

codex alimentarius commission E



FOOD AND AGRICULTURE
ORGANIZATION
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HEALTH
ORGANIZATION



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JOINT FAO/WHO FOOD STANDARDS PROGRAMME
CODEX ALIMENTARIUS COMMISSION

31st Session

Geneva, Switzerland, 30 June – 4 July 2008

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

Beijing, China

21-25 April 2008

NOTE: This report contains Codex Circular Letter CL 2008/10-FA

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CX 4/30.2

CL 2008/10-FA
May 2008

TO: - Codex Contact Points
- Interested International Organizations

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

SUBJECT DISTRIBUTION OF THE REPORT OF THE 40TH SESSION OF THE CODEX COMMITTEE ON FOOD ADDITIVES (ALINORM 08/31/12)

The report of the Fortieth Session of the Codex Committee on Food Additives will be considered by the 31st Session of the Codex Alimentarius Commission (Geneva, Switzerland, 30 June-4 July 2008).

PART A – MATTERS FOR ADOPTION BY THE 31st SESSION OF THE CODEX ALIMENTARIUS COMMISSION

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

- 1. Food additive provisions of the General Standard for Food Additives (GSFA), at step 8 and 5/8, respectively (para. 81 and Appendix VII);**
- 2. Revision of the Food Category System of the GSFA, at step 5/8 (para. 95 and Appendix IX);**
- 3. Guidelines for the Use of Flavourings (N03-2006), at step 8 (section 1,2,3,5,6 and 7) and step 5/8 (section 4) (para. 119 and Appendix X);**
- 4. Revision of the Codex Class Names and International Numbering Systems (CAC/GL 36-1989) N07-2005), at step 8 (para 147 and Appendix XII);**
- 5. Amendments to the International Numbering System for Food Additives, at step 5/8 (para. 153 and Appendix XII);**
- 6. Specifications for the Identity and Purity of Food Additives arising from the 68th JECFA meeting, at Step 5/8 (para. 165 and Appendix XIII, Part 1).**

Others

- 7. Amendment to Table 3 of the GSFA (para. 52);**
- 8. Amendment to the provisions for colours of the GSFA (para. 81 and Appendix VII).**

Governments and international organizations wishing to submit comment on the above texts should do so in writing, *preferably by e-mail*, to the Secretary, Codex Alimentarius Commission, Joint FAO/WHO Food Standards Programme, FAO, Viale delle Terme di Caracalla, 00153 Rome, Italy (e-mail: codex@fao.org, fax : +39 06 57054593) with a copy to: to the Secretariat of the Codex Committee on Food Additives, National Institute of Nutrition and Food Safety, China CDC, 7 Panjiayuan Nanli, Chaoyang District, Beijing 100021, China (e-mail: secretariat@ccfa.cc *preferably*, Telefax: + 86 10 67711813;), **before 15 June 2008.**

PART B - REQUEST FOR COMMENTS AND INFORMATION

9. **Comments at Step 3 on the provisions for magnesium sulfate (INS 518) in Table 3 of the GSFA and proposals for new uses in food categories listed in the Annex to Table 3 (para. 28);**
10. **Comments at Step 3 on new food additive provisions of the GSFA, including clarification on the basis of maximum levels for lycopenes and for aluminium containing food additives (paras 63-64, 77 and Appendix VI part 1);**
11. **Additional information on food additive provisions of the GSFA, including clarification on the basis of maximum levels for aluminium containing food additives and the reporting basis for sodium aluminium phosphates (INS 541) (para. 64, 77 and Appendix VI part 3);**
12. **Proposals for new food additive provisions in the relevant sub-categories of 02.2 (with the exception of food category 2.2.1 “Butter”) and in food categories 0.6.8, 12.9 and 12.10 and related sub-categories (para. 96);**
13. **Proposals for changes and/or addition to the Codex *International Numbering System (INS)* for Food Additives (para. 153).**

Governments and international organizations wishing to submit comments on the above amendments should do so in writing, *preferably by e-mail*, to the Secretariat of the Codex Committee on Food Additives, National Institute of Nutrition and Food Safety, China CDC, 7 Panjiayuan Nanli, Chaoyang District, Beijing 100021, China (e-mail: secretariat@ccfa.cc , Telefax: + 86 10 67711813;), with a copy to the Secretary, Codex Alimentarius Commission, Joint FAO/WHO Food Standards Programme, FAO, Viale delle Terme di Caracalla, 00153 Rome, Italy (e-mail: codex@fao.org, *preferably* fax : +39 06 57054593) **before 15 December 2008.**

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SUMMARY AND CONCLUSIONS

The Fortieth Session of the Codex Committee on Food Additives reached the following conclusions:

MATTERS FOR ADOPTION/CONSIDERATION BY THE 31ST SESSION OF THE CODEX ALIMENTARIUS COMMISSION:

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

The Committee forwarded:

- Draft and proposed draft food additive provisions of the General Standard for Food Additives (GSFA), for adoption at step 8 and 5/8, respectively (para. 81 and Appendix VII);
- Proposed draft revision of the Food Category System of the GSFA (N11-2007), for adoption at step 5/8 (para. 95 and Appendix IX);
- Draft and proposed draft Guidelines for the Use of Flavourings (N03-2006), for adoption at step 8 (sections, 1, 2, 3, 5, 6 and 7) and at step 5/8 (section 4) (para. 119 and Appendix X);
- Draft revision of the Codex *Class Names and International Numbering System* (CAC/GL 36-1989) (N07-2005), for adoption at Step 8 (para. 147 and Appendix XII);
- Proposed draft amendments to the International Numbering System for Food Additives, for adoption at step 5/8 (para. 153 and Appendix XII); and
- Proposed draft Specifications for the Identity and Purity of Food Additives, for adoption at step 5/8 (para. 165 and Appendix XIII Part 1).

Codex Standard and Related Texts for revocation

The Committee agreed to request the 31st Session of the Commission to revoke:

- Food additive provisions of the GSFA (paras 81, 95 and Appendix VIII);
- *Codex General Requirements for Natural Flavourings* (CAC/GL 29-1985) (para. 119); and
- *Codex Specifications for Identity and Purity of Food Additives* (para. 165 and Appendix XIII Part 2).

Proposals for the Elaboration of New Standards and Related Texts

The Committee agreed to submit to the 31st session of the Commission, through the 61st session of the Executive Committee, for approval:

- Project document – Proposal for new work on the Elaboration of Guidelines and Principles for Substances used as Processing Aids (para. 132 and Appendix XI); and
- Priority List of Food Additives, proposed for Evaluation by JECFA (para. 170 and Appendix XIV).

Other Matters for adoption by the 31st Session of the Codex Alimentarius Commission

The Committee forwarded:

- Amendment to the Annex to Table 3 of the GSFA to include the following footnote: “Acidity regulators, packaging gases and preservatives listed in Table 3 are acceptable for use in fermented milks, heat treated after fermentation, as defined in Codex *Standard for Fermented Milks* (CODEX STAN 243-2004) that correspond to food category 01.2.1.2 “Fermented milks (plain), heat treated after fermentation” (para. 52);
- Amendments to the provisions for colours of the GSFA in food categories and related sub-categories: 04.1.1, 04.2.1, 08.1 and 09.1 to include Notes 4 and 16, for adoption (para. 81 and Appendix VII); and
- Consequential revision in the Annex to Table 3 of the GSFA and in the food additive section of the Codex *Standard for Butter* (CODEX STAN A-1-1971) to reflect the revision of the Food Category System of the GSFA (para. 92).

Other Matters for information by the 31st Session of the Codex Alimentarius Commission

The Committee agreed:

- To discontinue work on a number of draft and proposed draft food additive provisions of the GSFA (paras 77, 95 and Appendix IV);
- To amend draft and proposed draft provisions for colours of the GSFA in food categories 04.1.1, 04.2.1, 08.1 and 09.1 and related sub-categories to include Notes 4 and 16 (para. 77 and Appendix V); and
- To include a number of new food additive provisions at step 3 and 4 in the GSFA (para. 77 and Appendix VI).

**ENDORSEMENT AND/OR REVISION OF MAXIMUM LEVEL FOR FOOD ADDITIVES AND PROCESSING AIDS
IN CODEX STANDARDS**

Committee on Milk and Milk Products (CCMMP)

The Committee noted that there were a number of inconsistencies in the names of additives with INS nomenclature, and therefore requested the Secretariat to review all provisions to make them consistent with INS nomenclature (see para. 34).

The Committee:

Codex standards for milk and milk products: maximum levels for annatto extracts, including consequential changes to the provisions for carotene, beta- (vegetable)

- Endorsed the provisions for annatto extracts, including consequential changes to the provisions for carotene, beta- (vegetable), as proposed by the Eighth Session of the CCMMP (paras 35-37 and Appendix III).

List of food additives of the Standard for Fermented Milk (CODEX STAN 243-2003), including food additives provisions for Drinks Based on Fermented Milk

- Endorsed all provisions as proposed by the 8th session of the CCMMP, with the exception of lycopene (paras 42-52 and Appendix III).

Proposed draft amendment to the list of food additives for the Codex Standard for Creams and Prepared Creams (CODEX STAN A-9-1976)

- Endorsed all provisions as proposed by the 8th session of the CCMMP, with some amendment to delete the text “For use only in whipped creams (including creams packed under pressure)” from the title of the functional class following ‘Propellant’ (paras 53-54 and Appendix III); and
- Agreed to endorse the provision for diacetyltartaric and fatty acid esters of glycerol (INS 472e) at a maximum level of 5000 mg/kg as a stabilizer/tickener, pending a final decision on the inclusion of this additive by the 31st Session of the Commission (para. 55 and Appendix III).

MATTERS REFERRED TO CODEX COMMITTEES AND TASK FORCES

The Committee agreed to:

Codex Committee on Fish and Fishery Products (CCFFP)

- To inform the CCFFP of its current work on the provisions for annatto extracts (bixin-based and norbixin-based) in the GSFA and to suggest the CCFFP to take these provisions into account when providing the clarification, as requested at its 39th Session, on the types of annatto extracts and the basis (bixin or norbixin) in Codex standards for fish and fishery products (para. 13).

Codex Committee on Food Labelling (CCFL)

- The Committee agreed to inform the next session of the CCFL of the completion of the revision of the Codex Class Names and International Numbering System (para. 147).

Codex Committee on Milk and Milk Products (CCMMP)

- The Committee agreed to request clarification from the CCMMP as to the type of lycopene on which were based the maximum levels for lycopenes in the *Standard for Fermented Milks* as well as the technical justification for these levels (para. 47).

Codex Committee on Nutrition and Food for Special Dietary Uses (CCNFSDU)

- To refer its discussion on carrageenan and PES and the report of the 68th JECFA evaluation of these two substances to the 30th session of the CCNFSDU (para. 27);
- The Committee agreed to forward a reply to the CCNFSDU concerning the applicability of ADIs to infants and young children (para. 171 and Appendix XV).

OTHER MATTERS OF INTEREST

Working Groups

The Committee agreed to establish:

Physical Working Group

- **GSFA:** to consider: (i) the recommendations contained in document CX/FA 08/40/5 Part B and related written comments that had not been considered at the present session; (ii) comments and information on the proposed draft provisions for magnesium sulfate in Table 3 and the new proposals for the use of magnesium sulfate in food categories listed in the Annex to Table 3; (iii) comments on the new proposed draft provisions listed in Appendix VI part 1 and additional information on proposed draft and draft food additive provisions (see Appendix VI part 3); (iv) proposals for new food additive provisions in the relevant sub-categories of 02.2 and in food categories 0.6, 12.9 and 12.10 and related sub-categories; and (v) report of the electronic Working Group on the GSFA and related comments (to be held immediately prior to its next session and chaired by the USA) (para. 80).

Electronic Working Groups:

- **Scope of selected food categories and use of colours:** to prepare a discussion paper that would fully describe and contain proposals to address the scope of the products included in food category 16.0 “Composite foods – food that could not be placed in categories 1-15” and in food category 5.1 “Cocoa products and chocolate products including imitation and chocolate substitutes” and related sub-categories; and the use of colours in products included in food category 8.1 “Fresh meat, poultry and game” (host country: USA) (para. 73);
- **GSFA:** to prepare a report containing recommendations for adoption, revision or discontinuation for: ammonium salts of phosphatidic acid (INS 442); nisin (INS 234); sorbates (INS 200-203); sucroglycerides (INS 474); phosphates (338, 339i-iii, 340i-iii, 341i-iii, 342i-ii, 343i-ii, 450i-iii, 450i-iii, 451i-ii, 452i-v, 452); stearyl citrate (INS 484); cyclodextrin, beta- (INS 459); propyl gallate (INS 310); ascorbyl esters (INS 304, 305); and hydroxybenzoates, p- (INS 214, 218); and to consider the provisions for aspartame-acesulfame (INS 962) to ensure consistency with the provisions for aspartame (INS 951) and acesulfame potassium (INS 950) for circulation for comments (host country: USA) (para. 78);
- **Guidelines and principles of substances used as processing aids:** to prepare a proposed draft document for circulation for comments at step 3, subject to approval by the 31st Session of the Commission, and subsequent consideration by the next session of the Committee (host country: Indonesia) (para. 133); and
- **Inconsistencies in the names of compounds in the Codex specifications and in the INS:** to consider and prepare more specific recommendations for substances that could not be considered by the 40th CCFA for comments and consideration at its next session (host country: Denmark) (para. 159).

Request for comments, information and proposals

The Committee agreed to request:

- Comments on the inclusion of magnesium sulfate (INS 518) in Table 3 of the GSFA and to request proposals for new uses in food categories listed in the Annex to Table 3 of the GSFA for consideration by the physical Working Group on the GSFA (para. 28);
- Clarification on whether the maximum levels of lycopenes were expressed on a pigment basis with a purity of 95%, in conformity with the assay limit in the Codex specifications for lycopenes, and proposals to revise these maximum levels accordingly (para. 63);
- Clarification on: (i) proposed provisions for aluminium containing food additives and whether the maximum levels were based on aluminium; (ii) the reporting basis for sodium aluminium phosphates (INS 541); and (iii) whether the maximum levels were on the basis of aluminium or phosphate (para. 64);
- Comments on the new proposed draft provisions listed in Appendix VI part 1 and additional information on proposed draft and draft food additive provisions (para. 80);
- Proposals for new food additive provisions in the relevant sub-categories of 02.2 (with the exception of food category 02.2.1 “Butter”) and in food categories 0.6.8, 12.9 and 12.10 and related sub-categories (para. 96);
- Proposals for additional changes/addition to the International Numbering System (para. 153);
- Comments on the text of the Circular Letter, in particular on point 8 of the form, together with the request for comments on and additions to the priority list (para. 172);

OthersThe Committee:

- Agreed to add the following compounds to the *Inventory of Substances used as Processing Aids (IPA)*: acidified sodium chloride (ASC); asparaginase from *Aspergillus oryzae* expressed in *Aspergillus oryzae*; isoamylase from *Pseudomonas amyloclavata*; and phospholipase A1 from *Fusarium venenatum* produced by *Aspergillus oryzae* (para. 32 and Appendix II);
- Agreed to hold current provisions for carrageenan and PES in food categories 13.1.2 and 13.2 of the GSFA, at step 7, pending the submission of further data for evaluation by JECFA. It noted that the Delegation of the Philippines would coordinate the collection of these data (para. 27);
- Agreed to ask Switzerland to prepare a more focused discussion paper with clear identification of the problems of inconsistent presentation of food additives provisions in Codex commodity standards and concrete recommendations, which would take into account document CX/FA 08/40/7 as well as the recommendations contained in document CX/FA 07/39/6, for consideration at the next session of the Committee and subsequent referral to the Commission through the Executive Committee for further guidance, as appropriate (para. 103);
- Accepted the kind offer of the Delegation of New Zealand to prepare an updated version of the *Inventory of Substances Used as Processing Aids (IPA)* to include relevant decisions of the Committee, new information provided in CRD 14, information from Members and observers and updated references as per the online version of *Combined Compendium of JECFA Specifications*, for consideration at its next session (para. 137);
- Agreed to request the Codex Secretariat to amend the names of sulphur-containing substances for consistency with Codex specifications (para. 158);
- Was informed that its forty-first session was tentatively scheduled to be held in China, from 16 to 20 March 2009 (para. 175).

LIST OF ABBREVIATIONS USED IN THIS REPORT

ADI	Acceptable Daily Intake
ASC	Acidified sodium chlorite
CAC/GL	Codex Alimentarius Commission / Guidelines
CCCF	Codex Committee on Contaminants in Food
CCFA	Codex Committee on Food Additives
CCFFP	Codex Committee on Fish and Fishery Products
CCMMP	Codex Committees on Milk and Milk Products
CCNFSDU	Codex Committees on Nutrition and Food for Special Dietary Uses
CL	Circular Letter
CRD	Conference Room Document
DMDC	Dimethyl dicarbonate
EC	European Community
EU	European Union
EDTA	Sodium iron (III) ethylenediaminetetraacetic acid
EFSA	European Food Safety Authority
FAO	Food and Agriculture Organization of the United Nations
GSFA	General Standard for Food Additives
INFOSAN	International Food Safety Authorities Network
INS	International Numbering System
IPA	Inventory of Processing Aids
JECFA	Joint FAO/WHO Expert Committee on Food Additives
PES	Processed <i>Eucheuma</i> seaweed
PTWI	Provisional Tolerable Weekly Intake
SPET	Single Portion Exposure Technique
USA	United States of America
WHO	World Health Organization

INTRODUCTION

1. The Codex Committee on Food Additives (CCFA) held its Fortieth Session in Beijing (China) from 21-25 April 2008, at the kind invitation of the Government of the People's Republic of China. Dr Chen Junshi, Professor of the Chinese Center for Disease Control and Prevention, Ministry of Health, chaired the Session. The Session was attended by delegates from 63 Member countries and one Member organization and Observers from 29 international organizations. The list of participants, including the Secretariat, is given in Appendix I to this report.

Opening of the Session

2. His Excellency Dr Chen Xiaohong, Vice-Minister of Health, welcomed the participants. The Vice-Minister pointed out that food safety had become a global issue extending beyond individual national governments and highlighted the important role of the Committee in the area of food additives. The Vice-Minister informed the Committee that the revised food additives legislation in China was based on the Codex *General Standard for Food Additives* (GSFA) and pointed out the importance of monitoring food additive uses in their practical control, and indicated the commitment of the Ministry to support further work of the CCFA.

Division of Competence

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

ADOPTION OF THE AGENDA (Agenda Item 1)¹

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

5. The Committee agreed to consider under Agenda Item 11 "Other Business and Future Work" a submission from the Delegation of Paraguay related to steviol glycosides, as presented in CRD 6.

6. The Committee also agreed to establish in-session working groups, open to all interested members and observers and working in English only, on:

- The International Numbering System (INS) for Food Additives, under the chairmanship of Finland, which would also consider specific comments on technological purposes of food additives submitted in response to CX/FA 08/40/11, and;
- The Priority List of Food Additives Proposed for Evaluation by JECFA, under the chairmanship of Canada.

7. It was agreed that the reports of the above two in-session working groups would be considered under Agenda Items 8b and 10, respectively.

8. The Committee agreed to appoint Dr Paul Brent (Australia) as Rapporteur for the Session.

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

9. The Committee noted the information presented in document CX/FA 08/40/2. It agreed to consider the following issues under relevant agenda items:

- Request of the Eighth Session of the Committee on Milk and Milk Products (CCMMP) to associate certain new functional classes with certain food additives in the *Class Names and the International Numbering System for Food Additives* (CAC/GL 36-1989), under Agenda Item 8b. The Committee also agreed to ask the in-session Working Group on the INS to consider this matter;

¹ CX/FA 08/40/1.

² CX/FA 08/40/2; CRD 5 (Information from JECFA to CCFA); CRD 7 (Comments of India).

- Referral of the 29th Session of the Committee on Nutrition and Foods for Special Dietary Uses (CCNFSDU) concerning the applicability of Acceptable Daily Intakes (ADIs) for infants below 12 weeks, under Agenda Item 10. The Committee agreed to ask the in-session Working Group on the JECFA Priority List to consider this matter.

10. In particular, the Committee commented and/or made decisions as follows:

Strategic Plan 2008-2013 of the Codex Alimentarius Commission

11. The Committee noted that Activities 1.1, 2.2, 2.3, 2.5, 3.3, 4.1, 5.5 and 5.6 of the Strategic Plan 2008-2013 identified the CCFA as one of the responsible parties for implementation.

Review of Codex Committee Structure and Mandates of Codex Committees and Task Forces

12. With regard to Proposal 3 (interval of meetings) and Proposal 4 (duration of meetings), the Committee was of the view that the current interval and duration of the meeting were appropriate considering the current workload. It was further noted that efforts had been made to reduce the number of pre- and in-session physical working groups.

29th Session of the Codex Committee on Fish and Fishery Products (CCFFP)

13. The Committee agreed to inform the CCFFP of its current work on the provisions for annatto extracts (bixin-based and norbixin-based) in the GSFA (see Appendix V). It also agreed to suggest the CCFFP to take these provisions into account when providing the clarification, as requested at its 39th Session, on the types of annatto extracts and the basis (bixin or norbixin) in Codex standards for fish and fishery products³.

MATTERS OF INTEREST ARISING FROM FAO/WHO AND FROM THE 68th MEETING OF THE JOINT FAO/WHO EXPERT COMMITTEE ON FOOD ADDITIVES (JECFA) (Agenda Item 3)⁴

14. The Representatives of FAO and WHO, referring to document CX/FA 08/40/3, informed the Committee on relevant activities undertaken by FAO and WHO on scientific advice to Codex and Member countries, as well as other activities which are of interest to the Committee. In particular, information was provided on the results from the 68th meeting of JECFA.

FAO and WHO activities

15. The Representative of FAO, speaking on behalf of FAO and WHO, highlighted that the recent increase in requests from member states of FAO and WHO and Codex subsidiary bodies for scientific advice related to food safety required more resources to be mobilized to facilitate the provision of scientific advice particularly, among others, in the area of new and emerging issues. The Representative urged members to contribute to the Global Initiative for Food Safety Related Scientific Advice (GIFSA), established by FAO and WHO, to facilitate collecting extra budgetary resources from members and civil society to maintain adequate budgetary levels for the provision of scientific advice.

16. The Representative further informed the Committee on the progress of the planned expert meetings on: the use of chlorine containing disinfectants in food processing (May 2008); and on a review of the existing and expected nanotechnology applications in the food and agriculture sectors and related food safety issues (late 2008).

17. The Representative of WHO informed the Committee of training courses on total diet studies that were planned for 2008 in Hong Kong and Brazil⁵. It was noted that the revised International Health Regulations, which came into force in June 2007, required mandatory reporting of public health incidents of international significance to WHO through INFOSAN⁶. The Committee was also informed that the High-level International Forum on Food Safety (Beijing, 26-27 November 2007) adopted the Beijing Declaration on Food Safety⁷.

18. The Committee noted that the participation of 15 countries to the present session was supported by the Codex Trust Fund and expressed appreciation to the countries that contributed to this fund.

³ ALINORM 07/30/12 Rev. paras 49-50.

⁴ CX/FA 08/40/3.

⁵ <http://www.who.int/foodsafety/chem/gems/en/index3.html> .

⁶ http://www.who.int/foodsafety/fs_management/infosan/en/index.html .

⁷ http://www.who.int/foodsafety/fs_management/meetings/forum07/en/index.html .

68th Meeting of JECFA

19. The Joint Secretariat to JECFA presented the results of the 68th Meeting of JECFA (June 2007) relevant to the Committee. The summary and conclusions of the Meeting were provided on the evaluation by JECFA of an additional method for exposure assessment of flavouring agents based on the daily consumption of a single portion of food, termed the Single Portion Exposure Technique (SPET). Further information on use levels for flavouring agents with intermediate and high volume market penetration would be needed before a final conclusion could be reached on future exposure assessment methods for flavouring agents.

Actions required as a result of changes to acceptable daily intake (ADI) status and other toxicological recommendations

20. The Committee noted actions required by the CCFA as a result of changes to existing ADIs and/or the establishment of new or temporary ADIs for food additives, as recommended by the 68th JECFA Meeting.

21. The Committee considered and generally agreed with the recommendations as listed in Table 1 of document CX/FA 08/40/3 and to add the following compounds to the *Inventory of Substances used as Processing Aids* (IPA): acidified sodium chloride (ASC); asparaginase from *Aspergillus oryzae* expressed in *Aspergillus oryzae*; isoamylase from *Pseudomonas amylofermosa*; and phospholipase A1 from *Fusarium venetatum* produced by *Aspergillus oryzae*.

Acidified sodium chlorite (ASC)

22. The Delegation of the EC informed the Committee that antimicrobial substances were not currently approved for use in or on animal products within the EC unless evaluated by the European Food Safety Authority (EFSA). However, a regulatory framework was in place and possible evaluations might be performed in the future. This view was supported by the Delegation of Norway.

Carrageenan (INS 407) and processed *Eucheuma* seaweed (PES) (INS 407a)

23. The Committee was informed of JECFA's view that, based on the information available, it was inadvisable to use carrageenan or PES in infant formulas. The JECFA Secretariat clarified that it was not the existence of data raising any specific concerns, but rather the lack of data on the potential impact on the immature gastrointestinal and immune systems which led to the conservative conclusion. As a general principle, JECFA considered that the ADI was not applicable to infants under the age of 12 weeks, in the absence of specific data to demonstrate the safety of these substances for this age group.

24. Several delegations pointed out that carrageenan and PES have been used in liquid infant formulas since the 1950's without notable adverse effects, and that any action taken by this Committee would have broad implications on international trade. In response the JECFA Secretariat pointed out that adverse effects could only be identified if they were specifically looked for and that this had not been the case in relation to these particular substances. Post-market surveillance studies had been made available to JECFA, however they did not include the most appropriate endpoints.

25. The Delegation of the Philippines indicated that Southeast Asia was the largest producer of carrageenan and PES and proposed that further work be undertaken to provide relevant information that would address the question for infants, and that the draft provisions in the GSFA be held at step 7 until data could be provided to JECFA for further evaluation. This proposal was supported by several delegations. Several observers indicated their willingness to provide relevant data in future.

26. The Committee noted that no provisions (either adopted or in the step procedure) for foods intended for children under 12 weeks were currently included in the GSFA and that Table 1 of the GSFA only included provisions for carrageenan and PES in food categories 13.1.2 "Follow-up formula" and 13.2 "Complementary foods for infants and young children", which were currently at step 7. It further noted that no provisions for carrageenan and PES (either adopted or in the step procedure) were associated with food categories 13.1.1 "Infant formulae". The JECFA Secretariat further clarified that concern was raised by JECFA for infants below 12 weeks of age but data was also insufficient to establish the safety for infants up to 12 months. The JECFA Secretariat further indicated that data were necessary to address all questions for infants of 12 months and younger; and that details could be found in the toxicological monograph from the 68th JECFA meeting.

27. The Committee agreed to hold current provisions for carrageenan and PES in food categories 13.1.2 and 13.2 of the GSFA, at step 7, pending the submission of further data for evaluation by JECFA. It noted that the Delegation of the Philippines would coordinate the collection of these data. It further agreed to refer the above discussion and the report of the 68th JECFA evaluation of carrageenan and PES to the 30th Session of the CCNFSU.

Magnesium sulfate (INS 518)

28. The Committee agreed to include magnesium sulfate in Table 3 of the GSFA and circulate it for comments at step 3. It further agreed to request proposals on new uses in food categories listed in the Annex to Table 3 of the GSFA for consideration by the physical Working Group on the GSFA.

Steviol glycosides

29. The Committee noted that the temporary ADI previously established for steviol glycosides had been extended pending submission of results of ongoing studies for evaluation by JECFA and that this food additive had been included in Call for Data for the 69th meeting of JECFA (June 2008)

Cyclotetraglucose and cyclotetraglucose syrup

30. The Committee noted that a temporary ADI “not specified” had been established.

Sodium iron (III) ethylenediaminetetraacetic acid (EDTA)

31. The Committee noted the conclusions of JECFA that sodium iron EDTA is suitable for use as a source of iron for food fortification to fulfil nutritional iron requirements, as long as reference health standards are not exceeded.

32. The final recommendations regarding “Actions required as a result of changes to acceptable daily intake (ADI) status and other toxicological recommendations” of the Committee are summarized in Appendix II.

ENDORSEMENT AND/OR REVISION OF MAXIMUM LEVELS FOR FOOD ADDITIVES AND PROCESSING AIDS IN CODEX STANDARDS (Agenda Item 4)⁸

33. In accordance with the section of the Codex Alimentarius Commission Procedural Manual concerning the *Relations between Commodity Committees and General Committees*, the Committee considered the endorsement of food additive and processing aid provisions arising from the 8th Session of the CCMMP.

34. The Committee noted that there were a number of inconsistencies in the names of additives with INS nomenclature, and therefore requested the Secretariat to review all provisions to make them consistent with INS nomenclature.

Codex standards for milk and milk products - maximum levels for annatto extracts, including consequential changes to the provisions for carotene, beta- (vegetable)

35. The Committee considered the proposed food additives submitted by the CCMMP for endorsement standard by standard and, in addition to editorial changes and indication of endorsement which is reflected in Appendix III, made the following comments or recommendations.

Carotene, beta- (vegetable)

36. One Observer expressed its concern that the proposed maximum level for vegetable beta-carotene of 600 mg/kg might be too high in the standards for *Named Variety Processed Cheese and Spreadable Processed Cheese* (CODEX STAN A-8(a)-1978), *Processed Cheese and Spreadable Processed Cheese* (CODEX STAN A-8(b)-1978) and *Processed Cheese Preparations* (CODEX STAN A-8(c)-1978).

37. The Committee noted that the proposed level of 600 mg/kg was technologically justified by the CCMMP and did not raise safety concerns; therefore it endorsed this level in the three standards. The Committee also noted that in any future revision of these standards, the CCMMP might wish to consider changing these levels in a way that it thinks is appropriate.

⁸ CX/FA 08/40/4; CRD 8 (Comments of India, Indonesia, Malaysia and New Zealand).

List of food additives of the Codex Standard for Fermented Milks (CODEX STAN 243-2003), including food additive provisions for drinks based on fermented milks

38. The Committee noted that, in accordance with section 4.1 of the Preamble to the GSFA, additional additives might be present not only in the flavoured fermented milks but also in drinks based on fermented milks, and therefore endorsed the proposed amendment.

39. The Committee considered the listing of additives by functional classes and, in addition to editorial amendments and endorsement status which is reflected in Appendix III, made the following comments and recommendations.

Colours

40. The Delegation of the United States of America (USA) indicated to the Committee that indigotine, brilliant blue, sunset yellow FCF, allura red, fast green FCF and erythrosine must be batch certified to ensure their safe use in the USA. The Delegation also indicated that some other colours in the food additive list for Codex STAN 243-2003 were not authorised for use in the USA due to unresolved safety issues.

41. The Committee noted the information of the Delegation of the EC that various colours in the proposed list of food additives, such as tartrazine, sunset yellow FCF and allura red, were permitted in the EC at lower levels than were being proposed for CODEX STAN 243-2003, and that fast green FCF was generally not permitted in the EC countries.

Lycopene

42. The Delegation of the EC noted the recent evaluation of the safety of lycopene by EFSA and strongly opposed the level proposed for lycopene of 500 mg/kg. The Delegation emphasized that such a high level was not technologically necessary, that the ADI was low and that it could easily lead to exceed the ADI, especially for children. The Delegation of the USA, speaking as the Chairperson of the physical Working Group on the GSFA, noted that some safety issues with respect to the levels of lycopene being proposed were raised by some participants of the Working Group.

43. The JECFA Secretariat informed the Committee that lycopene, synthetic and from *Blakeslea trispora*, have been evaluated by JECFA at its 67th meeting and a group ADI of 0-0.5 mg/kg bw had been established. In the dietary exposure assessment, JECFA considered the intake of lycopene from its natural occurrence in food and from its use as food additives. Based on a conservative intake assessment, assuming additive use in all proposed food categories at the maximum level and intake from fruits and vegetables, the high intake (greater than 95th percentile) was 30 mg/person per day.

44. The Delegation of the USA, speaking as the Chairperson of the physical Working Group on the GSFA, noted the recommendations from the Working Group to hold a decision on lycopene pending an investigation of the use levels and a dietary assessment by JECFA. Some observers indicated that they would provide new data which would support the lower use of lycopene as a food additive for re-evaluation by JECFA in the future.

45. The Committee noted that in the GSFA their uses were authorised for INS 160 d(i) and 160 d(iii).

46. The Committee noted that lycopene was considered by the physical Working Group on the GSFA and that the Working Group recommended that the proposed use levels for lycopene be clarified to ensure that they are expressed on a 95% purity pigment basis.

47. After some discussion the Committee agreed to hold endorsement of lycopene and decide on its status while considering Agenda Item 5 (a) on the GSFA. Based on the concerns expressed by a number of delegations of the maximum levels proposed for lycopene, the Committee further agreed to request clarification from the CCMMP as to the type of lycopene on which the levels proposed were based, as well as the technical justification for these levels.

Preservatives

48. The Committee noted the concern of the Delegation of the EC which questioned the need for nisin, benzoates and sorbates in heat treated flavoured fermented milks and drinks based on fermented milks, as heat treatment provided the necessary preservative effect in these products.

49. The Committee endorsed the preservatives as proposed by the CCMMP.

Sweeteners

50. The Committee noted the information that in the USA and Malaysia cyclamates, alitame and neotame and in the EC and Norway cyclamates and alitame were not approved..

51. The Committee noted clarification by the WHO Secretariat of JECFA that these sweeteners had been evaluated by JECFA and that ADIs had been established; therefore the Committee endorsed levels for these sweeteners as proposed, noting the reservations of above delegations.

52. The Committee noted the comments by the Delegation of the USA that the Standard contained a reference to certain functional classes for food additives listed in Table 3 of the GSFA and that there was a need to harmonise the provisions in the *Standard for Fermented Milks* with the GSFA provisions. To this end the Committee agreed to recommend to the 31st Session of the Commission to include a footnote to the Annex to Table 3 of the GSFA in order to ensure that there is no conflict between Table 3 and the above standard. The Committee agreed to the following footnote: “Acidity regulators, packaging gases and preservatives listed in Table 3 are acceptable for use in fermented milks, heat treated after fermentation, as defined in Codex *Standard for Fermented Milks* (CODEX STAN 243-2004) that correspond to food category 01.2.1.2 “Fermented milks (plain), heat treated after fermentation”.

Proposed draft amendment to the list of food additives of the Codex *Standard for Creams and Prepared Creams* (CODEX STAN A-9-1976)

53. The Delegation of the EC was of the view that only a limited number of food additives were necessary in pasteurized plain creams. The Delegation suggested that, while some additional food additives may be needed for some particular products covered by this Standard, the broad scope of the standard should not be viewed as a way of permitting a large number of food additives, such as phosphates, in basic plain pasteurized creams.

Packaging gases/Propellant

54. The Committee agreed to delete the text “For use only in whipped creams (including creams packed under pressure)” from the title of the functional class following ‘Propellant’, as it was already covered by the name of this class. The Committee agreed to retain “Packaging Gases” and “Propellant” as separate functional classes.

55. The Delegation drew the attention of the Committee to the fact that the provision of 5000 mg/kg for diacetyltartaric and fatty acid esters of glycerol (INS 472e) had been mistakenly deleted from the list of stabilizers/thickeners in the Codex *Standard for Creams and Prepared Creams*. The Delegation proposed that CCFA endorse INS 472e at a maximum level of 5000 mg/kg as a stabilizer/thickener in creams and prepared creams. The Committee agreed to endorse this proposal with the understanding that the final decision on the inclusion of the food additive should be left to the 31st Session of the Commission.

Status of Endorsement and/or Revision of Maximum Levels for Food Additives and Processing Aids in Codex Standards

56. The status of endorsement and/or revision of maximum levels for food additives in Codex standards is presented in Appendix III of this report.

CODEX GENERAL STANDARD FOR FOOD ADDITIVES (GSFA) (Agenda Item 5)**REPORT OF THE ELECTRONIC WORKING GROUP ON THE GSFA (Agenda Item 5a)⁹**

57. The Delegation of the USA, speaking as the Chairperson of the physical Working Group on the GSFA¹⁰, which met immediately prior to the present session of the Committee, introduced to the Plenary the report of the Working Group, as presented in CRD 2. The Working Group had considered the report of the electronic Working Group on the GSFA and the written comments submitted. The Committee noted that, due to time constraints, the physical Working Group had been unable to consider all recommendations of the electronic Working Group.

58. The Committee considered the proposed recommendations of the physical Working Group and made the followings decisions and comments:

Recommendation 1a “Inclusion of proposed draft provisions”

59. The Committee noted that it was not necessary to have an extensive discussion on this recommendation because the recommended provisions were not considered for adoption but only for inclusion in the GSFA for further consideration.

60. The Observer from NHF expressed concern as to the inclusion in the GSFA of provisions for aspartame, neotame, sucralose and aluminium containing food additives because in their view the use of these compounds in food was not justified and could create health problems. However, the JECFA Secretariat pointed out that all food additives should be evaluated by JECFA for safety, that an ADI should be set prior to their inclusion into the GSFA and that this established process protected the human health and safety of consumers.

61. In addition to some editorial amendments, the Committee agreed to the following changes:

- To amend the maximum levels of: lycopenes in food category 01.1.2 to 500 mg/kg; and of sodium alumino silicate in food category 11.1.2 to 15000 mg/kg;
- To modify note “J” to read “Products conforming to the *Standard for chocolate and chocolate products* (CODEX STAN 87-1981) may only use colours for surface decoration” to take into account that the Standard allowed the use of colours for “decoration purpose only”; it also modified Note K to read “For use in nutrient coated rice grains premixes only”;
- Delete the potassium salt associated with cyclamic acid (INS 952) and the function “flavour enhancer” for consistency with the *Codex Specifications for Food Additives* (CAC/MISC 6-2007) and with the technological purpose associated with this food additive in CAC/GL 36-1989: It further noted that the potassium salt had not been evaluated by JECFA. This amendment would be applied throughout the GSFA;
- Delete the food additive provision for gum arabic (acacia gum) (INS 414) associated with food categories 11.5 “honey” and 14.1.3 “fruit and vegetable nectars” because honey was a natural product and because only pectins (INS 440) was allowed in food categories 14.1.2 and 14.1.3.

62. With regard to gum arabic (acacia gum) (INS 414), the Delegation of Sudan was of the view that the technological purpose associated with the use of this food additive should also include emulsifiers.

⁹ CX/FA 08/40/5 (Part 1 and Part 2); CX/FA 08/40/5 Add.1 (Comments of United States of America, CEFS, ICA, IFMA and IFU); CX/FA 08/40/5 Add.2 (Comments of China, European Community, Norway and IADSA); CRD 2 (Report of the physical Working Group on GSFA); CRD 9 (Comments of India, Malaysia, Philippine, Republic of Korea, Switzerland, CEFIC and IFMA); CRD 19 (Comments of Chile).

¹⁰ The following members and organizations attended the physical Working Group: Australia, Belgium, Brazil, Canada, China, Denmark, European Community, Egypt, Finland, France, Germany, Indonesia, Ireland, Japan, Kenya, Madagascar, Malaysia, Mexico, New Zealand, Norway, Philippines, Poland, Republic of Korea, Serbia, Sierra Leone, Sweden, Switzerland, Thailand, United Kingdom, United States of America, AIDGUM, AMFEP, CEFIC, CEFS, EFEMA, ETA, IAI, ICA, IADSA, ICBA, ICGA, ICGMA, IDF, IFAC, IFT, IGTC, IOFI, ISA, ISDI, NATCOL, OFCA, FAO and WHO.

Recommendation 1b “Lycopenes (INS 160di, 160diii) - Inclusion of proposed draft provisions”

63. The Committee noted that the proposed maximum levels for lycopenes might result in the ADI being exceeded. The Committee supported the recommendation of the physical Working Group to clarify whether the proposed maximum levels¹¹ were expressed on a pigment basis with a purity of 95%, in conformity with the assay limit in the Codex specifications for lycopenes, and to revise these maximum levels accordingly.

Recommendation 1c “Aluminium containing food additives (INS 523, 541i, 541ii, 554, 556, 559) Inclusion of proposed draft provisions”

64. The Committee noted concern expressed by some delegations that the proposed provisions for aluminium containing food additives seemed high and might result in the PTWI being exceeded. The Committee agreed with the recommendations of the physical Working Group to request clarification on: (i) proposed provisions for aluminium containing food additives and whether the maximum levels were based on aluminium¹²; (ii) the reporting basis for sodium aluminium phosphates (INS 541); and (iii) whether the maximum levels were on the basis of aluminium or phosphate. This information, when available, would be used to request JECFA to conduct an exposure assessment. The JECFA Secretariat recommended that the Committee include in this request the draft provisions that had been used by the 67th JECFA in its exposure assessment of aluminium containing food additives.

Horizontal approach to consideration of food additive provisions for “colours”

65. The Committee noted that it had agreed to take a horizontal approach in considering food additive provisions for “colours” in a similar way to the approach taken for “sweeteners”. In considering CRD 2 Appendix 2 “Food categories where the use of colours is technologically justified” it noted that the following notes needed to be associated with certain food categories and that the GSFA should be revised accordingly:

- Note 52 “Excluding chocolate milk” with food category 0.1.1.2;
- Note 92 “Excluding tomato-based sauces” with food category 04.2.2.6;
- Note 153 “For use in instant noodles only” with food category 06.4.3;
- Note 160 “For use in ready-to-drink products and pre-mixes for ready-to-drink products only” with food category 14.1.5;
- Note H “Except for use in coconut milk” with food category 04.1.2.8;
- Note J “Products conforming to the *Standard for chocolate and chocolate products* (CODEX STAN 87-1981) may only use colour for surface decoration” with food category 05.1.4;
- Note K “For use in nutrient coated rice grains premixes only” with food category 06.1.

Recommendation 2

66. The Committee agreed with the recommendation to add Note 4 “For decoration, stamping, marking or branding products” and Note 16 “For use in glaze, coatings, or decorations for fruits, vegetables, meat or fish” to all provisions (adopted and in the step process) for the use of colours in food categories: 04.1.1 “Fresh fruit”, 04.2.1 “Fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes and aloe vera), seaweeds and nuts and seeds”, 08.1 “Fresh meat, poultry and game”, 09.1 “Fresh fish and fish products, including molluscs, crustaceans and echinoderms” and in associated sub-categories.

Recommendation 3

67. The Committee noted that in CRD 2 Appendix 3 “Recommendations for adoption” several provisions had been inadvertently indicated at step 6, instead of step 8, and that note J should be deleted in food category 05.2.

68. The Delegation of the EC expressed its reservation to the use of additives to food categories 06.4.1 “Fresh pastas and noodle-like products” and 06.4.3 “Pre-cooked pastas and noodle-like products” since they did not recognise the need for these additives in fresh, dried and precooked pasta.

¹¹ Note: these provisions are included in Appendix VI part 1.

¹² Note: these provisions are included in Appendix VI part 1.

69. The Committee agreed to the following changes:

- To revise the maximum levels for sucralose (INS 995) in food categories 14.2.7 “Aromatized alcoholic beverages (e.g. beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)” and 15.0 “Ready-to-eat savouries” to 700 mg/kg and 1000 mg/kg respectively;
- To delete the function “flavour enhancer” associated with saccharin (and sodium, potassium and calcium salts) (INS 954) and to associate the function “flour treatment agent” to sulfites (INS 220-225, 227-228, and 539) to align with the technological purpose associated with sodium metabisulfite (INS 223) in the Codex specification. These amendments would be applied throughout the GSFA;
- To add Note 161 to the maximum level of ponceau 4R (cochineal red A) (INS 124) in food category 01.7.

Recommendation 4

70. The Committee agreed with the recommendation to discontinue work on all draft and proposed draft food additives provisions with the exception of provisions for: acesulfame potassium (INS 950) in food category 01.2; alitame (INS 956) in food category 01.4.4; allura red AC (INS 129) in food category 01.1.2; caramel IV – sulphite ammonia process (INS 150d) in food categories 1.8.1 and 02.3; indigotine (INS 132) in food categories 01.6.1 and 05.1.3; ponceau 4R (cochineal red A) (INS 124) in food categories 05.1.2 and 05.1.3; and sunset yellow FCF (INS 110) in food categories 05.1.2 and 05.1.3. These provisions would require further consideration.

Recommendation 5

71. The Committee agreed to the proposal to revoke the food additive provisions listed in CRD 2 Appendix 5.

Recommendation 6

72. The Committee agreed to examine the provisions for aspartame-acesulfame salt (INS 962) in order to ensure that they are based on the maximum use levels for aspartame (INS 951) and acesulfame K (INS 950).

Others recommendations

Scope of food categories

73. The Committee noted that the physical Working Group could not reach consensus on food additive provisions associated with food category 16.0 “Composite foods – foods that could not be placed in categories 01-15” because of the uncertainty on the scope of the products included in this category. It also noted the need to clarify the nature of the products included in food category 5.1 “Cocoa products and chocolate products including imitation and chocolate substitutes” and related sub-categories; the use of colours in products included in food category 8.1 “Fresh meat, poultry and game” and in food category 1.2.1.1 “Fermented milks (plain, not heat-treated after fermentation)”. For this purpose, it agreed to establish an electronic Working Group¹³, under the Chairmanship of the USA, to prepare a discussion paper that would fully describe and contain proposals to address these issues for consideration at its 41st session. The electronic Working Group would be open to all members and observers and work in English only.

Synthetic colour additives

74. The FAO JECFA Secretariat provided clarification on the toxicological guidance values pertaining to aluminium lakes of colours. The JECFA Secretariat noted that both the ADI and PTWI needed to be taken into account when setting maximum levels for colours and their aluminium lakes. In relation to aluminium, the JECFA Secretariat explained that the colour pigment part of the lakes was covered by the ADI of the respective colour and the aluminium part by the PTWI for aluminium. Thus, the Committee was recommended to consider both these guidance values based on the proportion of pigment and aluminium of the lakes in its deliberation on maximum levels for colours in the GSFA.

¹³ The following members and observers expressed their willingness to participate in the Working Group: Brazil, China, European Community, France, Indonesia, Japan, Malaysia, New Zealand, Republic of Korea, Sweden, Thailand, United Kingdom, CEFIC, EFEMA, ICA, ICGMA and NATCOL

75. The Committee agreed that maximum levels for these substances should be established taking account of both components of synthetic food additives and all available information.

76. The Committee further noted that Recommendation 9 on the amendment of the name of food category 12.10.2 and Recommendation 10 on the request to JECFA to conduct an exposure assessment for cyclamic acid (INS 952) would be addressed during the discussion of Agenda Item 5b “Proposed Draft Revision of the Food Category System of the GSFA” and Agenda Item 10 “Priority List of Food Additives Proposed for Evaluation by JECFA” respectively.

77. The Committee agreed:

- To discontinue work on a number of draft and proposed draft food additive provisions (*see* Appendix IV¹⁴);
- To amend draft and proposed draft provisions for colours in the following food categories and their subcategories: 04.1.1, 04.2.1 08.1 and 09.1 to include notes 4 and 16 (*see* Appendix V);
- To include in the GSFA a number of new proposed food additives provisions at step 3 and 4 (*see* Appendix VI, part 1 and part 2); and
- To request additional information on proposed draft and draft food additive provisions (*see* Appendix VI, part 3).

Electronic and Physical Working Groups

78. The Committee agreed to establish an electronic Working Group, lead by the USA, open to all Members and observers, and working in English only. It was agreed that the electronic Working Group would prepare a report for circulation for comments and consideration at its next session, containing recommendations for adoption, revision or discontinuation on:

- The draft and proposed draft food additives provisions in the GSFA for: ammonium salts of phosphatidic acid (INS 442); nisin (INS 234); sorbates (INS 200-203); sucroglycerides (INS 474); phosphates (338, 339i-iii, 340i-iii, 341i-iii, 342i-ii, 343i-ii, 450i-iii, 450i-iii, 451i-ii, 452i-v, 452); stearyl citrate (INS 484); cyclodextrin, beta- (INS 459); propyl gallate (INS 310); ascorbyl esters (INS 304, 305); and hydroxybenzoates, p- (INS 214, 218); and
- Provisions for aspartame-acesulfame (INS 962) to ensure consistency with the provisions for aspartame (INS 951) and acesulfame potassium (INS 950).

79. The Committee further agreed to establish a physical Working Group on the GSFA, under the leadership of the USA, to be held immediately prior to its next session. The Committee noted that the physical Working Group, open to all Members and observers, would work in English only. The Chairperson indicated that he would explore the possibility to provide interpretation service in other languages.

80. It was agreed that the physical Working Group would consider:

- The recommendations contained in document CX/FA 08/40/5 Part B, which had not been considered at the present session, and related written comments;
- Comments and information on the proposed draft provisions for magnesium sulphate in Table 3 and the new proposals for the use of magnesium sulphate in food categories listed in the Annex to Table 3 (*see* para. 28);
- Comments on the new proposed draft provisions (*see* Appendix VI part 1) and additional information on proposed draft and draft food additive provisions (*see* Appendix VI part 3);
- Proposals for new food additive provisions in the relevant sub-categories of 02.2 and in food categories 0.6.8, 12.9 and 12.10 and related sub-categories (*see* Agenda Item 5b); and
- Report of the electronic Working Group on the GSFA and related comments.

¹⁴ Note: Appendix IV combines recommendations for discontinuation and revocation arising from discussion under Agenda Items 5(a) and 5(b).

Status of the Food Additives Provisions of the Codex General Standard for Food Additives

81. The Committee agreed to forward to the 31st session of the Commission:
- Draft and proposed draft food additives provisions of the GSFA, for adoption at step 8 and step 5/8, (*see* Appendix VII);
 - Amendments (i.e. addition of notes 4 and 16) to the provisions for colours in food categories and in their sub-categories: 04.1.1, 04.2.1 08.1 and 09.1, for adoption (*see* Appendix VII¹⁵);
 - Food additive provisions for revocation (*see* Appendix VIII¹⁶).

PROPOSED DRAFT REVISION OF THE FOOD CATEGORY SYSTEM OF THE GSFA (N11-2007) (Agenda Item 5b)¹⁷

82. The Committee recalled that the 30th Session of the Commission approved new work on the proposed draft revision of the Food Category System of the GSFA.

83. The Delegation of Indonesia, speaking as the Chairperson of the electronic Working Group on the revision of the Food Category System of the GSFA, introduced document CX/FA 08/40/6. The Delegation explained that the electronic Working Group had considered the revision of current food categories to more appropriately reassign soybean-based products; and to reflect the implications for food category 02.2 “Fat emulsions mainly of type water-in-oil”, and related sub-categories, consequent to the adoption of the *Codex Standard for Fat Spreads and Blended Spreads* (CODEX STAN 253-2006). The Delegation highlighted that the use of the term “milk” and “cheese” in the titles and descriptors of some food categories required consideration by the plenary. The Committee considered the proposed draft revision and made the following decisions and comments.

Revision of Food Category Titles and Descriptors

Soybean-based products

84. Some delegations proposed to revise the title of food categories 06.8.1 and 06.8.2 to include the term “milk”. In making this proposal, it was highlighted that products such as coconut milk or soybean milks were traditionally consumed in a number of countries; that Section 4.6.2 of the *Codex General Standard for the Use of Dairy Terms* (CODEX STAN 206-1999) allowed for the use of dairy terms for traditional products; that the terms “milk” and “cheese” were associated with non dairy products in some Codex texts; and that the term “soybean milk” might not mislead the consumers. The Committee noted that the Food Category System was a tool for assigning food additive uses in the GSFA and was not intended for labelling purposes.

85. Other delegations were of the view that the term “milk” and “cheese” should not be included in the title and in the descriptor because this might mislead consumers; doing so could create conflict with the *Codex General Standard for the Use of Dairy Terms*; and because food category 06.8.1 covered a much broader range of products than soybean milk.

86. After some discussion, the Committee agreed not to change the title of category 06.8.1 and to add a sentence in the descriptor to recognize that a type of soybean beverages had also been referred to as “soybean milks”. The sentence would read “In a number of countries this category includes a product referred to as soybean milk”.

87. The Committee agreed to change “protein” to “products” in the last sentence of this category as soybean products were defined in the description.

88. The Committee agreed to amend the description of food category 12.9.2.3 “Other soybean sauce” to also include non fermented soybean sauce.

¹⁵ Note: Appendix VII also includes recommendations for amendments (addition of Notes 4 and 16) to the adopted provisions for colours.

¹⁶ Note: Appendix VIII combines recommendations for revocation arising from discussion under Agenda Item 5(a) and 5(b).

¹⁷ CX/FA 08/40/6; CX/FA 08/40/6 Add.1 (Comments of Australia, Brazil, Japan and IFMA); CX/FA 08/40/6 Add.2 (Comments of the United States of America); CRD 10 (Comments of India, Japan and Philippines); CRD 19 (Comments of Chile).

89. The Committee noted that '*paneer*' was an unripened cheese. Therefore it agreed to move the text related to *paneer*, included in the descriptor of food category 12.10 "Fermented soybean products" to the descriptor of food category 01.6.1 "Unripened cheese" after the reference to mozzarella and scamorza.

90. The Committee agreed to the remaining proposals of the electronic Working Group regarding the categorization and description of soybean products.

Fat emulsions mainly of type water-in-oil

91. The Committee agreed to the proposals of the electronic Working Group regarding revisions of the names and descriptors of relevant sub-categories of 02.2. The Committee agreed to the proposal of a delegation to amend the title of food category 02.2.2 "Fat spreads" to "Fat spreads, dairy fat spreads and blended spreads" in order to more accurately reflect the scope of products included within the category.

Consequential revision to food additives provisions in the GSFA

92. The Committee agreed to the electronic Working Group's proposals for consequential revisions to food additive provisions in the Annex to Table 3 and Tables 1 and 2 of the GSFA and in the food additive section of the Codex *Standard for Butter* (CODEX STAN A-1-1971), as presented in Parts III and IV of document CX/FA 08/40/6.

93. The Committee also noted that the above changes to the Food Category System would affect some of the decisions, taken during the discussion of Agenda Item 5 (a), regarding annatto extracts (bixin- and norbixin based), sunset yellow, lycopenes and ponceau 4R.

94. One Observer expressed the view that work on some colours in food category 02.2.1.2 "Margarine and like products" and provision for allura red AC (INS 129), indigotine (INS 132), sunset yellow (INS 110), all in food category 02.2.1.2 "Margarine and similar products" and guaiac resin (INS 314) in food category 02.2.1.3 "Blends of butter and margarine" should be maintained for further consideration.

Status of the proposed draft revision of the Food Category System of the GSFA (N11-2007)

95. The Committee agreed to forward the proposed draft revision of the Food Category System of the GSFA to the 31st Session of the Commission for adoption at step 5/8 (see Appendix IX). It further noted that the recommendation for revocation and discontinuation of work, consequent to the revision of the food category systems, would be forwarded to the 31st Session of the Commission for approval (see Appendices VIII and IV¹⁸).

96. The Committee agreed that proposals for new food additives provisions for inclusion in all the new and revised food categories (with the exception of food category 02.2.1 "Butter") would be requested through Circular Letter for further consideration at its next session.

WORKING DOCUMENT COMPILING ALL INFORMATION ON FOOD ADDITIVES CONTAINED IN CODEX COMMODITY STANDARDS (Agenda Item 5c)¹⁹

97. The Committee recalled that at its last session it had agreed to request the Codex Secretariat to collect all information on food additives contained in Codex commodity standards into a document for consideration by its 40th Session and to consider how to proceed with the work of integration taking into account the information contained in document CX/FA 07/39/6²⁰.

98. The Codex Secretariat drew the attention of the Committee to some of the problems identified while compiling the information: (i) inconsistencies in the presentation of food additive provisions contained in Codex commodity standards; and (ii) "temporarily endorsed" provisions.

99. The Committee agreed that these problems needed to be addressed to facilitate the process of integration of food additive provisions of commodity standards into the GSFA.

¹⁸ Note: Appendices IV and VIII combine recommendations for discontinuation and revocation arising from discussion under Agenda Item 5(a) and 5(b).

¹⁹ CX/FA 08/40/7; CRD 11 (Comments of Malaysia and Switzerland)

²⁰ ALINORM 07/30/12 Rev., paras 81, 85 and 87-88

100. The Delegation of Switzerland drew the attention of the Committee to concrete examples of food additive provisions inconsistent with the Format for Codex Commodity Standards, as contained in CRD 11, and noted that it could be helpful further work on this issue.

101. The Committee noted that solving identified problems would necessitate a substantial amount of work by commodity committees and, in the absence of an active committee responsible for the standard in question, by the CCFA. The Committee was of the view that this additional work could significantly affect the workload of commodity committees and that the progress would depend on the priority that the committees could assign to this work.

102. In this regard, one delegation suggested that it was necessary to inform the Executive Committee on this matter, since it is responsible for advising the Commission on work priorities, and to ask the Commission's advice on how this issue should be addressed. Several other delegations supported this suggestion.

103. After some discussion, the Committee agreed to ask Switzerland to prepare a more focused discussion paper with clear identification of the problems and concrete recommendations, which would take into account document CX/FA 08/40/7, as well as the recommendations contained in document CX/FA 07/39/6, for consideration at the next session of the Committee and subsequent referral to the Commission, through the Executive Committee, for further guidance as appropriate.

PROPOSED DRAFT GUIDELINES FOR THE USE OF FLAVOURINGS (N03-2006) (Agenda Item 6)²¹

104. The Committee recalled that at its last session, it had agreed to forward all the sections of the proposed draft Guidelines for the Use of Flavourings to the 30th Session of the Commission for adoption at step 5, with the exception of Section 4 and Annexes A and B. The Committee had agreed to establish an electronic Working Group, led by the USA, to redraft the remaining parts of the Guidelines, for circulation for comments at step 3 and consideration at the present session. The Committee had also agreed that the redrafted texts would be considered at its next session along with the other sections of the Guidelines with a view to consolidating them into a single document²².

Section 4 Flavouring Substances and Components of Natural Flavouring Complexes with Specific Recommendations

105. The Committee agreed to consider the report of the electronic Working Group, as presented in document CX/FA 08/40/8. The Delegation of the USA, speaking as the Chairperson of the electronic Working Group, drew the attention of the Committee to major conclusions of the electronic Working Group that: the revised Section 4 would cover both flavouring substances and components of natural flavouring complexes; that objective criteria for inclusion of substances in Annex A were established; and that the Annex A would not list substances until they met the criteria in Section 4, including the requirement for a complete risk assessment by JECFA.

106. Some delegations did not support the inclusion of "flavouring substances" in Section 4 because, in their view, substances to be covered in this section were those with possible health hazards, which should not be added to food as such. The Delegation of the EC, supported by other delegations, expressed their concern about losing the information in Annex A to the Codex *General Requirements for Natural Flavourings* (CAC/GL 29-1985), which they considered useful.

107. In response to these comments and concerns, one delegation was of the view that in future the evaluation of flavourings by JECFA could lead to a specific risk management recommendation, in which case there would be no reason to differentiate "a flavouring substance" and "a natural flavouring complex" containing the same substance.

²¹ ALINORM 07/30/12-Rev App. XI; CX/FA 08/40/8; CX/FA 08/40/8 Add.1 (Comments at Step 6 of Australia, Dominican Republic, European Community, ICBA and IOFI. Comments at Step 3 of: Australia, European Community and ICBA); CX/FA 08/40/8 Add.2 (Comments at Step 6 of Norway and United States of America); CRD 12 (Comments of India, Indonesia and Switzerland); CRD 19 (Comments of Chile); CRD 21 (Proposal of the European Community).

²² ALINORM 07/30/12-Rev., paras 123-124.

108. The JECFA Secretariat clarified that numeric ADIs had been assigned to some flavouring substances before the establishment of the current evaluation framework based on thresholds of toxicological concern and the estimation of dietary exposure through maximized survey daily intake. The JECFA Secretariat also pointed out that the exposure assessment undertaken during the evaluation of chemically defined flavouring substances also present as natural components of food had indicated that exposure from their intentional addition to foods was usually very small compared with that from their natural occurrence.

109. Some delegations noted that natural flavourings containing the substances listed in Annex A to the *General Requirements for Natural Flavourings* were widely used and suggested to keep the Annex valid until the substances listed in the Annex were evaluated by JECFA and included in the new Guidelines. Some delegations further stressed that when a possible hazard to human health was identified, certain risk management measures should be considered even before a JECFA evaluation was concluded.

110. The Committee noted that according to the *Statements of Principle Concerning the Role of Science in the Codex Decision-Making Process and the Extent to which other Factors are taken into Account*, Codex standards and related texts should be based on sound scientific analysis and evidence. It further recalled that the *Risk Analysis Principles applied by the Codex Committee on Food Additives and Codex Committee on Contaminants in Foods* had been adopted by the Commission and included in the Codex Procedural Manual.

111. The Chairperson, noting the different concerns of delegations, reminded the Committee that in accordance with the *Risk Analysis Principles applied by the CCFA and CCCF*, risk assessment of flavourings, including “natural flavouring complexes”, should be performed by the JECFA and that the new Guidelines should provide guidance to Members in managing risks for flavourings. The Chairperson encouraged delegations to seek solutions that represented a suitable and agreed compromise for all Members.

112. Subsequently, the Committee agreed to base its discussion on a revised proposal for Section 4, which was prepared by several interested delegations and represented a balanced solution, as contained in CRD 21.

113. The Committee generally supported the revised proposal and introduced several changes aiming at improving clarity and consistency. The Committee noted that the revised Section 4 no longer required Annexes A and B.

Draft Guidelines for the Use of Flavourings (with the Exception of Section 4 and Annexes A and B)

114. The Committee reviewed the remaining sections of the Guidelines, which had been adopted at step 5 by the 30th Session of the Commission, section by section.

2.0 Definitions

115. The Committee agreed:

- To include “thermal process flavourings” and mixtures of several types of flavourings and to refer to Section 3.5 of the draft Guideline instead of mentioning compatibility with food and beverages in the definition of “flavourings”; and
- To add a sentence to clarify that natural flavouring substances were those identified or detected in animals or vegetables in their definition.

5.0 Hygiene

116. The Committee agreed to align the entire section with the standardized language as contained in the Codex Procedural Manual.

8.0 Aromatic Raw Materials Suitable for the Preparation of Natural Flavours

117. The Committee noted that as a result of the revisions agreed in Section 4, this section should be deleted.

118. The Delegation of the EC welcomed the completion of work on these important Guidelines. It was also noted that as a consequence the *General Requirements for Natural Flavourings* (CAC/GL 29-1985) would be recommended for revocation. The Delegation further noted that many Codex Members, including the EC, had developed national measures compatible with Section 3 of CAC/GL 29-1985 and that such measures would also be compatible with Section 4 of the new Guidelines.

Status of the Guidelines for the Use of Flavourings (N03-2006)

119. The Committee agreed to forward the consolidated Guidelines for adoption at step 8 (Section 1, 2, 3, 5, 6 and 7) and step 5/8 (Section 4) by the 31st Session of the Commission (*see* Appendix X). The Committee further agreed to recommend the revocation of the *General Requirements for Natural Flavourings* (CAC/GL 29-1985).

PROCESSING AIDS (Agenda Item 7)

DISCUSSION PAPER ON GUIDELINES AND PRINCIPLES ON THE USE OF SUBSTANCES USED AS PROCESSING AIDS (Agenda Item 7a)²³

120. The Committee recalled that at its last session it did not reach a conclusion on the initiation of new work on guidelines and principles on the use of processing aids and that it had established an electronic Working Group to revise the discussion paper in order to clarify the scope of the new work for consideration at its 40th Session.

121. The Delegation of Indonesia, speaking as the chairperson of the electronic Working Group, introduced the document, as presented in CX/FA 08/40/9, and informed the Committee that the scope and purpose of new work was presented in the project document attached to CX/FA 08/40/9. The Delegation further mentioned that they, in consultation with some other delegations, had proposed a revised project document, as contained in CRD 20.

122. With regard to project documents for new work, the Committee was informed that the 30th Session of the Commission had requested that, in the future, all project documents should be prepared correctly in accordance with the provisions in the Procedural Manual²⁴.

123. The Committee decided to consider the revised project document, as contained in CRD 20, section by section, and, in addition to editorial amendments, made the following changes.

Purpose and scope of the proposed new work

124. The Committee clarified that the scope of the work was more relevant to national “policies” rather than “regulations” and revised section I accordingly.

125. The Committee noted that the text of the proposed guidelines should refer to “substances used as processing aids” rather than “processing aids”, as indicated in the scope, and made consequential amendments to that effect throughout other sections of the document.

Main aspects to be covered

126. The Committee agreed to substitute the text in this section with that proposed by the Delegation of the EC in CRD 13.

127. The Committee also agreed to include a statement with regard to the scope of work and the relative priorities of the various sections of the work, as this was not covered by the revised project document.

Work already undertaken by other international organizations in this field and/or suggested by the relevant international body(ies)

128. The Committee noted that this section referred to the work of international organizations, therefore the Committee agreed to delete sentences referring to the activities of national governments, and also clarified that no work was currently being undertaken by other international organizations.

Relevance to Codex strategic objectives

129. The Committee revised the section to refer to Activity 1.1 of the Codex Strategic Plan 2008-2013.

Information on the relation between the proposal and other existing Codex documents

130. The Committee noted that substances used as processing aids were contained in a number of commodity standards, therefore included an additional sentence to that effect.

²³ CX/FA 08/40/9; CRD 13 (Comments of European Community); CRD 20 (draft Project Document prepared by Indonesia).

²⁴ ALINORM 07/7/REP para. 97.

Identification of any requirements for and availability of expert advice and identification of any need for technical input to the standard from external bodies so that this can be planned for

131. The Committee agreed that all information was available and that no additional scientific advice from JECFA or external bodies was needed.

132. The Committee agreed to forward the amended project document (see Appendix XI) to the 61st Session of the Executive Committee for critical review and to the 31st Session of the Commission for approval as new work.

133. The Committee also agreed to establish an electronic Working Group, led by Indonesia and open to all interested members and observers, working in English only, which would prepare proposed draft Guidelines and Principles for circulation at step 3, subject to approval by the 31st Session of the Commission, and subsequent consideration by the next session of the Committee.

INVENTORY OF PROCESSING AIDS (IPA), UPDATED LIST (Agenda Item 7b)²⁵

134. The Committee recalled that at its 39th Session it had agreed to ask the Delegation of New Zealand to prepare an updated version of the IPA, which would also include updated proposals for consideration at the 40th session of the Committee.

135. The Delegation of New Zealand introduced the document and highlighted changes made during the latest updating of the document, including the new name “*Inventory of substances used as processing aids (IPA)*”. The Delegation offered to continue to provide annual updates of the IPA based on the decisions relating to processing aids at each CCFA session until the Committee would be able to progress a standard for processing aids.

136. The Delegation of Germany, on behalf of the European Community Member States present at the session, indicated that the IPA was a useful reference especially for developing countries, however it was not an official Codex document and noted that not all food additives included in the IPA were authorised. With regard to microorganisms controlling agents, the Delegation drew the attention of the Committee to the statement that the Delegation of the EC, made under Agenda Item 3. The Delegation further informed that the use of dimethyl dicarbonate (DMDC) was considered as a food additive use in the EU. Several delegations supported the continuous updates of IPA as it provided very useful information for governments on these substances.

137. The Committee accepted the kind offer of the Delegation of New Zealand to prepare an updated version of the IPA to include relevant decisions of the Committee, new information provided in CRD 14, information from Members and observers and updated references as per the online version of Combined Compendium of JECFA Specifications, for consideration at its next session.

INTERNATIONAL NUMBERING SYSTEM (INS) FOR FOOD ADDITIVES (Agenda Item 8)**DRAFT REVISION OF THE CODEX CLASS NAMES AND INTERNATIONAL NUMBERING SYSTEM (CAC/GL 36-1989) (N07-2005) (Agenda Item 8a)²⁶**

138. The Committee recalled that at its 39th Session it had agreed to hold Section 2 “Table of Functional Classes, Definitions and Technological Purposes” of the draft revision of the *Class Names and International Numbering System* at step 7 and to request the Codex Secretariat to update and revise Section 1 “Foreword” to delete the reference to labelling provisions; and to update Section 3 “International Numbering System for Food Additives” to make the “technical function” of the food additives listed therein consistent with the revised sub-classes (for technological purpose) listed in Section 2²⁷.

²⁵ CX/FA 08/40/10; CRD 3 (Report of the Working Group on INS); CRD 14 (Comments of India and AMFEP).

²⁶ CX/FA 08/40/11; CX/FA 08/40/11 Add.1 (Comments at Step 6 of Brazil, Dominican Republic, New Zealand and United States of America); CX/FA 08/40/11 Add.2 (Comments at Step 6 of Malaysia); CRD 3 (Report of the in-session Working Group on INS); CRD 15 (Comments of India and Indonesia); CRD 19 (Comments of Chile).

²⁷ ALINORM 07/30/12 Rev., para. 144 and Appendix XII.

139. The Committee considered the draft revision section by section and made the following decisions and comments.

Section 1 – Introduction

Background

140. The Committee generally supported the revision of the introductory section and not to include text referring to labelling.

141. The Committee agreed to amend the first sentence of the introduction to better reflect the standardised nature of the INS, which aims at facilitating the identification of food additives without referring to complex and lengthy technical names. The Committee clarified that the added text was not intended to refer to labelling.

Explanatory notes on the lay-out of the INS

142. In the first paragraph, the Committee agreed to replace “subscript” with “suffix” to improve clarity. It further added a sentence at the end of the paragraph to explain the purpose of the alphabetical suffix associated with the INS number.

143. The Committee agreed to the recommendation of the in-session Working Group on the INS to add at the end of the section references to the “List of Codex Specifications for Food Additives” (CAC/MISC 6); and to inform that ADI values allocated by JECFA could be found on the FAO and WHO JECFA websites.

Section 2 – Table of Functional Classes, Definitions and Technological Purposes

144. The Committee agreed to retain the entire section unchanged.

Section 3 – International Numbering System for Food Additives

145. The Committee noted that the revision of the section, which aimed at making the names of the technological purpose consistent with those listed in Section 2, had resulted in some food additives not being associated with any technological purpose. It therefore agreed to the recommendation of the in-session Working Group on the INS to associate “flavour enhancer” to glycine (INS 640) and leucine, L- (INS 641) and “carrier solvent, anticaking agent and glazing agent” to castor oil (INS 1503).

146. The Committee noted a number of inconsistencies among the food additive functions / technological purposes in the GSFA, INS and Codex specifications. While noting the different purposes of these documents, it acknowledged the need to address these issues in the future in order to improve the consistency of these documents.

Status of the draft Revision of the Codex Class Names and International Numbering System (CAC/GL 36-1989) (N07-2005)

147. The Committee agreed to forward the draft revision to the 31st Session of the Commission for adoption at step 8 (*see* Appendix XII²⁸). The Committee agreed to inform the next session of the Codex Committee on Food Labelling of the completion of this work.

²⁸ Note that Appendix XII combines recommendations for adoptions arising from discussion of Agenda Items 8a and 8b.

PROPOSALS FOR ADDITION AND/OR AMENDMENTS TO THE INTERNATIONAL NUMBERING SYSTEM FOR FOOD ADDITIVES (Agenda Item 8b)²⁹

148. The Delegation of Finland, speaking as the Chairperson of the in-session Working Group on the International Numbering System (INS)³⁰ introduced the report of the Working Group, as presented in CRD 3. The Committee noted that the in-session Working Group considered the following: all the written comments in response to CL 2007/26-FA submitted prior to the present session and relevant comments submitted in response to the draft revision of the Codex Class Names and International Numbering Systems (Agenda Item 8a) and the referral of the 8th Session of CCMMP (Agenda Item 2).

149. The Committee agreed to the following recommendations of the Working Group:

- To have new INS numbers and associated technological purposes for lauric arginate ethyl ester (INS 243); cassia gum (INS 427); gelatin (INS 428); and sucrose oligoesters Type I and II (INS 473a);
- To have new or revised INS umbrella numbers for riboflavins (INS 101); chlorophylls and chlorophyllins, copper complexes (INS 141); sodium succinates (INS 364); sorbitols (INS 420); cyclamates (INS 952); saccharins (INS 954) and maltitols (INS 965) and to designate different new INS numbers and technological purposes to the various types of riboflavins, chlorophylls and chlorophyllins, copper complexes, sodium succinates; sorbitols; cyclamates, saccharins and maltitols for consistency with the approach already used for other compounds;
- To change or add technological purpose for a number of food additives;
- To delete INS 163(i) anthocyanins because it was a repetition and INS 498 cross-linked sodium carboxymethyl cellulose because it duplicated INS 466.

150. The Committee further agreed to add technological purposes to five substances that the in-session Working Group could not consider due to time constraints, i.e. agar (INS 406); magnesium hydrogen carbonate (INS 504ii); petrolatum (INS 905b); triethyl citrate (INS 1505); and propylene glycol (INS 1520).

151. The Committee supported the recommendation of the in-session Working Group to request the Codex Secretariat to revise the names in the INS to be spelled out in full (e.g. carrageenan and its ammonium, calcium, magnesium potassium and sodium salts) since not all readers of the INS are familiar with chemical symbols.

152. The Committee acknowledged the useful contribution of the physical Working Group on INS in assisting the Committee in its work.

Status of the Amendment to the International Numbering System for Food Additives

153. The Committee agreed to forward the proposed draft amendments to the 31st session of the Commission for adoption at step 5/8 (see Appendix XII³¹). It further agreed that proposals for additional changes/addition to the International Numbering System would be requested by a Circular Letter attached to the report of this session.

²⁹ CL 2007/26-FA; CX/FA 08/40/12 (Comments of Canada, Dominican Republic and Japan); CX/FA 08/40/12 Add.1 (Comments of Brazil, European Community and United States of America); CRD 3 (Report of the in-session Working Group on International Numbering System – INS)

³⁰ The following members and organizations attended the in-session physical working group: Belgium, Brazil, Canada, Denmark, Dominican Republic, European Community, Finland, France, Germany, Greece, Japan, Malaysia, New Zealand, Republic of Korea, Serbia, Sweden, Switzerland, Thailand, United Kingdom, United States of America, AMFEP, IADSA, ICBA, ICGA, IDF, IFAC, IFT, IGTC, MARINALG International, NATCOL, OFCA and FAO and WHO .

³¹ Note that Appendix XII combines recommendations for adoptions arising from discussion of Agenda Items 8a and 8b

DISCUSSION PAPER ON INCONSISTENCIES IN THE NAMES OF COMPOUNDS IN THE CODEX SPECIFICATIONS FOR IDENTITY AND PURITY OF FOOD ADDITIVES AND IN THE INTERNATIONAL NUMBERING SYSTEM FOR FOOD ADDITIVES (Agenda Item 8c)³²

154. The Committee recalled that its last session had decided to establish an electronic Working Group to identify inconsistencies in the names of compounds in the *Codex Specifications for Identity and Purity of Food Additives* and in the *International Numbering System for Food Additives* and to formulate recommendations for consideration at its 40th session.

155. The Delegation of Denmark, speaking as the Chairperson of the electronic Working Group, introduced the report of the Working Group, as presented in CX/FA 08/40/13 and informed the Committee that no action was required for 489 substances because either the substance was found only in the Codex specifications list or in the INS list or because the substance name and INS number were identical in both lists.

156. The Delegation pointed out that substances in Annex I of CX/FA 08/40/13 were grouped in eight parts according to the type of inconsistency and that these inconsistencies required either no action or further work and consideration by the Committee.

157. The Committee agreed with the recommendation not to take action on a number of substances, with the exception of aluminium sulphate (INS 520) for which further action was required. The Committee further agreed to amend the name of INS 160e to better align with the name in the Codex specification (i.e. beta-apo-8'-carotenal). The Committee further noted that some inconsistencies had already been taken into account by the in-session Working Group on the INS (see Agenda Item 8b).

158. With regard to the difference in spelling of sulphur/sulfur containing compounds, the Committee noted that in JECFA specifications the spelling for these substances was with “f” and not with “ph”. Therefore, the Committee agreed to request the Codex Secretariat to amend the names of sulphur containing compounds with “f” for consistency with Codex specifications.

159. Due to time constraints, the Committee could not consider the remaining substances and related recommendations. Therefore, it agreed to establish an electronic Working Group, lead by Denmark, open to all Members and observers and working in English only, to consider these substances and prepare more specific recommendations for circulation for comments and consideration at its next session.

SPECIFICATIONS FOR THE IDENTITY AND PURITY OF FOOD ADDITIVES (Agenda Item 9)³³

160. The FAO JECFA Secretary presented the results of the 68th JECFA meeting regarding the specification for identity and purity of food additives, including flavourings, prepared and withdrawn by JECFA, as outlined in the Annex of CX/FA 08/40/14. It was indicated that a total of 16 and 172 new and revised food additive and flavouring specifications, respectively, had been adopted as full and three food additive specifications had been withdrawn. One food additive specification had been designated as tentative and was not considered by the Committee.

161. One delegation expressed a concern that the revised specification for nisin, titled nisin preparation, contained errors in the definition part and questioned why the title from nisin had been changed to nisin preparation. The FAO JECFA Secretary clarified that there had been substantial revisions of the specification for nisin preparation to include the use of non-milk-based fermentation sources for the production of nisin, to allow for the use of nisin in products for persons with hypersensitivity to substances contained in milk and that a delay in the adoption of the specification would have consequences for this population group.

162. The Committee decided to recommend the adoption of the specification for nisin preparation and to include the revision of the specification in the priority list for substances to be evaluated by JECFA with high priority.

³² CX/FA 08/40/13; CRD 16 (Comments of Indonesia and Malaysia); CRD 3 (Report of the in-session Working Group on International Numbering System – INS).

³³ CX/FA 08/40/14; CX/FA 08/40/14 Add.1 (not issued).

163. The JECFA Secretary provided explanations on the alignment of the limits of metals in the specifications for sodium L(+)-tartrate with those for potassium sodium L(+)-tartrate, as published in the Combined Compendium of Food Additive Specifications (FAO JECFA Monographs 1, 2005-2006) that had been agreed by the 68th meeting of JECFA.

164. The Committee also considered the withdrawal of specifications for three food additives and noted that for anisyl acetone and zeaxanthin rich extract from *Tagetes erecta*, Codex specifications had not been adopted and that anisyl acetone and furfural had already JECFA flavouring specifications. The Committee agreed to revoke the food additive specifications for furfural.

Status of the specifications for the Identity and Purity of Food Additives

165. The Committee agreed to forward the Specifications to the 31st session of the Commission for adoption at step 5/8 (see Appendix XIII, Part 1) and for revocation (see Appendix XIII, Part 2).

PRIORITY LIST OF FOOD ADDITIVES PROPOSED FOR EVALUATION BY JECFA (Agenda Item 10)³⁴

166. The Delegation of Canada, speaking as the Chairperson of the in-session Working Group on Priorities for Evaluation by JECFA³⁵, introduced the report of the Working Group, as presented in CRD 4. The Committee considered the recommendations of the in-session Working Group as follows.

New Requests for Evaluation

167. The Committee generally agreed with the list of requests prepared by the in-session Working Group. In addition, in accordance with the decision taken under Agenda Item 9, the Committee agreed to include nisin preparation in the list with high priority.

168. With regard to the specific questions on cyclamates, some delegations expressed a concern that exposure assessment based on maximum use levels from various foods could lead to an excessive estimate and stressed that the exposure assessment should be based on actual use and consumption levels.

169. In response to these concerns and suggestions, the JECFA Secretariat explained that the wording in the priority list sufficiently clarified that a dietary exposure assessment would include actual levels in the diet and not on maximum levels in the GFSA. The Secretariat indicated that the request from the Committee to JECFA to apply different scenarios for maximum levels in food category 14.1.4 could be accommodated, but that sufficient data on use levels in various parts of the world would be necessary for completion of the assessment.

170. The Committee agreed to forward the Priority List of Food Additives for the Evaluation by JECFA to the 31st Session of the Commission for approval (*see* Appendix XIV).

Referral from the 29th Session of the CCNFSDU

171. The Committee noted that this question had been considered by its last session but the full reply had not been forwarded back to the CCNFSDU. The Committee agreed with the recommendation of the in-session Working Group to forward a reply to the CCNFSDU as contained in Appendix XV to this report.

³⁴ CL 2007/27-FA; CX/FA 08/40/15 (Comments of Denmark, Japan, United States of America, EFEMA and ICGMA); CX/FA 08/40/15 Add.1 (Comments of Israel and Switzerland); CRD 4 (Report of the in-session physical Working Group on Priorities for Evaluation by JECFA); CRD 17 (Comments of Ghana); CRD 18 (Comments of France); CRD 19 (Comments of Chile).

³⁵ The following members and organizations attended the *ad hoc* in-session physical Working Group: Australia, Brazil, Belgium, Canada, Chile, China, Denmark, EC, Finland, France, Germany, Greece, Ireland, Japan, Malaysia, New Zealand, Norway, Philippines, Republic of Korea, Serbia, Sweden, Switzerland, Thailand, United Kingdom, United States of America, AMFEP, CEFIC, EFEFA, ETA, IAI, ICBA, ICGA, ICGMA, IDF, IFAC, IFT, IOFI, ISA, ISDI, MARINALG International, NATCOL, NHF, OFCA, FAO and WHO.

Criteria for the inclusion in the Priority List for JECFA Evaluation

172. The Committee noted that the in-session Working Group did not have enough time to consider the proposal by the Delegation of the USA to modify point 8 of the “Form on which information on the additive to be evaluated by JECFA is provided” (requesting whether a compound has been approved for use in two or more countries), currently attached as Annex 2 to the Circular Letter requesting comments on the priority list of food additives proposed for evaluation by JECFA. The Committee agreed with the recommendation of the Working Group to request comments on the text of the Circular Letter, in particular on point 8 of the form, together with the request for comments on and additions to the priority list. Replies would be considered by the in-session Working Group to be established by the 41st Session of the CCFA.

OTHER BUSINESS AND FUTURE WORK (Agenda Item 11)**Steviol glycosides³⁶**

173. The Delegation of Paraguay drew the attention of the Committee to the fact that steviol glycosides had been used in several countries without any apparent adverse effects for a number of years and that extracts with purity 85-90% were currently available on the market. The Delegation requested that a full ADI for these compounds be established in order to allow their use as food additives.

174. The Committee noted that only food additives with a full ADI and full specification established by JECFA could be considered for inclusion in the GSFA and encouraged countries to submit relevant information to JECFA.

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

175. The Committee was informed that its forty-first session was tentatively scheduled to be held in China, from 16 to 20 March 2009. The exact venue and date would be determined by the host Government in consultation with the Codex Secretariat.

³⁶ CRD 6 (Prepared by Paraguay).

SUMMARY STATUS OF WORK

SUBJECT	STEP	FOR ACTION BY:	DOCUMENT REFERENCE (ALINORM 08/31/12)
Draft and proposed draft Food Additive Provisions of the General Standard for Food Additives (GSFA)	8 and 5/8	31 st CAC	Para. 81 and Appendix VII
Proposed draft Revision of the Food Category System (FCF) of the GSFA (N11-2007)	5/8	31 st CAC	Para. 95 and Appendix IX
Guidelines for the Use of Flavourings (N03-2006) - draft (sections 1,2,3,5,6 and 7) and proposed draft (section 4) (N03-2006)	8 and 5/8	31 st CAC	Para. 119 and Appendix X
Proposed draft revision of the Codex <i>Class Names and International Numbering System</i> for Food Additives – CAC/GL 36-2003” (N07-2005)	8	31 st CAC	Para. 147 and Appendix XII
Proposed draft amendments to the International Numbering System (INS) for Food Additives	5/8	31 st CAC	Para. 153 and Appendix XII
Specifications for the Identity and Purity of Food Additives arising from the 68 th JECFA meeting	5/8	31 st CAC	Para. 165 and Appendix XIII part 1
Draft and proposed draft Food Additive Provisions of the GSFA	various steps	41 st CCFA	Paras 77-78 and Appendices VI and V
Guidelines and Principles for the Use of Substances used as Processing Aids	1,2,3	31 st CAC Electronic Working Group 41 st CCFA	Paras 132-133 and Appendix XI
Amendments to the INS List	1,2,3	41 st CCFA	Para. 153
Specifications for the Identity and Purity of Food Additives arising from the 69 th JECFA meeting	1,2,3	41 st CCFA	---
Amendment to the Annex to Table 3 of the GSFA	for adoption	31 st CAC	Para. 52
Amendments to the provisions for colours of the GSFA	for adoption	31 st CAC	Para. 81 and Appendix VII
Priority List of Food Additives Proposed for Evaluation by JECFA	for adoption	31 st CAC	Para. 170 and Appendix XIV
Food Additive Provisions of the General Standard for Food Additives (GSFA)	for revocation	31 st CAC	Paras 81, 95 and Appendix VIII
Codex <i>General Requirements for Natural Flavourings</i> (CAC/GL 29-1985)	for revocation	31 st CAC	Para. 119
Codex <i>Specifications for Identity and Purity of Food Additives</i>	for revocation	31 st CAC	Para. 165 and Appendix XIII part 2
Draft and proposed draft food additive provisions of the General Standard for Food Additives (GSFA)	discontinued	-	Paras 77, 95 and Appendix IV
Discussion Paper on scope of selected food categories and use of colours	----	Electronic Working Group	Para. 73
Report of the Electronic Working Group on the GSFA	---	Electronic Working Group	Para. 78
Discussion Paper on identification of problems and recommendations related to the inconsistent presentation of food additive provisions in Codex commodity standards a	---	Switzerland	Para. 103

SUBJECT	STEP	FOR ACTION BY:	DOCUMENT REFERENCE (ALINORM 08/31/12)
Inventory of Substances used as Processing Aids (IPA), (updated list)	---	New Zealand	Para. 137
Discussion paper on inconsistencies in the names of compounds in Codex Specifications and the INS	---	Electronic Working Group	Para. 159
Priority List of Food Additives Proposed for Evaluation by JECFA (including proposals for the revision of the Circular Letter)	---	41 st CCFA	Para. 172
Working Document for Information and Support to the Discussion on the GSFA	---	Codex Secretariat	ALINORM 06/29/12 para. 72

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Appendix II

**ACTION REQUIRED AS A RESULT OF CHANGES IN THE ACCEPTABLE DAILY INTAKE
(ADI) STATUS AND OTHER TOXICOLOGICAL
RECOMMENDATIONS ARISING FROM THE 68TH JECFA MEETING**

INS Number	Food additive	40th CCFA Recommendation
	Acidified sodium chlorite (ASC)	Add to the <i>Inventory of Substances used as Processing Aids</i> (IPA)
	Asparaginase from <i>Aspergillus oryzae</i> expressed in <i>Aspergillus oryzae</i>	Add to the <i>Inventory of Substances used as Processing Aids</i> (IPA)
407 and 407a	Carrageenan and Processed <i>Eucheuma</i> seaweed (PES)	<p>Hold at Step 7 the food additive provisions related to carrageenan (INS 407) in food categories 13.1.2 “Follow-up formula” and 13.2 “Complementary foods for infants and young children” of the GSFA pending the submission of further data for evaluation by JECFA (see para. 27).</p> <p>Hold at Step 7 the Processed <i>Eucheuma</i> seaweed (PES) (INS 407a) in food category 13.2 “Complementary foods for infants and young children” pending the submission of further data for evaluation by JECFA (see para. 27).</p> <p>Inform the 30th CCNFSDU of its discussion and recommendations and of the 68th JECFA evaluation.</p>
	Cyclotetraglucose and cyclotetraglucose syrup (listed on draft agenda as cyclotetraose)	Noted
	Isoamylase from <i>Pseudomonas amyloclavata</i>	Add to the <i>Inventory of Substances used as Processing Aids</i> (IPA)
518	Magnesium sulfate	<p>Include proposed draft provision in Table 3 of GSFA.</p> <p>Request proposals on new uses in food categories of the Annex to Table 3 of the GSFA.</p>
	Phospholipase A1 from <i>Fusarium venenatum</i> produced by <i>Aspergillus oryzae</i>	Add to the <i>Inventory of Substances used as Processing Aids</i> (IPA)
	Sodium iron(III) ethylenediaminetetraacetic acid (EDTA)	Noted
960	Steviol glycosides	Noted

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

CODEX COMMITTEE ON MILK AND MILK PRODUCTS (8TH SESSION):

Standard	Maximum Level		Endorsement Status
	Annatto Extracts - Bixin based (160b(i))	Annatto Extracts - Norbixin based (160b(ii))	
<i>Unripened Cheese, Including Fresh Cheese</i> (CODEX STAN 221-2001)	–	25 mg/kg	Endorsed
<i>Dairy Fat Spreads</i> (CODEX STAN 253-2006)	20 mg/kg	–	Endorsed
<i>General Standard for Cheese</i> (CODEX STAN A-6-1978)	–	50 mg/kg	Endorsed
<i>Named Variety Processed Cheese and Spreadable Processed Cheese</i> (CODEX STAN A-8(a)-1978)	60 mg/kg	25 mg/kg	Endorsed
<i>Processed Cheese and Spreadable Processed Cheese</i> (CODEX STAN A-8(b)-1978)	60 mg/kg	25 mg/kg	Endorsed
<i>Processed Cheese Preparations</i> (CODEX STAN A-8(c)-1978)	80 mg/kg	25 mg/kg	Endorsed
<i>GSFA Food Category 02.2.1 (Butter)</i> (CODEX STAN 192-1995)	20 mg/kg	–	Endorsed
<i>Cheddar</i> (CODEX STAN 263-1966)	–	25 mg/kg	Endorsed
<i>Danbo</i> (CODEX STAN 264-1966)	–	25 mg/kg	Endorsed
<i>Edam</i> (CODEX STAN 265-1966)	–	25 mg/kg	Endorsed
<i>Gouda</i> (CODEX STAN 266-1966)	–	25 mg/kg	Endorsed
<i>Havarti</i> (CODEX STAN 267-1966)	–	25 mg/kg	Endorsed
<i>Samsö</i> (CODEX STAN 268-1966)	–	25 mg/kg	Endorsed
<i>Emmental</i> (CODEX STAN 269-1967)	–	25 mg/kg	Endorsed
<i>Tilsiter</i> (CODEX STAN 270-1968)	–	25 mg/kg	Endorsed
<i>Saint-Paulin</i> (CODEX STAN 271-1968)	–	25 mg/kg	Endorsed
<i>Provolone</i> (CODEX STAN 272-1968)	–	25 mg/kg	Endorsed
<i>Coulommiers</i> (CODEX STAN 274-1969)	–	25 mg/kg	Endorsed
<i>Cream Cheese</i> (CODEX STAN 275-1973)	–	25 mg/kg	Endorsed
<i>Camembert</i> (CODEX STAN 276-1973)	–	25 mg/kg	Endorsed
<i>Brie</i> (CODEX STAN 277-1978)	–	25 mg/kg	Endorsed

Maximum Level for Carotenes, beta-, (vegetable) (INS 160a ii)

Standard	Maximum Level	Endorsement Status
<i>Named Variety Processed Cheese and Spreadable Processed Cheese</i> (CODEX STAN A-8(a)-1978)	600mg/kg	Endorsed
<i>Processed Cheese and Spreadable Processed Cheese</i> (CODEX STAN A-8(b)-1978)	600 mg/kg	Endorsed
<i>Processed Cheese Preparations</i> (CODEX STAN A-8(c)-1978)	600mg/kg	Endorsed

**PROPOSED DRAFT AMENDMENT TO THE STANDARD FOR FERMENTED MILKS
PERTAINING TO DRINKS BASED ON FERMENTED MILK**
(At Step 5 of the Procedure)

4. FOOD ADDITIVES

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

The underlined words to be added in the table of functional classes:

Additive Functional Class	Fermented Milks <u>and Drinks Based on Fermented Milk</u>		Fermented Milks <u>and Drinks Based on Fermented Milk Heat-Treated After Fermentation</u>	
	Plain	Flavoured	Plain	Flavoured
Acidity Regulators	-	X	X	X
Acids	-	X	X	X
Colours	-	X	-	X
Emulsifiers	-	X	-	X
Flavour Enhancers	-	X	-	X
Packaging Gases	-	X	X	X
Preservatives	-	-	-	X
Stabilizers	X ¹	X	X	X
Sweeteners	-	X	-	X
Thickeners	X ¹	X	X	X

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

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

¹ = Use is restricted to reconstitution and recombination and if permitted by national legislation in the country of sale to the final consumer. ”

Endorsement status: Endorsed

**ADDITIVE LISTINGS FOR THE CODEX STANDARD FOR FERMENTED MILKS
(CODEX STAN 243-2003), INCLUDING FOOD ADDITIVE PROVISIONS FOR DRINKS BASED ON FERMENTED MILKS**

(Additives list for the Codex Standard for Fermented Milks for adoption)

(Additives list for the for Drinks Based on Fermented Milks at Step 5 of the Procedure)

INS #	Substance	Fermented Milks and Drinks Based on Fermented Milk		Heat-Treated Fermented Milks and Drinks Based on Fermented Milk		Endorsement Status
		Plain	Flavoured	Plain	Flavoured	
		Endorsed ML	Proposed ML	Endorsed ML	Proposed ML	
Acidity Regulators			X	X	X	
260	Acetic acid, glacial		GMP	GMP	GMP	Endorsed
261	Potassium acetates		GMP	GMP	GMP	Endorsed
262(i)	Sodium acetate		GMP	GMP	GMP	Endorsed
263	Calcium acetate		GMP	GMP	GMP	Endorsed
264	Ammonium acetate		GMP	GMP	GMP	Endorsed
270	Lactic acid (L-)		GMP	GMP	GMP	Endorsed
296	Malic acid (DL-)		GMP	GMP	GMP	Endorsed
297	Fumaric acid		GMP	GMP	GMP	Endorsed
300	Ascorbic acid		GMP	GMP	GMP	Endorsed
325	Sodium lactate		GMP	GMP	GMP	Endorsed
326	Potassium lactate		GMP	GMP	GMP	Endorsed
327	Calcium lactate		GMP	GMP	GMP	Endorsed
328	Ammonium lactate		GMP	GMP	GMP	Endorsed
329	Magnesium lactate (DL-)		GMP	GMP	GMP	Endorsed
330	Citric acid		GMP	GMP	GMP	Endorsed
331(i)	Sodium dihydrogen citrate		GMP	GMP	GMP	Endorsed
331(iii)	Trisodium citrate		GMP	GMP	GMP	Endorsed
332(i)	Potassium dihydrogen citrate		GMP	GMP	GMP	Endorsed
332(ii)	Tripotassium citrate		GMP	GMP	GMP	Endorsed
333(iii)	Tricalcium citrate		GMP	GMP	GMP	Endorsed
334	Tartaric acid (L(+)-)-					Endorsed
335(i)	Monosodium tartrate					Endorsed
335(ii)	Disodium tartrate		2000 mg/kg as tartaric acid	2000 mg/kg as tartaric acid	2000 mg/kg as tartaric acid	Endorsed
336(i)	Monopotassium tartrate					Endorsed
336(ii)	Dipotassium tartrate					Endorsed
337	Potassium sodium tartrate					Endorsed
350(i)	Sodium hydrogen malate					GMP
350(ii)	Sodium malate		GMP	GMP	GMP	Endorsed
351(i)	Potassium hydrogen malate		GMP	GMP	GMP	Endorsed
351(ii)	Potassium malate		GMP	GMP	GMP	Endorsed

INS #	Substance	Fermented Milks <u>and Drinks</u> Based on Fermented Milk		Heat-Treated Fermented Milks <u>and Drinks</u> Based on Fermented Milk		Endorsement Status
		Plain	Flavoured	Plain	Flavoured	
		Endorsed ML	Proposed ML	Endorsed ML	Proposed ML	
352(ii)	Calcium malate		GMP	GMP	GMP	Endorsed
355	Adipic acid		1500 mg/kg, as adipic acid	1500 mg/kg, as adipic acid	1500 mg/kg, as adipic acid	Endorsed
356	Sodium adipate					Endorsed
357	Potassium adipate					Endorsed
359	Ammonium adipate					Endorsed
365	Sodium fumarate		GMP	GMP	GMP	Endorsed
380	Triammonium citrate		GMP	GMP	GMP	Endorsed
500(i)	Sodium carbonate		GMP	GMP	GMP	Endorsed
500(ii)	Sodium hydrogen carbonate		GMP	GMP	GMP	Endorsed
500(iii)	Sodium sesquicarbonate		GMP	GMP	GMP	Endorsed
501(i)	Potassium carbonate		GMP	GMP	GMP	Endorsed
501(ii)	Potassium hydrogen carbonate		GMP	GMP	GMP	Endorsed
503(i)	Ammonium carbonate		GMP	GMP	GMP	Endorsed
503(ii)	Ammonium hydrogen carbonate		GMP	GMP	GMP	Endorsed
504(i)	Magnesium carbonate		GMP	GMP	GMP	Endorsed
504(ii)	Magnesium hydrogen carbonate		GMP	GMP	GMP	Endorsed
507	Hydrochloric acid		GMP	GMP	GMP	Endorsed
514	Sodium sulfate		GMP	GMP	GMP	Endorsed
515	Potassium sulfate		GMP	GMP	GMP	Endorsed
524	Sodium hydroxide		GMP	GMP	GMP	Endorsed
525	Potassium hydroxide		GMP	GMP	GMP	Endorsed
526	Calcium hydroxide		GMP	GMP	GMP	Endorsed
527	Ammonium hydroxide		GMP	GMP	GMP	Endorsed
528	Magnesium hydroxide		GMP	GMP	GMP	Endorsed
529	Calcium oxide		GMP	GMP	GMP	Endorsed
575	Glucono delta-lactone		GMP	GMP	GMP	Endorsed
576	Sodium gluconate		GMP	GMP	GMP	Endorsed
578	Calcium gluconate		GMP	GMP	GMP	Endorsed
580	Magnesium gluconate		GMP	GMP	GMP	Endorsed
Colours			X		X	
100(i)	Curcumin		100 mg/kg		100 mg/kg	Endorsed
101(i)	Riboflavin		300 mg/kg		300 mg/kg	Endorsed
101(ii)	Riboflavin 5'-phosphate, sodium			Endorsed		
102	Tartrazine		300 mg/kg		300 mg/kg	Endorsed
104	Quinoline yellow		150 mg/kg		150 mg/kg	Endorsed
110	Sunset yellow FCF		300 mg/kg		300 mg/kg	Endorsed
120	Carmines		150 mg/kg		150 mg/kg	Endorsed
122	Azorubine (carmoisine)		150 mg/kg		150 mg/kg	Endorsed
124	Ponceau 4R (cochineal red A)		150 mg/kg		150 mg/kg	Endorsed
129	Allura red AC		300 mg/kg		300 mg/kg	Endorsed

INS #	Substance	Fermented Milks <u>and Drinks</u> Based on Fermented Milk		Heat-Treated Fermented Milks <u>and Drinks</u> Based on Fermented Milk		Endorsement Status
		Plain	Flavoured	Plain	Flavoured	
		Endorsed ML	Proposed ML	Endorsed ML	Proposed ML	
132	Indigotine (indigo carmine)		100 mg/kg		100 mg/kg	Endorsed
133	Brilliant blue FCF		150 mg/kg		150 mg/kg	Endorsed
140	Chlorophylls		GMP		GMP	Endorsed
141(i)	Chlorophylls, copper complexes		500 mg/kg		500 mg/kg	Endorsed
141(ii)	Chlorophyllins, copper complexes, sodium and potassium salts			Endorsed		
143	Fast green FCF		100 mg/kg		100 mg/kg	Endorsed
150a	Caramel I – plain		GMP		GMP	Endorsed
150b	Caramel II - caustic sulfite process		150 mg/kg		150 mg/kg	Endorsed
150c	Caramel III – ammonia process		2000 mg/kg		2000 mg/kg	Endorsed
150d	Caramel IV – sulfite ammonia process		2000 mg/kg		2000 mg/kg	Endorsed
151	Brilliant black (black PN)		150 mg/kg		150 mg/kg	Endorsed
155	Brown HT		150 mg/kg		150 mg/kg	Endorsed
160a(i)	Carotenes, beta- (synthetic)		100 mg/kg		100 mg/kg	Endorsed
160a(iii)	Carotenes, beta- (<i>Blakeslea trispora</i>)			Endorsed		
160e	Carotenal, beta-apo-8'-			Endorsed		
160f	Carotenoic acid, methyl or ethyl ester, beta-apo-8'-			Endorsed		
160a(ii)	Carotenes, vegetable		600 mg/kg		600 mg/kg	Endorsed
160b(i)	Annatto extracts, bixin-based		20 mg/kg as bixin		20 mg/kg as bixin	Endorsed
160b(ii)	Annatto extracts, norbixin-based		20 mg/kg as norbixin		20 mg/kg as norbixin	Endorsed
160d	Lycopene		500 mg/kg		500 mg/kg	Not endorsed, hold at the same status
161b(i)	Lutein from <i>Tagetes erecta</i>		150 mg/kg		150 mg/kg	Endorsed
161h(i)	Zeaxanthin (synthetic)		150 mg/kg		150 mg/kg	Endorsed
162	Beet red		GMP		GMP	Endorsed
163(ii)	Grape skin extract		100 mg/kg		100 mg/kg	Endorsed
171	Titanium dioxide		GMP		GMP	Endorsed
172(i)	Iron oxide, black		100 mg/kg		100 mg/kg	Endorsed
172(ii)	Iron oxide, red			Endorsed		
172(iii)	Iron oxide, yellow			Endorsed		
Emulsifiers			X		X	
322(i)	Lecithin		GMP		GMP	Endorsed
432	Polyoxyethylene (20) sorbitan monolaurate		3000 mg/kg		3000 mg/kg	Endorsed
433	Polyoxyethylene (20) sorbitan monooleate			Endorsed		

INS #	Substance	Fermented Milks <u>and Drinks</u> Based on Fermented Milk		Heat-Treated Fermented Milks <u>and Drinks</u> Based on Fermented Milk		Endorsement Status
		Plain	Flavoured	Plain	Flavoured	
		Endorsed ML	Proposed ML	Endorsed ML	Proposed ML	
434	Polyoxyethylene (20) sorbitan monopalmitate					Endorsed
435	Polyoxyethylene (20) sorbitan monostearate					Endorsed
436	Polyoxyethylene (20) sorbitan tristearate					Endorsed
472e	Diacyltartaric and fatty acid esters of glycerol		10000 mg/kg		10000 mg/kg	Endorsed
473	Sucrose esters of fatty acids		5000 mg/kg		5000 mg/kg	Endorsed
474	Sucroglycerides		5000 mg/kg		5000 mg/kg	Endorsed
475	Polyglycerol esters of fatty acids		2000 mg/kg		2000 mg/kg	Endorsed
477	Propylene glycol esters of fatty acids		5000 mg/kg		5000 mg/kg	Endorsed
481(i)	Sodium stearyl lactylate		10000 mg/kg		10000 mg/kg	Endorsed
482(i)	Calcium stearyl lactylate		10000 mg/kg		10000 mg/kg	Endorsed
491	Sorbitan monostearate		5000 mg/kg		5000 mg/kg	Endorsed
492	Sorbitan tristearate			Endorsed		
493	Sorbitan monolaurate			Endorsed		
494	Sorbitan monooleate			Endorsed		
495	Sorbitan monopalmitate			Endorsed		
900a	Polydimethylsiloxane		50 mg/kg		50 mg/kg	Endorsed
1001	Choline salts		GMP		GMP	Endorsed
Flavour Enhancers			X		X	
580	Magnesium gluconate		GMP		GMP	Endorsed
620	Glutamic acid (L+)-		GMP		GMP	Endorsed
621	Monosodium glutamate		GMP		GMP	Endorsed
622	Monopotassium glutamate		GMP		GMP	Endorsed
623	Calcium glutamate, (D, L-)		GMP		GMP	Endorsed
624	Monoammonium glutamate		GMP		GMP	Endorsed
625	Magnesium glutamate		GMP		GMP	Endorsed
626	Guanylic acid 5'- and its calcium and sodium salts		GMP		GMP	Endorsed
627	Disodium 5'-guanylate		GMP		GMP	Endorsed
628	Dipotassium 5'-guanylate		GMP		GMP	Endorsed
629	Calcium 5'-guanylate		GMP		GMP	Endorsed
630	Inosinic acid		GMP		GMP	Endorsed
631	Disodium 5'-inosinate		GMP		GMP	Endorsed
632	Potassium inosinate		GMP		GMP	Endorsed
633	Calcium 5'-inosinate		GMP		GMP	Endorsed
634	Calcium 5'-ribonucleotides		GMP		GMP	Endorsed
635	Disodium 5'-ribonucleotides		GMP		GMP	Endorsed

INS #	Substance	Fermented Milks <u>and Drinks</u> Based on Fermented Milk		Heat-Treated Fermented Milks <u>and Drinks</u> Based on Fermented Milk		Endorsement Status
		Plain	Flavoured	Plain	Flavoured	
		Endorsed ML	Proposed ML	Endorsed ML	Proposed ML	
636	Maltol		GMP		GMP	Endorsed
637	Ethyl maltol		GMP		GMP	Endorsed
Packaging Gases			X	X	X	
290	Carbon dioxide		GMP	GMP	GMP	Endorsed
941	Nitrogen		GMP	GMP	GMP	Endorsed
Preservatives					X	
200	Sorbic acid				1000 mg/kg as sorbic acid	Endorsed
201	Sodium sorbate					Endorsed
202	Potassium sorbate					Endorsed
203	Calcium sorbate					Endorsed
210	Benzoic acid				300 mg/kg as benzoic acid	Endorsed
211	Sodium benzoate					Endorsed
212	Potassium benzoate					Endorsed
213	Calcium benzoate					Endorsed
234	Nisin				500 mg/kg	Endorsed
260	Acetic acid				GMP	Endorsed
261	Potassium acetates				GMP	Endorsed
262(i)	Sodium acetate				GMP	Endorsed
263	Calcium acetate				GMP	Endorsed
280	Propionic acid				GMP	Endorsed
281	Sodium propionate				GMP	Endorsed
282	Calcium propionate				GMP	Endorsed
283	Potassium propionate				GMP	Endorsed
Stabilizers and Thickeners		X	X	X	X	
170(i)	Calcium carbonate	GMP	GMP	GMP	GMP	Endorsed
331(iii)	Trisodium citrate	GMP	GMP	GMP	GMP	Endorsed
338	Orthophosphoric acid	1000 mg/kg, singly or in combination, as phosphorus	1000 mg/kg, singly or in combination, as phosphorus	1000 mg/kg, singly or in combination, as phosphorus	1000 mg/kg, singly or in combination, as phosphorus	Endorsed
339(i)	Monosodium orthophosphate					Endorsed
339(ii)	Disodium orthophosphate					Endorsed
339(iii)	Trisodium orthophosphate					Endorsed
340(i)	Monopotassium orthophosphate					Endorsed
340(ii)	Dipotassium orthophosphate					Endorsed
340(iii)	Tripotassium orthophosphate					Endorsed
341(i)	Monocalcium orthophosphate					Endorsed
341(ii)	Dicalcium orthophosphate					Endorsed
341(iii)	Tricalcium orthophosphate					Endorsed
342(i)	Monoammonium orthophosphate					Endorsed
342(ii)	Diammonium orthophosphate					Endorsed
343(i)	Monomagnesium orthophosphate					Endorsed

INS #	Substance	Fermented Milks <u>and Drinks</u> Based on Fermented Milk		Heat-Treated Fermented Milks <u>and Drinks</u> Based on Fermented Milk		Endorsement Status
		Plain	Flavoured	Plain	Flavoured	
		Endorsed ML	Proposed ML	Endorsed ML	Proposed ML	
343(ii)	Dimagnesium orthophosphate					Endorsed
343(iii)	Trimagnesium orthophosphate					Endorsed
450(i)	Disodium diphosphate					Endorsed
450(ii)	Trisodium diphosphate					Endorsed
450(iii)	Tetrasodium diphosphate					Endorsed
450(v)	Tetrapotassium diphosphate					Endorsed
450(vi)	Dicalcium diphosphate					Endorsed
450(vii)	Calcium dihydrogen diphosphate					Endorsed
451(i)	Pentasodium triphosphate					Endorsed
451(ii)	Pentapotassium triphosphate					Endorsed
452(i)	Sodium polyphosphate					Endorsed
452(ii)	Potassium polyphosphate					Endorsed
452(iii)	Sodium calcium polyphosphate					Endorsed
452(iv)	Calcium polyphosphate					Endorsed
452(v)	Ammonium polyphosphate					Endorsed
542	Bone phosphate (essentially calcium phosphate, tribasic)					Endorsed
400	Alginic acid	GMP	GMP	GMP	GMP	Endorsed
401	Sodium alginate	GMP	GMP	GMP	GMP	Endorsed
402	Potassium alginate	GMP	GMP	GMP	GMP	Endorsed
403	Ammonium alginate	GMP	GMP	GMP	GMP	Endorsed
404	Calcium alginate	GMP	GMP	GMP	GMP	Endorsed
405	Propylene glycol alginate	GMP	GMP	GMP	GMP	Endorsed
406	Agar	GMP	GMP	GMP	GMP	Endorsed
407	Carrageenan and its sodium, potassium, ammonium, calcium and magnesium salts (includes furcelleran)	GMP	GMP	GMP	GMP	Endorsed
407a	Processed <i>Eucheuma</i> seaweed (PES)	GMP	GMP	GMP	GMP	Endorsed
410	Carob bean gum	GMP	GMP	GMP	GMP	Endorsed
412	Guar gum	GMP	GMP	GMP	GMP	Endorsed
413	Tragacanth gum	GMP	GMP	GMP	GMP	Endorsed
414	Gum arabic (acacia gum)	GMP	GMP	GMP	GMP	Endorsed
415	Xanthan gum	GMP	GMP	GMP	GMP	Endorsed
416	Karaya gum	GMP	GMP	GMP	GMP	Endorsed
417	Tara gum	GMP	GMP	GMP	GMP	Endorsed
418	Gellan gum	GMP	GMP	GMP	GMP	Endorsed
425	Konjac flour	GMP	GMP	GMP	GMP	Endorsed
440	Pectins	GMP	GMP	GMP	GMP	Endorsed
459	Cyclodextrin, beta-	5 mg/kg	5 mg/kg	5 mg/kg	5 mg/kg	Endorsed
460(i)	Microcrystalline cellulose	GMP	GMP	GMP	GMP	Endorsed

INS #	Substance	Fermented Milks and Drinks Based on Fermented Milk		Heat-Treated Fermented Milks and Drinks Based on Fermented Milk		Endorsement Status
		Plain	Flavoured	Plain	Flavoured	
		Endorsed ML	Proposed ML	Endorsed ML	Proposed ML	
460(ii)	Powdered cellulose	GMP	GMP	GMP	GMP	Endorsed
461	Methyl cellulose	GMP	GMP	GMP	GMP	Endorsed
463	Hydroxypropyl cellulose	GMP	GMP	GMP	GMP	Endorsed
464	Hydroxypropyl methyl cellulose	GMP	GMP	GMP	GMP	Endorsed
465	Methyl ethyl cellulose	GMP	GMP	GMP	GMP	Endorsed
466	Sodium carboxymethyl cellulose (cellulose gum)	GMP	GMP	GMP	GMP	Endorsed
467	Ethyl hydroxyethyl cellulose	GMP	GMP	GMP	GMP	Endorsed
468	Cross-linked carboxymethyl cellulose (cross-linked cellulose gum)	GMP	GMP	GMP	GMP	Endorsed
469	Sodium carboxymethyl cellulose, enzymatically hydrolyzed (cellulose gum, enzymatically hydrolyzed)	GMP	GMP	GMP	GMP	Endorsed
470(i)	Salts of myristic, palmitic and stearic acids with ammonia, calcium, potassium and sodium	GMP	GMP	GMP	GMP	Endorsed
470(ii)	Salts of oleic acid with calcium, potassium and sodium	GMP	GMP	GMP	GMP	Endorsed
471	Mono- and di- glycerides of fatty acids	GMP	GMP	GMP	GMP	Endorsed
472a	Acetic and fatty acid esters of glycerol	GMP	GMP	GMP	GMP	Endorsed
472b	Lactic and fatty acid esters of glycerol	GMP	GMP	GMP	GMP	Endorsed
472c	Citric and fatty acid esters of glycerol	GMP	GMP	GMP	GMP	Endorsed
508	Potassium chloride	GMP	GMP	GMP	GMP	Endorsed
509	Calcium chloride	GMP	GMP	GMP	GMP	Endorsed
511	Magnesium chloride	GMP	GMP	GMP	GMP	Endorsed
1200	Polydextroses A and N	GMP	GMP	GMP	GMP	Endorsed
1400	Dextrins, roasted starch	GMP	GMP	GMP	GMP	Endorsed
1401	Acid treated starch	GMP	GMP	GMP	GMP	Endorsed
1402	Alkaline treated starch	GMP	GMP	GMP	GMP	Endorsed
1403	Bleached starch	GMP	GMP	GMP	GMP	Endorsed
1404	Oxidized starch	GMP	GMP	GMP	GMP	Endorsed
1405	Starches, enzyme treated	GMP	GMP	GMP	GMP	Endorsed
1410	Monostarch phosphate	GMP	GMP	GMP	GMP	Endorsed
1412	Distarch phosphate	GMP	GMP	GMP	GMP	Endorsed
1413	Phosphated distarch phosphate	GMP	GMP	GMP	GMP	Endorsed
1414	Acetylated distarch phosphate	GMP	GMP	GMP	GMP	Endorsed
1420	Starch acetate	GMP	GMP	GMP	GMP	Endorsed
1422	Acetylated distarch adipate	GMP	GMP	GMP	GMP	Endorsed
1440	Hydroxypropyl starch	GMP	GMP	GMP	GMP	Endorsed

INS #	Substance	Fermented Milks <u>and Drinks</u> Based on Fermented Milk		Heat-Treated Fermented Milks <u>and Drinks</u> Based on Fermented Milk		Endorsement Status
		Plain	Flavoured	Plain	Flavoured	
		Endorsed ML	Proposed ML	Endorsed ML	Proposed ML	
1442	Hydroxypropyl distarch phosphate	GMP	GMP	GMP	GMP	Endorsed
1450	Starch Sodium octenyl succinate	GMP	GMP	GMP	GMP	Endorsed
1451	Acetylated oxidized starch	GMP	GMP	GMP	GMP	Endorsed
Sweeteners			X		X	
420	Sorbitol and sorbitol syrup		GMP		GMP	Endorsed
421	Mannitol		GMP		GMP	Endorsed
950	Acesulfame potassium		350 mg/kg		350 mg/kg	Endorsed
951	Aspartame		1000 mg/kg		1000 mg/kg	Endorsed
952	Cyclamic acid (and sodium, potassium and calcium salts)		250 mg/kg		250 mg/kg	Endorsed
953	Isomalt (isomaltitol)		GMP		GMP	Endorsed
954	Saccharin (and sodium, potassium and calcium salts)		100 mg/kg		100 mg/kg	Endorsed
955	Sucralose (trichlorogalactosucrose)		400 mg/kg		400 mg/kg	Endorsed
956	Alitame		100 mg/kg		100 mg/kg	Endorsed
961	Neotame		100 mg/kg		100 mg/kg	Endorsed
962	Aspartame-acesulfame salt		350 mg/kg on an acesulfame potassium equivalent basis		350 mg/kg on an acesulfame potassium equivalent basis	Endorsed
964	Polyglycitol syrup		GMP		GMP	Endorsed
965	Maltitol and maltitol syrup		GMP		GMP	Endorsed
966	Lactitol		GMP		GMP	Endorsed
967	Xylitol		GMP		GMP	Endorsed
968	Erythritol		GMP		GMP	Endorsed

¹ The use of sweeteners is limited to milk-and milk derivative-based products energy reduced or with no added sugar.

**PROPOSED DRAFT AMENDMENT TO THE LIST OF FOOD ADDITIVES OF THE CODEX
STANDARD FOR CREAMS AND PREPARED CREAMS (N08-2006)**

(At Steps 5/8 of the Procedure)

INS No.	Name of Additive	Maximum Level	Endorsement Status
Acidity Regulators			
270	Lactic acid (L, D, and DL-)	GMP	Endorsed
325	Sodium lactate	GMP	Endorsed
326	Potassium lactate	GMP	Endorsed
327	Calcium lactate	GMP	Endorsed
330	Citric acid	GMP	Endorsed
333	Calcium citrates	GMP	Endorsed
500(i)	Sodium carbonate	GMP	Endorsed
500(ii)	Sodium hydrogen carbonate	GMP	Endorsed
500(iii)	Sodium sesquicarbonate	GMP	Endorsed
501(i)	Potassium carbonate	GMP	Endorsed
501(ii)	Potassium hydrogen carbonate	GMP	Endorsed
Stabilizers and Thickeners			
170(i)	Calcium carbonate	GMP	Endorsed
331(i)	Sodium dihydrogen citrate	GMP	Endorsed
331(iii)	Trisodium citrate	GMP	Endorsed
332(i)	Potassium dihydrogen citrate	GMP	Endorsed
332(ii)	Tripotassium citrate	GMP	Endorsed
516	Calcium sulphate	GMP	Endorsed
339(i)	Monosodium orthophosphate	1100 mg/kg expressed as phosphorus	Endorsed
339(ii)	Disodium orthophosphate		Endorsed
339(iii)	Trisodium orthophosphate		Endorsed
340(i)	Monopotassium orthophosphate		Endorsed
340(ii)	Dipotassium orthophosphate		Endorsed
340(iii)	Tripotassium orthophosphate		Endorsed
341(i)	Monocalcium orthophosphate		Endorsed
341(ii)	Dicalcium orthophosphate		Endorsed
341(iii)	Tricalcium orthophosphate		Endorsed
450(i)	Disodium diphosphate		Endorsed
450(ii)	Trisodium diphosphate		Endorsed
450(iii)	Tetrasodium diphosphate		Endorsed
450(v)	Tetrapotassium diphosphate		Endorsed
450(vi)	Dicalcium diphosphate		Endorsed
450(vii)	Calcium dihydrogen diphosphate		Endorsed
451(i)	Pentasodium triphosphate		Endorsed
451(ii)	Pentapotassium triphosphate		Endorsed
452(i)	Sodium polyphosphate		Endorsed
452(ii)	Potassium polyphosphate		Endorsed
452(iii)	Sodium calcium polyphosphate		Endorsed
452(iv)	Calcium polyphosphate	Endorsed	
452(v)	Ammonium polyphosphate	Endorsed	
400	Alginic acid	GMP	Endorsed
401	Sodium alginate	GMP	Endorsed
402	Potassium alginate	GMP	Endorsed
403	Ammonium alginate	GMP	Endorsed
404	Calcium alginate	GMP	Endorsed
405	Propylene glycol alginate	5000 mg/kg	Endorsed
406	Agar	GMP	Endorsed
407	Carrageenan and its sodium, potassium and ammonium salts	GMP	Endorsed
407a	Processed <i>Eucheuma</i> seaweed	GMP	Endorsed
410	Carob bean gum	GMP	Endorsed
412	Guar gum	GMP	Endorsed
414	Gum arabic	GMP	Endorsed

INS No.	Name of Additive	Maximum Level	Endorsement Status
415	Xanthan gum	GMP	Endorsed
418	Gellan gum	GMP	Endorsed
440	Pectins	GMP	Endorsed
460(i)	Microcrystalline cellulose	GMP	Endorsed
460(ii)	Powdered cellulose	GMP	Endorsed
461	Methyl cellulose	GMP	Endorsed
463	Hydroxypropyl cellulose	GMP	Endorsed
464	Hydroxypropyl methyl cellulose	GMP	Endorsed
465	Methyl ethyl cellulose	GMP	Endorsed
466	Sodium carboxymethyl cellulose	GMP	Endorsed
508	Potassium chloride	GMP	Endorsed
509	Calcium chloride	GMP	Endorsed
1410	Monostarch phosphate	GMP	Endorsed
1412	Distarch phosphate esterified with sodium trimetaphosphate: esterified with phosphorus oxychloride	GMP	Endorsed
1413	Phosphated distarch phosphate	GMP	Endorsed
1414	Acetylated distarch phosphate	GMP	Endorsed
1420	Starch acetate	GMP	Endorsed
1422	Acetylated distarch adipate	GMP	Endorsed
1440	Hydroxypropyl starch	GMP	Endorsed
1442	Hydroxypropyl distarch phosphate	GMP	Endorsed
1450	Starch sodium octenyl succinate	GMP	Endorsed
Emulsifiers			Endorsed
322 (i)	Lecithin	GMP	Endorsed
432	Polyoxyethylene (20) sorbitan monolaurate	1000 mg/kg	Endorsed
433	Polyoxyethylene (20) sorbitan monooleate		Endorsed
434	Polyoxyethylene (20) sorbitan monopalmitate		Endorsed
435	Polyoxyethylene (20) sorbitan monostearate		Endorsed
436	Polyoxyethylene (20) sorbitan tristearate		Endorsed
471	Mono- and diglycerides of fatty acids		GMP
472a	Acetic and fatty acid esters of glycerol	GMP	Endorsed
472b	Lactic and fatty acid esters of glycerol	GMP	Endorsed
472c	Citric and fatty acid esters of glycerol	GMP	Endorsed
473	Sucrose esters of fatty acids	5000 mg/kg	Endorsed
475	Polyglycerol esters of fatty acids	6000 mg/kg	Endorsed
491	Sorbitan monostearate	5000 mg/kg	Endorsed
492	Sorbitan tristearate		Endorsed
493	Sorbitan monolaurate		Endorsed
494	Sorbitan monooleate		Endorsed
495	Sorbitan monopalmitate		Endorsed
Packaging Gases			
290	Carbon dioxide	GMP	Endorsed
941	Nitrogen	GMP	Endorsed
Propellant			
942	Nitrous oxide	GMP	Endorsed

Stabilizers and Thickeners

INS No.	Name of Additive	Maximum Level	Endorsement Status
472e	Diacetyltartaric and Fatty Acid Esters of Glycerol	5000 mg/kg	Endorsed Final decision to be taken by the 31 st CAC

**CODEX GENERAL STANDARD FOR FOOD ADDITIVES
DISCONTINUATION OF WORK ON DRAFT AND PROPOSED DRAFT FOOD ADDITIVE
PROVISIONS**

(for information)

ALITAME

Alitame INS: 956

Function: Sweetener

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
01.2	Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks)	60 mg/kg		6
07.1	Bread and ordinary bakery wares	200 mg/kg		6
12.2	Herbs, spices, seasonings and condiments (e.g., seasoning for instant noodles)	100 mg/kg		6

ALLURA RED AC

Allura Red AC INS: 129

Function: Colour

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
02.2.1.2	Margarine and similar products	300 mg/kg		3
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	500 mg/kg	Notes 4 & 16	6
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP	Notes 4 & 16	3
08.1.2	Fresh meat, poultry, and game, comminuted	25 mg/kg		6
08.4	Edible casings (e.g., sausage casings)	GMP		3
09.1.1	Fresh fish	300 mg/kg	Note 50	6
12.9.5	Other protein products	100 mg/kg		6

ALUMINIUM AMMONIUM SULPHATE

Aluminium Ammonium Sulphate INS: 523

Function: Firming Agent, Raising Agent, Stabilizer

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
12.9.2	Fresh bean curd (tofu)	GMP	Note 6	4
12.10.2	Fermented soybean curd (soybean cheese)	GMP	Note 6	4
12.10.3	Fermented soybean paste (e.g., miso)	GMP	Note 6	4

ASPARTAME

Aspartame INS: 951
 Function: Flavour Enhancer, Sweetener

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
01.2	Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks)	2000 mg/kg		6
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	6000 mg/kg		3
01.5.1	Milk powder and cream powder (plain)	5000 mg/kg		3
08.2	Processed meat, poultry, and game products in whole pieces or cuts	300 mg/kg		6
08.3	Processed comminuted meat, poultry, and game products	300 mg/kg		6

AZORUBINE (CARMOISINE)

Azorubine (Carmoisine) INS: 122
 Function: Colour

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
12.9.5	Other protein products	100 mg/kg		7

BRILLIANT BLACK (BLACK PN)

Brilliant Black (Black PN) INS: 151
 Function: Colour

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
12.9.5	Other protein products	100 mg/kg		7

BRILLIANT BLUE FCF

Brilliant Blue FCF INS: 133
 Function: Colour

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
04.1.1.2	Surface-treated fresh fruit	500 mg/kg	Notes 4 & 16	6
12.9.5	Other protein products	100 mg/kg		6

BROWN HT

BROWN HT
 Function: Colour

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
12.9.5	Other protein products	100 mg/kg		7

CARAMEL IV - SULPHITE AMMONIA PROCESS

Caramel IV - Sulphite Ammonia Process INS: 150d

Function: Colour

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
01.4.3	Clotted cream (plain)	5000 mg/kg		3
02.1.2	Vegetable oils and fats	20000 mg/kg		3
02.1.3	Lard, tallow, fish oil, and other animal fats	20000 mg/kg		3
02.2.1.2	Margarine and similar products	20000 mg/kg		3
02.2.1.3	Blends of butter and margarine	20000 mg/kg		3
02.2.2	Emulsions containing less than 80% fat	20000 mg/kg		3
05.1.1	Cocoa mixes (powders) and cocoa mass/cake	GMP		6
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	30000 mg/kg	Note 16	3
09.1.1	Fresh fish	GMP	Notes 3 & 50	6
12.9.1	Soybean protein products	100000 mg/kg		3
12.9.3	Semi-dehydrated bean curd	80000 mg/kg		3
12.9.5	Other protein products	100000 mg/kg		3
12.10	Fermented soybean products	100000 mg/kg		3

CARMINES

Carmines INS: 120

Function: Colour

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
02.2.1.3	Blends of butter and margarine	500 mg/kg	Note BB	3
06.4.2	Dried pastas and noodles and like products	100 mg/kg		3
07.1	Bread and ordinary bakery wares	GMP		6
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and	100 mg/kg		3
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	150 mg/kg		3
14.2.7	Aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)	500 mg/kg		3

CAROTENES, BETA- (VEGETABLE)

Carotenes, beta (Vegetable) INS: 160a(ii)

Function: Colour

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
02.2.1.2	Margarine and similar products	30 mg/kg	Note CC	3
09.1.2	Fresh mollusks, crustaceans, and echinoderms	GMP	Note 16	6
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and	GMP	Note 95	6
12.10.3	Fermented soybean paste (e.g., miso)	1000 mg/kg		6

CAROTENOIDS

Beta-Carotene (Synthetic)	INS: 160a(i)	Carotenes, beta (<i>Blakeslea trispora</i>)	INS: 160a(iii)
Beta-Apo-8'-Carotenal	INS: 160e	Beta-Apo-8'-Carotenoic Acid, Methyl or Ethyl Ester	INS: 160f
Function:	Colour		

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
02.2.1.2	Margarine and similar products	25 mg/kg	Note CC	3
02.2.1.2	Margarine and similar products	1000 mg/kg		6
02.2.1.3	Blends of butter and margarine	100 mg/kg	Note CC	6
05.1.1	Cocoa mixes (powders) and cocoa mass/cake	300 mg/kg		6
12.9.5	Other protein products	100 mg/kg		6

CHLOROPHYLLS, COPPER

Chlorophylls, Copper Complexes	INS: 141(i)	Chlorophyllin Copper Complex, Sodium and Potassium Salts	INS: 141(ii)
Function:	Colour		

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
02.1.2	Vegetable oils and fats	GMP		6
02.1.3	Lard, tallow, fish oil, and other animal fats	GMP		6
02.2.1.3	Blends of butter and margarine	GMP		6
02.2.2	Emulsions containing less than 80% fat	GMP		6
02.3	Fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions	GMP		6
04.1.1.2	Surface-treated fresh fruit	GMP	Notes 4 & 16	6
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	100 mg/kg	Notes 62 & 89	6
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweeds in vinegar, oil, brine, or soy sauce	500 mg/kg		6
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	100 mg/kg	Note 62	6
06.3	Breakfast cereals, including rolled oats	100 mg/kg		3
06.4.2	Dried pastas and noodles and like products	GMP		6
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and	GMP	Note 95	6
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	40 mg/kg	Note 62	6

CURCUMIN

Curcumin	INS: 100(i)		
Function:	Colour		

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
02.2.1.3	Blends of butter and margarine	GMP		7
12.9.5	Other protein products	100 mg/kg		7

CYCLAMIC ACID (AND Na, Ca SALTS)

Cyclamic Acid (and Na, Ca Salts) INS: 952

Function: Sweetener

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
01.2	Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks)	GMP	Note 17	6

DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL

Diacetyltartaric and Fatty Acid Esters of Glycerol INS: 472e

Function: Emulsifier, Sequestrant, Stabilizer

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
01.4	Cream (plain) and the like	5000 mg/kg		6

ERYTHROSINE

Erythrosine INS: 127

Function: Colour

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	300 mg/kg		6
09.3.3	Salmon substitutes, caviar, and other fish roe products	300 mg/kg		6
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	300 mg/kg		6
16.0	Composite foods - foods that could not be placed in categories 01 - 15	300 mg/kg	Note 2	6

FAST GREEN FCF

Fast Green FCF INS: 143

Function: Colour

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and	100 mg/kg		6
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	100 mg/kg		6

GRAPE SKIN EXTRACT

Grape Skin Extract INS: 163(ii)

Function: Colour

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
01.3.2	Beverage whiteners	1500 mg/kg		3
04.2.1.2	Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP	Notes 4 & 16	6

GRAPE SKIN EXTRACT

Function: Colour

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
12.2	Herbs, spices, seasonings and condiments (e.g., seasoning for instant noodles)	1500 mg/kg		3
12.9.5	Other protein products	500 mg/kg		3

HYDROXYBENZOATES, p-

Ethyl p-Hydroxybenzoate INS: 214 Methyl p-Hydroxybenzoate INS: 218

Function: Preservative

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
12.9.1.3	Other soybean protein products (including non-fermented soy sauce)	250 mg/kg	Note 27	7

INDIGOTINE (INDIGO CARMINE)

Indigotine (Indigo Carmine) INS: 132

Function: Colour

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
02.2.1.2	Margarine and similar products	200 mg/kg		3
04.1.2.4	Canned or bottled (pasteurized) fruit	200 mg/kg		6
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	200 mg/kg		6
06.3	Breakfast cereals, including rolled oats	300 mg/kg		6
12.2.1	Herbs and spices	300 mg/kg		6
12.9.5	Other protein products	100 mg/kg		6

IRON OXIDES

Iron Oxide, Black INS: 172(i) Iron Oxide, Red INS: 172(ii)

Iron Oxide, Yellow INS: 172(iii)

Function: Colour

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
01.4	Cream (plain) and the like	GMP		6
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweeds in vinegar, oil, brine, or soy sauce	500 mg/kg		6
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	75 mg/kg		3
08.1.2	Fresh meat, poultry, and game, comminuted	1000 mg/kg	Notes 4, 16 & 94	6
08.3.1.1	Cured (including salted) non-heat treated processed comminuted meat, poultry, and game products	1000 mg/kg	Note 78	6
08.3.1.3	Fermented non-heat treated processed comminuted meat, poultry, and game products	GMP	Note 16	6

IRON OXIDES

Function: Colour

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
08.3.2	Heat-treated processed comminuted meat, poultry, and game products	GMP	Note 16	6
08.3.3	Frozen processed comminuted meat, poultry, and game products	GMP	Note 16	6
09.1.1	Fresh fish	GMP	Note 50	6
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and	GMP	Note 95	6
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	GMP		6
12.9.5	Other protein products	GMP		6
14.2.2	Cider and perry	GMP		6
14.2.3.2	Sparkling and semi-sparkling grape wines	GMP		6
14.2.4	Wines (other than grape)	GMP		6
14.2.6	Distilled spirituous beverages containing more than 15% alcohol	GMP		6
14.2.7	Aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)	GMP		6

LUTEIN FROM TAGETES ERECTA

Lutein from Tagetes erecta INS: 161b(i)

Function: Colour

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
12.9.5	Other protein products	100 mg/kg		4

NEOTAME

Neotame INS: 961

Function: Flavour Enhancer, Sweetener

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
01.2	Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks)	65 mg/kg		3

NISIN

Nisin INS: 234

Function: Preservative

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
12.9.5	Other protein products	200 mg/kg	Note 28	4

PHOSPHATES

Orthophosphoric Acid	INS: 338	Monosodium Orthophosphate	INS: 339(i)
Disodium Orthophosphate	INS: 339(ii)	Trisodium Orthophosphate	INS: 339(iii)
Monopotassium Orthophosphate	INS: 340(i)	Dipotassium Orthophosphate	INS: 340(ii)
Tripotassium Orthophosphate	INS: 340(iii)	Monocalcium Orthophosphate	INS: 341(i)
Dicalcium Orthophosphate	INS: 341(ii)	Tricalcium Orthophosphate	INS: 341(iii)
Monoammonium Orthophosphate	INS: 342(i)	Diammonium Orthophosphate	INS: 342(ii)
Monomagnesium Phosphate	INS: 343(i)	Dimagnesium Orthophosphate	INS: 343(ii)
Trimagnesium Orthophosphate	INS: 343(iii)	Disodium Diphosphate	INS: 450(i)
Trisodium Diphosphate	INS: 450(ii)	Tetrasodium Diphosphate	INS: 450(iii)
Tetrapotassium Diphosphate	INS: 450(v)	Dicalcium Diphosphate	INS: 450(vi)
Calcium Dihydrogen Diphosphate	INS: 450(vii)	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 Polyphosphates	INS: 452(iv)	Ammonium Polyphosphates	INS: 452(v)
Bone Phosphate	INS: 542		
Function:	Adjuvant, Anticaking Agent, Antioxidant, Acidity Regulator, Colour Retention Agent, Emulsifier, Firming Agent, Flavour Enhancer, Flour Treatment Agent, Humectant, Preservative, Raising Agent, Sequestrant, Stabilizer, Thickener		

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
02.2.1.3	Blends of butter and margarine	GMP	Note 33	7
12.9.5	Other protein products	8800 mg/kg	Note 33	7

POLYGLYCEROL ESTERS OF FATTY ACIDS

Polyglycerol Esters of Fatty Acids	INS: 475
Function:	Adjuvant, Crystallization Inhibitor, Emulsifier, Stabilizer, Thickener

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
02.2.1.2	Margarine and similar products	5000 mg/kg		7
02.2.1.3	Blends of butter and margarine	20000 mg/kg		7

POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID

Polyglycerol Esters of Interesterified Ricinoleic Acid	INS: 476
Function:	Emulsifier, Stabilizer

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
02.2.1.3	Blends of butter and margarine	10000 mg/kg		7

POLYSORBATES

Polyoxyethylene (20) Sorbitan Monolaurate INS: 432 Polyoxyethylene (20) Sorbitan Monooleate INS: 433

Polyoxyethylene (20) Sorbitan Monopalmitate INS: 434 Polyoxyethylene (20) Sorbitan Monostearate INS: 435

Polyoxyethylene (20) Sorbitan Tristearate INS: 436

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

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweeds in vinegar, oil, brine, or soy sauce	500 mg/kg		6
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	30 mg/kg	Notes 7 & 100	6

PONCEAU 4R (COCHINEAL RED A)

Ponceau 4R (Cochineal Red A) INS: 124

Function: Colour

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
01.6.4	Processed cheese	200 mg/kg		6
04.1.1.2	Surface-treated fresh fruit	500 mg/kg	Notes 4 & 16	6
04.2.1.2	Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	500 mg/kg	Notes 4 & 16	6
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweeds in vinegar, oil, brine, or soy sauce	500 mg/kg		6
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	200 mg/kg		6
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)	100 mg/kg		6
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 04.2.2.5	200 mg/kg		6
05.1.1	Cocoa mixes (powders) and cocoa mass/cake	50 mg/kg		6
06.3	Breakfast cereals, including rolled oats	200 mg/kg		6
07.0	Bakery wares	200 mg/kg		6
08.1	Fresh meat, poultry, and game	500 mg/kg	Notes 4 & 16	6
08.2	Processed meat, poultry, and game products in whole pieces or cuts	30 mg/kg		6
08.3.1.1	Cured (including salted) non-heat treated processed comminuted meat, poultry, and game products	250 mg/kg		6
08.3.1.2	Cured (including salted) and dried non-heat treated processed comminuted meat, poultry, and game products	200 mg/kg		6

PONCEAU 4R (COCHINEAL RED A)

Function: Colour

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
08.3.1.3	Fermented non-heat treated processed comminuted meat, poultry, and game products	30 mg/kg		6
08.3.2	Heat-treated processed comminuted meat, poultry, and game products	200 mg/kg		6
08.3.3	Frozen processed comminuted meat, poultry, and game products	200 mg/kg		6
09.1.1	Fresh fish	300 mg/kg	Note 50	6
09.1.2	Fresh mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16	6
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and	500 mg/kg		6
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16	6
09.3.1	Fish and fish products, including mollusks, crustaceans, and echinoderms, marinated and/or in jelly	500 mg/kg	Note 16	6
09.3.2	Fish and fish products, including mollusks, crustaceans, and echinoderms, pickled and/or in brine	500 mg/kg	Note 16	6
11.6	Table-top sweeteners, including those containing high-intensity sweeteners	200 mg/kg		6
12.9.5	Other protein products	100 mg/kg		6
14.2.2	Cider and perry	200 mg/kg		6
14.2.4	Wines (other than grape)	200 mg/kg		6

PROPYLENE GLYCOL ALGINATE

Propylene Glycol Alginate INS: 405

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

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
02.2.1.3	Blends of butter and margarine	3000 mg/kg		7

QUINOLINE YELLOW

Quinoline Yellow INS: 104

Function: Colour

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
12.9.5	Other protein products	100 mg/kg		7

RIBOFLAVINS

Riboflavin INS: 101(i) Riboflavin 5'-Phosphate Sodium INS: 101(ii)

Function: Colour

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
04.1.2.3	Fruit in vinegar, oil, or brine	500 mg/kg		3
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	10 mg/kg		6

RIBOFLAVINS

Function: Colour

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
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	300 mg/kg		3
06.4.2	Dried pastas and noodles and like products	300 mg/kg		3
07.1	Bread and ordinary bakery wares	300 mg/kg		3
08.0	Meat and meat products, including poultry and game	1000 mg/kg		6
14.1.3.2	Vegetable nectar	300 mg/kg		3
14.1.3.4	Concentrates for vegetable nectar	300 mg/kg	Note 127	3
16.0	Composite foods - foods that could not be placed in categories 01 - 15	300 mg/kg		3

SACCHARIN (AND Na, K, Ca SALTS)

Saccharin (and Na, K, Ca Salts) INS: 954

Function: Sweetener

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
01.2.1	Fermented milks (plain)	200 mg/kg		6
01.2.2	Renneted milk (plain)	100 mg/kg		6
07.1.3	Other ordinary bakery products (e.g., bagels, pita, English muffins)	15 mg/kg		6
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	1200 mg/kg		6
09.3.3	Salmon substitutes, caviar, and other fish roe products	160 mg/kg		6
12.10.3	Fermented soybean paste (e.g., miso)	200 mg/kg		3

SODIUM DIACETATE

Sodium Diacetate INS: 262(ii)

Function: Acidity Regulator, Preservative, Sequestrant

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
02.2.1.3	Blends of butter and margarine	GMP		7

SORBATES

Sorbic Acid INS: 200 Sodium Sorbate INS: 201

Potassium Sorbate INS: 202 Calcium Sorbate INS: 203

Function: Antioxidant, Preservative, Stabilizer

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
02.2.1.2	Margarine and similar products	1000 mg/kg	Note 42	7
02.2.1.3	Blends of butter and margarine	1000 mg/kg	Note 42	7
12.9.1.3	Other soybean protein products (including non-fermented soy sauce)	1000 mg/kg	Note 42	7
12.10.3	Fermented soybean paste (e.g., miso)	1000 mg/kg	Note 42	7

SORBITAN ESTERS OF FATTY ACIDS

Sorbitan Monostearate	INS: 491	Sorbitan Tristearate	INS: 492
Sorbitan Monolaurate	INS: 493	Sorbitan Monooleate	INS: 494
Sorbitan Monopalmitate	INS: 495		
Function:	Emulsifier, Stabilizer		

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
02.2.1.2	Margarine and similar products	10000 mg/kg		7
02.2.1.3	Blends of butter and margarine	20000 mg/kg		7

STEAROYL-2-LACTYLATES

Sodium Stearoyl Lactylate	INS: 481(i)	Calcium Stearoyl Lactylate	INS: 482(i)
Function:	Emulsifier, Stabilizer, Thickener		

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
02.2.1.3	Blends of butter and margarine	10000 mg/kg		7

SUCRALOSE (TRICHLOROGALACTOSUCROSE)

Sucralose (Trichlorogalactosucrose)	INS: 955
Function:	Sweetener

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
01.2.1	Fermented milks (plain)	400 mg/kg		3
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	250 mg/kg		6
01.2.2	Renneted milk (plain)	GMP		6

SUCROGLYCERIDES

Sucroglycerides	INS: 474
Function:	Emulsifier, Stabilizer, Thickener

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
02.2.1.2	Margarine and similar products	10000 mg/kg		7
02.2.1.3	Blends of butter and margarine	10000 mg/kg		7

SUCROSE ESTERS OF FATTY ACIDS

Sucrose Esters of Fatty Acids	INS: 473
Function:	Adjuvant, Emulsifier, Stabilizer, Thickener

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
02.2.1.2	Margarine and similar products	10000 mg/kg		7
02.2.1.3	Blends of butter and margarine	10000 mg/kg		7

SULPHITES

Sulphur Dioxide	INS: 220	Sodium Sulphite	INS: 221
Sodium Hydrogen Sulphite	INS: 222	Sodium Metabisulphite	INS: 223
Potassium Metabisulphite	INS: 224	Potassium Sulphite	INS: 225
Calcium Hydrogen Sulphite	INS: 227	Potassium Bisulphite	INS: 228
Sodium Thiosulphate	INS: 539		

Function: Antioxidant, Bleaching Agent (Not for Flour), Preservative, Flour Treatment Agent

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
12.5	Soups and broths	1000 mg/kg	Note 44	6

SUNSET YELLOW FCF

Sunset Yellow FCF INS: 110

Function: Colour

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
02.2.1.2	Margarine and similar products	GMP		6
04.1.1.2	Surface-treated fresh fruit	500 mg/kg	Notes 4 & 16	6
04.1.2.2	Dried fruit	50 mg/kg		6
04.1.2.4	Canned or bottled (pasteurized) fruit	200 mg/kg		6
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	300 mg/kg	Note 76	6
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweeds in vinegar, oil, brine, or soy sauce	500 mg/kg		6
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	200 mg/kg		6
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)	100 mg/kg		6
05.1.1	Cocoa mixes (powders) and cocoa mass/cake	50 mg/kg		6
06.4.2	Dried pastas and noodles and like products	300 mg/kg		6
07.0	Bakery wares	300 mg/kg		6
11.3	Sugar solutions and syrups, also (partially) inverted, including treacle and molasses, excluding products of food category 11.1.3	300 mg/kg		6
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	300 mg/kg		6
11.6	Table-top sweeteners, including those containing high-intensity sweeteners	300 mg/kg		6
12.2.1	Herbs and spices	300 mg/kg		6
12.9.5	Other protein products	200 mg/kg		6
14.1.2.2	Vegetable juice	GMP		6
14.1.4.1	Carbonated water-based flavoured drinks	300 mg/kg		6
14.1.4.2	Non-carbonated water-based flavoured drinks, including punches and ades	300 mg/kg		6
14.1.4.3	Concentrates (liquid or solid) for water-based flavoured drinks	391 mg/kg		6

SUNSET YELLOW FCF

Function: Colour

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	70 mg/kg	Note 160	3
14.2.2	Cider and perry	200 mg/kg		6
14.2.4	Wines (other than grape)	200 mg/kg		6
15.2	Processed nuts, including coated nuts and nut mixtures (with e.g., dried fruit)	100 mg/kg		6

TARTRATES

Tartaric Acid (L(+)-) INS: 334 Monosodium Tartrate INS: 335(i)

Disodium Tartrate INS: 335(ii) Monopotassium Tartrate INS: 336(i)

Dipotassium Tartrate INS: 336(ii) Potassium Sodium Tartrate INS: 337

Function: Acidity Regulator, Adjuvant, Anticaking Agent, Antioxidant, Bulking Agent, Emulsifier, Flour Treatment Agent, Humectant, Preservative, Raising Agent, Sequestrant, Stabilizer, Thickener

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
02.2.1.2	Margarine and similar products	GMP	Note 45	7
02.2.1.3	Blends of butter and margarine	GMP	Note 45	7

TARTRAZINE

Tartrazine INS: 102

Function: Colour

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
12.9.5	Other protein products	100 mg/kg		7

TOCOPHEROLS

d-alpha-Tocopherol Concentrate INS: 307a Tocopherol Concentrate, Mixed INS: 307b

dl-alpha-Tocopherol INS: 307c

Function: Antioxidant

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
02.2.1.3	Blends of butter and margarine	GMP		7

ZEAXANTHIN (SYNTHETIC)

Zeaxanthin (synthetic) INS: 161h(i)

Function: Colour

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
12.9	Protein products	100 mg/kg		4

Notes to the Comments for the General Standard for Food Additives

- Note 2 On dry ingredient, dry weight, dry mix or concentrate basis.
- Note 3 Surface treatment.
- Note 4 For decoration, stamping, marking or branding the product.
- Note 6 As aluminium.
- Note 7 Use level not in finished food.
- Note 16 For use in glaze, coatings or decorations for fruit, vegetables, meat or fish.
- Note 17 As cyclamic acid.
- Note 27 As p-hydroxybenzoic acid.
- Note 28 ADI conversion: if a typical preparation contains 0.025 µg/U, then the ADI of 33,000 U/kg bw becomes:
[(33000 U/kg bw) x (0.025 µg/U) x (1 mg/1000 µg)] = 0.825 mg/kg bw.
- Note 33 As phosphorus.
- Note 42 As sorbic acid.
- Note 44 As residual SO₂.
- Note 45 As tartaric acid.
- Note 50 For use in fish roe only.
- Note 62 As copper.
- Note 76 Use in potatoes only.
- Note 78 For use in tocino (fresh, cured sausage) only.
- Note 89 Except for use in dried tangle (KONBU) at 150 mg/kg.
- Note 94 For use in loganiza (fresh, uncured sausage) only.
- Note 95 For use in surimi and fish roe products only.
- Note 100 For use as a dispersing agent in dill oil used in the final food.
- Note 127 As served to the consumer.
- Note 160 For use in ready-to-drink products and pre-mixes for ready-to-drink products only.
- Note BB Expressed as carminic acid.
- Note CC Expressed as beta-carotene.
- Note H Except for use in coconut milk.

**CODEX GENERAL STANDARD FOR FOOD ADDITIVES
AMENDMENTS (I.E. ADDITION OF NOTES 4 AND 16) TO THE PROVISIONS FOR COLOURS
(IN THE STEP PROCESS) IN FOOD CATEGORIES AND RELATED SUB-CATEGORIES 04.1.1,
04.2.1, 08.1 AND 09.1 (FOR INFORMATION ONLY)**

(for information)

Food Category No. 04.1.1.2 Surface-treated fresh fruit

Additive	INS	Step	Max Level	Comments
AZORUBINE (CARMOISINE)	122	7	500 mg/kg	Notes 4 & 16
BEET RED	162	7	GMP	Notes 4 & 16
BRILLIANT BLACK (BLACK PN)	151	7	500 mg/kg	Notes 4 & 16
BROWN HT	155	7	500 mg/kg	Notes 4 & 16
CALCIUM CARBONATE	170(i)	7	GMP	Notes 4 & 16
CARAMEL I - PLAIN	150a	7	GMP	Notes 4 & 16
CAROTENES, BETA- (VEGETABLE)	160a(ii)	6	GMP	Notes 4 & 16
CHLOROPHYLL	140	7	GMP	Notes 4 & 16
CURCUMIN	100(i)	7	500 mg/kg	Notes 4 & 16
GRAPE SKIN EXTRACT	163(ii)	6	GMP	Notes 4 & 16
QUINOLINE YELLOW	104	7	500 mg/kg	Notes 4 & 16
TARTRAZINE	102	7	500 mg/kg	Notes 4 & 16
TITANIUM DIOXIDE	171	7	GMP	Notes 4 & 16

Food Category No. 04.2.1.2 Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds

Additive	INS	Step	Max Level	Comments
AZORUBINE (CARMOISINE)	122	7	500 mg/kg	Notes 4 & 16
BEET RED	162	7	GMP	Notes 4 & 16
BRILLIANT BLACK (BLACK PN)	151	7	500 mg/kg	Notes 4 & 16
BROWN HT	155	7	500 mg/kg	Notes 4 & 16
CALCIUM CARBONATE	170(i)	7	GMP	Notes 4 & 16
CARAMEL I - PLAIN	150a	7	GMP	Notes 4 & 16
CAROTENOIDS	160a(i),a(iii),e,f	6	500 mg/kg	Notes 4 & 16
CHLOROPHYLL	140	7	GMP	Notes 4 & 16
CURCUMIN	100(i)	7	500 mg/kg	Notes 4 & 16

Food Category No. 04.2.1.2 Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds

Additive	INS	Step	Max Level	Comments
QUINOLINE YELLOW	104	7	500 mg/kg	Notes 4 & 16
SUNSET YELLOW FCF	110	6	500 mg/kg	Notes 4 & 16
TARTRAZINE	102	7	500 mg/kg	Notes 4 & 16
TITANIUM DIOXIDE	171	7	GMP	Notes 4 & 16

Food Category No. 08.1 Fresh meat, poultry, and game

Additive	INS	Step	Max Level	Comments
FAST GREEN FCF	143	3	1000 mg/kg	Notes 4 & 16
SUNSET YELLOW FCF	110	6	500 mg/kg	Notes 4 & 16

Food Category No. 08.1.1 Fresh meat, poultry, and game, whole pieces or cuts

Additive	INS	Step	Max Level	Comments
BEET RED	162	7	GMP	Notes 4 & 16
CALCIUM CARBONATE	170(i)	7	GMP	Notes 4 & 16
CARAMEL I - PLAIN	150a	7	GMP	Notes 4 & 16
CHLOROPHYLL	140	7	GMP	Notes 4 & 16
CURCUMIN	100(i)	7	500 mg/kg	Notes 4 & 16
GRAPE SKIN EXTRACT	163(ii)	3	5000 mg/kg	Notes 4 & 16
TITANIUM DIOXIDE	171	7	GMP	Notes 4 & 16

Food Category No. 08.1.2 Fresh meat, poultry, and game, comminuted

Additive	INS	Step	Max Level	Comments
BEET RED	162	7	GMP	Notes 4, 16 & 117
CALCIUM CARBONATE	170(i)	7	1500 mg/kg	Notes 4 & 16
CARAMEL I - PLAIN	150a	7	GMP	Notes 4 & 16
CAROTENES, BETA- (VEGETABLE)	160a(ii)	6	20 mg/kg	Notes 4, 16 & 117
CAROTENOIDS	160a(i),a(iii),e,f	6	100 mg/kg	Notes 4, 16 & 117
CHLOROPHYLL	140	7	1000 mg/kg	Notes 4, 16 & 94
CURCUMIN	100(i)	7	20 mg/kg	Notes 4, 16 & 117
GRAPE SKIN EXTRACT	163(ii)	6	1000 mg/kg	Notes 4, 16 & 94
LUTEIN FROM TAGETES ERECTA	161b(i)	4	GMP	Notes 4 & 16

Food Category No. 08.1.2 Fresh meat, poultry, and game, comminuted

Additive	INS	Step	Max Level	Comments
RED 2G	128	7	25 mg/kg	Notes 4 & 16
TITANIUM DIOXIDE	171	7	1000 mg/kg	Notes 4, 16 & 94

Food Category No. 09.1 Fresh fish and fish products, including mollusks, crustaceans, and echinoderms

Additive	INS	Step	Max Level	Comments
CARAMEL II - CAUSTIC SULPHITE PROCESS	150b	4	30000 mg/kg	Notes 4 & 16
CARAMEL III - AMMONIA PROCESS	150c	3	30000 mg/kg	Notes 4 & 16

Food Category No. 09.1.1 Fresh fish

Additive	INS	Step	Max Level	Comments
AZORUBINE (CARMOISINE)	122	7	300 mg/kg	Notes 4, 16 & 50
BEET RED	162	7	GMP	Notes 4, 16 & 50
BRILLIANT BLACK (BLACK PN)	151	7	300 mg/kg	Notes 4, 16 & 50
BROWN HT	155	7	300 mg/kg	Notes 4, 16 & 50
CALCIUM CARBONATE	170(i)	7	GMP	Notes 4, 16 & 50
CARAMEL I - PLAIN	150a	7	GMP	Notes 4, 16 & 50
CARAMEL III - AMMONIA PROCESS	150c	6	GMP	Notes 3, 4, 16 & 50
CAROTENES, BETA- (VEGETABLE)	160a(ii)	6	GMP	Notes 4, 16 & 50
CAROTENOIDS	160a(i),a(iii),e,f	6	300 mg/kg	Notes 4 & 16
CHLOROPHYLL	140	7	GMP	Notes 4, 16 & 50
CURCUMIN	100(i)	7	300 mg/kg	Notes 4, 16 & 50
INDIGOTINE (INDIGO CARMINE)	132	6	300 mg/kg	Notes 4, 16 & 50
LUTEIN FROM TAGETES ERECTA	161b(i)	4	300 mg/kg	Notes 4, 16 & 50
QUINOLINE YELLOW	104	7	300 mg/kg	Notes 4, 16 & 50
TARTRAZINE	102	7	300 mg/kg	Notes 4, 16 & 50
TITANIUM DIOXIDE	171	7	GMP	Notes 4, 16 & 50

Food Category No. 09.1.2 Fresh mollusks, crustaceans, and echinoderms

Additive	INS	Step	Max Level	Comments
AZORUBINE (CARMOISINE)	122	7	500 mg/kg	Notes 4 & 16
BEET RED	162	7	GMP	Notes 4 & 16

**Food Category No. 09.1.2
Fresh mollusks, crustaceans, and echinoderms**

Additive	INS	Step	Max Level	Comments
BRILLIANT BLACK (BLACK PN)	151	7	500 mg/kg	Notes 4 & 16
BROWN HT	155	7	500 mg/kg	Notes 4 & 16
CALCIUM CARBONATE	170(i)	7	GMP	Notes 4 & 16
CARAMEL I - PLAIN	150a	7	GMP	Notes 4 & 16
CAROTENES, BETA- (VEGETABLE)	160a(ii)	6	GMP	Notes 4 & 16
CHLOROPHYLL	140	7	GMP	Notes 4 & 16
CURCUMIN	100(i)	7	500 mg/kg	Notes 4 & 16
PONCEAU 4R (COCHINEAL RED A)	124	6	500 mg/kg	Notes 4 & 16
QUINOLINE YELLOW	104	7	500 mg/kg	Notes 4 & 16
TARTRAZINE	102	7	500 mg/kg	Notes 4 & 16
TITANIUM DIOXIDE	171	7	GMP	Notes 4 & 16

Notes to the Comments for the General Standard for Food Additives

- Note 3 Surface treatment.
 Note 4 For decoration, stamping, marking or branding the product.
 Note 16 For use in glaze, coatings or decorations for fruit, vegetables, meat or fish.
 Note 50 For use in fish roe only.
 Note 94 For use in loganiza (fresh, uncured sausage) only.
 Note 117 Except for use in loganiza (fresh, uncured sausage) at 1000 mg/kg.

**CODEX GENERAL STANDARD FOR FOOD ADDITIVES
NEW PROPOSED DRAFT FOOD ADDITIVE PROVISIONS AT STEP 3 AND 4 AND FOOD
ADDITIVE PROVISIONS (ADOPTED AND IN THE STEP PROCESS) FOR WHICH
ADDITIONAL INFORMATION IS REQUESTED**

(for comments and information)

**PART 1: NEW PROPOSED DRAFT FOOD ADDITIVE PROVISIONS FOR COMMENTS AT STEP 3 AND FOR
CLARIFICATION ON THE BASIS OF MAXIMUM LEVELS FOR LYCOPENES AND FOR ALUMINIUM
CONTAINING FOOD ADDITIVES**

ALUMINIUM AMMONIUM SULPHATE

Aluminium Ammonium Sulphate INS: 523

Function: Firming Agent, Raising Agent, Stabilizer

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	350 mg/kg	Note 6	3
01.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	150 mg/kg	Note 6	3
06.4.1	Fresh pastas and noodles and like products	470 mg/kg	Note 6	3
08.3.2	Heat-treated processed comminuted meat, poultry, and game products	5 mg/kg	Note 6	3
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	1500 mg/kg	Note 6	3
09.3	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms	1500 mg/kg	Note 6	3
14.1.4.1	Carbonated water-based flavoured drinks	40 mg/kg	Note 6	3

ALUMINIUM SILICATE

Aluminium Silicate INS: 559

Function: Adjuvant, Anticaking Agent

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
01.5	Milk powder and cream powder and powder analogues (plain)	10000 mg/kg	Notes 6 & A3	3
01.6.1	Unripened cheese	10000 mg/kg	Note 6	3
01.6.2.1	Ripened cheese, includes rind	10000 mg/kg	Notes 6, A3 & B3	3
01.6.2.3	Cheese powder (for reconstitution; e.g., for cheese sauces)	10000 mg/kg	Notes 6 & A3	3
01.6.4	Processed cheese	10000 mg/kg	Notes 6, A3 & B3	3
01.6.5	Cheese analogues	10000 mg/kg	Notes 6, A3 & B3	3
01.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	10000 mg/kg	Notes 6 & A3	3
01.8.2	Dried whey and whey products, excluding whey cheeses	10000 mg/kg	Notes 6 & A3	3
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4	GMP	Notes 3, 6 & A3	3
05.3	Chewing gum	GMP	Notes 3, 6 & A3	3
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	GMP	Notes 3, 6 & A3	3

ALUMINIUM SILICATE

Function: Adjuvant, Anticaking Agent

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
07.1.6	Mixes for bread and ordinary bakery wares	10000 mg/kg	Notes 6 & A3	3
07.2.3	Mixes for fine bakery wares (e.g., cakes, pancakes)	10000 mg/kg	Notes 6 & A3	3
08.3	Processed comminuted meat, poultry, and game products	GMP	Notes 6, A3 & C2	3
08.4	Edible casings (e.g., sausage casings)	GMP	Notes 3, 6 & A3	3
12.1.1	Salt	10000 mg/kg	Note 6	3
12.2.2	Seasonings and condiments	30000 mg/kg	Notes 6 & A3	3
12.5.2	Mixes for soups and broths	10000 mg/kg	Notes 6 & A3	3
12.6.3	Mixes for sauces and gravies	10000 mg/kg	Notes 6 & A3	3
13.6	Food supplements	GMP	Notes 6 & A3	3
14.1.4.3	Concentrates (liquid or solid) for water-based flavoured drinks	10000 mg/kg	Notes 6 & A3	3

ANNATTO EXTRACTS, BIXIN-BASED

Annatto Extracts, Bixin-based INS: 160b(i)

Function: Colour

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	20 mg/kg	Notes 8 & 52	3
01.3.2	Beverage whiteners	50 mg/kg	Note 8	3
01.4.4	Cream analogues	100 mg/kg	Note 8	3
01.5.2	Milk and cream powder analogues	100 mg/kg	Note 8	3
01.6.2.2	Rind of ripened cheese	1000 mg/kg	Note 8	3
01.6.2.3	Cheese powder (for reconstitution; e.g., for cheese sauces)	50 mg/kg	Note 8	3
01.6.3	Whey cheese	50 mg/kg	Note 8	3
01.6.4.1	Plain processed cheese	60 mg/kg	Note 8	3
01.6.4.2	Flavoured processed cheese, including containing fruit, vegetables, meat, etc.	60 mg/kg	Note 8	3
01.6.5	Cheese analogues	50 mg/kg	Note 8	3
01.6.6	Whey protein cheese	50 mg/kg	Note 8	3
01.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	500 mg/kg	Note 8	3
01.8.1	Liquid whey and whey products, excluding whey cheeses	20 mg/kg	Note 8	3
01.8.2	Dried whey and whey products, excluding whey cheeses	20 mg/kg	Note 8	3
02.1.1	Butter oil, anhydrous milkfat, ghee	100 mg/kg	Note 8	3
02.2.2	Emulsions containing less than 80% fat	20 mg/kg	Note 8	3
02.3	Fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions	10 mg/kg	Note 8	3
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	30 mg/kg	Note 8	3
03.0	Edible ices, including sherbet and sorbet	20 mg/kg	Note 8	3
04.1.2.3	Fruit in vinegar, oil, or brine	20 mg/kg	Note 8	3
04.1.2.5	Jams, jellies, marmelades	20 mg/kg	Note 8	3

ANNATTO EXTRACTS, BIXIN-BASED

Function: Colour

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	20 mg/kg	Note 8	3
04.1.2.7	Candied fruit	20 mg/kg	Note 8	3
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	100 mg/kg	Note 8 & H	3
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	30 mg/kg	Note 8	3
04.1.2.11	Fruit fillings for pastries	50 mg/kg	Note 8	3
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweeds in vinegar, oil, brine, or soy sauce	20 mg/kg	Note 8	3
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)	100 mg/kg	Note 8	3
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 04.2.2.5	20 mg/kg	Notes 8 & 92	3
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 category 12.10	20 mg/kg	Note 8	3
04.2.2.8	Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	100 mg/kg	Note 8	3
05.1.1	Cocoa mixes (powders) and cocoa mass/cake	50 mg/kg	Note 8	3
05.1.2	Cocoa mixes (syrups)	50 mg/kg	Note 8	3
05.1.3	Cocoa-based spreads, including fillings	50 mg/kg	Note 8	3
05.1.4	Cocoa and chocolate products	25 mg/kg	Notes 8 & J	3
05.1.5	Imitation chocolate, chocolate substitute products	25 mg/kg	Note 8	3
05.2.1	Hard candy	200 mg/kg	Note 8	3
05.2.2	Soft candy	200 mg/kg	Note 8	3
05.2.3	Nougats and marzipans	100 mg/kg	Note 8	3
05.3	Chewing gum	500 mg/kg	Note 8	3
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	50 mg/kg	Note 8	3
06.3	Breakfast cereals, including rolled oats	75 mg/kg	Note 8	3
06.4.2	Dried pastas and noodles and like products	20 mg/kg	Note 8	3
06.4.3	Pre-cooked pastas and noodles and like products	20 mg/kg	Notes 8 & 153	3
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	30 mg/kg	Note 8	3
06.6	Batters (e.g., for breading or batters for fish or poultry)	100 mg/kg	Note 8	3
07.1.2	Crackers, excluding sweet crackers	200 mg/kg	Note 8	3
07.1.4	Bread-type products, including bread stuffing and bread crumbs	200 mg/kg	Note 8	3
07.1.5	Steamed breads and buns	200 mg/kg	Note 8	3
07.1.6	Mixes for bread and ordinary bakery wares	200 mg/kg	Note 8	3

ANNATTO EXTRACTS, BIXIN-BASED

Function: Colour

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
07.2.1	Cakes, cookies and pies (e.g., fruit-filled or custard types)	50 mg/kg	Note 8	3
07.2.2	Other fine bakery products (e.g., doughnuts, sweet rolls, scones, and muffins)	50 mg/kg	Note 8	3
07.2.3	Mixes for fine bakery wares (e.g., cakes, pancakes)	25 mg/kg	Note 8	3
08.1.2	Fresh meat, poultry, and game, comminuted	20 mg/kg	Notes 4, 8, 16 & B	3
08.2.2	Heat-treated processed meat, poultry, and game products in whole pieces or cuts	100 mg/kg	Note 8	3
08.3.1.1	Cured (including salted) non-heat treated processed comminuted meat, poultry, and game products	20 mg/kg	Note 8	3
08.3.1.2	Cured (including salted) and dried non-heat treated processed comminuted meat, poultry, and game products	100 mg/kg	Note 8	3
08.3.1.3	Fermented non-heat treated processed comminuted meat, poultry, and game products	100 mg/kg	Note 8	3
08.3.2	Heat-treated processed comminuted meat, poultry, and game products	50 mg/kg	Note 8	3
08.3.3	Frozen processed comminuted meat, poultry, and game products	25 mg/kg	Note 8	3
08.4	Edible casings (e.g., sausage casings)	1000 mg/kg	Notes 8 & C	3
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	25 mg/kg	Notes 4, 8 & 16	3
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and	25 mg/kg	Note 8	3
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and	50 mg/kg	Note 8	3
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and	50 mg/kg	Note 8	3
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and	50 mg/kg	Note 8	3
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	15 mg/kg	Note 8	3
09.3.1	Fish and fish products, including mollusks, crustaceans, and echinoderms, marinated and/or in jelly	25 mg/kg	Note 8	3
09.3.2	Fish and fish products, including mollusks, crustaceans, and echinoderms, pickled and/or in brine	25 mg/kg	Note 8	3
09.3.3	Salmon substitutes, caviar, and other fish roe products	50 mg/kg	Note 8	3
09.3.4	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms (e.g., fish paste), excluding products of food categories 09.3.1 - 09.3.3	30 mg/kg	Note 8	3
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	25 mg/kg	Note 8	3
10.4	Egg-based desserts (e.g., custard)	25 mg/kg	Note 8	3
12.2	Herbs, spices, seasonings and condiments (e.g., seasoning for instant noodles)	50 mg/kg	Note 8	3
12.4	Mustards	50 mg/kg	Note 8	3
12.5	Soups and broths	50 mg/kg	Note 8	3
12.6.1	Emulsified sauces (e.g., mayonnaise, salad dressing)	100 mg/kg	Note 8	3

ANNATTO EXTRACTS, BIXIN-BASED

Function: Colour

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
12.6.2	Non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy)	100 mg/kg	Note 8	3
12.6.3	Mixes for sauces and gravies	100 mg/kg	Note 8	3
12.6.4	Clear sauces (e.g., fish sauce)	400 mg/kg	Note 8	3
12.7	Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.3	50 mg/kg	Note 8	3
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	20 mg/kg	Note 8	3
13.4	Dietetic formulae for slimming purposes and weight reduction	20 mg/kg	Note 8	3
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6	20 mg/kg	Note 8	3
13.6	Food supplements	60 mg/kg	Note 8	3
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	50 mg/kg	Note 8	3
14.2.3.3	Fortified grape wine, grape liquor wine, and sweet grape wine	20 mg/kg	Note 8	3
14.2.4	Wines (other than grape)	20 mg/kg	Note 8	3
14.2.6	Distilled spirituous beverages containing more than 15% alcohol	30 mg/kg	Note 8	3
14.2.7	Aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)	30 mg/kg	Note 8	3
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	50 mg/kg	Note 8	3
15.2	Processed nuts, including coated nuts and nut mixtures (with e.g., dried fruit)	30 mg/kg	Note 8	3
15.3	Snacks - fish based	20 mg/kg	Note 8	3

ANNATTO EXTRACTS, NORBIXIN-BASED

Annatto Extracts, Norbixin-based INS: 160b(ii)

Function: Colour

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	20 mg/kg	Notes 52 & X	3
01.4.4	Cream analogues	300 mg/kg	Note X	3
01.5.2	Milk and cream powder analogues	55 mg/kg	Note X	3
01.6.1	Unripened cheese	25 mg/kg	Note X	3
01.6.2.1	Ripened cheese, includes rind	25 mg/kg	Note X	3
01.6.2.2	Rind of ripened cheese	50 mg/kg	Note X	3
01.6.2.3	Cheese powder (for reconstitution; e.g., for cheese sauces)	50 mg/kg	Note X	3
01.6.3	Whey cheese	10 mg/kg	Note X	3
01.6.4	Processed cheese	25 mg/kg	Note X	3
01.6.6	Whey protein cheese	10 mg/kg	Note X	3
01.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	20 mg/kg	Note X	3

ANNATTO EXTRACTS, NORBIXIN-BASED

Function: Colour

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
01.8.1	Liquid whey and whey products, excluding whey cheeses	20 mg/kg	Note X	3
01.8.2	Dried whey and whey products, excluding whey cheeses	20 mg/kg	Note X	3
02.3	Fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions	10 mg/kg	Note X	3
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	10 mg/kg	Note X	3
03.0	Edible ices, including sherbet and sorbet	200 mg/kg	Note X	3
04.1.1.2	Surface-treated fresh fruit	20 mg/kg	Notes 4,16 & X	3
04.1.2.4	Canned or bottled (pasteurized) fruit	200 mg/kg	Note X	3
04.1.2.5	Jams, jellies, marmelades	20 mg/kg	Note X	3
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	20 mg/kg	Note X	3
04.1.2.7	Candied fruit	20 mg/kg	Note X	3
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	20 mg/kg	Notes A, H & X	3
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	150 mg/kg	Notes B1 & X	3
04.1.2.10	Fermented fruit products	200 mg/kg	Note X	3
04.1.2.11	Fruit fillings for pastries	200 mg/kg	Note X	3
04.1.2.12	Cooked fruit	20 mg/kg	Note X	3
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweeds in vinegar, oil, brine, or soy sauce	300 mg/kg	Note X	3
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	10 mg/kg	Note X	3
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)	100 mg/kg	Note X	3
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 04.2.2.5	10 mg/kg	Notes 92 & X	3
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 category 12.10	200 mg/kg	Note X	3
04.2.2.8	Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	100 mg/kg	Note X	3
05.1.1	Cocoa mixes (powders) and cocoa mass/cake	50 mg/kg	Note X	3
05.1.2	Cocoa mixes (syrups)	50 mg/kg	Note X	3
05.1.3	Cocoa-based spreads, including fillings	50 mg/kg	Note X	3
05.1.5	Imitation chocolate, chocolate substitute products	25 mg/kg	Note X	3
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4	200 mg/kg	Note X	3

05.3	Chewing gum	500 mg/kg	Note X	3
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	1000 mg/kg	Note X	3
06.1	Whole, broken, or flaked grain, including rice	500 mg/kg	Notes K & X	3
06.3	Breakfast cereals, including rolled oats	75 mg/kg	Note X	3
06.4.2	Dried pastas and noodles and like products	100 mg/kg	Note X	3
06.4.3	Pre-cooked pastas and noodles and like products	100 mg/kg	Notes 153 & X	3
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	40 mg/kg	Notes C1 & X	3
06.6	Batters (e.g., for breading or batters for fish or poultry)	100 mg/kg	Note X	3
06.7	Pre-cooked or processed rice products, including rice cakes (Oriental type only)	500 mg/kg	Note X	3
06.8	Soybean products (excluding soybean products of food category 12.9 and fermented soybean products of food category 12.10)	100 mg/kg	Note X	3
07.1.1	Breads and rolls	200 mg/kg	Note X	3
07.1.2	Crackers, excluding sweet crackers	200 mg/kg	Note X	3
07.1.4	Bread-type products, including bread stuffing and bread crumbs	200 mg/kg	Note X	3
07.1.5	Steamed breads and buns	200 mg/kg	Note X	3
07.1.6	Mixes for bread and ordinary bakery wares	200 mg/kg	Note X	3
07.2.1	Cakes, cookies and pies (e.g., fruit-filled or custard types)	50 mg/kg	Note X	3
07.2.2	Other fine bakery products (e.g., doughnuts, sweet rolls, scones, and muffins)	50 mg/kg	Note X	3
07.2.3	Mixes for fine bakery wares (e.g., cakes, pancakes)	25 mg/kg	Note X	3
08.1.2	Fresh meat, poultry, and game, comminuted	1000 mg/kg	Notes 4, 16, B & X	3
08.2.2	Heat-treated processed meat, poultry, and game products in whole pieces or cuts	100 mg/kg	Note X	3
08.3.1.1	Cured (including salted) non-heat treated processed comminuted meat, poultry, and game products	1000 mg/kg	Note X	3
08.3.1.2	Cured (including salted) and dried non-heat treated processed comminuted meat, poultry, and game products	100 mg/kg	Note X	3
08.3.1.3	Fermented non-heat treated processed comminuted meat, poultry, and game products	100 mg/kg	Note X	3
08.3.2	Heat-treated processed comminuted meat, poultry, and game products	50 mg/kg	Note X	3
08.3.3	Frozen processed comminuted meat, poultry, and game products	20 mg/kg	Note X	3
08.4	Edible casings (e.g., sausage casings)	20 mg/kg	Notes E & X	3
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	100 mg/kg	Note X	3
09.3.1	Fish and fish products, including mollusks, crustaceans, and echinoderms, marinated and/or in jelly	100 mg/kg	Note X	3
09.3.2	Fish and fish products, including mollusks, crustaceans, and echinoderms, pickled and/or in brine	100 mg/kg	Note X	3
09.3.3	Salmon substitutes, caviar, and other fish roe products	50 mg/kg	Notes F & X	3
09.3.4	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms (e.g., fish paste), excluding products of food categories 09.3.1 - 09.3.3	30 mg/kg	Note X	3
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	10 mg/kg	Note X	3

ANNATTO EXTRACTS, NORBIXIN-BASED

Function: Colour

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
10.4	Egg-based desserts (e.g., custard)	25 mg/kg	Note X	3
11.3	Sugar solutions and syrups, also (partially) inverted, including treacle and molasses, excluding products of food category 11.1.3	100 mg/kg	Note X	3
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	60 mg/kg	Note X	3
12.2	Herbs, spices, seasonings and condiments (e.g., seasoning for instant noodles)	50 mg/kg	Note X	3
12.4	Mustards	140 mg/kg	Note X	3
12.5	Soups and broths	150 mg/kg	Note X	3
12.6.1	Emulsified sauces (e.g., mayonnaise, salad dressing)	100 mg/kg	Note X	3
12.6.2	Non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy)	100 mg/kg	Note X	3
12.6.3	Mixes for sauces and gravies	100 mg/kg	Note X	3
12.6.4	Clear sauces (e.g., fish sauce)	400 mg/kg	Note X	3
12.7	Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.3	50 mg/kg	Note X	3
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	10 mg/kg	Note X	3
13.4	Dietetic formulae for slimming purposes and weight reduction	10 mg/kg	Note X	3
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6	10 mg/kg	Note X	3
13.6	Food supplements	100 mg/kg	Note X	3
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	50 mg/kg	Note X	3
14.2.2	Cider and perry	10 mg/kg	Note X	3
14.2.3.1	Still grape wine	10 mg/kg	Note X	3
14.2.3.2	Sparkling and semi-sparkling grape wines	10 mg/kg	Note X	3
14.2.3.3	Fortified grape wine, grape liquor wine, and sweet grape wine	15 mg/kg	Note X	3
14.2.6	Distilled spirituous beverages containing more than 15% alcohol	10 mg/kg	Note X	3
14.2.7	Aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)	10 mg/kg	Note X	3
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	50 mg/kg	Note X	3
15.2	Processed nuts, including coated nuts and nut mixtures (with e.g., dried fruit)	30 mg/kg	Note X	3
15.3	Snacks - fish based	20 mg/kg	Note X	3
16.0	Composite foods - foods that could not be placed in categories 01 - 15	200 mg/kg	Note X	3

CALCIUM ALUMINIUM SILICATE

Calcium Aluminium Silicate INS: 556

Function: Anticaking Agent

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
01.5	Milk powder and cream powder and powder analogues (plain)	10000 mg/kg	Notes 6 & A3	3
01.6.1	Unripened cheese	10000 mg/kg	Notes 6 & A3	3
01.6.2.1	Ripened cheese, includes rind	10000 mg/kg	Notes 6, A3 & B3	3
01.6.2.3	Cheese powder (for reconstitution; e.g., for cheese sauces)	10000 mg/kg	Notes 6 & A3	3
01.6.4	Processed cheese	10000 mg/kg	Notes 6, A3 & B3	3
01.6.5	Cheese analogues	10000 mg/kg	Notes 6, A3 & B3	3
01.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	10000 mg/kg	Notes 6 & A3	3
01.8.2	Dried whey and whey products, excluding whey cheeses	10000 mg/kg	Notes 6 & A3	3
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4	GMP	Notes 3, 6 & A3	3
05.3	Chewing gum	GMP	Notes 3, 6 & A3	3
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	GMP	Notes 3, 6 & A3	3
07.1.6	Mixes for bread and ordinary bakery wares	10000 mg/kg	Notes 6 & A3	3
07.2.3	Mixes for fine bakery wares (e.g., cakes, pancakes)	10000 mg/kg	Notes 6 & A3	3
08.3	Processed comminuted meat, poultry, and game products	GMP	Notes 6, A3 & C2	3
08.4	Edible casings (e.g., sausage casings)	GMP	Notes 3, 6 & A3	3
11.1.2	Powdered sugar, powdered dextrose	15000 mg/kg	Notes 6 & 56	3
12.1.1	Salt	20000 mg/kg	Note 6	3
12.2.2	Seasonings and condiments	30000 mg/kg	Notes 6 & A3	3
12.5.2	Mixes for soups and broths	10000 mg/kg	Notes 6 & A3	3
12.6.3	Mixes for sauces and gravies	10000 mg/kg	Notes 6 & A3	3
13.6	Food supplements	GMP	Notes 6 & A3	3
14.1.4.3	Concentrates (liquid or solid) for water-based flavoured drinks	10000 mg/kg	Notes 6 & A3	3

CARMINES

Carmines INS: 120

Function: Colour

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
15.3	Snacks - fish based	200 mg/kg	Note BB	3

CAROTENES, BETA- (VEGETABLE)

Carotenes, beta (Vegetable) INS: 160a(ii)

Function: Colour

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
01.4.4	Cream analogues	20 mg/kg	Note CC	3
05.1.2	Cocoa mixes (syrups)	100 mg/kg	Note CC	3
05.1.5	Imitation chocolate, chocolate substitute products	100 mg/kg	Note CC	3
11.3	Sugar solutions and syrups, also (partially) inverted, including treacle and molasses, excluding products of food category 11.1.3	50 mg/kg	Note CC	3
15.3	Snacks - fish based	100 mg/kg		3

CAROTENOIDS

Beta-Carotene (Synthetic) INS: 160a(i) Carotenes, beta (Blakeslea trispora) INS: 160a(iii)

Beta-Apo-8'-Carotenal INS: 160e Beta-Apo-8'-Carotenoic Acid, Methyl or Ethyl Ester INS: 160f

Function: Colour

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
08.4	Edible casings (e.g., sausage casings)	100 mg/kg	Note CC	3
09.1.2	Fresh mollusks, crustaceans, and echinoderms	100 mg/kg	Notes 4, 16 & CC	3
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	100 mg/kg		3
11.3	Sugar solutions and syrups, also (partially) inverted, including treacle and molasses, excluding products of food category 11.1.3	50 mg/kg		3
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	50 mg/kg		3
11.6	Table-top sweeteners, including those containing high-intensity sweeteners	300 mg/kg		3
14.2.1	Beer and malt beverages	200 mg/kg		3

CHLOROPHYLLS, COPPER

Chlorophylls, Copper Complexes INS: 141(i) Chlorophyllin Copper Complex, Sodium and Potassium Salts INS: 141(ii)

Function: Colour

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
15.3	Snacks - fish based	350 mg/kg		3

CYCLAMIC ACID (AND Na, Ca SALTS)

Cyclamic Acid (and Na, Ca Salts) INS: 952

Function: Sweetener

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
14.1.4.3	Concentrates (liquid or solid) for water-based flavoured drinks	1000 mg/kg	Note 17	3

LYCOPENES

Function: Colour

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	100 mg/kg		3
03.0	Edible ices, including sherbet and sorbet	1000 mg/kg		3
04.1.2.3	Fruit in vinegar, oil, or brine	1000 mg/kg		3
04.1.2.4	Canned or bottled (pasteurized) fruit	100 mg/kg		3
04.1.2.5	Jams, jellies, marmelades	1000 mg/kg		3
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	1000 mg/kg		3
04.1.2.7	Candied fruit	200 mg/kg		3
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	100 mg/kg	Note H	3
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	1000 mg/kg		3
04.1.2.10	Fermented fruit products	1000 mg/kg		3
04.1.2.11	Fruit fillings for pastries	1000 mg/kg		3
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweeds in vinegar, oil, brine, or soy sauce	100 mg/kg		3
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	100 mg/kg		3
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)	100 mg/kg		3
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 04.2.2.5	100 mg/kg	Note 92	3
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 category 12.10	200 mg/kg		3
04.2.2.8	Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	100 mg/kg		3
05.1.4	Cocoa and chocolate products	1000 mg/kg	Note J	3
05.1.5	Imitation chocolate, chocolate substitute products	1000 mg/kg		3
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4	1000 mg/kg		3
05.3	Chewing gum	1000 mg/kg		3
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	1000 mg/kg		3
06.1	Whole, broken, or flaked grain, including rice	1000 mg/kg	Note K	3
06.3	Breakfast cereals, including rolled oats	1000 mg/kg		3
06.4.2	Dried pastas and noodles and like products	1000 mg/kg		3
06.4.3	Pre-cooked pastas and noodles and like products	1000 mg/kg	Note 153	3
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	150 mg/kg	Note A1	3
06.6	Batters (e.g., for breading or batters for fish or poultry)	1000 mg/kg		3

LYCOPENES

Function: Colour

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
06.7	Pre-cooked or processed rice products, including rice cakes (Oriental type only)	1000 mg/kg		3
06.8	Soybean products (excluding soybean products of food category 12.9 and fermented soybean products of food category 12.10)	1000 mg/kg		3
07.1.1	Breads and rolls	1000 mg/kg		3
07.1.2	Crackers, excluding sweet crackers	1000 mg/kg		3
07.1.4	Bread-type products, including bread stuffing and bread crumbs	1000 mg/kg		3
07.1.5	Steamed breads and buns	1000 mg/kg		3
07.1.6	Mixes for bread and ordinary bakery wares	1000 mg/kg		3
07.2	Fine bakery wares (sweet, salty, savoury) and mixes	1000 mg/kg		3
08.2.2	Heat-treated processed meat, poultry, and game products in whole pieces or cuts	1000 mg/kg		3
08.3	Processed comminuted meat, poultry, and game products	1000 mg/kg		3
08.4	Edible casings (e.g., sausage casings)	1000 mg/kg		3
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and	1000 mg/kg		3
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and	1000 mg/kg		3
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and	1000 mg/kg		3
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	100 mg/kg		3
09.3.1	Fish and fish products, including mollusks, crustaceans, and echinoderms, marinated and/or in jelly	1000 mg/kg		3
09.3.3	Salmon substitutes, caviar, and other fish roe products	1000 mg/kg		3
09.3.4	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms (e.g., fish paste), excluding products of food categories 09.3.1 - 09.3.3	100 mg/kg		3
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	30 mg/kg	Note B2	3
10.4	Egg-based desserts (e.g., custard)	1000 mg/kg		3
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	1000 mg/kg		3
12.2	Herbs, spices, seasonings and condiments (e.g., seasoning for instant noodles)	1000 mg/kg		3
12.4	Mustards	300 mg/kg		3
12.5	Soups and broths	1000 mg/kg		3
12.6	Sauces and like products	1000 mg/kg		3
12.7	Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.3	1000 mg/kg		3
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	50000 mg/kg		3
13.4	Dietetic formulae for slimming purposes and weight reduction	1000 mg/kg		3

LYCOPENES

Function: Colour

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6	1000 mg/kg		3
13.6	Food supplements	50000 mg/kg		3
14.1.2	Fruit and vegetable juices	1000 mg/kg	Note 127	3
14.1.3.1	Fruit nectar	1000 mg/kg		3
14.1.3.2	Vegetable nectar	1000 mg/kg		3
14.1.3.3	Concentrates for fruit nectar	1000 mg/kg	Note 127	3
14.1.3.4	Concentrates for vegetable nectar	1000 mg/kg	Note 127	3
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	100 mg/kg		3
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	1000 mg/kg	Note 160	3
14.2.2	Cider and perry	200 mg/kg		3
14.2.4	Wines (other than grape)	1000 mg/kg		3
14.2.5	Mead	1000 mg/kg		3
14.2.6	Distilled spirituous beverages containing more than 15% alcohol	1000 mg/kg		3
14.2.7	Aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)	1000 mg/kg		3
15.0	Ready-to-eat savouries	1000 mg/kg		3
16.0	Composite foods - foods that could not be placed in categories 01 - 15	1000 mg/kg		3

SODIUM ALUMINOSILICATE

Sodium Aluminosilicate INS: 554

Function: Anticaking Agent

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, egnog, drinking yoghurt, whey-based drinks)	20000 mg/kg	Note 6	3
01.3	Condensed milk and analogues (plain)	20000 mg/kg	Note 6	3
01.4.4	Cream analogues	20000 mg/kg	Note 6	3
01.5	Milk powder and cream powder and powder analogues (plain)	10000 mg/kg	Notes 6 & A3	3
01.6.2.1	Ripened cheese, includes rind	10000 mg/kg	Notes 6, A3 & B3	3
01.6.2.3	Cheese powder (for reconstitution; e.g., for cheese sauces)	10000 mg/kg	Notes 6 & A3	3
01.6.4	Processed cheese	10000 mg/kg	Notes 6, A3 & B3	3
01.6.5	Cheese analogues	10000 mg/kg	Notes 6, A3 & B3	3
01.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	10000 mg/kg	Notes 6 & A3	3
01.8.1	Liquid whey and whey products, excluding whey cheeses	20000 mg/kg	Note 6	3
01.8.2	Dried whey and whey products, excluding whey cheeses	10000 mg/kg	Notes 6 & A3	3

SODIUM ALUMINOSILICATE

Function: Anticaking Agent

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	20000 mg/kg	Note 6	3
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4	GMP	Notes 3, 6 & A3	3
05.3	Chewing gum	GMP	Notes 3, 6 & A3	3
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	GMP	Notes 3, 6 & A3	3
06.3	Breakfast cereals, including rolled oats	20000 mg/kg	Note 6	3
06.4.3	Pre-cooked pastas and noodles and like products	20000 mg/kg	Note 6	3
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	20000 mg/kg	Note 6	3
06.6	Batters (e.g., for breading or batters for fish or poultry)	20000 mg/kg	Note 6	3
07.1.6	Mixes for bread and ordinary bakery wares	10000 mg/kg	Notes 6 & A3	3
07.2.3	Mixes for fine bakery wares (e.g., cakes, pancakes)	10000 mg/kg	Note 6	3
08.3	Processed comminuted meat, poultry, and game products	GMP	Notes 6, A3 & C2	3
08.4	Edible casings (e.g., sausage casings)	GMP	Notes 3, 6 & A3	3
10.2.3	Dried and/or heat coagulated egg products	20000 mg/kg	Note 6	3
11.1.2	Powdered sugar, powdered dextrose	10000 mg/kg	Notes 6 & A3	3
12.1.1	Salt	20000 mg/kg	Note 6	3
12.2.2	Seasonings and condiments	30000 mg/kg	Notes 6 & A3	3
12.5.2	Mixes for soups and broths	10000 mg/kg	Notes 6 & A3	3
12.6.3	Mixes for sauces and gravies	10000 mg/kg	Notes 6 & A3	3
13.6	Food supplements	GMP	Notes 6 & A3	3
14.1.4.3	Concentrates (liquid or solid) for water-based flavoured drinks	10000 mg/kg	Notes 6 & A3	3

SUCRALOSE (TRICHLOROGALACTOSUCROSE)

Sucralose (Trichlorogalactosucrose) INS: 955

Function: Sweetener

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
01.5.2	Milk and cream powder analogues	400 mg/kg		3

PART 2: NEW PROPOSED DRAFT FOOD ADDITIVE PROVISIONS AT STEP 4**GUM ARABIC (ACACIA GUM)**

Gum Arabic (Acacia Gum)

INS: 414

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

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
01.2	Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks)	GMP		4
01.4.1	Pasteurized cream (plain)	GMP		4
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		4
02.2.1	Butter	GMP		4
13.1	Infant formulae, follow-up formulae, and formulae for special medical purposes for infants	GMP		4
13.2	Complementary foods for infants and young children	GMP		4
14.2.3	Grape wines	GMP		4

PART 3: FOOD ADDITIVE PROVISIONS OF THE GSFA (ADOPTED AND IN THE STEP PROCESS) FOR WHICH ADDITIONAL INFORMATION IS REQUESTED, INCLUDING CLARIFICATION ON THE BASIS OF MAXIMUM LEVELS FOR ALUMINIUM CONTAINING FOOD ADDITIVES AND THE REPORTING BASIS FOR SODIUM ALUMINIUM PHOSPHATES (INS 541)

ACESULFAME POTASSIUM

Acesulfame Potassium INS: 950

Function: Flavour Enhancer, Sweetener

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Requested Info
01.2	Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks)	500 mg/kg		3	Technological Function
16.0	Composite foods - foods that could not be placed in categories 01 - 15	350 mg/kg		3	Provide information on specific foods

ALITAME

Alitame INS: 956

Function: Sweetener

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Requested Info
01.4.4	Cream analogues	100 mg/kg		3	Technological Function

ALLURA RED AC

Allura Red AC INS: 129

Function: Colour

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Requested Info
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	300 mg/kg	Note 52	6	Technological Function

ALUMINIUM AMMONIUM SULPHATE

Aluminium Ammonium Sulphate INS: 523

Function: Firming Agent, Raising Agent, Stabilizer

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Requested Info
04.1.2.7	Candied fruit	200 mg/kg	Note 6	Adopted	Clarification of reporting basis as AI
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweeds in vinegar, oil, brine, or soy sauce	500 mg/kg	Note 6	4	Clarification of reporting basis as AI
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweeds in vinegar, oil, brine, or soy sauce	35 mg/kg	Note 6	Adopted	Clarification of reporting basis as AI
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 04.2.2.5	200 mg/kg	Note 6	Adopted	Clarification of reporting basis as AI
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 category 12.10	500 mg/kg	Note 6	4	Clarification of reporting basis as AI

ALUMINIUM AMMONIUM SULPHATE

Function: Firming Agent, Raising Agent, Stabilizer

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Requested Info
06.2	Flours and starches (including soybean powder)	500 mg/kg	Note 6	4	Clarification of reporting basis as AI
06.2.2	Starches	GMP	Notes 6 & 26	7	Clarification of reporting basis as AI
07.1.2	Crackers, excluding sweet crackers	10000 mg/kg	Note 29	4	Clarification of reporting basis as AI
07.1.3	Other ordinary bakery products (e.g., bagels, pita, English muffins)	10000 mg/kg	Note 29	4	Clarification of reporting basis as AI
07.1.4	Bread-type products, including bread stuffing and bread crumbs	10000 mg/kg	Note 29	4	Clarification of reporting basis as AI
07.1.5	Steamed breads and buns	10000 mg/kg	Note 29	4	Clarification of reporting basis as AI
07.1.6	Mixes for bread and ordinary bakery wares	10000 mg/kg	Note 6	4	Clarification of reporting basis as AI
07.2	Fine bakery wares (sweet, salty, savoury) and mixes	10000 mg/kg	Note 29	4	Clarification of reporting basis as AI
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	200 mg/kg	Note 6	Adopted	Clarification of reporting basis as AI
10.2	Egg products	30 mg/kg	Note 6	Adopted	Clarification of reporting basis as AI
10.4	Egg-based desserts (e.g., custard)	380 mg/kg	Note 6	Adopted	Clarification of reporting basis as AI
12.2	Herbs, spices, seasonings and condiments (e.g., seasoning for instant noodles)	500 mg/kg	Note 6	4	Clarification of reporting basis as AI
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	500 mg/kg	Note 6	4	Clarification of reporting basis as AI

ALUMINIUM SILICATE

Aluminium Silicate INS: 559

Function: Adjuvant, Anticaking Agent

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Requested Info
01.8.2	Dried whey and whey products, excluding whey cheeses	10000 mg/kg		Adopted	Clarification of reporting basis as AI
06.1	Whole, broken, or flaked grain, including rice	GMP		7	Clarification of reporting basis as AI
12.1.2	Salt Substitutes	10000 mg/kg		7	Clarification of reporting basis as AI
12.2.1	Herbs and spices	GMP	Note 51	4	Clarification of reporting basis as AI

ASPARTAME

Aspartame INS: 951

Function: Flavour Enhancer, Sweetener

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Requested Info
12.5	Soups and broths	600 mg/kg	Note 161	6	Technological need at 600 mg/kg, if no information is provided the provision will be deleted

CALCIUM ALUMINIUM SILICATE

Calcium Aluminium Silicate INS: 556

Function: Anticaking Agent

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Requested Info
01.8.2	Dried whey and whey products, excluding whey cheeses	10000 mg/kg		Adopted	Clarification of reporting basis as AI
06.1	Whole, broken, or flaked grain, including rice	GMP		7	Clarification of reporting basis as AI
11.1.2	Powdered sugar, powdered dextrose	15000 mg/kg	Note 56	Adopted	Clarification of reporting basis as AI
12.1.1	Salt	GMP		Adopted	Clarification of reporting basis as AI
12.1.2	Salt Substitutes	10000 mg/kg		7	Clarification of reporting basis as AI
14.2.3	Grape wines	GMP		7	Clarification of reporting basis as AI

CARAMEL IV - SULPHITE AMMONIA PROCESS

Caramel IV - Sulphite Ammonia Process INS: 150d

Function: Colour

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Requested Info
01.8.1	Liquid whey and whey products, excluding whey cheeses	50000 mg/kg		3	Technological Function
02.3	Fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions	20000 mg/kg		3	Technological Function

INDIGOTINE (INDIGO CARMINE)

Indigotine (Indigo Carmine) INS: 132

Function: Colour

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Requested Info
01.6.1	Unripened cheese	200 mg/kg	Note 3	3	Technological Function
05.1.3	Cocoa-based spreads, including fillings	100 mg/kg		6	Technological Function

POLYSORBATES

Polyoxyethylene (20) Sorbitan Monolaurate INS: 432 Polyoxyethylene (20) Sorbitan Monooleate INS: 433

Polyoxyethylene (20) Sorbitan Monopalmitate INS: 434 Polyoxyethylene (20) Sorbitan Monostearate INS: 435

Polyoxyethylene (20) Sorbitan Tristearate INS: 436

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

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Requested Info
16.0	Composite foods - foods that could not be placed in categories 01 - 15	1000 mg/kg		6	Provide information on specific foods

PONCEAU 4R (COCHINEAL RED A)

Ponceau 4R (Cochineal Red A) INS: 124

Function: Colour

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Requested Info
05.1.2	Cocoa mixes (syrups)	50 mg/kg		6	Technological Function
05.1.3	Cocoa-based spreads, including fillings	100 mg/kg		6	Technological Function
16.0	Composite foods - foods that could not be placed in categories 01 - 15	500 mg/kg		6	Provide information on specific foods

SACCHARIN (AND Na, K, Ca SALTS)

Saccharin (and Na, K, Ca Salts) INS: 954

Function: Sweetener

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Requested Info
04.1.2.7	Candied fruit	2000 mg/kg	Note 161	3	Provide data on exposure in children and adults

SODIUM ALUMINIUM PHOSPHATES

Sodium Aluminium Phosphate-Acidic INS: 541(i) Sodium Aluminium Phosphate-Basic INS: 541(ii)

Function: Acidity Regulator, Emulsifier, Raising Agent, Stabilizer, Thickener

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Requested Info
01.6.1	Unripened cheese	670 mg/kg	Note 6	4	Clarification of reporting basis as Al or phosphate
01.6.4	Processed cheese	35000 mg/kg	Note 29	7	Clarification of reporting basis as Al or phosphate
01.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	2000 mg/kg	Note 6	7	Clarification of reporting basis as Al or phosphate
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	2000 mg/kg	Note 6	7	Clarification of reporting basis as Al or phosphate
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	2000 mg/kg	Note 6	7	Clarification of reporting basis as Al or phosphate
05.1.1	Cocoa mixes (powders) and cocoa mass/cake	2000 mg/kg	Notes 6 & 72	7	Clarification of reporting basis as Al or phosphate
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4	350 mg/kg	Note 29	4	Clarification of reporting basis as Al or phosphate
06.2.1	Flours	45000 mg/kg	Note 29	7	Clarification of reporting basis as Al or phosphate
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	2000 mg/kg	Note 6	7	Clarification of reporting basis as Al or phosphate
06.6	Batters (e.g., for breading or batters for fish or poultry)	1600 mg/kg	Note 6	7	Clarification of reporting basis as Al or phosphate
07.1	Bread and ordinary bakery wares	2000 mg/kg	Note 6	7	Clarification of reporting basis as Al or phosphate
07.2.1	Cakes, cookies and pies (e.g., fruit-filled or custard types)	2000 mg/kg	Note 6	7	Clarification of reporting basis as Al or phosphate

SODIUM ALUMINIUM PHOSPHATES

Function: Acidity Regulator, Emulsifier, Raising Agent, Stabilizer, Thickener

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Requested Info
07.2.2	Other fine bakery products (e.g., doughnuts, sweet rolls, scones, and muffins)	2000 mg/kg	Note 6	7	Clarification of reporting basis as Al or phosphate
07.2.3	Mixes for fine bakery wares (e.g., cakes, pancakes)	15300 mg/kg	Note 29	7	Clarification of reporting basis as Al or phosphate
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	190 mg/kg	Notes 6 & 41	7	Clarification of reporting basis as Al or phosphate
10.4	Egg-based desserts (e.g., custard)	2000 mg/kg	Note 6	7	Clarification of reporting basis as Al or phosphate
12.5.2	Mixes for soups and broths	2000 mg/kg	Notes 6 & 127	7	Clarification of reporting basis as Al or phosphate
12.6.3	Mixes for sauces and gravies	2000 mg/kg	Notes 6 & 127	7	Clarification of reporting basis as Al or phosphate
14.1.4.3	Concentrates (liquid or solid) for water-based flavoured drinks	2000 mg/kg	Notes 6 & 127	7	Clarification of reporting basis as Al or phosphate
16.0	Composite foods - foods that could not be placed in categories 01 - 15	190 mg/kg	Note 6	7	Clarification of reporting basis as Al or phosphate

SODIUM ALUMINOSILICATE

Sodium Aluminosilicate INS: 554

Function: Anticaking Agent

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Requested Info
01.8.2	Dried whey and whey products, excluding whey cheeses	10000 mg/kg		Adopted	Clarification of reporting basis as Al
06.1	Whole, broken, or flaked grain, including rice	GMP		7	Clarification of reporting basis as Al
11.1.2	Powdered sugar, powdered dextrose	15000 mg/kg	Note 56	Adopted	Clarification of reporting basis as Al
12.1.1	Salt	mg/kg		Adopted	Clarification of reporting basis as Al
12.1.2	Salt Substitutes	10000 mg/kg		7	Clarification of reporting basis as Al

SUNSET YELLOW FCF

Sunset Yellow FCF INS: 110

Function: Colour

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Requested Info
01.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	300 mg/kg		6	Provide information on applicability of maximum level to subcategories
05.1.2	Cocoa mixes (syrops)	50 mg/kg		6	Technological function
05.1.3	Cocoa-based spreads, including fillings	100 mg/kg		6	Technological function
16.0	Composite foods - foods that could not be placed in categories 01 - 15	500 mg/kg		6	Provide information on specific foods

Notes to the Comments for the General Standard for Food Additives

- Note 3 Surface treatment.
- Note 4 For decoration, stamping, marking or branding the product.
- Note 6 As aluminium.
- Note 8 As bixin.
- Note 16 For use in glaze, coatings or decorations for fruit, vegetables, meat or fish.
- Note 17 As cyclamic acid.
- Note 26 For use in baking powder only.
- Note 29 Reporting basis not specified.
- Note 41 Use in breading or batter coatings only.
- Note 51 For use in herbs only.
- Note 52 Excluding chocolate milk.
- Note 56 Provided starch is not present.
- Note 72 Ready-to-eat basis.
- Note 92 Excluding tomato-based sauces.
- Note 127 As served to the consumer.
- Note 153 For use in instant noodles only.
- Note 160 For use in ready-to-drink products and pre-mixes for ready-to-drink products only.
- Note 161 Subject to national legislation of the importing country aimed, in particular, at consistency with Section 3.2 of the Preamble.
- Note A Except for use in fruit sauces, fruit toppings, coconut cream, coconut milk and "fruit bars" at 50 mg/kg.
- Note A1 Except for use in cereal-based puddings at 1000 mg/kg.
- Note A3 Singly or in combination: Sodium Aluminium Silicate (INS 554), Calcium Aluminium Silicate (INS 556), and Aluminium Silicate (INS 559).
- Note B For use in loganiza (fresh, uncured sausages), only.
- Note B1 Except for use in jelly-type fruit-based desserts at 200 mg/kg.
- Note B2 For use in tomato-based sauces only.
- Note B3 For use in sliced, cut, shredded, or grated cheese only.
- Note BB Expressed as carminic acid.
- Note C Use level in sausage casings; residue in sausage prepared with such casings should not exceed 100 mg/kg.
- Note C1 Except for use in cereal-based puddings at 500 mg/kg.
- Note C2 For use in surface treatment of sausages.
- Note CC Expressed as beta-carotene.
- Note DD Expressed as anthocyanin.
- Note E Use level in sausage casings; residue in sausage prepared with such casings should not exceed 100 mg/kg.
- Note F Except for use in fish roe at 100 mg/kg
- Note H Except for use in coconut milk.
- Note J Products conforming to the Standard for chocolate and chocolate products [CODEX STAN 87 - 1981] may only use colours for surface decoration.
- Note K For use in nutrient coated rice grain premixes only.
- Note X As norbixin.

ASPARTAME

Aspartame INS: 951

Function: Flavour Enhancer, Sweetener

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
01.3.2	Beverage whiteners	6000 mg/kg	Note 161	5/8	
01.4.4	Cream analogues	1000 mg/kg	Note 161	8	
01.6.1	Unripened cheese	1000 mg/kg	Note 161	5/8	
01.6.5	Cheese analogues	1000 mg/kg	Note 161	8	
02.3	Fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions	1000 mg/kg	Note 161	5/8	
04.1.2.1	Frozen fruit	2000 mg/kg	Note 161	5/8	
04.1.2.2	Dried fruit	2000 mg/kg	Note 161	8	
04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	1000 mg/kg	Note 161	8	
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	1000 mg/kg	Note 161	8	
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	1000 mg/kg	Note 161	8	
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)	1000 mg/kg	Note 161	8	
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 04.2.2.5	1000 mg/kg	Note 161	8	
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 category 12.10	2500 mg/kg	Note 161	8	
04.2.2.8	Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	1000 mg/kg	Note 161	8	
05.1.3	Cocoa-based spreads, including fillings	3000 mg/kg	Note 161	8	
05.1.4	Cocoa and chocolate products	3000 mg/kg	Note 161	8	
05.1.5	Imitation chocolate, chocolate substitute products	3000 mg/kg	Note 161	8	
05.2.1	Hard candy	3000 mg/kg	Notes 161 & ZZ	8	
05.2.2	Soft candy	3000 mg/kg	Notes 161 & ZZ	8	
05.2.3	Nougats and marzipans	3000 mg/kg	Note 161	8	
07.1	Bread and ordinary bakery wares	4000 mg/kg	Note 161	8	
12.2.2	Seasonings and condiments	2000 mg/kg	Note 161	8	
12.3	Vinegars	3000 mg/kg	Note 161	5/8	
15.0	Ready-to-eat savouries	500 mg/kg		8	

BRILLIANT BLUE FCF

Brilliant Blue FCF INS: 133

Function: Colour

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	150 mg/kg	Note 52	8	2008r
09.1.1	Fresh fish	300 mg/kg	Notes 4, 16 & 50	8	2008r

CALCIUM HYDROXIDE

Calcium Hydroxide INS: 526

Function: Acidity Regulator, Firming Agent

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
02.2.1	Butter	GMP		8	2008r

CARAMEL III - AMMONIA PROCESS

Caramel III - Ammonia Process INS: 150c

Function: Colour

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	150 mg/kg	Note 52	8	2008r
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	7500 mg/kg	Note H	8	2008r
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 04.2.2.5	GMP	Note 92	8	2008r
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Notes 3, 4, 16 & 50	8	2008r

CARAMEL IV - SULPHITE AMMONIA PROCESS

Caramel IV - Sulphite Ammonia Process INS: 150d

Function: Colour

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	7500 mg/kg	Note H	8	2008r
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 04.2.2.5	GMP	Note 92	8	2008r

CARMINES

Carmines INS: 120

Function: Colour

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	150 mg/kg	Note 52	8	2008r
01.6.5	Cheese analogues	100 mg/kg	Notes 3 & BB	8	
02.2.2	Emulsions containing less than 80% fat	500 mg/kg	Notes 161 & BB	5/8	
02.3	Fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions	500 mg/kg	Notes 161 & BB	8	
04.1.1.2	Surface-treated fresh fruit	500 mg/kg	Notes 4 & 16	8	2008r
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	500 mg/kg	Note H	8	2008r
04.2.1.2	Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	500 mg/kg	Notes 4 & 16	8	2008r
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweeds in vinegar, oil, brine, or soy sauce	500 mg/kg	Notes 161 & BB	8	
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 04.2.2.5	200 mg/kg	Note 92	8	2008r
05.3	Chewing gum	500 mg/kg	Note BB	8	
06.4.3	Pre-cooked pastas and noodles and like products	100 mg/kg	Notes 153 & BB	5/8	
07.1.2	Crackers, excluding sweet crackers	200 mg/kg	Note BB	5/8	
07.1.4	Bread-type products, including bread stuffing and bread crumbs	500 mg/kg	Note BB	5/8	
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	500 mg/kg	Notes 4 & 16	8	2008r
08.1.2	Fresh meat, poultry, and game, comminuted	100 mg/kg	Notes 4, 16 & 117	8	2008r
09.1.1	Fresh fish	300 mg/kg	Notes 4, 16 & 50	8	2008r
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and	100 mg/kg	Notes 95 & BB	5/8	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and	500 mg/kg	Notes 16, 95 & BB	8	
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Notes 16, 95 & BB	8	
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	100 mg/kg	Note BB	8	
14.2.7	Aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)	200 mg/kg	Note BB	8	

CAROTENES, BETA- (VEGETABLE)

Carotenes, beta (Vegetable) INS: 160a(ii)

Function: Colour

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	1000 mg/kg	Note 52	8	2008r
02.2.1	Butter	600 mg/kg		8	2008r
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 04.2.2.5	1000 mg/kg	Note 92	8	2008r

CAROTENOIDS

Beta-Carotene (Synthetic) INS: 160a(i) Carotenes, beta (Blakeslea trispora) INS: 160a(iii)

Beta-Apo-8'-Carotenal INS: 160e Beta-Apo-8'-Carotenoic Acid, Methyl or Ethyl Ester INS: 160f

Function: Colour

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
02.2.1	Butter	25 mg/kg	Note 146	8	2008r

CHLOROPHYLLS, COPPER

Chlorophylls, Copper Complexes INS: 141(i) Chlorophyllin Copper Complex, Sodium and Potassium Salts INS: 141(ii)

Function: Colour

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	100 mg/kg	Notes 62 & H	8	2008r
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 04.2.2.5	100 mg/kg	Notes 62 & 92	8	2008r

CYCLAMIC ACID (AND Na, Ca SALTS)

Cyclamic Acid (and Na, Ca Salts) INS: 952

Function: Sweetener

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
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 04.2.2.5	250 mg/kg	Notes 17 & 161	8	
12.6.1	Emulsified sauces (e.g., mayonnaise, salad dressing)	500 mg/kg	Notes 17 & 161	8	
12.7	Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.3	500 mg/kg	Notes 17 & 161	8	

DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL

Diacetyltartaric and Fatty Acid Esters of Glycerol INS: 472e

Function: Emulsifier, Sequestrant, Stabilizer

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
06.2	Flours and starches (including soybean powder)	3000 mg/kg	Note G	8	
06.4.2	Dried pastas and noodles and like products	5000 mg/kg		8	

EDTAs

Calcium Disodium Ethylene Diamine Tetra Acetate INS: 385 Disodium Ethylene Diamine Tetra Acetate INS: 386

Function: Antioxidant, Preservative, Sequestrant

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
04.1.2.3	Fruit in vinegar, oil, or brine	250 mg/kg	Note 21	5/8	
04.1.2.10	Fermented fruit products	250 mg/kg	Note 21	5/8	

FAST GREEN FCF

Fast Green FCF INS: 143

Function: Colour

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	100 mg/kg	Note 52	8	2008r

IRON OXIDES

Iron Oxide, Black INS: 172(i) Iron Oxide, Red INS: 172(ii)

Iron Oxide, Yellow INS: 172(iii)

Function: Colour

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	20 mg/kg	Note 52	8	2008r

NEOTAME

Neotame INS: 961

Function: Flavour Enhancer, Sweetener

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
01.3.2	Beverage whiteners	65 mg/kg	Note 161	5/8	
01.4.4	Cream analogues	33 mg/kg	Note 161	5/8	
01.5.2	Milk and cream powder analogues	65 mg/kg	Note 161	5/8	
01.6.5	Cheese analogues	33 mg/kg	Note 161	5/8	
02.3	Fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions	10 mg/kg	Note 161	5/8	
04.1.2.1	Frozen fruit	100 mg/kg	Note 161	5/8	
04.1.2.2	Dried fruit	100 mg/kg	Note 161	5/8	

NEOTAME

Function: Flavour Enhancer, Sweetener

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	33 mg/kg	Note 161	5/8	
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	33 mg/kg	Note 161	5/8	
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	33 mg/kg	Note 161	5/8	
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)	33 mg/kg	Note 161	5/8	
04.2.2.8	Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	33 mg/kg	Note 161	5/8	
07.1	Bread and ordinary bakery wares	70 mg/kg	Note 161	5/8	
07.2	Fine bakery wares (sweet, salty, savoury) and mixes	80 mg/kg	Notes 161 & 165	8	2008r
09.3	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms	10 mg/kg	Note 161	5/8	
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	10 mg/kg	Note 161	5/8	
12.2	Herbs, spices, seasonings and condiments (e.g., seasoning for instant noodles)	32 mg/kg	Note 161	5/8	
12.3	Vinegars	12 mg/kg	Note 161	5/8	

PHOSPHATES

Orthophosphoric Acid	INS: 338	Monosodium Orthophosphate	INS: 339(i)
Disodium Orthophosphate	INS: 339(ii)	Trisodium Orthophosphate	INS: 339(iii)
Monopotassium Orthophosphate	INS: 340(i)	Dipotassium Orthophosphate	INS: 340(ii)
Tripotassium Orthophosphate	INS: 340(iii)	Monocalcium Orthophosphate	INS: 341(i)
Dicalcium Orthophosphate	INS: 341(ii)	Tricalcium Orthophosphate	INS: 341(iii)
Monoammonium Orthophosphate	INS: 342(i)	Diammonium Orthophosphate	INS: 342(ii)
Monomagnesium Phosphate	INS: 343(i)	Dimagnesium Orthophosphate	INS: 343(ii)
Trimagnesium Orthophosphate	INS: 343(iii)	Disodium Diphosphate	INS: 450(i)
Trisodium Diphosphate	INS: 450(ii)	Tetrasodium Diphosphate	INS: 450(iii)
Tetrapotassium Diphosphate	INS: 450(v)	Dicalcium Diphosphate	INS: 450(vi)
Calcium Dihydrogen Diphosphate	INS: 450(vii)	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 Polyphosphates	INS: 452(iv)	Ammonium Polyphosphates	INS: 452(v)
Bone Phosphate	INS: 542		

Function: Adjuvant, Anticaking Agent, Antioxidant, Acidity Regulator, Colour Retention Agent, Emulsifier, Firming Agent, Flavour Enhancer, Flour Treatment Agent, Humectant, Preservative, Raising Agent, Sequestrant, Stabilizer, Thickener

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
02.2.1	Butter	880 mg/kg	Notes 33 & 34	8	2008r

POLYDIMETHYLSILOXANE

Polydimethylsiloxane INS: 900a

Function: Anticaking Agent, Antifoaming Agent

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
04.1.2.10	Fermented fruit products	10 mg/kg		5/8	
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 category 12.10	10 mg/kg		5/8	

POLYSORBATES

Polyoxyethylene (20) Sorbitan Monolaurate INS: 432 Polyoxyethylene (20) Sorbitan Monooleate INS: 433

Polyoxyethylene (20) Sorbitan Monopalmitate INS: 434 Polyoxyethylene (20) Sorbitan Monostearate INS: 435

Polyoxyethylene (20) Sorbitan Tristearate INS: 436

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

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	3000 mg/kg		8	
01.4.1	Pasteurized cream (plain)	1000 mg/kg		5/8	
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	1000 mg/kg		5/8	
01.4.3	Clotted cream (plain)	1000 mg/kg		5/8	
01.6.1	Unripened cheese	80 mg/kg	Note 38	8	
06.4.2	Dried pastas and noodles and like products	5000 mg/kg		5/8	
07.1.1	Breads and rolls	3000 mg/kg		8	
07.1.2	Crackers, excluding sweet crackers	5000 mg/kg	Note 11	8	
07.1.3	Other ordinary bakery products (e.g., bagels, pita, English muffins)	3000 mg/kg	Note 11	8	
07.1.4	Bread-type products, including bread stuffing and bread crumbs	3000 mg/kg	Note 11	8	
07.1.5	Steamed breads and buns	3000 mg/kg	Note 11	8	
07.1.6	Mixes for bread and ordinary bakery wares	3000 mg/kg	Note 11	8	
07.2	Fine bakery wares (sweet, salty, savoury) and mixes	3000 mg/kg		8	
12.2.1	Herbs and spices	2000 mg/kg		8	

PONCEAU 4R (COCHINEAL RED A)

Ponceau 4R (Cochineal Red A) INS: 124

Function: Colour

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	150 mg/kg	Notes 52 & 161	8	
01.6.1	Unripened cheese	100 mg/kg	Notes 3 & 161	5/8	
01.6.2.2	Rind of ripened cheese	100 mg/kg		8	
01.6.4.2	Flavoured processed cheese, including containing fruit, vegetables, meat, etc.	100 mg/kg		8	
01.6.5	Cheese analogues	100 mg/kg	Note 3	5/8	
01.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	150 mg/kg	Note 161	8	

PONCEAU 4R (COCHINEAL RED A)

Function: Colour

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	50 mg/kg		8	
03.0	Edible ices, including sherbet and sorbet	50 mg/kg		8	
04.1.2.4	Canned or bottled (pasteurized) fruit	300 mg/kg	Note 161	8	
04.1.2.5	Jams, jellies, marmelades	100 mg/kg	Note 161	8	
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	500 mg/kg	Note 161	8	
04.1.2.7	Candied fruit	200 mg/kg	Note 161	8	
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	50 mg/kg	Notes 161 & H	8	
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	50 mg/kg	Note 161	8	
04.1.2.11	Fruit fillings for pastries	50 mg/kg	Note 161	8	
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 category 12.10	500 mg/kg	Note 161	5/8	
05.1.4	Cocoa and chocolate products	300 mg/kg	Notes 161 & J	8	
05.1.5	Imitation chocolate, chocolate substitute products	50 mg/kg		8	
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4	300 mg/kg	Note 161	8	
05.3	Chewing gum	300 mg/kg		8	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	50 mg/kg		8	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	50 mg/kg		8	
07.2	Fine bakery wares (sweet, salty, savoury) and mixes	50 mg/kg		8	
08.4	Edible casings (e.g., sausage casings)	500 mg/kg	Note 16	8	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and	500 mg/kg	Notes 16 & 95	8	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and	500 mg/kg	Notes 16 & 95	8	
09.2.4.1	Cooked fish and fish products	500 mg/kg	Note 95	8	
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	250 mg/kg		8	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	100 mg/kg	Note 22	8	
09.3.3	Salmon substitutes, caviar, and other fish roe products	500 mg/kg		8	
09.3.4	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms (e.g., fish paste), excluding products of food categories 09.3.1 - 09.3.3	100 mg/kg		8	
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg		8	
10.1	Fresh eggs	500 mg/kg	Note 4	5/8	
10.4	Egg-based desserts (e.g., custard)	50 mg/kg		8	
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	300 mg/kg	Note 159	8	
12.2.2	Seasonings and condiments	500 mg/kg		8	
12.4	Mustards	300 mg/kg		8	

PONCEAU 4R (COCHINEAL RED A)

Function: Colour

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
12.5	Soups and broths	50 mg/kg		8	
12.6	Sauces and like products	50 mg/kg		8	
12.7	Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.3	200 mg/kg		8	
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	50 mg/kg		8	
13.4	Dietetic formulae for slimming purposes and weight reduction	50 mg/kg		8	
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6	300 mg/kg		8	
13.6	Food supplements	300 mg/kg		8	
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	50 mg/kg		8	
14.2.6	Distilled spirituous beverages containing more than 15% alcohol	200 mg/kg		8	
14.2.7	Aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)	200 mg/kg		8	
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	200 mg/kg		8	
15.2	Processed nuts, including coated nuts and nut mixtures (with e.g., dried fruit)	100 mg/kg		8	

RIBOFLAVINS

Riboflavin INS: 101(i) Riboflavin 5'-Phosphate Sodium INS: 101(ii)

Function: Colour

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	300 mg/kg	Note 52	8	2008r
02.3	Fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions	300 mg/kg		5/8	
04.1.2.10	Fermented fruit products	500 mg/kg		5/8	
04.2.1.2	Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	300 mg/kg	Notes 4 & 16	8	2008r
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 04.2.2.5	300 mg/kg	Note 92	5/8	
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 category 12.10	500 mg/kg		5/8	
08.2	Processed meat, poultry, and game products in whole pieces or cuts	1000 mg/kg	Note 16	8	
08.3	Processed comminuted meat, poultry, and game products	1000 mg/kg	Note 16	8	

RIBOFLAVINS

Function: Colour

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
08.4	Edible casings (e.g., sausage casings)	1000 mg/kg	Note 16	8	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and	1000 mg/kg	Note 95	8	
09.2.4.1	Cooked fish and fish products	300 mg/kg	Note 95	5/8	
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	300 mg/kg		5/8	
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 95	8	

SACCHARIN (AND Na, K, Ca SALTS)

Saccharin (and Na, K, Ca Salts) INS: 954

Function: Sweetener

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
01.6.5	Cheese analogues	100 mg/kg	Note 161	5/8	
04.1.2.10	Fermented fruit products	160 mg/kg	Note 161	5/8	
04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	500 mg/kg	Note 161	8	
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	500 mg/kg	Note 161	8	
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	160 mg/kg	Notes 144 & 161	8	
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)	160 mg/kg	Note 161	8	
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 04.2.2.5	200 mg/kg	Note 161	8	
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 category 12.10	200 mg/kg	Note 161	8	
04.2.2.8	Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	160 mg/kg	Notes 144 & 161	8	
05.1.1	Cocoa mixes (powders) and cocoa mass/cake	100 mg/kg	Notes 97 & 161	5/8	
06.3	Breakfast cereals, including rolled oats	100 mg/kg	Note 161	8	
08.2.2	Heat-treated processed meat, poultry, and game products in whole pieces or cuts	500 mg/kg	Note 161	8	
08.3.2	Heat-treated processed comminuted meat, poultry, and game products	500 mg/kg	Note 161	8	
09.2.4.1	Cooked fish and fish products	500 mg/kg	Note 161	8	
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	300 mg/kg	Note 159	8	
12.2.2	Seasonings and condiments	1500 mg/kg	Note 161	8	
12.3	Vinegars	300 mg/kg		8	
14.1.3.2	Vegetable nectar	80 mg/kg	Note 161	5/8	

SACCHARIN (AND Na, K, Ca SALTS)

Function: Sweetener

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
14.1.4.1	Carbonated water-based flavoured drinks	300 mg/kg	Note 161	8	
14.1.4.2	Non-carbonated water-based flavoured drinks, including punches and ades	300 mg/kg	Note 161	8	
14.1.4.3	Concentrates (liquid or solid) for water-based flavoured drinks	300 mg/kg	Notes 127 & 161	8	

SODIUM CARBONATE

Sodium Carbonate

INS: 500(i)

Function: Anticaking Agent, Acidity Regulator, Raising Agent, Stabilizer

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
02.2.1	Butter	GMP		8	2008r

SODIUM HYDROGEN CARBONATE

Sodium Hydrogen Carbonate

INS: 500(ii)

Function: Anticaking Agent, Acidity Regulator, Raising Agent, Stabilizer

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
02.2.1	Butter	GMP		8	2008r

SODIUM HYDROXIDE

Sodium Hydroxide

INS: 524

Function: Acidity Regulator

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
02.2.1	Butter	GMP		8	2008r

SUCRALOSE (TRICHLOROGALACTOSUCROSE)

Sucralose (Trichlorogalactosucrose)

INS: 955

Function: Sweetener

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
01.3.2	Beverage whiteners	580 mg/kg	Note 161	5/8	
01.4.4	Cream analogues	580 mg/kg	Note 161	5/8	
01.6.5	Cheese analogues	500 mg/kg	Note 161	8	
04.1.2.1	Frozen fruit	400 mg/kg	Note 161	5/8	
04.1.2.2	Dried fruit	1500 mg/kg	Note 161	5/8	
04.1.2.12	Cooked fruit	150 mg/kg	Note 161	8	
04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	150 mg/kg	Note 161	8	
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	580 mg/kg	Note 161	8	
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	580 mg/kg	Note 161	8	

SUCRALOSE (TRICHLOROGALACTOSUCROSE)

Function: Sweetener

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
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 category 12.10	580 mg/kg	Note 161	8	
04.2.2.8	Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	150 mg/kg	Notes 144 & 161	8	
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4	1800 mg/kg	Notes 161 & 164	5/8	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	1000 mg/kg	Note 161	8	
06.3	Breakfast cereals, including rolled oats	1000 mg/kg	Note 161	8	
07.1	Bread and ordinary bakery wares	650 mg/kg	Note 161	8	
07.2	Fine bakery wares (sweet, salty, savoury) and mixes	700 mg/kg	Notes 165 & 161	8	
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	1500 mg/kg	Notes 159 & 161	8	
12.2.1	Herbs and spices	400 mg/kg	Note 161	5/8	
12.2.2	Seasonings and condiments	700 mg/kg	Note 161	8	
12.3	Vinegars	400 mg/kg	Note 161	5/8	
12.5	Soups and broths	600 mg/kg	Note 161	8	
14.2.7	Aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)	700 mg/kg	Note 161	8	
15.0	Ready-to-eat savouries	1000 mg/kg	Note 161	8	

SULPHITES

Sulphur Dioxide	INS: 220	Sodium Sulphite	INS: 221
Sodium Hydrogen Sulphite	INS: 222	Sodium Metabisulphite	INS: 223
Potassium Metabisulphite	INS: 224	Potassium Sulphite	INS: 225
Calcium Hydrogen Sulphite	INS: 227	Potassium Bisulphite	INS: 228
Sodium Thiosulphate	INS: 539		
Function:	Antioxidant, Bleaching Agent (Not for Flour), Preservative, Flour Treatment Agent		

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
04.1.2.5	Jams, jellies, marmelades	100 mg/kg	Note 44	8	
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	100 mg/kg	Note 44	8	
04.1.2.10	Fermented fruit products	100 mg/kg	Note 44	5/8	

SUNSET YELLOW FCF

Sunset Yellow FCF INS: 110

Function: Colour

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	300 mg/kg	Note 52	8	
01.6.1	Unripened cheese	300 mg/kg	Note 3	8	
01.6.2.2	Rind of ripened cheese	300 mg/kg		8	

SUNSET YELLOW FCF

Function: Colour

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
01.6.4	Processed cheese	200 mg/kg	Note 3	8	
01.6.5	Cheese analogues	300 mg/kg	Note 3	8	
02.1.3	Lard, tallow, fish oil, and other animal fats	300 mg/kg	Note 161	8	
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	50 mg/kg		8	
03.0	Edible ices, including sherbet and sorbet	50 mg/kg		8	
04.1.2.5	Jams, jellies, marmelades	300 mg/kg	Note 161	8	
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	300 mg/kg	Note 161	8	
04.1.2.7	Candied fruit	200 mg/kg	Note 161	8	
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	300 mg/kg	Note 161 & H	8	
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	50 mg/kg	Note 161	8	
04.1.2.11	Fruit fillings for pastries	300 mg/kg	Note 161	8	
04.2.1.2	Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	300 mg/kg	Notes 4 & 16	8	
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 04.2.2.5	50 mg/kg	Note 92	8	
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 category 12.10	200 mg/kg	Note 92	8	
05.1.4	Cocoa and chocolate products	400 mg/kg	Notes 161 & J	8	
05.1.5	Imitation chocolate, chocolate substitute products	300 mg/kg	Note 161	8	
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4	300 mg/kg	Note 161	8	
05.3	Chewing gum	300 mg/kg		8	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	300 mg/kg		8	
06.3	Breakfast cereals, including rolled oats	300 mg/kg	Note 161	8	
06.4.3	Pre-cooked pastas and noodles and like products	300 mg/kg	Note 153	8	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	50 mg/kg		8	
07.2	Fine bakery wares (sweet, salty, savoury) and mixes	50 mg/kg		8	
08.1	Fresh meat, poultry, and game	300 mg/kg	Notes 4 & 16	8	
08.2	Processed meat, poultry, and game products in whole pieces or cuts	300 mg/kg	Note 16	8	
08.3.1.1	Cured (including salted) non-heat treated processed comminuted meat, poultry, and game products	300 mg/kg	Note 16	8	
08.3.1.2	Cured (including salted) and dried non-heat treated processed comminuted meat, poultry, and game products	135 mg/kg		8	
08.3.1.3	Fermented non-heat treated processed comminuted meat, poultry, and game products	300 mg/kg	Note 16	8	

SUNSET YELLOW FCF

Function: Colour

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
08.3.2	Heat-treated processed comminuted meat, poultry, and game products	300 mg/kg	Note 16	8	
08.3.3	Frozen processed comminuted meat, poultry, and game products	300 mg/kg	Note 16	8	
08.4	Edible casings (e.g., sausage casings)	300 mg/kg	Note 16	8	
09.1.1	Fresh fish	300 mg/kg	Notes 4, 16 & 50	8	
09.1.2	Fresh mollusks, crustaceans, and echinoderms	300 mg/kg	Notes 4 & 16	8	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and	300 mg/kg	Note 95	8	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and	300 mg/kg	Note 16	8	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and	300 mg/kg	Notes 16 & 95	8	
09.2.4.1	Cooked fish and fish products	300 mg/kg	Note 95	8	
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	250 mg/kg		8	
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	300 mg/kg	Note 16	8	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	100 mg/kg	Note 22	8	
09.3.1	Fish and fish products, including mollusks, crustaceans, and echinoderms, marinated and/or in jelly	300 mg/kg	Note 16	8	
09.3.2	Fish and fish products, including mollusks, crustaceans, and echinoderms, pickled and/or in brine	300 mg/kg	Note 16	8	
09.3.3	Salmon substitutes, caviar, and other fish roe products	300 mg/kg		8	
09.3.4	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms (e.g., fish paste), excluding products of food categories 09.3.1 - 09.3.3	300 mg/kg		8	
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	300 mg/kg	Note 95	8	
10.1	Fresh eggs	GMP	Note 4	8	
10.4	Egg-based desserts (e.g., custard)	50 mg/kg		8	
12.2.2	Seasonings and condiments	300 mg/kg		8	
12.4	Mustards	300 mg/kg		8	
12.5	Soups and broths	50 mg/kg		8	
12.6	Sauces and like products	300 mg/kg		8	
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	50 mg/kg		8	
13.4	Dietetic formulae for slimming purposes and weight reduction	50 mg/kg		8	
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6	300 mg/kg		8	
13.6	Food supplements	300 mg/kg		8	
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	100 mg/kg	Notes 127 & 161	8	
14.2.6	Distilled spirituous beverages containing more than 15% alcohol	200 mg/kg		8	

SUNSET YELLOW FCF

Function: Colour

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
14.2.7	Aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)	200 mg/kg		8	
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	200 mg/kg		5/8	

Notes to the Comments for the General Standard for Food Additives

- Note 3 Surface treatment.
- Note 4 For decoration, stamping, marking or branding the product.
- Note 8 As bixin.
- Note 11 Flour basis.
- Note 16 For use in glaze, coatings or decorations for fruit, vegetables, meat or fish.
- Note 17 As cyclamic acid.
- Note 21 As anhydrous calcium disodium EDTA.
- Note 22 For use in smoked fish products only.
- Note 33 As phosphorus.
- Note 34 Anhydrous basis.
- Note 38 Level in creaming mixture.
- Note 44 As residual SO₂.
- Note 50 For use in fish roe only.
- Note 52 Excluding chocolate milk.
- Note 62 As copper.
- Note 92 Excluding tomato-based sauces.
- Note 95 For use in surimi and fish roe products only.
- Note 97 In the finished product/final cocoa and chocolate products.
- Note 117 Except for use in loganiza (fresh, uncured sausage) at 1000 mg/kg.
- Note 127 As served to the consumer.
- Note 144 For use in sweet and sour products only.
- Note 146 Use level for synthetic β -Carotene (INS 160ai); 35 mg/kg for β -Apo-8-carotenal (INS 160e) and β -Apo-8-carotenoic acid, methol or ethyl ester (INS 160f).
- Note 153 For use in instant noodles only.
- Note 159 For use in pancake syrup and maple syrup only.
- Note 161 Subject to national legislation of the importing country aimed, in particular, at consistency with Section 3.2 of the Preamble.
- Note 164 For use in microsweets and breath freshening mints at 30,000 mg/kg.
- Note 165 For use in products for special nutritional use only.
- Note BB Expressed as carminic acid.
- Note G For use in flours with additives only.
- Note H Except for use in coconut milk.
- Note J Products conforming to the Standard for chocolate and chocolate products [CODEX STAN 87 - 1981] may only use colours for surface decoration.
- Note ZZ For use in microsweets and breath freshening mints at 10,000 mg/kg

CARAMEL IV - SULPHITE AMMONIA PROCESS

Caramel IV - Sulphite Ammonia Process INS: 150d

Function: Colour

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
01.4.3	Clotted cream (plain)	GMP		8
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Notes 3 & 50	8
12.9.5	Other protein products	GMP		8

CARMINES

Carmines INS: 120

Function: Colour

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
12.9.5	Other protein products	100 mg/kg		8

CAROTENES, BETA- (VEGETABLE)

Carotenes, beta (Vegetable) INS: 160a(ii)

Function: Colour

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
02.2.1.2	Margarine and similar products	25 mg/kg		8
12.9.5	Other protein products	1000 mg/kg		8

DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL

Diacetyltartaric and Fatty Acid Esters of Glycerol INS: 472e

Function: Emulsifier, Sequestrant, Stabilizer

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
02.2.1.2	Margarine and similar products	10000 mg/kg		8
02.2.1.3	Blends of butter and margarine	10000 mg/kg		8
12.9.5	Other protein products	10000 mg/kg		8

EDTAs

Calcium Disodium Ethylene Diamine Tetra Acetate INS: 385 Disodium Ethylene Diamine Tetra Acetate INS: 386

Function: Antioxidant, Preservative, Sequestrant

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
02.2.1.2	Margarine and similar products	75 mg/kg	Note 21	8

GUAIAC RESIN

Guaiac Resin INS: 314

Function: Antioxidant

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
02.2.1.3	Blends of butter and margarine	1000 mg/kg		8

ISOPROPYL CITRATES

Isopropyl Citrates INS: 384
 Function: Antioxidant, Preservative, Sequestrant

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
02.2.1.2	Margarine and similar products	200 mg/kg		8

POLYDIMETHYLSILOXANE

Polydimethylsiloxane INS: 900a
 Function: Anticaking Agent, Antifoaming Agent

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
02.2.1.2	Margarine and similar products	10 mg/kg		8
12.9.1.3	Other soybean protein products (including non-fermented soy sauce)	10 mg/kg		8

POLYSORBATES

Polyoxyethylene (20) Sorbitan Monolaurate INS: 432 Polyoxyethylene (20) Sorbitan Monooleate INS: 433
 Polyoxyethylene (20) Sorbitan Monopalmitate INS: 434 Polyoxyethylene (20) Sorbitan Monostearate INS: 435
 Polyoxyethylene (20) Sorbitan Tristearate INS: 436
 Function: Adjuvant, Antifoaming Agent, Emulsifier, Flour Treatment Agent, Foaming Agent, Stabilizer

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
02.2.1.3	Blends of butter and margarine	5000 mg/kg	Note 102	8
12.9.5	Other protein products	4000 mg/kg	Note 15	8

PROPYL GALLATE

Propyl Gallate INS: 310
 Function: Antioxidant

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
02.2.1.2	Margarine and similar products	200 mg/kg	Notes 15 & 130	8
02.2.1.3	Blends of butter and margarine	200 mg/kg	Notes 15 & 130	8

PROPYLENE GLYCOL ESTERS OF FATTY ACIDS

Propylene Glycol Esters of Fatty Acids INS: 477
 Function: Emulsifier, Stabilizer

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
02.2.1.2	Margarine and similar products	20000 mg/kg		8
02.2.1.3	Blends of butter and margarine	10000 mg/kg	Note 134	8

RIBOFLAVINS

Riboflavin INS: 101(i) Riboflavin 5'-Phosphate Sodium INS: 101(ii)
 Function: Colour

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
02.2.1.3	Blends of butter and margarine	300 mg/kg		8
12.9.5	Other protein products	300 mg/kg		8

**PROPOSED DRAFT REVISION OF THE FOOD CATEGORY SYSTEM (FCF) OF THE
GENERAL STANDARD FOR FOOD ADDITIVES**

(N11-2007)

(for adoption at step 5/8)

02.2 Fat emulsions mainly of type water-in-oil

02.2.1 Butter

02.2.2 Fat spreads, dairy fat spreads and blended spreads

04.2.2.3 Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce

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

06.8 Soybean products (excluding soybean-based seasonings and condiments of food category 12.9)

06.8.1 Soybean-based beverages

06.8.2 Soybean-based beverage film

06.8.3 Soybean curd (tofu)

06.8.4 Semi-dehydrated soybean curd

06.8.4.1 Thick gravy-stewed semi-dehydrated soybean curd

06.8.4.2 Deep fried semi-dehydrated soybean curd

06.8.4.3 Semi-dehydrated soybean curd, other than food categories 06.8.4.1 and 06.8.4.2

06.8.5 Dehydrated soybean curd (kori tofu)

06.8.6 Fermented soybeans (e.g., natto, tempe)

06.8.7 Fermented soybean curd

06.8.8 Other soybean protein products

12.0 Salts, spices, soups, sauces, salads, protein products

12.9 Soybean-based seasonings and condiments

12.9.1 Fermented soybean paste (e.g., miso)

12.9.2 Soybean sauce

12.9.2.1 Fermented soybean sauce

12.9.2.2 Non-fermented soybean sauce

12.9.2.3 Other soybean sauce

12.10 Protein products other than from soybeans

Revision of Food Category Descriptors

02.2 Fat emulsions mainly of type water-in-oil:

Include all emulsified products excluding fat-based counterparts of dairy products and dairy desserts.

02.2.1 Butter:

Butter is a fatty product consisting of a primarily water-in-oil emulsion derived exclusively from milk and/or products obtained from milk.¹

02.2.2 Fat spreads, dairy fat spreads and blended spreads:

Includes fat spreads (emulsions principally of the type water and edible fats and oils), dairy fat spreads (emulsions principally of the type water-in-milkfat), and blended spreads (fat spreads blended with higher amounts of milkfat).² Examples include margarine (a spreadable or fluid water-in-oil emulsion produced mainly from edible fats and oils); products derived from butter (e.g., “butterine,” a spreadable butter blend with vegetable oils)³; blends of butter and margarine; and minarine, (a spreadable water-in-oil emulsion produced principally from water and edible fats and oils that are not solely derived from milk). Also includes reduced fat-based products derived from milkfat or from animal or vegetable fats, including reduced-fat counterparts of butter, margarine, and their mixtures (e.g., three-quarter fat butter, three-quarter fat margarine, or three-quarter fat butter-margarine blends).

04.2.2.3 Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweeds in vinegar, oil, brine, or soybean sauce:

Products prepared by treating raw vegetables with salt solution excluding fermented soybean products. Fermented vegetables, which are a type of pickled product, are classified in 04.2.2.7. Fermented soybean products are classified in 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3. Examples include: pickled cabbage, pickled cucumber, olives, pickled onions, mushrooms in oil, marinated artichoke hearts, achar, and piccalilli. Examples of Oriental-style pickled vegetables include: *tsukemono* such as rice bran pickled vegetables (*nuka-zuke*), *koji*-pickled vegetables (*koji-zuke*), sake lees-pickled vegetables (*kasu-zuke*), *miso*-pickled vegetables (*miso-zuke*), soybean sauce-pickled vegetables (*shoyu-zuke*), vinegar-pickled vegetables (*su-zuke*) and brine-pickled vegetables (*shio-zuke*). Other examples include: pickled ginger, pickled garlic, and chili pickles.

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 category 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3

Fermented vegetables are a type of pickled product, formed by the action of lactic acid bacteria, usually in the presence of salt.⁴ Traditional Oriental fermented vegetable products are prepared by air-drying vegetables and exposing them to ambient temperatures so as to allow the microorganisms to flourish; the vegetables are then sealed in an anaerobic environment and salt (to generate lactic acid), spices and seasonings are added.⁵ Examples include: red pepper paste, fermented vegetable products (some *tsukemono* other than category 04.2.2.3), *kimchi* (fermented Chinese cabbage and vegetable preparation), and sauerkraut (fermented cabbage). Excludes fermented soybean products that are found in food categories 06.8.6 (Fermented soybeans (e.g., *natto* and *tempe*)), 06.8.7 (Fermented soybean curd), 12.9.1 (Fermented soybean paste e.g., *miso*), 12.9.2.1 (Fermented soybean sauce), and 12.9.2.3 (Other soybean sauce).

06.8 Soybean products (excluding soybean-based seasonings and condiments of food category 12.9)

Includes dried, cooked, fried, or fermented soybean products, and soybean curd products.

¹ Codex Standard for Butter (CODEX STAN A-01-1971).

² Codex Standard for Dairy Fat Spreads (CODEX STAN 253-2006); and Codex Standard for Fat Spreads and Blended Spreads (CODEX STAN 256-2007).

³ *Food Chemistry*, H.-D. Belitz & W. Grosch, Springer-Verlag, Heidelberg, 1987, p. 395.

⁴ *Food Chemistry*, H.-D. Belitz & W. Grosch, Springer-Verlag, Heidelberg, 1987, pp. 572-576.

⁵ *Asian Foods: Science and Technology*, C.Y.W. Ang, K.S. Liu, & Y.-W. Huang, Eds., Chapter 11: Vegetable Products, S.L. Wang, Technomic Publishing Co., Lancaster PA 1999, pp. 320-323.

06.8.1 Soybean-based beverages

Products prepared from dried soybeans that are soaked in water, pureed, boiled and strained, or prepared from soybean flour, soybean concentrate, or soybean isolate. In a number of countries this category includes products referred to as soybean milk. Soybean-based beverages may be consumed as is, or used to prepare other soybean products, such as those in food categories 06.8.2 (Soybean-based beverage film), 06.8.3 (Soybean curd (tofu)), 06.8.4 (Semi-dehydrated soybean curd), and 06.8.5 (Dehydrated soybean curd (kori tofu))^{6,7,8}. Also includes soybean products, such as soybean-based beverage powder, which is sold as is, for reconstitution, or as a mix containing a coagulant that can be reconstituted by the consumer for preparation of home-made soft tofu.^{6, 9}

06.8.2 Soybean-based beverage film:

Film formed on the surface of boiling soybean-based beverage that is dried. It may be deep-fried or softened in water prior to use in soups or poached food. Also known as *fuzhu* or *yuba*.^{9,10,11}

06.8.3 Soybean curd (tofu):

Soybean curd is prepared from dried soybeans that are soaked in water, pureed, and strained to produce soybean-based beverage, which is then made into a curd with a coagulant, and placed in a mold. Soybean curds may be of a variety of textures (e.g., soft, semi-firm, firm).^{6, 7}

06.8.4 Semi-dehydrated soybean curd:

Soybean curd that has been pressed while being molded into blocks so that some moisture has been removed, but so that it is not completely dried (see food category 06.8.5). Semi-dehydrated soybean curd typically contains 62% water, and has a chewy texture⁶.

06.8.4.1 Thick gravy-stewed semi-dehydrated soybean curd:

Partially dehydrated soybean curd that is cooked (stewed) with a thick sauce (e.g., miso sauce). The partially dehydrated soybean curd typically absorbs the sauce, and so regains its original texture.⁶

06.8.4.2 Deep fried semi-dehydrated soybean curd:

Partially dehydrated soybean curd that is deep-fried. It may be consumed as such, or cooked (e.g., stewed in sauce) after frying^{6,12}

06.8.4.3 Semi-dehydrated soybean curd, other than food categories 06.8.4.1 and 06.8.4.2:

Partially dehydrated soybean curd prepared other than by stewing in thick (e.g., miso) sauce or by deep-frying. Includes grilled products and mashed products that may be combined with other ingredients (e.g., to make a patty or a loaf).⁶

06.8.5 Dehydrated soybean curd (kori tofu):

Soybean curd from which all moisture has been removed through the process of freezing, aging, and dehydrating. It may be reconstituted with water or sauce for consumption, or is used directly in prepared dishes. It may also be deep-fried or simmered in sauce.⁶

06.8.6 Fermented soybeans (e.g., natto, tempe):

The product is prepared from soybeans that have been steamed and fermented with certain fungi or bacteria (starter). The soft, whole beans have a distinctive aroma and taste. It includes products such as *dou chi* (China), *natto* (Japan), and *tempe* (Indonesia).

⁶ *The Joy of Japanese Cooking*, K. Takahashi, Shufunomoto Col., Ltd., Japan, 1996, pp. 17-18 and 123-131.

⁷ *Taste of Japan*, D. Richie, Kodansha International, Tokyo, Japan, 1992, pp. 34-35.

⁸ *Ibid.*, pp.141-153.

⁹ *World Food Japan*, Lonely Planet, 2002, p. 35.

¹⁰ *Taste of Japan*, D. Richie, Kodansha International, Tokyo, Japan, 1992, pp. 168-169.

¹¹ *The Joy of Japanese Cooking*, K. Takahashi, Shufunomoto Col., Ltd., Japan, 1996, p. 31.

¹² *Asian Foods: Science and Technology*, C.Y.W. Ang, K.S. Liu, & Y.-W. Huang, Eds., Chapter 6: Oriental Soy Foods, K.S. Liu, Technomic Publishing Co., Lancaster PA 1999, pp. 162-163.

06.8.7 Fermented soybean curd:

The product is prepared by forming soybean curd into a loaf during the fermentation process. It is a soft, flavoured product, either in red, rice-yellow, or grey-green.

06.8.8 Other soybean protein products

Other products from soybeans composed mainly of soybean protein such as extruded, textured, concentrated, and isolated soybean protein.

12.0 Salts, spices, soups, sauces, salads, protein products:

This is a broad category that includes substances added to food to enhance its aroma and taste (12.1 – Salt and salt substitutes; 12.2 – Herbs, spices, seasonings and condiments (e.g., seasoning for instant noodles) ; 12.3 – Vinegars; and 12.4 - Mustards), certain prepared foods (12.5 – Soups and broths; 12.6 – Sauces and like products; and 12.7 – Salads (e.g., macaroni salad, potato salad) and sandwich spreads, excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.3)), and products composed primarily of protein that are derived from soybeans or from other sources (e.g., milk, cereal, or vegetables) (12.9 - Soybean-based seasonings and condiments; and 12.10 – Protein products other than from soybeans).

12.9 Soybean-based seasonings and condiments

Includes products that are derived from soybeans and other ingredients intended for use as seasonings and condiments, such as fermented soybean paste and soybean sauces.

12.9.1 Fermented soybean paste (e.g., miso):

The product is made of soybeans, salt, water, and other ingredients, using the process of fermentation. The product includes *dou jiang* (China), *doenjang* (Republic of Korea), or *miso* (Japan), which may be used in the preparation of soups or dressings, or as a seasoning.^{6,13}

12.9.2 Soybean sauce:

A liquid seasoning obtained by fermentation of soybeans, non-fermentation (e.g., hydrolysis) of soybeans, or by hydrolysis of vegetable protein.

12.9.2.1 Fermented soybean sauce:

A clear, non-emulsified sauce made of soybeans, cereal, salt, and water by the fermentation process.

12.9.2.2 Non-fermented soybean sauce:

Non-fermented soybean sauce, which is also known as non-brewed soybean sauce, may be produced from vegetable proteins, such as defatted soybeans that are acid-hydrolyzed (e.g., with hydrochloric acid), neutralized (e.g., with sodium carbonate), and filtered.¹⁴

12.9.2.3 Other soybean sauce:

Non-emulsified sauce made from fermented soybean sauce and/or non-fermented soybean sauce, with or without sugar, with or without caramelization process.

12.10 Protein products other than from soybeans:

Includes, for example, milk protein, cereal protein and vegetable protein analogues or substitutes for standard products, such as meat, fish or milk. Examples include: vegetable protein analogues, *fu* (a mixture of gluten (vegetable protein) and flour that is sold dried (baked) or raw, and is used as an ingredient, e.g., in miso soup) and proteinaceous meat and fish substitutes.

¹³ **Ibid.**, pp. 173-181.

¹⁴ **Ibid.**, pp. 181-187.

01.6.1 Unripened cheese:

Unripened cheese, including fresh cheese, is ready for consumption soon after manufacture.¹⁵ Examples include cottage cheese (a soft, unripened, coagulated curd cheese), creamed cottage cheese (cottage cheese covered with a creaming mixture),¹⁶ cream cheese (rahmfrischkase, an uncured, soft spreadable cheese)¹⁷ mozzarella and scamorza cheeses and *paneer* (milk protein coagulated by the addition of citric acid from lemon or lime juice or of lactic acid from whey, that is strained into a solid mass, and is used in vegetarian versions of, e.g., hamburgers. Includes the whole unripened cheese and unripened cheese rind (for those unripened cheeses with a “skin” such as mozzarella). Most products are plain, however, some, such as cottage cheese and cream cheese, may be flavoured or contain ingredients such as fruit, vegetables or meat. Excludes ripened cream cheese, where cream is a qualifier for a high fat content.

¹⁵ Codex Standard for Cheese (CODEX STAN A-06-1978).

¹⁶ Codex Standard for Cottage Cheese (CODEX STAN 273-1968).

¹⁷ Codex Standard for Cream Cheese (Rahnfrischkase) (CODEX STAN 275-1973).

GUIDELINES FOR THE USE OF FLAVOURINGS (N03-2006)

(for adoption at steps 8 and 5/8)

1.0 SCOPE

This guideline provides principles for the safe use of the components of flavourings evaluated by the Joint FAO/WHO Expert Committee on Food Additives (JECFA) and determined to present no safety concern at estimated levels of intake, or that have established JECFA acceptable daily intakes (ADIs), and for which corresponding specifications of identity and purity have been established and adopted by Codex.¹ In addition, the guideline provides principles for the establishment of practices that do not mislead the consumer.

2.0 DEFINITIONS

2.1 Flavour is the sum of those characteristics of any material taken in the mouth, perceived principally by the senses of taste and smell, and also the general pain and tactile receptors in the mouth, as received and interpreted by the brain. The perception of flavour is a property of flavourings.

2.2 Flavourings are products that are added to food to impart, modify, or enhance the flavour of food (with the exception of flavour enhancers considered as food additives under the Codex Class Names and the International Numbering System for Food Additives - CAC/GL 36-1989). Flavourings do not include substances that have an exclusively sweet, sour, or salty taste (e.g. sugar, vinegar, and table salt). Flavourings may consist of flavouring substances, natural flavouring complexes, thermal process flavourings or smoke flavourings and mixtures of them and may contain non-flavouring food ingredients (Section 2.3) within the conditions as referred to in 3.5. They are not intended to be consumed as such.

2.2.1 Flavouring substances are chemically-defined substances either formed by chemical synthesis, or obtained from materials of plant or animal origin.

2.2.1.1 Natural flavouring substances are flavouring substances obtained by physical processes that may result in unavoidable but unintentional changes in the chemical structure of the components of the flavouring (e.g. distillation and solvent extraction), or by enzymatic or microbiological processes, from material of plant or animal origin. Such material may be unprocessed, or processed for human consumption by traditional food-preparation processes (e.g. drying, torrefaction (roasting) and fermentation). This means substances that have been identified / detected in a natural material of animal or vegetable origin.

2.2.1.2 Synthetic flavouring substances are flavouring substances formed by chemical synthesis.

2.2.2 Natural flavouring complexes are preparations that contain flavouring substances obtained by physical processes that may result in unavoidable but unintentional changes in the chemical structure of the flavouring (e.g. distillation and solvent extraction), or by enzymatic or microbiological processes, from material of plant or animal origin. Such material may be unprocessed, or processed for human consumption by traditional food-preparation processes (e.g. drying, torrefaction (roasting) and fermentation). Natural flavouring complexes include the essential oil, essence, or extractive, protein hydrolysate, distillate, or any product of roasting, heating, or enzymolysis.

¹ This guideline does not imply that the uses of flavouring components that have not yet been evaluated by JECFA are unsafe or otherwise unacceptable for use in food.

2.2.3 Smoke flavourings are complex mixtures of components of smoke obtained by subjecting untreated wood to pyrolysis in a limited and controlled amount of air, dry distillation, or superheated steam, then subjecting the wood smoke to an aqueous extraction system or to distillation, condensation, and separation for collection of the aqueous phase. The major flavouring principles of smoke flavourings are carboxylic acids, compounds with carbonyl groups and phenolic compounds.²

2.3 Non-flavouring food ingredients are food ingredients, such as food additives and foodstuffs that can be added to flavourings and are necessary for dissolving, dispersing, or diluting flavourings, or are necessary for the production, storage, handling and use of flavourings.

3.0 GENERAL PRINCIPLES FOR THE USE OF FLAVOURINGS

3.1 The use of flavourings in food should not lead to unsafe levels of their intake.

3.2 Flavourings should be of a purity suitable for use in food. Unavoidable impurities should not be present in the final food at levels that would pose an unacceptable risk to health.

3.3 The use of flavourings is justified only where they impart or modify flavour to food, provided that such use does not mislead the consumer about the nature or quality of food.

3.4 Flavourings should be used under conditions of good manufacturing practice, which includes limiting the quantity used in food to the lowest level necessary to accomplish the desired flavouring effect.

3.5 Flavourings may contain non-flavouring food ingredients, including food additives and foodstuffs, necessary for their production, storage, handling, and use. Such ingredients may also be used to facilitate the dilution, dissolution, or dispersion of flavourings in food. Non-flavouring food ingredients should be:

- a) Limited to the lowest level required to ensure the safety and quality of the flavourings, and to facilitate their storage and ease of use;
- b) Reduced to the lowest level reasonably possible when not intended to accomplish a technological function in the food itself; and,
- c) used in accordance with the provisions of the Codex General Standard for Food Additives (GSFA; CODEX STAN 192) whenever they are intended to provide a technological function in the finished food.

4.0 FLAVOURING SUBSTANCES AND COMPONENTS OF NATURAL FLAVOURING COMPLEXES THAT MAY REQUIRE SOME RISK MANAGEMENT MEASURES

4.1 Some flavouring substances, and substances that may be components of natural flavouring complexes, or of food ingredients with flavouring properties (e.g. herbs and spices) may be identified by Codex members to be of potential health concern. Based on the evaluations by the JECFA, the Codex Alimentarius may consider proposals for specific risk management measures for certain flavouring substances or components of natural flavouring complexes to ensure consumer protection.

4.2 It may be appropriate in certain cases for Members to establish risk management measures to minimize specific risks. To avoid potential conflicts in risk management decisions between Codex and its members, any risk management measures selected by Members should complement existing Codex risk management guidance and take into account relevant JECFA evaluations.

4.3 When establishing risk management measures to reduce the risk to human health from such flavouring substances whether added as such or as components of natural flavouring complexes or as naturally occurring components of food, the following criteria should be considered.

- a) An appropriate risk assessment of the flavouring substance, component of a natural flavouring complex or a naturally occurring component of food has been conducted.
- b) The risk assessment has identified a specific human health risk associated with the presence of the substance in food as a result of its use as a flavouring substance, as a component of a natural flavouring complex or as a naturally occurring component of food.

² FAO JECFA Monographs 1 (Volume 3) 2005 FAO Rome.

- c) Acceptable maximum levels for substances of concern in specific foods have been established based on an assessment of dietary exposure using an appropriate method to ensure that the intake of the substance from all sources does not present a safety concern.
- d) A reference to a validated analytical method for the determination of the substance in food should be available. Methods of analysis should comply with the Principles for the Establishment of Codex Methods of Analysis (CAC Procedure Manual).

5.0 HYGIENE

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

5.2 Flavourings should comply with any microbiological criteria established in accordance with the Principles for the Establishment and Application of Microbiological Criteria for Foods (CAC/GL 21-1997).

6.0 LABELLING

Labelling of flavourings should be in accordance with the requirements of the Codex *General Standard for the Labelling of Food Additives when sold as such* (CODEX STAN 107-1981). Labelling of foods containing added flavourings should be in accordance with the requirements of the *General Standard for the Labelling of Prepackaged Foods* (CODEX STAN 1-1985).

7.0 JECFA EVALUATIONS OF FLAVOURINGS AND THEIR SPECIFICATIONS

The flavourings for which JECFA has completed its safety evaluation are available from the WHO JECFA website (<http://www.who.int/ipcs/publications/jecfa/en/index.html>), through the link *Database of evaluation summaries*, or by contacting the WHO JECFA Secretariat. Specifications for flavouring substances evaluated by JECFA are available, in an on-line searchable database at the FAO JECFA website (http://apps3.fao.org/jecfa/flav_agents/flavag-q.jsp), or by contacting the FAO JECFA Secretariat.

Appendix XI**PROJECT DOCUMENT- PROPOSAL FOR NEW WORK ON THE ELABORATION OF GUIDELINES AND PRINCIPLES FOR THE USE OF SUBSTANCES USED AS PROCESSING AIDS**

(for approval)

1. Purpose and Scope of the Proposed New Work

To develop guidelines and principles for the safe use of substances used as processing aids and assist Governments to develop relevant national policies.

2. Its Relevance and Timeliness:

Substances used as processing aids have an important role in food processing. Development of guidelines will provide a tool for Codex to offer information on the requirement and criteria to the safe use of substances used as processing aids. Currently the Inventory of Substances Used as Processing Aids (IPA) is updated by New Zealand.

3. Main Aspects to be Covered

The Guidelines would provide principles for the safe use of substances used as processing aids, the main aspects to be covered by the proposed guidelines are:

- The principles for the use of substances used as processing aids under conditions of good manufacturing practice as defined in Codex Procedure Manual;
- The general principles for the safe use of substances used as processing aids and the safety of their residues in food;
- An explanation of the role of the Inventory of Substances Used as Processing Aids (IPA) and its status. The Inventory is a useful reference document, but is not intended to be a complete or positive list of permitted substances used as processing aids;
- Technical categories of substances used as processing aids.

4. An assessment against the Criteria for the Establishment of Work priorities

This proposal is consistent with the criteria applicable to general subjects:

General criterion

Consumer protection from the point of view of health, food safety, ensuring fair practices in the food trade and taking into account the identified needs of developing countries

These guidelines will aim to protect the health of consumers and ensure fair practices in the food trade by establishing general principles of safety in the choice and conditions of use of substances used as processing aids. The Inventory of Substances Used as Processing Aids (IPA) will allow a monitoring of available substances used as processing aids by Codex Members. So far, it is not realistic to list only substances used as processing aids, which have been approved by a Codex Member country as a limited number of countries have an approval procedure in place.

Criteria applicable to general subject

a) Diversification of national legislation and apparent resultant or potential impediments to international trade

The absence of a Codex Guidelines and Principles for Substances Used as Processing Aids contributes to inconsistencies in the regulation of substances used as processing aids among different countries, although so far only a few countries have fully regulated the use of those substances in food processing. The proposed work could assist in establishing a common understanding of the principles which should guide the use of substances used as processing aids in the different Codex countries and minimize potential impediment to international food trade.

b) Scope of work and establishment of priorities between the various sections of the work

The scope of the work relates to work previously undertaken by Codex on a high priority basis.

c) Work already undertaken by other international organizations in this field and/or suggested by the relevant international intergovernmental body(ies)

Safety assessments of food additives are often conducted by JECFA, but JECFA does not address all substances used as processing aids. No work is currently being undertaken by other international organizations.

5. Relevance to Codex Strategic Objectives

The proposal is consistent with Activity 1.1 of Goal 1 Review and Develop Codex Standards and Related Texts for Food Safety of the Strategic Plan 2008-2013.

6. Information on the relation between the proposal and other existing Codex documents

The proposal relates to the Inventory of Substances used as Processing (IPA) (CAC/MISC 3), Codex General Standard for the Labelling of Food Additives When Sold as Such (CODEX STAN 107-1981) and the Codex General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985). Reference to substances used as processing aids is contained in a number of Codex commodity standards.

7. Identification of any requirement for and availability of expert scientific advice

Information is available and no additional expert scientific advice from JECFA is needed.

8. Identification of any need for technical input to the standard from external bodies so that this can be planned for

None.

9. The proposed timeline for completion of the new work, including the start date, the proposed date for adoption at Step 5, and the proposed date for adoption by the Commission; the time frame for developing a standard should not normally exceed five years

The timeline for completing work on the proposed guidelines is four years. Therefore, if the new work is approved by the Commission in 2008, a proposed draft guideline could be considered at step 3 by the next session of Codex Committee on Food Additives in 2009, and adopted by the Commission at step 5 and step 8 in 2010 and in 2011, respectively.

**DRAFT REVISION OF THE CODEX CLASS NAMES AND THE INTERNATIONAL
NUMBERING SYSTEM FOR FOOD ADDITIVES**

CAC/GL 36-1989

(N07-2005)

(for adoption at Step 8)

SECTION 1 - INTRODUCTION

Background

The International Numbering System for Food Additives (INS) is intended as a harmonised naming system for food additives as an alternative to the use of the specific name, which may be lengthy. Inclusion in the INS does not imply approval by Codex for use as food additives. The list may include those additives that have not been evaluated by the Joint FAO/WHO Expert Committee on Food Additives (JECFA).

The INS does not include flavourings, which have a JECFA number as identifier, chewing gum bases, and dietetic and nutritive additives. Enzymes which function as food additives have been included in an 1100 series.

Explanatory notes on the lay-out of the INS

The INS in numerical order (Section 3) is set out in three columns giving the identification number, the name of the food additive and the technological purposes. The identification number usually consists of three or four digits such as 100 for curcumins and 1001 for choline salts and esters. However in some instances the number is followed by an alphabetical suffix, for example, 150a identifies caramel I-plain, 150b identifies caramel II-caustic sulfite process, and so on. The alphabetical designations are included in order to further characterize the different classes of additives (e.g. caramel produced by different processes).

Under the column listing the name of the food additive, some additives are further subdivided by numerical subscripts. For example, curcumins are subdivided into (i) curcumin and (ii) turmeric. These identifications identify sub-classes (in this case of curcumins) which are covered by separate Codex specifications.

The various technological purposes of the food additives are included in the INS in a third column. The purposes listed are indicative rather than exhaustive. The technological purposes are grouped under more descriptive functional class titles which are intended to be meaningful to consumers. These are listed in Section 2 along with simple definitions of the function performed.

A single food additive can often be used for a range of technological purposes in a food and it remains the responsibility of the manufacturer to declare the most descriptive functional class in the list of ingredients.

In preparing the INS in numerical order, an effort has been made to group food additives with similar purposes together. However, because of the extension of the list and its open nature, most of the three digit numbers have already been allocated. Consequently, the positioning of a food additive in the list can no longer be taken as an indication of the purpose, although this will often be the case.

The food additives that have been allocated an ADI by JECFA, may be found at: http://www.fao.org/ag/agn/agns/jecfa_index_en.asp and <http://www.who.int/ipcs/food/jecfa/en/>

JECFA specifications adopted by the Codex Alimentarius Commission are listed in CAC/MISC 6 “Codex Specifications for Food Additives” that can be found on Codex website: http://www.codexalimentarius.net/download/standards/9/CXA_006e.pdf

The open nature of the list

Because of its primary purpose of identification, the INS is an open list subject to the inclusion of additional additives or removal of existing ones on an ongoing basis.

¹ Note that this Appendix combines recommendations for adoptions arising from discussion of Agenda Items 8a and 8b.

SECTION 2 – TABLE OF FUNCTIONAL CLASSES, DEFINITIONS AND TECHNOLOGICAL PURPOSES

FUNCTIONAL CLASSES	DEFINITION	TECHNOLOGICAL PURPOSE
1. Acidity Regulator	A food additive, which controls the acidity or alkalinity of a food.	acidity regulator, acid, acidifier, alkali, base, buffer, buffering agent, pH adjusting agent
2. Anticaking agent	A food additive, which reduces the tendency of components of food to adhere to one another.	anticaking agent, anti-stick agent, drying agent, dusting agent
3. Antifoaming agent	A food additive, which prevents or reduces foaming.	antifoaming agent, defoaming agent
4. Antioxidant	A food additive, which prolongs the shelf-life of foods by protecting against deterioration caused by oxidation.	antioxidant, antioxidant synergist, antibrowning agent
5. Bleaching agent	A food additive (non-flour use) used to decolourize food. Bleaching agents do not include pigments.	bleaching agent
6. Bulking agent	A food additive, which contributes to the bulk of a food without contributing significantly to its available energy value.	bulking agent, filler
7. Carbonating agent	A food additive used to provide carbonation in a food.	carbonating agent
8. Carrier	A food additive used to dissolve, dilute, disperse or otherwise physically modify a food additive or nutrient without altering its function (and without exerting any technological effect itself) in order to facilitate its handling, application or use of the food additive or nutrient.	carrier, carrier solvent, nutrient carrier, diluent for other food additives, encapsulating agent
9. Colour	A food additive, which adds or restores colour in a food.	colour, decorative pigment, surface colourant
10. Colour retention agent	A food additive, which stabilizes, retains or intensifies the colour of a food.	colour retention agent, colour fixative, colour stabilizer, colour adjunct
11. Emulsifier	A food additive, which forms or maintains a uniform emulsion of two or more phases in a food.	emulsifier, plasticizer, dispersing agent, surface active agent, crystallization inhibitor, density adjustment (flavouring oils in beverages), suspension agent, clouding agent
12. Emulsifying salt	A food additive, which, in the manufacture of processed food, rearranges proteins in order to prevent fat separation.	emulsifying salt, melding salt
13. Firming agent	A food additive, which makes or keeps tissues of fruit or vegetables firm and crisp, or interacts with gelling agents to produce or strengthen a gel.	firming agent

FUNCTIONAL CLASSES	DEFINITION	TECHNOLOGICAL PURPOSE
14. Flavour enhancer	A food additive, which enhances the existing taste and/or odour of a food.	flavour enhancer, flavour synergist
15. Flour treatment agent	A food additive, which is added to flour or dough to improve its baking quality or colour.	flour treatment agent, flour bleaching agent, flour improver, dough conditioner, dough strengthening agent
16. Foaming agent	A food additive, which makes it possible to form or maintain a uniform dispersion of a gaseous phase in a liquid or solid food.	foaming agent, whipping agent, aerating agent
17. Gelling agent	A food additive, which gives a food texture through formation of a gel.	gelling agent
18. Glazing agent	A food additive, which when applied to the external surface of a food, imparts a shiny appearance or provides a protective coating.	glazing agent, sealing agent, coating agent, surface-finishing agent, polishing agent, film-forming agent
19. Humectant	A food additive, which prevents food from drying out by counteracting the effect of a dry atmosphere.	humectant, moisture-retention agent, wetting agent
20. Packaging gas	A food additive gas, which is introduced into a container before, during or after filling with food with the intention to protect the food, for example, from oxidation or spoilage.	packaging gas
21. Preservative	A food additive, which prolongs the shelf-life of a food by protecting against deterioration caused by microorganisms.	preservative, antimicrobial preservative, antimycotic agent, bacteriophage control agent, fungistatic agent, antimould and antirope agent, antimicrobial synergist
22. Propellant	A food additive gas, which expels a food from a container.	propellant
23. Raising agent	A food additive or a combination of food additives, which liberate(s) gas and thereby increase(s) the volume of a dough or batter.	raising agent
24. Sequestrant	A food additive, which controls the availability of a cation.	sequestrant
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
26. Sweetener	A food additive (other than a mono- or disaccharide sugar), which imparts a sweet taste to a food.	sweetener, intense sweetener, bulk sweetener
27. Thickener	A food additive, which increases the viscosity of a food.	thickener, bodying agent, binder, texturizing agent

SECTION 3**INTERNATIONAL NUMBERING SYSTEM FOR FOOD ADDITIVES***List in numerical order*

INS No.	Name of Food Additive	Technological purpose
100	Curcumins	Colour
100 (i)	Curcumin	Colour
100 (ii)	Turmeric	Colour
101	Riboflavins	Colour
101 (i)	Riboflavin, synthetic	Colour
101 (ii)	Riboflavin 5'-phosphate sodium	Colour
101 (iii)	Riboflavin (<i>Bacillus subtilis</i>)	Colour
102	Tartarazine	Colour
103	Alkanet	Colour
104	Quinoline yellow	Colour
107	Yellow 2G	Colour
110	Sunset yellow FCF	Colour
120	Carmines	Colour
121	Citrus red No. 2	Colour
122	Azorubine (carmoisine)	Colour
123	Amaranth	Colour
124	Ponceau 4R (cochineal red A)	Colour
125	Ponceau SX	Colour
127	Erythrosine	Colour
128	Red 2G	Colour
129	Allura red AC	Colour
130	Manascorubin	Colour
131	Patent blue V	Colour
132	Indigotine (indigo carmine)	Colour
133	Brilliant blue FCF	Colour
140	Chlorophyll	Colour
141	Chlorophylls and chlorophyllins, copper complexes	Colour
141 (i)	Chlorophylls, copper complexes	Colour
141 (ii)	Chlorophyllins, copper complexes, sodium and potassium salts	Colour
142	Green S	Colour
143	Fast Green FCF	Colour
150a	Caramel I - plain	Colour
150b	Caramel II - caustic sulfite process	Colour
150c	Caramel III - ammonia process	Colour
150d	Caramel IV - sulfite ammonia process	Colour
151	Brilliant black (black PN)	Colour
152	Carbon black (hydrocarbon)	Colour
153	Vegetable carbon	Colour
154	Brown FK	Colour
155	Brown HT	Colour
160a	Carotenes	Colour
160a (i)	Carotenes, <i>beta</i> -, (synthetic)	Colour
160a(ii)	Carotenes, <i>beta</i> - (vegetable)	Colour
160a(iii)	Carotenes, <i>beta</i> - (<i>Blakeslea trispora</i>)	Colour

INS No.	Name of Food Additive	Technological purpose
160a(iv)	Carotenes, <i>beta</i> - (algae)	Colour
160b	Annatto extracts	Colour
160b(i)	Annatto extracts, bixin-based	Colour
160b(ii)	Annatto extracts, norbixin-based	Colour
160c	Paprika oleoresin	Colour
160d	Lycopenes	Colour
160d(i)	Lycopene (synthetic)	Colour
160d(ii)	Lycopene (tomato)	Colour
160d(iii)	Lycopene (<i>Blakeslea trispora</i>)	Colour
160e	Carotenal, <i>beta</i> -apo-8'-	Colour
160f	Carotenoic acid, methyl or ethyl ester, <i>beta</i> -apo-8'-	Colour
161a	Flavoxanthin	Colour
161b	Luteins	Colour
161b (i)	Lutein from <i>Tagetes erecta</i>	Colour
161b(ii)	Tagetes extract	Colour
161c	Kryptoxanthin	Colour
161d	Rubixanthin	Colour
161e	Violoxanthin	Colour
161f	Rhodoxanthin	Colour
161g	Canthaxanthin	Colour
161h	Zeaxanthins	Colour
161h (i)	Zeaxanthin (synthetic)	Colour
161h (ii)	Zeaxanthin-rich extract from <i>Tagetes erecta</i>	Colour
162	Beet red	Colour
163	Anthocyanins	Colour
163 (ii)	Grape skin extract	Colour
163 (iii)	Blackcurrant rctract	Colour
163 (iv)	Purple corn colour	Colour
163 (v)	Red cabbage colour	Colour
164	Gardenia yellow	Colour
165	Gardenia blue	Colour
166	Sandalwood	Colour
170	Calcium carbonates	Surface colourant, Anticaking agent, Stabilizer
170 (i)	Calcium carbonate	Surface colourant, Anticaking agent, Stabilizer, Acidity regulator
170 (ii)	Calcium hydrogen carbonate	Surface colourant, Anticaking agent, Stabilizer, Acidity regulator
171	Titanium dioxide	Colour
172	Iron oxides	Colour
172 (i)	Iron oxide, black	Colour
172 (ii)	Iron oxide, red	Colour
172 (iii)	Iron oxide, yellow	Colour
173	Aluminium	Colour
174	Silver	Colour
175	Gold (metallic)	Colour
180	Lithol rupine BK	Colour
181	Tannins, food grade	Colour, Emulsifier, Stabilizer, Thickener
182	Orchil	Colour

INS No.	Name of Food Additive	Technological purpose
200	Sorbic acid	Preservative
201	Sodium sorbate	Preservative
202	Potassium sorbate	Preservative
203	Calcium sorbate	Preservative
209	Heptyl p-hydroxybenzoate	Preservative
210	Benzoic acid	Preservative
211	Sodium benzoate	Preservative
212	Potassium benzoate	Preservative
213	Calcium benzoate	Preservative
214	Ethyl p-hydroxybenzoate	Preservative
215	Sodium ethyl p-hydroxybenzoate	Preservative
216	Propyl p-hydroxybenzoate	Preservative
217	Sodium propyl p-hydroxybenzoate	Preservative
218	Methyl p-hydroxybenzoate	Preservative
219	Sodium methyl p-hydroxybenzoate	Preservative
220	Sulfur dioxide	Preservative, Antioxidant
221	Sodium sulfite	Preservative, Antioxidant
222	Sodium hydrogen sulfite	Preservative, Antioxidant
223	Sodium metabisulfite	Preservative, Bleaching agent, Antioxidant, Flour treatment agent
224	Potassium metabisulfite	Preservative, Antioxidant
225	Potassium sulfite	Preservative, Antioxidant
226	Calcium sulfite	Preservative, Antioxidant
227	Calcium hydrogen sulfite	Preservative, Antioxidant
228	Potassium bisulfite	Preservative, Antioxidant
230	Diphenyl	Preservative
231	Ortho-phenylphenol	Preservative
232	Sodium o-phenylphenol	Preservative
233	Thiabendazole	Preservative
234	Nisin	Preservative
235	Pimaricin (natamycin)	Preservative
236	Formic acid	Preservative
237	Sodium formate	Preservative
238	Calcium formate	Preservative
239	Hexamethylene tetramine	Preservative
240	Formaldehyde	Preservative
241	Gum guaicum	Preservative
242	Dimethyl dicarbonate	Preservative
243	Lauric arginate ethyl ester	Preservative
249	Potassium nitrite	Preservative, Colour fixative
250	Sodium nitrite	Preservative, Colour fixative
251	Sodium nitrate	Preservative, Colour fixative
252	Potassium nitrate	Preservative, Colour fixative
260	Acetic acid (glacial)	Preservative, Acidity regulator
261	Potassium acetates	Preservative, Acidity regulator
261 (i)	Potassium acetate	Preservative, Acidity regulator
261 (ii)	Potassium diacetate	Preservative, Acidity regulator
262	Sodium acetates	Preservative, Acidity regulator, Sequestrant
262 (i)	Sodium acetate	Preservative, Acidity regulator, Sequestrant

INS No.	Name of Food Additive	Technological purpose
262 (ii)	Sodium diacetate	Preservative, Acidity regulator, Sequestrant
263	Calcium acetate	Preservative, Stabilizer, Acidity regulator
264	Ammonium acetate	Acidity regulator
265	Dehydroacetic acid	Preservative
266	Sodium dehydroacetate	Preservative
270	Lactic acid (L-, D-, and DL-)	Acidity regulator
280	Propionic acid	Preservative
281	Sodium propionate	Preservative
282	Calcium propionate	Preservative
283	Potassium propionate	Preservative
290	Carbon dioxide	Carbonating agent, Packaging gas, Propellant, preservative
296	Malic acid (DL-)	Acidity regulator
297	Fumaric acid	Acidity regulator
300	Ascorbic acid (L-)	Antioxidant
301	Sodium ascorbate	Antioxidant
302	Calcium ascorbate	Antioxidant
303	Potassium ascorbate	Antioxidant
304	Ascorbyl palmitate	Antioxidant
305	Ascorbyl stearate	Antioxidant
307	Tocopherols	Antioxidant
307a	d- <i>alpha</i> -tocopherol	Antioxidant
307b	Tocopherol concentrate, mixed	Antioxidant
307c	dl- <i>alpha</i> -tocopherol	Antioxidant
308	Synthetic <i>gamma</i> -tocopherol	Antioxidant
309	Synthetic <i>delta</i> -tocopherol	Antioxidant
310	Propyl gallate	Antioxidant
311	Octyl gallate	Antioxidant
312	Dodecyl gallate	Antioxidant
313	Ethyl gallate	Antioxidant
314	Guaiac resin	Antioxidant
315	Isoascorbic acid (erythorbic acid)	Antioxidant
316	Sodium isoascorbate	Antioxidant
317	Potassium isoascorbate	Antioxidant
318	Calcium isoascorbate	Antioxidant
319	Tertiary butylhydroquinone	Antioxidant
320	Butylated hydroxyanisole	Antioxidant
321	Butylated hydroxytoluene	Antioxidant
322	Lecithins	Antioxidant, Emulsifier
322(i)	Lecithin	Antioxidant, Emulsifier
322(ii)	Partially hydrolysed lecithin	Antioxidant, Emulsifier
323	Anoxomer	Antioxidant
324	Ethoxyquin	Antioxidant
325	Sodium lactate	Antioxidant synergist, Humectant, Bulking agent, Acidity regulator, Bodying agent
326	Potassium lactate	Antioxidant synergist, Acidity regulator
327	Calcium lactate	Acidity regulator, Flour treatment agent
328	Ammonium lactate	Acidity regulator, Flour treatment agent
329	Magnesium lactate (DL-)	Acidity regulator, Flour treatment agent

INS No.	Name of Food Additive	Technological purpose
330	Citric acid	Acidity regulator, Antioxidant, Sequestrant
331	Sodium citrates	Acidity regulator, Sequestrant, Emulsifier, Stabilizer
331 (i)	Sodium dihydrogen Citrate	Acidity regulator, Sequestrant, Emulsifier, Stabilizer
331 (ii)	Disodium monohydrogen citrate	Acidity regulator, Sequestrant, Emulsifier, Stabilizer,
331 (iii)	Trisodium citrate	Acidity regulator, Sequestrant, Emulsifier, Stabilizer
332	Potassium citrates	Acidity regulator, Sequestrant, Stabilizer
332 (i)	Potassium dihydrogen citrate	Acidity regulator, Sequestrant, Stabilizer
332 (ii)	Tripotassium citrate	Acidity regulator, Sequestrant, Stabilizer
333	Calcium citrates	Acidity regulator, Firming agent, Sequestrant, Stabilizer
333(i)	Monocalcium citrate	Acidity regulator, Firming agent, Sequestrant, Stabilizer
333(ii)	Dicalcium citrate	Acidity regulator, Firming agent, Sequestrant, Stabilizer
333(iii)	Tricalcium citrate	Acidity regulator, Firming agent, Sequestrant, Stabilizer
334	Tartaric acid (L(+)-)	Acidity regulator, Sequestrant, Antioxidant synergist
335	Sodium tartrates	Stabilizer, Sequestrant
335 (i)	Monosodium tartrate	Stabilizer, Sequestrant, Acidity regulator
335 (ii)	Disodium tartrate	Stabilizer, Sequestrant, Acidity regulator
336	Potassium tartrates	Stabilizer, Sequestrant
336 (i)	Monopotassium tartrate	Stabilizer, Sequestrant, Acidity regulator
336 (ii)	Dipotassium tartrate	Stabilizer, Sequestrant, Acidity regulator
337	Potassium sodium tartrate	Stabilizer, Sequestrant, Acidity regulator
338	Orthophosphoric acid	Acidity regulator, Antioxidant synergist, Sequestrant
339	Sodium phosphates	Acidity regulator, Sequestrant, Emulsifier, Texturizing agent, Stabilizer, Moisture-retention agent
339 (i)	Monosodium orthophosphate	Acidity regulator, Sequestrant, Emulsifier, Texturizing agent, Stabilizer, Moisture-retention agent
339 (ii)	Disodium orthophosphate	Acidity regulator, Sequestrant, Emulsifier, Texturizing agent, Stabilizer, Moisture-retention agent
339 (iii)	Trisodium orthophosphate	Acidity regulator, Sequestrant, Emulsifier, Texturizing agent, Stabilizer, Moisture-retention agent
340	Potassium phosphates	Acidity regulator, Sequestrant, Emulsifier, Texturizing agent, Stabilizer, Moisture-retention agent
340 (i)	Monopotassium orthophosphate	Acidity regulator, Sequestrant, Emulsifier, Texturizing agent, Stabilizer, Moisture-retention agent
340 (ii)	Dipotassium orthophosphate	Acidity regulator, Sequestrant, Emulsifier, Texturizing agent, Stabilizer, Moisture-retention agent

INS No.	Name of Food Additive	Technological purpose
340 (iii)	Tripotassium orthophosphate	Acidity regulator, Sequestrant, Emulsifier, Texturizing agent, Stabilizer, Moisture-retention agent
341	Calcium phosphates	Acidity regulator, Flour treatment agent, Firming agent, Texturizing agent, Raising agent, Anticaking agent, Moisture-retention agent
341 (i)	Monocalcium orthophosphate	Acidity regulator, Flour treatment agent, Firming agent, Texturizing agent, Raising agent, Anticaking agent, Moisture-retention agent, Stabilizer
341 (ii)	Dicalcium orthophosphate	Acidity regulator, Flour treatment agent, Firming agent, Texturizing agent, Raising agent, Anticaking agent, Moisture-retention agent Stabilizer
341 (iii)	Tricalcium orthophosphate	Acidity regulator, Flour treatment agent, Firming agent, Texturizing agent, Raising agent, Anticaking agent, Moisture-retention agent Stabilizer, Buffer
342	Ammonium phosphates	Acidity regulator, Flour treatment agent
342 (i)	Monoammonium orthophosphate	Acidity regulator, Flour treatment agent
342 (ii)	Diammonium orthophosphate	Acidity regulator, Flour treatment agent
343	Magnesium phosphates	Acidity regulator, Anticaking agent
343 (i)	Monomagnesium orthophosphate	Acidity regulator, Anticaking agent
343 (ii)	Dimagnesium orthophosphate	Acidity regulator, Anticaking agent
343 (iii)	Trimagnesium orthophosphate	Acidity regulator, Anticaking agent
344	Lecithin citrate	Preservative
345	Magnesium citrate	Acidity regulator
349	Ammonium malate	Acidity regulator
350	Sodium malates	Acidity regulator, Humectant
350 (i)	Sodium hydrogen malate	Acidity regulator, Humectant
350 (ii)	Sodium malate	Acidity regulator, Humectant
351	Potassium malates	Acidity regulator
351 (i)	Potassium hydrogen malate	Acidity regulator
351 (ii)	Potassium malate	Acidity regulator
352	Calcium malates	Acidity regulator
352 (i)	Calcium hydrogen malate	Acidity regulator
352 (ii)	Calcium malate, (D,L-)	Acidity regulator
353	Metatartaric acid	Acidity regulator
354	Calcium tartrate(DL-)	Acidity regulator
355	Adipic acid	Acidity regulator
356	Sodium adipates	Acidity regulator
357	Potassium adipates	Acidity regulator
359	Ammonium adipates	Acidity regulator
363	Succinic acid	Acidity regulator
364	Sodium succinates	Acidity regulator, Flavour enhancer
364 (i)	Monosodium succinate	Acidity regulator, Flavour enhancer
364 (ii)	Disodium succinate	Acidity regulator, Flavour enhancer
365	Sodium fumarates	Acidity regulator
366	Potassium fumarates	Acidity regulator
367	Calcium fumarates	Acidity regulator

INS No.	Name of Food Additive	Technological purpose
368	Ammonium fumarate	Acidity regulator
370	Heptonolactone, 1,4-	Acidity regulator, Sequestrant
375	Nicotinic acid	Colour retention agent
380	Triammonium citrate	Acidity regulator
381	Ferric ammonium citrate	Anticaking agent
383	Calcium glycerophosphate	Thickener, Gelling agent, Stabilizer
384	Isopropyl citrates	Antioxidant, Preservative, Sequestrant
385	Calcium disodium EDTA	Antioxidant, Preservative, Sequestrant
386	Disodium ethylenediaminetetraacetate	Antioxidant, Preservative
387	Oxystearin	Antioxidant, Sequestrant
388	Thiodipropionic acid	Antioxidant
389	Dilauryl thiodipropionate	Antioxidant
390	Distearyl thiodipropionate	Antioxidant
391	Phytic acid	Preservative
399	Calcium lactobionate	Stabilizer
400	Alginic acid	Thickener, Stabilizer, Gelling agent, Emulsifier
401	Sodium alginate	Thickener, Stabilizer, Gelling agent, Emulsifier
402	Potassium alginate	Thickener, Stabilizer, Gelling agent, Emulsifier
403	Ammonium alginate	Thickener, Stabilizer, Gelling agent, Emulsifier
404	Calcium alginate	Thickener, Stabilizer, Gelling agent, Antifoaming agent
405	Propylene glycol alginate	Thickener, Emulsifier, Stabilizer
406	Agar	Thickener, Stabilizer, Gelling agent, Emulsifier
407	Carrageenan and its ammonium, calcium, magnesium, potassium and sodium salts(includes furcellaran)	Thickener, Gelling agent, Stabilizer ,Emulsifier
407a	Processed <i>Euchema</i> seaweed (PES)	Thickener, Stabilizer, Gelling agent, Emulsifier
408	Bakers yeast glycan	Thickener, Gelling agent, Stabilizer
409	Arabinogalactan	Thickener, Gelling agent, Stabilizer
410	Carob bean gum	Thickener, Stabilizer, Emulsifier
411	Oat gum	Thickener, Stabilizer
412	Guar gum	Thickener, Stabilizer, Emulsifier
413	Tragacanth gum	Thickener, Stabilizer, Emulsifier
414	Gum arabic (acacia gum)	Thickener, Stabilizer, Emulsifier
415	Xanthan gum	Thickener, Stabilizer, Emulsifier, Foaming agent
416	Karaya gum	Thickener, Stabilizer, Emulsifier
417	Tara gum	Thickener, Stabilizer
418	Gellan gum	Thickener, Stabilizer, Gelling agent
419	Gum ghatti	Thickener, Stabilizer, Emulsifier
420	Sorbitols	Sweetener, Humectant, Sequestrant, Stabilizer, Bulking agent
420(i)	Sorbitol	Sweetener, Humectant, Sequestrant, Stabilizer, Bulking agent

INS No.	Name of Food Additive	Technological purpose
420(ii)	Sorbitol syrup	Sweetener, Humectant, Sequestrant, Stabilizer, Bulking agent
421	Mannitol	Sweetener, Anticaking agent, Humectant, Stabilizer, Bulking agent
422	Glycerol	Humectant, Bodying agent
424	Curdlan	Thickener, Stabilizer, Firming agent, Gelling agent
425	Konjac flour	Thickener, Gelling agent, Emulsifier, Stabilizer
426	Soybean hemicellulose	Emulsifier, Thickener, Stabilizer, Anticaking agent
427	Cassia gum	Emulsifier, Stabilizer, Gelling agent, Thickener
428	Gelatin	Stabilizer, Gelling Agent, Emulsifier, Thickener, Carrier
429	Peptones	Emulsifier
430	Polyoxyethylene (8) stearate	Emulsifier
431	Polyoxyethylene (40) stearate	Emulsifier
432	Polyoxyethylene (20) sorbitan monolaurate	Emulsifier, Dispersing agent
433	Polyoxyethylene (20) sorbitan monooleate	Emulsifier, Dispersing agent
434	Polyoxyethylene (20) sorbitan monopalmitate	Emulsifier, Dispersing agent
435	Polyoxyethylene (20) sorbitan monostearate	Emulsifier, Dispersing agent
436	Polyoxyethylene (20) sorbitan tristearate	Emulsifier, Dispersing agent
440	Pectins	Thickener, Stabilizer, Gelling agent, Emulsifier
441	Superglycerinated hydrogenated rapeseed oil	Emulsifier
442	Ammonium salts of phosphatidic acid	Emulsifier
443	Brominated vegetable oils	Emulsifier, Stabilizer
444	Sucrose acetate isobutyrate	Emulsifier, Stabilizer
445	Glycerol esters of wood rosin	Emulsifier, Stabilizer, Glazing agent
446	Succistearin	Emulsifier
450	Diphosphates	Emulsifier, Stabilizer, Acidity regulator, Raising agent, Sequestrant, Moisture-retention agent
450 (i)	Disodium diphosphate	Emulsifier, Stabilizer, Acidity regulator, Raising agent, Sequestrant, Moisture-retention agent
450 (ii)	Trisodium diphosphate	Emulsifier, Stabilizer, Acidity regulator, Raising agent, Sequestrant, Moisture-retention agent
450 (iii)	Tetrasodium diphosphate	Emulsifier, Stabilizer, Acidity regulator, Raising agent, Sequestrant, Moisture-retention agent
450 (iv)	Dipotassium diphosphate	Emulsifier, Stabilizer, Acidity regulator, Raising agent, Sequestrant, Moisture-retention agent
450 (v)	Tetrapotassium diphosphate	Emulsifier, Stabilizer, Acidity regulator, Raising agent, Sequestrant, Moisture-retention agent
450 (vi)	Dicalcium diphosphate	Emulsifier, Stabilizer, Acidity regulator, Raising agent, Sequestrant, Moisture-retention agent, Buffering agent

INS No.	Name of Food Additive	Technological purpose
450 (vii)	Calcium dihydrogen diphosphate	Emulsifier, Stabilizer, Acidity regulator, Raising agent, Sequestrant, Moisture-retention agent
450 (viii)	Dimagnesium diphosphate	Emulsifier, Stabilizer, Acidity regulator, Raising agent, Sequestrant, Moisture-retention agent
451	Triphosphates	Sequestrant, Acidity regulator, Texturizing agent
451 (i)	Pentasodium triphosphate	Sequestrant, Acidity regulator, Texturizing agent
451 (ii)	Pentapotassium triphosphate	Sequestrant, Acidity regulator, Texturizing agent
452	Polyphosphates	Emulsifier, Stabilizer, Acidity regulator, Raising agent, Sequestrant, Moisture-retention agent
452 (i)	Sodium polyphosphate	Emulsifier, Stabilizer, Acidity regulator, Raising agent, Sequestrant, Moisture-retention agent
452 (ii)	Potassium polyphosphate	Emulsifier, Stabilizer, Acidity regulator, Raising agent, Sequestrant, Moisture-retention agent
452 (iii)	Sodium calcium polyphosphate	Emulsifier, Stabilizer, Acidity regulator, Raising agent, Sequestrant, Moisture-retention agent
452 (iv)	Calcium polyphosphate	Emulsifier, Stabilizer, Acidity regulator, Raising agent, Sequestrant, Moisture-retention agent
452 (v)	Ammonium polyphosphate	Emulsifier, Stabilizer, Sequestrant, Texturizer, Moisture-retention agent
452 (vi)	Sodium potassium tripolyphosphate	Emulsifier, Stabilizer, Acidity regulator, Raising agent, Sequestrant, Moisture-retention agent
457	Cyclodextrin, <i>alpha</i> -	Stabilizer, Binder
458	Cyclodextrin, <i>gamma</i> -	Stabilizer, Binder
459	Cyclodextrin, <i>beta</i> -	Stabilizer, Binder, Carrier
460	Celluloses	Emulsifier, Anticaking agent, Texturizing agent, Dispersing agent, Stabilizer, Thickener
460 (i)	Microcrystalline cellulose	Emulsifier, Anticaking agent, Texturizing agent, Dispersing agent Stabilizer, Thickener
460 (ii)	Powdered cellulose	Emulsifier, Anticaking agent, Texturizing agent, Dispersing agent Stabilizer, Thickener
461	Methyl cellulose	Thickener, Emulsifier, Stabilizer
462	Ethyl cellulose	Binder, Filler
463	Hydroxypropyl cellulose	Thickener, Emulsifier, Stabilizer
464	Hydroxypropyl methyl cellulose	Thickener, Emulsifier, Stabilizer
465	Methyl ethyl cellulose	Thickener, Emulsifier, Stabilizer, Foaming agent
466	Sodium carboxymethyl cellulose (cellulose gum)	Thickener, Stabilizer, Emulsifier
467	Ethyl hydroxyethyl cellulose	Thickener, Stabilizer, Emulsifier
468	Cross-linked sodium carboxymethyl cellulose (cross-linked cellulose gum)	Stabilizer, Binder

INS No.	Name of Food Additive	Technological purpose
469	Sodium carboxymethyl cellulose, enzymatically hydrolysed (cellulose gum, enzymatically hydrolyzed)	Thickener, Stabilizer
470	Salts of fatty acids (with base aluminium, ammonium, calcium, magnesium, potassium, sodium)	Emulsifier, Stabilizer, Anticaking agent
470 (i)	Salts of myristic, palmitic and stearic acids with ammonia, calcium, potassium and sodium	Emulsifier, Stabilizer, Anticaking agent
470 (ii)	Salts of oleic acid with calcium, potassium and sodium	Emulsifier, Stabilizer, Anticaking agent
471	Mono- and di- glycerides of fatty acids	Emulsifier, Stabilizer
472a	Acetic and fatty acid esters of glycerol	Emulsifier, Stabilizer, Sequestrant
472b	Lactic and fatty acid esters of glycerol	Emulsifier, Stabilizer, Sequestrant
472c	Citric and fatty acid esters of glycerol	Emulsifier, Stabilizer, Sequestrant, Dough conditioner, Antioxidant synergist
472d	Tartaric acid esters of mono- and di glycerides of fatty acids	Emulsifier, Stabilizer, Sequestrant
472e	Diacetyltartaric and fatty acid esters of glycerol	Emulsifier, Stabilizer, Sequestrant
472g	Succinylated monoglycerides	Emulsifier, Stabilizer, Sequestrant
473a	Sucrose esters of fatty acids	Emulsifier, stabilizer
473b	Sucrose oligoesters, type I and type II	Emulsifier, stabilizer
474	Sucroglycerides	Emulsifier
475	Polyglycerol esters of fatty acids	Emulsifier
476	Polyglycerol esters of interesterified ricinoleic acid	Emulsifier
477	Propylene glycol esters of fatty acids	Emulsifier
478	Lactylated fatty acid esters of glycerol and propylene glycol	Emulsifier
479	Thermally oxidized soya bean oil with mono- and di-glycerides of fatty acids	Emulsifier
480	Dioctyl sodium sulfosuccinate	Emulsifier, Wetting agent
481	Sodium lactylates	Emulsifier, Stabilizer
481 (i)	Sodium stearyl lactylate	Emulsifier, Stabilizer
481 (ii)	Sodium oleyl lactylate	Emulsifier, Stabilizer
482	Calcium lactylates	Emulsifier, Stabilizer
482 (i)	Calcium stearyl lactylate	Emulsifier
482 (ii)	Calcium oleyl lactylate	Emulsifier, Stabilizer
483	Stearyl tartrate	Flour treatment agent
484	Stearyl citrate	Emulsifier, Sequestrant
485	Sodium stearyl fumarate	Emulsifier
486	Calcium stearyl fumarate	Emulsifier
487	Sodium laurylsulfate	Emulsifier
488	Ethoxylated mono- and di glycerides	Emulsifier
489	Methyl glucoside-coconut oil ester	Emulsifier
491	Sorbitan monostearate	Emulsifier
492	Sorbitan tristearate	Emulsifier
493	Sorbitan monolaurate	Emulsifier, Stabilizer
494	Sorbitan monooleate	Emulsifier, Stabilizer
495	Sorbitan monopalmitate	Emulsifier
496	Sorbitan trioleate	Stabilizer, Emulsifier
500	Sodium carbonates	Acidity regulator, Raising agent, Anticaking

INS No.	Name of Food Additive	Technological purpose
		agent
500 (i)	Sodium carbonate	Acidity regulator, Raising agent, Anticaking agent
500 (ii)	Sodium hydrogen carbonate	Acidity regulator, Raising agent, Anticaking agent
500 (iii)	Sodium sesquicarbonate	Acidity regulator, Raising agent, Anticaking agent
501	Potassium carbonates	Acidity regulator, Stabilizer
501 (i)	Potassium carbonate	Acidity regulator, Stabilizer
501 (ii)	Potassium hydrogen carbonate	Acidity regulator, Stabilizer
503	Ammonium carbonates	Acidity regulator, Raising agent
503 (i)	Ammonium carbonate	Acidity regulator, Raising agent
503 (ii)	Ammonium hydrogen carbonate	Acidity regulator, Raising agent
504	Magnesium carbonates	Acidity regulator, Anticaking agent, Colour retention agent
504 (i)	Magnesium carbonate	Acidity regulator, Anticaking agent, Colour retention agent
504 (ii)	Magnesium hydrogen carbonate	Acidity regulator, Anticaking agent, Colour retention agent, Carrier, Drying agent
505	Ferrous carbonate	Acidity regulator
507	Hydrochloric acid	Acidity regulator
508	Potassium chloride	Gelling agent, Stabilizer, Flavour enhancer, Thickener
509	Calcium chloride	Firming agent, Stabilizer, Thickener
510	Ammonium chloride	Flour treatment agent
511	Magnesium chloride	Firming agent, Colour retention agent, Stabilizer
512	Stannous chloride	Antioxidant, Colour retention agent
513	Sulfuric acid	Acidity regulator
514	Sodium sulfates	Acidity regulator
515	Potassium sulfates	Acidity regulator
516	Calcium sulfate	Flour treatment agent, Sequestrant, Firming agent, Stabilizer
517	Ammonium sulfate	Flour treatment agent, Stabilizer
518	Magnesium sulfate	Firming agent
519	Cupric sulfate	Colour fixative, Preservative
520	Aluminium sulfate	Firming agent
521	Aluminium sodium sulfate	Firming agent
522	Aluminium potassium sulfate	Acidity regulator, Stabilizer
523	Aluminium ammonium sulfate	Stabilizer, Firming agent
524	Sodium hydroxide	Acidity regulator
525	Potassium hydroxide	Acidity regulator
526	Calcium hydroxide	Acidity regulator, Firming agent
527	Ammonium hydroxide	Acidity regulator
528	Magnesium hydroxide	Acidity regulator, Colour retention agent
529	Calcium oxide	Acidity regulator, Flour treatment agent, Dough conditioner
530	Magnesium oxide	Anticaking agent
535	Sodium ferrocyanide	Anticaking agent
536	Potassium ferrocyanide	Anticaking agent

INS No.	Name of Food Additive	Technological purpose
537	Ferrous hexacyanomanganate	Anticaking agent
538	Calcium ferrocyanide	Anticaking agent
539	Sodium thiosulfate	Antioxidant, Sequestrant, Antibrowning agent
541	Sodium aluminium phosphate	Acidity regulator, Emulsifier
541 (i)	Sodium aluminium phosphate – acidic	Acidity regulator, Emulsifier, Raising agent
541 (ii)	Sodium aluminium phosphate – basic	Acidity regulator, Emulsifier
542	Bone phosphate (essentially calcium phosphate, tribasic)	Emulsifier, Anticaking agent, Moisture-retention agent
550	Sodium silicates	Anticaking agent
550 (i)	Sodium silicate	Anticaking agent
550 (ii)	Sodium metasilicate	Anticaking agent
551	Silicon dioxide, amorphous	Anticaking agent
552	Calcium silicate	Anticaking agent
553	Magnesium silicates	Anticaking agent, Dusting agent
553 (i)	Magnesium silicate	Anticaking agent, Dusting agent
553 (ii)	Magnesium trisilicate	Anticaking agent, Dusting agent
553 (iii)	Talc	Anticaking agent, Dusting agent, Coating agent, Surface-finishing agent, Texturizing agent
554	Sodium aluminosilicate	Anticaking agent
555	Potassium aluminium silicate	Anticaking agent
556	Calcium aluminium silicate	Anticaking agent
557	Zinc silicate	Anticaking agent
558	Bentonite	Anticaking agent
559	Aluminium silicate	Anticaking agent
560	Potassium silicate	Anticaking agent
570	Fatty acids	Foam stabilizer, Glazing agent, Antifoaming agent
574	Gluconic acid (D-)	Acidity regulator, Raising agent
575	Glucono delta-lactone	Acidity regulator, Raising agent, Sequestrant
576	Sodium gluconate	Sequestrant
577	Potassium gluconate	Sequestrant, Acidity regulator
578	Calcium gluconate	Acidity regulator, Firming agent, Sequestrant
579	Ferrous gluconate	Colour retention agent
580	Magnesium gluconate	Acidity regulator, Firming agent, Flavour enhancer
585	Ferrous lactate	Colour retention agent
586	Hexylresorcinol, 4-	Colour retention agent, Antioxidant
620	Glutamic acid, (L(+)-)	Flavour enhancer
621	Monosodium glutamate	Flavour enhancer
622	Monopotassium glutamate	Flavour enhancer
623	Calcium glutamate (D,L-)	Flavour enhancer
624	Monoammonium glutamate	Flavour enhancer
625	Magnesium glutamate	Flavour enhancer
626	Guanylic acid, 5'-	Flavour enhancer
627	Disodium 5'-guanylate	Flavour enhancer
628	Dipotassium 5'-guanylate	Flavour enhancer
629	Calcium 5'-guanylate	Flavour enhancer
630	Inosinic acid	Flavour enhancer

INS No.	Name of Food Additive	Technological purpose
631	Disodium 5'-inosinate	Flavour enhancer
632	Potassium inosinate	Flavour enhancer
633	Calcium 5'-inosinate	Flavour enhancer
634	Calcium 5'-ribonucleotides	Flavour enhancer
635	Disodium 5'-ribonucleotides	Flavour enhancer
636	Maltol	Flavour enhancer
637	Ethyl maltol	Flavour enhancer
638	Sodium L-aspartate	Flavour enhancer
639	Alanine,(DL-)	Flavour enhancer
640	Glycine	Flavour enhancer
641	Leucine, L-	Flavour enhancer
642	Lysin hydrochloride	Flavour enhancer
650	Zinc acetate	Flavour enhancer
900a	Polydimethylsiloxane	Antifoaming agent, Anticaking agent, Emulsifier
900b	Methylphenylpolysiloxane	Antifoaming agent
901	Beeswax	Glazing agent, Clouding agent
902	Candelilla wax	Glazing agent, Clouding agent
903	Carnauba wax	Glazing agent, Bulking agent, Acidity regulator, Carrier
904	Shellac	Glazing agent
905a	Mineral oil, food grade	Glazing agent, Sealing agent
905b	Petrolatum (petroleum jelly)	Glazing agent, Sealing agent, Antifoaming agent
905c	Petroleum wax	Glazing agent, Sealing agent
905c (i)	Microcrystalline wax	Glazing agent
905c (ii)	Paraffin wax	Glazing agent
905d	Mineral oil, high viscosity	Glazing agent, Sealing agent
905e	Mineral oil, medium and low viscosity (class I)	Glazing agent, Sealing agent
905f	Mineral oil, medium and low viscosity (class II)	Glazing agent, Sealing agent
905g	Mineral oil, medium and low viscosity (class III)	Glazing agent, Sealing agent
906	Benzoin gum	Glazing agent
907	Hydrogenated poly-decenes	Glazing agent
908	Rice bran wax	Glazing agent
909	Spermaceti wax	Glazing agent
910	Wax esters	Glazing agent
911	Methyl esters of fatty acids	Glazing agent
913	Lanolin	Glazing agent
915	Glycerol, methyl, or penat erithrytol esters of colophane	Glazing agent
916	Calcium iodate	Flour treatment agent
917	Potassium iodate	Flour treatment agent
918	Nitrogen oxides	Flour treatment agent
919	Nitrosyl Chloride	Flour treatment agent
920	Cysteine, L-and its hydrochlorides – sodium and potassium salts	Flour treatment agent
921	Cystine, L-and its hydrochlorides – sodium and potassium salts	Flour treatment agent
922	Potassium persulfate	Flour treatment agent
923	Ammonium persulfate	Flour treatment agent

INS No.	Name of Food Additive	Technological purpose
924a	Potassium bromate	Flour treatment agent
924b	Calcium bromate	Flour treatment agent
925	Chlorine	Flour bleaching agent
926	Chlorine dioxide	Flour treatment agent
927a	Azodicarbonamide	Flour treatment agent
927b	Urea (carbamide)	Flour treatment agent
928	Benzoyl peroxide	Flour treatment agent, Preservative
929	Acetone peroxide	Flour treatment agent
930	Calcium peroxide	Flour treatment agent
940	Dichlorodifluormethane	Propellant
941	Nitrogen	Packaging gas, Propellant
942	Nitrous oxide	Propellant, Antioxidant, Foaming agent, Packaging gas
943a	Butane	Propellant
943b	Isobutane	Propellant
944	Propane	Propellant
945	Chloropentafluorethane	Propellant
946	Octafluorocyclobutane	Propellant
949	Hydrogen	Packaging gas
950	Acesulfame potassium	Sweetener, Flavour enhancer
951	Aspartame	Sweetener, Flavour enhancer
952	Cyclamates	Sweetener
952(i)	Cyclamic acid	Sweetener
952(ii)	Calcium cyclamate	Sweetener
952(iii)	Potassium cyclamate	Sweetener
952(iv)	Sodium cyclamate	Sweetener
953	Isomalt (isomaltitol)	Sweetener, Anticaking agent, Bulking agent, Glazing agent
954	Saccharins	Sweetener
954(i)	Saccharin	Sweetener
954(ii)	Calcium saccharin	Sweetener
954(iii)	Potassium saccharin	Sweetener
954(iv)	Sodium saccharin	Sweetener
955	Sucralose (trichlorogalactosucrose)	Sweetener
956	Alitame	Sweetener
957	Thaumatococin	Sweetener, Flavour enhancer
958	Glycyrrhizin	Sweetener, Flavour enhancer
959	Neohesperidine dihydrochalcone	Sweetener
960	Steviol glycosides	Sweetener
961	Neotame	Sweetener, Flavour enhancer
962	Aspartame-acesulfame salt	Sweetener
963	Tagatose, D-	Sweetener
964	Polyglycitol syrup	Sweetener
965	Maltitols	Sweetener, Stabilizer, Emulsifier, Humectant, Bulking agent
965(i)	Maltitol	Sweetener, Stabilizer, Emulsifier, Humectant, Bulking agent
965(ii)	Maltiol syrup	Sweetener, Stabilizer, Emulsifier, Humectant, Bulking agent
966	Lactitol	Sweetener, Texturizing agent, Emulsifier

INS No.	Name of Food Additive	Technological purpose
967	Xylitol	Sweetener, Humectant, Stabilizer, Emulsifier, Thickener
968	Erythritol	Sweetener, Flavour enhancer, Humectant
999	Quillaia extracts	Foaming agent, Emulsifier
999 (i)	Quillaia extract type 1	Foaming agent, Emulsifier
999 (ii)	Quillaia extract type 2	Foaming agent, Emulsifier
1000	Cholic acid	Emulsifier
1001	Choline salts and esters	Emulsifier
1001 (i)	Choline acetate	Emulsifier
1001 (ii)	Choline carbonate	Emulsifier
1001 (iii)	Choline chloride	Emulsifier
1001 (iv)	Choline citrate	Emulsifier
1001 (v)	Choline tartrate	Emulsifier
1001 (vi)	Choline lactate	Emulsifier
1100	Amylases	Flour treatment agent
1101	Proteases	Flour treatment agent, Stabilizer, Flavour enhancer
1101 (i)	Protease	Flour treatment agent, Stabilizer, Flavour enhancer
1101 (ii)	Papain	Flavour enhancer
1101 (iii)	Bromelain	Flour treatment agent, Stabilizer, Flavour enhancer
1101 (iv)	Ficin	Flour treatment agent, Stabilizer, Flavour enhancer
1102	Glucose oxidase	Antioxidant
1103	Invertases	Stabilizer
1104	Lipases	Flavour enhancer
1105	Lysozyme	Preservative
1200	Polydextroses A and N	Bulking agent, Stabilizer, Thickener, Humectant, Texturizing agent
1201	Polyvinylpyrrolidone	Bodying agent, Stabilizer, Dispersing agent
1202	Polyvinylpyrrolidone (insoluble)	Colour stabilizer, Colloidal stabilizer, Stabilizer
1203	Polyvinyl alcohol	Coating agent, Binder, Sealing agent, Surface-finishing agent
1204	Pullulan	Glazing agent, Film-forming agent
1503	Castor oil	Carrier solvent, Anticaking agent, Glazing agent
1505	Triethyl citrate	Foam stabilizer, Carrier solvent, Sequestrant
1518	Triacetin	Humectant
1520	Propylene glycol	Humectant, Wetting agent, Dispersing agent, Glazing agent
1521	Polyethylene glycol	Antifoaming agent

SECTION 4

INTERNATIONAL NUMBERING SYSTEM FOR FOOD ADDITIVES

List in alphabetical order

[same as Section 3, but listed in alphabetical order]

SPECIFICATIONS FOR THE IDENTITY AND PURITY OF FOOD ADDITIVES

PART 1

PROPOSED DRAFT SPECIFICATIONS FOR THE IDENTITY AND PURITY OF FOOD ADDITIVES

(for adoption at step 5/8)

FOOD ADDITIVES (16 ENTRIES)

- Asparaginase from *Aspergillus oryzae* expressed in *Aspergillus oryzae* (N)
- Carrageenan (R)
- Cyclotetraglucose (N)
- Ethyl maltol (R)
- Isoamylase from *Pseudomonas amyloclavata* (N)
- Magnesium sulfate (R)
- Maltol (R)
- Nisin preparation (R)
- Pectins (R)
- Polyvinyl alcohol (R)
- Processed *Euchema* seaweed (R)
- Sodium chlorite (N)
- Sodium hydrogen sulfate (N)
- Sodium L(+)-tartrate (R)
- Steviol glycosides (R)
- Sucrose esters of fatty acids (R)

N: new specifications; R: revised specifications

FLAVOURING AGENTS (172 ENTRIES)

JECFA No	<u>Name</u>	JECFA No.	<u>Name</u>
<i>Revised specifications (12 entries)</i>			
631	3-Methyl-2-oxobutanoic acid	1479	2-Oxo-3-phenylpropionic acid, sodium salt
631.1	3-Methyl-2-oxobutanoic acid, sodium salt	1480	Maltol
632	3-Methyl-2-oxopentanoic acid	1481	Ethyl maltol
632.1	3-Methyl-2-oxopentanoic acid, sodium salt	1482	Maltol isobutyrate
633	4-Methyl-2-oxopentanoic acid	1506	3-Acetyl-2,5-dimethylfuran
633.1	4-Methyl-2-oxopentanoic acid, sodium salt	1559	2,4,5-Trimethyl-delta-3-oxazoline

<i>New specifications (160 entries)</i>			
1616	Methyl 4-pentenoate	1698	Butyl ethyl disulfide
1617	2-Methylbut-2-en-1-ol	1699	Diethyl disulfide
1618	Ethyl 4-pentenoate	1700	Allyl propyl disulfide
1619	4-Pentenal	1701	Diethyl trisulfide
1620	3-Isopropenylpentanedioic acid	1702	Propyl propane thiosulfonate
1621	trans-3-Hexenol	1703	(+/-)-3-(Ethylthio)butanol
1622	trans-4-Hexenal	1704	Hexyl 3-mercaptopentanoate
1623	5-Hexenol	1705	(+/-)-3-Mercapto-1-butyl acetate
1624	Methyl (Z)-3-hexenoate	1706	3-Mercapto-3-methyl-1-butyl acetate
1625	cis-4-Octenol	1707	2,5-Dithiahexane

1626	Ethyl (Z)-3-hexenoate	1708	3-Mercaptoheptyl acetate
1627	3-Octenoic acid	1709	bis(1-Mercaptopropyl)sulphide
1628	(Z)-3-Octenyl propionate	1710	S-Allyl-L-cysteine
1629	trans-4-Octenoic acid	1711	2,4-Dimethyl-1,3-dioxolane/
1630	Methyl (Z)-5-octenoate	1712	2-Hexyl-4,5-dimethyl-1,3-dioxolane
1631	cis-5-Octenoic acid	1715	cis- and trans-Ethyl 2,4-dimethyl-1,3-dioxolane-2-acetate
1632	Ethyl 3-octenoate	1716	Dihydroxyacetone dimmer
1633	cis-4-Decenol	1717	1-Hydroxy-2-butanone
1634	Isobutyl 10-undecenoate	1718	Ethyl 3-acetoxy-2-methylbutyrate
1635	11-Dodecenoic acid	1719	Methyl 5-acetoxyhexanoate
1636	(Z)-4-Dodecenal	1726	(+/-)-1-Acetoxy-1-ethoxyethane
1637	cis-9-Octadecenol	1727	Acetaldehyde hexyl isoamyl acetal
1638	cis-9-Octadecenyl acetate	1728	1,1-Dimethoxy-trans-2-hexene
1639	Methyl 10-undecenoate	1729	Acetaldehyde diisoamyl acetal
1640	(Z)-8-Tetradecenal	1730	Isovaleraldehyde diethyl acetal
1641	9-Octadecenal	1731	Valeraldehyde dibutyl acetal
1642	(E)-4-Nonenal	1732	Isovaleraldehyde propyleneglycol acetal
1643	2,3,4-Trimethyl-3-pentanol	1733	Isovaleraldehyde glyceryl acetal
1644	(+/-)-2,4,8-Trimethyl-7-nonen-2-ol	1734	Valeraldehyde propyleneglycol acetal
1645	(E)- and (Z)-2,4,8-Trimethyl-3,7-nonadien-2-ol	1735	Hexanal hexyl isoamyl acetal
1646	Nerolidol	1736	Hexanal octane-1,3-diol acetal
1647	6-Acetoxydihydrotheaspirane	1737	Hexanal butane-2,3-diol acetal
1648	6-Hydroxydihydrotheaspirane	1738	Hexanal dihexyl acetal
1649	1-Phenyl-3-methyl-3-pentanol	1739	Heptanal propyleneglycol acetal
1650	p-alpha,alpha-Trimethylbenzyl alcohol	1740	2,6-Dimethyl-5-heptenal propyleneglycol acetal
1651	(+/-)-Ethyl 2-hydroxy-2- methylbutyrate	1741	Octanal propyleneglycol acetal
1652	(+/-)-Ethyl 2-hydroxy-3- methylvalerate	1742	Nonanal dimethyl acetal
1653	alpha,alpha-Dimethylphenethyl alcohol	1743	Nonanal propyleneglycol acetal
1654	alpha,alpha-Dimethylphenethyl formate	1744	Decanal propyleneglycol acetal
1655	alpha,alpha-Dimethylphenethyl acetate	1745	Undecanal propyleneglycol acetal
1656	alpha,alpha-Dimethylphenethyl butyrate	1746	Dodecanal dimethyl acetal
1657	alpha,alpha-Dimethylbenzyl isobutyrate	1747	Acetaldehyde di-cis-3-hexenyl acetal
1659	Ethanethiol	1748	Isobutanal propyleneglycol acetal
1660	Ethane-1,1-dithiol	1749	Acetaldehyde 1,3-octanediol acetal
1661	Dimercaptomethane	1750	1-(3-Hydroxy-5-methyl-2-thienyl)ethanone
1662	1-Pentanethiol	1751	2-(5-Methyl-4-thiazolyl)ethyl formate
1663	Heptane-1-thiol	1752	2-(4-Methyl-5-thiazolyl)ethyl propionate
1664	2-Heptanethiol	1753	2-(4-Methyl-5-thiazolyl)ethyl butanoate
1665	(+/-)-1-Phenylethylmercaptan	1754	2-(4-Methyl-5-thiazolyl)ethyl isobutyrate
1666	2-Mercaptoanisole	1755	2-(4-Methyl-5-thiazolyl)ethyl hexanoate
1667	Propyl 2-mercaptopropionate	1756	2-(4-Methyl-5-thiazolyl)ethyl octanoate
1668	Methionyl butyrate	1757	2-(4-Methyl-5-thiazolyl)ethyl
1669	(+/-)-4-Mercapto-4-methyl-2- pentanol	1758	2,5-Dimethylthiazole
1670	4-Mercapto-2-pentanone	1759	2-Acetyl-2-thiazoline
1671	(S)-1-Methoxy-3-heptanethiol	1760	2-Propionyl-2-thiazoline
1672	Diisopentyl thiomalate	1761	cis- and trans-5-Ethyl-4- methyl-2-(2-methylpropyl)-thiazoline
1673	cis- and trans-Mercapto-p- menthan-3-one	1762	cis- and trans-5-Ethyl-4- methyl-2-(1-methylpropyl)-thiazoline
1674	Methyl 3-mercaptobutanoate	1763	Pyrrolidino-[1,2e]-4H-2,4- dimethyl-1,3,5-dithiazine

1675	Methylthiomethylmercaptan	1764	2-Hexylthiophene
1676	Thioacetic acid	1765	3-(Methylthio)methylthiophene
1677	(+/-)-Isobutyl 3-methylthiobutyrate	1766	5-Acetyl-2,3-dihydro-1,4-thiazine
1678	S-Methyl propanethioate	1767	N-Heptan-4-yl)benzo[d][1,3] dioxole-5-carboxamide
1679	S-Isopropyl 3-methylbut-2- enethioate	1768	N1-(2,4-Dimethoxybenzyl)-N2-(2-(pyridin-2-yl)ethyl)oxalamide
1680	S-Ethyl 2-acetylamino ethanethioate	1769	N1-(2-Methoxy-4-methylbenzyl)-N2-(2-(5-methylpyridin-2-yl)ethyl) oxalamide
1681	Allyl thiohexanoate	1770	N1-(2-Methoxy-4-methylbenzyl)-N2-(2-(pyridin-2-yl)ethyl)oxalamide
1683	2-Methyl-1-methylthio-2-butene	1771	4-Aminobutyric acid
1684	2,4,6-Trithiaheptane	1772	N-Gluconyl ethanolamine
1685	(+/-)-2,8-Epithio-cis-p-menthane	1773	N-Gluconyl ethanolamine phosphate
1686	3,5-Diethyl-1,2,4-trithiolane	1774	N-Lactoyl ethanolamine
1687	3,6-Diethyl-1,2,4,5-tetrathiane, mixture with 3,5-diethyl-1,2,4- trithiolane	1775	N-Lactoyl ethanolamine phosphate
1688	3-(Methylthio)-2-butanone	1776	N-[(Ethoxycarbonyl)methyl]-p- menthane-3-carboxamide
1689	4-(Methylthio)-2-pentanone	1777	N-[2-(3,4-Dimethoxyphenyl)ethyl]-3,4-dimethoxycinnamic acid amide
1690	Methyl 3-(methylthio)butanoate	1779	N-3,7-Dimethyl-2,6-octadienyl cyclopropylcarboxamide
1691	Methyl (methylthio)acetate	1780	2,4-Hexadienyl acetate
1692	(+/-)-3-(Methylthio)heptanal	1781	2,4-Hexadienyl propionate
1693	Ethyl methyl disulfide	1782	2,4-Hexadienyl isobutyrate
1694	Ethyl propyl disulfide	1783	2,4-Hexadienyl butyrate
1695	Ethyl propyl trisulfide	1784	2,4-Heptadien-1-ol
1696	Methyl isopentyl disulfide	1785	Nona-2,4,6-trienal
1697	Amyl methyl disulfide	1786	2,4,7-Decatrienal

PART 2**CODEX SPECIFICATIONS FOR THE IDENTITY AND PURITY OF FOOD ADDITIVES**

(for revocation)

Furfural

PRIORITY LIST OF FOOD ADDITIVES PROPOSED FOR EVALUATION BY JECFA

	<i>Question(s) to be answered</i>	<i>Data availability (when, what)</i>	<i>Proposed by</i>
<i>Previous Requests</i>			
Sucrose oligoesters Type I and II ^{1.}	Safety assessment and specification	March 2008 Tox, exposure, specification	Japan
<i>New Requests</i>			
Branching enzyme from <i>Rodothermus obamensis</i> expressed in <i>Bacillus subtilis</i> ^{1.}	Safety assessment and specifications	June 2008 Tox, metabolism, specifications	Denmark
Aluminium compounds	Studies on bioavailability, developmental toxicity and multi-generation study	Aluminium phosphates (end 2009) CEFIC, IFAC Aluminium oxide and hydroxide (end 2009) IAI	Japan
Sodium aluminium sulfate	Safety assessment and specification	End 2009 CEFIC	Switzerland
Flavours ^{1.}	247 compounds, Safety assessment and specifications	January 2009	USA

	<i>Question(s) to be answered</i>	<i>Data availability (when, what)</i>	<i>Proposed by</i>
Glycerol ester of gum rosin ¹	Safety assessment and specifications	April 2008 Tox, exposure, specifications	USA
Glycerol ester of tall oil rosin ¹	Safety assessment and specifications	April 2008 Tox, exposure, specifications	USA
Sodium hydrogen sulfate	Safety assessment and revision of specifications	Available Tox, exposure, specifications	USA
OSA (octenyl succinic acid) modified acacia gum (gum Arabic) ¹	Safety assessment and specifications	April 2008 ICGMA Tox, exposure, specifications	
DATEM (Diacetyl tartaric and fatty acid esters of glycerol) ¹	Revision of specifications	Available EFEMA	
Lycopene oleoresin extract from tomato	Safety assessment and specifications	Available NATCOL Tox, exposure, specifications	Israel
Ferrous ammonium phosphate ¹	Safety assessment for use in food fortification, specifications	September 2008 Tox, exposure, specifications	Switzerland Ghana

	<i>Question(s) to be answered</i>	<i>Data availability (when, what)</i>	<i>Proposed by</i>
Flavours – aliphatic, linear alpha-beta unsaturated aldehydes, acids and related alcohols, acetals and esters	Revaluation of dietary exposure in relation to potential genotoxic effects of 157 flavours of this group. Defer discussion to next year's CCFA (pending the outcome of exposure assessment methods by JECFA).		EC
Cyclamic acid and salts ^{1/}	Dietary exposure assessment, including different maximum levels of use of 250 mg/kg, 500 mg/kg 750 mg/kg, and 1000mg/kg in food category 14.1.4 “Water-based flavoured drinks, including “sport”, “energy”, or “electrolyte” drinks and particulated drinks”	Available Australia, Denmark	40 th CCFA
Cassia gum	Safety assessment and specifications	Available	France
Nisin preparation ^{1/}	Revision of definition and reconsider title	Available	40 th CCFA

^{1/} High priority

Appendix XV**CCFA RESPONSE TO THE CODEX COMMITTEE ON NUTRITION AND FOODS FOR SPECIAL DIETARY USES ON THE APPLICABILITY OF ADIs TO INFANTS AND YOUNG CHILDREN**

In response to the following request by CCNFSDU, the JECFA Secretariat would like to provide the following response:

To what extent does an ADI established by JECFA, whether numerical or not specified, apply to young infants below 12 weeks; what scientific principles should apply to the evaluation of additives intended for this group of population? Is the establishment of an ADI in itself sufficient or do other issues need to be addressed?

JECFA has considered this specific question on several occasions. In particular at its twenty-first meeting, and a detailed consideration of this issue is published in the report¹. The Committee at that time concluded that for most food additives the ADIs allocated are applicable only to children older than 12 weeks. The Committee also pointed out that food additives should not generally be used in foods for infants and very young children. JECFA is continuing to maintain this general position to date.

More detailed guidance on this matter is contained in EHC 70: Principles for the safety assessment of food additives and contaminants in food, published in 1987². These principles are based on the advice of an FAO/WHO meeting on additives in baby food held in 1971 and additional considerations by JECFA subsequently. Since the usual protocols for toxicological studies do not directly cover the developmental period in question, specific guidance for toxicological testing for substances likely to be used in infant foods is given.

Certain food additives have been evaluated for safety of use in infant formula on a case-by-case basis. Specific data to demonstrate safety for this age group are required, and this depends on the toxicological profile and potential concern for the compound. Consequently, the existence or establishment of an ADI based on standard toxicological data packages is not sufficient.

These basic principles are still valid to date, however in light of advancing science it may be appropriate to perform a detailed scientific review and give further guidance on this matter. A recent WHO publication³ details some biological and scientific principles on the susceptibility of children and may serve as a starting point for the development of further applied guidance on the applicability of health-based guidance values, like ADIs and TDIs, to infants and young children, including data requirements for safety assessment for these age-groups. Initial discussions to elaborate such an activity have commenced at WHO, but no time-lines have been set.

¹ WHO Technical Report Series 617: Evaluation of certain food additives, WHO Geneva 1978.

² Environmental Health Criteria 70: Principles for the safety assessment of food additives and contaminants in food. WHO, Geneva 1987.

³ Environmental Health Criteria 237: Principles for evaluating health risks in children associated with exposure to chemicals. WHO, Geneva 2006.