmittelrecht und
 Lebensmittelkunde
 Godesberger Allee 142-148
 D-53175 Bonn
 Tel:+49.228.819.93.37
 Fax:+49.228.375.069
 E-mail: bmuermann@bll-online.de

Hanns-Erwin Muermann
 Managing Director
 Verband der Deutschen Essenzenindustrie
 VDDEI
 Meckenheimer Allee 87
 D-53115 Bonn
 Tel: +49.228.653711
 Fax:+49.228.637940
 E-mail: vddei-vdrh@t-online.de

Dr. Michael Packert
 Advisor
 Südzucker AG Mannheim/Ochsenfurt
 Forchheimer Strasse 2
 D-90425 Nuremberg
 Tel: +49.911.9344465
 Fax:+49.911.9344560
 E-mail: mpackert@schoeller.de

Mrs. Anke Sentko
 Consultant International Regulatory Affairs
 Strasslerweg 13
 D 77830 Buehlertal
 Tel: +49.7223.7768
 Fax: +49.7223.74528
 E-mail: sentko@aol.com

Dr. Annette Rexroth
 Bundesministerium für Verbraucherschutz,
 Ernährung und Landwirtschaft
 Rochusstrasse 1
 D-53123 Bonn
 Tel:+49.228.529.4197
 Fax:+49.228.529.3564
 E-mail: annette.rexroth@bml.bund.de

Dr. Heino Rosner
 Bundesministerium für Verbraucherschutz,
 Ernährung und Landwirtschaft
 Rochusstrasse 1
 D-53123 Bonn
 GERMANY
 Tel:+49.228.941.41.52 Fax:+49.228.941.49.43
 E-mail: rosner@bmg.bund.de

Dr. Günter Bruche
 Staatliches Medizinal-,Lebensmittel-und
 Veterinaruntersuchungsamt Sudhessen
 Hasengartenstrase 24
 65189 Wiesbaden
 Tel:+49.611.760.80
 Fax: +49.890.845./8173.115
 E-mail: g.bruche@uaw.hessen.de

Dr. Bernd Sumfleth
 SRA Director
 Coca Cola GmbH
 Max-Keith-Strasse 66
 D-45136 Essen
 Tel:+49.201.821.15.36
 Fax:+49.201.821.17.73
 E-mail: bsumfleth@eur.co.com

Dr. Arno Dopychai
 Verband Geschäftsführer Deutscher
 Mineralbrunnen
 Kennedyallee 28
 53175 Bonn
 Tel:+49.228.95.9900
 Fax:+49.228.95.990.23

HUNGARY

Dr. Judit Sohar
 Head of department of food Additives and
 Contaminants
 National Institute of Food Hygiene and Nutrition
 Fodor Jozsef National Centre of Public Health
 P.O.Box 52
 1476 Budapest
 Tel: +36.1.215.52.93
 Fax: +36.1.215.1545
 E-mail: h13114soh@ella.hu

Dr. K. Szerdahelyi
 Senior-Officer
 Ministry of Agriculture and Regional
 Development
 Kossuth l. te'r 11
 P.O. Box 1055
 Tel:+36.1.301.4110
 Fax: +36.1.301.4808
 E-mail: tanya.szerdahelyi@fvm.hu

INDIA

Ms. Vibha Puri Das
 Joint Secretary Goverment of India
 Department of Food Processing insdustries
 Panchsheel Bhawan, August Kranti Marg
 New Delhi, 110049
 Tel: +011.64.92476
 Fax: +011.6493228
 E-mail: vibhapuri@nic.in

INDONESIA

Dr. Sumpeno Putro
 Agriculture Counsellor
 Indonesian Mission to EC
 Boulevard de La Woluwe 38
 Brussels-1200
 Tel:+32.2.7790915
 Fax:+32.2.7728190
 E-mail: sumpeno@mailcity.com

IRAN

Mr. Hassan Yazdanpahah
 Senior advisor of FDCL,
 Ministry of Health and Medical Education
 Toxicology Dept., Shaheed Beheshhti school of
 Pharmacy
 P.O. Box 14155 - 6153
 Tehran, Islamic Republic of Iran
 Tel: +98217541276
 Fax: +98217541276
 E-mail: hsyazdan@tco.ac.ir

IRELAND

Dr. Wayne Anderson
 Chief Specialist: Food Sciende
 Food Safety Authority of Ireland
 Abby Court, Lower Abbey Street 1
 Dublin
 Tel:+35.31.817.1300
 Fax:+35.31.817.1301
 E-mail:wanderson@fsai.ie

Mr. J. Quigley
 Senior Chemist
 State Labratory
 Abbotstown
 Dublin 15
 Tel: 353.1.802.5800
 Fax:353.1.821.7320
 E-mail: Jim.Quigley@satelab.ie

ISRAEL

Dr. Anna Shapiro
 Regulatory Officer
 Department Food Control Administration,
 Ministry of Health
 Haarbah Street 12
 64738 Tel-Aviv
 Tel:+972.3.568.4605
 Fax:+972.3.568.4603
 E-mail: fcsanna@matat.health.gov.il

ITALY

Mr. Giuseppe Porcelli
 Dirigente Chimico
 Ministero Sanita - DANSVP Ufficio XIII
 Piazzale Del l' Industria 20
 0144 Rome
 Tel:+39.06.5994.3238
 Fax:+39.06.5294.3657
 E-mail: dav.u13@sanita.it

Dr. ssa Brunella Lo Turco
 Codex Contact Point
 Ministry of Agriculture
 Via XX Settembre 20
 Rome
 Tel:+39.06.4665.6509
 Fax:+39.06.4880273
 E-mail: blturco@tiscalinet.it

Dr. Paolo Stacchini
 Researcher 1st.sup.sanita
 Viale Regina Elena 299
 Rome
 Tel: +39.06.49902533
 Fax:+39.06.49387101
 E-mail: pstacchi@iss.it

Dr. S.S.A. Catherine Leclercq
 Researcher
 Inran Via Ardeatina, S46
 00178 Rome
 Tel: +00.39.06.5032412
 Fax: +00.39.06.5031592
 E-mail: leclercq@inn.ingnm.it

Dr. Fabrizio Filippini
 Funzionario Federchitica
 Assochimica
 Via G. Da Procida, no11
 20149 Milano
 Tel: +39.02.345.65354
 Fax: +39.02.345.65349
 E-mail: f.filippini@federchinice.it

JAPAN

Dr. Mitsuhiro Ushio
 Director for International Food Safety Planning
 Ministry of Health, Labour and Welfare,
 International Food Safety Planning,
 Pharmaceutical and Medical Bureau
 Kasmumigaseki 1-2-2
 Chiyoda-Ku, Tokyo
 Tel: +81 3.3595.2326
 Fax:+81 3.3503.7965
 E-mail: ushio.mitsuhiro@mhlw.go.jp

Mr. Kenji Asakura
 Deputy Director
 Crop Production Division
 Ministry of Agriculture, Forestry and Fisheries
 Kasmumigaseki 1-2-1
 Chiyoda-Ku, Tokyo
 Tel:+81.3.3591.4985
 Fax:+81.3.3502.0869
 E-mail: kenji_asakura@nm.maff.go.jp

Dr. Fujio Kayama
 Professor Jichi Medical School
 3311-157c Yakashiji
 Tochogi, 329-0498
 Tel: +81.285.58.7335
 Fax:+81 .285.44.8465
 E-mail: kayama@jichi.ac.jp

Mr. Hiroyuki Okamura
 Technical Advisor
 Japan Food Hygiene Association
 Jingumai 2-6-1
 150 Shibuya-ku, Tokyo
 Tel:+81.3.3403.2114
 Fax: +81.3.3403.2734
 E-mail: Hiroyuki_Okamura@t-hasegawa.co.jp

Dr. Takeo Inoue
 Technical Advisor
 Japan Food Hygiene Association
 Jinguumae 2-6-1
 Shibuya-ku, 150 Tokyo
 Tel:+81.3.3403.2114
 Fax: +81.3.3403.2734
 E-mail: tinoue@saneigenffi.co.jp

Dr. Kenji Ishii
 Technical Advisor
 Japan Food Hygiene Association
 Jinguumae 2-6-1
 Shibuya-Ku 150, Tokyo
 Tel: +81.3.34032114
 Fax: +81.3.34032134
 E-mail: k-ishii@jafa.gr.jp

Mr. Yasuhisa Nakamura
 Deputy Director
 Standards Division, Department of Food
 Sanitation Pharmaceutical and Medical Bureau
 Ministry of Health, Labour and Welfare
 Kasumigaseki 1-2-2
 100-8916 Chiyoda
 Tel: +81.3. 3595.2341
 Fax: +81.3.3501.4868
 E-mail: nakamura-yasuhisa@mhlw.go.jp

Mr. Kenji Urakami
 Standards Division, Department of Food
 Sanitation, Pharmaceutical and Medical Bureau
 Ministry of Health, Labour and Welfare
 Kasumigaseki 1-2-2
 Chiyoda-Ku, 100-8916, Tokyo
 Tel: +81 3.3595.2341
 Fax:+81 3.3501.4868
 E-mail: uragami-kenji@mhlw.go.jp

Dr. Hajimu Ishiwata
 Section Chief
 Division of Food Additives, 1st Section
 National Institute of Health Sciences
 1-18-1, Kamiyoga
 Setagaya-Ku, Tokyo, 158-8501
 Tel: +81 3.3700.9403
 Fax:+81 3.3700.9403
 E-mail: ishiwata@nihs.go.jp

Mr. Kazuo Yuji
 Deputy Director
 Standards and Labeling Division,
 General Food Policy Bureau
 Kasumigaseki 1-2-1
 Chiyoda-Ku, Tokyo
 Tel:+81.3.5512.1571
 Fax:+81.3.3501-0580
 E-mail: kazuo_yuji@nm.maff.go.jp

Dr. Yukiko Yamada
 Associate Director for Research
 National Food Research Institute
 Ministry of Agriculture, Forestry and Fisheries
 Kannondai 2-1-2
 3058642 Tsukuba
 Tel: +81.298.388017
 Fax: +81.298.38.8005
 E-mail: yamadayk@nfri.affrc.go.jp

Mr. Norimichi Kadoya
 Director
 Quality Evaluation office, Food Agency
 Ministry of Agriculture, Forestry and Fisheries
 Department
 Kasumigaseki 1-2-1
 Chiyoda-Ku, Tokyo
 Tel: +81.3.3501.3796
 E-mail: norimichi-kadoya@syokuryo.maff.go.jp

Mr. Hideki Hirabayashi
 Section Chief
 Soil Pollution Control in Agricultural Land, Soil
 Environment Management Div., Water
 Environment Management Bureau,
 Ministry of the Environment
 Kasumigaseki 1-2-2
 Chiyoda-Ku, Tokyo
 Tel: +81.3.5251.8322
 Fax: +81.3.3523.1438
 E-mail: hideki_harabayashi@env.go.jp

Dr. Tsutomu Harada
 Technical Advisor
 Japan Food Hygiene Association
 Jinguumae 2-6-1
 Shibuya-ku, 150, Tokyo
 Tel: +81.3.3403.2114
 Fax: +81.3.3403.2734
 E-mail: tsutomu-harada@ajinomoto.com

KOREA, REPUBLIC OF

Dr. Ki-Sung Kwon
 Senior Researcher
 Korea Food and Drug Administration
 Department of Food Evaluation
 5 Nokbun-don,
 Eunpyong-Ku, Seoul 122-740
 Tel:+82.2.380.1670
 Fax: +82.2.382.4892
 E-mail: kisungk@kfda.go.kr

Dr. Hae-Jung Yoon
Senior researcher
Department of Food Additive Evaluation
Korea Food and Drug Administration
5 Nokbun-don,
Eunpyung-ku, Seoul 122-140
Tel: +82.2.380.1687
Fax +82.2.382.4892
E-mail: hjyoon@kfda.go.kr

Dr. Yang-Hee Choe
Senior Researcher
Korea Health Industry Development Institute
Nolvangjin-Dong 57-1
Dongjak-ku Seoul 156-151
Tel:+82.2.2194.7337
Fax:+82.2.194.1449
E-mail: choyh@khidi.or.kr

Sun-Kyong Yoon
Researcher, Food Sanitation Council
Korea Food and Drug Administration
5 Nokbun-Dong
Eunpyung-ku, Seoul, 122-704
Tel:+82.2.380.1559
Fax: +82.2.383.8321
E-mail: codexkorea@kfda.go.kr

Hwan-Goo Kang
Researcher
National Veterinary Research and
Quarantine Service
480 Anyng 6
Dong Anyang City 430-016
Tel: +82.31.469.1982
Fax: +82.31.469.1899
E-mail: kangh@nvrqs.go.kr

Dr. Jin-Hwan Hong
Senior Researcher Department of Food Evaluation
Korea Food and Drug Administration
Nokbun-Dong 5, Eunpyung-ku, Seoul 122-704
Tel:+82.2.380.1559
Fax: +82.2.383.8321
E-mail: hongjinh@kfda.go.kr

MALAYSIA

Ms. Shamsinar Abdul Talib
Principal Assistant Director
Ministry of Health Malaysia
4th Floor BlockE
Officer Complex
Jalan Dungun Bukit Damansara
50490 Kuala Lumpur
Tel: + 603.255 943
Fax: + 603.253 7804
E-mail: sat@dph.gov.my

Mr. M. Jaaffar Ahmad
Regional Manager
MPOB
Ministry of Primary Industries
Brickendonbury, Hertford
Hertfordshire SG13 8NL,
Tel: +44.1992.554.347
Fax: +44.1992.500.564
E-mail: mpob@mpob.powernet.co.uk

MEXICO

Ms. Inés Rodríguez Reyna
Quality Assurance Director
Norte 1 s/n
Tepeji del Rio Hidalgo 42850
Tel. + 52 773 10235
Fax. + 52 773 10240
E-mail: irodriguez@iba-group.com

MOROCCO

Ms. Jemaa Bardach
Ingenieur d'Etat en Agro Industrie –
Ministere de l'Agriculture, du Developpement
Rural et des Eaux et Forets - DPVCTRF
Station DBAGH
Avenue Hanan II
BP 4495
Rabat
Tel: +212 037 298150
Fax:+212 037 298150
E-mail: bstc@dpvetrf.gov.ma

Mr. Omar El Guermaz
 Chef de la Division Technique
 Laboratoire Officiel
 Ministère de l'Agriculture du Developpement Rural
 et des Eaux et Forets
 25, rue Nichakra Rahat Casceblanca
 Tel. + 212 22 30 2196
 Fax. + 212 22 30 1972
 E-mail: loarc@casanet.net.ma

Mr. Abdellah El Yacoubi
 Chef de Service des Normes et Standards au
 Ministère de l'Environnement
 36, Avenue Al Abtal
 Agdal
 Rabat
 Tel. +212.3768.1500

Mr. Najib Layachi
 Chef du Departement des produits transformes au
 sein de l'Etablissement Autonome de Controle et
 de Coordination des Exportations
 Rue Med Smiha 72
 Casablanca
 Tel: +212.2244.25.50
 Fax:+212.2230.5168
 E-mail: layachi@eacce.org.ma

Mr. Brahim Karfal
 Chef du Bureau des Etudes Législatives
 Division Vétérinaire de l'Hygiène Alimentaire
 Direction de l'élevage
 Ministère de l'Agriculture, du Développement
 Rural et des Eaux et Forêts
 Tel: + 212 377 68 477
 Fax: + 212 377 64 404
 E-mail: brahimkf@hotmail.com

THE NETHERLANDS

Mr. Joop W. Dornseiffen
 Senior Policy Officer
 Ministry of Health, Welfare and Sport,
 Health Policy Department, section Nutrition and
 Veterinary Policy
 P.O. Box 20350
 2500 EJ Den Haag
 Tel: +31.70.3406961
 Fax:+31.70.3405554
 E-mail: jw.dornseiffen@minvws.nl

Mr. Pieter van Doorninck
 Public health Officer
 Inspectorate for Health Protection
 P.O. Box 16108
 2500 BC Den Haag
 NETHERLANDS
 Tel: +31.70.340.5070
 Fax:+31.70.340.5435
 E-mail: piet.van.doorninck@kvw.nl

Dr. G. Kleter
 Senior Veterinary Public Health Inspector
 P.O. Box 16108
 2500 BC Den Haag
 NETHERLANDS
 Tel: +31.70.340.6933
 Fax:+31.70.340.5435
 E-mail: gijs.kleter@kvw.nl

Dr. David G. Kloet
 Food Safety Advisor
 RIKILT
 P.O. Box 230
 6700 AE Wageningen
 Tel. + 31 317 47 55 62
 Fax. + 31 317 41 77 17
 E-mail: d.kloet@rikilt.wag-ur.nl

Mr. Jaap D. Kluijfhooft
 Regulatory Affairs Manager
 DSM Food Specialities
 P.O. Box 1
 2600 MA Delft
 Tel. + 31 15 279 3185
 Fax. + 31 15 279 3614
 E-mail: jaap.kluijfhooft@dsm.com

Mr. Gerrit M. Koornneef
 Food Legislation Officer
 General Commodity Board for Arable Products
 P.O. Box 29739
 2502 LS Den Haag
 Tel: +31.70.3708323
 Fax:+31.70.370.8444
 E-mail: g.m.koornneef@hpa.agro.nl

Mrs. Joyce M de Stoppelaar
 Policy Officer
 Ministry of Health, Welfare and Sport,
 Health Policy Department
 P.O. Box 20350
 2500 EJ Den Haag
 Tel:+31.70.340.6875
 Fax:+31.70.340.5554
 E-mail: jm.d.stoppelaar@minvws.nl

Ms. Nathalie Scheidegger
 Senior Policy Officer, Food Additives &
 Contaminants
 Ministry of Agriculture, Nature Management and
 Fisheries
 P.O. Box 20401
 2500 EK Den Haag
 Tel:+31.70.3784479
 Fax. +31.70.3786141
 E-mail: n.m.i.scheidegger@vvm.agro.nl

NEW ZEALAND

Mr. John van den Beuken
 Advisor Food Standards
 Food Group
 Public Health Directorate
 Ministry of Health
 133 Molesworth Street
 PO Box 5013
 Wellington
 Tel: + 04 64.4.4962260
 Fax: +04 64.4.4962340
 E-mail: John_van_den_Beuken@moh.govt.nz

NORWAY

Ms. Kirstin Faerden
 Head of Unit, Food Chemistry and Toxicology
 Section
 Norwegian Food Control Authority
 PO Box 8187 Dep
 N-0034 Oslo
 Tel: +47.222.46761
 Fax:+47.222.466.99
 E-mail: kirstin.ferden@snt.no

Mr. Anders Tharaldsen
 Scientific Advisor
 Norwegian Food Control Authority
 P.O. Box 8187 DEP
 W-0034 Oslo
 Tel:+47.222.46778
 Fax:+47.222.46699
 E-mail: ath@snt.no

Mr. Arne Vidnes
 Adviser, Food Hygiene & Drinking Water Section
 Norwegian Food Control Authority
 P.O.Box 8187 Dep
 N-0034 Oslo
 Tel:+47.22.24.67.59
 Fax:+47.22.24.66.99
 E-mail: arne.vidnes@snt.no

Ms. Marie L. Wiborg
 Senior Executive Officer, Food Chemistry and
 Toxicology Section
 P.O.Box 8187 Dep.
 N-0034 Oslo
 Tel:+47.22.24.66.50
 Fax:+47.22.44.66.99
 E-mail: mlw@snt.no

PERU

Mr. Guy Carvajal
 Scientific Adviser Ministry of Health
 Las Amapolas 350 Lince
 Lima
 Tel. +511 4210258
 Fax. +511 4406797
 E-mail: gcarvaja@digesa.sld.pe

Mr. Miguel Albrecht
 Asesor Ciencias
 Ministerio de Pesqueria
 Carretera Ventaylla
 Tel. + 577 3130
 Fax. + 577 31 30
 E-mail: miguel-albrecht@usa.net

PHILIPPINES

Ms. Adelisa Cifra Ramos
 Deputy Director
 Bureau of Food and Drugs
 Civic Road, Filinvest Corporate City
 Alabang Muntinlupa City
 Tel: +63.2.711.6120
 Fax:+63.2.807.0751
 E-mail: bfad@mc.pworld.net.ph

Dr. Harris J. Bixler
 CEO
 Ingredients Solutions Inc.
 PO Box 252, 33 MT Ephram Rd.
 Searsport, ME 04974 USA
 Tel. 207 548 2636
 Fax. 207 548 2921
 E-mail. e.c.bixler@isinc.to

Dr. Sonia Y. de Leon
 President
 Foundation for the Advancement of Food Science
 and Technology
 Mother Ignacia Avenue 99
 1101 Quezon City
 Tel:+63.2.411.5743
 Fax:+63.2.411.5745
 E-mail: sydeleon@i-manila.com.ph

Dr. Alicia O. Lustre
 Director Food Development Center
 National Food Authority Department of
 Agriculture
 FTI Complex
 Taguig, Metro Manila
 Tel: +63.2.838.47.15
 Fax: +63.2.838.46.92
 E-mail: lustre@pacific.net.ph

POLAND

Prof. Dr. Kazimierz Karlowski
 Head Department of Food Research
 National Institute of Hygiene
 Department of Food and Consumer Product
 Research
 Chocimska 24
 00-791 Warsaw
 Tel: +48.22.849.74.45
 Fax : +48.22.849.3513

Prof. Dr. Barbara Szteke
 Head. Department of Food Analysis
 Institute of Agricultural and Food Biotechnology
 Rakowiecka 36
 02-532 Warsaw
 Tel: +48.22.606.3837
 Fax:+48.22.849.0428
 E-mail: szteke@ibprs.pl

Ms. Magdalena Bonecka
 Specialist
 Agricultural and Food Quality Inspection
 Zurawia 32/34
 00-950 Warsaw
 Tel: + 48.22.625.20.28
 Fax: +48.22.621.48.58
 E-mail: normy@cis.gov.pl

PORTUGAL

Mr. Manuel Baretto Dias
 Laboratory Director
 Ministry of Agriculture, DGFCQA
 Av. Conde Valbom 98
 Lisboa
 Tel:+351.217 983 701
 Fax:+351.21.798.3834
 E-mail: dgfcqa.lcqa@mail.telepac.pt

SENEGAL

Mr. Ibrahima Gningue
 Chef de Laboratoire du Commerce.
 Ministere du Commerce
 Direction du Commerce Inferieur
 BP 2050 Dakar
 Tel:+828.09.78
 Email:Dircomin@sentoo.sn

SINGAPORE

Dr. Bosco C. Bloodworth
 Head, Food Laboratory
 Institute of Science & Forensic Medicine,
 Ministry of Health
 Outram Road 11
 169078 Singapore
 Tel:+65.229.0792
 Fax:+65.229.0749
 E-mail: bosco_chen_bloodworth@mgh.gov.sg

SLOVAK REPUBLIC

Dr. Iveta Truskova
 Head of Department of Hygiene Nutrition
 Ministry of Health of the Slovak Republic
 Limbova 2
 837 53 Bratislava
 Tel: +421 7 443 72 287
 Fax: +421 7.443 72 641
 E-mail: truskova@szusr.bts.sk

SOUTH AFRICA

Ms. Maryke Herbst
 Medical Natural Scientist
 Directorate Food Control , Department of Health
 Private Bag X828
 0001 Pretoria
 SOUTH AFRICA
 Tel: +27.12.312.0164
 Fax: +27.12.326.4374
 E-mail: herbsm@health.gov.za

SPAIN

Ms. Amparo Carbajo Sanchez
 Jefe de Servicio de Normativa Tecnica
 Ministerio de Sanidad y Consumo
 P° del Prado 18-20
 28071 Madrid
 Tel. + 34 91 59 619 77
 E-mail: acarabajos@msc.es
 Mr. Jesus Campos Amado
 Jefe de Area de Coordinacion Comunitaria

Sub. Gral. De Planificación Alimentaria
 Ministerio de Agricultura, Pesca y Alimentación
 P° Infanta Isabel I
 28071 Madrid
 Tel. + 34 91 347 5314
 Fax. + 34 91 347 5728
 E-mail: jcamposa@mapya.es

Ms. Isabel Carcia Fajardo
 Tecnico Superior de la Subdireccion General de
 Seguridad Alimentaria
 Ministerio de Sanidad y Consumo
 P° del Prado 18-20
 28071 Madrid
 Tel. + 34 91 596 1999
 Fax. + 34 91 596 4487
 E-mail: igarciaf@msc.es

SUDAN

Prof. Suad Hassan Satti
 Director and Food Safety Co-ordinator,
 National Chemical Laboratories, Federal Ministry
 of Health
 P.O. Box 287
 Khartoum
 Tel:+249.11.772 991
 Fax: +249.11.772.991
 E-mail: satti10@hotmail.com

SWEDEN

Dr. Cajsa Elfverson
 Senior Administrative Officer
 Ministry of Agriculture, Food and Fisheries
 SE 103 33
 Stockholm
 Tel. + 46 8 405 4083
 Fax. + 46 8 206 496
 E-mail: cajsa.elfverson@agriculture.ministry.se

Mr. Östen Andersson
 Principal administrative Officer
 National Food Administration
 P.O. Box 622
 SE-751 26 Uppsala
 Tel. + 46 18 1755 00
 Fax. +46 18 1058 48
 E-mail: osan@slv.se

Dr. Carmina Teisanu
 Senior Administrative Officer
 National Food Administration
 P.O. Box 622
 SE-175 26 Uppsala
 E-mail: cate@slv.se

Dr. Monica Olsen
 Senior Biologist
 National Food Administration
 Box 622
 SE 751 26 Uppsala
 Tel:+46.18.175598
 Fax:+46.18.105.848
 E-mail: mool@slv.se

Mrs. Kierstin Petersson Grawe
 Senior Toxicologist
 Toxicology Division National Food
 Administration
 P.O. Box 622
 SE 75126 Uppsala
 Tel:+46.18.175500
 Fax:+46.18.105848
 E-mail: kipe@slv.se

SWITZERLAND

Mrs. Awilo Ochieng Pernet
 Codex Alimentarius, International Standards Unit
 Swiss Federal Office of Public Health
 CH-3003 Bern
 Tel: +41.31.322.0041
 Fax: +41.31.322.9574
 E-mail: awilo.ochieng@bag.admin.ch

Dr. Martin Brugger
 Head of Section Approval
 Swiss Federal Office of Public Health
 CH-3003 Bern
 Tel: +41.31.322.95.70
 Fax: +41.31.322.95.74
 E-mail: martin.bruegger@bag.admin.ch

Dr. Carolyn Meduski
 Nestec S.A.
 Avenue Nestlé 55
 CH-1800 Vevey
 Tel: +41.21.924.3982
 Fax:+41.21.924.4547
 E-mail: carolyn-judith.meduski@nestle.com

Dr. Hervé Nordmann
En Crochet
CH-1143 Apples
Tel: +41.21.800 3763
Fax:+41.21.800 4087
E-mail: herve.nordmann@asg.ajinomoto.com

Dr. Hank Ragetli
Givaudan AG
Ueberlandstrasse 138
8600 Dubendorf
Tel:+41.1.824.25.92 Fax:+41.1.824.29.20
E-mail: hank.ragetli@qivaudan.com

Dr. Otto Raunhardt
Federation des Industries Alimentaires Suisses
Elfenstrasse 19
Tel. + 41 61 688 7533
Fax. + 41 61 688 1675
E-mail: otto.ranhardt@bluewin.ch

Dr. Walter Steiner
Swiss Quality testing Services
Postfach 252 , Dietikon 1
CH-8953
Tel. + 41 1 277 3180
Fax. + 41 11 277 3170
E-mail: walter.steiner@sqts.ch

Dr. Jürg Zarn
Toxicology Unit, Food Science Divison
Swiss Federal Office of Public Health
Winterthurerstrasse 260
Ch-8057 Zürich
Tel:+41.1.635.87.77
Fax:+41.1.635.89.40
E-mail: juerg.zarn@bag.admin.ch

THAILAND

Dr. Songsak Srianjata
Director
Mahidol University, Institute of Nutrition
Salaya, Putthamonthon
Nakhonpathom 73170
Tel. + 662 44 19740
Fax. + 662 44 19344
E-mail: rassn@mahidol.ac.th

Mrs. Pearmporn Boonswang
Standards Officer
Thai Industrial Standards Institute,
Ministry of Industry
Rama VI Road
10400 Bangkok
Tel:+66.2.202.3442
Fax: +66.2.248.7987
E-mail: permporn@tisi.go.th

Mr. Wichien Chantayasakorn
Thai Frozen Food Association
ITF building
Silomroad, 13th Floor
Bangkok
Tel: +66.2.235 5622
Fax: +66.2.235 5625

Dr. Chanin Charoenpong
Expert in Food Standards
Food and Drug Administration
Ministry of Public Health
Nonthaburi 11000
Tel: + 66 2 590 7030
Fax: + 66 2 591 8460
E-mail: chanin@fda.moph.go.th

Mrs. Voranuch Kitsukchit
Standards Officer
Thai Industrial Standards Institute, Ministry of
Industry
Rama VI Road
10400 Bangkok
Tel: + 66 2 202 3348
Fax: + 66 2 248 7987
E-mail: voranuch@tisi.go.th

Ms. Soontharee Pruengkarn
Scientist 8, Biological Science Division,
Department of Science Service
Rama VI Road
Phaya-Thai, Racha-Tawi
10400 Bangkok
Tel: + 66 2 248 0116
Fax: + 66 2 245 8993
E-mail: sthree@hotmail.com

Mrs. Laddawan Rojanapantip
Medical Scientist 8
Food Division Department of Medical Sciences,
Ministry of Public Health
Nonthaburi
Tel: + 66 2 589 9852 ext. 9578
Fax: + 66 2 951 1023
E-mail: laddawanl@dmsc.moph.go.th

Ms. Saisanorm Anekpalin
 Technical Manager of Thai Broiler Processing
 Exporters Association
 313 CP Tower
 Silom Road
 10500 Bangkok
 Tel: + 66 2 638 2199
 Fax: + 66 2 638 2536
 E-mail: saisnom@gfi.co.th

Mrs. Pranee Srisomboon
 General Manager
 Thai Food Processors Association
 170/22
 9th Floor Ocean Tower Building,
 New Ratchadapisk Road
 Klongtoey
 10110 Bangkok
 Tel: + 66 2 261 2684
 Fax: + 66 2 261 2996
 E-mail: thaifood@thaifood.org

Ms. Charuayporn Tantipitpong
 President
 Thai Food Processors Association
 170/22
 9th Floor Ocean Tower I Building
 New Ratchadapisk Road
 10110 Bangkok
 Tel: + 66.2.261.2684
 Fax:+ 66.2.261.2996
 E-mail: thaifood@thaifood.org

TURKEY

Ms. Petek Ataman
 Director of Food Codex Division
 Ministry of Agriculture and Rural Affairs
 Akay Cad, 3
 Bakanliklar, Ankara
 TURKEY
 Tel: + 90.312.417.4176 Ext. 3122
 Fax: + 90.312.418.6523
 E-mail: PetekA@kkgm.gov.tr

Ms. Canan Inanc
 Expert Aegean Exporters Union
 1375 sok. Nr. 25/3
 35210 Alsancak, Izmir
 Tel: + 90.232.463.69.50
 Fax: + 90.232.463.30.41
 E-mail: cinanc@egebirlik.org.tr

Mr. Erdinc Kapkac
 Vice Chairman
 Aegean Dried Fruit Exporters Union
 Ataturk cad Nr. 150/2
 35210 Alsancak , Izmir
 Tel: + 90.232.489.22.83
 Fax: + 90.232.483.6330
 E-mail: pagmat@pagmat.com

UNITED ARAB EMIRATES

Mr. Aljenaibi Juma Hamad Juma
 Head of Public Health Section
 Observer
 Abudhabi
 Directorate of Medical services
 United Arab Emirates
 Tel: 0099.71504427645/7126427122
 Fax: 0099.712.444.3595/9414

UNITED KINGDOM

Dr. David Watson
 Head of Branch 4
 Foods Standards Agency
 P.O.Box 31037
 Room 212, Ergon House
 Horseferry Road
 SW1P 3WG, London
 Tel: +44 207 238.6250
 Fax: +44.207.238.6124
 E-mail: david.watson@foodstandards.gsi.gov.uk

Mr. Andy Crimes
 Regulatory Affairs Manager-Contaminants
 Unilever Research Colworth
 Colworth House, Sharnbrook
 MK44 1LQ Bedford
 Tel: +44.1234.22 2328
 Fax:+44.1234.22 2539
 E-mail: andy.crimes@unilever.com

Dr. Lucy Foster
 Technical Expert
 Food Standards Agency
 P.O. Box 31037
 Room 228, Ergon House
 Horseferry Road
 SW1P 3WG, London
 Tel: +44.207.238.6229
 Fax: +44.207.238.6263
 E-mail: lucy.foster@foodstandards.gsi.ov.uk

Mrs. J. Hardinge
Regulatory Affairs Manager
Quest International
43 Mountbatten Way
Brabourne Lees
Ashford Kent
Tel: +44.1233.64 4062
Fax:+44.1233.644 484
E-mail: J.hardinge@questint.com

Dr. Nigel Harrison
Head, Environmental Contaminants in Food
Food Standards Agency
P.O. Box 31037
Room 234, Ergon House
SW1P 3WG, 17 Smith Square, London
Tel: +44.207 2238 6235
Fax: +44.207 2238.5331
E-mail: nigel.harrison@foodstandards.gsi.gov.uk

Dr. Wendy Matthews
Head of Mycotoxins and Process Contaminants
Food Standards Agency
PO Box 31037
Ergon House/Horseferry Road
SW1P 3WG, 17 Smith Square, London
Tel: +44.207.238.6198
Fax:+44.207.238.5331
E-mail:
wendy.matthews@foodstandards.gsi.gov.uk

Mr. Keith Millar
Food Standards Agency
P.O. Box 31037
Room 227
Ergon House
SW1P 3WG London
Tel: +44.207 238 6229
Fax: +44.207.238.6263
E-mail: keith.millar@foodstandards.gsi.gov.uk

Prof. Richard Moody
Head of Department
The Manchester Metropolitan University
Hollings Faculty
Old Hall lane
Manchester
Tel: +44.0161.247.2717
Fax:+44.0161.247.6334
E-mail: r.moody@mmu.ac.uk

Dr. Brian Whitehouse
Consultant
6 Church Bank, Richmond Road
WA14 3NW Bowdon, Cheshire
Tel: +44.161.928.6681
Fax:+44.161.929.8544
E-mail: brian@churchbank.demon.co.uk

Mr. Richard Wood
Regulatory Adviser
Leatherhead Food Research Association
Randalls Road, Leatherhead
KT22 7RY Surrey
Tel:+44.1372.822.312
Fax:+44.1372.822.272
E-mail: rwood@lfra.co.uk

UNITED STATES OF AMERICA

Dr. T.C. Troxell
Director Office of Plant and Dairy Foods and
Beverages, HFS-300
Center for Food Safety and Applied Nutrition,
Food and Drug Administration
200 C Street SW
DC 20204 Washington
Tel: +1.202.205.4064
Fax: +1.202.205.4422
E-mail: terry.troxell@cfsan.fda.gov

Ms. Sue E. Andress
Manager Regulatory Affairs
The NutraSweet Company
Wheeling Road 699
IL 60056 Mt. Prospect
Tel:+1.202.847.463.1702
Fax:+1.202.847.463.1754
E-mail: sue.e.andress@nutrasweet.com

Mr. Michael H. Auerbach
Director
Scientific Services, Regulatory Affairs Danisco
Cultor America, Inc.
Saw Mill River Road 440
NY 10502 Ardsley
Tel:+1.914.674.6328
Fax:+1.914.674.6533
E-mail: michael.auerbach@danisco.com

Mr. Roy Barrett
 Government Advisor
 Foreign Agricultural Service
 Independence Ave. 1400
 DC 20250 Washington
 Tel:+1.202.720.9118
 Fax: +1.202.690.0677
 E-mail: barrettr@fas.usda.gov

Dr. Nega Beru
 Director, Division of Plant Product Safety
 Center for Food Safety and Applied Nutrition
 Food and Drug Administration
 200 C. Street SW (HFS-305)
 Washington, DC 20204
 Tel: +1.202.205.5321
 Fax: +1.202.205.4422
 E-mail: nberu@cfsan.fda.gov

Mr. Kyd Brenner
 1001 Pennsylvania Avenue, NW
 6th Floor
 Washington DC 20004
 Tel: +1.202.661.7093
 Fax: +1.202.661.7063
 E-mail: kbrenner@dtbassociates.com

Ms. Gloria Brooks-Ray
 Adviser, Codex and International Regulatory
 Affairs
 Novigen Sciences, Inc.
 P.O. Box 97
 Mountain Lakes, NJ 07046
 Tel: +1 973 334 4652
 Fax: +1 973 334 4652
 E-mail: gbrooksray@novigensci.com

Dr. Susan E. Carberry
 Review Chemist
 US Food & Drug Administration
 Center for Food Safety and Applied Nutrition
 Office of Premarket Approval, HFS-246
 200 C street SW
 HFS 246
 DC 20204 Washington
 Tel: +1.202.418.3002
 Fax: +1.202.418.3030
 E-mail: Susan.Carberry@cfsan.fda.gov

Mr. Richard M. Gahagan
 Wine Technical Advisor
 5200 N.Palm Ave, Suite 204
 Fresno
 California, 93704
 Tel:+1.559.251.1759
 Fax:+1.559.487.5983
 E-mail: Rmgahagan@sfdi.ATF.TREAS.gov

Mrs. Julia C. Howel
 Government Advisor
 1681 Villa Rica Road, SW
 Powder Springs, Georgia 30129
 Tel: +1.770.439.6119
 Fax: +1.770.439.7977
 E-mail: jchowell1@aol.com

Dr. Dennis M. Keefe
 Manager International Affairs
 Office of Premarket Approval, HFS-200
 Center for Food Safety and Applied Nutrition,
 Food and Drug Administration
 200 C Street SW
 DC 20204 Washington
 Tel: +1.202.418.3113
 Fax:+1.202.418.3131
 E-mail: dkeefe@cfsan.fda.gov

Dr. Henry Kim
 Consumer Safety Officer
 Division of Plant Product Safety, Office of Plant
 and Dairy Foods and Beverages, Center for Food
 Safety and Applied Nutrition, Food and Drug
 Administration
 200 C. Street SW (HFS-306)
 DC 20204 Washington
 Tel: +1.202.260.0631
 Fax:+1.202.205.4422
 E-mail: henrykim@cfsan.fda.gov

Mr. Larry Kleingartner
 Executive Director
 National Sunflower Association
 State Street 4023
 ND 58501 Bismarck
 Tel:+1.701.328.5103
 Fax: +1.701.328.5101
 E-mail: klngrtnr@sunflowersa.com

Mr. James Krogh
 Agway Inc
 P.O.Box 169
 Grandin, ND 58038
 Tel: +1.701.484.5109
 Fax: +1.701.484.5657
 E-mail: jkrogh@corpcom.net

Dr. Paul M. Kuznesof
 Leader , Chemistry & Exposure Assessment Team
 Office of Premarket Approval, HFS-246
 200 C Street SW
 DC 20204 Washington
 Tel: +1.202.418.3009
 Fax: +1.202.418.3030
 E-mail: paul.kuznesof@cfsan.fda.gov

Ms. Ellen Y. Matten
 Staff Officer
 U.S. Codex Office
 Room 4861 South Building ,
 1400 Independence Ave. SW
 Washington DC, 20250-3700
 Tel:+1.202.205.7760
 Fax:+1.202.720.4063
 E-mail: ellen.matten@usda.gov

Dr. Allen Matthys
 Vice President Regulatory Affairs
 National Food Processors Association
 1305 I Street Suite 300
 DC 20005 Washington
 Tel:+1.202.639.5960
 Fax:+1.202.639.5991
 E-mail: amatthy@nfpa-food.org

Dr. Ricardo A. Molins
 Director Food Chemicals Codex
 National Academy of Sciences
 2101 Constitution Avenue, NW
 Washington, DC 20418
 Tel: +1.202.334.3807
 Fax: +1.202.334.2316
 E-mail: rmolins@nas.edu

Mr. Johnnie G. Nichols
 Director
 Technical Services
 National Milk Producers Federation
 Wilson Blvd. 2101, suite 400
 VA 22201 Arlington
 Tel:+1.703.243.611
 Fax:+1.703.841.9328
 E-mail: jnichols@nmpf.org

Mr. Robert C. Peterson
 1121 W. Foster
 Wake Bluff IL
 Tel:+1.312.840.5323
 Fax:+1.312.840.5323
 E-mail: robert.c.peterson@merisant.com

Dr. Garnett E. Wood
 Research Chemist
 Food and Drug Administration
 200 C.Street SW
 DC 20204 Washington
 Tel:+1.202.205.0253
 Fax:+1.202.205.4422
 E-mail: garnett.wood@cfsan.fda.gov

URUGUAY

Dr. Martha Illa
 Directora Departamento de Nutricion y Alimentos
 Ministry of Public Health
 URUFUAY
 Tel:+598.2.400.90.22
 Fax:+598.2.400.90.22
 E-mail: nutricion@msp.gub.uy

INTERNATIONAL ORGANISATIONS ORGANISATIONS INTERNATIONALES ORGANIZACIONES INTERNACIONALES

Association of Manufacturers of Fermentation Enzyme Products (AMFEP)

Mr Jorn . Mahler
 Jorn Mahler Consultancy APS
 Anekaeret 12
 DK-3520 Farum
 DENMARK
 Tel: +45 44952672
 E-mail:joern@mahler.net

Mrs. Mette Marie Ladegaard
 Manager
 Krogshosvej 36, 2880 Bagsvaerd
 DENMARK
 Tel:+45.443073
 Fax: 45.44984647
 E-mail: mml@novozymers.com

Mrs. Danielle Praaning
 Manager Regulatory Affairs DSM
 Avenue de Roodebeek 30
 P.O.B. 1
 2600 MA DELFT
 Tel:+31.15.279.3960
 Fax: +31.15.279.3614
 E-mail: danielle.praaning@dsm-group.com

AOAC International

Mrs Margreet Lauwaars
International Coordinator
P.O.Box 153
6720 AD Bennekom
THE NETHERLANDS
Tel: +31 318 418725
Fax: +31 318 418 359
E-mail: lauwaars@worldonline.nl

Conseil Européen de l'industrie Chimique (CEFIC)

Alexandra Hadjiyianni
Sector Group Manager
CEFIC, FRP
4, Av. E. Van Nieuwenhuyse, bte 2
B-1160 Brussel
BELGIUM
Tel:+32.2.676.72.
Fax:+32.2.676.74.32
E-mail: aha@cefec.be

Gert-W. Von Raymond Lipinski
Director SARA
C/o Nutrionova
65926 Frankfurt
GERMANY
Tel:+49.69.305.3509
Fax:+49.69.305.83520
E-mail:raymond@nutrivova.com

Comité Européen des Fabricants de sucre (CEFS)

Nathalie Henin
Scientific Counsellor
182, Ave. De Tervuren
B-1150 Brussels
BELGIUM
Tel: +32.2.774.51.06
Fax: +32.2.77.1.00.26
E-mail: nathalie.henin@cefs.org

Consumers International (CI)

Mr. G. Kramer
Food Scientist
Consumentenbond
Postbus 1000
2500 BA The Hague
THE NETHERLANDS
Tel. + 31 70 445 4359
Fax. + 31 70 445 4595
E-mail.gkramer@consumentenbond.nl

Ms. Gitte Gross
Senior Food Officer MSC
Danish Consumers Council
Fiolstraede 17
1017 Kopenhagen
DENMARK
Tel:+45.77.41.7741
Fax:+45.7.41.7742
E-mail:gg@fbr.dk

Confédération des Industries Agro-Alimentaires de l'UE (CIAA)

Dominique Taeymans
Director Scientific Regulatory Affairs
Avenue des Arts 43
1040 Bruxelles
BELGIUM
Tel: +0032.2.514.1111
Fax:+0032.2.511.2905
E-mail: d.taeymans@ciaa.be

Ms. Julia Martinez Sanchez
Manager Scientific Regulatory Affairs
Avenue des Arts 43
1040 Bruxelles
BELGIUM
Tel: +32.2.514.1111
Fax:+32.2.511.2905
E-mail: j.martinez@ciaa.be

Confederation of International Soft Drink Associations (CISDA)

Dr. Rolph Langlais
Advisor
Boulevard Saint-Michel 79
B-1040 Brussels
BELGIUM
Tel:+32.2.743.4050
Fax:+32.2.732.5102
E-mail:mail@unesda-cisda.org

Comité des fabricants d'acide glutamique de l'EU (COFAG)

Yoko Ogiwara
Scientific Advisor
154 rue de Courcelles
75817 Paris, Cedex 17
FRANCE
Tel:+33.1.47.66.98.45
Fax:+33.1.47.66.98.56

Philippe Guion
 Regulatory Affairs
 C/o Ajinomoto-Eurolysine
 153 rue de Courcelles
 F-75/817 Paris, Cedex 17
 FRANCE
 Tel:+33.1.44.401.229
 Fax:+33.1.44.401.215
 E-mail:Guion_Philippe@e;o.ajinomoto.com

**Council of Europe
 Conseil de l'Europe**

Mr. Lauri Sivonen
 Administrative Officer
 Partial Agreement in the Social and Public Health
 Field
 Council of Europe
 F-67075 Strasbourg
 FRANCE
 Tel: +33.3.90214797
 Fax: +33.3.88412732
 E-mail: Lauri.sivonen@coe.int

**Council of the European Union
 Conseil de l'Union Européenne**

Mr. Kari Töllikkö
 Administrator
 European Union, Council Secretariat
 175 Rue de la Loi
 B-1048 Brussel
 BELGIUM
 Tel: +32.2.285.7841
 Fax: +32.3.285.6198
 E-mail: kari.tollikko@consilium.eu.int

European Commission (EC)

Katja Neubauer
 European Commission
 Rue de la Loi 200,
 1049 Brussels
 BELGIUM
 Tel + 32 2 29.93.346
 Fax:+32.2.29.91.856
 E-mail:katja.neubauer@cec.eu.int

Dr Frans Verstraete,
 Official
 European Commission
 Rue de la Loi 200,
 1049 Brussels
 BELGIUM
 Tel + 32 2 295 6359
 Fax + 32 2 2991856
 E-mail: frans.verstraete@cec.eu.int

Gudrun Gallhoff
 Coordinator
 European Commission
 Rue de la Loi 200,
 1049 Brussels
 BELGIUM
 Tel :+ 32.2.296.7128
 Fax :+ 32.2.296.0951
 E-mail:gudrun.gallhoff@cec.eu.int

Dr. Martin Slayne
 European Commission
 Rue de la Loi 200,
 1049 Brussels
 BELGIUM
 Tel + 32.2.295.6329
 Fax + 32.2.299.1856
 E-mail:martin.slayne@cec.eu.int

Mr. Georg Schreiber
 European Commission
 Rue de la Loi 200,
 1049 Brussels
 BELGIUM
 E-mail: georg.schreiber@cec.eu.int

European Dairy Association (EDA)

Mr. Christophe Wolff
 Legistative Officer
 European Dairy Association
 10, rue Montoyer
 B-1000 Brusses
 BELGIUM
 Tel:+32.2.549.50.40
 Fax:+32.2.549.50.49
 E-mail:cwolff@euromilk.org

European Food Law Association (EFLA)

Guy Valkenborg
 Board member
 C/o Rue de l'Association 50
 1000 Brussels
 BELGIUM
 Tel:+32.2.218.14.70
 Fax:+32.2.218.73.42
 E-mail:guyvalkenborg@eas.be

Federation of European Food Additives and Food Enzyme Industries (ELC)

Ms. Dionne Heijnen
 Secretary General
 Avenue Des Gaulois 9
 1040 Brussel
 BELGIUM
 Tel: +32.2.736.53.54
 Fax: +32.2.732.34.27
 E-mail: dionne.heijnen@ecco.be

European Feed Manufacturers' Federation (FEFAC)

Mr Alexander Döring
 Secretary General
 223 Rue de la Loi
 B-1040 Brussels
 BELGIUM
 Tel. +32 2 285 0050
 Fax + 32 2 230 5722
 E-mail: fefac@fefac.org

Fédération des industries des sauces condimentaires, de la moutarde et des fruits et légumes préparés à huile et au vinaigre de l'UE (FIC-Europe)

Dan Dils
 Director Food, Law and Safety
 P/r Gijsbeekstraat 14
 2811 Hombek
 BELGIUM
 Tel:+32.478.21.80.58
 E-mail:daniel.dils@pandora.be

International Alliance of Dietary/Food Supplement Associations (IADSA)

Clara Thompson
 International Policy Adviser
 50 rue de l'Association
 Brussels
 Tel:+32.2.209.1155
 Fax:+32.2.233.3064
 BELGIUM
 E-mail:iadsa@eas.be

International Association for Cereal Science and Technology (ICC)

Dr W.J. de Koe
 Food and Public Health Consultant
 Hazekamp 2
 6707 HG Wageningen
 THE NETHERLANDS
 Tel: +31 317 413106
 Fax: +31 317 417372
 E-mail: wjdekoe@bird.nl

International Consultative Group on Food Irradiation (ICGFI)

Mr. Jan Leemhorst
 Deputy Chairman, Working Group on Food Irradiation
 Association of International Industrial Irradiators (AIII)
 Edeseweg 89
 6721 JS Bennekom
 THE NETHERLANDS
 Tel:+31.318.418.727
 E-mail: leemhorst@zonnet.nl

Prof. Dieter Ehlermann
 Institut für Verfahrenstechnik
 Bundesforschungsanstalt für Ernährung
 Haid-und-Neu Strasse 9
 D-76131 Karlsruhe
 GERMANY

International Council of Grocery Manufacturers Associations (ICGMA)

Dr. Steve Saunders
 Director, Food Safety Frito-Lay Inc.
 7701 Legacy Dr.
 Plano, TX 75024
 UNITED STATES OF AMERICA
 Tel:+972.334.4149
 Fax:+972.334.6830
 E-mail:steve.saunders@fritolay.com

Ph.D. D.A.B.T. George E. Dunaif
 Senior Director Toxicology and Analytical
 Services
 Campbell Soup Company
 P.O.Box 44K
 Camdem , NJ 08103-1799
 USA
 Tel: +1.856.342.6022
 Fax: +1.856.342.4868
 E-mail: george_dunaif@campbellsoup.com

Dr. Sue Ferenc, DVM, Ph. D.
 Vice President, Scientific and Regulatory Policy
 Grocery Manufacturers of America
 1010 Wisconsin, Ave.NW
 Suite 900
 Washington, DC 20007
 USA
 Tel: +1.202.337.9400
 Fax: +1.202.337.4508
 E-mail: saferenc@gma.com

Dr. Tomas D. Trautman, Ph.D. DABT
 Senior Principal Scientist, Toxicology
 General Mills
 201 General Mills Blv.
 55426, Minneapolis, MN
 USA
 Tel: +1.717.763.764.7584
 Fax: +1.717.763.764.2109
 E-mail: tom.trautman@genmills.com

International Dairy Federation (FIL-IDF)

Dr. C.A.L. Bercht
 Director Quality and Legislative Affairs
 Dutch Dairy Association
 P.O. Box 30, 2280 AA Rijswijk
 THE NETHERLANDS
 Tel.: + 31.70.395.3205
 Fax: + 31.70.395.3224
 E-mail: bercht@nzo.nl

International Diabetic Federation (IDF)

Mr. J.H. Byrne
 No. 1 Allée du Harisson
 B-1070 Brussels
 Belgium
 Tel: +32 2 523 6184
 Fax: +32 2 523 4477
 E-mail: vgabsel@compuserve.com

International Food Additives Council (IFAC)

Dr. A. G. Ebert
 President IFAC
 5775 Peachtree Dinwoody Road – Suite 500-G
 Atlanta, Georgia 30342, USA
 Tel: +1 404 252 3663
 Fax: +1 404 252 0774
 E-mail: Ebertan@ebertan@assnhq.com

Dr. Rodney J.H. Gray
 Director Regulatory Affairs
 11333 SE Hercules Plaza
 Hercules Incorporated
 Wilmington DE 19894
 Tel: +1 302 594 5627
 Fax: +1 302 594 6689
 E-mail:rgray@herc.com

Mr. James T. Elfstrum
 Manager Regulatory Affairs
 Prospect Plans Road
 NV 08512 Cranbury
 New Jersey 08512-7500
 Tel: +1.609.860.4653
 Fax: +1.609.860.0350
 E-mail: jelfstru@us.rhodia.com

Ms. Eunice Cuirle
 Manager Regulatory Affairs
 MC BioPolymer
 1735 Market st.
 Philadelphia, PA 19103
 Tel: +1.215.299.6999
 Fax:+1.215.299.6368
 E-mail:eunice_cuirle@fmc.com

International Federation of Chewing Gum Associations (IFCGA)

Mr. Jean Savigny
 Counsel
 C/o Keller and Heckman
 25 Rue Blanche
 B-1060 Bruxelles
 Belgium
 Tel: +32 2 541 0570
 Fax: + 32 2 541 0580
 E-mail: savigny@khlaw.be

International Federation of Food Margarine Association (IFMA)

Helen Zegers de Beijl
 Assistant de Secretary General
 International Federation
 1681 AV de Traviersen, 12
 1150 Brussels
 BELGIUM
 Tel: +32.2.7714538 Fax: +32.2.7714753
 E-mail: apina.ffblo@pophost.eunet.be

Institute of Food Technologists (IFT)

Dr. Barbara J. Petersen,
 President Novigen Sciences Inc.
 1730 Rhode Island Avenue, NW
 Suite 1100, Washington DC 20036
 UNITED STATES OF AMERICA
 Tel.: + 1.202 293 5374
 Fax: + 1.202 293 5377
 E-mail: bpetersen@novigensci.com

Ms. Maria P. Oria
 Institute of Food Technologists
 2240 40th NW #4
 Washington DC 20007
 Tel: +1. 202-466.5980
 Fax: +1.202.466.5988
 E-mail: mporia@ift.org

International Federation of Fruit Juice Producers (IFU)

Mr. Paul Zwiker
 President
 Postfach 45
 CH-9220 Bischofszell
 SWITZERLAND
 Tel.: + 41 71 4200 644
 Fax: +41 71 4200 643
 E-mail: zwiker@bluewin.ch

Ms. Nathalie Beriot
 General Secretary
 23 Boulevard des Capucines
 75002 Paris
 FRANCE
 Tel: +00.33.147.42.82.80
 Fax: +00.33.147.42.82.81
 E-mail: nberiot.ifu@wanadoo.fr

International Life Sciences Institute (ILSI)

Ms. Atusuko Sakiyama
 Danisco Cultor Japan Ltd.
 Park West 9F, 6-12-1
 Nishi-Shinjuku, Shinjuku-ku
 Tokyo 160-0023
 JAPAN
 Tel: +81.3.5381.3920
 Fax: +81.3.5381.3951
 E-mail: atsuko.sakiyama@danisco.com

Institut Europeen des industries de la gomme de caroube (INEC)

Mrs. Jette Thestrup
 Regulatory Adviser Danisco Cultor
 Edwin Rahrsvej 38
 8220 Brabrand
 DENMARK
 Tel: + 45.8943.5123
 Fax: + 45.8625.1077
 E-mail: jette.thestrup@danisco.com

International Nut Council

Julie Adams
 Director, Intl. Programs
 Almond Board of California
 1150 9th Street suite 1500
 Modesto, CA 95345
 Tel:+209.343.3238
 Fax:+209.549.8267
 E-mail:jadams@almondboard.com

International Office of Cocoa, Chocolate and Sugar Confectionery (IOCCC)

Annie Loc'H
 Food Law Director, Groupe Danone
 7, rue de Teheran
 75381, Paris Cedex
 FRANCE
 Tel:+01.44.352.432
 Fax:+01.44.352.445
 E-mail:aloch@groupe.danone.com

Ms. Alexandere Penelope
 Manager Regulatory Affairs
 1, reu Defacqz
 1050 Brussels
 BELGIUM
 Tel:+32.2.539.1800
 Fax:+32.2.539.1575
 E-mail:penelope.alexandre@caobisco.be

International Organization of the Flavor Industry (IOFI)

Dr. F. Grundschober
Scientific Director
49, Square Marie Louise,
B-1000 Brussels
BELGIUM
Tel: +32.2.238.9837
Fax: +32.2.230.0265
E-mail: secretariat@iofiorg.org

International Pectin Producers' Association (IPPA)

Dr. Colin may
Executive Secretary
P.O.Box 151
HR4 8AX
Wellington, Hereford
UNITED KINGDOM
Tel:+44.1432.830529
Fax:+44.1432.830716
E-mail:mayca@linone.net

International Peanut Forum (IPF)

Ms. Diane L. Coates
Director, International Programs
American Peanut Council
1500 King street, suite 301
Alexandria, VA 22314
UNITED STATES OF AMERICA
Tel: +703.838.9500
Fax: +703.838.9508
E-mail: dcoates@peanutsusa.com

International Soft Drink Council (ISDC)

Ms. Paivi H. Julkunen
ISDC Spokesperson
International Soft Drink Council
Nihonbashi-Muromachi 3-3-3
Chuo-ward, Tokyo, 103-0022
JAPAN
Tel: +404.676.2677 Fax: +404.676.7166
E-mail: pjulkunen@na.ko.com

Mr. Alain Beaumont
Secretary General
UNESDA
Boulevard Saint Michel 77-79
1040 Brussels
BELGIUM
Tel.: +32 2 743 4050
Fax: +32 2 732 5102
E-mail: mail@unesda-cisda

Helen Benson
UNESDA
79 Blv. St. Michel
B-1040 Brussels
BELGIUM
Tel:+32.2.743.40.50
Fax:+32.2.732.51.50
E-mail:mail@unesda-cisda.org

Marinalg International

Mr. Pierre P. Kirsch
General Secretary
85, Boulevard Haussmann
75008 Paris
France
Tel:+33.1.42654158
Fax:+33.1.42650205
E-mail:,aroma;g@iway.fr

Mr. Jean-Claude Attale
President of Marinalg International
11, Alle des Cateau Lemlards
F-91800 Brunoy
FRANCE
Tel:+33.1.47.12.2698
Fax: +33.1.47.12.2700
E-mail: jean-claude.attale@skuebis.com

Natural Food Colours Association (NATCOL)

Mrs. Lone Palleser
Regulatory Affairs
Chr. Hansesn A/S
Boge Alle 10-12
DK-2970 Horsholm
DENMARK
Tel: +45.45.74.76.77
Fax: +45.45.74.88.89
E-mail: Lone.Pallesen@dk.chr-hansen.com

**Organisation des Fabricants de Produits
Cellulosiques Alimentaires (OFCA)**

Evert Izeboud
Secretary General
Kerkweide 27
2265 DM Leidschendam
THE NETHERLANDS
Tel:+31.70.320.9894
Fax:+31.70.320.3759
E-mail:eizeboud@worldonline.nl

**Groupement International des Industries des
Eaux Minérales Naturelles et des Eaux de
Source (GISEMES)**

Ms. Françoise De Buttet
General Secretary
10, Rue de la Tremoille
75008 Paris
FRANCE
Tel: +33 1 4720 3110
Fax: +33 1 4720 2762

**Office International de la Vigne et du Vin
(OIV)**

Yann Juban
Administrator Unité Droit Reglementation
Organisations Internationales
18, , rue d 'Aguesseau
F-75008 Paris
FRANCE
Tel:+33.01.44.94.80.80
Fax:+33.01.42.66.90.63
E-mail:yjuban@oiv.int

Dr. Jean-Claude Ruf
Administrator Nutrition & Health Unit
18, rue d 'Aguesseau
F-75008 Paris
FRANCE
Tel:+33.01.44.94.80.80
Fax:+33.01.42.66.90.63
E-mail:jruf@oiv.int

Mr. Dominique Tusseau
Scientific Secretary
18, rue d'Aguesseau
F-75008 Paris
FRANCE
Tel:+33.03.33.25.51.19.30
Fax:+33.03.33.25.51.19.45
E-mail:dominique.tusseau@civc.fr

FAO PERSONNEL

Ms. Maria Lourdes Costarrica
Senior Officer
Food Quality Liaison Group
Food Quality and Standards Service
Viale delle Terme di Caracalla
00100 Rome
ITALY
Tel: + 39.06.5705.6060
Fax: + 39.06.5705.4593
E-mail:lourdes.costarrica@fao.org

Atsushi Okiyama
Visiting Scientist
Food Quality & Standards Service
Viale delle Terme di Caracalla
00100 Rome
ITALY
Tel: + 39.06.5705.5044
Fax: + 39.065705.4593
E-mail: atsushi.okiyama@fao.org

WHO PERSONNEL

Dr. John L. Herrman
WHO Joint Secretary of JECFA
International Programme on Chemical Safety,
World Health Organization
1211 Geneva 27
SWITZERLAND
Tel.: + 41.22.791.3569
Fax: + 41.22.791.4848
E-mail: herrmanj@who.int

Dr. Gerald G. Moy
GEMS/Food Manager, Food Safety Programme
20 Avenue Appia
CH - 1211 Geneva 27
Switzerland
Tel.: + 41.22.791.3698
Fax: + 41.22.791.4807
E-mail:moyg@who.int

**JOINT /WHO FOOD STANDARDS
PROGRAMME SECRETARIAT**

Mr. David Byron
Food Standards Officer
Joint FAO/WHO Food Standards Programme
FAO
Viale delle Terme di Caracalla
00100 Rome
ITALY
Tel.: + 39.06.5705.4419
Fax: + 39.06.5705.4593
E-mail: david.byron@fao.org

Ms. Selma H. Doyran
Food Standards Officer
Joint FAO/WHO Food Standards Programme,
FAO
Viale delle Terme di Caracalla
00100 Rome
ITALY
Tel.: + 39.06.5705.5826
Fax: + 39.06.5705.4593
E-mail: selma.doyran@fao.org

Dr. Seoung Yong Lee
Associate Professional Officer
Joint FAO/WHO Food Standards Programme
Viale delle Terme di Caracalla
00100 Rome
ITALY
Tel:+39.06.5705.6234
Fax:+39.06.5705.4593
E-mail:seoungyong.lee@fao.org

HOST GOVERNMENT SECRETARIAT

Mr Niels B. Lucas Luijckx
Ministry of Agriculture, Nature Management and
Fisheries
P.O. Box 20401
2500 EK The Hague
The Netherlands
Tel.: + 31.70.378.4201
Fax: + 31.70.378.6141
E-mail:n.b.lucas.luijckx@vvm.agro.nl

Ms. Frederique Heering
Royal Numico N.V.
Food Safety Director
Bahnstrasse 14 – 30
61381 Friedrichsdorf
Germany
Tel.: +49 617 299 1015
Fax: +49 617 299 1967
E-mail: frederique.heering@milupa.de

Mrs. Leoniek Robroch
Royal Numico N.V.
Manager Public Affairs & Regulatory Issues
Rokkeveenseweg 49
P.O.Box 1
2700 MA Zoetermeer
THE NETHERLANDS
Tel:+31.79.3539018
Fax:+31.79.3539050
E-mail:leoniek.robroch@numico.com

Ms. Jennifer S.P. Hagenstein
Codex Contact Point
Ministry of Agriculture, Nature Management and
Fisheries
P.O. Box 20401
2500 EK The Hague
The Netherlands
Tel +31 70 378 4104
Fax +31 70 378 6141
E-mail: s.p.j.hagenstein@vvm.agro.nl

Ms. Elfriede E.E. Adriaansz
Secretariat
Ministry of Agriculture, Nature Management and
Fisheries
P.O. Box 20401
2500 EK The Hague
The Netherlands
Tel +31 70 378 5089
Fax +31 70 378 6141
E-mail: e.e.e.adriaansz@vvm.agro.nl

Ms. Claudia Edoe
Secretariat
Ministry of Agriculture, Nature Management and
Fisheries
P.O. Box 20401
2500 EK The Hague
The Netherlands
Tel +31 70 378 4179
Fax +31 70 378 6141
E-mail: c.y.edoo@vvm.agro.nl

Ms. Sharida Sardar
Secretariat
Ministry of Agriculture, Nature Management and
Fisheries
P.O. Box 20401
2500 EK The Hague
The Netherlands
Tel +31 70 378 4426
Fax +31 70 378 6141
E-mail: s.sardar@vvm.agro.nl

Allinorm 01/12A Appendix II

DRAFT AMENDMENTS TO TABLE 1 AND TABLE 2 OF THE CODEX GENERAL STANDARD FOR FOOD ADDITIVES



(at Step 8 of the procedure, presented in Table 1 format only)

ALUMINIUM AMMONIUM SULPHATE

Aluminium Ammonium Sulphate

INS: 523

Function: Firming Agent, Raising Agent, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
04.1.2.7	Candied fruit	200 mg/kg	Note 6	8	
04.2.2.6	Vegetable, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	200 mg/kg	Note 6	8	
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	200 mg/kg	Note 6	8	
10.2	Egg products	30 mg/kg	Note 6	8	

ASCORBYL ESTERS

Ascorbyl Palmitate

INS: 304

Ascorbyl Stearate

INS: 305

Function: Antioxidant

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.3.2	Beverage w hiteners	80 mg/kg	Note 10	8	
01.5.1	Milk powder and cream powder (plain)	500 mg/kg	Note 10	8	
01.5.2	Milk and cream powder analogues	80 mg/kg	Note 10	8	
01.6.2.1	Total ripened cheese, includes rind	500 mg/kg	Notes 10 & 112	8	
01.7	Dairy-based desserts (e.g., ice milk, pudding, fruit or flavoured yoghurt)	500 mg/kg	Notes 2 & 10	8	
02.1.1	Butter oil, anhydrous milkfat, ghee	500 mg/kg	Note 10	8	
02.1.2	Vegetable oils and fats	400 mg/kg	Note 10	8	
02.1.3	Lard, tallow, fish oil, and other animal fats	400 mg/kg	Note 10	8	
02.2	Fat emulsions mainly of type water-in-oil	500 mg/kg	Notes 10 & 113	8	
02.3	Fat emulsions other than food category 02.2, including mixed and/or flavoured products based on fat emulsions	500 mg/kg	Note 10	8	
02.4	Fat-based desserts excluding dairy-based dessert product of food category 01.7	80 mg/kg	Note 10	8	
03.0	Edible ices, including sherbet and sorbet	200 mg/kg	Notes 10 & 15	8	
04.1.2.2	Dried fruit	80 mg/kg	Note 10	8	
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	500 mg/kg	Notes 2 & 10	8	
04.2.2.2	Dried vegetables, seaweeds, and nuts and seeds	80 mg/kg	Note 10	8	
05.0	Confectionery	500 mg/kg	Notes 10,15&114	8	

ASCORBYL ESTERS

DRAFT GSFA - TABLE ONE

Function: Antioxidant

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
06.3	Breakfast cereals, including rolled oats	200 mg/kg	Note 10	8	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	500 mg/kg	Notes 2 & 10	8	
08.4	Edible casings (e.g., sausage casings)	5000 mg/kg	Note 10	8	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	1000 mg/kg	Note 10	8	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	1000 mg/kg	Note 10	8	
10.4	Egg-based desserts (e.g., custard)	500 mg/kg	Notes 2 & 10	8	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	500 mg/kg	Note 10	8	
12.5	Soups and broths	200 mg/kg	Note 10	8	
12.6.1	Emulsified sauces (e.g., mayonnaise, salad dressing)	500 mg/kg	Notes 10 & 15	8	
12.6.2	Non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy)	200 mg/kg	Note 10	8	
12.6.3	Mixes for sauces and gravies	200 mg/kg	Note 10	8	
12.6.4	Clear sauces (e.g., soy sauce, fish sauce)	200 mg/kg	Note 10	8	
12.7	Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.3	200 mg/kg	Note 10	8	
13.1	Infant formulae and follow-on formulae	50 mg/kg	Note 10	8	
13.2	Weaning foods for infants and growing children	100 mg/kg	Note 10	8	
13.3	Dietetic foods intended for special medical purposes, including those for infants and young children	100 mg/kg	Note 10	8	
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	1000 mg/kg	Notes 10 & 15	8	
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	200 mg/kg	Note 10	8	
15.2	Processed nuts, including covered nuts and nut mixtures (with e.g., dried fruit)	200 mg/kg	Note 10	8	

BEESWAX, WHITE AND YELLOW

Beeswax, White and Yellow

INS: 901

Function: Bulking Agent, Glazing Agent, Release Agent, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
05.1.4	Chocolate and chocolate products	GMP	Note 3	8	
05.1.5	Imitation chocolate, chocolate substitute products	GMP	Note 3	8	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	GMP	Note 3	8	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	4000 mg/kg		8	
07.2	Fine bakery wares (sweet, salty, savoury)	GMP	Note 3	8	
13.6	Food supplements	GMP	Note 3	8	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP	Note 108	8	
15.0	Ready-to-eat savouries	GMP	Note 3	8	

BENZOATES

Benzoic Acid

INS: 210

Sodium Benzoate

INS: 211

Potassium Benzoate

INS: 212

Calcium Benzoate

INS: 213

BENZOATES

DRAFT GSFA - TABLE ONE

Function: Preservative

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.7	Dairy-based desserts (e.g., ice milk, pudding, fruit or flavoured yoghurt)	300 mg/kg	Note 13	8	
02.2.1.2	Margarine and similar products (e.g., butter-margarine blends)	1000 mg/kg	Note 13	8	
02.2.2	Emulsions containing less than 80% fat (e.g., minarine)	1000 mg/kg	Note 13	8	
02.3	Fat emulsions other than food category 02.2, including mixed and/or flavoured products based on fat emulsions	1000 mg/kg	Note 13	8	
02.4	Fat-based desserts excluding dairy-based dessert product of food category 01.7	1000 mg/kg	Note 13	8	
04.1.2.3	Fruit in vinegar, oil, or brine	1000 mg/kg	Note 13	8	
04.1.2.5	Jams, jellies and marmelades	1000 mg/kg	Note 13	8	
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	1000 mg/kg	Note 13	8	
04.1.2.7	Candied fruit	1000 mg/kg	Note 13	8	
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	1000 mg/kg	Note 13	8	
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	1000 mg/kg	Note 13	8	
04.1.2.10	Fermented fruit products	1000 mg/kg	Note 13	8	
04.1.2.11	Fruit fillings for pastries	1000 mg/kg	Note 13	8	
04.1.2.12	Cooked or fried fruit	1000 mg/kg	Note 13	8	
04.2.2.3	Vegetables and seaweeds in vinegar, oil, brine, or soy sauce	2000 mg/kg	Note 13	8	
04.2.2.5	Vegetable, and nut and seed purees and spreads (e.g., peanut butter)	1000 mg/kg	Note 13	8	
04.2.2.6	Vegetable, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	3000 mg/kg	Note 13	8	
04.2.2.7	Fermented vegetable products	1000 mg/kg	Note 13	8	
04.2.2.8	Cooked or fried vegetables and seaweeds	1000 mg/kg	Note 13	8	
12.5	Soups and broths	500 mg/kg	Note 13	8	

CANDELILLA WAX

Candelilla Wax

INS: 902

Function: Bulking Agent, Carrier Solvent, Glazing Agent, Release Agent

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
05.1.4	Chocolate and chocolate products	GMP	Note 3	8	
05.1.5	Imitation chocolate, chocolate substitute products	GMP	Note 3	8	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	GMP	Note 3	8	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	4000 mg/kg		8	
07.2	Fine bakery wares (sweet, salty, savoury)	GMP	Note 3	8	
13.6	Food supplements	GMP	Note 3	8	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP	Note 108	8	
15.0	Ready-to-eat savouries	GMP	Note 3	8	

CARNAUBA WAX

Carnauba Wax

INS: 903

Function: Anticaking Agent, Adjuvant, Bulking Agent, Carrier Solvent, Glazing Agent, Release Agent

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
05.1.4	Chocolate and chocolate products	GMP	Note 3	8	
05.1.5	Imitation chocolate, chocolate substitute products	GMP	Note 3	8	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	GMP	Note 3	8	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	4000 mg/kg		8	
07.0	Bakery wares	GMP	Note 3	8	
13.6	Food supplements	GMP	Note 3	8	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP	Note 108	8	
15.0	Ready-to-eat savouries	GMP	Note 3	8	

SHELLAC

Shellac

INS: 904

Function: Bulking Agent, Glazing Agent, Release Agent

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
05.1.4	Chocolate and chocolate products	GMP	Note 3	8	
05.1.5	Imitation chocolate, chocolate substitute products	GMP	Note 3	8	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	GMP	Note 3	8	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	4000 mg/kg		8	
07.2	Fine bakery wares (sweet, salty, savoury)	GMP	Note 3	8	
13.6	Food supplements	GMP	Note 3	8	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP	Note 108	8	
15.0	Ready-to-eat savouries	GMP	Note 3	8	

Notes to the Comments for the Revised Draft General Standard for Food Additives (33rd CCFAC)

Note 1: As adipic acid

Note 2: On dry ingredient, dry weight, dry mix or concentrate basis.

Note 3: Surface treatment.

Note 4: For decoration, stamping, marking or branding the product.

Note 5: Used in raw materials for manufacture of the finished food.

Note 6: As aluminium.

Note 7: Use level not in finished food.

Note 8: As bixin.

Note 9: As total bixin or norbixin.

Note 10: As ascorbyl stearate.

Note 11: Flour basis.

Note 12: Carryover from flavouring substances.

Note 13: As benzoic acid.

Note 14: NOT USED.

Note 15: Fat or oil basis.

Note 16: For use in glaze, coatings or decorations for fruit, vegetables, meat or fish.

Note 17: As cyclamic acid.

Note 18: Added level; residue not detected in ready-to-eat food.

Note 19: Used in cocoa fat; use level on ready-to-eat basis.

Note 20: On total amount of stabilizers, thickeners and/or gums.

Note 21: As anhydrous calcium disodium EDTA.

Note 22: For use in smoked fish products only.

Note 23: As iron.

Note 24: As anhydrous sodium ferrocyanide.

Note 25: As formic acid.

Note 26: For use in baking powder only.

Note 27: As p-hydroxybenzoic acid.

Note 28: ADI conversion: if a typical preparation contains 0.025 µg/U, then the ADI of 33,000 U/kg bw becomes:

$$[(33000 \text{ U/kg bw}) \times (0.025 \text{ µg/U}) \times (1 \text{ mg}/1000 \text{ µg})] = 0.825 \text{ mg/kg bw}$$

Note 29: Reporting basis not specified.

Note 30: As residual NO₃ ion.

Note 31: Of the mash used.

Note 32: As residual NO₂ ion.

Note 33: As phosphorus.

Note 34: Anhydrous basis.

Note 35: Level in cocoa nibs.

Note 36: Residual level.

Note 37: As weight of nonfat milk solids.

Note 38: Level in creaming mixture.

Note 39: Only when product contains butter or other fats and oils.

Note 40: Use in packing medium only.

Note 41: Use in breadings or batter coatings only.
Note 42: As sorbic acid
Note 43: As tin.
Note 44: As residual SO₂.
Note 45: As tartaric acid.
Note 46: As thiodipropionic acid.
Note 47: On egg yolk weight, dry basis.
Note 48: For olives only.
Note 49: For use on citrus fruits only.
Note 50: For use in fish roe only.
Note 51: For use in herbs and salt substitutes only.
Note 52: For use in butter only.
Note 53: For use in coatings only.
Note 54: For use in dried products only.
Note 55: Added level.
Note 56: Provided starch is not present.
Note 57: GMP is 1 part benzoyl peroxide and not more than 6 parts of the subject additive by weight.
Note 58: As calcium.
Note 59: Use as packing gas.
Note 60: If used as a carbonating agent, the CO₂ in the finished wine shall not exceed 39.2 mg/kg.
Note 61: For use in minced fish only.
Note 62: As copper.
Note 63: On amount of dairy ingredients.
Note 64: Level added to dry beans; 200 mg/kg in ready-to-eat food, anhydrous basis.
Note 65: Carryover from nutrient preparations.
Note 66: As formaldehyde. For use in provolone cheese only.
Note 67: Carryover from use in casings.
Note 68: For use in natural mineral waters only.
Note 69: Use as carbonating agent.
Note 70: As the acid.
Note 71: Calcium, potassium and sodium salts only.
Note 72: Ready-to-eat basis.
Note 73: Except whole fish.
Note 74: Use level for deep orange coloured cheeses; 25 mg/kg for orange coloured cheeses; 10 mg/kg for normal coloured cheeses.
Note 75: Use in milk powder for vending machines only.
Note 76: Use in potatoes only.
Note 77: As mono-isopropyl citrate.
Note 78: For use in tocino (fresh, cured sausage) only.
Note 79: For use on nuts only.
Note 80: Equivalent to 2 mg/dm² surface application to a maximum depth of 5 mm.

Note 81: Equivalent to 1 mg/dm² surface application to a maximum depth of 5 mm.

Note 82: For use in shrimp; 6000 mg/kg for Crangon crangon and Crangon vulgaris.

Note 83: Excluding foods for infants and young children.

Note 84: Use in alcohol-free beer only.

Note 85: Except for use in coolers at 1000 mg/kg.

Note 86: Use in whipped dessert toppings other than cream only.

Note 87: Treatment level.

Note 88: Carryover from the ingredient.

Note 89: Except for use in dried tangle (KONBU) at 150 mg/kg.

Note 90: For use in milk-sucrose mixtures used in the finished product.

Note 91: By weight of defoamer.

Note 92: On the weight of the protein before re-hydration.

Note 93: Except natural wine produced from Vitis Vinifera grapes.

Note 94: For use in loganiza (fresh, uncured sausage) only.

Note 95: For use in surimi and fish roe products only.

Note 96: For use in cooler-type products only.

Note 97: For use as a protective float on brine for curing pickles.

Note 98: For dust control.

Note 99: For use as a float on fermentation fluid to prevent contamination.

Note 100: For use as a dispersing agent in dill oil used in the final food.

Note 101: Level based on the maximum recommended daily dose of 475 mg/dose, assuming one 600 mg tablet is consumed per day.

Note 102: For use as a surfactant or wetting agent for colours in the food.

Note 103: Except for use in special white wines at 400 mg/kg.

Note 104: Maximum 5000 mg/kg residue in bread and yeast-leavened bakery products.

Note 105: Except for use in dried gourd strips (KAMPYO) at 5000 mg/kg.

Note 106: Except for use in Dijon mustard at 500 mg/kg.

Note 107: Except for use in concentrated grape juice for home wine making at 2000 mg/kg.

Note 108: For use on coffee beans only.

Note 109: Use level reported as $25 \text{ lbs}/1000 \text{ gal} \times (0.45 \text{ kg}/\text{lb}) \times (1 \text{ gal}/3.75 \text{ L}) \times (1 \text{ L}/\text{kg}) \times (10^6 \text{ mg}/\text{kg}) = 3000 \text{ mg}/\text{kg}$

Note 110: For use in frozen French fried potatoes only.

Note 111: For use in dipping solution only.

Note 112: For use in grated cheese only.

Note 113: Excluding butter.

Note 114: Excluding cocoa powder.

ACID TREATED STARCH

DRAFT GSFA - TABLE ONE

Function: Bulking Agent, Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
02.1	Fats and oils essentially free from water	GMP		5	
02.2.1.1	Butter and concentrated butter	GMP	Note 52	5	

ADIPATES

Adipic Acid	INS: 355	Sodium Adipate	INS: 356
Potassium Adipate	INS: 357	Ammonium Adipate	INS: 359

Function: Acidity Regulator, Firming Agent, Raising Agent

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	30000 mg/kg	Note 1	5	
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	30000 mg/kg	Note 1	5	
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	30000 mg/kg	Note 1	5	
04.1.2.11	Fruit fillings for pastries	30000 mg/kg	Note 1	5	
05.3	Chewing gum	20000 mg/kg	Note 1	5	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	30000 mg/kg	Note 1	5	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	30000 mg/kg	Note 1	5	
07.0	Bakery wares	2000 mg/kg	Note 1	5	
10.4	Egg-based desserts (e.g., custard)	30000 mg/kg	Note 1	5	

AGAR

Agar	INS: 406
------	----------

Function: Bulking Agent, Emulsifier, Filler, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.2	Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks)	5000 mg/kg		5	
02.1	Fats and oils essentially free from water	GMP		5	
04.1.1.2	Surface-treated fresh fruit	GMP		5	
04.1.1.3	Peeled or cut fresh fruit	GMP		5	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP		5	
04.2.1.3	Peeled, cut or shredded vegetables, and nuts and seeds	GMP		5	
04.2.2.1	Frozen vegetables	GMP		5	
06.4.2	Pre-cooked or dried pastas and noodles and like products	GMP	Note 54	5	
08.1	Fresh meat, poultry, and game	GMP		5	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP		5	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP		5	
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	GMP		5	
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		5	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		5	
10.2.1	Liquid egg products	GMP		5	
10.2.2	Frozen egg products	GMP		5	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	GMP		5	

Function: Bulking Agent, Emulsifier, Filler, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	5	
13.1	Infant formulae and follow-on formulae	GMP		5	
13.2	Weaning foods for infants and growing children	GMP		5	
14.1.2.1	Canned or bottled (pasteurized) fruit juice	GMP		5	
14.1.2.3	Concentrate (liquid or solid) for fruit juice	GMP		5	
14.1.3.1	Canned or bottled (pasteurized) fruit nectar	GMP		5	
14.1.3.3	Concentrate (liquid or solid) for fruit nectar	GMP		5	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		5	

ALGINIC ACID

Alginate Acid

INS: 400

Function: Bulking Agent, Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
02.1	Fats and oils essentially free from water	GMP		5	
04.1.1.2	Surface-treated fresh fruit	GMP		5	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP		5	
06.4.2	Pre-cooked or dried pastas and noodles and like products	GMP	Note 54	5	

ALKALINE TREATED STARCH

Alkaline Treated Starch

INS: 1402

Function: Bulking Agent, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
02.1	Fats and oils essentially free from water	GMP		5	
02.2.1.1	Butter and concentrated butter	GMP	Note 52	5	

AMARANTH

Amaranth

INS: 123

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
12.9	Protein products	100 mg/kg		5	

AMMONIUM ALGINATE

Ammonium Alginate

INS: 403

Function: Emulsifier, Thickener, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
04.1.1.2	Surface-treated fresh fruit	GMP		5	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP		5	
06.4.2	Pre-cooked or dried pastas and noodles and like products	GMP	Note 54	5	

ANNATTO EXTRACTS

Annatto Extracts

INS: 160b

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.8	Whey and whey products, excluding whey cheeses	10 mg/kg		5	
04.2.2.7	Fermented vegetable products	200 mg/kg	Note 9	5	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	1000 mg/kg		5	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	40 mg/kg	Note 9	5	
12.9	Protein products	10 mg/kg		5	

ASCORBIC ACID

Ascorbic Acid

INS: 300

Function: Antioxidant, Colour Retention Agent

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
14.1.3.1	Canned or bottled (pasteurized) fruit nectar	500 mg/kg		5	

ASCORBYL ESTERS

Ascorbyl Palmitate

INS: 304

Ascorbyl Stearate

INS: 305

Function: Antioxidant

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
05.3	Chewing gum	200 mg/kg	Note 10	5	
07.0	Bakery wares	200 mg/kg	Notes 10 & 15	5	
11.4	Table-top sweeteners, including those containing high-intensity sweeteners	500 mg/kg	Note 10	5	
12.4	Mustards	500 mg/kg	Note 10	5	
12.6.2	Non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy)	500 mg/kg	Note 10	5	
13.6	Food supplements	500 mg/kg	Note 10	5	

BEESWAX, WHITE AND YELLOW

Beeswax, White and Yellow

INS: 901

Function: Bulking Agent, Glazing Agent, Release Agent, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
05.3	Chewing gum	20000 mg/kg	Note 3	5	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	10000 mg/kg		5	

BEET RED

Beet Red

INS: 162

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
06.1	Whole, broken, or flaked grain, including rice	GMP		5	
11.1	White and semi-white sugar (sucrose or saccharose), fructose, glucose (dextrose), xylose; sugar solutions and syrups, also (partially) inverted sugars, incl. molasses, treacle, and sugar toppings	GMP		5	

BENZOATES

Benzoic Acid	INS: 210	Sodium Benzoate	INS: 211
Potassium Benzoate	INS: 212	Calcium Benzoate	INS: 213

Function: Preservative

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
08.3.1.2	Cured (including salted) and dried non-heat treated processed comminuted meat, poultry, and game products	1000 mg/kg	Note 13	5	
11.4	Table-top sweeteners, including those containing high-intensity sweeteners	GMP	Note 13	5	
12.4	Mustards	1000 mg/kg	Note 13	5	
13.6	Food supplements	1000 mg/kg	Note 13	5	
14.2.1	Beer and malt beverages	200 mg/kg	Notes 13 & 85	5	
14.2.3	Wines	1000 mg/kg	Notes 13 & 96	5	
14.2.6	Spirituos beverages	400 mg/kg	Notes 13 & 85	5	

BHA

Butylated Hydroxyanisole	INS: 320
--------------------------	----------

Function: Antioxidant

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
02.0	Fats and oils, and fat emulsions (type water-in-oil)	200 mg/kg	Note 15	5	
04.1.2.2	Dried fruit	200 mg/kg		5	
04.2.2.5	Vegetable, and nut and seed purees and spreads (e.g., peanut butter)	200 mg/kg	Note 15	5	
05.1	Cocoa products and chocolate products including imitations and chocolate substitutes	200 mg/kg	Note 15	5	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	200 mg/kg	Note 15	5	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	200 mg/kg	Note 15	5	
07.0	Bakery wares	200 mg/kg	Note 15	5	

BHT

Butylated Hydroxytoluene	INS: 321
--------------------------	----------

Function: Adjuvant, Antioxidant

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
02.0	Fats and oils, and fat emulsions (type water-in-oil)	200 mg/kg	Note 15	5	
02.2.1.2	Margarine and similar products (e.g., butter-margarine blends)	500 mg/kg		5	
04.2.2.5	Vegetable, and nut and seed purees and spreads (e.g., peanut butter)	200 mg/kg	Note 15	5	

BHT

DRAFT GSFA - TABLE ONE

Function: Adjuvant, Antioxidant

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
05.1	Cocoa products and chocolate products including imitations and chocolate substitutes	200 mg/kg	Note 15	5	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	200 mg/kg	Note 15	5	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	200 mg/kg	Note 15	5	
07.0	Bakery wares	200 mg/kg	Note 15	5	
07.2.3	Mixes for fine bakery wares (e.g., cakes, pancakes)	90 mg/kg		5	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	200 mg/kg	Note 15	5	
12.5	Soups and broths	200 mg/kg	Note 15	5	
12.6	Sauces and like products	200 mg/kg	Note 15	5	

BLEACHED STARCH

Bleached Starch

INS: 1403

Function: Bulking Agent, Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
02.1	Fats and oils essentially free from water	GMP		5	
02.2.1.1	Butter and concentrated butter	GMP	Note 52	5	

CALCIUM ACETATE

Calcium Acetate

INS: 263

Function: Acidity Regulator, Preservative, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
11.1	White and semi-white sugar (sucrose or saccharose), fructose, glucose (dextrose), xylose; sugar solutions and syrups, also (partially) inverted sugars, incl. molasses, treacle, and sugar toppings	1500 mg/kg		5	

CALCIUM ALGINATE

Calcium Alginate

INS: 404

Function: Antifoaming Agent, Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
04.1.1.2	Surface-treated fresh fruit	GMP		5	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP		5	
06.4.2	Pre-cooked or dried pastas and noodles and like products	GMP	Note 54	5	

CALCIUM ASCORBATE

Calcium Ascorbate

INS: 302

Function: Antioxidant

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
02.1	Fats and oils essentially free from water	GMP		5	
02.2.1.1	Butter and concentrated butter	GMP	Note 52	5	

CALCIUM CITRATE

Calcium Citrate

INS: 333

Function: Acidity Regulator, Antioxidant, Emulsifier, Firming Agent, Sequestrant

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
02.2.1.1	Butter and concentrated butter	GMP	Note 52	5	

CALCIUM LACTATE

Calcium Lactate

INS: 327

Function: Acidity Regulator, Antioxidant, Emulsifier, Firming Agent, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
02.1	Fats and oils essentially free from water	GMP		5	
02.2.1.1	Butter and concentrated butter	GMP	Note 52	5	

CANDELILLA WAX

Candelilla Wax

INS: 902

Function: Bulking Agent, Carrier Solvent, Glazing Agent, Release Agent

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
05.3	Chewing gum	20000 mg/kg	Note 3	5	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	10000 mg/kg		5	

CANTHAXANTHIN

Canthaxanthin

INS: 161g

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
14.1.3.3	Concentrate (liquid or solid) for fruit nectar	5 mg/kg		5	

CARBON DIOXIDE

Carbon Dioxide

INS: 290

Function: Adjuvant, Carbonating Agent, Packing Gas

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
14.1.2.1	Canned or bottled (pasteurized) fruit juice	3000 mg/kg	Notes 59 & 69	5	
14.1.2.3	Concentrate (liquid or solid) for fruit juice	3000 mg/kg	Notes 59 & 69	5	
14.1.3.1	Canned or bottled (pasteurized) fruit nectar	3000 mg/kg	Notes 59 & 69	5	
14.1.3.3	Concentrate (liquid or solid) for fruit nectar	3000 mg/kg	Notes 59 & 69	5	

CARNAUBA WAX

Carnauba Wax

INS: 903

CARRAGEENAN

DRAFT GSFA - TABLE ONE

Function: Emulsifier, Filler, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.2	Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks)	5000 mg/kg		5	
02.1	Fats and oils essentially free from water	GMP		5	
04.1.1.2	Surface-treated fresh fruit	GMP		5	
04.1.1.3	Peeled or cut fresh fruit	GMP		5	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP		5	
04.2.1.3	Peeled, cut or shredded vegetables, and nuts and seeds	GMP		5	
04.2.2.1	Frozen vegetables	GMP		5	
08.1	Fresh meat, poultry, and game	GMP		5	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP		5	
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	GMP		5	
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		5	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		5	
10.2.1	Liquid egg products	GMP		5	
10.2.2	Frozen egg products	GMP		5	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	5	
14.1.2.3	Concentrate (liquid or solid) for fruit juice	GMP		5	
14.1.3.3	Concentrate (liquid or solid) for fruit nectar	GMP		5	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		5	

CASTOR OIL

Castor Oil

INS: 1503

Function: Anticaking Agent, Carrier Solvent, Glazing Agent, Release Agent

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
05.3	Chewing gum	2100 mg/kg		5	

CHLOROPHYLLS, COPPER COMPLEXES

Chlorophylls, Copper Complex

INS: 141i

Chlorophyllin Copper Complex, Sodium and Potassium Salts

INS: 141ii

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	150 mg/kg	Note 62	5	
05.1	Cocoa products and chocolate products including imitations and chocolate substitutes	700 mg/kg		5	

CITRIC ACID

Citric Acid

INS: 330

Function: Acidity Regulator, Antioxidant, Sequestrant

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
02.2.1.1	Butter and concentrated butter	GMP	Note 52	5	

CITRIC ACID

DRAFT GSFA - TABLE ONE

Function: Acidity Regulator, Antioxidant, Sequestrant

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
14.1.3.1	Canned or bottled (pasteurized) fruit nectar	5000 mg/kg		5	
14.1.3.3	Concentrate (liquid or solid) for fruit nectar	5000 mg/kg		5	

CITRIC AND FATTY ACID ESTERS OF GLYCEROL

Citric and Fatty Acid Esters of Glycerol INS: 472c

Function: Antioxidant, Emulsifier, Sequestrant, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.4.1	Pasteurized cream	5000 mg/kg		5	
01.4.2	Sterilized, UHT, w hipping or w hipped, and reduced fat creams	5000 mg/kg		5	
02.1	Fats and oils essentially free from w ater	GMP		5	

CYCLAMATES

Cyclamic Acid (and Sodium, Potassium, Calcium Salts) INS: 952

Function: Flavour Enhancer, Sw eetener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
11.2	Other sugars and syrups (e.g., brow n sugar, maple syrup)	500 mg/kg	Note 17	5	
14.1.2.1	Canned or bottled (pasteurized) fruit juice	1000 mg/kg	Note 17	5	
14.1.3.1	Canned or bottled (pasteurized) fruit nectar	1000 mg/kg	Note 17	5	

CYCLODEXTRIN, BETA-

Cyclodextrin, Beta- INS: 459

Function: Stabilizer, Binder

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	500 mg/kg		5	

DEXTRINS, WHITE AND YELLOW, ROASTED STARCH

Dextrins, White and Yellow Roasted Starch INS: 1400

Function: Bulking Agent, Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
02.1	Fats and oils essentially free from w ater	GMP		5	
02.2.1.1	Butter and concentrated butter	GMP	Note 52	5	

DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL

Diacetyltartaric and Fatty Acid Esters of Glycerol INS: 472e

EDTAs

DRAFT GSFA - TABLE ONE

Function: Antioxidant, Preservative, Sequestrant

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
09.2.4.1	Cooked fish and fish products	50 mg/kg	Note 21	5	
11.4	Table-top sweeteners, including those containing high-intensity sweeteners	1000 mg/kg	Note 21	5	

ENZYME TREATED STARCH

Enzyme Treated Starch INS: 1405

Function: Bulking Agent, Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
02.1	Fats and oils essentially free from water	GMP		5	
02.2.1.1	Butter and concentrated butter	GMP	Note 52	5	

FAST GREEN FCF

Fast Green FCF INS: 143

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
13.6	Food supplements	GMP		5	

FERROCYANIDES

Sodium Ferrocyanide INS: 535 Potassium Ferrocyanide INS: 536
 Calcium Ferrocyanide INS: 538

Function: Anticaking Agent

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
14.2.3	Wines	GMP	Note 24	5	

GALLATE, PROPYL

Gallate, Propyl INS: 310

Function: Antioxidant

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
02.0	Fats and oils, and fat emulsions (type water-in-oil)	200 mg/kg	Note 15	5	
04.2.2.5	Vegetable, and nut and seed purees and spreads (e.g., peanut butter)	200 mg/kg	Note 15	5	
07.0	Bakery wares	1000 mg/kg	Note 15	5	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	1000 mg/kg	Note 111	5	
12.5	Soups and broths	200 mg/kg	Note 15	5	

GELLAN GUM

Gellan Gum INS: 418

GELLAN GUM

DRAFT GSFA - TABLE ONE

Function: Thickener, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.1	Milk and buttermilk	GMP		5	
01.2.1.1	Fermented milks (plain), not heat-treated after fermentation	GMP		5	
01.4.1	Pasteurized cream	GMP		5	
01.4.2	Sterilized, UHT, w hiping or w hipped, and reduced fat creams	GMP		5	
02.1	Fats and oils essentially free from w ater	GMP		5	
02.2.1.1	Butter and concentrated butter	GMP	Note 52	5	
04.1.1.2	Surface-treated fresh fruit	GMP		5	
04.1.1.3	Peeled or cut fresh fruit	GMP		5	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP		5	
04.2.1.3	Peeled, cut or shredded vegetables, and nuts and seeds	GMP		5	
04.2.2.1	Frozen vegetables	GMP		5	
06.4.2	Pre-cooked or dried pastas and noodles and like products	GMP	Note 54	5	
08.1	Fresh meat, poultry, and game	GMP		5	
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		5	
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		5	
10.2.1	Liquid egg products	GMP		5	
10.2.2	Frozen egg products	GMP		5	
11.1	White and semi-w hite sugar (sucrose or saccharose), fructose, glucose (dextrose), xylose; sugar solutions and syrups, also (partially) inverted sugars, incl. molasses, treacle, and sugar toppings	500 mg/kg		5	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	5	
13.1	Infant formulae and follow -on formulae	GMP		5	
13.2	Weaning foods for infants and grow ing children	GMP		5	
14.1.2.1	Canned or bottled (pasteurized) fruit juice	GMP		5	
14.1.2.3	Concentrate (liquid or solid) for fruit juice	GMP		5	
14.1.3.1	Canned or bottled (pasteurized) fruit nectar	GMP		5	
14.1.3.3	Concentrate (liquid or solid) for fruit nectar	GMP		5	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		5	
14.2.3	Wines	GMP		5	

GLUCONO DELTA-LACTONE

Glucono Delta-Lactone

INS: 575

Function: Acidity Regulator, Raising Agent

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
02.1	Fats and oils essentially free from w ater	GMP		5	
02.2.1.1	Butter and concentrated butter	GMP	Note 52	5	

GRAPE SKIN EXTRACT

Grape Skin Extract

INS: 163ii

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
05.3	Chew ing gum	10000 mg/kg		5	

GUAR GUM

Guar Gum

INS: 412

Function: Bulking Agent, Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
06.4.2	Pre-cooked or dried pastas and noodles and like products	GMP	Note 54	5	
10.2.1	Liquid egg products	GMP		5	
10.2.2	Frozen egg products	GMP		5	
11.1	White and semi-white sugar (sucrose or saccharose), fructose, glucose (dextrose), xylose; sugar solutions and syrups, also (partially) inverted sugars, incl. molasses, treacle, and sugar toppings	10000 mg/kg		5	
14.1.2.3	Concentrate (liquid or solid) for fruit juice	GMP		5	
14.1.3.3	Concentrate (liquid or solid) for fruit nectar	GMP		5	

GUM ARABIC

Gum Arabic

INS: 414

Function: Bulking Agent, Emulsifier, Filler, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
04.2.2.1	Frozen vegetables	83000 mg/kg		5	
06.4.2	Pre-cooked or dried pastas and noodles and like products	GMP	Note 54	5	
10.2.1	Liquid egg products	GMP		5	
10.2.2	Frozen egg products	GMP		5	
14.1.2.3	Concentrate (liquid or solid) for fruit juice	GMP		5	
14.1.3.3	Concentrate (liquid or solid) for fruit nectar	GMP		5	

HYDROXYBENZOATES, p-

Ethyl p-Hydroxybenzoate

INS: 214

Propyl p-Hydroxybenzoate

INS: 216

Methyl p-Hydroxybenzoate

INS: 218

Function: Preservative

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
05.3	Chewing gum	1500 mg/kg	Note 27	5	
11.4	Table-top sweeteners, including those containing high-intensity sweeteners	GMP	Note 27	5	
14.1.3	Fruit and vegetable nectars	200 mg/kg	Note 27	5	

HYDROXYPROPYL DISTARCH PHOSPHATE

Hydroxypropyl Distarch Phosphate

INS: 1442

Function: Bulking Agent, Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
02.1	Fats and oils essentially free from water	GMP		5	

Function: Bulking Agent, Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		5	

KONJAC FLOUR

Konjac Flour

INS: 425

Function: Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.1	Milk and buttermilk	GMP		5	
01.2.1.1	Fermented milks (plain), not heat-treated after fermentation	GMP		5	
01.4.1	Pasteurized cream	GMP		5	
02.2.1.1	Butter and concentrated butter	GMP	Note 52	5	
04.1.1.2	Surface-treated fresh fruit	GMP		5	
04.1.1.3	Peeled or cut fresh fruit	GMP		5	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP		5	
04.2.1.3	Peeled, cut or shredded vegetables, and nuts and seeds	GMP		5	
04.2.2.1	Frozen vegetables	GMP		5	
08.1	Fresh meat, poultry, and game	GMP		5	
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		5	
10.2.1	Liquid egg products	GMP		5	
10.2.2	Frozen egg products	GMP		5	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	GMP		5	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	5	
13.1	Infant formulae and follow-on formulae	GMP		5	
13.2	Weaning foods for infants and growing children	GMP		5	
14.1.2.1	Canned or bottled (pasteurized) fruit juice	GMP		5	
14.1.2.3	Concentrate (liquid or solid) for fruit juice	GMP		5	
14.1.3.1	Canned or bottled (pasteurized) fruit nectar	GMP		5	
14.1.3.3	Concentrate (liquid or solid) for fruit nectar	GMP		5	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		5	
14.2.3	Wines	GMP		5	

LACTIC ACID (L-, D- and DL-)

Lactic Acid (L-, D- and DL-)

INS: 270

Function: Acidity Regulator

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
02.1	Fats and oils essentially free from water	GMP		5	
02.2.1.1	Butter and concentrated butter	GMP	Note 52	5	
14.2.3	Wines	1 mg/kg		5	

LACTIC AND FATTY ACID ESTERS OF GLYCEROL

Lactic and Fatty Acid Esters of Glycerol

INS: 472b

Function: Emulsifier, Sequestrant, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
02.2.1.1	Butter and concentrated butter	GMP	Note 52	5	

LECITHIN

Lecithin INS: 322

Function: Antioxidant, Emulsifier, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
06.2	Flours and starches	5000 mg/kg		5	
06.4.2	Pre-cooked or dried pastas and noodles and like products	5000 mg/kg	Note 54	5	
13.1	Infant formulae and follow -on formulae	5000 mg/kg		5	

MALIC ACID (DL-)

Malic Acid (DL-) INS: 296

Function: Acidity Regulator, Sequestrant

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
14.1.3.1	Canned or bottled (pasteurized) fruit nectar	3000 mg/kg		5	
14.1.3.3	Concentrate (liquid or solid) for fruit nectar	3000 mg/kg		5	
14.2.3	Wines	1 mg/kg		5	

MICROCRYSTALLINE CELLULOSE

Microcrystalline Cellulose INS: 460i

Function: Anticaking Agent, Bulking Agent, Emulsifier, Foaming Agent, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.1.1	Milk, including sterilized and UHT goats milk	GMP		5	
01.2.1.1	Fermented milks (plain), not heat-treated after fermentation	GMP		5	
02.1	Fats and oils essentially free from water	GMP		5	
04.1.1.3	Peeled or cut fresh fruit	GMP		5	
04.2.1.3	Peeled, cut or shredded vegetables, and nuts and seeds	GMP		5	
04.2.2.1	Frozen vegetables	GMP		5	
06.4.2	Pre-cooked or dried pastas and noodles and like products	GMP	Note 54	5	
10.2.1	Liquid egg products	GMP		5	
10.2.2	Frozen egg products	GMP		5	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	22000 mg/kg	Note 51	5	
13.1	Infant formulae and follow -on formulae	GMP		5	
13.2	Weaning foods for infants and growing children	GMP		5	
14.1.2.1	Canned or bottled (pasteurized) fruit juice	GMP		5	
14.1.2.3	Concentrate (liquid or solid) for fruit juice	GMP		5	
14.1.3.1	Canned or bottled (pasteurized) fruit nectar	GMP		5	
14.1.3.3	Concentrate (liquid or solid) for fruit nectar	GMP		5	
14.2.3	Wines	GMP		5	

MICROCRYSTALLINE WAX

Microcrystalline Wax

INS: 905ci

Function: Antifoaming Agent, Bulking Agent, Glazing Agent

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
04.1.1.2	Surface-treated fresh fruit	GMP		5	
05.1	Cocoa products and chocolate products including imitations and chocolate substitutes	10000 mg/kg		5	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	10000 mg/kg		5	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	10000 mg/kg		5	

MINERAL OIL

Mineral Oil

INS: 905a

Function: Adjuvant, Antioxidant, Glazing Agent, Humectant, Release Agent

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables	200 mg/kg		5	
12.6	Sauces and like products	6000 mg/kg		5	

MINERAL OIL (HIGH VISCOSITY)

Mineral Oil (High Viscosity)

INS: 905a

Function: Glazing Agent, Release Agent

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
05.3	Chewing gum	20000 mg/kg		5	

MONO- AND DIGLYCERIDES

Mono- and Diglycerides

INS: 471

Function: Antifoaming Agent, Bulking Agent, Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.1	Milk and buttermilk	10000 mg/kg		5	
01.2	Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks)	5000 mg/kg		5	
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	10000 mg/kg		5	
12.8	Yeast and like products	20000 mg/kg		5	

MONOAMMONIUM GLUTAMATE, L-

Monoammonium Glutamate, L-

INS: 624

Function: Flavour Enhancer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
08.1	Fresh meat, poultry, and game	GMP		5	

MONOSODIUM GLUTAMATE, L-

Monosodium Glutamate, L- INS: 621

Function: Flavour Enhancer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
08.1	Fresh meat, poultry, and game	GMP		5	

MONOSTARCH PHOSPHATE

Monostarch Phosphate INS: 1410

Function: Bulking Agent, Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
02.1	Fats and oils essentially free from water	GMP		5	

NITROGEN

Nitrogen INS: 941

Function: Propellant

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
02.1	Fats and oils essentially free from water	GMP	Note 59	5	
02.2.1.1	Butter and concentrated butter	GMP	Notes 52 & 59	5	

NITROUS OXIDE

Nitrous Oxide INS: 942

Function: Propellant

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
02.1	Fats and oils essentially free from water	GMP		5	

OXIDIZED STARCH

Oxidized Starch INS: 1404

Function: Bulking Agent, Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
02.1	Fats and oils essentially free from water	GMP		5	

OXYSTEARIN

Oxystearin INS: 387

Function: Antifoaming Agent, Crystallization Inhibitor, Release Agent, Sequestrant

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
13.6	Food supplements	GMP		5	

PAPAIN

Papain

INS: 1101ii

Function: Flavour Enhancer, Flour Treatment Agent, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
06.1	Whole, broken, or flaked grain, including rice	1000 mg/kg		5	

PECTINS (AMIDATED AND NON-AMIDATED)

Pectins (Amidated and Non-Amidated)

INS: 440

Function: Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
02.1	Fats and oils essentially free from water	GMP		5	
08.1	Fresh meat, poultry, and game	GMP		5	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP		5	
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		5	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		5	
10.2.1	Liquid egg products	GMP		5	
10.2.2	Frozen egg products	GMP		5	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	5	
14.1.2.1	Canned or bottled (pasteurized) fruit juice	3000 mg/kg		5	
14.1.2.3	Concentrate (liquid or solid) for fruit juice	GMP		5	
14.1.3.1	Canned or bottled (pasteurized) fruit nectar	3000 mg/kg		5	
14.1.3.3	Concentrate (liquid or solid) for fruit nectar	3000 mg/kg		5	
14.2.3	Wines	GMP		5	

PHOSPHATED DISTARCH PHOSPHATE

Phosphated Distarch Phosphate

INS: 1413

Function: Bulking Agent, Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
02.1	Fats and oils essentially free from water	GMP		5	

PHOSPHATES

Orthophosphoric Acid	INS: 338	Monosodium Orthophosphate	INS: 339i
Disodium Orthophosphate	INS: 339ii	Trisodium Orthophosphate	INS: 339iii
Monopotassium Orthophosphate	INS: 340i	Dipotassium Orthophosphate	INS: 340ii
Tripotassium Orthophosphate	INS: 340iii	Monocalcium Orthophosphate	INS: 341i
Dicalcium Orthophosphate	INS: 341ii	Tricalcium Orthophosphate	INS: 341iii
Monoammonium Orthophosphate	INS: 342i	Diammonium Orthophosphate	INS: 342ii
Dimagnesium Orthophosphate	INS: 343ii	Trimagnesium Orthophosphate	INS: 343iii
Disodium Diphosphate	INS: 450i	Tetrasodium Diphosphate	INS: 450iii
Tetrapotassium Diphosphate	INS: 450v	Dicalcium Diphosphate	INS: 450vi
Pentasodium Triphosphate	INS: 451i	Pentapotassium Triphosphate	INS: 451ii
Sodium Polyphosphate	INS: 452i	Potassium Polyphosphate	INS: 452ii
Calcium Polyphosphates	INS: 452iv	Ammonium Polyphosphates	INS: 452v
Bone Phosphate	INS: 542		

Function: Anticaking Agt, Acidity Reg., Adj., Antioxidant, Colour Retention Agt, Emulsifier, Flavour Enh, Firming Agt, Flour Trt Agt, Humectant, Pres., Raising Agt, Seq., Stabilizer, Thk

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
02.2.1.2	Margarine and similar products (e.g., butter-margarine blends)	1100 mg/kg	Note 33	5	
02.2.2	Emulsions containing less than 80% fat (e.g., minarine)	1100 mg/kg	Note 33	5	
07.0	Bakery w ares	9300 mg/kg	Note 33	5	

POLYDIMETHYLSILOXANE

Polydimethylsiloxane INS: 900a

Function: Anticaking Agent, Antifoaming Agent

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
08.1.1	Fresh meat, poultry, and game, w hole pieces or cuts	GMP		5	
14.2.2	Cider and perry	50 mg/kg		5	

POLYGLYCEROL ESTERS OF FATTY ACIDS

Polyglycerol Esters of Fatty Acids INS: 475

Function: Adjuvant, Crystallization Inhibitor, Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.6.4	Processed cheese	10000 mg/kg		5	
12.5.1	Ready-to-eat soups and broths, including canned, bottled, and frozen	9000 mg/kg		5	
12.6	Sauces and like products	9000 mg/kg		5	

POLYOXYETHYLENE STEARATES

Polyoxyethylene (8) Stearate INS: 430 Polyoxyethylene (40) Stearate INS: 431

Function: Emulsifier, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
02.1	Fats and oils essentially free from water	5000 mg/kg		5	
07.1	Bread and ordinary bakery w ares	5000 mg/kg		5	

POLYSORBATES

Polyoxyethylene (20) Sorbitan Monolaurate	INS: 432	Polyoxyethylene (20) Sorbitan Monooleate	INS: 433
Polyoxyethylene (20) Sorbitan Monopalmitate	INS: 434	Polyoxyethylene (20) Sorbitan Monostearate	INS: 435
Polyoxyethylene (20) Sorbitan Tristearate	INS: 436		

Function: Antifoaming Agent, Adjuvant, Emulsifier, Foaming Agent, Flour Treatment Agent, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
03.0	Edible ices, including sherbet and sorbet	5000 mg/kg		5	
07.1.1	Breads and rolls	3000 mg/kg		5	

POLYVINYLPIRROLIDONE

Polyvinylpyrrolidone INS: 1201

Function: Adjuvant, Emulsifier, Glazing Agent, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
14.2.3	Wines	60 mg/kg	Note 36	5	

PONCEAU 4R

Ponceau 4R INS: 124

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
11.0	Sweeteners, including honey	200 mg/kg		5	

POTASSIUM ACETATES

Potassium Acetates INS: 261

Function: Acidity Regulator

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
02.1	Fats and oils essentially free from water	GMP		5	
02.2.1.1	Butter and concentrated butter	GMP	Note 52	5	

POTASSIUM ALGINATE

Potassium Alginate INS: 402

Function: Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
02.1	Fats and oils essentially free from water	GMP		5	
04.1.1.2	Surface-treated fresh fruit	GMP		5	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP		5	
06.4.2	Pre-cooked or dried pastas and noodles and like products	GMP	Note 54	5	
14.2.3	Wines	GMP		5	

POTASSIUM ASCORBATE

Potassium Ascorbate

INS: 303

Function: Antioxidant

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
02.1	Fats and oils essentially free from water	GMP		5	
02.2.1.1	Butter and concentrated butter	GMP	Note 52	5	

POTASSIUM DIHYDROGEN CITRATE

Potassium Dihydrogen Citrate

INS: 332i

Function: Acidity Regulator, Antioxidant, Emulsifier, Sequestrant, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
02.2.1.1	Butter and concentrated butter	GMP	Note 52	5	
13.1	Infant formulae and follow-on formulae	GMP		5	
14.2.3	Wines	3000 mg/kg	Note 109	5	

POTASSIUM LACTATE

Potassium Lactate

INS: 326

Potassium Lactate (Solution)

INS: 326

Function: Acidity Regulator, Antioxidant

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
02.1	Fats and oils essentially free from water	GMP		5	
02.2.1.1	Butter and concentrated butter	GMP	Note 52	5	

POWDERED CELLULOSE

Powdered Cellulose

INS: 460ii

Function: Anticaking Agent, Bulking Agent, Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
04.2.2.1	Frozen vegetables	GMP		5	
13.1	Infant formulae and follow-on formulae	GMP		5	
13.2	Weaning foods for infants and growing children	GMP		5	
14.1.2.1	Canned or bottled (pasteurized) fruit juice	GMP		5	
14.1.2.3	Concentrate (liquid or solid) for fruit juice	GMP		5	
14.1.3.1	Canned or bottled (pasteurized) fruit nectar	GMP		5	
14.1.3.3	Concentrate (liquid or solid) for fruit nectar	GMP		5	
14.2.3	Wines	GMP		5	

PROCESSED EUCHEUMA SEAWEED

Processed Eucheuma Seaweed

INS: 407a

Function: Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.2	Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks)	5000 mg/kg		5	

SACCHARIN**DRAFT GSFA - TABLE ONE**

Function: Flavour Enhancer, Sweetener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	1200 mg/kg		5	
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	200 mg/kg		5	
14.1.3.1	Canned or bottled (pasteurized) fruit nectar	80 mg/kg		5	

SHELLAC

Shellac

INS: 904

Function: Bulking Agent, Glazing Agent, Release Agent

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	10000 mg/kg		5	

SODIUM ACETATE

Sodium Acetate

INS: 262i

Function: Acidity Regulator, Preservative, Sequestrant

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
02.2.1.1	Butter and concentrated butter	GMP	Note 52	5	
06.1	Whole, broken, or flaked grain, including rice	6000 mg/kg		5	
06.2	Flours and starches	6000 mg/kg		5	

SODIUM ALGINATE

Sodium Alginate

INS: 401

Function: Bulking Agent, Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
02.1	Fats and oils essentially free from water	GMP		5	
04.1.1.2	Surface-treated fresh fruit	GMP		5	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP		5	
06.4.2	Pre-cooked or dried pastas and noodles and like products	GMP	Note 54	5	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	5000 mg/kg		5	

SODIUM ALUMINIUM PHOSPHATES

Sodium Aluminium Phosphate-Acidic

INS: 541i

Sodium Aluminium Phosphate-Basic

INS: 541ii

Function: Acidity Regulator, Emulsifier, Raising Agent, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
12.5.1	Ready-to-eat soups and broths, including canned, bottled, and frozen	2000 mg/kg	Note 6	5	
12.6	Sauces and like products	2000 mg/kg	Note 6	5	

SODIUM ALUMINOSILICATE

Sodium Aluminosilicate INS: 554

Function: Anticaking Agent

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
14.2.3	Wines	GMP		5	

SODIUM CARBONATE

Sodium Carbonate INS: 500i

Function: Anticaking Agent, Acidity Regulator, Raising Agent, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
02.1	Fats and oils essentially free from water	GMP		5	

SODIUM CARBOXYMETHYL CELLULOSE

Sodium Carboxymethyl Cellulose INS: 466

Function: Bulking Agent, Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
06.4.2	Pre-cooked or dried pastas and noodles and like products	GMP	Note 54	5	

SODIUM DIACETATE

Sodium Diacetate INS: 262ii

Function: Acidity Regulator, Preservative, Sequestrant

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
02.0	Fats and oils, and fat emulsions (type water-in-oil)	GMP		5	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	3000 mg/kg		5	

SODIUM DIHYDROGEN CITRATE

Sodium Dihydrogen Citrate INS: 331i

Function: Acidity Regulator, Antioxidant, Emulsifier, Sequestrant, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
02.2.1.1	Butter and concentrated butter	GMP	Note 52	5	
13.1	Infant formulae and follow-on formulae	GMP		5	

SODIUM HYDROGEN CARBONATE

Sodium Hydrogen Carbonate INS: 500ii

Function: Acidity Regulator, Anticaking Agent, Raising Agent, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
02.1	Fats and oils essentially free from water	GMP		5	

SODIUM LACTATE

Sodium Lactate INS: 325

Function: Acidity Regulator, Antioxidant, Bulking Agent, Emulsifier, Humectant, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
02.1	Fats and oils essentially free from water	GMP		5	
02.2.1.1	Butter and concentrated butter	GMP	Note 52	5	

SODIUM SESQUICARBONATE

Sodium Sesquicarbonate INS: 500iii

Function: Acidity Regulator, Anticaking Agent, Raising Agent

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
02.1	Fats and oils essentially free from water	GMP		5	
02.2.1.1	Butter and concentrated butter	GMP	Note 52	5	

SORBATES

Sorbic Acid	INS: 200	Sodium Sorbate	INS: 201
Potassium Sorbate	INS: 202	Calcium Sorbate	INS: 203

Function: Antioxidant, Preservative, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
12.6.1	Emulsified sauces (e.g., mayonnaise, salad dressing)	3350 mg/kg	Note 42	5	

SORBITAN ESTERS OF FATTY ACIDS

Sorbitan Monostearate	INS: 491	Sorbitan Tristearate	INS: 492
Sorbitan Monolaurate	INS: 493	Sorbitan Monooleate	INS: 494
Sorbitan Monopalmitate	INS: 495		

Function: Emulsifier, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
04.2.2.2	Dried vegetables, seaweeds, and nuts and seeds	5000 mg/kg		5	
10.2	Egg products	500 mg/kg		5	
12.5.2	Mixes for soups and broths	250 mg/kg		5	
12.6.1	Emulsified sauces (e.g., mayonnaise, salad dressing)	10000 mg/kg		5	
12.6.2	Non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy)	4000 mg/kg		5	
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	5000 mg/kg		5	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	5000 mg/kg		5	

SORBITOL (INCLUDING SORBITOL SYRUP)

Sorbitol and Sorbitol Syrup INS: 420

Function: Bulking Agent, Emulsifier, Humectant, Sequestrant, Stabilizer, Sweetener, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
08.1.2	Fresh meat, poultry, and game, comminuted	5000 mg/kg		5	

STARCH ACETATE

Starch Acetate Esterified with Acetic Anhydride INS: 1420 Starch Acetate Esterified with Vinyl Acetate INS: 1421

Function: Bulking Agent, Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
02.1	Fats and oils essentially free from water	GMP		5	

STARCH SODIUM OCTENYL SUCCINATE

Starch Sodium Octenyl Succinate INS: 1450

Function: Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
02.1	Fats and oils essentially free from water	GMP		5	

STEAROYL-2-LACTYLATES

Sodium Stearoyl Lactylate INS: 481i Calcium Stearoyl Lactylate INS: 482i

Function: Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
10.2.3	Dried and/or heat coagulated egg products	5000 mg/kg		5	
12.4	Mustards	2500 mg/kg		5	
12.6.1	Emulsified sauces (e.g., mayonnaise, salad dressing)	10000 mg/kg		5	
16.0	Composite foods (e.g., casseroles, meat pies, mincemeat) - foods that could not be placed in categories 01 - 15	5000 mg/kg		5	

SUCROSE ESTERS OF FATTY ACIDS

Sucrose Esters of Fatty Acids INS: 473

Function: Adjuvant, Emulsifiers, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
02.1.2	Vegetable oils and fats	10000 mg/kg		5	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	20000 mg/kg		5	

SULPHITES

Sulphur Dioxide INS: 220 Sodium Sulphite INS: 221
 Sodium Hydrogen Sulphite INS: 222 Sodium Metabisulphite INS: 223
 Potassium Metabisulphite INS: 224 Potassium Sulphite INS: 225
 Calcium Hydrogen Sulphite INS: 227 Potassium Bisulphite INS: 228
 Sodium Thiosulphate INS: 539

SULPHITES

DRAFT GSFA - TABLE ONE

Function: Acidity Regulator, Adjuvant, Antioxidant, Bleaching Agent (Not for Flour), Flour Treatment Agent, Firming Agent, Preservative, Sequestrant, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
14.1.3	Fruit and vegetable nectars	50 mg/kg	Note 44	5	

TANNIC ACID (TANNINS, FOOD GRADE)

Tannic Acid (Tannins, Food Grade) INS: 181

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	400 mg/kg		5	
02.1.3	Lard, tallow, fish oil, and other animal fats	GMP		5	
02.4	Fat-based desserts excluding dairy-based dessert product of food category 01.7	50 mg/kg	Note 7	5	
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	50 mg/kg		5	
04.1.2.11	Fruit fillings for pastries	50 mg/kg		5	
05.1.2	Cocoa-based spreads, including fillings	50 mg/kg		5	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	400 mg/kg		5	
07.0	Bakery wares	100 mg/kg		5	
08.2	Processed meat, poultry, and game products in whole pieces or cuts	10 mg/kg		5	
08.3	Processed comminuted meat, poultry, and game products	10 mg/kg		5	
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	50 mg/kg		5	
14.2.1	Beer and malt beverages	150 mg/kg		5	
14.2.3	Wines	3000 mg/kg		5	
14.2.4	Fruit wine	150 mg/kg		5	
14.2.5	Mead	150 mg/kg		5	
14.2.6	Spirituous beverages	150 mg/kg		5	

TARA GUM

Tara Gum INS: 417

Function: Thickener, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.1	Milk and buttermilk	GMP		5	
01.4.1	Pasteurized cream	GMP		5	
01.4.2	Sterilized, UHT, whipping or whipped, and reduced fat creams	GMP		5	
02.1	Fats and oils essentially free from water	GMP		5	
02.2.1.1	Butter and concentrated butter	GMP	Note 52	5	
04.2.2.1	Frozen vegetables	GMP		5	
06.4.2	Pre-cooked or dried pastas and noodles and like products	GMP	Note 52	5	
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP		5	
10.2.1	Liquid egg products	GMP		5	
10.2.2	Frozen egg products	GMP		5	
14.1.2.3	Concentrate (liquid or solid) for fruit juice	GMP		5	
14.1.3.3	Concentrate (liquid or solid) for fruit nectar	GMP		5	
14.2.3	Wines	GMP		5	

TARTRATES

Tartaric Acid (L(+)-)	INS: 334	Monosodium Tartrate	INS: 335i
Disodium Tartrate	INS: 335ii	Monopotassium Tartrate	INS: 336i
Dipotassium Tartrate	INS: 336ii	Potassium Sodium Tartrate	INS: 337

Function: Anticaking Agent, Acidity Regulator, Adjuvant, Antioxidant, Bulking Agent, Emulsifier, Flour Treatment Agent, Humectant, Preservative, Raising Agent, Sequestrant, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
02.0	Fats and oils, and fat emulsions (type water-in-oil)	GMP	Note 45	5	
11.4	Table-top sweeteners, including those containing high-intensity sweeteners	GMP	Note 45	5	
12.6.2	Non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy)	5000 mg/kg	Note 45	5	
14.1.3.1	Canned or bottled (pasteurized) fruit nectar	3000 mg/kg	Note 45	5	
14.1.3.3	Concentrate (liquid or solid) for fruit nectar	3000 mg/kg	Note 45	5	

TBHQ

Tertiary Butylhydroquinone	INS: 319
----------------------------	----------

Function: Antioxidant

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	200 mg/kg		5	
02.0	Fats and oils, and fat emulsions (type water-in-oil)	200 mg/kg	Note 15	5	
04.1.2.2	Dried fruit	200 mg/kg		5	
04.2.2.5	Vegetable, and nut and seed purees and spreads (e.g., peanut butter)	200 mg/kg	Note 15	5	
07.1.1	Breads and rolls	200 mg/kg		5	
07.1.2	Crackers, excluding sweet crackers	200 mg/kg		5	
07.1.3	Other ordinary bakery products (e.g., bagels, pita, English muffins)	200 mg/kg		5	
07.1.4	Bread-type products, including bread stuffing and bread crumbs	200 mg/kg		5	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	200 mg/kg	Note 15	5	
12.4	Mustards	200 mg/kg		5	
12.5	Soups and broths	200 mg/kg	Note 15	5	
12.6	Sauces and like products	200 mg/kg	Note 15	5	
15.0	Ready-to-eat savouries	200 mg/kg	Note 15	5	

THAUMATIN

Thaumatococcus	INS: 957
----------------	----------

Function: Sweetener, Flavour Enhancer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	500 mg/kg		5	

TOCOPHEROLS

Mixed Tocopherols Concentrate	INS: 306	Alpha-Tocopherol	INS: 307
-------------------------------	----------	------------------	----------

TOCOPHEROLS

DRAFT GSFA - TABLE ONE

Function: Antioxidant

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	500 mg/kg		5	
05.1.3	Cocoa and chocolate products (e.g., milk chocolate bar, chocolate flakes, w hite chocolate) other than food categories 05.1.1, 05.1.2 and 05.1.4	750 mg/kg	Note 15	5	
08.1.2	Fresh meat, poultry, and game, comminuted	300 mg/kg	Note 15	5	
12.6	Sauces and like products	300 mg/kg		5	
13.1	Infant formulae and follow -on formulae	10000 mg/kg		5	

TRAGACANTH GUM

Tragacanth Gum

INS: 413

Function: Bulking Agent, Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.4.1	Pasteurized cream	GMP		5	
01.4.2	Sterilized, UHT, w hiping or w hiped, and reduced fat creams	GMP		5	
04.1.1.3	Peeled or cut fresh fruit	GMP		5	
04.2.1.3	Peeled, cut or shredded vegetables, and nuts and seeds	GMP		5	
04.2.2.1	Frozen vegetables	GMP		5	
06.4.2	Pre-cooked or dried pastas and noodles and like products	GMP	Note 54	5	
14.1.2.3	Concentrate (liquid or solid) for fruit juice	GMP		5	
14.1.3.3	Concentrate (liquid or solid) for fruit nectar	GMP		5	

TRIPOTASSIUM CITRATE

Tripotassium Citrate

INS: 332ii

Function: Acidity Regulator, Antioxidant, Emulsifier, Sequestrant, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
02.2.1.1	Butter and concentrated butter	GMP	Note 52	5	
14.2.3	Wines	3000 mg/kg	Note 109	5	

TRISODIUM CITRATE

Trisodium Citrate

INS: 331iii

Function: Acidity Regulator, Antioxidant, Emulsifier, Sequestrant, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
02.2.1.1	Butter and concentrated butter	GMP	Note 52	5	

XANTHAN GUM

Xanthan Gum

INS: 415

Function: Thickener, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.1.1	Milk, including sterilized and UHT goats milk	GMP		5	
01.2.1.1	Fermented milks (plain), not heat-treated after fermentation	GMP		5	

Function: Thickener, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
02.1	Fats and oils essentially free from water	GMP		5	
04.1.1.2	Surface-treated fresh fruit	GMP		5	
04.1.1.3	Peeled or cut fresh fruit	GMP		5	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP		5	
04.2.1.3	Peeled, cut or shredded vegetables, and nuts and seeds	GMP		5	
04.2.2.1	Frozen vegetables	GMP		5	
08.1	Fresh meat, poultry, and game	GMP		5	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP		5	
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		5	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		5	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	5	
13.1	Infant formulae and follow -on formulae	GMP		5	
14.1.2.3	Concentrate (liquid or solid) for fruit juice	GMP		5	
14.1.3.3	Concentrate (liquid or solid) for fruit nectar	GMP		5	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		5	
14.2.3	Wines	GMP		5	

Notes to the Comments for the Revised Draft General Standard for Food Additives (33rd CCFAC)

Note 1: As adipic acid

Note 2: On dry ingredient, dry weight, dry mix or concentrate basis.

Note 3: Surface treatment.

Note 4: For decoration, stamping, marking or branding the product.

Note 5: Used in raw materials for manufacture of the finished food.

Note 6: As aluminium.

Note 7: Use level not in finished food.

Note 8: As bixin.

Note 9: As total bixin or norbixin.

Note 10: As ascorbyl stearate.

Note 11: Flour basis.

Note 12: Carryover from flavouring substances.

Note 13: As benzoic acid.

Note 14: NOT USED.

Note 15: Fat or oil basis.

Note 16: For use in glaze, coatings or decorations for fruit, vegetables, meat or fish.

Note 17: As cyclamic acid.

Note 18: Added level; residue not detected in ready-to-eat food.

Note 19: Used in cocoa fat; use level on ready-to-eat basis.

Note 20: On total amount of stabilizers, thickeners and/or gums.

Note 21: As anhydrous calcium disodium EDTA.

Note 22: For use in smoked fish products only.

Note 23: As iron.

Note 24: As anhydrous sodium ferrocyanide.

Note 25: As formic acid.

Note 26: For use in baking powder only.

Note 27: As p-hydroxybenzoic acid.

Note 28: ADI conversion: if a typical preparation contains 0.025 µg/U, then the ADI of 33,000 U/kg bw becomes:

$$[(33000 \text{ U/kg bw}) \times (0.025 \text{ µg/U}) \times (1 \text{ mg}/1000 \text{ µg})] = 0.825 \text{ mg/kg bw}$$

Note 29: Reporting basis not specified.

Note 30: As residual NO₃ ion.

Note 31: Of the mash used.

Note 32: As residual NO₂ ion.

Note 33: As phosphorus.

Note 34: Anhydrous basis.

Note 35: Level in cocoa nibs.

Note 36: Residual level.

Note 37: As weight of nonfat milk solids.

Note 38: Level in creaming mixture.

Note 39: Only when product contains butter or other fats and oils.

Note 40: Use in packing medium only.

Note 41: Use in breadings or batter coatings only.
Note 42: As sorbic acid
Note 43: As tin.
Note 44: As residual SO₂.
Note 45: As tartaric acid.
Note 46: As thiodipropionic acid.
Note 47: On egg yolk weight, dry basis.
Note 48: For olives only.
Note 49: For use on citrus fruits only.
Note 50: For use in fish roe only.
Note 51: For use in herbs and salt substitutes only.
Note 52: For use in butter only.
Note 53: For use in coatings only.
Note 54: For use in dried products only.
Note 55: Added level.
Note 56: Provided starch is not present.
Note 57: GMP is 1 part benzoyl peroxide and not more than 6 parts of the subject additive by weight.
Note 58: As calcium.
Note 59: Use as packing gas.
Note 60: If used as a carbonating agent, the CO₂ in the finished wine shall not exceed 39.2 mg/kg.
Note 61: For use in minced fish only.
Note 62: As copper.
Note 63: On amount of dairy ingredients.
Note 64: Level added to dry beans; 200 mg/kg in ready-to-eat food, anhydrous basis.
Note 65: Carryover from nutrient preparations.
Note 66: As formaldehyde. For use in provolone cheese only.
Note 67: Carryover from use in casings.
Note 68: For use in natural mineral waters only.
Note 69: Use as carbonating agent.
Note 70: As the acid.
Note 71: Calcium, potassium and sodium salts only.
Note 72: Ready-to-eat basis.
Note 73: Except whole fish.
Note 74: Use level for deep orange coloured cheeses; 25 mg/kg for orange coloured cheeses; 10 mg/kg for normal coloured cheeses.
Note 75: Use in milk powder for vending machines only.
Note 76: Use in potatoes only.
Note 77: As mono-isopropyl citrate.
Note 78: For use in tocino (fresh, cured sausage) only.
Note 79: For use on nuts only.
Note 80: Equivalent to 2 mg/dm² surface application to a maximum depth of 5 mm.

Note 81: Equivalent to 1 mg/dm² surface application to a maximum depth of 5 mm.

Note 82: For use in shrimp; 6000 mg/kg for Crangon crangon and Crangon vulgaris.

Note 83: Excluding foods for infants and young children.

Note 84: Use in alcohol-free beer only.

Note 85: Except for use in coolers at 1000 mg/kg.

Note 86: Use in whipped dessert toppings other than cream only.

Note 87: Treatment level.

Note 88: Carryover from the ingredient.

Note 89: Except for use in dried tangle (KONBU) at 150 mg/kg.

Note 90: For use in milk-sucrose mixtures used in the finished product.

Note 91: By weight of defoamer.

Note 92: On the weight of the protein before re-hydration.

Note 93: Except natural wine produced from Vitis Vinifera grapes.

Note 94: For use in loganiza (fresh, uncured sausage) only.

Note 95: For use in surimi and fish roe products only.

Note 96: For use in cooler-type products only.

Note 97: For use as a protective float on brine for curing pickles.

Note 98: For dust control.

Note 99: For use as a float on fermentation fluid to prevent contamination.

Note 100: For use as a dispersing agent in dill oil used in the final food.

Note 101: Level based on the maximum recommended daily dose of 475 mg/dose, assuming one 600 mg tablet is consumed per day.

Note 102: For use as a surfactant or wetting agent for colours in the food.

Note 103: Except for use in special white wines at 400 mg/kg.

Note 104: Maximum 5000 mg/kg residue in bread and yeast-leavened bakery products.

Note 105: Except for use in dried gourd strips (KAMPYO) at 5000 mg/kg.

Note 106: Except for use in Dijon mustard at 500 mg/kg.

Note 107: Except for use in concentrated grape juice for home wine making at 2000 mg/kg.

Note 108: For use on coffee beans only.

Note 109: Use level reported as $25 \text{ lbs}/1000 \text{ gal} \times (0.45 \text{ kg}/\text{lb}) \times (1 \text{ gal}/3.75 \text{ L}) \times (1 \text{ L}/\text{kg}) \times (10^6 \text{ mg}/\text{kg}) = 3000 \text{ mg}/\text{kg}$

Note 110: For use in frozen French fried potatoes only.

Note 111: For use in dipping solution only.

Note 112: For use in grated cheese only.

Note 113: Excluding butter.

Note 114: Excluding cocoa powder.

Allinorm 01/12A Appendix IV

PROPOSED DRAFT AMENDMENTS TO TABLE 1 AND TABLE 2 OF THE CODEX GENERAL STANDARD FOR FOOD ADDITIVES



**(at Step 6 of the procedure, presented in Table 1
format only)**

ACESULFAME POTASSIUM

Acesulfame Potassium

INS: 950

Function: Flavour Enhancer, Sweetener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	500 mg/kg		6	
01.2	Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks)	GMP		6	
01.3.2	Beverage with sweeteners	GMP		6	
01.4	Cream (plain) and the like	GMP		6	
01.5.1	Milk powder and cream powder (plain)	GMP		6	
01.6.1	Unripened cheese	GMP		6	
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	1000 mg/kg		6	
02.3	Fat emulsions other than food category 02.2, including mixed and/or flavoured products based on fat emulsions	GMP		6	
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	1000 mg/kg		6	
03.0	Edible ices, including sherbet and sorbet	800 mg/kg		6	
04.1.2.1	Frozen fruit	500 mg/kg		6	
04.1.2.2	Dried fruit	500 mg/kg		6	
04.1.2.3	Fruit in vinegar, oil, or brine	200 mg/kg		6	
04.1.2.4	Canned or bottled (pasteurized) fruit	500 mg/kg		6	
04.1.2.5	Jams, jellies and marmelades	1000 mg/kg		6	
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	1000 mg/kg		6	
04.1.2.7	Candied fruit	500 mg/kg		6	
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	1000 mg/kg		6	
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	1000 mg/kg		6	
04.1.2.10	Fermented fruit products	GMP		6	
04.1.2.11	Fruit fillings for pastries	1000 mg/kg		6	
04.1.2.12	Cooked or fried fruit	500 mg/kg		6	
04.2.2.3	Vegetables and seaweeds in vinegar, oil, brine, or soy sauce	200 mg/kg		6	
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables	350 mg/kg		6	
04.2.2.5	Vegetable, and nut and seed purees and spreads (e.g., peanut butter)	2500 mg/kg		6	

Function: Flavour Enhancer, Sweetener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
04.2.2.6	Vegetable, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables, soybean curd) other than food category 04.2.2.5	350 mg/kg		6	
04.2.2.7	Fermented vegetable products	GMP		6	
05.1.1	Cocoa mixes (powders and syrups)	2500 mg/kg		6	
05.1.2	Cocoa-based spreads, including fillings	2500 mg/kg		6	
05.1.3	Cocoa and chocolate products (e.g., milk chocolate bar, chocolate flakes, white chocolate) other than food categories 05.1.1, 05.1.2 and 05.1.4	1000 mg/kg		6	
05.1.4	Imitation chocolate, chocolate substitute products	2500 mg/kg		6	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	3500 mg/kg		6	
05.3	Chewing gum	5000 mg/kg		6	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	500 mg/kg		6	
06.3	Breakfast cereals, including rolled oats	1200 mg/kg		6	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	350 mg/kg		6	
07.1	Bread and ordinary bakery wares	GMP		6	
07.2.1	Cakes, cookies and pies (e.g., fruit-filled or custard types)	1000 mg/kg		6	
07.2.2	Other fine bakery products (e.g., doughnuts, sweet rolls, scones, and muffins)	2000 mg/kg		6	
07.2.3	Mixes for fine bakery wares (e.g., cakes, pancakes)	1000 mg/kg		6	
09.3	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms	600 mg/kg		6	
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
10.4	Egg-based desserts (e.g., custard)	350 mg/kg		6	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	1000 mg/kg		6	
11.4	Table-top sweeteners, including those containing high-intensity sweeteners	GMP		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP		6	
12.3	Vinegars	GMP		6	
12.4	Mustards	350 mg/kg		6	
12.5	Soups and broths	110 mg/kg		6	
12.6.1	Emulsified sauces (e.g., mayonnaise, salad dressing)	1000 mg/kg		6	
12.6.2	Non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy)	350 mg/kg		6	
12.6.3	Mixes for sauces and gravies	350 mg/kg		6	
12.6.4	Clear sauces (e.g., soy sauce, fish sauce)	350 mg/kg		6	
12.7	Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.2	1000 mg/kg		6	
13.3	Dietetic foods intended for special medical purposes, including those for infants and young children	450 mg/kg		6	
13.4	Dietetic formulae for slimming purposes and weight reduction	450 mg/kg		6	
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4	500 mg/kg		6	
13.6	Food supplements	2000 mg/kg		6	
14.1.2.1	Canned or bottled (pasteurized) fruit juice	600 mg/kg		6	
14.1.2.2	Canned or bottled (pasteurized) vegetable juice	600 mg/kg		6	
14.1.3.1	Canned or bottled (pasteurized) fruit nectar	500 mg/kg		6	
14.1.3.2	Canned or bottled (pasteurized) vegetable nectar	500 mg/kg		6	
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	600 mg/kg		6	

ACESULFAME POTASSIUM

DRAFT GSFA - TABLE ONE

Function: Flavour Enhancer, Sweetener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		6	
14.2.1	Beer and malt beverages	350 mg/kg		6	
14.2.2	Cider and perry	350 mg/kg		6	
14.2.3	Wines	350 mg/kg		6	
14.2.4	Fruit wine	GMP		6	
14.2.5	Mead	GMP		6	
14.2.6.1	Spirituous beverages containing more than 15% alcohol	GMP		6	
14.2.6.2	Spirituous beverages containing less than 15% alcohol	350 mg/kg		6	
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	1000 mg/kg		6	
15.2	Processed nuts, including covered nuts and nut mixtures (with e.g., dried fruit)	1000 mg/kg		6	
15.3	Snacks - fish based	350 mg/kg		6	

ACETIC ACID, GLACIAL

Acetic Acid, Glacial

INS: 260

Function: Acidity Regulator, Preservative

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.2.1	Fermented milks (plain)	GMP		6	
02.1	Fats and oils essentially free from water	5000 mg/kg		6	
04.2.1	Fresh vegetables, and nuts and seeds	GMP		6	
04.2.2.1	Frozen vegetables	GMP		6	
08.1.1	Fresh meat, poultry, and game, w hole pieces or cuts	GMP		6	
10.2.1	Liquid egg products	GMP		6	
10.2.2	Frozen egg products	GMP		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	6	
12.8	Yeast and like products	GMP		6	
13.2	Weaning foods for infants and growing children	5000 mg/kg		6	

ACETIC AND FATTY ACID ESTERS OF GLYCEROL

Acetic and Fatty Acid Esters of Glycerol INS: 472a

Function: Emulsifier, Stabilizer, Sequestrant

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.1.2	Buttermilk (plain)	GMP		6	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP		6	
01.2.2	Renneted milk	GMP		6	
01.4.1	Pasteurized cream	10000 mg/kg		6	
01.4.2	Sterilized, UHT, whipping or whipped, and reduced fat creams	10000 mg/kg		6	
02.1.3	Lard, tallow, fish oil, and other animal fats	GMP		6	
02.2.1.1	Butter and concentrated butter	10000 mg/kg	Note 52	6	
04.1.1.2	Surface-treated fresh fruit	GMP	Note 16	6	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP	Note 16	6	
06.1	Whole, broken, or flaked grain, including rice	GMP		6	
08.1.1	Fresh meat, poultry, and game, w hole pieces or cuts	GMP	Note 16	6	
08.1.2	Fresh meat, poultry, and game, comminuted	GMP		6	

Function: Emulsifier, Stabilizer, Sequestrant

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	GMP		6	
12.1	Salt	5000 mg/kg		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	5000 mg/kg	Note 51	6	
12.8	Yeast and like products	5000 mg/kg		6	
13.2	Weaning foods for infants and growing children	5000 mg/kg		6	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		6	
14.2.3.4	Aromatized wine	GMP		6	

ACETYLATED DISTARCH ADIPATE

Acetylated Distarch Adipate

INS: 1422

Function: Bulking Agent, Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	10000 mg/kg		6	
01.4.1	Pasteurized cream	GMP		6	
01.4.2	Sterilized, UHT, whipped or whipped, and reduced fat creams	GMP		6	
02.2.1.1	Butter and concentrated butter	GMP	Note 52	6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 41	6	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	10000 mg/kg		6	
13.1	Infant formulae and follow-on formulae	25000 mg/kg		6	
13.2	Weaning foods for infants and growing children	60000 mg/kg		6	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	10000 mg/kg		6	

ACETYLATED DISTARCH PHOSPHATE

Acetylated Distarch Phosphate

INS: 1414

Function: Bulking Agent, Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.1.2	Buttermilk (plain)	GMP		6	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	10000 mg/kg		6	
01.2.2	Renneted milk	GMP		6	
01.4.1	Pasteurized cream	GMP		6	
01.4.2	Sterilized, UHT, whipped or whipped, and reduced fat creams	GMP		6	

ACETYLATED DISTARCH PHOSPHATE

DRAFT GSFA - TABLE ONE

Function: Bulking Agent, Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
02.2.1.1	Butter and concentrated butter	GMP	Note 52	6	
04.1.1.2	Surface-treated fresh fruit	GMP	Note 16	6	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP	Note 16	6	
04.2.2.1	Frozen vegetables	10000 mg/kg		6	
08.1.1	Fresh meat, poultry, and game, w hole pieces or cuts	GMP	Note 16	6	
08.1.2	Fresh meat, poultry, and game, comminuted	GMP		6	
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 41	6	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	10000 mg/kg		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	6	
13.1	Infant formulae and follow -on formulae	25000 mg/kg		6	
13.2	Weaning foods for infants and growing children	60000 mg/kg		6	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	10000 mg/kg		6	
14.2.3.4	Aromatized wine	GMP		6	

ACID TREATED STARCH

Acid Treated Starch

INS: 1401

Function: Bulking Agent, Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	10000 mg/kg		6	
01.4.2	Sterilized, UHT, whipping or whipped, and reduced fat creams	GMP		6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 41	6	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	10000 mg/kg		6	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	10000 mg/kg		6	

ADIPATES

Adipic Acid

INS: 355

Sodium Adipate

INS: 356

Potassium Adipate

INS: 357

Ammonium Adipate

INS: 359

Function: Acidity Regulator, Firming Agent, Raising Agent

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.2.1	Fermented milks (plain)	GMP	Note 1	6	
01.3.2	Beverage w hiteners	4500 mg/kg	Note 1	6	
01.6.4	Processed cheese	5000 mg/kg	Note 1	6	
01.6.5	Cheese analogues	5000 mg/kg	Note 1	6	

Function: Acidity Regulator, Firming Agent, Raising Agent

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	6000 mg/kg	Note 1	6	
02.1	Fats and oils essentially free from water	3000 mg/kg	Note 1	6	
02.2.1.2	Margarine and similar products (e.g., butter-margarine blends)	GMP	Note 1	6	
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	10000 mg/kg	Note 1	6	
03.0	Edible ices, including sherbet and sorbet	2000 mg/kg	Note 1	6	
04.1.2.5	Jams, jellies and marmelades	2000 mg/kg	Note 1	6	
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	10000 mg/kg	Note 1	6	
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	10000 mg/kg	Note 1	6	
04.1.2.11	Fruit fillings for pastries	10000 mg/kg	Note 1	6	
04.2.2.3	Vegetables and seaweeds in vinegar, oil, brine, or soy sauce	50000 mg/kg	Note 1	6	
04.2.2.6	Vegetable, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables, soybean curd) other than food category 04.2.2.5	6000 mg/kg	Note 1	6	
04.2.2.8	Cooked or fried vegetables and seaweeds	1000 mg/kg	Note 1	6	
05.1.2	Cocoa-based spreads, including fillings	2000 mg/kg	Note 1	6	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	30000 mg/kg	Note 1	6	
05.3	Chewing gum	30000 mg/kg	Note 1	6	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	10000 mg/kg	Note 1	6	
06.4.2	Pre-cooked or dried pastas and noodles and like products	1000 mg/kg	Note 1	6	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	10000 mg/kg	Note 1	6	
06.6	Batters (e.g., for breadings or batters for fish or poultry)	1000 mg/kg	Note 1	6	
07.0	Bakery wares	500 mg/kg	Note 1	6	
08.2	Processed meat, poultry, and game products in whole pieces or cuts	3000 mg/kg	Note 1	6	
08.3	Processed comminuted meat, poultry, and game products	3000 mg/kg	Note 1	6	
10.4	Egg-based desserts (e.g., custard)	10000 mg/kg	Note 1	6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	50000 mg/kg	Note 1	6	
12.5	Soups and broths	20 mg/kg	Note 1	6	
12.6	Sauces and like products	10000 mg/kg	Note 1	6	
14.1.4.1	Carbonated drinks	2000 mg/kg	Note 1	6	
14.1.4.2	Non-carbonated, including punches and ades	2000 mg/kg	Note 1	6	
14.1.4.3	Concentrates (liquid or solid) for drinks	10000 mg/kg	Note 1	6	
14.2.1	Beer and malt beverages	GMP	Note 1	6	
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	13000 mg/kg	Note 1	6	
16.0	Composite foods (e.g., casseroles, meat pies, mincemeat) - foods that could not be placed in categories 01 - 15	1000 mg/kg	Notes 1 & 2	6	

AGAR

Agar

INS: 406

Function: Bulking Agent, Emulsifier, Filler, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.1	Milk and buttermilk	4000 mg/kg		6	

Function: Bulking Agent, Emulsifier, Filler, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	5000 mg/kg		6	
01.4.1	Pasteurized cream	GMP		6	
01.4.2	Sterilized, UHT, w hiping or w hiped, and reduced fat creams	5000 mg/kg		6	
02.2.1.1	Butter and concentrated butter	2000 mg/kg	Note 52	6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	20000 mg/kg	Notes 3 & 53	6	
09.2.4.1	Cooked fish and fish products	GMP		6	
14.2.3	Wines	GMP		6	

ALGINIC ACID

Alginate Acid

INS: 400

Function: Bulking Agent, Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.1.2	Buttermilk (plain)	6000 mg/kg		6	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	5000 mg/kg		6	
01.4.1	Pasteurized cream	100 mg/kg		6	
01.4.2	Sterilized, UHT, w hiping or w hiped, and reduced fat creams	5000 mg/kg		6	
02.2.1.1	Butter and concentrated butter	GMP	Note 52	6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	5000 mg/kg		6	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	10000 mg/kg		6	
13.1	Infant formulae and follow-on formulae	300 mg/kg		6	
13.2	Weaning foods for infants and growing children	5000 mg/kg		6	

ALITAME

Alitame

INS: 956

Function: Sweetener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, w hey-based drinks)	100 mg/kg		6	
01.2	Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks)	60 mg/kg		6	
01.4	Cream (plain) and the like	100 mg/kg		6	
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	100 mg/kg		6	
03.0	Edible ices, including sherbet and sorbet	100 mg/kg		6	
04.1.2.5	Jams, jellies and marmelades	100 mg/kg		6	
05.0	Confectionery	300 mg/kg		6	
07.0	Bakery wares	200 mg/kg		6	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	GMP		6	
11.4	Table-top sweeteners, including those containing high-intensity sweeteners	GMP		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	100 mg/kg		6	
12.5	Soups and broths	40 mg/kg		6	
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4	300 mg/kg		6	

Function: Sweetener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	40 mg/kg		6	

ALKALINE TREATED STARCH

Alkaline Treated Starch

INS: 1402

Function: Bulking Agent, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 41	6	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	10000 mg/kg		6	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	10000 mg/kg		6	

ALLURA RED AC

Allura Red AC

INS: 129

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	300 mg/kg		6	
01.2.1	Fermented milks (plain)	50 mg/kg		6	
01.6.1	Unripened cheese	GMP	Note 3	6	
01.6.2.2	Rind of ripened cheese	100 mg/kg		6	
01.6.3	Whey cheese	GMP	Note 3	6	
01.6.4	Processed cheese	200 mg/kg		6	
01.6.5	Cheese analogues	GMP	Note 3	6	
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	300 mg/kg		6	
02.1.3	Lard, tallow, fish oil, and other animal fats	GMP		6	
02.2.1.1	Butter and concentrated butter	300 mg/kg		6	
02.2.1.2	Margarine and similar products (e.g., butter-margarine blends)	GMP		6	
02.4	Fat-based desserts excluding dairy-based dessert product of food category 01.7	300 mg/kg		6	
03.0	Edible ices, including sherbet and sorbet	300 mg/kg		6	
04.1.1.2	Surface-treated fresh fruit	500 mg/kg	Note 16	6	
04.1.2.4	Canned or bottled (pasteurized) fruit	200 mg/kg		6	
04.1.2.5	Jams, jellies and marmelades	500 mg/kg		6	
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	500 mg/kg		6	
04.1.2.7	Candied fruit	300 mg/kg		6	
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	800 mg/kg		6	
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	300 mg/kg		6	
04.1.2.11	Fruit fillings for pastries	800 mg/kg		6	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	500 mg/kg	Note 16	6	
04.2.2.3	Vegetables and seaweeds in vinegar, oil, brine, or soy sauce	500 mg/kg		6	
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables	200 mg/kg		6	

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
04.2.2.6	Vegetable, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables, soybean curd) other than food category 04.2.2.5	200 mg/kg		6	
05.1	Cocoa products and chocolate products including imitations and chocolate substitutes	300 mg/kg		6	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	348 mg/kg		6	
05.3	Chewing gum	467 mg/kg		6	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	500 mg/kg		6	
06.3	Breakfast cereals, including rolled oats	300 mg/kg		6	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	300 mg/kg		6	
07.1	Bread and ordinary bakery wares	300 mg/kg		6	
07.2.1	Cakes, cookies and pies (e.g., fruit-filled or custard types)	2197 mg/kg		6	
07.2.2	Other fine bakery products (e.g., doughnuts, sweet rolls, scones, and muffins)	300 mg/kg		6	
07.2.3	Mixes for fine bakery wares (e.g., cakes, pancakes)	300 mg/kg		6	
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	500 mg/kg	Note 16	6	
08.1.2	Fresh meat, poultry, and game, comminuted	25 mg/kg		6	
08.2	Processed meat, poultry, and game products in whole pieces or cuts	500 mg/kg	Note 16	6	
08.3.1	Non-heat treated processed comminuted meat, poultry, and game products	500 mg/kg	Note 16	6	
08.3.2	Heat-treated processed comminuted meat, poultry, and game products	25 mg/kg		6	
08.3.3	Frozen processed comminuted meat, poultry, and game products	500 mg/kg	Note 16	6	
08.4	Edible casings (e.g., sausage casings)	500 mg/kg	Note 16	6	
09.1.1	Fresh fish	300 mg/kg	Note 50	6	
09.1.2	Fresh mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16	6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 95	6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16	6	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16	6	
09.2.4.1	Cooked fish and fish products	500 mg/kg		6	
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	250 mg/kg		6	
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16	6	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 22	6	
09.3.1	Fish and fish products, including mollusks, crustaceans, and echinoderms, marinated and/or in jelly	500 mg/kg	Note 16	6	
09.3.2	Fish and fish products, including mollusks, crustaceans, and echinoderms, pickled and/or in brine	500 mg/kg	Note 16	6	
09.3.3	Salmon substitutes, caviar, and other fish roe products	500 mg/kg		6	
09.3.4	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms (e.g., fish paste), excluding products of food categories 09.3.1 - 09.3.3	500 mg/kg		6	
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg		6	
10.1	Fresh eggs	GMP	Notes 3 & 4	6	
10.4	Egg-based desserts (e.g., custard)	300 mg/kg		6	

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
11.1	White and semi-white sugar (sucrose or saccharose), fructose, glucose (dextrose), xylose; sugar solutions and syrups, also (partially) inverted sugars, incl. molasses, treacle, and sugar toppings	300 mg/kg		6	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	300 mg/kg		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	500 mg/kg		6	
12.4	Mustards	300 mg/kg		6	
12.5	Soups and broths	300 mg/kg		6	
12.6	Sauces and like products	500 mg/kg		6	
12.9	Protein products	100 mg/kg		6	
13.1	Infant formulae and follow-on formulae	50 mg/kg		6	
13.2	Weaning foods for infants and growing children	50 mg/kg		6	
13.3	Dietetic foods intended for special medical purposes, including those for infants and young children	50 mg/kg		6	
13.4	Dietetic formulae for slimming purposes and weight reduction	50 mg/kg		6	
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4	300 mg/kg		6	
13.6	Food supplements	300 mg/kg		6	
14.1.2.3	Concentrate (liquid or solid) for fruit juice	300 mg/kg		6	
14.1.4.1	Carbonated drinks	300 mg/kg		6	
14.1.4.2	Non-carbonated, including punches and ades	300 mg/kg		6	
14.1.4.3	Concentrates (liquid or solid) for drinks	1572 mg/kg		6	
14.2.1	Beer and malt beverages	GMP		6	
14.2.2	Cider and perry	200 mg/kg		6	
14.2.3.4	Aromatized wine	200 mg/kg		6	
14.2.4	Fruit wine	200 mg/kg		6	
14.2.6.1	Spirituous beverages containing more than 15% alcohol	300 mg/kg		6	
14.2.6.2	Spirituous beverages containing less than 15% alcohol	200 mg/kg		6	
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	200 mg/kg		6	
15.2	Processed nuts, including covered nuts and nut mixtures (with e.g., dried fruit)	100 mg/kg		6	
16.0	Composite foods (e.g., casseroles, meat pies, mincemeat) - foods that could not be placed in categories 01 - 15	500 mg/kg		6	

ALPHA-AMYLASE (ASPERGILLUS ORYZAE VAR.)

Alpha-Amylase (Aspergillus oryzae var.) INS: 1100

Function: Adjuvant, Enzyme, Flour Treatment Agent

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
06.1	Whole, broken, or flaked grain, including rice	GMP		6	
06.4.2	Pre-cooked or dried pastas and noodles and like products	GMP	Note 54	6	
11.1	White and semi-white sugar (sucrose or saccharose), fructose, glucose (dextrose), xylose; sugar solutions and syrups, also (partially) inverted sugars, incl. molasses, treacle, and sugar toppings	GMP		6	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	GMP		6	
13.1	Infant formulae and follow-on formulae	GMP		6	
13.2	Weaning foods for infants and growing children	GMP		6	
14.1.2.1	Canned or bottled (pasteurized) fruit juice	GMP		6	

ALUMINIUM AMMONIUM SULPHATE

Aluminium Ammonium Sulphate

INS: 523

Function: Firming Agent, Raising Agent, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
04.2.2.3	Vegetables and seaweeds in vinegar, oil, brine, or soy sauce	GMP	Note 6	6	
06.2	Flours and starches	GMP	Notes 6 & 26	6	
10.4	Egg-based desserts (e.g., custard)	2000 mg/kg	Note 6	6	
16.0	Composite foods (e.g., casseroles, meat pies, mincemeat) - foods that could not be placed in categories 01 - 15	2000 mg/kg	Notes 2 & 6	6	

ALUMINIUM SILICATE

Aluminium Silicate

INS: 559

Function: Adjuvant, Anticaking Agent

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
06.1	Whole, broken, or flaked grain, including rice	GMP		6	
12.1	Salt	10000 mg/kg		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	10000 mg/kg	Note 51	6	
14.1.2.1	Canned or bottled (pasteurized) fruit juice	GMP		6	
14.2.3	Wines	GMP		6	

AMARANTH

Amaranth

INS: 123

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	300 mg/kg		6	
01.6.2.2	Rind of ripened cheese	100 mg/kg		6	
01.6.4.2	Flavoured processed cheese, including containing fruit, vegetables, meat, etc.	100 mg/kg	Notes 5 & 72	6	
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	300 mg/kg		6	
02.2.1.1	Butter and concentrated butter	300 mg/kg		6	
02.4	Fat-based desserts excluding dairy-based dessert product of food category 01.7	300 mg/kg		6	
03.0	Edible ices, including sherbet and sorbet	300 mg/kg		6	
04.1.2.4	Canned or bottled (pasteurized) fruit	200 mg/kg		6	
04.1.2.5	Jams, jellies and marmelades	300 mg/kg		6	
04.1.2.7	Candied fruit	300 mg/kg		6	
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	300 mg/kg		6	
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	300 mg/kg		6	
04.1.2.11	Fruit fillings for pastries	300 mg/kg		6	
04.2.2.3	Vegetables and seaweeds in vinegar, oil, brine, or soy sauce	300 mg/kg		6	
05.1.2	Cocoa-based spreads, including fillings	100 mg/kg		6	

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	100 mg/kg		6	
05.3	Chewing gum	300 mg/kg		6	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	300 mg/kg		6	
06.3	Breakfast cereals, including rolled oats	300 mg/kg		6	
06.4.2	Pre-cooked or dried pastas and noodles and like products	100 mg/kg		6	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	300 mg/kg		6	
06.6	Batters (e.g., for breading ro batters for fish or poultry)	100 mg/kg		6	
07.0	Bakery wares	300 mg/kg		6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	300 mg/kg		6	
09.2.4.1	Cooked fish and fish products	300 mg/kg		6	
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	300 mg/kg		6	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	300 mg/kg	Note 22	6	
09.3.3	Salmon substitutes, caviar, and other fish roe products	300 mg/kg	Note 50	6	
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	300 mg/kg		6	
10.1	Fresh eggs	GMP	Notes 3 & 4	6	
10.4	Egg-based desserts (e.g., custard)	300 mg/kg		6	
11.1	White and semi-white sugar (sucrose or saccharose), fructose, glucose (dextrose), xylose; sugar solutions and syrups, also (partially) inverted sugars, incl. molasses, treacle, and sugar toppings	300 mg/kg		6	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	300 mg/kg		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	300 mg/kg		6	
12.5	Soups and broths	300 mg/kg		6	
12.6.2	Non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy)	300 mg/kg		6	
14.1.2.3	Concentrate (liquid or solid) for fruit juice	300 mg/kg		6	
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	100 mg/kg		6	
14.2.3.4	Aromatized wine	100 mg/kg		6	
14.2.4	Fruit wine	30 mg/kg		6	
14.2.6.1	Spirituous beverages containing more than 15% alcohol	300 mg/kg		6	
14.2.6.2	Spirituous beverages containing less than 15% alcohol	30 mg/kg		6	
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	300 mg/kg		6	

AMMONIUM ALGINATE

Ammonium Alginate

INS: 403

Function: Emulsifier, Thickener, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	5000 mg/kg		6	
01.4.1	Pasteurized cream	100 mg/kg		6	
01.4.2	Sterilized, UHT, whipping or whipped, and reduced fat creams	5000 mg/kg		6	
02.1	Fats and oils essentially free from water	5000 mg/kg		6	

AMMONIUM ALGINATE

DRAFT GSFA - TABLE ONE

Function: Emulsifier, Thickener, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
02.2.1.1	Butter and concentrated butter	GMP	Note 52	6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	5000 mg/kg		6	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	10000 mg/kg		6	
13.1	Infant formulae and follow-on formulae	300 mg/kg		6	
13.2	Weaning foods for infants and growing children	5000 mg/kg		6	

AMMONIUM CARBONATE

Ammonium Carbonate

INS: 503i

Function: Acidity Regulator, Raising Agent, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 41	6	
13.2	Weaning foods for infants and growing children	GMP		6	

AMMONIUM HYDROGEN CARBONATE

Ammonium Hydrogen Carbonate

INS: 503ii

Function: Acidity Regulator, Raising Agent, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
13.2	Weaning foods for infants and growing children	GMP		6	

ANNATTO EXTRACTS

Annatto Extracts

INS: 160b

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	50 mg/kg	Note 8	6	
01.2.1.1	Fermented milks (plain), not heat-treated after fermentation	50 mg/kg		6	
01.6.1	Unripened cheese	50 mg/kg	Note 74	6	
01.6.2.1	Total ripened cheese, includes rind	600 mg/kg		6	
01.6.2.2	Rind of ripened cheese	50 mg/kg	Note 74	6	
01.6.2.3	Cheese powder (for reconstitution; e.g., for cheese sauces)	50 mg/kg	Note 74	6	
01.6.3	Whey cheese	50 mg/kg	Note 74	6	
01.6.4	Processed cheese	50 mg/kg	Note 74	6	
01.6.5	Cheese analogues	50 mg/kg	Note 74	6	
01.6.6	Whey protein cheese	50 mg/kg	Note 74	6	
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	100 mg/kg		6	
02.1	Fats and oils essentially free from water	10 mg/kg	Note 9	6	
02.2.1	Emulsions containing at least 80% fat	100 mg/kg		6	
02.2.2	Emulsions containing less than 80% fat (e.g., minarine)	30 mg/kg	Note 9	6	
02.3	Fat emulsions other than food category 02.2, including mixed and/or flavoured products based on fat emulsions	10 mg/kg		6	
02.4	Fat-based desserts excluding dairy-based dessert product of food category 01.7	10 mg/kg		6	

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
03.0	Edible ices, including sherbet and sorbet	100 mg/kg	Note 9	6	
04.1.1.2	Surface-treated fresh fruit	20 mg/kg	Note 16	6	
04.1.2.4	Canned or bottled (pasteurized) fruit	GMP		6	
04.1.2.5	Jams, jellies and marmelades	200 mg/kg		6	
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	GMP		6	
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	20 mg/kg		6	
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	150 mg/kg		6	
04.1.2.11	Fruit fillings for pastries	GMP		6	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	20 mg/kg	Note 16	6	
04.2.2.3	Vegetables and seaweeds in vinegar, oil, brine, or soy sauce	300 mg/kg		6	
04.2.2.6	Vegetable, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables, soybean curd) other than food category 04.2.2.5	10 mg/kg		6	
05.1	Cocoa products and chocolate products including imitations and chocolate substitutes	25 mg/kg	Note 9	6	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	25 mg/kg	Note 9	6	
05.3	Chewing gum	1000 mg/kg		6	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	30 mg/kg	Note 9	6	
06.3	Breakfast cereals, including rolled oats	75 mg/kg	Note 9	6	
06.4.2	Pre-cooked or dried pastas and noodles and like products	12 mg/kg	Note 8	6	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	10 mg/kg		6	
06.6	Batters (e.g., for breading ro batters for fish or poultry)	GMP		6	
07.1	Bread and ordinary bakery wares	GMP		6	
07.2.1	Cakes, cookies and pies (e.g., fruit-filled or custard types)	15 mg/kg	Note 9	6	
07.2.2	Other fine bakery products (e.g., doughnuts, sweet rolls, scones, and muffins)	40 mg/kg	Note 9	6	
07.2.3	Mixes for fine bakery wares (e.g., cakes, pancakes)	15 mg/kg	Note 9	6	
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	20 mg/kg	Note 16	6	
08.1.2	Fresh meat, poultry, and game, comminuted	1000 mg/kg	Note 94	6	
08.2	Processed meat, poultry, and game products in whole pieces or cuts	50 mg/kg	Note 9	6	
08.3.1.1	Cured (including salted) non-heat treated processed comminuted meat, poultry, and game products	1000 mg/kg	Notes 9 & 78	6	
08.3.1.2	Cured (including salted) and dried non-heat treated processed comminuted meat, poultry, and game products	20 mg/kg	Note 16	6	
08.3.1.3	Fermented non-heat treated processed comminuted meat, poultry, and game products	50 mg/kg	Note 9	6	
08.3.2	Heat-treated processed comminuted meat, poultry, and game products	50 mg/kg	Note 9	6	
08.3.3	Frozen processed comminuted meat, poultry, and game products	20 mg/kg	Note 16	6	
08.4	Edible casings (e.g., sausage casings)	60 mg/kg	Note 9	6	
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	20 mg/kg	Note 16	6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	10 mg/kg	Note 8	6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	30 mg/kg	Note 9	6	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	10 mg/kg	Note 8	6	
09.2.4.1	Cooked fish and fish products	30 mg/kg	Note 9	6	
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	15 mg/kg	Note 9	6	

ANNATTO EXTRACTS

DRAFT GSFA - TABLE ONE

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	15 mg/kg	Note 9	6	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	15 mg/kg	Notes 9 & 22	6	
09.3	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms	15 mg/kg	Note 9	6	
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	10 mg/kg	Note 8	6	
10.1	Fresh eggs	GMP	Notes 3 & 4	6	
10.4	Egg-based desserts (e.g., custard)	10 mg/kg		6	
11.1	White and semi-white sugar (sucrose or saccharose), fructose, glucose (dextrose), xylose; sugar solutions and syrups, also (partially) inverted sugars, incl. molasses, treacle, and sugar toppings	GMP		6	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	GMP		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	30 mg/kg	Note 9	6	
12.4	Mustards	100 mg/kg	Note 8	6	
12.5	Soups and broths	150 mg/kg	Note 8	6	
12.6.1	Emulsified sauces (e.g., mayonnaise, salad dressing)	100 mg/kg	Note 8	6	
12.6.2	Non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy)	100 mg/kg	Note 8	6	
12.6.3	Mixes for sauces and gravies	100 mg/kg	Note 8	6	
12.6.4	Clear sauces (e.g., soy sauce, fish sauce)	400 mg/kg		6	
12.9	Protein products	GMP		6	
13.6	Food supplements	GMP		6	
14.1.2.1	Canned or bottled (pasteurized) fruit juice	GMP		6	
14.1.2.3	Concentrate (liquid or solid) for fruit juice	GMP		6	
14.1.3.1	Canned or bottled (pasteurized) fruit nectar	GMP		6	
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	50 mg/kg		6	
14.2.1	Beer and malt beverages	GMP	Note 96	6	
14.2.3	Wines	GMP		6	
14.2.6	Spirituos beverages	10 mg/kg		6	
15.0	Ready-to-eat savouries	300 mg/kg	Note 9	6	
16.0	Composite foods (e.g., casseroles, meat pies, mincemeat) - foods that could not be placed in categories 01 - 15	200 mg/kg		6	

ASCORBIC ACID

Ascorbic Acid

INS: 300

Function: Antioxidant, Colour Retention Agent

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
02.1	Fats and oils essentially free from water	200 mg/kg		6	
02.2.1.1	Butter and concentrated butter	GMP	Note 52	6	
04.1.1	Fresh fruit	500 mg/kg		6	
04.2.1	Fresh vegetables, and nuts and seeds	500 mg/kg		6	
04.2.2.1	Frozen vegetables	100 mg/kg		6	
06.2	Flours and starches	300 mg/kg		6	
08.1	Fresh meat, poultry, and game	2000 mg/kg		6	
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	200 mg/kg		6	

ASCORBIC ACID

DRAFT GSFA - TABLE ONE

Function: Antioxidant, Colour Retention Agent

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	400 mg/kg		6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	200 mg/kg		6	
12.8	Yeast and like products	200 mg/kg		6	
13.1	Infant formulae and follow-on formulae	50 mg/kg		6	
13.2	Weaning foods for infants and growing children	3000 mg/kg		6	
14.1.2.1	Canned or bottled (pasteurized) fruit juice	540 mg/kg		6	
14.1.2.3	Concentrate (liquid or solid) for fruit juice	300 mg/kg		6	
14.1.3.1	Canned or bottled (pasteurized) fruit nectar	400 mg/kg		6	
14.1.3.3	Concentrate (liquid or solid) for fruit nectar	300 mg/kg		6	
14.2.3	Wines	200 mg/kg		6	

ASCORBYL ESTERS

Ascorbyl Palmitate

INS: 304

Ascorbyl Stearate

INS: 305

Function: Antioxidant

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
06.4.2	Pre-cooked or dried pastas and noodles and like products	GMP	Note 10	6	
11.4	Table-top sweeteners, including those containing high-intensity sweeteners	500 mg/kg	Note 10	6	
12.1	Salt	500 mg/kg	Note 10	6	
12.8	Yeast and like products	200 mg/kg	Note 10	6	

ASPARTAME

Aspartame

INS: 951

Function: Flavor Enhancer, Sweetener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	600 mg/kg		6	
01.2	Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks)	2000 mg/kg		6	
01.3.2	Beverage sweeteners	GMP	Note 2	6	
01.4.1	Pasteurized cream	GMP		6	
01.4.2	Sterilized, UHT, whipping or whipped, and reduced fat creams	GMP		6	
01.4.3	Clotted cream	GMP		6	
01.4.4	Cream analogues	1000 mg/kg		6	
01.5.1	Milk powder and cream powder (plain)	GMP		6	
01.5.2	Milk and cream powder analogues	2000 mg/kg		6	
01.5.3	Milk and cream (blend) powder (plain and flavoured)	GMP		6	
01.6.1	Unripened cheese	GMP		6	
01.6.5	Cheese analogues	1000 mg/kg		6	
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	3000 mg/kg		6	
02.3	Fat emulsions other than food category 02.2, including mixed and/or flavoured products based on fat emulsions	GMP		6	

ASPARTAME

DRAFT GSFA - TABLE ONE

Function: Flavor Enhancer, Sweetener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
02.4	Fat-based desserts excluding dairy-based dessert product of food category 01.7	3000 mg/kg		6	
03.0	Edible ices, including sherbet and sorbet	3000 mg/kg		6	
04.1.2.1	Frozen fruit	GMP		6	
04.1.2.2	Dried fruit	3000 mg/kg		6	
04.1.2.3	Fruit in vinegar, oil, or brine	300 mg/kg		6	
04.1.2.4	Canned or bottled (pasteurized) fruit	1000 mg/kg		6	
04.1.2.5	Jams, jellies and marmelades	1000 mg/kg		6	
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	2000 mg/kg		6	
04.1.2.7	Candied fruit	2000 mg/kg		6	
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	3000 mg/kg		6	
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	3000 mg/kg		6	
04.1.2.10	Fermented fruit products	2000 mg/kg		6	
04.1.2.11	Fruit fillings for pastries	3000 mg/kg		6	
04.1.2.12	Cooked or fried fruit	2000 mg/kg		6	
04.2.2.1	Frozen vegetables	1000 mg/kg		6	
04.2.2.2	Dried vegetables, seaweeds, and nuts and seeds	1000 mg/kg		6	
04.2.2.3	Vegetables and seaweeds in vinegar, oil, brine, or soy sauce	300 mg/kg		6	
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables	1000 mg/kg		6	
04.2.2.5	Vegetable, and nut and seed purees and spreads (e.g., peanut butter)	3000 mg/kg		6	
04.2.2.6	Vegetable, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables, soybean curd) other than food category 04.2.2.5	1000 mg/kg		6	
04.2.2.7	Fermented vegetable products	2500 mg/kg		6	
04.2.2.8	Cooked or fried vegetables and seaweeds	1000 mg/kg		6	
05.1.1	Cocoa mixes (powders and syrups)	3000 mg/kg		6	
05.1.2	Cocoa-based spreads, including fillings	3000 mg/kg		6	
05.1.3	Cocoa and chocolate products (e.g., milk chocolate bar, chocolate flakes, white chocolate) other than food categories 05.1.1, 05.1.2 and 05.1.4	2500 mg/kg		6	
05.1.4	Imitation chocolate, chocolate substitute products	3000 mg/kg		6	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	10000 mg/kg		6	
05.3	Chewing gum	10000 mg/kg		6	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	1000 mg/kg		6	
06.3	Breakfast cereals, including rolled oats	5000 mg/kg		6	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	1000 mg/kg		6	
07.1	Bread and ordinary bakery wares	4000 mg/kg		6	
07.2	Fine bakery wares	5000 mg/kg		6	
08.2	Processed meat, poultry, and game products in whole pieces or cuts	300 mg/kg		6	
08.3	Processed comminuted meat, poultry, and game products	300 mg/kg		6	
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	300 mg/kg		6	
09.3	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms	300 mg/kg		6	
10.2.3	Dried and/or heat coagulated egg products	1000 mg/kg		6	
10.4	Egg-based desserts (e.g., custard)	1000 mg/kg		6	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	3000 mg/kg		6	

ASPARTAME

DRAFT GSFA - TABLE ONE

Function: Flavor Enhancer, Sweetener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
11.4	Table-top sweeteners, including those containing high-intensity sweeteners	1000 mg/kg		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	2000 mg/kg		6	
12.4	Mustards	350 mg/kg		6	
12.5	Soups and broths	600 mg/kg		6	
12.6.1	Emulsified sauces (e.g., mayonnaise, salad dressing)	2000 mg/kg		6	
12.6.2	Non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy)	2000 mg/kg		6	
12.6.3	Mixes for sauces and gravies	350 mg/kg		6	
12.6.4	Clear sauces (e.g., soy sauce, fish sauce)	350 mg/kg		6	
12.7	Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.2	1000 mg/kg		6	
13.3	Dietetic foods intended for special medical purposes, including those for infants and young children	800 mg/kg		6	
13.4	Dietetic formulae for slimming purposes and weight reduction	800 mg/kg		6	
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4	2000 mg/kg		6	
13.6	Food supplements	5500 mg/kg		6	
14.1.2	Fruit and vegetable juices	2000 mg/kg		6	
14.1.3	Fruit and vegetable nectars	2000 mg/kg		6	
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	1000 mg/kg		6	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		6	
14.2.1	Beer and malt beverages	600 mg/kg	Note 85	6	
14.2.2	Cider and perry	600 mg/kg		6	
14.2.3	Wines	600 mg/kg	Note 85	6	
14.2.4	Fruit wine	700 mg/kg		6	
14.2.5	Mead	700 mg/kg		6	
14.2.6	Spirituos beverages	700 mg/kg	Note 85	6	
15.0	Ready-to-eat savouries	500 mg/kg		6	

AZORUBINE

Azorubine

INS: 122

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	150 mg/kg		6	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	57 mg/kg	Note 12	6	
01.6.1	Unripened cheese	GMP	Note 3	6	
01.6.2.2	Rind of ripened cheese	GMP		6	
01.6.3	Whey cheese	GMP	Note 3	6	
01.6.4	Processed cheese	200 mg/kg		6	
01.6.5	Cheese analogues	GMP	Note 3	6	
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	150 mg/kg		6	
02.4	Fat-based desserts excluding dairy-based dessert product of food category 01.7	150 mg/kg		6	
03.0	Edible ices, including sherbet and sorbet	150 mg/kg		6	
04.1.1.2	Surface-treated fresh fruit	500 mg/kg	Note 16	6	

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
04.1.2.4	Canned or bottled (pasteurized) fruit	200 mg/kg		6	
04.1.2.5	Jams, jellies and marmelades	500 mg/kg		6	
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	500 mg/kg		6	
04.1.2.7	Candied fruit	200 mg/kg		6	
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	500 mg/kg		6	
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	150 mg/kg		6	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	500 mg/kg	Note 16	6	
04.2.2.3	Vegetables and seaweeds in vinegar, oil, brine, or soy sauce	500 mg/kg		6	
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables	200 mg/kg		6	
04.2.2.6	Vegetable, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables, soybean curd) other than food category 04.2.2.5	200 mg/kg		6	
05.1	Cocoa products and chocolate products including imitations and chocolate substitutes	50 mg/kg		6	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	300 mg/kg		6	
05.3	Chewing gum	300 mg/kg		6	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	500 mg/kg		6	
06.3	Breakfast cereals, including rolled oats	200 mg/kg		6	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	150 mg/kg		6	
07.2	Fine bakery wares	200 mg/kg		6	
08.0	Meat and meat products, including poultry and game	500 mg/kg	Note 16	6	
09.1.1	Fresh fish	300 mg/kg	Note 50	6	
09.1.2	Fresh mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16	6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 95	6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16	6	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16	6	
09.2.4.1	Cooked fish and fish products	500 mg/kg		6	
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	250 mg/kg		6	
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16	6	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 22	6	
09.3.1	Fish and fish products, including mollusks, crustaceans, and echinoderms, marinated and/or in jelly	500 mg/kg	Note 16	6	
09.3.2	Fish and fish products, including mollusks, crustaceans, and echinoderms, pickled and/or in brine	500 mg/kg	Note 16	6	
09.3.3	Salmon substitutes, caviar, and other fish roe products	500 mg/kg		6	
09.3.4	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms (e.g., fish paste), excluding products of food categories 09.3.1 - 09.3.3	500 mg/kg		6	
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg		6	
10.1	Fresh eggs	GMP	Notes 3 & 4	6	
10.4	Egg-based desserts (e.g., custard)	50 mg/kg		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	500 mg/kg		6	
12.4	Mustards	300 mg/kg		6	

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
12.5	Soups and broths	300 mg/kg		6	
12.6	Sauces and like products	500 mg/kg		6	
12.9	Protein products	100 mg/kg		6	
13.1	Infant formulae and follow-on formulae	50 mg/kg		6	
13.2	Weaning foods for infants and growing children	50 mg/kg		6	
13.3	Dietetic foods intended for special medical purposes, including those for infants and young children	50 mg/kg		6	
13.4	Dietetic formulae for slimming purposes and weight reduction	50 mg/kg		6	
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4	300 mg/kg		6	
13.6	Food supplements	300 mg/kg		6	
14.1.2.1	Canned or bottled (pasteurized) fruit juice	GMP		6	
14.1.2.2	Canned or bottled (pasteurized) vegetable juice	GMP		6	
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	100 mg/kg		6	
14.2.2	Cider and perry	200 mg/kg		6	
14.2.3.4	Aromatized wine	200 mg/kg		6	
14.2.4	Fruit wine	200 mg/kg		6	
14.2.6	Spirituos beverages	200 mg/kg		6	
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	200 mg/kg		6	
15.2	Processed nuts, including covered nuts and nut mixtures (with e.g., dried fruit)	100 mg/kg		6	
16.0	Composite foods (e.g., casseroles, meat pies, mincemeat) - foods that could not be placed in categories 01 - 15	500 mg/kg		6	

BEESWAX, WHITE AND YELLOW

Beeswax, White and Yellow

INS: 901

Function: Bulking Agent, Glazing Agent, Release Agent, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
04.1.1.2	Surface-treated fresh fruit	GMP		6	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP	Note 79	6	
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	200 mg/kg		6	

BEET RED

Beet Red

INS: 162

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.2.2	Renneted milk	GMP		6	
01.4.1	Pasteurized cream	GMP		6	
01.4.2	Sterilized, UHT, whipping or whipped, and reduced fat creams	GMP		6	
02.1	Fats and oils essentially free from water	GMP		6	
02.2.1.1	Butter and concentrated butter	GMP	Note 52	6	
04.1.1.2	Surface-treated fresh fruit	GMP	Note 16	6	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP	Note 16	6	
06.4.2	Pre-cooked or dried pastas and noodles and like products	GMP	Note 54	6	

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
08.1.1	Fresh meat, poultry, and game, w hole pieces or cuts	GMP	Note 16	6	
08.1.2	Fresh meat, poultry, and game, comminuted	1000 mg/kg		6	
09.1.1	Fresh fish	GMP	Note 50	6	
09.1.2	Fresh mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.4.1	Cooked fish and fish products	GMP		6	
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	GMP		6	
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 22	6	
10.1	Fresh eggs	GMP	Notes 3 & 4	6	
13.1	Infant formulae and follow -on formulae	GMP		6	
13.2	Weaning foods for infants and grow ing children	GMP		6	
14.1.2.1	Canned or bottled (pasteurized) fruit juice	GMP		6	
14.1.3.1	Canned or bottled (pasteurized) fruit nectar	GMP		6	
14.2.3	Wines	GMP		6	

BENZOATES

Benzoic Acid	INS: 210	Sodium Benzoate	INS: 211
Potassium Benzoate	INS: 212	Calcium Benzoate	INS: 213

Function: Preservative

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
04.1.2.2	Dried fruit	800 mg/kg	Note 13	6	
04.1.2.4	Canned or bottled (pasteurized) fruit	800 mg/kg	Note 13	6	
04.2.2.2	Dried vegetables, seaw eeds, and nuts and seeds	1000 mg/kg	Note 13	6	
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables	1000 mg/kg	Note 13	6	
05.1.1	Cocoa mixes (pow ders and syrups)	1500 mg/kg	Note 13	6	
05.1.2	Cocoa-based spreads, including fillings	1500 mg/kg	Note 13	6	
05.1.4	Imitation chocolate, chocolate substitue products	1500 mg/kg	Note 13	6	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	1500 mg/kg	Note 13	6	
05.3	Chew ing gum	1500 mg/kg	Note 13	6	
05.4	Decorations (e.g., for fine bakery w ares), toppings (non-fruit) and sw eet sauces	1500 mg/kg	Note 13	6	
06.2	Flours and starches	500 mg/kg	Note 13	6	
06.4.2	Pre-cooked or dried pastas and noodles and like products	1000 mg/kg	Note 13	6	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	1000 mg/kg	Note 13	6	
07.0	Bakery w ares	1000 mg/kg	Note 13	6	
07.1.3	Other ordinary bakery products (e.g., bagels, pita, English muffins)	GMP	Note 13	6	
07.2	Fine bakery w ares	1000 mg/kg	Note 13	6	
08.2.1.4	Cured (including salted) non heat treated processed meat, poultry, and game products in w hole pieces or cuts	1000 mg/kg	Notes 13 & 16	6	

BENZOATES

DRAFT GSFA - TABLE ONE

Function: Preservative

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
08.2.1.2	Cured (including salted) and dried non-heat treated processed meat, poultry, and game products in whole pieces or cuts	GMP	Notes 3 & 13	6	
08.2.2	Heat treated processed meat, poultry, and game products in whole pieces or cuts	1000 mg/kg	Notes 13 & 16	6	
08.3.1.1	Cured (including salted) non-heat treated processed comminuted meat, poultry, and game products	1000 mg/kg	Notes 13 & 16	6	
08.3.1.2	Cured (including salted) and dried non-heat treated processed comminuted meat, poultry, and game products	750 mg/kg	Note 13	6	
08.3.1.2	Cured (including salted) and dried non-heat treated processed comminuted meat, poultry, and game products	1000 mg/kg	Notes 13 & 16	6	
08.3.2	Heat treated processed comminuted meat, poultry, and game products	1000 mg/kg	Note 13	6	
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	2000 mg/kg	Notes 13 & 82	6	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	200 mg/kg	Note 13	6	
09.3.1	Fish and fish products, including mollusks, crustaceans, and echinoderms, marinated and/or in jelly	2000 mg/kg	Note 13	6	
09.3.2	Fish and fish products, including mollusks, crustaceans, and echinoderms, pickled and/or in brine	2000 mg/kg	Note 13	6	
09.3.3	Salmon substitutes, caviar, and other fish roe products	2500 mg/kg	Note 13	6	
09.3.4	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms (e.g., fish paste), excluding products of food categories 09.3.1 - 09.3.3	2000 mg/kg	Note 13	6	
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	1000 mg/kg	Note 13	6	
10.2.1	Liquid egg products	5000 mg/kg	Note 13	6	
10.4	Egg-based desserts (e.g., custard)	1000 mg/kg	Note 13	6	
11.1	White and semi-white sugar (sucrose or saccharose), fructose, glucose (dextrose), xylose; sugar solutions and syrups, also (partially) inverted sugars, incl. molasses, treacle, and sugar toppings	1000 mg/kg	Note 13	6	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	600 mg/kg	Note 13	6	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	1000 mg/kg	Note 13	6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	1000 mg/kg	Note 13	6	
12.3	Vinegars	1000 mg/kg	Note 13	6	
12.4	Mustards	1500 mg/kg	Note 13	6	
12.5	Soups and broths	1000 mg/kg	Note 13	6	
12.6	Sauces and like products	1000 mg/kg	Note 13	6	
12.7	Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.2	1500 mg/kg	Note 13	6	
13.3	Dietetic foods intended for special medical purposes, including those for infants and young children	1500 mg/kg	Notes 13 & 83	6	
13.4	Dietetic formulae for slimming purposes and weight reduction	1500 mg/kg	Note 13	6	
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4	2000 mg/kg	Note 13	6	
14.1.1.2	Table waters and soda waters	200 mg/kg	Note 13	6	
14.1.2.1	Canned or bottled (pasteurized) fruit juice	2100 mg/kg	Note 13	6	
14.1.2.2	Canned or bottled (pasteurized) vegetable juice	2000 mg/kg	Note 13	6	
14.1.2.3	Concentrate (liquid or solid) for fruit juice	2100 mg/kg	Note 13	6	
14.1.2.4	Concentrate (liquid or solid) for vegetable juice	1400 mg/kg	Note 13	6	
14.1.3.1	Canned or bottled (pasteurized) fruit nectar	2000 mg/kg	Note 13	6	
14.1.3.2	Canned or bottled (pasteurized) vegetable nectar	2000 mg/kg	Note 13	6	
14.1.3.3	Concentrate (liquid or solid) for fruit nectar	1000 mg/kg	Note 13	6	

BENZOATES

DRAFT GSFA - TABLE ONE

Function: Preservative

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
14.1.3.4	Concentrate (liquid or solid) for vegetable nectar	500 mg/kg	Note 13	6	
14.1.3.4	Concentrate (liquid or solid) for vegetable nectar	1000 mg/kg	Note 13	6	
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	1000 mg/kg	Note 13	6	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	600 mg/kg	Note 13	6	
14.2.1	Beer and malt beverages	200 mg/kg	Notes 13, 84 & 85	6	
14.2.1	Beer and malt beverages	1000 mg/kg	Notes 13 & 85	6	
14.2.2	Cider and perry	200 mg/kg	Note 13	6	
14.2.2	Cider and perry	1000 mg/kg	Note 13	6	
14.2.3	Wine	800 mg/kg	Notes 13 & 85	6	
14.2.3	Wine	1000 mg/kg	Notes 13 & 85	6	
14.2.4	Fruit wine	800 mg/kg	Note 13	6	
14.2.4	Fruit wine	1000 mg/kg	Note 13	6	
14.2.5	Mead	200 mg/kg	Note 13	6	
14.2.5	Mead	1000 mg/kg	Note 13	6	
14.2.6	Spirituous beverages	400 mg/kg	Notes 13 & 85	6	
14.2.6.2	Spirituous beverages containing less than 15% alcohol	1000 mg/kg	Note 13	6	
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	500 mg/kg	Note 13	6	
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	1000 mg/kg	Note 13	6	
16.0	Composite foods (e.g., casseroles, meat pies, mincemeat) - foods that could not be placed in categories 01 - 15	1000 mg/kg	Note 13	6	

BENZOYL PEROXIDE

Benzoyl Peroxide

INS: 928

Function: Bleaching Agent (Not for Flour), Flour Treatment Agent

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.6.2.1	Total ripened cheese, includes rind	1000 mg/kg	Note 55	6	
01.8	Whey and whey products, excluding whey cheeses	GMP		6	
06.2	Flours and starches	300 mg/kg		6	

BHA

Butylated Hydroxyanisole

INS: 320

Function: Antioxidant

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.3.1	Condensed milk (plain)	200 mg/kg	Note 88	6	
01.3.2	Beverage w hiteners	100 mg/kg		6	
01.5.1	Milk powder and cream powder (plain)	200 mg/kg	Note 15	6	
01.5.2	Milk and cream powder analogues	100 mg/kg		6	
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	2 mg/kg		6	
02.1	Fats and oils essentially free from water	200 mg/kg	Note 15	6	
02.2	Fat emulsions mainly of type water-in-oil	200 mg/kg		6	
02.3	Fat emulsions other than food category 02.2, including mixed and/or flavoured products based on fat emulsions	200 mg/kg		6	

Function: Antioxidant

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
02.4	Fat-based desserts excluding dairy-based dessert product of food category 01.7	100 mg/kg		6	
03.0	Edible ices, including sherbet and sorbet	200 mg/kg	Note 15	6	
04.1.2.2	Dried fruit	100 mg/kg		6	
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	100 mg/kg		6	
04.1.2.7	Candied fruit	32 mg/kg		6	
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	2 mg/kg		6	
04.1.2.12	Cooked or fried fruit	100 mg/kg		6	
04.2.2.2	Dried vegetables, seaweeds, and nuts and seeds	200 mg/kg	Note 76	6	
04.2.2.5	Vegetable, and nut and seed purees and spreads (e.g., peanut butter)	100 mg/kg		6	
05.1.1	Cocoa mixes (powders and syrups)	100 mg/kg		6	
05.1.2	Cocoa-based spreads, including fillings	100 mg/kg		6	
05.1.3	Cocoa and chocolate products (e.g., milk chocolate bar, chocolate flakes, white chocolate) other than food categories 05.1.1, 05.1.2 and 05.1.4	90 mg/kg	Note 2	6	
05.1.4	Imitation chocolate, chocolate substitute products	100 mg/kg		6	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	100 mg/kg		6	
05.3	Chewing gum	750 mg/kg		6	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	90 mg/kg	Note 2	6	
06.1	Whole, broken, or flaked grain, including rice	100 mg/kg		6	
06.3	Breakfast cereals, including rolled oats	200 mg/kg	Note 15	6	
06.4.2	Pre-cooked or dried pastas and noodles and like products	100 mg/kg		6	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	2 mg/kg		6	
07.1.1	Breads and rolls	50 mg/kg		6	
07.1.2	Crackers, excluding sweet crackers	50 mg/kg		6	
07.1.3	Other ordinary bakery products (e.g., bagels, pita, English muffins)	100 mg/kg		6	
07.1.4	Bread-type products, including bread stuffing and bread crumbs	50 mg/kg		6	
07.1.5	Steamed breads and buns	50 mg/kg		6	
07.2.1	Cakes, cookies and pies (e.g., fruit-filled or custard types)	25 mg/kg		6	
07.2.2	Other fine bakery products (e.g., doughnuts, sweet rolls, scones, and muffins)	25 mg/kg		6	
07.2.3	Mixes for fine bakery wares (e.g., cakes, pancakes)	200 mg/kg	Note 15	6	
08.1	Fresh meat, poultry, and game	100 mg/kg	Note 15	6	
08.2	Processed meat, poultry, and game products in whole pieces or cuts	200 mg/kg	Note 15	6	
08.3	Processed comminuted meat, poultry, and game products	200 mg/kg	Note 15	6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	1000 mg/kg		6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	200 mg/kg	Note 15	6	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	200 mg/kg		6	
09.3	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms	200 mg/kg		6	
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	200 mg/kg		6	
10.4	Egg-based desserts (e.g., custard)	2 mg/kg		6	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	20 mg/kg		6	

Function: Antioxidant

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	200 mg/kg	Note 15	6	
12.4	Mustards	200 mg/kg		6	
12.5.1	Ready-to-eat soups and broths, including canned, bottled, and frozen	200 mg/kg	Note 15	6	
12.5.2	Mixes for soups and broths	300 mg/kg	Note 15	6	
12.6	Sauces and like products	200 mg/kg	Note 15	6	
12.7	Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.2	200 mg/kg		6	
12.8	Yeast and like products	1000 mg/kg		6	
13.6	Food supplements	400 mg/kg		6	
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	1000 mg/kg	Note 15	6	
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	200 mg/kg	Note 15	6	
15.2	Processed nuts, including covered nuts and nut mixtures (with e.g., dried fruit)	200 mg/kg	Note 15	6	

BHT

Butylated Hydroxytoluene

INS: 321

Function: Adjuvant, Antioxidant

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.3.1	Condensed milk (plain)	200 mg/kg	Note 88	6	
01.3.2	Beverage w hiteners	100 mg/kg		6	
01.5	Milk powder and cream powder	100 mg/kg		6	
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	90 mg/kg	Note 2	6	
02.1	Fats and oils essentially free from water	200 mg/kg	Note 15	6	
02.2.1	Emulsions containing at least 80% fat	200 mg/kg		6	
02.2.2	Emulsions containing less than 80% fat (e.g., minarine)	100 mg/kg		6	
02.3	Fat emulsions other than food category 02.2, including mixed and/or flavoured products based on fat emulsions	200 mg/kg		6	
02.4	Fat-based desserts excluding dairy-based dessert product of food category 01.7	100 mg/kg		6	
03.0	Edible ices, including sherbet and sorbet	100 mg/kg	Note 15	6	
04.1.2.2	Dried fruit	100 mg/kg		6	
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	100 mg/kg		6	
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	90 mg/kg	Note 2	6	
04.1.2.12	Cooked or fried fruit	100 mg/kg		6	
04.2.2.2	Dried vegetables, seaweeds, and nuts and seeds	200 mg/kg	Note 76	6	
05.1.1	Cocoa mixes (powders and syrups)	90 mg/kg		6	
05.3	Chewing gum	750 mg/kg		6	
06.1	Whole, broken, or flaked grain, including rice	200 mg/kg		6	
06.3	Breakfast cereals, including rolled oats	50 mg/kg		6	
06.4.2	Pre-cooked or dried pastas and noodles and like products	200 mg/kg		6	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	90 mg/kg	Note 2	6	
07.1.1	Breads and rolls	50 mg/kg		6	
07.1.2	Crackers, excluding sweet crackers	50 mg/kg		6	
07.1.3	Other ordinary bakery products (e.g., bagels, pita, English muffins)	200 mg/kg		6	

Function: Adjuvant, Antioxidant

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
07.1.4	Bread-type products, including bread stuffing and bread crumbs	50 mg/kg		6	
07.1.5	Steamed breads and buns	50 mg/kg		6	
07.2	Fine bakery wares	25 mg/kg		6	
08.1	Fresh meat, poultry, and game	100 mg/kg	Note 15	6	
08.2	Processed meat, poultry, and game products in whole pieces or cuts	100 mg/kg	Note 15	6	
08.3	Processed comminuted meat, poultry, and game products	100 mg/kg	Note 15	6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	1000 mg/kg		6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	200 mg/kg	Note 15	6	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	200 mg/kg		6	
09.3	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms	100 mg/kg		6	
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	100 mg/kg		6	
10.4	Egg-based desserts (e.g., custard)	90 mg/kg	Note 2	6	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	20 mg/kg		6	
12.4	Mustards	100 mg/kg		6	
12.5	Soups and broths	100 mg/kg		6	
12.6	Sauces and like products	100 mg/kg		6	
12.7	Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.2	100 mg/kg		6	
12.8	Yeast and like products	100 mg/kg		6	
13.6	Food supplements	400 mg/kg		6	
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	1000 mg/kg	Note 15	6	
15.0	Ready-to-eat savouries	200 mg/kg	Note 15	6	

BLEACHED STARCH

Bleached Starch

INS: 1403

Function: Bulking Agent, Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.4.2	Sterilized, UHT, whipping or whipped, and reduced fat creams	GMP		6	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	10000 mg/kg		6	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	10000 mg/kg		6	

BRILLIANT BLACK PN

Brilliant Black PN

INS: 151

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	150 mg/kg		6	

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	12 mg/kg	Note 12	6	
01.6.1	Unripened cheese	GMP	Note 3	6	
01.6.2.2	Rind of ripened cheese	GMP		6	
01.6.3	Whey cheese	GMP	Note 3	6	
01.6.4	Processed cheese	200 mg/kg		6	
01.6.5	Cheese analogues	GMP	Note 3	6	
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	150 mg/kg		6	
02.4	Fat-based desserts excluding dairy-based dessert product of food category 01.7	150 mg/kg		6	
03.0	Edible ices, including sherbet and sorbet	150 mg/kg		6	
04.1.1.2	Surface-treated fresh fruit	500 mg/kg	Note 16	6	
04.1.2.4	Canned or bottled (pasteurized) fruit	200 mg/kg		6	
04.1.2.5	Jams, jellies and marmelades	500 mg/kg		6	
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	500 mg/kg		6	
04.1.2.7	Candied fruit	200 mg/kg		6	
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	500 mg/kg		6	
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	150 mg/kg		6	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	500 mg/kg	Note 16	6	
04.2.2.3	Vegetables and seaweeds in vinegar, oil, brine, or soy sauce	500 mg/kg		6	
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables	200 mg/kg		6	
04.2.2.6	Vegetable, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables, soybean curd) other than food category 04.2.2.5	200 mg/kg		6	
05.1	Cocoa products and chocolate products including imitations and chocolate substitutes	300 mg/kg		6	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	300 mg/kg		6	
05.3	Chewing gum	300 mg/kg		6	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	500 mg/kg		6	
06.3	Breakfast cereals, including rolled oats	200 mg/kg		6	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	150 mg/kg		6	
07.2	Fine bakery wares	200 mg/kg		6	
08.0	Meat and meat products, including poultry and game	500 mg/kg	Note 16	6	
09.1.1	Fresh fish	300 mg/kg	Note 50	6	
09.1.2	Fresh mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16	6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 95	6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16	6	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16	6	
09.2.4.1	Cooked fish and fish products	500 mg/kg		6	
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	250 mg/kg		6	
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16	6	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 22	6	
09.3.1	Fish and fish products, including mollusks, crustaceans, and echinoderms, marinated and/or in jelly	500 mg/kg	Note 16	6	

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
09.3.2	Fish and fish products, including mollusks, crustaceans, and echinoderms, pickled and/or in brine	500 mg/kg	Note 16	6	
09.3.3	Salmon substitutes, caviar, and other fish roe products	500 mg/kg		6	
09.3.4	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms (e.g., fish paste), excluding products of food categories 09.3.1 - 09.3.3	500 mg/kg		6	
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg		6	
10.1	Fresh eggs	GMP	Notes 3 & 4	6	
10.4	Egg-based desserts (e.g., custard)	150 mg/kg		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	500 mg/kg		6	
12.4	Mustards	300 mg/kg		6	
12.5	Soups and broths	300 mg/kg		6	
12.6	Sauces and like products	500 mg/kg		6	
12.9	Protein products	100 mg/kg		6	
13.1	Infant formulae and follow -on formulae	50 mg/kg		6	
13.2	Weaning foods for infants and growing children	50 mg/kg		6	
13.3	Dietetic foods intended for special medical purposes, including those for infants and young children	50 mg/kg		6	
13.4	Dietetic formulae for slimming purposes and weight reduction	50 mg/kg		6	
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4	300 mg/kg		6	
13.6	Food supplements	300 mg/kg		6	
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	100 mg/kg		6	
14.2.2	Cider and perry	200 mg/kg		6	
14.2.3.4	Aromatized wine	200 mg/kg		6	
14.2.4	Fruit wine	200 mg/kg		6	
14.2.6	Spirituos beverages	200 mg/kg		6	
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	200 mg/kg		6	
15.2	Processed nuts, including covered nuts and nut mixtures (with e.g., dried fruit)	100 mg/kg		6	
16.0	Composite foods (e.g., casseroles, meat pies, mincemeat) - foods that could not be placed in categories 01 - 15	500 mg/kg		6	

BRILLIANT BLUE FCF

Brilliant Blue FCF

INS: 133

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	150 mg/kg		6	
01.2.1	Fermented milks (plain)	150 mg/kg		6	
01.6.1	Unripened cheese	GMP	Note 3	6	
01.6.2.2	Rind of ripened cheese	100 mg/kg		6	
01.6.3	Whey cheese	GMP	Note 3	6	
01.6.4	Processed cheese	200 mg/kg		6	
01.6.5	Cheese analogues	GMP	Note 3	6	

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	150 mg/kg		6	
02.1.3	Lard, tallow, fish oil, and other animal fats	GMP		6	
02.2.1.1	Butter and concentrated butter	100 mg/kg		6	
02.2.1.2	Margarine and similar products (e.g., butter-margarine blends)	GMP		6	
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	150 mg/kg		6	
03.0	Edible ices, including sherbet and sorbet	150 mg/kg		6	
04.1.1.2	Surface-treated fresh fruit	500 mg/kg	Note 16	6	
04.1.2.4	Canned or bottled (pasteurized) fruit	200 mg/kg		6	
04.1.2.5	Jams, jellies and marmelades	500 mg/kg		6	
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	500 mg/kg		6	
04.1.2.7	Candied fruit	200 mg/kg		6	
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	500 mg/kg		6	
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	150 mg/kg		6	
04.1.2.11	Fruit fillings for pastries	244 mg/kg		6	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	500 mg/kg	Note 16	6	
04.2.2.3	Vegetables and seaweeds in vinegar, oil, brine, or soy sauce	500 mg/kg		6	
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables	200 mg/kg		6	
04.2.2.6	Vegetable, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables, soybean curd) other than food category 04.2.2.5	200 mg/kg		6	
05.1	Cocoa products and chocolate products including imitations and chocolate substitutes	300 mg/kg		6	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	300 mg/kg		6	
05.3	Chewing gum	300 mg/kg		6	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	500 mg/kg		6	
06.3	Breakfast cereals, including rolled oats	200 mg/kg		6	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	150 mg/kg		6	
07.1	Bread and ordinary bakery wares	100 mg/kg		6	
07.2	Fine bakery wares	200 mg/kg		6	
08.0	Meat and meat products, including poultry and game	500 mg/kg	Note 16	6	
09.1.1	Fresh fish	300 mg/kg	Note 50	6	
09.1.2	Fresh mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16	6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 95	6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16	6	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16	6	
09.2.4.1	Cooked fish and fish products	500 mg/kg		6	
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	250 mg/kg		6	
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16	6	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 22	6	
09.3.1	Fish and fish products, including mollusks, crustaceans, and echinoderms, marinated and/or in jelly	500 mg/kg	Note 16	6	
09.3.2	Fish and fish products, including mollusks, crustaceans, and echinoderms, pickled and/or in brine	500 mg/kg	Note 16	6	

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
09.3.3	Salmon substitutes, caviar, and other fish roe products	500 mg/kg		6	
09.3.4	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms (e.g., fish paste), excluding products of food categories 09.3.1 - 09.3.3	500 mg/kg		6	
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg		6	
10.1	Fresh eggs	GMP	Notes 3 & 4	6	
10.4	Egg-based desserts (e.g., custard)	150 mg/kg		6	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	100 mg/kg		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	500 mg/kg		6	
12.4	Mustards	300 mg/kg		6	
12.5	Soups and broths	300 mg/kg		6	
12.6	Sauces and like products	500 mg/kg		6	
12.9	Protein products	100 mg/kg		6	
13.1	Infant formulae and follow-on formulae	50 mg/kg		6	
13.2	Weaning foods for infants and growing children	50 mg/kg		6	
13.3	Dietetic foods intended for special medical purposes, including those for infants and young children	50 mg/kg		6	
13.4	Dietetic formulae for slimming purposes and weight reduction	50 mg/kg		6	
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4	300 mg/kg		6	
13.6	Food supplements	300 mg/kg		6	
14.1.2.3	Concentrate (liquid or solid) for fruit juice	100 mg/kg		6	
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	100 mg/kg		6	
14.2.1	Beer and malt beverages	GMP		6	
14.2.2	Cider and perry	200 mg/kg		6	
14.2.3.4	Aromatized wine	200 mg/kg		6	
14.2.4	Fruit wine	200 mg/kg		6	
14.2.6	Spirituous beverages	200 mg/kg		6	
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	200 mg/kg		6	
15.2	Processed nuts, including covered nuts and nut mixtures (with e.g., dried fruit)	100 mg/kg		6	
16.0	Composite foods (e.g., casseroles, meat pies, mincemeat) - foods that could not be placed in categories 01 - 15	500 mg/kg		6	

BROMELAIN

Bromelain

INS: 1101iii

Function: Flavour Enhancer, Flour Treatment Agent, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP		6	
14.2.3	Wines	GMP		6	

BROWN HT

Brown HT

INS: 155

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, w hey-based drinks)	150 mg/kg		6	
01.6.1	Unripened cheese	GMP	Note 3	6	
01.6.2.2	Rind of ripened cheese	50 mg/kg		6	
01.6.3	Whey cheese	GMP	Note 3	6	
01.6.4	Processed cheese	200 mg/kg		6	
01.6.5	Cheese analogues	GMP	Note 3	6	
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	150 mg/kg		6	
02.4	Fat-based desserts excluding dairy-based dessert product of food category 01.7	150 mg/kg		6	
03.0	Edible ices, including sherbet and sorbet	150 mg/kg		6	
04.1.1.2	Surface-treated fresh fruit	500 mg/kg	Note 16	6	
04.1.2.4	Canned or bottled (pasteurized) fruit	200 mg/kg		6	
04.1.2.5	Jams, jellies and marmelades	500 mg/kg		6	
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	500 mg/kg		6	
04.1.2.7	Candied fruit	200 mg/kg		6	
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	500 mg/kg		6	
04.1.2.9	Fruit-based desserts, including fruit-flavoured w ater-based desserts	150 mg/kg		6	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	500 mg/kg	Note 16	6	
04.2.2.3	Vegetables and seaw eeds in vinegar, oil, brine, or soy sauce	500 mg/kg		6	
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables	200 mg/kg		6	
04.2.2.6	Vegetable, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables, soybean curd) other than food category 04.2.2.5	200 mg/kg		6	
05.1	Cocoa products and chocolate products including imitations and chocolate substitutes	80 mg/kg		6	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	300 mg/kg		6	
05.3	Chewing gum	300 mg/kg		6	
05.4	Decorations (e.g., for fine bakery w ares), toppings (non-fruit) and sw eet sauces	500 mg/kg		6	
06.3	Breakfast cereals, including rolled oats	200 mg/kg		6	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	150 mg/kg		6	
07.2	Fine bakery w ares	200 mg/kg		6	
08.0	Meat and meat products, including poultry and game	500 mg/kg	Note 16	6	
09.1.1	Fresh fish	300 mg/kg	Note 50	6	
09.1.2	Fresh mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16	6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 95	6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16	6	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16	6	
09.2.4.1	Cooked fish and fish products	500 mg/kg		6	
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	250 mg/kg		6	
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16	6	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 22	6	

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
09.3.1	Fish and fish products, including mollusks, crustaceans, and echinoderms, marinated and/or in jelly	500 mg/kg	Note 16	6	
09.3.2	Fish and fish products, including mollusks, crustaceans, and echinoderms, pickled and/or in brine	500 mg/kg	Note 16	6	
09.3.3	Salmon substitutes, caviar, and other fish roe products	500 mg/kg		6	
09.3.4	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms (e.g., fish paste), excluding products of food categories 09.3.1 - 09.3.3	500 mg/kg		6	
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg		6	
10.1	Fresh eggs	GMP	Notes 3 & 4	6	
10.4	Egg-based desserts (e.g., custard)	50 mg/kg		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	500 mg/kg		6	
12.4	Mustards	300 mg/kg		6	
12.5	Soups and broths	300 mg/kg		6	
12.6	Sauces and like products	500 mg/kg		6	
12.9	Protein products	100 mg/kg		6	
13.1	Infant formulae and follow -on formulae	50 mg/kg		6	
13.2	Weaning foods for infants and grow ing children	50 mg/kg		6	
13.3	Dietetic foods intended for special medical purposes, including those for infants and young children	50 mg/kg		6	
13.4	Dietetic formulae for slimming purposes and w eight reduction	50 mg/kg		6	
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4	300 mg/kg		6	
13.6	Food supplements	300 mg/kg		6	
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	100 mg/kg		6	
14.2.2	Cider and perry	200 mg/kg		6	
14.2.3.4	Aromatized w ine	200 mg/kg		6	
14.2.4	Fruit w ine	200 mg/kg		6	
14.2.6	Spirituos beverages	200 mg/kg		6	
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	200 mg/kg		6	
15.2	Processed nuts, including covered nuts and nut mixtures (w ith e.g., dried fruit)	100 mg/kg		6	
16.0	Composite foods (e.g., casseroles, meat pies, mincemeat) - foods that could not be placed in categories 01 - 15	500 mg/kg		6	

CALCIUM ACETATE

Calcium Acetate

INS: 263

Function: Acidity Regulator, Preservative, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
11.2	Other sugars and syrups (e.g., brow n sugar, maple syrup)	1500 mg/kg		6	
13.2	Weaning foods for infants and grow ing children	GMP		6	

CALCIUM ALGINATE

Calcium Alginate

INS: 404

CALCIUM ALGINATE

DRAFT GSFA - TABLE ONE

Function: Antifoaming Agent, Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.1.2	Buttermilk (plain)	6000 mg/kg		6	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	5000 mg/kg		6	
01.4.1	Pasteurized cream	100 mg/kg		6	
01.4.2	Sterilized, UHT, w whipping or w hipped, and reduced fat creams	5000 mg/kg		6	
02.1	Fats and oils essentially free from w ater	5000 mg/kg		6	
02.2.1.1	Butter and concentrated butter	GMP	Note 52	6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	5000 mg/kg		6	
10.2.1	Liquid egg products	6000 mg/kg		6	
10.2.2	Frozen egg products	6000 mg/kg		6	
11.2	Other sugars and syrups (e.g., brow n sugar, maple syrup)	10000 mg/kg		6	
13.1	Infant formulae and follow -on formulae	300 mg/kg		6	
13.2	Weaning foods for infants and grow ing children	5000 mg/kg		6	
14.2.3	Wines	4000 mg/kg		6	

CALCIUM ALUMINIUM SILICATE (SYNTHETIC)

Calcium Aluminium Silicate (Synthetic) INS: 556

Function: Anticaking Agent

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
06.1	Whole, broken, or flaked grain, including rice	GMP		6	
11.2	Other sugars and syrups (e.g., brow n sugar, maple syrup)	15000 mg/kg	Note 56	6	
12.1	Salt	20000 mg/kg		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	10000 mg/kg	Note 51	6	
14.1.2.1	Canned or bottled (pasteurized) fruit juice	GMP		6	
14.2.3	Wines	GMP		6	

CALCIUM ASCORBATE

Calcium Ascorbate INS: 302

Function: Antioxidant

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
04.1.1	Fresh fruit	GMP		6	
04.2.2.1	Frozen vegetables	GMP		6	
08.1.2	Fresh meat, poultry, and game, comminuted	GMP		6	
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	400 mg/kg		6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 15	6	
13.1	Infant formulae and follow -on formulae	50 mg/kg		6	
13.2	Weaning foods for infants and grow ing children	3000 mg/kg		6	
14.1.2.3	Concentrate (liquid or solid) for fruit juice	300 mg/kg		6	
14.1.3.1	Canned or bottled (pasteurized) fruit nectar	GMP		6	
14.1.3.3	Concentrate (liquid or solid) for fruit nectar	300 mg/kg		6	
14.2.3	Wines	GMP		6	

CALCIUM CARBONATE

Calcium Carbonate

INS: 170i

Function: Anticaking Agent, Acidity Regulator, Colour, Emulsifier, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.2.2	Renneted milk	GMP		6	
01.4.1	Pasteurized cream	2000 mg/kg		6	
01.4.2	Sterilized, UHT, w hiping or w hipped, and reduced fat creams	5000 mg/kg		6	
04.1.1.2	Surface-treated fresh fruit	GMP	Note 16	6	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP	Note 16	6	
06.1	Whole, broken, or flaked grain, including rice	2220 mg/kg		6	
06.2	Flours and starches	GMP	Note 57	6	
08.1.1	Fresh meat, poultry, and game, w hole pieces or cuts	GMP	Note 16	6	
08.1.2	Fresh meat, poultry, and game, comminuted	1500 mg/kg		6	
09.1.1	Fresh fish	GMP	Note 50	6	
09.1.2	Fresh mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 95	6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.4.1	Cooked fish and fish products	GMP		6	
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	GMP		6	
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
10.1	Fresh eggs	GMP	Notes 3 & 4	6	
12.1	Salt	20000 mg/kg		6	
13.1	Infant formulae and follow -on formulae	GMP		6	
13.2	Weaning foods for infants and grow ing children	GMP		6	
14.1.2.1	Canned or bottled (pasteurized) fruit juice	GMP		6	
14.2.3	Wines	3500 mg/kg		6	

CALCIUM CHLORIDE

Calcium Chloride

INS: 509

Function: Firming Agent, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.4.1	Pasteurized cream	2000 mg/kg		6	
01.4.2	Sterilized, UHT, w hiping or w hipped, and reduced fat creams	2000 mg/kg		6	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	800 mg/kg	Note 58	6	
04.2.1.3	Peeled, cut or shredded vegetables, and nuts and seeds	800 mg/kg	Note 58	6	
04.2.2.1	Frozen vegetables	4000 mg/kg		6	
08.1.1	Fresh meat, poultry, and game, w hole pieces or cuts	15000 mg/kg		6	
14.1.2.1	Canned or bottled (pasteurized) fruit juice	2000 mg/kg		6	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	3200 mg/kg		6	

CALCIUM CITRATE

Calcium Citrate

INS: 333

Function: Acidity Regulator, Antioxidant, Emulsifier, Firming Agent, Sequestrant

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.4.1	Pasteurized cream	2000 mg/kg		6	
01.4.2	Sterilized, UHT, w hipping or w hipped, and reduced fat creams	2000 mg/kg		6	
02.1	Fats and oils essentially free from w ater	GMP		6	
04.2.2.1	Frozen vegetables	GMP		6	
08.1.2	Fresh meat, poultry, and game, comminuted	GMP		6	
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	6	
13.1	Infant formulae and follow -on formulae	GMP		6	
13.2	Weaning foods for infants and grow ing children	GMP		6	

CALCIUM GLUCONATE

Calcium Gluconate

INS: 578

Function: Acidity Regulator, Firming Agent, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	800 mg/kg	Note 58	6	
04.2.1.3	Peeled, cut or shredded vegetables, and nuts and seeds	800 mg/kg	Note 58	6	
04.2.2.1	Frozen vegetables	1000 mg/kg	Note 58	6	

CALCIUM GLUTAMATE, DI-L-

Calcium Glutamate, DI-L-

INS: 623

Function: Flavour Enhancer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	6	

CALCIUM GUANYLATE, 5'-

Calcium Guanylate, 5'-

INS: 629

Function: Flavour Enhancer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	6	

CALCIUM HYDROXIDE

Calcium Hydroxide

INS: 526

Function: Acidity Regulator, Firming Agent

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
02.2.1.1	Butter and concentrated butter	2000 mg/kg	Note 52	6	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	800 mg/kg	Note 58	6	
04.2.1.3	Peeled, cut or shredded vegetables, and nuts and seeds	800 mg/kg	Note 58	6	
04.2.2.1	Frozen vegetables	1000 mg/kg	Note 58	6	
08.1.1	Fresh meat, poultry, and game, w hole pieces or cuts	GMP		6	
13.1	Infant formulae and follow -on formulae	GMP		6	
13.2	Weaning foods for infants and grow ing children	GMP		6	

CALCIUM INOSINATE, 5'-

Calcium Inosinate, 5'-

INS: 633

Function: Flavour Enhancer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	6	

CALCIUM LACTATE

Calcium Lactate

INS: 327

Function: Acidity Regulator, Antioxidant, Emulsifier, Firming Agent, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.4.1	Pasteurized cream	GMP		6	
08.1.2	Fresh meat, poultry, and game, comminuted	6000 mg/kg		6	
12.1	Salt	GMP		6	
13.2	Weaning foods for infants and grow ing children	GMP		6	

CALCIUM MALATE

Calcium Malate

INS: 352ii

Function: Acidity Regulator

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
14.2.3	Wines	GMP		6	

CALCIUM OXIDE

Calcium Oxide

INS: 529

Function: Acidity Regulator, Flour Treatment Agent

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
08.1.1	Fresh meat, poultry, and game, w hole pieces or cuts	GMP		6	

CALCIUM RIBONUCLEOTIDES, 5'-

Calcium Ribonucleotides, 5'-

INS: 634

Function: Flavour Enhancer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	6	

CALCIUM SILICATE

Calcium Silicate

INS: 552

Function: Anticaking Agent

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	15000 mg/kg	Note 56	6	
12.1	Salt	20000 mg/kg		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	10000 mg/kg	Note 51	6	

CALCIUM SULPHATE

Calcium Sulphate

INS: 516

Function: Acidity Regulator, Bulking Agent, Firming Agent, Flour Treatment Agent, Sequestrant, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	800 mg/kg	Note 58	6	
04.2.1.3	Peeled, cut or shredded vegetables, and nuts and seeds	800 mg/kg	Note 58	6	
04.2.2.1	Frozen vegetables	3500 mg/kg		6	
06.2	Flours and starches	GMP	Note 57	6	
06.4.2	Pre-cooked or dried pastas and noodles and like products	5000 mg/kg	Note 54	6	
14.2.3	Wines	2000 mg/kg		6	

CANDELILLA WAX

Candelilla Wax

INS: 902

Function: Bulking Agent, Carrier Solvent, Glazing Agent, Release Agent

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
04.1.1.2	Surface-treated fresh fruit	GMP		6	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP	Note 79	6	
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	200 mg/kg		6	

CANTHAXANTHIN

Canthaxanthin

INS: 161g

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
---------------	---------------	-----------	----------	------	------

CANTHAXANTHIN

DRAFT GSFA - TABLE ONE

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, w hey-based drinks)	GMP		6	
01.6	Cheese	GMP		6	
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	GMP		6	
02.0	Fats and oils, and fat emulsions (type w ater-in-oil)	GMP		6	
03.0	Edible ices, including sherbet and sorbet	GMP		6	
04.1.2.4	Canned or bottled (pasteurized) fruit	GMP		6	
04.1.2.5	Jams, jellies and marmelades	200 mg/kg		6	
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	GMP		6	
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	GMP		6	
04.1.2.9	Fruit-based desserts, including fruit-flavoured w ater-based desserts	GMP		6	
04.1.2.11	Fruit fillings for pastries	GMP		6	
04.2.2.2	Dried vegetables, seaw eeds, and nuts and seeds	8.2 mg/kg		6	
04.2.2.3	Vegetables and seaw eeds in vinegar, oil, brine, or soy sauce	GMP		6	
05.1	Cocoa products and chocolate products including imitations and chocolate substitutes	GMP		6	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	50 mg/kg		6	
05.3	Chew ing gum	300 mg/kg		6	
05.4	Decorations (e.g., for fine bakery w ares), toppings (non-fruit) and sw eet sauces	GMP		6	
06.3	Breakfast cereals, including rolled oats	35 mg/kg		6	
06.4.2	Pre-cooked or dried pastas and noodles and like products	GMP		6	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	GMP		6	
06.6	Batters (e.g., for breading ro batters for fish or poultry)	GMP		6	
07.0	Bakery w ares	GMP		6	
08.1.1	Fresh meat, poultry, and game, w hole pieces or cuts	100 mg/kg		6	
08.1.2	Fresh meat, poultry, and game, comminuted	1000 mg/kg	Note 94	6	
08.3.1.1	Cured (including salted) non-heat treated processed comminuted meat, poultry, and game products	1000 mg/kg		6	
08.3.2	Heat-treated processed comminuted meat, poultry, and game products	15 mg/kg		6	
08.4	Edible casings (e.g., sausage casings)	GMP		6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
09.2.4.1	Cooked fish and fish products	200 mg/kg		6	
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
09.3.3	Salmon substitutes, caviar, and other fish roe products	GMP		6	
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	100 mg/kg		6	
10.1	Fresh eggs	GMP	Notes 3 & 4	6	
10.4	Egg-based desserts (e.g., custard)	GMP		6	
11.1	White and semi-w hite sugar (sucrose or saccharose), fructose, glucose (dextrose), xylose; sugar solutions and syrups, also (partially) inverted sugars, incl. molasses, treacle, and sugar toppings	GMP		6	
11.2	Other sugars and syrups (e.g., brow n sugar, maple syrup)	GMP		6	

CANTHAXANTHIN

DRAFT GSFA - TABLE ONE

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP		6	
12.5.1	Ready-to-eat soups and broths, including canned, bottled, and frozen	30 mg/kg		6	
12.5.2	Mixes for soups and broths	100 mg/kg		6	
12.6	Sauces and like products	100 mg/kg		6	
12.9	Protein products	100 mg/kg		6	
14.1.2.1	Canned or bottled (pasteurized) fruit juice	5 mg/kg		6	
14.1.3.1	Canned or bottled (pasteurized) fruit nectar	5 mg/kg		6	
14.1.4.1	Carbonated drinks	GMP		6	
14.1.4.2	Non-carbonated, including punches and ades	5 mg/kg		6	
14.1.4.3	Concentrates (liquid or solid) for drinks	100 mg/kg		6	
14.2.1	Beer and malt beverages	5 mg/kg		6	
14.2.3	Wines	5 mg/kg		6	
14.2.6	Spirituous beverages	5 mg/kg		6	
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	GMP		6	
16.0	Composite foods (e.g., casseroles, meat pies, mincemeat) - foods that could not be placed in categories 01 - 15	GMP	Note 2	6	

CARAMEL COLOUR, CLASS I

Caramel Colour, Class I - Plain

INS: 150a

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.2.1.1	Fermented milks (plain), not heat-treated after fermentation	GMP		6	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	150 mg/kg	Note 12	6	
01.2.2	Renneted milk	GMP		6	
01.4.1	Pasteurized cream	GMP		6	
01.4.2	Sterilized, UHT, w hiping or w hiped, and reduced fat creams	GMP		6	
02.2.1.1	Butter and concentrated butter	GMP	Note 52	6	
04.1.1.2	Surface-treated fresh fruit	GMP	Note 16	6	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP	Note 16	6	
06.1	Whole, broken, or flaked grain, including rice	GMP		6	
06.4.2	Pre-cooked or dried pastas and noodles and like products	GMP	Note 54	6	
08.1.1	Fresh meat, poultry, and game, w hole pieces or cuts	GMP	Note 16	6	
08.1.2	Fresh meat, poultry, and game, comminuted	GMP		6	
09.1.1	Fresh fish	GMP	Note 50	6	
09.1.2	Fresh mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 95	6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 41	6	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.4.1	Cooked fish and fish products	GMP		6	
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	GMP		6	
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	

CARAMEL COLOUR, CLASS I

DRAFT GSFA - TABLE ONE

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
10.1	Fresh eggs	GMP	Notes 3 & 4	6	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	GMP		6	
13.1	Infant formulae and follow-on formulae	GMP		6	
13.2	Weaning foods for infants and growing children	GMP		6	
14.1.2.3	Concentrate (liquid or solid) for fruit juice	GMP		6	
14.2.3	Wines	GMP		6	

CARAMEL COLOUR, CLASS III

Caramel Colour, Class III - Ammonia INS: 150c
Process

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
02.2.1.2	Margarine and similar products (e.g., butter-margarine blends)	GMP		6	
02.3	Fat emulsions other than food category 02.2, including mixed and/or flavoured products based on fat emulsions	GMP		6	
04.2.2.2	Dried vegetables, seaweeds, and nuts and seeds	GMP	Note 76	6	
04.2.2.7	Fermented vegetable products	GMP		6	
04.2.2.8	Cooked or fried vegetables and seaweeds	GMP		6	
05.1	Cocoa products and chocolate products including imitations and chocolate substitutes	GMP		6	
06.4.2	Pre-cooked or dried pastas and noodles and like products	GMP		6	
06.6	Batters (e.g., for breadings or batters for fish or poultry)	GMP		6	
07.1.2	Crackers, excluding sweet crackers	GMP		6	
14.1.2	Fruit and vegetable juices	GMP		6	
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	5000 mg/kg		6	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		6	
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	GMP		6	
15.2	Processed nuts, including covered nuts and nut mixtures (with e.g., dried fruit)	GMP		6	

CARAMEL COLOUR, CLASS IV

Caramel Colour, Class IV - Ammonia INS: 150d
Sulphite Process

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.6.4.1	Plain processed cheese	GMP		6	
01.6.4.2	Flavoured processed cheese, including containing fruit, vegetables, meat, etc.	100 mg/kg	Notes 5 & 72	6	
02.2.1.2	Margarine and similar products (e.g., butter-margarine blends)	GMP		6	
02.3	Fat emulsions other than food category 02.2, including mixed and/or flavoured products based on fat emulsions	GMP		6	
04.2.2.2	Dried vegetables, seaweeds, and nuts and seeds	GMP	Note 76	6	
04.2.2.7	Fermented vegetable products	GMP		6	
04.2.2.8	Cooked or fried vegetables and seaweeds	GMP		6	
05.1	Cocoa products and chocolate products including imitations and chocolate substitutes	GMP		6	

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
06.4.2	Pre-cooked or dried pastas and noodles and like products	GMP		6	
06.6	Batters (e.g., for breading ro batters for fish or poultry)	GMP		6	
06.7	Rice cakes (Oriental type only)	GMP		6	
07.1.2	Crackers, excluding sweet crackers	GMP		6	
12.3	Vinegars	1000 mg/kg		6	
14.1.2	Fruit and vegetable juices	GMP		6	
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	5000 mg/kg		6	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		6	
14.2.1	Beer and malt beverages	GMP		6	
14.2.6	Spirituos beverages	GMP		6	
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	GMP		6	
15.2	Processed nuts, including covered nuts and nut mixtures (w ith e.g., dried fruit)	GMP		6	

CARBON DIOXIDE

Carbon Dioxide

INS: 290

Function: Adjuvant, Carbonating Agent, Packing Gas

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.1	Milk and buttermilk	GMP	Note 59	6	
01.2	Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks)	GMP	Note 59	6	
01.4.1	Pasteurized cream	GMP	Note 59	6	
01.4.2	Sterilized, UHT, w hiping or w hipped, and reduced fat creams	GMP	Note 59	6	
04.1.1	Fresh fruit	GMP	Note 59	6	
04.2.1	Fresh vegetables, and nuts and seeds	GMP	Note 59	6	
04.2.2.1	Frozen vegetables	GMP	Note 59	6	
08.1.2	Fresh meat, poultry, and game, comminuted	100 mg/kg	Note 59	6	
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 59	6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 59	6	
14.1.2.1	Canned or bottled (pasteurized) fruit juice	GMP	Note 69	6	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP	Note 59	6	
14.2.3	Wines	GMP	Note 60	6	

CARMINES

Carmines

INS: 120

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, w hey-based drinks)	150 mg/kg		6	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	20 mg/kg	Note 12	6	
01.6.1	Unripened cheese	GMP	Note 3	6	
01.6.2.1	Total ripened cheese, includes rind	125 mg/kg		6	

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.6.2.2	Rind of ripened cheese	GMP		6	
01.6.3	Whey cheese	GMP	Note 3	6	
01.6.4.2	Flavoured processed cheese, including containing fruit, vegetables, meat, etc.	100 mg/kg		6	
01.6.5	Cheese analogues	GMP	Note 3	6	
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	150 mg/kg		6	
02.1	Fats and oils essentially free from water	GMP		6	
02.2	Fat emulsions mainly of type water-in-oil	GMP		6	
02.3	Fat emulsions other than food category 02.2, including mixed and/or flavoured products based on fat emulsions	GMP		6	
02.4	Fat-based desserts excluding dairy-based dessert product of food category 01.7	150 mg/kg		6	
03.0	Edible ices, including sherbet and sorbet	150 mg/kg		6	
04.1.1.2	Surface-treated fresh fruit	500 mg/kg	Note 16	6	
04.1.2.4	Canned or bottled (pasteurized) fruit	200 mg/kg		6	
04.1.2.5	Jams, jellies and marmelades	200 mg/kg		6	
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	500 mg/kg		6	
04.1.2.7	Candied fruit	300 mg/kg		6	
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	500 mg/kg		6	
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	150 mg/kg		6	
04.1.2.11	Fruit fillings for pastries	GMP		6	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	500 mg/kg	Note 16	6	
04.2.2.3	Vegetables and seaweeds in vinegar, oil, brine, or soy sauce	500 mg/kg		6	
04.2.2.5	Vegetable, and nut and seed purees and spreads (e.g., peanut butter)	100 mg/kg		6	
04.2.2.6	Vegetable, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables, soybean curd) other than food category 04.2.2.5	300 mg/kg		6	
05.1	Cocoa products and chocolate products including imitations and chocolate substitutes	300 mg/kg		6	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	300 mg/kg		6	
05.3	Chewing gum	1020 mg/kg		6	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	500 mg/kg		6	
06.3	Breakfast cereals, including rolled oats	200 mg/kg		6	
06.4.2	Pre-cooked or dried pastas and noodles and like products	GMP		6	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	150 mg/kg		6	
06.6	Batters (e.g., for breading ro batters for fish or poultry)	GMP		6	
07.1	Bread and ordinary bakery wares	GMP		6	
07.2	Fine bakery wares	200 mg/kg		6	
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	500 mg/kg	Note 16	6	
08.1.2	Fresh meat, poultry, and game, comminuted	1000 mg/kg		6	
08.2	Processed meat, poultry, and game products in whole pieces or cuts	500 mg/kg	Note 16	6	
08.3.1.1	Cured (including salted) non-heat treated processed comminuted meat, poultry, and game products	1000 mg/kg		6	
08.3.1.2	Cured (including salted) and dried non-heat treated processed comminuted meat, poultry, and game products	100 mg/kg		6	
08.3.1.3	Fermented non-heat treated processed comminuted meat, poultry, and game products	100 mg/kg		6	

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
08.3.2	Heat-treated processed comminuted meat, poultry, and game products	100 mg/kg		6	
08.3.3	Frozen processed comminuted meat, poultry, and game products	500 mg/kg	Note 16	6	
08.4	Edible casings (e.g., sausage casings)	500 mg/kg	Note 16	6	
09.1.1	Fresh fish	300 mg/kg	Note 50	6	
09.1.2	Fresh mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16	6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 95	6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16	6	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16	6	
09.2.4.1	Cooked fish and fish products	500 mg/kg		6	
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	250 mg/kg		6	
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16	6	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	300 mg/kg	Note 22	6	
09.3.1	Fish and fish products, including mollusks, crustaceans, and echinoderms, marinated and/or in jelly	500 mg/kg	Note 16	6	
09.3.2	Fish and fish products, including mollusks, crustaceans, and echinoderms, pickled and/or in brine	500 mg/kg	Note 16	6	
09.3.3	Salmon substitutes, caviar, and other fish roe products	500 mg/kg		6	
09.3.4	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms (e.g., fish paste), excluding products of food categories 09.3.1 - 09.3.3	500 mg/kg		6	
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg		6	
10.1	Fresh eggs	GMP	Notes 3 & 4	6	
10.4	Egg-based desserts (e.g., custard)	150 mg/kg		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	500 mg/kg		6	
12.4	Mustards	300 mg/kg		6	
12.5	Soups and broths	50 mg/kg		6	
12.6	Sauces and like products	500 mg/kg		6	
12.9	Protein products	100 mg/kg		6	
13.3	Dietetic foods intended for special medical purposes, including those for infants and young children	50 mg/kg	Note 83	6	
13.4	Dietetic formulae for slimming purposes and weight reduction	50 mg/kg		6	
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4	300 mg/kg		6	
13.6	Food supplements	300 mg/kg		6	
14.1.2.1	Canned or bottled (pasteurized) fruit juice	GMP		6	
14.1.3.1	Canned or bottled (pasteurized) fruit nectar	GMP		6	
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	1000 mg/kg		6	
14.2.1	Beer and malt beverages	GMP	Note 96	6	
14.2.2	Cider and perry	200 mg/kg		6	
14.2.3.1	Still wine	GMP	Note 96	6	
14.2.3.2	Sparkling and semi-sparkling wine	GMP	Note 96	6	
14.2.3.3	Fortified wine and liquor wine	GMP		6	
14.2.3.4	Aromatized wine	200 mg/kg		6	
14.2.4	Fruit wine	200 mg/kg		6	
14.2.6	Spirituos beverages	200 mg/kg		6	

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	200 mg/kg		6	
15.2	Processed nuts, including covered nuts and nut mixtures (with e.g., dried fruit)	100 mg/kg		6	
16.0	Composite foods (e.g., casseroles, meat pies, mincemeat) - foods that could not be placed in categories 01 - 15	500 mg/kg		6	

CARNAUBA WAX

Carnauba Wax

INS: 903

Function: Anticaking Agent, Adjuvant, Bulking Agent, Carrier Solvent, Glazing Agent, Release Agent

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
04.1.1.2	Surface-treated fresh fruit	GMP		6	
04.1.2	Processed fruit	GMP		6	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP	Note 79	6	
12.6	Sauces and like products	GMP		6	
14.1.2.1	Canned or bottled (pasteurized) fruit juice	GMP		6	
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	200 mg/kg		6	

CAROB BEAN GUM

Carob Bean Gum

INS: 410

Function: Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.1.2	Buttermilk (plain)	5000 mg/kg		6	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	5000 mg/kg		6	
01.2.2	Renneted milk	GMP		6	
01.4.1	Pasteurized cream	5000 mg/kg		6	
01.4.2	Sterilized, UHT, whipping or whipped, and reduced fat creams	5000 mg/kg		6	
02.2.1.1	Butter and concentrated butter	2000 mg/kg	Note 52	6	
04.1.1.2	Surface-treated fresh fruit	GMP		6	
04.1.1.3	Peeled or cut fresh fruit	GMP		6	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP		6	
04.2.1.3	Peeled, cut or shredded vegetables, and nuts and seeds	GMP		6	
06.1	Whole, broken, or flaked grain, including rice	GMP		6	
08.1.2	Fresh meat, poultry, and game, comminuted	GMP		6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	5000 mg/kg	Note 61	6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	5000 mg/kg	Note 41	6	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	5000 mg/kg		6	

Function: Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	6	
13.1	Infant formulae and follow-on formulae	10000 mg/kg		6	
13.2	Weaning foods for infants and growing children	20000 mg/kg		6	
14.1.2.1	Canned or bottled (pasteurized) fruit juice	GMP		6	
14.1.3.1	Canned or bottled (pasteurized) fruit nectar	GMP		6	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		6	
14.2.3	Wines	500 mg/kg		6	

CAROTENES, VEGETABLE

Carotenes, Natural Extracts, (Vegetable) INS: 160aii

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	GMP		6	
01.2.2	Renneted milk	GMP		6	
01.3.2	Beverage with sweeteners	GMP		6	
01.4	Cream (plain) and the like	GMP		6	
01.5.2	Milk and cream powder analogues	GMP		6	
01.6	Cheese	600 mg/kg		6	
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	GMP		6	
02.1	Fats and oils essentially free from water	GMP		6	
02.2.1.1	Butter and concentrated butter	600 mg/kg		6	
02.2.1.2	Margarine and similar products (e.g., butter-margarine blends)	GMP		6	
02.2.2	Emulsions containing less than 80% fat (e.g., minarine)	GMP		6	
02.3	Fat emulsions other than food category 02.2, including mixed and/or flavoured products based on fat emulsions	GMP		6	
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	GMP		6	
03.0	Edible ices, including sherbet and sorbet	GMP		6	
04.1.1.2	Surface-treated fresh fruit	GMP	Note 16	6	
04.1.2.3	Fruit in vinegar, oil, or brine	GMP		6	
04.1.2.4	Canned or bottled (pasteurized) fruit	GMP		6	
04.1.2.5	Jams, jellies and marmelades	GMP		6	
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	500 mg/kg		6	
04.1.2.7	Candied fruit	GMP		6	
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	4 mg/kg		6	
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	GMP		6	
04.1.2.11	Fruit fillings for pastries	4 mg/kg		6	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP	Note 16	6	
04.2.2.3	Vegetables and seaweeds in vinegar, oil, brine, or soy sauce	500 mg/kg		6	
04.2.2.5	Vegetable, and nut and seed purees and spreads (e.g., peanut butter)	GMP		6	
04.2.2.6	Vegetable, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables, soybean curd) other than food category 04.2.2.5	GMP		6	

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
04.2.2.7	Fermented vegetable products	GMP		6	
05.1	Cocoa products and chocolate products including imitations and chocolate substitutes	120 mg/kg		6	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	120 mg/kg		6	
05.3	Chewing gum	500 mg/kg		6	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	GMP		6	
06.3	Breakfast cereals, including rolled oats	400 mg/kg		6	
06.4.2	Pre-cooked or dried pastas and noodles and like products	GMP		6	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	GMP		6	
07.2	Fine bakery wares	GMP		6	
08.1.1	Fresh meat, poultry, and game, w hole pieces or cuts	GMP	Note 16	6	
08.1.2	Fresh meat, poultry, and game, comminuted	1000 mg/kg		6	
08.2	Processed meat, poultry, and game products in w hole pieces or cuts	GMP	Note 16	6	
08.3.1.1	Cured (including salted) non-heat treated processed comminuted meat, poultry, and game products	1000 mg/kg	Note 78	6	
08.3.1.2	Cured (including salted) and dried non-heat treated processed comminuted meat, poultry, and game products	20 mg/kg		6	
08.3.1.3	Fermented non-heat treated processed comminuted meat, poultry, and game products	20 mg/kg		6	
08.3.2	Heat-treated processed comminuted meat, poultry, and game products	20 mg/kg		6	
08.3.3	Frozen processed comminuted meat, poultry, and game products	GMP	Note 16	6	
08.4	Edible casings (e.g., sausage casings)	GMP		6	
09.1.1	Fresh fish	GMP	Note 50	6	
09.1.2	Fresh mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 95	6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.4.1	Cooked fish and fish products	GMP		6	
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	GMP		6	
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 22	6	
09.3.1	Fish and fish products, including mollusks, crustaceans, and echinoderms, marinated and/or in jelly	GMP	Note 16	6	
09.3.2	Fish and fish products, including mollusks, crustaceans, and echinoderms, pickled and/or in brine	GMP	Note 16	6	
09.3.3	Salmon substitutes, caviar, and other fish roe products	GMP		6	
09.3.4	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms (e.g., fish paste), excluding products of food categories 09.3.1 - 09.3.3	GMP	Note 16	6	
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg		6	
10.1	Fresh eggs	GMP	Notes 3 & 4	6	
10.4	Egg-based desserts (e.g., custard)	150 mg/kg		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP		6	
12.4	Mustards	GMP		6	

CAROTENES, VEGETABLE

DRAFT GSFA - TABLE ONE

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
12.5	Soups and broths	GMP		6	
12.6.1	Emulsified sauces (e.g., mayonnaise, salad dressing)	GMP		6	
12.6.2	Non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy)	GMP		6	
12.6.3	Mixes for sauces and gravies	GMP		6	
12.7	Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.2	GMP		6	
12.9	Protein products	GMP		6	
13.3	Dietetic foods intended for special medical purposes, including those for infants and young children	GMP	Note 83	6	
13.4	Dietetic formulae for slimming purposes and weight reduction	GMP		6	
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4	GMP		6	
13.6	Food supplements	GMP		6	
14.1.3.2	Canned or bottled (pasteurized) vegetable nectar	GMP		6	
14.1.3.4	Concentrate (liquid or solid) for vegetable nectar	GMP		6	
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	2000 mg/kg		6	
14.2.2	Cider and perry	GMP		6	
14.2.3.2	Sparkling and semi-sparkling wines	GMP		6	
14.2.3.4	Aromatized wine	GMP		6	
14.2.4	Fruit wine	GMP		6	
14.2.6	Spirituous beverages	GMP		6	
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	25 mg/kg		6	
15.2	Processed nuts, including covered nuts and nut mixtures (with e.g., dried fruit)	GMP		6	
16.0	Composite foods (e.g., casseroles, meat pies, mincemeat) - foods that could not be placed in categories 01 - 15	GMP		6	

CAROTENOIDS

Beta-Carotene (Synthetic)	INS: 160ai	Beta-Apo-8'-Carotenal	INS: 160e
Beta-Apo-8'-Carotenoic Acid, Methyl or Ethyl Ester	INS: 160f		

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	150 mg/kg		6	
01.2.1.1	Fermented milks (plain), not heat-treated after fermentation	100 mg/kg		6	
01.2.2	Renneted milk	GMP		6	
01.3.2	Beverage with sweeteners	GMP		6	
01.4	Cream (plain) and the like	GMP		6	
01.5.2	Milk and cream powder analogues	GMP		6	
01.6.1	Unripened cheese	35 mg/kg		6	
01.6.2.1	Total ripened cheese, includes rind	600 mg/kg		6	
01.6.2.2	Rind of ripened cheese	GMP		6	
01.6.2.3	Cheese powder (for reconstitution; e.g., for cheese sauces)	GMP		6	
01.6.3	Whey cheese	GMP	Note 3	6	
01.6.4	Processed cheese	200 mg/kg		6	
01.6.5	Cheese analogues	GMP	Note 3	6	

CAROTENOIDS

DRAFT GSFA - TABLE ONE

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.6.6	Whey protein cheese	GMP		6	
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	200 mg/kg		6	
02.1	Fats and oils essentially free from water	25 mg/kg		6	
02.2.1.1	Butter and concentrated butter	100 mg/kg		6	
02.2.1.2	Margarine and similar products (e.g., butter-margarine blends)	1000 mg/kg		6	
02.2.2	Emulsions containing less than 80% fat (e.g., margarine)	25 mg/kg		6	
02.3	Fat emulsions other than food category 02.2, including mixed and/or flavoured products based on fat emulsions	GMP		6	
02.4	Fat-based desserts excluding dairy-based dessert product of food category 01.7	150 mg/kg		6	
03.0	Edible ices, including sherbet and sorbet	200 mg/kg		6	
04.1.1.2	Surface-treated fresh fruit	500 mg/kg	Note 16	6	
04.1.2.3	Fruit in vinegar, oil, or brine	GMP		6	
04.1.2.4	Canned or bottled (pasteurized) fruit	200 mg/kg		6	
04.1.2.5	Jams, jellies and marmelades	500 mg/kg		6	
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	500 mg/kg		6	
04.1.2.7	Candied fruit	200 mg/kg		6	
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	500 mg/kg		6	
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	150 mg/kg		6	
04.1.2.11	Fruit fillings for pastries	10 mg/kg		6	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	500 mg/kg	Note 16	6	
04.2.2.2	Dried vegetables, seaweeds, and nuts and seeds	GMP	Note 76	6	
04.2.2.3	Vegetables and seaweeds in vinegar, oil, brine, or soy sauce	500 mg/kg		6	
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables	200 mg/kg		6	
04.2.2.5	Vegetable, and nut and seed purees and spreads (e.g., peanut butter)	GMP		6	
04.2.2.6	Vegetable, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables, soybean curd) other than food category 04.2.2.5	200 mg/kg		6	
05.1	Cocoa products and chocolate products including imitations and chocolate substitutes	300 mg/kg		6	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	300 mg/kg		6	
05.3	Chewing gum	500 mg/kg		6	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	500 mg/kg		6	
06.3	Breakfast cereals, including rolled oats	200 mg/kg		6	
06.4.2	Pre-cooked or dried pastas and noodles and like products	GMP		6	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	150 mg/kg		6	
06.6	Batters (e.g., for breading or batters for fish or poultry)	500 mg/kg		6	
07.1.1	Breads and rolls	35 mg/kg		6	
07.1.2	Crackers, excluding sweet crackers	GMP		6	
07.1.3	Other ordinary bakery products (e.g., bagels, pita, English muffins)	GMP		6	
07.1.4	Bread-type products, including bread stuffing and bread crumbs	GMP		6	
07.1.5	Steamed breads and buns	GMP		6	
07.2	Fine bakery wares	200 mg/kg		6	
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	500 mg/kg	Note 16	6	
08.1.2	Fresh meat, poultry, and game, comminuted	1000 mg/kg		6	

CAROTENOIDS

DRAFT GSFA - TABLE ONE

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
08.2	Processed meat, poultry, and game products in whole pieces or cuts	500 mg/kg	Note 16	6	
08.3.1.1	Cured (including salted) non-heat treated processed comminuted meat, poultry, and game products	1000 mg/kg		6	
08.3.1.2	Cured (including salted) and dried non-heat treated processed comminuted meat, poultry, and game products	20 mg/kg		6	
08.3.1.3	Fermented non-heat treated processed comminuted meat, poultry, and game products	20 mg/kg		6	
08.3.2	Heat-treated processed comminuted meat, poultry, and game products	20 mg/kg		6	
08.3.3	Frozen processed comminuted meat, poultry, and game products	500 mg/kg	Note 16	6	
08.4	Edible casings (e.g., sausage casings)	500 mg/kg	Note 16	6	
09.1.1	Fresh fish	300 mg/kg		6	
09.1.2	Fresh mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16	6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 95	6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16	6	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16	6	
09.2.4.1	Cooked fish and fish products	500 mg/kg		6	
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	250 mg/kg		6	
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16	6	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 22	6	
09.3.1	Fish and fish products, including mollusks, crustaceans, and echinoderms, marinated and/or in jelly	500 mg/kg	Note 16	6	
09.3.2	Fish and fish products, including mollusks, crustaceans, and echinoderms, pickled and/or in brine	500 mg/kg	Note 16	6	
09.3.3	Salmon substitutes, caviar, and other fish roe products	500 mg/kg		6	
09.3.4	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms (e.g., fish paste), excluding products of food categories 09.3.1 - 09.3.3	500 mg/kg		6	
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg		6	
10.1	Fresh eggs	GMP	Notes 3 & 4	6	
10.2	Egg products	GMP		6	
10.4	Egg-based desserts (e.g., custard)	150 mg/kg		6	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	35 mg/kg		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	500 mg/kg		6	
12.4	Mustards	300 mg/kg		6	
12.5	Soups and broths	300 mg/kg		6	
12.6	Sauces and like products	500 mg/kg		6	
12.7	Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.2	GMP		6	
12.9	Protein products	100 mg/kg		6	
13.1	Infant formulae and follow-on formulae	50 mg/kg		6	
13.2	Weaning foods for infants and growing children	50 mg/kg		6	
13.3	Dietetic foods intended for special medical purposes, including those for infants and young children	50 mg/kg		6	
13.4	Dietetic formulae for slimming purposes and weight reduction	50 mg/kg		6	

CAROTENOIDS

DRAFT GSFA - TABLE ONE

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4	300 mg/kg		6	
13.6	Food supplements	300 mg/kg		6	
14.1.2.1	Canned or bottled (pasteurized) fruit juice	100 mg/kg		6	
14.1.2.3	Concentrate (liquid or solid) for fruit juice	35 mg/kg		6	
14.1.3.2	Canned or bottled (pasteurized) vegetable nectar	100 mg/kg		6	
14.1.3.4	Concentrate (liquid or solid) for vegetable nectar	100 mg/kg		6	
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	100 mg/kg		6	
14.2.1	Beer and malt beverages	GMP	Note 96	6	
14.2.2	Cider and perry	200 mg/kg		6	
14.2.3.1	Still wine	GMP	Note 96	6	
14.2.3.2	Sparkling and semi-sparkling wines	GMP		6	
14.2.3.3	Fortified wine and liquor wine	GMP	Note 96	6	
14.2.3.4	Aromatized wine	200 mg/kg		6	
14.2.4	Fruit wine	200 mg/kg		6	
14.2.6	Spirituous beverages	200 mg/kg		6	
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	200 mg/kg		6	
15.2	Processed nuts, including covered nuts and nut mixtures (with e.g., dried fruit)	100 mg/kg		6	
16.0	Composite foods (e.g., casseroles, meat pies, mincemeat) - foods that could not be placed in categories 01 - 15	500 mg/kg		6	

CARRAGEENAN

Carrageenan

INS: 407

Function: Emulsifier, Filler, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.1.1	Milk, including sterilized and UHT goats milk	10000 mg/kg		6	
01.1.1.2	Buttermilk (plain)	6000 mg/kg		6	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	5000 mg/kg		6	
01.4.1	Pasteurized cream	500 mg/kg		6	
01.4.2	Sterilized, UHT, whipping or whipped, and reduced fat creams	5000 mg/kg		6	
02.2.1.1	Butter and concentrated butter	GMP	Note 52	6	
06.4.2	Pre-cooked or dried pastas and noodles and like products	8330 mg/kg	Notes 37 & 54	6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	5000 mg/kg	Note 61	6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 41	6	
09.2.4.1	Cooked fish and fish products	GMP		6	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	5000 mg/kg		6	
13.1	Infant formulae and follow-on formulae	3000 mg/kg		6	
13.2	Weaning foods for infants and growing children	GMP		6	
14.1.2.1	Canned or bottled (pasteurized) fruit juice	3000 mg/kg		6	
14.1.3.1	Canned or bottled (pasteurized) fruit nectar	1000 mg/kg		6	
14.2.3	Wines	GMP		6	

CASTOR OIL

Castor Oil

INS: 1503

Function: Anticaking Agent, Carrier Solvent, Glazing Agent, Release Agent

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
05.1	Cocoa products and chocolate products including imitations and chocolate substitutes	GMP		6	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	500 mg/kg		6	
05.3	Chewing gum	GMP		6	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	GMP		6	
13.6	Food supplements	GMP		6	
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	500 mg/kg		6	

CHLOROPHYLLS

Chlorophylls

INS: 140

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.2.2	Renneted milk	GMP		6	
01.4.1	Pasteurized cream	GMP		6	
01.4.2	Sterilized, UHT, whipping or whipped, and reduced fat creams	GMP		6	
02.1	Fats and oils essentially free from water	GMP		6	
02.2.1.1	Butter and concentrated butter	GMP	Note 52	6	
04.1.1.2	Surface-treated fresh fruit	GMP	Note 16	6	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP	Note 16	6	
06.4.2	Pre-cooked or dried pastas and noodles and like products	GMP	Note 54	6	
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP	Notes 4 & 16	6	
08.1.2	Fresh meat, poultry, and game, comminuted	1000 mg/kg	Note 94	6	
09.1.1	Fresh fish	GMP	Note 50	6	
09.1.2	Fresh mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 95	6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.4.1	Cooked fish and fish products	GMP		6	
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	GMP		6	
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 22	6	
10.1	Fresh eggs	GMP	Notes 3 & 4	6	
13.1	Infant formulae and follow-on formulae	GMP		6	
13.2	Weaning foods for infants and growing children	GMP		6	
14.1.2.1	Canned or bottled (pasteurized) fruit juice	GMP		6	
14.1.3.1	Canned or bottled (pasteurized) fruit nectar	GMP		6	
14.2.3	Wines	GMP		6	

CHLOROPHYLLS, COPPER COMPLEXES

Chlorophylls, Copper Complex

INS: 141i

Chlorophyllin Copper Complex, Sodium
and Potassium Salts

INS: 141ii

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, w hey-based drinks)	GMP		6	
01.2.2	Renneted milk	GMP		6	
01.3.2	Beverage w hiteners	GMP		6	
01.4	Cream (plain) and the like	GMP		6	
01.5.2	Milk and cream powder analogues	GMP		6	
01.6	Cheese	15 mg/kg		6	
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	200 mg/kg		6	
02.0	Fats and oils, and fat emulsions (type w ater-in-oil)	GMP		6	
03.0	Edible ices, including sherbet and sorbet	200 mg/kg		6	
04.1.1.2	Surface-treated fresh fruit	GMP	Note 16	6	
04.1.2.1	Frozen fruit	100 mg/kg	Note 62	6	
04.1.2.2	Dried fruit	100 mg/kg	Note 62	6	
04.1.2.3	Fruit in vinegar, oil, or brine	100 mg/kg	Note 62	6	
04.1.2.4	Canned or bottled (pasteurized) fruit	100 mg/kg	Note 62	6	
04.1.2.5	Jams, jellies and marmelades	200 mg/kg		6	
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	500 mg/kg		6	
04.1.2.7	Candied fruit	100 mg/kg	Note 62	6	
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	100 mg/kg	Note 62	6	
04.1.2.9	Fruit-based desserts, including fruit-flavoured w ater-based desserts	100 mg/kg	Note 62	6	
04.1.2.10	Fermented fruit products	100 mg/kg	Note 62	6	
04.1.2.11	Fruit fillings for pastries	100 mg/kg	Note 62	6	
04.1.2.12	Cooked or fried fruit	100 mg/kg	Note 62	6	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP	Note 16	6	
04.2.2.1	Frozen vegetables	100 mg/kg	Note 62	6	
04.2.2.2	Dried vegetables, seaw eeds, and nuts and seeds	100 mg/kg	Notes 62 & 89	6	
04.2.2.3	Vegetables and seaw eeds in vinegar, oil, brine, or soy sauce	500 mg/kg		6	
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables	100 mg/kg	Note 62	6	
04.2.2.5	Vegetable, and nut and seed purees and spreads (e.g., peanut butter)	100 mg/kg	Note 62	6	
04.2.2.6	Vegetable, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables, soybean curd) other than food category 04.2.2.5	100 mg/kg	Note 62	6	
04.2.2.7	Fermented vegetable products	100 mg/kg	Note 62	6	
04.2.2.8	Cooked or fried vegetables and seaw eeds	100 mg/kg	Note 62	6	
05.1	Cocoa products and chocolate products including imitations and chocolate substitutes	30 mg/kg		6	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	700 mg/kg		6	
05.3	Chewing gum	700 mg/kg		6	
05.4	Decorations (e.g., for fine bakery w ares), toppings (non-fruit) and sweet sauces	GMP		6	
06.3	Breakfast cereals, including rolled oats	GMP		6	
06.4.2	Pre-cooked or dried pastas and noodles and like products	GMP		6	

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	6.4 mg/kg	Note 62	6	
06.6	Batters (e.g., for breading ro batters for fish or poultry)	GMP		6	
07.2.1	Cakes, cookies and pies (e.g., fruit-filled or custard types)	6.4 mg/kg	Note 62	6	
07.2.2	Other fine bakery products (e.g., doughnuts, sw eet rolls, scones, and muffins)	GMP		6	
07.2.3	Mixes for fine bakery w ares (e.g., cakes, pancakes)	GMP		6	
08.0	Meat and meat products, including poultry and game	GMP	Note 16	6	
09.1.1	Fresh fish	GMP	Note 50	6	
09.1.2	Fresh mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 95	6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.4.1	Cooked fish and fish products	30 mg/kg	Note 62	6	
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	GMP		6	
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	40 mg/kg	Note 62	6	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	40 mg/kg	Note 62	6	
09.3.1	Fish and fish products, including mollusks, crustaceans, and echinoderms, marinated and/or in jelly	GMP	Note 16	6	
09.3.2	Fish and fish products, including mollusks, crustaceans, and echinoderms, pickled and/or in brine	GMP	Note 16	6	
09.3.3	Salmon substitutes, caviar, and other fish roe products	GMP		6	
09.3.4	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms (e.g., fish paste), excluding products of food categories 09.3.1 - 09.3.3	GMP		6	
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg		6	
10.1	Fresh eggs	GMP	Notes 3 & 4	6	
10.4	Egg-based desserts (e.g., custard)	GMP		6	
11.2	Other sugars and syrups (e.g., brow n sugar, maple syrup)	64 mg/kg	Note 62	6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP		6	
12.4	Mustards	GMP		6	
12.5.1	Ready-to-eat soups and broths, including canned, bottled, and frozen	400 mg/kg		6	
12.5.2	Mixes for soups and broths	GMP		6	
12.6	Sauces and like products	GMP		6	
12.7	Salads (e.g., macaroni salad, potato salad) and sandw ich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.2	GMP		6	
12.9	Protein products	GMP		6	
13.0	Foodstuffs intended for particular nutritional uses	GMP		6	
14.1.2.1	Canned or bottled (pasteurized) fruit juice	GMP		6	
14.1.3.1	Canned or bottled (pasteurized) fruit nectar	GMP		6	
14.1.3.2	Canned or bottled (pasteurized) vegetable nectar	GMP		6	
14.1.3.4	Concentrate (liquid or solid) for vegetable nectar	GMP		6	
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	300 mg/kg		6	
14.2.1	Beer and malt beverages	GMP	Note 96	6	
14.2.2	Cider and perry	GMP		6	
14.2.3	Wines	GMP		6	

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
14.2.4	Fruit wine	GMP		6	
14.2.6	Spirituos beverages	GMP		6	
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	GMP		6	
15.2	Processed nuts, including covered nuts and nut mixtures (with e.g., dried fruit)	GMP		6	
16.0	Composite foods (e.g., casseroles, meat pies, mincemeat) - foods that could not be placed in categories 01 - 15	GMP		6	

CITRIC ACID

Citric Acid

INS: 330

Function: Acidity Regulator, Antioxidant, Sequestrant

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.2.1	Fermented milks (plain)	1500 mg/kg	Note 63	6	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP		6	
01.4.1	Pasteurized cream	GMP		6	
01.4.2	Sterilized, UHT, whipping or whipped, and reduced fat creams	GMP		6	
02.1	Fats and oils essentially free from water	100 mg/kg	Note 15	6	
04.2.1	Fresh vegetables, and nuts and seeds	GMP		6	
04.2.2.1	Frozen vegetables	GMP		6	
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	2000 mg/kg		6	
08.1.2	Fresh meat, poultry, and game, comminuted	100 mg/kg	Note 15	6	
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
10.2.1	Liquid egg products	GMP		6	
10.2.2	Frozen egg products	GMP		6	
12.1	Salt	GMP		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	6	
13.1	Infant formulae and follow-on formulae	GMP		6	
13.2	Weaning foods for infants and growing children	25000 mg/kg		6	
14.1.2.1	Canned or bottled (pasteurized) fruit juice	GMP		6	
14.1.2.3	Concentrate (liquid or solid) for fruit juice	GMP		6	
14.1.3.1	Canned or bottled (pasteurized) fruit nectar	GMP		6	
14.2.3	Wines	700 mg/kg		6	

CITRIC AND FATTY ACID ESTERS OF GLYCEROL

Citric and Fatty Acid Esters of Glycerol

INS: 472c

Function: Antioxidant, Emulsifier, Sequestrant, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.1.2	Buttermilk (plain)	GMP		6	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP		6	
01.2.2	Renneted milk	GMP		6	
02.2.1.1	Butter and concentrated butter	10000 mg/kg	Note 52	6	
04.1.1.2	Surface-treated fresh fruit	GMP	Note 16	6	

Function: Antioxidant, Emulsifier, Sequestrant, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP	Note 16	6	
08.1.1	Fresh meat, poultry, and game, w hole pieces or cuts	GMP	Note 16	6	
08.1.2	Fresh meat, poultry, and game, comminuted	GMP		6	
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	GMP		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	6	
13.2	Weaning foods for infants and growing children	5000 mg/kg		6	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		6	
14.2.3.4	Aromatized wine	GMP		6	

CURCUMIN

Curcumin

INS: 100i

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	150 mg/kg		6	
01.6.1	Unripened cheese	GMP	Note 3	6	
01.6.2.1	Total ripened cheese, includes rind	GMP		6	
01.6.2.2	Rind of ripened cheese	GMP		6	
01.6.3	Whey cheese	GMP	Note 3	6	
01.6.4	Processed cheese	200 mg/kg		6	
01.6.5	Cheese analogues	GMP	Note 3	6	
01.6.6	Whey protein cheese	GMP	Note 3	6	
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	150 mg/kg		6	
02.1	Fats and oils essentially free from water	5 mg/kg		6	
02.2.1.1	Butter and concentrated butter	GMP		6	
02.2.1.2	Margarine and similar products (e.g., butter-margarine blends)	10 mg/kg		6	
02.2.2	Emulsions containing less than 80% fat (e.g., minarine)	5 mg/kg		6	
02.3	Fat emulsions other than food category 02.2, including mixed and/or flavoured products based on fat emulsions	GMP		6	
02.4	Fat-based desserts excluding dairy-based dessert product of food category 01.7	150 mg/kg		6	
03.0	Edible ices, including sherbet and sorbet	150 mg/kg		6	
04.1.1.2	Surface-treated fresh fruit	500 mg/kg	Note 16	6	
04.1.2.4	Canned or bottled (pasteurized) fruit	200 mg/kg		6	
04.1.2.5	Jams, jellies and marmelades	500 mg/kg		6	

CURCUMIN

DRAFT GSFA - TABLE ONE

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	500 mg/kg		6	
04.1.2.7	Candied fruit	200 mg/kg		6	
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	500 mg/kg		6	
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	150 mg/kg		6	
04.1.2.11	Fruit fillings for pastries	GMP		6	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	500 mg/kg	Note 16	6	
04.2.2.2	Dried vegetables, seaweeds, and nuts and seeds	GMP		6	
04.2.2.3	Vegetables and seaweeds in vinegar, oil, brine, or soy sauce	500 mg/kg		6	
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables	200 mg/kg		6	
04.2.2.5	Vegetable, and nut and seed purees and spreads (e.g., peanut butter)	GMP		6	
04.2.2.6	Vegetable, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables, soybean curd) other than food category 04.2.2.5	200 mg/kg		6	
05.1	Cocoa products and chocolate products including imitations and chocolate substitutes	300 mg/kg		6	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	300 mg/kg		6	
05.3	Chewing gum	700 mg/kg		6	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	500 mg/kg		6	
06.3	Breakfast cereals, including rolled oats	200 mg/kg		6	
06.4.2	Pre-cooked or dried pastas and noodles and like products	GMP		6	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	150 mg/kg		6	
06.6	Batters (e.g., for breading ro batters for fish or poultry)	GMP		6	
07.1	Bread and ordinary bakery wares	GMP		6	
07.2	Fine bakery wares	200 mg/kg		6	
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	500 mg/kg	Note 16	6	
08.1.2	Fresh meat, poultry, and game, comminuted	1000 mg/kg		6	
08.2	Processed meat, poultry, and game products in whole pieces or cuts	500 mg/kg	Note 16	6	
08.3.1.1	Cured (including salted) non-heat treated processed comminuted meat, poultry, and game products	1000 mg/kg	Note 78	6	
08.3.1.2	Cured (including salted) and dried non-heat treated processed comminuted meat, poultry, and game products	20 mg/kg		6	
08.3.1.3	Fermented non-heat treated processed comminuted meat, poultry, and game products	20 mg/kg		6	
08.3.2	Heat-treated processed comminuted meat, poultry, and game products	20 mg/kg		6	
08.3.3	Frozen processed comminuted meat, poultry, and game products	500 mg/kg	Note 16	6	
08.4	Edible casings (e.g., sausage casings)	500 mg/kg	Note 16	6	
09.1.1	Fresh fish	300 mg/kg	Note 50	6	
09.1.2	Fresh mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16	6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 95	6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16	6	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16	6	
09.2.4.1	Cooked fish and fish products	500 mg/kg		6	
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	250 mg/kg		6	
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16	6	

CURCUMIN

DRAFT GSFA - TABLE ONE

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 22	6	
09.3.1	Fish and fish products, including mollusks, crustaceans, and echinoderms, marinated and/or in jelly	500 mg/kg	Note 16	6	
09.3.2	Fish and fish products, including mollusks, crustaceans, and echinoderms, pickled and/or in brine	500 mg/kg	Note 16	6	
09.3.3	Salmon substitutes, caviar, and other fish roe products	500 mg/kg		6	
09.3.4	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms (e.g., fish paste), excluding products of food categories 09.3.1 - 09.3.3	500 mg/kg		6	
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg		6	
10.1	Fresh eggs	GMP	Notes 3 & 4	6	
10.4	Egg-based desserts (e.g., custard)	150 mg/kg		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	500 mg/kg		6	
12.4	Mustards	300 mg/kg		6	
12.5	Soups and broths	300 mg/kg		6	
12.6	Sauces and like products	500 mg/kg		6	
12.9	Protein products	100 mg/kg		6	
13.1	Infant formulae and follow -on formulae	50 mg/kg		6	
13.2	Weaning foods for infants and growing children	50 mg/kg		6	
13.3	Dietetic foods intended for special medical purposes, including those for infants and young children	50 mg/kg		6	
13.4	Dietetic formulae for slimming purposes and weight reduction	50 mg/kg		6	
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4	300 mg/kg		6	
13.6	Food supplements	300 mg/kg		6	
14.1.2.1	Canned or bottled (pasteurized) fruit juice	GMP		6	
14.1.3.1	Canned or bottled (pasteurized) fruit nectar	GMP		6	
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	100 mg/kg		6	
14.2.1	Beer and malt beverages	GMP	Note 96	6	
14.2.2	Cider and perry	200 mg/kg		6	
14.2.3.1	Still wine	GMP	Note 96	6	
14.2.3.2	Sparkling and semi-sparkling wines	GMP	Note 96	6	
14.2.3.3	Fortified wine and liquor wine	GMP		6	
14.2.3.4	Aromatized wine	200 mg/kg		6	
14.2.4	Fruit wine	200 mg/kg		6	
14.2.6	Spirituous beverages	200 mg/kg		6	
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	200 mg/kg		6	
15.2	Processed nuts, including covered nuts and nut mixtures (with e.g., dried fruit)	100 mg/kg		6	
16.0	Composite foods (e.g., casseroles, meat pies, mincemeat) - foods that could not be placed in categories 01 - 15	500 mg/kg		6	

CYCLAMATES

Cyclamic Acid (and Sodium, Potassium, Calcium Salts) INS: 952

CYCLAMATES

DRAFT GSFA - TABLE ONE

Function: Flavour Enhancer, Sweetener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	400 mg/kg	Note 17	6	
01.2	Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks)	GMP	Note 17	6	
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	250 mg/kg	Note 17	6	
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	250 mg/kg	Note 17	6	
03.0	Edible ices, including sherbet and sorbet	250 mg/kg	Note 17	6	
04.1.2.4	Canned or bottled (pasteurized) fruit	1000 mg/kg	Note 17	6	
04.1.2.5	Jams, jellies and marmelades	1000 mg/kg	Note 17	6	
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	2000 mg/kg	Note 17	6	
04.1.2.7	Candied fruit	500 mg/kg	Note 17	6	
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	250 mg/kg	Note 17	6	
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	250 mg/kg	Note 17	6	
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables	100 mg/kg	Note 17	6	
04.2.2.6	Vegetable, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables, soybean curd) other than food category 04.2.2.5	250 mg/kg	Note 17	6	
05.1	Cocoa products and chocolate products including imitations and chocolate substitutes	500 mg/kg	Note 17	6	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	500 mg/kg	Note 17	6	
05.3	Chewing gum	3000 mg/kg	Note 17	6	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	500 mg/kg	Note 17	6	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	250 mg/kg	Note 17	6	
07.2.1	Cakes, cookies and pies (e.g., fruit-filled or custard types)	1600 mg/kg	Note 17	6	
07.2.2	Other fine bakery products (e.g., doughnuts, sweet rolls, scones, and muffins)	2000 mg/kg	Note 17	6	
07.2.3	Mixes for fine bakery wares (e.g., cakes, pancakes)	1600 mg/kg	Note 17	6	
10.4	Egg-based desserts (e.g., custard)	250 mg/kg	Note 17	6	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	GMP	Note 17	6	
11.4	Table-top sweeteners, including those containing high-intensity sweeteners	GMP	Note 17	6	
12.6.1	Emulsified sauces (e.g., mayonnaise, salad dressing)	500 mg/kg	Note 17	6	
12.7	Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.2	500 mg/kg	Note 17	6	
13.3	Dietetic foods intended for special medical purposes, including those for infants and young children	1300 mg/kg	Note 17	6	
13.4	Dietetic formulae for slimming purposes and weight reduction	1300 mg/kg	Note 17	6	
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4	1300 mg/kg	Note 17	6	
13.6	Food supplements	1250 mg/kg	Note 17	6	
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	1500 mg/kg	Note 17	6	
14.2.1	Beer and malt beverages	250 mg/kg	Note 17	6	
14.2.2	Cider and perry	250 mg/kg	Note 17	6	
14.2.3	Wines	250 mg/kg	Note 17	6	
14.2.6.2	Spirituous beverages containing less than 15% alcohol	250 mg/kg	Note 17	6	

DEXTRINS, WHITE AND YELLOW, ROASTED STARCH

Dextrins, White and Yellow Roasted Starch INS: 1400

Function: Bulking Agent, Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	10000 mg/kg		6	
01.4.2	Sterilized, UHT, w hipping or w hipped, and reduced fat creams	GMP		6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	20000 mg/kg	Notes 3 & 53	6	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP	Note 90	6	

DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL

Diacetyltartaric and Fatty Acid Esters of Glycerol INS: 472e

Function: Emulsifier, Sequestrant, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.1.2	Buttermilk (plain)	GMP		6	
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, w hey-based drinks)	GMP		6	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP		6	
01.2.2	Renneted milk	GMP		6	
01.3.2	Beverage w hiteners	5000 mg/kg		6	
01.4.3	Clotted cream	GMP		6	
01.4.4	Cream analogues	GMP		6	
01.5.1	Milk powder and cream powder (plain)	10000 mg/kg		6	
01.5.2	Milk and cream powder analogues	GMP		6	
01.6.1	Unripened cheese	GMP		6	
01.6.2.1	Total ripened cheese, includes rind	GMP		6	
01.6.4	Processed cheese	GMP		6	
01.6.5	Cheese analogues	GMP		6	
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	10000 mg/kg		6	
02.1	Fats and oils essentially free from water	5000 mg/kg		6	
02.2	Fat emulsions mainly of type water-in-oil	10000 mg/kg		6	
02.3	Fat emulsions other than food category 02.2, including mixed and/or flavoured products based on fat emulsions	5000 mg/kg		6	
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	5000 mg/kg		6	
03.0	Edible ices, including sherbet and sorbet	1000 mg/kg		6	
04.1.1.2	Surface-treated fresh fruit	GMP	Note 16	6	
04.1.2.2	Dried fruit	GMP		6	
04.1.2.3	Fruit in vinegar, oil, or brine	GMP		6	
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	GMP		6	
04.1.2.7	Candied fruit	GMP		6	
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	GMP		6	
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	GMP		6	
04.1.2.10	Fermented fruit products	GMP		6	
04.1.2.12	Cooked or fried fruit	GMP		6	

Function: Emulsifier, Sequestrant, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP	Note 16	6	
04.2.2.2	Dried vegetables, seaweeds, and nuts and seeds	GMP		6	
04.2.2.3	Vegetables and seaweeds in vinegar, oil, brine, or soy sauce	GMP		6	
04.2.2.6	Vegetable, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables, soybean curd) other than food category 04.2.2.5	GMP		6	
04.2.2.7	Fermented vegetable products	GMP		6	
04.2.2.8	Cooked or fried vegetables and seaweeds	GMP		6	
05.1	Cocoa products and chocolate products including imitations and chocolate substitutes	10000 mg/kg		6	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	10000 mg/kg		6	
05.3	Chewing gum	50000 mg/kg		6	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	10000 mg/kg		6	
06.4.2	Pre-cooked or dried pastas and noodles and like products	5000 mg/kg		6	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	GMP		6	
06.6	Batters (e.g., for breading or batters for fish or poultry)	GMP		6	
07.0	Bakery wares	10000 mg/kg		6	
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP	Note 16	6	
08.1.2	Fresh meat, poultry, and game, comminuted	GMP		6	
08.2.1	Non-heat treated processed meat, poultry, and game products in whole pieces or cuts	GMP		6	
08.2.2	Heat-treated processed meat, poultry, and game products in whole pieces or cuts	GMP		6	
08.2.3	Frozen processed meat, poultry, and game products in whole pieces or cuts	GMP	Note 16	6	
08.3.1	Non-heat treated processed comminuted meat, poultry, and game products	GMP		6	
08.3.2	Heat-treated processed comminuted meat, poultry, and game products	GMP		6	
08.3.3	Frozen processed comminuted meat, poultry, and game products	GMP	Note 16	6	
08.4	Edible casings (e.g., sausage casings)	GMP		6	
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
09.3	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
10.2.3	Dried and/or heat coagulated egg products	GMP		6	
10.4	Egg-based desserts (e.g., custard)	GMP		6	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	GMP		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	1 mg/kg		6	

Function: Emulsifier, Sequestrant, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
12.3	Vinegars	GMP		6	
12.4	Mustards	10000 mg/kg		6	
12.5	Soups and broths	GMP		6	
12.6	Sauces and like products	10000 mg/kg		6	
12.7	Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.2	GMP		6	
12.9	Protein products	GMP		6	
13.1	Infant formulae and follow-on formulae	GMP		6	
13.3	Dietetic foods intended for special medical purposes, including those for infants and young children	GMP	Note 83	6	
13.4	Dietetic formulae for slimming purposes and weight reduction	GMP		6	
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4	GMP		6	
13.6	Food supplements	GMP		6	
14.1.2.2	Canned or bottled (pasteurized) vegetable juice	GMP		6	
14.1.2.4	Concentrate (liquid or solid) for vegetable juice	GMP		6	
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	5000 mg/kg		6	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		6	
14.2.2	Cider and perry	GMP		6	
14.2.3.4	Aromatized wine	GMP		6	
14.2.4	Fruit wine	GMP		6	
14.2.6	Spirituos beverages	GMP		6	
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	GMP		6	
15.2	Processed nuts, including covered nuts and nut mixtures (with e.g., dried fruit)	GMP		6	

DIMETHYL DICARBONATE

Dimethyl Dicarbonate

INS: 242

Function: Preservative

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
14.2.2	Cider and perry	250 mg/kg	Note 18	6	
14.2.4	Fruit wine	250 mg/kg	Note 18	6	
14.2.5	Mead	200 mg/kg	Note 18	6	

DIOCTYL SODIUM SULFOSUCCINATE

Dioctyl Sodium Sulfosuccinate

INS: 480

Function: Adjuvant, Emulsifier, Humectant, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	25 mg/kg	Note 19	6	
01.3.1	Condensed milk (plain)	GMP		6	
01.6.1	Unripened cheese	5000 mg/kg	Note 20	6	
01.6.4	Processed cheese	5000 mg/kg	Note 20	6	

DIOCTYL SODIUM SULFOSUCCINATE

DRAFT GSFA - TABLE ONE

Function: Adjuvant, Emulsifier, Humectant, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	15 mg/kg		6	
05.1.1	Cocoa mixes (powders and syrups)	4000 mg/kg		6	
08.4	Edible casings (e.g., sausage casings)	200 mg/kg		6	
11.1	White and semi-white sugar (sucrose or saccharose), fructose, glucose (dextrose), xylose; sugar solutions and syrups, also (partially) inverted sugars, incl. molasses, treacle, and sugar toppings	25 mg/kg		6	
12.6.1	Emulsified sauces (e.g., mayonnaise, salad dressing)	5000 mg/kg	Note 20	6	
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	10 mg/kg		6	
14.2	Alcoholic beverages, including alcohol-free and low-alcoholic counterparts	10 mg/kg		6	

DIPHENYL

Diphenyl

INS: 230

Function: Preservative

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
04.1.1.2	Surface-treated fresh fruit	70 mg/kg	Note 49	6	

DIPOTASSIUM GUANYLATE, 5'-

Dipotassium Guanylate, 5'-

INS: 628

Function: Flavour Enhancer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	6	

DIPOTASSIUM INOSINATE, 5'-

Dipotassium Inosinate, 5'-

INS: 632

Function: Flavour Enhancer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	6	

DISODIUM GUANYLATE, 5'-

Disodium Guanylate, 5'-

INS: 627

Function: Flavour Enhancer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	6	

DISODIUM INOSINATE, 5'-

Disodium Inosinate, 5'-

INS: 631

Function: Flavour Enhancer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	6	

DISODIUM RIBONUCLEOTIDES, 5'-

Disodium Ribonucleotides, 5'-

INS: 635

Function: Flavour Enhancer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	6	

DISTARCH PHOSPHATE

Distarch Phosphate

INS: 1412

Function: Bulking Agent, Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	10000 mg/kg		6	
01.4.1	Pasteurized cream	GMP		6	
01.4.2	Sterilized, UHT, w hiping or w hipped, and reduced fat creams	GMP		6	
02.2.1.1	Butter and concentrated butter	GMP	Note 52	6	
09.2.2	Frozen battered fish, fish filets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 41	6	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	10000 mg/kg		6	
13.1	Infant formulae and follow-on formulae	25000 mg/kg		6	
13.2	Weaning foods for infants and growing children	60000 mg/kg		6	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	10000 mg/kg		6	

EDTAs

Calcium Disodium Ethylene Diamine Tetra Acetate

INS: 385

Disodium Ethylene Diamine Tetra Acetate

INS: 386

Function: Antioxidant, Preservative, Sequestrant

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
04.2.2.1	Frozen vegetables	250 mg/kg	Notes 21 & 110	6	
12.6.3	Mixes for sauces and gravies	75 mg/kg	Note 21	6	
12.6.4	Clear sauces (e.g., soy sauce, fish sauce)	75 mg/kg	Note 21	6	

ENZYME TREATED STARCH

Enzyme Treated Starch

INS: 1405

ERYTHROSINE

DRAFT GSFA - TABLE ONE

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	300 mg/kg		6	
04.1.2.7	Candied fruit	300 mg/kg		6	
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	300 mg/kg		6	
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	300 mg/kg		6	
04.1.2.11	Fruit fillings for pastries	300 mg/kg		6	
04.2.2.3	Vegetables and seaweeds in vinegar, oil, brine, or soy sauce	300 mg/kg		6	
05.1.2	Cocoa-based spreads, including fillings	100 mg/kg		6	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	300 mg/kg		6	
05.3	Chewing gum	200 mg/kg		6	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	300 mg/kg		6	
06.3	Breakfast cereals, including rolled oats	300 mg/kg		6	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	300 mg/kg		6	
07.0	Bakery wares	300 mg/kg		6	
08.1	Fresh meat, poultry, and game	GMP	Notes 3 & 4	6	
08.2	Processed meat, poultry, and game products in whole pieces or cuts	30 mg/kg		6	
08.3	Processed comminuted meat, poultry, and game products	30 mg/kg		6	
08.4	Edible casings (e.g., sausage casings)	GMP		6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	300 mg/kg		6	
09.2.4.1	Cooked fish and fish products	300 mg/kg		6	
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	300 mg/kg		6	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	300 mg/kg		6	
09.3.3	Salmon substitutes, caviar, and other fish roe products	300 mg/kg		6	
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	300 mg/kg		6	
10.1	Fresh eggs	GMP	Notes 3 & 4	6	
10.4	Egg-based desserts (e.g., custard)	300 mg/kg		6	
11.1	White and semi-white sugar (sucrose or saccharose), fructose, glucose (dextrose), xylose; sugar solutions and syrups, also (partially) inverted sugars, incl. molasses, treacle, and sugar toppings	300 mg/kg		6	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	300 mg/kg		6	
11.4	Table-top sweeteners, including those containing high-intensity sweeteners	300 mg/kg		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	300 mg/kg		6	
12.6.2	Non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy)	300 mg/kg		6	
12.9	Protein products	100 mg/kg	Note 92	6	
13.6	Food supplements	300 mg/kg		6	
14.1.2.3	Concentrate (liquid or solid) for fruit juice	300 mg/kg		6	
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	300 mg/kg		6	
14.2.6.1	Spirituous beverages containing more than 15% alcohol	300 mg/kg		6	
14.2.6.2	Spirituous beverages containing less than 15% alcohol	GMP		6	
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	300 mg/kg		6	

ERYTHROSINE

DRAFT GSFA - TABLE ONE

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
16.0	Composite foods (e.g., casseroles, meat pies, mincemeat) - foods that could not be placed in categories 01 - 15	300 mg/kg	Note 2	6	

ETHYL MALTOL

Ethyl Maltol

INS: 637

Function: Flavour Enhancer, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, w hey-based drinks)	200 mg/kg		6	
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	200 mg/kg		6	
03.0	Edible ices, including sherbet and sorbet	200 mg/kg		6	
05.1	Cocoa products and chocolate products including imitations and chocolate substitutes	1000 mg/kg		6	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	200 mg/kg		6	
05.3	Chew ing gum	1000 mg/kg		6	
07.2	Fine bakery w ares	200 mg/kg		6	
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	200 mg/kg		6	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	200 mg/kg		6	
14.2.2	Cider and perry	100 mg/kg		6	
14.2.3	Wines	100 mg/kg	Note 93	6	
14.2.4	Fruit w ine	100 mg/kg		6	

FAST GREEN FCF

Fast Green FCF

INS: 143

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.2.1	Fermented milks (plain)	100 mg/kg		6	
02.4	Fat-based desserts excluding dairy-based dessert product of food category 01.7	100 mg/kg		6	
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	100 mg/kg		6	
04.1.2.7	Candied fruit	100 mg/kg		6	
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	100 mg/kg		6	
04.1.2.9	Fruit-based desserts, including fruit-flavoured w ater-based desserts	100 mg/kg		6	
04.1.2.11	Fruit fillings for pastries	100 mg/kg		6	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	100 mg/kg		6	
05.4	Decorations (e.g., for fine bakery w ares), toppings (non-fruit) and sw eet sauces	100 mg/kg		6	
06.4.2	Pre-cooked or dried pastas and noodles and like products	100 mg/kg		6	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	100 mg/kg		6	
07.0	Bakery w ares	100 mg/kg		6	

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	100 mg/kg		6	
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	100 mg/kg		6	
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	100 mg/kg		6	
10.4	Egg-based desserts (e.g., custard)	100 mg/kg		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	100 mg/kg		6	
12.6.1	Emulsified sauces (e.g., mayonnaise, salad dressing)	100 mg/kg		6	

FUMARIC ACID

Fumaric Acid

INS: 297

Function: Acidity Regulator, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.2.1	Fermented milks (plain)	GMP		6	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	1000 mg/kg	Note 2	6	
14.2.3	Wines	3000 mg/kg		6	

GALLATE, PROPYL

Gallate, Propyl

INS: 310

Function: Antioxidant

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	200 mg/kg	Note 15	6	
15.2	Processed nuts, including covered nuts and nut mixtures (with e.g., dried fruit)	200 mg/kg	Note 15	6	

GELLAN GUM

Gellan Gum

INS: 418

Function: Thickener, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	500 mg/kg		6	

GLUCONO DELTA-LACTONE

Glucono Delta-Lactone

INS: 575

Function: Acidity Regulator, Raising Agent

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.2.1	Fermented milks (plain)	GMP		6	

GLUCOSE OXIDASE (ASPERGILLUS NIGER VAR.)

Glucose Oxidase (Aspergillus niger var.) INS: 1102

Function: Antioxidant, Preservative, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
14.2.3	Wines	GMP		6	

GLUTAMIC ACID (L(+)-)

Glutamic Acid (L(+)-) INS: 620

Function: Flavour Enhancer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	6	

GLYCEROL

Glycerol INS: 422

Function: Emulsifier, Humectant, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.1.2	Buttermilk (plain)	GMP		6	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP		6	
01.2.2	Renneted milk	GMP		6	
02.2.1.1	Butter and concentrated butter	GMP	Note 52	6	
04.1.1.2	Surface-treated fresh fruit	GMP	Note 16	6	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP	Note 16	6	
08.1.1	Fresh meat, poultry, and game, w hole pieces or cuts	GMP	Note 16	6	
08.1.2	Fresh meat, poultry, and game, comminuted	GMP		6	
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
10.2.2	Frozen egg products	GMP		6	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	GMP		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	6	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		6	
14.2.3.4	Aromatized wine	GMP		6	

GRAPE SKIN EXTRACT

Grape Skin Extract

INS: 163ii

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, w hey-based drinks)	GMP		6	
01.2.2	Renneted milk	GMP		6	
01.3.2	Beverage w hiteners	GMP		6	
01.4	Cream (plain) and the like	GMP		6	
01.5.2	Milk and cream pow der analogues	GMP		6	
01.6.1	Unripened cheese	GMP		6	
01.6.2.1	Total ripened cheese, includes rind	125 mg/kg		6	
01.6.2.2	Rind of ripened cheese	GMP		6	
01.6.3	Whey cheese	GMP	Note 3	6	
01.6.4.2	Flavoured processed cheese, including containing fruit, vegetables, meat, etc.	GMP		6	
01.6.5	Cheese analogues	GMP		6	
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	100 mg/kg		6	
02.2.1.2	Margarine and similar products (e.g., butter-margarine blends)	GMP		6	
02.4	Fat-based desserts excluding dairy-based dessert product of food category 01.7	GMP		6	
03.0	Edible ices, including sherbet and sorbet	100 mg/kg		6	
04.1.1.2	Surface-treated fresh fruit	GMP	Note 16	6	
04.1.2.3	Fruit in vinegar, oil, or brine	GMP		6	
04.1.2.4	Canned or bottled (pasteurized) fruit	GMP		6	
04.1.2.5	Jams, jellies and marmelades	GMP		6	
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	500 mg/kg		6	
04.1.2.7	Candied fruit	GMP		6	
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	GMP		6	
04.1.2.9	Fruit-based desserts, including fruit-flavoured w ater-based desserts	GMP		6	
04.1.2.11	Fruit fillings for pastries	GMP		6	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP	Note 16	6	
04.2.2.3	Vegetables and seaw eeds in vinegar, oil, brine, or soy sauce	500 mg/kg		6	
04.2.2.5	Vegetable, and nut and seed purees and spreads (e.g., peanut butter)	GMP		6	
04.2.2.6	Vegetable, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables, soybean curd) other than food category 04.2.2.5	GMP		6	
05.1.2	Cocoa-based spreads, including fillings	GMP		6	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	GMP		6	
05.3	Chewing gum	5000 mg/kg		6	
05.4	Decorations (e.g., for fine bakery w ares), toppings (non-fruit) and sw eet sauces	GMP		6	
06.3	Breakfast cereals, including rolled oats	200 mg/kg		6	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	GMP		6	
07.0	Bakery w ares	GMP		6	
08.1.1	Fresh meat, poultry, and game, w hole pieces or cuts	GMP	Note 16	6	
08.1.2	Fresh meat, poultry, and game, comminuted	1000 mg/kg	Note 94	6	

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
08.2	Processed meat, poultry, and game products in whole pieces or cuts	GMP	Note 16	6	
08.3.1.1	Cured (including salted) non-heat treated processed comminuted meat, poultry, and game products	1000 mg/kg	Note 78	6	
08.3.1.2	Cured (including salted) and dried non-heat treated processed comminuted meat, poultry, and game products	GMP	Note 16	6	
08.3.1.3	Fermented non-heat treated processed comminuted meat, poultry, and game products	GMP	Note 16	6	
08.3.2	Heat-treated processed comminuted meat, poultry, and game products	GMP	Note 16	6	
08.3.3	Frozen processed comminuted meat, poultry, and game products	GMP	Note 16	6	
08.4	Edible casings (e.g., sausage casings)	GMP		6	
09.1.1	Fresh fish	GMP	Note 50	6	
09.1.2	Fresh mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 95	6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.4.1	Cooked fish and fish products	GMP		6	
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	GMP		6	
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 22	6	
09.3.1	Fish and fish products, including mollusks, crustaceans, and echinoderms, marinated and/or in jelly	GMP	Note 16	6	
09.3.2	Fish and fish products, including mollusks, crustaceans, and echinoderms, pickled and/or in brine	GMP	Note 16	6	
09.3.3	Salmon substitutes, caviar, and other fish roe products	GMP		6	
09.3.4	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms (e.g., fish paste), excluding products of food categories 09.3.1 - 09.3.3	GMP	Note 16	6	
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 95	6	
10.1	Fresh eggs	GMP	Notes 3 & 4	6	
10.4	Egg-based desserts (e.g., custard)	GMP		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP		6	
12.4	Mustards	GMP		6	
12.5	Soups and broths	GMP		6	
12.6.1	Emulsified sauces (e.g., mayonnaise, salad dressing)	GMP		6	
12.6.2	Non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy)	GMP		6	
12.6.3	Mixes for sauces and gravies	GMP		6	
12.7	Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.2	GMP		6	
12.9	Protein products	GMP		6	
13.3	Dietetic foods intended for special medical purposes, including those for infants and young children	GMP	Note 83	6	
13.4	Dietetic formulae for slimming purposes and weight reduction	GMP		6	
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4	GMP		6	
13.6	Food supplements	GMP		6	

GRAPE SKIN EXTRACT

DRAFT GSFA - TABLE ONE

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
14.1.3.2	Canned or bottled (pasteurized) vegetable nectar	GMP		6	
14.1.3.4	Concentrate (liquid or solid) for vegetable nectar	GMP		6	
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	500 mg/kg		6	
14.2.1	Beer and malt beverages	GMP		6	
14.2.2	Cider and perry	GMP		6	
14.2.3.2	Sparkling and semi-sparkling w ines	GMP		6	
14.2.3.3	Fortified w ine and liquor w ine	GMP		6	
14.2.3.4	Aromatized w ine	GMP		6	
14.2.4	Fruit w ine	GMP		6	
14.2.6	Spirituos beverages	GMP		6	
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	GMP		6	
15.2	Processed nuts, including covered nuts and nut mixtures (w ith e.g., dried fruit)	GMP		6	
16.0	Composite foods (e.g., casseroles, meat pies, mincemeat) - foods that could not be placed in categories 01 - 15	10 mg/kg		6	

GUAIAIC RESIN

Guaiac Resin

INS: 314

Function: Antioxidant

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
12.6	Sauces and like products	600 mg/kg		6	

GUANYLIC ACID, 5'-

Guanylic Acid, 5'-

INS: 626

Function: Flavour Enhancer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	6	

GUAR GUM

Guar Gum

INS: 412

Function: Bulking Agent, Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.1	Milk and buttermilk	6000 mg/kg		6	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	5000 mg/kg		6	
01.2.2	Renneted milk	GMP		6	
01.4.1	Pasteurized cream	GMP		6	
01.4.2	Sterilized, UHT, w hiping or w hipped, and reduced fat creams	5000 mg/kg		6	
02.1	Fats and oils essentially free from w ater	20000 mg/kg		6	
02.2.1.1	Butter and concentrated butter	GMP	Note 52	6	
04.1.1.2	Surface-treated fresh fruit	GMP		6	
04.1.1.3	Peeled or cut fresh fruit	GMP		6	

Function: Bulking Agent, Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP		6	
04.2.1.3	Peeled, cut or shredded vegetables, and nuts and seeds	GMP		6	
04.2.2.1	Frozen vegetables	20000 mg/kg		6	
06.1	Whole, broken, or flaked grain, including rice	GMP		6	
08.1.2	Fresh meat, poultry, and game, comminuted	GMP		6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	5000 mg/kg		6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	2000 mg/kg		6	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	10000 mg/kg		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	6	
13.1	Infant formulae and follow-on formulae	10000 mg/kg		6	
13.2	Weaning foods for infants and growing children	20000 mg/kg		6	
14.1.2.1	Canned or bottled (pasteurized) fruit juice	GMP		6	
14.1.3.1	Canned or bottled (pasteurized) fruit nectar	GMP		6	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		6	
14.2.3	Wines	500 mg/kg		6	

GUM ARABIC

Gum Arabic

INS: 414

Function: Bulking Agent, Emulsifier, Filler, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.1.2	Buttermilk (plain)	GMP		6	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	5000 mg/kg		6	
01.2.2	Renneted milk	GMP		6	
01.4.1	Pasteurized cream	5000 mg/kg		6	
01.4.2	Sterilized, UHT, whipping or whipped, and reduced fat creams	5000 mg/kg		6	
02.1	Fats and oils essentially free from water	15000 mg/kg		6	
02.2.1.1	Butter and concentrated butter	GMP	Note 52	6	
04.1.1.2	Surface-treated fresh fruit	GMP	Note 16	6	
04.2.1	Fresh vegetables, and nuts and seeds	83000 mg/kg		6	
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP	Note 16	6	
08.1.2	Fresh meat, poultry, and game, comminuted	GMP		6	
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	

GUM ARABIC

DRAFT GSFA - TABLE ONE

Function: Bulking Agent, Emulsifier, Filler, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	GMP		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	6	
13.1	Infant formulae and follow-on formulae	10000 mg/kg	Note 65	6	
13.2	Weaning foods for infants and growing children	20000 mg/kg		6	
14.1.2.1	Canned or bottled (pasteurized) fruit juice	GMP		6	
14.1.3.1	Canned or bottled (pasteurized) fruit nectar	GMP		6	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		6	
14.2.3	Wines	500 mg/kg		6	

HYDROCHLORIC ACID

Hydrochloric Acid

INS: 507

Function: Acidity Regulator

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.2.1	Fermented milks (plain)	GMP		6	
06.2	Flours and starches	GMP		6	
13.2	Weaning foods for infants and growing children	GMP		6	

HYDROXYBENZOATES, p-

Ethyl p-Hydroxybenzoate

INS: 214

Propyl p-Hydroxybenzoate

INS: 216

Methyl p-Hydroxybenzoate

INS: 218

Function: Preservative

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.6.2	Ripened cheese	500 mg/kg	Note 27	6	
01.6.4	Processed cheese	300 mg/kg	Note 27	6	
01.6.5	Cheese analogues	500 mg/kg	Note 27	6	
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	120 mg/kg	Note 27	6	
02.2.1.2	Margarine and similar products (e.g., butter-margarine blends)	1000 mg/kg	Note 27	6	
02.2.2	Emulsions containing less than 80% fat (e.g., minarine)	300 mg/kg	Note 27	6	
02.3	Fat emulsions other than food category 02.2, including mixed and/or flavoured products based on fat emulsions	300 mg/kg	Note 27	6	
03.0	Edible ices, including sherbet and sorbet	1000 mg/kg	Note 27	6	
04.1.1.2	Surface-treated fresh fruit	12 mg/kg	Note 27	6	
04.1.1.3	Peeled or cut fresh fruit	12 mg/kg	Note 27	6	
04.1.2.1	Frozen fruit	800 mg/kg	Note 27	6	
04.1.2.2	Dried fruit	800 mg/kg	Note 27	6	
04.1.2.3	Fruit in vinegar, oil, or brine	800 mg/kg	Note 27	6	
04.1.2.4	Canned or bottled (pasteurized) fruit	800 mg/kg	Note 27	6	
04.1.2.5	Jams, jellies and marmelades	1000 mg/kg	Note 27	6	
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	1000 mg/kg	Note 27	6	
04.1.2.7	Candied fruit	1000 mg/kg	Note 27	6	

Function: Preservative

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	800 mg/kg	Note 27	6	
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	800 mg/kg	Note 27	6	
04.1.2.10	Fermented fruit products	800 mg/kg	Note 27	6	
04.1.2.11	Fruit fillings for pastries	800 mg/kg	Note 27	6	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	12 mg/kg	Note 27	6	
04.2.1.3	Peeled, cut or shredded vegetables, and nuts and seeds	12 mg/kg	Note 27	6	
04.2.2.3	Vegetables and seaweeds in vinegar, oil, brine, or soy sauce	1000 mg/kg	Note 27	6	
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables	300 mg/kg	Note 27	6	
04.2.2.5	Vegetable, and nut and seed purees and spreads (e.g., peanut butter)	1000 mg/kg	Note 27	6	
04.2.2.6	Vegetable, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables, soybean curd) other than food category 04.2.2.5	1000 mg/kg	Note 27	6	
04.2.2.7	Fermented vegetable products	300 mg/kg	Note 27	6	
05.1.1	Cocoa mixes (powders and syrups)	700 mg/kg	Note 27	6	
05.1.2	Cocoa-based spreads, including fillings	300 mg/kg	Note 27	6	
05.1.4	Imitation chocolate, chocolate substitute products	300 mg/kg	Note 27	6	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	2000 mg/kg	Note 27	6	
05.3	Chewing gum	300 mg/kg	Note 27	6	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	300 mg/kg	Note 27	6	
07.2	Fine bakery wares	300 mg/kg	Note 27	6	
08.2.1.2	Cured (including salted) and dried non-heat treated processed meat, poultry, and game products in whole pieces or cuts	GMP	Notes 3 & 27	6	
08.3.1.2	Cured (including salted) and dried non-heat treated processed comminuted meat, poultry, and game products	GMP	Notes 3 & 27	6	
08.4	Edible casings (e.g., sausage casings)	36 mg/kg	Note 27	6	
09.3	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms	1000 mg/kg	Note 27	6	
11.1	White and semi-white sugar (sucrose or saccharose), fructose, glucose (dextrose), xylose; sugar solutions and syrups, also (partially) inverted sugars, incl. molasses, treacle, and sugar toppings	100 mg/kg	Note 27	6	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	100 mg/kg	Note 27	6	
12.3	Vinegars	100 mg/kg	Note 27	6	
12.4	Mustards	300 mg/kg	Note 27	6	
12.5	Soups and broths	300 mg/kg	Note 27	6	
12.6	Sauces and like products	1000 mg/kg	Note 27	6	
12.7	Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.2	300 mg/kg	Note 27	6	
14.1.2	Fruit and vegetable juices	1000 mg/kg	Note 27	6	
14.1.3.1	Canned or bottled (pasteurized) fruit nectar	100 mg/kg	Note 27	6	
14.1.3.2	Canned or bottled (pasteurized) vegetable nectar	100 mg/kg	Note 27	6	
14.1.3.3	Concentrate (liquid or solid) for fruit nectar	200 mg/kg	Note 27	6	
14.1.3.4	Concentrate (liquid or solid) for vegetable nectar	200 mg/kg	Note 27	6	
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	1000 mg/kg	Note 27	6	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	450 mg/kg	Note 27	6	
14.2.1	Beer and malt beverages	1000 mg/kg	Notes 27 & 96	6	
14.2.2	Cider and perry	200 mg/kg	Note 27	6	
14.2.3	Wines	1000 mg/kg	Notes 27 & 96	6	

Function: Preservative

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
14.2.4	Fruit wine	200 mg/kg	Note 27	6	
14.2.5	Mead	200 mg/kg	Note 27	6	
14.2.6.2	Spirituous beverages containing less than 15% alcohol	1000 mg/kg	Notes 27 & 96	6	
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	300 mg/kg	Note 27	6	
15.2	Processed nuts, including covered nuts and nut mixtures (with e.g., dried fruit)	300 mg/kg	Note 27	6	
16.0	Composite foods (e.g., casseroles, meat pies, mincemeat) - foods that could not be placed in categories 01 - 15	1000 mg/kg	Note 27	6	

HYDROXYPROPYL CELLULOSE

Hydroxypropyl Cellulose

INS: 463

Function: Bulking Agent, Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.1.2	Buttermilk (plain)	GMP		6	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP		6	
01.2.2	Renneted milk	GMP		6	
01.4.1	Pasteurized cream	GMP		6	
01.4.2	Sterilized, UHT, whipping or whipped, and reduced fat creams	GMP		6	
02.2.1.1	Butter and concentrated butter	GMP	Note 52	6	
04.1.1.2	Surface-treated fresh fruit	GMP	Note 16	6	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP	Note 16	6	
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP	Note 16	6	
08.1.2	Fresh meat, poultry, and game, comminuted	GMP		6	
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 41	6	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	GMP		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	6	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		6	

HYDROXYPROPYL DISTARCH PHOSPHATE

Hydroxypropyl Distarch Phosphate

INS: 1442

Function: Bulking Agent, Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	10000 mg/kg		6	
01.4.1	Pasteurized cream	GMP		6	

Function: Bulking Agent, Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.4.2	Sterilized, UHT, w hipping or w hipped, and reduced fat creams	GMP		6	
02.2.1.1	Butter and concentrated butter	GMP	Note 52	6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 41	6	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	10000 mg/kg		6	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	10000 mg/kg		6	

HYDROXYPROPYL METHYL CELLULOSE

Hydroxypropyl Methyl Cellulose

INS: 464

Function: Bulking Agent, Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.1.2	Buttermilk (plain)	GMP		6	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP		6	
01.2.2	Renneted milk	GMP		6	
01.4.1	Pasteurized cream	GMP		6	
01.4.2	Sterilized, UHT, w hipping or w hipped, and reduced fat creams	GMP		6	
02.2.1.1	Butter and concentrated butter	GMP	Note 52	6	
04.1.1.2	Surface-treated fresh fruit	GMP	Note 16	6	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP	Note 16	6	
08.1.1	Fresh meat, poultry, and game, w hole pieces or cuts	GMP	Note 16	6	
08.1.2	Fresh meat, poultry, and game, comminuted	GMP		6	
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 41	6	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	GMP		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	6	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		6	

HYDROXYPROPYL STARCH

Hydroxypropyl Starch

INS: 1440

Function: Bulking Agent, Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.1.2	Buttermilk (plain)	GMP		6	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	10000 mg/kg		6	
01.2.2	Renneted milk	GMP		6	

HYDROXYPROPYL STARCH

DRAFT GSFA - TABLE ONE

Function: Bulking Agent, Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.4.1	Pasteurized cream	GMP		6	
01.4.2	Sterilized, UHT, w whipping or whipped, and reduced fat creams	GMP		6	
02.2.1.1	Butter and concentrated butter	GMP	Note 52	6	
04.1.1.2	Surface-treated fresh fruit	GMP	Note 16	6	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP	Note 16	6	
08.1.1	Fresh meat, poultry, and game, w hole pieces or cuts	GMP	Note 16	6	
08.1.2	Fresh meat, poultry, and game, comminuted	GMP		6	
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 41	6	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	10000 mg/kg		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	6	
13.1	Infant formulae and follow-on formulae	25000 mg/kg		6	
13.2	Weaning foods for infants and growing children	60000 mg/kg		6	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	10000 mg/kg		6	
14.2.3.4	Aromatized wine	GMP		6	

INDIGOTINE

Indigotine

INS: 132

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	300 mg/kg		6	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	6 mg/kg	Note 12	6	
01.6.1	Unripened cheese	GMP	Note 3	6	
01.6.2.2	Rind of ripened cheese	100 mg/kg		6	
01.6.3	Whey cheese	GMP	Note 3	6	
01.6.4	Processed cheese	200 mg/kg		6	
01.6.5	Cheese analogues	GMP	Note 3	6	
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	300 mg/kg		6	
02.1.3	Lard, tallow, fish oil, and other animal fats	GMP		6	
02.2.1.1	Butter and concentrated butter	300 mg/kg		6	
02.2.1.2	Margarine and similar products (e.g., butter-margarine blends)	GMP		6	
02.4	Fat-based desserts excluding dairy-based dessert product of food category 01.7	300 mg/kg		6	
03.0	Edible ices, including sherbet and sorbet	300 mg/kg		6	
04.1.1.2	Surface-treated fresh fruit	500 mg/kg	Note 16	6	
04.1.2.4	Canned or bottled (pasteurized) fruit	200 mg/kg		6	

INDIGOTINE

DRAFT GSFA - TABLE ONE

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
04.1.2.5	Jams, jellies and marmelades	500 mg/kg		6	
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	500 mg/kg		6	
04.1.2.7	Candied fruit	200 mg/kg		6	
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	500 mg/kg		6	
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	300 mg/kg		6	
04.1.2.11	Fruit fillings for pastries	300 mg/kg		6	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	500 mg/kg	Note 16	6	
04.2.2.3	Vegetables and seaweeds in vinegar, oil, brine, or soy sauce	500 mg/kg		6	
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables	200 mg/kg		6	
04.2.2.6	Vegetable, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables, soybean curd) other than food category 04.2.2.5	200 mg/kg		6	
05.1	Cocoa products and chocolate products including imitations and chocolate substitutes	450 mg/kg		6	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	450 mg/kg		6	
05.3	Chewing gum	300 mg/kg		6	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	500 mg/kg		6	
06.3	Breakfast cereals, including rolled oats	300 mg/kg		6	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	300 mg/kg		6	
07.0	Bakery wares	300 mg/kg		6	
08.0	Meat and meat products, including poultry and game	500 mg/kg	Note 16	6	
09.1.1	Fresh fish	300 mg/kg	Note 50	6	
09.1.2	Fresh mollusks, crustaceans, and echinoderms	500 mg/kg	Note 15	6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 95	6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16	6	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16	6	
09.2.4.1	Cooked fish and fish products	500 mg/kg		6	
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	250 mg/kg		6	
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16	6	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 22	6	
09.3.1	Fish and fish products, including mollusks, crustaceans, and echinoderms, marinated and/or in jelly	500 mg/kg	Note 16	6	
09.3.2	Fish and fish products, including mollusks, crustaceans, and echinoderms, pickled and/or in brine	500 mg/kg	Note 16	6	
09.3.3	Salmon substitutes, caviar, and other fish roe products	500 mg/kg		6	
09.3.4	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms (e.g., fish paste), excluding products of food categories 09.3.1 - 09.3.3	500 mg/kg		6	
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg		6	
10.1	Fresh eggs	GMP	Notes 3 & 4	6	
10.4	Egg-based desserts (e.g., custard)	300 mg/kg		6	

INDIGOTINE

DRAFT GSFA - TABLE ONE

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
11.1	White and semi-white sugar (sucrose or saccharose), fructose, glucose (dextrose), xylose; sugar solutions and syrups, also (partially) inverted sugars, incl. molasses, treacle, and sugar toppings	300 mg/kg		6	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	300 mg/kg		6	
11.4	Table-top sweeteners, including those containing high-intensity sweeteners	300 mg/kg		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	500 mg/kg		6	
12.4	Mustards	300 mg/kg		6	
12.5	Soups and broths	300 mg/kg		6	
12.6	Sauces and like products	500 mg/kg		6	
12.9	Protein products	100 mg/kg		6	
13.1	Infant formulae and follow-on formulae	50 mg/kg		6	
13.2	Weaning foods for infants and growing children	50 mg/kg		6	
13.3	Dietetic foods intended for special medical purposes, including those for infants and young children	50 mg/kg		6	
13.4	Dietetic formulae for slimming purposes and weight reduction	50 mg/kg		6	
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4	300 mg/kg		6	
13.6	Food supplements	300 mg/kg		6	
14.1.2.3	Concentrate (liquid or solid) for fruit juice	300 mg/kg		6	
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	300 mg/kg		6	
14.2.2	Cider and perry	200 mg/kg		6	
14.2.3.4	Aromatized wine	200 mg/kg		6	
14.2.4	Fruit wine	200 mg/kg		6	
14.2.6.1	Spirituous beverages containing more than 15% alcohol	300 mg/kg		6	
14.2.6.2	Spirituous beverages containing less than 15% alcohol	200 mg/kg		6	
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	300 mg/kg		6	
15.2	Processed nuts, including covered nuts and nut mixtures (with e.g., dried fruit)	100 mg/kg		6	
16.0	Composite foods (e.g., casseroles, meat pies, mincemeat) - foods that could not be placed in categories 01 - 15	500 mg/kg		6	

INOSINIC ACID, 5'-

Inosinic Acid, 5'-

INS: 630

Function: Flavour Enhancer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	6	

INSOLUBLE POLYVINYLPIRROLIDONE

Insoluble Polyvinylpyrrolidone

INS: 1202

Function: Colour Retention Agent, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
14.2.3	Wines	7190 mg/kg	Note 18	6	

IRON OXIDES

Iron Oxide, Black
Iron Oxide, Yellow

INS: 172i
INS: 172iii

Iron Oxide, Red

INS: 172ii

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, w hey-based drinks)	GMP		6	
01.2.2	Renneted milk	GMP		6	
01.3.2	Beverage w hiteners	GMP		6	
01.4	Cream (plain) and the like	GMP		6	
01.5.2	Milk and cream powder analogues	GMP		6	
01.6.1	Unripened cheese	GMP		6	
01.6.2.2	Rind of ripened cheese	GMP		6	
01.6.3	Whey cheese	GMP	Note 3	6	
01.6.4	Processed cheese	GMP		6	
01.6.5	Cheese analogues	GMP		6	
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	GMP		6	
02.2.1.2	Margarine and similar products (e.g., butter-margarine blends)	GMP		6	
02.4	Fat-based desserts excluding dairy-based dessert product of food category 01.7	GMP		6	
03.0	Edible ices, including sherbet and sorbet	GMP		6	
04.1.1.2	Surface-treated fresh fruit	GMP	Note 16	6	
04.1.2.4	Canned or bottled (pasteurized) fruit	GMP		6	
04.1.2.5	Jams, jellies and marmelades	GMP		6	
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	500 mg/kg		6	
04.1.2.7	Candied fruit	GMP		6	
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	GMP		6	
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	GMP		6	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP	Note 16	6	
04.2.2.3	Vegetables and seaweeds in vinegar, oil, brine, or soy sauce	500 mg/kg		6	
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables	GMP		6	
04.2.2.6	Vegetable, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables, soybean curd) other than food category 04.2.2.5	GMP		6	
05.1.2	Cocoa-based spreads, including fillings	GMP		6	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	GMP		6	
05.3	Chewing gum	6000 mg/kg		6	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	GMP		6	
06.3	Breakfast cereals, including rolled oats	GMP		6	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	GMP		6	
07.2	Fine bakery wares	GMP		6	
08.1.1	Fresh meat, poultry, and game, w hole pieces or cuts	GMP	Note 16	6	
08.1.2	Fresh meat, poultry, and game, comminuted	1000 mg/kg	Note 94	6	
08.2	Processed meat, poultry, and game products in w hole pieces or cuts	GMP	Note 16	6	
08.3.1.1	Cured (including salted) non-heat treated processed comminuted meat, poultry, and game products	1000 mg/kg	Note 78	6	

IRON OXIDES

DRAFT GSFA - TABLE ONE

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
08.3.1.2	Cured (including salted) and dried non-heat treated processed comminuted meat, poultry, and game products	GMP	Note 16	6	
08.3.1.3	Fermented non-heat treated processed comminuted meat, poultry, and game products	GMP	Note 16	6	
08.3.2	Heat-treated processed comminuted meat, poultry, and game products	GMP	Note 16	6	
08.3.3	Frozen processed comminuted meat, poultry, and game products	GMP	Note 16	6	
08.4	Edible casings (e.g., sausage casings)	1000 mg/kg	Note 72	6	
09.1.1	Fresh fish	GMP	Note 50	6	
09.1.2	Fresh mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 95	6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.4.1	Cooked fish and fish products	GMP		6	
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	GMP		6	
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 22	6	
09.3.1	Fish and fish products, including mollusks, crustaceans, and echinoderms, marinated and/or in jelly	GMP	Note 16	6	
09.3.2	Fish and fish products, including mollusks, crustaceans, and echinoderms, pickled and/or in brine	GMP	Note 16	6	
09.3.3	Salmon substitutes, caviar, and other fish roe products	GMP		6	
09.3.4	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms (e.g., fish paste), excluding products of food categories 09.3.1 - 09.3.3	GMP		6	
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg		6	
10.1	Fresh eggs	GMP	Notes 3 & 4	6	
10.4	Egg-based desserts (e.g., custard)	GMP		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP		6	
12.4	Mustards	GMP		6	
12.5	Soups and broths	GMP		6	
12.6	Sauces and like products	GMP		6	
12.7	Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.2	GMP		6	
12.9	Protein products	GMP		6	
13.0	Foodstuffs intended for particular nutritional uses	GMP		6	
14.1.3.2	Canned or bottled (pasteurized) vegetable nectar	GMP		6	
14.1.3.4	Concentrate (liquid or solid) for vegetable nectar	GMP		6	
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	100 mg/kg		6	
14.2.2	Cider and perry	GMP		6	
14.2.3.2	Sparkling and semi-sparkling wines	GMP		6	
14.2.3.4	Aromatized wine	GMP		6	
14.2.4	Fruit wine	GMP		6	
14.2.6	Spirituous beverages	GMP		6	
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	GMP		6	

IRON OXIDES

DRAFT GSFA - TABLE ONE

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
15.2	Processed nuts, including covered nuts and nut mixtures (w ith e.g., dried fruit)	GMP		6	
16.0	Composite foods (e.g., casseroles, meat pies, mincemeat) - foods that could not be placed in categories 01 - 15	GMP		6	

ISOMALT

Isomalt

INS: 953

Function: Anticaking Agent, Bulking Agent, Emulsifier, Glazing Agent, Sweetener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP		6	
01.2.2	Renneted milk	GMP		6	
04.1.1.2	Surface-treated fresh fruit	GMP	Note 16	6	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP	Note 16	6	
06.4.2	Pre-cooked or dried pastas and noodles and like products	GMP	Note 54	6	
08.1.1	Fresh meat, poultry, and game, w hole pieces or cuts	GMP	Note 16	6	
08.1.2	Fresh meat, poultry, and game, comminuted	GMP		6	
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.4.1	Cooked fish and fish products	GMP		6	
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	GMP		6	
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	GMP		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	6	
13.1	Infant formulae and follow -on formulae	GMP		6	
13.2	Weaning foods for infants and growing children	GMP		6	

KARAYA GUM

Karaya Gum

INS: 416

Function: Bulking Agent, Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.1	Milk and buttermilk	200 mg/kg		6	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	5000 mg/kg		6	
14.1.2.1	Canned or bottled (pasteurized) fruit juice	GMP		6	
14.1.3.1	Canned or bottled (pasteurized) fruit nectar	GMP		6	
14.2.3	Wines	500 mg/kg		6	

KONJAC FLOUR

Konjac Flour

INS: 425

Function: Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.4.2	Sterilized, UHT, w hiping or w hipped, and reduced fat creams	2000 mg/kg		6	
06.4.2	Pre-cooked or dried pastas and noodles and like products	10000 mg/kg	Note 54	6	

LACTIC ACID (L-, D- and DL-)

Lactic Acid (L-, D- and DL-)

INS: 270

Function: Acidity Regulator

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.2.1	Fermented milks (plain)	GMP		6	
04.2.1	Fresh vegetables, and nuts and seeds	GMP		6	
04.2.2.1	Frozen vegetables	GMP		6	
08.1.2	Fresh meat, poultry, and game, comminuted	6000 mg/kg		6	
10.2.1	Liquid egg products	GMP		6	
10.2.2	Frozen egg products	GMP		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	6	
13.1	Infant formulae and follow -on formulae	GMP		6	
13.2	Weaning foods for infants and grow ing children	15000 mg/kg		6	
14.2.3	Wines	GMP		6	

LACTIC AND FATTY ACID ESTERS OF GLYCEROL

Lactic and Fatty Acid Esters of Glycerol

INS: 472b

Function: Emulsifier, Sequestrant, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.1.2	Buttermilk (plain)	GMP		6	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP		6	
01.2.2	Renneted milk	GMP		6	
01.4.1	Pasteurized cream	10000 mg/kg		6	
01.4.2	Sterilized, UHT, w hiping or w hipped, and reduced fat creams	10000 mg/kg		6	
02.1.1	Butter oil, anhydrous milkfat, ghee	GMP		6	
02.1.2	Vegetable oils and fats	GMP		6	
02.1.3	Lard, tallow , fish oil, and other animal fats	80000 mg/kg		6	
04.1.1.2	Surface-treated fresh fruit	GMP	Note 16	6	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP	Note 16	6	
06.1	Whole, broken, or flaked grain, including rice	GMP		6	
08.1.1	Fresh meat, poultry, and game, w hole pieces or cuts	GMP	Note 16	6	
08.1.2	Fresh meat, poultry, and game, comminuted	GMP		6	
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	

LACTIC AND FATTY ACID ESTERS OF GLYCEROL

DRAFT GSFA - TABLE ONE

Function: Emulsifier, Sequestrant, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	GMP		6	
12.1	Salt	5000 mg/kg		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	5000 mg/kg	Note 51	6	
12.8	Yeast and like products	5000 mg/kg		6	
13.2	Weaning foods for infants and growing children	5000 mg/kg		6	
14.1.2.3	Concentrate (liquid or solid) for fruit juice	GMP		6	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		6	
14.2.3.4	Aromatized wine	GMP		6	

LACTITOL

Lactitol

INS: 966

Function: Bulking Agent, Emulsifier, Stabilizer, Sweetener, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
06.4.2	Pre-cooked or dried pastas and noodles and like products	GMP	Note 54	6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
13.1	Infant formulae and follow-on formulae	GMP		6	
13.2	Weaning foods for infants and growing children	GMP		6	

LECITHIN

Lecithin

INS: 322

Function: Antioxidant, Emulsifier, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.1.2	Buttermilk (plain)	GMP		6	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP		6	
01.2.2	Renneted milk	GMP		6	
01.4.1	Pasteurized cream	5000 mg/kg		6	
01.4.2	Sterilized, UHT, whipping or whipped, and reduced fat creams	5000 mg/kg		6	
02.1	Fats and oils essentially free from water	30000 mg/kg		6	
02.2.1.1	Butter and concentrated butter	20000 mg/kg	Note 52	6	
04.1.1.2	Surface-treated fresh fruit	GMP	Note 16	6	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP	Note 16	6	
04.2.2.1	Frozen vegetables	GMP		6	
06.2	Flours and starches	2000 mg/kg		6	
06.4.2	Pre-cooked or dried pastas and noodles and like products	2000 mg/kg	Note 54	6	
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP	Note 16	6	
08.1.2	Fresh meat, poultry, and game, comminuted	GMP		6	
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	

LECITHIN

DRAFT GSFA - TABLE ONE

Function: Antioxidant, Emulsifier, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 41	6	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
10.2.1	Liquid egg products	GMP		6	
10.2.2	Frozen egg products	GMP		6	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	GMP		6	
12.1	Salt	GMP		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	6	
12.8	Yeast and like products	GMP		6	
13.1	Infant formulae and follow-on formulae	3000 mg/kg		6	
13.2	Weaning foods for infants and growing children	50000 mg/kg		6	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		6	
14.2.3.4	Aromatized wine	GMP		6	

LYSOZYME HYDROCHLORIDE

Lysozyme Hydrochloride

INS: 1105

Function: Preservative

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.6	Cheese	GMP		6	
14.2.2	Cider and perry	500 mg/kg		6	
14.2.3	Wines	500 mg/kg		6	
14.2.4	Fruit wine	500 mg/kg		6	

MAGNESIUM CARBONATE

Magnesium Carbonate

INS: 504i

Function: Acidity Regulator, Anticaking Agent, Colour Retention Agent,

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.1.2	Buttermilk (plain)	GMP		6	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP		6	
01.2.2	Renneted milk	GMP		6	
04.1.1.2	Surface-treated fresh fruit	GMP	Note 16	6	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP	Note 16	6	
06.2	Flours and starches	GMP	Note 57	6	
08.1.1	Fresh meat, poultry, and game, w hole pieces or cuts	GMP	Note 16	6	
08.1.2	Fresh meat, poultry, and game, comminuted	GMP		6	
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	

MAGNESIUM CARBONATE

DRAFT GSFA - TABLE ONE

Function: Acidity Regulator, Anticaking Agent, Colour Retention Agent,

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	15000 mg/kg	Note 56	6	
12.1	Salt	20000 mg/kg		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	6	
13.2	Weaning foods for infants and growing children	GMP		6	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		6	
14.2.3.4	Aromatized wine	GMP		6	

MAGNESIUM CHLORIDE

Magnesium Chloride

INS: 511

Function: Colour Retention Agent, Firming Agent

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.1.2	Buttermilk (plain)	GMP		6	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP		6	
01.2.2	Renneted milk	GMP		6	
04.1.1.2	Surface-treated fresh fruit	GMP	Note 16	6	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP	Note 16	6	
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	2260 mg/kg		6	
08.1.2	Fresh meat, poultry, and game, comminuted	GMP		6	
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	GMP		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	6	
13.1	Infant formulae and follow-on formulae	GMP		6	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		6	
14.2.3.4	Aromatized wine	GMP		6	

MAGNESIUM GLUTAMATE, DI-L-

Magnesium Glutamate, DI-L-

INS: 625

Function: Flavour Enhancer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	6	

MAGNESIUM HYDROGEN CARBONATE

Magnesium Hydrogen Carbonate

INS: 504ii

Function: Acidity Regulator, Anticaking Agent, Firming Agent

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.1.2	Buttermilk (plain)	GMP		6	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP		6	
01.2.2	Renneted milk	GMP		6	
04.1.1.2	Surface-treated fresh fruit	GMP	Note 16	6	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP	Note 16	6	
08.1.1	Fresh meat, poultry, and game, w hole pieces or cuts	GMP	Note 16	6	
08.1.2	Fresh meat, poultry, and game, comminuted	GMP		6	
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	GMP		6	
12.1	Salt	20000 mg/kg		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	6	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		6	
14.2.3.4	Aromatized wine	GMP		6	

MAGNESIUM HYDROXIDE

Magnesium Hydroxide

INS: 528

Function: Acidity Regulator, Colour Retention Agent, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.1.2	Buttermilk (plain)	GMP		6	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP		6	
01.2.2	Renneted milk	GMP		6	
04.1.1.2	Surface-treated fresh fruit	GMP	Note 16	6	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP	Note 16	6	
08.1.1	Fresh meat, poultry, and game, w hole pieces or cuts	GMP	Note 16	6	
08.1.2	Fresh meat, poultry, and game, comminuted	GMP		6	
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	

MAGNESIUM HYDROXIDE

DRAFT GSFA - TABLE ONE

Function: Acidity Regulator, Colour Retention Agent, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	GMP		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	6	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		6	
14.2.3.4	Aromatized wine	GMP		6	

MAGNESIUM OXIDE

Magnesium Oxide

INS: 530

Function: Anticaking Agent

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
12.1	Salt	20000 mg/kg		6	
13.1	Infant formulae and follow-on formulae	GMP		6	

MAGNESIUM SILICATE (SYNTHETIC)

Magnesium Silicate (Synthetic)

INS: 553i

Function: Anticaking Agent

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	15000 mg/kg	Note 56	6	
12.1	Salt	20000 mg/kg		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	10000 mg/kg	Note 51	6	

MALIC ACID (DL-)

Malic Acid (DL-)

INS: 296

Function: Acidity Regulator, Sequestrant

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.2.1	Fermented milks (plain)	GMP		6	
02.1.2	Vegetable oils and fats	100 mg/kg		6	
02.1.3	Lard, tallow, fish oil, and other animal fats	100 mg/kg		6	
04.2.1	Fresh vegetables, and nuts and seeds	GMP		6	
04.2.2.1	Frozen vegetables	GMP		6	
12.1	Salt	GMP		6	
13.2	Weaning foods for infants and growing children	GMP		6	
14.1.2.1	Canned or bottled (pasteurized) fruit juice	3500 mg/kg		6	
14.1.2.3	Concentrate (liquid or solid) for fruit juice	GMP		6	
14.1.3.1	Canned or bottled (pasteurized) fruit nectar	GMP		6	

Function: Acidity Regulator, Sequestrant

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
14.2.3	Wines	GMP		6	

MALTITOL and MALTITOL SYRUP

Maltitol and Maltitol Syrup

INS: 965

Function: Bulking Agent, Emulsifier, Stabilizer, Sweetener, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
06.4.2	Pre-cooked or dried pastas and noodles and like products	GMP	Note 54	6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
13.1	Infant formulae and follow-on formulae	GMP		6	
13.2	Weaning foods for infants and growing children	GMP		6	

MALTOL

Maltol

INS: 636

Function: Flavour Enhancer, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	200 mg/kg		6	
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	200 mg/kg		6	
03.0	Edible ices, including sherbet and sorbet	200 mg/kg		6	
05.1	Cocoa products and chocolate products including imitations and chocolate substitutes	200 mg/kg		6	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	200 mg/kg		6	
05.3	Chewing gum	200 mg/kg		6	
07.2	Fine bakery wares	200 mg/kg		6	
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	200 mg/kg		6	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	200 mg/kg		6	
14.2.2	Cider and perry	250 mg/kg		6	
14.2.3	Wines	250 mg/kg		6	
14.2.4	Fruit wine	250 mg/kg		6	

MANNITOL

Mannitol

INS: 421

Function: Anticaking Agent, Bulking Agent, Emulsifier, Stabilizer, Sweetener, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
02.2.1.1	Butter and concentrated butter	GMP	Note 52	6	
06.4.2	Pre-cooked or dried pastas and noodles and like products	GMP	Note 54	6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
13.1	Infant formulae and follow-on formulae	GMP		6	
13.2	Weaning foods for infants and growing children	GMP		6	

METHYL CELLULOSE

Methyl Cellulose

INS: 461

Function: Bulking Agent, Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.1.2	Buttermilk (plain)	GMP		6	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP		6	
01.2.2	Renneted milk	GMP		6	
01.4.1	Pasteurized cream	GMP		6	
01.4.2	Sterilized, UHT, w hiping or w hipped, and reduced fat creams	GMP		6	
02.2.1.1	Butter and concentrated butter	GMP	Note 52	6	
04.1.1.2	Surface-treated fresh fruit	GMP	Note 16	6	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP	Note 16	6	
08.1.1	Fresh meat, poultry, and game, w hole pieces or cuts	GMP	Note 16	6	
08.1.2	Fresh meat, poultry, and game, comminuted	GMP		6	
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	5000 mg/kg	Note 61	6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 41	6	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
11.2	Other sugars and syrups (e.g., brow n sugar, maple syrup)	GMP		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	6	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		6	
14.2.3.4	Aromatized w ine	GMP		6	

METHYL ETHYL CELLULOSE

Methyl Ethyl Cellulose

INS: 465

Function: Bulking Agent, Emulsifier, Foaming Agent, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.1.2	Buttermilk (plain)	GMP		6	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP		6	
01.2.2	Renneted milk	GMP		6	
01.4.1	Pasteurized cream	GMP		6	
01.4.2	Sterilized, UHT, w hiping or w hipped, and reduced fat creams	GMP		6	
02.2.1.1	Butter and concentrated butter	GMP	Note 52	6	
04.1.1.2	Surface-treated fresh fruit	GMP	Note 16	6	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP	Note 16	6	
08.1.1	Fresh meat, poultry, and game, w hole pieces or cuts	GMP	Note 16	6	
08.1.2	Fresh meat, poultry, and game, comminuted	GMP		6	
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	

METHYL ETHYL CELLULOSE

DRAFT GSFA - TABLE ONE

Function: Bulking Agent, Emulsifier, Foaming Agent, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 41	6	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	GMP		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	6	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		6	

MICROCRYSTALLINE CELLULOSE

Microcrystalline Cellulose

INS: 460i

Function: Anticaking Agent, Bulking Agent, Emulsifier, Foaming Agent, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.1.2	Buttermilk (plain)	GMP		6	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	20000 mg/kg		6	
01.2.2	Renneted milk	GMP		6	
01.4.1	Pasteurized cream	5000 mg/kg		6	
01.4.2	Sterilized, UHT, whipping or whipped, and reduced fat creams	5000 mg/kg		6	
02.2.1.1	Butter and concentrated butter	20000 mg/kg	Note 52	6	
04.1.1.2	Surface-treated fresh fruit	GMP	Note 16	6	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP	Note 16	6	
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP	Note 16	6	
08.1.2	Fresh meat, poultry, and game, comminuted	GMP		6	
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	10000 mg/kg		6	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	GMP		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	6	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		6	
14.2.3.4	Aromatized wine	GMP		6	

MINERAL OIL

Mineral Oil

INS: 905a

Function: Adjuvant, Antioxidant, Glazing Agent, Humectant, Release Agent

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
04.1.1.2	Surface-treated fresh fruit	GMP		6	
04.1.2.2	Dried fruit	5000 mg/kg		6	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP		6	

MINERAL OIL

DRAFT GSFA - TABLE ONE

Function: Adjuvant, Antioxidant, Glazing Agent, Humectant, Release Agent

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
04.2.2.2	Dried vegetables, seaweeds, and nuts and seeds	200 mg/kg		6	
04.2.2.3	Vegetables and seaweeds in vinegar, oil, brine, or soy sauce	GMP	Note 97	6	
05.0	Confectionery	3000 mg/kg		6	
06.1	Whole, broken, or flaked grain, including rice	200 mg/kg	Note 98	6	
06.2	Flours and starches	3000 mg/kg		6	
07.0	Bakery wares	3000 mg/kg	Note 3	6	
08.1.2	Fresh meat, poultry, and game, comminuted	200 mg/kg	Note 67	6	
08.2.3	Frozen processed meat, poultry, and game products in whole pieces or cuts	950 mg/kg	Note 3	6	
08.3.2	Heat-treated processed comminuted meat, poultry, and game products	30 mg/kg	Note 67	6	
08.3.3	Frozen processed comminuted meat, poultry, and game products	950 mg/kg	Note 3	6	
08.4	Edible casings (e.g., sausage casings)	50000 mg/kg		6	
10.2.3	Dried and/or heat coagulated egg products	1000 mg/kg		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	6000 mg/kg		6	
12.3	Vinegars	GMP	Note 99	6	
12.8	Yeast and like products	1500 mg/kg		6	
13.6	Food supplements	6000 mg/kg		6	
14.2.3	Wines	GMP	Note 99	6	

MINERAL OIL (HIGH VISCOSITY)

Mineral Oil (High Viscosity)

INS: 905a

Function: Glazing Agent, Release Agent

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
05.3	Chewing gum	30000 mg/kg		6	

MINERAL OIL (MEDIUM & LOW VISCOSITY, CLASS I)

Mineral Oil (Medium & Low Viscosity, Class I)

INS: 905a

Function: Glazing Agent, Release Agent

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
05.3	Chewing gum	20000 mg/kg		6	

MINERAL OIL (MEDIUM & LOW VISCOSITY, CLASSES II & III)

Mineral Oil (Medium & Low Viscosity, Classes II & III)

INS: 905a

Function: Glazing Agent, Release Agent

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
05.3	Chewing gum	10000 mg/kg		6	

MONO- AND DIGLYCERIDES

Mono- and Diglycerides

INS: 471

Function: Antifoaming Agent, Bulking Agent, Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.1	Milk and buttermilk	2000 mg/kg		6	
01.2	Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks)	1000 mg/kg		6	
01.4.1	Pasteurized cream	5000 mg/kg		6	
01.4.2	Sterilized, UHT, w hiping or w hipped, and reduced fat creams	5000 mg/kg		6	
02.1.1	Butter oil, anhydrous milkfat, ghee	20000 mg/kg		6	
02.1.2	Vegetable oils and fats	20000 mg/kg		6	
02.1.3	Lard, tallow, fish oil, and other animal fats	100000 mg/kg		6	
02.2.1.1	Butter and concentrated butter	20000 mg/kg	Note 52	6	
04.1.1.2	Surface-treated fresh fruit	GMP	Note 16	6	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP	Note 16	6	
06.1	Whole, broken, or flaked grain, including rice	GMP		6	
06.4.2	Pre-cooked or dried pastas and noodles and like products	30000 mg/kg	Note 54	6	
08.1.1	Fresh meat, poultry, and game, w hole pieces or cuts	GMP	Note 16	6	
08.1.2	Fresh meat, poultry, and game, comminuted	GMP		6	
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	5000 mg/kg		6	
10.2.2	Frozen egg products	GMP		6	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	6000 mg/kg		6	
12.1	Salt	5000 mg/kg		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	5000 mg/kg	Note 51	6	
12.8	Yeast and like products	5000 mg/kg		6	
13.1	Infant formulae and follow-on formulae	5000 mg/kg		6	
13.2	Weaning foods for infants and growing children	15000 mg/kg		6	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		6	
14.2.3	Wines	18 mg/kg		6	

MONOAMMONIUM GLUTAMATE, L-

Monoammonium Glutamate, L-

INS: 624

Function: Flavour Enhancer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	6	

MONOPOTASSIUM GLUTAMATE, L-

Monopotassium Glutamate, L-

INS: 622

Function: Flavour Enhancer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 41	6	

MONOPOTASSIUM GLUTAMATE, L-

DRAFT GSFA - TABLE ONE

Function: Flavour Enhancer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	6	

MONOSODIUM GLUTAMATE, L-

Monosodium Glutamate, L-

INS: 621

Function: Flavour Enhancer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
04.2.2.1	Frozen vegetables	GMP		6	
08.1.1	Fresh meat, poultry, and game, w hole pieces or cuts	GMP		6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 41	6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	6	

MONOSTARCH PHOSPHATE

Monostarch Phosphate

INS: 1410

Function: Bulking Agent, Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	10000 mg/kg		6	
01.4.1	Pasteurized cream	GMP		6	
01.4.2	Sterilized, UHT, w whipping or whipped, and reduced fat creams	GMP		6	
02.2.1.1	Butter and concentrated butter	GMP	Note 52	6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 41	6	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	10000 mg/kg		6	
13.2	Weaning foods for infants and growing children	50000 mg/kg		6	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	10000 mg/kg		6	

NISIN

Nisin

INS: 234

Function: Preservative

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.4.3	Clotted cream	10 mg/kg	Note 28	6	
01.6.1	Unripened cheese	12.5 mg/kg	Note 28	6	
01.6.2	Ripened cheese	12.5 mg/kg	Note 28	6	
01.6.3	Whey cheese	12.5 mg/kg	Note 28	6	
01.6.4	Processed cheese	250 mg/kg	Note 28	6	
01.6.5	Cheese analogues	12.5 mg/kg	Note 28	6	
01.6.6	Whey protein cheese	12.5 mg/kg	Note 28	6	
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables	GMP	Note 28	6	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	3 mg/kg	Note 28	6	
07.2	Fine bakery wares	250 mg/kg	Note 28	6	

Function: Preservative

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
12.5.1	Ready-to-eat soups and broths, including canned, bottled, and frozen	GMP	Note 28	6	

NITRATES

Sodium Nitrate

INS: 251

Potassium Nitrate

INS: 252

Function: Colour Retention Agent, Preservative

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.6	Cheese	37 mg/kg	Note 30	6	
08.1	Fresh meat, poultry, and game	146 mg/kg	Note 30	6	
08.2.1.1	Cured (including salted) non-heat treated processed meat, poultry, and game products in w hole pieces or cuts	1598 mg/kg	Note 30	6	
08.2.1.2	Cured (including salted) and dried non-heat treated processed meat, poultry, and game products in w hole pieces or cuts	365 mg/kg	Note 30	6	
08.2.1.3	Fermented non-heat treated processed meat, poultry, and game products in w hole pieces or cuts	365 mg/kg	Note 30	6	
08.2.2	Heat-treated processed meat, poultry, and game products in w hole pieces or cuts	365 mg/kg	Note 30	6	
08.2.3	Frozen processed meat, poultry, and game products in w hole pieces or cuts	218 mg/kg	Note 30	6	
08.3.1.1	Cured (including salted) non-heat treated processed comminuted meat, poultry, and game products	1254 mg/kg	Note 30	6	
08.3.1.2	Cured (including salted) and dried non-heat treated processed comminuted meat, poultry, and game products	365 mg/kg	Note 30	6	
08.3.1.3	Fermented non-heat treated processed comminuted meat, poultry, and game products	365 mg/kg	Note 30	6	
08.3.2	Heat-treated processed comminuted meat, poultry, and game products	365 mg/kg	Note 30	6	
08.3.3	Frozen processed comminuted meat, poultry, and game products	365 mg/kg	Note 30	6	
08.4	Edible casings (e.g., sausage casings)	146 mg/kg	Note 30	6	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	365 mg/kg	Notes 22 & 30	6	
09.3	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms	218 mg/kg	Note 30	6	
14.2.6.2	Spiritous beverages containing less than 15% alcohol	73 mg/kg	Notes 30 & 31	6	

NITRITES

Potassium Nitrite

INS: 249

Sodium Nitrite

INS: 250

Function: Colour Retention Agent, Preservative

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.6.1	Unripened cheese	17 mg/kg	Note 32	6	
01.6.2	Ripened cheese	17 mg/kg	Note 32	6	
01.6.3	Whey cheese	17 mg/kg	Note 32	6	
01.6.4	Processed cheese	17 mg/kg	Note 32	6	
01.6.5	Cheese analogues	34 mg/kg	Notes 32 & 36	6	
01.6.6	Whey protein cheese	17 mg/kg	Note 32	6	
08.1	Fresh meat, poultry, and game	134 mg/kg	Note 32	6	
08.2.1.1	Cured (including salted) non-heat treated processed meat, poultry, and game products in w hole pieces or cuts	416 mg/kg	Note 32	6	

NITRITES

DRAFT GSFA - TABLE ONE

Function: Colour Retention Agent, Preservative

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
08.2.1.2	Cured (including salted) and dried non-heat treated processed meat, poultry, and game products in w hole pieces or cuts	134 mg/kg	Note 32	6	
08.2.1.3	Fermented non-heat treated processed meat, poultry, and game products in w hole pieces or cuts	134 mg/kg	Note 32	6	
08.2.2	Heat-treated processed meat, poultry, and game products in w hole pieces or cuts	167 mg/kg	Notes 32 & 36	6	
08.2.3	Frozen processed meat, poultry, and game products in w hole pieces or cuts	167 mg/kg	Notes 32 & 36	6	
08.3	Processed comminuted meat, poultry, and game products	134 mg/kg	Note 32	6	
08.4	Edible casings (e.g., sausage casings)	134 mg/kg	Note 32	6	
09.2.4.1	Cooked fish and fish products	50 mg/kg	Notes 32 & 36	6	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	134 mg/kg	Notes 22 & 32	6	
09.3.3	Salmon substitutes, caviar, and other fish roe products	5 mg/kg	Notes 32 & 36	6	

NITROGEN

Nitrogen

INS: 941

Function: Propellant

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.1	Milk and buttermilk	GMP	Note 59	6	
01.2	Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks)	GMP	Note 59	6	
01.4.1	Pasteurized cream	GMP	Note 59	6	
04.1.1	Fresh fruit	GMP	Note 59	6	
04.2.2.1	Frozen vegetables	GMP	Note 59	6	
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 59	6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 59	6	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP	Note 59	6	
14.2.3	Wines	GMP	Note 59	6	

NITROUS OXIDE

Nitrous Oxide

INS: 942

Function: Propellant

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.1	Milk and buttermilk	GMP		6	
01.2.1.1	Fermented milks (plain), not heat-treated after fermentation	GMP		6	
01.4.1	Pasteurized cream	GMP		6	
01.4.2	Sterilized, UHT, w hiping or w hipped, and reduced fat creams	GMP		6	
02.1.2	Vegetable oils and fats	GMP		6	
02.1.3	Lard, tallow, fish oil, and other animal fats	GMP		6	
02.2.1.1	Butter and concentrated butter	GMP	Note 52	6	
04.1.1.1	Untreated fresh fruit	GMP		6	
04.1.1.3	Peeled or cut fresh fruit	GMP		6	
04.2.1.1	Untreated fresh vegetables, and nuts and seeds	GMP		6	

NITROUS OXIDE

DRAFT GSFA - TABLE ONE

Function: Propellant

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
04.2.1.3	Peeled, cut or shredded vegetables, and nuts and seeds	GMP		6	
04.2.2.1	Frozen vegetables	GMP		6	
06.1	Whole, broken, or flaked grain, including rice	GMP		6	
06.2	Flours and starches	GMP		6	
06.4.2	Pre-cooked or dried pastas and noodles and like products	GMP	Note 54	6	
08.1	Fresh meat, poultry, and game	GMP		6	
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
10.1	Fresh eggs	GMP		6	
10.2.1	Liquid egg products	GMP		6	
10.2.2	Frozen egg products	GMP		6	
11.1	White and semi-white sugar (sucrose or saccharose), fructose, glucose (dextrose), xylose; sugar solutions and syrups, also (partially) inverted sugars, incl. molasses, treacle, and sugar toppings	GMP		6	
11.3	Honey	GMP		6	
12.1	Salt	GMP		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	6	
12.8	Yeast and like products	GMP		6	
13.1	Infant formulae and follow-on formulae	GMP		6	
13.2	Weaning foods for infants and growing children	GMP		6	
14.1.1.1	Natural mineral waters and source waters	GMP	Note 68	6	
14.1.2.1	Canned or bottled (pasteurized) fruit juice	GMP		6	
14.1.2.3	Concentrate (liquid or solid) for fruit juice	GMP		6	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		6	

OXIDIZED STARCH

Oxidized Starch

INS: 1404

Function: Bulking Agent, Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.1.2	Buttermilk (plain)	GMP		6	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	10000 mg/kg		6	
01.2.2	Renneted milk	GMP		6	
01.4.1	Pasteurized cream	GMP		6	
01.4.2	Sterilized, UHT, whipping or whipped, and reduced fat creams	GMP		6	
02.2.1.1	Butter and concentrated butter	GMP	Note 52	6	
04.1.1.2	Surface-treated fresh fruit	GMP	Note 16	6	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP	Note 16	6	
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP	Note 16	6	
08.1.2	Fresh meat, poultry, and game, comminuted	GMP		6	
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 41	6	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	

OXIDIZED STARCH

DRAFT GSFA - TABLE ONE

Function: Bulking Agent, Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	10000 mg/kg		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	6	
13.2	Weaning foods for infants and growing children	50000 mg/kg		6	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	10000 mg/kg		6	
14.2.3.4	Aromatized wine	GMP		6	

OXYSTEARIN

Oxystearin INS: 387

Function: Antifoaming Agent, Crystallization Inhibitor, Release Agent, Sequestrant

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
02.1.2	Vegetable oils and fats	1250 mg/kg		6	
02.2.1.2	Margarine and similar products (e.g., butter-margarine blends)	1250 mg/kg		6	
02.2.2	Emulsions containing less than 80% fat (e.g., minarine)	1250 mg/kg		6	
02.3	Fat emulsions other than food category 02.2, including mixed and/or flavoured products based on fat emulsions	1250 mg/kg		6	

PAPAIN

Papain INS: 1101ii

Function: Flavour Enhancer, Flour Treatment Agent, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
06.2	Flours and starches	GMP		6	
08.1.1	Fresh meat, poultry, and game, w hole pieces or cuts	GMP		6	
14.2.3	Wines	GMP		6	

PECTINS (AMIDATED AND NON-AMIDATED)

Pectins (Amidated and Non-Amidated) INS: 440

Function: Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.1	Milk and buttermilk	GMP		6	
01.2.1.1	Fermented milks (plain), not heat-treated after fermentation	GMP		6	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	10000 mg/kg		6	
01.2.2	Renneted milk	GMP		6	
01.4.1	Pasteurized cream	GMP		6	
01.4.2	Sterilized, UHT, whipping or whipped, and reduced fat creams	5000 mg/kg		6	
02.2.1.1	Butter and concentrated butter	GMP	Note 52	6	
04.1.1.2	Surface-treated fresh fruit	GMP		6	
04.1.1.3	Peeled or cut fresh fruit	GMP		6	

Function: Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP		6	
04.2.1.3	Peeled, cut or shredded vegetables, and nuts and seeds	GMP		6	
04.2.2.1	Frozen vegetables	20000 mg/kg		6	
06.4.2	Pre-cooked or dried pastas and noodles and like products	GMP	Note 54	6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	5000 mg/kg	Note 61	6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 41	6	
11.1	White and semi-white sugar (sucrose or saccharose), fructose, glucose (dextrose), xylose; sugar solutions and syrups, also (partially) inverted sugars, incl. molasses, treacle, and sugar toppings	GMP		6	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	GMP		6	
13.1	Infant formulae and follow-on formulae	10000 mg/kg		6	
13.2	Weaning foods for infants and growing children	20000 mg/kg		6	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		6	

PHOSPHATED DISTARCH PHOSPHATE

Phosphated Distarch Phosphate

INS: 1413

Function: Bulking Agent, Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	10000 mg/kg		6	
01.4.1	Pasteurized cream	GMP		6	
01.4.2	Sterilized, UHT, whipping or whipped, and reduced fat creams	GMP		6	
02.2.1.1	Butter and concentrated butter	GMP	Note 52	6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 41	6	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	10000 mg/kg		6	
13.1	Infant formulae and follow-on formulae	60000 mg/kg		6	
13.2	Weaning foods for infants and growing children	60000 mg/kg		6	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	10000 mg/kg		6	

PHOSPHATES

Orthophosphoric Acid	INS: 338	Monosodium Orthophosphate	INS: 339i
Disodium Orthophosphate	INS: 339ii	Trisodium Orthophosphate	INS: 339iii
Monopotassium Orthophosphate	INS: 340i	Dipotassium Orthophosphate	INS: 340ii
Tripotassium Orthophosphate	INS: 340iii	Monocalcium Orthophosphate	INS: 341i
Dicalcium Orthophosphate	INS: 341ii	Tricalcium Orthophosphate	INS: 341iii
Monoammonium Orthophosphate	INS: 342i	Diammonium Orthophosphate	INS: 342ii
Dimagnesium Orthophosphate	INS: 343ii	Trimagnesium Orthophosphate	INS: 343iii
Disodium Diphosphate	INS: 450i	Tetrasodium Diphosphate	INS: 450iii
Tetrapotassium Diphosphate	INS: 450v	Dicalcium Diphosphate	INS: 450vi
Pentasodium Triphosphate	INS: 451i	Pentapotassium Triphosphate	INS: 451ii
Sodium Polyphosphate	INS: 452i	Potassium Polyphosphate	INS: 452ii
Calcium Polyphosphates	INS: 452iv	Ammonium Polyphosphates	INS: 452v
Bone Phosphate	INS: 542		

PHOSPHATES

DRAFT GSFA - TABLE ONE

Function: Anticaking Agt, Acidity Reg., Adj., Antioxidant, Colour Retention Agt, Emulsifier, Flavour Enh, Firming Agt, Flour Trt Agt, Humectant, Pres., Raising Agt, Seq., Stabilizer, Thk

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.1	Milk and buttermilk	440 mg/kg	Note 33	6	
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, w hey-based drinks)	660 mg/kg	Note 33	6	
01.2	Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks)	440 mg/kg	Note 33	6	
01.3.1	Condensed milk (plain)	660 mg/kg	Notes 33 & 34	6	
01.3.2	Beverage w hiteners	11000 mg/kg	Note 33	6	
01.4	Cream (plain) and the like	1100 mg/kg	Note 33	6	
01.5.1	Milk powder and cream powder (plain)	2200 mg/kg	Note 33	6	
01.5.2	Milk and cream powder analogues	440 mg/kg	Note 33	6	
01.5.3	Milk and cream (blend) powder (plain and flavoured)	440 mg/kg	Note 33	6	
01.6.1	Unripened cheese	10000 mg/kg	Note 33	6	
01.6.2	Ripened cheese	440 mg/kg	Note 33	6	
01.6.3	Whey cheese	440 mg/kg	Note 33	6	
01.6.4	Processed cheese	10000 mg/kg	Note 33	6	
01.6.5	Cheese analogues	6600 mg/kg	Note 33	6	
01.6.6	Whey protein cheese	440 mg/kg	Note 33	6	
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	4400 mg/kg	Note 33	6	
01.8	Whey and whey products, excluding whey cheeses	440 mg/kg	Note 33	6	
02.1.1	Butter oil, anhydrous milkfat, ghee	22 mg/kg	Note 33	6	
02.1.2	Vegetable oils and fats	110 mg/kg	Note 33	6	
02.1.3	Lard, tallow, fish oil, and other animal fats	110 mg/kg	Note 33	6	
02.2.1.1	Butter and concentrated butter	440 mg/kg	Note 33	6	
02.2.1.2	Margarine and similar products (e.g., butter-margarine blends)	110 mg/kg	Note 33	6	
02.2.2	Emulsions containing less than 80% fat (e.g., minarine)	GMP	Note 33	6	
02.3	Fat emulsions other than food category 02.2, including mixed and/or flavoured products based on fat emulsions	1100 mg/kg	Note 33	6	
02.4	Fat-based desserts excluding dairy-based dessert product of food category 01.7	7000 mg/kg	Note 33	6	
03.0	Edible ices, including sherbet and sorbet	12000 mg/kg	Note 33	6	
04.1.2.1	Frozen fruit	200 mg/kg	Note 33	6	
04.1.2.2	Dried fruit	10 mg/kg	Note 33	6	
04.1.2.3	Fruit in vinegar, oil, or brine	240 mg/kg	Note 33	6	
04.1.2.4	Canned or bottled (pasteurized) fruit	200 mg/kg	Note 33	6	
04.1.2.5	Jams, jellies and marmelades	275 mg/kg	Note 33	6	
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	240 mg/kg	Note 33	6	
04.1.2.7	Candied fruit	10 mg/kg	Note 33	6	
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	7000 mg/kg	Note 33	6	
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	7000 mg/kg	Note 33	6	
04.1.2.11	Fruit fillings for pastries	7000 mg/kg	Note 33	6	
04.2.1.1	Untreated fresh vegetables, and nuts and seeds	200 mg/kg	Note 33	6	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	880 mg/kg	Notes 16 & 33	6	
04.2.1.3	Peeled, cut or shredded vegetables, and nuts and seeds	220 mg/kg	Note 33	6	
04.2.2.1	Frozen vegetables	5000 mg/kg	Notes 33 & 76	6	
04.2.2.2	Dried vegetables, seaweeds, and nuts and seeds	5000 mg/kg	Notes 33 & 76	6	
04.2.2.3	Vegetables and seaweeds in vinegar, oil, brine, or soy sauce	2200 mg/kg	Note 33	6	
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables	2200 mg/kg	Note 33	6	

PHOSPHATES

DRAFT GSFA - TABLE ONE

Function: Anticaking Agt, Acidity Reg., Adj., Antioxidant, Colour Retention Agt, Emulsifier, Flavour Enh, Firming Agt, Flour Trt Agt, Humectant, Pres., Raising Agt, Seq., Stabilizer, Thk

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
04.2.2.5	Vegetable, and nut and seed purees and spreads (e.g., peanut butter)	1 mg/kg	Note 33	6	
04.2.2.6	Vegetable, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables, soybean curd) other than food category 04.2.2.5	2200 mg/kg	Note 33	6	
04.2.2.7	Fermented vegetable products	1 mg/kg	Note 33	6	
04.2.2.8	Cooked or fried vegetables and seaweeds	2200 mg/kg	Note 33	6	
05.1.1	Cocoa mixes (powders and syrups)	6000 mg/kg	Note 33	6	
05.1.2	Cocoa-based spreads, including fillings	2200 mg/kg	Note 33	6	
05.1.3	Cocoa and chocolate products (e.g., milk chocolate bar, chocolate flakes, white chocolate) other than food categories 05.1.1, 05.1.2 and 05.1.4	2200 mg/kg	Note 33	6	
05.1.4	Imitation chocolate, chocolate substitute products	2200 mg/kg	Note 33	6	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	1300 mg/kg	Note 33	6	
05.3	Chewing gum	22000 mg/kg	Note 33	6	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	7000 mg/kg	Note 33	6	
06.1	Whole, broken, or flaked grain, including rice	220 mg/kg	Note 33	6	
06.2	Flours and starches	9900 mg/kg	Note 33	6	
06.3	Breakfast cereals, including rolled oats	1100 mg/kg	Note 33	6	
06.4.2	Pre-cooked or dried pastas and noodles and like products	2200 mg/kg	Note 33	6	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	7000 mg/kg	Note 33	6	
06.6	Batters (e.g., for breading ro batters for fish or poultry)	3000 mg/kg	Note 33	6	
07.1.1	Breads and rolls	9300 mg/kg	Note 33	6	
07.1.2	Crackers, excluding sweet crackers	8000 mg/kg	Note 33	6	
07.1.3	Other ordinary bakery products (e.g., bagels, pita, English muffins)	8000 mg/kg	Note 33	6	
07.1.4	Bread-type products, including bread stuffing and bread crumbs	8000 mg/kg	Note 33	6	
07.1.5	Steamed breads and buns	8000 mg/kg	Note 33	6	
07.2	Fine bakery wares	8000 mg/kg	Note 33	6	
08.1	Fresh meat, poultry, and game	1100 mg/kg	Note 33	6	
08.2.1	Non-heat treated processed meat, poultry, and game products in whole pieces or cuts	1100 mg/kg	Note 33	6	
08.2.2	Heat-treated processed meat, poultry, and game products in whole pieces or cuts	1540 mg/kg	Note 33	6	
08.2.3	Frozen processed meat, poultry, and game products in whole pieces or cuts	1100 mg/kg	Note 33	6	
08.3	Processed comminuted meat, poultry, and game products	1100 mg/kg	Note 33	6	
08.4	Edible casings (e.g., sausage casings)	1100 mg/kg	Note 33	6	
09.1.1	Fresh fish	GMP	Note 33	6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	2200 mg/kg	Note 33	6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	2200 mg/kg	Note 33	6	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	1100 mg/kg	Note 33	6	
09.2.4.1	Cooked fish and fish products	1100 mg/kg	Note 33	6	
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	1100 mg/kg	Note 33	6	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Notes 22 & 33	6	
09.3.1	Fish and fish products, including mollusks, crustaceans, and echinoderms, marinated and/or in jelly	220 mg/kg	Note 33	6	

PHOSPHATES

DRAFT GSFA - TABLE ONE

Function: Anticaking Agt, Acidity Reg., Adj., Antioxidant, Colour Retention Agt, Emulsifier, Flavour Enh, Firming Agt, Flour Trt Agt, Humectant, Pres., Raising Agt, Seq., Stabilizer, Thk

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
09.3.2	Fish and fish products, including mollusks, crustaceans, and echinoderms, pickled and/or in brine	1100 mg/kg	Note 33	6	
09.3.3	Salmon substitutes, caviar, and other fish roe products	220 mg/kg	Note 33	6	
09.3.4	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms (e.g., fish paste), excluding products of food categories 09.3.1 - 09.3.3	1100 mg/kg	Note 33	6	
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	2200 mg/kg	Note 33	6	
10.2.1	Liquid egg products	2200 mg/kg	Note 33	6	
10.2.2	Frozen egg products	1100 mg/kg	Note 33	6	
10.2.3	Dried and/or heat coagulated egg products	GMP	Note 33	6	
10.3	Preserved eggs, including alkaline, salted, and canned eggs	220 mg/kg	Note 33	6	
10.4	Egg-based desserts (e.g., custard)	7000 mg/kg	Note 33	6	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	3300 mg/kg	Notes 33 & 56	6	
11.4	Table-top sweeteners, including those containing high-intensity sweeteners	220 mg/kg	Note 33	6	
12.1	Salt	5500 mg/kg	Note 33	6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	4400 mg/kg	Note 33	6	
12.4	Mustards	660 mg/kg	Note 33	6	
12.5.1	Ready-to-eat soups and broths, including canned, bottled, and frozen	4600 mg/kg	Note 33	6	
12.5.2	Mixes for soups and broths	6000 mg/kg	Note 33	6	
12.6	Sauces and like products	8000 mg/kg	Note 33	6	
12.7	Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.2	GMP	Note 33	6	
12.9	Protein products	4400 mg/kg	Note 33	6	
13.0	Foodstuffs intended for particular nutritional uses	1100 mg/kg	Note 33	6	
14.1.1.2	Table waters and soda waters	660 mg/kg	Note 33	6	
14.1.2	Fruit and vegetable juices	2500 mg/kg	Notes 33 & 88	6	
14.1.3	Fruit and vegetable nectars	2500 mg/kg	Notes 33 & 88	6	
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	12000 mg/kg	Note 33	6	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	440 mg/kg	Note 33	6	
14.2.1	Beer and malt beverages	12000 mg/kg	Notes 33 & 96	6	
14.2.2	Cider and perry	440 mg/kg	Note 33	6	
14.2.3	Wines	12000 mg/kg	Notes 33 & 96	6	
14.2.4	Fruit wine	220 mg/kg	Note 33	6	
14.2.5	Mead	220 mg/kg	Note 33	6	
14.2.6.1	Spirituos beverages containing more than 15% alcohol	220 mg/kg	Note 33	6	
14.2.6.2	Spirituos beverages containing less than 15% alcohol	12000 mg/kg	Notes 33 & 96	6	
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	1300 mg/kg	Note 33	6	
15.2	Processed nuts, including covered nuts and nut mixtures (with e.g., dried fruit)	1100 mg/kg	Note 33	6	
15.3	Snacks - fish based	1100 mg/kg	Note 33	6	
16.0	Composite foods (e.g., casseroles, meat pies, mincemeat) - foods that could not be placed in categories 01 - 15	2000 mg/kg	Note 33	6	

PHOSPHATIDIC ACID, AMMONIUM SALT

Phosphatidic Acid, Ammonium Salt

INS: 442

Function: Emulsifier, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, w hey-based drinks)	GMP		6	
01.4	Cream (plain) and the like	GMP		6	
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	5000 mg/kg		6	
03.0	Edible ices, including sherbet and sorbet	7500 mg/kg		6	
04.2.2.3	Vegetables and seaweeds in vinegar, oil, brine, or soy sauce	GMP		6	
05.1	Cocoa products and chocolate products including imitations and chocolate substitutes	10000 mg/kg		6	
07.1.1	Breads and rolls	GMP		6	

POLYDEXTROSE

Polydextroses A and N

INS: 1200

Function: Bulking Agent, Humectant, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.1	Milk and buttermilk	GMP		6	
01.2	Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks)	GMP		6	
01.4.2	Sterilized, UHT, w hiping or w hiped, and reduced fat creams	GMP		6	
02.2.1.1	Butter and concentrated butter	GMP	Note 52	6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
10.2.1	Liquid egg products	GMP		6	
10.2.2	Frozen egg products	GMP		6	
11.1	White and semi-w hite sugar (sucrose or saccharose), fructose, glucose (dextrose), xylose; sugar solutions and syrups, also (partially) inverted sugars, incl. molasses, treacle, and sugar toppings	GMP		6	
11.2	Other sugars and syrups (e.g., brow n sugar, maple syrup)	GMP		6	
11.3	Honey	GMP		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	6	

POLYDIMETHYLSILOXANE

Polydimethylsiloxane

INS: 900a

Function: Anticaking Agent, Antifoaming Agent

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	50 mg/kg		6	
03.0	Edible ices, including sherbet and sorbet	50 mg/kg		6	
04.1.2.11	Fruit fillings for pastries	50 mg/kg		6	

POLYDIMETHYLSILOXANE

DRAFT GSFA - TABLE ONE

Function: Anticaking Agent, Antifoaming Agent

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
04.2.2.6	Vegetable, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables, soybean curd) other than food category 04.2.2.5	50 mg/kg		6	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	50 mg/kg		6	
07.0	Bakery wares	10 mg/kg	Notes 3 & 36	6	
08.2	Processed meat, poultry, and game products in whole pieces or cuts	50 mg/kg		6	
08.3	Processed comminuted meat, poultry, and game products	50 mg/kg		6	
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	50 mg/kg		6	
10.2	Egg products	50 mg/kg		6	
10.3	Preserved eggs, including alkaline, salted, and canned eggs	50 mg/kg		6	
10.4	Egg-based desserts (e.g., custard)	50 mg/kg		6	
11.1	White and semi-white sugar (sucrose or saccharose), fructose, glucose (dextrose), xylose; sugar solutions and syrups, also (partially) inverted sugars, incl. molasses, treacle, and sugar toppings	50 mg/kg		6	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	50 mg/kg		6	
11.4	Table-top sweeteners, including those containing high-intensity sweeteners	50 mg/kg		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	50 mg/kg		6	
12.6.1	Emulsified sauces (e.g., mayonnaise, salad dressing)	50 mg/kg		6	
12.6.2	Non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy)	10 mg/kg		6	
12.6.3	Mixes for sauces and gravies	10 mg/kg		6	
12.6.4	Clear sauces (e.g., soy sauce, fish sauce)	50 mg/kg		6	
12.8	Yeast and like products	50 mg/kg		6	
13.0	Foodstuffs intended for particular nutritional uses	50 mg/kg		6	
14.1.3	Fruit and vegetable nectars	50 mg/kg		6	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	50 mg/kg		6	
14.2.6	Spirituous beverages	50 mg/kg		6	

POLYGLYCEROL ESTERS OF FATTY ACIDS

Polyglycerol Esters of Fatty Acids

INS: 475

Function: Adjuvant, Crystallization Inhibitor, Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	5000 mg/kg		6	
01.2.1	Fermented milks (plain)	30000 mg/kg		6	
01.3.2	Beverage whitening	5000 mg/kg		6	
01.4	Cream (plain) and the like	10000 mg/kg		6	
01.5	Milk powder and cream powder	10000 mg/kg		6	
01.6.4	Processed cheese	5000 mg/kg		6	
01.6.5	Cheese analogues	5000 mg/kg		6	
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	10000 mg/kg		6	
02.0	Fats and oils, and fat emulsions (type water-in-oil)	20000 mg/kg		6	
03.0	Edible ices, including sherbet and sorbet	10000 mg/kg		6	
04.1.1.2	Surface-treated fresh fruit	1000 mg/kg		6	

Function: Adjuvant, Crystallization Inhibitor, Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	5000 mg/kg		6	
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	9000 mg/kg		6	
04.1.2.11	Fruit fillings for pastries	5000 mg/kg		6	
04.2.1.3	Peeled, cut or shredded vegetables, and nuts and seeds	3000 mg/kg		6	
04.2.2.6	Vegetable, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables, soybean curd) other than food category 04.2.2.5	5000 mg/kg		6	
05.1	Cocoa products and chocolate products including imitations and chocolate substitutes	10000 mg/kg		6	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	5000 mg/kg		6	
05.3	Chewing gum	20000 mg/kg		6	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	10000 mg/kg		6	
06.1	Whole, broken, or flaked grain, including rice	10000 mg/kg		6	
06.2	Flours and starches	10000 mg/kg		6	
06.3	Breakfast cereals, including rolled oats	10000 mg/kg		6	
06.4.2	Pre-cooked or dried pastas and noodles and like products	20000 mg/kg		6	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	9000 mg/kg		6	
06.6	Batters (e.g., for breading ro batters for fish or poultry)	10000 mg/kg		6	
07.1.1	Breads and rolls	10000 mg/kg		6	
07.1.2	Crackers, excluding sweet crackers	6000 mg/kg		6	
07.1.3	Other ordinary bakery products (e.g., bagels, pita, English muffins)	6000 mg/kg		6	
07.1.4	Bread-type products, including bread stuffing and bread crumbs	10000 mg/kg		6	
07.1.5	Steamed breads and buns	6000 mg/kg		6	
07.2	Fine bakery wares	10000 mg/kg		6	
08.0	Meat and meat products, including poultry and game	5000 mg/kg		6	
09.0	Fish and fish products, including mollusks, crustaceans, and echinoderms	10000 mg/kg		6	
10.2	Egg products	5000 mg/kg		6	
10.4	Egg-based desserts (e.g., custard)	9000 mg/kg		6	
12.5	Soups and broths	5000 mg/kg		6	
12.6.1	Emulsified sauces (e.g., mayonnaise, salad dressing)	GMP		6	
12.6.2	Non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy)	10000 mg/kg		6	
12.6.3	Mixes for sauces and gravies	10000 mg/kg		6	
13.3	Dietetic foods intended for special medical purposes, including those for infants and young children	5000 mg/kg		6	
13.4	Dietetic formulae for slimming purposes and weight reduction	5000 mg/kg		6	
13.6	Food supplements	GMP		6	
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	9000 mg/kg		6	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	5000 mg/kg		6	
14.2.1	Beer and malt beverages	500 mg/kg		6	
14.2.2	Cider and perry	5000 mg/kg		6	
14.2.3	Wines	500 mg/kg		6	
14.2.4	Fruit wine	500 mg/kg		6	
14.2.5	Mead	500 mg/kg		6	
14.2.6.1	Spirituous beverages containing more than 15% alcohol	5000 mg/kg		6	
14.2.6.2	Spirituous beverages containing less than 15% alcohol	5000 mg/kg		6	

Function: Adjuvant, Crystallization Inhibitor, Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
15.0	Ready-to-eat savouries	10000 mg/kg		6	
16.0	Composite foods (e.g., casseroles, meat pies, mincemeat) - foods that could not be placed in categories 01 - 15	GMP		6	

POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID

Polyglycerol Esters of Interesterified Ricinoleic Acid INS: 476

Function: Emulsifier, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.4	Cream (plain) and the like	5000 mg/kg		6	
01.5	Milk powder and cream powder	10000 mg/kg		6	
01.6.4	Processed cheese	5000 mg/kg		6	
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	5000 mg/kg		6	
02.1	Fats and oils essentially free from water	10000 mg/kg		6	
02.2	Fat emulsions mainly of type water-in-oil	10000 mg/kg		6	
02.3	Fat emulsions other than food category 02.2, including mixed and/or flavoured products based on fat emulsions	20000 mg/kg		6	
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	10000 mg/kg		6	
03.0	Edible ices, including sherbet and sorbet	10000 mg/kg		6	
04.1.1.2	Surface-treated fresh fruit	1000 mg/kg		6	
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	5000 mg/kg		6	
04.1.2.11	Fruit fillings for pastries	5000 mg/kg		6	
05.1	Cocoa products and chocolate products including imitations and chocolate substitutes	5000 mg/kg		6	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	3000 mg/kg		6	
05.3	Chewing gum	20000 mg/kg		6	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	5000 mg/kg		6	
06.0	Cereals and cereal products, including flours and starches from roots and tubers, pulses and legumes, excluding bakery wares of food category 07.0	5000 mg/kg		6	
07.0	Bakery wares	5000 mg/kg		6	
08.0	Meat and meat products, including poultry and game	5000 mg/kg		6	
09.0	Fish and fish products, including mollusks, crustaceans, and echinoderms	5000 mg/kg		6	
10.2	Egg products	5000 mg/kg		6	
10.4	Egg-based desserts (e.g., custard)	5000 mg/kg		6	
12.5	Soups and broths	5000 mg/kg		6	
12.6	Sauces and like products	5000 mg/kg		6	
12.7	Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.2	4000 mg/kg		6	
13.3	Dietetic foods intended for special medical purposes, including those for infants and young children	5000 mg/kg		6	
13.4	Dietetic formulae for slimming purposes and weight reduction	5000 mg/kg		6	
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	5000 mg/kg		6	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	5000 mg/kg		6	

Function: Emulsifier, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
14.2.1	Beer and malt beverages	1000 mg/kg		6	
14.2.2	Cider and perry	1000 mg/kg		6	
14.2.3	Wines	1000 mg/kg		6	
14.2.4	Fruit wine	1000 mg/kg		6	
15.0	Ready-to-eat savouries	1000 mg/kg		6	

POLYOXYETHYLENE STEARATES

Polyoxyethylene (8) Stearate

INS: 430

Polyoxyethylene (40) Stearate

INS: 431

Function: Emulsifier, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
05.3	Chewing gum	20000 mg/kg		6	
07.0	Bakery wares	4000 mg/kg		6	
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	500 mg/kg		6	
14.2.3	Wines	GMP		6	

POLYSORBATES

Polyoxyethylene (20) Sorbitan Monolaurate INS: 432

Polyoxyethylene (20) Sorbitan Monooleate INS: 433

Polyoxyethylene (20) Sorbitan

INS: 434

Polyoxyethylene (20) Sorbitan

INS: 435

Monopalmitate

Monostearate

Polyoxyethylene (20) Sorbitan Tristearate INS: 436

Function: Antifoaming Agent, Adjuvant, Emulsifier, Foaming Agent, Flour Treatment Agent, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	5000 mg/kg		6	
01.3.2	Beverage w/ sweeteners	5000 mg/kg		6	
01.4.2	Sterilized, UHT, whipping or whipped, and reduced fat creams	3000 mg/kg		6	
01.4.4	Cream analogues	5000 mg/kg		6	
01.5.2	Milk and cream powder analogues	4000 mg/kg		6	
01.6.1	Unripened cheese	80 mg/kg	Note 38	6	
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	6000 mg/kg		6	
02.0	Fats and oils, and fat emulsions (type water-in-oil)	10000 mg/kg		6	
03.0	Edible ices, including sherbet and sorbet	1000 mg/kg		6	
04.1.1.2	Surface-treated fresh fruit	GMP	Note 16	6	
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	3000 mg/kg		6	
04.1.2.11	Fruit fillings for pastries	5000 mg/kg		6	
04.2.2.3	Vegetables and seaweeds in vinegar, oil, brine, or soy sauce	500 mg/kg		6	
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables	30 mg/kg	Notes 7 & 100	6	
04.2.2.6	Vegetable, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables, soybean curd) other than food category 04.2.2.5	3000 mg/kg		6	
05.1.1	Cocoa mixes (powders and syrups)	5000 mg/kg		6	
05.1.2	Cocoa-based spreads, including fillings	10000 mg/kg		6	

POLYSORBATES

DRAFT GSFA - TABLE ONE

Function: Antifoaming Agent, Adjuvant, Emulsifier, Foaming Agent, Flour Treatment Agent, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
05.1.3	Cocoa and chocolate products (e.g., milk chocolate bar, chocolate flakes, white chocolate) other than food categories 05.1.1, 05.1.2 and 05.1.4	10000 mg/kg		6	
05.1.4	Imitation chocolate, chocolate substitute products	5000 mg/kg		6	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	10000 mg/kg		6	
05.3	Chewing gum	20000 mg/kg		6	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	7000 mg/kg		6	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	3000 mg/kg		6	
06.6	Batters (e.g., for breading ro batters for fish or poultry)	5000 mg/kg	Note 2	6	
07.1.1	Breads and rolls	500 mg/kg		6	
07.1.2	Crackers, excluding sweet crackers	5000 mg/kg	Note 11	6	
07.1.3	Other ordinary bakery products (e.g., bagels, pita, English muffins)	10000 mg/kg	Note 11	6	
07.1.4	Bread-type products, including bread stuffing and bread crumbs	5000 mg/kg	Note 11	6	
07.1.5	Steamed breads and buns	5000 mg/kg	Note 11	6	
07.2	Fine bakery wares	5000 mg/kg		6	
08.2	Processed meat, poultry, and game products in whole pieces or cuts	10000 mg/kg		6	
08.3	Processed comminuted meat, poultry, and game products	10000 mg/kg		6	
08.4	Edible casings (e.g., sausage casings)	1500 mg/kg		6	
10.4	Egg-based desserts (e.g., custard)	5000 mg/kg		6	
12.1	Salt	10 mg/kg		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	4600 mg/kg		6	
12.5	Soups and broths	1000 mg/kg		6	
12.6.1	Emulsified sauces (e.g., mayonnaise, salad dressing)	5000 mg/kg		6	
12.6.2	Non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy)	4600 mg/kg		6	
12.6.3	Mixes for sauces and gravies	5000 mg/kg		6	
12.6.4	Clear sauces (e.g., soy sauce, fish sauce)	4600 mg/kg		6	
12.7	Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.2	2000 mg/kg		6	
12.8	Yeast and like products	4 mg/kg		6	
12.9	Protein products	4000 mg/kg	Note 15	6	
13.3	Dietetic foods intended for special medical purposes, including those for infants and young children	1000 mg/kg		6	
13.4	Dietetic formulae for slimming purposes and weight reduction	1000 mg/kg		6	
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4	360 mg/dos		6	
13.6	Food supplements	790 mg/kg	Note 101	6	
14.1.4.1	Carbonated drinks	500 mg/kg		6	
14.1.4.2	Non-carbonated, including punches and ades	500 mg/kg		6	
14.1.4.3	Concentrates (liquid or solid) for drinks	45000 mg/kg	Note 102	6	
14.2.6	Spirituous beverages	120 mg/kg		6	
16.0	Composite foods (e.g., casseroles, meat pies, mincemeat) - foods that could not be placed in categories 01 - 15	2000 mg/kg		6	

PONCEAU 4R

Ponceau 4R

INS: 124

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, w hey-based drinks)	150 mg/kg		6	
01.2.1.1	Fermented milks (plain), not heat-treated after fermentation	150 mg/kg		6	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	48 mg/kg	Note 12	6	
01.6.1	Unripened cheese	GMP	Note 3	6	
01.6.2.2	Rind of ripened cheese	100 mg/kg		6	
01.6.3	Whey cheese	GMP	Note 3	6	
01.6.4	Processed cheese	200 mg/kg		6	
01.6.5	Cheese analogues	GMP	Note 3	6	
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	150 mg/kg		6	
02.4	Fat-based desserts excluding dairy-based dessert product of food category 01.7	150 mg/kg		6	
03.0	Edible ices, including sherbet and sorbet	150 mg/kg		6	
04.1.1.2	Surface-treated fresh fruit	500 mg/kg	Note 16	6	
04.1.2.4	Canned or bottled (pasteurized) fruit	300 mg/kg		6	
04.1.2.5	Jams, jellies and marmelades	500 mg/kg		6	
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	500 mg/kg		6	
04.1.2.7	Candied fruit	200 mg/kg		6	
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	500 mg/kg		6	
04.1.2.9	Fruit-based desserts, including fruit-flavoured w ater-based desserts	150 mg/kg		6	
04.1.2.11	Fruit fillings for pastries	100 mg/kg		6	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	500 mg/kg	Note 16	6	
04.2.2.3	Vegetables and seaw eeds in vinegar, oil, brine, or soy sauce	500 mg/kg		6	
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables	200 mg/kg		6	
04.2.2.5	Vegetable, and nut and seed purees and spreads (e.g., peanut butter)	100 mg/kg		6	
04.2.2.6	Vegetable, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables, soybean curd) other than food category 04.2.2.5	200 mg/kg		6	
05.1	Cocoa products and chocolate products including imitations and chocolate substitutes	150 mg/kg		6	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	300 mg/kg		6	
05.3	Chewing gum	300 mg/kg		6	
05.4	Decorations (e.g., for fine bakery w ares), toppings (non-fruit) and sw eet sauces	500 mg/kg		6	
06.3	Breakfast cereals, including rolled oats	200 mg/kg		6	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	150 mg/kg		6	
07.0	Bakery w ares	200 mg/kg		6	
08.1	Fresh meat, poultry, and game	500 mg/kg	Note 16	6	
08.2	Processed meat, poultry, and game products in w hole pieces or cuts	30 mg/kg		6	
08.3.1.1	Cured (including salted) non-heat treated processed comminuted meat, poultry, and game products	250 mg/kg		6	
08.3.1.2	Cured (including salted) and dried non-heat treated processed comminuted meat, poultry, and game products	200 mg/kg		6	

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
08.3.1.3	Fermented non-heat treated processed comminuted meat, poultry, and game products	30 mg/kg		6	
08.3.2	Heat-treated processed comminuted meat, poultry, and game products	200 mg/kg		6	
08.3.3	Frozen processed comminuted meat, poultry, and game products	200 mg/kg		6	
08.4	Edible casings (e.g., sausage casings)	500 mg/kg	Note 16	6	
09.1.1	Fresh fish	300 mg/kg	Note 50	6	
09.1.2	Fresh mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16	6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg		6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16	6	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16	6	
09.2.4.1	Cooked fish and fish products	500 mg/kg		6	
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	250 mg/kg		6	
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16	6	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 22	6	
09.3.1	Fish and fish products, including mollusks, crustaceans, and echinoderms, marinated and/or in jelly	500 mg/kg	Note 16	6	
09.3.2	Fish and fish products, including mollusks, crustaceans, and echinoderms, pickled and/or in brine	500 mg/kg	Note 16	6	
09.3.3	Salmon substitutes, caviar, and other fish roe products	500 mg/kg		6	
09.3.4	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms (e.g., fish paste), excluding products of food categories 09.3.1 - 09.3.3	500 mg/kg		6	
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg		6	
10.1	Fresh eggs	GMP	Notes 3 & 4	6	
10.4	Egg-based desserts (e.g., custard)	100 mg/kg		6	
11.1	White and semi-white sugar (sucrose or saccharose), fructose, glucose (dextrose), xylose; sugar solutions and syrups, also (partially) inverted sugars, incl. molasses, treacle, and sugar toppings	200 mg/kg		6	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	200 mg/kg		6	
11.4	Table-top sweeteners, including those containing high-intensity sweeteners	200 mg/kg		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	500 mg/kg		6	
12.4	Mustards	300 mg/kg		6	
12.5	Soups and broths	300 mg/kg		6	
12.6	Sauces and like products	500 mg/kg		6	
12.7	Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.2	200 mg/kg		6	
12.9	Protein products	100 mg/kg		6	
13.1	Infant formulae and follow-on formulae	50 mg/kg		6	
13.2	Weaning foods for infants and growing children	50 mg/kg		6	
13.3	Dietetic foods intended for special medical purposes, including those for infants and young children	50 mg/kg		6	
13.4	Dietetic formulae for slimming purposes and weight reduction	50 mg/kg		6	
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4	300 mg/kg		6	

POTASSIUM ASCORBATE

DRAFT GSFA - TABLE ONE

Function: Antioxidant

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
06.2	Flours and starches	300 mg/kg		6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	1000 mg/kg	Note 70	6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
13.1	Infant formulae and follow -on formulae	50 mg/kg		6	
13.2	Weaning foods for infants and grow ing children	500 mg/kg	Note 70	6	
14.1.3.1	Canned or bottled (pasteurized) fruit nectar	GMP		6	
14.2.3	Wines	GMP		6	

POTASSIUM CARBONATE

Potassium Carbonate

INS: 501i

Function: Acidity Regulator, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.4.1	Pasteurized cream	2000 mg/kg		6	
01.4.2	Sterilized, UHT, w hipping or w hipped, and reduced fat creams	2000 mg/kg		6	
06.4.2	Pre-cooked or dried pastas and noodles and like products	2600 mg/kg	Note 54	6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 41	6	
13.1	Infant formulae and follow -on formulae	GMP		6	
13.2	Weaning foods for infants and grow ing children	GMP		6	
14.2.3	Wines	5000 mg/kg		6	

POTASSIUM CHLORIDE

Potassium Chloride

INS: 508

Function: Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.4.1	Pasteurized cream	2000 mg/kg		6	
01.4.2	Sterilized, UHT, w hipping or w hipped, and reduced fat creams	2000 mg/kg		6	
08.1.1	Fresh meat, poultry, and game, w hole pieces or cuts	GMP		6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	30000 mg/kg		6	
13.1	Infant formulae and follow -on formulae	GMP		6	

POTASSIUM DIHYDROGEN CITRATE

Potassium Dihydrogen Citrate

INS: 332i

Function: Acidity Regulator, Antioxidant, Emulsifier, Sequestrant, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.1.2	Buttermilk (plain)	GMP		6	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP		6	
01.2.2	Renneted milk	GMP		6	
01.4.1	Pasteurized cream	2000 mg/kg		6	
01.4.2	Sterilized, UHT, w hipping or w hipped, and reduced fat creams	2000 mg/kg		6	

POTASSIUM DIHYDROGEN CITRATE

DRAFT GSFA - TABLE ONE

Function: Acidity Regulator, Antioxidant, Emulsifier, Sequestrant, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
02.1	Fats and oils essentially free from water	GMP		6	
04.1.1.2	Surface-treated fresh fruit	GMP	Note 16	6	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP	Note 16	6	
04.2.2.1	Frozen vegetables	GMP		6	
08.1.1	Fresh meat, poultry, and game, w hole pieces or cuts	GMP	Note 16	6	
08.1.2	Fresh meat, poultry, and game, comminuted	GMP		6	
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 61	6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	GMP		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	6	
13.2	Weaning foods for infants and growing children	GMP		6	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		6	
14.2.3.4	Aromatized wine	GMP		6	

POTASSIUM HYDROGEN CARBONATE

Potassium Hydrogen Carbonate INS: 501ii

Function: Acidity Regulator, Raising Agent, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.4.1	Pasteurized cream	2000 mg/kg		6	
01.4.2	Sterilized, UHT, whipping or whipped, and reduced fat creams	2000 mg/kg		6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 41	6	
13.1	Infant formulae and follow-on formulae	GMP		6	
13.2	Weaning foods for infants and growing children	GMP		6	
14.2.3	Wines	5000 mg/kg		6	

POTASSIUM HYDROXIDE

Potassium Hydroxide INS: 525

Function: Acidity Regulator, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
08.1.1	Fresh meat, poultry, and game, w hole pieces or cuts	GMP		6	
13.1	Infant formulae and follow-on formulae	GMP		6	
13.2	Weaning foods for infants and growing children	GMP		6	

PROCESSED EUCHEUMA SEAWEED

DRAFT GSFA - TABLE ONE

Function: Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.2.1	Fermented milks (plain)	5000 mg/kg		6	
01.4.1	Pasteurized cream	GMP		6	
01.4.2	Sterilized, UHT, w whipping or w hipped, and reduced fat creams	5000 mg/kg		6	
02.2.1.1	Butter and concentrated butter	GMP	Note 52	6	
06.4.2	Pre-cooked or dried pastas and noodles and like products	8330 mg/kg	Notes 37 & 54	6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	5000 mg/kg		6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	5000 mg/kg		6	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
09.2.4.1	Cooked fish and fish products	5000 mg/kg		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	6	
13.1	Infant formulae and follow -on formulae	1000 mg/kg		6	
14.2.3	Wines	GMP		6	

PROPYLENE GLYCOL

Propylene Glycol

INS: 1520

Function: Anticaking Agent, Adjuvant, Antifoaming Agent, Carrier Solvent, Emulsifier, Flour Treatment Agent, Humectant, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.6.1	Unripened cheese	6000 mg/kg		6	
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	25000 mg/kg		6	
03.0	Edible ices, including sherbet and sorbet	25000 mg/kg		6	
04.1.2.2	Dried fruit	50000 mg/kg		6	
04.1.2.7	Candied fruit	50000 mg/kg		6	
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	200000 mg/kg		6	
04.1.2.11	Fruit fillings for pastries	200000 mg/kg		6	
04.2.2	Processed vegetables, seaw eeds, and nuts and seeds	50000 mg/kg	Note 79	6	
05.0	Confectionery	240000 mg/kg		6	
06.4.2	Pre-cooked or dried pastas and noodles and like products	20000 mg/kg		6	
06.6	Batters (e.g., for breading ro batters for fish or poultry)	500 mg/kg	Note 72	6	
07.1	Bread and ordinary bakery w ares	10000 mg/kg		6	
07.2.1	Cakes, cookies and pies (e.g., fruit-filled or custard types)	50000 mg/kg		6	
07.2.2	Other fine bakery products (e.g., doughnuts, sw eet rolls, scones, and muffins)	10000 mg/kg		6	
07.2.3	Mixes for fine bakery w ares (e.g., cakes, pancakes)	10000 mg/kg		6	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	20000 mg/kg	Note 22	6	
12.1	Salt	350 mg/kg		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	970000 mg/kg		6	
12.4	Mustards	15000 mg/kg		6	
12.5.1	Ready-to-eat soups and broths, including canned, bottled, and frozen	500 mg/kg		6	
12.6.1	Emulsified sauces (e.g., mayonnaise, salad dressing)	800 mg/kg		6	
12.6.2	Non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brow n gravy)	500 mg/kg		6	
14.1.4.1	Carbonated drinks	3000 mg/kg		6	

PROPYLENE GLYCOL

DRAFT GSFA - TABLE ONE

Function: Anticaking Agent, Adjuvant, Antifoaming Agent, Carrier Solvent, Emulsifier, Flour Treatment Agent, Humectant, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
14.1.4.2	Non-carbonated, including punches and ades	3000 mg/kg		6	
14.1.4.3	Concentrates (liquid or solid) for drinks	200000 mg/kg		6	
14.2	Alcoholic beverages, including alcohol-free and low - alcoholic counterparts	50000 mg/kg		6	
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	300 mg/kg		6	
15.2	Processed nuts, including covered nuts and nut mixtures (w ith e.g., dried fruit)	50000 mg/kg		6	

PROPYLENE GLYCOL ALGINATE

Propylene Glycol Alginate

INS: 405

Function: Adjuvant, Bulking Agent, Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.1.2	Buttermilk (plain)	3000 mg/kg		6	
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, w hey-based drinks)	5000 mg/kg		6	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	5000 mg/kg		6	
01.3.2	Beverage w hiteners	5000 mg/kg		6	
01.4.3	Clotted cream	5000 mg/kg		6	
01.4.4	Cream analogues	2500 mg/kg		6	
01.6.1	Unripened cheese	9000 mg/kg		6	
01.6.2.1	Total ripened cheese, includes rind	9000 mg/kg		6	
01.6.2.2	Rind of ripened cheese	9000 mg/kg		6	
01.6.2.3	Cheese pow der (for reconstitution; e.g., for cheese sauces)	16000 mg/kg		6	
01.6.3	Whey cheese	9000 mg/kg		6	
01.6.4	Processed cheese	9000 mg/kg		6	
01.6.5	Cheese analogues	9000 mg/kg		6	
01.6.6	Whey protein cheese	9000 mg/kg		6	
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	10000 mg/kg		6	
02.1	Fats and oils essentially free from w ater	11000 mg/kg		6	
02.2.1	Emulsions containing at least 80% fat	3000 mg/kg		6	
02.2.2	Emulsions containing less than 80% fat (e.g., minarine)	10000 mg/kg		6	
02.3	Fat emulsions other than food category 02.2, including mixed and/or flavoured products based on fat emulsions	3000 mg/kg		6	
02.4	Fat-based desserts excluding dairy-based dessert product of food category 01.7	10000 mg/kg		6	
03.0	Edible ices, including sherbet and sorbet	7500 mg/kg		6	
04.1.2.1	Frozen fruit	10000 mg/kg		6	
04.1.2.5	Jams, jellies and marmelades	20000 mg/kg		6	
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	5000 mg/kg		6	
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	7500 mg/kg		6	
04.1.2.9	Fruit-based desserts, including fruit-flavoured w ater-based desserts	10000 mg/kg		6	
04.1.2.11	Fruit fillings for pastries	7500 mg/kg		6	
04.2.2.3	Vegetables and seaw eeds in vinegar, oil, brine, or soy sauce	6000 mg/kg		6	
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables	10000 mg/kg	Note 39	6	

Function: Adjuvant, Bulking Agent, Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
04.2.2.6	Vegetable, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables, soybean curd) other than food category 04.2.2.5	5000 mg/kg		6	
05.1	Cocoa products and chocolate products including imitations and chocolate substitutes	5000 mg/kg		6	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	5000 mg/kg		6	
05.3	Chewing gum	50000 mg/kg		6	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	7500 mg/kg		6	
06.4.2	Pre-cooked or dried pastas and noodles and like products	5000 mg/kg		6	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	10000 mg/kg		6	
07.0	Bakery wares	5000 mg/kg		6	
08.3	Processed comminuted meat, poultry, and game products	5000 mg/kg		6	
08.4	Edible casings (e.g., sausage casings)	20000 mg/kg		6	
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	20000 mg/kg	Note 40	6	
10.4	Egg-based desserts (e.g., custard)	10000 mg/kg		6	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	5000 mg/kg		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	6000 mg/kg		6	
12.5	Soups and broths	GMP		6	
12.6.1	Emulsified sauces (e.g., mayonnaise, salad dressing)	10000 mg/kg		6	
12.6.2	Non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy)	8000 mg/kg		6	
12.6.3	Mixes for sauces and gravies	8000 mg/kg		6	
12.6.4	Clear sauces (e.g., soy sauce, fish sauce)	8000 mg/kg		6	
13.3	Dietetic foods intended for special medical purposes, including those for infants and young children	1200 mg/kg		6	
13.4	Dietetic formulae for slimming purposes and weight reduction	1200 mg/kg		6	
13.6	Food supplements	1000 mg/kg		6	
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	2500 mg/kg		6	
14.2.1	Beer and malt beverages	3000 mg/kg		6	
14.2.6	Spirituous beverages	10000 mg/kg		6	
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	3000 mg/kg		6	

PROTEASE (A. ORYZAE VAR.)

Protease (Asperigillus oryzae var.) INS: 1101i

Function: Enzyme, Flavour Enhancer, Flour Treatment Agent, Glazing Agent

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
06.1	Whole, broken, or flaked grain, including rice	GMP		6	
08.1	Fresh meat, poultry, and game	GMP		6	
14.1.2.1	Canned or bottled (pasteurized) fruit juice	GMP		6	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		6	
14.2.3	Wines	GMP		6	

QUINOLINE YELLOW

Quinoline Yellow

INS: 104

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	150 mg/kg		6	
01.2.1.1	Fermented milks (plain), not heat-treated after fermentation	18 mg/kg		6	
01.6.1	Unripened cheese	GMP	Note 3	6	
01.6.2.2	Rind of ripened cheese	GMP		6	
01.6.3	Whey cheese	GMP	Note 3	6	
01.6.4	Processed cheese	200 mg/kg		6	
01.6.5	Cheese analogues	GMP	Note 3	6	
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	150 mg/kg		6	
02.4	Fat-based desserts excluding dairy-based dessert product of food category 01.7	150 mg/kg		6	
03.0	Edible ices, including sherbet and sorbet	150 mg/kg		6	
04.1.1.2	Surface-treated fresh fruit	500 mg/kg	Note 16	6	
04.1.2.4	Canned or bottled (pasteurized) fruit	200 mg/kg		6	
04.1.2.5	Jams, jellies and marmelades	500 mg/kg		6	
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	500 mg/kg		6	
04.1.2.7	Candied fruit	200 mg/kg		6	
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	500 mg/kg		6	
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	150 mg/kg		6	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	500 mg/kg	Note 16	6	
04.2.2.3	Vegetables and seaweeds in vinegar, oil, brine, or soy sauce	500 mg/kg		6	
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables	200 mg/kg		6	
04.2.2.5	Vegetable, and nut and seed purees and spreads (e.g., peanut butter)	100 mg/kg		6	
04.2.2.6	Vegetable, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables, soybean curd) other than food category 04.2.2.5	200 mg/kg		6	
05.1	Cocoa products and chocolate products including imitations and chocolate substitutes	300 mg/kg		6	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	300 mg/kg		6	
05.3	Chewing gum	300 mg/kg		6	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	500 mg/kg		6	
06.3	Breakfast cereals, including rolled oats	200 mg/kg		6	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	150 mg/kg		6	
07.2	Fine bakery wares	200 mg/kg		6	
08.0	Meat and meat products, including poultry and game	500 mg/kg	Note 16	6	
09.1.1	Fresh fish	300 mg/kg	Note 50	6	
09.1.2	Fresh mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16	6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 95	6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16	6	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16	6	

QUINOLINE YELLOW

DRAFT GSFA - TABLE ONE

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
09.2.4.1	Cooked fish and fish products	500 mg/kg		6	
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	250 mg/kg		6	
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16	6	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 22	6	
09.3.1	Fish and fish products, including mollusks, crustaceans, and echinoderms, marinated and/or in jelly	500 mg/kg	Note 16	6	
09.3.2	Fish and fish products, including mollusks, crustaceans, and echinoderms, pickled and/or in brine	500 mg/kg	Note 16	6	
09.3.3	Salmon substitutes, caviar, and other fish roe products	500 mg/kg		6	
09.3.4	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms (e.g., fish paste), excluding products of food categories 09.3.1 - 09.3.3	500 mg/kg		6	
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg		6	
10.1	Fresh eggs	GMP	Notes 3 & 4	6	
10.4	Egg-based desserts (e.g., custard)	150 mg/kg		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	500 mg/kg		6	
12.4	Mustards	300 mg/kg		6	
12.5	Soups and broths	300 mg/kg		6	
12.6	Sauces and like products	500 mg/kg		6	
12.9	Protein products	100 mg/kg		6	
13.1	Infant formulae and follow -on formulae	50 mg/kg		6	
13.2	Weaning foods for infants and growing children	50 mg/kg		6	
13.3	Dietetic foods intended for special medical purposes, including those for infants and young children	50 mg/kg		6	
13.4	Dietetic formulae for slimming purposes and weight reduction	50 mg/kg		6	
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4	300 mg/kg		6	
13.6	Food supplements	300 mg/kg		6	
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	100 mg/kg		6	
14.2.2	Cider and perry	200 mg/kg		6	
14.2.3.4	Aromatized wine	200 mg/kg		6	
14.2.4	Fruit wine	200 mg/kg		6	
14.2.6	Spirituous beverages	200 mg/kg		6	
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	200 mg/kg		6	
15.2	Processed nuts, including covered nuts and nut mixtures (with e.g., dried fruit)	100 mg/kg		6	
16.0	Composite foods (e.g., casseroles, meat pies, mincemeat) - foods that could not be placed in categories 01 - 15	500 mg/kg		6	

RED 2G

Red 2G

INS: 128

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	30 mg/kg	Note 12	6	

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	30 mg/kg	Note 12	6	
08.1.2	Fresh meat, poultry, and game, comminuted	25 mg/kg		6	
10.1	Fresh eggs	GMP	Notes 3 & 4	6	
14.2.6	Spirituous beverages	GMP		6	

RIBOFLAVINES

Riboflavin 5'-Phosphate, Sodium

INS: 101i

Riboflavin 5'-Phosphate

INS: 101ii

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, w hey-based drinks)	GMP		6	
01.2.2	Renneted milk	GMP		6	
01.3.2	Beverage w hiteners	GMP		6	
01.4	Cream (plain) and the like	GMP		6	
01.5.2	Milk and cream powder analogues	GMP		6	
01.6	Cheese	GMP		6	
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	GMP		6	
02.0	Fats and oils, and fat emulsions (type water-in-oil)	GMP		6	
03.0	Edible ices, including sherbet and sorbet	500 mg/kg		6	
04.1.1.2	Surface-treated fresh fruit	GMP	Note 16	6	
04.1.2.3	Fruit in vinegar, oil, or brine	GMP		6	
04.1.2.4	Canned or bottled (pasteurized) fruit	GMP		6	
04.1.2.5	Jams, jellies and marmelades	200 mg/kg		6	
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	500 mg/kg		6	
04.1.2.7	Candied fruit	GMP		6	
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	GMP		6	
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	GMP		6	
04.1.2.11	Fruit fillings for pastries	GMP		6	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP	Note 16	6	
04.2.2.2	Dried vegetables, seaweeds, and nuts and seeds	10 mg/kg		6	
04.2.2.3	Vegetables and seaweeds in vinegar, oil, brine, or soy sauce	500 mg/kg		6	
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables	GMP		6	
04.2.2.6	Vegetable, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables, soybean curd) other than food category 04.2.2.5	GMP		6	
05.1	Cocoa products and chocolate products including imitations and chocolate substitutes	GMP		6	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	GMP		6	
05.3	Chewing gum	300 mg/kg		6	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	GMP		6	
06.3	Breakfast cereals, including rolled oats	GMP		6	
06.4.2	Pre-cooked or dried pastas and noodles and like products	GMP		6	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	GMP		6	
06.6	Batters (e.g., for breadng ro batters for fish or poultry)	GMP		6	

RIBOFLAVINES

DRAFT GSFA - TABLE ONE

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
07.0	Bakery w ares	GMP		6	
08.0	Meat and meat products, including poultry and game	1000 mg/kg		6	
09.1.1	Fresh fish	GMP	Note 50	6	
09.1.2	Fresh mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 95	6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.4.1	Cooked fish and fish products	GMP		6	
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	GMP		6	
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 22	6	
09.3.1	Fish and fish products, including mollusks, crustaceans, and echinoderms, marinated and/or in jelly	GMP	Note 16	6	
09.3.2	Fish and fish products, including mollusks, crustaceans, and echinoderms, pickled and/or in brine	GMP	Note 16	6	
09.3.3	Salmon substitutes, caviar, and other fish roe products	GMP		6	
09.3.4	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms (e.g., fish paste), excluding products of food categories 09.3.1 - 09.3.3	GMP		6	
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg		6	
10.1	Fresh eggs	GMP	Notes 3 & 4	6	
10.4	Egg-based desserts (e.g., custard)	GMP		6	
11.1	White and semi-w hite sugar (sucrose or saccharose), fructose, glucose (dextrose), xylose; sugar solutions and syrups, also (partially) inverted sugars, incl. molasses, treacle, and sugar toppings	GMP		6	
11.2	Other sugars and syrups (e.g., brow n sugar, maple syrup)	GMP		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP		6	
12.4	Mustards	GMP		6	
12.5.1	Ready-to-eat soups and broths, including canned, bottled, and frozen	200 mg/kg		6	
12.5.2	Mixes for soups and broths	30 mg/kg		6	
12.6	Sauces and like products	GMP		6	
12.7	Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.2	GMP		6	
12.9	Protein products	GMP		6	
13.0	Foodstuffs intended for particular nutritional uses	GMP		6	
14.1.2.1	Canned or bottled (pasteurized) fruit juice	GMP		6	
14.1.2.3	Concentrate (liquid or solid) for fruit juice	GMP		6	
14.1.3.1	Canned or bottled (pasteurized) fruit nectar	GMP		6	
14.1.3.2	Canned or bottled (pasteurized) vegetable nectar	GMP		6	
14.1.3.4	Concentrate (liquid or solid) for vegetable nectar	GMP		6	
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	50 mg/kg		6	
14.2.1	Beer and malt beverages	GMP		6	
14.2.2	Cider and perry	GMP		6	
14.2.3.1	Still w ine	GMP		6	
14.2.3.2	Sparkling and semi-sparkling w ines	GMP		6	

RIBOFLAVINES

DRAFT GSFA - TABLE ONE

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
14.2.3.3	Fortified wine and liquor wine	GMP		6	
14.2.3.4	Aromatized wine	100 mg/kg		6	
14.2.4	Fruit wine	GMP		6	
14.2.6	Spirituos beverages	GMP		6	
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	GMP		6	
15.2	Processed nuts, including covered nuts and nut mixtures (with e.g., dried fruit)	GMP		6	
16.0	Composite foods (e.g., casseroles, meat pies, mincemeat) - foods that could not be placed in categories 01 - 15	GMP		6	

SACCHARIN

Saccharin

INS: 954

Saccharin (and Sodium, Potassium, Calcium Salts)

INS: 954

Function: Flavour Enhancer, Sweetener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	400 mg/kg		6	
01.2.1	Fermented milks (plain)	200 mg/kg		6	
01.2.2	Renneted milk	GMP		6	
01.6.1	Unripened cheese	100 mg/kg		6	
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	200 mg/kg		6	
02.4	Fat-based desserts excluding dairy-based dessert product of food category 01.7	100 mg/kg		6	
03.0	Edible ices, including sherbet and sorbet	300 mg/kg		6	
04.1.2.3	Fruit in vinegar, oil, or brine	160 mg/kg		6	
04.1.2.4	Canned or bottled (pasteurized) fruit	200 mg/kg		6	
04.1.2.5	Jams, jellies and marmelades	200 mg/kg		6	
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	200 mg/kg		6	
04.1.2.7	Candied fruit	500 mg/kg		6	
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	200 mg/kg		6	
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	100 mg/kg		6	
04.2.2.1	Frozen vegetables	500 mg/kg		6	
04.2.2.2	Dried vegetables, seaweeds, and nuts and seeds	500 mg/kg		6	
04.2.2.3	Vegetables and seaweeds in vinegar, oil, brine, or soy sauce	2000 mg/kg		6	
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables	500 mg/kg		6	
04.2.2.5	Vegetable, and nut and seed purees and spreads (e.g., peanut butter)	500 mg/kg		6	
04.2.2.6	Vegetable, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables, soybean curd) other than food category 04.2.2.5	500 mg/kg		6	
04.2.2.7	Fermented vegetable products	500 mg/kg		6	
04.2.2.8	Cooked or fried vegetables and seaweeds	500 mg/kg		6	
05.1	Cocoa products and chocolate products including imitations and chocolate substitutes	500 mg/kg		6	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	3000 mg/kg		6	
05.3	Chewing gum	3000 mg/kg		6	

SACCHARIN

DRAFT GSFA - TABLE ONE

Function: Flavour Enhancer, Sweetener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	500 mg/kg		6	
06.3	Breakfast cereals, including rolled oats	100 mg/kg		6	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	100 mg/kg		6	
07.1.3	Other ordinary bakery products (e.g., bagels, pita, English muffins)	15 mg/kg		6	
07.2	Fine bakery wares	2000 mg/kg		6	
08.2.1.1	Cured (including salted) non-heat treated processed meat, poultry, and game products in whole pieces or cuts	2000 mg/kg		6	
08.2.2	Heat-treated processed meat, poultry, and game products in whole pieces or cuts	500 mg/kg		6	
08.3.2	Heat-treated processed comminuted meat, poultry, and game products	500 mg/kg		6	
09.2.4.1	Cooked fish and fish products	500 mg/kg		6	
09.3.1	Fish and fish products, including mollusks, crustaceans, and echinoderms, marinated and/or in jelly	160 mg/kg		6	
09.3.2	Fish and fish products, including mollusks, crustaceans, and echinoderms, pickled and/or in brine	2000 mg/kg		6	
09.3.3	Salmon substitutes, caviar, and other fish roe products	160 mg/kg		6	
09.3.4	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms (e.g., fish paste), excluding products of food categories 09.3.1 - 09.3.3	1200 mg/kg		6	
10.4	Egg-based desserts (e.g., custard)	100 mg/kg		6	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	300 mg/kg		6	
11.4	Table-top sweeteners, including those containing high-intensity sweeteners	4545 mg/kg		6	
12.3	Vinegars	300 mg/kg		6	
12.4	Mustards	320 mg/kg		6	
12.5	Soups and broths	110 mg/kg		6	
12.6.1	Emulsified sauces (e.g., mayonnaise, salad dressing)	500 mg/kg		6	
12.6.2	Non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy)	160 mg/kg		6	
12.6.3	Mixes for sauces and gravies	300 mg/kg		6	
12.6.4	Clear sauces (e.g., soy sauce, fish sauce)	500 mg/kg		6	
12.7	Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.2	200 mg/kg		6	
13.3	Dietetic foods intended for special medical purposes, including those for infants and young children	300 mg/kg		6	
13.4	Dietetic formulae for slimming purposes and weight reduction	300 mg/kg		6	
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4	500 mg/kg		6	
13.6	Food supplements	1200 mg/kg		6	
14.1.2.3	Concentrate (liquid or solid) for fruit juice	300 mg/kg		6	
14.1.2.4	Concentrate (liquid or solid) for vegetable juice	300 mg/kg		6	
14.1.3.3	Concentrate (liquid or solid) for fruit nectar	300 mg/kg		6	
14.1.3.4	Concentrate (liquid or solid) for vegetable nectar	300 mg/kg		6	
14.1.4.1	Carbonated drinks	500 mg/kg		6	
14.1.4.2	Non-carbonated, including punches and ades	500 mg/kg		6	
14.1.4.3	Concentrates (liquid or solid) for drinks	2000 mg/kg		6	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	200 mg/kg		6	
14.2.1	Beer and malt beverages	80 mg/kg		6	
14.2.2	Cider and perry	80 mg/kg		6	
14.2.3	Wines	80 mg/kg		6	
14.2.6.2	Spirituous beverages containing less than 15% alcohol	80 mg/kg		6	

SACCHARIN

DRAFT GSFA - TABLE ONE

Function: Flavour Enhancer, Sweetener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
15.0	Ready-to-eat savouries	100 mg/kg		6	
16.0	Composite foods (e.g., casseroles, meat pies, mincemeat) - foods that could not be placed in categories 01 - 15	200 mg/kg		6	

SALTS OF MYRISTIC, PALMITIC & STEARIC ACIDS (NH₄, Ca, K, Na)SALTS OF MYRISTIC, PALMITIC & STEARIC ACIDS (NH₄, Ca, K, Na) INS: 470

Function: Anticaking Agent, Emulsifier, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.1.2	Buttermilk (plain)	GMP		6	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP		6	
01.2.2	Renneted milk	GMP		6	
02.2.1.1	Butter and concentrated butter	GMP	Note 52	6	
04.1.1.2	Surface-treated fresh fruit	GMP	Notes 16 & 71	6	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP	Notes 16 & 71	6	
04.2.2.1	Frozen vegetables	GMP		6	
06.4.2	Pre-cooked or dried pastas and noodles and like products	GMP	Note 54	6	
08.1.1	Fresh meat, poultry, and game, w hole pieces or cuts	GMP	Notes 16 & 71	6	
08.1.2	Fresh meat, poultry, and game, comminuted	GMP	Note 71	6	
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Notes 16 & 71	6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 71	6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Notes 16 & 71	6	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Notes 16 & 71	6	
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
10.2.1	Liquid egg products	GMP		6	
10.2.2	Frozen egg products	GMP		6	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	GMP	Note 71	6	
12.1	Salt	GMP		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	6	
12.8	Yeast and like products	GMP		6	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		6	
14.2.3.4	Aromatized wine	GMP	Note 71	6	

SALTS OF OLEIC ACID (Ca, K, Na)

SALTS OF OLEIC ACID (Ca, K, Na) INS: 470

Function: Anticaking Agent, Emulsifier, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.1.2	Buttermilk (plain)	GMP		6	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP		6	

SALTS OF OLEIC ACID (Ca, K, Na)

DRAFT GSFA - TABLE ONE

Function: Anticaking Agent, Emulsifier, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.2.2	Renneted milk	GMP		6	
04.1.1.2	Surface-treated fresh fruit	GMP	Note 16	6	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP	Note 16	6	
08.1.1	Fresh meat, poultry, and game, w hole pieces or cuts	GMP	Note 16	6	
08.1.2	Fresh meat, poultry, and game, comminuted	GMP		6	
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	GMP		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	6	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		6	
14.2.3.4	Aromatized wine	GMP		6	

SHELLAC

Shellac

INS: 904

Function: Bulking Agent, Glazing Agent, Release Agent

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
04.1.1.2	Surface-treated fresh fruit	GMP		6	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP	Note 79	6	
05.3	Chewing gum	20000 mg/kg	Note 3	6	

SILICON DIOXIDE (AMORPHOUS)

Silicon Dioxide (Amorphous)

INS: 551

Function: Anticaking Agent, Filler

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	15000 mg/kg	Note 56	6	
12.1	Salt	20000 mg/kg		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	10000 mg/kg	Note 51	6	
13.1	Infant formulae and follow-on formulae	10000 mg/kg	Note 65	6	
13.2	Weaning foods for infants and growing children	10000 mg/kg	Note 65	6	
14.2.3	Wines	17 mg/kg		6	

SODIUM ACETATE

Sodium Acetate

INS: 262i

SODIUM ACETATE

DRAFT GSFA - TABLE ONE

Function: Acidity Regulator, Preservative, Sequestrant

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
02.1	Fats and oils essentially free from water	5000 mg/kg		6	
04.2.1	Fresh vegetables, and nuts and seeds	GMP		6	
06.4.2	Pre-cooked or dried pastas and noodles and like products	6000 mg/kg	Note 54	6	
08.1.1	Fresh meat, poultry, and game, w hole pieces or cuts	GMP		6	
10.2.1	Liquid egg products	GMP		6	
10.2.2	Frozen egg products	GMP		6	
13.2	Weaning foods for infants and grow ing children	GMP		6	

SODIUM ALGINATE

Sodium Alginate

INS: 401

Function: Bulking Agent, Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.1.2	Buttermilk (plain)	6000 mg/kg		6	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	5000 mg/kg		6	
01.4.1	Pasteurized cream	100 mg/kg		6	
01.4.2	Sterilized, UHT, w hiping or w hipped, and reduced fat creams	5000 mg/kg		6	
02.2.1.1	Butter and concentrated butter	GMP	Note 52	6	
08.1.1	Fresh meat, poultry, and game, w hole pieces or cuts	15000 mg/kg		6	
08.1.2	Fresh meat, poultry, and game, comminuted	8000 mg/kg		6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	5000 mg/kg		6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
11.2	Other sugars and syrups (e.g., brow n sugar, maple syrup)	10000 mg/kg		6	
13.1	Infant formulae and follow -on formulae	300 mg/kg		6	
13.2	Weaning foods for infants and grow ing children	5000 mg/kg		6	
14.1.2.1	Canned or bottled (pasteurized) fruit juice	20000 mg/kg		6	

SODIUM ALUMINIUM PHOSPHATES

Sodium Aluminium Phosphate-Acidic

INS: 541i

Sodium Aluminium Phosphate-Basic

INS: 541ii

Function: Acidity Regulator, Emulsifier, Raising Agent, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.6.4	Processed cheese	35000 mg/kg	Note 29	6	
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	2000 mg/kg	Note 6	6	
02.4	Fat-based desserts excluding dairy-based dessert product of food category 01.7	2000 mg/kg	Note 6	6	
04.1.2.9	Fruit-based desserts, including fruit-flavoured w ater-based desserts	2000 mg/kg	Note 6	6	
05.1.1	Cocoa mixes (pow ders and syrups)	2000 mg/kg	Notes 6 & 72	6	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	GMP	Note 6	6	
06.2	Flours and starches	45000 mg/kg	Note 29	6	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	2000 mg/kg	Note 6	6	
06.6	Batters (e.g., for breading ro batters for fish or poultry)	1600 mg/kg	Note 6	6	
07.1	Bread and ordinary bakery w ares	2000 mg/kg	Note 6	6	
07.2.1	Cakes, cookies and pies (e.g., fruit-filled or custard types)	2000 mg/kg	Note 6	6	

SODIUM ALUMINIUM PHOSPHATES

DRAFT GSFA - TABLE ONE

Function: Acidity Regulator, Emulsifier, Raising Agent, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
07.2.2	Other fine bakery products (e.g., doughnuts, sweet rolls, scones, and muffins)	2000 mg/kg	Note 6	6	
07.2.3	Mixes for fine bakery wares (e.g., cakes, pancakes)	15300 mg/kg	Note 29	6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	190 mg/kg	Notes 6 & 41	6	
10.4	Egg-based desserts (e.g., custard)	2000 mg/kg	Note 6	6	
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	2000 mg/kg	Note 6	6	
16.0	Composite foods (e.g., casseroles, meat pies, mincemeat) - foods that could not be placed in categories 01 - 15	190 mg/kg	Note 6	6	

SODIUM ALUMINOSILICATE

Sodium Aluminosilicate

INS: 554

Function: Anticaking Agent

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
06.1	Whole, broken, or flaked grain, including rice	GMP		6	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	15000 mg/kg	Note 56	6	
12.1	Salt	20000 mg/kg		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	10000 mg/kg	Note 51	6	

SODIUM ASCORBATE

Sodium Ascorbate

INS: 301

Function: Antioxidant, Colour Retention Agent

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
02.1	Fats and oils essentially free from water	200 mg/kg		6	
02.2.1.1	Butter and concentrated butter	GMP	Note 52	6	
04.1.1	Fresh fruit	GMP		6	
04.2.1.3	Peeled, cut or shredded vegetables, and nuts and seeds	GMP		6	
04.2.2.1	Frozen vegetables	GMP		6	
06.2	Flours and starches	300 mg/kg		6	
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	500 mg/kg		6	
08.1.2	Fresh meat, poultry, and game, comminuted	GMP		6	
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	200 mg/kg		6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	1000 mg/kg	Note 70	6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	200 mg/kg		6	
12.8	Yeast and like products	200 mg/kg		6	
13.1	Infant formulae and follow-on formulae	50 mg/kg		6	
13.2	Weaning foods for infants and growing children	3000 mg/kg		6	
14.1.2.1	Canned or bottled (pasteurized) fruit juice	200 mg/kg		6	
14.1.2.3	Concentrate (liquid or solid) for fruit juice	300 mg/kg		6	
14.1.3.1	Canned or bottled (pasteurized) fruit nectar	200 mg/kg		6	
14.1.3.3	Concentrate (liquid or solid) for fruit nectar	300 mg/kg		6	
14.2.3	Wines	200 mg/kg		6	

SODIUM CARBONATE

Sodium Carbonate INS: 500i

Function: Anticaking Agent, Acidity Regulator, Raising Agent, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.4.1	Pasteurized cream	2000 mg/kg		6	
01.4.2	Sterilized, UHT, w hiping or w hipped, and reduced fat creams	2000 mg/kg		6	
02.1.3	Lard, tallow , fish oil, and other animal fats	GMP		6	
02.2.1.1	Butter and concentrated butter	2000 mg/kg	Note 52	6	
06.4.2	Pre-cooked or dried pastas and noodles and like products	2600 mg/kg	Note 54	6	
08.1.1	Fresh meat, poultry, and game, w hole pieces or cuts	GMP		6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 41	6	
13.1	Infant formulae and follow -on formulae	GMP		6	
13.2	Weaning foods for infants and grow ing children	GMP		6	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		6	

SODIUM CARBOXYMETHYL CELLULOSE

Sodium Carboxymethyl Cellulose INS: 466

Function: Bulking Agent, Emulsifier ,Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.1.2	Buttermilk (plain)	2000 mg/kg		6	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	5000 mg/kg		6	
01.2.2	Renneted milk	GMP		6	
01.4.1	Pasteurized cream	5000 mg/kg		6	
01.4.2	Sterilized, UHT, w hiping or w hipped, and reduced fat creams	5000 mg/kg		6	
02.2.1.1	Butter and concentrated butter	2000 mg/kg	Note 52	6	
04.1.1.2	Surface-treated fresh fruit	GMP	Note 16	6	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP	Note 16	6	
08.1.1	Fresh meat, poultry, and game, w hole pieces or cuts	15000 mg/kg		6	
08.1.2	Fresh meat, poultry, and game, comminuted	GMP		6	
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	5000 mg/kg	Note 61	6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 41	6	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
11.2	Other sugars and syrups (e.g., brow n sugar, maple syrup)	5000 mg/kg		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	6	
14.1.2.1	Canned or bottled (pasteurized) fruit juice	5000 mg/kg		6	
14.1.3.1	Canned or bottled (pasteurized) fruit nectar	5000 mg/kg		6	

SODIUM CARBOXYMETHYL CELLULOSE

DRAFT GSFA - TABLE ONE

Function: Bulking Agent, Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		6	
14.2.3	Wines	5000 mg/kg		6	

SODIUM DIACETATE

Sodium Diacetate

INS: 262ii

Function: Acidity Regulator, Preservative, Sequestrant

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
02.1	Fats and oils essentially free from water	1000 mg/kg		6	
04.1.2.3	Fruit in vinegar, oil, or brine	GMP		6	
04.1.2.4	Canned or bottled (pasteurized) fruit	GMP		6	
04.2.2.3	Vegetables and seaweeds in vinegar, oil, brine, or soy sauce	GMP		6	
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables	GMP		6	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	1000 mg/kg		6	
06.4.2	Pre-cooked or dried pastas and noodles and like products	3000 mg/kg		6	
07.0	Bakery wares	4000 mg/kg		6	
08.2	Processed meat, poultry, and game products in whole pieces or cuts	1000 mg/kg		6	
08.3	Processed comminuted meat, poultry, and game products	1000 mg/kg		6	
09.2.4.1	Cooked fish and fish products	3000 mg/kg		6	
10.2	Egg products	1000 mg/kg		6	
10.3	Preserved eggs, including alkaline, salted, and canned eggs	1000 mg/kg		6	
10.4	Egg-based desserts (e.g., custard)	2000 mg/kg		6	
12.5	Soups and broths	500 mg/kg		6	
12.6	Sauces and like products	2500 mg/kg		6	
12.7	Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.2	3000 mg/kg		6	
13.2	Weaning foods for infants and growing children	GMP		6	
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	150 mg/kg		6	
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	500 mg/kg		6	
16.0	Composite foods (e.g., casseroles, meat pies, mincemeat) - foods that could not be placed in categories 01 - 15	3000 mg/kg		6	

SODIUM DIHYDROGEN CITRATE

Sodium Dihydrogen Citrate

INS: 331i

Function: Acidity Regulator, Antioxidant, Emulsifier, Sequestrant, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.1.2	Buttermilk (plain)	GMP		6	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP		6	
01.2.2	Renneted milk	GMP		6	
01.4.1	Pasteurized cream	2000 mg/kg		6	
01.4.2	Sterilized, UHT, whipping or whipped, and reduced fat creams	2000 mg/kg		6	

SODIUM DIHYDROGEN CITRATE

DRAFT GSFA - TABLE ONE

Function: Acidity Regulator, Antioxidant, Emulsifier, Sequestrant, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
02.1	Fats and oils essentially free from water	GMP		6	
04.1.1.2	Surface-treated fresh fruit	GMP	Note 16	6	
04.2.1	Fresh vegetables, and nuts and seeds	GMP		6	
04.2.2.1	Frozen vegetables	GMP		6	
08.1.1	Fresh meat, poultry, and game, w hole pieces or cuts	GMP	Note 16	6	
08.1.2	Fresh meat, poultry, and game, comminuted	GMP		6	
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
10.2.1	Liquid egg products	GMP		6	
10.2.2	Frozen egg products	GMP		6	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	GMP		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	6	
13.2	Weaning foods for infants and growing children	GMP		6	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		6	
14.2.3.4	Aromatized wine	GMP		6	

SODIUM ERYTHORBATE

Sodium Isoascorbate

INS: 316

Function: Antioxidant, Colour Retention Agent

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
02.1	Fats and oils essentially free from water	100 mg/kg		6	
02.2.1.1	Butter and concentrated butter	100 mg/kg	Note 52	6	
04.1.1.3	Peeled or cut fresh fruit	GMP		6	
04.2.1.3	Peeled, cut or shredded vegetables, and nuts and seeds	GMP		6	
04.2.2.1	Frozen vegetables	GMP		6	
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	1500 mg/kg		6	
14.1.2.1	Canned or bottled (pasteurized) fruit juice	GMP		6	
14.1.3.1	Canned or bottled (pasteurized) fruit nectar	GMP		6	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		6	
14.2.3	Wines	GMP		6	

SODIUM HYDROGEN CARBONATE

Sodium Hydrogen Carbonate

INS: 500ii

SODIUM HYDROGEN CARBONATE

DRAFT GSFA - TABLE ONE

Function: Acidity Regulator, Anticaking Agent, Raising Agent, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.4.1	Pasteurized cream	2000 mg/kg		6	
01.4.2	Sterilized, UHT, w hiping or w hipped, and reduced fat creams	2000 mg/kg		6	
02.1.3	Lard, tallow , fish oil, and other animal fats	1000 mg/kg		6	
02.2.1.1	Butter and concentrated butter	2000 mg/kg	Notes 34 & 52	6	
06.2	Flours and starches	45000 mg/kg		6	
08.1.1	Fresh meat, poultry , and game, w hole pieces or cuts	GMP		6	
09.2.2	Frozen battered fish, fish filets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 41	6	
13.1	Infant formulae and follow -on formulae	GMP		6	
13.2	Weaning foods for infants and grow ing children	GMP		6	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		6	

SODIUM HYDROXIDE

Sodium Hydroxide

INS: 524

Function: Acidity Regulator

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
02.1.3	Lard, tallow , fish oil, and other animal fats	GMP		6	
02.2.1.1	Butter and concentrated butter	2000 mg/kg	Notes 34 & 52	6	
06.2	Flours and starches	GMP		6	
08.1.1	Fresh meat, poultry , and game, w hole pieces or cuts	GMP		6	
13.1	Infant formulae and follow -on formulae	GMP		6	
13.2	Weaning foods for infants and grow ing children	GMP		6	

SODIUM LACTATE

Sodium Lactate

INS: 325

Function: Acidity Regulator, Antioxidant, Bulking Agent, Emulsifier, Humectant, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.1.2	Buttermilk (plain)	GMP		6	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP		6	
01.4.1	Pasteurized cream	GMP		6	
01.4.2	Sterilized, UHT, w hiping or w hipped, and reduced fat creams	GMP		6	
04.2.1	Fresh vegetables, and nuts and seeds	GMP		6	
08.1	Fresh meat, poultry , and game	20000 mg/kg		6	
10.2.1	Liquid egg products	GMP		6	
10.2.2	Frozen egg products	GMP		6	
13.2	Weaning foods for infants and grow ing children	GMP		6	

SODIUM SESQUICARBONATE

Sodium Sesquicarbonate

INS: 500iii

Function: Acidity Regulator, Anticaking Agent, Raising Agent

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.4.1	Pasteurized cream	GMP		6	

SODIUM SESQUICARBONATE

DRAFT GSFA - TABLE ONE

Function: Acidity Regulator, Anticaking Agent, Raising Agent

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.4.2	Sterilized, UHT, w whipping or whipped, and reduced fat creams	GMP		6	
08.1.1	Fresh meat, poultry, and game, w hole pieces or cuts	GMP		6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 41	6	

SORBATES

Sorbic Acid	INS: 200	Sodium Sorbate	INS: 201
Potassium Sorbate	INS: 202	Calcium Sorbate	INS: 203

Function: Antioxidant, Preservative, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.1	Milk and buttermilk	1000 mg/kg	Note 42	6	
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, w hey-based drinks)	300 mg/kg	Note 42	6	
01.2.1	Fermented milks (plain)	300 mg/kg	Note 42	6	
01.2.2	Renneted milk	1000 mg/kg	Note 42	6	
01.3.2	Beverage w hiteners	200 mg/kg	Note 42	6	
01.6	Cheese	3000 mg/kg	Note 42	6	
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	1000 mg/kg	Note 42	6	
02.1.1	Butter oil, anhydrous milkfat, ghee	1000 mg/kg	Note 42	6	
02.2.1	Emulsions containing at least 80% fat	1000 mg/kg	Note 42	6	
02.2.2	Emulsions containing less than 80% fat (e.g., minarine)	2000 mg/kg	Note 42	6	
02.3	Fat emulsions other than food category 02.2, including mixed and/or flavoured products based on fat emulsions	1000 mg/kg	Note 42	6	
02.4	Fat-based desserts excluding dairy-based dessert product of food category 01.7	1000 mg/kg	Note 42	6	
03.0	Edible ices, including sherbet and sorbet	1000 mg/kg	Note 42	6	
04.1.1	Fresh fruit	1000 mg/kg	Note 42	6	
04.1.2.1	Frozen fruit	1000 mg/kg	Note 42	6	
04.1.2.2	Dried fruit	2000 mg/kg	Note 42	6	
04.1.2.3	Fruit in vinegar, oil, or brine	2000 mg/kg	Note 42	6	
04.1.2.4	Canned or bottled (pasteurized) fruit	1000 mg/kg	Note 42	6	
04.1.2.5	Jams, jellies and marmelades	1500 mg/kg	Note 42	6	
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	1000 mg/kg	Note 42	6	
04.1.2.7	Candied fruit	1000 mg/kg	Note 42	6	
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	1500 mg/kg	Note 42	6	
04.1.2.9	Fruit-based desserts, including fruit-flavoured w ater-based desserts	1000 mg/kg	Note 42	6	
04.1.2.10	Fermented fruit products	1000 mg/kg	Note 42	6	
04.1.2.11	Fruit fillings for pastries	1000 mg/kg	Note 42	6	
04.1.2.12	Cooked or fried fruit	1200 mg/kg	Note 42	6	
04.2.2.3	Vegetables and seaw eeds in vinegar, oil, brine, or soy sauce	2000 mg/kg	Note 42	6	
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables	1000 mg/kg	Note 42	6	
04.2.2.5	Vegetable, and nut and seed purees and spreads (e.g., peanut butter)	2000 mg/kg	Note 42	6	
04.2.2.6	Vegetable, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables, soybean curd) other than food category 04.2.2.5	2000 mg/kg	Note 42	6	
04.2.2.7	Fermented vegetable products	1000 mg/kg	Note 42	6	

SORBATES

DRAFT GSFA - TABLE ONE

Function: Antioxidant, Preservative, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
04.2.2.8	Cooked or fried vegetables and seaweeds	2000 mg/kg	Note 42	6	
05.1.1	Cocoa mixes (powders and syrups)	1500 mg/kg	Note 42	6	
05.1.2	Cocoa-based spreads, including fillings	1500 mg/kg	Note 42	6	
05.1.3	Cocoa and chocolate products (e.g., milk chocolate bar, chocolate flakes, white chocolate) other than food categories 05.1.1, 05.1.2 and 05.1.4	1000 mg/kg	Note 42	6	
05.1.4	Imitation chocolate, chocolate substitute products	1500 mg/kg	Note 42	6	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	2000 mg/kg	Note 42	6	
05.3	Chewing gum	1500 mg/kg	Note 42	6	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	1500 mg/kg	Note 42	6	
06.2	Flours and starches	1000 mg/kg	Note 42	6	
06.4.2	Pre-cooked or dried pastas and noodles and like products	2000 mg/kg	Note 42	6	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	1000 mg/kg	Note 42	6	
06.6	Batters (e.g., for breading ro batters for fish or poultry)	2000 mg/kg	Note 42	6	
07.0	Bakery wares	2000 mg/kg	Note 42	6	
08.2	Processed meat, poultry, and game products in whole pieces or cuts	2000 mg/kg	Note 42	6	
08.3	Processed comminuted meat, poultry, and game products	2000 mg/kg	Note 42	6	
08.4	Edible casings (e.g., sausage casings)	GMP	Note 42	6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	2000 mg/kg	Note 42	6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	2000 mg/kg	Note 42	6	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	2000 mg/kg	Note 42	6	
09.2.4.1	Cooked fish and fish products	2000 mg/kg	Note 42	6	
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	2000 mg/kg	Notes 42 & 82	6	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	2000 mg/kg	Note 42	6	
09.3	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms	2000 mg/kg	Note 42	6	
10.2.1	Liquid egg products	5000 mg/kg	Note 42	6	
10.2.2	Frozen egg products	1000 mg/kg	Note 42	6	
10.2.3	Dried and/or heat coagulated egg products	1000 mg/kg	Note 42	6	
10.4	Egg-based desserts (e.g., custard)	1000 mg/kg	Note 42	6	
11.1	White and semi-white sugar (sucrose or saccharose), fructose, glucose (dextrose), xylose; sugar solutions and syrups, also (partially) inverted sugars, incl. molasses, treacle, and sugar toppings	1000 mg/kg	Note 42	6	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	1000 mg/kg	Note 42	6	
11.4	Table-top sweeteners, including those containing high-intensity sweeteners	1000 mg/kg	Note 42	6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	1000 mg/kg	Note 42	6	
12.3	Vinegars	1000 mg/kg	Note 42	6	
12.4	Mustards	1500 mg/kg	Note 42	6	
12.5	Soups and broths	1000 mg/kg	Note 42	6	
12.6	Sauces and like products	2000 mg/kg	Note 42	6	
12.7	Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.2	1500 mg/kg	Note 42	6	
13.3	Dietetic foods intended for special medical purposes, including those for infants and young children	1500 mg/kg	Note 42	6	

SORBATES

DRAFT GSFA - TABLE ONE

Function: Antioxidant, Preservative, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
13.4	Dietetic formulae for slimming purposes and weight reduction	1500 mg/kg	Note 42	6	
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4	2000 mg/kg	Note 42	6	
13.6	Food supplements	2000 mg/kg	Note 42	6	
14.1.1.2	Table waters and soda waters	200 mg/kg	Note 42	6	
14.1.2.1	Canned or bottled (pasteurized) fruit juice	2100 mg/kg	Note 42	6	
14.1.2.2	Canned or bottled (pasteurized) vegetable juice	1000 mg/kg	Note 42	6	
14.1.2.3	Concentrate (liquid or solid) for fruit juice	1000 mg/kg	Note 42	6	
14.1.2.4	Concentrate (liquid or solid) for vegetable juice	1000 mg/kg	Note 42	6	
14.1.3.1	Canned or bottled (pasteurized) fruit nectar	2000 mg/kg	Note 42	6	
14.1.3.2	Canned or bottled (pasteurized) vegetable nectar	1000 mg/kg	Note 42	6	
14.1.3.3	Concentrate (liquid or solid) for fruit nectar	1000 mg/kg	Note 42	6	
14.1.3.4	Concentrate (liquid or solid) for vegetable nectar	1000 mg/kg	Note 42	6	
14.1.4.1	Carbonated drinks	1000 mg/kg	Note 42	6	
14.1.4.2	Non-carbonated, including punches and ades	1000 mg/kg	Note 42	6	
14.1.4.3	Concentrates (liquid or solid) for drinks	1500 mg/kg	Note 42	6	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	1000 mg/kg	Note 42	6	
14.2.1	Beer and malt beverages	500 mg/kg	Note 42	6	
14.2.2	Cider and perry	1000 mg/kg	Note 42	6	
14.2.3	Wines	2000 mg/kg	Note 42	6	
14.2.4	Fruit wine	1000 mg/kg	Note 42	6	
14.2.5	Mead	1000 mg/kg	Note 42	6	
14.2.6	Spirituos beverages	600 mg/kg	Note 42	6	
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	1000 mg/kg	Note 42	6	
15.2	Processed nuts, including covered nuts and nut mixtures (with e.g., dried fruit)	1000 mg/kg	Note 42	6	
16.0	Composite foods (e.g., casseroles, meat pies, mincemeat) - foods that could not be placed in categories 01 - 15	1000 mg/kg	Note 42	6	

SORBITAN ESTERS OF FATTY ACIDS

Sorbitan Monostearate	INS: 491	Sorbitan Tristearate	INS: 492
Sorbitan Monolaurate	INS: 493	Sorbitan Monooleate	INS: 494
Sorbitan Monopalmitate	INS: 495		

Function: Emulsifier, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	5000 mg/kg		6	
01.3.2	Beverage with sweeteners	5000 mg/kg		6	
01.4.4	Cream analogues	5000 mg/kg		6	
01.5.2	Milk and cream powder analogues	4000 mg/kg		6	
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	5000 mg/kg		6	
02.0	Fats and oils, and fat emulsions (type water-in-oil)	30000 mg/kg		6	
03.0	Edible ices, including sherbet and sorbet	1200 mg/kg		6	
04.1.1.2	Surface-treated fresh fruit	GMP	Note 16	6	
04.1.2.5	Jams, jellies and marmelades	25 mg/kg		6	
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	5000 mg/kg		6	

SORBITAN ESTERS OF FATTY ACIDS

DRAFT GSFA - TABLE ONE

Function: Emulsifier, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	5000 mg/kg		6	
04.1.2.11	Fruit fillings for pastries	10000 mg/kg		6	
04.2.2.6	Vegetable, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables, soybean curd) other than food category 04.2.2.5	5000 mg/kg		6	
05.0	Confectionery	20000 mg/kg		6	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	5000 mg/kg		6	
07.1.1	Breads and rolls	10000 mg/kg		6	
07.1.2	Crackers, excluding sweet crackers	5000 mg/kg	Note 11	6	
07.1.3	Other ordinary bakery products (e.g., bagels, pita, English muffins)	10000 mg/kg	Note 11	6	
07.1.4	Bread-type products, including bread stuffing and bread crumbs	5000 mg/kg	Note 11	6	
07.1.5	Steamed breads and buns	5000 mg/kg	Note 11	6	
07.2	Fine bakery wares	10000 mg/kg		6	
08.4	Edible casings (e.g., sausage casings)	3500 mg/kg		6	
10.4	Egg-based desserts (e.g., custard)	5000 mg/kg		6	
12.5.1	Ready-to-eat soups and broths, including canned, bottled, and frozen	250 mg/kg		6	
12.6.1	Emulsified sauces (e.g., mayonnaise, salad dressing)	5000 mg/kg		6	
12.6.3	Mixes for sauces and gravies	5000 mg/kg		6	
12.8	Yeast and like products	15000 mg/kg	Note 104	6	
13.3	Dietetic foods intended for special medical purposes, including those for infants and young children	5000 mg/kg	Note 83	6	
13.4	Dietetic formulae for slimming purposes and weight reduction	5000 mg/kg		6	
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4	GMP		6	
13.6	Food supplements	GMP		6	
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	500 mg/kg		6	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	800 mg/kg		6	
14.2.3	Wines	GMP		6	

SORBITOL (INCLUDING SORBITOL SYRUP)

Sorbitol and Sorbitol Syrup

INS: 420

Function: Bulking Agent, Emulsifier, Humectant, Sequestrant, Stabilizer, Sweetener, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP		6	
01.2.2	Renneted milk	GMP		6	
02.2.1.1	Butter and concentrated butter	GMP	Note 52	6	
04.1.1.2	Surface-treated fresh fruit	GMP	Note 16	6	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP	Note 16	6	
06.4.2	Pre-cooked or dried pastas and noodles and like products	GMP	Note 54	6	
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP	Note 16	6	
08.1.2	Fresh meat, poultry, and game, comminuted	GMP		6	
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	

SORBITOL (INCLUDING SORBITOL SYRUP)

DRAFT GSFA - TABLE ONE

Function: Bulking Agent, Emulsifier, Humectant, Sequestrant, Stabilizer, Sweetener, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.4.1	Cooked fish and fish products	GMP		6	
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	GMP		6	
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	35000 mg/kg		6	
10.2.2	Frozen egg products	GMP		6	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	GMP		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	6	
13.1	Infant formulae and follow-on formulae	GMP		6	
13.2	Weaning foods for infants and growing children	GMP		6	

STARCH ACETATE

Starch Acetate Esterified with Acetic Anhydride

INS: 1420

Starch Acetate Esterified with Vinyl Acetate

INS: 1421

Function: Bulking Agent, Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	10000 mg/kg		6	
01.4.1	Pasteurized cream	GMP		6	
01.4.2	Sterilized, UHT, whipping or whipped, and reduced fat creams	GMP		6	
02.2.1.1	Butter and concentrated butter	GMP	Note 52	6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 41	6	
13.2	Weaning foods for infants and growing children	50000 mg/kg		6	

STARCH SODIUM OCTENYL SUCCINATE

Starch Sodium Octenyl Succinate

INS: 1450

Function: Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.4.1	Pasteurized cream	GMP		6	
01.4.2	Sterilized, UHT, whipping or whipped, and reduced fat creams	GMP		6	
02.2.1.1	Butter and concentrated butter	GMP	Note 52	6	
13.2	Weaning foods for infants and growing children	50000 mg/kg		6	

STEAROYL-2-LACTYLATES

Sodium Stearoyl Lactylate

INS: 481i

Calcium Stearoyl Lactylate

INS: 482i

Function: Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
---------------	---------------	-----------	----------	------	------

STEAROYL-2-LACTYLATES

DRAFT GSFA - TABLE ONE

Function: Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, w hey-based drinks)	5000 mg/kg		6	
01.3.2	Beverage w hiteners	5000 mg/kg		6	
01.4.4	Cream analogues	10000 mg/kg	Note 2	6	
01.5.1	Milk powder and cream powder (plain)	2000 mg/kg		6	
01.6.5	Cheese analogues	2000 mg/kg		6	
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	10000 mg/kg		6	
02.1	Fats and oils essentially free from water	3000 mg/kg		6	
02.2	Fat emulsions mainly of type water-in-oil	10000 mg/kg		6	
02.3	Fat emulsions other than food category 02.2, including mixed and/or flavoured products based on fat emulsions	20000 mg/kg		6	
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	5000 mg/kg		6	
03.0	Edible ices, including sherbet and sorbet	5000 mg/kg	Note 15	6	
04.1.2.7	Candied fruit	2000 mg/kg		6	
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	187 mg/kg		6	
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	10000 mg/kg		6	
04.1.2.11	Fruit fillings for pastries	10000 mg/kg		6	
04.2.2.2	Dried vegetables, seaweeds, and nuts and seeds	5000 mg/kg	Note 76	6	
04.2.2.5	Vegetable, and nut and seed purees and spreads (e.g., peanut butter)	5000 mg/kg	Note 2	6	
05.1.1	Cocoa mixes (powders and syrups)	2000 mg/kg		6	
05.1.2	Cocoa-based spreads, including fillings	5000 mg/kg	Note 2	6	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	5000 mg/kg		6	
05.3	Chewing gum	20000 mg/kg		6	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	10000 mg/kg		6	
06.1	Whole, broken, or flaked grain, including rice	4000 mg/kg		6	
06.2	Flours and starches	5000 mg/kg		6	
06.3	Breakfast cereals, including rolled oats	5000 mg/kg		6	
06.4.2	Pre-cooked or dried pastas and noodles and like products	4500 mg/kg		6	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	6000 mg/kg		6	
06.6	Batters (e.g., for breading ro batters for fish or poultry)	7500 mg/kg	Note 2	6	
07.0	Bakery wares	10000 mg/kg		6	
08.2.2	Heat-treated processed meat, poultry, and game products in whole pieces or cuts	4000 mg/kg		6	
08.3.2	Heat-treated processed comminuted meat, poultry, and game products	4000 mg/kg		6	
10.2	Egg products	500 mg/kg		6	
10.4	Egg-based desserts (e.g., custard)	10000 mg/kg		6	
12.6	Sauces and like products	2500 mg/kg		6	
13.3	Dietetic foods intended for special medical purposes, including those for infants and young children	2000 mg/kg		6	
13.4	Dietetic formulae for slimming purposes and weight reduction	2000 mg/kg		6	
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	2000 mg/kg		6	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	2000 mg/kg	Note 2	6	
14.2.6	Spirituous beverages	8000 mg/kg		6	
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	5000 mg/kg		6	

STEAROYL-2-LACTYLATES

DRAFT GSFA - TABLE ONE

Function: Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
16.0	Composite foods (e.g., casseroles, meat pies, mincemeat) - foods that could not be placed in categories 01 - 15	2500 mg/kg		6	

STEARYL TARTRATE

Stearyl Tartrate

INS: 483

Function: Emulsifier, Flour Treatment Agent

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	5000 mg/kg		6	
02.4	Fat-based desserts excluding dairy-based dessert product of food category 01.7	5000 mg/kg		6	
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	5000 mg/kg		6	
04.2.2.6	Vegetable, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables, soybean curd) other than food category 04.2.2.5	5000 mg/kg		6	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	5000 mg/kg		6	
07.0	Bakery wares	4000 mg/kg		6	
10.4	Egg-based desserts (e.g., custard)	5000 mg/kg		6	

SUCRALOSE

Sucralose

INS: 955

Function: Sweetener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	300 mg/kg		6	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	250 mg/kg		6	
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	400 mg/kg		6	
02.4	Fat-based desserts excluding dairy-based dessert product of food category 01.7	250 mg/kg		6	
03.0	Edible ices, including sherbet and sorbet	400 mg/kg		6	
04.1.2.1	Frozen fruit	150 mg/kg		6	
04.1.2.2	Dried fruit	150 mg/kg		6	
04.1.2.3	Fruit in vinegar, oil, or brine	150 mg/kg		6	
04.1.2.4	Canned or bottled (pasteurized) fruit	450 mg/kg		6	
04.1.2.5	Jams, jellies and marmelades	450 mg/kg		6	
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	800 mg/kg		6	
04.1.2.7	Candied fruit	800 mg/kg		6	
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	450 mg/kg		6	
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	1250 mg/kg		6	
04.1.2.10	Fermented fruit products	150 mg/kg		6	
04.1.2.11	Fruit fillings for pastries	250 mg/kg		6	
04.1.2.12	Cooked or fried fruit	150 mg/kg		6	
04.2.2.1	Frozen vegetables	150 mg/kg		6	

SUCRALOSE

DRAFT GSFA - TABLE ONE

Function: Sweetener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
04.2.2.2	Dried vegetables, seaweeds, and nuts and seeds	150 mg/kg		6	
04.2.2.3	Vegetables and seaweeds in vinegar, oil, brine, or soy sauce	450 mg/kg		6	
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables	150 mg/kg		6	
04.2.2.5	Vegetable, and nut and seed purees and spreads (e.g., peanut butter)	1500 mg/kg		6	
04.2.2.6	Vegetable, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables, soybean curd) other than food category 04.2.2.5	500 mg/kg		6	
04.2.2.7	Fermented vegetable products	150 mg/kg		6	
04.2.2.8	Cooked or fried vegetables and seaweeds	150 mg/kg		6	
05.1	Cocoa products and chocolate products including imitations and chocolate substitutes	1500 mg/kg		6	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	1500 mg/kg		6	
05.3	Chewing gum	5000 mg/kg		6	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	1000 mg/kg		6	
06.1	Whole, broken, or flaked grain, including rice	600 mg/kg		6	
06.2	Flours and starches	600 mg/kg		6	
06.3	Breakfast cereals, including rolled oats	1000 mg/kg		6	
06.4.2	Pre-cooked or dried pastas and noodles and like products	600 mg/kg		6	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	1250 mg/kg		6	
06.6	Batters (e.g., for breading or batters for fish or poultry)	600 mg/kg		6	
06.7	Rice cakes (Oriental type only)	600 mg/kg		6	
07.1	Bread and ordinary bakery wares	750 mg/kg		6	
07.2.1	Cakes, cookies and pies (e.g., fruit-filled or custard types)	750 mg/kg		6	
07.2.2	Other fine bakery products (e.g., doughnuts, sweet rolls, scones, and muffins)	800 mg/kg		6	
07.2.3	Mixes for fine bakery wares (e.g., cakes, pancakes)	750 mg/kg		6	
09.3.1	Fish and fish products, including mollusks, crustaceans, and echinoderms, marinated and/or in jelly	450 mg/kg		6	
09.3.2	Fish and fish products, including mollusks, crustaceans, and echinoderms, pickled and/or in brine	450 mg/kg		6	
10.4	Egg-based desserts (e.g., custard)	250 mg/kg		6	
11.1	White and semi-white sugar (sucrose or saccharose), fructose, glucose (dextrose), xylose; sugar solutions and syrups, also (partially) inverted sugars, incl. molasses, treacle, and sugar toppings	1500 mg/kg		6	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	1500 mg/kg		6	
11.4	Table-top sweeteners, including those containing high-intensity sweeteners	GMP		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	700 mg/kg		6	
12.4	Mustards	400 mg/kg		6	
12.5	Soups and broths	1250 mg/kg		6	
12.6.1	Emulsified sauces (e.g., mayonnaise, salad dressing)	1250 mg/kg		6	
12.6.2	Non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy)	1250 mg/kg		6	
12.6.3	Mixes for sauces and gravies	450 mg/kg		6	
12.6.4	Clear sauces (e.g., soy sauce, fish sauce)	450 mg/kg		6	
12.7	Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.2	1250 mg/kg		6	
13.3	Dietetic foods intended for special medical purposes, including those for infants and young children	400 mg/kg		6	

SUCRALOSE

DRAFT GSFA - TABLE ONE

Function: Sweetener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
13.4	Dietetic formulae for slimming purposes and weight reduction	1250 mg/kg		6	
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4	800 mg/kg		6	
14.1.2.1	Canned or bottled (pasteurized) fruit juice	250 mg/kg		6	
14.1.2.2	Canned or bottled (pasteurized) vegetable juice	250 mg/kg		6	
14.1.2.3	Concentrate (liquid or solid) for fruit juice	1250 mg/kg		6	
14.1.2.4	Concentrate (liquid or solid) for vegetable juice	1250 mg/kg		6	
14.1.3.1	Canned or bottled (pasteurized) fruit nectar	250 mg/kg		6	
14.1.3.3	Concentrate (liquid or solid) for fruit nectar	1250 mg/kg		6	
14.1.3.4	Concentrate (liquid or solid) for vegetable nectar	1250 mg/kg		6	
14.1.4.1	Carbonated drinks	600 mg/kg		6	
14.1.4.2	Non-carbonated, including punches and ades	600 mg/kg		6	
14.1.4.3	Concentrates (liquid or solid) for drinks	1250 mg/kg		6	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	250 mg/kg		6	
14.2	Alcoholic beverages, including alcohol-free and low - alcoholic counterparts	700 mg/kg		6	
15.0	Ready-to-eat savouries	1000 mg/kg		6	

SUCROGLYCERIDES

Sucroglycerides

INS: 474

Function: Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	5000 mg/kg		6	
01.3.2	Beverage w hiteners	20000 mg/kg		6	
01.5.1	Milk powder and cream powder (plain)	10000 mg/kg		6	
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	5000 mg/kg		6	
02.2	Fat emulsions mainly of type water-in-oil	10000 mg/kg		6	
02.3	Fat emulsions other than food category 02.2, including mixed and/or flavoured products based on fat emulsions	10000 mg/kg		6	
02.4	Fat-based desserts excluding dairy-based dessert product of food category 01.7	10000 mg/kg		6	
03.0	Edible ices, including sherbet and sorbet	5000 mg/kg		6	
04.1.1.2	Surface-treated fresh fruit	GMP		6	
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	5000 mg/kg		6	
04.2.2.6	Vegetable, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables, soybean curd) other than food category 04.2.2.5	5000 mg/kg		6	
05.1.1	Cocoa mixes (powders and syrups)	10000 mg/kg		6	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	5000 mg/kg		6	
05.3	Chewing gum	15000 mg/kg		6	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	5000 mg/kg		6	
07.2	Fine bakery wares	10000 mg/kg		6	
08.2.2	Heat-treated processed meat, poultry, and game products in whole pieces or cuts	5000 mg/kg	Note 15	6	
08.3.2	Heat-treated processed comminuted meat, poultry, and game products	5000 mg/kg	Note 15	6	

SUCROGLYCERIDES

DRAFT GSFA - TABLE ONE

Function: Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
10.4	Egg-based desserts (e.g., custard)	5000 mg/kg		6	
12.5	Soups and broths	2000 mg/kg		6	
12.6	Sauces and like products	10000 mg/kg		6	
13.3	Dietetic foods intended for special medical purposes, including those for infants and young children	5000 mg/kg		6	
13.4	Dietetic formulae for slimming purposes and weight reduction	5000 mg/kg		6	
13.6	Food supplements	GMP		6	
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	5000 mg/kg		6	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	1000 mg/kg		6	
14.2.2	Cider and perry	5000 mg/kg		6	
14.2.4	Fruit wine	5000 mg/kg		6	
14.2.5	Mead	5000 mg/kg		6	
14.2.6	Spirituos beverages	5000 mg/kg		6	

SUCROSE ESTERS OF FATTY ACIDS

Sucrose Esters of Fatty Acids

INS: 473

Function: Adjuvant, Emulsifiers, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	5000 mg/kg		6	
01.3.2	Beverage w hiteners	20000 mg/kg		6	
01.4.2	Sterilized, UHT, whipping or whipped, and reduced fat creams	GMP		6	
01.4.4	Cream analogues	GMP		6	
01.5.1	Milk powder and cream powder (plain)	10000 mg/kg		6	
01.5.2	Milk and cream powder analogues	10000 mg/kg		6	
01.6.4	Processed cheese	10000 mg/kg		6	
01.6.5	Cheese analogues	10000 mg/kg		6	
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	10000 mg/kg		6	
02.1.2	Vegetable oils and fats	5000 mg/kg		6	
02.2	Fat emulsions mainly of type water-in-oil	10000 mg/kg		6	
02.3	Fat emulsions other than food category 02.2, including mixed and/or flavoured products based on fat emulsions	10000 mg/kg		6	
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	10000 mg/kg		6	
03.0	Edible ices, including sherbet and sorbet	5000 mg/kg		6	
04.1.1.2	Surface-treated fresh fruit	GMP		6	
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	1500 mg/kg		6	
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	5000 mg/kg		6	
04.2.1.3	Peeled, cut or shredded vegetables, and nuts and seeds	3000 mg/kg		6	
04.2.2.6	Vegetable, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables, soybean curd) other than food category 04.2.2.5	5000 mg/kg		6	
05.1	Cocoa products and chocolate products including imitations and chocolate substitutes	10000 mg/kg		6	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	10000 mg/kg		6	

SUCROSE ESTERS OF FATTY ACIDS

DRAFT GSFA - TABLE ONE

Function: Adjuvant, Emulsifiers, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
05.3	Chewing gum	15000 mg/kg		6	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	10000 mg/kg		6	
06.0	Cereals and cereal products, including flours and starches from roots and tubers, pulses and legumes, excluding bakery wares of food category 07.0	10000 mg/kg		6	
07.1	Bread and ordinary bakery wares	GMP		6	
07.2	Fine bakery wares	10000 mg/kg		6	
08.2.2	Heat-treated processed meat, poultry, and game products in whole pieces or cuts	5000 mg/kg	Note 15	6	
08.3.2	Heat-treated processed comminuted meat, poultry, and game products	5000 mg/kg	Note 15	6	
08.4	Edible casings (e.g., sausage casings)	5000 mg/kg		6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	10000 mg/kg		6	
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	10000 mg/kg		6	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	10000 mg/kg		6	
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
10.4	Egg-based desserts (e.g., custard)	5000 mg/kg		6	
11.1	White and semi-white sugar (sucrose or saccharose), fructose, glucose (dextrose), xylose; sugar solutions and syrups, also (partially) inverted sugars, incl. molasses, treacle, and sugar toppings	5000 mg/kg		6	
12.5	Soups and broths	5000 mg/kg		6	
12.6	Sauces and like products	10000 mg/kg		6	
13.1	Infant formulae and follow-on formulae	5000 mg/kg		6	
13.2	Weaning foods for infants and growing children	5000 mg/kg		6	
13.3	Dietetic foods intended for special medical purposes, including those for infants and young children	5000 mg/kg		6	
13.4	Dietetic formulae for slimming purposes and weight reduction	5000 mg/kg		6	
13.6	Food supplements	GMP		6	
14.1.4.1	Carbonated drinks	1000 mg/kg		6	
14.1.4.2	Non-carbonated, including punches and ades	5000 mg/kg		6	
14.1.4.3	Concentrates (liquid or solid) for drinks	10000 mg/kg		6	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	5000 mg/kg		6	
14.2.2	Cider and perry	5000 mg/kg		6	
14.2.4	Fruit wine	5000 mg/kg		6	
14.2.5	Mead	5000 mg/kg		6	
14.2.6	Spirituous beverages	5000 mg/kg		6	
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	10000 mg/kg		6	
16.0	Composite foods (e.g., casseroles, meat pies, mincemeat) - foods that could not be placed in categories 01 - 15	10000 mg/kg		6	

SULPHITES

Sulphur Dioxide	INS: 220	Sodium Sulphite	INS: 221
Sodium Hydrogen Sulphite	INS: 222	Sodium Metabisulphite	INS: 223
Potassium Metabisulphite	INS: 224	Potassium Sulphite	INS: 225
Calcium Hydrogen Sulphite	INS: 227	Potassium Bisulphite	INS: 228
Sodium Thiosulphate	INS: 539		

Function: Acidity Regulator, Adjuvant, Antioxidant, Bleaching Agent (Not for Flour), Flour Treatment Agent, Firming Agent, Preservative, Sequestrant, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	50 mg/kg	Notes 12 & 44	6	
01.6.4.1	Plain processed cheese	300 mg/kg	Note 44	6	
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	100 mg/kg	Note 44	6	
03.0	Edible ices, including sherbet and sorbet	100 mg/kg	Note 44	6	
04.1.1.2	Surface-treated fresh fruit	30 mg/kg	Note 44	6	
04.1.2.1	Frozen fruit	500 mg/kg	Note 44	6	
04.1.2.2	Dried fruit	3000 mg/kg	Note 44	6	
04.1.2.3	Fruit in vinegar, oil, or brine	350 mg/kg	Note 44	6	
04.1.2.4	Canned or bottled (pasteurized) fruit	350 mg/kg	Note 44	6	
04.1.2.5	Jams, jellies and marmelades	3000 mg/kg	Note 44	6	
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	500 mg/kg	Note 44	6	
04.1.2.7	Candied fruit	350 mg/kg	Note 44	6	
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	3000 mg/kg	Note 44	6	
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	750 mg/kg	Note 44	6	
04.1.2.10	Fermented fruit products	350 mg/kg	Note 44	6	
04.1.2.11	Fruit fillings for pastries	350 mg/kg	Note 44	6	
04.1.2.12	Cooked or fried fruit	GMP	Note 44	6	
04.2.1.3	Peeled, cut or shredded vegetables, and nuts and seeds	500 mg/kg	Note 44	6	
04.2.2.1	Frozen vegetables	750 mg/kg	Note 44	6	
04.2.2.2	Dried vegetables, seaweeds, and nuts and seeds	2500 mg/kg	Notes 44 & 105	6	
04.2.2.3	Vegetables and seaweeds in vinegar, oil, brine, or soy sauce	750 mg/kg	Note 44	6	
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables	750 mg/kg	Note 44	6	
04.2.2.5	Vegetable, and nut and seed purees and spreads (e.g., peanut butter)	2000 mg/kg	Note 44	6	
04.2.2.6	Vegetable, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables, soybean curd) other than food category 04.2.2.5	800 mg/kg	Note 44	6	
04.2.2.7	Fermented vegetable products	1000 mg/kg	Note 44	6	
04.2.2.8	Cooked or fried vegetables and seaweeds	750 mg/kg	Note 44	6	
05.1.1	Cocoa mixes (powders and syrups)	2000 mg/kg	Note 44	6	
05.1.2	Cocoa-based spreads, including fillings	2000 mg/kg	Note 44	6	
05.1.3	Cocoa and chocolate products (e.g., milk chocolate bar, chocolate flakes, white chocolate) other than food categories 05.1.1, 05.1.2 and 05.1.4	150 mg/kg	Note 44	6	
05.1.4	Imitation chocolate, chocolate substitute products	2000 mg/kg	Note 44	6	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	2000 mg/kg	Note 44	6	
05.3	Chewing gum	2000 mg/kg	Note 44	6	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	150 mg/kg	Note 44	6	
06.1	Whole, broken, or flaked grain, including rice	400 mg/kg	Note 44	6	
06.2	Flours and starches	900 mg/kg	Note 44	6	

SULPHITES

DRAFT GSFA - TABLE ONE

Function: Acidity Regulator, Adjuvant, Antioxidant, Bleaching Agent (Not for Flour), Flour Treatment Agent, Firming Agent, Preservative, Sequestrant, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
06.4.2	Pre-cooked or dried pastas and noodles and like products	20 mg/kg	Note 44	6	
07.1.1	Breads and rolls	100 mg/kg	Note 29	6	
07.1.3	Other ordinary bakery products (e.g., bagels, pita, English muffins)	50 mg/kg	Note 44	6	
07.1.4	Bread-type products, including bread stuffing and bread crumbs	500 mg/kg	Note 44	6	
07.2	Fine bakery wares	300 mg/kg	Note 44	6	
08.1.2	Fresh meat, poultry, and game, comminuted	450 mg/kg	Note 44	6	
08.3	Processed comminuted meat, poultry, and game products	500 mg/kg	Note 44	6	
08.4	Edible casings (e.g., sausage casings)	500 mg/kg	Note 44	6	
09.1.2	Fresh mollusks, crustaceans, and echinoderms	200 mg/kg	Note 44	6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	300 mg/kg	Note 44	6	
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	50 mg/kg	Note 44	6	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	450 mg/kg	Note 44	6	
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	300 mg/kg	Note 44	6	
11.1	White and semi-white sugar (sucrose or saccharose), fructose, glucose (dextrose), xylose; sugar solutions and syrups, also (partially) inverted sugars, incl. molasses, treacle, and sugar toppings	500 mg/kg	Note 44	6	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	40 mg/kg	Note 44	6	
12.1	Salt	1000 mg/kg	Note 29	6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	500 mg/kg	Note 44	6	
12.3	Vinegars	200 mg/kg	Note 44	6	
12.4	Mustards	250 mg/kg	Notes 44 & 106	6	
12.5	Soups and broths	1000 mg/kg	Note 44	6	
12.6	Sauces and like products	300 mg/kg	Note 44	6	
12.9	Protein products	500 mg/kg	Note 44	6	
14.1.2.1	Canned or bottled (pasteurized) fruit juice	600 mg/kg	Note 44	6	
14.1.2.2	Canned or bottled (pasteurized) vegetable juice	500 mg/kg	Note 44	6	
14.1.2.3	Concentrate (liquid or solid) for fruit juice	500 mg/kg	Notes 44 & 107	6	
14.1.2.4	Concentrate (liquid or solid) for vegetable juice	70 mg/kg	Note 44	6	
14.1.3.3	Concentrate (liquid or solid) for fruit nectar	70 mg/kg	Note 44	6	
14.1.3.4	Concentrate (liquid or solid) for vegetable nectar	70 mg/kg	Note 44	6	
14.1.4.1	Carbonated drinks	115 mg/kg	Note 44	6	
14.1.4.2	Non-carbonated, including punches and ades	250 mg/kg	Note 44	6	
14.1.4.3	Concentrates (liquid or solid) for drinks	350 mg/kg	Note 44	6	
14.2	Alcoholic beverages, including alcohol-free and low - alcoholic counterparts	350 mg/kg	Notes 44 & 103	6	
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	200 mg/kg	Note 44	6	
15.2	Processed nuts, including covered nuts and nut mixtures (with e.g., dried fruit)	500 mg/kg	Note 44	6	
16.0	Composite foods (e.g., casseroles, meat pies, mincemeat) - foods that could not be placed in categories 01 - 15	500 mg/kg	Note 44	6	

SUNSET YELLOW FCF

Sunset Yellow FCF

INS: 110

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, w hey-based drinks)	300 mg/kg		6	
01.2.1	Fermented milks (plain)	12 mg/kg	Note 12	6	
01.6.1	Unripened cheese	GMP	Note 3	6	
01.6.2.2	Rind of ripened cheese	100 mg/kg		6	
01.6.3	Whey cheese	GMP	Note 3	6	
01.6.4	Processed cheese	200 mg/kg		6	
01.6.5	Cheese analogues	GMP	Note 3	6	
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	300 mg/kg		6	
02.1.3	Lard, tallow , fish oil, and other animal fats	GMP		6	
02.2.1.1	Butter and concentrated butter	300 mg/kg		6	
02.2.1.2	Margarine and similar products (e.g., butter-margarine blends)	GMP		6	
02.4	Fat-based desserts excluding dairy-based dessert product of food category 01.7	300 mg/kg		6	
03.0	Edible ices, including sherbet and sorbet	300 mg/kg		6	
04.1.1.2	Surface-treated fresh fruit	500 mg/kg	Note 16	6	
04.1.2.2	Dried fruit	50 mg/kg		6	
04.1.2.4	Canned or bottled (pasteurized) fruit	200 mg/kg		6	
04.1.2.5	Jams, jellies and marmelades	500 mg/kg		6	
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	500 mg/kg		6	
04.1.2.7	Candied fruit	300 mg/kg		6	
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	500 mg/kg		6	
04.1.2.9	Fruit-based desserts, including fruit-flavoured w ater-based desserts	300 mg/kg		6	
04.1.2.11	Fruit fillings for pastries	369 mg/kg		6	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	500 mg/kg	Note 16	6	
04.2.2.2	Dried vegetables, seaw eeds, and nuts and seeds	300 mg/kg	Note 76	6	
04.2.2.3	Vegetables and seaw eeds in vinegar, oil, brine, or soy sauce	500 mg/kg		6	
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables	200 mg/kg		6	
04.2.2.5	Vegetable, and nut and seed purees and spreads (e.g., peanut butter)	100 mg/kg		6	
04.2.2.6	Vegetable, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables, soybean curd) other than food category 04.2.2.5	200 mg/kg		6	
04.2.2.7	Fermented vegetable products	200 mg/kg		6	
05.1	Cocoa products and chocolate products including imitations and chocolate substitutes	400 mg/kg		6	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	400 mg/kg		6	
05.3	Chewing gum	300 mg/kg		6	
05.4	Decorations (e.g., for fine bakery w ares), toppings (non-fruit) and sw eet sauces	500 mg/kg		6	
06.3	Breakfast cereals, including rolled oats	350 mg/kg		6	
06.4.2	Pre-cooked or dried pastas and noodles and like products	300 mg/kg		6	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	300 mg/kg		6	
07.0	Bakery w ares	300 mg/kg		6	
08.1	Fresh meat, poultry, and game	500 mg/kg	Note 16	6	
08.2	Processed meat, poultry, and game products in w hole pieces or cuts	500 mg/kg	Note 16	6	
08.3.1.1	Cured (including salted) non-heat treated processed comminuted meat, poultry, and game products	500 mg/kg	Note 16	6	

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
08.3.1.2	Cured (including salted) and dried non-heat treated processed comminuted meat, poultry, and game products	135 mg/kg		6	
08.3.1.3	Fermented non-heat treated processed comminuted meat, poultry, and game products	500 mg/kg	Note 16	6	
08.3.2	Heat-treated processed comminuted meat, poultry, and game products	500 mg/kg	Note 16	6	
08.3.3	Frozen processed comminuted meat, poultry, and game products	500 mg/kg	Note 16	6	
08.4	Edible casings (e.g., sausage casings)	500 mg/kg	Note 16	6	
09.1.1	Fresh fish	300 mg/kg	Note 50	6	
09.1.2	Fresh mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16	6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg		6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16	6	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16	6	
09.2.4.1	Cooked fish and fish products	500 mg/kg		6	
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	250 mg/kg		6	
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16	6	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 22	6	
09.3.1	Fish and fish products, including mollusks, crustaceans, and echinoderms, marinated and/or in jelly	500 mg/kg	Note 16	6	
09.3.2	Fish and fish products, including mollusks, crustaceans, and echinoderms, pickled and/or in brine	500 mg/kg	Note 16	6	
09.3.3	Salmon substitutes, caviar, and other fish roe products	500 mg/kg		6	
09.3.4	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms (e.g., fish paste), excluding products of food categories 09.3.1 - 09.3.3	500 mg/kg		6	
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg		6	
10.1	Fresh eggs	GMP	Notes 3 & 4	6	
10.4	Egg-based desserts (e.g., custard)	300 mg/kg		6	
11.1	White and semi-white sugar (sucrose or saccharose), fructose, glucose (dextrose), xylose; sugar solutions and syrups, also (partially) inverted sugars, incl. molasses, treacle, and sugar toppings	300 mg/kg		6	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	300 mg/kg		6	
11.4	Table-top sweeteners, including those containing high-intensity sweeteners	300 mg/kg		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	500 mg/kg		6	
12.4	Mustards	300 mg/kg		6	
12.5	Soups and broths	300 mg/kg		6	
12.6	Sauces and like products	500 mg/kg		6	
12.9	Protein products	200 mg/kg		6	
13.1	Infant formulae and follow-on formulae	50 mg/kg		6	
13.2	Weaning foods for infants and growing children	50 mg/kg		6	
13.3	Dietetic foods intended for special medical purposes, including those for infants and young children	50 mg/kg		6	
13.4	Dietetic formulae for slimming purposes and weight reduction	50 mg/kg		6	
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4	300 mg/kg		6	
13.6	Food supplements	300 mg/kg		6	

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
14.1.2.1	Canned or bottled (pasteurized) fruit juice	GMP		6	
14.1.2.2	Canned or bottled (pasteurized) vegetable juice	GMP		6	
14.1.2.3	Concentrate (liquid or solid) for fruit juice	300 mg/kg		6	
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	300 mg/kg		6	
14.2.2	Cider and perry	200 mg/kg		6	
14.2.3.4	Aromatized wine	200 mg/kg		6	
14.2.4	Fruit wine	200 mg/kg		6	
14.2.6.1	Spirituos beverages containing more than 15% alcohol	300 mg/kg		6	
14.2.6.2	Spirituos beverages containing less than 15% alcohol	200 mg/kg		6	
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	300 mg/kg		6	
15.2	Processed nuts, including covered nuts and nut mixtures (with e.g., dried fruit)	100 mg/kg		6	
16.0	Composite foods (e.g., casseroles, meat pies, mincemeat) - foods that could not be placed in categories 01 - 15	500 mg/kg		6	

TALC

Talc

INS: 553iii

Function: Anticaking Agent

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
06.1	Whole, broken, or flaked grain, including rice	GMP		6	
12.1	Salt	20000 mg/kg		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	10000 mg/kg	Note 51	6	

TANNIC ACID (TANNINS, FOOD GRADE)

Tannic Acid (Tannins, Food Grade)

INS: 181

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
05.3	Chewing gum	GMP		6	
14.2.2	Cider and perry	200 mg/kg		6	
14.2.3	Wines	200 mg/kg		6	
14.2.4	Fruit wine	GMP		6	
14.2.5	Mead	GMP		6	
14.2.6	Spirituos beverages	GMP		6	

TARA GUM

Tara Gum

INS: 417

Function: Thickener, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP		6	
01.2.2	Renneted milk	GMP		6	
04.1.1.2	Surface-treated fresh fruit	GMP		6	
04.1.1.3	Peeled or cut fresh fruit	GMP		6	

Function: Thickener, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP		6	
04.2.1.3	Peeled, cut or shredded vegetables, and nuts and seeds	GMP		6	
06.1	Whole, broken, or flaked grain, including rice	GMP		6	
08.1.2	Fresh meat, poultry, and game, comminuted	GMP		6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 73	6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 73	6	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	GMP		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	6	
13.1	Infant formulae and follow-on formulae	1000 mg/kg		6	
13.2	Weaning foods for infants and growing children	GMP		6	
14.1.2.1	Canned or bottled (pasteurized) fruit juice	GMP		6	
14.1.3.1	Canned or bottled (pasteurized) fruit nectar	GMP		6	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		6	

TARTARIC, ACETIC & FATTY ACID ESTERS OF GLYCEROL (MIXED)

Tartaric, Acetic & Fatty Acid Esters of Glycerol (Mixed) INS: 472f

Function: Emulsifier, Sequestrant, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.1.2	Buttermilk (plain)	GMP		6	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP		6	
01.2.2	Renneted milk	GMP		6	
02.2.1.1	Butter and concentrated butter	10000 mg/kg	Note 52	6	
04.1.1.2	Surface-treated fresh fruit	GMP	Note 16	6	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP	Note 16	6	
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP	Note 16	6	
08.1.2	Fresh meat, poultry, and game, comminuted	GMP		6	
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	GMP		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	6	

Function: Emulsifier, Sequestrant, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		6	
14.2.3.4	Aromatized wine	GMP		6	

TARTRATES

Tartaric Acid (L(+)-)	INS: 334	Monosodium Tartrate	INS: 335i
Disodium Tartrate	INS: 335ii	Monopotassium Tartrate	INS: 336i
Dipotassium Tartrate	INS: 336ii	Potassium Sodium Tartrate	INS: 337

Function: Anticaking Agent, Acidity Regulator, Adjuvant, Antioxidant, Bulking Agent, Emulsifier, Flour Treatment Agent, Humectant, Preservative, Raising Agent, Sequestrant, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.2.1	Fermented milks (plain)	GMP	Note 45	6	
01.6.1	Unripened cheese	26170 mg/kg	Notes 5 & 45	6	
01.6.2	Ripened cheese	GMP	Note 45	6	
01.6.3	Whey cheese	GMP	Note 45	6	
01.6.4	Processed cheese	34900 mg/kg	Note 45	6	
01.6.5	Cheese analogues	GMP	Note 45	6	
01.6.6	Whey protein cheese	GMP	Note 45	6	
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	2000 mg/kg	Note 45	6	
02.1	Fats and oils essentially free from water	GMP	Note 45	6	
02.2.1.1	Butter and concentrated butter	GMP	Note 45	6	
02.2.1.2	Margarine and similar products (e.g., butter-margarine blends)	100 mg/kg	Note 45	6	
02.2.2	Emulsions containing less than 80% fat (e.g., minarine)	GMP	Note 45	6	
02.4	Fat-based desserts excluding dairy-based dessert product of food category 01.7	GMP	Notes 2 & 45	6	
03.0	Edible ices, including sherbet and sorbet	2000 mg/kg	Note 45	6	
04.1.1	Fresh fruit	1300 mg/kg	Note 45	6	
04.1.2.1	Frozen fruit	1300 mg/kg	Note 45	6	
04.1.2.2	Dried fruit	1300 mg/kg	Note 45	6	
04.1.2.3	Fruit in vinegar, oil, or brine	1300 mg/kg	Note 45	6	
04.1.2.4	Canned or bottled (pasteurized) fruit	1300 mg/kg	Note 45	6	
04.1.2.5	Jams, jellies and marmelades	3000 mg/kg	Note 45	6	
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	3000 mg/kg	Note 45	6	
04.1.2.7	Candied fruit	1300 mg/kg	Note 45	6	
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	1300 mg/kg	Note 45	6	
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	1300 mg/kg	Note 45	6	
04.1.2.10	Fermented fruit products	1300 mg/kg	Note 45	6	
04.1.2.11	Fruit fillings for pastries	10000 mg/kg	Note 45	6	
04.1.2.12	Cooked or fried fruit	1300 mg/kg	Note 45	6	
04.2.1	Fresh vegetables, and nuts and seeds	1300 mg/kg	Note 45	6	
04.2.2.1	Frozen vegetables	1300 mg/kg	Note 45	6	
04.2.2.2	Dried vegetables, seaweeds, and nuts and seeds	1300 mg/kg	Note 45	6	
04.2.2.3	Vegetables and seaweeds in vinegar, oil, brine, or soy sauce	15000 mg/kg	Note 45	6	
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables	10000 mg/kg	Note 45	6	
04.2.2.5	Vegetable, and nut and seed purees and spreads (e.g., peanut butter)	1300 mg/kg	Note 45	6	

TARTRATES

DRAFT GSFA - TABLE ONE

Function: Anticaking Agent, Acidity Regulator, Adjuvant, Antioxidant, Bulking Agent, Emulsifier, Flour Treatment Agent, Humectant, Preservative, Raising Agent, Sequestrant, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
04.2.2.6	Vegetable, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables, soybean curd) other than food category 04.2.2.5	2000 mg/kg	Note 45	6	
04.2.2.7	Fermented vegetable products	1300 mg/kg	Note 45	6	
04.2.2.8	Cooked or fried vegetables and seaweeds	1300 mg/kg	Note 45	6	
05.1	Cocoa products and chocolate products including imitations and chocolate substitutes	10000 mg/kg	Note 45	6	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	20000 mg/kg	Note 45	6	
05.3	Chewing gum	30000 mg/kg	Note 45	6	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	8000 mg/kg	Note 45	6	
06.2	Flours and starches	GMP	Note 45	6	
06.4.1	Fresh pastas and noodles and like products	GMP	Note 45	6	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	2860 mg/kg	Note 45	6	
07.0	Bakery wares	10000 mg/kg	Note 45	6	
08.0	Meat and meat products, including poultry and game	GMP	Note 45	6	
10.4	Egg-based desserts (e.g., custard)	2000 mg/kg	Note 45	6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	7500 mg/kg	Note 45	6	
12.4	Mustards	5000 mg/kg	Note 45	6	
12.5	Soups and broths	5000 mg/kg	Note 45	6	
12.6.1	Emulsified sauces (e.g., mayonnaise, salad dressing)	5000 mg/kg	Note 45	6	
12.6.2	Non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy)	3000 mg/kg	Note 45	6	
12.6.3	Mixes for sauces and gravies	GMP	Note 45	6	
12.6.4	Clear sauces (e.g., soy sauce, fish sauce)	GMP	Note 45	6	
13.2	Weaning foods for infants and growing children	5000 mg/kg	Note 45	6	
14.1.2	Fruit and vegetable juices	4000 mg/kg	Note 45	6	
14.1.3	Fruit and vegetable nectars	1600 mg/kg	Note 45	6	
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	3000 mg/kg	Note 45	6	
14.2.1	Beer and malt beverages	2000 mg/kg	Note 45	6	
14.2.2	Cider and perry	2000 mg/kg	Note 45	6	
14.2.3.1	Still wine	9000 mg/kg	Note 45	6	
14.2.3.2	Sparkling and semi-sparkling wines	2560 mg/kg	Note 45	6	
14.2.3.3	Fortified wine and liquor wine	2560 mg/kg	Note 45	6	
14.2.3.4	Aromatized wine	2560 mg/kg	Note 45	6	
14.2.4	Fruit wine	GMP	Note 45	6	
14.2.5	Mead	GMP	Note 45	6	
14.2.6	Spirituos beverages	3000 mg/kg	Note 45	6	
16.0	Composite foods (e.g., casseroles, meat pies, mincemeat) - foods that could not be placed in categories 01 - 15	600 mg/kg	Notes 2 & 45	6	

TARTRAZINE

Tartrazine

INS: 102

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	300 mg/kg		6	

TARTRAZINE

DRAFT GSFA - TABLE ONE

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.2.1	Fermented milks (plain)	18 mg/kg	Note 12	6	
01.3.2	Beverage w hiteners	300 mg/kg		6	
01.6.1	Unripened cheese	GMP	Note 3	6	
01.6.2.2	Rind of ripened cheese	100 mg/kg		6	
01.6.3	Whey cheese	GMP	Note 3	6	
01.6.4	Processed cheese	200 mg/kg		6	
01.6.5	Cheese analogues	GMP	Note 3	6	
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	300 mg/kg		6	
02.1.3	Lard, tallow , fish oil, and other animal fats	GMP		6	
02.2.1.1	Butter and concentrated butter	300 mg/kg		6	
02.2.1.2	Margarine and similar products (e.g., butter-margarine blends)	GMP		6	
02.4	Fat-based desserts excluding dairy-based dessert product of food category 01.7	300 mg/kg		6	
03.0	Edible ices, including sherbet and sorbet	300 mg/kg		6	
04.1.1.2	Surface-treated fresh fruit	500 mg/kg	Note 16	6	
04.1.2.2	Dried fruit	200 mg/kg		6	
04.1.2.4	Canned or bottled (pasteurized) fruit	200 mg/kg		6	
04.1.2.5	Jams, jellies and marmelades	500 mg/kg		6	
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	500 mg/kg		6	
04.1.2.7	Candied fruit	300 mg/kg		6	
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	500 mg/kg		6	
04.1.2.9	Fruit-based desserts, including fruit-flavoured w ater-based desserts	300 mg/kg		6	
04.1.2.11	Fruit fillings for pastries	300 mg/kg		6	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	500 mg/kg	Note 16	6	
04.2.2.2	Dried vegetables, seaw eeds, and nuts and seeds	300 mg/kg		6	
04.2.2.3	Vegetables and seaw eeds in vinegar, oil, brine, or soy sauce	500 mg/kg		6	
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables	200 mg/kg		6	
04.2.2.6	Vegetable, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables, soybean curd) other than food category 04.2.2.5	200 mg/kg		6	
05.1	Cocoa products and chocolate products including imitations and chocolate substitutes	300 mg/kg		6	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	300 mg/kg		6	
05.3	Chew ing gum	300 mg/kg		6	
05.4	Decorations (e.g., for fine bakery w ares), toppings (non-fruit) and sw eet sauces	500 mg/kg		6	
06.3	Breakfast cereals, including rolled oats	300 mg/kg		6	
06.4.2	Pre-cooked or dried pastas and noodles and like products	300 mg/kg		6	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	300 mg/kg		6	
07.0	Bakery w ares	300 mg/kg		6	
08.0	Meat and meat products, including poultry and game	500 mg/kg	Note 16	6	
09.1.1	Fresh fish	300 mg/kg	Note 50	6	
09.1.2	Fresh mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16	6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg		6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16	6	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16	6	

TARTRAZINE

DRAFT GSFA - TABLE ONE

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
09.2.4.1	Cooked fish and fish products	500 mg/kg		6	
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	250 mg/kg		6	
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16	6	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 22	6	
09.3.1	Fish and fish products, including mollusks, crustaceans, and echinoderms, marinated and/or in jelly	500 mg/kg	Note 16	6	
09.3.2	Fish and fish products, including mollusks, crustaceans, and echinoderms, pickled and/or in brine	500 mg/kg	Note 16	6	
09.3.3	Salmon substitutes, caviar, and other fish roe products	500 mg/kg		6	
09.3.4	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms (e.g., fish paste), excluding products of food categories 09.3.1 - 09.3.3	500 mg/kg		6	
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg		6	
10.1	Fresh eggs	GMP	Notes 3 & 4	6	
10.4	Egg-based desserts (e.g., custard)	300 mg/kg		6	
11.1	White and semi-white sugar (sucrose or saccharose), fructose, glucose (dextrose), xylose; sugar solutions and syrups, also (partially) inverted sugars, incl. molasses, treacle, and sugar toppings	300 mg/kg		6	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	300 mg/kg		6	
11.4	Table-top sweeteners, including those containing high-intensity sweeteners	300 mg/kg		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	500 mg/kg		6	
12.4	Mustards	300 mg/kg		6	
12.5	Soups and broths	300 mg/kg		6	
12.6	Sauces and like products	500 mg/kg		6	
12.9	Protein products	100 mg/kg		6	
13.1	Infant formulae and follow-on formulae	50 mg/kg		6	
13.2	Weaning foods for infants and growing children	50 mg/kg		6	
13.3	Dietetic foods intended for special medical purposes, including those for infants and young children	50 mg/kg		6	
13.4	Dietetic formulae for slimming purposes and weight reduction	50 mg/kg		6	
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4	300 mg/kg		6	
13.6	Food supplements	300 mg/kg		6	
14.1.2.1	Canned or bottled (pasteurized) fruit juice	GMP		6	
14.1.2.2	Canned or bottled (pasteurized) vegetable juice	GMP		6	
14.1.2.3	Concentrate (liquid or solid) for fruit juice	300 mg/kg		6	
14.1.3.3	Concentrate (liquid or solid) for fruit nectar	300 mg/kg		6	
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	300 mg/kg		6	
14.2.1	Beer and malt beverages	GMP		6	
14.2.2	Cider and perry	200 mg/kg		6	
14.2.3.4	Aromatized wine	200 mg/kg		6	
14.2.4	Fruit wine	200 mg/kg		6	
14.2.6.1	Spirituous beverages containing more than 15% alcohol	300 mg/kg		6	
14.2.6.2	Spirituous beverages containing less than 15% alcohol	200 mg/kg		6	
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	300 mg/kg		6	
15.2	Processed nuts, including covered nuts and nut mixtures (with e.g., dried fruit)	100 mg/kg		6	

TARTRAZINE

DRAFT GSFA - TABLE ONE

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
16.0	Composite foods (e.g., casseroles, meat pies, mincemeat) - foods that could not be placed in categories 01 - 15	500 mg/kg		6	

TBHQ

Tertiary Butylhydroquinone

INS: 319

Function: Antioxidant

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.3.1	Condensed milk (plain)	200 mg/kg	Note 88	6	
02.1	Fats and oils essentially free from water	200 mg/kg		6	
02.2	Fat emulsions mainly of type water-in-oil	200 mg/kg		6	
03.0	Edible ices, including sherbet and sorbet	200 mg/kg	Note 15	6	
05.1	Cocoa products and chocolate products including imitations and chocolate substitutes	200 mg/kg	Note 15	6	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	200 mg/kg	Note 15	6	
05.3	Chewing gum	750 mg/kg		6	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	200 mg/kg	Note 15	6	
08.1	Fresh meat, poultry, and game	100 mg/kg	Note 15	6	
08.2	Processed meat, poultry, and game products in whole pieces or cuts	100 mg/kg	Note 15	6	
08.3	Processed comminuted meat, poultry, and game products	100 mg/kg	Note 15	6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	1000 mg/kg		6	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	200 mg/kg		6	
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	1000 mg/kg	Note 15	6	

THAUMATIN

Thaumatococcus

INS: 957

Function: Sweetener, Flavour Enhancer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	400 mg/kg	Note 51	6	

TITANIUM DIOXIDE

Titanium Dioxide

INS: 171

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.2.2	Renneted milk	GMP		6	
01.4.1	Pasteurized cream	GMP		6	
01.4.2	Sterilized, UHT, whipping or whipped, and reduced fat creams	GMP		6	
04.1.1.2	Surface-treated fresh fruit	GMP	Note 16	6	

TITANIUM DIOXIDE

DRAFT GSFA - TABLE ONE

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP	Note 16	6	
08.1.1	Fresh meat, poultry, and game, w hole pieces or cuts	GMP	Note 16	6	
08.1.2	Fresh meat, poultry, and game, comminuted	1000 mg/kg	Note 94	6	
09.1.1	Fresh fish	GMP	Note 50	6	
09.1.2	Fresh mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 95	6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.4.1	Cooked fish and fish products	GMP		6	
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	GMP		6	
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 22	6	
10.1	Fresh eggs	GMP	Notes 3 & 4	6	
13.1	Infant formulae and follow -on formulae	GMP		6	
13.2	Weaning foods for infants and grow ing children	GMP		6	
14.2.3.2	Sparkling and semi-sparkling w ines	GMP		6	
14.2.3.4	Aromatized w ine	GMP		6	

TOCOPHEROLS

Mixed Tocopherols Concentrate

INS: 306

Alpha-Tocopherol

INS: 307

Function: Antioxidant

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1	Milk and dairy-based drinks	200 mg/kg		6	
01.2	Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks)	200 mg/kg		6	
01.3	Condensed milk and analogues	200 mg/kg		6	
01.4	Cream (plain) and the like	200 mg/kg		6	
01.5.1	Milk pow der and cream pow der (plain)	5000 mg/kg		6	
01.5.2	Milk and cream pow der analogues	200 mg/kg		6	
01.5.3	Milk and cream (blend) pow der (plain and flavoured)	200 mg/kg		6	
01.6	Cheese	200 mg/kg		6	
01.7	Dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	200 mg/kg		6	
01.8	Whey and w hey products, excluding w hey cheeses	200 mg/kg		6	
02.1.1	Butter oil, anhydrous milkfat, ghee	500 mg/kg		6	
02.1.2	Vegetable oils and fats	300 mg/kg		6	
02.1.3	Lard, tallow , fish oil, and other animal fats	300 mg/kg		6	
02.2.1.1	Butter and concentrated butter	GMP		6	
02.2.1.2	Margarine and similar products (e.g., butter-margarine blends)	500 mg/kg		6	
02.2.2	Emulsions containing less than 80% fat (e.g., minarine)	500 mg/kg		6	
02.3	Fat emulsions other than food category 02.2, including mixed and/or flavoured products based on fat emulsions	200 mg/kg		6	
02.4	Fat-based desserts excluding dairy-based dessert product of food category 01.7	200 mg/kg		6	
03.0	Edible ices, including sherbet and sorbet	500 mg/kg	Note 15	6	
04.1.2.2	Dried fruit	200 mg/kg		6	

TOCOPHEROLS

DRAFT GSFA - TABLE ONE

Function: Antioxidant

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	150 mg/kg		6	
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	150 mg/kg		6	
04.1.2.11	Fruit fillings for pastries	150 mg/kg		6	
04.2.2.2	Dried vegetables, seaweeds, and nuts and seeds	200 mg/kg		6	
04.2.2.5	Vegetable, and nut and seed purees and spreads (e.g., peanut butter)	25 mg/kg		6	
04.2.2.8	Cooked or fried vegetables and seaweeds	200 mg/kg		6	
05.1	Cocoa products and chocolate products including imitations and chocolate substitutes	500 mg/kg	Note 15	6	
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	500 mg/kg	Note 15	6	
05.3	Chewing gum	1500 mg/kg		6	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	500 mg/kg	Note 15	6	
06.2	Flours and starches	600 mg/kg		6	
06.3	Breakfast cereals, including rolled oats	85 mg/kg		6	
06.4.2	Pre-cooked or dried pastas and noodles and like products	GMP		6	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	150 mg/kg		6	
06.6	Batters (e.g., for breading or batters for fish or poultry)	5 mg/kg		6	
07.0	Bakery wares	200 mg/kg		6	
08.2	Processed meat, poultry, and game products in whole pieces or cuts	3000 mg/kg		6	
08.3	Processed comminuted meat, poultry, and game products	3000 mg/kg		6	
08.4	Edible casings (e.g., sausage casings)	5000 mg/kg		6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 15	6	
10.4	Egg-based desserts (e.g., custard)	150 mg/kg		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	1000 mg/kg		6	
12.4	Mustards	200 mg/kg		6	
12.5	Soups and broths	200 mg/kg		6	
12.6.1	Emulsified sauces (e.g., mayonnaise, salad dressing)	600 mg/kg		6	
12.6.2	Non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy)	600 mg/kg		6	
12.6.3	Mixes for sauces and gravies	200 mg/kg		6	
12.6.4	Clear sauces (e.g., soy sauce, fish sauce)	200 mg/kg		6	
12.7	Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.2	200 mg/kg		6	
12.8	Yeast and like products	200 mg/kg		6	
13.1	Infant formulae and follow-on formulae	30 mg/kg		6	
13.2	Weaning foods for infants and growing children	1000 mg/kg		6	
13.3	Dietetic foods intended for special medical purposes, including those for infants and young children	1000 mg/kg		6	
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	1000 mg/kg	Note 15	6	
14.2.1	Beer and malt beverages	150 mg/kg	Note 96	6	
14.2.3	Wines	150 mg/kg	Note 96	6	
14.2.6.2	Spirituous beverages containing less than 15% alcohol	150 mg/kg	Note 96	6	
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	200 mg/kg		6	
15.2	Processed nuts, including covered nuts and nut mixtures (with e.g., dried fruit)	1500 mg/kg		6	

TRAGACANTH GUM

Tragacanth Gum

INS: 413

Function: Bulking Agent, Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.1.2	Buttermilk (plain)	GMP		6	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP		6	
01.2.2	Renneted milk	GMP		6	
02.1	Fats and oils essentially free from water	13000 mg/kg		6	
02.2.1.1	Butter and concentrated butter	GMP	Note 52	6	
04.1.1.2	Surface-treated fresh fruit	GMP	Note 16	6	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP	Note 16	6	
08.1.1	Fresh meat, poultry, and game, w hole pieces or cuts	GMP	Note 16	6	
08.1.2	Fresh meat, poultry, and game, comminuted	GMP		6	
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	GMP		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	6	
14.1.2.1	Canned or bottled (pasteurized) fruit juice	2000 mg/kg		6	
14.1.3.1	Canned or bottled (pasteurized) fruit nectar	GMP		6	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		6	
14.2.3	Wines	500 mg/kg		6	

TRIA CETIN

Triacetin

INS: 1518

Function: Humectant

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
14.2.3	Wines	GMP		6	

TRIPOTASSIUM CITRATE

Tripotassium Citrate

INS: 332ii

Function: Acidity Regulator, Antioxidant, Emulsifier, Sequestrant, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.1.2	Buttermilk (plain)	GMP		6	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP		6	
01.2.2	Renneted milk	GMP		6	
01.4.1	Pasteurized cream	2000 mg/kg		6	

TRIPOTASSIUM CITRATE

DRAFT GSFA - TABLE ONE

Function: Acidity Regulator, Antioxidant, Emulsifier, Sequestrant, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.4.2	Sterilized, UHT, w hiping or w hipped, and reduced fat creams	5000 mg/kg		6	
02.1	Fats and oils essentially free from w ater	GMP		6	
04.1.1.2	Surface-treated fresh fruit	GMP	Note 16	6	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP	Note 16	6	
04.2.2.1	Frozen vegetables	GMP		6	
08.1.1	Fresh meat, poultry, and game, w hole pieces or cuts	GMP	Note 16	6	
08.1.2	Fresh meat, poultry, and game, comminuted	GMP		6	
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
11.2	Other sugars and syrups (e.g., brow n sugar, maple syrup)	GMP		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	6	
13.1	Infant formulae and follow -on formulae	GMP		6	
13.2	Weaning foods for infants and grow ing children	GMP		6	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		6	
14.2.3.4	Aromatized w ine	GMP		6	

TRISODIUM CITRATE

Trisodium Citrate

INS: 331iii

Function: Acidity Regulator, Antioxidant, Emulsifier, Sequestrant, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.1	Milk and buttermilk	GMP		6	
01.2.1	Fermented milks (plain)	1500 mg/kg	Note 63	6	
01.2.2	Renneted milk	GMP		6	
01.4.1	Pasteurized cream	2000 mg/kg		6	
01.4.2	Sterilized, UHT, w hiping or w hipped, and reduced fat creams	5000 mg/kg		6	
02.1	Fats and oils essentially free from w ater	GMP		6	
04.1.1	Fresh fruit	2000 mg/kg		6	
04.2.1	Fresh vegetables, and nuts and seeds	2000 mg/kg		6	
04.2.2.1	Frozen vegetables	GMP		6	
08.1.1	Fresh meat, poultry, and game, w hole pieces or cuts	5000 mg/kg		6	
08.1.2	Fresh meat, poultry, and game, comminuted	GMP		6	
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	

TRISODIUM CITRATE

DRAFT GSFA - TABLE ONE

Function: Acidity Regulator, Antioxidant, Emulsifier, Sequestrant, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
10.2.1	Liquid egg products	GMP		6	
10.2.2	Frozen egg products	GMP		6	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	GMP		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	6	
13.1	Infant formulae and follow-on formulae	GMP		6	
13.2	Weaning foods for infants and growing children	5000 mg/kg		6	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		6	
14.2.3.4	Aromatized wine	GMP		6	

XANTHAN GUM

Xanthan Gum

INS: 415

Function: Thickener, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.1.2	Buttermilk (plain)	3000 mg/kg		6	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	5000 mg/kg		6	
01.4.1	Pasteurized cream	GMP		6	
01.4.2	Sterilized, UHT, whipping or whipped, and reduced fat creams	5000 mg/kg		6	
02.2.1.1	Butter and concentrated butter	5000 mg/kg	Note 52	6	
06.4.2	Pre-cooked or dried pastas and noodles and like products	4000 mg/kg	Note 54	6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	5000 mg/kg	Note 61	6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 41	6	
10.2.1	Liquid egg products	GMP		6	
10.2.2	Frozen egg products	GMP		6	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	5000 mg/kg		6	
13.2	Weaning foods for infants and growing children	20000 mg/kg		6	
14.1.2.1	Canned or bottled (pasteurized) fruit juice	5000 mg/kg		6	
14.1.3.1	Canned or bottled (pasteurized) fruit nectar	3000 mg/kg		6	

XYLITOL

Xylitol

INS: 967

Function: Bulking Agent, Emulsifier, Humectant, Stabilizer, Sweetener, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP		6	
01.2.2	Renneted milk	GMP		6	
04.1.1.2	Surface-treated fresh fruit	GMP	Note 16	6	
04.2.1.2	Surface-treated fresh vegetables, and nuts and seeds	GMP	Note 16	6	
06.4.2	Pre-cooked or dried pastas and noodles and like products	GMP	Note 54	6	
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP	Note 16	6	
08.1.2	Fresh meat, poultry, and game, comminuted	GMP		6	

Function: Bulking Agent, Emulsifier, Humectant, Stabilizer, Sweetener, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.4.1	Cooked fish and fish products	GMP		6	
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	GMP		6	
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		6	
11.2	Other sugars and syrups (e.g., brown sugar, maple syrup)	GMP		6	
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	6	
13.1	Infant formulae and follow-on formulae	GMP		6	
13.2	Weaning foods for infants and growing children	GMP		6	

Notes to the Comments for the Revised Draft General Standard for Food Additives (33rd CCFAC)

Note 1: As adipic acid

Note 2: On dry ingredient, dry weight, dry mix or concentrate basis.

Note 3: Surface treatment.

Note 4: For decoration, stamping, marking or branding the product.

Note 5: Used in raw materials for manufacture of the finished food.

Note 6: As aluminium.

Note 7: Use level not in finished food.

Note 8: As bixin.

Note 9: As total bixin or norbixin.

Note 10: As ascorbyl stearate.

Note 11: Flour basis.

Note 12: Carryover from flavouring substances.

Note 13: As benzoic acid.

Note 14: NOT USED.

Note 15: Fat or oil basis.

Note 16: For use in glaze, coatings or decorations for fruit, vegetables, meat or fish.

Note 17: As cyclamic acid.

Note 18: Added level; residue not detected in ready-to-eat food.

Note 19: Used in cocoa fat; use level on ready-to-eat basis.

Note 20: On total amount of stabilizers, thickeners and/or gums.

Note 21: As anhydrous calcium disodium EDTA.

Note 22: For use in smoked fish products only.

Note 23: As iron.

Note 24: As anhydrous sodium ferrocyanide.

Note 25: As formic acid.

Note 26: For use in baking powder only.

Note 27: As p-hydroxybenzoic acid.

Note 28: ADI conversion: if a typical preparation contains 0.025 µg/U, then the ADI of 33,000 U/kg bw becomes:

$$[(33000 \text{ U/kg bw}) \times (0.025 \text{ µg/U}) \times (1 \text{ mg}/1000 \text{ µg})] = 0.825 \text{ mg/kg bw}$$

Note 29: Reporting basis not specified.

Note 30: As residual NO₃ ion.

Note 31: Of the mash used.

Note 32: As residual NO₂ ion.

Note 33: As phosphorus.

Note 34: Anhydrous basis.

Note 35: Level in cocoa nibs.

Note 36: Residual level.

Note 37: As weight of nonfat milk solids.

Note 38: Level in creaming mixture.

Note 39: Only when product contains butter or other fats and oils.

Note 40: Use in packing medium only.

Note 41: Use in breadings or batter coatings only.
Note 42: As sorbic acid
Note 43: As tin.
Note 44: As residual SO₂.
Note 45: As tartaric acid.
Note 46: As thiodipropionic acid.
Note 47: On egg yolk weight, dry basis.
Note 48: For olives only.
Note 49: For use on citrus fruits only.
Note 50: For use in fish roe only.
Note 51: For use in herbs and salt substitutes only.
Note 52: For use in butter only.
Note 53: For use in coatings only.
Note 54: For use in dried products only.
Note 55: Added level.
Note 56: Provided starch is not present.
Note 57: GMP is 1 part benzoyl peroxide and not more than 6 parts of the subject additive by weight.
Note 58: As calcium.
Note 59: Use as packing gas.
Note 60: If used as a carbonating agent, the CO₂ in the finished wine shall not exceed 39.2 mg/kg.
Note 61: For use in minced fish only.
Note 62: As copper.
Note 63: On amount of dairy ingredients.
Note 64: Level added to dry beans; 200 mg/kg in ready-to-eat food, anhydrous basis.
Note 65: Carryover from nutrient preparations.
Note 66: As formaldehyde. For use in provolone cheese only.
Note 67: Carryover from use in casings.
Note 68: For use in natural mineral waters only.
Note 69: Use as carbonating agent.
Note 70: As the acid.
Note 71: Calcium, potassium and sodium salts only.
Note 72: Ready-to-eat basis.
Note 73: Except whole fish.
Note 74: Use level for deep orange coloured cheeses; 25 mg/kg for orange coloured cheeses; 10 mg/kg for normal coloured cheeses.
Note 75: Use in milk powder for vending machines only.
Note 76: Use in potatoes only.
Note 77: As mono-isopropyl citrate.
Note 78: For use in tocino (fresh, cured sausage) only.
Note 79: For use on nuts only.
Note 80: Equivalent to 2 mg/dm² surface application to a maximum depth of 5 mm.

Note 81: Equivalent to 1 mg/dm² surface application to a maximum depth of 5 mm.

Note 82: For use in shrimp; 6000 mg/kg for Crangon crangon and Crangon vulgaris.

Note 83: Excluding foods for infants and young children.

Note 84: Use in alcohol-free beer only.

Note 85: Except for use in coolers at 1000 mg/kg.

Note 86: Use in whipped dessert toppings other than cream only.

Note 87: Treatment level.

Note 88: Carryover from the ingredient.

Note 89: Except for use in dried tangle (KONBU) at 150 mg/kg.

Note 90: For use in milk-sucrose mixtures used in the finished product.

Note 91: By weight of defoamer.

Note 92: On the weight of the protein before re-hydration.

Note 93: Except natural wine produced from Vitis Vinifera grapes.

Note 94: For use in loganiza (fresh, uncured sausage) only.

Note 95: For use in surimi and fish roe products only.

Note 96: For use in cooler-type products only.

Note 97: For use as a protective float on brine for curing pickles.

Note 98: For dust control.

Note 99: For use as a float on fermentation fluid to prevent contamination.

Note 100: For use as a dispersing agent in dill oil used in the final food.

Note 101: Level based on the maximum recommended daily dose of 475 mg/dose, assuming one 600 mg tablet is consumed per day.

Note 102: For use as a surfactant or wetting agent for colours in the food.

Note 103: Except for use in special white wines at 400 mg/kg.

Note 104: Maximum 5000 mg/kg residue in bread and yeast-leavened bakery products.

Note 105: Except for use in dried gourd strips (KAMPYO) at 5000 mg/kg.

Note 106: Except for use in Dijon mustard at 500 mg/kg.

Note 107: Except for use in concentrated grape juice for home wine making at 2000 mg/kg.

Note 108: For use on coffee beans only.

Note 109: Use level reported as 25 lbs/1000 gal x (0.45 kg/lb) x (1 gal/3.75 L) x (1 L/kg) x (10⁶mg/kg) = 3000 mg/kg

Note 110: For use in frozen French fried potatoes only.

Note 111: For use in dipping solution only.

Note 112: For use in grated cheese only.

Note 113: Excluding butter.

Note 114: Excluding cocoa powder.

**DRAFT AMENDMENTS TO TABLE 3 (ADDITIVES WITH AN ACCEPTABLE DAILY INTAKE OF
“NOT SPECIFIED”) OF THE CODEX GENERAL STANDARD FOR FOOD ADDITIVES****(At Step 5 of the Accelerated Procedure)**

COMPOUND	INS NUMBER	JECFA ADI
Processed Eucheuma Seaweed	407a	ADI “Not Specified” ¹
Sodium carboxymethyl cellulose, enzymatically hydrolyzed	469	ADI “Not Specified” ²
Gamma Cyclodextrin	458	ADI “Not Specified” ³
Polyglycitol syrup	964	ADI “Not Specified” ⁴
Erythritol	968	ADI “Not Specified”
Curdlan	424	ADI “Not Specified” ⁵
Sodium Sulfate	514	ADI “Not Specified” ⁶

¹ Group ADI (temporary)

² Group ADI

³ Revised to a full ADI of “Not Specified” by the 53rd meeting of JECFA

⁴ Group ADI for materials conforming to specifications for polyglycitol

⁵ Temporary ADI pending consideration of “tentative” qualification of the specifications

⁶ Temporary

**PROPOSED DRAFT AMENDMENTS TO FOOD CATEGORIES OR INDIVIDUAL
FOOD ITEMS EXCLUDED FROM THE GENERAL CONDITIONS OF TABLE THREE
OF THE CODEX GENERAL STANDARD FOR FOOD ADDITIVES
(ANNEX TO TABLE 3)**

(At Step 5/8)

The use of additives listed in Table Three in the following foods is governed by the provisions in Tables One and Two.

Category Number	Food Category
01.1.1	Milk and buttermilk (excluding heat-treated buttermilk)
01.2	Fermented and renneted milk products (plain) excluding food category 01.1.2 (dairy based drinks)
01.4.1	Pasteurized cream
01.4.2	Sterilized, UHT, whipping or whipped, and reduced fat creams
02.1	Fats and oils essentially free from water
02.2.1.1	Butter and concentrated butter (only butter)
04.1.1	Fresh fruit
04.2.1	Fresh vegetables
4.2.2.1	Frozen vegetables
4.2.2.7	Fermented vegetable products
06.1	Whole, broken or flaked grain, including rice
06.2	Flours and starches
06.4.1	Fresh pastas and noodles and like products
06.4.2	Pre-cooked or dried pastas and noodles and like products (only dried products)
08.1	Fresh meat, poultry and game
09.1	Fresh fish and fish products, including mollusks, crustaceans and echinoderms
09.2	Processed fish and fish products, including mollusks, crustaceans and echinoderms
10.1	Fresh eggs
10.2.1	Liquid egg products
10.2.2	Frozen egg products
11.1	Refined sugar and raw sugars
11.2	Brown sugar, excluding products of food category 11.1.3 (soft white sugar, soft brown sugar, glucose syrup, dried glucose syrup, raw cane sugar)
11.3	Sugar solutions and syrups, also (partially) inverted, including treacle and molasses, excluding products of food category 11.1.3
11.4	Other sugars and syrups (e.g. xylose, maple syrup, sugar toppings)
11.5	Honey
12.1	Salt
12.2	Herbs, spices, seasoning (including salt substitutes) and condiments (only herbs and salt substitutes)
13.1	Infant formulae and follow-on formulae
13.2	Foods for young children (weaning foods)
14.1.1.1	Natural mineral waters and source waters (only natural mineral waters)
14.1.2.1	Canned or bottled (pasteurized) fruit juice
14.1.2.3	Concentrates (liquid and solid) for fruit juice
14.1.3.1	Canned or bottled (pasteurized) fruit nectar
14.1.3.3	Concentrates (liquid and solid) for fruit nectar
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal beverages, excluding cocoa
14.2.3	Grape wines

**PROPOSED DRAFT REVISED CODEX GENERAL STANDARD
FOR IRRADIATED FOODS
(At Step 5 of the Procedure)**

1. **SCOPE**

This standard applies to foods processed by irradiation. It does not apply to foods exposed to doses imparted by measuring instruments used for inspection purposes.

2. **GENERAL REQUIREMENTS FOR THE PROCESS**

2.1 **Radiation Sources**

The following types of ionizing radiation may be used:

- (a) Gamma rays from the radionuclide ^{60}Co .
- (b) X-rays generated from machine sources operated at or below an energy level of 5 MeV.
- (c) Electrons generated from machine sources operated at or below an energy level of 10 MeV.

2.2 **Absorbed Dose**

[The overall average dose absorbed by a food subjected to radiation processing should not exceed 10 kGy. ^{1,2}]

For the irradiation of any food, the minimum absorbed dose should be sufficient to achieve the technological purpose and the maximum absorbed dose should be less than that which would compromise wholesomeness or would adversely affect structural integrity, functional properties, or sensory attributes. ¹

2.3 **Facilities and Control of the Process**

2.3.1 Radiation treatment of foods should be carried out in facilities licensed and registered for this purpose by the competent authority.

2.3.2 The facilities should be designed to meet the requirements of safety, efficacy and good hygienic practices of food processing.

2.3.3 The facilities should be staffed by adequate, trained and competent personnel.

2.3.4 Control of the process within the facility should include the keeping of adequate records including quantitative dosimetry.

2.3.5 Premises and records should be open to inspection by appropriate authorities.

2.3.6 Control should be carried out in accordance with the Recommended International Code of Practice for Radiation Processing of Food (CAC/RCP 19-1979, **under revision**).

¹ *High Dose Irradiation: Wholesomeness of Food Irradiated with Doses above 10 kGy, Report of a Joint FAO/IAEA/WHO Study Group, Technical Report Series 890 WHO, Geneva, 1999; Safety and Nutritional Adequacy of Irradiated Foods, WHO, Geneva, 1994; and Wholesomeness of Irradiated Food, Report of Joint FAO/IAEA/WHO Expert Committee, Technical Report Series 659, WHO, Geneva, 1981*

3. **HYGIENE OF IRRADIATED FOODS**

3.1 The irradiated food should be prepared, processed, and transported hygienically in accordance with the provisions of the Recommended International Code of Practice – General Principles of Food Hygiene (CAC/RCP 1-1969, Rev. 3-1997), including the application of the seven principles of Hazard Analysis and Critical Control Point (HACCP) system where applicable for food safety purposes. Where appropriate, the technical requirements for the raw materials and end product should comply with applicable hygienic codes, food standards, and transportation codes.

3.2 Any relevant national public health requirement affecting safety and nutritional adequacy applicable in the country in which the food is sold should be observed.

4. **TECHNOLOGICAL REQUIREMENTS**

4.1 **General Requirement**

The irradiation of food is justified only when it fulfils a technological need and is a benefit to consumers or where it serves a food hygiene purpose and should not be used as a substitute for good manufacturing practices.

4.2 **Food Quality and Packaging Requirements**

The doses applied should be commensurate with the technological and public health purposes to be achieved and should be in accordance with good radiation processing practice. Foods to be irradiated and their packaging materials should be of suitable quality, acceptable hygienic condition and appropriate for this purpose and should be handled, before and after irradiation, according to good manufacturing practices taking into account the particular requirements of the technology of the process.

5. **RE-IRRADIATION**

5.1 Except for foods with low moisture content (cereals, pulses, dehydrated foods and other such commodities) irradiated for the purpose of controlling insect reinfestation, foods irradiated in accordance with Section 2 and 4 of this standard should not be re-irradiated.

5.2 For the purpose of this standard, food is not considered as having been re-irradiated when: (a) the irradiated food is prepared from materials which have been irradiated at low dose levels for purposes other than food safety, e.g., quarantine control, prevention of sprouting of roots and tubers; (b) the food, containing less than 5% of irradiated ingredient, is irradiated, or when (c) the full dose of ionizing radiation required to achieve the desired effect is applied to the food in more than one increment as part of processing for a specific technological purpose.

[5.3 The cumulative overall average dose absorbed should not exceed 10 kGy as a result of re-irradiation.]

6. **LABELLING**

6.1 **Inventory Control**

For irradiated foods, whether prepackaged or not, the relevant shipping documents should give appropriate information to identify the registered facility which has irradiated the food, the date(s) of treatment, the dose received, and lot identification.

6.2 **Prepackaged Foods Intended for Direct Consumption**

The labelling of prepackaged irradiated foods should indicate the treatment and in all aspects should be in accordance with the relevant provisions of the Codex General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985, Rev. 2-1999).

6.3 **Foods in Bulk Containers**

The declaration of the fact of irradiation should be made clear on the relevant shipping documents.

7. **METHODS OF ANALYSIS AND SAMPLING**

To be developed.

SPECIFICATIONS FOR THE IDENTITY AND PURITY OF FOOD ADDITIVES ARISING FROM THE FIFTY-FIFTH MEETING OF THE JOINT FAO/WHO EXPERT COMMITTEE ON FOOD ADDITIVES (At Step 5/8 of the Procedure)

Note: Food additive specifications under Categories III, IV and V are included in the Report of the Working Group on Specifications (Conference Room Document 2).

CATEGORY I (RECOMMENDED FOR ADOPTION BY THE COMMISSION)

Food additives (28 substances)

- Aluminium potassium sulfate
- Aluminium sulfate (anhydrous)
- Ammonium salts of phosphatidic acid
- α -Amylase and glucoamylase from *Aspergillus oryzae*, var.
- α -Amylase from *Aspergillus oryzae*, var.
- Asparatame-acesulfame salt
- Benzoyl peroxide
- Caramel colours
- Carmines
- Cellulase from *Penicillium funiculosum*
- Cochineal extract
- Diatomaceous earth
- Diethyl ether
- β -Glucanase from *Trichoderma harzianum*
- Guaiac resin
- Microcrystalline cellulose
- Microcrystalline wax
- Nitrous oxide
- Pectinase from *Aspergillus niger*, var.
- Pentasodium triphosphate
- Protease from *Aspergillus oryzae*, var.
- Rennet from *Rhizomucor* species
- Shellac, bleached
- Sorbitan monolaurate
- Stearyl tartrate
- Talc
- d- α -Tocopherol, concentrate
- Trehalose

Emulsifiers (31 Substances): Deletion of Heavy Metals (as Lead) and New Limits for Arsenic and Lead

Emulsifier	As mg/kg	Pb mg/kg	Emulsifier	As mg/kg	Pb mg/kg
Acetic and fatty acid esters of glycerol	-	2	Sodium aluminium phosphate, basic	3	4
Ammonium polyphosphate	3	4	Sodium metaphosphate, insoluble	3	4
Calcium stearoyl-2-lactylate	-	2	Sodium polyphosphate, glassy	3	4
Cholic acid	-	2	Sodium stearoyl-2-lactylate	-	2
Citric and fatty acid esters of glycerol	-	2	Sorbitan monooleate	-	2
Desoxycholic acid	-	2	Sorbitan monopalmitate	-	2
Diacetyltartaric and fatty acid esters of glycerol	-	2	Sorbitan monostearate	-	2
Dicalcium pyrophosphate	3	4	Sorbitan tristearate	-	2
Dioctyl sodium sulphosuccinate	-	2	Stearyl citrate	-	2
Disodium pyrophosphate	3	4	Stearyl monoglyceridyl citrate	-	2
Glycerol ester of wood rosin	-	2	Succinylated monoglycerides	-	2
Lactic and fatty acid esters of glycerol	-	2	Sucroglycerides	-	2
Polyoxyethylene (20) sorbitan monostearate	-	2	Tetrasodium pyrophosphate	3	4

Polyoxyethylene (20) sorbitan tristearate	-	2	Thermally oxidized soya bean oil	-	2
Propylene glycol esters of fatty acids	-	2	Thermally oxidized soya bean oil interacted with mono and diglycerides of fatty acids	-	2
Salts of fatty acids	-	2			

Flavouring Agents (262 Substances)

1	Allyl propionate	500	4-(Methylthio)-4-methyl-2-pentanone
17	Allyl phenylacetate	503	o-(Methylthio)phenol
19	Allyl cinnamate	507	Methylsulfinylmethane
20	Allyl anthranilate	508	Methyl mercaptan
21	Allyl 2-furoate	509	Propanethiol
36	Ethyl undecanoate	512	2-Methyl-1-propanethiol
39	Ethyl hexadecanoate	513	3-Methylbutanethiol
40	Ethyl octadecanoate	514	2-Pentanethiol
41	Ethanol	516	Cyclopentanethiol
47	Isoamyl octanoate	518	1-Hexanethiol
48	Isoamyl nonanoate	520	2, 3 or 10-Mercaptopinane
69	Citronellyl valerate	521	Allyl mercaptan
75	Geranyl isovalerate	523	1-p-Menthene-8-thiol
79	Formic acid	524	Thiogeranoliol
80	Acetaldehyde	528	o-Toluenethiol
81	Acetic acid	529	2-Ethylthiophenol
83	Propionaldehyde	531	2-Naphtalenethiol
84	Propionic acid	533	bis(Methylthio)methane
85	Butyl alcohol	536	1,2-Propanedithiol
86	Butyraldehyde	544	3-Mercapto-3-methyl-1-butanol
91	Hexyl alcohol	546	2-Mercapto-3-butanol
99	Octanoic acid	552	Ethyl 2-mercaptopropionate
105	Decanoic acid	558	3-Mercapto-2-butanone
108	Undecanoic acid	560	3-Mercapto-2-pentanone
121	Heptyl formate	561	p-Mentha-8-thiol-3-one
133	Lauryl acetate	565	Methyl propyl disulfide
140	2-Ethylbutyl acetate	572	Allyl disulfide
147	cis-3 & trans-2-Hexenyl propionate	573	3,5-Dimethyl-1,2,4-trithiolane
154	Heptyl butyrate	574	3-Methyl-1,2,4-trithiane
155	Octyl butyrate	575	Dicyclohexyl disulfide
156	Decyl butyrate	579	Benzyl disulfide
165	cis-3-Hexenyl hexanoate	582	Dimethyl trisulfide
166	Isobutyl hexanoate	584	Methyl propyl trisulfide
168	Propyl heptanoate	585	Dipropyl trisulfide
169	Butyl heptanoate	587	Diallyl trisulfide
171	Octyl heptanoate	588	Diallyl polysulfide
176	Heptyl octanoate	589	2-Oxobutyric acid
177	Octyl octanoate	594	Ethyl 3-hydroxybutyrate
193	Dodecyl isobutyrate	596	Butyl acetoacetate
204	2-Methylbutyl 3-methylbutanoate	597	Isobutyl acetoacetate
206	Ethyl 2-methylbutyrate	598	Isoamyl acetoacetate

207	n-Butyl 2-methylbutyrate	600	Methyl 3-hydroxyhexanoate
208	Hexyl 2-methylbutanoate	610	Hydroxycitronellol
209	Octyl 2-methylbutyrate	613	Hydroxycitronellal diethyl acetal
210	Isopropyl 2-methylbutyrate	618	Fumaric acid
211	3-Hexenyl 2-methylbutanoate	619	l-Malic acid
213	Methyl 2-methylpentanoate	620	Diethyl malate
214	Ethyl 2-methylpentanoate	629	Triethyl citrate
215	Ethyl 3-methylpentanoate	630	Tributyl acetylacrylate
216	Methyl 4-methylvalerate	636	3-Phenyl-1-propanol
218	Citric acid	637	3-Phenylpropyl formate
222	5-Ethyl 3-hydroxy-4-methyl-2(5H)-furanone	638	3-Phenylpropyl acetate
225	Gamma-Heptalactone	639	3-Phenylpropyl propionate
226	Gamma-Octalactone	640	3-Phenylpropyl isobutyrate
227	4,4-Dibutyl-gamma-butyrolactone	641	3-Phenylpropyl isovalerate
228	Delta-Octalactone	643	Methyl 3-phenylpropionate
229	Gamma-Nonalactone	644	Ethyl 3-phenylpropionate
232	Delta-Decalactone	646	3-Phenylpropionic acid
236	Delta-Dodecalactone	647	Cinnamyl alcohol
239	Omega-Pentadecalactone	649	Cinnamyl formate
241	Epsilon-Decalactone	650	Cinnamyl acetate
242	Epsilon-Dodecalactone	651	Cinnamyl propionate
243	4,5-Dimethyl-3-hydroxy-2,5-dihydrofuran-2-one	653	Cinnamyl isobutyrate
245	5-Hydroxy-2,4-decadienoic acid daltalactone	654	Cinnamyl isovalerate
247	5-Hydroxy-7-decenoic acid daltalactone	655	Cinnamyl phenylacetate
248	5-Hydroxy-8-undecenoic acid daltalactone	657	Cinnamic acid
251	Isobutyl alcohol	658	Methyl cinnamate
252	Isobutyraldehyde	659	Ethyl cinnamate
256	2-Ethylbutyraldehyde	661	Isopropyl cinnamate
271	4-Methyloctanoic acid	664	Isobutyl cinnamate
298	2-Tridecanone	665	Isoamyl cinnamate
299	2-Pentadecanone	667	Cyclohexyl cinnamate
300	3-Methyl-2-butanol	670	Benzyl cinnamate
311	Isopropyl myristate	674	alpha-Amylcinnamyl alcohol
316	cis-3-Hexenal	675	5-Phenylpentanol
317	3-Hexenoic acid	679	3-Phenyl-4-pentenal
319	cis-4-Hexenal	680	3-(p-Isopropylphenyl)propionaldehyde
320	cis-4-Heptenal	682	p-Methylcinnamaldehyde
324	cis-6-Nonen-1-ol	683	alpha-Methylcinnamaldehyde
327	5&6-Decenoic acid (mixture)	684	alpha-Butylcinnamaldehyde
333	Oleic acid	685	alpha-Amylcinnamaldehyde
339	Ethyl cis-4,7-octadienoate	686	alpha-Hexylcinnamaldehyde
340	Methyl 3-nonenoate	687	p-Methoxycinnamaldehyde
341	Ethyl trans-4-decenoate	688	o-Methoxycinnamaldehyde
342	Methyl 9-undecenoate	689	p-Methoxy-alpha-methylcinnamaldehyde
353	Ethyl 2-methyl-3,4-pentadienoate	690	Phenol
354	Methyl 3,7-dimethyl-6-octenoate	691	o-Cresol
363	Linalyl isovalerate	692	m-Cresol

365	Linalyl octanoate	693	p-Cresol
371	Terpinyl isobutyrate	694	p-Ethylphenol
373	p-Menth-3-en-1-ol	695	o-Propylphenol
376	p-Menthan-2-ol	696	p-Propylphenol
377	Dihydrocarvone	697	2-Isopropylphenol
380.2	l-Carvone	699	p-Tolyl acetate
383	Carvyl propionate	700	o-Tolyl isobutyrate
392	beta-Ionol	701	p-Tolyl isobutyrate
394	Dihydro-beta-ionone	702	p-Tolyl 3-methylbutyrate
398	Methyl-alpha-ionone	703	p-Tolyl octanoate
400	Methyl-delta-ionone	705	p-Tolyl phenylacetate
402	1,4-Dimethyl-4-acetyl-1-cyclohexene	706	2,5-Xylenol
406	2-Acetoxy-3-butanone	707	2,6-Xylenol
407	Butan-3-one-2-yl butanoate	708	3,4-Xylenol
411	4-Methyl-2,3-pentanedione	709	Thymol
412	2,3-Hexanedione	710	Carvacrol
414	5-Methyl-2,3-hexanedione	712	Resorcinol
418	Methylcyclopentenolone	713	Guaiacol
420	3,4-Dimethyl-1,2-cyclopentanedione	714	o-(Ethoxymethyl)phenol
421	3,5-Dimethyl-1,2-cyclopentanedione	715	2-Methoxy-4-methylphenol
426	2-Hydroxy-3,5,5-trimethyl-2-cyclohexen-1-one	716	4-Ethylguaiacol
433	l-Menthyl lactate	717	2-Methoxy-4-propylphenol
438	5-Hydroxy-2-dodecenoic acid deltalactone	718	Guaiacyl acetate
439	4-Carvomenthenol	721	2,6-Dimethoxyphenol
441	4-Thujanol	722	4-Methyl-2,6-dimethoxyphenol
446	dl-Menthone 1,2-glycerol ketal	725	2-Methoxy-4-vinylphenol
450	Furfural	727	2-Hydroxyacetophenone
451	Furfuryl alcohol	728	4-(p-Hydroxyphenyl)-2-butanone
456	1,4-Dithiane	730	Zingerone
458	Allyl sulfide	731	4-(p-Acetoxyphenyl)-2-butanone
462	4-(Methylthio)butanol	733	4-(1,1-Dimethylethyl)phenol
464	2-Methyl-4-propyl-1,3-oxathiane	734	Phenyl acetate
466	(Methylthio)propionaldehyde	736	Phenyl salicylate
467	3-(Methylthio)butanal	739	Furfuryl acetate
475	Ethyl 2-(methylthio)acetate	746	Methyl 2-furoate
481	3-(Methylthio)hexylacetate	747	Propyl 2-furoate
482	S-Methyl thioacetate	751	Benzofurancarboxaldehyde
484	Methyl thiobutyrate	753	Pulegone
486	S-Methyl 2-methylbutanethioate	754	Isopulegone
487	S-Methyl 3-methylbutanethioate	755	Isopulegol
497	4-(Methylthio)-2-butanone	756	Isopulegol acetate
498	4,5-Dihydro-3(2H) thiophenone	757	p-Menth-1,4(8)dien-3-one
499	2-Methyltetrahydrothiophen-3-one	758	Menthofuran

CATEGORY II (RECOMMENDED FOR ADOPTION BY THE COMMISSION AFTER EDITORIAL CHANGES, INCLUDING TECHNICAL REVISIONS)

Food Additives and Flavouring Agents: None

**DRAFT AMENDMENTS TO THE INTERNATIONAL
NUMBERING SYSTEM FOR FOOD ADDITIVES
(At Step 8 of the Procedure)**

INS NUMBER	COMPOUND	TECHNOLOGICAL FUNCTION
950	Acesulfame potassium	Sweetener, Flavour enhancer
469	Sodium carboxymethyl cellulose, enzymatically hydrolysed	Thickener, Stabilizer
364(i)	Monosodium succinate	Acidity regulator, Flavour enhancer
364(ii)	Disodium succinate	Acidity regulator, Flavour enhancer
424	Curdlan	Thickener, Stabilizer
638	Sodium L-Aspartate	Flavour enhancer
639	DL-Alanine	Flavour enhancer
130	Manascorubin	Colour
164	Gardenia yellow	Colour
968	Erythritol	Sweetener, Flavour enhancer, Humectant
458	Gamma Cyclodextrin	Stabilizer, Binder
964	Polyglycitol syrup	Sweetener

**PROPOSED DRAFT AMENDMENTS TO THE INTERNATIONAL
NUMBERING SYSTEM FOR FOOD ADDITIVES
(At Step 3 of the Accelerated Procedure)**

INS NUMBER	COMPOUND	TECHNOLOGICAL FUNCTION
452(vi)	Sodium potassium tripolyphosphate	Emulsifier, Stabilizer, Acidity regulator, Raising agent, Sequestrant, Water retention agent

DRAFT MAXIMUM LEVEL FOR AFLATOXIN M₁ IN MILK

(At Step 8 of the Procedure)

Aflatoxin M₁ in Milk: 0.5 µg/kg

**PROPOSED DRAFT REVISED SAMPLING PLAN FOR TOTAL AFLATOXINS IN PEANUTS
INTENDED FOR FURTHER PROCESSING
(At Step 5/8 of the Procedure)**

INTRODUCTION

1. The sampling plan calls for a single 20 kg laboratory sample of shelled peanuts (27 kg of unshelled peanuts) to be taken from a peanut lot (sub-lot) and tested against a maximum level of 15 parts per billion (ppb) total aflatoxin.
2. This sampling plan has been designed for enforcement and controls concerning total aflatoxins in bulk consignments of peanuts traded in the export market. To assist member countries in implementing the Codex sampling plan, sample selection methods, sample preparation methods and analytical methods required to quantify aflatoxin in bulk peanut lots are described in this document.

A. Definitions

- Lot:** an identifiable quantity of a food commodity delivered at one time and determined by the official to have common characteristics, such as origin, variety, type of packing, packer, consignor or markings.
- Sublot:** designated part of a large lot in order to apply the sampling method on that designated part. Each sublot must be physically separate and identifiable.
- Sampling plan:** is defined by an aflatoxin test procedure and an accept/reject limit. An aflatoxin test procedure consists of three steps: sample selection, sample preparation and aflatoxin quantification. The accept/reject limit is a tolerance usually equal to the Codex maximum limit.
- Incremental sample:** a quantity of material taken from a single random place in the lot or sublot.
- Aggregate sample:** the combined total of all the incremental samples taken from the lot or sublot. The aggregate sample has to be at least as large as the 20 kg laboratory sample.
- Laboratory sample:** smallest quantity of peanuts comminuted in a mill. The laboratory sample may be a portion of or the entire aggregate sample. If the aggregate sample is larger than 20 kg, a 20 kg laboratory sample should be removed in a random manner from the aggregate sample. The sample should be finely ground and mixed thoroughly using a process that approaches as complete a homogenisation as possible.
- Test portion:** portion of the comminuted laboratory sample. The entire 20 kg laboratory sample should be comminuted in a mill. A portion of the comminuted 20 kg sample is randomly removed for the extraction of the aflatoxin for chemical analysis. Based upon grinder capacity, the 20 kg aggregate sample can be divided into several equal sized samples, if all results are averaged.

B. Sampling

Material to be Sampled

3. Each lot which is to be examined must be sampled separately. Large lots should be subdivided into sublots to be sampled separately. The subdivision can be done following provisions laid down in Table 1 below.

4. Taking into account that the weight of the lot is not always an exact multiple of the weight of the sublots, the weight of the subplot may exceed the mentioned weight by a maximum of 20 %.

Table 1: Subdivision of Large Lots into Sublots for Sampling

Commodity	Lot weight – tonne (T)	Weight or number of sublots	Number of incremental samples	Laboratory Sample Weight (kg)
Peanuts	≥ 500	100 tonnes	100	20
	>100 and <500	5 sublots	100	20
	≥ 25 and ≤ 100	25 tonnes	100	20
	>15 and ≤ 25	--1 subplot	100	20

Number of Incremental Samples for Lots of Less than 15 Tonnes

5. The number of incremental samples to be taken depends on the weight of the lot, with a minimum of 10 and a maximum of 100. The figures in the following Table 2 may be used to determine the number of incremental samples to be taken. It is necessary that the total sample weight of 20 kg is achieved.

Table 2: Number of Incremental Samples to be Taken Depending on the Weight of the Lot

Lot weight tonnes – (T)	N° of incremental samples
$T \leq 1$	10
$1 < T \leq 5$	40
$5 < T \leq 10$	60
$10 < T < 15$	80

Incremental Sample Selection

6. Procedures used to take incremental samples from a peanut lot are extremely important. Every individual peanut in the lot should have an equal chance of being chosen. Biases will be introduced by the sample selection methods if equipment and procedures used to select the incremental samples prohibit or reduce the chances of any item in the lot from being chosen.

7. Since there is no way to know if the contaminated peanut kernels are uniformly dispersed throughout the lot, it is essential that the aggregate sample be the accumulation of many small portions or increments of the product selected from different locations throughout the lot. If the aggregate sample is larger than desired, it should be blended and subdivided until the desired laboratory sample size is achieved.

Static Lots

8. A static lot can be defined as a large mass of peanuts contained either in a single large container such as a wagon, truck, or railcar or in many small containers such as sacks or boxes and the peanuts are stationary at the time a sample is selected. Selecting a truly random sample from a static lot can be difficult because the container may not allow access to all peanuts.

9. Taking an aggregate sample from a static lot usually requires the use of probing devices to select product from the lot. The probing devices used should be specially designed for the type of container. The probe should (1) be long enough to reach all product, (2) not restrict any item in the lot from being selected, and (3) not alter the items in the lot. As mentioned above, the aggregate sample should be a composite from many small increments of product taken from many different locations throughout the lot.

10. For lots traded in individual packages, the sampling frequency (SF), or number of packages that incremental samples are taken from, is a function of the lot weight (LT), incremental sample weight (IS), aggregate sample weight (AS) and the individual packing weight (IP), as follows :

Equation 1 : $SF = (LT \times IS) / (AS \times IP)$. The sampling frequency (SF) is the number of packages sampled. All weights should be in the same mass units such as kg.

Dynamic Lots

11. True random sampling can be more nearly achieved when selecting an aggregate sample from a moving stream of peanuts as the lot is transferred, for example, by a conveyor belt from one location to another. When sampling from a moving stream, take small increments of product from the entire length of the moving stream; composite the peanuts to obtain an aggregate sample; if the aggregate sample is larger than the required laboratory sample, then blend and subdivide the aggregate sample to obtain the desired size laboratory sample.

12. Automatic sampling equipment such as cross-cut samplers are commercially available with timers that automatically pass a diverter cup through the moving stream at predetermined and uniform intervals. When automatic equipment is not available, a person can be assigned to manually pass a cup through the stream at periodic intervals to collect incremental samples. Whether using automatic or manual methods, small increments of peanuts should be collected and composited at frequent and uniform intervals throughout the entire time peanuts flow past the sampling point.

13. Cross-cut samplers should be installed in the following manner: (1) the plane of the opening of the diverter cup should be perpendicular to the direction of flow; (2) the diverter cup should pass through the entire cross sectional area of the stream; and (3) the opening of the diverter cup should be wide enough to accept all items of interest in the lot. As a general rule, the width of the diverter cup opening should be about three times the largest dimensions of the items in the lot.

14. The size of the aggregate sample (S) in kg, taken from a lot by a cross cut sampler is :

Equation 2 : $S = (D \times LT) / (T \times V)$. D is the width of the diverter cup opening (in cm), LT is the lot size (in kg), T is interval or time between cup movement through the stream (in seconds), and V is cup velocity (in cm/sec).

15. If the mass flow rate of the moving stream, MR (kg/sec), is known, then the sampling frequency (SF), or number of cuts made by the automatic sampler cup is :

Equation 3 : $SF = (S \times V) / (D \times MR)$.

16. Equation 2 can also be used to compute other terms of interest such as the time between cuts (T). For example, the required time (T) between cuts of the diverter cup to obtain a 20 kg aggregate sample from a 30,000 kg lot where the diverter cup width is 5.08 cm (2 inches), and the cup velocity through the stream 30 cm/sec. Solving for T in Equation 2,

$$T = (5.08 \text{ cm} \times 30,000 \text{ kg}) / (20 \text{ kg} \times 30 \text{ cm/sec}) = 254 \text{ sec}$$

17. If the lot is moving at 500 kg per minute, the entire lot will pass through the sampler in 60 minutes and only 14 cuts (14 incremental samples) will be made by the cup through the lot. This may be considered too infrequent, in that too much product passes through the sampler between the time the cup cuts through the stream.

Weight of the Incremental Sample

18. The weight of the incremental sample should be approximately 200 grams or greater, depending on the total number of increments, to obtain an aggregate sample of 20kg.

Packaging and transmission of samples

19. Each laboratory sample shall be placed in a clean, inert container offering adequate protection from contamination and against damage in transit. All necessary precautions shall be taken to avoid any change in composition of the laboratory sample which might arise during transportation or storage.

Sealing and labelling of samples

20. Each laboratory sample taken for official use shall be sealed at the place of sampling and identified. A record must be kept of each sampling, permitting each lot to be identified unambiguously and giving the date and place of sampling together with any additional information likely to be of assistance to the analyst.

C. Sample Preparation

Precautions

21. Daylight should be excluded as much as possible during the procedure, since aflatoxin gradually breaks down under the influence of ultra-violet light.

Homogenisation – Grinding

22. As the distribution of aflatoxin is extremely non-homogeneous, samples should be prepared - and especially homogenised - with extreme care. All laboratory sample obtained from aggregate sample is to be used for the homogenisation/grinding of the sample.

23. The sample should be finely ground and mixed thoroughly using a process that approaches as complete a homogenisation as possible.

24. The use of a hammer mill with a #14 screen (3.1 mm diameter hole in the screen) has been proven to represent a compromise in terms of cost and precision. A better homogenisation (finer grind – slurry) can be obtained by more sophisticated equipment, resulting in a lower sample preparation variance.

Test portion

25. A minimum test portion size of 100 g taken from the laboratory sample.

D. Analytical Methods

Background

26. A criteria-based approach, whereby a set of performance criteria is established with which the analytical method used should comply, is appropriate. The criteria-based approach has the advantage that, by avoiding setting down specific details of the method used, developments in methodology can be exploited without having to reconsider or modify the specified method. The performance criteria established for methods should include all the parameters that need to be addressed by each laboratory such as the detection limit, repeatability coefficient of variation, reproducibility coefficient of variation, and the percent recovery necessary for various statutory limits. Utilising this approach, laboratories would be free to use the analytical method most appropriate for their facilities. Analytical methods that are accepted by chemists internationally (such as AOAC) may be used. These methods are regularly monitored and improved depending upon technology.

Performance Criteria for Methods of Analysis**Table 3: Specific Requirements with which Methods of Analysis Should Comply**

Criterion	Concentration Range	Recommended Value	Maximum Permitted Value
Blanks	All	Negligible	-
Recovery-Aflatoxins Total	1 - 15 µg/kg	70 to 110 %	
	> 15 µg/kg	80 to 110 %	
Precision RSD _R	All	As derived from Horwitz Equation	2 x value derived from Horwitz Equation
Precision RSD _T may be calculated as 0.66 times Precision RSD _R at the concentration of interest			

- The detection limits of the methods used are not stated as the precision values are given at the concentrations of interest
- The precision values are calculated from the Horwitz equation, i.e.:

$$RSD_R = 2^{(1-0.5\log C)}$$

where:

- * RSD_R is the relative standard deviation calculated from results generated under reproducibility conditions $[(s_R / \bar{x}) \times 100]$
- * C is the concentration ratio (i.e. 1 = 100g/100g, 0.001 = 1,000 mg/kg)

27. This is a generalised precision equation which has been found to be independent of analyte and matrix but solely dependent on concentration for most routine methods of analysis.

**PROPOSED DRAFT MAXIMUM LEVEL FOR OCHRATOXIN A IN
WHEAT, BARLEY, RYE AND DERIVED PRODUCTS**

(At Step 5 of the Procedure)

Ochratoxin A in Wheat, Barley, Rye and Derived Products: 5 µg/kg

**DRAFT CODE OF PRACTIC FOR SOURCE DIRECTED MEASURES TO REDUCE
CONTAMINATION OF FOOD WITH CHEMICALS
(At Step 8 of the Procedure)**

1. This document deals with the major sources of environmental chemicals which may contaminate foods and constitute a hazard to human health and therefore, have been considered for regulation by CCFAC/CAC. Apart from environmental contaminants, foods may contain chemicals used as pesticides, veterinary drugs, food additives or processing aids. However, since such substances are dealt with elsewhere in the Codex system, they are not included here, neither are mycotoxins or natural toxins.
2. The main objective of this document is to increase awareness of sources of chemical contamination of food and feed, and of source-directed measures to prevent such contamination. This means that measures recommended in the document may lie outside the direct responsibility of the food control authorities and Codex.
3. National food control authorities and the Codex Alimentarius Commission should inform relevant national authorities and international organizations, respectively, of potential or actual food contamination problems and encourage them to take appropriate preventive action. This should result in decreased levels of chemical contamination and, in the long term, could result in a decreasing need to establish and maintain Codex Maximum Levels for chemicals in food.
4. Different approaches may be used to try and ensure that the levels of chemical contaminants in foodstuffs are as low as reasonably achievable and never above the maximum levels considered acceptable/tolerable from the health point of view. Essentially, these approaches consist of a) measures to eliminate or control the source of contamination, b) processing to reduce contaminant levels and, c) measures to identify and separate contaminated food from food fit for human consumption. The contaminated food is then rejected for food use, unless it can be reconditioned and made fit for human consumption. In some cases, a combination of the above approaches must be used, for example, if emissions from a previously uncontrolled source have resulted in environmental pollution with a persistent substance, such as PCBs or mercury. When fishing waters or agricultural land become heavily polluted due to local emissions, it may be necessary to blacklist the areas concerned, i.e. to prohibit the sale of foods derived from these polluted areas and to advise against the consumption of such foods.
5. Control of final products can never be extensive enough to guarantee contaminant levels below established Maximum Levels. In most cases, chemical contaminants cannot be removed from foodstuffs and there is no feasible way in which a contaminated batch can be made fit for human consumption. The advantages of eliminating or controlling food contamination at source, i.e. the preventive approach, are that this approach is usually more effective in reducing or eliminating the risk of untoward health effects, requires smaller resources for food control and avoids the rejection of foodstuffs.
6. Food production, processing and preparation operations should be analysed with a view to identifying hazards and assessing the associated risks. This should lead to a determination of critical control points and the establishment of a system to monitor production at these points (i.e. the Hazard Analysis Critical Control Point or "HACCP" approach). It is important that care is exercised throughout the whole production-processing and distribution chain, since food safety and quality in other respects cannot be "inspected into" the product at the end of the chain.

7. Pollution of air, water and arable land can result in the contamination of crops grown for food or animal feed, food producing-animals and surface and ground waters used as sources of water for drinking and food production and processing. The relevant national authorities and international organisations should be informed about actual and potential food contamination problems and encouraged to take measures to:

- Control emissions of pollutants from industry, e.g. the chemical, mining, metal and paper industries, and also from weapons testing.
- control emissions from energy generation (including nuclear plants) and means of transportation.
- control the disposal of solid and liquid domestic and industrial waste, including its deposition on land, disposal of sewage sludge and incineration of municipal waste.
- control the production, sale, use and disposal of certain toxic, environmentally-persistent substances, e.g. organohalogen compounds (PCBs, brominated flame retardants, etc.), lead, cadmium and mercury compounds.
- ensure that before new chemicals are introduced onto the market, and especially if they may eventually be released into the environment in significant amounts, they have undergone appropriate testing to show their acceptability from the health and environmental points of view.
- replace toxic environmentally-persistent substances by products which are more acceptable from the health and environmental points of view.

DRAFT MAXIMUM LEVELS FOR LEAD
(At Step 8 of the Procedure)

Code No.	Food	ML (mg/kg)	Step	Remarks
JF 175	Fruit Juices, including Fruit Nectars	0.05	8	ready to drink

DRAFT MAXIMUM LEVELS FOR LEAD
(At Step 6 of the Procedure)

Code No.	Food	ML (mg/kg)	Step	Remarks
WF115, VD120 WS125	Fish	0.2	6	Fish muscle
WC143	Crustaceans	0.5	6	
IM151	Bivalve Molluscs	1.0	6	

**DRAFT GUIDELINE LEVEL FOR CADMIUM
(At Step 8 of the Procedure)**

Food	GL (mg/kg)	Remarks
Cereals, Pulses and Legumes	0.1	Excluding Bran and Germ, Wheat Grain, Rice, Soybeans and Peanuts

**PROPOSED DRAFT MAXIMUM LEVELS FOR CADMIUM
(At Step 5 of the Procedure)**

Food	ML (mg/kg)	Remarks
Fruit	0.05	
Wheat Grain, Rice	0.2	Including Bran and Germ
Soybean and Peanuts	0.2	
Meat of Cattle, Poultry, Pig and Sheep	0.05	
Meat of Horse	0.2	
Crustaceans	0.5	Excluding Lobster and Brown Meat from Crab
Vegetables	0.05	Excluding Leafy Vegetables, Fresh Herbs, Stem and Root Vegetables, Fungi, Tomatoes and Peeled Potatoes
Peeled Potatoes, Stem and Root Vegetables	0.1	Excluding Celeriac
Leafy Vegetables, Fresh Herbs, Fungi and Celeriac	0.2	

**PRIORITY LIST OF FOOD ADDITIVES, CONTAMINANTS AND NATURALLY OCCURRING
TOXICANTS PROPOSED FOR EVALUATION BY JECFA**

Food Additives for Toxicological and Intake Evaluation and Development of Specifications	Data Availability	Originally Proposed by:
Cross-linked sodium carboxymethyl cellulose	October 2001	Netherlands, OFCA
Flavouring agents	November 2001	USA
Contaminants and Naturally Occurring Toxicants	Data Availability	Originally Proposed by:
Arsenic – full evaluation	2002	JECFA Secretariat
Cadmium – review of studies requested at the fifty-fifth meeting of JECFA	late 2002	Japan
Ethyl carbamate – full evaluation	September 2001	CCFAC
Glycyrrhizic acid – full evaluation	Anytime	Denmark
Nitrate – review of studies requested at the forty-fourth meeting of JECFA	Anytime	Netherlands
Phenylhydrazines (including agaritine) – full evaluation	Anytime	Denmark
Polycyclic aromatic hydrocarbons (including benz[a]pyrene) – full evaluation	2002	Netherlands, Canada, Denmark, Finland

**AMENDMENT TO THE CODEX STANDARD FOR FOOD GRADE SALT
(CX STAN 150-1995 (Rev. 1-1997, Amend. 1-1999))****(At Step 8 of the Procedure)****8. PACKAGING, TRANSPORTATION AND STORAGE**

In any salt iodisation program, it is important to ensure that salt contains the recommended amount of iodine at the time of consumption. The retention of iodine in salt depends on the iodine compound used, the type of packaging, the exposure of the package to prevailing climatic conditions and the period of time between iodisation and consumption. To ensure that iodized salt ultimately reaches the consumer with the specified level of iodine, the following precautions may be taken into consideration by countries where climatic and storage conditions could result in a large amount of iodine loss:

8.1 If necessary in order to avoid the loss of iodine, iodised salt should be packed in air tight bags of either high density polyethylene (HDPE) or polypropylene (PP) (laminated or non-laminated) or LDPE-lined jute bags (Grade 1803 DW jute bags lined with 150 gauge polyethylene sheet). In many countries, this may require a major switch from conventional packaging materials made of straw or jute. The cost of adding extra iodine to compensate for its loss from cheaper packaging (i.e., straw or jute) must be weighed against the cost of switching to the above expensive packing material.

8.2 Bulk packing units should not exceed 50 kg (in accordance with International Labour Organization (ILO) Conventions) to avoid the use of hooks for lifting the bags.

8.3 Bags that have already been used for packing other articles such as fertilizers, cement, chemicals, etc. Should not be reused for packing iodised salt.

8.4 The distribution network should be streamlined so as to reduce the interval between iodisation and consumption of salt.

8.5 Iodised salt should not be exposed to rain, excessive humidity or direct sunlight at any stage of storage, transportation or sale.

8.6 Bags of iodised salt shall be stored only in covered rooms or “godowns” that have adequate ventilation.

8.7 The consumer should be similarly advised to store iodised salt in such a manner as to protect it from direct exposure to moisture, heat and sunlight.

**ACTION REQUIRED AS A RESULT OF CHANGES IN ACCEPTABLE DAILY INTAKE (ADI)
STATUS AND OTHER TOXICOLOGICAL RECOMMENDATIONS ARISING FROM
THE 55TH MEETING OF JECFA**

SUBSTANCE	PREVIOUS ADI AND OTHER TOXICOLOGICAL RECOMMENDATIONS	PRESENT ADI AND OTHER TOXICOLOGICAL RECOMMENDATIONS	CURRENT CODEX STANDARDS
Flavouring Agents			
Furfural	None	0-0.5 mg/kg bw (group ADI) ¹	None
Paprika oleoresin	No ADI established	Use of paprika oleoresin as a spice is acceptable ²	Pickled cucumbers, cheeses, fish
Food Colours			
Caramel colour II	No ADI allocated	0-160 mg/kg bw	None
Cochineal extract and carmines	0-5 mg/kg bw	may be allergenic ³	Yoghurts
Sweetening Agents			
Aspartame-acesulfame salt	None for Aspartame-acesulfame salt	Aspartame and acesulfame moieties are covered by the ADIs established previously for aspartame (0-40 mg/kg bw) and acesulfame-K (0-15 mg/kg bw)	None
D-Tagatose	None	No ADI allocated ⁴	None
Miscellaneous Substances			
Benzoyl peroxide	Acceptable level of flour-treatment. Unconditional zone: 0-40 p.p.m. Conditional zone (for special purposes): 40-75 p.p.m.	Additional uses could not be evaluated ⁵	None
Assessment of calcium intake from calcium salts of food additives	None	Could not be assessed ⁶	None
Nitrous oxide	Acceptable as a propellant	Use as a packaging gas could not be assessed ⁷	None
Stearyl tartarate	0-500 p.p.m. (Acceptable level of flour-treatment)	Additional uses could not be evaluated ⁵	None
Trehalose	None	ADI "not specified" ⁸	None
Contaminants			
Cadmium	7 µg/kg bw (PTWI)	7 µg/kg bw (PTWI)	Under revision
Tin	14 mg/kg bw (PTWI)	14 mg/kg bw (PTWI)	Under revision

1 Group ADI for furfural, furfuryl alcohol, furfuryl acetate, furfuryl propionate, furfuryl pentanoate,
furfuryl octanoate, furfuryl 3-methylbutanoate, methyl 2-furoate, propyl 2-furoate, amyl 2-furoate,
2 hexyl 2-furoate, and octyl 2-furoate.

3 Paprika oleoresin was not evaluated at the present meeting. This opinion was based on the report of
the fourteenth meeting of the Committee (WHO Technical Report Series, No. 462, 1971).

4 The committee concluded that cochineal extract, carmines, and possibly carminic acid in foods and
beverages may provoke allergic reactions in some individuals.

5 An ADI could not be allocated because of concern about the potential of D-tagatose to induce
glycogen deposition and hypertrophy in the liver and to increase the concentrations of uric acid in
serum.

6 No conclusions could be drawn about the acceptability of the uses proposed in the draft General
Standard for Food Additives of the Codex Committee on Food Additives and Contaminants because
information on toxicity and intake was not available.

7 Data on levels of use and the food groups in which calcium salts of food additives are permitted
would be required to assess calcium intake from calcium salts of food additives.

8 No information on intake was available.

ADI "not specified" is applicable to a food substance of very low toxicity which, on the basis of the
available data (chemical, biochemical, toxicological, and other), the total dietary intake of the
substance arising from its use at the levels necessary to achieve the desired effect and from its
acceptable background in food does not, in the opinion of the Committee, represent a hazard to
health. For this reason, and for the reasons stated in the individual evaluation, the establishment of an
ADI expressed in numerical form is not deemed necessary.