



## JOINT FAO/WHO FOOD STANDARDS PROGRAMME

### CODEX ALIMENTARIUS COMMISSION

*Thirty seventh Session*  
*Rome, Italy, 14-18 July 2014*

### REPORT OF THE FORTY-SIXTH SESSION OF THE CODEX COMMITTEE ON FOOD ADDITIVES

*Hong Kong, China*  
*17 – 21 March 2014*



**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-sixth Session of the Codex Committee on Food Additives (REP14/FA)**

The report of the Forty-sixth Session of the Codex Committee on Food Additives will be considered by the 37<sup>th</sup> Session of the Codex Alimentarius Commission (Geneva, Switzerland, 14-18 July 2014).

#### **PART A – MATTERS FOR ADOPTION BY THE 37<sup>TH</sup> SESSION OF THE CODEX ALIMENTARIUS COMMISSION**

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

- 1. Guidelines for the Simple Evaluation of Dietary Exposure to Food Additive (Revision of CAC/GL 3-1989)** at Step 5/8 (para. 52 and Appendix VIII);
- 2. Food additive provisions of the *General Standard for Food Additives (GSFA)***, at Steps 8 and 5/8, respectively (paras 17, 101 and App. IX);
- 3. Proposed draft amendments to the *International Numbering System for Food Additives***, at Step 5/8 (para. 113 and Appendix XIII);
- 4. Proposed draft *Specifications for the Identity and Purity of Food Additives***, at Step 5/8 (para. 123 and Appendix XIV).

##### **Other matters for adoption**

- 5. Amendments to the Notes of the GSFA** (para. 14 and Appendix II);
- 6. Revised provisions for aluminium-containing food additives in selected standards** (para. 20 and Appendix III);
- 7. Revised food additives sections of the standards for meat products** (para. 43 and Appendix VII);
- 8. Revised food additive provisions of GSFA food category 08.0 “Meat and meat products, including poultry” and its sub-categories** (para. 43 and Appendix IX, Part D).

Governments and international organizations wishing to submit comments on the above texts should do so in writing 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](mailto:codex@fao.org)) **before 30 May 2014.**

#### **PART B - REQUEST FOR COMMENTS AT STEP 3**

- 9. Proposed draft food additive provisions of the GSFA** (paras 16, 90 and Appendix VII).

Governments and international organizations wishing to submit comments at Step 3 on the above matters should do so in writing to the Secretariat of the Codex Committee on Food Additives, China National Center for Food Safety Risk Assessment (CFSA), Building 2, No. 37 Guangqu Road, Chaoyang District, Beijing 100022, China, (E-mail: [secretariat@ccfa.cc](mailto:secretariat@ccfa.cc)), with a copy to the Secretariat of the Codex Alimentarius Commission, Joint FAO/WHO Food Standards Programme, Viale delle Terme di Caracalla, 00153 Rome, Italy (e-mail: [codex@fao.org](mailto:codex@fao.org)) **before 15 October 2014.**

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## SUMMARY AND CONCLUSIONS

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

### Matters for Adoption/Approval by the 37<sup>th</sup> 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:

- Proposed draft *Guidelines for the Simple Evaluation of Dietary Exposure to Food Additive* (revision of CAC/GL 3-1989) for adoption at Step 5/8 (para. 52 and Appendix VIII);
- Draft and proposed draft food additive provisions of the *General Standard for Food Additives* (GSFA) for adoption at Steps 8 and 5/8 (paras 17, 101 and Appendix IX);
- Proposed draft amendments to the *International Numbering System for Food Additives* for adoption at Step 5/8 (para. 113 and Appendix XIII); and
- Proposed draft *Specifications for the Identity and Purity of Food Additives* for adoption at Step 5/8 (para. 123 and Appendix XIV).

#### **Other matters for adoption**

- Amendments to the Notes of the GSFA (para. 14 and Appendix II);
- Revised provisions for aluminium-containing food additives in selected standards (para. 20 and Appendix III);
- Revised food additives sections of the standards for *Luncheon Meat* (CODEX STAN 89-1981), for *Corned Beef* (CODEX STAN 88-1981), for *Cooked Cured Ham* (CODEX STAN 96-1981); for *Cooked Pork Shoulder* (CODEX STAN 97-1981) and for *Cooked Cured Chopped Meat* (CODEX STAN 98-1981) (para 43 and Appendix VII); and
- Revised food additives provisions of GSFA food category 08.0 "Meat and meat products, including poultry" and its sub-categories (para 43 and Appendix IX Part D).

#### **Codex Standard and Related Texts for revocation**

The Committee agreed to request the 37<sup>th</sup> Session of the Commission to revoke:

- Provisions for brilliant blue (INS 133) in food category 09.2.5 "Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans and echinoderms" of the GSFA (para. 24 and Appendix XII, Part A);
- Provisions related to ammonium acetate (INS 264), ammonium adipates (INS 359), ammonium lactate (INS 328), choline salts and esters (INS 1001), chlorine dioxide (INS 926), formic acid (INS 236) and potassium hydrogen malate (INS 351 (i)) (para. 56 and Appendix XII, Part B); and
- Food additive provisions of the GSFA (para. 101 and Appendix XII).

### Other Matters of Interest to the Commission and FAO and WHO

The Committee agreed:

- To request JECFA to (i) revise the specifications monograph for potassium acetate to list INS 261(i) and clarify whether the group ADI for potassium acetates also include the potassium diacetate and (ii) consider deleting the functional use of carrier in the specifications for potassium aluminium silicate (INS 555) (paras 22 and 122);
- To continue work on alignment food additive provisions of commodity standards and relevant provisions of the GSFA (para. 44);
- To prepare a discussion paper on secondary food additives, including a definition (para. 128);
- To request information on the availability of data for the re-evaluation of the prioritised six colours for consideration by the Working Group on Priority (para. 143);
- To forward the Priority List of substances proposed for evaluation to FAO and WHO for their follow-up (para. 136 and Appendix XV); and

- Prepare a discussion paper on inconsistent terminology related to flavourings in the *Guidelines for the Use of Flavourings* (CAC/GL 66-2008) and other Codex standards (para. 146).

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

The Committee:

***Committee on Fish and Fishery Products (CCFFP)***

- Endorsed the food additive provisions forwarded by the CCFFP and noted that phosphates INS 342(i),(ii) and INS 343(i)-(iii) in the draft Standard for Fresh and Quick Frozen Raw Scallop Products were associated with functions of humectant or sequestrant, which were not listed in CAC/GL 36-1989 (para. 29 and Appendix V);
- Agreed to add a note to the provisions for phosphates in food category 09.2.2 “Frozen battered fish, fish fillets and fish products, including molluscs, crustaceans and echinoderms” of the GSFA to read: “At 400 mg/kg as phosphorous for use singly or in combination in breaded or batter coating is accordance with *Standard for Quick Frozen Fish Sticks (Fish Fingers), Fish Portions and Fish Fillets – Breaded or in Batter* (CODEX STAN 166-1989)” (para. 30).

## INTRODUCTION

1. The Codex Committee on Food Additives (CCFA) held its Forty-sixth Session in Hong Kong (China) from 17 to 21 March 2014, at the kind invitation of the Government of the People's Republic of China. Dr Junshi Chen, Professor of the China National Center for Food Safety Risk Assessment (CFSA), chaired the Session. The Session was attended by delegates from 50 Member countries and one Member organization; Observers from 33 international organizations; and FAO and WHO. The list of participants is given in Appendix I.

## OPENING OF THE SESSION

2. Dr Xiaohong Chen, Vice Minister, National Health and Family Planning Commission (NHFPC) of the People's Republic of China, welcomed the delegates. In his remarks, the Vice Minister noted that CCFA was an important platform for exchange and communication of views on food additives management, and contributes towards protecting the health of consumers and improving food safety management. The Vice Minister also informed the Committee that China was committed towards establishing integrated Food Safety Standards systems by 2015 and that Codex standards would be the foundation for its operations. Finally, Dr Xiaohong Chen said that China will continue to participate actively in Codex and work with other countries, in order to safeguard global food safety. He wished the Committee successful deliberations.

3. Dr Wing-man Ko, the Secretary for Food and Health, Food and Health Bureau, Hong Kong, also addressed the Committee and underscored the importance of the Codex standards in assisting Hong Kong in food control activities especially in ensuring the safety of food imports.

## Division of Competence

4. 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)<sup>1</sup>

5. The Committee adopted the Provisional Agenda as its Agenda for the Session.

6. The Committee agreed to discuss under other business (Agenda Item 9) a document prepared by IOFI on inconsistency in the terminology for flavourings in the *Guidelines for the Use of Flavourings* (CAC/GL 66-2008) and other Codex texts.

7. 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) and the alignment of food additive provisions in commodity standards with the GSFA (Agenda Item 4b), chaired by Australia;
- The International Numbering System (INS) for food additives (Agenda Item 6), chaired by Iran; and
- The priority list of compounds proposed for evaluation by JECFA (Agenda Item 8a), chaired by Canada.

8. The Delegation of China informed the Committee that a workshop on the status of the database on processing aids, developed by China with the assistance of New Zealand, will be organised on 19 March 2014 during the lunch break and that CRD 13 provided additional information on this subject.

## MATTERS REFERRED BY THE CODEX ALIMENTARIUS COMMISSION AND OTHER CODEX COMMITTEES AND TASK FORCES (Agenda Item 2)<sup>2</sup>

9. The Committee noted relevant decisions of the 36<sup>th</sup> Session of the Commission and of the 33<sup>rd</sup> Session of the Committee on Fishery and Fishery Products (CCFFP) related to its work.

10. The Committee also noted that matters arising from the 35<sup>th</sup> Session of the Committee on Nutrition and Food for Special Dietary Uses (CCNFSDU) would be considered under Agenda Items 5(a) and (b).

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<sup>1</sup> CX/FA 14/46/1

<sup>2</sup> CX/FA 14/46/2; CX/FA 14/46/2 Add.1; Comments of China, European Union, India, Japan, African Union (CRD 7); Indonesia (CRD 14); Russian Federation (CRD 15).

### **Categories of Notes of the GSFA**

11. The Committee noted that the proposed amendments were purely of editorial nature and that other amendments/revision to the notes should be submitted in response to the Circular Letter on proposals for new or revised provisions of the GSFA.

12. The Committee agreed with the proposal in the Annex of CX/FA 14/46/2 to revise the texts of a numbers of notes of the GSFA to improve clarity and harmonise the language of notes, which express the same concept. The Committee also agreed to amend other four notes (i.e. notes 41, 84, 182, 192), which were not addressed in the Annex to CX/FA 14/46/2.

13. The Committee also agreed to remove Note 241 “For use as acidity regulator and raising agent”, which was not associated with any food additive provision (adopted or in the Step process) of the GSFA.

### **Conclusion**

14. The Committee agreed to forward the amendments to the notes of the GSFA to the Commission for adoption (Appendix II).

### **Exclusions to Food Categories 01.1.1 “Milk and buttermilk” and 12.2.1 “Herbs and spices” in the Annex to Table 3 of the GSFA**

15. The Committee agreed to revise the text associated with food category 12.2.1 “Herbs and Spices” in the Annex to Table 3 of the GSFA to read “Excluding Spices” to align it with the text associated with food category 01.1.1 “Milk and buttermilk”.

### **Cyclotetraglucose (INS 1504(i)) and Cyclotetraglucose syrup (INS 1504(ii))**

16. The Committee agreed to include the provisions in Table 3 of the GSFA for cyclotetraglucose (INS 1504 (i)) and cyclotetraglucose syrup (INS 1504 (ii)) for circulation at Step 3 and consideration at its next Session (Appendix XI, Part 1(a)).

### **Potassium hydrogen sulfate (INS 515(ii))**

17. The Committee agreed to forward the provisions for potassium hydrogen sulfate (INS 515 (ii)) in Table 3 of the GSFA to the 37<sup>th</sup> Session of the Commission for adoption at Step 5/8 (with omission of Steps 6/7) (Appendix IX Part C).

### **Benzoates – Note 301 “Interim maximum level” and Food Category 14.1.4 “Water-based flavoured drinks, including “sport”, “energy”, or “electrolyte” drinks and particulated drinks”**

18. The Committee could not reach a consensus to remove Note 301 and, therefore, agreed to request JECFA to undertake an exposure assessment of benzoates in this food category. The Committee noted that such assessments would require submission of relevant data by countries and industry with usage levels in various food categories worldwide to provide meaningful information on dietary exposure. In this regard the delegations of Australia, European Union and Norway offered to provide data to assist JECFA.

19. The Committee agreed to request the in-session Working Group on Priority to include this request in the Priority List (Agenda 8a).

### **Provisions for aluminium-containing food additives**

20. The Committee agreed to forward to the Commission for adoption the revised provisions for sodium aluminium silicate (INS 554) and calcium aluminium silicate (INS 556) in the standards *for Milk Powders and Cream Powders* (CODEX STAN 207-1999), *for Edible Casein Products* (CODEX STAN 290-1995) and *for a Blend of Skimmed Milk and Vegetable Fat in Powdered Form* (CODEX STAN 251-2006), which had been inadvertently omitted in the report of the 45<sup>th</sup> CCFA (Appendix III).

21. The Committee recalled that JECFA had established a new PTWI of 2 mg/kg body weight for aluminium from all sources and that CCFA had revised the provisions for aluminium-containing food additives in several commodity standards, as well as in the GSFA, in response to the JECFA recommendation to decrease the use of aluminium-containing food additives to the extent possible.

### **Potassium acetates (INS 261)**

22. The Committee agreed to: (i) request JECFA to revise the specifications monograph for potassium acetate to list INS 261(i); and (ii) clarify whether the group ADI for potassium acetates also include the potassium diacetate.

23. The Committee noted that JECFA would require data and information to reply to this request.

**Brilliant blue (INS 133)**

24. In response to the request of the 33<sup>rd</sup> CCFFP, the Committee agreed to request the 37<sup>th</sup> Session of the Commission to revoke the provision for brilliant blue (INS 133) in food category 09.2.5 “Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans and echinoderms” (Appendix XII, Part A).

**MATTERS OF INTEREST ARISING FROM FAO/WHO AND FROM THE 77<sup>th</sup> MEETING OF THE JOINT FAO/WHO EXPERT COMMITTEE ON FOOD ADDITIVES (JECFA) (Agenda Item 3)<sup>3</sup>**

25. The Representatives of WHO, speaking on behalf of FAO and WHO and referring to CX/FA 14/46/3, informed the Committee on activities carried out by FAO and WHO in the area of scientific advice to Codex and Member countries relevant to the Committee as well as other activities of interest.

26. In particular, the Joint Secretariat of JECFA presented the recommendations listed in Table 1 of CX/FA 14/46/3 for the food additives evaluated by the 77<sup>th</sup> meeting of JECFA (Rome, Italy, 4-13 June 2013), which were endorsed by the Committee.

**Conclusion**

27. The final recommendations regarding action required as a result of changes to the status of ADI and other toxicological recommendations are summarized in Appendix IV.

**ENDORSEMENT AND/OR REVISION OF MAXIMUM LEVELS FOR FOOD ADDITIVES AND PROCESSING AIDS IN CODEX STANDARDS (Agenda Item 4a)<sup>4</sup>**

28. The Committee considered the recommendations of the in-session Working Group on endorsement, led by Australia, related to the food additive provisions forwarded by the 33<sup>rd</sup> CCFFP as follows:

***Draft Standard for Fresh and Quick Frozen Raw Scallop Products***

29. The Committee endorsed the food additive provisions as proposed by CCFFP and noted that CAC/GL 36-1989 did not associated the functions of humectant or sequestrant with INS 342(i),(ii) and INS 343(i)-(iii).

***Standards for Quick Frozen Shrimps or Prawns (CODEX STAN 92-1981); for Quick Frozen Lobsters (CODEX STAN 95-1981); for Quick Frozen Blocks of Fish Fillets, Minced Fish Flesh and Mixtures of Fillets and Minced Fish Flesh (CODEX STAN 165-1989); for Quick Frozen Fish Sticks (Fish Fingers), Fish Portions and Fish Fillets – Breaded or in Batter (CODEX STAN 166-1989); and General Standard for Quick Frozen Fish Fillets (CODEX STAN 190-1995)***

30. The Committee endorsed the proposed new and revised provisions in the above standards as proposed by CCFFP and agreed to add a note to the provisions for phosphates in food category 09.2.2 “Frozen battered fish, fish fillets and fish products, including molluscs, crustaceans and echinoderms” of the GSFA to read: “At 400 mg/kg as phosphorous for use singly or in combination in breaded or batter coating is accordance with *Standard for Quick Frozen Fish Sticks (Fish Fingers), Fish Portions and Fish Fillets – Breaded or in Batter (CODEX STAN 166-1989)*”.

**Conclusion**

31. The status of endorsement of food additive provisions is presented in Appendix V.

**ALIGNMENT OF THE FOOD ADDITIVE PROVISIONS OF COMMODITY STANDARDS AND RELEVANT PROVISIONS OF THE GSFA (Agenda Item 4b)<sup>5</sup>**

32. The Delegation of Australia introduced the report of the in-session Working Group on the alignment of the food additive provisions of commodity standards and relevant provisions of the GSFA (CRD 3). The Delegation explained that the Working Group had agreed that it was high priority to complete the work on the five meat standards and that, to do this work, it had used the decision tree, as amended by the EWG,

<sup>3</sup> CX/FA 14/46/3; Comments of African Union (CRD 8).

<sup>4</sup> CX/FA 14/46/4; CX/FA 14/46/4-Add.1; Report of the in-session Working Group on Endorsement (CRD 3); Comments of China, European Union, Philippines, Thailand, African Union and ICA (CRD 9); Russian Federation (CRD 15)

<sup>5</sup> CX/FA 14/46/5; Report of the in-session Working Group on Endorsement and/or Revision of Maximum Levels for Food Additives and Processing Aids in Codex Standards and on Recommendations on the Alignment of the Food Additive Provisions of Commodity Standards and Relevant Provisions of the GSFA (CRD 3); Comments of China, European Union, India, Philippines, Thailand, African Union and ICA (CRD 9); Indonesia (CRD 14); Russia Federation (CRD 15).

established by the 45<sup>th</sup> CCFA<sup>6</sup>. The Working Group had focused its work in solving the outstanding issues related to additives limited by GMP in the respective commodity standards and already listed in Table 3 of the GSFA.

33. The Committee further noted that, as result of the Working Group's exercise, the food additive sections of the five meat standards had been replaced with references to the GSFA and the GSFA had been amended to include the food additive provisions of the five meat standards and a number of notes (in Table 1 and 2 and in Table 3) which aimed at preserving the identity of the food additive provisions used in the commodity standards.

### **Discussion**

34. The Committee considered the recommendations of the Working Group and made the following comments and conclusions.

#### Recommendations 2 and 3

35. The Committee noted the changes made to the decision tree and the principles to guide its work on alignment and agreed to append the revised decision tree to this report for reference for its further work on alignment (Appendix VI).

#### Recommendations 4, 5 and 6

36. The Committee endorsed recommendation 4 relating to the provisions for food additives in food category 08.0 "Meat and meat products, including poultry" and its sub-categories. The Committee agreed to delete: (i) "added" in the listing of phosphates in food category 08.2.2 "Heat-treated processed meat, poultry and game products in whole pieces or cuts" as this was covered by the new Note BB-1; (ii) the reference to the level of residual nitrite in Note AA-1; and the maximum level of phosphorus in the new Note BB-1.

37. In food category 08.3 "Processed comminuted meat, poultry and game products" the Committee agreed to replace the two provisions for nitrites (INS 249-250) with one provision for nitrites of 80 mg/kg associated with new Note XX: "For use in products conforming to the *Standard for Luncheon Meat* (CODEX STAN 89-1981) and the *Standard for Cooked Cured Chopped Meat* (CODEX STAN 98-1981)" and YY: "Except for use in products conforming to the *Standard for Corned Beef* (CODEX STAN 88-1981) at 30 mg/kg as residual NO<sub>2</sub> ion".

38. The Committee endorsed recommendations 5 and 6 concerning: (i) addition of specific notes in food categories 08.0, 08.2 "Processed meat, poultry and game products in whole pieces or cuts", 08.2.2, 08.3 and 08.3.2 "Heat-treated processed comminuted meat, poultry and game products" to provisions of food additives not listed in the five meat standards; and (ii) amendments to Table 3 and the Annex to Table 3.

39. The Committee noted that in CRD 3 the name of potassium chloride (INS 508) was not correct and that sodium citrates (INS 331) is listed in Table 3 as individual additives: sodium dihydrogen citrate (INS 331(i)) and trisodium citrate (INS 331(iii)).

40. The Committee noted that the Codex Secretariat will consider how best to reflect the above decisions related to the addition of specific notes to Table 3 and its Annex.

#### Recommendation 7

41. The Committee endorsed the recommendation to replace the food additive listing in the five meat standards with a reference to the GSFA.

#### Recommendation 8

42. The Committee endorsed the recommendation to establish an EWG to continue work on alignment and complete the task assigned by the 45<sup>th</sup> CCFA.

### **Conclusion**

43. The Committee agreed to forward to the 37<sup>th</sup> Session of the Commission for adoption:

- Revised food additive sections of the standards *for Luncheon Meat* (CODEX STAN 89-1981), *for Corned Beef* (CODEX STAN 88-1981), *for Cooked Cured Ham* (CODEX STAN 96-1981); *for Cooked Pork Shoulder* (CODEX STAN 97-1981) and *for Cooked Cured Chopped Meat* (CODEX STAN 98-1981) (Appendix VII) and ;
- Revised food additive provisions of the GSFA (Appendix IX Part D).

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<sup>6</sup> CX/FA 14/46/5 Appendix I.

44. The Committee further agreed to establish an EWG, led by Australia and working in English only, on the alignment of food additive provisions in Codex commodity standards with the GSFA to:

- Consider the application of the decision tree (Appendix VI) to the *Standard for Bouillons and Consommés* (CODEX STAN 117-1981) and the standards for chocolate and cocoa products;
- Consider the food additive provisions of the GSFA that, according to the Committee on Processed Fruits and Vegetables (CCPFV) are not technologically justified in specific food categories covered by the standards for *Certain Canned Citrus* (CODEX STAN 254-2007), for *Preserved Tomatoes* (CODEX STAN 13-1981) and for *Processed Concentrates* (CODEX STAN 57-1981);<sup>7</sup> and
- Develop a draft list of prioritised commodity standards for application of the decision tree approach to guide future work on alignment.

45. The CCFA Chairperson noted that the work on alignment was a very complex task and that the completion of the alignment work on the five meat standards with the GSFA was an important accomplishment for the Committee that will facilitate work on the alignment of other commodity standards and contribute to make the GSFA the single authoritative reference point for food additives in Codex.

#### **REVISION OF THE GUIDELINES FOR THE SIMPLE EVALUATION OF FOOD ADDITIVES INTAKE (CAC/GL 3-1989) (N08-2013) (Agenda Item 4c)<sup>8</sup>**

46. The Delegation of Brazil, as lead country, provided a summary of the work of the electronic Working Group (EWG) on the revision of the *Guidelines for the Simple Evaluation of Food Additives Intake* (CAC/GL 3-1989) and highlighted key issues of discussions and revisions made to the document. The Delegation further informed the Committee that a revised proposal had been prepared, which included changes resulting from the written comments submitted for consideration by the Committee (CRD 10).

#### **General comments**

47. The Committee noted that the purpose of the document was to develop a tool for the simple evaluation of dietary exposure at national level and that it did not contradict the *Working Principles for Risk Analysis for Application in the Framework of the Codex Alimentarius*, since the objective of the two documents were different.

48. In view of the general support for the proposed draft revision, the Committee agreed to base its discussion on CRD 10.

#### **Specific comments**

49. The Committee considered the proposed draft Guidelines section by section and agreed with most of the proposals made and, in addition to editorial corrections, made the following decisions and comments:

- The reference to developing countries was deleted, however it was reiterated by the Committee that the principles and methods for the exposure assessment of chemicals in food are described in EHC 240 and that the current document was intended to provide a tool for the simple evaluation of dietary exposure to countries with limited resources;
- A clarification on the use of the budget method, as described in EHC 240, was included as a footnote.
- The text in Table 1 on the characteristic of population-based method was amended to give less emphasis on these data which were less useful;
- A simple approach for the determination of food consumption of “high consumers” was included;
- It was clarified that since the Guidelines were providing a simple approach to dietary exposure for those countries that have limited data, it was not realistic to discuss a detailed assessment for the exposure of groups of children of different ages and body weights;
- It was also clarified that the purpose for checking the data for average consumption of “eaters” was to verify that they were not higher than those of the whole population;
- It was noted that in the prioritization process the inclusion of additional and/or more refined criteria could result in a complex process;

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<sup>7</sup> REP13/PFV paras 109-114.

<sup>8</sup> CX/FA 14/46/6; Comments at Step 3 of Costa Rica, El Salvador, Peru and CCC (CX/FA 14/46/6 Add 1); European Union, India, Japan, Kenya and JECFA Secretariat (CX/FA 14/46/6 Add 2); Comments of China, European Union, India, Philippines, Thailand, African Union and ICA (CRD 9); Brazil (CRD 10); Indonesia (CRD 14); Russian Federation (CRD 15); Brazil (CRD 23).

- It was agreed that the criteria for prioritization i.e. low ADI and high level of additives authorized in food do not represent a risk *per se*;
- The example was amended to make it consistent with the document and to include the estimation of consumption of high consumers;

50. The Committee discussed the possible inclusion of actual highest use levels within the example to estimate the EDI to account for consumer's brand loyalty and concluded that this would increase the complexity of the example without major benefit.

### **Conclusion**

51. The Committee noted that all comments had been addressed and that no outstanding issues remained and, therefore, agreed that the document was ready to progress in the Step Procedure.

### **Status of the proposed draft revision of the Guidelines for the Simple Evaluation of Food Additive Intakes (CAC/GL 3-1989) (N08-2013)**

52. The Committee agreed to forward the renamed Guidelines for the Simple Evaluation of Dietary Exposure to Food Additives to the 37<sup>th</sup> Session of the Commission for adoption at Step 5/8 (with omission of Steps 6/7) (Appendix VIII).

### **INFORMATION ON COMMERCIAL USE OF SELECTED FOOD ADDITIVES (REPLIES TO CL 2013/8-FA, PART B, POINT 4) (Agenda Item 4d)<sup>9</sup>**

53. The Committee noted that in reply to CL 2013/8-FA, Part B, Point 4, requesting information on the commercial use of 16 food additives listed in the GSFA and for which no corresponding specifications had been developed by JECFA, information had been provided for the following substances: dipotassium tartrate (INS 336 (ii)), monopotassium tartrate (INS 336 (i)), potassium bisulfite (INS 228), monosodium tartrate (INS 335(i)), potassium adipates (INS 357), potassium ascorbate (INS 303), potassium malate (INS 351(ii)), sodium adipates (INS 356), and propane (INS 944).

54. Consistent with the decision taken at its 45<sup>th</sup> Session, the Committee agreed to include these nine substances in the JECFA Priority List (Appendix XV), with the understanding that commitment for the submission of full dossiers (data and sponsor) for JECFA evaluation would be confirmed not later than the 47<sup>th</sup> CCFA.

55. The Committee noted that a number of these substances would require a full re-evaluation, e.g. propane for which the evaluation in 1979 was very brief, while in other cases a re-evaluation might be acceptable.

### **Conclusion**

56. The Committee agreed to remove from the GSFA the remaining seven compounds for which information on their commercial use was not provided, namely: ammonium acetate (INS 264), ammonium adipates (INS 359), ammonium lactate (INS 328), choline salts and esters (INS 1001), chlorine dioxide (INS 926), formic acid (INS 236) and potassium hydrogen malate (INS 351 (i)) and revoke the related provisions (Appendix XII, Part B).

57. The Committee noted that Members and Observers could propose the re-evaluation of these substances through the Circular Letter on the Priority list of Substances Proposed for Evaluation by JECFA.

### **GENERAL STANDARD FOR FOOD ADDITIVES (Agenda Item 5)<sup>10</sup>**

58. The Committee noted that the pre-session Working Group on the GSFA, led by the United States of America, had made recommendations on:

- Provisions in Tables 1 and 2 of Table 3 food additives with "emulsifier, stabilizer and thickener" function (Agenda Item 5a);
- A portion of provisions in Tables 1 and 2 of Table 3 food additive with; (i) "acidity regulator" function for other use than acidity regulators; and (ii) for other table 3 food additive with functions other than "emulsifier, thickener, stabilizer", "colour" and "sweetener" (Agenda Item 5b); :

<sup>9</sup> CX/FA 14/46/7 (Replies of Australia, Costa Rica, European Union and OIV); CX/FA 14/46/7 Add.1 (Replies of India); Comments of China, European Union, India, Philippines, Thailand, African Union and ICA (CRD 9); Indonesia (CRD 14).

<sup>10</sup> CRD 2 (Report of physical Working Group on the GSFA); Comments of China, Egypt, European Union, India, Japan, Kenya, Philippines, Thailand, African Union, ICA, IFFA (CRD 6).

- Food additives provisions of food category 14.2.3 “Grape wines” and its sub-categories (Agenda Item 5c); and
- Discussion paper on the Use of Note 161 in provisions for selected sweeteners (Agenda item 5g)

59. The Working Group made recommendations for approximately 700 provisions of the GSFA (550 recommended for adoption and 159 for discontinuation). The Chairperson of the Working Group noted that the adoption of these provisions by the Commission would result in the GSFA containing more adopted provisions than provisions in the Step process for the first time.

60. The Committee noted that, due to time constraints, the Working Group could not complete work on Agenda Item 5b and on the remaining agenda items, which included: (i) proposals for new provisions, including those for food category 16 “Prepared foods” and for revision of existing food additive provisions (Agenda Item 5e); (ii) proposals for provisions for nisin (INS 234) in food category 08.0 “Meat and meat products, including poultry and game” and its sub-categories (Agenda Item 5f); and (iii) proposals for new additive provisions and/or revision of food additive provisions of the GSFA (Agenda Item 5h). The Committee also noted that Agenda Item 5(d) on descriptors and food additives provisions of selected dairy food categories had not been included in the mandate of the Working Group.

61. The Committee considered recommendations 1-11 of the Working Group and made decisions and commented as follows.

**Matters related to Agenda Item 5a “Recommendations for Provisions in Tables 1 and 2 for Food Additives Listed in Table 3 with “Emulsifier, Stabilizer and Thickener” Function”<sup>11</sup>**

Recommendation 1

62. The Committee endorsed the recommendation regarding the adoption at Step 8 or Step 5/8 of the draft and proposed draft provisions for Table 3 food additives with “emulsifier, stabilizer, thickener” function contained in CRD 2 Appendix 3, Part A, with the exception of the provisions for calcium carbonate (INS 170(i)) and calcium sulfate (INS 516) in food category 06.2.1 “Flours” that were retained in the GSFA at the Step 7, as they were not used as emulsifiers in these products. The Committee further agreed to associate with the provisions listed in CRD 2 Appendix 3, Part A:

- A new Note BB “For use only in fresh minced meat which contains other ingredients apart from comminuted meat” to all provisions of food category 08.1.2 “Fresh meat, poultry and game, comminuted” as the food category included products with no other ingredients or food additives;
- A new Note EE “Singly or in combination: INS 1412, 1413, 1414 and 1440 in products conforming to the *Standard for Infant Formula and Formulas for Special Medical Purposes Intended for Infants* (CODEX STAN 72-1981)” to the relevant provisions in food category 13.1.1 “Infant formulae” to align it with the food additive provisions in the Standard; and
- A new Note FF “Singly or in combination: INS 1412, 1413, 1414 and 1422 in products conforming to the *Standard for Follow-Up Formula* (CODEX STAN 156-1981) to the relevant provisions in food category 13.1.2 “Follow-up formulae” to align with the food additive provisions in the Standard.

Recommendation 2

63. The Committee endorsed the recommendation regarding discontinuation of work on the draft and proposed draft provisions for Table 3 food additives with “emulsifier, stabilizer, thickener” function contained in CRD 2 Appendix 4, Part A.

**Matters related to Agenda Items 5b “Provisions in Tables 1 and 2 of Table 3 Food Additives with: (i) “Acidity Regulator” Function for other use than Acidity Regulators; and (ii) for other Table 3 Food Additives with Functions other than “Emulsifier, Stabilizer and Thickener”, “Colour” and “Sweeteners” Function”<sup>12</sup>**

Recommendation 8

64. The Committee endorsed the recommendation regarding the adoption at Step 8 or Step 5/8 of the draft and proposed draft provisions for Table 3 food additives with acidity regulator function for use other than as acidity regulators, and for other Table 3 food additives with functions other than “emulsifier, stabilizer, thickener”, “colour” or “sweetener” contained in CRD 2 Appendix 3, Part B, with the exception of the

<sup>11</sup> CX/FA 14/46/8; CX/FA 14/46/8 Add.1; Comments of Indonesia (CRD 14); Russian Federation (CRD 15); Philippines (CRD 17).

<sup>12</sup> CX/FA 14/46/9; Comments of Indonesia (CRD 14); Russian Federation (CRD 15).

provision for ascorbic acid, L- (INS 300) in food category 02.1.2 “Vegetable oils and fats” as the food category had a full correspondence with the relevant standards, which did not contain this provision. The provision was therefore discontinued.

65. The Delegations of European Union and Norway expressed general reservation as to the use of erythorbic acid (INS 315) at GMP level as a numerical ADI was established for these additives in European Union.

#### Recommendation 9

66. The Committee endorsed the recommendation regarding discontinuation of work on the draft and proposed draft provisions for Table 3 food additives with acidity regulator function for use other than as acidity regulators, and for other Table 3 food additives with functions other than “emulsifier, stabilizer, thickener”, “colour” or “sweetener” contained in CRD 2 Appendix 4, Part B.

#### **Matters related to Agenda Item 5c “Food Additive Provisions of Food Category 14.2.3 “Grape Wines” and its Sub-categories”<sup>13</sup>**

67. The Delegation of the United States of America, as the Chair of the pre-session Working Group, while introducing this item explained that the Working Group had agreed to the recommendation of the EWG that food additives with “acidity regulator” and “emulsifier, stabilizer and thickener” function should be considered on a case-by-case basis in food category 14.2.3 “Grape wines and its sub-categories” and, therefore, had considered each provision in these food categories on an individual basis.

#### Recommendation 4

68. The Committee endorsed the recommendation regarding the discard of the proposed new provisions for: calcium tartrate DL- (INS 354), potassium tartrate DL-, tartaric acid DL-, monopotassium tartrate (INS 336(i)), dipotassium tartrate (INS 336(ii)), calcium phosphates (INS 341), ammonium phosphates (INS 342), agar (INS 406), potassium sulfate (INS 515), potassium citrate (INS 332), and malic acid, L(-) compiled in the various appendices of CX/FA 46/16/10, with the understanding that substances used as processing aids can be nominated for inclusion in the database for processing aids.

#### Recommendation 5

69. The Committee endorsed the recommendation regarding discontinuation of work on the draft and proposed draft provisions listed in CRD 2 Appendix 4, Part C, with the understanding that substances used as processing aids can be nominated for inclusion in the database for processing aids.

70. The Committee agreed to discontinue work on the provision for calcium carbonate (INS 170(i)), noting that it was used in wine only as a processing aid, and could be nominated for inclusion in the database for processing aids.

#### Recommendations 6 and 7

71. The Committee endorsed the recommendations to: (i) include the new provision for sodium carboxymethyl cellulose (INS 466) in the GSFA at Step 2; and (ii) hold the provisions listed in CRD 2 Appendix 6, with the exception of the provision for calcium carbonate, with the understanding that information would be requested on the technological function and use level (GMP or numerical) of these provisions when they will be circulated for comments.

#### **Conclusion**

72. The Committee noting that the Working Group had not discussed the mechanisms to request and consider these information, agreed to the proposal of the CCFA Chairperson to establish an EWG, led by France and working in English only, to collect information on the actual levels of use in provisions listed in Appendix 6 of CRD 2, including sodium carboxymethyl cellulose (INS 466) and prepare recommendations on a case-by-case basis.

#### **“Descriptors and food additive provisions of food category 01.1.1 “Milk and butter milk (plain)” and its sub-categories and food category 01.1.2 “Dairy-based drinks, flavoured and/or fermented (e.g. chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drink)” (Agenda Items 5d)<sup>14</sup>**

73. The Delegation of New Zealand, as the Chair of the EWG, introduced CX/FA 14/46/12 and pointed out

<sup>13</sup> CX/FA 14/46/10; Comments of Indonesia (CRD 14); Russian Federation (CRD 15).

<sup>14</sup> CX/FA 14/46/11; CRD 2 (Report of the physical Working Group on GSFA); CRD 6 (Comments of China, Egypt, European Union, India, Japan, Kenya, Philippines, Thailand, African Union, ICA and IFFA); CRD 14 (Comments of Indonesia); CRD 15 (Comments of Russian Federation).

the conflicts between the definition of “milk” in the *General Standard for the Use of Dairy Terms* (CODEX STAN 206-1999) and the descriptor of food category 01.1.1 “Milk (plain)” and its sub-categories. The Delegation also noted that the current food category system and descriptors do not address reconstituted/recombined plain milk and other plain (non-flavoured) milk products. The EWG identified three options for addressing these inconsistencies and recommended Option 3 as the preferred option.

### **Discussion**

74. The Committee agreed that the food additive descriptors needed to be revised to address these inconsistencies.

75. The Committee considered the three options, while noting that Option 1 would not delay the current work on the GSFA. However, the Committee agreed that Option 3 would be more suitable as it would also allow addressing the issues of recombined milks, which are currently not included. Several delegations stated that no additives were needed for pasteurised milk and that only very limited additive uses were justified in sterilised and UHT milk (i.e. phosphates and sodium citrate) and that the revision should not result in allowing additional additives in the GSFA.

76. The Committee noted that in order to implement Option 3 it was necessary to also undertake an analysis of the implications of the proposed changes on the current food additive provisions of the GSFA.

### **Conclusion**

77. The Committee agreed to establish an EWG, led by New Zealand, and working in English only to:

- Further revise the structure of food category 01.1 “Milk and dairy-based drinks” and its subcategories to resolve the issues identified regarding the correct placement of certain dairy products in the food category system; and
- Prepare a project document for new work, which would also include an analysis of the implications of the proposed revision on the current provisions in the GSFA.

### **Recommendations for the Entry of New Provisions, including those for Food Category 16.0 “Prepared Foods”, and for Revision of Existing Food Additive Provisions (Based on Replies to CL 2012/5-FA, Part B, Points 9 and 10) (Agenda Item 5e)<sup>15</sup>**

78. The Delegation of the United States, as the Chairperson of the Working Group, drew the attention of the Committee to the recommendations of the EWG charged to prepare recommendations for entry of new provisions into the GSFA, including those for food category 16.0 “Prepared food” and for revision of existing food additive provisions.

79. The Delegation explained that the EWG recommendations (discard, include in the GSFA at Step 2) were based upon whether information submitted proved that the provisions meet the minimum requirements for the inclusion of a food additive provision in the GSFA, i.e. that the additive: (i) has a full Acceptable Daily Intake (ADI) established by JECFA; (ii) an INS number; and (iii) is used in international trade. It was further explained that consideration against the specific criteria in Section 3.2 of the Preamble to the GSFA would take place when the provisions are circulated for comments at Step 3.

80. The Delegation of the European Union, supported by Norway, expressed concern that sufficient technological justification, as required in the *Procedure for Consideration of the Entry and Review of Food Additives Provisions in the GSFA*<sup>16</sup>, had not been provided for several provisions being proposed for entry into the GSFA.

81. In response to the above concern, it was clarified that the *Procedure*, which was relatively new, had not been strictly adhered to by the CCFA. It was proposed that, in the future, the Circular Letter for new entry and or revision of food additive provisions in the GSFA would include a form for the submission of proposals, which would clearly identify the seven criteria for initiation of work, i.e.: (i) Evaluation by JECFA; (ii) INS number; (iii) Functional Effect(s); (iv) Conditions of Use; (v) Justification of Technological Need; (vi) Dietary Intake Assessment (as appropriate); and (vii) Justification that Use Does not Mislead Consumer.

82. Information provided with this form would be compiled in a working document and considered by the physical Working Group on the GSFA, which will make recommendations as to their inclusion in the GSFA at Step 2.

83. The Chairperson of the CCFA emphasised that the Committee should work towards a more uniform

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<sup>15</sup> CX/FA 14/46/12; CRD 2 (Report of the physical Working Group on GSFA); Russian Federation (CRD 15).

<sup>16</sup> Procedural Manual

approach based on the established procedures and that the proposals for new entry should be evaluated based on the required information.

84. The Committee agreed to consider the EWG recommendations, noting that they referred to outstanding proposals dating back to the 44<sup>th</sup> CCFA and that these provisions would be entered into the GSFA at Step 2 and subsequently circulated for comments at Step 3 to consider information on technological justification.

85. The Committee considered the recommendations of the EWG as follows:

#### **New Proposals (CX/FA 14/46/12 Appendix 1)**

86. The Committee endorsed the recommendations of the EWG to:

- Include specific new food additive provisions in the GSFA at Step 2, to be circulated at a later date for comments at Step 3 (Appendix XI, Part 2 (b) ); and
- Discard all the other proposals.

#### **Proposals for Revision or Revocation of Existing Provisions in the GSFA (CX/FA 14/46/12 Appendix 2)**

87. The Committee agreed:

- To include proposals for revision of adopted provisions in the GSFA at Step 2, to be circulated at a later date for comments at Step 3 (Appendix XI, Part 2(b)); and
- Not to include proposals for revision of provisions currently in the Step process, recognising that the proposed revision could be discussed when these provisions are circulated for comments.

88. The Committee did not support the proposal to revoke the provisions for:

- Calcium hydroxide (INS 526) and sodium hydroxide (INS 524) in food category 02.2.1 “Butter”; and
- Pectins (INS 440) in food categories 01.2.1.1 “Fermented milks (plain), not heat-treated after fermentation”; 01.2.1.2 “Fermented milks (plain), heat-treated after fermentation”; and 01.2.2 “Renneted milk (plain)”.

#### **Proposals for provisions of nisin (INS 234) in food category 08.0 “Meat and meat products, including poultry and game” and its sub-categories (replies to CL 2012/5-FA, Part B, point 8) (Agenda Item 5f)<sup>17</sup>**

89. The Delegation of the United States of America, which was charged by the 44<sup>th</sup> CCFA to compile in a structured form the proposal submitted for the use of nisin in food category 08.0 “Meat and meat products, including poultry and game” and its sub-categories, recalled that at its 45<sup>th</sup> Session the Committee had agreed to postpone consideration of new proposals until the current session to take into consideration the outcome of the 77<sup>th</sup> JECFA evaluation (Agenda Item 3).

90. The Committee considered the proposals in CX/FA 14/46/15, which compiled the document and comments submitted at the 45<sup>th</sup> CCFA, and agreed:

- Not to include the provision for nisin in food category 08.0, noting that the provision had previously been discontinued at its 44<sup>th</sup> Session<sup>18</sup>; and
- To include into the GSFA at Step 3 the provisions for nisin in food categories: 08.2.2 “Heat treated processed meat, poultry, and game products in whole pieces or cuts”; 08.3.2; “Heat treated processed comminuted meat, poultry, and game products in whole pieces or cuts” and 08.4 “Edible casings (e.g. sausage casings)”, to be circulated for comments at Step 3 (Appendix XI, Part 1 (b)).

#### **“Discussion Paper on Use of Note 161 in provisions for selected sweeteners (Agenda Item 5g)<sup>19</sup>**

##### Recommendation 3

91. In introducing this recommendation, the Delegation of the United States of America, as the Chair of the pre-session Working Group, explained that in the Working Group there appeared to be a strong consensus to remove Note 161 from the GSFA and that the use of sweeteners was justified in energy reduced foods and foods with no-added sugar. However, it was evident that the Working Group could not reach consensus on the use of sweeteners in food which do not meet the definition of energy-reduced or no-added sugars.

<sup>17</sup> CX/FA 14/46/15; Comments of Indonesia (CRD 14); Russian Federation (CRD 15); El Salvador (CRD 16).

<sup>18</sup> REP12/FA, para. 80.

<sup>19</sup> CX/FA 14/46/14; Comments of Indonesia (CRD 14); Russian Federation (CRD 15); El Salvador (CRD 16); Ghana (CRD 18); ICGA (CRD 19); CCC (CRD 20); FoodDrink Europe (CRD 21)

92. There was a general support by the Committee to: advance work on Note 161 and to establish a new EWG. However, there was no consensus on the recommendation 3 of the Working Group and on whether the EWG should base its work on Option 3 or both Option 1 and 3 (contained in para. 11 of CX/FA 14/46/14).

93. Delegations which supported Option 3 were of the opinion that this approach would ensure more focused work and faster progress towards the replacement of Note 161. They were of the opinion that there was no value to consider Option 1, which did not meet the consensus of the in-session Working Group's discussion and noted that the mandate of the EWG in Recommendation 3 allowed the possibility to explore additional notes for specific food categories where the replacement note was not appropriate.

94. Delegations which supported both Options 1 and 3 were of the opinion that this approach would allow a more balanced discussion in the EWG and make its work more systematic by allowing a deeper analysis of the effects of the replacement of Note 161 on international trade. These delegations also noted that this approach would make the EWG more open to consider the views expressed by those in support of Option 1, who were of the opinion that consideration of only Option 3 would not include many products now in trade.

### **Conclusion**

95. After an extensive debate, the CCFA Chairperson noted that Option 3 was included in Recommendation 3, but that this did not imply that in the future the Committee will use the Note (based on Option 3) to solve all the problems related to Note 161. He further noted that Recommendation 3 gave a mandate to the EWG to explore and assess the consequences and the impact of the Note and that, if the analysis will show huge consequences, the Committee would continue to explore other alternative notes. The Chairperson urged all interested Members and Observers to actively participate and provide information to allow the EWG to accomplish its mandate.

96. The Committee agreed to establish an EWG, led by the United Kingdom with the assistance of the United States of America and working in English only, to request information on the effect of the application of the following Note: *"For use only in energy-reduced food or food with no added sugars as defined in CAC/GL 23-1997"* to provisions for sweeteners contained in Appendix 8 of FA/45 CRD 2.

97. The EWG will utilise this information to determine if the application of this Note on a general basis for provisions for sweeteners in specific food categories is appropriate, or if alternative Notes can be developed to address concerns for the provisions for sweeteners in specific food categories when the replacement Note is not appropriate. The EWG can make recommendations on:

- The amendment of adopted provisions;
- Progression of provisions within the Step process;
- Progression of new provisions into the Step process.

### **"Proposals for New and/or Revised Food Additive Provisions (Replies to CL 2013/8-FA Part B, Point 5) (Agenda Item 5h)"<sup>20</sup>**

98. The Committee agreed to the proposal that the Circular Letter for new entry and or revision of food additive provisions in the GSFA would include a form for the submission of proposals, which would clearly identify the seven criteria for initiation of work as outlined in the *Procedure for Consideration of the Entry and Review of Food Additives Provisions in the GSFA*. It was further agreed that the replies submitted would be compiled by the Secretariat in a working document and considered by the physical Working Group on the GSFA, which will make recommendations as to their inclusion in the GSFA at Step 2.

### **Conclusion**

99. In view of this decision, the Committee agreed not to consider the proposals for new and/or revised food additive provisions submitted in reply to CL 2013/8-FA Part B, Point 5 and to request Members and Observers to resubmit their proposal in reply to the next Circular Letter.

### **Others (Recommendations to the in-session Working Groups on the INS and the JECFA Priority List)**

#### **Recommendations 10-11**

100. The Committee endorsed the two last recommendations in CRD 2 and noted that the request to consider the inclusion of new functional classes to selected food additives (Recommendation 10) had not been discussed by the in-session Working Group and would be considered by the EWG on INS (see Agenda Item 6).

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<sup>20</sup> CX/FA 14/46/15; Comments of Russian Federation (CRD 15).

### **GENERAL CONCLUSIONS FOR AGENDA ITEM 5**

101. The Committee agreed to forward to the 37<sup>th</sup> Session of the Commission:

- Draft and proposed draft food additive provisions of the GSFA for adoption at Step 8 and Step 5/8 (Appendix IX)<sup>21</sup>; and
- Food additive provisions recommended for revocation (Appendix XII)<sup>22</sup>.

102. The Committee agreed to discontinue work on a number of draft and proposed draft food additive provisions of the GSFA as presented in Appendix X<sup>23</sup> and to include a number of food additive provisions at Step 2 and 3 in the GSFA (Appendix XI).<sup>24</sup>

### **Work for the 47<sup>th</sup> Session of the CCFA**

#### **Electronic Working Group on the GSFA**

103. The Committee agreed to establish an EWG led by the United States of America and working in English only, to:

- Prepare proposals for the provisions in Tables 1 and 2 of the GSFA for Table 3 food additives with “emulsifier, stabilizer, thickener” function, for their use for technological function other than as emulsifier, stabilizer, thickener”; and
- Prepare proposals for consideration of the provisions in Table 1 and 2 in food categories 01.2 through 08.4, with the exclusion of food categories 04.1.2.4 “Canned or bottled (pasteurized) fruit”, 04.2.2.4 “Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds”, 04.2.2.5 “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)”, 04.2.2.6 “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 4.2.2.5”, 05.1.1 “Cocoa mixes (powders) and cocoa mass/cake”, 05.1.3 “Cocoa-based spreads, including fillings” and 05.1.4 “Cocoa and chocolate products”, for those food additives without “colour” or “sweetener” function.

#### **Physical Working Group on the GSFA**

104. The Committee agreed to establish a physical Working Group, which would meet immediately prior to its 47<sup>th</sup> Session and be chaired by the United States of America and work in English only, to consider and prepare recommendations for the Plenary on:

- Outstanding provisions related to Agenda Item 5b;
- The reports of the electronic Working Group on (i) the GSFA; (ii) Food category 14.2.3 “Grape wines”; (iii) revision of food category 01.1 “Milk and dairy-based drinks” and its subcategories; and (iv) Note 161; and
- New proposals for entry or revision of food additive provisions (reply to Circular Letter) and provisions circulated for comments at Step 3.

### **PROPOSALS FOR CHANGES AND/OR ADDITION TO THE *INTERNATIONAL NUMBERING SYSTEM (INS) FOR FOOD ADDITIVES (CAC/GL 36-1989) (Agenda Item 6)***<sup>25</sup>

105. The Delegation of Iran introduced the report of the in-session Working Group on the International Numbering System (INS).

106. The Committee considered the recommendations of the Working Group and made the following comments and conclusions.

#### **Recommendation 1**

107. The Committee agreed to add the technological purpose of “stabilizer synergist” to the functional class

<sup>21</sup> Appendix IX includes recommendations for adoption related to Agenda Items 2, 4b, 5a and 5b.

<sup>22</sup> Appendix XII includes recommendations for revocation arising from Agenda Items 2 and 4d.

<sup>23</sup> Appendix X includes recommendations for discontinuation related to Agenda Items 5a, 5b and 5c.

<sup>24</sup> Appendix XI includes recommendations related to Agenda Items 2, 5c, 5e and 5f.

<sup>25</sup> CX/FA 14/46/16; Comments at Step 3 of Costa Rica, Japan, Malaysia, New Zealand, Peru, United States of America, IFAC (CX/FA 14/46/16 Add.1); European Union and ICA (CX/FA 14/46/16 Add.2); Report of the in-session Working Group on INS (CRD 4); Comments of Indonesia (CRD 14); Russian Federation (CRD 15); Ghana (CRD 18); IDF (CRD 21); .

of "stabilizer", and add the technological purpose of "thickener synergist" to the functional class of "thickener".

#### **Recommendation 2**

108. The Committee agreed to add new INS numbers, functional classes and technological purposes for eleven additives listed in Table 2 of CRD 4.

109. While agreeing with the recommendation, the Delegation of the European Union informed the Committee that potassium aluminium silicate based-pearlescent pigments were regulated differently in the European Union and were not recognized as food additives on their own.

#### **Recommendation 3**

110. The Committee agreed to change the names and INS numbers of eight additives listed in Table 3 of CRD 4.

#### **Recommendation 4**

111. The Committee agreed to add new functional classes and technological purposes associated with 57 food additives, listed in Table 4 of CRD 4.

#### **Conclusion**

112. The Committee agreed to establish an EWG, led by Iran and working in English only, to consider the replies to the Circular Letter requesting proposals for changes and/or additions to the INS and to prepare proposals for circulation for comments at Step 3 and consideration at its next Session.

#### **Status of the amendment to the International Numbering System (INS) for Food Additives**

113. The Committee agreed to forward the proposed draft amendments to the INS to the 37<sup>th</sup> Session of the Commission for adoption at Step 5/8 (with omission of Steps 6/7) (Appendix XIII).

#### **PROPOSED DRAFT SPECIFICATIONS FOR THE IDENTITY AND PURITY OF FOOD ADDITIVES ARISING FROM THE 77<sup>th</sup> JECFA (Agenda Item 7a)<sup>26</sup>**

114. The JECFA Secretariat presented the results of the 77<sup>th</sup> Meeting of JECFA regarding the specifications for identity and purity of food additives, as outlined in the document CX/FA 14/46/17. The JECFA Secretariat informed the Committee that these specifications have been published in the FAO JECFA Monographs 14, 2013. The Monographs are available in printed form and also accessible on the FAO web site at: [http://www.fao.org/fileadmin/user\\_upload/agns/pdf/jecfa/FAO\\_Monograph\\_14\\_final\\_updated\\_Jan\\_2014.pdf](http://www.fao.org/fileadmin/user_upload/agns/pdf/jecfa/FAO_Monograph_14_final_updated_Jan_2014.pdf)

115. The individual specifications have also been included in the FAO JECFA Specifications database (available at: <http://www.fao.org/food/food-safety-quality/scientific-advice/jecfa/jecfa-additives/en/>)

116. In total 23 specifications monographs were considered at the 77<sup>th</sup> JECFA meeting. Of these, 11 were made full, 3 maintained, 8 tentative and 1 was withdrawn. The JECFA Secretariat clarified that the reason for withdrawal of the specification for glycerol ester of tall oil rosin (GETOR) (INS 445(ii)) was that no data were submitted and that JECFA was informed that the substance was no longer supported by the previous data sponsor.

117. The JECFA Secretariat informed the Committee that for the tentative specifications additional data were needed to complete the evaluation. The specific requested data were outlined in the individual specifications monographs, and time limits for submitting the information were indicated in Annex 2 of the FAO JECFA Monographs 14, 2013. The Committee further noted that in the case of the additives containing aluminium and/or silicon, the 77<sup>th</sup> JECFA received only a limited part of the previously requested data and that the tentative specifications would be withdrawn, if the required information is not received by end of 2014.

118. The Committee considered the full specifications for endorsement, and the following issues were discussed:

119. The Delegation of the European Union, reiterated its reservation on the references to food additives used in food additives in specifications, as expressed at the 45<sup>th</sup> CCFA...

#### **Paprika extract (INS 160c(ii))**

120. In response to the concern expressed by several delegations in relation to the inclusion of information

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<sup>26</sup> CX/FA 14/46/17; Comments at Step 3 of Costa Rica, European Union, Peru (CX/FA 14/46/17 Add.1); China, India, African Union (CRD 11); Ghana (CRD 18).

on commercial preparation in the definition, the JECFA Secretariat explained that this information was an integral part of the description of the manufacturing process included in the specifications. Such information was important both for food manufacturers and consumers and was standard practice for JECFA to include such information.

#### **Potassium aluminium silicate (PAS) (INS 555) and PAS-based pigments**

121. In response to the three questions raised by the Delegation of the European Union (CX/FA 14/46/17 Add. 1) the JECFA Secretariat explained that:

- i. In the case of PAS-based pigments, the PAS did not comply with the Codex definition for carriers as it plays a critical role in the generation of the pearlescent colour and, therefore exerts a technological function in the pigments.
- ii. Since PAS is an integral part of the pigments, it could not be considered as a secondary additive; and
- iii. The format for the specifications monographs, outlined in the Combined Compendium, was a guideline and the individual criteria should be included as appropriate. In the case of PAS-based pigments, JECFA did not consider the inclusion of the criteria mentioned in the question appropriate.

#### **Conclusion**

122. Based on this discussion the Committee endorsed all the full specifications with the exception of PAS (INS 555), which was referred back to JECFA for consideration of deleting the functional use of carrier.

#### **Status of the Specifications for the Identity and Purity of Food Additives**

123. The Committee agreed to forward full specifications for food additives to the 37<sup>th</sup> Session of the Commission for adoption at Steps 5/8 (with omission of Steps 6/7) (Appendix XIV).

#### **DISCUSSION PAPER ON USE OF ADDITIVES IN ADDITIVES (SECONDARY ADDITIVES) (Agenda Item 7b)<sup>27</sup>**

124. The Delegation of European Union introduced CX/FA 14/46/18 and pointed out that secondary additives (additives in additives) were normally incorporated in food additives, enzyme preparations, flavourings and nutrients in order to facilitate their storage, sale, standardisation, dispersing, dilution or dissolution. The Delegation noted that there was no single consolidated source of information on secondary additives, but such information was scattered in other documents such as: the Preamble to the GSFA; the *Guidelines for the Use of Flavourings* (CAC/GL 66-2008); and the General Specifications and Considerations for Enzyme Preparations Used in Food Processing<sup>28</sup>. The Delegation also noted that there were no harmonised principles and rules to deal with secondary additives and, therefore, there was a need to develop harmonised criteria based on available information. The Delegation finally drew the attention of the Committee to the recommendations in CX/FA 14/46/18, which offered various options to consider this issue.

#### **Discussion**

125. The CCFA Chairperson invited the Committee to consider whether to proceed with work on this topic.

126. Delegations recognised that issues related to secondary additives were an important topic to be dealt with by the Committee and that principles and criteria could be developed to help clarifying on how best secondary additives can be managed. However, there were differing views on how to proceed. Delegations noted that: it was not the right time to commit CCFA resources due to urgent need to deal with the existing backlog of provisions in the GSFA; that there were no reported safety concerns in relation to the use of secondary additives; and that the existing mechanisms, both within JECFA and CCFA, were adequate to address any related safety issues.

127. The CCFA Chairperson noted that there was a need to have a common understanding on what secondary additives are and, as a starting point, to develop a definition and analyse the implications of undertaking new work on this topic. The Chairperson then proposed that the discussion paper be improved to focus on the definition and analysis of the issue.

#### **Conclusion**

128. The Committee supported the proposal of the Chairperson and agreed to establish an EWG, led by

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<sup>27</sup> CX/FA 14/46/18; Comments of China, India, African Union (CRD 11); Indonesia (CRD 14); Russian Federation (CRD 15); El Salvador (CRD 16); Ghana (CRD 18).

<sup>28</sup> [http://www.fao.org/ag/agn/jecfa-additives/docs/enzymes\\_en.htm](http://www.fao.org/ag/agn/jecfa-additives/docs/enzymes_en.htm) .

the European Union and working in English only, to further develop the discussion paper and, in particular to:

- Develop a definition for secondary food additives; and
- Analyse the issue of secondary food additives including potential inconsistencies in their current handling by the CCFA, and;
- Make recommendations, if appropriate, to the 47<sup>th</sup> CCFA on possible ways to address the use of secondary food additives

### **PROPOSALS FOR ADDITIONS AND CHANGES TO THE PRIORITY LIST OF FOOD ADDITIVES PROPOSED FOR EVALUATION BY JECFA (Replies to CL 2013/12-FA) (Agenda Item 8a)<sup>29</sup>**

129. The Delegation of Canada introduced the report of the in-session Working Group on Priority.

130. The Committee was reminded that requests for work by JECFA needed to be submitted using the "Form on Which Information on the Compound to be Evaluated by JECFA is Provided" and recalled that the nature of a request needs to be clearly indicated.

131. The Committee considered the recommendations of the Working Group and made the following comments and conclusions:

#### ***Acacia polyacantha* var. *Campylacantha*, kakamut gum, arabino-galactan protein complex**

132. The Committee agreed to keep the substance on the list (not with high priority) with the understanding that if confirmation of availability of the required data, as well as appropriate information on the type of data and identification of the data provider, will not be received by the 47<sup>th</sup> CCFA, the substance will be removed from the list.

#### **Potassium acetates (INS 261)**

133. The Committee agreed that the Codex Secretariat would request, through a Circular Letter, information on use of potassium diacetate (INS 261(ii)) in food before deciding whether this substance should be included in the List. It was understood that if no information is received, the 47<sup>th</sup> CCFA will not consider potassium diacetate.

#### **Others**

134. The Committee noted that the JECFA Secretariat suggested to consider planning priorities for a number of years ahead. This approach is working well in the pesticides committee, which is able to set priorities for the next five years.

135. The Committee recalled its decision to add in the Priority list the nine substances for which information on their use was sent in reply to CL 2013/8-FA, Part B, Point 4.

#### **Conclusion**

136. The Committee agreed to forward the Priority List of Compounds Proposed for Evaluation to FAO and WHO for their follow-up (Appendix XV).

### **DISCUSSION PAPER ON OPTIONS FOR THE USE OF OUTCOMES OF THE PRIORITIZATION EXERCISE AND OTHER FEASIBLE STEPS TO IDENTIFY COMPOUNDS FOR RE-EVALUATION BY JECFA (Agenda Item 8b)<sup>30</sup>**

137. The Delegation of Canada, as lead country, provided a summary of the work of the EWG on identification of compounds for re-evaluation by JECFA.

138. The pros and cons of options presented in the discussion paper were discussed by the Committee and in particular it was noted that:

- A systematic process for the periodic re-evaluation of food additives would use too much of the JECFA resources; and
- Some of the assessments done by JECFA a long time ago were not complying with current scientific quality standards.

139. The JECFA Secretariat proposed to allocate a limited proportion of JECFA meetings on food additives

<sup>29</sup> CX/FA 14/46/19; Report in-session Working Group on Priority (CRD 5); Comments of African Union (CRD 12); Russian Federation (CRD 15); AIDGUM and AIPG (CRD 22).

<sup>30</sup> CX/FA 14/46/20; Comments of IOFI (CRD 12); Russian Federation (CRD 15); Ghana (CRD 18).

to the re-evaluation of compounds, as prioritized by CCFA, and emphasized the fact that confirmation of data availability was a key criterion for allowing re-evaluation.

140. The Committee agreed that, by comparison with the process for new substance applications, there would need to be an additional step in the process for re-evaluation of substances, to ensure that data would be provided.

141. The Committee supported the JECFA proposal and agreed to start the process on a trial basis using the prioritization exercise done for the 45<sup>th</sup> CCFA on food colours (CX/FA 13/45/17).

### **Conclusion**

142. The Committee decided to use the colours, listed as priority in Group 1 and Group 2<sup>31</sup>, as amended by the 45<sup>th</sup> CCFA<sup>32</sup>, as a working example, and agreed to integrate them in the list of compounds to be examined by the Working Group on Priorities at its next Session.

143. The Committee agreed that:

- The Codex Secretariat will issue a circular letter requesting information on the availability of data to re-evaluate the six colours; and
- Based on responses, the Working Group on Priority of the 47<sup>th</sup> CCFA will provide JECFA with a final list of compounds prioritized for re-evaluation.

144. The Committee further agreed that the report of the 47<sup>th</sup> CCFA Working Group on Priority will contain two separate tables: one addressing new requests and the other the re-evaluation of colours.

### **OTHER BUSINESS (Agenda Item 9)<sup>33</sup>**

#### **Inconsistencies of terminology for flavourings**

145. The Observer from IOFI presented CRD 13 on inconsistencies of terminologies related to flavourings between various standards on labelling and the *Guidelines for the Use of Flavourings* (CAC/GL 66-2008).

146. The Committee supported further work to address the problem identified in CRD 13 and agreed to request the United States of America to prepare a discussion paper to analyse and make recommendations to address the issue of inconsistent terminology related to flavourings between the Guidelines and other Codex standards.

#### **DATE AND PLACE OF THE NEXT SESSION (Agenda Item 10)**

147. The Committee was informed that its Forty-seventh Session was tentatively scheduled to be held in China in from 23 to 27 March 2015. The exact venue would be determined by the host Government in consultation with the Codex Secretariat.

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<sup>31</sup> CX/FA 13/45/17

<sup>32</sup> REP 13/FA para. 133

<sup>33</sup> Comments of China, ICA and IOFI (CRD 13)

## SUMMARY STATUS OF WORK

SUBJECT	STEP	FOR ACTION BY:	DOCUMENT REFERENCE (REP14/FA)
Draft and proposed draft food additive provisions of the <i>General Standard for Food Additives</i> (GSFA)	8 and 5/8	37 <sup>th</sup> CAC	Paras 17, 101 and App. IX
Proposed draft Guidelines for the Simple Evaluation of Dietary Exposure to Food Additive (revision of CAC/GL 3-1989)	5/8	37 <sup>th</sup> CAC	Para. 52 and App. VIII
Proposed draft amendments to the <i>International Numbering System for Food Additives</i> (CAC/GL 36-1989)	5/8	37 <sup>th</sup> CAC	Para. 113 and App. XIII
Proposed draft <i>Specifications for the Identity and Purity of Food Additives</i>	5/8	37 <sup>th</sup> CAC	Para. 123 and App. XIV
Amendments to the Notes of the GSFA	Adoption	37 <sup>th</sup> CAC	Para. 14 and App. II
Revised provisions for aluminium-containing food additives in selected standards	Adoption	37 <sup>th</sup> CAC	Para 20 and App. III
Revised food additive sections of standards for meat products	Adoption	37 <sup>th</sup> CAC	Para. 43 and App. VII
Revised food additives provisions of food category 08.0 "Meat and meat products, including poultry" and its sub-categories of the GSFA	Adoption	37 <sup>th</sup> CAC	Para 43 and App. IX Part D
Proposed draft food additive provisions of the GSFA	2,3	47 <sup>th</sup> CCFA	Paras 16, 71, 86, 87, 90, 102 and App. XI
Amendments to the <i>International Numbering System</i> (INS) for food additives	1,2,3	EWG (Iran)	Para.112
<i>Specifications for the Identity and Purity of Food Additives</i> (79 <sup>th</sup> JECFA)	1,2,3	47 <sup>th</sup> CCFA	---
Food additive provisions of the GSFA	Revocation	37 <sup>th</sup> CAC	Paras 24, 56, 101 and App. XII
Draft and proposed draft food additive provisions of the GSFA	Discontinuati on	--	Paras 63, 66, 69, 70 and App. X
Alignment of the food additive provisions of commodity standards and relevant provisions of the GSFA	---	EWG (Australia)	Para.44
Food additive provisions of food category 14.2.3 "Grape wines" and its sub-categories of the GSFA	---	EWG (France)	Para. 72
Descriptors and food additives provisions of food categories 01.1 "Milk and dairy-based drinks" and its sub-categories of the GSFA	---	EWG (New Zealand)	Para. 77
Note to Note 161 (application of alternative note to provisions for sweeteners)	---	EWG (United Kingdom)	Paras 96 and 97
Food additive provisions in Tables 1 and 2 of the GSFA for Table 3 food additives with "emulsifier, stabilizer, thickener" function, for their use for technological function other than as emulsifier, stabilizer, thickener		EWG (United States of America)	Para. 103
Food additive provisions in Table 1 and 2 in food categories 01.2 through 08.4, with the exclusion of food categories 04.1.2.4, 04.2.2.4, 04.2.2.5, 04.2.2.6, 05.1.1, 05.1.3 and 05.1.4		EWG (United States of America)	Para. 103
Discussion paper on secondary additives	---	EWG (European Union)	Para. 128
Priority List of substances proposed for evaluation by JECFA	---	FAO and WHO	Para. 136 and App. XV
Proposal for additions and changes to the Priority List of substances proposed for evaluation by JECFA	---	47 <sup>th</sup> CCFA	---
Information on the availability of data for the re-evaluation of the six priority colours	---	Codex Secretariat	Para. 143
Discussion paper on the inconsistent terminology related to flavourings in Codex texts	---	United States of America	Para. 146
Information document on the GSFA	---	Codex Secretariat	---
Information document on food additive provisions in commodity standards	---	Codex Secretariat	---

**Appendix I**

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**Appendix II****AMENDMENTS TO THE NOTES OF THE GENERAL STANDARD FOR FOOD ADDITIVES  
(GSFA)****(for adoption)**

<b>Note Number</b>	<b>Current Note</b>	<b>Amended Notes</b>
2	On dry ingredient, dry weight, dry mix or concentrate basis.	On <b>the</b> dry ingredient, dry weight, dry mix or concentrate basis.
3	Surface treatment.	<b>For use in surface treatment only.</b>
4	For decoration, stamping, marking or branding the product.	For <b>use in</b> decoration, stamping, marking or branding the product <b>only.</b>
7	For coffee substitutes only.	For <b>use in</b> coffee substitutes only.
9	10 000 mg/kg for use in ready-to-drink coffee products.	<b>Except</b> for use in ready-to-drink coffee products <b>at</b> 10 000 mg/kg.
11	Flour basis.	<b>On the</b> flour basis.
12	Carryover from flavouring substances.	<b>As a result of</b> carryover from flavouring substances.
15	Fat or oil basis.	<b>On the</b> fat or oil basis.
16	For use in glaze, coatings or decorations for fruit, vegetables, meat or fish.	For use in glaze, coatings or decorations for fruit, vegetables, meat or fish <b>only.</b>
18	Added level; residue not detected in ready-to-eat food.	<b>As</b> added level; residue not detected in ready-to-eat food.
19	Used in cocoa fat; use level on ready-to-eat basis.	Split into two notes: Note 19: <b>For use in cocoa fat only.</b> Note 72: <b>“On the ready-to-eat basis.”</b>
20	On total amount of stabilizers, thickeners and/or gums.	<del>On total amount of</del> <b>Singly or in combination with other</b> stabilizers, thickeners and/or gums
31	Of the mash used.	<b>On the</b> mash used <b>basis.</b>
34	Anhydrous basis.	<b>On the</b> anhydrous basis.
36	Residual level.	<b>On the</b> residual level <b>basis.</b>
38	Level in creaming mixture.	<b>On the</b> creaming mixture <b>basis.</b>
39	Only when product contains butter or other fats and oils.	<del>Only when</del> <b>For use in</b> products containing butter or other fats and oils <b>only.</b>
40	INS 451(i) (Pentasodium triphosphate) only, to enhance the effectiveness of benzoates and sorbates.	<del>(Pentasodium triphosphate)</del> <b>Pentasodium triphosphate (INS 451(i))</b> only, to enhance the effectiveness of benzoates and sorbates.
41	Use in breading or batter coatings only.	<b>For use in</b> breading or batter coatings only.
47	On egg yolk weight, dry basis.	<b>On the</b> <del>dry</del> egg yolk weight, <del>dry</del> basis.
48	For olives only.	For <b>use in</b> olives only.
55	Singly or in combination, within the limits for sodium, calcium, and potassium specified in the commodity standard.	<del>Singly or in combination,</del> <b>Within the limits for sodium, calcium, and potassium specified in the Standard for Infant Formula and Formula for Special Dietary Purposes Intended for Infants (CODEX STAN 72-1981): singly or in combination with other sodium, calcium, and/or potassium salts.</b>
56	Provided starch is not present.	<b>Excluding products where</b> <del>Provided</del> starch is <del>not</del> present.
59	Use as packaging gas.	<b>For use as a packaging gas only.</b>
60	If used as a carbonating agent, the CO <sub>2</sub> in the finished wine shall not exceed 39.2 mg/kg.	<b>Except for use</b> <del>if used</del> as a carbonating agent: the CO <sub>2</sub> in the finished wine shall not exceed 39.2 mg/kg.
63	On amount of dairy ingredients.	<b>On the</b> amount of dairy ingredients <b>basis.</b>
64	Level added to dry beans; 200 mg/kg in ready-to-eat food, anhydrous basis.	Split into two notes: Note 64: <b>“For use in dry beans only.”</b> New Note: <b>“The level in the ready-to-eat food shall not exceed 200 mg/kg on the</b>

Note Number	Current Note	Amended Notes
		<b>anhydrous basis.”</b>
65	Carryover from nutrient preparations.	<b>As a result of</b> carryover from nutrient preparations.
66	As formaldehyde. For use in provolone cheese only.	Split into two notes: <u>Note 66 “As formaldehyde” and New Note “For use in provolone cheese only”</u>
69	Use as carbonating agent.	<b>For use as a carbonating agent only.</b>
72	Ready-to-eat basis.	<b>On the</b> ready-to-eat basis.
73	Except whole fish	<del>Except</del> <b>Excluding</b> whole fish.
75	Use in milk powder for vending machines only.	<b>For</b> use in milk powder for vending machines only.
76	Use in potatoes only.	<b>For</b> use in potatoes only.
78	50 000 mg/kg for pickling and balsamic vinegars only.	<b>Except for use in</b> 50 000 mg/kg for pickling and balsamic vinegars <b>at</b> 50 000 mg/kg <b>only.</b>
82	For use in shrimp; 6 000 mg/kg for Crangon crangon and Crangon vulgaris.	<b>Except for use in shrimp; 6 000 mg/kg for (Crangon crangon and Crangon vulgaris) at 6000 mg/kg.</b>
84	For infants over 1 year of age only.	For <b>use in products for</b> infants over 1 year of age <b>only.</b>
86	Use in whipped dessert toppings other than cream only.	<b>For</b> use in whipped dessert toppings other than cream only.
87	Treatment level.	<b>On the</b> treatment level <b>basis.</b>
88	Carryover from the ingredient.	<b>As a result of</b> carryover from the ingredient.
89	For sandwich spreads only.	For <b>use in</b> sandwich spreads only.
90	For use in milk-sucrose mixtures used in the finished product.	For use in milk-sucrose mixtures used in the finished product <b>only.</b>
91	Benzoates and sorbates, singly or in combination.	<b>Singly or in combination: Benzoates and sorbates, singly or in combination.</b>
93	Except natural wine produced from <i>Vitis vinifera</i> grapes.	<del>Except</del> <b>Excluding</b> natural wine produced from <i>Vitis vinifera</i> grapes.
96	On a dried weight basis of the high intensity sweetener.	On <del>the a</del> dried weight basis of the high intensity sweetener.
97	In the finished product/final cocoa and chocolate products.	<b>On the</b> finished product/final cocoa and chocolate product <b>basis.</b>
98	For dust control.	For <b>use in</b> dust control <b>only.</b>
100	Only for crystalline products and sugar toppings.	<b>For use in</b> <del>Only for</del> crystalline products and sugar toppings <b>only.</b>
101	Use level singly, not to exceed 15 000 mg/kg in combination.	Use level singly, <del>not to exceed 15 000 mg/kg in combination</del> <b>When used in combination with other emulsifiers, total combined use level not to exceed 15 000 mg/kg in combination as specified in the Standard for Chocolate and Chocolate Products (CODEX STAN 87-1981).</b>
104	Maximum 5 000 mg/kg residue in bread and yeast-leavened bakery products.	<del>Maximum 5 000 mg/kg residue</del> <b>Except for use in bread and yeast-leavened bakery products: maximum 5 000 mg/kg residue.</b>
111	Excluding dried glucose syrup used in the manufacture of sugar confectionery at 150 mg/kg and glucose syrup used in the manufacture of sugar confectionery at 400 mg/kg.	<del>Excluding</del> <b>Except for use in</b> dried glucose syrup used in the manufacture of sugar confectionery at 150 mg/kg and glucose syrup used in the manufacture of sugar confectionery at 400 mg/kg.
113	Use level reported as acesulfame potassium equivalents (the reported maximum level can be converted to an aspartame-acesulfame salt basis by dividing by 0.44). Combined use of aspartame-acesulfame salt with individual acesulfame potassium or aspartame should not exceed the individual maximum levels for acesulfame potassium or aspartame (the	Use level reported <b>As</b> acesulfame potassium equivalents (the reported maximum level can be converted to an aspartame-acesulfame salt basis by dividing by 0.44). Combined use of aspartame-acesulfame salt with individual acesulfame potassium or aspartame should not exceed the individual maximum levels for acesulfame potassium or aspartame (the

Note Number	Current Note	Amended Notes
	reported maximum level can be converted to aspartame equivalents by dividing by 0.68).	reported maximum level can be converted to aspartame equivalents by dividing by 0.68).
119	Use level reported as aspartame equivalents (the reported maximum level can be converted to an aspartame-acesulfame salt basis by dividing by 0.64). Combined use of aspartame-acesulfame salt with individual aspartame or acesulfame potassium should not exceed the individual maximum levels for aspartame or acesulfame potassium (the reported maximum level can be converted to acesulfame potassium equivalents by multiplying by 0.68). <sup>2</sup>	<del>Use level reported</del> As aspartame equivalents (the reported maximum level can be converted to an aspartame-acesulfame salt basis by dividing by 0.64). Combined use of aspartame-acesulfame salt with individual aspartame or acesulfame potassium should not exceed the individual maximum levels for aspartame or acesulfame potassium (the reported maximum level can be converted to acesulfame potassium equivalents by multiplying by 0.68).
121	Excluding fermented fish products at 1 000 mg/kg.	<del>Excluding</del> <b>Except for use in</b> fermented fish products at 1 000 mg/kg.
123	1 000 mg/kg for beverages with pH greater than 3.5.	<del>1 000 mg/kg for</del> <b>Except for use in</b> beverages with pH greater than 3.5 at 1 000 mg/kg.
124	Only for products containing less than 7% ethanol.	<del>Only for</del> <b>For use in</b> products containing less than 7% ethanol <b>only</b> .
125	For use as a release agent for baking pans in a mixture with vegetable oil.	For use <b>in a mixture with vegetable oil only</b> , as a release agent for baking pans <del>in a mixture with vegetable oil</del> .
126	For releasing dough in dividing or baking only.	For <b>use in</b> releasing dough in dividing or baking only.
127	As served to the consumer.	<b>On the</b> served to the consumer <b>basis</b> .
128	INS 334 (tartaric acid) only.	<b>Tartaric acid (INS 334)</b> <del>(tartaric acid)</del> only.
129	For use as an acidity regulator in grape juice.	For use as an acidity regulator in grape juice <b>only</b> .
131	As a result of use as a flavour carrier.	<del>As a result of</del> <b>For use as a flavour carrier only</b> .
132	Except for use at 130 mg/kg (dried basis) in semi-frozen beverages.	Except for use <del>at 130 mg/kg (dried basis)</del> in semi-frozen beverages <b>at 130 mg/kg on a dried basis</b> .
136	To prevent browning of certain light coloured vegetables.	<b>For use to</b> prevent browning of certain light coloured vegetables <b>only</b> .
145	Products are energy reduced or with no added sugar.	<b>For use in</b> <del>Products are energy reduced or with no added sugar</del> <b>products only</b> .
146	Use level for beta-carotene (synthetic) (INS 160ai); 35 mg/kg for beta-apo-8'-carotenal (INS 160e) and beta-apo-8'-carotenoic acid, methyl or ethyl ester (INS 160f).	<u>Split into 2 notes:</u> Note 146: "beta-carotene (synthetic) (INS 160ai) <b>only</b> ." New Note "Except for use of beta-apo-8'-carotenal (INS 160e) and beta-apo-8'-carotenoic acid, methyl or ethyl ester (INS 160f) <b>at 35 mg/kg</b> ."
148	For use in microsweets and breath freshening mints at 10 000 mg/kg	<b>Except for use in</b> microsweets and breath freshening mints at 10 000 mg/kg
150	Use level for soy-based formula; 25 000 mg/kg for hydrolyzed protein and/or amino acid-based formula.	<u>Split into 2 notes:</u> Note 150: " <b>For use in</b> soy-based formula <b>only</b> ." New Note: " <b>Except for use in</b> hydrolyzed protein and/or amino acid-based formula <b>at 25 000 mg/kg</b> ."
151	Use level for soy-based formula; 1 000 mg/kg for hydrolyzed protein and/or amino acid-based formula.	<u>Split into 2 notes:</u> Note 150: " <b>For use in</b> soy-based formula". Note 151: " <b>Except for use in</b> hydrolyzed protein and/or amino acid-based formula <b>at 1 000 mg/kg</b> ."
152	For frying purposes only.	For <b>use in</b> frying only.
156	For use in microsweets and breath freshening mints at 2 500 mg/kg.	<b>Except for use in</b> microsweets and breath freshening mints at 2 500 mg/kg.
157	For use in microsweets and breath freshening	<b>Except for use in</b> microsweets and breath

Note Number	Current Note	Amended Notes
	mints at 2 000 mg/kg.	freshening mints at 2 000 mg/kg.
158	For use in microsweets and breath freshening mints at 1 000 mg/kg.	<b>Except for</b> use in microsweets and breath freshening mints at 1 000 mg/kg.
163	For use in microsweets and breath freshening mints at 3 000 mg/kg.	<b>Except for</b> use in microsweets and breath freshening mints at 3 000 mg/kg.
164	For use in microsweets and breath freshening mints at 30 000 mg/kg.	<b>Except for</b> use in microsweets and breath freshening mints at 30 000 mg/kg.
166	For milk-based sandwich spreads only.	For <b>use in</b> milk-based sandwich spreads only.
167	For dehydrated products only.	For <b>use in</b> dehydrated products only.
168	Quillaia extract type 1 (INS 999(i)) only. Acceptable maximum use level is expressed on saponin basis.	Split into 2 Notes: Note 168: "Quillaia extract type 1 (INS 999(i)) only." and new Note: " <b>On the</b> saponin basis."
178	Expressed as carminic acid.	<del>Expressed</del> <b>As</b> carminic acid.
179	To restore the natural colour lost in processing only.	<b>For use in</b> restoring the natural colour lost in processing only.
181	Expressed as anthocyanin.	<del>Expressed</del> <b>As</b> anthocyanin.
182	Except for use in coconut milk.	<del>Except</del> <b>Excluding</b> for use in coconut milk.
188	Not to exceed the maximum use level for acesulfame potassium (INS 950) singly or in combination with aspartame-acesulfame salt (INS 962).	<del>Not to exceed the maximum use level for acesulfame potassium (INS 950) singly or in combination with aspartame-acesulfame salt (INS 962).</del> <b>If used in combination with aspartame-acesulfame salt (INS 962), the combined maximum use level, expressed as acesulfame potassium, should not exceed this level.</b>
191	Not to exceed the maximum use level for aspartame (INS 951) singly or in combination with aspartame-acesulfame salt (INS 962).	<del>Not to exceed the maximum use level for aspartame (INS 951) singly or in combination with aspartame-acesulfame salt (INS 962).</del> <b>If used in combination with aspartame-acesulfame salt (INS 962), the combined maximum use level, expressed as aspartame, should not exceed this level.</b>
192	For liquid products only.	For <b>use in</b> liquid products only.
194	Only for use in instant noodles conforming to the Standard for Instant Noodles (CODEX STAN 249-2006).	<del>Only</del> For use in instant noodles conforming to the Standard for Instant Noodles (CODEX STAN 249-2006) <b>only</b> .
198	Use level for solid products (e.g., energy, meal replacement or fortified bars); 600 mg/kg as steviol equivalents for use in liquid products.	Split into 2 Notes: Note 198: " <b>For use in</b> solid products (e.g., energy, meal replacement or fortified bars) <b>only</b> ." and New Note: " <b>Except for use</b> in liquid products at 600 mg/kg as steviol equivalents."
199	For use in microsweets and breath freshening mints at 6000 mg/kg as steviol equivalents.	<b>Except for</b> use in microsweets and breath freshening mints at 6 000 mg/kg as steviol equivalents.
204	For use at 50 mg/kg in longan and lichee only.	<b>Except for use</b> at 50 mg/kg in longan and lichee <del>only</del> <b>at 50 mg/kg</b> .
205	For use at 50 mg/kg to prevent browning of certain light colored vegetables.	<b>Except for use</b> at 50 mg/kg to prevent browning of certain light colored vegetables <b>at 50 mg/kg</b> .
206	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).	<b>Except for use</b> at 30 mg/kg as a bleaching agent <del>only for in</del> products conforming to the Standard for Aqueous Coconut Products (CODEX STAN 240-2003) at 30 mg/kg.
207	For use at 50,000 mg/kg in soybean sauce intended for further processing.	<b>Except for use</b> at 50,000 mg/kg in soybean sauce intended for further processing <b>at 50,000 mg/kg</b> .
210	For use in pasta made from Triticum aestivum, and for use in noodles.	For use in pasta made from Triticum aestivum, and for use in noodles <b>only</b> .
212	Except for products conforming to the	Except for <b>use in</b> products conforming to the

Note Number	Current Note	Amended Notes
	Standard for Bouillon and Consommés (CODEX STAN 117-1981) at 3000 mg/kg.	Standard for Bouillon and Consommés (CODEX STAN 117-1981) at 3000 mg/kg.
217	For use at 300 mg/kg in toppings only.	<b>Except</b> for use at <del>300 mg/kg</del> in toppings <b>only at 300 mg/kg.</b>
219	Except for use at 5,000 mg/kg in non-alcoholic aniseed-based, coconut-based, and almond-based drinks.	Except for use at <del>5,000 mg/kg</del> in non-alcoholic aniseed-based, coconut-based, and almond-based drinks <b>at 5 000 mg/kg.</b>
223	Except for use at 3,000 mg/kg in products containing added fruits, vegetables, or meats.	Except for use at <del>3,000 mg/kg</del> in products containing added fruits, vegetables, or meats <b>at 3,000 mg/kg.</b>
228	Except for use at 1,320 mg/kg to stabilize higher protein liquid whey used for further processing into whey protein concentrates.	Except for use at <del>1,320 mg/kg</del> to stabilize higher protein liquid whey used for further processing into whey protein concentrates at 1 320 mg/kg.
229	For use as a flour treatment agent, raising agent or leavening agent.	For use as a flour treatment agent, raising agent or leavening agent <b>only.</b>
231	Only for use in flavoured fermented milks and flavoured fermented milks heat treated after fermentation.	<b>Only</b> For use in flavoured fermented milks and flavoured fermented milks heat treated after fermentation <b>only.</b>
232	Only for use in vegetable fats conforming to the Standard for Edible Fats and Oils Not Covered by Individual Standards (CODEX STAN 19-1981), singly or in combination.	For use in vegetable fats conforming to the Standard for Edible Fats and Oils Not Covered by Individual Standards (CODEX STAN 19-1981), <del>singly or in combination</del> <b>only.</b>
234	For use as stabilizer or thickener only.	For use as <b>a</b> stabilizer or thickener only.
235	Use restricted to reconstitution and recombination only.	<b>For</b> use <del>restricted to</del> <b>in</b> reconstituted and recombined <b>products</b> only.
238	GMP in foods corresponding to the Standard for Processed Cereal-Based Foods for Infants and Young Children (CODEX STAN 74-1981).	<b>Except for use in products</b> <del>GMP in foods</del> corresponding to the Standard for Processed Cereal-Based Foods for Infants and Young Children (CODEX STAN 74-1981) <b>at GMP.</b>
240	Within the limit for sodium listed in the Standard for Canned Baby Foods (CODEX STAN 73-1981).	<b>The use level is</b> within the limit for sodium listed in the Standard for Canned Baby Foods (CODEX STAN 73-1981).
242	For use as an antioxidant.	For use as an antioxidant <b>only.</b>
243	For use as a raising agent in products conforming to the Standard for Processed Cereal-based Foods for Infants and Young Children (CODEX STAN 74-1981) and as an acidity regulator in products conforming to the Standard for Canned Baby Foods (CODEX STAN 73-1981).	<del>Split into 2 Note.</del> <del>Note 243:</del> "For use as a raising agent in products conforming to the Standard for Processed Cereal-based Foods for Infants and Young Children (CODEX STAN 74-1981) <b>only, as a raising agent.</b> " And <del>New Note:</del> " <b>For use</b> as an acidity regulator in products conforming to the Standard for Canned Baby Foods (CODEX STAN 73-1981) <b>only, as an acidity regulator.</b> "
244	For use in biscuit dough.	For use in biscuit dough <b>only.</b>
245	For use in pickled vegetables, except for use in perilla in brine at 780 mg/kg.	<del>Split into 2 Notes:</del> <del>Note 245</del> "For use in pickled vegetables <b>only</b> " and <del>New Note:</del> "Except for use in perilla in brine at 780 mg/kg."
248	For use as a raising agent.	For use as a raising agent <b>only.</b>
249	For use as a raising agent in mixes for steamed breads and buns.	For use as a raising agent in mixes for steamed breads and buns <b>only.</b>
255	For use at 1,700 mg/kg in seasonings applied to foods in food category 15.1.	<b>Except</b> for use at <del>1,700 mg/kg</del> in seasonings applied to foods in food category 15.1 <b>at 1 700 mg/kg</b>
258	Except for use in maple syrup.	<b>Excluding</b> <del>Except for use in</del> maple syrup.
262	For use in edible fungi and fungus products.	For use in edible fungi and fungus products <b>only.</b>
263	20,000 mg/kg in pickled fungi.	<b>Except for use</b> <del>20,000 mg/kg</del> in pickled fungi <b>at</b>

Note Number	Current Note	Amended Notes
		<b>20 000 mg/kg.</b>
264	Citric acid (INS 330) and Lactic acid (INS 270) 5,000 mg/kg singly or in combination in sterilized fungi.	<b>Except for use in sterilized fungi at 5 000 mg/kg:</b> citric acid (INS 330) and lactic acid (INS 270), <del>5,000 mg/kg</del> singly or in combination in sterilized fungi.
265	For use in quick frozen French fried potatoes as a sequestrant.	For use in quick frozen French fried potatoes <b>only</b> , as a sequestrant.
266	Not for use in salted Atlantic herring and sprat.	<b>Excluding</b> <del>Not for use in</del> salted Atlantic herring and sprat.

**Appendix III****REVISION OF FOOD ADDITIVE PROVISIONS IN COMMODITY STANDARDS  
(for adoption)*****Standard for Milk powders and Cream Powder (CODEX STAN 207-1999)***

- Revise the provisions for Sodium aluminosilicate (INS 554) and Calcium aluminium silicate (INS 556) at 265 mg/kg as aluminium singly or in combination.

***Standard for Edible Casein Products (CODEX STAN 290-1995)***

- Revise the provisions for Sodium aluminosilicate (INS 554) and Calcium aluminium silicate (INS 556) at 265 mg/kg as aluminium singly or in combination.

***Standard for a Blend of Skimmed Milk and Vegetable Fat in Powdered Form (CODEX STAN 251-2006)***

- Revise the provisions for Sodium aluminosilicate (INS 554) and Calcium aluminium silicate (INS 556) at 570 mg/kg as aluminium singly or in combination.

**Appendix IV****ACTION REQUIRED AS A RESULT OF CHANGES IN THE ACCEPTABLE DAILY INTAKE (ADI) STATUS AND OTHER TOXICOLOGICAL RECOMMENDATIONS ARISING FROM THE 77<sup>TH</sup> JECFA**

<b>INS Number</b>	<b>Food additive</b>	<b>Recommendation of 46<sup>th</sup> CCFA</b>
969	Advantame	No action required (Wait for further evaluation by JECFA)
	Glucoamylase from <i>Trichoderma reesei</i> expressed in <i>Trichoderma reesei</i>	Include in the database on processing aids
445 (i)	Glycerol ester of gum rosin (GEGR)	No action required (Wait for further evaluation by JECFA)
445 (ii)	Glycerol ester of tall oil rosin (GETOR)	No action required
445 (iii)	Glycerol ester of wood rosin (GEWR)	No action required
234	Nisin	Delete Note 28 of the GSFA on ADI conversion as no longer necessary
423	Octenyl succinic acid (OSA) modified gum arabic	No action required (Wait for further evaluation by JECFA)

**Appendix V****STATUS OF ENDORSEMENT AND/OR REVISION OF MAXIMUM LEVELS OF FOOD ADDITIVES AND PROCESSING AIDS IN COMMODITY STANDARDS****Part A:****Draft Standard for Fresh and Quick Frozen Raw Scallop Products****4.2 Quick Frozen Scallop Meat and Quick Frozen Roe-on Scallop Meat Processed With Phosphates**

INS Number	Additive	Maximum level	Status of Endorsement
338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i),(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii); 451(i),(ii); 452(i)-(v); 542	Phosphates	2 200 mg/kg as phosphorus	Endorsed by the 46 <sup>th</sup> CCFA

**Part B:****FOOD ADDITIVE PROVISIONS IN STANDARDS FOR FISH AND FISHERY PRODUCTS<sup>1</sup>****STANDARD FOR QUICK FROZEN SHRIMPS OR PRAWNS****CODEX STAN 92-1981****Humectants – Moisture/Water Retention Agents**

INS Number	Additive	Maximum level	Status of Endorsement
339(i)	Sodium dihydrogen phosphate	2 200 mg/kg as phosphorus, singly or in combination	Endorsed by the 46 <sup>th</sup> CCFA
339(ii)	Disodium hydrogen phosphate		
339(iii)	Trisodium phosphate		
340(i)	Potassium dihydrogen phosphate		
340(ii)	Dipotassium hydrogen phosphate		
340(iii)	Tripotassium phosphate		
341(i)	Calcium dihydrogen phosphate		
341(ii)	Calcium hydrogen phosphate		
341(iii)	Tricalcium phosphate		
450(i)	Disodium diphosphate		
450(ii)	Trisodium diphosphate		
450(vii)	Calcium dihydrogen diphosphate		
452(i)	Sodium polyphosphate		
452(ii)	Potassium polyphosphate		
452(iii)	Sodium calcium polyphosphate		
452(iv)	Calcium polyphosphate		
452(v)	Ammonium polyphosphate		
542	Bone phosphate		

<sup>1</sup> The listing only include the food additives provisions forwarded for endorsement by the 33<sup>rd</sup> CCFPP.

**STANDARD FOR QUICK FROZEN LOBSTERS**

CODEX STAN 95-1981

**Humectants – Moisture/Water Retention Agents**

INS Number	Additive	Maximum level	Status of Endorsement
339(i)	Sodium dihydrogen phosphate	2 200 mg/kg as phosphorus, singly or in combination	Endorsed by the 46 <sup>th</sup> CCFA
339(ii)	Disodium hydrogen phosphate		
339(iii)	Trisodium phosphate		
340(i)	Potassium dihydrogen phosphate		
340(ii)	Dipotassium hydrogen phosphate		
340(iii)	Tripotassium phosphate		
341(i)	Calcium dihydrogen phosphate		
341(ii)	Calcium hydrogen phosphate		
341(iii)	Tricalcium phosphate		
450(i)	Disodium diphosphate		
450(ii)	Trisodium diphosphate		
450(iii)	Tetrasodium diphosphate		
450(v)	Tetrapotassium diphosphate		
450(vii)	Calcium dihydrogen diphosphate		
452(ii)	Potassium polyphosphate		
452(iii)	Sodium calcium polyphosphate		
452(v)	Ammonium polyphosphate		
542	Bone phosphate		

**STANDARD FOR QUICK FROZEN BLOCKS OF FISH FILLET, MINCED FISH FLESH AND MIXTURES OF FILLETS AND MINCED FISH FLESH**

CODEX STAN 165-1989

**Humectants – Moisture/Water Retention Agents**

INS Number	Additive	Maximum level	Status of Endorsement
339(ii)	Disodium hydrogen phosphate	2 200 mg/kg as phosphorus, singly or in combination	Endorsed by the 46 <sup>th</sup> CCFA
339(iii)	Trisodium phosphate		
340(ii)	Dipotassium hydrogen phosphate		
340(iii)	Tripotassium phosphate		
341(i)	Calcium dihydrogen phosphate		
341(ii)	Calcium hydrogen phosphate		
341(iii)	Tricalcium phosphate		
450(i)	Disodium diphosphate		
450(ii)	Trisodium diphosphate		
450(vii)	Calcium dihydrogen diphosphate		
452(ii)	Potassium polyphosphate		
452(iii)	Sodium calcium polyphosphate		
452(v)	Ammonium polyphosphate		
542	Bone phosphate		

**STANDARD FOR QUICK FROZEN FISH STICKS (FISH FINGERS), FISH PORTIONS AND FISH FILLETS -  
BREADED OR IN BATTER**

**CODEX STAN 166 – 1989**

**Humectants – Moisture/Water Retention Agents**

INS Number	Additive	Maximum level	Status of Endorsement
339(ii)	Disodium hydrogen phosphate	2 200 mg/kg as phosphorus, singly or in combination	Endorsed by the 46 <sup>th</sup> CCFA
339(iii)	Trisodium phosphate		
340(ii)	Dipotassium hydrogen phosphate		
340(iii)	Tripotassium phosphate		
341(i)	Calcium dihydrogen phosphate		
341(ii)	Calcium hydrogen phosphate		
341(iii)	Tricalcium phosphate		
450(i)	Disodium diphosphate		
450(ii)	Trisodium diphosphate		
450(vii)	Calcium dihydrogen diphosphate		
452(ii)	Potassium polyphosphate		
452(iii)	Sodium calcium polyphosphate		
452(v)	Ammonium polyphosphate		
542	Bone phosphate		

**Food Additives for Breaded or Batter Coatings**

**Raising Agents**

INS Number	Additive	Maximum level	Status of Endorsement
339(i)	Sodium dihydrogen phosphate	440 mg/kg as phosphorus, singly or in combination	Endorsed by the 46 <sup>th</sup> CCFA
340(iii)	Tripotassium phosphate		
341(iii)	Tricalcium phosphate		
450(i)	Disodium diphosphate		
450(ii)	Trisodium diphosphate		
450(iii)	Tetrasodium diphosphate		
450(v)	Tetrapotassium diphosphate		
450(vi)	Dicalcium diphosphate		
450(vii)	Calcium dihydrogen diphosphate		
452(i)	Sodium polyphosphate		
452(ii)	Potassium polyphosphate		
452(iii)	Sodium calcium polyphosphate		
452(iv)	Calcium polyphosphate		

**Food Additives for Breaded or Batter Coatings****Thickeners**

INS Number	Additive	Maximum level	Status of Endorsement
400	Alginic acid	GMP	Endorsed by the 46 <sup>th</sup> CCFA
402	Potassium alginate		
403	Ammonium alginate		
404	Calcium alginate		

**GENERAL STANDARD FOR QUICK FROZEN FISH FILLETS  
(CODEX STAN 190-1995)**

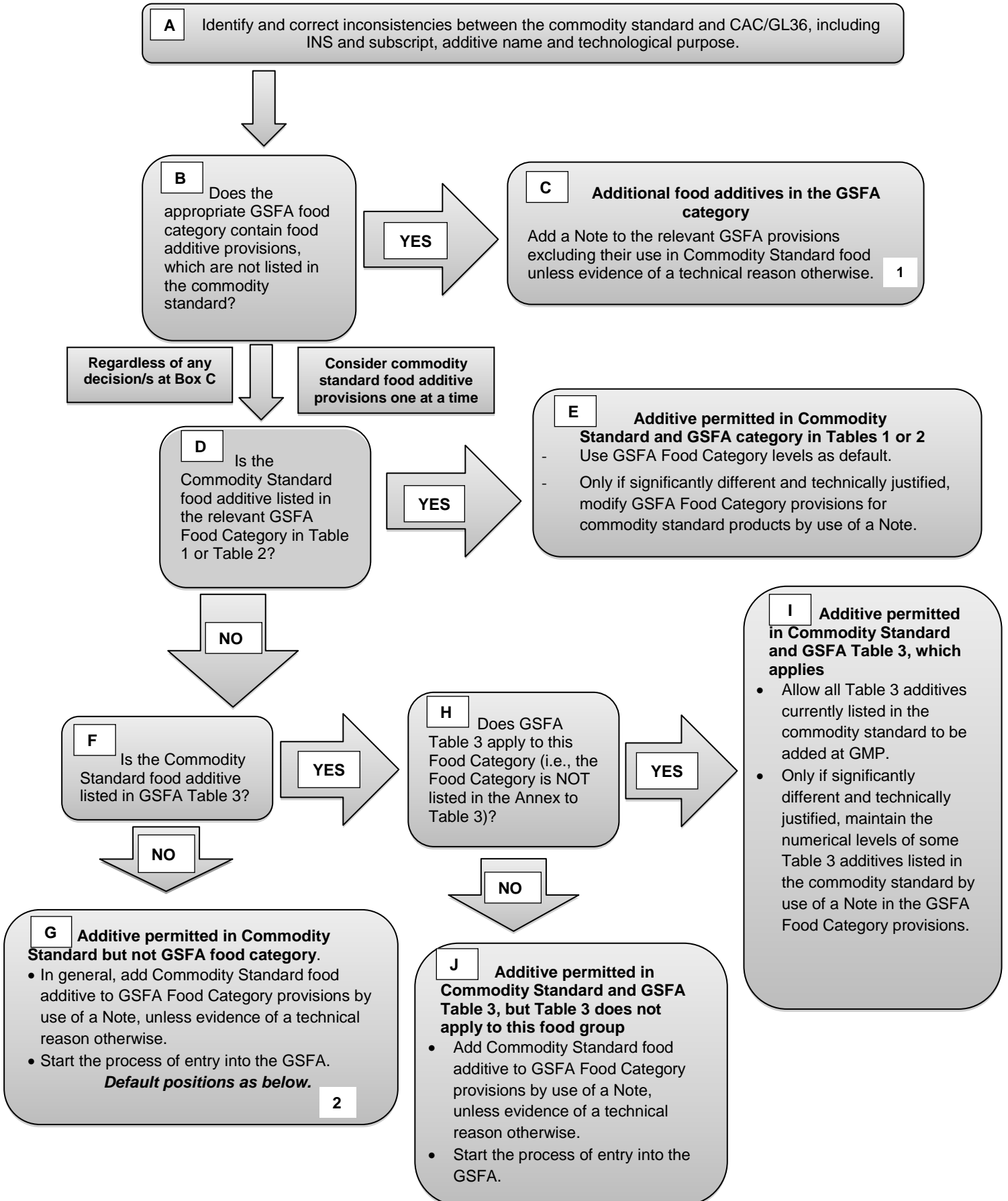
**Humectants – Moisture/Water Retention Agents**

INS Number	Additive	Maximum level	Status of Endorsement
339(ii)	Disodium hydrogen phosphate	2 200 mg/kg as phosphorus, singly or in combination	Endorsed by the 46 <sup>th</sup> CCFA
339(iii)	Trisodium phosphate		
340(ii)	Dipotassium hydrogen phosphate		
340(iii)	Tripotassium phosphate		
341(i)	Calcium dihydrogen phosphate		
341(ii)	Calcium hydrogen phosphate		
341(iii)	Tricalcium phosphate		
450(i)	Disodium diphosphate		
450(ii)	Trisodium diphosphate		
450(vii)	Calcium dihydrogen diphosphate		
452(ii)	Potassium polyphosphate		
452(iii)	Sodium calcium polyphosphate		
452(v)	Ammonium polyphosphate		
542	Bone phosphate		

**Appendix VI**

**DECISION TREE FOR THE RECOMMENDED APPROACH TO ALIGNMENT OF THE GSFA AND COMMODITY STANDARDS FOOD ADDITIVE PROVISIONS**

(for information)



### Principles established that have guided the direction and development of the Decision Tree

- There is a need for the food additive to be technologically justified and safe for use.
- The GSFA is being developed to be the single reference point for food additives within Codex Alimentarius and should therefore take into account any food additive provisions in the commodity standards.
- It is recognised that commodity standards have legitimate technical reasons for a reduced set of food additive permissions whilst also recognising that where possible the provisions of the GSFA should be used as a default.
- It has been agreed that a decision tree approach to harmonising food additive permissions in commodity standards with the GSFA be used.
- The decision tree is a tool for CCFA to align commodity standards with the GSFA. However, it is recognised that there may be cases where the results of its application are not consistent with the intention of the commodity committee, or not consistent with the general principles for entry into the GSFA. In these cases, entries should be considered on a case-by-case basis.
- It is not considered appropriate to automatically allow the addition of all food additives in Table 3 of the GSFA to commodity standards, but to allow for all Table 3 additives that are currently listed in a particular commodity standard to be added at GMP through the GSFA unless it is technologically justified to restrict their use for that commodity.
- When it is clear that the intention of the relevant commodity committee was to list all food additives belonging to a certain functional class, permission of all Table 3 food additives belonging to such a class is appropriate. This approach is consistent with the Codex Procedural Manual regarding the format of the Food Additives Section of commodity standards<sup>3</sup>. Namely, a reference to the associated functional class and GSFA food category is appropriate, except when a list of specific additives is technologically justified for a product that is the subject of the commodity standard.

1. **C:** *Technological justification is to be determined by the relevant commodity committee, where an active commodity committee exists, or by the CCFA, where the relevant commodity committee has been adjourned/abolished.*
2. **G1:** *Additive in Table 1 for other GSFA food categories*  
*Add Commodity Standard food additive to GSFA Food Category provisions by use of a Note.*  
*Start the process of entry into the GSFA*  
**G2:** *Additive does not have any provision in the GSFA, however has been assessed by JECFA and has been included in the CAC/GL 36-1989.*  
*Add to GSFA but only for relevant Commodity Standard products. Start the process of entry into the GSFA.*  
**G3:** *Additive is not listed in the GSFA. Remove from commodity standards.*
3. *Codex Procedural Manual (21<sup>st</sup> Ed., 2013) Section II; Elaboration of Codex Texts, Format for Codex Commodity Standards, pp.51-52.*

**Appendix VII****PROPOSED AMENDMENTS TO THE FOOD ADDITIVES PROVISIONS OF THE CODEX STANDARDS  
FOR MEAT PRODUCTS****(for adoption)****A. STANDARD FOR CORNED BEEF (CODEX STAN 88-1981)****4. FOOD ADDITIVES**

4.1 Preservatives used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CODEX STAN 192-1995) in food category 08.3.2 “Heat-treated processed comminuted meat, poultry, and game products” and its parent food categories are acceptable for use in foods conforming to this Standard. Only certain Table 3 food additives (as indicated in Table 3) are acceptable for use in foods conforming to this Standard.

4.2 Section 4.1 of the *General Standard for Food Additives* (CODEX STAN 192-1995), referring to the conditions applying to carry-over of food additives from ingredients and raw materials into foods, shall apply.

**B. STANDARD FOR LUNCHEON MEAT (CODEX STAN 89-1981)****4. FOOD ADDITIVES**

4.1 Preservatives, humectants and colours used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CODEX STAN 192-1995) in food category 08.3.2 “Heat-treated processed comminuted meat, poultry, and game products” and its parent food categories are acceptable for use in foods conforming to this Standard. Only certain Table 3 food additives (as indicated in Table 3) are acceptable for use in foods conforming to this Standard.

4.2 Use of flavouring substances should be consistent with the *Guidelines for the Use of Flavourings* (CAC/GL 66-2008).

4.3 Section 4.1 of the *General Standard for Food Additives* (CODEX STAN 192-1995), referring to the conditions applying to carry-over of food additives from ingredients and raw materials into foods, shall apply.

**C. STANDARD FOR COOKED CURED HAM (CODEX STAN 96-1981)****4. FOOD ADDITIVES**

4.1 Preservatives and humectants used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CODEX STAN 192-1995) in food category 08.2.2 “Heat-treated processed meat, poultry, and game products in whole pieces or cuts” and its parent food categories are acceptable for use in foods conforming to this Standard. Only certain Table 3 food additives (as indicated in Table 3) are acceptable for use in foods conforming to this Standard.

4.2 Use of flavouring substances should be consistent with the *Guidelines for the Use of Flavourings* (CAC/GL 66-2008).

4.3 Section 4.1 of the *General Standard for Food Additives* (CODEX STAN 192-1995), referring to the conditions applying to carry-over of food additives from ingredients and raw materials into foods, shall apply.

**D. STANDARD FOR COOKED PORK SHOULDER (CODEX STAN 97-1981)****4. FOOD ADDITIVES**

4.1 Preservatives and humectants used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CODEX STAN 192-1995) in food category 08.2.2 “Heat-treated processed meat, poultry, and game products in whole pieces or cuts” and its parent food categories are acceptable for use in foods conforming to this Standard. Only certain Table 3 food additives (as indicated in Table 3) are acceptable for use in foods conforming to this Standard.

4.2 Use of flavouring substances should be consistent with the *Guidelines for the Use of Flavourings* (CAC/GL 66-2008).

4.3 Section 4.1 of the *General Standard for Food Additives* (CODEX STAN 192-1995), referring to the conditions applying to carry-over of food additives from ingredients and raw materials into foods, shall apply.

**E. STANDARD FOR COOKED CURED CHOPPED MEAT (CODEX STAN 98-1981)**

## 4. FOOD ADDITIVES

4.1 Preservatives, humectants and colours used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CODEX STAN 192-1995) in food category 08.3.2 “Heat-treated processed comminuted meat, poultry, and game products” and its parent food categories are acceptable for use in foods conforming to this Standard. Only certain Table 3 food additives (as indicated in Table 3) are acceptable for use in foods conforming to this Standard.

4.2 Use of flavouring substances should be consistent with the *Guidelines for the Use of Flavourings* (CAC/GL 66-2008).

4.3 Section 4.1 of the *General Standard for Food Additives* (CODEX STAN 192-1995), referring to the conditions applying to carry-over of food additives from ingredients and raw materials into foods, shall apply.

**Appendix VIII****PROPOSED DRAFT GUIDELINES FOR THE SIMPLE EVALUATION OF DIETARY EXPOSURE TO  
FOOD ADDITIVES****(Revision of CAC/GL 3-1989)****(N08-2013)****(for adoption at Step 5/8)****1. INTRODUCTION**

1. The *Codex General Standard for Food Additives* (GSFA) states in its Preamble that the use of food additives is justified only when such use has an advantage, does not present an appreciable health risk to consumers, does not mislead the consumer, and serves one or more technological functions. The quantity of a food additive added to food shall be limited to the lowest level necessary to achieve the intended technical effect<sup>1</sup>, according to the basic principle of the Good Manufacture Practice (GMP).

2. In regard to protecting the health of the consumers, principles for risk analysis have been applied in the framework of the Codex Alimentarius. Risk analysis has been defined by the Codex Alimentarius Commission (CAC) as a process consisting of three closely linked components: risk assessment, risk management and risk communication<sup>2</sup>. Risk assessment is defined as a scientifically based process consisting of the following steps: 1) hazard identification, 2) hazard characterization, 3) exposure assessment and 4) risk characterization<sup>3</sup>.

3. The Joint FAO/WHO Expert Committee on Food Additives (JECFA) is primarily responsible for performing the risk assessments upon which Codex Committee on Food Additives (CCFA) and ultimately the CAC base their risk management decision<sup>4</sup>.

4. On an international level, the first step in the consideration of the safety assessment of food additives is an evaluation by JECFA, including the establishment of an Acceptable Daily Intake (ADI), where relevant, and the elaboration of their identity and purity criteria. The ADI is an estimate of the amount of a food additive in food or beverages expressed on a body weight (bw) basis that can be ingested daily over a lifetime without appreciable health risk to the consumer<sup>5</sup>. It is derived on the basis of all the known facts at the time of the evaluation. The ADI is expressed in milligrams of the food additive per kilogram of body weight<sup>6</sup> on a daily basis. JECFA evaluates the estimated dietary exposures and, in the risk characterization step, compares the probable exposure to the food additive with the relevant ADI<sup>7</sup>.

5. In the second step, proposals for the permitted use of an additive in different foods are made by the responsible national authorities or by the Codex Commodity Committees to the CCFA. The endorsement of the proposed use by the CCFA should take into account the ADI, or an equivalent health based guidance value, established for the additive by JECFA and the probable daily dietary exposure to the additive from all food sources. When the food additive is to be used in foods eaten by special groups of consumers (e.g., diabetics, those on special medical diets, sick individuals on formulated liquid diets), account shall be taken of the probable daily dietary exposure to the food additive by those consumers.

6. There are different approaches for estimating the probable daily dietary exposure to food additives. Some of these approaches are very expensive and time consuming and may pose difficulties to some countries in initiating such dietary exposure assessments for food additives. Therefore, the present

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<sup>1</sup> Preamble to the *Codex General Standard for Food Additives* (GSFA; CODEX STAN 192-1995, available at [www.codexalimentarius.org/codex-home/en/](http://www.codexalimentarius.org/codex-home/en/) under the "Standards" menu).

<sup>2</sup> Codex Alimentarius Commission Procedural Manual (21<sup>st</sup> Ed.) Section IV: Risk Analysis, Working Principles for Risk Analysis for Application in the framework of the Codex Alimentarius, pp. 107 - 113.

<sup>3</sup> Codex Alimentarius Commission Procedural Manual (21<sup>st</sup> Ed.) Section IV: Risk Analysis, Definitions of Risk Analysis Terms Related to Food Safety, pp. 114 -115.

<sup>4</sup> Codex Alimentarius Commission Procedural Manual (21<sup>st</sup> Ed.) Section IV: Risk Analysis, "Risk Analysis Principles Applied by the Codex Committee on Food Additives", pp. 116-120.

<sup>5</sup> For this purpose, "without appreciable risk" is taken to mean the practical certainty that injury will not result even after a life-time's exposure (Preamble to the GSFA; CODEX STAN 192-1995).

<sup>6</sup> The methods used to establish health-based guidance value such as an ADI are described in Chapter 5 of the publication *Principles and Methods for the Risk Assessment of Chemicals in Food - Environmental Health Criteria 240* (EHC 240; Food and Agriculture Organization of the United Nations and the World Health Organization, 2009; [www.who.int/foodsafety/chem/principles/en/index1.html](http://www.who.int/foodsafety/chem/principles/en/index1.html)) Chapter 5.

<sup>7</sup> JECFA's monographs are available at <http://www.fao.org/food/food-safety-quality/scientific-advice/jecfa/jecfa-additives/en/>.

guidelines are intended to facilitate the work of governments, particularly for countries with limited resources, on the assessment of dietary exposure to food additives by reflecting current procedures in place to carry out such work in a simple way. The present guidelines are not intended to provide support to CCFA on the work on the GSFA, as JECFA is the international expert scientific advisory body to provide such advice to the Committee based on the Principles and Methods for The Risk Assessment of Chemicals in Food - Environmental Health Criteria (EHC) 240.

## 2. DIETARY EXPOSURE ASSESSMENT

7. Dietary exposure assessment<sup>8</sup> combines food consumption data and the concentration of the food additive in food. The resulting dietary exposure estimate may then be compared with the ADI for the food additive, if available, as part of the risk characterization.

8. Three elements must be taken into account in assessing the dietary exposure to a food additive: (1) the concentration of the food additive in food; (2) the amount of food consumed; and (3) the average body weight of the population (kg). The general equation for dietary exposure is:

$$\text{Dietary exposure} = \frac{\sum (\text{Concentration of food additive in food} \times \text{Food consumption})}{\text{Body weight (kg)}}$$

9. There are different methods for estimating probable dietary exposure<sup>9</sup>. The method used should be appropriate for the purpose, clearly stated and reproducible. Information about the model and data sources used, assumptions, limitations and uncertainties should also be documented. National or regional data should be used whenever possible.

10. A stepwise approach is recommended in which screening methods based on conservative assumptions can be applied to identify those of no safety concern that may be present, among the large number of food additives using minimal resources in the shortest possible time. If no safety concerns are identified<sup>10</sup>, no additional exposure assessment is required. Where potential safety concerns are identified, the subsequent steps of the framework provide methods that incorporate increasingly specific and refined data (as they also require more resources).

11. The screening methods should overestimate dietary exposure of high consumers by using conservative assumptions for food consumption and food additive concentration. This overestimation will avoid situations where the dietary exposure estimated by the screening process may erroneously indicate no safety concern (i.e., underestimate exposure, particularly for high consumers). However, in order to effectively screen food additives and establish risk assessment priorities, the first steps of the procedure should not consider unsustainable diets, or the results will be too unrealistic to be useful. At a minimum, physiological limits of food consumption should be taken into account<sup>11</sup>.

12. If the existence of a safety concern cannot be ruled out on the basis of dietary exposure assessed at the initial steps, more refined assessments of dietary exposure may be needed. Refinements to a point estimate would include less conservative assumptions based on more specific information about the foods consumed. For example, the use of market share data to identify specific types or brands of food to refine the amount of food consumed; the use of actual levels of additive in foods obtained from the food industry and/or laboratory analysis to refine the concentration of the food additive in food; and consideration of the impact of food processing and preparation. Considering the aim of this guideline, two approaches have been proposed for a simple evaluation of dietary exposure to food additives: Theoretical Maximum Daily Intake (TMDI) and Estimated Daily Intake (EDI).

<sup>8</sup> The use of standard terminology is recommended to ensure consistent application and understanding. It is recommended that "consumption" be used to refer to the amount of food consumed and "dietary exposure" to the amount of food additive ingested via food. The term "dietary exposure" is used synonymously with the term "dietary intake", depending upon existing regulatory frameworks or other related considerations. Food also includes beverages, drinking-water and food supplements (EHC 240, Chapter 6, p. 3).

<sup>9</sup> For more detailed information on the dietary exposure assessment methods, see EHC 240, Chapter 6

<sup>10</sup> For this purpose, there is no safety concern if the estimated dietary exposure to a food additive does not exceed its ADI value.

<sup>11</sup> EHC 240, Chapter 6, p. 45. The budget method is recognized as an initial screening approach to assess exposure based on physiological limit.

## 2.1 Theoretical Maximum Daily Intake (TMDI)

13. The TMDI is calculated by multiplying the average per capita<sup>12</sup> daily food consumption for each food by the maximum use level (ML)<sup>13</sup> of the food additive established by national regulations or contained in the GSFA<sup>14</sup> or by the proposed use levels by the food industry and summing the resulting exposure values to give total dietary exposure.

14. The TMDI only approximates the dietary exposure to a food additive since it does not take into consideration the food consumption by special populations groups. This approach assumes that:

- (a) all foods in which a food additive is permitted contain that additive;
- (b) the food additive is always present at the ML;
- (c) the foods in question containing the additive are consumed by people every day of their lives at the mean per capita level;
- (d) the amount of the food additive in the food does not change as a result of storage, cooking or processing techniques;
- (e) all foods permitted to contain the food additive are ingested and nothing is discarded.

## 2.2 Estimated Daily Intake (EDI)

15. The EDI of a food additive is the amount of an additive ingested by the average consumer of the food based on a) the actual use of the additive by industry, or b) if the food additive is used according to Good Manufacturing Practice (GMP), an approximation as close as possible to the actual uses levels.

## 3. DATA AVAILABLE

16. The first step is to identify and collect all data available in the country and check if these data can provide sufficient information (i.e., concentration of the food additive in food, food consumption data and body weights of the population of interest) to assess the dietary exposure to the food additive.

17. It is recommended to use national data on food additive concentrations, food consumption and body weight, and international toxicological reference values<sup>15</sup>. National toxicological reference values may also be used, if available.

### 3.1 Concentration of the food additives in food

18. The type of data required for assessing dietary exposure for food additives is determined by the objective of the assessment. Dietary exposure can be assessed for a food additive before it has been approved for use (pre-regulation) or after it has been in the food supply for years (post-regulation). In a pre-regulation exposure assessment, food additive concentration data should be available from or estimated by the manufacturer.

19. MLs established for food additives by national authorities can be used in post regulation dietary exposure assessments. In the absence of a national regulation for the use of the food additive, the assessment can be conducted using the MLs in the GSFA<sup>14</sup>. It is recognized that the use of these MLs will overestimate the dietary exposure to a food additive because it is not typical that a person would consume all foods containing the food additive at the corresponding ML.

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<sup>12</sup> The per capita food consumption data represents the food intake by the entire population of a country. For most foods, only a certain percentage of the population will consume that food. Therefore, the per capita food consumption includes "eaters" as well as "non-eaters" of that food. As such, the amount of food consumed on a per capita basis will generally be lower than the "eaters-only" amount (i.e., the amount of food consumed only by those individuals who actually consumed the food). In the case where the entire population consumes the food, the per capita and "eaters-only" food consumption amount will be the same.

<sup>13</sup> Maximum Use Level of an additive is the highest concentration of the additive determined to be functionally effective in a food or food category and agreed to be safe by the Codex Alimentarius Commission. It is generally expressed as mg additive/kg of food." (Preamble to the GSFA; CODEX STAN 192-1995). The ML may similarly be established by national authorities.

<sup>14</sup> The use of the MLs established in the GSFA will necessarily overestimate the exposure to a food additive from its use in a given food. The MLs in the GSFA are *acceptable* MLs that "... will not usually correspond to the optimum, recommended, or typical level of use. Under GMP, the optimum, recommended, or typical use level will differ for each application of an additive and is dependent on the intended technical effect and the specific food in which the additive would be used, taking into account the type of raw material, food processing and post-manufacture storage, transport and handling by distributors, retailers, and consumers." (Preamble to the GSFA; CODEX STAN 192-1995).

<sup>15</sup> EHC 240, Chapter 6, pp. 4-5.

20. In a post-regulation exposure assessment, in addition to all pre-regulation data sources, information on the specific foods containing the food additive in the market and the actual use levels of the food additives in those foods may be obtained from food manufacturers or food processors. Available analytical data on the concentrations of the food additive in food may also be used to more realistically estimate the levels of the food additive likely to be found in the diet as consumed. These data can be derived from monitoring and surveillance data on food.

21. When using data provided by national authorities as well as other sources in international exposure assessments, it is important, whenever possible, to have detailed information on the data source, survey type or design, sampling procedures, sample preparation, analytical method, analytical parameters such as limit of detection (LOD) or limit of quantification (LOQ), and quality assurance procedures, as applicable to the assessment methodology.

### 3.1.1 Regulation of use of food additives

22. The use of national or international standards of food additives for dietary exposure assessments should be made taking into consideration the regulations in force concerning the additives.

23. The following three types of regulations will be considered:

- (a) Authorization for using the food additive is given according to a specific use and thereby there is a positive list. That is, for each additive there is a list of foods in which the additive may be used with an indication of the ML of use. Here data on consumption of foods in which the additive is specifically authorized are needed.
- (b) The food additive is authorized for use in specified foods, but according to GMP. Here also, as in (a), consumption data are needed for the specified foods. However, numerical use levels representing current GMP need to be provided. The food industry can provide actual levels for the additive in different foods. Foods in which the use of the additive is authorized may be sampled and analyzed to determine the levels of the additive present in foods.
- (c) The food additive is authorized according to GMP in all foods, but the use in certain foods is under specific provision. This legislative situation requires close collaboration with the food industry and/or a rather complete sampling and analytical evaluation of the levels present in foods. The financial consequences of this approach may limit its applicability.

24. In some countries, incomplete regulations for the use of food additives can make the problem even more complicated, especially when the majority of processed food is imported. In these cases, information on the ML authorized by the exporting countries and/or the actual use levels may be provided by exporters.

25. It should be noted that distinguishing the imported food products from those produced domestically is not simple. Consumers may not realize that a product has been imported (e.g., in household-based food consumption surveys), or may not report it as such. However, data on the amount of imported food may be available from national food balance sheet data, depending on the reporting requirements.

### 3.2 Food consumption data

26. Food consumption data reflect what individuals or groups consume in terms of solid foods, beverages (including drinking water), and food supplements. Food consumption can be estimated through surveys at an individual, household level or approximated through national food balance sheet statistics. The latter two provide gross annual estimates of the type and amount of food available for human consumption within a household or country, respectively, and can be used to derive a gross estimate of average food consumption per capita without indicating the distribution of consumption in the population. Such data at international level can be obtained through FAOSTAT<sup>16</sup> and/or OECD.stat<sup>17</sup>.

27. There are two general approaches in order to obtain information on the dietary habits: (i) involving the collection of inferred data on the movement and disappearance of food in a region or home; and (ii) involving the collection of direct personal data on the actual amounts of food consumed by an individual or household. A combined analysis of both types of data may be performed.

28. A summary of the generally used methods is given in Table 1.

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<sup>16</sup> <http://faostat.fao.org/>

<sup>17</sup> <http://stats.oecd.org/>

**Table 1: Approaches for Determining Food Consumption Data**

Approaches	Method	Characteristics
Inferred data on the movement and disappearance of food in a region or home		
Population-based methods	food balance sheets; food disappearance data	Represent the total annual amount of a commodity available for domestic consumption per year. The amount consumed daily by an individual may be estimated by dividing the total annual amount by 365 and by the national population. Because consumption is expressed in terms of raw and semi-processed commodities, these data are not generally useful for estimating dietary exposure to food additives, which are primarily used in processed foods.
Household-based methods	data on food purchased by a household; follow-up of consumed foods or changes in food stocks	Useful for comparing food availability among different communities, geographic areas and socioeconomic groups and for tracking dietary changes in the total population. However, these data do not provide information on the distribution of food consumption among individual members of the household.
Personal data on the actual food consumption by an individual or household		
Individual-based methods	food record; 24 h dietary recall; food frequency questionnaires (FFQs); diet history survey; food habit questionnaire	Provide detailed information on food consumption patterns. Data from individual dietary surveys are also understood to more closely reflect actual consumption. However, these data may be prone to bias. For instance, individuals may tend to overestimate consumption of foods perceived as "good" foods and underestimate consumption of foods perceived as "bad" foods.

29. When examining existing food consumption data, the possible variation of food habits within subgroups of the population should be considered. The methodologies should take into consideration non-average individuals, which may be possible at the household or individual survey level.

30. Some subgroups within the population will show patterns of food consumption that differ widely from those of the population as a whole and include, for example, ethnic and cultural minority groups within a community; and individuals consuming large portions of specific food items. Some consumers may also be loyal to those foods or brands of food containing the highest concentrations of the food additive or may occasionally consume foods with very high concentrations of the food additive. In these cases, data from individual-based methods are the most useful.

31. Sub-population groups that consume large quantities of food in general or of specific food items may be taken into account by considering higher percentiles of food consumption data (e.g., 90th, 95th or 97.5th). Individual survey methods typically contain food consumption data for different sex, age, ethnic, economic, and regional populations<sup>18</sup>.

32. A simple approach to determine the food consumption of the sub-population groups that consume large quantities of food is the assumption that the high consumer is only a high consumer of one food category and has an average consumption of other food categories. In this case, a particular food category is selected which contributes most to the intake of the specific food additive. A correction factor of three is used to estimate the high consumers consumption from the average users consumption<sup>19</sup>.

<sup>18</sup> A discussion of approaches to estimating exposure for "high" consumers is provided in EHC 240, Chapter 6, pp. 56-57.

<sup>19</sup> The correction factor of three is based on information from the "Guidelines for the Study of Dietary intakes of Chemical Contaminants" (WHO, 1985), which indicates that 95<sup>th</sup> percentile of the population eats less than three times the average consumption.

### 3.3 Body weight

33. For the purposes of dietary exposure estimates, an average body weight of 60 kg for adults and 15 kg for children are assumed for most populations in the world. However, for certain regions, the average body weight of the adult population may differ significantly from 60 kg. For example, an average body weight of 55 kg is assumed for the adult Asian population<sup>20</sup>.

34. It is important that the average body weight used is representative of the individuals in the country or region or population sub-group of interest as much as possible. For food consumption data collected using individual-based methods, it is recommended that the actual body weights of the survey participants be used. If the default 60 kg adult body weight underestimates the actual individual body weights, the dietary exposure estimate on a per kg body weight basis will be overestimated. Similarly, if the default 60 kg adult body weight overestimates the actual individual body weights, the dietary exposure estimate on a per kg body weight basis will be underestimated.

## 4. **SIMPLE APPROACH FOR THE EVALUATION OF DIETARY EXPOSURE TO FOOD ADDITIVES**

35. Estimates of dietary exposure may be sequentially calculated starting with the simplest TMDI and proceeding to more refined EDI if necessary. Data on consumption of “eaters” and of specific foods should be available and checked to verify that the average consumption of “eaters” is not higher than the average consumption of the whole population. An estimate based upon the TMDI can give adequate assurance of safe use if the estimated dietary exposure is lower than the ADI. However, if the estimated dietary exposure using this approach exceeds the ADI, a more refined estimate would be necessary. The TMDI can be refined by taking into account food consumption by appropriate population subgroups.

### 4.1 Criteria for prioritization of evaluation of dietary exposure to food additives

36. The following criteria may be used to prioritize those food additives for which a dietary exposure assessment is applicable. A low priority can be given to additives that have been assigned an ADI of “not specified” when they are used according to GMP<sup>21</sup>.

- (i) Additives assigned a low ADI and also authorized for use at a high level in foods.
- (ii) Additives authorized in foods consumed in large quantities or by a significant proportion of the population or consumed by potentially-at-risk subgroups (e.g. children, diabetics, pregnant women, elderly), as appropriate.
- (iii) Additives that have been assigned a numerical ADI when they are used according to GMP.

### 4.2 Proposed method for a simple evaluation of the dietary exposure to food additives

37. The following stepwise procedure is proposed:

#### A. Evaluation of the TMDI

- A.1 Elaboration of the list of foods in which the additive is permitted. This approach assumes that the additive is used in all of the foods in which it is regulated for use.
- A.2 Determination of the levels of use:
  - A.2.1 MLs according to the regulation;
  - A.2.2 Actual levels if authorization is given according to GMP (levels obtained from industry or from analysis of foods);
  - A.2.3 Proposed use levels before the food additive has been approved for use (pre-regulation).
- A.3 Determination of the average consumption of the food in which the additive is permitted:
  - A.3.1 Collection of all available information regarding food habits in the country;

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<sup>20</sup> EHC 240, Chapter 6, p. 42.

<sup>21</sup> According to JECFA, an ADI of “not specified” is a term applicable to a food additive of very low toxicity that, on the basis of the available chemical, biochemical and toxicological data, as well as the total dietary exposure of the additive (from its use at the levels necessary to achieve the desired effect and from its acceptable background in food), does not represent a hazard to health. For that reason, the establishment of an ADI expressed in numerical form is not necessary. An additive meeting this criterion must be used in accordance with GMP: that is, it should be technologically efficacious and should be used at the lowest level necessary to achieve this effect, it should not conceal inferior food quality or adulteration, and it should not create a nutritional imbalance. (EHC 240, Annex 1 – Glossary of Terms, p. 2)

- A.3.2 When little information is available, the national population-based method (i.e., per capita estimate) should be used as a first step;
- A.3.3 Check whether the average consumption of “eaters” is not higher than the average consumption of the population. Consumption data for “eaters” should be used when “eaters” consume greater quantities of the food than the total population over long periods.
- A.3.4 Obtain a better estimate of food consumption by replacing average values obtained from the national population-based method by average consumption for “eaters” (see example in the Annex), taking into account the physiological limits of food consumption, in order to not consider patterns of unsustainable diets<sup>22</sup>.

38. If the TMDI < ADI, the actual dietary exposure is considered to be lower than the ADI (overestimations in A.1 and A.2). If the TMDI > ADI, the EDI approach should be followed.

#### B. Evaluation of the EDI

##### B.1 Check the list of foods:

Modify the list in such a way that only foods within a food group that actually contain the additive are considered. For example, if an additive is only used in fruit-flavoured soft drinks, use the food consumption data for this more specific category rather than that for all soft drinks.

##### B.2 Check the actual levels of use:

Determine whether the additive is used at the maximum authorized level for all the foods, or only for some subcategories. Use actual maximum reported levels of use of the additive obtained from the food industry and/or mean concentration determined from the analysis of foods (see example in the Annex), as appropriate.

##### B.3 Introduce these more refined data (B.1 and B.2) in the TMDI previously calculated (see section A).

39. If the EDI < ADI, the actual intake is considered to be lower than the ADI. If the EDI > ADI, check the need and the possibility to conduct a more refined exposure assessment and, when appropriate, discuss with the food industry reviewing the MLs of the additive and the foods in which it is used.

## 5. SUMMARY

40. This document describes a stepwise approach to estimate exposure to additives to check whether an ADI is potentially exceeded.

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<sup>22</sup> EHC 240, Chapter 6, p. 6.

## ANNEX

## Example of Calculation of TMDI and EDI

Table 1 – ADI and acceptable daily amount per person

ADI 0-5 mg/kg bw		
Average body weight (kg)	ADI x bw	Acceptable daily amount per person (mg)
Adults (Asian) = 55	5 x 55	275
Adults = 60	5 x 60	300
Children = 15	5 x 15	75

Table 2 – Example of MLs by food category

Food categories and subcategories with permitted use of the food additive	MLs (mg/kg food)
1. Dairy products and analogues	-
1.1 Dairy-based desserts	-
1.1.1 Dulce de leche	1000
2. Fats and oils, and fat emulsions	-
2.1. Fat spreads, dairy fat spreads and blended spreads	-
2.1.1. Margarine	1000
3. Processed fruit	-
3.1. Jams, jellies, marmalades	1000
3.2. Coconut milk	3000
4. Processed vegetables	-
4.1. Pickled vegetables and olives	1000
5. Fruit and vegetable juices and nectars	1000
6. Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	-
6.1. Carbonated water-based flavoured drinks	500
7. Alcoholic beverages, including alcohol-free and low-alcoholic counterparts	-
7.1. Aromatized alcoholic beverages	-
7.1.1. Cooler-type beverages	500
7.1.1.1. Sangria	500
7.2. Distilled spirituous beverages containing more than 15% alcohol	-
7.2.1. Cachaça	500
7.2.2. Aperitifs	500
7.2.3. Liqueurs	500
8. Table-top sweeteners (liquid form)	2000
9. Salts, spices, soups, sauces, salads and protein products	-
9.1 Seasonings and condiments (including mayonnaise)	1000

### Theoretical Maximum Daily Intake (TMDI)

**Table 3 – Example of TMDI**

Food categories and subcategories	MLs (mg/kg food)	Average consumption per capita (g or ml/day)	Food additive intake (mg/day)
1. Dairy products and analogues	-	-	-
1.1. Dairy-based desserts	-	-	-
1.1.1. Dulce de leche	1000	0.36	0.36
2. Fats and oils, and fat emulsions	-	-	-
2.1. Fat spreads, dairy fat spreads and blended spreads	-	-	-
2.1.1. Margarine	1000	4.0	4.0
3. Processed fruit	-	-	-
3.1. Jams, jellies, marmalades	1000	0.84	0.84
3.2. Coconut milk	3000	negligible	0.0
4. Processed vegetables	-	-	-
4.1. Pickled vegetables and olives	1000	negligible	0.0
5. Fruit and vegetable juices and nectars	1000	2.0	2.0
6. Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	-	-	-
6.1. Carbonated water-based flavoured drinks	-	-	-
6.1.1 Soft drinks	500	57.1	28.55
7. Alcoholic beverages, including alcohol-free and low-alcoholic counterparts	-	-	-
7.1. Cooler-type beverages, sangria, aperitifs and liqueurs	500	0.74	0.37
7.2. Cachaça	500	0.76	0.38
8. Table-top sweeteners (liquid form)	2000	negligible	0.0
9. Salts, spices, soups, sauces, salads and protein products	-	-	-
9.1. Mayonnaise	1000	0.96	0.96
9.2. Other seasonings and condiments	1000	0.72	0.72
<b>TMDI (mg/day)</b>	-	-	<b>38.18</b>

**Remarks:** The TMDI is lower than the acceptable daily amount for adults and children (see Table 1). To obtain a better estimate of food consumption, check whether the average consumption of "eaters" is not much higher than the average consumption of the population (see Section A.3.3).

### Improved Theoretical Maximum Daily Intake (TMDI)

Average consumption of soft drinks and juices of “eaters”:

- Vegetable juices and nectars: 275ml (instead of 2.0ml average intake of the population).
- Soft drinks: 259ml (instead of 57.1ml average intake of the population).

As the average consumption of soft drinks and juices by “eaters” is much higher than the average consumption of the population, consumption data for “eaters” were used to refine the estimate (See Section A.3.3.)

The revised consumption values for these two food categories are indicated in **bold** in Table 4.

**Table 4** – Example of improved TMDI

Food categories and subcategories	MLs (mg/kg food)	Consumption (g or ml/day)*	Food additive intake (mg/day)
Dulce de leche	1000	0.36	0.36
Margarine	1000	4.0	4.0
Jams, jellies, marmalades	1000	0.84	0.84
Fruit and vegetable juices and nectars	1000	<b>275</b>	275
Soft drinks	500	<b>259</b>	129.5
Cooler-type beverages, sangria, aperitifs and liqueurs	500	0.74	0.37
Cachaça	500	0.76	0.38
Mayonnaise	1000	0.96	0.96
Other seasonings and condiments	1000	0.72	0.72
<b>Improved TMDI (mg/day)</b>	-	-	<b>412.13</b>

\*Average consumption per capita, except for bolded figures where average consumption for “eaters” were used.

In order to calculate the TMDI for high consumers, the food additive intake from the food category that is the major contributor (fruit and vegetables juices and nectars) should be multiplied by 3. In the example in table 4, the food additive intake from this food category for high consumers will be 825 mg/day (275 mg/day x 3), and the TMDI for high consumers is estimated at 962mg/day.

**Remarks:** The estimated dietary exposure exceeds the acceptable daily amount for adults (275 and 300 mg – see Table 1) and children (75 mg - see Table 1). A more refined evaluation is therefore needed.

### Estimate Daily Intake (EDI)

As the Improved TDMI exceeded the acceptable daily amount of the food additive for adults and children consumers (Table 1), the EDI approach was then followed. The actual levels of use (based on analytical data) of the food additive in the most representative sources of the additive in the diet (soft drinks, juices, nectars and margarine) were used in the calculations. (See Section B.2.)

Analytical data on the concentrations of the food additive:

- Mean concentration in margarine: 552.7 mg/kg (instead of 1000 mg/kg).
- Mean concentration in fruit and vegetable juices and nectars: 533.6 mg/kg (instead of 1000 mg/kg).
- Mean concentration in soft drinks: 259.2 mg/kg (instead of 500 mg/kg).

The revised concentration of the food additive for these three food categories are indicated in **bold** in Table 5.

**Table 5** – Example of EDI

Food categories and subcategories	MLs or mean concentration of the food additive (mg/kg)*	Consumption (g or ml/day)**	Food additive intake (mg/day)
Dulce de leche	1000	0.36	0.36
Margarine	<b>552.7</b>	4.0	2.21
Jams, jellies, marmalades	1000	0.84	0.84
Fruit and vegetable juices and nectars	<b>533.6</b>	<b>275</b>	146.74
Soft drinks	<b>259.2</b>	<b>259</b>	67.13
Cooler-type beverages, sangria, aperitifs and liqueurs	500	0.74	0.37
Cachaça	500	0.76	0.38
Mayonnaise	1000	0.96	0.96
Other seasonings and condiments	1000	0.72	0.72
<b>EDI (mg/day)</b>	-	-	<b>219.71</b>

\*Except for bolded figures where actual levels of use (based on analytical data) MLs were used.

\*\*Average consumption per capita, except for bolded figures where average consumption for 'eaters' were used.

In order to calculate the EDI for high consumers, the food additive intake from the food category that is the major contributor (fruit and vegetables juices and nectars) should be multiplied by 3. In the example in table 5, the food additive intake from this food category for high consumers will be 441 mg/day (147 mg/day x 3), and the EDI for high consumers is estimated at 513 mg/ day”.

**Remarks:** This estimated daily dietary exposure exceeds the acceptable daily amount of the food additive for children (75 mg – see Table 1). Check the need and the possibility to conduct further refinement, using more specific data (e.g. average food consumption and specific weight by children, specific types or brands of foods in which the additive is used, and the impact of food processing and preparation). If appropriate, discuss with the food industry to review the current MLs of the food additive and/or the foods in which it is used.

**Appendix IX**

**CODEX GENERAL STANDARD FOR FOOD ADDITIVES  
DRAFT AND PROPOSED DRAFT FOOD ADDITIVE PROVISIONS  
(for adoption at Step 8 and 5/8)**

**Part A: Provisions Included in Agenda Item 5a**

<b>Food Category No.</b>	<b>06.2.1</b>	<b>Flours</b>			
Additive	INS	Step	Year	Max Level	Notes

LECITHIN	322(i)	5/8		GMP	A, B
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<b>Food Category No.</b>	<b>06.4.1</b>	<b>Fresh pastas and noodles and like products</b>			
Additive	INS	Step	Year	Max Level	Notes

AGAR	406	8		GMP	211
ALGINIC ACID	400	8		GMP	211
CAROB BEAN GUM	410	8		GMP	211
CARRAGEENAN	407	8		GMP	211
CURDLAN	424	5/8		GMP	211
DISTARCH PHOSPHATE	1412	5/8		GMP	211
GELLAN GUM	418	5/8		GMP	211
GUAR GUM	412	8		GMP	211
GUM ARABIC (ACACIA GUM)	414	8		GMP	211
KARAYA GUM	416	8		GMP	211
KONJAC FLOUR	425	8		GMP	211
LECITHIN	322(i)	5/8		GMP	
MICROCRYSTALLINE CELLULOSE (CELLULOSE GEL)	460(i)	8		GMP	211
MONO- AND DI-GLYCERIDES OF FATTY ACIDS	471	8		GMP	
PECTINS	440	5/8		GMP	211
PHOSPHATED DISTARCH PHOSPHATE	1413	5/8		GMP	211
PROCESSED EUCHEUMA SEAWEED (PES)	407a	5/8		GMP	211
SODIUM ALGINATE	401	8		GMP	211
SODIUM CARBOXYMETHYL CELLULOSE (CELLULOSE GUM)	466	5/8		GMP	211
TRAGACANTH GUM	413	5/8		GMP	211
XANTHAN GUM	415	8		GMP	211

<b>Food Category No.</b>	<b>06.4.2</b>	<b>Dried pastas and noodles and like products</b>			
Additive	INS	Step	Year	Max Level	Notes

AGAR	406	8		GMP	256
ALGINIC ACID	400	8		GMP	256
AMMONIUM ALGINATE	403	8		GMP	256
CALCIUM ALGINATE	404	8		GMP	256
CALCIUM SULFATE	516	8		GMP	256
CAROB BEAN GUM	410	8		GMP	256
DISTARCH PHOSPHATE	1412	5/8		GMP	256
GELLAN GUM	418	8		GMP	256
GUAR GUM	412	8		GMP	256

<b>Food Category No.</b>	<b>06.4.2</b>	<b>Dried pastas and noodles and like products</b>			
Additive	INS	Step	Year	Max Level	Notes
CARRAGEENAN	407	8		GMP	256
GUM ARABIC (ACACIA GUM)	414	8		GMP	256
KARAYA GUM	416	8		GMP	256
KONJAC FLOUR	425	8		GMP	256
LECITHIN	322(i)	8		GMP	256
MANNITOL	421	8		GMP	256
MICROCRYSTALLINE CELLULOSE (CELLULOSE GEL)	460(i)	8		GMP	256
MONO- AND DI-GLYCERIDES OF FATTY ACIDS	471	8		GMP	256
PECTINS	440	8		GMP	256
PHOSPHATED DISTARCH PHOSPHATE	1413	8		GMP	256
POTASSIUM ALGINATE	402	8		GMP	256
POTASSIUM CHLORIDE	508	8		GMP	256
PROCESSED EUCEUMA SEAWEED (PES)	407a	8		GMP	256
SALTS OF MYRISTIC, PALMITIC AND STEARIC ACIDS WITH AMMONIA, CALCIUM, POTASSIUM AND SODIUM	470(i)	8		GMP	256
SODIUM ALGINATE	401	8		GMP	256
SODIUM CARBOXYMETHYL CELLULOSE (CELLULOSE GUM)	466	5/8		GMP	256
SODIUM GLUCONATE	576	5/8		GMP	256
TARA GUM	417	8		GMP	256
TRAGACANTH GUM	413	8		GMP	256
XANTHAN GUM	415	8		GMP	256

<b>Food Category No.</b>	<b>08.1.1</b>	<b>Fresh meat, poultry, and game, whole pieces or cuts</b>			
Additive	INS	Step	Year	Max Level	Notes
ACETIC AND FATTY ACID ESTERS OF GLYCEROL	472a	8		GMP	16
ACETYLATED DISTARCH PHOSPHATE	1414	8		GMP	16
CALCIUM CARBONATE	170(i)	8		GMP	4 & 16
CALCIUM CHLORIDE	509	8		GMP	16
CITRIC AND FATTY ACID ESTERS OF GLYCEROL	472c	8		GMP	16
GELLAN GUM	418	5/8		GMP	16
GUM ARABIC (ACACIA GUM)	414	8		GMP	16
HYDROXYPROPYL CELLULOSE	463	8		GMP	16
HYDROXYPROPYL METHYL CELLULOSE	464	8		GMP	16
HYDROXYPROPYL STARCH	1440	8		GMP	16
KARAYA GUM	416	5/8		GMP	16
LACTIC AND FATTY ACID ESTERS OF GLYCEROL	472b	8		GMP	16
LECITHIN	322(i)	8		GMP	16
MAGNESIUM CHLORIDE	511	8		GMP	16
METHYL CELLULOSE	461	8		GMP	16
METHYL ETHYL CELLULOSE	465	8		GMP	16
MICROCRYSTALLINE CELLULOSE (CELLULOSE GEL)	460(i)	8		GMP	16
MONO- AND DI-GLYCERIDES OF FATTY ACIDS	471	8		GMP	16

<b>Food Category No.</b>	<b>08.1.1</b>	<b>Fresh meat, poultry, and game, whole pieces or cuts</b>			
Additive	INS	Step	Year	Max Level	Notes
OXIDIZED STARCH	1404	8		GMP	16
POTASSIUM CHLORIDE	508	8		GMP	16
POTASSIUM DIHYDROGEN CITRATE	332(i)	8		GMP	16
POWDERED CELLULOSE	460(ii)	8		GMP	16
SALTS OF MYRISTIC, PALMITIC AND STEARIC ACIDS WITH AMMONIA, CALCIUM, POTASSIUM AND SODIUM	470(i)	8		GMP	16 & 71
SALTS OF OLEIC ACID WITH CALCIUM, POTASSIUM AND SODIUM	470(ii)	8		GMP	16
SODIUM ALGINATE	401	8		GMP	16
SODIUM CARBOXYMETHYL CELLULOSE (CELLULOSE GUM)	466	8		GMP	16
SODIUM DIHYDROGEN CITRATE	331(i)	8		GMP	16
TRAGACANTH GUM	413	8		GMP	16
TRIPOTASSIUM CITRATE	332(ii)	8		GMP	16
TRISODIUM CITRATE	331(iii)	8		GMP	16
<b>Food Category No.</b>	<b>08.1.2</b>	<b>Fresh meat, poultry, and game, comminuted</b>			
Additive	INS	Step	Year	Max Level	Notes
ACETIC AND FATTY ACID ESTERS OF GLYCEROL	472a	8		GMP	BB
ACETYLATED DISTARCH PHOSPHATE	1414	8		GMP	BB
CALCIUM CARBONATE	170(i)	8		GMP	4, 16& BB
CAROB BEAN GUM	410	8		GMP	BB
CITRIC AND FATTY ACID ESTERS OF GLYCEROL	472c	8		GMP	BB
GELLAN GUM	418	5/8		GMP	BB
GUAR GUM	412	8		GMP	BB
GUM ARABIC (ACACIA GUM)	414	8		GMP	BB
HYDROXYPROPYL CELLULOSE	463	8		GMP	BB
HYDROXYPROPYL METHYL CELLULOSE	464	8		GMP	BB
HYDROXYPROPYL STARCH	1440	8		GMP	BB
KARAYA GUM	416	5/8		GMP	BB
LACTIC AND FATTY ACID ESTERS OF GLYCEROL	472b	8		GMP	BB
LECITHIN	322(i)	8		GMP	BB
MAGNESIUM CHLORIDE	511	8		GMP	BB
METHYL CELLULOSE	461	8		GMP	BB
METHYL ETHYL CELLULOSE	465	8		GMP	BB
MICROCRYSTALLINE CELLULOSE (CELLULOSE GEL)	460(i)	8		GMP	BB
MONO- AND DI-GLYCERIDES OF FATTY ACIDS	471	8		GMP	BB
OXIDIZED STARCH	1404	8		GMP	BB
POTASSIUM DIHYDROGEN CITRATE	332(i)	8		GMP	BB
POWDERED CELLULOSE	460(ii)	8		GMP	BB
SALTS OF MYRISTIC, PALMITIC AND STEARIC ACIDS WITH AMMONIA, CALCIUM, POTASSIUM AND SODIUM	470(i)	8		GMP	71 & BB
SALTS OF OLEIC ACID WITH	470(ii)	8		GMP	BB

<b>Food Category No.</b>	<b>08.1.2</b>	<b>Fresh meat, poultry, and game, comminuted</b>			
Additive	INS	Step	Year	Max Level	Notes
CALCIUM, POTASSIUM AND SODIUM					
SODIUM ALGINATE	401	8		GMP	BB
SODIUM CARBOXYMETHYL CELLULOSE (CELLULOSE GUM)	466	8		GMP	BB
SODIUM DIHYDROGEN CITRATE	331(i)	8		GMP	BB
TRAGACANTH GUM	413	8		GMP	BB
TRICALCIUM CITRATE	333(iii)	8		GMP	BB
TRIPOTASSIUM CITRATE	332(ii)	8		GMP	BB
TRISODIUM CITRATE	331(iii)	8		GMP	BB

<b>Food Category No.</b>	<b>09.2.1</b>	<b>Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms</b>			
Additive	INS	Step	Year	Max Level	Notes
ACETIC AND FATTY ACID ESTERS OF GLYCEROL	472a	8		GMP	C
ACETYLATED DISTARCH PHOSPHATE	1414	8		GMP	C
AGAR	406	8		GMP	3, 53 & C
ALGINIC ACID	400	8		GMP	C
AMMONIUM ALGINATE	403	8		GMP	C
CALCIUM ALGINATE	404	8		GMP	C
CAROB BEAN GUM	410	5/8		GMP	D
CARRAGEENAN	407	8		GMP	D
CITRIC AND FATTY ACID ESTERS OF GLYCEROL	472c	8		GMP	C
DEXTRINS, ROASTED STARCH	1400	8		GMP	3, 53 & C
GELLAN GUM	418	5/8		GMP	C
GUAR GUM	412	8		GMP	73 & D
GUM ARABIC (ACACIA GUM)	414	8		GMP	C
HYDROXYPROPYL CELLULOSE	463	8		GMP	C
HYDROXYPROPYL METHYL CELLULOSE	464	8		GMP	C
HYDROXYPROPYL STARCH	1440	8		GMP	C
KARAYA GUM	416	5/8		GMP	C
LACTIC AND FATTY ACID ESTERS OF GLYCEROL	472b	8		GMP	C
LECITHIN	322(i)	8		GMP	C
MAGNESIUM CHLORIDE	511	8		GMP	C
MANNITOL	421	8		GMP	C
METHYL CELLULOSE	461	8		GMP	D
METHYL ETHYL CELLULOSE	465	8		GMP	C
OXIDIZED STARCH	1404	8		GMP	C
PECTINS	440	8		GMP	16 & D
POLYDEXTROSES	1200	8		GMP	C
POTASSIUM ALGINATE	402	8		GMP	C
POTASSIUM CHLORIDE	508	8		GMP	C
POWDERED CELLULOSE	460(ii)	8		GMP	C
PROCESSED EUCEUMA SEAWEED (PES)	407a	8		GMP	D
SALTS OF MYRISTIC, PALMITIC AND STEARIC ACIDS WITH AMMONIA, CALCIUM, POTASSIUM AND SODIUM	470(i)	8		GMP	71, C
SALTS OF OLEIC ACID WITH	470(ii)	8		GMP	C

**Food Category No. 09.2.1 Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms**

Additive	INS	Step	Year	Max Level	Notes
CALCIUM, POTASSIUM AND SODIUM					
SODIUM ALGINATE	401	8		GMP	D
SODIUM CARBOXYMETHYL CELLULOSE (CELLULOSE GUM)	466	8		GMP	D
TARA GUM	417	8		GMP	73 & C
TRAGACANTH GUM	413	8		GMP	C
TRICALCIUM CITRATE	333(iii)	8		GMP	C
XANTHAN GUM	415	8		GMP	D

**Food Category No. 09.2.2 Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms**

Additive	INS	Step	Year	Max Level	Notes
ACETIC AND FATTY ACID ESTERS OF GLYCEROL	472a	8		GMP	16 & C
ACETYLATED DISTARCH ADIPATE	1422	8		GMP	E
ACETYLATED DISTARCH PHOSPHATE	1414	8		GMP	E
ACID-TREATED STARCH	1401	8		GMP	E
AGAR	406	8		GMP	C
ALKALINE TREATED STARCH	1402	8		GMP	E
CAROB BEAN GUM	410	5/8		GMP	F
CARRAGEENAN	407	8		GMP	F
CITRIC AND FATTY ACID ESTERS OF GLYCEROL	472c	8		GMP	16 & C
DEXTRINS, ROASTED STARCH	1400	8		GMP	C
DISTARCH PHOSPHATE	1412	8		GMP	E
GELLAN GUM	418	5/8		GMP	C
GUAR GUM	412	8		GMP	F
GUM ARABIC (ACACIA GUM)	414	8		GMP	16 & C
HYDROXYPROPYL CELLULOSE	463	8		GMP	E
HYDROXYPROPYL DISTARCH PHOSPHATE	1442	8		GMP	E
HYDROXYPROPYL METHYL CELLULOSE	464	8		GMP	E
HYDROXYPROPYL STARCH	1440	8		GMP	E
KARAYA GUM	416	5/8		GMP	C
LACTIC AND FATTY ACID ESTERS OF GLYCEROL	472b	8		GMP	16 & C
LECITHIN	322(i)	8		GMP	E
MAGNESIUM CHLORIDE	511	8		GMP	C
MANNITOL	421	8		GMP	C
METHYL CELLULOSE	461	8		GMP	F
METHYL ETHYL CELLULOSE	465	8		GMP	E
MONOSTARCH PHOSPHATE	1410	8		GMP	E
OXIDIZED STARCH	1404	8		GMP	E
PECTINS	440	8		GMP	F
PHOSPHATED DISTARCH PHOSPHATE	1413	8		GMP	E
POWDERED CELLULOSE	460(ii)	8		GMP	16 & C
PROCESSED EUCHEUMA SEAWEED (PES)	407a	8		GMP	F

**Food Category No. 09.2.2 Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms**

Additive	INS	Step	Year	Max Level	Notes
SALTS OF MYRISTIC, PALMITIC AND STEARIC ACIDS WITH AMMONIA, CALCIUM, POTASSIUM AND SODIUM	470(i)	8		GMP	16, 71 & C
SALTS OF OLEIC ACID WITH CALCIUM, POTASSIUM AND SODIUM	470(ii)	8		GMP	16 & C
SODIUM ALGINATE	401	8		GMP	G
SODIUM CARBOXYMETHYL CELLULOSE (CELLULOSE GUM)	466	8		GMP	F
STARCH ACETATE	1420	8		GMP	E
TARA GUM	417	8		GMP	73 & C
TRAGACANTH GUM	413	8		GMP	16 & C
XANTHAN GUM	415	8		GMP	F

**Food Category No. 09.2.3 Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms**

Additive	INS	Step	Year	Max Level	Notes
ACETIC AND FATTY ACID ESTERS OF GLYCEROL	472a	8		GMP	16
ACETYLATED DISTARCH PHOSPHATE	1414	8		GMP	16
AGAR	406	8		GMP	
CAROB BEAN GUM	410	5/8		GMP	
CARRAGEENAN	407	8		GMP	
CITRIC AND FATTY ACID ESTERS OF GLYCEROL	472c	8		GMP	16
DEXTRINS, ROASTED STARCH	1400	5/8		GMP	
GELLAN GUM	418	5/8		GMP	
GUAR GUM	412	8		GMP	
GUM ARABIC (ACACIA GUM)	414	8		GMP	16
HYDROXYPROPYL CELLULOSE	463	8		GMP	16
HYDROXYPROPYL METHYL CELLULOSE	464	8		GMP	16
HYDROXYPROPYL STARCH	1440	8		GMP	16
KARAYA GUM	416	5/8		GMP	
LACTIC AND FATTY ACID ESTERS OF GLYCEROL	472b	8		GMP	16
LECITHIN	322(i)	8		GMP	16
MAGNESIUM CHLORIDE	511	8		GMP	16
MANNITOL	421	8		GMP	
METHYL CELLULOSE	461	8		GMP	16
METHYL ETHYL CELLULOSE	465	8		GMP	16
OXIDIZED STARCH	1404	8		GMP	16
PECTINS	440	8		GMP	
POWDERED CELLULOSE	460(ii)	8		GMP	16
PROCESSED EUCEUMA SEAWEED (PES)	407a	8		GMP	
SALTS OF MYRISTIC, PALMITIC AND STEARIC ACIDS WITH AMMONIA, CALCIUM, POTASSIUM AND SODIUM	470(i)	8		GMP	16
SALTS OF OLEIC ACID WITH CALCIUM, POTASSIUM AND SODIUM	470(ii)	8		GMP	16
SODIUM ALGINATE	401	8		GMP	

**Food Category No. 09.2.3 Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms**

Additive	INS	Step	Year	Max Level	Notes
SODIUM CARBOXYMETHYL CELLULOSE (CELLULOSE GUM)	466	8		GMP	16
TARA GUM	417	8		GMP	
TRAGACANTH GUM	413	8		GMP	16
XANTHAN GUM	415	8		GMP	

**Food Category No. 09.2.4.1 Cooked fish and fish products**

Additive	INS	Step	Year	Max Level	Notes
ACETYLATED DISTARCH PHOSPHATE	1414	8		GMP	H
CAROB BEAN GUM	410	5/8		GMP	H
DEXTRINS, ROASTED STARCH	1400	5/8		GMP	H
GELLAN GUM	418	5/8		GMP	H
HYDROXYPROPYL STARCH	1440	8		GMP	H
KARAYA GUM	416	5/8		GMP	H
OXIDIZED STARCH	1404	8		GMP	H
PROCESSED EUCHEUMA SEAWEED (PES)	407a	8		GMP	H
TRAGACANTH GUM	413	8		GMP	H

**Food Category No. 09.2.4.3 Fried fish and fish products, including mollusks, crustaceans, and echinoderms**

Additive	INS	Step	Year	Max Level	Notes
ACETYLATED DISTARCH PHOSPHATE	1414	8		GMP	41
CAROB BEAN GUM	410	5/8		GMP	41
DEXTRINS, ROASTED STARCH	1400	5/8		GMP	41
GELLAN GUM	418	5/8		GMP	41
HYDROXYPROPYL STARCH	1440	8		GMP	41
KARAYA GUM	416	5/8		GMP	41
OXIDIZED STARCH	1404	8		GMP	41
PROCESSED EUCHEUMA SEAWEED (PES)	407a	5/8		GMP	41
TRAGACANTH GUM	413	8		GMP	41

**Food Category No. 09.2.5 Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms**

Additive	INS	Step	Year	Max Level	Notes
ACETIC AND FATTY ACID ESTERS OF GLYCEROL	472a	8		GMP	J
ACETYLATED DISTARCH PHOSPHATE	1414	8		GMP	J
AGAR	406	8		GMP	J
CARRAGEENAN	407	8		GMP	J
CITRIC AND FATTY ACID ESTERS OF GLYCEROL	472c	8		GMP	J
GUAR GUM	412	8		GMP	J
GUM ARABIC (ACACIA GUM)	414	8		GMP	J
HYDROXYPROPYL CELLULOSE	463	8		GMP	J
HYDROXYPROPYL METHYL CELLULOSE	464	8		GMP	J

**Food Category No. 09.2.5 Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms**

Additive	INS	Step	Year	Max Level	Notes
HYDROXYPROPYL STARCH	1440	8		GMP	J
LACTIC AND FATTY ACID ESTERS OF GLYCEROL	472b	8		GMP	J
LECITHIN	322(i)	8		GMP	J
MAGNESIUM CHLORIDE	511	8		GMP	J
MANNITOL	421	8		GMP	J
METHYL CELLULOSE	461	8		GMP	J
METHYL ETHYL CELLULOSE	465	8		GMP	J
OXIDIZED STARCH	1404	8		GMP	J
PECTINS	440	8		GMP	J
POWDERED CELLULOSE	460(ii)	8		GMP	J
PROCESSED EUCEUMA SEAWEED (PES)	407a	5/8		GMP	J
SALTS OF MYRISTIC, PALMITIC AND STEARIC ACIDS WITH AMMONIA, CALCIUM, POTASSIUM AND SODIUM	470(i)	8		GMP	J
SALTS OF OLEIC ACID WITH CALCIUM, POTASSIUM AND SODIUM	470(ii)	8		GMP	J
SODIUM ALGINATE	401	8		GMP	J
SODIUM CARBOXYMETHYL CELLULOSE (CELLULOSE GUM)	466	8		GMP	J
TARA GUM	417	8		GMP	J
TRAGACANTH GUM	413	8		GMP	J
XANTHAN GUM	415	8		GMP	J

**Food Category No. 10.2.1 Liquid egg products**

Additive	INS	Step	Year	Max Level	Notes
AGAR	406	8		GMP	
CALCIUM ALGINATE	404	8		GMP	
CAROB BEAN GUM	410	8		GMP	
CARRAGEENAN	407	8		GMP	
GELLAN GUM	418	8		GMP	
GUAR GUM	412	8		GMP	
GUM ARABIC (ACACIA GUM)	414	8		GMP	
KARAYA GUM	416	8		GMP	
KONJAC FLOUR	425	8		GMP	
LECITHIN	322(i)	8		GMP	
MICROCRYSTALLINE CELLULOSE (CELLULOSE GEL)	460(i)	8		GMP	
PECTINS	440	8		GMP	
POLYDEXTROSES	1200	8		GMP	
PROCESSED EUCEUMA SEAWEED (PES)	407a	5/8		GMP	
SALTS OF MYRISTIC, PALMITIC AND STEARIC ACIDS WITH AMMONIA, CALCIUM, POTASSIUM AND SODIUM	470(i)	8		GMP	
SODIUM ALGINATE	401	5/8		GMP	
SODIUM CARBOXYMETHYL CELLULOSE (CELLULOSE GUM)	466	5/8		GMP	
TARA GUM	417	8		GMP	
XANTHAN GUM	415	8		GMP	

<b>Food Category No.</b>	<b>10.2.2</b>	<b>Frozen egg products</b>			
Additive	INS	Step	Year	Max Level	Notes
AGAR	406	8		GMP	
CALCIUM ALGINATE	404	8		GMP	
CAROB BEAN GUM	410	8		GMP	
CARRAGEENAN	407	8		GMP	
GELLAN GUM	418	8		GMP	

<b>Food Category No.</b>	<b>10.2.2</b>	<b>Frozen egg products</b>			
Additive	INS	Step	Year	Max Level	Notes
GUAR GUM	412	8		GMP	
GUM ARABIC (ACACIA GUM)	414	8		GMP	
KARAYA GUM	416	8		GMP	
KONJAC FLOUR	425	8		GMP	
LECITHIN	322(i)	8		GMP	
MANNITOL	421	8		GMP	
MICROCRYSTALLINE CELLULOSE (CELLULOSE GEL)	460(i)	8		GMP	
MONO- AND DI-GLYCERIDES OF FATTY ACIDS	471	8		GMP	
PECTINS	440	8		GMP	
POLYDEXTROSES	1200	8		GMP	
PROCESSED EUCEUMA SEAWEED (PES)	407a	8		GMP	
SALTS OF MYRISTIC, PALMITIC AND STEARIC ACIDS WITH AMMONIA, CALCIUM, POTASSIUM AND SODIUM	470(i)	8		GMP	
SODIUM ALGINATE	401	5/8		GMP	
SODIUM CARBOXYMETHYL CELLULOSE (CELLULOSE GUM)	466	5/8		GMP	
TARA GUM	417	8		GMP	
XANTHAN GUM	415	8		GMP	

<b>Food Category No.</b>	<b>11.4</b>	<b>Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)</b>			
Additive	INS	Step	Year	Max Level	Notes
ACETIC AND FATTY ACID ESTERS OF GLYCEROL	472a	8		GMP	258
ACETYLATED DISTARCH ADIPATE	1422	8		GMP	258
ACETYLATED DISTARCH PHOSPHATE	1414	8		GMP	258
ACID-TREATED STARCH	1401	8		GMP	258
AGAR	406	8		GMP	258
ALGINIC ACID	400	8		GMP	258
ALKALINE TREATED STARCH	1402	8		GMP	258
AMMONIUM ALGINATE	403	8		GMP	258
BLEACHED STARCH	1403	8		GMP	258
CALCIUM ALGINATE	404	8		GMP	258
CAROB BEAN GUM	410	8		GMP	258
CARRAGEENAN	407	8		GMP	258
CITRIC AND FATTY ACID ESTERS OF GLYCEROL	472c	8		GMP	258
DISTARCH PHOSPHATE	1412	8		GMP	258
GELLAN GUM	418	8		GMP	258

**Food Category No. 11.4 Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)**

Additive	INS	Step	Year	Max Level	Notes
GUAR GUM	412	8		GMP	258
GUM ARABIC (ACACIA GUM)	414	8		GMP	258
HYDROXYPROPYL CELLULOSE	463	8		GMP	258
HYDROXYPROPYL DISTARCH PHOSPHATE	1442	8		GMP	258
HYDROXYPROPYL METHYL CELLULOSE	464	8		GMP	258
HYDROXYPROPYL STARCH	1440	8		GMP	258
KARAYA GUM	416	8		GMP	258
KONJAC FLOUR	425	8		GMP	258
LACTIC AND FATTY ACID ESTERS OF GLYCEROL	472b	8		GMP	258
LECITHIN	322(i)	8		GMP	258
MAGNESIUM CHLORIDE	511	8		GMP	258
MANNITOL	421	8		GMP	258
METHYL CELLULOSE	461	8		GMP	258
METHYL ETHYL CELLULOSE	465	8		GMP	258
MICROCRYSTALLINE CELLULOSE (CELLULOSE GEL)	460(i)	8		GMP	258
MONO- AND DI-GLYCERIDES OF FATTY ACIDS	471	8		GMP	258
MONOSTARCH PHOSPHATE	1410	8		GMP	258
OXIDIZED STARCH	1404	8		GMP	258
PECTINS	440	8		GMP	258
PHOSPHATED DISTARCH PHOSPHATE	1413	8		GMP	258
POLYDEXTROSES	1200	8		GMP	258
POTASSIUM ALGINATE	402	8		GMP	258
POWDERED CELLULOSE	460(ii)	8		GMP	258
PROCESSED EUCEUMA SEAWEED (PES)	407a	8		GMP	258
SALTS OF MYRISTIC, PALMITIC AND STEARIC ACIDS WITH AMMONIA, CALCIUM, POTASSIUM AND SODIUM	470(i)	8		GMP	71 & 258
SALTS OF OLEIC ACID WITH CALCIUM, POTASSIUM AND SODIUM	470(ii)	8		GMP	258
SODIUM ALGINATE	401	8		GMP	258
SODIUM CARBOXYMETHYL CELLULOSE (CELLULOSE GUM)	466	8		GMP	258
STARCHES, ENZYME TREATED	1405	8		GMP	258
TRAGACANTH GUM	413	8		GMP	258
XANTHAN GUM	415	8		GMP	258

**Food Category No. 12.1.2 Salt Substitutes**

Additive	INS	Step	Year	Max Level	Notes
ACETIC AND FATTY ACID ESTERS OF GLYCEROL	472a	8		GMP	
ACETYLATED DISTARCH PHOSPHATE	1414	8		GMP	
AGAR	406	8		GMP	
ALGINIC ACID	400	8		GMP	
CALCIUM CHLORIDE	509	8		GMP	58
CARRAGEENAN	407	8		GMP	

<b>Food Category No.</b>	<b>12.1.2</b>	<b>Salt Substitutes</b>			
Additive	INS	Step	Year	Max Level	Notes
CITRIC AND FATTY ACID ESTERS OF GLYCEROL	472c	8		GMP	
GELLAN GUM	418	8		GMP	
GUAR GUM	412	8		GMP	
GUM ARABIC (ACACIA GUM)	414	8		GMP	
HYDROXYPROPYL CELLULOSE	463	8		GMP	
HYDROXYPROPYL METHYL CELLULOSE	464	8		GMP	
HYDROXYPROPYL STARCH	1440	8		GMP	
KARAYA GUM	416	8		GMP	
KONJAC FLOUR	425	8		GMP	
LACTIC AND FATTY ACID ESTERS OF GLYCEROL	472b	8		GMP	
LECITHIN	322(i)	8		GMP	
MAGNESIUM CHLORIDE	511	8		GMP	
MANNITOL	421	8		GMP	
METHYL CELLULOSE	461	8		GMP	
METHYL ETHYL CELLULOSE	465	8		GMP	
MICROCRYSTALLINE CELLULOSE (CELLULOSE GEL)	460(i)	8		GMP	
MONO- AND DI-GLYCERIDES OF FATTY ACIDS	471	8		GMP	
OXIDIZED STARCH	1404	8		GMP	
PECTINS	440	8		GMP	
POTASSIUM CHLORIDE	508	8		GMP	
POWDERED CELLULOSE	460(ii)	8		GMP	
SALTS OF MYRISTIC, PALMITIC AND STEARIC ACIDS WITH AMMONIA, CALCIUM, POTASSIUM AND SODIUM	470(i)	8		GMP	
SALTS OF OLEIC ACID WITH CALCIUM, POTASSIUM AND SODIUM	470(ii)	8		GMP	
SODIUM CARBOXYMETHYL CELLULOSE (CELLULOSE GUM)	466	8		GMP	
SODIUM GLUCONATE	576	5/8		GMP	
TRAGACANTH GUM	413	8		GMP	
XANTHAN GUM	415	8		GMP	

<b>Food Category No.</b>	<b>13.1.1</b>	<b>Infant formulae</b>			
Additive	INS	Step	Year	Max Level	Notes
ACETYLATED DISTARCH PHOSPHATE	1414	8		5000 mg/kg	72, 150 & EE
CAROB BEAN GUM	410	8		1000 mg/kg	72
DISTARCH PHOSPHATE	1412	8		5000 mg/kg	72, 150 & EE
GUAR GUM	412	8		1000 mg/kg	14 & 72
HYDROXYPROPYL STARCH	1440	8		5000 mg/kg	72, 150 & EE
LECITHIN	322(i)	8		5000 mg/kg	72
MONO- AND DI-GLYCERIDES OF FATTY ACIDS	471	8		4000 mg/kg	72
PHOSPHATED DISTARCH PHOSPHATE	1413	8		5000 mg/kg	72, 150 & EE
POTASSIUM DIHYDROGEN CITRATE	332(i)	8		GMP	55 & 72
SODIUM DIHYDROGEN CITRATE	331(i)	5/8		GMP	55 & 72
TRIPOTASSIUM CITRATE	332(ii)	8		GMP	55 & 72

<b>Food Category No.</b>	<b>13.1.1</b>	<b>Infant formulae</b>			
Additive	INS	Step	Year	Max Level	Notes
TRISODIUM CITRATE	331(iii)	8		GMP	55 & 72

<b>Food Category No.</b>	<b>13.1.2</b>	<b>Follow-up formulae</b>			
Additive	INS	Step	Year	Max Level	Notes
ACETYLATED DISTARCH ADIPATE	1422	8		5000 mg/kg	72, 150 & FF
ACETYLATED DISTARCH PHOSPHATE	1414	8		5000 mg/kg	72, 150 & FF
CAROB BEAN GUM	410	8		1000 mg/kg	72
DISTARCH PHOSPHATE	1412	8		5000 mg/kg	72, 150 & FF
GUAR GUM	412	8		1000 mg/kg	72
LECITHIN	322(i)	8		5000 mg/kg	72
MONO- AND DI-GLYCERIDES OF FATTY ACIDS	471	8		4000 mg/kg	72
PECTINS	440	8		10000 mg/kg	72
PHOSPHATED DISTARCH PHOSPHATE	1413	8		5000 mg/kg	72, 150 & FF

<b>Food Category No.</b>	<b>13.1.3</b>	<b>Formulae for special medical purposes for infants</b>			
Additive	INS	Step	Year	Max Level	Notes
ACETYLATED DISTARCH PHOSPHATE	1414	8		5000 mg/kg	72 & 150
CAROB BEAN GUM	410	8		1000 mg/kg	72
DISTARCH PHOSPHATE	1412	5/8		5000 mg/kg	72 & 150
GUAR GUM	412	5/8		1000 mg/kg	14 & 72
HYDROXYPROPYL STARCH	1440	8		5000 mg/kg	72 & 150
LECITHIN	322(i)	8		5000 mg/kg	72
MONO- AND DI-GLYCERIDES OF FATTY ACIDS	471	8		4000 mg/kg	72
PHOSPHATED DISTARCH PHOSPHATE	1413	8		5000 mg/kg	72 & 150
POTASSIUM DIHYDROGEN CITRATE	332(i)	5/8		GMP	55, 72
SODIUM DIHYDROGEN CITRATE	331(i)	5/8		GMP	55 & 72
TRIPOTASSIUM CITRATE	332(ii)	8		GMP	55 & 72
TRISODIUM CITRATE	331(iii)	8		GMP	55 & 72

<b>Food Category No.</b>	<b>13.2</b>	<b>Complementary foods for infants and young children</b>			
Additive	INS	Step	Year	Max Level	Notes
ACETIC AND FATTY ACID ESTERS OF GLYCEROL	472a	8		5000 mg/kg	239 & K
ACETYLATED DISTARCH ADIPATE	1422	8		50000 mg/kg	L & M
ACETYLATED DISTARCH PHOSPHATE	1414	8		50000 mg/kg	L & M
ACETYLATED OXIDIZED STARCH	1451	8		50000 mg/kg	239 & L
CAROB BEAN GUM	410	8		2000 mg/kg	N & O
CITRIC AND FATTY ACID ESTERS OF GLYCEROL	472c	8		5000 mg/kg	239 & K
DISTARCH PHOSPHATE	1412	8		50000 mg/kg	L & M
GUAR GUM	412	8		2000 mg/kg	N & O
GUM ARABIC (ACACIA GUM)	414	8		10000 mg/kg	239 & Q
HYDROXYPROPYL STARCH	1440	8		60000 mg/kg	237 & V
LACTIC AND FATTY ACID	472b	8		5000 mg/kg	239 & K

<b>Food Category No.</b>	<b>13.2</b>	<b>Complementary foods for infants and young children</b>			
Additive	INS	Step	Year	Max Level	Notes
ESTERS OF GLYCEROL					
LECITHIN	322(i)	8		5000 mg/kg	N & R
MONO- AND DI-GLYCERIDES OF FATTY ACIDS	471	8		5000 mg/kg	K & S
MONOSTARCH PHOSPHATE	1410	8		50000 mg/kg	239 & L
OXIDIZED STARCH	1404	8		50000 mg/kg	239 & L
PECTINS	440	8		10000 mg/kg	Q, CC & DD
PHOSPHATED DISTARCH PHOSPHATE	1413	8		50000 mg/kg	L & M
STARCH ACETATE	1420	8		50000 mg/kg	239 & L
STARCH SODIUM OCTENYL SUCCINATE	1450	8		50000 mg/kg	239 & L
XANTHAN GUM	415	8		10000 mg/kg	239 & Q
<b>Food Category No.</b>	<b>14.1.3.2</b>	<b>Vegetable nectar</b>			
Additive	INS	Step	Year	Max Level	Notes
PECTINS	440	5/8		GMP	
<b>Food Category No.</b>	<b>14.1.3.4</b>	<b>Concentrates for vegetable nectar</b>			
Additive	INS	Step	Year	Max Level	Notes
PECTINS	440	5/8		GMP	
<b>Food Category No.</b>	<b>14.1.5</b>	<b>Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa</b>			
Additive	INS	Step	Year	Max Level	Notes
ACETIC AND FATTY ACID ESTERS OF GLYCEROL	472a	8		GMP	160
ACETYLATED DISTARCH ADIPATE	1422	8		GMP	160
ACETYLATED DISTARCH PHOSPHATE	1414	8		GMP	160
ACID-TREATED STARCH	1401	8		GMP	160
AGAR	406	8		GMP	160
ALGINIC ACID	400	8		GMP	160
ALKALINE TREATED STARCH	1402	8		GMP	160
BLEACHED STARCH	1403	8		GMP	160
CALCIUM CHLORIDE	509	8		GMP	160
CAROB BEAN GUM	410	8		GMP	160
CARRAGEENAN	407	8		GMP	160
CITRIC AND FATTY ACID ESTERS OF GLYCEROL	472c	8		GMP	160
DEXTRINS, ROASTED STARCH	1400	8		GMP	90 & 160
DISTARCH PHOSPHATE	1412	8		GMP	160
GELLAN GUM	418	8		GMP	160
GUAR GUM	412	8		GMP	160
GUM ARABIC (ACACIA GUM)	414	8		GMP	160
HYDROXYPROPYL CELLULOSE	463	8		GMP	160
HYDROXYPROPYL DISTARCH PHOSPHATE	1442	8		GMP	160
HYDROXYPROPYL METHYL CELLULOSE	464	8		GMP	160
HYDROXYPROPYL STARCH	1440	8		GMP	160
KARAYA GUM	416	8		GMP	160

**Food Category No. 14.1.5 Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa**

Additive	INS	Step	Year	Max Level	Notes
KONJAC FLOUR	425	8		GMP	160
LACTIC AND FATTY ACID ESTERS OF GLYCEROL	472b	8		GMP	160
LECITHIN	322(i)	8		GMP	160
MAGNESIUM CHLORIDE	511	8		GMP	160
METHYL CELLULOSE	461	8		GMP	160
METHYL ETHYL CELLULOSE	465	8		GMP	160
MICROCRYSTALLINE CELLULOSE (CELLULOSE GEL)	460(i)	8		GMP	160
MONO- AND DI-GLYCERIDES OF FATTY ACIDS	471	8		GMP	160
MONOSTARCH PHOSPHATE	1410	8		GMP	160
OXIDIZED STARCH	1404	8		GMP	160
PECTINS	440	8		GMP	160
PHOSPHATED DISTARCH PHOSPHATE	1413	8		GMP	160
POTASSIUM CHLORIDE	508	8		GMP	160
POWDERED CELLULOSE	460(ii)	8		GMP	160
PROCESSED EUCHEUMA SEAWEED (PES)	407a	8		GMP	160
SALTS OF MYRISTIC, PALMITIC AND STEARIC ACIDS WITH AMMONIA, CALCIUM, POTASSIUM AND SODIUM	470(i)	8		GMP	160
SALTS OF OLEIC ACID WITH CALCIUM, POTASSIUM AND SODIUM	470(ii)	8		GMP	160
SODIUM ALGINATE	401	5/8		GMP	160
SODIUM CARBOXYMETHYL CELLULOSE (CELLULOSE GUM)	466	8		GMP	160
SODIUM GLUCONATE	576	5/8		GMP	160
STARCHES, ENZYME TREATED	1405	8		GMP	160
TARA GUM	417	8		GMP	160
TRAGACANTH GUM	413	8		GMP	160
XANTHAN GUM	415	8		GMP	160

**Notes to the General Standard for Food Additives**

- Note 3 Surface treatment.
- Note 4 For decoration, stamping, marking or branding the product.
- Note 14 For use in hydrolyzed protein liquid formula only.
- Note 16 For use in glaze, coatings or decorations for fruit, vegetables, meat or fish.
- Note 41 Use in breading or batter coatings only.
- Note 53 For use in coatings only.
- Note 55 Singly or in combination, within the limits for sodium, calcium, and potassium specified in the commodity standard.
- Note 57 GMP is 1 part benzoyl peroxide and not more than 6 parts of the subject additive by weight.
- Note 58 As calcium.
- Note 71 Calcium, potassium and sodium salts only.
- Note 72 Ready-to-eat basis.
- Note 73 Except whole fish.
- Note 90 For use in milk-sucrose mixtures used in the finished product.
- Note 150 Use level for soy-based formula; 25 000 mg/kg for hydrolyzed protein and/or amino acid-based formula.
- Note 160 For use in ready-to-drink products and pre-mixes for ready-to-drink products only.
- Note 211 For use in noodles only.
- Note 239 Excluding products conforming to the Standard for Canned Baby Foods (CODEX STAN 73-).
- Note 256 For use in noodles, gluten-free pasta and pasta intended for hypoproteic diets only.

- Note 258 Except for use in maple syrup.
- Note A For use at GMP in full fat soy flour only.
- Note B Except for use in wheat flour conforming to the codex standard for Wheat Flour (CODEX STAN 152-1985) at 2,000 mg/kg.
- Note C For non-standardized food only.
- Note D For non-standardized food and food conforming to the standard for Quick Frozen Blocks of Fish Fillets, Minced Fish Flesh and Mixtures of Fillets and Minced Fish Flesh (CODEX STAN 165-1989).
- Note E For non-standardized food and breaded or batter coatings in food conforming to the standard for Quick Frozen Fish Sticks (Fish Fingers), Fish Portions and Fish Fillets - Breaded or in Batter (CODEX STAN 166-1989).
- Note F For non-standardized food and minced fish flesh and breaded or batter coatings conforming to the Standard for Quick Frozen Fish Sticks (Fish Fingers), Fish Portions and Fish Fillets -Breaded or in Batter (CODEX STAN 166-1989).
- Note G For non-standardized food and fish filets and minced fish flesh conforming to the standard for Quick Frozen Fish Sticks (Fish Fingers), Fish Portions and Fish Fillets - Breaded or in Batter (CODEX STAN 166-1989).
- Note H For use in surimi products only.
- Note J For use in salted squid only.
- Note K Singly or in combination: INS 471, 472a, 472b and 472c in products conforming to the Standard for Processed Cereal-Based Foods for Infants and Young Children (CODEX STAN 74-1981)
- Note L Singly or in combination with other modified starches used as thickeners in products conforming to the Standard for Processed Cereal-Based Foods for Infants and Young Children (CODEX STAN 74-1981)
- Note M For use at 60,000 mg/kg, singly or in combination with other starch thickeners In products conforming to the Standard for Canned Baby Foods (CODEX STAN 73-1981)
- Note N For use in products conforming to the Standard for Canned Baby Foods (CODEX STAN 73-1981)
- Note O Singly or in combination: INS 410, 412, 414, 415 and 440 at 20,000 mg/kg in gluten-free cereal based foods, and 10,000 mg/kg in other products conforming to the Standard for Processed Cereal-Based Foods for Infants and Young Children (CODEX STAN 74-1981)
- Note Q Singly or in combination: INS 410, 412, 414, 415 and 440 except for use at 20,000 mg/kg in gluten-free cereal based foods in products conforming to the Standard for Processed Cereal-Based Foods for Infants and Young Children (CODEX STAN 74-1981).
- Note R For use at 15,000 mg/kg in products conforming to the Standard for Processed Cereal-Based Foods for Infants and Young Children (CODEX STAN 74-1981)
- Note S For use at 1500 mg/kg In products conforming to the Standard for Canned Baby Foods (CODEX STAN 73-1981)
- Note V Singly or in combination with other modified starches used as thickeners In products conforming to the Standard for Canned Baby Foods (CODEX STAN 73-1981)
- Note BB For use only in fresh minced meat which contains other ingredients apart from comminuted meat.
- Note CC Only non-amidated pectins may be used in the Standard for Canned Baby Foods (CODEX STAN 73-1981)
- Note DD Only for use in canned fruit-based baby foods conforming to the Standard for Canned Baby Foods (CODEX STAN 73-1981)
- Note EE Singly or in combination: INS 1412, 1413, 1414 and 1440 in products conforming to the Standard for Infant Formula and Formulas for Special Medical Purposes Intended for Infants (CODEX STAN 742-1981)
- Note FF Singly or in combination: INS 1412, 1413, 1414 and 1422 in products conforming to the Standard for Follow-Up Formula (CODEX STAN 156-1981)

**Part B: Provisions Included in Agenda Item 5b**

<b>Food Category No.</b>	<b>01.2.1.2</b>	<b>Fermented milks (plain), heat-treated after fermentation</b>			
Additive	INS	Step	Year	Max Level	Notes
CARBON DIOXIDE	290	5/8		GMP	59
NITROGEN	941	5/8		GMP	59
NITROUS OXIDE	942	5/8		GMP	59

<b>Food Category No.</b>	<b>01.2.2</b>	<b>Renneted milk (plain)</b>			
Additive	INS	Step	Year	Max Level	Notes
CARBON DIOXIDE	290	5/8		GMP	59
GLYCEROL	422	8		GMP	
NITROGEN	941	5/8		GMP	59

<b>Food Category No.</b>	<b>01.4.2</b>	<b>Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)</b>			
Additive	INS	Step	Year	Max Level	Notes
CARBON DIOXIDE	290	8		GMP	59 & W
NITROGEN	941	5/8		GMP	59 & W
NITROUS OXIDE	942	8		GMP	59 & W

<b>Food Category No.</b>	<b>02.1.2</b>	<b>Vegetable oils and fats</b>			
Additive	INS	Step	Year	Max Level	Notes
CITRIC ACID	330	8		GMP	15 & Y

<b>Food Category No.</b>	<b>02.1.3</b>	<b>Lard, tallow, fish oil, and other animal fats</b>			
Additive	INS	Step	Year	Max Level	Notes
CITRIC ACID	330	8		GMP	

<b>Food Category No.</b>	<b>04.1.1.3</b>	<b>Peeled or cut fresh fruit</b>			
Additive	INS	Step	Year	Max Level	Notes
CALCIUM ASCORBATE	302	5/8		GMP	
CARBON DIOXIDE	290	5/8		GMP	59
NITROGEN	941	5/8		GMP	59
NITROUS OXIDE	942	8		GMP	
POTASSIUM ASCORBATE	303	5/8		GMP	
SODIUM ASCORBATE	301	5/8		GMP	

<b>Food Category No.</b>	<b>04.2.1.3</b>	<b>Peeled, cut or shredded fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds</b>			
Additive	INS	Step	Year	Max Level	Notes
SODIUM ASCORBATE	301	8		GMP	

**Food Category No. 04.2.2.1 Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds**

Additive	INS	Step	Year	Max Level	Notes
ASCORBIC ACID, L-	300	8		GMP	110
MONOSODIUM L-GLUTAMATE	621	8		GMP	201

**Food Category No. 04.2.2.7 Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3**

Additive	INS	Step	Year	Max Level	Notes
CALCIUM 5'-RIBONUCLEOTIDES	634	5/8		GMP	Z
DISODIUM 5'-GUANYLATE	627	5/8		GMP	Z
DISODIUM 5'-INOSINATE	631	5/8		GMP	Z
DISODIUM 5'-RIBONUCLEOTIDES	635	5/8		GMP	Z
GLYCEROL	422	5/8		GMP	
MONOSODIUM L-GLUTAMATE	621	5/8		GMP	Z
PULLULAN	1204	5/8		GMP	
SODIUM ASCORBATE	301	5/8		GMP	
SODIUM ERYTHORBATE (SODIUM ISOASCORBATE)	316	5/8		GMP	AA

**Food Category No. 06.2 Flours and starches (including soybean powder)**

Additive	INS	Step	Year	Max Level	Notes
AMYLASE FROM BACILLUS LICHENIFORMIS (CARBOHYDRASE), ALPHA-	1100	5/8		GMP	
AMYLASE FROM BACILLUS SUBTILIS, ALPHA-	1100	5/8		GMP	

**Food Category No. 06.2.1 Flours**

Additive	INS	Step	Year	Max Level	Notes
ASCORBIC ACID, L-	300	8		300 mg/kg	
POTASSIUM ASCORBATE	303	8		300 mg/kg	
PULLULAN	1204	5/8		GMP	A
SODIUM ASCORBATE	301	8		300 mg/kg	

**Food Category No. 06.2.2 Starches**

Additive	INS	Step	Year	Max Level	Notes
SODIUM CARBONATE	500(i)	5/8		GMP	

**Food Category No. 06.4.1 Fresh pastas and noodles and like products**

Additive	INS	Step	Year	Max Level	Notes
CARBON DIOXIDE	290	5/8		GMP	59 & 211
GLYCEROL	422	5/8		GMP	211
PULLULAN	1204	5/8		GMP	211
SODIUM ASCORBATE	301	5/8		GMP	

<b>Food Category No.</b>	<b>06.4.2</b>	<b>Dried pastas and noodles and like products</b>			
Additive	INS	Step	Year	Max Level	Notes
CALCIUM 5'-RIBONUCLEOTIDES	634	5/8		GMP	256
CALCIUM ASCORBATE	302	5/8		200 mg/kg	256
DISODIUM 5'-GUANYLATE	627	5/8		GMP	256
DISODIUM 5'-INOSINATE	631	5/8		GMP	256
DISODIUM 5'-RIBONUCLEOTIDES	635	5/8		GMP	256
MONOSODIUM L-GLUTAMATE	621	5/8		GMP	256
NITROUS OXIDE	942	8		GMP	256
PULLULAN	1204	5/8		GMP	256
SODIUM ASCORBATE	301	5/8		200 mg/kg	256

<b>Food Category No.</b>	<b>08.1</b>	<b>Fresh meat, poultry, and game</b>			
Additive	INS	Step	Year	Max Level	Notes
DISODIUM 5'-GUANYLATE	627	8		GMP	16
DISODIUM 5'-INOSINATE	631	8		GMP	16
MONOAMMONIUM L-GLUTAMATE	624	8		GMP	16
MONOSODIUM L-GLUTAMATE	621	8		GMP	16

<b>Food Category No.</b>	<b>08.1.1</b>	<b>Fresh meat, poultry, and game, whole pieces or cuts</b>			
Additive	INS	Step	Year	Max Level	Notes
BROMELAIN	1101 (iii)	8		GMP	16
GLYCEROL	422	8		GMP	16

<b>Food Category No.</b>	<b>08.1.2</b>	<b>Fresh meat, poultry, and game, comminuted</b>			
Additive	INS	Step	Year	Max Level	Notes
ASCORBIC ACID, L-	300	8		GMP	BB
CALCIUM ASCORBATE	302	8		GMP	BB
CALCIUM LACTATE	327	8		GMP	BB
CITRIC ACID	330	8		GMP	15 & BB
ERYTHORBIC ACID (ISOASCORBIC ACID)	315	5/8		GMP	BB
GLYCEROL	422	8		GMP	
SODIUM ASCORBATE	301	8		GMP	BB

**Notes to the General Standard for Food Additives**

- Note 15 Fat or oil basis.
- Note 16 For use in glaze, coatings or decorations for fruit, vegetables, meat or fish.
- Note 59 Use as packaging gas.
- Note 110 For use in frozen French fried potatoes only.
- Note 201 For use in flavoured products only.
- Note 211 For use in noodles only.
- Note 256 For use in noodles, gluten-free pasta and pasta intended for hypoproteic diets only.
- Note A For use at GMP in full fat soy flour only.
- Note W For use in whipped cream and cream packed under pressure only.
- Note Y Excluding virgin and cold pressed oils and products conforming to the standard for Olive Oils and Olive Pomace Oils (CODEX STAN 33-1981).
- Note Z Except for products conforming to the standard for Edible Fungi and Fungus Products (CODEX STAN 038-1981).
- Note AA For use in pickled radish only.
- Note BB For use only in fresh minced meat which contains other ingredients apart from comminuted meat.

**Part C: Provisions related to Agenda Item 2**

**Table 3 of the GSFA**

Potassium hydrogen sulfate (INS 515(ii)) at Step 5/8

**Part D: Provisions related to Agenda Item 4b**

<b>Food category 08.2.2 Heat-treated processed meat, poultry, and game products in whole pieces or cuts</b>			
<b>Additive</b>	<b>INS</b>	<b>Maximum Level</b>	<b>Notes</b>
Nitrites	249, 250	85mg/kg	32 & AA-1
Phosphates	338, 339(i)-(iii), 340(i)-(iii), 341(i)-(iii), 450(i)-(iii), (v)-(vii), 451(i), (ii), 452(i)-(v), 542	1320mg/kg	33 & BB-1

<b>Food category 08.3 Processed comminuted meat, poultry and game products</b>			
<b>Additive</b>	<b>INS</b>	<b>Maximum Level</b>	<b>Notes</b>
Nitrites	249, 250	80 mg/kg	32, XX & YY
Phosphates	338, 339(i)-(iii), 340(i)-(iii), 341(i)-(iii), 450(i)-(iii), (v)-(vii), 451(i), (ii), 452(i)-(v), 542	1 320 mg/kg	33 & BB-1

<b>Nitrites</b>			
INS 249, Potassium nitrite		Functional class: Preservative, Colour retention agent	
INS 250, Sodium nitrite		Functional class: Preservative, Colour retention agent	
<b>Food category No</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>
08.2.2	Heat-treated processed meat, poultry and game products in whole pieces or cuts	85mg/kg	32 & AA-1
08.3	Processed comminuted meat, poultry and game products	80 mg/kg	32, XX & YY

<b>Phosphates</b>			
338, 339(i)-(iii), 340(i)-(iii), 341(i)-(iii), 450(i)-(iii), (v)-(vii), 451(i), (ii), 452(i)-(v), 542			
<b>Food category No</b>	<b>Food Category</b>	<b>Max Level</b>	<b>Notes</b>
08.2.2	Heat-treated processed meat, poultry and game products in whole pieces or cuts	1320 mg/kg	33 & BB-1
08.3	Processed comminuted meat, poultry and game products	1320 mg/kg	33 & BB-1

<b>Food category 08.2 – Processed meat, poultry and game products in whole pieces or cuts</b>			
<b>Food Additive</b>	<b>INS</b>	<b>Maximum Level</b>	<b>Notes</b>
Butylated hydroxyanisole	320	200 mg/kg	XS96 & XS97
Butylated hydroxytoluene	321	100 mg/kg	XS96 & XS97
Carmines	120	500 mg/kg	XS96 & XS97
Carotenes, beta-, vegetable	160a(ii)	5000 mg/kg	XS96 & XS97
Erythrosine	127	30 mg/kg	XS96 & XS97
Fast green FCF	143	100 mg/kg	XS96 & XS97
Grape skin extract	163(ii)	5000 mg/kg	XS96 & XS97
Polysorbates	432-436	5000 mg/kg	XS96 & XS97
Propyl gallate	310	200 mg/kg	XS96 & XS97
Riboflavins	101(i), (ii)	1000 mg/kg	XS96 & XS97
Sunset yellow FCF	110	300 mg/kg	XS96 & XS97
Tertiary Butylhydroquinone	319	100 mg/kg	XS96 & XS97

<b>Food category 08.2.2 Heat-treated processed meat, poultry, and game products in whole pieces or cuts</b>			
<b>Food Additive</b>	<b>INS</b>	<b>Maximum Level</b>	<b>Notes</b>
Saccharins	954(i)-(iv)	500 mg/kg	XS96 & XS97
Sucroglycerides	474	5000 mg/kg	XS96 & XS97

<b>Food category 08.3 – Processed comminuted meat, poultry and game products</b>			
<b>Food Additive</b>	<b>INS</b>	<b>Maximum Level</b>	<b>Notes</b>
Butylated hydroxyanisole	320	200 mg/kg	XS88, XS89 & XS98
Butylated hydroxytoluene	321	100 mg/kg	XS88, XS89 & XS98
Erythrosine	127	30 mg/kg	XS88 & EE-1
Grape skin extract	163(i)	5000 mg/kg	XS88, XS89 & XS98
Polysorbates	432-436	5000 mg/kg	XS88, XS89 & XS98
Propyl gallate	310	200 mg/kg	XS88, XS89 & XS98
Riboflavins	101(i),(ii)	1000 mg/kg	XS88, XS89 & XS98
Tertiary butylhydroquinone	319	100 mg/kg	XS88, XS89 & XS98
Phosphates	338, 339(i)-(iii), 340(i)-(iii), 341(i)-(iii), 450(i)-(iii), (v)-(vii), 451(i), (ii), 452(i)-(v), 542	2200 mg/kg	BB-1

<b>Food category 08.3.2 Heat-treated processed comminuted meat, poultry, and game products</b>			
<b>Food Additive</b>	<b>INS</b>	<b>Maximum Level</b>	<b>Notes</b>
Allura red AC	129	25 mg/kg	XS88, XS89 & XS98
Carmines	120	100 mg/kg	XS88, XS89 & XS98
Carotenes, beta-, vegetable	160a(ii)	20 mg/kg	XS88, XS89 & XS98
Carotenoids	160(i),a(iii), e,f	20 mg/kg	XS88, XS89 & XS98
Ethylene diamine tetra acetates	385, 386	35 mg/kg	XS88, XS89 & XS98
Saccharins	954(i)-(iv)	500 mg/kg	XS88, XS89 & XS98
Steviol glycosides	960	100 mg/kg	XS88, XS89 & XS98
Sucroglycerides	474	5000 mg/kg	XS88, XS89 & XS98
Sunset yellow FCF	110	300 mg/kg	XS88, XS89 & XS98

<b>Food category 08.0 – Meat and meat products, including poultry</b>			
<b>Food Additive</b>	<b>INS</b>	<b>Maximum Level</b>	<b>Notes</b>
Brilliant blue FCF	133	100 mg/kg	XS88, XS89, XS96, XS97, XS98
Caramel III- ammonia process	150c	GMP	XS88, XS89, XS96, XS97, XS98
Caramel IV – sulphite ammonia process	150d	GMP	XS88, XS89, XS96, XS97, XS98

**New Notes to the General Standard for Food Additives**

- Note AA-1: For use in products conforming to the Standard for Cooked Cured Ham (CODEX STAN 96-1981) and Cooked Cured Pork Shoulder (CODEX STAN 97-1981).
- Note BB-1: For use of sodium dihydrogen phosphate (INS 339(i)), disodium hydrogen phosphate (INS 339(ii)), trisodium phosphate (INS 339(iii)), potassium dihydrogen phosphate (INS 340(i)), dipotassium hydrogen phosphate (INS 340(ii)), tripotassium phosphate (INS 340(iii)), calcium dihydrogen phosphate (INS 341(i)), calcium hydrogen phosphate (INS 341(ii)), tricalcium phosphate (INS 341(iii)), disodium diphosphate (INS 450(i)), trisodium diphosphate (INS 450(ii)), tetrasodium diphosphate (INS 450(iii)), tetrapotassium diphosphate (INS 450(v)), calcium dihydrogen diphosphate (INS 450(vii)), pentasodium triphosphate (INS 451(i)), pentapotassium triphosphate (INS 451(ii)), sodium polyphosphate (INS 452(i)), potassium polyphosphate (INS 452(ii)), sodium calcium polyphosphate (INS 452(iii)), calcium polyphosphate (INS 452(iv)), ammonium polyphosphate (INS 452(v)), and bone phosphate (INS 542) as humectants in products conforming to the Standard for Cooked Cured Ham (CODEX STAN 96-1981) and Cooked Cured Pork Shoulder (CODEX STAN 97-1981). The total amount of phosphates (naturally present and added) shall not exceed 3520 mg/kg as phosphorus.
- Note EE-1: For use in products conforming to the Standard for Luncheon Meat (CODEX STAN 89-1981) and Cooked Cured Chopped Meat (CODEX STAN 98-1981) at 15 mg/kg to replace loss of colour in product with binders only.
- Notes XX: For use in products conforming to the Standard for Luncheon Meat (CODEX STAN 89-1981) and the Standard for Cooked Cured Chopped Meat (CODEX STAN 98-1981)
- Note YY: Except for use in products conforming to the Standard for Corned Beef (CODEX STAN 88-1981) at 30 mg/kg as residual NO<sub>2</sub> ion
- Note XS96: Excluding products conforming to the Codex Standard for Cooked Cured Ham (CODEX STAN 96-1981).
- Note XS97: Excluding products conforming to the Codex Standard for Cooked Cured Pork Shoulder (CODEX STAN 97-1981)
- Note XS88: Excluding products conforming to CODEX STAN 88-1981, Corned Beef
- Note XS89: Excluding products conforming to CODEX STAN 89-1981, Luncheon Meat
- Note XS98: Excluding products conforming to CODEX STAN 98-1981, Cooked Cured Chopped Meat

**Table 3 of the GSFA**

<b>INS No</b>	<b>Additive</b>	<b>Functional Class</b>	<b>Year Adopted</b>	<b>Acceptable in foods conforming to the following commodity standards</b>
508	Potassium chloride	Flavour enhancer, Stabilizer, Thickener	1999	CS 88-1981, CS 89-1981, CS 96-1981, CS 97-1981, CS 98-1981
627	Disodium 5'-guanylate	Flavour enhancer	1999	CS 89-1981, CS 96-1981, CS 97-1981, CS 98-1981
631	Disodium 5'-inosinate	Flavour enhancer	1999	CS 89-1981, CS 96-1981, CS 97-1981, CS 98-1981
621	Monosodium L-glutamate	Flavour enhancer	1999	CS 89-1981, CS 96-1981, CS 97-1981, CS 98-1981
331 (i)	Sodium dihydrogen citrate	Acidity Regulator	1999	CS 89-1981, CS 96-1981, CS 97-1981
331 (iii)	Trisodium citrate	Acidity Regulator	1999	CS 89-1981, CS 96-1981, CS 97-1981
406	Agar	Bulking agent, Carrier, Emulsifier, Gelling agent, Glazing agent, Humectant, Stabilizer, Thickener	1999	CS 96-1981, CS 97-1981,
407	Carrageenan	Bulking agent Emulsifier, Gelling agent, Glazing agent, Humectant, Stabilizer, Thickener .Carrier,	1999	CS 96-1981, CS 97-1981

**Annex to Table 3**

<b>08.2.2</b>	<b>Heat-treated processed meat, poultry, and game products in whole pieces or cuts</b>
<b>Codex standard</b>	CS 96-1981 Cooked cured ham, CS 97-1981 Cured pork shoulder
	Only certain Table 3 food additives (as indicated in Table 3) are acceptable for use in foods conforming to these standards.

<b>08.3.2</b>	<b>Heat-treated processed comminuted meat, poultry, and game products</b>
<b>Codex standard</b>	CS 88-1981 Corned beef, CS 89-1981 Luncheon meat, CS 98-1981 Cooked cured chopped meat
	Only certain Table 3 food additives (as indicated in Table 3) are acceptable for use in foods conforming to these standards.

**Appendix X**

**CODEX GENERAL STANDARD FOR FOOD ADDITIVES**

**DISCONTINUATION OF WORK ON DRAFT AND PROPOSED DRAFT FOOD ADDITIVE PROVISIONS**

(for information)

**Part A: Provisions Included in Agenda Item 5a**

<b>Food Category No.</b>	<b>06.1</b>	<b>Whole, broken, or flaked grain, including rice</b>			
Additive	INS	Step	Year	Max Level	Notes
CAROB BEAN GUM	410	7		GMP	
<b>Food Category No.</b>	<b>08.1</b>	<b>Fresh meat, poultry, and game</b>			
Additive	INS	Step	Year	Max Level	Notes
GELLAN GUM	418	7		GMP	
KARAYA GUM	416	7		GMP	
<b>Food Category No.</b>	<b>09.1</b>	<b>Fresh fish and fish products, including mollusks, crustaceans, and echinoderms</b>			
Additive	INS	Step	Year	Max Level	Notes
ACETYLATED DISTARCH PHOSPHATE	1414	7		GMP	16
GELLAN GUM	418	7		GMP	
HYDROXYPROPYL STARCH	1440	7		GMP	16
OXIDIZED STARCH	1404	7		GMP	16
TRAGACANTH GUM	413	7		GMP	16
<b>Food Category No.</b>	<b>09.2</b>	<b>Processed fish and fish products, including mollusks, crustaceans, and echinoderms</b>			
Additive	INS	Step	Year	Max Level	Notes
CAROB BEAN GUM	410	7		GMP	
DEXTRINS, ROASTED STARCH	1400	4		GMP	
GELLAN GUM	418	7		GMP	
KARAYA GUM	416	7		GMP	
<b>Food Category No.</b>	<b>09.2.4</b>	<b>Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms</b>			
Additive	INS	Step	Year	Max Level	Notes
ACETYLATED DISTARCH PHOSPHATE	1414	7		GMP	
CAROB BEAN GUM	410			GMP	
HYDROXYPROPYL STARCH	1440	7		GMP	
OXIDIZED STARCH	1404	7		GMP	
TRAGACANTH GUM	413	7		GMP	
<b>Food Category No.</b>	<b>09.2.4.2</b>	<b>Cooked mollusks, crustaceans, and echinoderms</b>			
Additive	INS	Step	Year	Max Level	Notes
PROCESSED EUCHEUMA SEAWEED (PES)	407a	4		GMP	

**Food Category No. 11.3 Sugar solutions and syrups, also (partially) inverted, including treacle and molasses, excluding products of food category 11.1.3**

Additive	INS	Step	Year	Max Level	Notes
GELLAN GUM	418	7		500 mg/kg	

**Food Category No. 12.2.1 Herbs and spices**

Additive	INS	Step	Year	Max Level	Notes
ACETYLATED DISTARCH PHOSPHATE	1414	7		GMP	51
CAROB BEAN GUM	410	7		GMP	51
GELLAN GUM	418	7		GMP	51
HYDROXYPROPYL STARCH	1440	7		GMP	51
KARAYA GUM	416	7		GMP	51
OXIDIZED STARCH	1404	7		GMP	51
TRAGACANTH GUM	413	7		GMP	51

**Food Category No. 13.2 Complementary foods for infants and young children**

Additive	INS	Step	Year	Max Level	Notes
AGAR	406	7		GMP	
ALGINIC ACID	400	7		5000 mg/kg	
AMMONIUM ALGINATE	403	7		5000 mg/kg	
CALCIUM ALGINATE	404	7		5000 mg/kg	
GELLAN GUM	418	7		GMP	
GUM ARABIC (ACACIA GUM)	414	4		GMP	
KARAYA GUM	416	7		GMP	
KONJAC FLOUR	425	7		GMP	
MANNITOL	421	7		GMP	
MICROCRYSTALLINE CELLULOSE (CELLULOSE GEL)	460(i)	7		GMP	
POTASSIUM ALGINATE	402	7		5000 mg/kg	
POWDERED CELLULOSE	460(ii)	7		GMP	
PROCESSED EUCEUMA SEAWEEED (PES)	407a	4		GMP	
SODIUM ALGINATE	401	7		5000 mg/kg	
SODIUM CARBOXYMETHYL CELLULOSE (CELLULOSE GUM)	466	4		GMP	
TARA GUM	417	7		GMP	

**Notes to the General Standard for Food Additives**

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

Note 51 For use in herbs only.

**Part B: Provisions Included in Agenda Item 5b**

<b>Food Category No.</b>	<b>01.2</b>	<b>Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks)</b>			
Additive	INS	Step	Year	Max Level	Notes
CARBON DIOXIDE	290	7		GMP	59
NITROGEN	941	7		GMP	59
<b>Food Category No.</b>	<b>01.2.1.1</b>	<b>Fermented milks (plain), not heat-treated after fermentation</b>			
Additive	INS	Step	Year	Max Level	Notes
NITROUS OXIDE	942	7		GMP	
<b>Food Category No.</b>	<b>01.2.1.2</b>	<b>Fermented milks (plain), heat-treated after fermentation</b>			
Additive	INS	Step	Year	Max Level	Notes
GLYCEROL	422	7		GMP	
<b>Food Category No.</b>	<b>01.4.1</b>	<b>Pasteurized cream (plain)</b>			
Additive	INS	Step	Year	Max Level	Notes
CARBON DIOXIDE	290	7		GMP	59
NITROGEN	941	7		GMP	59
NITROUS OXIDE	942	7		GMP	
<b>Food Category No.</b>	<b>02.1.2</b>	<b>Vegetable oils and fats</b>			
Additive	INS	Step	Year	Max Level	Notes
ASCORBIC ACID, I-	300	7		GMP	
NITROGEN	941	7		GMP	59
NITROUS OXIDE	942	7		GMP	
POTASSIUM ASCORBATE	303	7		GMP	
SODIUM ASCORBATE	301	7		200 mg/kg	
SODIUM ERYTHORBATE (SODIUM ISOASCORBATE)	316	7		100 mg/kg	
<b>Food Category No.</b>	<b>02.1.3</b>	<b>Lard, tallow, fish oil, and other animal fats</b>			
Additive	INS	Step	Year	Max Level	Notes
ACETIC ACID, GLACIAL	260	7		5000 mg/kg	
ASCORBIC ACID, L-	300	7		200 mg/kg	
CALCIUM ASCORBATE	302	7		GMP	
CALCIUM LACTATE	327	7		GMP	
ERYTHORBIC ACID (ISOASCORBIC ACID)	315	7		100 mg/kg	
GLUCONO DELTA-LACTONE	575	7		GMP	
NITROGEN	941	7		GMP	59
NITROUS OXIDE	942	7		GMP	
POTASSIUM ACETATES	261	7		GMP	
POTASSIUM ASCORBATE	303	7		GMP	
POTASSIUM LACTATE	326	7		GMP	
SODIUM ACETATE	262(i)	7		5000 mg/kg	
SODIUM ASCORBATE	301	7		200 mg/kg	
SODIUM CARBONATE	500(i)	7		GMP	
SODIUM ERYTHORBATE (SODIUM ISOASCORBATE)	316	7		100 mg/kg	

<b>Food Category No.</b>	<b>02.1.3</b>	<b>Lard, tallow, fish oil, and other animal fats</b>			
Additive	INS	Step	Year	Max Level	Notes
SODIUM HYDROGEN CARBONATE	500(ii)	7		1000 mg/kg	
SODIUM LACTATE	325	7		GMP	
SODIUM SESQUICARBONATE	500(iii)	7		GMP	
<b>Food Category No.</b>	<b>04.1.1</b>	<b>Fresh fruit</b>			
Additive	INS	Step	Year	Max Level	Notes
CALCIUM ASCORBATE	302	7		GMP	
CARBON DIOXIDE	290	7		GMP	59
ERYTHORBIC ACID (ISOASCORBIC ACID)	315	7		GMP	
NITROGEN	941	7		GMP	59
POTASSIUM ASCORBATE	303	7		GMP	
SODIUM ASCORBATE	301	7		GMP	
<b>Food Category No.</b>	<b>04.1.1.1</b>	<b>Untreated fresh fruit</b>			
Additive	INS	Step	Year	Max Level	Notes
NITROUS OXIDE	942	7		GMP	
<b>Food Category No.</b>	<b>04.2.1</b>	<b>Fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds</b>			
Additive	INS	Step	Year	Max Level	Notes
CARBON DIOXIDE	290	7		GMP	59
<b>Food Category No.</b>	<b>04.2.1.1</b>	<b>Untreated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes (including soybeans), and aloe vera), seaweeds, and nuts and seeds</b>			
Additive	INS	Step	Year	Max Level	Notes
NITROUS OXIDE	942	7		GMP	
<b>Food Category No.</b>	<b>04.2.1.2</b>	<b>Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds</b>			
Additive	INS	Step	Year	Max Level	Notes
CALCIUM GLUCONATE	578	7		800 mg/kg	58
CALCIUM HYDROXIDE	526	7		800 mg/kg	58
MAGNESIUM CARBONATE	504(i)	7		GMP	16
MAGNESIUM HYDROXIDE	528	7		GMP	16
MAGNESIUM HYDROXIDE CARBONATE	504(ii)	7		GMP	16
<b>Food Category No.</b>	<b>04.2.1.3</b>	<b>Peeled, cut or shredded fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds</b>			
Additive	INS	Step	Year	Max Level	Notes
ERYTHORBIC ACID (ISOASCORBIC ACID)	315	7		GMP	
NITROUS OXIDE	942	7		GMP	
SODIUM ERYTHORBATE (SODIUM ISOASCORBATE)	316	7		GMP	

**Food Category No. 04.2.2.1 Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds**

Additive	INS	Step	Year	Max Level	Notes
CALCIUM ASCORBATE	302	7		GMP	
CALCIUM GLUCONATE	578	7		1000 mg/kg	58
CALCIUM HYDROXIDE	526	7		1000 mg/kg	58
CARBON DIOXIDE	290	7		GMP	59
ERYTHORBIC ACID (ISOASCORBIC ACID)	315	7		GMP	
NITROGEN	941	7		GMP	59
NITROUS OXIDE	942	7		GMP	
SODIUM ASCORBATE	301	7		GMP	
SODIUM ERYTHORBATE (SODIUM ISOASCORBATE)	316	7		GMP	

**Food Category No. 04.2.2.7 Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3**

Additive	INS	Step	Year	Max Level	Notes
AMMONIUM CHLORIDE	510	4		GMP	
SILICON DIOXIDE, AMORPHOUS	551	4		GMP	

**Food Category No. 06.1 Whole, broken, or flaked grain, including rice**

Additive	INS	Step	Year	Max Level	Notes
AMYLASE FROM ASPERGILLUS ORYZAE VAR., ALPHA-	1100	7		GMP	
NITROUS OXIDE	942	7		GMP	
PAPAIN	1101(ii)	7		1000 mg/kg	
SODIUM ACETATE	262(i)	7		6000 mg/kg	

**Food Category No. 06.2 Flours and starches (including soybean powder)**

Additive	INS	Step	Year	Max Level	Notes
CALCIUM PROPIONATE	282	4		1000 mg/kg	
NITROUS OXIDE	942	7		GMP	
SILICON DIOXIDE, AMORPHOUS	551	4		GMP	
SODIUM ACETATE	262(i)	7		6000 mg/kg	
SODIUM ASCORBATE	301	4		GMP	
SODIUM CARBONATE	500(i)	4		GMP	

**Food Category No. 06.2.1 Flours**

Additive	INS	Step	Year	Max Level	Notes
GLUCOSE OXIDASE	1102	4		780 mg/kg	
PAPAIN	1101(ii)	7		GMP	
SODIUM HYDROGEN CARBONATE	500(ii)	7		45000 mg/kg	

<b>Food Category No.</b>	<b>06.2.2</b>	<b>Starches</b>				
Additive	INS	Step	Year	Max Level	Notes	
AMYLASE FROM BACILLUS LICHENIFORMIS (CARBOHYDRASE), ALPHA-	1100	4		GMP		
AMYLASE FROM BACILLUS SUBTILIS, ALPHA-	1100	4		GMP		
<b>Food Category No.</b>	<b>06.4.1</b>	<b>Fresh pastas and noodles and like products</b>				
Additive	INS	Step	Year	Max Level	Notes	
CALCIUM ASCORBATE	302	4		200 mg/kg		
CALCIUM PROPIONATE	282	4		1000 mg/kg		
<b>Food Category No.</b>	<b>06.4.2</b>	<b>Dried pastas and noodles and like products</b>				
Additive	INS	Step	Year	Max Level	Notes	
AMYLASE FROM ASPERGILLUS ORYZAE VAR., ALPHA-	1100	7		GMP		
CALCIUM PROPIONATE	282	4		1000 mg/kg		
<b>Food Category No.</b>	<b>08.1</b>	<b>Fresh meat, poultry, and game</b>				
Additive	INS	Step	Year	Max Level	Notes	
AMMONIUM CHLORIDE	510	4		GMP		
ASCORBIC ACID, L-	300	7		2000 mg/kg		
NITROUS OXIDE	942	7		GMP		
SODIUM CARBONATE	500(i)	4		GMP		
ACETIC ACID, GLACIAL	260	7		GMP		
CALCIUM HYDROXIDE	526	7		GMP		
CALCIUM OXIDE	529	7		GMP		
CITRIC ACID	330	7		2000 mg/kg		
ERYTHORBIC ACID (ISOASCORBIC ACID)	315	7		500 mg/kg		
MAGNESIUM CARBONATE	504(i)	7		GMP	16	
MAGNESIUM HYDROXIDE	528	7		GMP	16	
MAGNESIUM HYDROXIDE CARBONATE	504(ii)	7		GMP	16	
PAPAIN	1101(ii)	7		GMP		
SODIUM ACETATE	262(i)	7		GMP		
SODIUM ASCORBATE	301	7		500 mg/kg		
SODIUM CARBONATE	500(i)	7		GMP		
SODIUM HYDROGEN CARBONATE	500(ii)	7		GMP		
SODIUM SESQUICARBONATE	500(iii)	7		GMP		
<b>Food Category No.</b>	<b>08.1.2</b>	<b>Fresh meat, poultry, and game, comminuted</b>				
Additive	INS	Step	Year	Max Level	Notes	
CARBON DIOXIDE	290	7		100 mg/kg	59	
MAGNESIUM CARBONATE	504(i)	7		GMP		
MAGNESIUM HYDROXIDE	528	7		GMP		
MAGNESIUM HYDROXIDE CARBONATE	504(ii)	7		GMP		

**Notes to the General Standard for Food Additives**

- Note 16 For use in glaze, coatings or decorations for fruit, vegetables, meat or fish.
- Note 58 As calcium.
- Note 59 Use as packaging gas.

**Part C: Provisions Included in Agenda Item 5c**

<b>Food Category No.</b>	<b>14.2.3</b>	<b>Grape wines</b>				
Additive	INS	Step	Year	Max Level	Notes	
CALCIUM MALATE, D,L-	352(ii)	7		GMP		
CALCIUM CARBONATE	170(i)	7		3500 mg/kg		
CAROB BEAN GUM	410	7		GMP		
GELLAN GUM	418	7		GMP		
GUAR GUM	412	7		GMP		
KARAYA GUM	416	7		GMP		
KONJAC FLOUR	425	7		GMP		
MONO- AND DI-GLYCERIDES OF FATTY ACIDS	471	7		18 mg/kg		
PECTINS	440	7		GMP		
POTASSIUM CARBONATE	501(i)	7		5000 mg/kg		
POTASSIUM HYDROGEN CARBONATE	501(ii)	7		5000 mg/kg		
TARA GUM	417	7		GMP		
TRAGACANTH GUM	413	7		GMP		
XANTHAN GUM	415	7		GMP		

<b>Food Category No.</b>	<b>14.2.3.1</b>	<b>Still grape wine</b>				
Additive	INS	Step	Year	Max Level	Notes	
TARTRATES	334; 335(i),(ii); 336(i),(ii); 337	7		9000 mg/kg	45	

<b>Food Category No.</b>	<b>14.2.3.2</b>	<b>Sparkling and semi-sparkling grape wines</b>				
Additive	INS	Step	Year	Max Level	Notes	
CALCIUM ALGINATE	404	7		GMP		
POTASSIUM ALGINATE	402	7		GMP		
TARTRATES	334; 335(i),(ii); 336(i),(ii); 337	4		4000 mg/kg	45	

<b>Food Category No.</b>	<b>14.2.3.3</b>	<b>Fortified grape wine, grape liquor wine, and sweet grape wine</b>				
Additive	INS	Step	Year	Max Level	Notes	
TARTRATES	334; 335(i),(ii); 336(i),(ii); 337	4		4000 mg/kg	45	

**Notes to the General Standard for Food Additives**

Note 45 As tartaric acid.

**Appendix XI****CODEX GENERAL STANDARD FOR FOOD ADDITIVES****NEW PROVISIONS – STEP 2 AND STEP 3**

(for information)

**Part 1 – Entered at Step 3****(a): Provisions related to Agenda Item 2**

Cyclotetraglucose (INS 1504(i)) and Cyclotetraglucose Syrup (INS 1504(ii)) at Step 3 in Table 3 of the GSFA.

**(b): Provisions related to Agenda Item 5f****NISIN**

INS 234 Nisin Functional Class: Preservative

FoodCatNo	FoodCategory	MaxLevel	Notes	Step
08.2.2	Heat-treated processed meat, poultry and game products in whole pieces or cuts	25 mg/kg	233	3
08.3.2	Heat-treated processed comminuted meat, poultry and game products	25 mg/kg	233	3
08.4	Edible casings (e.g., sausage casings)	7 mg/kg	233	3

**Notes to the General Standard for Food Additives**

Note 233 As nisin.

**Part 2 – Entered at Step 2****(a): Provisions related to Agenda Item 5c****SODIUM CARBOXYMETHYL CELLULOSE (CELLULOSE GUM)**

INS 466 Carboxymethyl cellulose Functional Class: Bulking agent, Emulsifier, Firming agent, Gelling agent, Glazing agent, Humectant

FoodCatNo	FoodCategory	MaxLevel	Notes	Step
14.2.3	Grape wines	100 mg/kg		2

**(b): Provisions related to Agenda Item 5e****New Proposals****ACETIC AND FATTY ESTERS OF GLYCEROL**

INS 472a Acetic and Fatty Esters of Glycerol Functional Class: Emulsifier, Sequestrant, Stabilizer

FoodCatNo	FoodCategory	MaxLevel	Notes	Step
06.4.1	Fresh pastas and noodles and like products	GMP		2

**ACETYLATED DISTARCH ADIPATE**

INS 1422 Acetylated Distarch Adipate Functional Class: Emulsifier, Sequestrant, Stabilizer

FoodCatNo	FoodCategory	MaxLevel	Notes	Step
06.4.2	Dried pastas and noodles and like products	GMP		2

**ACETYLATED DISTARCH PHOSPHATE**

INS 1414 Acetylated Distarch Phosphate Functional Class: Emulsifier, Sequestrant, Stabilizer

FoodCatNo	FoodCategory	MaxLevel	Notes	Step
06.4.2	Dried pastas and noodles and like products	GMP		2

**ALUMINIUM SULFATE**

INS 520 Aluminium sulfate Functional Class: Firming agent

FoodCatNo	FoodCategory	MaxLevel	Notes	Step
10.2.1	Liquid egg products	100 mg/kg	6	2
10.2.2	Frozen egg products	100 mg/kg	6	2

**AMMONIUM HYDROXIDE**

INS 527 Ammonium Hydroxide Functional Class: Acidity regulator

FoodCatNo	FoodCategory	MaxLevel	Notes	Step
04.1.1.2	Surface-treated fresh fruit	GMP		2

**BROWN HT**

INS 155 Brown HT Functional Class: Colour

FoodCatNo	FoodCategory	MaxLevel	Notes	Step
08.4	Edible casings (e.g. sausage casings)	5000 mg/kg		2

**CALCIUM SULFATE**

INS 515 Calcium sulfate Functional Class: Acidity regulator, Firming agent, Flour treatment agent, Sequestrant, Stabilizer

FoodCatNo	FoodCategory	MaxLevel	Notes	Step
10.2.1	Liquid egg products	GMP		2

**CARRAGEENAN**

INS 407 Carrageenan Functional Class: Bulking agent, Carrier, Emulsifier, Gelling agent, Glazing agent, Humectant, Stabilizer, Thickener

FoodCatNo	FoodCategory	MaxLevel	Notes	Step
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP		2

**CITRIC AND FATTY ACID ESTERS OF GLYCEROL**

INS 472c Citric and fatty acid esters of glycerol Functional Class: Antioxidant, Emulsifier, Flour treatment agent, Sequestrant, Stabilizer

FoodCatNo	FoodCategory	MaxLevel	Notes	Step
06.4.1	Fresh pastas and noodles and like products	GMP		2

**DEXTRINS, ROASTED STARCH**

INS 1400 Dextrins, Roasted starch Functional Class: Carrier, Emulsifier, Stabilizer, Thickener

FoodCatNo	FoodCategory	MaxLevel	Notes	Step
06.4.2	Dried pastas and noodles and like products	GMP		2
10.2.1	Liquid egg products	GMP		2
10.2.2	Frozen egg products	GMP		2

**LACTIC AND FATTY ACID ESTERS OF GLYCEROL**

INS 472b Lactic and fatty acid esters of glycerol Functional Class: Emulsifier, Sequestrant, Stabilizer glycerol

FoodCatNo	FoodCategory	MaxLevel	Notes	Step
06.4.1	Fresh pastas and noodles and like products	GMP		2

**LAURIC ARGINATE ETHYL ESTER**

INS 243 Lauric arginate fatty ethyl ester Functional Class: Preservative

FoodCatNo	FoodCategory	MaxLevel	Notes	Step
08.2.1	Non-heat treated processed meat, poultry and game products in whole pieces and cuts	200 mg/kg		2
08.2.2	Heat-treated processed meat, poultry and game products in whole pieces and cuts	200 mg/kg		2
08.3.1	Non-heat-treated processed comminuted meat poultry and game products	200 mg/kg		2
08.3.2	Heat-treated comminuted meat poultry and game products	200 mg/kg		2

**LECITHIN**

INS 322(i) Lecithin Functional Class: Antioxidant, Emulsifier

FoodCatNo	FoodCategory	MaxLevel	Notes	Step
01.8.2	Dried whey and whey product, excluding whey cheeses	30000 mg/kg		2

**MONO- AND DI-GLYCERIDES OF FATTY ACIDS**

INS 471 Mono- and di-glyceride of fatty acids Functional Class: Antifoaming agent, Emulsifier, Stabilizer

FoodCatNo	FoodCategory	MaxLevel	Notes	Step
01.2.1.2	Fermented milks (plain), non heat-treated after fermentation	GMP		2
10.2.1	Liquid egg products	GMP		2

**NEOTAME**

INS 961 Neotame Functional Class: Flavour enhancer, Sweetener

FoodCatNo	FoodCategory	MaxLevel	Notes	Step
14.1.3.1	Fruit nectar	65 mg/kg		2
14.1.3.3	Concentrates for fruit nectar	65 mg/kg		2

**PECTINS**

INS 440 Pectins Functional Class: Emulsifier, Gelling agent, Stabilizer, Thickener

FoodCatNo	FoodCategory	MaxLevel	Notes	Step
14.1.2	Fruit and vegetable juices	3000 mg/kg		2
14.1.3	Fruit and vegetable nectars	3000 mg/kg		2

**STARCH SODIUM OCTENYL SUCCINATE**

INS 1450 Starch sodium octenyl succinate Functional Class: Emulsifier, Stabilizer, Thickener

FoodCatNo	FoodCategory	MaxLevel	Notes	Step
10.2.1	Liquid egg products	GMP		2
10.2.2	Frozen egg products	GMP		2
14.1.5	Coffee, coffee substitutes, tea, herbal infusions and other hot cereal and grain beverages excluding cocoa	GMP		2

**TARTRAZINE**

INS 102 Tartrazine Functional Class: Colour

FoodCatNo	FoodCategory	MaxLevel	Notes	Step
08.4	Edible casings (e.g. sausage casings)	300 mg/kg		2

**XANTHAN GUM**

INS 415 Xanthan gum Functional Class: Emulsifier, Foaming agent, Stabilizer, Thickener

FoodCatNo	FoodCategory	MaxLevel	Notes	Step
14.1.2	Fruit and vegetable juices	3000 mg/kg		2
14.1.3	Fruit and vegetable necatrs	3000 mg/kg		2

**Proposals for revision****ASCORBYL ESTERS**INS 304 Ascorbyl palmitate Functional Class: Antioxydant  
INS 305 Ascorbyl stearate Functional Class: Antioxydant

FoodCatNo	FoodCategory	MaxLevel	Notes	Step
13.2	Complementary foods for infants and young children	200	10, 15 & ZZ	2

**CARMINES**

INS 120 Carmines Functional Class: Colour

FoodCatNo	FoodCategory	MaxLevel	Notes	Step
08.4	Edible casings (e.g. sausage casings)	10000	16	2

**CAROTENOIDS**INS 160(i) beta-Carotenes, synthetic Functional Class: Colour  
INS 160(iii) beta-Carotenes, Blakeslea trispora Functional Class: Colour  
INS 160e Carotenal, beta-apo-8'- Functional Class: Colour  
INS 160f Carotenoic acid, ethyl ester, beta-apo-8'- Functional Class: Colour

FoodCatNo	FoodCategory	MaxLevel	Notes	Step
08.4	Edible casings (e.g. sausage casings)	10000		2

**IRON OXIDES**INS 172(i) Iron oxide, black Functional Class: Colour  
INS 172(ii) Iron oxide, red Functional Class: Colour  
INS 172(iii) Iron oxide, yellow Functional Class: Colour

FoodCatNo	FoodCategory	MaxLevel	Notes	Step
08.4	Edible casings (e.g. sausage casings)	5000	72	2

**SODIUM CARBONATE**

INS 500(i) Sodium carbonate Functional Class: Acidity regulator, Anticaking agent, Raising agent

FoodCatNo	FoodCategory	MaxLevel	Notes	Step
02.2.1	Butter	GMP	CC	2

**SODIUM HYDROGEN CARBONATE**

INS 500(ii) Sodium hydrogen carbonate Functional Class: Acidity regulator, Anticaking agent, Raising agent

FoodCatNo	FoodCategory	MaxLevel	Notes	Step
02.2.1	Butter	GMP	CC	23

**Notes to the General Standard for Food Additives**

- Note 6 As aluminium.
- Note 10 As ascorbyl stearate
- Note 15 Fat or oil basis
- Note 16 for use in glaze, coatings or decorations for fruit, vegetable, meat or fish
- Note 72 Ready-to-eat basis
- Note CC Use as a pH stabilizer in soured cream butter only
- Note ZZ INS 304 (ascorbyl stearate only)

**Appendix XII****CODEX GENERAL STANDARD FOR FOOD ADDITIVES****REVOCATION OF FOOD ADDITIVE PROVISIONS**

(for approval)

**Part A (Agenda Item 2, para. 24)****BRILLIANT BLUE FCF**

INS 133 Brilliant blue FCF Functional Class: Colour

FoodCatNo	FoodCategory	MaxLevel	Notes	Adopted
09.2.5	Smoked, dried, fermented, and/or salted fish and fish and products, including mollusks, crustaceans and echinoderm	100mg/kg	22	2009

**Notes to the General Standard for Food Additives**

Note 22 For use in smoked fish products only.

**Part B (Agenda Item 4d, para. 56)****Table 1 and 2****CHLORINE DIOXIDE**

INS 926 Chlorine dioxide Functional Class: Flour treatment agent

FoodCatNo	FoodCategory	MaxLevel	Notes	Adopted
06.2.1	Flours	30mg/kg	87	2010

**FORMIC ACID**

INS 236 Formic acid Functional Class: Preservative

FoodCatNo	FoodCategory	MaxLevel	Notes	Adopted
12.6	Sauces and like products	200 mg/kg	25	2001
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	100 mg/kg	25	2001

**Ammonium adipates (INS 359) from ADIPATES****Table 3****Ammonium acetate (INS 264)** (adopted 1999)**Ammonium lactate (INS 328)** (adopted 1999)**Choline salts and esters (INS 1001)** (adopted 1999)**Potassium hydrogen malate (INS 351 (i))** (adopted 1999)**Notes to the General Standard for Food Additives**

Note 25 As formic acid.

Note 87 Treatment level.

Appendix XIII**PROPOSED DRAFT CHANGES AND/OR ADDITIONS TO THE INTERNATIONAL NUMBERING SYSTEM FOR FOOD ADDITIVES**

(for adoption at Step 5/8)

**Section 2**New technological purposes in the INS (changes are indicated in **bold**)

<b>FUNCTIONAL CLASSES</b>	<b>DEFINITION</b>	<b>TECHNOLOGICAL PURPOSE</b>
25. Stabilizer	A food additive, which makes it possible to maintain a uniform dispersion of two or more components.	Stabilizer, foam stabilizer, colloidal stabilizer, emulsion stabilizer, <b>stabilizer synergist</b>
27. Thickener	A food additive which increases the viscosity of the food	Thickener, bodying agent, binder, texturizing agent, <b>thickener synergist</b>

**Section 3 and 4**Part 1 - New Additives for Inclusion in the INS (changes are indicated in **bold**)

<b>INS No.</b>	<b>Name of Food Additive</b>	<b>Functional Class</b>	<b>Technological Purpose</b>
<b>105</b>	<b>Carthamus yellow</b>	<b>Colour</b>	<b>Colour</b>
<b>163 (vi)</b>	<b>Black carrot extract</b>	<b>Colour</b>	<b>Colour</b>
<b>176</b>	<b>Potassium aluminium silicate-based pearlescent pigments (PAS-BPP)</b>		
<b>176(i)</b>	<b>Potassium aluminium silicate-based pearlescent pigments coated with titanium dioxide, Type I</b>	<b>Colour</b>	<b>Colour</b>
<b>176(ii)</b>	<b>Potassium aluminium silicate-based pearlescent pigments coated with iron oxide, Type II</b>	<b>Colour</b>	<b>Colour</b>
<b>176(iii)</b>	<b>Potassium aluminium silicate-based pearlescent pigments coated with titanium dioxide and iron oxide, Type III</b>	<b>Colour</b>	<b>Colour</b>
<b>499</b>	<b>Stigmasterol-rich plant sterols</b>	<b>Stabilizer</b>	<b>Stabilizer</b>
<b>1205</b>	<b>Basic methacrylate copolymer</b>	<b>Glazing agent</b>	<b>Glazing agent</b>
<b>1206</b>	<b>Neutral methacrylate copolymer</b>	<b>Glazing agent</b>	<b>Glazing agent</b>
<b>1207</b>	<b>Anionic methacrylate copolymer</b>	<b>Glazing agent</b>	<b>Glazing agent</b>
<b>1209</b>	<b>Polyvinyl alcohol (PVA)-polyethylene glycol (PEG) graft co-polymer</b>	<b>Glazing agent</b>	<b>Glazing agent</b>

Part 2 - Changes to existing names and INS numbers (changes are indicated in **bold**: deletions strikethrough)

<b>INS No.</b>	<b>Name of Food Additive</b>	<b>Functional Class</b>	<b>Technological Purpose</b>
102	<b>Tartrazine</b>	Colour	Colour
<b>1100</b>	<b>Amylases</b>	<del>Flour treatment agent</del>	<del>Flour treatment agent</del>
<b>1100 (i)</b>	<b>alpha-Amylase from <i>Aspergillus oryzae</i> var.</b>	<b>Flour treatment agent</b>	<b>Flour treatment agent</b>
<b>1100 (ii)</b>	<b>alpha-Amylase from <i>Bacillus stearothermophilus</i></b>	<b>Flour treatment agent</b>	<b>Flour treatment agent</b>

INS No.	Name of Food Additive	Functional Class	Technological Purpose
<u>1100 (iii)</u>	<u>alpha-Amylase from <i>Bacillus subtilis</i></u>	<u>Flour treatment agent</u>	<u>Flour treatment agent</u>
<u>1100 (iv)</u>	<u>alpha-Amylase from <i>Bacillus megaterium</i> expressed in <i>Bacillus subtilis</i></u>	<u>Flour treatment agent</u>	<u>Flour treatment agent</u>
<u>1100 (v)</u>	<u>alpha-Amylase from <i>Bacillus stearothermophilus</i> expressed in <i>Bacillus subtilis</i></u>	<u>Flour treatment agent</u>	<u>Flour treatment agent</u>
<u>1100 (vi)</u>	<u>Carbohydrase from <i>Bacillus licheniformis</i></u>	<u>Flour treatment agent</u>	<u>Flour treatment agent</u>

Part 3 - Changes to Functional Classes and Technological Purposes for Existing Food Additives (changes are indicated in **bold**; deletions strikethrough)

INS No.	Name of Food Additive	Functional Class	Technological Purpose
243	Lauric arginate ethyl ester	Preservative	preservative <b>antimicrobial preservative</b>
290	Carbon dioxide	Carbonating agent <b>Foaming agent</b> Packaging gas Preservative Propellant	carbonating agent <b>foaming agent</b> packaging gas preservative propellant
325	Sodium lactate	Acidity regulator Antioxidant Bulking agent Emulsifier <b>Emulsifying salt</b> Humectant Thickener	acidity regulator antioxidant synergist bulking agent emulsifier <b>emulsifying salt</b> humectant bodying agent
327	Calcium lactate	Acidity regulator <b>Emulsifying salt</b> Firming agent Flour treatment agent	acidity regulator <b>emulsifying salt</b> firming agent flour treatment agent
331(i)	Sodium dihydrogen citrate	Acidity regulator Emulsifier <b>Emulsifying salt</b> Sequestrant Stabilizer	acidity regulator emulsifier <b>emulsifying salt</b> sequestrant stabilizer
331(ii)	Disodium monohydrogen citrate	Acidity regulator Emulsifier <b>Emulsifying salt</b> Sequestrant Stabilizer	acidity regulator emulsifier <b>emulsifying salt</b> sequestrant stabilizer
331(iii)	Trisodium citrate	Acidity regulator Emulsifier <b>Emulsifying salt</b> Sequestrant Stabilizer	acidity regulator emulsifier <b>emulsifying salt</b> sequestrant stabilizer
332(i)	Potassium dihydrogen citrate	Acidity regulator <b>Emulsifying salt</b> Sequestrant Stabilizer	acidity regulator <b>emulsifying salt</b> sequestrant stabilizer
332(ii)	Tripotassium citrate	Acidity regulator <b>Emulsifying salt</b> Sequestrant Stabilizer	acidity regulator <b>emulsifying salt</b> sequestrant stabilizer

INS No.	Name of Food Additive	Functional Class	Technological Purpose
333(i)	Monocalcium citrate	Acidity regulator Firming agent <b><u>Emulsifying salt</u></b> Sequestrant Stabilizer	acidity regulator firming agent <b><u>emulsifying salt</u></b> sequestrant stabilizer
333(ii)	Dicalcium citrate	Acidity regulator Firming agent <b><u>Emulsifying salt</u></b> Sequestrant Stabilizer	acidity regulator firming agent <b><u>emulsifying salt</u></b> sequestrant stabilizer
333(iii)	Tricalcium citrate	Acidity regulator Firming agent <b><u>Emulsifying salt</u></b> Sequestrant Stabilizer	acidity regulator firming agent <b><u>emulsifying salt</u></b> sequestrant stabilizer
335(i)	Monosodium tartrate	Acidity regulator <b><u>Emulsifying salt</u></b> Sequestrant Stabilizer	acidity regulator <b><u>emulsifying salt</u></b> sequestrant stabilizer
335(ii)	Sodium L(+)-tartrate	Acidity regulator <b><u>Emulsifying salt</u></b> Sequestrant Stabilizer	acidity regulator <b><u>emulsifying salt</u></b> sequestrant stabilizer
336(i)	Monopotassium tartrate;	Acidity regulator <b><u>Emulsifying salt</u></b> Sequestrant Stabilizer	acidity regulator <b><u>emulsifying salt</u></b> sequestrant stabilizer
336(ii)	Dipotassium tartrate	Acidity regulator <b><u>Emulsifying salt</u></b> Sequestrant Stabilizer	acidity regulator <b><u>emulsifying salt</u></b> sequestrant stabilizer
337	Potassium sodium L(+)-tartrate	Acidity regulator <b><u>Emulsifying salt</u></b> Sequestrant Stabilizer	acidity regulator <b><u>emulsifying salt</u></b> sequestrant stabilizer
339(i)	Sodium dihydrogen phosphate	Acidity regulator Emulsifier <b><u>Emulsifying salt</u></b> Humectant  Raising agent Sequestrant Stabilizer Thickener	acidity regulator/buffer emulsifier <b><u>emulsifying salt</u></b> humectant moisture-retention agent raising agent sequestrant stabilizer texturizing agent
339(ii)	Disodium hydrogen phosphate	Acidity regulator Emulsifier <b><u>Emulsifying salt</u></b> Humectant  Sequestrant Stabilizer Thickener	acidity regulator/buffer emulsifier <b><u>emulsifying salt</u></b> humectant moisture-retention agent sequestrant stabilizer texturizing agent

INS No.	Name of Food Additive	Functional Class	Technological Purpose
339(iii)	Trisodium phosphate	Acidity regulator Emulsifier <b><u>Emulsifying salt</u></b> Humectant  Preservative Sequestrant Stabilizer Thickener	acidity regulator emulsifier <b><u>emulsifying salt</u></b> humectant moisture-retention agent antimicrobial synergist sequestrant stabilizer texturizing agent
340(i)	Potassium dihydrogen phosphate	Acidity regulator  Emulsifier <b><u>Emulsifying salt</u></b> Humectant  Sequestrant Stabilizer Thickener	acidity regulator buffer emulsifier <b><u>emulsifying salt</u></b> humectant moisture-retention agent sequestrant stabilizer texturizing agent
340(ii)	Dipotassium hydrogen phosphate	Acidity regulator  Emulsifier <b><u>Emulsifying salt</u></b> Humectant  Sequestrant Stabilizer Thickener	acidity regulator buffer emulsifier <b><u>emulsifying salt</u></b> humectant moisture-retention agent sequestrant stabilizer texturizing agent
340(iii)	Tripotassium phosphate	Acidity regulator  Emulsifier <b><u>Emulsifying salt</u></b> Humectant  Sequestrant Stabilizer Thickener	acidity regulator buffer emulsifier <b><u>emulsifying salt</u></b> humectant/moisture-retention agent sequestrant stabilizer texturizing agent
341(i)	Calcium dihydrogen phosphate	Acidity regulator Anticaking agent <b><u>Emulsifying salt</u></b> Firming agent Flour treatment agent  Humectant  Raising agent Sequestrant Stabilizer Thickener	acidity regulator anticaking agent <b><u>emulsifying salt</u></b> firming agent dough conditioner flour treatment agent humectant/moisture retention agent raising agent sequestrant stabilizer texturizing agent
341(ii)	Calcium hydrogen phosphate	Acidity regulator Anticaking agent <b><u>Emulsifying salt</u></b> Firming agent Flour treatment agent  Humectant  Raising agent Stabilizer Thickener	acidity regulator anticaking agent <b><u>emulsifying salt</u></b> firming agent dough conditioner flour treatment agent humectant moisture-retention agent raising agent stabilizer texturizing agent

INS No.	Name of Food Additive	Functional Class	Technological Purpose
341(iii)	Tricalcium phosphate	Acidity regulator Anticaking agent Emulsifier <b><u>Emulsifying salt</u></b> Firming agent Flour treatment agent Humectant  Raising agent Stabilizer Thickener	acidity regulator/buffer anticaking agent clouding agent <b><u>emulsifying salt</u></b> firming agent flour treatment agent humectant/moisture-retention agent raising agent stabilizer texturizing agent
342(i)	Ammonium dihydrogen phosphate	Acidity regulator Flour treatment agent <b><u>Stabilizer</u></b> <b><u>Thickener</u></b> <b><u>Raising agent</u></b>	acidity regulator flour treatment agent <b><u>stabilizer</u></b> <b><u>thickener</u></b> <b><u>Raising agent</u></b>
342(ii)	Diammonium hydrogen phosphate	Acidity regulator Flour treatment agent <b><u>Stabilizer</u></b> <b><u>Thickener</u></b> <b><u>Raising agent</u></b>	acidity regulator flour treatment agent <b><u>stabilizer</u></b> <b><u>thickener</u></b> <b><u>Raising agent</u></b>
343(i)	Magnesium dihydrogen phosphate	Acidity regulator <b><u>Emulsifying salt</u></b> Anticaking agent <b><u>Stabilizer</u></b> <b><u>Thickener</u></b>	acidity regulator <b><u>emulsifying salt</u></b> Anticaking agent <b><u>stabilizer</u></b> <b><u>thickener</u></b>
343(ii)	Magnesium hydrogen phosphate	Acidity regulator <b><u>Emulsifying salt</u></b> Anticaking agent <b><u>Stabilizer</u></b> <b><u>Thickener</u></b> <b><u>Raising agent</u></b>	acidity regulator <b><u>emulsifying salt</u></b> Anticaking agent <b><u>stabilizer</u></b> <b><u>thickener</u></b> <b><u>Raising agent</u></b>
343(iii)	Trimagnesium phosphate	Acidity regulator Anticaking agent <b><u>Stabilizer</u></b> <b><u>Thickener</u></b>	acidity regulator Anticaking agent <b><u>stabilizer</u></b> <b><u>thickener</u></b>
422	Glycerol	Humectant Thickener <b><u>Emulsifier</u></b>	Humectant Bodying agent <b><u>Emulsifier</u></b>
440	Pectins	Emulsifier Gelling agent Stabilizer Thickener <b><u>Glazing agent</u></b>	Emulsifier Gelling agent Stabilizer Thickener <b><u>Glazing agent</u></b>
450(i)	Disodium diphosphate	Acidity regulator  Emulsifier <b><u>Emulsifying salt</u></b> Humectant Raising agent Sequestrant Stabilizer Thickener	acidity regulator buffering agent emulsifier <b><u>emulsifying salt</u></b> moisture-retention agent raising agent sequestrant stabilizer texturizing agent

INS No.	Name of Food Additive	Functional Class	Technological Purpose
450(ii)	Trisodium diphosphate	Acidity regulator Emulsifier <b><u>Emulsifying salt</u></b> Humectant Raising agent Sequestrant Stabilizer Thickener	acidity regulator emulsifier <b><u>emulsifying salt</u></b> moisture-retention agent raising agent sequestrant stabilizer texturizing agent
450(iii)	Tetrasodium diphosphate	Acidity regulator  Emulsifier <b><u>Emulsifying salt</u></b> Humectant Raising agent Sequestrant Stabilizer Thickener	acidity regulator buffering agent emulsifier <b><u>emulsifying salt</u></b> moisture-retention agent raising agent sequestrant stabilizer texturizing agent
450(iv)	Dipotassium diphosphate	Acidity regulator Emulsifier <b><u>Emulsifying salt</u></b> Humectant Raising agent Sequestrant Stabilizer	acidity regulator emulsifier <b><u>emulsifying salt</u></b> moisture-retention agent raising agent sequestrant stabilizer
450(v)	Tetrapotassium diphosphate	Acidity regulator Emulsifier <b><u>Emulsifying salt</u></b> Humectant Raising agent Sequestrant Stabilizer Thickener	acidity regulator emulsifier <b><u>emulsifying salt</u></b> moisture-retention agent raising agent sequestrant stabilizer texturizing agent
450(vi)	Dicalcium diphosphate	Acidity regulator  Emulsifier <b><u>Emulsifying salt</u></b> Firming agent Raising agent Sequestrant Stabilizer Thickener	acidity regulator buffering agent emulsifier <b><u>emulsifying salt</u></b> firming agent raising agent sequestrant stabilizer texturizing agent
450(vii)	Calcium dihydrogen diphosphate	Acidity regulator Emulsifier <b><u>Emulsifying salt</u></b> Humectant Raising agent Sequestrant Stabilizer	acidity regulator emulsifier <b><u>emulsifying salt</u></b> moisture-retention agent raising agent sequestrant stabilizer
450(ix)	Magnesium dihydrogen diphosphate	<b><u>Acidity regulator</u></b> Raising agent	<b><u>acidity regulator</u></b> raising agent
451(i)	Pentasodium triphosphate	Acidity regulator Emulsifier <b><u>Emulsifying salt</u></b> Humectant Sequestrant Stabilizer Thickener	acidity regulator emulsifier <b><u>emulsifying salt</u></b> moisture-retention agent sequestrant stabilizer texturizing agent

INS No.	Name of Food Additive	Functional Class	Technological Purpose
451(ii)	Pentapotassium triphosphate	Acidity regulator Emulsifier <b><u>Emulsifying salt</u></b> Humectant Sequestrant Stabilizer Thickener	acidity regulator emulsifier <b><u>emulsifying salt</u></b> moisture-retention agent sequestrant stabilizer texturizing agent
452(i)	Sodium polyphosphate	Acidity regulator Emulsifier <b><u>Emulsifying salt</u></b> Humectant Raising agent Sequestrant Stabilizer Thickener	acidity regulator emulsifier <b><u>emulsifying salt</u></b> moisture-retention agent raising agent sequestrant stabilizer texturizing agent
452(ii)	Potassium polyphosphate	Acidity regulator Emulsifier <b><u>Emulsifying salt</u></b> Humectant Raising agent Sequestrant Stabilizer Thickener	acidity regulator emulsifier <b><u>emulsifying salt</u></b> moisture-retention agent raising agent sequestrant stabilizer texturizing agent
452(iv)	Calcium polyphosphate	Acidity regulator Emulsifier <b><u>Emulsifying salt</u></b> Humectant Raising agent Sequestrant Stabilizer Thickener	acidity regulator emulsifier <b><u>emulsifying salt</u></b> moisture-retention agent raising agent sequestrant stabilizer texturizing agent
452(v)	Ammonium polyphosphate	<b><u>Acidity regulator</u></b> Emulsifier <b><u>Emulsifying salt</u></b> Humectant Sequestrant Stabilizer Thickener	<b><u>acidity regulator</u></b> emulsifier <b><u>Emulsifying salt</u></b> moisture-retention agent sequestrant stabilizer texturizing agent
500(i)	Sodium carbonate	Acidity regulator Anticaking agent Raising agent <b><u>Stabilizer</u></b> <b><u>Thickener</u></b>	acidity regulator anticaking agent raising agent <b><u>stabilizer</u></b> <b><u>thickener</u></b>
500(ii)	Sodium hydrogen carbonate	Acidity regulator Anticaking agent Raising agent <b><u>Stabilizer</u></b> <b><u>Thickener</u></b>	acidity regulator anticaking agent raising agent <b><u>stabilizer</u></b> <b><u>thickener</u></b>
508	Potassium chloride	<b><u>Firming agent</u></b> Flavour enhancer Stabilizer Thickener	<b><u>firming agent</u></b> flavour enhancers <b><u>stabilizer synergist</u></b> <b><u>thickener synergist</u></b>
509	Calcium chloride	Firming agent Stabilizer Thickener	firming agent <b><u>stabilizer synergist</u></b> <b><u>thickener synergist</u></b>
530	Magnesium oxide	Anticaking agent <b><u>Acidity regulator</u></b>	Anticaking agent <b><u>Acidity regulator</u></b>

<b>INS No.</b>	<b>Name of Food Additive</b>	<b>Functional Class</b>	<b>Technological Purpose</b>
541(i)	Sodium aluminium phosphate, acidic	Acidity regulator Emulsifier <b><u>Emulsifying salt</u></b> Raising agent Stabilizer Thickener	Acidity regulator Emulsifier <b><u>Emulsifying salt</u></b> Raising agent Stabilizer Texturizing agent
541(ii)	Sodium aluminium phosphate, basic	Acidity regulator Emulsifier <b><u>Emulsifying salt</u></b> Stabilizer Thickener	Acidity regulator Emulsifier <b><u>Emulsifying salt</u></b> Stabilizer Texturizing agent
542	Bone phosphate	Anticaking agent Emulsifier Humectant <b><u>Stabilizer</u></b> <b><u>Thickener</u></b>	anticaking agent emulsifier moisture-retention agent <b><u>stabilizer</u></b> <b><u>thickener</u></b>
941	Nitrogen	<b><u>Foaming agent</u></b> Packaging gas Propellant	<b><u>foaming agent</u></b> packaging gas propellant
1442	Hydroxypropylidistarch phosphate	<b><u>Anticaking agent</u></b> Emulsifier Stabilizer Thickener	<b><u>anticaking agent</u></b> emulsifier stabilizer binder/thickener

Appendix XIV**PROPOSED DRAFT SPECIFICATIONS FOR THE IDENTITY AND PURITY OF FOOD ADDITIVES****(for adoption at Step 5/8)****SPECIFICATIONS DESIGNATED AS *FULL* (FAO JECFA Monographs 14, Rome, 2013):<sup>1</sup>**

Mineral oil (medium viscosity) (INS 905e) (R)

Modified starches (INS 1400-1405, 1410, 1412-1414, 1420, 1422, 1440, 1442, 1450, 1451) (R)

Glucoamylase from *Trichoderma reesei* expressed in *Trichoderma reesei* (N)

Glycerol ester of wood rosin (GEWR) (INS 445(iii)) (R)

Nisin (INS 234) (R)

Paprika extract (INS 160c(ii)) (R)

Phytase from *Aspergillus niger* expressed in *Aspergillus niger* (R)

Potassium aluminium silicate–based pearlescent pigments, Type I (N)

Potassium aluminium silicate–based pearlescent pigments, Type II (N)

Potassium aluminium silicate–based pearlescent pigments, Type III (N)

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<sup>1</sup> (N) new specifications; (R) revised specifications.

**Appendix XV****PRIORITY LIST OF SUBSTANCES PROPOSED FOR EVALUATION BY JECFA**

(for FAO and WHO Follow up)

<b>Substance(s) (High Priority*)</b>	<b>Question(s) to be answered</b>	<b>Data availability (when, what)</b>	<b>Proposed by</b>
<i>Acacia polyacantha</i> var. <i>Campylacantha</i> , kakamut gum, arabino-galactan protein complex	Safety assessment and establishment of specifications	December 2014	Sudan
Asparaginase from <i>Aspergillus niger</i> expressing a modified gene from <i>Aspergillus niger</i>	Safety assessment and establishment of specifications	December 2014	European Union
Aspartame (INS 951) *	Revision of specifications ((1) Change of test of 5-benzyl-3,6-dioxo-2-piperazine acetic acid; (2) Change of test of other optical isomers)	December 2014	Japan
Benzoates	Dietary exposure assessment	December 2014	CCFA 46 <sup>th</sup> Session. Australia, the European Union, and ICBA to provide data
Beta-glucanase, cellulase and xylanase from <i>Talaromyces emersonii</i> *	Safety assessment and establishment of specifications	December 2014	European Union
Beta-glucanase and xylanase from <i>Disporotrichum dimorphosporum</i> *	Safety assessment and establishment of specifications	December 2014	European Union
Dipotassium tartrate (INS 336 (ii))	Safety assessment and establishment of specifications	To be confirmed by 47 <sup>th</sup> CCFA	Australia, European Union, OIV
Flavouring substances (continued from the priority list recommended by the 43 <sup>rd</sup> CCFA)	Safety assessment and establishment of specifications	December 2014	United States of America
Flavourings (JECFA no: 973, 1114, 1122, 1203, 1238, 2031 and 2123)	Revision of specifications and safety assessment as appropriate	December 2014	United States of America
Glucose oxidase from <i>Penicillium chrysogenum</i> expressed in <i>Aspergillus niger</i>	Safety assessment and establishment of specifications	December 2014	European Union
Lipase from <i>Fusarium heterosporum</i> expressed in <i>Hansenula polymorpha</i> *	Safety assessment and establishment of specifications	December 2014	European Union

<b>Substance(s) (High Priority(*)</b>	<b>Question(s) to be answered</b>	<b>Data availability (when, what)</b>	<b>Proposed by</b>
Magnesium stearate (INS 470(iii)) *	Safety assessment and establishment of specifications	December 2014	European Union
Maltotetraohydrolase from <i>Pseudomonas saccharophila</i> expressed in <i>Bacillus licheniformis</i> *	Safety assessment and establishment of specifications	December 2014	European Union
Metatartaric acid	Safety assessment and establishment of specifications	To be confirmed	Australia
Monk fruit extract/Lo han guo (LHG); <i>Siraitia grosvenorii</i> Swingle *	Safety assessment and establishment of specifications	December 2014	United States of America
Monopotassium tartrate (INS 336 (i))	Safety assessment and establishment of specifications	To be confirmed by 47 <sup>th</sup> CCFA	Australia, European Union, OIV
Monosodium tartrate (INS 335(i))	Safety assessment and establishment of specifications	To be confirmed by 47 <sup>th</sup> CCFA	European Union
Phospholipase A2 from pig pancreas expressed in <i>Aspergillus niger</i>	Safety assessment and establishment of specifications	December 2014	European Union
Polyvinyl alcohol (PVA)-polyethylene glycol (PEG) graft co-polymer *	Safety assessment and establishment of specifications	December 2014	European Union
Potassium acetates (INS 261)	Establishment of specifications and clarification whether the group ADI also includes potassium diacetate (INS 261(ii)).	To be determined	CCFA 46 <sup>th</sup> Session
Potassium adipates (INS 357)	Safety assessment and establishment of specifications	To be confirmed by 47 <sup>th</sup> CCFA	European Union
Potassium Ascorbate (INS 303)	Safety assessment and establishment of specifications	To be confirmed by 47 <sup>th</sup> CCFA	India
Potassium bisulfite (INS 228)	Safety assessment and establishment of specifications	To be confirmed by 47 <sup>th</sup> CCFA	Australia
Potassium malate (INS 351(ii))	Safety assessment and establishment of specifications	To be confirmed by 47 <sup>th</sup> CCFA	European Union
Propane (INS 944)	Safety assessment and establishment of specifications	To be confirmed by 47 <sup>th</sup> CCFA	European Union
Rosemary extract (INS 392)	Safety assessment and establishment of specifications	December 2014	European Union
Stevia extract, steviol glycosides (INS 960), purity 85% and 90%	Safety assessment and establishment of specifications	June 2015	Paraguay
Steviol glycosides	Safety assessment and revision of specifications ((1) To include rebaudioside M and rebaudioside E; (2) delete the requirement for stevioside and/or rebaudioside A as the primary steviol glycosides in stevia preparations)	December 2014	Malaysia and the United States of America

<b>Substance(s) (High Priority*)</b>	<b>Question(s) to be answered</b>	<b>Data availability (when, what)</b>	<b>Proposed by</b>
Sodium adipates (INS 356)	Safety assessment and establishment of specifications	To be confirmed by 47 <sup>th</sup> CCFA	European Union
Tannins (Tannic acid)	Safety assessment and establishment of specifications	To be confirmed	Australia
Yeast mannoproteins	Safety assessment and establishment of specifications	To be confirmed	Australia
Xylanase from <i>Talaromyces emersonii</i> expressed in <i>Aspergillus niger</i>	Safety assessment and establishment of specifications	December 2014	European Union