JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEX ALIMENTARIUS COMMISSION

Thirty fourth Session
Geneva, Switzerland, 4-9 July 2011

REPORT OF THE FORTY-THIRD SESSION OF THE
CODEX COMMITTEE ON FOOD ADDITIVES

Xiamen, China
14 – 18 March 2011

NOTE: This report contains Codex Circular Letter CL 2011/4-FA
To: Codex Contact Points
Interested International Organizations

From: Secretariat,
Codex Alimentarius Commission, Joint FAO/WHO Food Standards Programme
Viale delle Terme di Caracalla
00153 Rome, Italy

Subject: Distribution of the Report of the Forty-third Session of the Codex Committee on Food Additives (REP11/FA)

The report of the Forty-third Session of the Codex Committee on Food Additives will be considered by the 34th Session of the Codex Alimentarius Commission (Geneva, Switzerland, 4-9 July 2011).

PART A – MATTERS FOR ADOPTION BY THE 34TH SESSION OF THE CODEX ALIMENTARIUS COMMISSION

Draft and Proposed Draft Standards and Related Texts at Steps 8 or 5/8 of the Procedure

1. Food additive provisions of the General Standard for Food Additives (GSFA), at Steps 8 and 5/8, respectively (para. 75 and Appendix III);
2. Proposed draft revision of the Food Category System of the GSFA (food categories 5.1, 5.3 and 5.4) (N07-2010) (para. 102 and Appendix VIII);
3. Proposed draft amendments to the International Numbering System for Food Additives, at Step 5/8 (para. 147 and Appendix XII);

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

5. Proposed draft revision of the Standard for Food Grade Salt (CODEX STAN 150-1985) (N08-2010), at Step 5 (para. 136 and Appendix XI);

Other matters for adoption

6. Amendments to food additives provisions for antioxidants and preservatives of food category 04.1.2.2 “dried fruits” of the GSFA (para. 25);
7. Amendment to Section 4 “Carry-over of Food Additives” of the Preamble of the GSFA (para. 121 and Appendix IX);
8. Amendment to “Explanatory notes on the lay-out of the INS” Section 1 of the Class Names and International Numbering System for Food Additives (CAC/GL 36-1989) (para. 148);

Governments and international organizations wishing to submit comment on the above texts should do so in writing, preferably by e-mail, to the Secretariat, Codex Alimentarius Commission, Joint FAO/WHO Food Standards Programme, FAO, Viale delle Terme di Caracalla, 00153 Rome, Italy (e-mail: codex@fao.org, fax: +39 06 57054593) before 15 May 2011.
PART B - REQUEST FOR COMMENTS AND INFORMATION

9. Comments at Step 3 on the provision for cassia gum (INS 427) in Table 3 of the GSFA and information on its use and use levels in food categories listed in the Annex to Table 3 of the GSFA (para. 22);

10. Comments at Step 6 and 3 on several draft and proposed draft provisions for erythrosine (INS 127); lauric arginate ethyl ester (INS 243); steviol glycosides (INS 960); sulfites (INS 220-228, 539) in Table 1 and Table 2 of the GSFA (para. 75 and Appendix VI);

11. Specific additional information on specific provisions for steviol glycosides (INS 960) in Table 1 and Table 2 of the GSFA (para. 76 and Appendix VII);

Governments and international organizations wishing to submit comments on the above matters should do so in writing, preferably by e-mail, to the Secretariat of the Codex Committee on Food Additives, National Institute of Nutrition and Food Safety, China CDC, 7 Panjiayuan Nanli, Chaoyang District, Beijing 100021, China (e-mail: secretariat@ccfa.cc, Telefax: + 86 10 67711813;), with a copy to the Secretariat, Codex Alimentarius Commission, Joint FAO/WHO Food Standards Programme, FAO, Viale delle Terme di Caracalla, 00153 Rome, Italy (e-mail: codex@fao.org, preferably fax : +39 06 57054593) before 15 October 2011.
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SUMMARY AND CONCLUSIONS

The Forty-third Session of the Codex Committee on Food Additives reached the following conclusions:

### Matters for Adoption/Consideration by the 34th Session of the Codex Alimentarius Commission

**Draft and proposed draft Standards and Related Texts for adoption at Steps 8 or 5/8**

The Committee forwarded:

- Draft and proposed draft food additive provisions of the *General Standard for Food Additives* (GSFA), for adoption at Steps 8 and 5/8 respectively (para. 75 and Appendix III);
- Proposed draft revision of the Food Category System of the GSFA (food categories 5.1, 5.3 and 5.4) (N07-2010) for adoption at Step 5/8 (para. 102 and Appendix VIII);
- Proposed draft amendments to the *International Numbering System for Food Additives*, for adoption at Step 5/8 (para. 147 and Appendix XII); and

**Proposed draft Standards and Related Texts for adoption at Step 5**

- Proposed draft revision of the *Standard for Food Grade Salt* (CODEX STAN 150-1985) (N08-2010), for adoption at Step 5 (para. 136 and Appendix XI).

**Other Matters for adoption**

The Committee forwarded:

- Amendments to food additives provisions for antioxidants and preservatives of food category 04.1.2.2 “dried fruits” of the GSFA, for adoption (para. 25);
- Amendment to Section 4 “Carry-over of Food Additives” of the Preamble of the GSFA, for adoption (para. 121 and Appendix IX); and
- Amendment to “Explanatory notes on the lay-out of the INS” Section 1 of the *Class Names and International Numbering System for Food Additives* for adoption (CAC/GL 36-1989) (para. 148).

**Codex Standard and Related Texts for revocation**

The Committee agreed to request the 34th Session of the Commission to revoke:

- Food additive provisions of the GSFA (paras 75, 83 and 88 and Appendix IV).

**Other Matters for information by the 34th Session of the Codex Alimentarius Commission**

The Committee agreed:

- That there was no need to revise its risk analysis principles as to their applicability to animal feed and that Activity 2.2 of the Strategic Plan was completed (paras 14-15);
- To discontinue work on a number of draft and proposed draft food additive provisions of the GSFA (paras 75 and 83 and Appendix V);
- To continue work on a decision-tree approach for the alignment of the food additives provisions in commodity standards and the GSFA and prepare a proposal for the revision of the food additive provisions of the five standards for processed meat (para. 49).

**Matters Referred to Codex Committees and Task Forces**

**All active commodity committees**

- The Committee agreed to refer the food additive provisions, forwarded to the 34th Session of the Commission for adoption, to the appropriate active commodity committee for information and comments on their applicability to the relevant commodity standards (para. 70).

**Committee on General Principles (CCGP)**

- The Committee agreed that there was no need to revise its risk analysis principles and that Activity 2.2 of the Strategic Plan was completed and agreed that separate risk analysis principles for the CCFA and the CCCF were useful; it further concluded that there was no need to revise the definition of “hazard” (paras 14-16).
Committee on Processed Fruits and vegetables (CCPFV)
- The Committee invited the CCPFV to consider the use of other food additives in the products covered by the Standard for Canned Bamboo Shoot and the Annex on Certain Mushrooms (paras 30-31).

FAO/WHO Coordinating Committee for Asia (CCASIA)
- The Committee invited CCASIA to consider the use of other food additives in the products covered by the regional standards for Chili Sauce and for Fermented Soybean Paste (paras 37-38).

Committee on Nutrition and Food for Special Dietary Uses (CCNFSDU)
- The CCFA agreed with the two main recommendations of document CX/FA 11/43/5 regarding the three general questions of CCNFSDU on use of food additives in baby food and their evaluation by JECFA and to forward the document to the CCNFSDU for consideration (paras 43-45);
- The CCFA agreed to request the CCNFSDU to clarify the applicability of the carry-over principles to the standards falling in food categories 13.1 and 13.2 of the GSFA (para. 125).

Committee on Methods of Analysis and Sampling (CCMAS)
- The CCFA agreed to forward the section on method of analysis of the proposed draft revision of the Standard for Food Grade Salt (CODEX STAN 150-1985) (paras 135-136 and Appendix XI).
LIST OF ABBREVIATIONS USED IN THIS REPORT

ADI  Acceptable Daily Intake
CAC/GL  Codex Alimentarius Commission / Guidelines
CCASIA  FAO/WHO Coordinating Committee for Asia
CCFA  Codex Committee on Food Additives
CCPFV  Codex Committees on Processed Fruits and Vegetables
CCMAS  Codex Committee on Methods of Analysis and Sampling
CCNFSDU  Codex Committees on Nutrition and Food for Special Dietary Uses
CL  Circular Letter
CRD  Conference Room Document
EHC  Environmental Health Criteria
EU  European Union
e-WG  Electronic Working Group
FAO  Food and Agriculture Organization of the United Nations
GIFSA  Global Initiative for Food-related Scientific Advice
GSFA  General Standard for Food Additives
GMP  Good Manufacturing Practice
INS  International Numbering System
IPA  Inventory of Substances Used as Processing Aids
JECFA  Joint FAO/WHO Expert Committee on Food Additives
ML  Maximum Level
p-WG  Physical Working Group
OSA  Octenyl succinic acid
PTWI  Provisional Tolerable Weekly Intake
WHO  World Health Organization
WTO  World Trade Organization
INTRODUCTION

1. The Codex Committee on Food Additives (CCFA) held its Forty-third Session in Xiamen (China) from 14 to 18 March 2011, at the kind invitation of the Government of the People’s Republic of China. Dr Junshi Chen, Professor of the Chinese Center for Disease Control and Prevention, Ministry of Health, chaired the Session. The Session was attended by 200 delegates from 54 Member countries and one Member organization and Observers from 27 international organizations and FAO and WHO. The list of participants, including the Secretariat, is given in Appendix I to this report.

2. Mr Rui Chen, Deputy Director General, Bureau of Food Safety Coordination and Health Supervision, welcomed the participants on behalf of the Deputy Minister of the Ministry of Health. Mr Chen stated that the Chinese Government had given a high priority to food safety and had taken a series of measures to enhance food safety in China, including establishing regulations and specifications, performing food safety controls, accelerating the development of a national food safety standard system and improving capacity building and international cooperation. Mr Chen emphasised that the Chinese Government would continue to take an active part in promoting food safety, trade and technical cooperation at the international level.

Division of Competence

3. The Committee noted the division of competence between the European Union and its Member States, according to paragraph 5, Rule II of the Procedure of the Codex Alimentarius Commission, as presented in CRD 1.

ADOPTION OF THE AGENDA (Agenda Item 1)1

4. The Committee agreed to consider a proposal of Peru on huito or jagua (*Genipa americana*) (CRD 23) under Agenda Item 9a. With this modification, the Committee adopted the Provisional Agenda as its Agenda for the Session.

5. The Committee agreed to establish in-session Working Groups, open to all interested members and observers and working in English only, on:
   - Endorsement and/or revision of maximum levels for food additives and processing aids in Codex standards (Agenda Item 4a), under the Chairmanship of Australia;
   - The International Numbering System (INS) for food additives (Agenda Item 7), under the Chairmanship of Finland; and
   - The priority list of substances proposed for evaluation by JECFA (Agenda Item 9a), under the Chairmanship of Canada.

6. The Committee agreed to discuss the Agenda Items in the following order: 1, 2, 3, 8, 9b, 4b, 4c, 4a, 5e, 5g, 5a, 5b, 5c, 5h, 5f, 5d, 6, 7, 9a, 10, 11, 12.

MATTERS REFERRED BY THE CODEX ALIMENTARIUS COMMISSION AND OTHER CODEX COMMITTEES AND TASK FORCES (Agenda Item 2)2

7. The Committee noted the information presented in CX/FA 11/43/2 concerning the decisions and discussions of the Commission, the Executive Committee and other Codex committees related to its work. The Committee requested that the in-session Working Group on Endorsement consider the proposal of the 17th Session of the FAO/WHO Coordinating Committee for Asia (CCASIA) on monopotassium tartrate (INS 336(i)) in the Regional *Standard for Fermented Soybean Paste* (CODEX STAN 298R-2009).

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1 CX/FA 11/43/1
2 CX/FA 11/43/2; CRD 7 (Comments of European Union, Indonesia and Mali)
8. In particular the Committee commented and/or made decisions as follows:

**Applicability of Risk Analysis Principles Applied by the Codex Committee on Food Additives and the Codex Committee on Contaminants in Foods to Animal Feeding / Review of risk analysis principles**

9. The Secretariat recalled that the Commission, while considering future work on animal feeding, had requested that the relevant committees review their risk analysis policies and principles as to their applicability to animal feeding and had asked the Committee to review the proposed amendments to the Risk Analysis Principles Applied by the Codex Committee on Food Additives and the Codex Committee on Contaminants in Foods presented in Annex 1 of CX/FA 11/43/2.

10. Several delegations supported the proposed amendments in Annex 1 concerning animal feed while other delegations did not consider the amendments appropriate for the Committee.

11. Some delegations stated they lacked clarity as to definitions and responsibility of different Codex committees in the area of animal feed/ feed additives and if residues of feed additives would be considered as contaminants. It was mentioned that the amendments proposed in Annex 1 could possibly apply to contaminants but not to food additives.

12. The Secretariat clarified that there was a clear definition of “food additive” in the Procedural Manual by which the Committee was bound, and that the definition of “veterinary drugs” was relatively broad to encompass a wide range of substances applied or administered to food producing animals. The Committee further noted that the terms of reference of the Committee on Contaminants in Foods (CCCF) included contaminants in food and feed, and that the mandate of the newly established Task Force on Animal Feeding was limited to the development of guidelines on the application of risk assessment methodologies to the various types of hazards related to contaminants/residues in feed ingredients and the establishment of a prioritized list of such hazards.

13. The Secretariat recalled that the Committee on General Principles (CCGP) had forwarded the review of the risk analysis policies of Codex committees (CL 2010/1-GP) to the committees concerned in the context of completing Activity 2.1 (Review the consistency of risk analysis principles elaborated by the relevant Codex Committees) of the Strategic Plan. The Secretariat also recalled that it was for the Committee to decide how to undertake Activity 2.2 (Review risk analysis policies developed by relevant Codex committees) of the Strategic Plan with target year 2013.

**Conclusion**

14. The Committee agreed that the proposed amendments to the Risk Analysis Principles Applied by the Codex Committee on Food Additives and the Codex Committee on Contaminants in Foods to address animal feed were not relevant to its work, that the present format of its risk analysis principles was adequate, and that there was no merit in reformatting or reviewing the principles at present. The Committee thus considered Activity 2.2 as completed.

15. The Committee agreed that separate risk analysis principles for the CCFA and the CCCF were useful to allow the texts to develop independently in accordance with the needs of each committee. Therefore, the Committee requested that the Codex Secretariat prepare draft Risk analysis principles applied by the CCFA, based on the current Codex Committee on Food Additives and the Codex Committee on Contaminants in Foods, by deleting any reference to CCCF, for consideration at the next session.

**Definition of “Hazard”**

16. The Committee considered the request for a revision of the definition of “hazard” in the Procedural Manual forwarded by the CCGP and agreed that there was no need to revise the current definition.

**MATTERS OF INTEREST ARISING FROM FAO/WHO AND FROM THE 73rd MEETING OF THE JOINT FAO/WHO EXPERT COMMITTEE ON FOOD ADDITIVES (JECFA) (Agenda Item 3)**

17. The Representatives of FAO and WHO informed the Committee on the activities in scientific advice to Codex and to Member countries, including the results and recommendations of the 73rd meeting of JECFA.

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3 CX/FA 11/43/3
FAO and WHO activities

18. The Representatives of FAO and WHO informed the Committee on the recent publication of the updated principles and methods for risk assessment of chemicals in food as the WHO Environmental Health Criteria document No. 240. This comprehensive publication, now available for purchase and free downloading, should serve as a guide for both international risk assessment bodies and for governments and institutions engaged in risk assessment of chemicals in food.

19. The FAO Representative informed the Committee about recent activities in the field of nanotechnology and, in particular, holding an international conference in 2010 in cooperation with the Government of Brazil and other stakeholders on issues related to new and emerging applications of nano-materials and technologies in food and agriculture. In addition, as a follow up to the Joint FAO/WHO Expert Meeting on nanotechnology applications in agriculture and food industry held in 2009, work on the development of a guide to a tiered or decision tree approach for risk assessment of nano-materials had been initiated.

20. The Representatives stressed the importance to ensure adequate financial resources for the work on scientific advice and asked the delegations to consider supporting these important normative activities. In particular, the possibility of funding through the mechanism of the Global Initiative for Food Related Scientific Advice (GIFSA)\(^4\) was highlighted once again.

73rd meeting of JECFA

21. At its 73rd meeting, JECFA evaluated the safety of a large number of flavourings in 12 different groups of substances, using the Procedure for the Safety Evaluation of Flavouring Agents. On the majority of flavourings JECFA concluded that these substances were of "no safety concern" based on current estimated intake. For 13 flavourings (Nos # 1914, 1931, 1939, 1941, 1943, 1944, 1973, 1988, 2005, 2007, 2010, 2011 and 2046) the evaluation could not be completed, pending submission of required additional data to complete the toxicological evaluations. The Committee took note of the request for data and the confirmation of the sponsor to generate the requested data.

Actions required as a result of changes to Acceptable Daily Intake (ADI) status and other toxicological recommendations

Cassia gum (INS 427)

22. Although not referred to in CX/FA 11/43/3, the Representatives of FAO and WHO noted that an ADI “not specified” had been allocated to cassia gum at the 71st meeting of JECFA and that full specifications had been prepared at the 73rd meeting of JECFA (CX/FA 11/43/17) following submission and evaluation of the requested data. Therefore, the Committee agreed to include cassia gum (INS 427) in Table 3 of the GSFA and circulate it for comments at Step 3 (see Appendix VI) and to request comments/proposals on uses and use levels of cassia gum for the food categories listed in the Annex to Table 3.

ENDORSEMENT AND/OR REVISION OF MAXIMUM LEVELS FOR FOOD ADDITIVES AND PROCESSING AIDS IN CODEX STANDARDS (Agenda Item 4a)\(^5\)

23. The Delegation of Australia, speaking as the Chair of the in-session Working Group on Endorsement, introduced the report of the in-session Working Group, as presented in CRD 3, and emphasised that the Working Group had agreed not to reopen discussion on technological justification issues that had been extensively discussed in the Committee for Processed Fruit and Vegetables (CCPFV) and in the FAO/WHO Coordinating Committee for Asia (CCASIA).

24. The Committee considered and endorsed recommendations of the in-session WG and made the following changes and comments.

\(^4\) Contact points FAO: Dominique Di Biase, Dominique.DiBiase@fao.org; WHO: Angelika Tritscher, tritschera@who.int

\(^5\)CX/FA 11/43/4; CRD 3 (Report of the in-session Working Group on Endorsement); CRD 6 (Information regarding JECFA ADI of the food additive provisions of the proposed draft Codex Standard for desiccated coconut – revision CODEX STAN 177-1991); CRD 8 (Comments of Brazil, European Union, India and Indonesia)
The Committee endorsed the food additives provisions in the proposed draft Standard for Desiccated Coconut, as proposed by the CCPFV. The Committee further agreed to amend the food additive provisions for antioxidants and preservatives of food category 04.1.2.2 “Dried fruits” by:

i. Assigning a new Note to the provision for sulfites in food category 04.1.2.2 in the GSFA: “Only sulfites can be used as preservatives and antioxidants in the products covered by the Standard for Desiccated Coconut (CODEX STAN 177-1991)”; and

ii. Amending Note 135 to read “Except for use in dried apricots at 2000 mg/kg, bleached raisins at 1500 mg/kg, desiccated coconut at 200 mg/kg and reduced oil desiccated coconut at 50 mg/kg.

The Committee endorsed the food additives provisions in the proposed draft Annex on Certain Mushrooms, as proposed by the CCPFV. The Delegation of the European Union expressed concern that the use of caramel IV and monosodium glutamate in canned mushroom in regular packs (brine, water) could mask poor quality of the raw materials.

The Committee endorsed the food additive provisions in the proposed draft Standards for Canned Bamboo Shoots, as proposed by the CCPFV. The Committee requested the CCPFV to consider whether other tartrates, included in the JECFA ADI, could be used as acidity regulators in the Standard for Canned Bamboo Shoots, singly or in combination, and what the reporting basis would be in that case, noting that in the GSFA the reporting basis is “as tartaric acid” for consistency with the JECFA.

The Committee asked the CCPFV to consider whether other colours and flavour enhancers listed in food category 04.2.2.4 “Canned or bottles (pasteurised) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds” were applicable to the products covered by the Annex on Certain Mushrooms.

The Committee endorsed the food additives section in the draft regional Standard for Edible Sago Flour, as proposed by the CCASIA. The Committee endorsed the food additives provisions in the proposed draft Regional Standard for Chili Sauce, as proposed by the CCASIA, with the exception of the provisions for:

i. Curcumin (INS 100(i)) proposed at GMP, since it has a numerical ADI; and

ii. Paprika oleoresin, for which the ADI was established for its use as a spice and not as a colour.

The Committee noted that the provisions for sodium ascorbate (INS 301) and potassium ascorbate (INS 303) listed in section 4.3 “Antioxidants” and the provision for pullulan (INS 1204) were not necessary as they were already covered in the provisions regarding the uses of acidity regulators, antioxidants, colours, flavour enhancers, preservatives, sweeteners and thickeners listed in Table 3 of the GSFA in Section 4.1. It was also noted that pullulan did not have “thickener” as technological purpose.

The Delegation of the European Union expressed concern on the use of sulfites in these products. The Observer of NHF expressed concern on the use of sweeteners: acesulfame potassium (INS 950), aspartame (INS 951) and sucralose (INS 955) in these products.
Regional Standard for Fermented Soybean Paste (CODEX STAN 298R-2009)

36. The Committee endorsed the provision for monopotassium tartrate (INS 336(i)) in the Regional Standard for Fermented Soybean Paste, as proposed by the CCASIA.

Questions to the CCASIA

37. The Committee requested the CCASIA to consider whether:

i. In the proposed Draft Regional Standard for Chili Sauce
   - Other tartrates, included in the JECFA ADI, could be used as acidity regulators, singly or in combination and what the reporting basis would be in that case noting that in the GSFA the reporting basis is “as tartaric acid” for consistency with the JECFA;
   - Other phosphates, included in the JECFA ADI could be used as acidity regulators, singly or in combination and what the reporting basis would be in that case;
   - Methyl para-hydroxybenzoate (INS 218) should be listed as para-hydroxybenzoates (INS 214, 218) in line with the practice of the GSFA to establish food additive maximum levels based on all additives included in the JECFA ADI; and
   - Sodium saccharin (INS 954(iv)) should be listed as saccharins (INS 954(i), 954(ii), 954 (iii), 954(iv)), in line with the practice of the GSFA to establish food additive maximum levels based on all additives included in the JECFA ADI.

ii. In the Regional Standard for Fermented Soybean Paste
   - Other tartrates, included in the JECFA ADI, could be used as acidity regulators, singly or in combination and what the reporting basis would be in that case noting that in the GSFA the reporting basis is “as tartaric acid” for consistency with the JECFA.

Conclusion

38. The status of the endorsement of food additive provisions is presented in Appendix II.

DISCUSSION PAPER ON FOOD ADDITIVE PROVISIONS IN THE STANDARD FOR INFANT FORMULAS AND FORMULA FOR SPECIAL MEDICAL PURPOSES (CODEX STAN 72-1981) (Agenda Item 4b) 6

39. The Committee recalled that the issue of food additives in the Codex Standard for Infant Formula and Formulas for Special Medical Purposes (CODEX STAN 72-1981) had been on its agenda for some time. The 40th CCFA had given an initial reply (see ALINORM 08/31/12) to the three general questions of the CCNFSDU: (i) To which extent an ADI established by JECFA, whether numerical or not specified, applied to young infants below 12 weeks; (ii) What scientific principles should apply to the evaluation of additives intended for this population group; and (iii) Whether the establishment of an ADI in itself was sufficient or whether other issues had to be addressed. Following further requests for clarification from the CCNFSDU, the 42nd CCFA had asked the Delegation of Switzerland to prepare a discussion paper on the questions.

40. The Delegation of Switzerland introduced the document explaining the background of the questions and the rationale for the proposed recommendations, which were in line with the reply given at the 40th Session and based on the current Codex framework and JECFA guidance (Annex 3 of the report from the 15th meeting of JECFA (TRS 488, 1971) as well as guidance in Principles and methods for the risk assessment of chemicals in food (EHC 240, IPCS 2009) and the Principles for the safety assessment of food additives and contaminants in food (EHC 70, IPCS 1987).

41. The Delegation noted that the requested food additives were comprised of various substances with different profiles. Since they had not been forwarded to the CCFA for endorsement, it was not appropriate for the Committee to take any position on whether their use in infant formula was acceptable.

6 CX/FA 11/43/5; CRD 9 (Comments of Brazil, India, Indonesia, Kenya, Mali, Mexico, Peru, AIDGUM and IBFAN)
42. The JECFA Secretariat clarified that EHC 240 was an updated version of EHC 70, but, as EHC 70 was more detailed in several aspects, it was still referred to and still available on the JECFA website. On food additives in infant formula, EHC 240 had confirmed the position of EHC 70.

**Conclusion**

43. The Committee agreed with the two main recommendations of the discussion paper:

i. That the principle that was discussed and proposed by JECFA in 1971 and subsequently implemented by the Codex Alimentarius Commission when adopting standards for baby food remains valid: “Baby foods should be prepared without food additives whenever possible. Where the use of a food additive becomes necessary in baby foods, great caution should be exercised regarding both the choice of additive and its level of use.” (Annex 3 of TRS 488);

ii. Proposals for the inclusion of an additive in Codex standards for foods intended for infants below 12 weeks of age require a separate evaluation by JECFA since for additives used in foods for this population the toxicological investigations should be more extensive and include evidence of safety to young animals. Requests for evaluation should be presented to the CCFA. Such requests should be made using the agreed form, include an inventory of available studies and should state that the data meet the requirements for this age group by JECFA as laid down in the Principles and methods for the risk assessment of chemicals in food (EHC 240) and the Principles for the safety assessment of food additives and contaminants in food (EHC 70).

44. The Committee reiterated that, as the substances had not been forwarded to it for endorsement, it could not take a position and encouraged the CCNFSDU to give consideration to the grouping of substances proposed in paras 14-18 of CX/FA 11/43/5, where the requested additives had been grouped in accordance with their needs for different levels of assessment.

45. The Committee thanked the Delegation of Switzerland for the useful document and agreed to forward it to the CCNFSDU for their consideration.

**DISCUSSION PAPER ON THE ALIGNMENT OF THE FOOD ADDITIVE PROVISIONS OF THE STANDARDS FOR MEAT PRODUCTS AND RELEVANT PROVISIONS OF THE GSFA (Agenda Item 4c)**

46. The Delegation of Australia introduced the report of the electronic Working Group (e-WG). They explained that the working group members were generally supportive of using a decision-tree approach to harmonise the food additives provisions in commodity standards and the GSFA. There was consensus that food additives needed to be technologically justified and assessed as safe before being permitted into the commodity standards and the GSFA. The decision-tree approach had been tried out on the standards for processed meat and should be applicable to all commodity standards. However, more discussion was needed on the details of the flow chart. There were different views on certain fundamental aspects of the approach to align the food additives provisions in commodity standards and the GSFA: which standards should be the default; what should be the technological justification for the use of a standard in a certain region and under certain climatic conditions; and should food additives be considered by functional class or individually. The Delegation recommended continuing work on the discussion paper taking into account the comments and suggestions made.

47. The Committee generally supported the decision-tree approach recommended by the e-WG as a way to progressively achieve the goal of making the GSFA the single Codex reference for food additives, while ensuring that food additives were technologically justified and safe for use.

48. In the discussion a number of requirements for the alignment were pointed out: the specific quality requirements and technological needs of standardised products should be respected when aligning the food additive provisions and they should not be broadened without justification; the flow chart used to align the provisions should address situations where food additives provisions were not endorsed by the CCFA; the flow chart should address one-to-multiple relationships between the scope of commodity standards and GSFA food categories; and an approach for the addition of new food additives in commodity standards should be developed.

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7 CX/FA 11/43/6; CRD 10 (Comments of Brazil, European Union, Indonesia and IDF); CRD 25 (Comments of Japan)
Conclusion

49. In view of the general support for the decision-tree approach and the number of options and ideas expressed to address the fundamental issues concerning the alignment, the Committee agreed to establish an e-WG, led by Australia and working in English only, to continue work on the discussion paper and the decision-tree approach for consideration at its next session. The Committee also requested that the e-WG include a proposal for the revision of the food additive provisions of the five standards for processed meat.

DRAFT AND PROPOSED DRAFT FOOD ADDITIVE PROVISIONS OF THE GSFA; PROPOSED DRAFT FOOD ADDITIVES PROVISIONS (NEW AND REVISED); COMMENTS AND INFORMATION ON SEVERAL FOOD ADDITIVES (Agenda Item 5a, 5b and 5c)

50. The Delegation of the United States of America, speaking as the Chair of the physical Working Group (p-WG) on the GSFA, which had met immediately prior to the present session of the Committee, introduced the report of the p-WG, as presented in CRD 2. The p-WG had made recommendations for the draft and proposed draft food additives provisions included in part I (colour additives) of CX/FA 11/43/7 (Agenda Item 5a) and in CX/FA 11/43/8 (Agenda Item 5b) and, due to time constraints, had not considered part II (miscellaneous additives) of CX/FA 11/43/7 and the proposals for several other food additives included in CX/FA 11/43/9 (Agenda Item 5c) and had not made recommendations on work to be considered at the 44th CCFA. The p-WG had agreed to defer discussion on food additive provisions related to food categories 05.0, 05.1, 05.2, 05.4, 16.0 and related sub-categories, awaiting the outcome of the Committee’s discussion on Agenda Items 5e and 5f.

51. The Committee considered and endorsed recommendations of the p-WG and made the following changes and comments:

Recommendation 1 (adoption)

(i) Canthaxanthin (INS 161g)

52. The Committee agreed to:

- Revise the provision for canthaxanthin in food category 01.6.4 “Processed cheese” to apply to food category 01.6.4.2 “Flavoured processed cheese, including fruit, vegetable, meat, etc.” as the use of colour additives was limited to flavoured products;
- Add Note V “Excluding products conforming to the Standard for Fermented Milks (CODEX STAN 243-2003)” to food category 01.7 “Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)” to be consistent with the food additive provisions of the standard;
- Add Note S “Excluding products conforming to the Standard for Dairy Fat Spreads (CODEX STAN 253-2006)” and a new note to exclude the products covered by the Standard for fat spreads and blended spreads (CODEX STAN 256-2006) to food category 02.2.2 “Fat spreads, dairy fat spreads and blended spreads” to be consistent with the food additive provisions of the standards;
- Replace Notes O “Excluding pasta containing vegetables and eggs” and P “For use in pasta made from Triticum aestivum, and for use in noodles only” with a new Note “For use in noodles only” in food category 06.4.2 “Dried pastas and noodles and like products” as the use of canthaxanthin was reported only in this type of products. For consistency this decision was also applied to the provision for caramel IV – ammonia sulfite process (INS 160d).

53. The Delegations of the European Union, Norway and Switzerland expressed their reservation concerning the adoption of the provisions for canthaxanthin because in their view there were safety concerns.

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8 CX/FA 11/43/7; CX/FA 11/43/8; CX/FA 11/43/8 Add.1 (Comments of Argentina, Brazil, Chile, Costa Rica, Cuba, Iran, New Zealand, Paraguay, Philippines, United States of America, IACM, ICGMA and IFU); CX/FA 11/43/8 Add.2 (Comments of European Union, Mali, IADSA and IFU); CX/FA 11/43/9; CRD2 (Report of the physical Working Group on the GSFA); CRD 11 (Comments of Brazil, Colombia, Costa Rica, Indonesia, Japan, Mexico, Philippines, Thailand, IADSA and IFU); CRD 12 (Comments of Egypt, Indonesia, Japan and Thailand); CRD 13 Rev (Comments of European Union, India, Japan, IADSA and ICGA); CRD 24 (Comments of India and Republic of Korea)
(ii) **Caramel III – ammonia process (INS 150c) / Caramel IV – sulfite ammonia process (INS 150d)**

54. The Committee agreed to add Note F “For use in flavoured products only” to the provision for caramel IV – sulfite ammonia process in food category 01.6.5 “Cheese analogues”.

55. The delegations of the European Union and Norway expressed their reservation concerning the adoption of the provisions for caramel III and caramel IV – sulfite ammonia process because in their view there were safety concerns. The Delegation of Brazil expressed their reservation on the adoption of the provision for caramel IV – sulfite ammonia process in food category 11.6 “Table-top sweeteners, including those containing high-intensity sweeteners”.

(iii) **Carotenes, beta (vegetable) (INS 160a(ii))**

56. The Committee agreed to:
- Replace Note O “Excluding pasta containing vegetables and eggs” with a new Note “Excluding pasta containing vegetables” in food category 06.4.2 “Dried pastas and noodles and like products”;
- Delete Note 117 “Except for use in loganiza (fresh, uncured sausage) at 1 000 mg/kg” in food category 08.1.2 “Fresh meat poultry and game” as there was no technological justification to use a higher level of beta-carotene (vegetable) in these products. The corresponding provision for carotenoids was amended in the same way.

57. The Delegation of European Union expressed their reservation on the recommendation to adopt the provision for carotenes, beta (vegetable) in food category 06.4.2 “Dried pastas and noodles and like products” at steps 5/8.

(iv) **Carotenoids (INS 160a(i), 160a(ii), 160e, 160f)**

58. The Committee agreed to add a new Note to exclude the products covered by the *Standard for a blend of Skimmed Milk and Vegetable Fat in powdered form* (CODEX STAN 251-2006) to food category 01.5.2 “Milk and cream powder analogues” to be consistent with the food additive provisions of the standard.

59. The Delegation of the European Union proposed to delete Note 16 “For use in glaze, coatings or decorations for fruit, vegetables, meat or fish” in food category 09.1.1 “Fresh fish” because of a recent reported case where colour was used to counterfeit fresh fish, however the Committee did not agree to this proposal. The Delegation of the European Union expressed their reservation to the use of Note 16 in this food category because in their view the consumer could be misled.

(v) **Erythrosine (INS 127)**

60. The Committee agreed to delete Note 161 “Subject to national legislation of the importing country aimed, in particular, at consistency with Section 3.2 of the Preamble” in food category 04.2.2.7 “Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3 category”.

(vi) **Grape skin extract (INS 163(ii))**

61. The Committee agreed to:
- Add Note F “For use in flavoured products only” in food categories 01.4.4 “Cream analogues” and 01.5.2 “Milk and cream powder analogues”;
- Add a new Note to exclude the products covered by the *Standard for a blend of Skimmed Milk and Vegetable Fat in powdered form* (CODEX STAN 251-2006) from food category 01.5.2 “Milk and cream powder analogues”;
- Replace Note 161 (in square brackets) in food categories 04.1.2.8 “Fruit preparations, including pulp, purées, fruit toppings and coconut milk”, 04.2.2.3 “Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed in vinegar, oil, brine, or soybean sauce” and 04.2.2.5 “Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purées and spreads (e.g. peanut butter) in vinegar, oil, brine, or soybean sauce”, with a new Note “To restore the natural colour lost in processing only”.

62. The Committee agreed to:
- Add Note F “For use in flavoured products only” in food categories 01.4.4 “Cream analogues” and 01.5.2 “Milk and cream powder analogues”;
- Add a new Note to exclude the products covered by the *Standard for a blend of Skimmed Milk and Vegetable Fat in powdered form* (CODEX STAN 251-2006) from food category 01.5.2 “Milk and cream powder analogues”;
- Replace Note 161 (in square brackets) in food categories 04.1.2.8 “Fruit preparations, including pulp, purées, fruit toppings and coconut milk”, 04.2.2.3 “Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed in vinegar, oil, brine, or soybean sauce” and 04.2.2.5 “Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purées and spreads (e.g. peanut butter) in vinegar, oil, brine, or soybean sauce”, with a new Note “To restore the natural colour lost in processing only”.

63. The Committee agreed to:
- Add Note F “For use in flavoured products only” in food categories 01.4.4 “Cream analogues” and 01.5.2 “Milk and cream powder analogues”;
- Add a new Note to exclude the products covered by the *Standard for a blend of Skimmed Milk and Vegetable Fat in powdered form* (CODEX STAN 251-2006) from food category 01.5.2 “Milk and cream powder analogues”;
- Replace Note 161 (in square brackets) in food categories 04.1.2.8 “Fruit preparations, including pulp, purées, fruit toppings and coconut milk”, 04.2.2.3 “Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed in vinegar, oil, brine, or soybean sauce” and 04.2.2.5 “Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purées and spreads (e.g. peanut butter) in vinegar, oil, brine, or soybean sauce”, with a new Note “To restore the natural colour lost in processing only”.

64. The Committee agreed to:
- Add Note F “For use in flavoured products only” in food categories 01.4.4 “Cream analogues” and 01.5.2 “Milk and cream powder analogues”;
- Add a new Note to exclude the products covered by the *Standard for a blend of Skimmed Milk and Vegetable Fat in powdered form* (CODEX STAN 251-2006) from food category 01.5.2 “Milk and cream powder analogues”;
- Replace Note 161 (in square brackets) in food categories 04.1.2.8 “Fruit preparations, including pulp, purées, fruit toppings and coconut milk”, 04.2.2.3 “Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed in vinegar, oil, brine, or soybean sauce” and 04.2.2.5 “Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purées and spreads (e.g. peanut butter) in vinegar, oil, brine, or soybean sauce”, with a new Note “To restore the natural colour lost in processing only”.
62. The Committee further replaced Note 161, erroneously associated with food category 08.2 “Processed meat, poultry, and game products in whole pieces and cuts” with Note 16 “For use in glaze, coatings or decorations for fruit, vegetables, meat or fish”. The Committee also replaced food categories 08.3.1 “Non-heat treated processed and comminuted meat, poultry, and game products”, 08.3.2 “Heat-treated processed and comminuted meat, poultry, and game products”, and 08.3.3 “Frozen processed and comminuted meat, poultry, and game products” which had the same use levels and Note, with the parent food category 08.3 “Processed and comminuted meat, poultry, and game products”.

(vii) Lauric arginate ethyl ester (INS 243)

63. The Committee agreed to:

- Add Note V “Excluding products conforming to the Standard for Fermented Milks (CODEX STAN 243-2003) to food category 01.7 “Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)” to be consistent with the food additive provisions of the standard;
- Add Note S “Excluding products conforming to the Standard for Dairy Fat Spreads (CODEX STAN 253-2006)” and a new Note to exclude the products covered by the Standard for fat spreads and blended spreads (CODEX STAN 256-2006) to food category 02.2.2 “Fat spreads, dairy fat spreads and blended spreads” to be consistent with the food additive provisions of the standards;
- Discontinue work on the provisions associated with food categories 14.1.2.2 “Vegetable juices’ and 14.1.2.3 “Concentrates for fruit juice” as the use of lauric arginate ethyl ester was not necessary in these products. For consistency, the Committee also agreed to discontinue work on the provisions in category 14.12.1 “Fruit juice” and 14.1.2.4 “Concentrates for vegetable juice”, which were proposed for circulation for comments at Step 3.

64. The Representative of FAO stated that the inclusion of Notes in the GFSA excluding existing related commodity standards might result in unwarranted restrictions in the use of new food additives, which had been evaluated by JECFA at the request of the Codex Alimentarius Commission. The Codex Secretariat also noted that the CCFA had the responsibility to deal with proposals for food additive provisions in commodity standards for which no active commodity committee existed.

65. The Delegations of the European Union and Norway expressed their reservation on the adoption of the provisions for lauric arginate ethyl ester.

(viii) Steviol glycosides (INS 960)

66. The Delegations of the European Union and Norway expressed their reservation on the adoption of the provisions for steviol glycosides.

(ix) Sulfites (INS 220-228, 539)

67. The Committee agreed to amend the maximum level for sulfites in food category 04.2.2.6 “Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nuts and seed pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5” to 300 mg/kg, noting that the level was lower than that currently included in the GSFA.

Recommendations 2 (discontinuation) and 3 (revocation)

68. The Committee endorsed the recommendations of the p-WG regarding discontinuation and revocation. It further endorsed recommendation 4 to hold at Step 7 the draft provision for ponceau 4R (INS 124) in food category 06.8.1 “Soybean-based beverages” at step 7, pending the outcome of the JECFA evaluation.

Recommendations 5 (further information) and 6 (circulation for comments)

69. The Committee endorsed the recommendations of the p-WG regarding the requests for specific information on the proposed draft provisions for steviol glycosides and circulation for comments at Step 3 and 6 of the draft and proposed draft provisions for erythrosine, lauric arginate ethyl ester, steviol glycosides and sulfites. It was noted that the proposed draft provisions for steviol glycosides would be discontinued if the requested specific information was not provided at the next session of the Committee.
Recommendation 7

70. The Committee endorsed the recommendation to refer the food additive provisions, forwarded to the 34th Session of the Commission for adoption, to the appropriate active commodity committee for information and comments on their applicability to the relevant commodity standards. The Committee noted that the referral should not delay the adoption of the GSFA provisions.

Work for the 44th CCFA

71. The Delegation of the United States of America, speaking as Chair of the p-WG, recalled that the p-WG had not made recommendations on work for the next session of the Committee and that a number of food additives provisions in document CX/FA 11/43/7 remained to be considered. He proposed to consider at the next session the provisions in Table 1 and 2 of the GSFA for those food additives in Table 3 with the function “acidity regulators” or “emulsifiers, stabilizer, thickeners”. To facilitate the consideration of these groups of food additives, the Delegation proposed a horizontal approach, i.e. to identify those food categories in the Annex to Table 3 in which the use of “acidity regulators” or “emulsifiers, stabilizers, thickeners” was technologically justified and those food categories in which it was not.

72. The Committee agreed to this proposal as an innovative way to make progress on reducing the backlog of provisions for inclusion in the GSFA. The Committee agreed to establish an e-WG, led by the United States of America, open to all members and observers and working in English only, to develop this approach for use by the physical Working Group on the GSFA when recommending final adoption or discontinuation of the food additives provisions in Table 1 and 2 of the “acidity regulators” and “emulsifiers, stabilizers, thickeners” in Table 3.

73. The Committee further agreed to circulate the food additive provisions of “acidity regulators” or “emulsifiers, stabilizers, thickeners” in Table 3, listed in Appendix X, for comments at Step 3 and 6.

74. Because of time constraints, the Committee did not discuss Agenda Item 5c and agreed to consider document CX/FA 11/43/9 and written comments in CRD 13-Rev at its next session.

Conclusion

75. The Committee agreed to forward to the 34th Session of the Commission:
- Draft and proposed draft food additive provisions for adoption at Step 8 and Step 5/8 (Appendix III);
- Food additive provisions recommended for revocation (Appendix IV)\(^9\);
- Draft and proposed draft food additive provisions recommended for discontinuation (Appendix V)\(^10\); and
- Draft and proposed draft food additive provisions for comments at Step 6 and 3 (Appendix VI)\(^11\).

76. The Committee agreed to request specific additional information on the food additives listed in Appendix VII and reminded Members and Observers that, when submitting information, they needed to comply with the Procedures for consideration of entry and review of food additive provisions in the General standard for food additives, included in the Procedural Manual, in particular concerning the justification for the use and technological need.

PROVISIONS FOR ALUMINIUM CONTAINING FOOD ADDITIVES (Agenda Item 5d)\(^12\)

77. The Committee recalled that the 42nd CCFA had agreed to establish an e-WG to revise the maximum use levels for aluminium-containing food additives i.e. sodium aluminium phosphates (acidic and basic) (INS 541(i), (ii)), aluminium ammonium sulfate (INS 523), sodium aluminium silicate (INS 554), calcium aluminium silicate (INS 556), and aluminium silicate (INS 559), based on the comments submitted, to ensure that their maximum use levels were numeric and expressed on an aluminium basis. It was further recalled that the purpose of this work was to revise the provisions of the aluminium containing food additives in order to limit the exposure in light of the revised PTWI.

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\(^9\) Appendix IV also includes recommendations for revocation arising from Agenda Item 5d
\(^10\) Appendix V also includes recommendations for discontinuation arising from Agenda Item 5d
\(^11\) Appendix VI also includes recommendations for request for comments at Step 3 arising from Agenda Item 3
\(^12\) CX/FA 11/43/10; CRD 14 (Comments of Kenya, India, Indonesia, Japan, Mali, Thailand and NHF)
78. The Delegation of Brazil introduced the recommendations of the e-WG (CX/FA 11/43/10) and recalled the decision of the 42nd CCFA to discontinue or revoke all provisions for aluminium-containing food additives that were not numerical and not expressed on an aluminium basis at the current Session.

79. The JECFA Secretariat recalled that JECFA had recently re-evaluated aluminium from all sources, including aluminium-containing food additives and established a new PTWI of 1 mg/kg body weight for aluminium from all sources. Consequently, all existing ADIs for aluminium-containing food additives had been withdrawn. The JECFA exposure assessment had identified a possible exceedance of the PTWI, especially for children consuming certain foods. It had thus been recommended to decrease the use of aluminium-containing food additives to the extent possible. It was noted that JECFA would re-evaluate aluminium-containing food additives, in particular the aspect of their bioavailability at its 74th meeting in June 2011.

80. Several delegations expressed their concern regarding the safety of aluminium-containing food additives and questioned the justification of adding new uses for these additives.

81. The Committee considered the recommendations of the e-WG as follows:

**Recommendation 1**

82. The Committee agreed that all provisions for aluminium-containing food additives should be numerical and expressed on an aluminium basis, and all relevant provisions in the GSFA should include Note 6 “As aluminium”. It was noted that for certain aluminium salts, such as phosphates and sulfates, it would be useful to express the MLs on both as aluminium and compound basis.

83. The Committee agreed to revoke or discontinue work on all non-numerical provisions for aluminium-containing food additives in the GSFA (see Appendices IV and V).

84. The Committee noted that the compilation of proposals attached to the report of the e-WG did not clearly identify all provisions, including those containing Note 29 “Reporting basis not specified”, for which no comments or proposed MLs had been submitted. Therefore, it agreed to make recommendations for revocation/discontinuation of these provisions at its 44th session.

85. The Committee noted the information on approaches that could be used to calculate the amount of aluminium in a compound but did not take any decision on which was the appropriate proportion of aluminium to be used in the conversion i.e. the highest or the average percentage of aluminium.

**Recommendation 2**

86. The Committee noted that recommendation 2 was mainly for information on exposure assessment and did not require any specific action.

**Recommendation 3**

87. The Committee noted that the recommendation aimed at reducing/limiting multiple exposures to aluminium-containing food additives. However, the information compiled in CX/FA 11/43/10 did not allow to identify those provisions in the GSFA where the addition of Note 174 “Singly or in combination: sodium aluminium silicate (INS 554), calcium aluminium silicate (INS 556) and aluminium silicate (INS 559)” was appropriate.

**Recommendation 4**

88. The Committee agreed to recommend the 34th session of the Commission to revoke the provisions for sodium aluminium silicate (INS 554), calcium aluminium silicate (INS 556) and aluminium silicate (INS 559) in Table 3 of the GSFA (see Appendix IV).

**Recommendation 5**

89. The Committee did not take any action on this recommendation as the function of “processing aid” was not associated with any aluminium-containing food additives in the GSFA.

**Recommendation 6**

90. The Committee noted that the concern for the use of aluminium lakes of colours should be addressed by Members in the context of the procedure of prioritisation of substances for evaluation by JECFA.
Conclusion

91. The Committee agreed to establish an e-WG, led by Brazil, open to all Members and Observers and working in English only, to revise the compilation of proposals attached to CX/FA 11/43/10 and make recommendations for the adoption, discontinuation or revocation of proposals, including those for new uses.

PROPOSED DRAFT REVISION OF THE FOOD CATEGORY SYSTEM (FOOD CATEGORIES 5.1, 5.2 AND 5.4) (N07-2010) (Agenda Item 5e)

92. The Committee recalled that, at its 42nd Session, it had established an e-WG, led by the United States of America, to prepare a proposal for the revision of food categories 05.1, 05.2 and 05.4 and forwarded a relevant project document to the 33rd session of the Commission, where the new work had been approved.

93. The Delegation of the United States of America introduced the report of the e-WG (CX/FA 11/43/11) and recalled that the terms of reference had been to clarify several uncertainties in the current description of food categories 05.1, 05.2, and 05.4 to facilitate interpretation and application of the GSFA and to clarify the scope of standardized and non-standardised products. The Delegation further explained that most of the changes proposed were editorial and the examples provided in the descriptors were not exhaustive and there would be no consequential effects on the GSFA.

94. The Committee agreed to consider a proposal in CRD 15 for the revision of these food categories, prepared by the United States of America, on the basis of the written comments submitted.

95. The Committee endorsed all amendments proposed and made the following additional comments/amendments:

05.1.4 “Cocoa and chocolate products”

96. In the examples it was decided to replace “and composite chocolate (chocolate with added edible ingredients)” with “chocolate with added edible ingredients” as it was recognized that the term “composite chocolate”, used in industry, was not defined or used in relevant Codex standards and could lead to confusion.

05.2 Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3, and 05.4:

97. Some delegations expressed the view that the words “nutritive or non-nutritive high-intensity sweeteners” should be removed from the descriptor of food category 05.2 as sweeteners were allowed for this category in accordance with the GSFA and thus did not have to be mentioned in the descriptor.

98. Other delegations believed that the use of the words relating to the use of sweeteners in this category was necessary to cover all products in this category that were already in international trade, including those containing sweeteners.

99. As a compromise, the Committee agreed to remove the words “manufactured with nutritive or non-nutritive high-intensity sweeteners” from the descriptor of food category 05.2 as the words “and their dietetic counterparts” already covered the products in international trade that contain sweeteners.

100. The Committee agreed to stress that the words “dietetic counterparts” did not refer to special dietetic foods or foods for special medical purposes that were contained in food category 13.0.

05.2.1 Hard candy; 05.2.2 Soft candy; 05.2.3 Nougats and marzipsans;

101. As a consequence to the amendment in food category 05.2, the Committee amended the words “or sweeteners” to read “and their dietetic counterparts”. The Committee added “Halwâ teheniaa” in the descriptor of food category 05.2.2 as the product complied with the category and was highly consumed in the Near East region.

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13 CX/FA 11/43/11; CX/FA 11/43/11 Add.1 (Comments of Brazil, Chile, Cuba, New Zealand); CX/FA 11/43/11-Add.2 (Comments of the European Union and Mali); CRD 15 (Comments of Egypt, India, Indonesia, Peru, United States of America and ICGMA)
Status of the proposed draft Revision of Food Category System of the GSFA (food categories 5.1, 5.3 and 5.4) (N07-2010)

102. The Committee agreed to forward the proposed draft revision of the Food Category System of the GSFA to the 34th Session of the Commission for adoption at Steps 5/8, with the recommendation to omit Steps 6 and 7 (see Appendix VIII).

REVISION OF THE NAME AND DESCRIPTOR OF FOOD CATEGORY 16.0 (Agenda Item 5f)14

103. The Committee recalled that the 42nd CCFA had agreed to discuss the proposal for the revision of the name and descriptors of food category 16.0 “Composite foods – foods that could not be placed in categories 01-15” and examples of food products in this category at its next Session, as no agreement on the need for this category could be reached.

104. Several members believed that category 16.0 should be deleted as there was a lack of clarity concerning its scope and if the category was too broad, it could lead to an increase of food additive provisions. They recalled that food categories were defined because of similarities of the foods or similar needs for additives, which was not the case in this category. The present technological justification was based on only few examples, which could be addressed in other food categories of the GSFA, if necessary, with added footnotes indicating a restrictive use. The proper application of the carry-over principle could be used to cover compound foods not included in other categories.

105. Several other members felt that it was important to keep this food category to capture food additive uses for products that were in the market but did not fit in food categories 1 to 15. They mentioned that there were many products, especially compound products and ready to eat products, which fit no other category but existed in trade and were consumed, and examples for such products had been provided in written comments (CRD 16). They agreed that the name and descriptor of the category could be revised to better reflect the nature of these products. It was also mentioned that the carry-over principle would not be able to cover the needs of all foods intended for inclusion in this category.

Conclusion

106. As there was no consensus, the Committee agreed to establish an e-WG, led by the United States of America, open to all members and observers and working in English only, to develop a discussion paper for the next session which would give a detailed description of the products to be included in this category and make proposals for revision of the name and descriptors of food category 16.0 as necessary.

DISCUSSION PAPER ON USE OF NOTE 161 (Agenda Item 5g)15

107. The Committee recalled that the 41st CCFA had agreed to request comments (CL 2009/7-FA, Part B, point 7) on the application of Note 161 “Subject to national legislation of the importing country aimed in particular at consistency with Section 3.2 of the Preamble” because of the concern of several delegations on the possible adverse impact of the extensive use of this Note in the GSFA. The 42nd CCFA had agreed to establish an e-WG, led by the Netherlands, to prepare a discussion paper containing proposals for criteria and conditions for the use of Note 161 in the GSFA.

108. The Delegation of the Netherlands introduced the report of the e-WG (CX/FA 11/43/13) and reported that the e-WG had not reached agreement on criteria and conditions for the use of Note 161. There was no consensus in the e-WG on how to deal with instances of the Note already included in the GSFA or with future requests for including the Note. Several proposals had been presented to limit the application of the Note, e.g. to its original purpose for sweeteners and colours or to cases when no consensus existed if a proposal was in line with section 3.2 of the Preamble of the GSFA. It had also been suggested that Note 161 would be used less if more discussion time was available in the physical Working Group on the GSFA.

14 CX/FA 11/43/12; CRD 16 (Comments of Egypt, European Union, Indonesia, Thailand and ICGMA), CRD 26 (Comments of United States of America)
15 CX/FA 11/43/13; CRD 17 (Comments of European Union and Kenya); CRD 25 (Comments of European Union and Japan)
109. Several members were of the opinion that the possibility to use Note 161 was important and had often been requested because the procedures established in Section 3.2 of the Preamble of the GSFA, as well as in the Procedural Manual, i.e. Procedures for the entry and review of food additive provisions in the General Standard for Food Additives, had not been followed strictly enough. However, they agreed that the use of the Note should be limited as much as possible and considered on a case by case basis.

110. It was suggested that a stricter use of the agreed procedures, mentioned above, or the implementation of some of the proposals contained in the “Denner paper”, such as a list of foods which shall not contain any additives, could reduce the use of Note 161.

111. Several other members and observers were against the use of Note 161 and proposed that it be deleted from the GSFA as its extended usage could create obstacles to international trade and undermine the harmonization efforts of Codex and the value of its scientific basis. It was mentioned that since the GSFA is intended to be the single Codex reference for food additives, the Committee should make an effort to find a consensus in line with its procedures whereas the use of Note 161 was counterproductive.

112. As a way to progress on this issue, one Member proposed to hold further discussions on the interpretation of the GSFA Preamble (in particular 3.2) and the relevant sections of the Procedural Manual. Another Member proposed that a working group compile a document with all occurrences of Note 161 and classify them by justification/ or food additive to get a better understanding on why the Note was used.

113. To progress on this issue, the Chairperson proposed to continue work on the discussion paper in an e-WG. He also proposed suspending the introduction of Note 161 in the GSFA; however, there was no consensus on this proposal.

**Conclusion**

114. The Committee agreed to establish an e-WG, led by South Africa and open to all Members and Observers and working in English only, to continue working on a discussion paper on the application of Note 161 and in particular to formulate recommendations to facilitate a uniform implementation of Section 3.2 of the Preamble of the GSFA to address the use of Note 161.

**DISCUSSION PAPER ON THE REVISION OF SECTION 4 “CARRY-OVER OF FOOD ADDITIVES INTO FOOD” OF THE PREAMBLE OF THE GSFA (Agenda Item 5h)**

115. The Committee recalled that it had established an e-WG to evaluate the necessity to revise Section 4 of the Preamble of the GSFA to take into account differences between Section 4 “Carry-over of food additives into foods” and the “Carry-over Principle of Food Additives” in Volume 1 of the Codex Alimentarius.

116. The Delegation of Brazil introduced the report of the e-WG, as presented in CX/FA 11/43/14, containing in Annex 1 proposed amendments to Section 4 of the Preamble of the GSFA.

117. The Committee noted that the e-WG had agreed: that the scope and the application of the carry-over provisions were well defined in current text of Section 4.1 of the Preamble of the GSFA, and that Section 3(d) from Volume 1 should not be included; that the conditions applying to the carry-over of food additives were sufficiently described in the Preamble and no further definition was necessary, and that it was not appropriate to include text regarding labelling as this was beyond the terms of reference of the GSFA and the CCFA.

118. The Committee discussed the recommendations as follows.

**Recommendation I**

119. The Committee considered the proposed amendment to Section 4 of the Preamble of the GSFA and agreed to:

- Clarify the title of Section 4.1 by specifically referring to carry-over of food additives from ingredients and raw materials into food;

16 CX/FA 11/43/14; CRD 18 (Comments of European Union, India, Jordan, Kenya and Thailand)
- Insert a new header “4.2 Special Conditions Applying to the Use of Food Additives not Directly Authorised in Food Ingredients and Raw Materials”; and
- Further clarify the new section 4.2 by adding the words, “or added to”, after “used in”, and “including that any maximum level applying to the food is not exceeded” at the end of the paragraph.

120. The Committee did not agree to add text referring to commodity standards in sub-sections (a), (b) and (c), as the GSFA is intended to be the single Codex reference for food additives. Proposed text referring to finished products (e.g. “composite food”) and “direct addition additives” was also not agreed.

Recommendations II and III

121. The Committee endorsed the recommendation to request clarification from the Committee on Nutrition and Food for Special Dietary Uses (CCNFSDU) on an inconsistency between Section 4.2 of the Preamble of the GSFA, which prohibits carry-over of food additives in food categories 13.1 and 13.2, and the carry-over provisions in some Codex standards for foods in categories 13.1 and 13.2.

122. The Committee did not deem it necessary to contact other Codex committees as there was no evidence of inconsistencies with other commodity standards.

Recommendation IV

123. The Committee noted that this recommendation had already been implemented by the Codex Secretariat following a decision of the 32nd session of the Commission.

Conclusion

124. The Committee agreed to forward the revised text of Section 4 of the Preamble of the GSFA to the 34th session of the Commission for adoption (see Appendix IX).

125. The Committee further agreed to request the CCNFSDU to clarify if carry-over of food additives from ingredients was inappropriate for the foods included in the standards falling under food categories 13.1 (Infant formulae, follow-up formulae, and formulae for special medical purposes for infants) and 13.2 (Complementary foods for infants and young children).

Physical Working Group on the GSFA (Terms of Reference)

126. The Committee agreed to establish a physical working group (p-WG), which would meet immediately prior to its 44th Session and be chaired by the United States of America, and work in English only, to consider and prepare recommendations for the plenary on:

i. Pending proposals in CX/FA 11/43/7, taking into account written comments submitted at the present session;

ii. Provisions related to food categories 05.0, 05.1, 05.2 and 05.4 included in CX/FA 11/43/8, taking into account written comments submitted at the present session;

iii. Comments and information on uses and uses levels of cassia gum (INS 427) (see Agenda Item 3);

iv. Proposed horizontal approach for the consideration of the “acidity regulators” and “emulsifiers, stabilizers, thickeners” listed in Table 3 of the GSFA;

v. Draft and proposed draft food additive provisions in Table 1 and 2 of the GSFA of the Table 3 additives listed in Appendix X, taking into account comments submitted at Step 6 and 3 and the horizontal approach for the consideration of the “acidity regulators” and “emulsifiers, stabilizers, thickeners” listed in Table 3 of the GSFA; and

vi. Report of the e-WG on provisions for aluminium containing food additives (Agenda Item 5d).

17 ALINORM 09/32/REP para. 97
PROPOSED DRAFT REVISION OF THE CODEX STANDARD FOR FOOD GRADE SALT (CODEX STAN 150-1985) (N05-2010) (Agenda Item 6)\(^\text{18}\)

127. The Delegation of Switzerland introduced the report of the e-WG, as presented in CX/FA 11/43/15, and recalled that the 42nd CCFA had agreed to start new work on the revision of the *Standard for Food Grade Salt* (CODEX STAN 150-1985) and to focus the revision only on the sections on food additives, contaminants, hygiene and methods of analysis and sampling, without reopening discussion on other sections.

**Specific comments**

128. The Committee considered the revised text (Annex 1 of CX/FA 11/43/15) section by section, and, in addition to minor editorial amendments, made the following comments and amendments.

**Food Additives**

129. The Committee noted that the section allowed the use of food additives listed in Table 1 and 2 of the GSFA, in food category 12.1.1 “Salt” with which the *Standard for Food Grade Salt* had a “one-to-one” (i.e. full) correspondence. The Committee noted the concern regarding the inclusion of a number of provisions for aluminium-containing food additives at GMP level in this category.

**Contaminants**

130. The Committee noted that the e-WG proposed to replace the section on contaminants with a general reference to the Codex *General Standard for Contaminants and Toxin in Foods and Feeds* – GSCTFF (CODEX STAN 193-1995), in line with the *Format for Codex Commodity Standards* in the Codex Procedural Manual. The maximum levels of four contaminants, namely cadmium, lead, mercury and arsenic, included in the Standard were the same in the GSCTFF.

131. The fifth contaminant, copper, had been moved to section 3.2 “Naturally present secondary products and contaminants”. Copper had no entry in the GSCTFF and was also a micronutrient and its level in food was considered to reflect quality aspects rather than safety issues. Its presence as a contaminant might result from the use of copper-based equipment in salt production. The Committee did not support proposals to increase the maximum level for copper to 10 mg/kg or to include other substances (e.g. Fe III, barium) because there were not sufficient data to justify this.

**Food hygiene**

132. The Committee agreed to align the section with the relevant section of the *Format for Codex Commodity Standards* of the Codex Procedural Manual.

**Method of Analysis and Sampling**

133. The Committee noted that the e-WG had updated references to the analytical methods to refer to valid methods currently available from international organisations and added several EuSalt-methods, used in many laboratories, and the iodine titration method, included in the relevant WHO guidance document.

134. As there was concern that some laboratories might not be adequately equipped to use these newly proposed methods it was proposed that the “criteria-based approach”, recommended by the Committee on Methods of Analysis and Sampling (CCMAS), should be the preferred approach for selecting different analytical methods, in particular for heavy metals and copper. It was also suggested keeping the “methods listing approach” i.e. to list all available and acceptable analytical methods for the other elements, namely sulfate, halogens, calcium and magnesium, potassium and iodine.

135. The Committee agreed to ask the advice of the CCMAS concerning the possibility to convert the methods for heavy metals and copper into criteria and the suitability to use a method listing approach for the other elements.

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\(^{18}\) CX/FA 11/43/15; CX/FA 11/43/15 Add.1 (Comments of Brazil, Chile, Colombia, Cuba and Iran); CX/FA 11/43/15 Add.2 (Comments of European Union, Mali); CRD 19 (Comments of Egypt, India, Indonesia and Peru)
Status of the proposed draft revision of the Standard for Food Grade Salt (CODEX STAN 150-1985) (N08-2010)

136. The Committee agreed to forward the revised proposed draft Standard to the 34th Session of the Commission for adoption at Step 5 and the section on method of analysis and sampling to the CCMAS for endorsement and advice (see Appendix XI).

INTERNATIONAL NUMBERING SYSTEM (INS) FOR FOOD ADDITIVES (Agenda Item 7)\(^\text{19}\)

137. The Delegation of Finland, speaking as the Chair of the in-session Working Group on the International Numbering System (INS), introduced the report of the working group, as presented in CRD 4.

138. The Committee considered the recommendations of the working group as follows and, in addition to editorial changes, made the following comments and conclusions.

Recommendations 1 and 2

139. The Committee noted that the purpose of recommendations 1 and 2 was to clarify the “Explanatory notes on the lay-out of the INS” in Section 1 of the Class Names and International Numbering System for Food Additives (CAC/GL 36-1989) by addressing the concerns raised at the 42nd CCFA about the inconsistent use of brackets in the names of compounds and the use of the term “caustic” for describing the manufacturing process which was used in association with caramel I (INS 150a) and caramel II (INS 150b).

140. The Committee agreed to amend the “Explanatory notes on the lay-out of the INS” in Section 1 “Introduction”, as recommended by the in-session working group to read:

\[\ldots\] However, in some instances the number is followed by an alphabetical suffix, for example, 150a identifies Caramel I – plain caramel and 150b identifies Caramel II - sulfite caramel. \ldots\]

(replacing the third sentence in the first paragraph);

\[\text{The name of the food additive is sometimes followed by an additional name in parentheses. The parenthetical name is optional, and may be used, when necessary, to indicate another commonly associated name or synonym for the additive, for example INS 235 Natamycin (Pimaricin). Not all synonyms are listed}.\]

The name of an additive is sometimes, after a comma, followed by a description of the additive, for example INS 161h(i) Zeaxanthin, synthetic (new paragraph to be inserted between the second and third paragraphs).

141. The Committee noted that these changes would be reflected in the next edition of the INS and that the inclusion of synonyms in the INS was limited to a few substances.

142. It was also noted that substantial changes to Section 1 “Introduction” and Section 2 “Table of Functional Classes, Definitions and Technological Purposes” would require approval by the Commission for new work as changes would have implications for other Codex texts.

Recommendation 3

143. The Committee endorsing the recommendation for additions / changes to Section 3 as follows:

- Three new so called “parent food additives” i.e. substances that were further subdivided by subscripts: caramels (INS 150), sodium sulfates (INS 514) and potassium sulfates (INS 515);
- Two new INS numbers and associated technological purposes: magnesium dihydrogen diphosphate (INS 450(ix)) and magnesium stearate (INS 470(iii));
- Changes of names for four caramels (INS 150a, 150b, 150c and 150d);
- Change in INS number of octenyl succinic acid (OSA) modified gum arabic.

144. The Committee did not support the proposal to introduce the dual name “hypromellose” for hydroxypropylmethyl cellulose (INS 464).

\(^{19}\) CX/FA 11/43/16; CX/FA 11/43/16 Add.1 (Comments of Brazil, Cuba, New Zealand, United States of America, AIDGUM and CEFIC); CX/FA 11/43/16 Add.2 (Comments of Iran, ICGMA and OFCA); CRD 4 (Report of the in-session working group on INS); CRD 20 (Comments of India and Japan)
Recommendation 4

145. In order to further harmonise Section 3 of the INS, the Committee agreed to delete the technological purposes listed for 42 so called “parent food additives”.

Recommendation 5

146. The Committee agreed to establish an e-WG, led by Iran and working in English only, to: (i) consider the replies to the CL requesting proposals for changes / additions to the INS list and prepare a proposal for circulation for comment at Step 3; and (ii) discuss the proposed changes to technological purposes that due to time constraints could not be considered by the in-session working group.

Status of the amendment to the International Numbering System (INS) for food additives

147. The Committee agreed to forward the proposed draft amendments to the INS to the 34th Session of the Commission for adoption at Step 5/8, with the recommendation to omit Steps 6 and 7 (see Appendix XII).

148. In addition the Committee agreed to forward the proposed changes to the “Explanatory notes on the lay-out of the INS” in Section 1 “Introduction” of CAC/GL 36-1989 to the 34th Session of the Codex Alimentarius Commission for adoption (see para. 140).

SPECIFICATIONS FOR THE IDENTITY AND PURITY OF FOOD ADDITIVES ARISING FROM THE 73rd JECFA (Agenda Item 8)20

149. The FAO JECFA Secretary presented the results of the 73rd Meeting of JECFA regarding the specifications for identity and purity of food additives as outlined in the Annex of CX/FA 11/43/17. The Secretary informed the Committee that a total of six food additives and 180 flavourings (new and revised) specifications had been prepared as full, the specification for one food additive had been assigned a status as tentative and the tentative specifications for 1 food additive had been withdrawn.

150. The Committee also noted that necessary corrections and minor editorial revisions had been made to eight JECFA specifications concerning the limits and information on metals and arsenic published in the Combined Compendium of Food Additive Specifications (FAO JECFA Monographs 1) to correspond to those agreed and published in the relevant reports of JECFA.

151. The Delegation of Paraguay suggested an alternative assay method in addition to the previous one for steviol glycosides (INS 960), pointing out the resolution problem of the analytical methodology used to define the specifications for the identity and purity of this food additive. The JECFA Secretariat clarified that the revision of the specifications for steviol glycosides had been undertaken at request of the Committee to include 2 additional steviol glycosides in the assay method and it was not possible to have 2 different assay methods in the specifications. She informed the Committee that according to her information, the stevia producers were working to harmonise their methods based on the JECFA specifications. The Committee noted the view expressed by the Delegation of Paraguay and agreed to adopt the specifications for this food additive as prepared by JECFA.

152. The Committee agreed not to adopt the full specifications of the 13 flavourings for which JECFA had required additional data to complete their evaluations. The Observer from IOFI indicated the firm commitment of the flavouring industry to provide these data to JECFA.

Status of the specifications for the identity and purity of food additives

153. The Committee agreed to forward the specifications for 14 food additives and 167 flavourings (new and revised specifications) to the 34th Session of the Commission for adoption at Steps 5/8, with the recommendation to omit Steps 6 and 7 (see Appendix XIII).

20 CX/FA 11/43/17; CX/FA 11/43/17 Add. 1 (Comments of Chile, Iran, Mexico and Paraguay)
PROPOSALS FOR ADDITIONS AND CHANGES TO THE PRIORITY LIST OF FOOD ADDITIVES PROPOSED FOR EVALUATION BY JECFA (REPLIES TO CL 2010/10-FA) (Agenda Item 9a)\(^{21}\)

154. The Delegation of Canada, speaking as the Chair of the in-session Working Group on priority, introduced the report of the working group, as presented in CRD 5. It was noted that the Working Group had also considered a request for a safety assessment for a colour from huito or jagua (*Genipa americana*), as previously agreed.

155. The Committee noted that all requests from the 2010 Priority list were scheduled for evaluation at the 74\(^{th}\) meeting of JECFA to be held in June 2011, with the exception of 133 flavourings.

**New Requests for Evaluation**

156. The Committee agreed with the list of requests prepared by the in-session working group. The safety assessment for the use of pectin in infant formula and formulae for special medical purposes intended for infants was supported by a Member and thus included in the priority list.

157. The Committee noted further that the working group supported the safety assessment and specifications of 53 new flavouring substances compounds, including Rebaudioside A, and 133 remaining from 2010.

158. The JECFA Secretariat clarified that while Rebaudioside A was a constituent of the sweetener steviol glycosides, industry had provided information that it could also be used at low levels as a flavour modifier. As it had been evaluated in context of steviol glycosides and attributed an ADI it would not be re-evaluated as a flavouring substance but JECFA could look into the technological use and the need to revise the existing specification.

159. The Committee noted that the Working Group had postponed adding huito or jagua to the priority list until next year, allowing Peru to provide further the necessary information, using the form for the submission of proposal for JECFA evaluation.

160. The Chairperson urged members to give support to JECFA to secure continuous scientific advice to the work of the CCFA.

**Valediction**

161. The Committee thanked Dr Annika Wennberg, the FAO JECFA Secretary for the invaluable support that she had given to JECFA and the CCFA wishing her all the best for her upcoming retirement from FAO.

**Conclusion**

162. The Committee agreed to forward the Priority list of substances proposed for evaluation by JECFA to the 34\(^{th}\) Session of the Commission for approval (see Appendix XIV).

**DISCUSSION PAPER ON MECHANISM FOR RE-EVALUATION OF SUBSTANCES BY JECFA (Agenda Item 9b)\(^{22}\)**

163. The JECFA Secretariat introduced document CX/FA 11/43/19 and recalled that JECFA and the CCFA had repeatedly discussed the need for a more systematic approach to the re-evaluation of food additives that were currently undertaken upon specific requests. Considering that JECFA had evaluated over 600 food additives (excluding flavouring agents) to date and many of these evaluations dated back to over 30 years ago, a more systematic approach to prioritize re-evaluations was necessary. A re-evaluation was the only scientific basis to ensure the safety of food additives and where necessary to revoke existing food additive provisions (in the GSFA and in commodity standards), specifications or ADIs. The re-evaluation process needed to take into account existing information, in particular recent assessments, to avoid duplication and considering the limited resources.

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\(^{21}\) CX/FA 11/43/18 (Comments of Denmark, Japan, Sudan, United States of America, ISDI and CEFIC); CX/FA 11/43/18 Add.1 (Comments of United States of America, CCC and OFCA); CRD 5 (Report of the in-session physical Working Group on Priorities for Evaluation by JECFA); CRD 25 (Comments of European Union and Japan)

\(^{22}\) CX/FA 11/43/19; CRD 21 (Comments of Brazil; European Union, India, Mali and Peru)
164. The JECFA Secretariat briefly explained the prioritisation criteria and re-evaluation schemes used by JMPR/CCPR and the European Food Safety Authority. The JECFA Secretariat also presented a table on the status of food additives evaluated by JECFA between 1956 and 2008. The JECFA Secretariat proposed as a framework for a re-evaluation scheme: to establish a list of food additives evaluated by JECFA, organized by year and grouped by the main reported technical functions; to gather all available information on these additives from members and organizations, including companies producing food additives; and to establish a prioritized list of food additives for action by the Committee, including requests for re-evaluation by JECFA. The JECFA Secretariat proposed to develop prioritization criteria through an e-WG and test them by focusing initially on food colours.

165. Several delegations acknowledged the importance of this work and supported the establishment of an e-WG. Delegations also highlighted that the re-evaluation of Codex standards in light of new scientific evidence was an integral part of the Codex Risk Analysis Principles and thus should also apply to food additives. Proposals were made to make the prioritization criteria in the discussion paper more specific and to consider the prioritization criteria for periodic re-evaluation of pesticides, described in the “Criteria for the Prioritization Process of Compounds for Evaluation by JMPR” developed by the Committee of Pesticides Residues (CCPR).

166. Some delegations raised concern about resource implications for JECFA from this re-evaluation work. The JECFA Secretariat clarified that the intention of this work was not to repeat efforts by national or regional authorities but to build on this work and that participation of national and regional authorities and sharing information in the e-WG was essential. The JECFA Secretariat stressed however that the financial resources for the work of JECFA were limited, to even complete the regular work, and that it was critically important that Members provide additional resources to continue the work of JECFA, which formed the basis of the work of the CCFA.

**Conclusion**

167. The Committee agreed to establish an e-WG, led by Canada, open to all Members and Observers and working in English only, with the following terms of reference:

i. To establish criteria to prioritize food additives for re-evaluation (taking into account the proposed criteria in the working document and those used by JMPR/CCPR);

ii. To establish a detailed list of the 107 food colours evaluated by JECFA since 1956, organized by year of evaluation;

iii. To compile information on these colours from members and other organizations, including from the industry producing food additives;

iv. To establish a prioritized list of food colours based on prioritization criteria, for action by CCFA, including for consideration for re-evaluation by JECFA.

168. The report of the e-WG will be considered by the next session of the Committee.

**DISCUSSION PAPER ON DEVELOPMENT OF A DATABASE ON PROCESSING AIDS (Agenda Item 10)**

169. The Delegation of New Zealand presented the report of the e-WG, which provided suggestions on the structure and content of a database for processing aids. The Delegation explained that the structure and content of the database depended on its intended uses and users and could include: introduction and background; scope and purpose; information on the safe and technologically justified use of substances used as processing aids; definition of terms; and a main section on information about substances, based on the existing structure of the Inventory of Substances Used as Processing Aids (IPA). The e-WG report also presented options for the criteria for the entry and management of substances in the database.

170. The JECFA Secretariat commented on the need to use innovative techniques when developing the database, especially in terms of “search” and “link” functions. She said that it would also be useful to consider existing databases, such as the JECFA food additive specifications, rather than focusing on the structure of the IPA paper document.

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23 CX/FA 11/43/20; CRD 22 (Comments of Brazil, Egypt, European Union, India and Thailand)
171. Delegations also noted that: when considering the entries in the database it should not be assumed that all entries of the IPA are correct; the criteria on safety and technological used established in the Codex Guidelines on Substances Used as Processing Aids (CAC/GL 75-2010) should always be met.

**Conclusion**

172. The Committee agreed to the proposal of the Chairperson to follow a stepwise approach. In the first step, China would develop a prototype of the database showing the main layout and present it at the next session of the Committee. The criteria for the entry of substances and the management of the database would be considered at a subsequent step.

**OTHER BUSINESS AND FUTURE WORK (Agenda Item 11)**

173. The Committee noted that there was no other business.

**DATE AND PLACE OF THE NEXT SESSION (Agenda Item 12)**

174. The Committee was informed that its forty-fourth session was tentatively scheduled to be held in Beijing, China, from 12 to 16 March 2012. The exact venue and date would be determined by the host Government in consultation with the Codex Secretariat.
## SUMMARY STATUS OF WORK

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 STATUS OF ENDORSEMENT AND/OR REVISION OF MAXIMUM LEVELS FOR FOOD ADDITIVES AND PROCESSING AIDS IN CODEX STANDARDS

CODEX COMMITTEE ON PROCESSED FRUITS AND VEGETABLES (CCPFV)

Proposed draft Standard for Desiccated Coconut (revision of CODEX STAN 177-1991)

4. FOOD ADDITIVES

<table>
<thead>
<tr>
<th>Food Additives</th>
<th>Endorsement status</th>
</tr>
</thead>
<tbody>
<tr>
<td>4.1 Antioxidants and preservatives used in accordance with Tables 1 and 2 of the Codex General Standard for Food Additives (CODEX STAN 192-1995) for Food Category 04.1.2.2 – Dried Fruits are acceptable for use in foods conforming to this Standard</td>
<td>Endorsed by 43rd CCFA</td>
</tr>
<tr>
<td>4.2 The antioxidant listed below is also acceptable for use, under the conditions of good manufacturing practices, in the products covered by this Standard.</td>
<td>Endorsed by 43rd CCFA</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>INS No.</th>
<th>Name of Food Additive</th>
<th>Maximum Level</th>
</tr>
</thead>
<tbody>
<tr>
<td>330</td>
<td>Citric acid</td>
<td>GMP</td>
</tr>
</tbody>
</table>


3. FOOD ADDITIVES

<table>
<thead>
<tr>
<th>Food Additives</th>
<th>Endorsement status</th>
</tr>
</thead>
<tbody>
<tr>
<td>3.1 Thickeners, emulsifiers and stabilizers used in accordance with Table 3 of the Codex General Standard for Food Additives (CODEX STAN 192-1995) for food category 04.2.2.4 are acceptable for use in canned mushrooms in sauce only.</td>
<td>Endorsed by 43rd CCFA</td>
</tr>
<tr>
<td>3.2 Only the colour listed below is permitted for use in canned mushroom in sauce.</td>
<td>Endorsed by 43rd CCFA</td>
</tr>
<tr>
<td>3.3 Only the flavour enhancer listed below is permitted for use, under the conditions of good manufacturing practices, in the products covered by this Annex.</td>
<td>Endorsed by 43rd CCFA</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>INS No.</th>
<th>Name of the Food Additive</th>
<th>Maximum Level</th>
</tr>
</thead>
<tbody>
<tr>
<td>150d</td>
<td>Caramel IV- Sulfite Ammonia Process</td>
<td>50,000 mg/kg</td>
</tr>
<tr>
<td>621</td>
<td>Monosodium glutamate</td>
<td>GMP</td>
</tr>
</tbody>
</table>

Proposed draft Standard for Canned Bamboo Shoots (Revision of CODEX STAN 241-2003)

4. FOOD ADDITIVES

<table>
<thead>
<tr>
<th>Food Additives</th>
<th>Endorsement status</th>
</tr>
</thead>
<tbody>
<tr>
<td>4.1 Acidity regulators used in accordance with Table 3 of the Codex General Standard for Food Additives (CODEX STAN 192-1995) are acceptable for use in foods conforming to this Standard.</td>
<td>Endorsed by 43rd CCFA</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>INS No.</th>
<th>Name of the Food Additive</th>
<th>Maximum Level</th>
</tr>
</thead>
<tbody>
<tr>
<td>334</td>
<td>Tartaric acid</td>
<td>1,300 mg/kg</td>
</tr>
</tbody>
</table>
**FAO/WHO COORDINATING COMMITTEE FOR ASIA (CCASIA)**

**Draft Regional Standard for Edible Sago Flour**

3. **FOOD ADDITIVES**

<table>
<thead>
<tr>
<th>Food Additives</th>
<th>Endorsement status</th>
</tr>
</thead>
<tbody>
<tr>
<td>Flour treatment agents used in accordance with Tables 1 and 2 of the <em>Codex General Standard for Food Additives</em> (CODEX STAN 192-1995) in food category 06.2.1 “flours” are acceptable for use in foods conforming to this standard.</td>
<td>Endorsed by 43rd CCFA</td>
</tr>
</tbody>
</table>

**Proposed draft Regional Standard for Chili Sauce**

4. **FOOD ADDITIVES**

4.1 Acidity regulators, antioxidants, colours, flavour enhancers, preservatives, sweeteners and thickeners listed in Table 3 of the *Codex General Standard for Food Additives* (CODEX STAN 192-1995) are acceptable for use in food conforming to this standard.

### Acidity Regulators

<table>
<thead>
<tr>
<th>INS No.</th>
<th>Name of the Food Additive</th>
<th>Maximum Level</th>
<th>Endorsement status</th>
</tr>
</thead>
<tbody>
<tr>
<td>334</td>
<td>Tartaric acid</td>
<td>5,000 mg/kg</td>
<td>Endorsed by 43rd CCFA</td>
</tr>
<tr>
<td>452(i)</td>
<td>Sodium polyphosphate</td>
<td>1,000 mg/kg</td>
<td>Endorsed by 43rd CCFA</td>
</tr>
</tbody>
</table>

### Antioxidants

<table>
<thead>
<tr>
<th>INS No.</th>
<th>Name of the Food Additive</th>
<th>Maximum Level</th>
<th>Endorsement status</th>
</tr>
</thead>
<tbody>
<tr>
<td>301</td>
<td>Sodium ascorbate</td>
<td>1,000 mg/kg</td>
<td>unnecessary (their use is accounted for in Section 4.1)</td>
</tr>
<tr>
<td>303</td>
<td>Potassium ascorbate</td>
<td>1,000 mg/kg</td>
<td>Endorsed by 43rd CCFA</td>
</tr>
<tr>
<td>307a</td>
<td>Tocopherol, d-alpha-</td>
<td>600 mg/kg (singly or in combination)</td>
<td>Endorsed by 43rd CCFA</td>
</tr>
<tr>
<td>307b</td>
<td>Tocopherol concentrate, mixed</td>
<td>100 mg/kg (singly or in combination)</td>
<td>Endorsed by 43rd CCFA</td>
</tr>
<tr>
<td>307c</td>
<td>Tocopherol, dl-alpha-</td>
<td>100 mg/kg</td>
<td>Endorsed by 43rd CCFA</td>
</tr>
<tr>
<td>320</td>
<td>Butylated hydroxyanisole</td>
<td>100 mg/kg</td>
<td>Endorsed by 43rd CCFA</td>
</tr>
<tr>
<td>321</td>
<td>Butylated hydroxytoluene</td>
<td>100 mg/kg</td>
<td>Endorsed by 43rd CCFA</td>
</tr>
<tr>
<td>386</td>
<td>Disodium ethylene diamine tetra acetate</td>
<td>75 mg/kg</td>
<td>Endorsed by 43rd CCFA</td>
</tr>
</tbody>
</table>

### Colours

<table>
<thead>
<tr>
<th>INS No.</th>
<th>Name of the Food Additive</th>
<th>Maximum Level</th>
<th>Endorsement status</th>
</tr>
</thead>
<tbody>
<tr>
<td>100(i)</td>
<td>Curcumin</td>
<td>GMP</td>
<td>Not endorsed by 43rd CCFA (this food additive has no ADI as a colour)</td>
</tr>
<tr>
<td>101(i)</td>
<td>Riboflavin, synthetic</td>
<td>350 mg/kg (singly or in combination)</td>
<td>Endorsed by 43rd CCFA</td>
</tr>
<tr>
<td>101(ii)</td>
<td>Riboflavin, 5'-phosphate sodium</td>
<td>100 mg/kg</td>
<td>Endorsed by 43rd CCFA</td>
</tr>
<tr>
<td>102</td>
<td>Tartrazine</td>
<td>100 mg/kg</td>
<td>Endorsed by 43rd CCFA</td>
</tr>
<tr>
<td>110</td>
<td>Sunset yellow FCF</td>
<td>300 mg/kg</td>
<td>Endorsed by 43rd CCFA</td>
</tr>
<tr>
<td>120</td>
<td>Carmines</td>
<td>50 mg/kg</td>
<td>Endorsed by 43rd CCFA</td>
</tr>
<tr>
<td>124</td>
<td>Ponceau (4R) (cochineal red A)</td>
<td>50 mg/kg</td>
<td>Endorsed by 43rd CCFA</td>
</tr>
<tr>
<td>127</td>
<td>Erythrosine</td>
<td>50 mg/kg</td>
<td>Endorsed by 43rd CCFA</td>
</tr>
<tr>
<td>129</td>
<td>Allura Red AC</td>
<td>300 mg/kg</td>
<td>Endorsed by 43rd CCFA</td>
</tr>
<tr>
<td>133</td>
<td>Brilliant blue, FCF</td>
<td>100 mg/kg</td>
<td>Endorsed by 43rd CCFA</td>
</tr>
<tr>
<td>141(i)</td>
<td>Chlorophylls, copper complexes</td>
<td>30 mg/kg (as Cu)</td>
<td>Endorsed by 43rd CCFA</td>
</tr>
<tr>
<td>150c</td>
<td>Caramel III – ammonia process</td>
<td>1,500 mg/kg</td>
<td>Endorsed by 43rd CCFA</td>
</tr>
<tr>
<td>150d</td>
<td>Caramel IV – sulfite ammonia process</td>
<td>1,500 mg/kg</td>
<td>Endorsed by 43rd CCFA</td>
</tr>
<tr>
<td>155</td>
<td>Brown HT</td>
<td>50 mg/kg</td>
<td>Endorsed by 43rd CCFA</td>
</tr>
<tr>
<td>160a(ii)</td>
<td>Carotenes, beta (vegetable)</td>
<td>2,000 mg/kg</td>
<td>Endorsed by 43rd CCFA</td>
</tr>
<tr>
<td>160b(i)</td>
<td>Annatto extracts, bixin based</td>
<td>10 mg/kg</td>
<td>Endorsed by 43rd CCFA</td>
</tr>
<tr>
<td>160c</td>
<td>Paprika oleoresin</td>
<td>GMP</td>
<td>Not endorsed by 43rd CCFA (this food additive has a numerical ADI)</td>
</tr>
<tr>
<td>160d(ii)</td>
<td>Lycopene (synthetic)</td>
<td>390 mg/kg</td>
<td>Endorsed by 43rd CCFA</td>
</tr>
</tbody>
</table>

### 4.5 Preservatives

| 210 | Benzoic acid | 1,000 mg/kg (as benzoic acid) | Endorsed by 43rd CCFA |
| 211 | Sodium benzoate | | |
| 212 | Potassium benzoate | | |
| 213 | Calcium benzoate | | |
| 200 | Sorbic acid | 1,000 mg/kg (as sorbic acid) | Endorsed by 43rd CCFA |
| 201 | Sodium sorbate | | |
| 202 | Potassium sorbate | | |
| 203 | Calcium sorbate | | |
| 220 | Sulfur dioxide | 300 mg/kg (as residual SO₂) | Endorsed by 43rd CCFA |
| 221 | Sodium sulfurite | | |
| 222 | Sodium hydrogen sulfite | | |
| 223 | Sodium metabisulfite | | |
| 224 | Potassium metabisulfite | | |
| 225 | Potassium sulfite | | |
| 226 | Calcium hydrogen sulfite | | |
| 227 | Calcium bisulfite | | |
| 539 | Sodium thiosulfate | | |
| 218 | Methyl para-hydroxybenzoate | 1,000 mg/kg | Endorsed by 43rd CCFA |

### 4.6 Emulsifiers

| 432 | Polyoxyethylene (20) sorbitan monolaurate | 5,000 mg/kg (singly or in combination) | Endorsed by 43rd CCFA |
| 433 | Polyoxyethylene (20) sorbitan monooleate | | |
| 434 | Polyoxyethylene (20) sorbitan monopalmitate | | |
| 435 | Polyoxyethylene (20) sorbitan monosterate | | |
| 473 | Sucrose esters of fatty acids | 5,000 mg/kg | Endorsed by 43rd CCFA |
| 475 | Polyglycerol esters of fatty acids | 10,000 mg/kg | Endorsed by 43rd CCFA |
| 477 | Propylene glycol esters of fatty acids | 20,000 mg/kg | Endorsed by 43rd CCFA |

### 4.7 Sweeteners

| 950 | Acesulfame potassium | 1,000 mg/kg | Endorsed by 43rd CCFA |
| 951 | Aspartame | 350 mg/kg | Endorsed by 43rd CCFA |
| 954(iv) | Sodium saccharin | 150 mg/kg | Endorsed by 43rd CCFA |
| 955 | Sucralose | 450 mg/kg | Endorsed by 43rd CCFA |

### 4.8 Stabilizers

| 472e | Diacetylctartaric and fatty acid esters of glycerol | 10,000 mg/kg | Endorsed by 43rd CCFA |
### 4.9 Thickeners

<table>
<thead>
<tr>
<th>INS No.</th>
<th>Name of the Food Additive</th>
<th>Maximum level</th>
<th>Endorsement status</th>
</tr>
</thead>
<tbody>
<tr>
<td>405</td>
<td>Propylene glycol alginate</td>
<td>8,000 mg/kg</td>
<td>Endorsed by 43rd CCFA</td>
</tr>
<tr>
<td>1204</td>
<td>Pullulan</td>
<td>50,000 mg/kg</td>
<td>Unnecessary (its use is accounted for in Section 4.1)</td>
</tr>
</tbody>
</table>

### 4.10 Flavourings

The flavourings used in products covered by this standard shall comply with the *Guidelines for the Use of Flavourings* (CAC/GL 66-2008).

<table>
<thead>
<tr>
<th>INS No.</th>
<th>Name of the Food Additive</th>
<th>Maximum level</th>
<th>Endorsement status</th>
</tr>
</thead>
<tbody>
<tr>
<td>336 (i)</td>
<td>Monopotassium tartrate</td>
<td>1,000 mg/kg</td>
<td>Endorsed by 43rd CCFA</td>
</tr>
</tbody>
</table>

Provision for inclusion in the Standard Regional *Standard for Fermented Soybean Paste* (CODEX STAN 298R-2009)
## CODEX GENERAL STANDARD FOR FOOD ADDITIVES

### DRAFT AND PROPOSED DRAFT FOOD ADDITIVE PROVISIONS

*(for adoption at Step 8 and Step 5/8 of the Procedure)*

**CANTHAXANTHIN**

<table>
<thead>
<tr>
<th>FoodCatNo</th>
<th>FoodCategory</th>
<th>MaxLevel</th>
<th>Comments</th>
<th>Step</th>
<th>Year</th>
</tr>
</thead>
<tbody>
<tr>
<td>01.1.2</td>
<td>Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)</td>
<td>15 mg/kg</td>
<td>2 &amp; 5 &amp; V</td>
<td>8</td>
<td></td>
</tr>
<tr>
<td>01.6.1</td>
<td>Unripened cheese</td>
<td>15 mg/kg</td>
<td>F</td>
<td>8</td>
<td></td>
</tr>
<tr>
<td>01.6.2</td>
<td>Ripened cheese</td>
<td>15 mg/kg</td>
<td>F</td>
<td>8</td>
<td></td>
</tr>
<tr>
<td>01.6.4.2</td>
<td>Flavoured processed cheese, including containing fruit, vegetables, meat, etc</td>
<td>15 mg/kg</td>
<td>8</td>
<td></td>
<td></td>
</tr>
<tr>
<td>01.6.5</td>
<td>Cheese analogues</td>
<td>15 mg/kg</td>
<td>8</td>
<td></td>
<td></td>
</tr>
<tr>
<td>01.7</td>
<td>Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)</td>
<td>15 mg/kg</td>
<td>V</td>
<td>8</td>
<td></td>
</tr>
<tr>
<td>02.2.2</td>
<td>Fat spreads, dairy fat spreads and blended spreads</td>
<td>15 mg/kg</td>
<td>S &amp; S1</td>
<td>8</td>
<td></td>
</tr>
<tr>
<td>02.3</td>
<td>Fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions</td>
<td>15 mg/kg</td>
<td>8</td>
<td></td>
<td></td>
</tr>
<tr>
<td>02.4</td>
<td>Fat-based desserts excluding dairy-based dessert products of food category 01.1</td>
<td>15 mg/kg</td>
<td>8</td>
<td></td>
<td></td>
</tr>
<tr>
<td>04.1.2.5</td>
<td>Jams, jellies, marmalades</td>
<td>200 mg/kg</td>
<td>W</td>
<td>8</td>
<td></td>
</tr>
<tr>
<td>04.1.2.6</td>
<td>Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5</td>
<td>15 mg/kg</td>
<td>8</td>
<td></td>
<td></td>
</tr>
<tr>
<td>04.1.2.9</td>
<td>Fruit-based desserts, including fruit-flavoured water-based desserts</td>
<td>15 mg/kg</td>
<td>8</td>
<td></td>
<td></td>
</tr>
<tr>
<td>04.1.2.11</td>
<td>Fruit fillings for pastries</td>
<td>15 mg/kg</td>
<td>8</td>
<td></td>
<td></td>
</tr>
<tr>
<td>04.2.2.2</td>
<td>Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds</td>
<td>10 mg/kg</td>
<td>8</td>
<td></td>
<td></td>
</tr>
<tr>
<td>06.4.2</td>
<td>Dried pastas and noodles and like products</td>
<td>15 mg/kg</td>
<td>P1</td>
<td>8</td>
<td></td>
</tr>
<tr>
<td>06.4.3</td>
<td>Pre-cooked pastas and noodles and like products</td>
<td>15 mg/kg</td>
<td>153</td>
<td>8</td>
<td></td>
</tr>
<tr>
<td>06.5</td>
<td>Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)</td>
<td>15 mg/kg</td>
<td>8</td>
<td></td>
<td></td>
</tr>
<tr>
<td>08.3.1.1</td>
<td>Cured (including salted) non-heat treated processed comminuted meat, poultry, and game products</td>
<td>100 mg/kg</td>
<td>4, 16 &amp; 118</td>
<td>8</td>
<td></td>
</tr>
<tr>
<td>09.2.1</td>
<td>Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and</td>
<td>35 mg/kg</td>
<td>95</td>
<td>8</td>
<td></td>
</tr>
<tr>
<td>09.2.5</td>
<td>Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms</td>
<td>15 mg/kg</td>
<td>22</td>
<td>8</td>
<td></td>
</tr>
<tr>
<td>09.3.3</td>
<td>Salmon substitutes, caviar, and other fish roe products</td>
<td>15 mg/kg</td>
<td>8</td>
<td></td>
<td></td>
</tr>
<tr>
<td>09.4</td>
<td>Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms</td>
<td>15 mg/kg</td>
<td>8</td>
<td></td>
<td></td>
</tr>
<tr>
<td>10.4</td>
<td>Egg-based desserts (e.g., custard)</td>
<td>15 mg/kg</td>
<td>8</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

1. Provisions that are replacing or revising currently adopted provisions of the GSFA are grey highlighted
### CANTHAXANTHIN

<table>
<thead>
<tr>
<th>FoodCatNo</th>
<th>FoodCategory</th>
<th>MaxLevel</th>
<th>Comments</th>
<th>Step</th>
<th>Year</th>
</tr>
</thead>
<tbody>
<tr>
<td>11.4</td>
<td>Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)</td>
<td>15 mg/kg</td>
<td></td>
<td>8</td>
<td></td>
</tr>
<tr>
<td>12.2.2</td>
<td>Seasonings and condiments</td>
<td>20 mg/kg</td>
<td></td>
<td>8</td>
<td></td>
</tr>
<tr>
<td>12.5.2</td>
<td>Mixes for soups and broths</td>
<td>30 mg/kg</td>
<td>127</td>
<td>8</td>
<td></td>
</tr>
<tr>
<td>12.6</td>
<td>Sauces and like products</td>
<td>30 mg/kg</td>
<td></td>
<td>8</td>
<td></td>
</tr>
<tr>
<td>14.1.4.1</td>
<td>Carbonated water-based flavoured drinks</td>
<td>5 mg/kg</td>
<td></td>
<td>5/8</td>
<td></td>
</tr>
<tr>
<td>14.1.4.2</td>
<td>Non-carbonated water-based flavoured drinks, including punches and ades</td>
<td>5 mg/kg</td>
<td></td>
<td>8</td>
<td></td>
</tr>
<tr>
<td>14.1.4.3</td>
<td>Concentrates (liquid or solid) for water-based flavoured drinks</td>
<td>5 mg/kg</td>
<td>127</td>
<td>8</td>
<td></td>
</tr>
<tr>
<td>14.2.6</td>
<td>Distilled spirituous beverages containing more than 15% alcohol</td>
<td>5 mg/kg</td>
<td></td>
<td>8</td>
<td></td>
</tr>
<tr>
<td>14.2.7</td>
<td>Aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)</td>
<td>5 mg/kg</td>
<td></td>
<td>5/8</td>
<td></td>
</tr>
<tr>
<td>15.1</td>
<td>Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)</td>
<td>45 mg/kg</td>
<td></td>
<td>8</td>
<td></td>
</tr>
</tbody>
</table>

### CARAMEL III - AMMONIA PROCESS

INS 150c  Caramel III - ammonia process  Functional Class: Colour

<table>
<thead>
<tr>
<th>FoodCatNo</th>
<th>FoodCategory</th>
<th>MaxLevel</th>
<th>Comments</th>
<th>Step</th>
<th>Year</th>
</tr>
</thead>
<tbody>
<tr>
<td>12.9.2.1</td>
<td>Fermented soybean sauce</td>
<td>20000 mg/kg</td>
<td>N</td>
<td>5/8</td>
<td></td>
</tr>
<tr>
<td>12.9.2.2</td>
<td>Non-fermented soybean sauce</td>
<td>1500 mg/kg</td>
<td></td>
<td>5/8</td>
<td></td>
</tr>
<tr>
<td>12.9.2.3</td>
<td>Other soybean sauces</td>
<td>20000 mg/kg</td>
<td></td>
<td>5/8</td>
<td></td>
</tr>
</tbody>
</table>

### CARAMEL IV - SULFITE AMMONIA PROCESS

INS 150d  Caramel IV - sulfite ammonia  Functional Class: Colour

<table>
<thead>
<tr>
<th>FoodCatNo</th>
<th>FoodCategory</th>
<th>MaxLevel</th>
<th>Comments</th>
<th>Step</th>
<th>Year</th>
</tr>
</thead>
<tbody>
<tr>
<td>01.1.2</td>
<td>Dairy-based drinks, flavoured and/or fermented</td>
<td>2000 mg/kg</td>
<td>52</td>
<td>8</td>
<td>2011r</td>
</tr>
<tr>
<td>01.6.1</td>
<td>Unripened cheese</td>
<td>50000 mg/kg</td>
<td>F</td>
<td>8</td>
<td>2011r</td>
</tr>
<tr>
<td>01.6.2.1</td>
<td>Ripened cheese, includes rind</td>
<td>50000 mg/kg</td>
<td>F</td>
<td>5/8</td>
<td></td>
</tr>
<tr>
<td>01.6.2.2</td>
<td>Rind of ripened cheese</td>
<td>50000 mg/kg</td>
<td></td>
<td>8</td>
<td>2011r</td>
</tr>
<tr>
<td>01.6.4.2</td>
<td>Flavoured processed cheese, including containing fruit, vegetables, meat, etc.</td>
<td>50000 mg/kg</td>
<td>72</td>
<td>8</td>
<td></td>
</tr>
<tr>
<td>01.6.5</td>
<td>Cheese analogues</td>
<td>50000 mg/kg</td>
<td>F</td>
<td>8</td>
<td>2011r</td>
</tr>
<tr>
<td>02.2.2</td>
<td>Fat spreads, dairy fat spreads and blended spreads</td>
<td>500 mg/kg</td>
<td>S</td>
<td>5/8</td>
<td></td>
</tr>
<tr>
<td>04.1.2.3</td>
<td>Fruit in vinegar, oil, or brine</td>
<td>7500 mg/kg</td>
<td></td>
<td>8</td>
<td>2011r</td>
</tr>
<tr>
<td>04.1.2.4</td>
<td>Canned or bottled (pasteurized) fruit</td>
<td>7500 mg/kg</td>
<td></td>
<td>8</td>
<td>2011r</td>
</tr>
<tr>
<td>04.1.2.7</td>
<td>Candied fruit</td>
<td>7500 mg/kg</td>
<td></td>
<td>8</td>
<td>2011r</td>
</tr>
<tr>
<td>04.1.2.9</td>
<td>Fruit-based desserts, including fruit-flavoured water-based desserts</td>
<td>7500 mg/kg</td>
<td></td>
<td>8</td>
<td>2011r</td>
</tr>
<tr>
<td>06.4.2</td>
<td>Dried pastas and noodles and like products</td>
<td>50000 mg/kg</td>
<td>P1</td>
<td>5/8</td>
<td></td>
</tr>
<tr>
<td>06.4.3</td>
<td>Pre-cooked pastas and noodles and like products</td>
<td>50000 mg/kg</td>
<td>153</td>
<td>5/8</td>
<td></td>
</tr>
<tr>
<td>06.5</td>
<td>Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)</td>
<td>2500 mg/kg</td>
<td></td>
<td>8</td>
<td>2011r</td>
</tr>
</tbody>
</table>
### CARAMEL IV - SULFITE AMMONIA PROCESS

<table>
<thead>
<tr>
<th>FoodCatNo</th>
<th>FoodCategory</th>
<th>MaxLevel</th>
<th>Comments</th>
<th>Step</th>
<th>Year</th>
</tr>
</thead>
<tbody>
<tr>
<td>06.6</td>
<td>Batters (e.g., for breading or batters for fish or poultry)</td>
<td>2500 mg/kg</td>
<td></td>
<td>5/8</td>
<td></td>
</tr>
<tr>
<td>06.7</td>
<td>Pre-cooked or processed rice products, including rice cakes (Oriental type only)</td>
<td>2500 mg/kg</td>
<td></td>
<td>5/8</td>
<td></td>
</tr>
<tr>
<td>07.2</td>
<td>Fine bakery wares (sweet, salty, savoury) and mixes</td>
<td>1200 mg/kg</td>
<td></td>
<td>5/8</td>
<td></td>
</tr>
<tr>
<td>11.6</td>
<td>Table-top sweeteners, including those containing high-intensity sweeteners</td>
<td>1200 mg/kg</td>
<td>R</td>
<td>5/8</td>
<td></td>
</tr>
<tr>
<td>12.3</td>
<td>Vinegars</td>
<td>50000 mg/kg</td>
<td></td>
<td>8</td>
<td>2011r</td>
</tr>
<tr>
<td>12.4</td>
<td>Mustards</td>
<td>50000 mg/kg</td>
<td></td>
<td>8</td>
<td>2011r</td>
</tr>
<tr>
<td>12.5</td>
<td>Soups and broths</td>
<td>25000 mg/kg</td>
<td>Q</td>
<td>5/8</td>
<td></td>
</tr>
<tr>
<td>12.6</td>
<td>Sauces and like products</td>
<td>30000 mg/kg</td>
<td></td>
<td>8</td>
<td>2011r</td>
</tr>
<tr>
<td>12.7</td>
<td>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</td>
<td>50000 mg/kg</td>
<td></td>
<td>8</td>
<td>2011r</td>
</tr>
<tr>
<td>12.9.2.1</td>
<td>Fermented soybean sauce</td>
<td>60000 mg/kg</td>
<td></td>
<td>5/8</td>
<td></td>
</tr>
<tr>
<td>14.1.5</td>
<td>Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa</td>
<td>10000 mg/kg</td>
<td>7 &amp; 127</td>
<td>5/8</td>
<td></td>
</tr>
<tr>
<td>14.2.1</td>
<td>Beer and malt beverages</td>
<td>50000 mg/kg</td>
<td></td>
<td>8</td>
<td>2011r</td>
</tr>
<tr>
<td>14.2.3.3</td>
<td>Fortified grape wine, grape liquor wine, and sweet grape wine</td>
<td>50000 mg/kg</td>
<td></td>
<td>8</td>
<td>2011r</td>
</tr>
<tr>
<td>14.2.6</td>
<td>Distilled spirituous beverages containing more than 15% alcohol</td>
<td>50000 mg/kg</td>
<td></td>
<td>8</td>
<td>2011r</td>
</tr>
<tr>
<td>14.2.7</td>
<td>Aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)</td>
<td>50000 mg/kg</td>
<td></td>
<td>8</td>
<td>2011r</td>
</tr>
</tbody>
</table>

### CAROTENES, BETA- (VEGETABLE)

**INS 160a(ii) beta-Carotenes (vegetable)**  
Functional Class: Colour

<table>
<thead>
<tr>
<th>FoodCatNo</th>
<th>FoodCategory</th>
<th>MaxLevel</th>
<th>Comments</th>
<th>Step</th>
<th>Year</th>
</tr>
</thead>
<tbody>
<tr>
<td>01.4.4</td>
<td>Cream analogues</td>
<td>20 mg/kg</td>
<td></td>
<td>5/8</td>
<td></td>
</tr>
<tr>
<td>04.1.2.8</td>
<td>Fruit preparations, including pulp, purees, fruit toppings and coconut milk</td>
<td>100 mg/kg</td>
<td>182</td>
<td>8</td>
<td></td>
</tr>
<tr>
<td>04.2.2.2</td>
<td>Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds</td>
<td>200 mg/kg</td>
<td></td>
<td>5/8</td>
<td></td>
</tr>
<tr>
<td>04.2.2.3</td>
<td>Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce</td>
<td>1320 mg/kg</td>
<td></td>
<td>5/8</td>
<td></td>
</tr>
<tr>
<td>04.2.2.4</td>
<td>Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds</td>
<td>200 mg/kg</td>
<td></td>
<td>5/8</td>
<td></td>
</tr>
<tr>
<td>06.4.2</td>
<td>Dried pastas and noodles and like products</td>
<td>1000 mg/kg</td>
<td>O1&amp;P</td>
<td>5/8</td>
<td></td>
</tr>
<tr>
<td>08.1.2</td>
<td>Fresh meat, poultry, and game, comminuted</td>
<td>20 mg/kg</td>
<td>4, 16</td>
<td>8</td>
<td></td>
</tr>
<tr>
<td>12.2.2</td>
<td>Seasonings and condiments</td>
<td>500 mg/kg</td>
<td></td>
<td>5/8</td>
<td></td>
</tr>
<tr>
<td>15.2</td>
<td>Processed nuts, including coated nuts and nut mixtures (with e.g., dried fruit)</td>
<td>20000 mg/kg</td>
<td></td>
<td>3</td>
<td>5/8</td>
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</table>
## CAROTENOIDS

<table>
<thead>
<tr>
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<th>Year</th>
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</thead>
<tbody>
<tr>
<td>01.3.2</td>
<td>Beverage whiteners</td>
<td>100 mg/kg</td>
<td></td>
<td>5/8</td>
<td></td>
</tr>
<tr>
<td>01.4.4</td>
<td>Cream analogues</td>
<td>20 mg/kg</td>
<td></td>
<td>5/8</td>
<td></td>
</tr>
<tr>
<td>01.5.2</td>
<td>Milk and cream powder analogues</td>
<td>100 mg/kg</td>
<td>Y</td>
<td>5/8</td>
<td></td>
</tr>
<tr>
<td>01.6.1</td>
<td>Unripened cheese</td>
<td>100 mg/kg</td>
<td></td>
<td>8</td>
<td></td>
</tr>
<tr>
<td>02.1.3</td>
<td>Lard, tallow, fish oil, and other animal fats</td>
<td>25 mg/kg</td>
<td></td>
<td>8</td>
<td></td>
</tr>
<tr>
<td>07.1.3</td>
<td>Other ordinary bakery products (e.g., bagels, pita, English muffins)</td>
<td>100 mg/kg</td>
<td></td>
<td>5/8</td>
<td></td>
</tr>
<tr>
<td>07.1.4</td>
<td>Bread-type products, including bread stuffing and bread crumbs</td>
<td>200 mg/kg</td>
<td>116</td>
<td>5/8</td>
<td></td>
</tr>
<tr>
<td>07.1.5</td>
<td>Steamed breads and buns</td>
<td>100 mg/kg</td>
<td>T</td>
<td>5/8</td>
<td></td>
</tr>
<tr>
<td>08.1.2</td>
<td>Fresh meat, poultry, and game, comminuted</td>
<td>100 mg/kg</td>
<td></td>
<td>4, 16</td>
<td>8</td>
</tr>
<tr>
<td>08.4</td>
<td>Edible casings (e.g., sausage casings)</td>
<td>100 mg/kg</td>
<td></td>
<td>5/8</td>
<td></td>
</tr>
<tr>
<td>09.1.1</td>
<td>Fresh fish</td>
<td>300 mg/kg</td>
<td></td>
<td>4 &amp; 16</td>
<td>8</td>
</tr>
<tr>
<td>09.1.2</td>
<td>Fresh mollusks, crustaceans, and echinoderms</td>
<td>100 mg/kg</td>
<td></td>
<td>4 &amp; 16</td>
<td>5/8</td>
</tr>
<tr>
<td>09.2</td>
<td>Processed fish and fish products, including mollusks, crustaceans, and echinoderms</td>
<td>100 mg/kg</td>
<td></td>
<td>95</td>
<td>5/8</td>
</tr>
<tr>
<td>09.3</td>
<td>Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms</td>
<td>100 mg/kg</td>
<td></td>
<td>95</td>
<td>5/8</td>
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<tr>
<td>10.1</td>
<td>Fresh eggs</td>
<td>1000 mg/kg</td>
<td></td>
<td>4</td>
<td>5/8</td>
</tr>
<tr>
<td>11.4</td>
<td>Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)</td>
<td>50 mg/kg</td>
<td>U</td>
<td>5/8</td>
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## ERYTHROSINE

<table>
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<tr>
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<th>Year</th>
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<tbody>
<tr>
<td>04.2.2.7</td>
<td>Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3</td>
<td>30 mg/kg</td>
<td></td>
<td>5/8</td>
<td></td>
</tr>
<tr>
<td>05.3</td>
<td>Chewing gum</td>
<td>50 mg/kg</td>
<td></td>
<td>8</td>
<td></td>
</tr>
<tr>
<td>05.4</td>
<td>Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces</td>
<td>100 mg/kg</td>
<td></td>
<td>8</td>
<td></td>
</tr>
<tr>
<td>08.2</td>
<td>Processed meat, poultry, and game products in whole pieces or cuts</td>
<td>30 mg/kg</td>
<td></td>
<td>4 &amp; 16</td>
<td>8</td>
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</table>

## GRAPE SKIN EXTRACT

<table>
<thead>
<tr>
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<th>Year</th>
</tr>
</thead>
<tbody>
<tr>
<td>01.4.4</td>
<td>Cream analogues</td>
<td>150 mg/kg</td>
<td></td>
<td>181 &amp; F</td>
<td>5/8</td>
</tr>
<tr>
<td>01.5.2</td>
<td>Milk and cream powder analogues</td>
<td>150 mg/kg</td>
<td></td>
<td>181, F &amp; Y</td>
<td>5/8</td>
</tr>
<tr>
<td>03.0</td>
<td>Edible ices, including sherbet and sorbet</td>
<td>100 mg/kg</td>
<td></td>
<td>181</td>
<td>8</td>
</tr>
<tr>
<td>04.1.2.4</td>
<td>Canned or bottled (pasteurized) fruit</td>
<td>1500 mg/kg</td>
<td></td>
<td>181</td>
<td>5/8</td>
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</table>
# GRAPE SKIN EXTRACT

<table>
<thead>
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<th>Comments</th>
<th>Step</th>
<th>Year</th>
</tr>
</thead>
<tbody>
<tr>
<td>04.1.2.7</td>
<td>Candied fruit, including pulp, purees, fruit toppings and coconut milk</td>
<td>1000 mg/kg</td>
<td>5/8</td>
<td></td>
<td></td>
</tr>
<tr>
<td>04.1.2.8</td>
<td>Fruit preparations, including pulp, purees, fruit toppings and coconut milk</td>
<td>500 mg/kg</td>
<td>181,182 &amp; Z</td>
<td>5/8</td>
<td></td>
</tr>
<tr>
<td>04.2.2.3</td>
<td>Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce</td>
<td>100 mg/kg</td>
<td>181 &amp; Z</td>
<td>8</td>
<td></td>
</tr>
<tr>
<td>04.2.2.5</td>
<td>Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5</td>
<td>100 mg/kg</td>
<td>181 &amp; Z</td>
<td>5/8</td>
<td></td>
</tr>
<tr>
<td>04.2.2.6</td>
<td>Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5</td>
<td>100 mg/kg</td>
<td>92 &amp; 181</td>
<td>5/8</td>
<td></td>
</tr>
<tr>
<td>06.5</td>
<td>Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)</td>
<td>200 mg/kg</td>
<td>181</td>
<td>5/8</td>
<td></td>
</tr>
<tr>
<td>07.1.2</td>
<td>Crackers, excluding sweet crackers</td>
<td>200 mg/kg</td>
<td>181</td>
<td>5/8</td>
<td></td>
</tr>
<tr>
<td>07.1.4</td>
<td>Bread-type products, including bread stuffing and bread crumbs</td>
<td>200 mg/kg</td>
<td>181</td>
<td>5/8</td>
<td></td>
</tr>
<tr>
<td>08.2</td>
<td>Processed meat, poultry, and game products in whole pieces or cuts</td>
<td>5000 mg/kg</td>
<td>16</td>
<td>5/8</td>
<td></td>
</tr>
<tr>
<td>08.3</td>
<td>Processed comminuted meat, poultry, and game products</td>
<td>5000 mg/kg</td>
<td>16</td>
<td>5/8</td>
<td></td>
</tr>
<tr>
<td>09.2.2</td>
<td>Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms</td>
<td>500 mg/kg</td>
<td>16</td>
<td>5/8</td>
<td></td>
</tr>
<tr>
<td>09.2.4.2</td>
<td>Cooked mollusks, crustaceans, and echinoderms</td>
<td>1000 mg/kg</td>
<td>5/8</td>
<td></td>
<td></td>
</tr>
<tr>
<td>15.3</td>
<td>Snacks - fish based</td>
<td>400 mg/kg</td>
<td>5/8</td>
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</tbody>
</table>

# LAURIC ARGINATE ETHYL ESTER

**INS 243** Lauric arginate ethyl ester Functional Class: Preservative

<table>
<thead>
<tr>
<th>FoodCatNo</th>
<th>FoodCategory</th>
<th>MaxLevel</th>
<th>Comments</th>
<th>Step</th>
<th>Year</th>
</tr>
</thead>
<tbody>
<tr>
<td>01.6.1</td>
<td>Unripened cheese</td>
<td>200 mg/kg</td>
<td>5/8</td>
<td></td>
<td></td>
</tr>
<tr>
<td>01.6.2.1</td>
<td>Ripened cheese, includes rind</td>
<td>200 mg/kg</td>
<td>5/8</td>
<td></td>
<td></td>
</tr>
<tr>
<td>01.6.3</td>
<td>Whey cheese</td>
<td>200 mg/kg</td>
<td>5/8</td>
<td></td>
<td></td>
</tr>
<tr>
<td>01.6.4</td>
<td>Processed cheese</td>
<td>200 mg/kg</td>
<td>5/8</td>
<td></td>
<td></td>
</tr>
<tr>
<td>01.6.5</td>
<td>Cheese analogues</td>
<td>200 mg/kg</td>
<td>5/8</td>
<td></td>
<td></td>
</tr>
<tr>
<td>01.7</td>
<td>Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)</td>
<td>200 mg/kg</td>
<td>V</td>
<td>5/8</td>
<td></td>
</tr>
<tr>
<td>02.2.2</td>
<td>Fat spreads, dairy fat spreads and blended spreads</td>
<td>200 mg/kg</td>
<td>S&amp;S1</td>
<td>5/8</td>
<td></td>
</tr>
<tr>
<td>04.1.2.2</td>
<td>Dried fruit</td>
<td>200 mg/kg</td>
<td>5/8</td>
<td></td>
<td></td>
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<tr>
<td>04.1.2.11</td>
<td>Fruit fillings for pastries</td>
<td>200 mg/kg</td>
<td>5/8</td>
<td></td>
<td></td>
</tr>
<tr>
<td>04.2.1.2</td>
<td>Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds</td>
<td>200 mg/kg</td>
<td>5/8</td>
<td></td>
<td></td>
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<tr>
<td>04.2.1.3</td>
<td>Peeled, cut or shredded fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds</td>
<td>200 mg/kg</td>
<td>5/8</td>
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</tbody>
</table>
### LAURIC ARGINATE ETHYL ESTER

<table>
<thead>
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<th>FoodCatNo</th>
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<th>Comments</th>
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<th>Year</th>
</tr>
</thead>
<tbody>
<tr>
<td>04.2.2.3</td>
<td>Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce</td>
<td>200 mg/kg</td>
<td></td>
<td>5/8</td>
<td></td>
</tr>
<tr>
<td>05.1.3</td>
<td>Cocoa-based spreads, including fillings</td>
<td>200 mg/kg</td>
<td></td>
<td>5/8</td>
<td></td>
</tr>
<tr>
<td>05.3</td>
<td>Chewing gum</td>
<td>225 mg/kg</td>
<td></td>
<td>5/8</td>
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</tr>
<tr>
<td>06.5</td>
<td>Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)</td>
<td>200 mg/kg</td>
<td></td>
<td>5/8</td>
<td></td>
</tr>
<tr>
<td>10.2</td>
<td>Egg products</td>
<td>200 mg/kg</td>
<td></td>
<td>5/8</td>
<td></td>
</tr>
<tr>
<td>10.4</td>
<td>Egg-based desserts (e.g., custard)</td>
<td>200 mg/kg</td>
<td></td>
<td>5/8</td>
<td></td>
</tr>
<tr>
<td>12.2.2</td>
<td>Seasonings and condiments</td>
<td>200 mg/kg</td>
<td></td>
<td>5/8</td>
<td></td>
</tr>
<tr>
<td>12.5.1</td>
<td>Ready-to-eat soups and broths, including canned, bottled, and frozen</td>
<td>200 mg/kg</td>
<td></td>
<td>5/8</td>
<td></td>
</tr>
<tr>
<td>12.5.2</td>
<td>Mixes for soups and broths</td>
<td>200 mg/kg</td>
<td>127</td>
<td>5/8</td>
<td></td>
</tr>
<tr>
<td>12.6.1</td>
<td>Emulsified sauces (e.g., mayonnaise, salad dressing)</td>
<td>200 mg/kg</td>
<td></td>
<td>5/8</td>
<td></td>
</tr>
<tr>
<td>12.6.2</td>
<td>Non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy)</td>
<td>200 mg/kg</td>
<td></td>
<td>5/8</td>
<td></td>
</tr>
<tr>
<td>12.7</td>
<td>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</td>
<td>200 mg/kg</td>
<td></td>
<td>5/8</td>
<td></td>
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<tr>
<td>14.1.4.1</td>
<td>Carbonated water-based flavoured drinks</td>
<td>50 mg/kg</td>
<td></td>
<td>5/8</td>
<td></td>
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<tr>
<td>14.1.4.2</td>
<td>Non-carbonated water-based flavoured drinks, including punches and ades</td>
<td>50 mg/kg</td>
<td></td>
<td>5/8</td>
<td></td>
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<tr>
<td>14.1.4.3</td>
<td>Concentrates (liquid or solid) for water-based flavoured drinks</td>
<td>50 mg/kg</td>
<td>127</td>
<td>5/8</td>
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</table>

### STEVIOL GLYCOSIDES

INS 960 Steviol glycosides Functional Class: Sweetener

<table>
<thead>
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<th>FoodCatNo</th>
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<th>Year</th>
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<tbody>
<tr>
<td>01.1.2</td>
<td>Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)</td>
<td>200 mg/kg</td>
<td>F &amp; X</td>
<td>5/8</td>
<td></td>
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<tr>
<td>01.5.2</td>
<td>Milk and cream powder analogues</td>
<td>330 mg/kg</td>
<td>F &amp; X</td>
<td>5/8</td>
<td></td>
</tr>
<tr>
<td>01.7</td>
<td>Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)</td>
<td>330 mg/kg</td>
<td>X</td>
<td>5/8</td>
<td></td>
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<tr>
<td>02.4</td>
<td>Fat-based desserts excluding dairy-based dessert products of food category 01.7</td>
<td>330 mg/kg</td>
<td>X</td>
<td>5/8</td>
<td></td>
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<tr>
<td>03.0</td>
<td>Edible ices, including sherbet and sorbet</td>
<td>270 mg/kg</td>
<td>X</td>
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<tr>
<td>04.1.2.3</td>
<td>Fruit in vinegar, oil, or brine</td>
<td>100 mg/kg</td>
<td>X</td>
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<tr>
<td>04.1.2.4</td>
<td>Canned or bottled (pasteurized) fruit</td>
<td>330 mg/kg</td>
<td>X</td>
<td>5/8</td>
<td></td>
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<tr>
<td>04.1.2.5</td>
<td>Jams, jellies, marmelades</td>
<td>360 mg/kg</td>
<td>X</td>
<td>5/8</td>
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<tr>
<td>04.1.2.6</td>
<td>Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5</td>
<td>330 mg/kg</td>
<td>X</td>
<td>5/8</td>
<td></td>
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<tr>
<td>04.1.2.7</td>
<td>Candied fruit</td>
<td>40 mg/kg</td>
<td>X</td>
<td>5/8</td>
<td></td>
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<tr>
<td>04.1.2.8</td>
<td>Fruit preparations, including pulp, purees, fruit toppings and coconut milk</td>
<td>330 mg/kg</td>
<td>X</td>
<td>5/8</td>
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<tr>
<td>04.1.2.9</td>
<td>Fruit-based desserts, including fruit-flavoured water-based desserts</td>
<td>350 mg/kg</td>
<td>X</td>
<td>5/8</td>
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<tr>
<td>04.1.2.10</td>
<td>Fermented fruit products</td>
<td>115 mg/kg</td>
<td>X</td>
<td>5/8</td>
<td></td>
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<tr>
<td>04.1.2.11</td>
<td>Fruit fillings for pastries</td>
<td>330 mg/kg</td>
<td>X</td>
<td>5/8</td>
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</table>
### STEVIOL GLYCOSIDES

<table>
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<tr>
<td>04.1.2.12</td>
<td>Cooked fruit</td>
<td>40 mg/kg</td>
<td>X</td>
<td>5/8</td>
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<tr>
<td>04.2.2.2</td>
<td>Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds</td>
<td>40 mg/kg</td>
<td>X</td>
<td>5/8</td>
<td></td>
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<tr>
<td>04.2.2.3</td>
<td>Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce</td>
<td>330 mg/kg</td>
<td>X</td>
<td>5/8</td>
<td></td>
</tr>
<tr>
<td>04.2.2.4</td>
<td>Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds</td>
<td>70 mg/kg</td>
<td>X</td>
<td>5/8</td>
<td></td>
</tr>
<tr>
<td>04.2.2.5</td>
<td>Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter)</td>
<td>330 mg/kg</td>
<td>X</td>
<td>5/8</td>
<td></td>
</tr>
<tr>
<td>04.2.2.6</td>
<td>Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5</td>
<td>165 mg/kg</td>
<td>X</td>
<td>5/8</td>
<td></td>
</tr>
<tr>
<td>04.2.2.7</td>
<td>Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3</td>
<td>200 mg/kg</td>
<td>X</td>
<td>5/8</td>
<td></td>
</tr>
<tr>
<td>04.2.2.8</td>
<td>Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds</td>
<td>40 mg/kg</td>
<td>X</td>
<td>5/8</td>
<td></td>
</tr>
<tr>
<td>05.3</td>
<td>Chewing gum</td>
<td>3500 mg/kg</td>
<td>X</td>
<td>5/8</td>
<td></td>
</tr>
<tr>
<td>06.3</td>
<td>Breakfast cereals, including rolled oats</td>
<td>350 mg/kg</td>
<td>X</td>
<td>5/8</td>
<td></td>
</tr>
<tr>
<td>06.5</td>
<td>Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)</td>
<td>165 mg/kg</td>
<td>X</td>
<td>5/8</td>
<td></td>
</tr>
<tr>
<td>06.8.1</td>
<td>Soybean-based beverages</td>
<td>200 mg/kg</td>
<td>X</td>
<td>5/8</td>
<td></td>
</tr>
<tr>
<td>08.3.2</td>
<td>Heat-treated processed comminuted meat, poultry, and game products</td>
<td>100 mg/kg</td>
<td>G &amp; X</td>
<td>5/8</td>
<td></td>
</tr>
<tr>
<td>09.3.1</td>
<td>Fish and fish products, including mollusks, crustaceans, and echinoderms, marinated and/or in jelly</td>
<td>100 mg/kg</td>
<td>X &amp; 144</td>
<td>5/8</td>
<td></td>
</tr>
<tr>
<td>09.3.2</td>
<td>Fish and fish products, including mollusks, crustaceans, and echinoderms, pickled and/or in brine</td>
<td>165 mg/kg</td>
<td>X</td>
<td>5/8</td>
<td></td>
</tr>
<tr>
<td>09.3.3</td>
<td>Salmon substitutes, caviar, and other fish roe products</td>
<td>100 mg/kg</td>
<td>X</td>
<td>5/8</td>
<td></td>
</tr>
<tr>
<td>09.4</td>
<td>Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms</td>
<td>100 mg/kg</td>
<td>X</td>
<td>5/8</td>
<td></td>
</tr>
<tr>
<td>10.4</td>
<td>Egg-based desserts (e.g., custard)</td>
<td>330 mg/kg</td>
<td>X</td>
<td>5/8</td>
<td></td>
</tr>
<tr>
<td>11.6</td>
<td>Table-top sweeteners, including those containing high-intensity sweeteners</td>
<td>GMP</td>
<td>X</td>
<td>5/8</td>
<td></td>
</tr>
<tr>
<td>12.2.2</td>
<td>Seasonings and condiments</td>
<td>30 mg/kg</td>
<td>X</td>
<td>5/8</td>
<td></td>
</tr>
<tr>
<td>12.4</td>
<td>Mustards</td>
<td>130 mg/kg</td>
<td>X</td>
<td>5/8</td>
<td></td>
</tr>
<tr>
<td>12.5</td>
<td>Soups and broths</td>
<td>50 mg/kg</td>
<td>X</td>
<td>5/8</td>
<td></td>
</tr>
<tr>
<td>12.6.1</td>
<td>Emulsified sauces (e.g., mayonnaise, salad dressing)</td>
<td>350 mg/kg</td>
<td>X</td>
<td>5/8</td>
<td></td>
</tr>
<tr>
<td>12.6.2</td>
<td>Non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy)</td>
<td>350 mg/kg</td>
<td>X</td>
<td>5/8</td>
<td></td>
</tr>
<tr>
<td>12.6.3</td>
<td>Mixes for sauces and gravies</td>
<td>350 mg/kg</td>
<td>X &amp; 127</td>
<td>5/8</td>
<td></td>
</tr>
</tbody>
</table>
### STEVIOL GLYCOSIDES

<table>
<thead>
<tr>
<th>FoodCatNo</th>
<th>FoodCategory</th>
<th>MaxLevel</th>
<th>Comments</th>
<th>Step</th>
<th>Year</th>
</tr>
</thead>
<tbody>
<tr>
<td>12.6.4</td>
<td>Clear sauces (e.g., fish sauce)</td>
<td>350 mg/kg</td>
<td>X</td>
<td>5/8</td>
<td></td>
</tr>
<tr>
<td>12.7</td>
<td>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</td>
<td>115 mg/kg</td>
<td>X</td>
<td>5/8</td>
<td></td>
</tr>
<tr>
<td>12.9.2.1</td>
<td>Fermented soybean sauce</td>
<td>30 mg/kg</td>
<td>X</td>
<td>5/8</td>
<td></td>
</tr>
<tr>
<td>12.9.2.2</td>
<td>Non-fermented soybean sauce</td>
<td>165 mg/kg</td>
<td>X</td>
<td>5/8</td>
<td></td>
</tr>
<tr>
<td>12.9.2.3</td>
<td>Other soybean sauces</td>
<td>165 mg/kg</td>
<td>X</td>
<td>5/8</td>
<td></td>
</tr>
<tr>
<td>13.3</td>
<td>Dietetic foods intended for special medical purposes (excluding products of food category 13.1)</td>
<td>350 mg/kg</td>
<td>X</td>
<td>5/8</td>
<td></td>
</tr>
<tr>
<td>13.4</td>
<td>Dietetic formulae for slimming purposes and weight reduction</td>
<td>270 mg/kg</td>
<td>X</td>
<td>5/8</td>
<td></td>
</tr>
<tr>
<td>13.5</td>
<td>Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6</td>
<td>660 mg/kg</td>
<td>B &amp; X</td>
<td>5/8</td>
<td></td>
</tr>
<tr>
<td>13.6</td>
<td>Food supplements</td>
<td>2500 mg/kg</td>
<td>J &amp; X</td>
<td>5/8</td>
<td></td>
</tr>
<tr>
<td>14.1.3</td>
<td>Fruit and vegetable nectars</td>
<td>200 mg/kg</td>
<td>X</td>
<td>5/8</td>
<td></td>
</tr>
<tr>
<td>14.1.4</td>
<td>Water-based flavoured drinks, including &quot;sport,&quot; &quot;energy,&quot; or &quot;electrolyte&quot; drinks and particulated drinks</td>
<td>200 mg/kg</td>
<td>X</td>
<td>5/8</td>
<td></td>
</tr>
<tr>
<td>14.1.5</td>
<td>Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa</td>
<td>200 mg/kg</td>
<td>160 &amp; X</td>
<td>5/8</td>
<td></td>
</tr>
<tr>
<td>14.2.7</td>
<td>Aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)</td>
<td>200 mg/kg</td>
<td>X</td>
<td>5/8</td>
<td></td>
</tr>
<tr>
<td>15.0</td>
<td>Ready-to-eat savouries</td>
<td>170 mg/kg</td>
<td>X</td>
<td>5/8</td>
<td></td>
</tr>
</tbody>
</table>

### SULFITES

| INS 220 | Sulfur dioxide | Functional Class: Antioxidant, Preservative |
| INS 221 | Sodium sulfite | Functional Class: Antioxidant, Preservative |
| INS 222 | Sodium hydrogen sulfite | Functional Class: Antioxidant, Preservative |
| INS 223 | Sodium metabisulfite | Functional Class: Antioxidant, Bleaching agent, Flour treatment agent, Preservative |
| INS 224 | Potassium metabisulfite | Functional Class: Antioxidant, Preservative |
| INS 225 | Potassium sulfite | Functional Class: Antioxidant, Preservative |
| INS 227 | Calcium hydrogen sulfite | Functional Class: Antioxidant, Preservative |
| INS 228 | Potassium bisulfite | Functional Class: Antioxidant, Preservative |
| INS 539 | Sodium thiosulfate | Functional Class: Antioxidant, Sequestrant |

<table>
<thead>
<tr>
<th>FoodCatNo</th>
<th>FoodCategory</th>
<th>MaxLevel</th>
<th>Comments</th>
<th>Step</th>
<th>Year</th>
</tr>
</thead>
<tbody>
<tr>
<td>04.1.1.2</td>
<td>Surface-treated fresh fruit</td>
<td>30 mg/kg</td>
<td>44 &amp; K</td>
<td>8</td>
<td>2011r</td>
</tr>
<tr>
<td>04.2.2.6</td>
<td>Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category (04.2.2.5)</td>
<td>300 mg/kg</td>
<td>44 &amp; L</td>
<td>8</td>
<td>2011r</td>
</tr>
<tr>
<td>14.2.7</td>
<td>Aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)</td>
<td>250 mg/kg</td>
<td>44</td>
<td>8</td>
<td>2011r</td>
</tr>
</tbody>
</table>
Notes

Note 3 Surface treatment.
Note 4 For decoration, stamping, marking or branding the product.
Note 7 For coffee substitutes only.
Note 16 For use in glaze, coatings or decorations for fruit, vegetables, meat or fish.
Note 22 For use in smoked fish products only.
Note 44 As residual SO2.
Note 52 Excluding chocolate milk.
Note 72 Ready-to-eat basis.
Note 92 Excluding tomato-based sauces.
Note 95 For use in surimi and fish roe products only.
Note 116 For use in doughs only.
Note 118 Except for use in tocino (fresh, cured sausage) at 1 000 mg/kg.
Note 127 As served to the consumer.
Note 144 For use in sweet and sour products only.
Note 153 For use in instant noodles only.
Note 160 For use in ready-to-drink products and pre-mixes for ready-to-drink products only.
Note 181 Expressed as anthocyanin.
Note 182 Except for use in coconut milk.
Note B Use level for solid products (e.g., energy, meal replacement or fortified bars); 600 mg/kg as steviol equivalents for use in liquid products.
Note F For use in flavoured products only.
Note G For use in brine used in the production of sausage only.
Note J For use in chewable supplements only.
Note K For use at 50 mg/kg in longan and lichee only.
Note L For use at 50 mg/kg to prevent browning of certain light colored vegetables.
Note N For use at 50,000 mg/kg in soybean sauce intended for further processing.
Note O Excluding pasta containing vegetables and eggs.
Note O1 Excluding pasta containing vegetables
Note P For use in pasta made from *Triticum aestivum*, and for use in noodles.
Note P1 For use in noodles only
Note Q Except for products conforming to the Standard for Bouillon and Consommés (CODEX STAN 117-1981) at 3000 mg/kg.
Note R For use in liquid products containing high intensity sweeteners only.
Note S Excluding products conforming to the Standard for Dairy Fat Spreads (CODEX STAN 253-2006).
Note S1 Excluding products conforming to the Standard for Fat Spreads and Blended Spreads (CODEX STAN 256-2007).
Note T For use in maize-based products only.
Note U For use at 300 mg/kg in toppings only.
Note V Excluding products conforming to the Standard for Fermented Milks (CODEX STAN 243-2003).
Note W Excluding products conforming to the Standard for Jams, Jellies and Marmalades (CODEX STAN 296-2009).
Note X As steviol equivalents.
Note Y Excluding products conforming to the Standard for Blend of Skimmed Milk and Vegetable Fat in Powdered Form (CODEX STAN 251-2006).
Note Z To restore the natural colour lost in processing only.
### CODEX GENERAL STANDARD FOR FOOD ADDITIVES

#### REVOCATION OF FOOD ADDITIVE PROVISIONS

(for approval)

**Part 1 – Provisions included in Table 1 and Table 2**

**CALCIUM ALUMINIUM SILICATE**
INS 556 Calcium aluminium silicate  
Functional Class: Anticaking agent

<table>
<thead>
<tr>
<th>FoodCatNo</th>
<th>FoodCategory</th>
<th>MaxLevel</th>
<th>Comments</th>
<th>Step</th>
</tr>
</thead>
<tbody>
<tr>
<td>12.1.1</td>
<td>Salt</td>
<td>GMP</td>
<td></td>
<td>8</td>
</tr>
</tbody>
</table>

**CARAMEL IV - SULFITE AMMONIA PROCESS**
INS 150d Caramel IV - sulfite ammonia process  
Functional Class: Colour

<table>
<thead>
<tr>
<th>FoodCatNo</th>
<th>FoodCategory</th>
<th>MaxLevel</th>
<th>Comments</th>
<th>Step</th>
</tr>
</thead>
<tbody>
<tr>
<td>01.6.4</td>
<td>Processed cheese</td>
<td>100 mg/kg</td>
<td></td>
<td>8</td>
</tr>
<tr>
<td>07.2.1</td>
<td>Cakes, cookies and pies (e.g., fruit-filled or custard types)</td>
<td>GMP</td>
<td></td>
<td>8</td>
</tr>
<tr>
<td>07.2.2</td>
<td>Other fine bakery products (e.g., doughnuts, sweet rolls, scones, and muffins)</td>
<td>1200 mg/kg</td>
<td></td>
<td>8</td>
</tr>
<tr>
<td>07.2.3</td>
<td>Mixes for fine bakery wares (e.g., cakes, pancakes)</td>
<td>GMP</td>
<td></td>
<td>8</td>
</tr>
<tr>
<td>12.5.1</td>
<td>Ready-to-eat soups and broths, including canned, bottled, and frozen</td>
<td>3000 mg/kg</td>
<td></td>
<td>8</td>
</tr>
<tr>
<td>12.5.2</td>
<td>Mixes for soups and broths</td>
<td>GMP</td>
<td></td>
<td>8</td>
</tr>
<tr>
<td>14.1.3.2</td>
<td>Vegetable nectar</td>
<td>GMP</td>
<td></td>
<td>8</td>
</tr>
<tr>
<td>14.1.3.4</td>
<td>Concentrates for vegetable nectar</td>
<td>GMP</td>
<td></td>
<td>8</td>
</tr>
</tbody>
</table>

**SODIUM ALUMINOSILICATE**
INS 554 Sodium aluminosilicate  
Functional Class: Anticaking agent

<table>
<thead>
<tr>
<th>FoodCatNo</th>
<th>FoodCategory</th>
<th>MaxLevel</th>
<th>Comments</th>
<th>Step</th>
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</thead>
<tbody>
<tr>
<td>12.1.1</td>
<td>Salt</td>
<td>GMP</td>
<td></td>
<td>8</td>
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</table>

**SULFITES**

<table>
<thead>
<tr>
<th>FoodCatNo</th>
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<th>MaxLevel</th>
<th>Comments</th>
<th>Step</th>
</tr>
</thead>
<tbody>
<tr>
<td>INS 220</td>
<td>Sulfur dioxide</td>
<td>Functional Class: Antioxidant, Preservative</td>
<td></td>
<td></td>
</tr>
<tr>
<td>INS 221</td>
<td>Sodium sulfite</td>
<td></td>
<td>Functional Class: Antioxidant, Preservative</td>
<td></td>
</tr>
<tr>
<td>INS 222</td>
<td>Sodium hydrogen sulfite</td>
<td>Functional Class: Antioxidant, Preservative</td>
<td></td>
<td></td>
</tr>
<tr>
<td>INS 223</td>
<td>Sodium metabisulfite</td>
<td>Functional Class: Antioxidant, Bleaching agent, Flour treatment agent, Preservative</td>
<td></td>
<td></td>
</tr>
<tr>
<td>INS 224</td>
<td>Potassium metabisulfite</td>
<td>Functional Class: Antioxidant, Preservative</td>
<td></td>
<td></td>
</tr>
<tr>
<td>INS 225</td>
<td>Potassium sulfite</td>
<td>Functional Class: Antioxidant, Preservative</td>
<td></td>
<td></td>
</tr>
<tr>
<td>INS 227</td>
<td>Calcium hydrogen sulfite</td>
<td>Functional Class: Antioxidant, Preservative</td>
<td></td>
<td></td>
</tr>
<tr>
<td>INS 228</td>
<td>Potassium bisulfite</td>
<td>Functional Class: Antioxidant, Preservative</td>
<td></td>
<td></td>
</tr>
<tr>
<td>INS 539</td>
<td>Sodium thiosulfate</td>
<td>Functional Class: Antioxidant, Sequestrant</td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>FoodCatNo</th>
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<th>MaxLevel</th>
<th>Comments</th>
<th>Step</th>
</tr>
</thead>
<tbody>
<tr>
<td>04.1.2.6</td>
<td>Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5</td>
<td>500 mg/kg</td>
<td>44</td>
<td>8</td>
</tr>
</tbody>
</table>
## Notes

Note 44  As residual SO2.

### Part 2 – Provisions included in Table 3

<table>
<thead>
<tr>
<th>INS No</th>
<th>Additive</th>
<th>Functional Class</th>
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<tbody>
<tr>
<td>554</td>
<td>Sodium aluminosilicate</td>
<td>Anticaking agent</td>
</tr>
<tr>
<td>556</td>
<td>Calcium aluminium silicate</td>
<td>Anticaking agent</td>
</tr>
<tr>
<td>559</td>
<td>Aluminium silicate</td>
<td>Anticaking agent</td>
</tr>
</tbody>
</table>
## CODEX GENERAL STANDARD FOR FOOD ADDITIVES
### DISCONTINUATION OF WORK ON DRAFT AND PROPOSED DRAFT FOOD ADDITIVE PROVISIONS
(For information)

### ALUMINIUM AMMONIUM SULFATE

 **INS 523**  
Aluminium ammonium sulfate  
 **Functional Class:** Firming agent, Stabilizer

<table>
<thead>
<tr>
<th>FoodCatNo</th>
<th>FoodCategory</th>
<th>MaxLevel</th>
<th>Comments</th>
<th>Step</th>
</tr>
</thead>
<tbody>
<tr>
<td>06.2.2</td>
<td>Starches</td>
<td>GMP</td>
<td>6 &amp; 26</td>
<td>6</td>
</tr>
</tbody>
</table>

### ALUMINIUM SILICATE

 **INS 559**  
Aluminium silicate  
 **Functional Class:** Anticaking agent

<table>
<thead>
<tr>
<th>FoodCatNo</th>
<th>FoodCategory</th>
<th>MaxLevel</th>
<th>Comments</th>
<th>Step</th>
</tr>
</thead>
<tbody>
<tr>
<td>05.2</td>
<td>Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4</td>
<td>GMP</td>
<td>3, 6 &amp; 174</td>
<td>3</td>
</tr>
<tr>
<td>05.3</td>
<td>Chewing gum</td>
<td>GMP</td>
<td>3, 6 &amp; 174</td>
<td>3</td>
</tr>
<tr>
<td>05.4</td>
<td>Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces</td>
<td>GMP</td>
<td>3, 6 &amp; 174</td>
<td>3</td>
</tr>
<tr>
<td>06.1</td>
<td>Whole, broken, or flaked grain, including rice</td>
<td>GMP</td>
<td>6</td>
<td></td>
</tr>
<tr>
<td>08.3</td>
<td>Processed comminuted meat, poultry, and game products</td>
<td>GMP</td>
<td>6, 174 &amp; 179</td>
<td>3</td>
</tr>
<tr>
<td>08.4</td>
<td>Edible casings (e.g., sausage casings)</td>
<td>GMP</td>
<td>3, 6 &amp; 174</td>
<td>3</td>
</tr>
<tr>
<td>12.2.1</td>
<td>Herbs and spices</td>
<td>GMP</td>
<td>51</td>
<td></td>
</tr>
<tr>
<td>13.6</td>
<td>Food supplements</td>
<td>GMP</td>
<td>6 &amp; 174</td>
<td>3</td>
</tr>
</tbody>
</table>

### CALCIUM ALUMINIUM SILICATE

 **INS 556**  
Calcium aluminium silicate  
 **Functional Class:** Anticaking agent

<table>
<thead>
<tr>
<th>FoodCatNo</th>
<th>FoodCategory</th>
<th>MaxLevel</th>
<th>Comments</th>
<th>Step</th>
</tr>
</thead>
<tbody>
<tr>
<td>05.2</td>
<td>Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4</td>
<td>GMP</td>
<td>3, 6 &amp; 174</td>
<td>3</td>
</tr>
<tr>
<td>05.3</td>
<td>Chewing gum</td>
<td>GMP</td>
<td>3, 6 &amp; 174</td>
<td>3</td>
</tr>
<tr>
<td>05.4</td>
<td>Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces</td>
<td>GMP</td>
<td>3, 6 &amp; 174</td>
<td>3</td>
</tr>
<tr>
<td>06.1</td>
<td>Whole, broken, or flaked grain, including rice</td>
<td>GMP</td>
<td>6</td>
<td></td>
</tr>
<tr>
<td>08.3</td>
<td>Processed comminuted meat, poultry, and game products</td>
<td>GMP</td>
<td>6, 174 &amp; 179</td>
<td>3</td>
</tr>
<tr>
<td>08.4</td>
<td>Edible casings (e.g., sausage casings)</td>
<td>GMP</td>
<td>3, 6 &amp; 174</td>
<td>3</td>
</tr>
<tr>
<td>13.6</td>
<td>Food supplements</td>
<td>GMP</td>
<td>6 &amp; 174</td>
<td>3</td>
</tr>
<tr>
<td>14.2.3</td>
<td>Grape wines</td>
<td>GMP</td>
<td>6</td>
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</table>
## CANTHAXANTHIN

INS 161g Canthaxanthin Functional Class: Colour

<table>
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<tr>
<th>FoodCatNo</th>
<th>FoodCategory</th>
<th>MaxLevel</th>
<th>Comments</th>
<th>Step</th>
</tr>
</thead>
<tbody>
<tr>
<td>05.3</td>
<td>Chewing gum</td>
<td>300 mg/kg</td>
<td></td>
<td>6</td>
</tr>
<tr>
<td>06.3</td>
<td>Breakfast cereals, including rolled oats</td>
<td>50 mg/kg</td>
<td></td>
<td>3</td>
</tr>
<tr>
<td>06.3</td>
<td>Breakfast cereals, including rolled oats</td>
<td>35 mg/kg</td>
<td></td>
<td>6</td>
</tr>
<tr>
<td>07.0</td>
<td>Bakery wares</td>
<td>GMP</td>
<td></td>
<td>6</td>
</tr>
<tr>
<td>09.2.4.1</td>
<td>Cooked fish and fish products</td>
<td>200 mg/kg</td>
<td></td>
<td>6</td>
</tr>
<tr>
<td>11.3</td>
<td>Sugar solutions and syrups, also (partially) inverted, including treacle and molasses, excluding products of food category 11.1.3</td>
<td>GMP</td>
<td></td>
<td>6</td>
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</table>

## CARAMEL IV - SULFITE AMMONIA PROCESS

INS 150d Caramel IV - sulfite ammonia process Functional Class: Colour

<table>
<thead>
<tr>
<th>FoodCatNo</th>
<th>FoodCategory</th>
<th>MaxLevel</th>
<th>Comments</th>
<th>Step</th>
</tr>
</thead>
<tbody>
<tr>
<td>01.6.4</td>
<td>Processed cheese</td>
<td>50000 mg/kg</td>
<td></td>
<td>3</td>
</tr>
<tr>
<td>01.6.4.1</td>
<td>Plain processed cheese</td>
<td>GMP</td>
<td></td>
<td>6</td>
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<tr>
<td>01.7</td>
<td>Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)</td>
<td>50000 mg/kg</td>
<td></td>
<td>3</td>
</tr>
<tr>
<td>03.0</td>
<td>Edible ices, including sherbet and sorbet</td>
<td>30000 mg/kg</td>
<td></td>
<td>3</td>
</tr>
<tr>
<td>04.1.2</td>
<td>Processed fruit</td>
<td>80000 mg/kg</td>
<td>182</td>
<td>3</td>
</tr>
<tr>
<td>06.3</td>
<td>Breakfast cereals, including rolled oats</td>
<td>50000 mg/kg</td>
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<td>3</td>
</tr>
<tr>
<td>07.1.4</td>
<td>Bread-type products, including bread stuffing and bread crumbs</td>
<td>50000 mg/kg</td>
<td></td>
<td>3</td>
</tr>
<tr>
<td>07.1.5</td>
<td>Steamed breads and buns</td>
<td>50000 mg/kg</td>
<td></td>
<td>3</td>
</tr>
<tr>
<td>07.1.6</td>
<td>Mixes for bread and ordinary bakery wares</td>
<td>50000 mg/kg</td>
<td></td>
<td>3</td>
</tr>
<tr>
<td>11.4</td>
<td>Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)</td>
<td>50000 mg/kg</td>
<td></td>
<td>3</td>
</tr>
<tr>
<td>14.1.2.2</td>
<td>Vegetable juice</td>
<td>50000 mg/kg</td>
<td></td>
<td>3</td>
</tr>
<tr>
<td>14.1.2.4</td>
<td>Concentrates for vegetable juice</td>
<td>50000 mg/kg</td>
<td></td>
<td>3</td>
</tr>
<tr>
<td>14.1.3.2</td>
<td>Vegetable nectar</td>
<td>50000 mg/kg</td>
<td></td>
<td>3</td>
</tr>
<tr>
<td>14.1.3.4</td>
<td>Concentrates for vegetable nectar</td>
<td>50000 mg/kg</td>
<td></td>
<td>3</td>
</tr>
<tr>
<td>14.2</td>
<td>Alcoholic beverages, including alcohol-free and low-alcoholic counterparts</td>
<td>50000 mg/kg</td>
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<td>3</td>
</tr>
</tbody>
</table>

## CAROTENES, BETA- (VEGETABLE)

INS 160a(ii) beta-Carotenes (vegetable) Functional Class: Colour

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<thead>
<tr>
<th>FoodCatNo</th>
<th>FoodCategory</th>
<th>MaxLevel</th>
<th>Comments</th>
<th>Step</th>
</tr>
</thead>
<tbody>
<tr>
<td>04.1.1.2</td>
<td>Surface-treated fresh fruit</td>
<td>GMP</td>
<td>4 &amp; 16</td>
<td>6</td>
</tr>
<tr>
<td>07.1.6</td>
<td>Mixes for bread and ordinary bakery wares</td>
<td>GMP</td>
<td></td>
<td>3</td>
</tr>
<tr>
<td>14.1.2.2</td>
<td>Vegetable juice</td>
<td>2000 mg/kg</td>
<td></td>
<td>3</td>
</tr>
<tr>
<td>14.1.2.4</td>
<td>Concentrates for vegetable juice</td>
<td>2000 mg/kg</td>
<td></td>
<td>3</td>
</tr>
<tr>
<td>14.1.3.2</td>
<td>Vegetable nectar</td>
<td>2000 mg/kg</td>
<td></td>
<td>3</td>
</tr>
<tr>
<td>14.1.3.4</td>
<td>Concentrates for vegetable nectar</td>
<td>1000 mg/kg</td>
<td></td>
<td>3</td>
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</table>
### CAROTENOIDS

<table>
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<th>FoodCategory</th>
<th>MaxLevel</th>
<th>Comments</th>
<th>Step</th>
</tr>
</thead>
<tbody>
<tr>
<td>02.1.2</td>
<td>Vegetable oils and fats</td>
<td>1000 mg/kg</td>
<td>6</td>
<td></td>
</tr>
<tr>
<td>07.1.1</td>
<td>Breads and rolls</td>
<td>35 mg/kg</td>
<td>6</td>
<td></td>
</tr>
<tr>
<td>07.1.6</td>
<td>Mixes for bread and ordinary bakery wares</td>
<td>GMP</td>
<td>6</td>
<td></td>
</tr>
<tr>
<td>09.2.1</td>
<td>Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and</td>
<td>500 mg/kg</td>
<td>95</td>
<td></td>
</tr>
<tr>
<td>09.2.2</td>
<td>Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and</td>
<td>100 mg/kg</td>
<td>41</td>
<td></td>
</tr>
<tr>
<td>09.2.4.1</td>
<td>Cooked fish and fish products</td>
<td>500 mg/kg</td>
<td>6</td>
<td></td>
</tr>
<tr>
<td>09.2.4.2</td>
<td>Cooked mollusks, crustaceans, and echinoderms</td>
<td>250 mg/kg</td>
<td>6</td>
<td></td>
</tr>
<tr>
<td>09.2.5</td>
<td>Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms</td>
<td>500 mg/kg</td>
<td>22</td>
<td></td>
</tr>
<tr>
<td>09.3.3</td>
<td>Salmon substitutes, caviar, and other fish roe products</td>
<td>500 mg/kg</td>
<td>6</td>
<td></td>
</tr>
<tr>
<td>09.3.4</td>
<td>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</td>
<td>500 mg/kg</td>
<td>6</td>
<td></td>
</tr>
<tr>
<td>10.2</td>
<td>Egg products</td>
<td>1000 mg/kg</td>
<td>52</td>
<td></td>
</tr>
<tr>
<td>11.6</td>
<td>Table-top sweeteners, including those containing high-intensity sweeteners</td>
<td>300 mg/kg</td>
<td>3</td>
<td></td>
</tr>
<tr>
<td>14.1.3.2</td>
<td>Vegetable nectar</td>
<td>100 mg/kg</td>
<td>6</td>
<td></td>
</tr>
<tr>
<td>14.1.3.4</td>
<td>Concentrates for vegetable nectar</td>
<td>100 mg/kg</td>
<td>6</td>
<td></td>
</tr>
<tr>
<td>14.2.1</td>
<td>Beer and malt beverages</td>
<td>200 mg/kg</td>
<td>3</td>
<td></td>
</tr>
</tbody>
</table>

### ERYTHROSINE

<table>
<thead>
<tr>
<th>FoodCatNo</th>
<th>FoodCategory</th>
<th>MaxLevel</th>
<th>Comments</th>
<th>Step</th>
</tr>
</thead>
<tbody>
<tr>
<td>01.1.2</td>
<td>Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)</td>
<td>300 mg/kg</td>
<td>52</td>
<td></td>
</tr>
<tr>
<td>01.7</td>
<td>Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)</td>
<td>300 mg/kg</td>
<td>7</td>
<td></td>
</tr>
<tr>
<td>02.1.3</td>
<td>Lard, tallow, fish oil, and other animal fats</td>
<td>300 mg/kg</td>
<td>7</td>
<td></td>
</tr>
<tr>
<td>02.3</td>
<td>Fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions</td>
<td>300 mg/kg</td>
<td>7</td>
<td></td>
</tr>
<tr>
<td>02.4</td>
<td>Fat-based desserts excluding dairy-based dessert products of food category 01.7</td>
<td>300 mg/kg</td>
<td>7</td>
<td></td>
</tr>
<tr>
<td>03.0</td>
<td>Edible ices, including sherbet and sorbet</td>
<td>300 mg/kg</td>
<td>7</td>
<td></td>
</tr>
<tr>
<td>04.1.2.5</td>
<td>Jams, jellies, marmelades</td>
<td>400 mg/kg</td>
<td>6</td>
<td></td>
</tr>
<tr>
<td>04.1.2.6</td>
<td>Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5</td>
<td>300 mg/kg</td>
<td>161</td>
<td></td>
</tr>
</tbody>
</table>
## Erythrosine

<table>
<thead>
<tr>
<th>FoodCatNo</th>
<th>FoodCategory</th>
<th>MaxLevel</th>
<th>Comments</th>
<th>Step</th>
</tr>
</thead>
<tbody>
<tr>
<td>04.1.2.8</td>
<td>Fruit preparations, including pulp, purees, fruit toppings and coconut milk</td>
<td>300 mg/kg</td>
<td>161 &amp; 182</td>
<td>7</td>
</tr>
<tr>
<td>04.1.2.9</td>
<td>Fruit-based desserts, including fruit-flavoured water-based desserts</td>
<td>300 mg/kg</td>
<td>161</td>
<td>7</td>
</tr>
<tr>
<td>04.1.2.11</td>
<td>Fruit fillings for pastries</td>
<td>300 mg/kg</td>
<td>161</td>
<td>7</td>
</tr>
<tr>
<td>04.2.2.3</td>
<td>Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce</td>
<td>300 mg/kg</td>
<td>161</td>
<td>7</td>
</tr>
<tr>
<td>05.2</td>
<td>Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4</td>
<td>300 mg/kg</td>
<td></td>
<td>7</td>
</tr>
<tr>
<td>06.3</td>
<td>Breakfast cereals, including rolled oats</td>
<td>300 mg/kg</td>
<td></td>
<td>7</td>
</tr>
<tr>
<td>06.5</td>
<td>Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)</td>
<td>300 mg/kg</td>
<td></td>
<td>7</td>
</tr>
<tr>
<td>06.8.1</td>
<td>Soybean-based beverages</td>
<td>10 mg/kg</td>
<td></td>
<td>3</td>
</tr>
<tr>
<td>11.4</td>
<td>Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)</td>
<td>300 mg/kg</td>
<td></td>
<td>7</td>
</tr>
<tr>
<td>12.2</td>
<td>Herbs, spices, seasonings and condiments (e.g., seasoning for instant noodles)</td>
<td>300 mg/kg</td>
<td></td>
<td>7</td>
</tr>
<tr>
<td>13.6</td>
<td>Food supplements</td>
<td>300 mg/kg</td>
<td></td>
<td>7</td>
</tr>
<tr>
<td>14.1.4</td>
<td>Water-based flavoured drinks, including &quot;sport,&quot; &quot;energy,&quot; or &quot;electrolyte&quot; drinks and particulated drinks</td>
<td>300 mg/kg</td>
<td></td>
<td>7</td>
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</table>

## Grape Skin Extract

**INS 163(ii)**  Grape skin extract  Functional Class: Colour

<table>
<thead>
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<th>FoodCategory</th>
<th>MaxLevel</th>
<th>Comments</th>
<th>Step</th>
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</thead>
<tbody>
<tr>
<td>01.6.1</td>
<td>Unripened cheese</td>
<td>1000 mg/kg</td>
<td></td>
<td>3</td>
</tr>
<tr>
<td>03.0</td>
<td>Edible ices, including sherbet and sorbet</td>
<td>1000 mg/kg</td>
<td></td>
<td>3</td>
</tr>
<tr>
<td>04.1.1.2</td>
<td>Surface-treated fresh fruit</td>
<td>GMP</td>
<td>4 &amp; 16</td>
<td>6</td>
</tr>
<tr>
<td>07.0</td>
<td>Bakery wares</td>
<td>1500 mg/kg</td>
<td></td>
<td>3</td>
</tr>
<tr>
<td>08.1.1</td>
<td>Fresh meat, poultry, and game, whole pieces or cuts</td>
<td>5000 mg/kg</td>
<td>4 &amp; 16</td>
<td>3</td>
</tr>
<tr>
<td>08.3.1.1</td>
<td>Cured (including salted) non-heat treated processed comminuted meat, poultry, and game products</td>
<td>5000 mg/kg</td>
<td></td>
<td>3</td>
</tr>
<tr>
<td>08.3.1.2</td>
<td>Cured (including salted) and dried non-heat treated processed comminuted meat, poultry, and game products</td>
<td>5000 mg/kg</td>
<td>16</td>
<td>3</td>
</tr>
<tr>
<td>08.3.1.3</td>
<td>Fermented non-heat treated processed comminuted meat, poultry, and game products</td>
<td>5000 mg/kg</td>
<td>16</td>
<td>3</td>
</tr>
<tr>
<td>14.1.3.2</td>
<td>Vegetable nectar</td>
<td>1500 mg/kg</td>
<td></td>
<td>3</td>
</tr>
<tr>
<td>14.1.3.4</td>
<td>Concentrates for vegetable nectar</td>
<td>1500 mg/kg</td>
<td></td>
<td>3</td>
</tr>
<tr>
<td>14.2.1</td>
<td>Beer and malt beverages</td>
<td>1500 mg/kg</td>
<td></td>
<td>3</td>
</tr>
<tr>
<td>14.2.3.2</td>
<td>Sparkling and semi-sparkling grape wines</td>
<td>1500 mg/kg</td>
<td></td>
<td>3</td>
</tr>
<tr>
<td>14.2.3.3</td>
<td>Fortified grape wine, grape liquor wine, and sweet grape wine</td>
<td>1500 mg/kg</td>
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<td>3</td>
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</tbody>
</table>
**IRON OXIDES**

<table>
<thead>
<tr>
<th>INS</th>
<th>Description</th>
<th>Functional Class:</th>
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</thead>
<tbody>
<tr>
<td>172(i)</td>
<td>Iron oxide, black</td>
<td>Colour</td>
</tr>
<tr>
<td>172(ii)</td>
<td>Iron oxide, red</td>
<td>Colour</td>
</tr>
<tr>
<td>172(iii)</td>
<td>Iron oxide, yellow</td>
<td>Colour</td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>FoodCatNo</th>
<th>FoodCategory</th>
<th>MaxLevel</th>
<th>Comments</th>
<th>Step</th>
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<tbody>
<tr>
<td>01.6.1</td>
<td>Unripened cheese</td>
<td>GMP</td>
<td>6</td>
<td></td>
</tr>
<tr>
<td>04.2.2.6</td>
<td>Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5</td>
<td>GMP</td>
<td>92</td>
<td>6</td>
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<tr>
<td>14.1.3.2</td>
<td>Vegetable nectar</td>
<td>GMP</td>
<td>6</td>
<td></td>
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<tr>
<td>14.1.3.4</td>
<td>Concentrates for vegetable nectar</td>
<td>GMP</td>
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**LAURIC ARGINATE ETHYL ESTER**

<table>
<thead>
<tr>
<th>INS</th>
<th>Description</th>
<th>Functional Class:</th>
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<tbody>
<tr>
<td>243</td>
<td>Lauric arginate ethyl ester</td>
<td>Preservative</td>
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</table>

<table>
<thead>
<tr>
<th>FoodCatNo</th>
<th>FoodCategory</th>
<th>MaxLevel</th>
<th>Comments</th>
<th>Step</th>
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</thead>
<tbody>
<tr>
<td>14.1.2.2</td>
<td>Vegetable juice</td>
<td>200 mg/kg</td>
<td>3</td>
<td></td>
</tr>
<tr>
<td>14.1.2.3</td>
<td>Concentrates for fruit juice</td>
<td>200 mg/kg</td>
<td>122 &amp; 127</td>
<td>3</td>
</tr>
<tr>
<td>14.1.2.1</td>
<td>Fruit juice</td>
<td>200 mg/kg</td>
<td>122</td>
<td>3</td>
</tr>
<tr>
<td>14.1.2.4</td>
<td>Concentrates for vegetable juice</td>
<td>200 mg/kg</td>
<td>127</td>
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</table>

**SODIUM ALUMINOSILICATE**

<table>
<thead>
<tr>
<th>INS</th>
<th>Description</th>
<th>Functional Class:</th>
</tr>
</thead>
<tbody>
<tr>
<td>554</td>
<td>Sodium aluminosilicate</td>
<td>Anticaking agent</td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>FoodCatNo</th>
<th>FoodCategory</th>
<th>MaxLevel</th>
<th>Comments</th>
<th>Step</th>
</tr>
</thead>
<tbody>
<tr>
<td>05.2</td>
<td>Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4</td>
<td>GMP</td>
<td>3, 6 &amp; 174</td>
<td>3</td>
</tr>
<tr>
<td>05.3</td>
<td>Chewing gum</td>
<td>GMP</td>
<td>3, 6 &amp; 174</td>
<td>3</td>
</tr>
<tr>
<td>05.4</td>
<td>Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces</td>
<td>GMP</td>
<td>3, 6 &amp; 174</td>
<td>3</td>
</tr>
<tr>
<td>08.3</td>
<td>Processed comminuted meat, poultry, and game products</td>
<td>GMP</td>
<td>6, 174 &amp; 179</td>
<td>3</td>
</tr>
<tr>
<td>08.4</td>
<td>Edible casings (e.g., sausage casings)</td>
<td>GMP</td>
<td>3, 6 &amp; 174</td>
<td>3</td>
</tr>
<tr>
<td>13.6</td>
<td>Food supplements</td>
<td>GMP</td>
<td>6 &amp; 174</td>
<td>3</td>
</tr>
</tbody>
</table>

**STEVIO GLYCOSIDES**

<table>
<thead>
<tr>
<th>INS</th>
<th>Description</th>
<th>Functional Class:</th>
</tr>
</thead>
<tbody>
<tr>
<td>960</td>
<td>Steviol glycosides</td>
<td>Sweetener</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>FoodCatNo</th>
<th>FoodCategory</th>
<th>MaxLevel</th>
<th>Comments</th>
<th>Step</th>
</tr>
</thead>
<tbody>
<tr>
<td>01.1</td>
<td>Milk and dairy-based drinks</td>
<td>200 mg/kg</td>
<td>X</td>
<td>3</td>
</tr>
<tr>
<td>01.2</td>
<td>Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks)</td>
<td>200 mg/kg</td>
<td>X</td>
<td>3</td>
</tr>
<tr>
<td>01.2.1</td>
<td>Fermented milks (plain)</td>
<td>330 mg/kg</td>
<td>X</td>
<td>3</td>
</tr>
<tr>
<td>04.1.2.2</td>
<td>Dried fruit</td>
<td>40 mg/kg</td>
<td>X &amp; 161</td>
<td>3</td>
</tr>
</tbody>
</table>
### STEVIOL GLYCOSIDES

<table>
<thead>
<tr>
<th>FoodCatNo</th>
<th>FoodCategory</th>
<th>MaxLevel</th>
<th>Comments</th>
<th>Step</th>
</tr>
</thead>
<tbody>
<tr>
<td>04.2.2</td>
<td>Processed vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts</td>
<td>40 mg/kg</td>
<td>X</td>
<td>3</td>
</tr>
<tr>
<td>06.4.1</td>
<td>Fresh pastas and noodles and like products</td>
<td>80 mg/kg</td>
<td>X</td>
<td>3</td>
</tr>
<tr>
<td>06.4.3</td>
<td>Pre-cooked pastas and noodles and like products</td>
<td>80 mg/kg</td>
<td>X</td>
<td>3</td>
</tr>
<tr>
<td>06.7</td>
<td>Pre-cooked or processed rice products, including rice cakes (Oriental type only)</td>
<td>80 mg/kg</td>
<td>X</td>
<td>3</td>
</tr>
<tr>
<td>08.3.1</td>
<td>Non-heat treated processed comminuted meat, poultry, and game products</td>
<td>80 mg/kg</td>
<td>X</td>
<td>3</td>
</tr>
<tr>
<td>08.3.3</td>
<td>Frozen processed comminuted meat, poultry, and game products</td>
<td>80 mg/kg</td>
<td>X</td>
<td>3</td>
</tr>
</tbody>
</table>

**Notes**

Note 3  Surface treatment.
Note 4  For decoration, stamping, marking or branding the product.
Note 6  As aluminium.
Note 16  For use in glaze, coatings or decorations for fruit, vegetables, meat or fish.
Note 22  For use in smoked fish products only.
Note 26  For use in baking powder only.
Note 41  Use in breading or batter coatings only.
Note 51  For use in herbs only.
Note 52  Excluding chocolate milk.
Note 92  Excluding tomato-based sauces.
Note 95  For use in surimi and fish roe products only.
Note 122  Subject to national legislation of the importing country.
Note 127  As served to the consumer.
Note 161  Subject to national legislation of the importing country aimed, in particular, at consistency with Section 3.2 of the Preamble.
Note 174  Singly or in combination: sodium aluminium silicate (INS 554), calcium aluminium silicate (INS 556), and aluminium silicate (INS 559).
Note 179  For use in surface treatment of sausages.
Note 182  Except for use in coconut milk.
Note X  As steviol equivalents.
## Part 1 – Provisions included in Table 1 and Table 2

### ERYTHROSINE

<table>
<thead>
<tr>
<th>FoodCatNo</th>
<th>FoodCategory</th>
<th>MaxLevel</th>
<th>Comments</th>
<th>Step</th>
</tr>
</thead>
<tbody>
<tr>
<td>04.1.2.4</td>
<td>Canned or bottled (pasteurized) fruit</td>
<td>300 mg/kg</td>
<td>54 &amp; 161</td>
<td>6</td>
</tr>
<tr>
<td>08.3</td>
<td>Processed comminuted meat, poultry, and game products</td>
<td>30 mg/kg</td>
<td>4 &amp; 16</td>
<td>6</td>
</tr>
</tbody>
</table>

### LAURIC ARGINATE ETHYL ESTER

<table>
<thead>
<tr>
<th>FoodCatNo</th>
<th>FoodCategory</th>
<th>MaxLevel</th>
<th>Comments</th>
<th>Step</th>
</tr>
</thead>
<tbody>
<tr>
<td>08.1</td>
<td>Fresh meat, poultry, and game</td>
<td>200 mg/kg</td>
<td>3</td>
<td></td>
</tr>
<tr>
<td>08.2.3</td>
<td>Frozen processed meat, poultry, and game products in whole pieces or cuts</td>
<td>200 mg/kg</td>
<td>3</td>
<td></td>
</tr>
<tr>
<td>08.3.3</td>
<td>Frozen processed comminuted meat, poultry, and game products</td>
<td>200 mg/kg</td>
<td>3</td>
<td></td>
</tr>
<tr>
<td>09.1</td>
<td>Fresh fish and fish products, including mollusks, crustaceans, and echinoderms</td>
<td>200 mg/kg</td>
<td>3</td>
<td></td>
</tr>
<tr>
<td>09.2.1</td>
<td>Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and</td>
<td>200 mg/kg</td>
<td>3</td>
<td></td>
</tr>
<tr>
<td>09.2.2</td>
<td>Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and</td>
<td>200 mg/kg</td>
<td>3</td>
<td></td>
</tr>
<tr>
<td>09.2.3</td>
<td>Frozen minced and creamed fish products, including mollusks, crustaceans, and</td>
<td>200 mg/kg</td>
<td>3</td>
<td></td>
</tr>
</tbody>
</table>

### STEVIOL GLYCOSIDES

<table>
<thead>
<tr>
<th>FoodCatNo</th>
<th>FoodCategory</th>
<th>MaxLevel</th>
<th>Comments</th>
<th>Step</th>
</tr>
</thead>
<tbody>
<tr>
<td>05.2</td>
<td>Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4</td>
<td>700 mg/kg</td>
<td>C &amp; X</td>
<td>3</td>
</tr>
<tr>
<td>08.2</td>
<td>Processed meat, poultry, and game products in whole pieces or cuts</td>
<td>80 mg/kg</td>
<td>D &amp; X</td>
<td>3</td>
</tr>
</tbody>
</table>
SULFITES

INS 220  Sulfur dioxide  Functional Class: Antioxidant, Preservative
INS 221  Sodium sulfite  Functional Class: Antioxidant, Preservative
INS 222  Sodium hydrogen sulfite  Functional Class: Antioxidant, Preservative
INS 223  Sodium metabisulfite  Functional Class: Antioxidant, Bleaching agent, Flour treatment agent, Preservative
INS 224  Potassium metabisulfite  Functional Class: Antioxidant, Preservative
INS 225  Potassium sulfite  Functional Class: Antioxidant, Preservative
INS 227  Calcium hydrogen sulfite  Functional Class: Antioxidant, Preservative
INS 228  Potassium bisulfite  Functional Class: Antioxidant, Preservative
INS 539  Sodium thiosulfate  Functional Class: Antioxidant, Sequestrant

<table>
<thead>
<tr>
<th>FoodCatNo</th>
<th>FoodCategory</th>
<th>MaxLevel</th>
<th>Comments</th>
<th>Step</th>
</tr>
</thead>
<tbody>
<tr>
<td>04.1.2.8</td>
<td>Fruit preparations, including pulp, purees, fruit toppings and coconut milk</td>
<td>300 mg/kg</td>
<td>44 &amp; M</td>
<td>3</td>
</tr>
</tbody>
</table>

Part 2– Provisions included in Table 3

<table>
<thead>
<tr>
<th>INS No</th>
<th>Additive</th>
<th>Functional Class</th>
</tr>
</thead>
<tbody>
<tr>
<td>427</td>
<td>Cassia gum</td>
<td>emulsifier, stabilizer, gelling agent, thickener</td>
</tr>
</tbody>
</table>

Notes

Note 4  For decoration, stamping, marking or branding the product.
Note 16  For use in glaze, coatings or decorations for fruit, vegetables, meat or fish.
Note 44  As residual SO2.
Note 54  For use in cocktail cherries and candied cherries only.
Note 122 Subject to national legislation of the importing country.
Note 127  As served to the consumer.
Note 161  Subject to national legislation of the importing country aimed, in particular, at consistency with Section 3.2 of the Preamble.
Note C  For use in microsweets and breath freshening mints at 6000 mg/kg as steviol equivalents.
Note D  Except for use in Japanese style 'lachs ham' of pork loin (cured and non-heat-treated) at 120 mg/kg as steviol equivalents.
Note M  For use at 30 mg/kg as a bleaching agent only for products conforming to the Standard for Aqueous Coconut Products (CODEX STAN 240-2003).
Note X  As steviol equivalents.
## CODEX GENERAL STANDARD FOR FOOD ADDITIVES

### PROPOSED DRAFT PROVISIONS INCLUDED IN TABLE 1 AND TABLE 2

(for further information)

#### STEVIOL GLYCOSIDES

INS 960  Steviol glycosides  Functional Class: Sweetener

<table>
<thead>
<tr>
<th>FoodCatNo</th>
<th>FoodCategory</th>
<th>MaxLevel</th>
<th>Comments</th>
<th>Step</th>
<th>Requested Info</th>
</tr>
</thead>
<tbody>
<tr>
<td>04.1.2.1</td>
<td>Frozen fruit</td>
<td>40 mg/kg</td>
<td>X &amp; 161</td>
<td>3</td>
<td>Request information on technological need for use of steviol glycosides in this food category specifically, and the use of high intensity sweeteners in this food category in general.</td>
</tr>
<tr>
<td>04.2.2.1</td>
<td>Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and</td>
<td>40 mg/kg</td>
<td>X</td>
<td>3</td>
<td>Request information on technological need for use of steviol glycosides in this food category specifically, and the use of high intensity sweeteners in this food category in general.</td>
</tr>
<tr>
<td>05.1.1</td>
<td>Cocoa mixes (powders) and cocoa mass/cake</td>
<td>350 mg/kg</td>
<td>X</td>
<td>3</td>
<td>Request information on technological need and justification of use level consistent with Section 3.2 of the Preamble.</td>
</tr>
<tr>
<td>05.1.2</td>
<td>Cocoa mixes (syrups)</td>
<td>350 mg/kg</td>
<td>X</td>
<td>3</td>
<td>Request information on technological need and justification of use level consistent with Section 3.2 of the Preamble.</td>
</tr>
<tr>
<td>05.1.3</td>
<td>Cocoa-based spreads, including filings</td>
<td>350 mg/kg</td>
<td>X</td>
<td>3</td>
<td>Request information on technological need and justification of use level consistent with Section 3.2 of the Preamble.</td>
</tr>
<tr>
<td>05.1.4</td>
<td>Cocoa and chocolate products</td>
<td>350 mg/kg</td>
<td>X</td>
<td>3</td>
<td>Request information on technological need and justification of use level consistent with Section 3.2 of the Preamble.</td>
</tr>
<tr>
<td>05.1.5</td>
<td>Imitation chocolate, chocolate substitute products</td>
<td>350 mg/kg</td>
<td>X</td>
<td>3</td>
<td>Request information on technological need and justification of use level consistent with Section 3.2 of the Preamble.</td>
</tr>
<tr>
<td>05.4</td>
<td>Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces</td>
<td>330 mg/kg</td>
<td>X</td>
<td>3</td>
<td>Request information on technological need and justification of use level consistent with Section 3.2 of the Preamble.</td>
</tr>
<tr>
<td>06.4.2</td>
<td>Dried pastas and noodles and like products</td>
<td>200 mg/kg</td>
<td>X</td>
<td>3</td>
<td>Request information on technological need and justification of use level consistent with Section 3.2 of the Preamble.</td>
</tr>
<tr>
<td>07.1</td>
<td>Bread and ordinary bakery wares</td>
<td>50 mg/kg</td>
<td>X</td>
<td>3</td>
<td>Request explanation of technological need for the use of a sweetener in this food category.</td>
</tr>
</tbody>
</table>
STEVIOL GLYCOSIDES

<table>
<thead>
<tr>
<th>FoodCatNo</th>
<th>FoodCategory</th>
<th>MaxLevel</th>
<th>Comments</th>
<th>Step</th>
<th>Requested Info</th>
</tr>
</thead>
<tbody>
<tr>
<td>07.2</td>
<td>Fine bakery wares (sweet, salty, savoury) and mixes</td>
<td>350 mg/kg</td>
<td>X</td>
<td>3</td>
<td>Request explanation of technological need for the use of a sweetener in this food category</td>
</tr>
<tr>
<td>09.2.4.1</td>
<td>Cooked fish and fish products</td>
<td>70 mg/kg</td>
<td>H &amp; X</td>
<td>3</td>
<td>Request information on use in dried and dehydrated products, specifically use in seafood from the sea versus fresh water.</td>
</tr>
<tr>
<td>09.2.4.2</td>
<td>Cooked mollusks, crustaceans, and echinoderms</td>
<td>165 mg/kg</td>
<td>H &amp; X</td>
<td>3</td>
<td>Request information on use in dried and dehydrated products, specifically use in seafood from the sea versus fresh water.</td>
</tr>
<tr>
<td>09.2.5</td>
<td>Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms</td>
<td>165 mg/kg</td>
<td>H &amp; X</td>
<td>3</td>
<td>Request information on use in dried and dehydrated products, specifically use in seafood from the sea versus fresh water.</td>
</tr>
<tr>
<td>14.2.1</td>
<td>Beer and malt beverages</td>
<td>50 mg/kg</td>
<td>X</td>
<td>3</td>
<td>Request information on technological need.</td>
</tr>
<tr>
<td>14.2.2</td>
<td>Cider and perry</td>
<td>50 mg/kg</td>
<td>X</td>
<td>3</td>
<td>Request information on technological need.</td>
</tr>
<tr>
<td>14.2.3</td>
<td>Grape wines</td>
<td>160 mg/kg</td>
<td>X</td>
<td>3</td>
<td>Request information on technological need.</td>
</tr>
<tr>
<td>14.2.4</td>
<td>Wines (other than grape)</td>
<td>160 mg/kg</td>
<td>X</td>
<td>3</td>
<td>Request information on technological need.</td>
</tr>
<tr>
<td>14.2.5</td>
<td>Mead</td>
<td>160 mg/kg</td>
<td>X</td>
<td>3</td>
<td>Request information on technological need.</td>
</tr>
<tr>
<td>14.2.6</td>
<td>Distilled spirituous beverages containing more than 15% alcohol</td>
<td>160 mg/kg</td>
<td>X</td>
<td>3</td>
<td>Request information on technological need.</td>
</tr>
</tbody>
</table>

Notes

Note 161 Subject to national legislation of the importing country aimed, in particular, at consistency with Section 3.2 of the Preamble.
Note H For use in dried and dehydrated products only.
Note X As steviol equivalents.
05.0 Confectionery: Includes all cocoa and chocolate products (05.1), other confectionery products that may or may not contain cocoa (05.2), chewing gum (05.3), and decorations and icings (05.4), or foods produced solely with any combination of foods conforming to these sub-categories.

05.1.4 Cocoa and chocolate products: Chocolate is produced from cocoa nibs, mass, press cake, powder, or liquor with or without addition of sugar, cocoa butter, aroma or flavouring substances, and optional ingredients (e.g., nuts). This category is for chocolate as defined in the Codex Standard for Chocolate and Chocolate Products (CODEX STAN 87-1981), and for confectionery that uses chocolate that meets the standard and may contain other ingredients, for example chocolate-covered nuts and fruit (e.g., raisins). This category includes only the chocolate portion of any confectionery within the scope of food category 05.2. Examples include: bonbons, cocoa butter confectionery (composed of cocoa butter, milk solids and sugar), white chocolate, chocolate chips (e.g., for baking), milk chocolate, cream chocolate, sweet chocolate, bitter chocolate, enrobing chocolate, chocolate covered in a sugar-based “shell” or with coloured decorations, filled chocolate (chocolate with a texturally distinct center and external coating, excluding flour confectionery and pastry products of categories 07.2.1 and 07.2.2) and chocolate with added edible ingredients. This category does not include yoghurt-, cereal-, and honey-covered nuts (category 15.2).

05.1.5 Imitation chocolate, chocolate substitute products: Includes chocolate-like products that may or may not be cocoa-based, but have similar organoleptic properties as chocolate, such as carob chips, and cocoa-based products that contain greater than 5% vegetable fat (other than cocoa butter) that are excluded from the scope of the Codex Standard for Chocolate and Chocolate Products (CODEX STAN 87-1981). These chocolate-like products may contain additional optional ingredients and may include filled confectionery. Examples include: compound chocolate, flavoured and coloured compound chocolate, compound chocolate coatings, and imitation chocolate covered nuts and fruit (e.g., raisins). This category includes only the chocolate-like portion of any confectionery within the scope of food category 05.2.

05.2 Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3, and 05.4: Includes all types of products that primarily contain sugar and their dietetic counterparts and may or may not contain cocoa. Includes hard candy (05.2.1), soft candy (05.2.2), and nougats and marzipans (05.2.3).

05.2.1 Hard candy: Products made from water and sugar (simple syrup), colour and flavour that may or may not have a filling, their dietetic counterparts, and products that may or may not contain cocoa. Includes: pastilles and lozenges (rolled, shaped and filled sweetened candy). These types of products may be used as fillings for chocolate products within the scope of food categories 05.1.4 and 05.1.5.

05.2.2 Soft candy: Products include soft, chewy products such as caramels (containing sugar syrup, fats, colour and flavour) and their dietetic counterparts; products that may or may not contain cocoa and milk (e.g., toffees and chocolate-flavoured caramels); jelly-based candies (e.g., jelly beans, jellied fruit paste covered in sugar, made from gelatin, pectin, colour and flavour); and licorice. Also included are halwa teheniaa and oriental specialties, such as sweet bean jelly (yokan) and agar jelly for mitsumame. These types of products may be used as fillings for chocolate products within the scope of food categories 05.1.4 and 05.1.5.

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05.2.3 Nougats and marzipans: Nougats consist of roasted ground nuts, sugar and cocoa and their dietetic counterparts, that may be consumed as is, or may be used as a filling for chocolate products within the scope of food categories 05.1.4 and 05.1.5. Marzipan consists of almond paste and sugar and their dietetic counterparts, that may be shaped and coloured for direct consumption, or may be used as a filling for chocolate products within the scope of food categories 05.1.4 and 05.1.5.3

05.4 Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces: Includes ready-to-eat icings and frostings for cakes, cookies, pies and bread and flour confectionery, as well as mixes for these products. Also includes sugar- and chocolate-based coatings for baked goods. Sweet sauces and toppings include butterscotch sauce for use, e.g., on ice cream. These sweet sauces are different than the syrups (e.g., maple, caramel, and flavoured syrups for fine bakery wares and ices) included in category 11.4. Fruit-based toppings are included in 04.1.2.8. Chocolate sauce is included in 05.1.2.

15.2 Processed nuts, including coated nuts and nut mixtures (with e.g., dried fruit): Includes all types of whole nuts processed by, e.g., dry-roasting, roasting, marinating or boiling, either in-shell or shelled, salted or unsalted. Yoghurt-, cereal-, and honey-covered nuts, and dried fruit-nut-and-cereal snacks (e.g., “trail mixes”) are classified here. Chocolate-covered nuts are classified in 05.1.4, and nuts covered in imitation chocolate are included in 05.1.5.
Appendix IX

CODEX GENERAL STANDARD FOR FOOD ADDITIVES

REVISION OF SESSION 4 “CARRY-OVER OF FOOD ADDITIVES INTO FOOD” OF THE PREAMBLE TO THE GSFA

(for adoption)

(The proposed changes are underlined)

4. CARRY-OVER OF FOOD ADDITIVES INTO FOODS

4.1 CONDITIONS APPLYING TO CARRY-OVER OF FOOD ADDITIVES FROM INGREDIENTS AND RAW MATERIALS INTO FOOD

Other than by direct addition, an additive may be present in a food as a result of carry-over from a raw material or ingredient used to produce the food, provided that:

a) The additive is acceptable for use in the raw materials or other ingredients (including food additives) according to this Standard.

b) The amount of the additive in the raw materials or other ingredients (including food additives) does not exceed the maximum use level specified in this Standard.

c) The food into which the additive is carried over does not contain the additive in greater quantity than would be introduced by the use of raw materials, or ingredients under proper technological conditions or manufacturing practice, consistent with the provisions of this standard.

4.2 SPECIAL CONDITIONS APPLYING TO THE USE OF FOOD ADDITIVES NOT DIRECTLY AUTHORISED IN FOOD INGREDIENTS AND RAW MATERIALS

An additive may be used in or added to a raw material or other ingredient if the raw material or ingredient is used exclusively in the preparation of a food that is in conformity with the provisions of this standard, including that any maximum level applying to the food is not exceeded.

4.3 FOODS FOR WHICH THE CARRY-OVER OF FOOD ADDITIVES IS UNACCEPTABLE

Carry-over of a food additive from a raw material or ingredient is unacceptable for foods belonging to the following food categories, unless a food additive provision in the specified category is listed in Tables 1 and 2 of this standard.

a) 13.1 - Infant formulae, follow-up formulae, and formulae for special medical purposes for infants.

b) 13.2 - Complementary foods for infants and young children.
### Table 3 Acidity Regulators

<table>
<thead>
<tr>
<th>INS</th>
<th>Additive</th>
<th>Additive</th>
</tr>
</thead>
<tbody>
<tr>
<td>170(i)</td>
<td>Calcium carbonate</td>
<td>Sodium fumarates</td>
</tr>
<tr>
<td>260</td>
<td>Acetic acid, glacial</td>
<td>Sodium carbonate</td>
</tr>
<tr>
<td>261</td>
<td>Potassium acetates</td>
<td>Sodium hydrogen carbonate</td>
</tr>
<tr>
<td>262(i)</td>
<td>Sodium acetate</td>
<td>Sodium sesquicarbonate</td>
</tr>
<tr>
<td>263</td>
<td>Calcium acetate</td>
<td>Potassium carbonate</td>
</tr>
<tr>
<td>270</td>
<td>Lactic acid (L-, D- and DL-)</td>
<td>Potassium hydrogen carbonate</td>
</tr>
<tr>
<td>296</td>
<td>Malic acid (DL-)</td>
<td>Ammonium carbonate</td>
</tr>
<tr>
<td>297</td>
<td>Fumaric acid</td>
<td>Ammonium hydrogen carbonate</td>
</tr>
<tr>
<td>300</td>
<td>Ascorbic acid (L-)</td>
<td>Magnesium carbonate</td>
</tr>
<tr>
<td>325</td>
<td>Sodium lactate</td>
<td>Magnesium hydrogen carbonate</td>
</tr>
<tr>
<td>326</td>
<td>Potassium lactate</td>
<td>Hydrochloric acid</td>
</tr>
<tr>
<td>327</td>
<td>Calcium lactate</td>
<td>Sodium hydroxide</td>
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<tr>
<td>330</td>
<td>Citric acid</td>
<td>Potassium hydroxide</td>
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<tr>
<td>331(i)</td>
<td>Sodium dihydrogen citrate</td>
<td>Calcium hydroxide</td>
</tr>
<tr>
<td>331(iii)</td>
<td>Trisodium citrate</td>
<td>Ammonium hydroxide</td>
</tr>
<tr>
<td>332(i)</td>
<td>Potassium dihydrogen citrate</td>
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</tr>
<tr>
<td>332(ii)</td>
<td>Tripotassium citrate</td>
<td>Calcium oxide</td>
</tr>
<tr>
<td>333(iii)</td>
<td>Tricalcium citrate</td>
<td>Glucono delta-lactone</td>
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<tr>
<td>350(ii)</td>
<td>Sodium malate</td>
<td>Calcium gluconate</td>
</tr>
<tr>
<td>352(ii)</td>
<td>Calcium malate (D, L-)</td>
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### Table 3 Emulsifiers Stabilizers & Thickeners

<table>
<thead>
<tr>
<th>INS</th>
<th>Additive</th>
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</thead>
<tbody>
<tr>
<td>170(i)</td>
<td>Calcium carbonate</td>
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<tr>
<td>263</td>
<td>Calcium acetate</td>
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<td>322(i)</td>
<td>Lecithin</td>
</tr>
<tr>
<td>331(i)</td>
<td>Sodium dihydrogen citrate</td>
</tr>
<tr>
<td>331(iii)</td>
<td>Trisodium citrate</td>
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<tr>
<td>332(i)</td>
<td>Potassium dihydrogen citrate</td>
</tr>
<tr>
<td>332(ii)</td>
<td>Tripotassium citrate</td>
</tr>
<tr>
<td>333(iii)</td>
<td>Tricalcium citrate</td>
</tr>
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<td>400</td>
<td>Alginic acid</td>
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<td>406</td>
<td>Agar</td>
</tr>
<tr>
<td>407</td>
<td>Carrageenan</td>
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<tr>
<td>407a</td>
<td>Processed Eucheuma seaweed (PES)</td>
</tr>
<tr>
<td>410</td>
<td>Carob bean gum</td>
</tr>
<tr>
<td>412</td>
<td>Guar gum</td>
</tr>
<tr>
<td>413</td>
<td>Tragacanth gum</td>
</tr>
<tr>
<td>417</td>
<td>Methyl ethyl cellulose</td>
</tr>
<tr>
<td>466</td>
<td>Sodium carboxymethyl cellulose (Cellulose gum)</td>
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<tr>
<td>470(i)</td>
<td>Salts of myristic, palmitic and stearic acids with ammonia, calcium, potassium and sodium</td>
</tr>
<tr>
<td>470(ii)</td>
<td>Salts of oleic acids with calcium, potassium and sodium</td>
</tr>
<tr>
<td>471</td>
<td>Mono- and di-glycerides of fatty acids</td>
</tr>
<tr>
<td>472a</td>
<td>Acetic and fatty acid esters of glycerol</td>
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<td>472b</td>
<td>Lactic and fatty acid esters of glycerol</td>
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<td>472c</td>
<td>Citric and fatty acid esters of glycerol</td>
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<td>Polydextroses</td>
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<td>Dextrins, roasted starch</td>
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<td>Acid treated starch</td>
</tr>
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<td>1402</td>
<td>Alkaline treated starch</td>
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<td>INS</td>
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<td>------</td>
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<td>414</td>
<td>Gum arabic (Acacia gum)</td>
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<td>415</td>
<td>Xanthan gum</td>
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<td>416</td>
<td>Karaya gum</td>
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<td>418</td>
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<td>Mannitol</td>
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<td>Pectins</td>
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<td>Microcrystalline cellulose (Cellulose gel)</td>
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<td>460(ii)</td>
<td>Powdered cellulose</td>
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<td>461</td>
<td>Methyl cellulose</td>
</tr>
<tr>
<td>463</td>
<td>Hydroxypropyl cellulose</td>
</tr>
<tr>
<td>464</td>
<td>Hydroxypropyl methyl cellulose</td>
</tr>
</tbody>
</table>
1. **SCOPE**

This standard applies to salt used as an ingredient of food, both for direct sale to the consumer and for food manufacture. It applies also to salt used as a carrier of food additives and/or nutrients. Subject to the provisions of this standard more specific requirements for special needs may be applied. It does not apply to salt from origins other than those mentioned in Section 2, notably the salt which is a by-product of chemical industries.

2. **DESCRIPTION**

Food grade salt is a crystalline product consisting predominantly of sodium chloride. It is obtained from the sea, from underground rock salt deposits or from natural brine.

3. **ESSENTIAL COMPOSITION AND QUALITY FACTORS**

3.1 **Minimum NaCl content**

The content of NaCl shall not be less than 97% on a dry matter basis, exclusive of additives.

3.2 **Naturally present secondary products and contaminants**

The remainder comprises natural secondary products, which are present in varying amounts depending on the origin and the method of production of the salt, and which are composed mainly of calcium, potassium, magnesium and sodium sulphates, carbonates, bromides, and of calcium, potassium, magnesium chlorides as well. Natural contaminants may also be present in amounts varying with the origin and the method of production of the salt. Copper shall not exceed 2 mg/kg (expressed as Cu).

3.3 **Use as a carrier**

Food grade salt shall be used when salt is used as a carrier for food additives or nutrients for technological or public health reasons. Examples of such preparations are mixtures of salt with nitrate and/or nitrite (curing salt) and salt mixed with small amounts of fluoride, iodide or iodate, iron, vitamins, etc., and additives used to carry or stabilize such additions.

3.4 **Iodisation of food grade salt**

In iodine-deficient areas, food grade salt shall be iodised to prevent iodine-deficiency disorders (IDD) for public health reasons.

3.4.1 **Iodine compounds**

For the fortification of food grade salt with iodine, use can be made of sodium and potassium iodides or iodates.

3.4.2 **Maximum and minimum levels**

The maximum and minimum levels used for the iodisation of food grade salt are to be calculated as iodine (expressed as mg/kg) and shall be established by the national health authorities in the light of the local iodine deficiency situation.

---

1 The *Codex Standard for Food Grade Salt* was adopted by the Codex Alimentarius Commission at its 16th session in 1985. A revised Standard was adopted by the 22nd session in 1997 and amended by the 23rd session in 1999, the 24th session in 2001 and the 29th session in 2006.
3.4.3 Quality assurance

The production of iodised food grade salt shall only be performed by reliable manufacturers having the knowledge and the equipment requisite for the adequate production of iodised food grade salt, and specifically, for the correct dosage and even intermixing.

4. FOOD ADDITIVES

Food additives listed in Tables 1 and 2 of the Codex General Standard for Food Additives (CODEX STAN 192-1995) in Food Category 12.1.1 (Salt) may be used in foods subject to this standard.

5. CONTAMINANTS

The products covered by this Standard shall comply with the Maximum Levels of the Codex General Standard for Contaminants and Toxins in Foods and Feeds (CODEX/STAN 193-1995).

6. FOOD HYGIENE

It is recommended that the products covered by the provisions of this standard be prepared and handled in accordance with the appropriate sections of the Recommended International Code of Practice – General Principles of Food Hygiene (CAC/RCP 1-1969), and other relevant Codex texts such as Codes of Hygienic Practice and Codes of Practice.

7. LABELLING

In addition to the requirements of the Codex General Standard for the Labelling of Pre-packaged Foods (CODEX STAN 1-1985) the following specific provisions apply:

7.1 The name of the product

7.1.1 The name of the product, as declared on the label shall be "salt".

7.1.2 The name "salt" shall have in its close proximity a declaration of either "Food Grade" or "Cooking Salt" or "Table Salt".

7.1.3 Only when salt contains one or more ferrocyanide salts, added to the brine during the crystallization step, the term "dendritic" could be included accompanying the name.

7.1.4 Where salt is used as a carrier for one or more nutrients, and sold as such for public health reasons, the name of the product shall be declared properly on the label, for example "salt fluoridated", "salt iodated", "salt iodized", "salt fortified with iron", "salt fortified with vitamins" and so on, as appropriate.

7.1.5 An indication of either the origin, according to the description on Section 2, or the method of production may be declared on the label, provided such indication does not mislead or deceive the consumer.

7.2 Labelling of non-retail containers

Information for non-retail containers shall either be given on the container or in accompanying documents, except that the name of the product, lot identification and name and address of the manufacturer or packer shall appear on the container. However, lot identification and the name and address of the manufacturer or packer may be replaced by an identification mark, provided that such mark is clearly identifiable with the accompanying documents.

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.

9. METHODS OF ANALYSIS AND SAMPLING

9.1 Sampling (see Appendix)

9.2 Determination of sodium chloride content

This method allows the calculation of sodium chloride content, as provided for in Section 3.1, on the basis of the results of the determinations of sulphate (Method 9.4), halogens (Method 9.5), calcium and magnesium (Method 9.6), potassium (Method 9.7) and loss on drying (Method 9.8). Convert sulphate to CaSO4 and unused calcium to CaCl2, unless sulphate in sample exceeds the amount necessary to combine with calcium, in which case convert calcium to CaSO4 and unused sulphate first to MgSO4 and any remaining sulphate to Na2SO4. Convert unused magnesium to MgCl2. Convert potassium to KCl. Convert unused halogens to NaCl. Report the NaCl content on a dry matter basis, multiplying the percentage NaCl by 100/100-P, where P is the percentage loss on drying.

9.3 Determination of insoluble matter

According to ISO 2479-1972 "Determination of matter insoluble in water or in acid and preparation of principal solutions for other determinations”.

9.4 Determination of sulphate content


9.5 Determination of halogens


9.6 Determination of calcium and magnesium contents

9.7 Determination of potassium content
According to EuSalt/AS 007-2005 "Determination of potassium content by sodium tetraphenylborate volumetric method". Alternatively EuSalt/AS 008-2005 "Determination of potassium by flame atomic absorption spectrophotometric method" or EuSalt/AS 015-2007 "Determination of Elements Emission Spectrometric Method (ICP-OES) may be used.

9.8 Determination of the loss on drying (conventional moisture)
According to ISO 2483-1973 "Determination of the loss of mass at 110°C".

9.9 Determination of copper content
According to EuSalt/AS 005-2005 "Determination of copper content - zinc dibenzylthiocarbamate photometric method". Alternatively, EuSalt/AS 015-2007 "Determination of Elements Emission Spectrometric Method (ICP-OES) may be used.

9.10 Determination of arsenic content

9.11 Determination of mercury content
According to method EuSalt/AS 012-2005 "Determination of total mercury content - cold vapour atomic absorption spectrometric method".

9.12 Determination of lead content

9.13 Determination of cadmium content
According to method EuSalt/AS 014-2005 "Determination of total cadmium content - flame atomic absorption spectrometric method". Alternatively, EuSalt/AS 015-2007 "Determination of Elements Emission Spectrometric Method (ICP-OES) may be used.

9.14 Determination of iodine content
APPENDIX

METHOD FOR THE SAMPLING OF FOOD GRADE SALT FOR THE DETERMINATION OF SODIUM CHLORIDE

1. SCOPE

This method specifies the sampling procedure to be applied when determining the main component in order to assess the food grade quality of sodium chloride (salt) as provided for in the Codex Standard for Food Grade Salt, Section 3: "Essential Composition and Quality Factors".

The criterion to be used for acceptance or rejection of a lot or consignment on the basis of this sample is also provided.

2. FIELD OF APPLICATION

This method is applicable to the sampling of any type of salt intended for use as food, either prepacked or in bulk.

3. PRINCIPLE

This method represents a variables sampling procedure for mean quality: blended bulk sample analysis.

A blended bulk sample is produced in such a way that it is representative of the lot or consignment. It is composed of a proportion of items drawn from the lot or consignment to be analyzed.

Acceptance criterion is on the basis that the mean value obtained from analyses of those blended bulk samples must comply with the provision in the Standard.

4. DEFINITIONS

The terms used in this sampling method refer to those in the "General Guidelines on Sampling" (CAC/GL 50-2004) unless stated otherwise.

5. EQUIPMENT

The sampling equipment used should be adapted to the nature of the tests to be carried out (for example: sampling by borer, sampling equipment made of chemically inert material, etc.). The containers used for collecting the samples should be made of a chemically inert material and should be air-tight.

6. PROCEDURE

6.1 Prepacked Salt

Sampling may be carried out by "random sampling" or by "systematic sampling". The choice of the method to be used depends on the nature of the lot (for example: if the packages are marked with successive numbers, systematic sampling may be suitable).

6.1.1 Random sampling

Draw the n items from the lot in such a way that each item in the lot has the same chance of being selected.

6.1.2 Systematic sampling

If the N units in the lot have been classified and can be numbered from 1 to N, the 1-in-k systematic sampling of n items can be obtained as follows:

a) Determine the k value as k = N/n. (If k is not an integer, then round to the nearest integer).

b) From the first k items in the lot take one at random and then take every k\text{th} item thereafter.
6.2 Salt in Bulk

Here, the lot is fictitiously divided into items (strata); a lot with a total mass of m kg is considered to be composed of m/100 items. In this case, it is necessary to draw up a "stratified sampling" plan appropriate to the lot dimension. The samples are selected from all the strata in proportion to the stratum sizes.

Note: Stratified sampling of a population which can be divided into different subpopulations (called strata) is carried out in such a way that specified proportions of the sample are drawn from the different strata.

6.3 Constitution of the Sample

6.3.1 The size and the number of the items forming the sample depend on the type of salt and the lot magnitude. The minimum size to be taken into account should be in accordance with one of the following specifications according to the circumstances:

- 250 g of salt in bulk or prepacked in more than 1 kg packages;
- one package for prepacked salt in 500 g or 1 kg packages.

The appropriate number of samples to be drawn from the lot, shall be determined in accordance with "General Guidelines on Sampling" (CAC/GL 50-2004).

6.3.2 Combine and mix well the different items drawn from the lot. This blended bulk sample constitutes the laboratory sample. More than one laboratory sample may be composed in such a manner.

7. ACCEPTANCE CRITERION

7.1 Determine the NaCl content (%) of at least two test portions of the laboratory sample.

7.2 Calculate the average of the results obtained for the n test portions of the laboratory sample using:

\[
\bar{x} = \frac{\sum x}{n} \quad (n \geq 2)
\]

7.3 In accordance with the provision for the relevant NaCl content (%), a lot or a consignment shall be considered acceptable if the following condition is verified:

\[
\bar{x} \geq \text{minimum level specified.}
\]

8. SAMPLING REPORT

The sampling report should contain the following information:

a) type and origin of the salt;

b) alterations of state of the salt (e.g. presence of foreign matter);

c) date of sampling;

d) lot or consignment number;

e) method of packing;

f) total mass of lot or consignment

g) number, unit mass of packages and whether the mass is given net or gross;

h) number of items sampled;

i) number, nature and initial position of sampled items;

j) number, composition and mass of the bulk sample(s) and the method used to obtain and conserve it (them);

k) names and signatures of the people who carried out the sampling.
PROPOSED DRAFT AMENDMENTS TO THE INTERNATIONAL NUMBERING SYSTEM FOR FOOD ADDITIVES
(for adoption at Step 5/8 of the Procedure)

Section 3 and 4 – International numbering system for food additives

Part 1 – Amendments to the names of food additives and technological purposes (changes are indicated in **bold**; deletion **strike-through**)

<table>
<thead>
<tr>
<th>INS No.</th>
<th>Name of Food Additive</th>
<th>Technological Purpose</th>
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<tr>
<td>150</td>
<td>Caramels</td>
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</tr>
<tr>
<td>150a</td>
<td>Caramel I – plain (Caustic caramel) caramel</td>
<td>colour</td>
</tr>
<tr>
<td>150b</td>
<td>Caramel II – caustic sulfite process caramel</td>
<td>colour</td>
</tr>
<tr>
<td>150c</td>
<td>Caramel III – ammonia process caramel</td>
<td>colour</td>
</tr>
<tr>
<td>150d</td>
<td>Caramel IV – sulfite ammonia process caramel</td>
<td>colour</td>
</tr>
<tr>
<td>423</td>
<td>Octenyl succinic acid (OSA) modified gum arabic</td>
<td>emulsifier</td>
</tr>
<tr>
<td>450(ix)</td>
<td>Magnesium dihydrogen diphosphate</td>
<td>raising agent</td>
</tr>
<tr>
<td>470(iii)</td>
<td>Magnesium stearate</td>
<td>anticaking agent, binder, emulsifier</td>
</tr>
<tr>
<td>514</td>
<td>Sodium sulfates</td>
<td></td>
</tr>
<tr>
<td>515</td>
<td>Potassium sulfates</td>
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</tbody>
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Part 2 – List of so called “parent food additives” for which the technological purpose should be deleted (ref. REP 11/FA, para. 145)

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<tr>
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<th>Name of Food Additive</th>
<th>INS No.</th>
<th>Name of Food Additive</th>
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<tr>
<td>100</td>
<td>Curcumins</td>
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<td>101</td>
<td>Riboflavins</td>
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<td>Potassium malates</td>
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<td>141</td>
<td>Chlorophylls and chlorophyllins, copper complexes</td>
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<td>Calcium malates</td>
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<td>160a</td>
<td>Carotenes</td>
<td>364</td>
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<td>Annatto extracts</td>
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<td>Sorbitols</td>
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<td>Lycopenes</td>
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<td>Celluloses</td>
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<tr>
<td>161b</td>
<td>Luteins</td>
<td>470</td>
<td>Salts of fatty acids (with base aluminium, ammonium, calcium, magnesium, potassium, sodium)</td>
</tr>
<tr>
<td>161h</td>
<td>Zeaxanthins</td>
<td>481</td>
<td>Sodium lactylates</td>
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<tr>
<td>163</td>
<td>Anthocyanins</td>
<td>482</td>
<td>Calcium lactylates</td>
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<tr>
<td>172</td>
<td>Iron oxides</td>
<td>500</td>
<td>Sodium carbonates</td>
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<td>Potassium acetates</td>
<td>501</td>
<td>Potassium carbonates</td>
</tr>
<tr>
<td>262</td>
<td>Sodium acetates</td>
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<td>Ammonium carbonates</td>
</tr>
<tr>
<td>307</td>
<td>Tocopherols</td>
<td>504</td>
<td>Magnesium carbonates</td>
</tr>
<tr>
<td>322</td>
<td>Lecithins</td>
<td>550</td>
<td>Sodium silicates</td>
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<tr>
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<td>Sodium citrates</td>
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<td>Magnesium silicates</td>
</tr>
<tr>
<td>332</td>
<td>Potassium citrates</td>
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<td>Cyclamates</td>
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<td>Calcium citrates</td>
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<td>Saccharins</td>
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<td>Sodium tartrates</td>
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<td>Maltitols</td>
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<tr>
<td>336</td>
<td>Potassium tartrates</td>
<td>999</td>
<td>Quillaia extracts</td>
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<tr>
<td>342</td>
<td>Ammonium phosphates</td>
<td>1001</td>
<td>Choline salts and esters</td>
</tr>
<tr>
<td>343</td>
<td>Magnesium phosphates</td>
<td>1101</td>
<td>Proteases</td>
</tr>
</tbody>
</table>
PROPOSED DRAFT SPECIFICATIONS FOR THE IDENTITY AND PURITY OF FOOD ADDITIVES
(for adoption at Step 5/8 of the Procedure)

FOOD ADDITIVES

Specifications designated as full (FAO JECFA Monographs 10, Rome, 2010)

Activated carbon (R)
Cassia gum (R) (INS 427)
Indigotine (R) (INS 132)
Steviol glycosides (R) (INS 960)
Sucrose esters of fatty acids (R) (INS 473)
Titanium dioxide (R) (INS 171)

Specifications revised without being republished (available in the electronic version of the specifications at the FAO JECFA website):

Carotenes (Algae) (INS 160a(iv))
Carotenes (Vegetable) (INS 160a(ii))
Calcium silicate (INS 552)
Ferric ammonium citrate (INS 381)
Grape skin extract (INS 163(ii))
Potassium carbonate (INS 501(i))
Trimagnesium phosphate (INS 343(iii))
Trisodium phosphate (INS 339(iii))

FLAVOURINGS

New specifications

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<thead>
<tr>
<th>No.</th>
<th>Name</th>
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<td>1898</td>
<td>Methyl dihydrojasmonate</td>
</tr>
<tr>
<td>1899</td>
<td>cis-4-(2,2,3-Trimethylcyclopentyl)butanoic acid</td>
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<tr>
<td>1900</td>
<td>Mixture of 2,4-, 3,5- and 3,6-Dimethyl-3-cyclohexenylcarbaldehyde</td>
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<td>1901</td>
<td>Perillaldehyde propyleneglycol acetal</td>
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<td>1902</td>
<td>(+/-)-cis- and trans-1,2-Dihydroperillaldehyde</td>
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<td>1903</td>
<td>d-Limonen-10-ol</td>
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<td>1904</td>
<td>p-Menth-1-en-9-ol</td>
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<td>1905</td>
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<td>1906</td>
<td>1,3-p-Menthadien-7-al</td>
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<td>1907</td>
<td>cis- and trans-2-Heptylcyclopropanecarboxylic acid</td>
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<td>(+/-)-cis- and trans-2-Methyl-2-(4-methyl-3-pentenyl)cyclopropanecarbaldehyde</td>
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<td>1909</td>
<td>Methyl octyl sulfide</td>
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<td>1910</td>
<td>Methyl 1-propenyl sulfide</td>
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<tr>
<td>1911</td>
<td>Di-(1-propenyl) sulfide (mixture of isomers)</td>
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<tr>
<td>1912</td>
<td>Ethyl 2-hydroxyethyl sulfide</td>
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<tr>
<td>1913</td>
<td>2-(Methylthio)ethyl acetate</td>
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<td>1915</td>
<td>Ethyl 3-(methylthio)-(2Z)-propenoate</td>
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<td>Ethyl 3-(methylthio)-(2E)-propenoate</td>
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<td>Ethyl 3-(methylthio)-2-propenoate (mixture of isomers)</td>
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<td>4-Methyl-2-(methylthiomethyl)-2-pentenal</td>
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<td>4-Methyl-2-(methylthiomethyl)-2-hexenal</td>
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<td>1920</td>
<td>5-Methyl-2-(methylthiomethyl)-2-hexenal</td>
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<td>1921</td>
<td>Butyl beta-(methylthio)acrylate</td>
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<td>Ethyl 3-(ethylthio)butyrate</td>
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<td>1923</td>
<td>2-Oxothiolane</td>
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<td>1924</td>
<td>Dodecanethiol</td>
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<td>1925</td>
<td>2-Hydroxyethanethiol</td>
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<td>1926</td>
<td>4-Mercapto-4-methyl-2-hexanone</td>
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<td>1927</td>
<td>3-Mercapto-3-methylbutyl isovalerate</td>
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<td>1928</td>
<td>(+/-)-Ethyl 3-mercapt(o-2-methylbutanoate</td>
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<td>3-Mercaptohexanone</td>
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<td>1930</td>
<td>Diisoamyl disulfide</td>
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<td>1932</td>
<td>Butyl propyl disulfide</td>
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<td>1933</td>
<td>di-sec-Butyl disulfide</td>
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<td>1936</td>
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<td>1937</td>
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<td>1938</td>
<td>2-Ethylhexyl 3-mercapto-propionate</td>
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<td>1940</td>
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<td>1942</td>
<td>1-(3-(Methylthio)-butyrl)-2,6,6-trimethylcyclohexene</td>
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<td>1945</td>
<td>Hydroxyacetone</td>
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<td>(+/-)-Ethyl 3-hydroxy-2-methylbutyrate</td>
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<td>1967</td>
<td>Diisobutyl adipate</td>
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<td>1968</td>
<td>Dioctyl adipate</td>
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<td>1969</td>
<td>Ethyl acetoacetate ethyleneglycol ketal</td>
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<td>Substance</td>
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<td>Methyl levulinate</td>
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<td>1971</td>
<td>Propyl levulinate</td>
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<tr>
<td>1972</td>
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<td>1974</td>
<td>cis-3-Hexenyl acetoacetate</td>
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<td>1975</td>
<td>Hydroxycitronellal propyleneglycol acetal</td>
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<td>Propyleneglycol diacetate</td>
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<td>1977</td>
<td>Mixture of 6-(5-decenoyloxy)decanoic acid and 6-(6-decenoyloxy)decanoic acid</td>
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<td>1978</td>
<td>Propyleneglycol dipropionate</td>
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<td>1979</td>
<td>Propyleneglycol monobutyrate (mixture of isomers)</td>
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<td>1980</td>
<td>Propyleneglycol dibutyrate</td>
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<td>1981</td>
<td>Propyleneglycol mono-2-methylbutyrate (mixture of isomers)</td>
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<td>1982</td>
<td>Propyleneglycol di-2-methylbutyrate</td>
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<tr>
<td>1983</td>
<td>Propyleneglycol monohexanoate (mixture of isomers)</td>
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<td>1984</td>
<td>Propyleneglycol dihexanoate</td>
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<td>Propyleneglycol dioctanoate</td>
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<td>2-Oxo-3-ethyl-4-butanolide</td>
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<td>Ethyl 5-hydroxyoctanoate</td>
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<td>5-Pentyl-3H-furan-2-one</td>
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<td>5-Hydroxy-4-methylhexanoic acid delta-lactone</td>
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<td>7-Decen-4-olide</td>
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<td>9-Dodecen-5-olide</td>
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<td>9-Tetradecen-5-olide</td>
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<td>gamma-Octadecalactone</td>
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<td>delta-Octadecalactone</td>
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<td>3-(Methylthio)propylamine</td>
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<td>2006</td>
<td>Cyclopropaneacrylic acid (2-isopropyl-5-methyl-cyclohexyl)-amide</td>
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<td>2008</td>
<td>N-(2-(Pyridin-2-yl)ethyl)-3-p-menthancarboxamide</td>
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<td>N-p-Benzeneacetonitrile menthancarboxamide</td>
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<td>4-Propenylphenol</td>
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<td>2,4,6-Trimethylphenol</td>
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<td>Sodium 3-methoxy-4-hydroxycinnamate</td>
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<td>2015</td>
<td>Guaiacol butyrate</td>
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<td>2016</td>
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<td>Guaiacol propionate</td>
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<td>2018</td>
<td>4-(2-Propenyl)phenyl-beta-D-glucopyranoside</td>
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<td>2019</td>
<td>Phenyl butyrate</td>
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<td>2020</td>
<td>Hydroxy(4-hydroxy-3-methoxyphenyl)acetic acid</td>
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<td>1-(4-Hydroxy-3-methoxyphenyl)-decan-3-one</td>
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<td>3-(4-Hydroxy-phenyl)-1-(2,4,6-trihydroxy-phenyl)-propan-1-one</td>
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<td>Magnolol</td>
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<td>5,7-Dihydroxy-2-(3-hydroxy-4-methoxy-phenyl)-chroman-4-one</td>
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<td>Dimethylbenzyl carbaryl crotonate</td>
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<td>Dimethylbenzyl carbaryl hexanoate</td>
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<td>Caryophyllene alcohol</td>
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<td>2028</td>
<td>Cubebol</td>
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<td>Number</td>
<td>Substance</td>
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<tr>
<td>2029</td>
<td>(-)-Sclareol</td>
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<td>(+)-Cedrol</td>
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<td>alpha-Bisabolol</td>
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<td>3-Methyl-2,4-nonenedione</td>
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<td>Mixture of 3-Hydroxy-5-methyl-2-hexanone and 2-Hydroxy-5-methyl-3-hexanone</td>
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<td>3-Hydroxy-2-octanone</td>
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<td>2,3-Octanedione</td>
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<td>2037</td>
<td>4,5-Octanedione</td>
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<td>(+/-)-2-Hydroxy piperitone</td>
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<td>1,1’-(Tetrahydro-6a-hydroxy-2,3a,5-trimethylfuro[2,3-d]-1,3-dioxole-2,5-diyl)bis-ethanone</td>
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<td>2040</td>
<td>4-Hydroxyacetophenone</td>
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<td>2041</td>
<td>3-Hydroxy-4-phenylbutan-2-one</td>
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<td>2-Methoxyacetophenone</td>
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<td>2,3,3-Trimethylindan-1-one</td>
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<td>4-(3,4-Methylenedioxyphenyl)-2-butanol</td>
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<td>2047</td>
<td>2-(trans-2-Pentenyl)cyclopentanone</td>
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<td>2-Cyclopentylcyclopentanone</td>
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<td>1-Cyclohexane diethyl ketal</td>
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<td>2,6,6-Trimethyl-2-hydroxycyclohexanone</td>
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<td>4-(2-Butenyldiene)-3,5,5-trimethylcyclohex-2-en-1-one (mixture of isomers)</td>
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<td>4-Hydroxy-4-(3-hydroxy-1-butyl)-3,5,5-trimethyl-2-cyclohexen-1-one (mixture of isomers)</td>
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<td>2057</td>
<td>(-)-8,9-Dehydrotheaspirone</td>
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<td>(+/-)-2,6,10-Tetramethyl-1-oxaspiro[4.5]deca-2,6-dien-8-one</td>
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<td>2059</td>
<td>Benzyl hexanoate</td>
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<td>o-Anisaldehyde</td>
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<td>2062</td>
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<td>2063</td>
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<td>4-Methylbenzaldehyde propylene glycol acetal</td>
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<td>2067</td>
<td>(+/-)-Octan-3-yl formate</td>
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<td>(R)-(−)-1-Octen-3-ol</td>
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<td>2,Nonanone propylene glycol acetal</td>
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Revised specifications

432  4-Carvomenthenol
952  5,6,7,8-Tetrahydroquinoxaline
1454 cis- and trans-Linalool oxide
## PRIORITY LIST OF COMPOUNDS PROPOSED FOR EVALUATION BY JECFA

<table>
<thead>
<tr>
<th>Compound Description</th>
<th>Question(s) to be answered</th>
<th>Data availability (when, what)</th>
<th>Proposed by</th>
</tr>
</thead>
<tbody>
<tr>
<td>Serine proteinase from <em>Nocardiopsis prasina</em> expressed in <em>Bacillus licheniformis</em></td>
<td>Safety assessment and establishment of specifications</td>
<td>November 2011</td>
<td>Denmark</td>
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<tr>
<td>Serine proteinase from <em>Fusarium oxysporum</em> expressed in <em>Fusarium venenatum</em></td>
<td>Safety assessment and establishment of specifications</td>
<td>November 2011</td>
<td>Denmark</td>
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<td>Titanium dioxide (INS 171)</td>
<td>Revision of specifications (alternative method for purity)</td>
<td>February 2011</td>
<td>Japan</td>
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<td><em>Acacia polyacantha</em> var. <em>Campylacantha</em>, kakamut gum, arabino-galactan protein complex</td>
<td>Safety assessment and establishment of specifications (Pending further data)</td>
<td>Unknown</td>
<td>Sudan</td>
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<td>Flavouring substances</td>
<td>Safety assessment and specifications (53 new compounds including Rebaudioside A, Rebaudioside A for specifications only, 133 remaining from 2010)</td>
<td>December 2011</td>
<td>United States of America</td>
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<tr>
<td>Magnesium dihydrogen diphosphate (proposed INS 450 (ix))</td>
<td>Safety assessment and establishment of specifications</td>
<td>December 2010</td>
<td>Germany and South Africa</td>
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<td>Xanthan gum (INS 415)</td>
<td>Safety assessment for use in infant formula and formulae for special medical purposes intended for infants</td>
<td>March 2012</td>
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<td>Data availability (when, what)</td>
<td>Proposed by</td>
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<td>Pectin (INS 440)</td>
<td>Safety assessment for use in infant formula and formulae for special medical purposes intended for infants</td>
<td>December 2011</td>
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<td>OSA-modified starch (starch sodium octenyl succinate) (INS 1450)</td>
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<tr>
<td>Monk fruit extract/Lo han guo (LHG); <em>Siraitia grosvenorii</em> Swingle</td>
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<tr>
<td>Ethyl cellulose (INS 462)</td>
<td>Revision of specifications (add limit for propyl gallate as antioxidant in ethyl cellulose)</td>
<td>November 2011</td>
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