

CODEX ALIMENTARIUS COMMISSION

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Food and Agriculture
Organization of the
United Nations



World Health
Organization

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REP18/FA

JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEX ALIMENTARIUS COMMISSION

Forty-first Session

Rome, Italy, 2 – 6 July 2018

REPORT OF THE 50th SESSION OF THE CODEX COMMITTEE ON FOOD ADDITIVES

Xiamen, China

26 – 30 March 2018

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| SUMMARY AND STATUS OF WORK | | | | | |
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| Responsible Party | Purpose | Text/Topic | Code | Step | Para(s) |
| Members CCEXEC75 CAC41 | Adoption | Proposed draft <i>Specifications for the Identity and Purity of Food Additives</i> | CXM 6 | 5/8 | 30(i) and App. III, |
| | | | | - | 121(ii), (iii) and App IX, part B |
| | | Draft and proposed draft food-additive provisions of the <i>General Standard for Food Additives</i> (GSFA) | CXS 192-1995 | 8 and 5/8 | 30(ii), 111(i), 121(iii) and App. V, part A |
| | | Proposed draft revision of the <i>Class Names and the International Numbering System for Food Additives</i> | CXG 36-1989 | 5/8 | 30(ii), 121(i) and App. IX, part A2 |
| | | | | - | 149 and App. IX, part A1 |
| | | Revised food-additive provisions of the GSFA in relation to the alignment of the annexes on canned mangoes, canned pears and canned pineapples of the <i>Standard for Certain Canned Fruits</i> (CXS 319-2015) and 14 standards for fish and fish products | CXS 192-1995 | - | 48(i) points c and d and App.V, part B |
| | | Revised food-additive sections of the <i>Standard for Certain Canned Fruits</i> (CXS 319-2015) and the <i>Standards for Canned Salmon</i> (CXS 3-1981); <i>Canned Shrimps or Prawns</i> (CXS 37-1991); <i>Canned Tuna and Bonito</i> (CXS 70-1981); <i>Canned Crab Meat</i> (CXS 90-1981); <i>Canned Sardines and Sardine-Type Products</i> (CXS 94-1981); <i>Canned Finfish</i> (CXS 119-1981); <i>Salted Fish and Dried Salted Fish of the Gadidae Family of Fishes</i> (CXS 167-1989); <i>Dried Shark Fins</i> (CXS 189-1993); <i>Crackers from Marine and Freshwater Fish, Crustacean and Molluscan Shellfish</i> (CXS 222-2001); <i>Boiled Dried Salted Anchovies</i> (CXS 236-2003); <i>Salted Atlantic Herring and Salted Sprat</i> (CXS 244-2004); <i>Sturgeon Caviar</i> (CXS 291-2010); <i>Fish Sauce</i> (CXS 302-2011) and <i>Smoked Fish, Smoke-Flavoured Fish and Smoke-Dried Fish</i> (CXS 311-2013) | Various Codex Standards | - | 48(i) points a and b, 30(ii) and App.IV |
| Revised food-additive sections of <i>Standards for Milk Powders and Cream Powder</i> (CXS 207-1999), <i>a Blend of Skimmed Milk and Vegetable Fat in Powdered Form</i> (CXS 251-2006); and <i>Edible Casein Products</i> (CXS 290-1995) | 30(ii) | | | | |
| CAC41 | Revocation | Food-additive provisions of the GSFA | CXS 192-1995 | - | 111(ii), 134(iv), and App. VI |
| | | Relevant food-additive provisions from the <i>Standards for Mozzarella</i> (CXS 262-2006), <i>Cottage Cheese</i> (CXS 273-1968), <i>Cream Cheese</i> (CXS 275-1973), <i>Fermented Milks</i> (CXS 243-2003), <i>Dairy Fat Spreads</i> (CXS 253-2006), and <i>Cream Cheese</i> (CXS 275-1973). | Various Codex Standards | | 48(ii) |

| SUMMARY AND STATUS OF WORK | | | | | |
|------------------------------------------------------------------|--------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------|------|--------------------------------|
| Responsible Party | Purpose | Text/Topic | Code | Step | Para(s) |
| | | The food-additive provision for sodium sorbate (INS 201) from the <i>Standards for Instant Noodles</i> (CXS 249-2006), <i>Fermented Milks</i> (CXS 243-2003), <i>Dairy Fat Spreads</i> (CXS 253-2006), <i>Mozzarella</i> (CXS 262-2006), <i>Cheddar</i> (CXS 263-196), <i>Danbo</i> (CXS 264-1966), <i>Edam</i> (CXS 265-1966), <i>Gouda</i> (CXS 266-1966), <i>Havarti</i> (CXS 267-1966), <i>Samsø</i> (CXS 268-1966), <i>Emmental</i> (CXS 269-1967), <i>ilsiter</i> (CXS 270-1968), <i>Saint-Paulin</i> (CXS 271-1968), <i>Provolone</i> (CXS 272-1968), <i>Cottage Cheese</i> (CXS 273-1968), <i>Cream Cheese</i> (CXS 275-1973) and <i>Cheese</i> (CXS 283-197) | | | 134(iv) |
| CAC41 | Information | New proposed draft food additive provisions of the GSFA at Step 3 and 2 | | | 111(iii) and App. VII |
| CAC41 | Information | Draft and proposed draft food additive provisions of the GSFA (discontinuation) | | | 111(iv) and App. VIII |
| CCEXEC75 CAC41 | Information | CCFA50 achievements, including progress regarding Note 161 | | | 142 and 172 |
| CCEXEC75 CCNE | Information Action | Food additive provisions in the draft Regional Standard for Doogh | | | 33 |
| CCASIA/CCNF SDU/CCPFV/C CFO | Action | Consideration of the revocation of a number of food additive provisions in commodity standards under their responsibilities | | | 48(iii)-(vi) and 134(v), (vii) |
| Commodity committees FAO/WHO regional coordinating committees | Information | Guidance to commodity committees on the alignment of food additive provisions and alignment plan | | | 48(vii), (viii) and App. XI |
| CCSCH, CCFO and CCPFV | Action | Consideration of prioritization of initial alignment of commodity standards under their responsibilities | | | 48(vii) |
| CCFO | Action | Recommendations of update of the food-additive provisions in the relevant commodity standards to reflect guidance from CCFO25 and resultant action taken at CCFA50 | | | 56 |
| CAC41 FAO/WHO | Information Follow-up | Priority List of substances proposed for evaluation by JECFA | | | 134(i) and App. X |
| CCSCH/CCPF V | Action | Technological justification for the use of food additives | | | 86 |
| Members | Information and action | Actions required as a result of changes to the status of ADI and other recommendations of the 84 TH JECFA | | | 25 and App. II |
| EWG (Australia, USA and Japan) CCFA51 | Drafting Discussion | Alignment of the food additive provisions of commodity standards and relevant provisions of the GSFA; the addition of a footnote to the Table entitled "References to Commodity Standard for GSFA Table 3 Additives"; and the proposed revisions to the adopted provisions contained in CRD 2 Annex 4 Part C. | | | 49 |
| Members PWG (Australia) CCFA51 | Discussion | The report of the EWG on the Alignment; and the endorsement of food-additive provisions referred by commodity committees. | | | 51 |
| EWG (USA) CCFA51 | Drafting Discussion | Food additive provisions of the GSFA | | | 112 |

| SUMMARY AND STATUS OF WORK | | | | | |
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| Responsible Party | Purpose | Text/Topic | Code | Step | Para(s) |
| Members PWG on the GSFA (USA) CCFA51 | Discussion | Food additive provisions of the GSFA | | | 114 |
| Members EWG (Iran and Belgium) CCFA51 | Comments Drafting Discussion | Revision of the <i>Class Names and the International Numbering System for Food Additives</i> | | | 123(ii) |
| Members CCFA51 | Comments Discussion | <i>Specifications for the Identity and Purity of Food Additives</i> (86 th JECFA) | | | ongoing |
| Members PWG on the GSFA (USA) CCFA51 | Comments Discussion | New or revised provisions of the GSFA | | | ongoing |
| Members CCFA51 | Comments Discussion | Proposal for additions and changes to the Priority List of substances proposed for evaluation by JECFA | | | ongoing |
| EWG (EU and the Netherlands) CCFA51 | Drafting Discussion | Discussion paper on the use of nitrates (INS 251, 252) and nitrites (INS 249, 250) | | | 103 |
| EWG (EU and USA) CCFA51 | Drafting Discussion | Discussion paper on the development of wording for an alternative to Note 161 relating to the use of sweeteners | | | 142 |
| Russian Federation CCFA51 | Drafting Discussion | Discussion paper on the use of terms “fresh”, “plain”, “unprocessed” and “untreated” in existing Codex texts | | | 110 |

LIST OF ABBREVIATIONS

| | |
|---------|----------------------------------------------------------------|
| ADI | Acceptable Daily Intake |
| bw | body weight |
| CAC | Codex Alimentarius Commission |
| CCASIA | FAO/WHO Coordinating Committee for Asia |
| CCCF | Codex Committee on Contaminants in Foods |
| CCCPL | Codex Committee on Cereals, Pulses and Legumes |
| CCEXEC | Executive Committee of the Codex Alimentarius Commission |
| CCFA | Codex Committee on Food Additives |
| CCFFP | Codex Committee on Fish and Fishery Products |
| CCFFV | Codex Committee on Fresh Fruits and Vegetables |
| CCFO | Codex Committee on Fats and Oils |
| CCMMP | Codex Committee on Milk and Milk Products |
| CCNE | FAO/WHO Coordinating Committee for the Near East |
| CCNFSDU | Codex Committee on Nutrition and Food for Special Dietary Uses |
| CCNMW | Codex Committee on Natural Mineral Waters |
| CCPFV | Codex Committee on Processed Fruits and Vegetables |
| CCS | Codex Committee on Sugars |
| CCSCH | Codex Committee on Spices and Culinary Herbs |
| CCVP | Codex Committee on Vegetable Proteins |
| CFSA | China National Centre for Food safety Risk Assessment |
| CRD | Conference Room Document |
| EU | European Union |
| EWG | Electronic Working Group |
| FAO | Food and Agriculture Organization of the United Nations |
| FC | Food Category |
| GFSA | General Standard for Food Additives |
| GL | Guidelines |
| GMO | Genetically Modified Organism |
| GMP | Good Manufacturing Practice |
| INS | International Numbering System |
| JECFA | Joint FAO/WHO Expert Committee on Food Additives |
| ML | Maximum Level |
| PWG | Physical Working Group |
| USA | United States of America |
| USDA | United States Department of Agriculture |
| WHO | World Health Organization |
| WG | Working Group |

INTRODUCTION

1. The Codex Committee on Food Additives (CCFA) held its fiftieth session in Xiamen, People's Republic of China, from 26 to 30 March 2018, at the kind invitation of the Government of the People's Republic of China. Dr Yongxiang Fan, Professor of the China National Centre for Food Safety Risk Assessment (CFSA), chaired the session, which was attended by 53 member countries, one member organization and 32 observer organizations. A list of participants is contained in Appendix I.

OPENING OF THE SESSION

2. Mr Liu Jinfeng, Director General, Department of Food Safety Standards, Risk Surveillance and Assessment, National Health Commission, opened the session, congratulated CCFA on its achievements over the past 50 years and emphasized that the Chinese Government would continue actively participating in Codex activities. He thanked the former Chairperson, Professor Chen Junshi of CFSA, for his distinguished service and named him honorary Chairperson emeritus of CCFA.
3. Ms Guo Guirong, Deputy Mayor of Xiamen, and Ms Lu Jiang, Director-General of CFSA, addressed the Committee and extended their warmest welcome to all participants. Dr Markus Lipp and Dr Angelika Tritscher, welcome the attendees on behalf of FAO and WHO respectively. Mr Tom Heilandt, Secretary of the Codex Alimentarius Commission, also addressed the Committee. Ms Annamaria Bruno, who had for many years served as Secretary to CCFA and would soon retire, addressed the meeting through a prerecorded video message. The Codex Secretary expressed his appreciation to Ms Bruno for her tireless dedication throughout the years and valuable contribution to the work of CCFA.

Division of competence¹

4. The Committee noted the division of competence between the European Union (EU) and its Member States, according to paragraph 5, Rule II, of the Rules of Procedure of the Codex Alimentarius Commission.

ADOPTION OF THE AGENDA (Agenda item 1)²

5. The Committee adopted the agenda.
6. The Committee agreed to establish in-session working groups (WGs) on the following topics, open to all members and observers and working in English only:
 - (i) Endorsement and alignment, to consider: the endorsement and/or revision of maximum levels for food additives and processing aids in Codex standards (agenda item 4a); alignment of food-additive provisions of commodity standards with the *General Standard for Food Additives* (CXS 192-1995) (GSFA) (agenda item 4b); and future work on alignment (chaired by Australia);
 - (ii) International Numbering System (INS) for food additives, to consider proposed draft revisions to the *Class Names and the International Numbering System for Food Additives* (CXG 36-1989) (agenda item 6) (chaired by Belgium); and
 - (iii) Priority List of Substances Proposed for Evaluation by the Joint Expert Committee on Food Additives (JECFA), to consider proposals for additions and changes to the Priority List (agenda item 7) (chaired by Canada).

MATTERS REFERRED BY THE CODEX ALIMENTARIUS COMMISSION AND OTHER CODEX SUBSIDIARY BODIES (Agenda item 2)³

7. The Committee noted those matters presented for information only, that it would hear an oral report by the Codex Secretariat on matters considered by the Codex Committee on Processed Fruits and Vegetables (CCPFV) and that the matter deferred by CCFA49 would be discussed under agenda item 7.

Matters from CAC40

Standard for Mozzarella (CXS 262-2006)

8. Noting the request of CAC40 on addressing only the technological justification for the use of preservatives and anticaking agents for surface treatment of mozzarella with high moisture content covered by the Standard for Mozzarella (CXS 262-2006), the Committee took note of the view that this task should be undertaken by the Electronic Working Group (EWG) on the GSFA rather than the EWG on alignment.

¹ CRD1.

² CX/FA 18/50/1.

³ CX/FA 18/50/2; CX/FA 18/50/2 Add.1; Comments of Morocco and Republic of Korea (CRD8); Malaysia (CRD16); India (CRD17); Indonesia (CRD18); Kenya (CRD19); Paraguay (CRD20); Uganda (CRD21); African Union (CRD22); Senegal (CRD27); Russian Federation (CRD36); Uruguay (CRD38).

Conclusion

9. The Committee agreed to request that the EWG on the GSFA consider this matter (see para. 112 (iv)).

Matters from CCPFVTechnological justification for the use of food additives

10. The Committee noted that: (i) CCPFV, working by correspondence until CAC41, would consider addressing matters referred by CCFA49 concerning the technological justification for the use of several functional classes and food additives in various processed fruits and vegetables; and (ii) members interested in these matters were invited to join the CCPFV online platform and to reply to CL 2018/22-PFV⁴.

Matters referred by the 20th session of the Codex Committee on Fresh Fruits and Vegetables (CCFFV20)Post-harvest treatment for fresh fruits and vegetables for referral to CCFA

11. The Committee noted the recommendations of CCFFV that mono- and di-glycerides of fatty acids (INS 471) and salts of myristic, palmitic and stearic acids with ammonia, calcium, potassium and sodium (INS 470 (i)) be included in the GSFA under FC 04.1.1.2 “surface-treated fresh fruits” and FC 04.2.1.2 “surface-treated fresh vegetables”.
12. The Committee considered three approaches to the recommendations: (i) to revert the matter to CCFFV for further clarification on the technical justifications, especially the scope of the products using these food additives; (ii) to adopt the relevant food-additive provisions at the present session; or (iii) to refer the matter to the EWG on the GSFA.

Conclusion

13. The Committee agreed to request that the EWG on the GSFA consider the recommendations of CCFFV.

OthersEditorial amendments to the descriptors of FCs 14.1.4.2 and 14.1.5

14. The Committee noted the need to clarify the appropriate Food Categories for ready-to-drink coffee and tea beverages. The Committee also noted the views that the proposed amendments to FCs 14.1.4.2 and 14.1.5: (i) might impact the food additives permitted in the products, meaning further work should be undertaken; (ii) were consistent with the previous responses provided by the Codex Secretariat; and (iii) reflected disagreement as to whether the proposal would limit or expand the use of the food additives permitted.

Conclusion

15. The Committee agreed that the Codex Secretariat would seek comments on the proposed amendments via circular letter and to consider the matter under the same agenda item next year.

Sorbitol syrup (INS 420(ii)): safety evaluation

16. The Committee noted that: (i) sorbitol syrup (INS 420(ii)) was included in the GSFA (Table 3) and the Standard for Instant Noodles (CXS 249-2006) although it had not been assigned an Acceptable Daily Intake (ADI) or otherwise determined to be safe by JECFA; and (ii) since the matter would be duly considered at the 86th JECFA meeting, no action was needed at this time.

Carotenoids, chlorophylls and chlorophyllins, copper complexes and polysorbates

17. The Committee noted that it was not clear whether the food additives listed under the three respective food-additive groups — i.e. (i) carotenoids; (ii) chlorophylls and chlorophyllins, copper complexes; and (iii) polysorbates — shared the same group ADIs.

Conclusion

18. The Committee agreed with the recommendation to request that the Codex Secretariat, in consultation with the JECFA Secretariats, undertake a review of all group food additives in the GSFA and prepare a more comprehensive document for consideration at CCFA51 including proposals on how to deal with the issue.

⁴ <http://www.fao.org/fao-who-codexalimentarius/meetings/detail/en/?meeting=CCPFV&session=29>

MATTERS OF INTEREST ARISING FROM FAO/WHO AND FROM THE 84TH MEETING OF THE JOINT FAO/WHO EXPERT COMMITTEE ON FOOD ADDITIVES (JECFA) (Agenda item 3(a))⁵

19. The JECFA Secretariat:
- (i) presented CX/FA 18/50/3 Rev.1 and summarized the main conclusions of the scientific advice arising from the 84th meeting of JECFA;
 - (ii) emphasized that, for the elaboration of specifications for food additives from natural sources, it was important for sponsors to provide sufficient data for the chemical, technical, dietary-exposure and toxicological evaluation and encouraged CCFA to consider the information requirements before accepting proposals for food-additive evaluations to be included in the Priority List; and
 - (iii) informed the Committee that JECFA was engaged in updating certain chapters of EHC240 *Principles and methods for the risk assessment of chemicals in food*, including: more detailed guidance on the interpretation and evaluation of genotoxicity studies; guidance on dose-response modelling and application of the benchmark-dose approach; the chapter on exposure assessment; and finally guidance for the evaluation of enzyme preparations.

Discussion**β-Carotene-rich extract from *Dunaliella Salina***

20. In response to questions regarding its safety assessment of *Dunaliella Salina* as a food additive, JECFA explained that there were no health concerns for the use of β-Carotene-rich extract from *Dunaliella Salina* when used as a food colour at the proposed use levels and when the product was in accordance with specifications. The total dietary exposure to β-carotene was not expected to increase when *Dunaliella Salina* d-limonene extract was used as a food colour. It was also noted that the Group ADI for the sum of carotenoids, including β-carotene, β-apo-8'-carotenal and β-apo-8'-carotenoic acid methyl and ethyl esters, be re-evaluated in a future JECFA meeting.
21. JECFA further clarified that the present evaluation had considered the proposed use level of these food additives as a food colour and any further evaluation of the Group ADI was not expected to affect the current evaluation. The FAO JECFA Secretariat further clarified that the JECFA Specification was different from Carotene (Algae) (INS 160(iv)) which was not covered by β-Carotene-rich extract from *Dunaliella salina*.

Information requirements for submission on products derived from natural sources

22. The Committee noted the proposal by the Codex Secretariat to include the text below in the Circular Letter "Requesting information and comments on the priority list of substances proposed for evaluation by JECFA (Annex III)", with a view to addressing the concerns raised by JECFA regarding products derived from natural sources.

"For substances obtained from natural sources, characterization of the products in commerce and a relevant set of biochemical and toxicological data are essential for JECFA to develop a specifications monograph and the related safety evaluation. Relevant data/information may include: components of interest; all components of the final products; detailed manufacturing process; and possible carryover of substances, among other things."

Tamarind seed polysaccharide

23. The Codex Secretariat, noting that Tamarind seed polysaccharide had a full JECFA Specification with ADI not specified, and proposed that INS assignment to this additive be considered under agenda item 6 by the In-Session Working Group on INS. Pending the outcome of that discussion, the additive would be included in Table III of the GSFA at Step 3.

Steviol glycosides (R) (INS 960)

24. One observer, while supporting the adoption of the specification for steviol glycosides (R) (INS 960), expressed concern that the methodology followed by JECFA in changing the name of the additive should have been communicated to the EWG on INS.

⁵ CX/FA 18/50/3 Rev.1; comments of India (CRD17); Indonesia (CRD18); African Union (CRD22); Senegal (CRD27); Russian Federation (CRD36).

Conclusion

25. A summary of the final recommendations regarding actions required as a result of changes to the status of ADI and other recommendations is contained in Appendix II.
26. The Committee agreed to amend the circular letter template by adding a sentence regarding the need for additional information regarding products derived from natural sources (Appendix XII, part A).

PROPOSED DRAFT SPECIFICATIONS FOR IDENTITY AND PURITY OF FOOD ADDITIVES ARISING FROM THE 84TH JECFA MEETING (Agenda item 3(b))⁶

27. The JECFA Secretariat informed the Committee of the main conclusions regarding specifications for identity and purity arising from the 84th JECFA meeting as summarized in CX/FA 18/50/4 and CX/FA 18/50/4 corrigendum.

Discussion

28. Regarding the recommendation to replace in the GSFA and CXG 36-1989 the name “sodium aluminosilicate” with the name “sodium aluminium silicate”, the Committee noted that, in addition to these two texts, the following three standards developed by the Codex Committee on Milk and Milk Products (CCMMP) also contained food-additive provisions for “sodium aluminosilicate”: CXS 207-1999; CXS 251-2006; and CXS 290-1995.

Silicon dioxide, amorphous (R) (INS 551)

29. In response to concern that nanoparticles and any risk of nanotoxicity had not been taken into account in the specification, the JECFA Secretariat confirmed that they had not evaluated them since nanoparticles required highly specific consideration.

Conclusion

30. The Committee agreed to:
 - (i) forward the full specifications for food additives to CAC41 for adoption at Step 5/8 (Appendix III); and
 - (ii) amend and forward to CAC41 for adoption the food-additive provisions in the following standards by replacing the name “sodium aluminosilicate (INS 554)” with “sodium aluminium silicate (INS 554)”: i.e. the *General Standard for Food Additives* (GSFA) (CXS 192-1995); *Class Names and the International Numbering System for Food Additives* (CXG 36-1989); *Standard for Milk Powders and Cream Powder* (CXS 207-1999); *Standard for a Blend of Skimmed Milk and Vegetable Fat in Powdered Form* (CXS 251-2006); and *Standard for Edible Casein Products* (CXS 290-1995).

ENDORSEMENT AND/OR REVISION OF MAXIMUM LEVELS FOR FOOD ADDITIVES AND PROCESSING AIDS IN CODEX STANDARDS (Agenda item 4a)⁷

31. The Committee considered the recommendations of the in-session WG on Endorsement and Alignment, chaired by Australia, related to the food-additive provisions forwarded by CCNE9 and CCMMP (the latter working by correspondence).
32. The Chair of the WG noted that the Standard for Dairy Permeate was presented to CCFA for information only as it did not permit the use of additives in this product. Concerning the draft Regional Standard for Doogh, the WG noted that:
 - all except two of the food-additives provisions were identical to those in the *Standard for Fermented Milks* (CXS 243-2003) i.e. nisin and magnesium dihydrogen diphosphate;
 - there were transcription errors in the draft Regional Standard for Doogh, including in table 4.1 between heat-treated doogh and unheated doogh;
 - the footnote (a) to the table in section 4.1, referring to national legislation, was not appropriate; and

⁶ CX/FA 18/50/4; CX/FA 18/50/4 Corrigendum; Comments of Costa Rica, Cuba, Japan, Kazakhstan, Paraguay, Rwanda, United States of America, ICGA, IUFOST and EU speciality food ingredients (CX/FA 18/50/4 Add.1); Philippines (CRD9); Malaysia (CRD16); India (CRD17); Indonesia (CRD18); African Union (CRD22); ISC (CRD23); Senegal (CRD27); Codex Secretariat (CRD29); Dominican Republic (CRD 32); Russian Federation (CRD 36).

⁷ CX/FA 18/50/5; Report of the in-session Working Group on Endorsement/Alignment (CRD3); Comments of Uganda (CRD21); Nigeria (CRD24); Senegal (CRD27) African Union (CRD22); Japan (CRD31); Dominican Republic (CRD32); Russian Federation (CRD36).

- no justification was provided for the deviation from the requirements of the Procedural Manual, Section II: Elaboration of Codex texts, Relations between commodity committees and General Subject Committees (pp. 50-51 and 57-58), as to why the GSFA was not referenced in this commodity standard.

Conclusion

33. The Committee agreed:
- not to endorse the food-additive provisions in the draft Regional Standard for Doogh; and
 - to request that CCNE
 - consider whether a general reference to the GSFA was possible in place food-additive provisions in the draft Regional Standard and if not to provide a justification;
 - assess the detailed comments provided in CRD31; and
 - reconsider reference to footnote (a) in the Table of Section 4.1.

ALIGNMENT OF THE FOOD ADDITIVE PROVISIONS OF COMMODITY STANDARDS AND RELEVANT PROVISIONS OF THE GSFA (Agenda item 4b)⁸

34. The Chair of the in-session WG on Alignment (Australia) introduced its report (CRD3), including recommendations on: (i) the report of the EWG on Alignment (CX/FA 18/50/6); and (ii) future work on alignment.
35. Referring to CX/FA 18/50/6, the Chair explained that the EWG on Alignment had prepared: (i) proposals for the alignment of 14 commodity standards for fish and fish products as well as one CCPFV standard; (ii) a revised approach to listing corresponding commodity standards in Table 3 of the GSFA; and (iii) a draft guidance document for commodity committees to undertake preparatory work to assist CCFA in aligning food-additive provisions of commodity standards with the GSFA.

Discussion

36. The Committee considered the WG recommendations and made the following comments and took the following decisions:

Alignment of remaining fish and fish product commodity standards

Recommendation 2: Standardized and non-standardized foods

37. The Committee agreed to assign the task of differentiation (possibly including definitions) of standardized and non-standardized foods to the GSFA EWG at a future date when resources were available.

Recommendation 3: Fish and Fish Standards

38. The Committee endorsed the recommendation to amend the food-additives provision of 14 fish and fish standards in CRD 3 Annex 1.

Recommendation 4: Amendment to GSFA — Fish and Fish Standards

39. The Committee endorsed the recommendation to amend the GSFA in relation to the alignment of the 14 standards for fish and fish products in CRD3, Annex 2.

Alignment of Certain Canned Fruits

Recommendation 5: Certain Canned Fruits

40. The Committee endorsed the recommendation to amend the GSFA and the CODEX STAN 319-2015 due to the alignment work in CRD 3, Annex 3.

Recommendation 6: List of corresponding commodity standards in Table 3

41. The Committee endorsed the recommendation on the revised approach for listing corresponding commodity standards in Table 3 of the GSFA as outlined in CRD 3, Annex 4.
42. The Committee further agreed that the implementation of the revised approach be effected as soon as the technology issues associated with the GSFA online version were resolved.

⁸ CX/FA 18/50/6; Report of the in-session Working Group on Endorsement/Alignment (CRD3); Comments of Norway, Philippines and Thailand (CRD10); Malaysia (CRD16); African Union (CRD22); Nigeria (CRD24); Senegal (CRD27); Proposal of the Chair on the alignment EWG (CRD28); Codex Secretariat (CRD29); Japan (CRD31); Canada (CRD34); Russian Federation (CRD36).

Recommendation 7: Guidance document on alignment

43. The Committee endorsed the recommendation to adopt the draft “Guidance document for commodity Committees on the alignment of food additives provisions”, contained in CRD 3, Annex 5, and agreed that the guidance would be published as an Information document on the Codex website.
44. The Committee requested that the Codex Secretariat bring to the attention of commodity committees the existence of the guidance document on alignment.

Recommendation 8: Forward workplan

45. The Committee agreed to endorse the forward workplan on alignment, contained in CRD 3, Annex 6; and further agreed that it would be reviewed annually and annexed to the guidance document on alignment for commodity committees. The Committee discussed utilizing assistance from observers in formulating the initial documents relating to ripened-cheese commodity standards.

Recommendation 9: Future work

46. The Committee endorsed the recommendation to finalize alignment work for: i) ten commodity standards (i.e. CCS – two standards; CCCPL – three standards; CCNMW – two standards; CCVP – three standards); and ii) thirteen ripened cheese commodity standards.

Recommendation 10: Malates and Tartrates

47. The Committee discussed the recommendation by the Codex Secretariat on the revocation of food-additive provisions on malates and tartrates in 12 standards related to CCMMP, CCNFSDU, CCPFV, CCASIA since they did not have specifications as presented in CRD29. The Committee also noted that commodity committees may need further discussion on the use of these additives in standardized foods.

Conclusion

48. The Committee agreed to:
- (i) forward to CAC41 for adoption:
 - a) revised food-additive sections of the *Standard for Certain Canned Fruits* (CXS 319-2015) (Appendix IV, part B);
 - b) revised food-additive sections of the *Standards for Canned Salmon* (CXS 3-1981); *Canned Shrimps or Prawns* (CXS 37-1991); *Canned Tuna and Bonito* (CXS 70-1981); *Canned Crab Meat* (CXS 90-1981); *Canned Sardines and Sardine-Type Products* (CXS 94-1981); *Canned Finfish* (CXS 119-1981); *Salted Fish and Dried Salted Fish of the Gadidae Family of Fishes* (CXS 167-1989); *Dried Shark Fins* (CXS 189-1993); *Crackers from Marine and Freshwater Fish, Crustacean and Molluscan Shellfish* (CXS 222-2001); *Boiled Dried Salted Anchovies* (CXS 236-2003); *Salted Atlantic Herring and Salted Sprat* (CXS 244-2004); *Sturgeon Caviar* (CXS 291-2010); *Fish Sauce* (CXS 302-2011) and *Smoked Fish, Smoke-Flavoured Fish and Smoke-Dried Fish* (CXS 311-2013) (Appendix IV, part A);
 - c) revised food-additive provisions of the GSFA in relation to the alignment of the annexes on canned mangoes, canned pears and canned pineapples of the *Standard for Certain Canned Fruits* (CXS 319-2015) (Appendix V, part B.2); and
 - d) revised food-additive provisions of the GSFA related to the alignment of the 14 standards for fish and fish products (Appendix V, part B.1);
 - (ii) revoke the provisions for:
 - a) potassium malate (INS 351(ii)) in the *Standard for Mozzarella* (CXS 262-2006) and the *Standard for Cottage Cheese* (CXS 273-1968);
 - b) potassium hydrogen malate (INS 351(i)) and potassium malate (INS 351(ii)) in the *Standard for Cream Cheese* (CXS 275-1973);
 - c) potassium hydrogen malate (INS 351(i)), potassium malate (INS 351(ii)), monosodium tartrate (INS 335(i)), monopotassium tartrate (INS 336(i)) and dipotassium tartrate (INS 336(ii)) in the *Standard for Fermented Milks* (CXS 243-2003);
 - d) potassium hydrogen malate (INS 351(i)), potassium malate (INS 351(ii)), monosodium tartrate (INS 335(i)), monopotassium tartrate (INS 336(i)) and dipotassium tartrate (INS 336(ii)) in the *Standard for Dairy Fat Spreads* (CXS 253-2006); and

- e) potassium hydrogen malate (INS 351(i)), potassium malate (INS 351(ii)), monopotassium tartrate (INS 336(i)) and dipotassium tartrate (INS 336(ii)) in the *Standard for Cream Cheese* (CXS 275-1973);
 - (iii) recommend that CCASIA consider the revocation of the following provisions, taking into consideration the lack of JECFA specifications:
 - a) potassium hydrogen malate (INS 351(i)), potassium malate (INS 351(ii)), monosodium tartrate (INS 335(i)), monopotassium tartrate (INS 336(i)) and dipotassium tartrate (INS 336(ii)) in the *Regional Standard for Fermented Soybean Paste* (CXS 298R-2009); and
 - b) potassium hydrogen malate (INS 351(i)), potassium malate (INS 351(ii)), monosodium tartrate (INS 335(i)), monopotassium tartrate (INS 336(i)) and dipotassium tartrate (INS 336(ii)) in the *Regional Standard for Chilli Sauce* (CXS 306R-2011);
 - (iv) recommend that CCNFSDU consider the revocation of the following provisions, taking into consideration the lack of JECFA specifications: potassium hydrogen malate (INS 351(i)), potassium malate (INS 351(ii)), monosodium tartrate (INS 335(i)), monopotassium tartrate (INS 336(i)), dipotassium tartrate (INS 336(ii)) in the *Standard for Processed Cereal-Based Foods for Infants and Young Children* (CXS 74-1981);
 - (v) recommend that CCPFV consider the revocation of the following provisions, taking into consideration the lack of JECFA specifications:
 - a) potassium hydrogen malate (INS 351(i)), potassium malate (INS 351(ii)), monosodium tartrate (INS 335(i)), monopotassium tartrate (INS 336(i)) and dipotassium tartrate (INS 336(ii)) in the *Standard for Canned Bamboo Shoots* (CXS 241-2003); and
 - b) potassium hydrogen malate (INS 351(i)), potassium malate (INS 351(ii)), monosodium tartrate (INS 335(i)), monopotassium tartrate (INS 336(i)) and dipotassium tartrate (INS 336(ii)) in the *Standard for Jams, Jellies and Marmalades* (CXS 296-2009);
 - (vi) recommend that CCFO consider the revocation of the following provisions, taking into consideration the lack of JECFA specifications: potassium hydrogen malate (INS 351(i)), potassium malate (INS 351(ii)), monosodium tartrate (INS 335(i)), monopotassium tartrate (INS 336(i)), dipotassium tartrate (INS 336(ii)) in the *Standard for Fat Spreads and Blended Spreads* (CXS 256-2007);
 - (vii) publish the guidance document as an information document on the Codex website and inform commodity committees for their reference (Appendix XI);
 - (viii) inform the commodity and FAO/WHO regional coordinating committees of the alignment plan of CCFA and specially request CCSCH, CCFO and CCPFV to consider prioritizing initial alignment of commodity standards within the scope of their committee in order support CCFA planned GSFA alignment work in the course of next two years (see para 46); and
 - (ix) approve the revised approach to listing corresponding commodity standards in Table 3 of the GSFA after having verified its applicability to both the access and the online GSFA databases;
49. The Committee also agreed to establish an EWG, chaired by Australia and co-chaired by the United States of America and Japan, and working in English only, to consider:
- (i) the alignment of the following commodity Standards listed in the forward workplan for which there was no active commodity committee: CXS 12-1987, CXS 212-1999 (CCS), CXS 152-1985, CXS 202-1995, CXS 249-2006 (CCCPL), CXS 108-1981, CXS 227-2001 (CCNMW), CXS 163-1987, CXS 174-1989, CXS 175-1989 (CCVP);
 - (ii) the alignment, with the assistance of IDF, of the following ripened-cheese commodity Standards: CXS 263-2007, CXS 264-2007, CXS 265-2007, CXS 266-2007, CXS 267-2007, CXS 268-2007, CXS 269-2007, CXS 270-2007, CXS 271-2007, CXS 272-2007, CXS 274-2007, CXS 276-2007 and CXS 277-2007;
 - (iii) the addition of a footnote to the Table entitled "References to Commodity Standard for GSFA Table 3 Additives" to read: "This Section only lists Commodity Standards where the corresponding GSFA Food Category is not listed in the Annex to Table 3. Provisions for the use of specific Table 3 additives in Commodity Standards where the corresponding GSFA Food Category is listed in the Annex to Table 3 can be found in the corresponding Food Categories in Tables 1 and 2."; and
 - (iv) the proposed revisions to the adopted provisions contained in CRD 2 Annex 4 Part C i.e. the deletion of Note 15 in Food Categories 13.1.1, 13.1.2 and 13.1.3 for ascorbyl palmitate (INS 304) and ascorbyl stearate (INS 305).

50. The report of the EWG should be made available to the Codex Secretariat at least three months before CCFA51.
51. The Committee further agreed to establish a Physical Working Group (PWG), chaired by Australia and working in English only, to meet immediately prior to CCFA51 (i.e. in the afternoon of the Saturday preceding the session) to consider and prepare recommendations for the plenary on:
- (i) the report of the EWG on the Alignment; and
 - (ii) the endorsement of food-additive provisions referred by commodity committees.

GENERAL STANDARD FOR FOOD ADDITIVES (Agenda item 5)⁹

52. The Committee noted that the PWG on the GSFA, held immediately before the plenary session and chaired by the United States of America, had made recommendations on over 320 provisions (in the step process and/or already adopted), and discussed provisions for proposed new and/or revision of provisions for entry into the step process. These matters related to agenda items 5a and 5b.
53. The Committee considered recommendations 1–29 of the PWG (CRD2), made decisions and commented as follows:

GENERAL STANDARD FOR FOOD ADDITIVES (GSFA): THE REPORT OF THE EWG ON THE GSFA (Agenda item 5a)¹⁰

Recommendation 1

54. The Committee endorsed the recommendation regarding the adoption at Step 8 or Step 5/8 of the draft provisions contained in CRD2 Annex 1 Part A.

Recommendations 2

55. The Committee endorsed the recommendations regarding discontinuation of work on the draft and proposed draft provisions contained in CRD2 Annex 2 Part A.

Recommendation 3

56. The Committee endorsed the recommendations to request CCFO to update the food-additive provisions in the following commodity standards to reflect guidance from CCFO25 and resultant action taken at CCFA50:

- (i) the *Standard for Edible Fats and Oils Not covered by Individual Standards* (CXS 19-1981)
 - Lecithin (INS 322(i)) as an antioxidant and antioxidant synergist with a maximum use level (ML) of good manufacturing practice (GMP)
 - Tricalcium citrate (INS 333(ii)) and tripotassium citrate (INS 332(ii)) as antioxidant synergists with MLs of GMP
 - Mono- and di-glycerides of fatty acids (INS 471) as an antifoaming agent (for oils and fats for deep frying) with a ML of GMP
- (ii) the *Standard for Named Vegetable Oils* (CXS 210-1999)
 - Lecithin (INS 322(i)) as an antioxidant and antioxidant synergist with a maximum use level (ML) of good manufacturing practice (GMP)
 - Tricalcium citrate (INS 333(ii)) and tripotassium citrate (INS 332(ii)) as antioxidant synergists with MLs of GMP
- (iii) the *Standard for Named Animal Fats* (CXS 211-1999)
 - Lecithin (INS 322(i)) as an antioxidant and antioxidant synergist with a maximum use level (ML) of good manufacturing practice (GMP)
 - Mono- and di-glycerides of fatty acids (INS 471) as an antifoaming agent (for oils and fats for deep frying) with a ML of GMP

Recommendation 4

57. The Committee endorsed the recommendation regarding the adoption at Step 5/8 of the draft provisions contained in CRD2 Annex 1 Part B in Table 3 of the GSFA.

⁹ Report of PWG on the GSFA (CRD2).

¹⁰ CX/FA 18/50/7; CX/FA 18/50/7 Add.1; Report of the GSFA Physical Working Group (CRD2); China, Morocco, Nicaragua, Philippines, Republic of Korea, GOED, IDF and IFU (CRD7); India, Indonesia, Japan, Kenya, Malaysia, African union and ICGMA (CRD11); Peru (CRD25); Senegal (CRD27); Russian Federation (CRD36).

Recommendation 5

58. One Member Organization indicated that, although it would not oppose further discussion on the recommendation at this stage, such proposals should in future be included in the mandate the EWG.
59. The Committee endorsed the following criteria for the automatic inclusion of a Table 3 provision for the additive into the Step process at Step 2:
- (i) a JECFA ADI of “not specified” and full JECFA specifications; and
 - (ii) an INS name, number and functional class.

Recommendation 6

60. Regarding the implementation of the recommendation, the Codex Secretariat pointed out that further consultation with technical experts on the applicability of the online version of the GSFA was required.
61. The Committee endorsed the following procedural change, when technologically feasible: Provided the additive has an INS name, number, and functional class, include a proposed draft Table 3 provision at step 3 in the Agenda Item 3(a) MATTERS OF INTEREST ARISING FROM FAO/WHO AND FROM THE MEETING OF THE JOINT FAO/WHO EXPERT COMMITTEE ON FOOD ADDITIVES (JECFA) document when JECFA publishes an ADI of “not specified” and provides full specifications for the additive.”

Recommendation 7

62. The Committee endorsed the recommendation on the revision of Annex 1 of the Circular Letter for Proposals for New and/or Revised Food-Additive Provisions in the GSFA with the amendment of “1 or 2” to “1 and 2”.
63. The revisions are indicated in bold and underlined text as the presented below:

Proposed Use(s) Of the Food Additive:

- revising an existing provision **in Tables 1 and 2 of the GSFA**; or
- revising an existing provision in Table 3 of the GSFA (skip to “Is the proposal intended to revise products covered by the commodity standard”); or**

Recommendation 8

64. The Committee agreed to task the EWG on Alignment to consider revising the “References to Commodity Standards for GSFA Table 3 Additives” section of Table 3.

Recommendation 9

65. The Committee endorsed the recommendation on discontinuation of work on the draft and proposed draft provisions contained in CRD2 Annex 2, Part B, with the deletion of food-additive provisions on “oils and fats” and Food Categories 02.1.3 “Lard, tallow, fish oil and other animal fats”, which had been included inadvertently.

Recommendation 10

66. The Committee endorsed the recommendation to hold the provision for beet red (INS 167) in CRD2 Annex 3 Part A with the following corrections therein:
- (i) the Step should be “7”; and
 - (ii) Note 22 should read “For use in smoked fish paste only” and be followed by the following additional text “Note XS311” to read “Excluding products conforming to the Standard for Smoked Fish, Smoked-flavoured Fish and Smoke-dried Fish (CODEX STAN 311-2013)”.

Recommendation 11

67. One member proposed not to discontinue the food-additive provisions for carrageenan (INS 407), gellan gum (INS 418), guar gum (INS 412) and mono- and di-glycerides of fatty acids (INS 471) in Food Categories 01.1.1 as these food additives were permitted in their country.
68. The Committee endorsed the recommendation on discontinuation of work on the draft and proposed draft provisions contained in CRD2 Annex 2, Part C.

Recommendation 12

69. One member proposed replacing Note A17 “For UHT milk from non-bovine species only” with Note 227 “For use in sterilized and UHT treated milks only”.

70. The Committee endorsed the recommendation to adopt the provision for trisodium citrate (INS 331(iii)) listed in CRD2 Annex 1 Part C and to revise Note A17 to read “for use in sterilized and UHT treated milk from non-bovine species only”.
71. After the Committee had endorsed Recommendation 12, a member requested that the provision be held at Step 7 and recirculated for comment to confirm whether there was any technological justification to support the use of the additive in milk from bovine species. The Committee agreed to hold the provision and to task the EWG on the GSFA to recirculate the provision for comment.

Recommendations 13-15

72. One observer organization explained that the difference between Food Categories 01.1.1 and 01.1.2 was that “milk” came under the former while the same product when fortified with ingredients such as vitamins, minerals and other organic and inorganic ingredients without any addition of sweeteners, colours and flavours came under the latter.
73. The Committee noted the following views:
- (i) the use of certain food additives had the potential to change the organoleptic properties of the products under Food Category 01.1.2. Food additives with the technological function of thickener would increase the viscosity of the products potentially misleading consumers;
 - (ii) many products under Food Category 01.1.2 required the use of food additives such as emulsifiers, antioxidants, stabilizers and acidity regulators to keep all ingredients in suspension, offering enhanced nutritional values to consumers with special nutritional needs, notably in Asian countries; and
 - (iii) food additives used in products under Food Category 01.1.2 should be considered on a case-by-case basis.
74. One member indicated that food additives could be used in recombined or reconstituted milks and therefore requested the addition of the word “only” following the word “milks” in Note A18. This request was not endorsed by the Committee.

Conclusion

75. The Committee agreed to:
- (i) endorse recommendation 13 on the adoption at Step 8 of the draft provisions contained in CRD2 Annex 1 Part D;
 - (ii) discard recommendation 14 on the endorsement of the use of food additives for the function of emulsifier or stabilizer as technologically justified in products under Food Category 01.1.2 since no consensus had been reached; and
 - (iii) endorse recommendation 15 revised to read as follows: “to hold and circulate the provisions contained in CRD2 Annex 3 Part B for further discussion on the use level and the specific products within food category 1.1.2 in which these additives are used”.
76. Costa Rica expressed its general reservation regarding the use of food additives with functional class other than antioxidant in fluid milks fortified with vitamins and minerals since it viewed such use as not technologically justified.

Recommendation 16

77. The Committee endorsed the recommendations to include sucrose esters of fatty acids (INS 473), sucrose oligoesters, type I and type II (INS 473(a)) and sucroglycerides (INS 474) in the review of group food additives undertaken by the Codex Secretariat (see para 18).

Recommendations 17-18

78. The Committee endorsed the recommendations regarding the: (i) adoption at Step 8 and inclusion in the GSFA of the draft provisions contained in CRD2 Annex 1 Part E; and (ii) discontinuation of work on the draft and proposed draft provisions in CRD2 Annex 2 Part E.

Recommendation 19

79. The Committee endorsed the recommendations to hold and circulate the provisions in CRD2 Annex 3 Part B for further discussion on the maximum use level necessary to achieve the intended technical effect.

PROPOSALS FOR NEW AND/OR REVISION OF FOOD ADDITIVE PROVISIONS (REPLIES TO CL 2017/47-FA) (Agenda Item 5b)¹¹Recommendation 20

80. The Committee endorsed the recommendations to include proposed new provisions contained in CRD2 Annex 4 Parts A and B in the GSFA at Step 2.

Recommendation 21

81. The Committee endorsed the recommendations that responses to the Circular Letter for Proposals for New and/or Revised Food-Additive Provisions in the GSFA could be provided in any Codex language and agreed on a hard deadline of mid-January in order to provide sufficient time for translation into English.
82. Responses received after the deadline would not be considered.

Recommendation 22

83. The Committee endorsed the recommendations with a correction, i.e. to task the Alignment EWG rather than PWG to consider the proposed revisions to the adopted provisions in CRD2 Annex 4 Part C.

Recommendation 23 and bullet points 2, 3, 4 and 5 of Recommendation 29

84. The Committee endorsed the recommendations regarding adoption at Step 8 or Step 5/8 of the draft and proposed draft provisions in CRD2 Annex 1 Part F with the corrections outlined in recommendation 20 points 2, 3, 4 in food category 13.3 and to revoke the provision for INS 474 in food category 12.6. The Committee agreed to add Note 127 to all provisions being put forward for adoption in Food Category 12.6.3 in CRD2 Annex 1 Part F.

Recommendation 24 and bullet point 1 of Recommendation 29

85. The Committee endorsed the recommendations regarding discontinuation of work on the draft and proposed draft provisions contained in CRD2 Annex 2 Part D and the provision for INS 473 in food category 12.6.

Recommendation 25

86. The Committee endorsed the recommendations to request guidance from the following Codex committees on:

Codex Committee on Spices and Culinary Herbs

- (i) The technological justification for the use of anticaking agents in herbs on a general basis and these compounds and the appropriate use level specifically:
- Magnesium Stearate (INS 470(iii)) at GMP
 - Silicon dioxide amorphous (INS 551) at GMP

Codex Committee on Processed Fruits and Vegetables

- (ii) The use of acidity regulators in general and calcium lactate (INS 327) specifically in food category 14.1.2.1 "Fruit juice" generally, in Chinese plum juice specifically.
- (iii) The use of acidity regulators in general and phosphates (INS 338; 339(i)-(iii); 340(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii), (v)-(vii), (ix); 451(i), (ii); 452(v); 542) and tartrates (INS 334, 335(ii), 337) specifically in food categories 14.1.2.2 "Vegetable juice", 14.1.2.4 "Concentrates for vegetable juice", 14.1.3.2 "Vegetable nectar", and 14.1.3.4 "Concentrates for Vegetable nectar" and the maximum use levels needed to achieve the intended technical effect.

Recommendation 26

87. Regarding the food-additive provision for propylene glycol (INS 1520) in Food Categories 14.1.4.1, 14.1.4.2 and 14.1.4.3, it was noted that the actual use level might exceed the proposed ML of 1000 mg/kg and further clarification was therefore required.
88. The Committee agreed not to recommend these provisions in CRD2 Annex 3 Part C for adoption but hold them at the current Step and circulate for comment.

Recommendation 27

89. The Committee considered the recommendation in CRD2 Annex 3 Part D on the proposed draft provisions proposed to be held pending the provision of data to JECFA and reception by CCFA of the JECFA evaluation.

¹¹ CL2017/47-FA; Comments of Australia, Colombia, India, Japan, New Zealand, Uganda and ISDI (CX/FA 18/50/8); the European Union and Uganda (CRD12); Australia (CRD33); Colombia (CRD37).

90. The Committee took note of the request that the JECFA Secretariat should provide information on JECFA's evaluation of these food additives. The JECFA Secretariat replied that, for each of these food additives, a JECFA exposure assessment either had not been conducted or had not considered the use of the additive in the food category under discussion. For certain additives, the JECFA Secretariat also replied that the evaluations had been conducted decades earlier.
91. The Committee noted the following views of certain members and observers:
- (i) In the absence of any dietary exposure assessment, the concern that the dietary exposure of a 20 kg child would exceed the ADI through even limited consumption of foods to which the additive had been added at the proposed maximum use level.
 - (ii) The theoretical nature of the 20 kg child dietary exposure calculations assumed that the products consistently contained the highest level of the additive allowable; namely, it used the MLs and assumed that all foods in the category contained the additive at this level. Actual use levels provided a more refined dietary exposure assessment, though monitoring surveys or total diet studies gave a more accurate representation of actual dietary exposure.
 - (iii) The 20 kg child dietary exposure calculation was a simplistic method used for preliminary screening. Consideration for inclusion of additives in the GSFA should be based on the principles laid down in the Preamble of the GSFA, in particular Section 3.1: "Only those food additives shall be endorsed and included in this Standard that, so far as can be judged on the evidence presently available from JECFA, present no appreciable health risk to consumers at the use levels proposed". It was important for CCFA to consider whether the proposed MLs for the provisions were safe, noting that flavoured drinks were very often the main contributors to exposure to such additives among the population, especially children.
 - (iv) Concerns about the referral of several food-additive provisions to JECFA for review were expressed since this approach would set a precedent. While supporting JECFA's provision of updated dietary exposure assessments where appropriate, it was inappropriate to base such referrals to JECFA on the 20 kg child 'worst case' dietary exposure calculations.
 - (v) The draft provisions should be circulated with a request for a summary of available information on MLs and national exposure information/data. Based on the information submitted, a decision on whether JECFA assessment was required could be made.
 - (vi) Regarding tocopherols, the European Food Safety Authority (EFSA) had completed a safety assessment in 2015, concluding that "tocopherols [were] not of safety concern at the levels used in food".
 - (vii) The EFSA opinion referred to a tolerable upper-intake level, that exposure significantly exceeded the JECFA ADI and that the mean value reported by industry for the food-additive use in category 14.1.4 used in the exposure calculations was an order of magnitude lower than the value proposed for inclusion in the GSFA.
 - (viii) All the provisions should be held at the current Step except that for polyglycerol esters of interesterified ricinoleic acid (INS 476), which should be discontinued.
 - (ix) The JECFA Secretariat noted that the Committee could consider collecting information on exposure including maximum and actual use levels.
 - (x) There was broad support on the Committee to circulate the draft provisions through the EWG on the GSFA with a view to collecting data and information to inform CCFA on whether JECFA re-assessments were required.

Conclusion

92. The Committee agreed to:
- (i) recommend for adoption at Step 8 the draft provision for tocopherols (INS 307a, b, c) in Food Category 14.1.4 at 200 mg/kg with a note "for use as antioxidant as a carryover in flavours, colours, juice ingredients and nutrient preparations in this food category";
 - (ii) discontinue work on the draft provision for polyglycerol esters of interesterified ricinoleic acid (INS 476) in Food Categories 14.1.4 and 14.1.5;
 - (iii) hold the draft provisions for dioctyl sodium succinate (INS 480), polyglycerol esters of fatty acids (INS 475), sodium stearoyl lactylate (INS 481(i)), calcium oleyl lactylate (INS 482(ii)) in Food Category 14.1.4; polyglycerol esters of fatty acids (INS 475), sodium stearoyl lactylate (INS 481(i)), sodium oleyl lactylate (INS 481(ii)) in Food Category 14.1.5 at the current step and circulate for comments; and

- (iv) request that the EWG on the GSFA circulate the draft provisions listed above (para 91 (iii)) for information on the actual use levels, technological justifications and available relevant dietary exposure data, and prepare proposals for consideration by CCFA51.

Recommendation 28

93. The Committee endorsed the recommendation on the mandate of the EWG on the GSFA to CCFA51 with amendments (see para 112).

DISCUSSION PAPER ON THE USE OF NITRATES (INS 251, 252) AND NITRITES (INS 249, 250) (Agenda item 5c)¹²

94. The EU introduced the discussion paper, gave an overview of its contents, and noted the further proposals by the JECFA Secretariat on next steps contained in CRD6.
95. The Chairperson highlighted the complexity of the topic, noted some of the main issues — e.g. which MLs, residual or ongoing, should be included in GSFA, and how to balance risks and benefits — and stressed that a great deal of information was required before any need for scientific advice and/or risk management could be determined.
96. The JECFA Secretariat:
- (i) introduced its comments contained in CRD6, noting that the topic before the electronic working group (EWG) was very broad and multifaceted and called for careful consideration by the Committee;
 - (ii) expressed the view that some questions raised by the EWG would benefit from additional data, especially those requiring a decision between risk assessment and risk management; and
 - (iii) encouraged the Committee to consider gathering further relevant data on members' existing risk-management processes and risk assessment performed by competent authorities, so as to enable the Committee to take an informed decision at its next session as to the most effective use of any possible risk-management options and identify any need to request further scientific advice.

Discussion

97. The Committee expressed broad support for establishing an EWG to collect data with a view to enabling CCFA to take a decision at its next session, considered the draft EWG terms of reference (ToRs) and discussed other issues relevant to the data-gathering process.

Data collection

98. The Committee noted that better knowledge of the available scientific data was required before JECFA could commence work and that the data-collection process could incorporate the following approaches/steps:
- a request for available data and information for compilation and consideration by the Committee;
 - the definition of use levels and types of product by CCFA; and
 - a request for assistance to CCCF seeking any data on natural levels.

Potential sources of nitrates/nitrites and nitrosamines

99. To obtain a comprehensive view of the consumption of and exposure to the risk associated with nitrates, nitrites and nitrosamine formation, consideration should be given to the following factors during data/information collection:
- data/information should be collected for all relevant sources; and
 - the use levels; level of effectiveness of nitrates/nitrites to perform the desired technological function per type of product; and levels of nitrosamines present in food and the formation of nitrosamines in the body.
100. It was mentioned that the context of exposure should be understood to be food additives rather than other sources.

Other concerns

¹² CX/FA 18/50/9; Comments of JECFA Secretariat (CRD6); European Union (CRD13); Paraguay (CRD20); Uganda (CRD21); African Union (CRD22); Peru (CRD25); Ecuador (CRD26); Senegal (CRD27); Russian Federation (CRD36); Nicaragua (CRD39); El Salvador (CRD40).

101. Concerns were expressed that: the questions to be addressed by the EWG would contribute to risk assessment rather than risk management; the data collection should therefore be conducted by JECFA through a call for data, rather than by CCFA or Codex in general; and further scientific advice would be needed after data collection.
102. The JECFA Secretariat:
- (i) informed CCFA that the Codex Committee on Contaminants in Food (CCCF) customarily collected occurrence data through its EWGs to inform risk management within its mandate and suggested that an efficient approach may be for CCFA to collect use-level and occurrence data together;
 - (ii) clarified that nitrates and nitrites were not contaminants, noting that the complexity of the matter called for a clear approach incorporating information from the national level;
 - (iii) encouraged CCFA to consider developing an inventory of available data to inform any potential risk assessment and an inventory of risk-management options currently available and/or applied by countries ; and
 - (iv) expressed the hope that, with additional data and by following a more stepwise approach, the most suitable way forward could be formulated so as to attain measurable progress on this complex matter within an appropriate timeframe.

Conclusion

103. The Committee agreed to establish an EWG, chaired by the EU, co-chaired by the Netherlands and working in English only, to:
- Develop an inventory of data available on nitrates and nitrites, taking into account document CX/FA 18/50/9 and the comments of the joint FAO/WHO JECFA Secretariat contained in CRD06, with a view to consulting with JECFA and CCFA regarding next steps, in particular by:
- (i) collecting general information on risk-management approaches on nitrates and nitrites used as food additives by regulatory agencies of Codex members;
 - (ii) collecting information on Q1 as outlined in CX/FA 18/50/9;
 - (iii) collecting, using the table outlined in Recommendation 4 of CX/FA 18/50/9, information on Q2 for each of the GSFA subcategories for which provisions on nitrates and nitrites existed (whether adopted or in the Codex Step procedure), and, when available, providing accompanying data and studies demonstrating the effectiveness of the levels in performing the desired technological function;
 - (iv) collecting information on natural occurrence data on nitrates and nitrites; and
 - (v) collecting available information on Q1-QV to further consider feasibility and the need for risk assessment.
104. It was noted that the mandate was very broad and that it may not be feasible to address all points by CCFA51.

DISCUSSION PAPER ON THE USE OF THE TERMS “UNPROCESSED” AND “PLAIN” IN THE GSFA (Agenda item 5d)¹³

105. The Russian Federation introduced the discussion paper, noted that these terms were widely used and argued the definitions were therefore required in the context of Food Category systems in the GSFA. Developing such definitions would contribute to the fulfilment of the purposes of Codex: protecting consumers and facilitating trade.
106. The Chairperson requested the views of the Committee on whether and how to approach developing such definitions.

Discussion

107. Delegations in favour of developing definitions noted:
- (i) there was scope to clarify such terms as “minimally processed”, “plain” and “unprocessed”, with respect to the admissibility of food additives, in order further reduce any risk of misleading consumers; and

¹³ CX/FA 18/50/10; Comments on Agenda item 5(d) from European Union, Morocco, FoodDrinkEurope and IDF (CRD14); Paraguay (CRD20); Uganda (CRD21); African Union (CRD22); Nigeria (CRD24); Ecuador (CRD26); Senegal (CRD27); Dominican Republic (CRD32); Russian Federation (CRD36); El Salvador (CRD40).

- (ii) that consistency was required across all Food Categories so as to ensure the use of food additives was guided by the principles laid out in Section 3 of the Preamble of the GSFA.

108. Delegations not in favour of further work stressed that:

- (i) for CCFA to unilaterally to develop horizontal definitions in the context of the GSFA would: undermine the work of the commodity committees having determined which type of food additives were technologically justified in the products they had considered; such an approach goes against Codex practices and structures, including the functional relationships between commodity committees and CCFA as articulated in the Codex Procedural Manual; and it generates significant problematic consequences for many existing Codex texts, with significant implications for trade;
- (ii) expressed the view that the GSFA Preamble sufficiently addressed the concerns raised and provided adequate explanation of the use of additives, and no amendment or further definition was therefore required; and
- (iii) queried the competence of CCFA to undertake such a task; suggested that the matter merit further study or referral to CAC; and expressed the view that provisions should be considered on a case-by-case basis when applying such terms.

109. The Chairperson summarized the discussion, noting concerns expressed regarding the use of the proposed definitions as well as the need for clarity on the present usage of various terms in the GSFA, and therefore proposed that further work be undertaken on the usage of the terms “fresh”, “plain”, “unprocessed” and “untreated”.

Conclusion

110. The Committee agreed to request that the Russian Federation prepare a discussion paper on how the terms “fresh”, “plain”, “unprocessed” and “untreated” were used in existing Codex texts to determine whether definitions could be developed for the purposes of allocating food-additive provisions.

GENERAL CONCLUSION FOR AGENDA ITEM 5

111. The Committee agreed to:

- (i) forward to CAC41 the draft and proposed draft food-additive provisions of the GSFA, for adoption at Step 8 and Step 5/8 (Appendix V, part A)¹⁴;
- (ii) forward to CAC41 the food-additive provisions recommended for revocation (Appendix VI)¹⁵;
- (iii) include a number of food-additive provisions at Step 2 and circulate for comments at Step 3 in the GSFA (Appendix VII)¹⁶; and
- (iv) discontinue work on a number of draft and proposed draft food-additive provisions of the GSFA (Appendix VIII)¹⁷.

Work for CCFA51

EWG on the GSFA

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

- (i) Draft and proposed draft provisions for colours in the Step process in food categories 05.2 (Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4), 05.3 (Chewing gum), 5.4 (Decorations (e.g. for fine bakery wares), toppings (non-fruit) and sweet sauces);
- (ii) All remaining draft and proposed draft provisions in Table 1 and 2 of the GSFA in food categories 01.0 through 16.0, with the exception of those additives with technological functions of colour (excluding those provisions discussed in point (i)) or sweetener, adipates, nitrites and nitrates, the provisions in food category 14.2.3 and its subcategories, and provisions awaiting a reply from CCSC, CCPFV or CCFO;
- (iii) Proposed draft provisions in Table 3 for Gum ghatti (INS 419) and, pending assignment of an INS number, tamarind seed polysaccharide (see Appendix IX, parts A.2);

¹⁴ Recommendations for adoption arising from agenda item 5a.

¹⁵ Recommendations for revocation arising from agenda item 5a.

¹⁶ Recommendations related to agenda item 5b.

¹⁷ Recommendations for discontinuation related to agenda items 5a and 5b.

- (iv) The technological justification for the use of preservatives and anticaking agents for surface treatment of mozzarella with high moisture content covered by the *Standard for Mozzarella* (CXS 262-2006); and
 - (v) Request for and compile information on available relevant dietary exposure data for dioctyl sodium sulfosuccinate (INS 480), polyglycerol esters of fatty acids (INS 475), sodium stearoyl lactylate (INS 481(i)), calcium oleyl lactylate (INS 482(ii)) and the actual use level and technological justification in Food Category 14.1.4 for dioctyl sodium sulfosuccinate (INS 480), polyglycerol esters of fatty acids (INS 475), sodium stearoyl lactylate (INS 481(i)), calcium oleyl lactylate (INS 482(ii)) and in food category 14.1.5 for polyglycerol esters of fatty acids (INS 475), sodium stearoyl lactylate (INS 481(i)) and calcium oleyl lactylate (INS 482(ii)) for consideration by the electronic working group to formulate recommendations on the provisions for these additives in those food categories.
113. The report of the EWG should be made available to the Codex Secretariat at least three months before CCFA51.

PWG on the GSFA

114. The Committee agreed to establish a PWG, chaired by the United States of America and working in English only, to meet immediately prior to CCFA51 (1.5 days from Friday morning until Saturday lunch time) to consider and prepare recommendations for the plenary on:
- (i) the report of the EWG on the GSFA; and
 - (ii) responses to the circular letter on proposals for new and/or revised provisions of the GSFA.
115. The Committee noted the appreciation expressed by one observer to all delegations for the continuing efforts to reduce the backlog of pending provisions in the Step process in the GSFA at CCFA50, and to the United States of America in particular for having chaired both the EWG and PWG.

PROPOSED DRAFT REVISION TO THE CLASS NAMES AND THE INTERNATIONAL NUMBERING SYSTEM FOR FOOD ADDITIVES (CXG 36-1989) (Agenda item 6)¹⁸

116. Belgium as Chair of the in-session WG on INS introduced its report (CRD4). She noted that the WG had made recommendations on: the inclusion of two new food additives in the INS; changes to the functional class/technological purpose related to five food additives; editorial amendments to the names of food additives; and naming and INS numbers for steviol glycosides. The WG agreed not to include grape colour in the INS in the absence of any member support for a colour additive with a specific name.

Discussion

117. The Committee considered the recommendations and made the following decisions:

Recommendations 1-2

118. The Committee endorsed recommendation 1 related to the inclusion food additives and the changes to functional classes/technological purpose to Sections 3 and 4 of the INS.
119. The Committee also confirmed the revision of the name of “Sodium aluminosilicate” (INS 554) to “Sodium aluminium silicate” as recommended under para 28 (see Agenda Item 3b).

Recommendations 3-4 (steviol glycosides)

120. The Committee noted:
- The alternative technologies for the production of steviol glycosides, including enzymatic modification, bioconversion of plant extracts, and fermentation from a genetically modified sources.
 - Members were in favour of replacing steviol glycosides (INS 960) in the GSFA with steviol glycosides from *Stevia rebaudiana* Bertoni (Steviol glycosides from *Stevia*) (INS 960a) while others supported the retention of steviol glycosides (INS 960) in the GSFA as a group food additive with steviol glycosides from *Stevia rebaudiana* Bertoni (Steviol glycosides from *Stevia*) (INS 960a) and Rebaudioside A from multiple gene donors expressed in *Yarrowia lipolytica* (960b(i)) listed under this group as they shared group ADIs, which were complied with the standard procedure.

¹⁸ CL 2016/47-FA; CX/FA 18/50/11; Comments of ** (CX/FA 18/50/11 Add.1); Report of the in-session Working Group on INS (CRD4); Comments of Malaysia (CRD16); India (CRD17); Indonesia (CRD18); Kenya (CRD19); Paraguay (CRD20); Uganda (CRD21); African Union (CRD22); Nigeria (CRD24); Senegal (CRD27), Russian Federation (CRD36); ISC (CRD41).

- On the question related to changes to GSFA on labelling products, it was clarified that GSFA was not intended for labelling purpose and would not have any impact.

121. The Committee endorsed the recommendations on:

- proposed INS names, numbers, functional class(es) and technological purpose(s) for steviol glycosides;
- consequential amendments to the *List of Codex specifications of food additives* (CAC/MISC 6-2017) in respect of (Appendix IX, part B):
 - entry of rebaudioside A from multiple gene donors expressed in *Yarrowia lipolytica* (INS 960b(i)); and
 - replacement of the entry steviol glycosides (INS 960) with Steviol glycosides from *Stevia rebaudiana* Bertoni (Steviol glycosides from Stevia) (960a); and
- consequential amendments to the GSFA in respect of listing steviol glycosides (INS 960) as a group food additive with steviol glycosides from *Stevia rebaudiana* Bertoni (Steviol glycosides from Stevia) (INS 960a) and Rebaudioside A from multiple gene donors expressed in *Yarrowia lipolytica* (INS 960b(i)).

Recommendations 5 and 6

122. The Committee endorsed recommendations on issuance of a circular letter to request proposals for changes to the INS and establishment of the EWG to consider new proposals as well as other requests arising from CCFA50.

Conclusion

123. The Committee agreed to:

- forward the proposed draft amendments to the INS to CAC41 for adoption at Step 5/8 and consequential amendments to CAC/MISC 6-2017 (Appendix IX, parts A.2 and B);
- establish an EWG, co-chaired by the Islamic Republic of Iran and Belgium, working in English only, to:
 - consider replies to the circular letters on addition and changes to INS; and
 - assign an INS number to β -Carotene-rich extract from *Dunaliella salina*.

124. The Committee noted that the report of the EWG should be made available to the Codex Secretariat at least three months before CCFA51 and that the EWG would not consider responses to the circular letter submitted after the deadline.

PROPOSALS FOR ADDITIONS AND CHANGES TO THE PRIORITY LIST OF SUBSTANCES PROPOSED FOR EVALUATION BY JECFA (REPLIES TO CL 2017/48-FA) (Agenda item 7)¹⁹

125. The Chair of the in-session WG on Priority (Canada) introduced its report (CRD5), which addressed: (i) the Priority List of Substances Proposed for Evaluation by JECFA; and (ii) Matters referred by Agenda item 2: note 301 "interim maximum level until CCFA50" associated with benzoate in Food Category 14.1.4 in the GSFA.

Discussion

126. The Committee considered the WG recommendations in CRD5, and made the following comments and decisions.

Recommendation 1 (Amendment to the Circular Letter)

127. The Committee noted the amendment to the circular letter would expedite the process of confirming requests and provide a mechanism for members to confirm the requests without having to attend the in-session working group.

128. The Committee was also informed that the Priority List table had been updated to include a summary of information about requests, such as their basis, to help JECFA in prioritizing requests

¹⁹ CL 2017/48-FA; Report of In-session WG on Priority List (CRD5); Comments of China, European Union, Japan, Sudan, EU Specialty Food Ingredients, IACM, ICBA, IOFI and ISC (CX/FA 18/50/12); Philippines (CRD15); Malaysia (CRD16); Paraguay (CRD20); African Union (CRD22); ISC (CRD23); Senegal (CRD27); Codex Secretariat (CRD29); Sudan (CRD30); Russian Federation (CRD36)

Recommendation 2 (Note 301 “interim maximum level until CCFA50” associated with benzoate in Food Category 14.1.4 in the GSFA)

129. The Committee, noting that the data sponsor had confirmed data would be provided by December 2019 and that JECFA could not provide advice on the matter before CCFA53, recommended that CCFA50 revise Note 301 accordingly (see para 135 (iii)).

Recommendation 3 (Priority List of Substances Proposed for Evaluation by JECFA)

130. The Committee agreed to remove gold (INS 175), silver (INS 174), Red 2G (INS 128) from the Priority List since no confirmation of data availability had been provided and noted that the specification and the ADI for Red 2G would be withdrawn.

Gum Arabic (INS 414)

131. The Committee agreed to remove the request for the addition of the functional class “prebiotic” for gum Arabic from the Priority List, noting that it was not consistent with a food-additive function. In response to a proposal for the Committee to refer the matter to CCNFSU, the Committee noted that such an action was out its competence.

Sodium sorbate (INS 201)

132. The Committee agreed to remove sodium sorbate from the Priority List as no confirmation of data availability had been provided and noted that relevant provisions of sodium sorbate in both the GSFA and relevant commodity standards would be revoked.

Steviol Glycosides (INS 960)

133. The Chair of the in-session WG clarified that the submission for the evaluation of the Rebaudioside M had been lacking a member as a sponsor and specified that during the session of the WG, Switzerland agreed to sponsor this submission from the EU Speciality Food Ingredients.

Conclusion

134. The Committee agreed to:
- (i) forward the amended Priority List of Substances Proposed for Evaluation by JECFA for endorsement by CAC41 and follow-up by FAO and WHO (Appendix X);
 - (ii) endorse the recommendation on the amendment to the circular letter (Appendix XII, part A);
 - (iii) to revise Note 301 to read “Interim maximum level until CCFA53”;
 - (iv) recommend that CAC41 revoke the food-additive provision for sodium sorbate (INS 201) from the listing of sorbates in Tables 1 and 2 of the GSFA and from the following Standards:
 - a) *Standard for Instant Noodles (CXS 249-2006)*
 - b) *Standard for Fermented Milks (CXS 243-2003)*
 - c) *Standard for Dairy Fat Spreads (CXS 253-2006)*
 - d) *Standard for Mozzarella (CXS 262-2006)*
 - e) *Standard for Cheddar (CXS 263-196)*
 - f) *Standard for Danbo (CXS 264-1966)*
 - g) *Standard for Edam (CXS 265-1966)*
 - h) *Standard for Gouda (CXS 266-1966)*
 - i) *Standard for Havarti (CXS 267-1966)*
 - j) *Standard for Samsø (CXS 268-1966)*
 - k) *Standard for Emmental (CXS 269-1967)*
 - l) *Standard for Tilsiter (CXS 270-1968)*
 - m) *Standard for Saint-Paulin (CXS 271-1968)*
 - n) *Standard for Provolone (CXS 272-1968)*
 - o) *Standard for Cottage Cheese (CXS 273-1968)*
 - p) *Standard for Cream Cheese (CXS 275-1973)*

- q) *General Standard for Cheese* (CXS 283-197);
- (v) recommend that CCASIA consider the revocation of the provision for sodium sorbate (INS 201) from the *Regional Standard for Chilli Sauce* (CXS 306R-2011);
- (vi) recommend that CCPFV consider the revocation of the provision for sodium sorbate (INS 201) from the *Standard for Jams, Jellies and Marmalades* (CXS 296-2009); and
- (vii) recommend that CCFO consider the revocation of the provision for sodium sorbate (INS 201) from the *Standard for Fat Spreads and Blended Spreads* (CXS 256-2007).

DISCUSSION PAPER ON THE MANAGEMENT OF CCFA WORK (Agenda item 8)²⁰

Introduction

135. China introduced CX/FA 17/49/13 and its 11 recommendations, underscoring the potential of a “One CCFA approach” to catalyse progress towards the key priority of developing the GSFA by defining efficient strategies for engagement on complementary fronts.

I. General Standard for Food Additives (GSFA)

Recommendation 1

136. Delegations broadly welcomed the streamlined approach proposed: it was an appropriate means of expediting work by avoiding unnecessary delays while preserving information submitted when provision were entered into the Codex Step procedure. The proposal would maintain the transparency and integrity of existing Codex procedures. It would also enable the Committee to consider all information available to it while most relevant.
137. One member expressed the view that EWG discussion should not be omitted under the new process.
138. The Committee further noted the view that any work on food-additive provisions for which no technical justification had been provided should be discontinued.

Conclusion

139. The Committee agreed to consider at CCFA51, depending on the progress made at that session, implementing the new procedure proposed in Recommendation 1 whereby provisions entering the Step procedure at Step 2 would be automatically circulated by the subsequent GSFA EWG for comment at Step 3.

Recommendation 2

140. Recalling the longstanding difficulties on these matters in CCFA as well as the prevailing motivation to find a solution, China clarified that the three options articulated in Recommendation 2 were intended to stimulate constructive discussion.

Discussion

141. Delegations, noting that a great deal of work and time would likely be required to reach consensus on a formulation based on the three options, referred to informal conversations on the sidelines of CCFA50 regarding progress made in work pertaining to colours and discussed whether an approach such as an EWG could be taken to sweeteners.

Conclusion

142. The Committee agreed to convene an EWG, co-chaired by the EU and United States of America and working in English only, with the following terms of reference:

To develop wording for an alternative to Note 161 relating to the use of sweeteners consistent with Section 3.2 of the Preamble to the GSFA and the Statement of Principles in the Procedural Manual to address concerns of those Codex Members requiring significant energy reduction or food with no added sugars when sweeteners were used and those Codex Members requiring flexibility in the use of sweeteners; and, subject to agreement on the wording of an alternative, review CXFA 15/47/13, in particular recommendations 1 to 6, in the context of pending and adopted provisions.

143. The report of the EWG should be made available to the Codex Secretariat at least three months before CCFA51.

²⁰ CX/FA 18/50/13; Comments of Costa Rica, Ecuador, Russian Federation, AMFEP, BEUC, CCC, CEFS, EU Specialty Food Ingredients, FoodDrinkEurope, IACFO, IACM, ICA, ICBA, ICGA, ICGMA, IDF, IFAC, IFU, IOFI, ISA, ISDI and NATCOL (CX/FA 18/50/13 Add.1); Brazil, European Union, New Zealand, Nicaragua, Sudan, ETA and FIA (CX/FA 18/50/13 Add.2); Malaysia (CRD16); India (CRD17); Indonesia (CRD18); Kenya (CRD19); Paraguay (CRD20); Uganda (CRD21); African Union (CRD22); Senegal (CRD27); IOFI (CRD35); Russian Federation (CRD36); El Salvador (CRD40).

II. Alignment of Food Additive Provisions in Commodity Standards and GSFA

Recommendation 3

144. China explained that Recommendation 3 presented three “options”, which were not mutually exclusive but could be adopted together as complementary recommendations, and clarified that any preparatory work undertaken by Codex observers would be subject to thorough scrutiny by the Chair and co-chairs of the EWG on Alignment, prior review by the EWG and subsequent submission to CCFA.
145. The Chairperson noted that, during the discussion under agenda item 4(b), Japan had offered to become an additional co-chair.

Conclusion

146. The Committee, noting that all three “options” contained in Recommendation 3 functioned as complementary recommendations, agreed to: utilize preparatory work undertaken by Codex observers; invite Japan to participate as additional co-chair of the WG on Alignment; and endorsed a partnership approach between CCFA and commodity committees.

III. INS

Recommendation 4

147. China explained that the addition of the proposed text to the background section of CXG 36-1989 would help clarify the relationship between the INS and GSFA.

Discussion

148. Delegations broadly supported the recommendation and its rationale, and recalled that flavourings were not assigned INS numbers but were evaluated by JECFA.

Conclusion

149. The Committee endorsed Recommendation 4 (see Appendix IX, part A.1).

Recommendation 5

150. China explained that the proposed revision would specify that any proposed deletion of an additive from the INS was not appropriate until related provisions had been removed from the GSFA.

Conclusion

151. The Committee endorsed Recommendation 5 (see Appendix XI, Part BI).

Part IV: JECFA Evaluation and Re-evaluation of Food Additives

Recommendation 6

152. China explained the rationale behind the ranking system proposed in the recommendation.

Discussion

153. Broadly welcoming the intention of the proposal, delegations:
- (i) agreed that evaluations due to safety concerns should take absolute priority;
 - (ii) noted that some changes in specifications may have an impact on trade;
 - (iii) underscored the need for further consultation, including to clarify how requests assigned lower priority would be dealt with within a reasonable timeframe;
 - (iv) noted that, in most cases, specifications could also be related to safety; and
 - (v) clarified that the ranking system was for information only, intended to assist JECFA in taking decisions in accordance with its own considerations.
154. The JECFA Secretariat reminded the Committee that: since the Committee had already agreed to provide more detailed information in the priorities list on safety concerns and trade issues, a further detailed prioritization scheme may not be necessary; and current JECFA activities were limited mainly by resource constraints, encouraging Members to contact the JECFA Secretariat at FAO and WHO to discuss this issue further.

155. The JECFA Secretariat confirmed that final decisions on scheduling were taken by the JECFA Secretariat, taking into consideration such aspects as the grouping together of similar requests, expertise required and resources available; indications on safety concerns and trade issues were important, however safety concerns trigger the highest priority; and any request for revision of specification also triggered consideration of implications for safety.

Conclusion

156. The Committee approved the recommendation as revised below:

Recommendation 6: That the Committee consider the following ranking system to be used for requests for placement on the Priority List for those additives intended for inclusion in the GSFA, in order from highest (1) to lowest (3) priority:

- (1) Re-evaluation of an additive, based on an identified safety concern;
- (2) Evaluation of a new additive that is intended to be included in the GSFA; and
- (3) Evaluation of a change to the specifications.

Recommendation 7

Discussion

157. Delegations emphasized the importance of substances not currently included in the GSFA, such as enzymes, flavourings and processing aids, and underscored the need to develop mechanisms for their effective consideration by JECFA since the absence of a JECFA safety evaluation could be misconstrued as indicating risk and thereby impact trade.
158. One Observer proposed a third option, which would evaluate enzymes in batches, based on their low risk profile.
159. The JECFA Secretariat:
- (i) pointed out that, in its opinion, processing aids were in the Codex system considered as food additives, which would not warrant their exclusion from the JECFA priority list;
 - (ii) clarified that the absence of suitable JECFA guidance on the evaluation of enzymes was the critical factor delaying the JECFA evaluation of enzymes but that the development of such was under way and it expected to resume the evaluation of enzymes in due time; and
 - (iii) underscored its preference for maintaining processing aids on the JECFA priority list.

Conclusion

160. The Committee agreed on Option 1 with the understanding that processing aids would not be removed from the Priority List but simply not ranked.

Recommendation 8

161. The Committee took note that the JECFA and Codex Secretariats would work together, in consultation with Canada, to prepare an updated circular letter for consideration by the in-session WG on the Priority at CCA51.

Recommendation 9

Discussion

162. Delegations:
- (i) noted that some of JECFA's older evaluations required updating or a new evaluation;
 - (ii) recognized the potential of developing a mechanism for the re-evaluation of additives similar to the periodic review of pesticides conducted by CCPR; and
 - (iii) underscored the current priority for CCA remained the completion of GSFA and alignment, after which it could turn to re-evaluation and ensuring the science supporting provisions was up to date.
163. The JECFA Secretariat confirmed that it would be prepared to engage in the preparation of a strategy or process to support the future re-evaluation of food additives.

Conclusion

164. The Committee agreed, as a future priority not to be completed at this time, consider establishing an overall process for the re-evaluations and re-endorsements of additives currently in the GSFA.

Part V: Processing aids

Recommendation 10**Discussion**

165. Delegations noted the need to continue the work on risk assessment for processing aids.
166. Regarding the IPA Database, delegations:
- (i) Stressed that it was not a Codex tool and had been built up on a voluntary basis;
 - (ii) Noted its usefulness and encouraged it to be maintained; and
 - (iii) Requested regular updates on its status from China.
167. Regarding potential future work, the Committee noted:
- (i) a proposal to develop a horizontal standard for processing aids;
 - (ii) the alternative view that the scope of any standard should not be limited but left open;
 - (iii) the maintenance in the past of an information document on processing aids; and
 - (iv) a request for greater clarity on when it may begin, i.e. following the completion of the GSFA.

Conclusion

168. The Committee agreed on Option 2: "As a future priority not to be completed at this time, review/amend the *Guidelines on Substances used as Processing Aids* (CXG 75-2010)".

Part VI: Prioritization of work**Recommendation 11****Discussion**

169. Delegations agreed on the need for a systematic approach to prioritization but noted that, to be useful and sufficiently broadly applicable, the criteria table should not be overly complex. In the light of the central importance in Codex of safety and protecting the health of consumers, the Committee noted that the proposed table may only reflect this insufficiently.

Conclusion

170. The Committee agreed to discontinue work on the draft criteria table.

Agenda item 8: overall conclusion

171. Pursuant to the discussion and in support of a "One CCFA approach", the Committee agreed to implement the conclusions reached.
172. The Codex Secretary confirmed CCFA50's significant achievements, especially regarding Note 161, would be reported to the Executive Committee and CAC through the critical review.
173. The Committee underscored its recognition of the inestimable contribution made by former CCFA Chairperson Professor Chen throughout his long and distinguished service: his dedication had gone a long way to making CCFA perhaps the most productive committee in the Codex system.

OTHER BUSINESS AND FUTURE WORK (Agenda item 9)

174. The Committee noted that no other business had been proposed.

DATE AND PLACE OF THE NEXT SESSION (Agenda item 10)

175. The Committee was informed that the fifty-first session would be held in China from 25 to 29 March 2019, with the final arrangements subject to confirmation by the host Government in consultation with the Codex Secretariat.

Appendix I

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LISTE DES PARTICIPANTS
LISTA DE PARTICIPANTES**

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Appendix II

ACTION REQUIRED AS A RESULT OF CHANGES IN THE ACCEPTABLE DAILY INTAKE (ADI) STATUS AND OTHER RECOMMENDATIONS ARISING FROM THE 84TH JECFA**(For information and action)**

| INS Number | Food additive | Recommendation of CCFA50 |
|------------|-------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| 133 | Brilliant Blue FCF | <p>Note the JECFA conclusion on an ADI of 0–6 mg/kg body weight (bw) for the Brilliant Blue FCF, which does not present a health concern for children and all other age groups.</p> <p>Note the existing specifications for Brilliant Blue FCF were revised. (see CX/FA 18/50/4).</p> <p>Request for comments/ proposals on uses and use levels of Brilliant Blue FCF in Table 1 and 2 of the GSFA (to be provided in response to the CL requesting proposals for new and/or revision of adopted food additives provisions in the GSFA).</p> |
| | β-Carotene-rich extract from <i>Dunaliella salina</i> | <p>Note the JECFA conclusion that there was no health concern for the use of β-carotene-rich extract from <i>D. salina</i> when used as a food colour at the proposed uses levels, and when the product is in accordance with the specifications.</p> <p>Note the JECFA recommendation that the group ADI for the sum of carotenoids, including β-carotene, β-apo-8'-carotenal and β-apo-8'-carotenoic acid methyl and ethyl esters, be re-evaluated.</p> <p>Consider assigning an INS number to this food additive.</p> <p>Request proposals for use levels of β-Carotene-rich extract from <i>Dunaliella salina</i> (used a colour only) in Table 1 and 2 of the GSFA (to be provided in response to the CL requesting proposals for new and/or revision of adopted food additives provisions in the GSFA).</p> |
| 143 | Fast Green FCF | <p>Note the JECFA conclusion on an ADI of 0–25 mg/kg body weight (bw) for the Fast Green FCF, which does not present a health concern for children and all other age groups.</p> <p>Note the existing specifications for Fast Green FCF, were revised (see CX/FA 18/50/4).</p> <p>Request for comments/ proposals on uses and use levels of Fast Green FCF in table 1 and 2 of the GSFA (to be provided in response to the CL requesting proposals for new and/or revision of adopted food additives provisions in the GSFA).</p> |
| 419 | Gum ghatti | <p>Note the JECFA conclusion on an ADI “not specified” for gum ghatti.</p> <p>Include gum ghatti (INS 419) in Table 3 of GSFA and circulate for comments at Step 3.</p> <p>Request for comments/proposals on uses and use levels of gum ghatti for the food categories listed in the Annex to Table 3 (to be provided in response to the CL requesting proposals for new and/or revision of adopted food additives provisions in the GSFA).</p> <p>Note the existing specifications for gum ghatti, were revised (see CX/FA 18/50/4).</p> |
| | Jagua (Genipin–Glycine) Blue | <p>Note the JECFA conclusion that is was unable to complete the evaluation for Jagua (Genipin–Glycine) Blue.</p> <p>Note the request for additional information on: characterization of the low molecular weight components of the “blue polymer”; a validated method for the determination of dimers; and data on concentrations of dimers from five batches of the commercial product..</p> |

| INS Number | Food additive | Recommendation of CCFA50 |
|------------------------------|-----------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| 353 | Metatartaric acid | <p>Note the JECFA conclusion on an ADI that metatartaric acid (when used in winemaking) should be included in the group ADI of 0–30 mg/kg bw for L(+)-tartaric acid and its sodium, potassium, potassium–sodium salts, expressed as L(+)-tartaric acid.</p> <p>Note the JECFA request for information to be submitted by December 2018 to complete the tentative specifications (see CX/FA 18/50/4).</p> |
| 437 (To be adopted by CAC41) | Tamarind seed polysaccharide | <p>Note the JECFA conclusion on an ADI “<i>not specified</i>” for tamarind seed polysaccharide.</p> <p>Note the new JECFA specifications (see CX/FA 18/50/4).</p> <p>Note the Committee has assigned an INS 437 to the substance.</p> <p>Include tamarind seed polysaccharide in Table 3 of GSFA for circulation for comments at Step 3.</p> <p>Request for comments/proposals on uses and use levels of tamarind seed polysaccharide for the food categories listed in the Annex to Table 3 (to be provided in response to the CL requesting proposals for new and/or revision of adopted food additives provisions in the GSFA).</p> |
| | Tannins (oenological tannins) | <p>Note the JECFA conclusion on the lack of specifications and identification of the products in commerce; therefore it was not possible to evaluate tannins used in winemaking.</p> <p>Note the JECFA request for information on specifications and identification to complete to the evaluation. (see CX/FA 18/50/4)</p> <p>No action required as no specifications monograph.</p> |
| | Yeast extracts containing mannoproteins | <p>Note the JECFA conclusion that it is unlikely that there would be a health concern for the use of yeast extracts containing mannoproteins as a food additive for oenological uses at maximum use levels up to 400 mg/L for the stabilization of wine.</p> <p>Note the JECFA request for information to complete to revise the tentative specifications. (see CX/FA 18/50/4)</p> <p>No action required as the new specifications is tentative.</p> |

Appendix III

PROPOSED DRAFT SPECIFICATIONS FOR THE IDENTITY AND PURITY OF FOOD ADDITIVES**(For adoption at Step 5/8)****FOOD ADDITIVES SPECIFICATIONS DESIGNATED AS FULL
(FAO JECFA Monographs 20, Rome, 2018):¹**

Brilliant blue FCF (R) (INS 133)

 β -Carotene-rich extract from *Dunaliella salina* (N)

Fast Green FCF (R) (INS 143)

Gum ghatti (R) (INS 419)

Microcrystalline cellulose (R) (INS 460(i))

Silicon dioxide, amorphous (R) (INS 551)

Sodium aluminium silicate (R) (INS 554)

Steviol glycosides (R) (INS 960)

Sucrose esters of fatty acids (R) (INS 473)

Tamarind seed polysaccharide (N) (INS 437) (INS number to be adopted by CAC41)

¹ (M) existing specifications maintained; (N) new specifications; (R) revised specifications; (T) tentative specifications.

Appendix IV

PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF CODEX COMMODITY STANDARDS

(For adoption)

Part A: Related to Agenda Item 4b Appendix 2

Note: New text is presented in **bold and underlined font**; deletion in ~~strikethrough font~~

a) PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE STANDARD FOR CANNED SALMON (CXS 3-1981)

No amendments to Section 4 of the *Standard for Canned Salmon* (CXS 3-1981) are proposed, since no food additives are permitted in these products.

b) PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE STANDARD FOR CANNED SHRIMPS OR PRAWNS (CXS 37-1991)

The following amendments to Section 4 of the *Standard for Canned Shrimps or Prawns* (CXS 37-1991) are proposed.

4. FOOD ADDITIVES

Acidity regulators, colours, and sequestrants used in accordance with Tables 1 and 2 of the General Standard for Food Additives (CXS 192-1995) in food category 09.4 (Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms) and only certain Table 3 acidity regulators as indicated in Table 3 of the General Standard for Food Additives (CXS 192-1995) are acceptable for use in foods conforming to this Standard.

~~Only the use of the following additives is permitted.~~

| INS Number | Additive Name | Maximum Level in the Product |
|----------------------------------------------------------------------------------------------------------------------------------------|--------------------------------------------|--------------------------------------------------------------------------------------|
| <u>Colours</u> | | |
| The following colours may be added at the level provided for in the standard for the purpose of restoring colour lost in processing: – | | |
| 102 | Tartrazine | 30 mg/kg in the final product, singly or in combination |
| 110 | Sunset Yellow FCF | |
| 123 | Amaranth | |
| 124 | Ponceau 4R (Cochineal red A) | |
| <u>Sequestrant</u> | | |
| 385-386 | Ethylene diamine tetra acetates | 250 mg/kg (as anhydrous calcium disodium ethylene diamine tetra acetates) |
| <u>Acidity Regulator</u> | | |
| 330 | Citric acid | GMP |
| 338 | Phosphoric acid | 540 mg/kg as phosphorus |

c) PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE STANDARD FOR CANNED TUNA AND BONITO (CXS 70-1981)

The following amendments to Section 4 of the *Standard for Canned Tuna and Bonito* (CXS 70-1981) are proposed.

4. FOOD ADDITIVES

Acidity regulators used in accordance with Tables 1 and 2 of the General Standard for Food Additives (CXS 192-1995) in food category 09.4 (Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms) and only certain Table 3 acidity regulators, emulsifiers, gelling agents, stabilizers and thickeners as indicated in Table 3 of the General Standard for Food Additives (CXS 192-1995) are acceptable for use in foods conforming to this Standard.

The flavourings used in products covered by this standard should comply with the Guidelines for the use of flavourings (CXG 66-2008). Only natural flavouring substances, natural flavouring complexes

and smoke flavourings are permitted in products covered by this Standard.

Only the use of the following additives is permitted.

| INS Number | Additive Names | Maximum level in the Product |
|----------------------------------------------------------------------|------------------------------------------------|--------------------------------------------------------|
| Thickeners and Gelling Agents (for use in packing media only) | | |
| 400 | Alginic acid | GMP |
| 401 | Sodium alginate | |
| 402 | Potassium alginate | |
| 404 | Calcium alginate | |
| 406 | Agar | |
| 407 | Carrageenan | |
| 407a | Processed <i>Eucheuma</i> Seaweed (PES) | |
| 410 | Carob bean gum | |
| 412 | Guar gum | |
| 413 | Tragacanth gum | |
| 415 | Xanthan gum | |
| 440 | Pectins | |
| 466 | Sodium carboxymethyl cellulose (cellulose gum) | |
| Modified Starches | | |
| 1401 | Acid treated starch | GMP |
| 1402 | Alkaline treated starch | |
| 1404 | Oxidized starches | |
| 1410 | Monostarch phosphate | |
| 1412 | Distarch phosphate | |
| 1414 | Acetylated distarch phosphate | |
| 1413 | Phosphated distarch phosphate | |
| 1420 | Starch acetate | |
| 1422 | Acetylated distarch adipate | |
| 1440 | Hydroxypropyl starch | |
| 1442 | Hydroxypropyl distarch phosphate | |
| Acidity Regulators | | |
| 260 | Acetic acid, glacial | GMP |
| 270 | Lactic acid (L-, D-, and DL-) | |
| 330 | Citric acid | |
| For Canned Tuna and Bonito Only | | |
| Acidity Regulators | | |
| 450(i) | Disodium diphosphate | 4-400 mg/kg as phosphorus (includes natural phosphate) |

Only natural flavouring substances, natural flavouring complexes and smoke flavourings are permitted in products covered by this Standard and should be used in accordance with the Guidelines for Use of Flavouring (CXG 66-2008).

d) PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE STANDARD FOR CANNED CRAB MEAT (CXS 90-1981)

The following amendments to Section 4 of the *Standard for Canned Crab Meat* (CXS 90-1981) are proposed.

4. FOOD ADDITIVES

Acidity regulators and sequestrants used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CXS 192-1995) in food category 09.4 (Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms) and only certain Table 3 acidity regulators and flavour enhancers as indicated in Table 3 of the *General Standard for Food Additives* (CXS 192-1995) are acceptable for use in foods conforming to this Standard.

Only the use of the following additives is permitted.

| INS Number | Additive Name | Maximum Level in the product |
|---------------------------|-----------------|----------------------------------------|
| Acidity Regulators | | |
| 330 | Citric acid | GMP |
| 338 | Phosphoric acid | 4-400 mg/kg (as phosphorus), singly or |

| | | |
|-------------------------|---------------------------------|--------------------------------------------------------------------------|
| 450(i) | Disodium diphosphate | in combination (includes natural phosphate) |
| Sequestrant | | |
| 385-386 | Ethylene diamine tetra acetates | 250 mg/kg (as anhydrous calcium disodium ethylene diamine tetra acetate) |
| Flavour Enhancer | | |
| 621 | Monosodium L-glutamate | GMP |

e) **PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE STANDARD FOR CANNED SARDINES AND SARDINE-TYPE PRODUCTS (CXS 94-1981)**

The following amendments to Section 4 of the *Standard for Canned Sardines and Sardine-Type Products* (CXS 94-1981) are proposed.

4. **FOOD ADDITIVES**

Only certain Table 3 acidity regulators, emulsifiers, gelling agents, stabilizers and thickeners as indicated in Table 3 of the *General Standard for Food Additives* (CXS 192-1995) are acceptable for use in foods conforming to this Standard.

The flavourings used in products covered by this standard should comply with the *Guidelines for the use of flavourings* (CXG 66-2008). Only natural flavouring substances, natural flavouring complexes and smoke flavourings are permitted in products covered by this Standard.

Only the use of the following additives is permitted.

| INS Number | Additive Names | Maximum level in the Product |
|----------------------------------------------------------------------|------------------------------------------------|------------------------------|
| Thickeners and Gelling Agents (for use in packing media only) | | |
| 400 | Alginic acid | GMP |
| 401 | Sodium alginate | |
| 402 | Potassium alginate | |
| 404 | Calcium alginate | |
| 406 | Agar | |
| 407 | Carrageenan | |
| 407a | Processed <i>Eucheuma</i> Seaweed (PES) | |
| 410 | Carob bean gum | |
| 412 | Guar gum | |
| 413 | Tragacanth gum | |
| 415 | Xanthan gum | |
| 440 | Pectins | |
| 466 | Sodium carboxymethyl cellulose (cellulose gum) | |
| Modified Starches | | |
| 1401 | Acid treated starch | GMP |
| 1402 | Alkaline treated starch | |
| 1404 | Oxidized starches | |
| 1410 | Monostarch phosphate | |
| 1412 | Distarch phosphate | |
| 1414 | Acetylated distarch phosphate | |
| 1413 | Phosphated distarch phosphate | |
| 1420 | Starch acetate | |
| 1422 | Acetylated distarch adipate | |
| 1440 | Hydroxypropyl starch | |
| 1442 | Hydroxypropyl distarch phosphate | |
| Acidity Regulators | | |
| 260 | Acetic acid, glacial | GMP |
| 270 | Lactic acid (L-, D-, and DL-) | |
| 330 | Citric acid | |

Only natural flavouring substances, natural flavouring complexes and smoke flavourings are permitted in products covered by this Standard and should be used in accordance with the *Guidelines for Use of Flavouring* (CXG 66-2008).

f) PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE STANDARD FOR CANNED FINFISH (CXS 119-1981)

The following amendments to Section 4 of the *Standard for Canned Finfish* (CXS 119-1981) are proposed.

4. FOOD ADDITIVES

Only certain Table 3 acidity regulators, emulsifiers, gelling agents, stabilizers and thickeners as indicated in Table 3 of the *General Standard for Food Additives* (CXS 192-1995) are acceptable for use in foods conforming to this Standard.

The flavourings used in products covered by this standard should comply with the *Guidelines for the use of flavourings* (CXG 66-2008). Only natural flavouring substances, natural flavouring complexes and smoke flavourings are permitted in products covered by this Standard.

| INS Number | Additive Names | Maximum level in the Product |
|----------------------------------------------------------------------|------------------------------------------------|------------------------------|
| Thickeners and Gelling Agents (for use in packing media only) | | |
| 400 | Alginic acid | GMP |
| 401 | Sodium alginate | |
| 402 | Potassium alginate | |
| 404 | Calcium alginate | |
| 406 | Agar | |
| 407 | Carrageenan | |
| 407a | Processed <i>Eucheuma</i> Seaweed (PES) | |
| 410 | Carob bean gum | |
| 412 | Guar gum | |
| 413 | Tragacanth gum | |
| 415 | Xanthan gum | |
| 440 | Pectins | |
| 466 | Sodium carboxymethyl cellulose (cellulose gum) | |
| Modified Starches | | |
| 1401 | Acid treated starch | GMP |
| 1402 | Alkaline treated starch | |
| 1404 | Oxidized starches | |
| 1410 | Monostarch phosphate | |
| 1412 | Distarch phosphate | |
| 1414 | Acetylated distarch phosphate | |
| 1413 | Phosphated distarch phosphate | |
| 1420 | Starch acetate | |
| 1422 | Acetylated distarch adipate | |
| 1440 | Hydroxypropyl starch | |
| 1442 | Hydroxypropyl distarch phosphate | |
| Acidity Regulators | | |
| 260 | Acetic acid, glacial | GMP |
| 270 | Lactic acid (L, D, and DL) | |
| 330 | Citric acid | |

~~Only natural flavouring substances, natural flavouring complexes and smoke flavourings are permitted in products covered by this Standard and should be used in accordance with the *Guidelines for Use of Flavouring* (CXG 66-2008).~~

g) PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE STANDARD FOR SALTED FISH AND DRIED SALTED FISH OF THE GADIDAE FAMILY OF FISHES (CXS 167-1989)

The following amendments to Section 4 of the *Standard for Salted Fish and Dried Salted Fish of the Gadidae Family of Fishes* (CXS 167-1989) are proposed.

4. FOOD ADDITIVES

Preservatives used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CXS 192-1995) in food category 09.2.5 (Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms) and its parent food categories are acceptable for use in foods conforming to this Standard.

~~Only the use of the following additives is permitted.~~

| INS Number | Additive Name | Maximum level in the Product |
|--------------------------|--------------------------|---------------------------------------------------------------|
| Preservatives | | |
| 200-203 | Sorbates | 200 mg/kg, singly or in combination as sorbic acid |

h) PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE STANDARD FOR DRIED SHARK FINS (CXS 189-1993)

No amendments to Section 4 of the *Standard for Dried Shark Fins* (CXS 189-1993) are proposed, since no food additives are permitted in these products.

i) PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE STANDARD FOR CRACKERS FROM MARINE AND FRESHWATER FISH, CRUSTACEAN AND MOLLUSCAN SHELLFISH (CXS 222-2001)

The following amendments to Section 4 of the *Standard for Crackers from Marine and Freshwater Fish, Crustacean and Molluscan Shellfish* (CXS 222-2001) are proposed.

4. FOOD ADDITIVES

Flavour enhancers and sequestrants used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CXS 192-1995) in food category 09.2.5 (Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms) and its parent food categories are acceptable for use in foods conforming to this Standard.

| INS Number | Additives Name | Maximum Level in the Product |
|------------------------------|-----------------------------------------|-----------------------------------------------------------------|
| Sequestrants | | |
| 452(i) | Sodium polyphosphate | 2-200 mg/kg (as phosphorus) singly or in combination |
| 452(ii) | Potassium polyphosphate | |
| 452(iii) | Sodium calcium polyphosphate | |
| 452(iv) | Calcium polyphosphate | |
| 452(v) | Ammonium polyphosphate | |
| Flavour enhancers | | |
| 621 | Monosodium L-glutamate | GMP |

j) PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE STANDARD FOR BOILED DRIED SALTED ANCHOVIES (CXS 236-2003)

No amendments to Section 4 of the *Standard for Boiled Dried Salted Anchovies* (CXS 236-2003) are proposed, since no food additives are permitted in these products.

k) PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE STANDARD FOR SALTED ATLANTIC HERRING AND SALTED SPRAT (CXS 244-2004)

The following amendments to Section 4 of the *Standard for Salted Atlantic Herring and Salted Sprat* (CXS 244-2004) are proposed.

4. FOOD ADDITIVES

Acidity regulators, antioxidants and preservatives used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CXS 192-1995) in food category 09.2.5 (Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms) and its parent food categories are acceptable for use in foods conforming to this Standard.

Only the use of the following additives is permitted.

| INS Number | Additive Name | Maximum Level in Product |
|---------------------------------------------|-----------------------------|-----------------------------------------------------------------|
| Acidity Regulators, antioxidants | | |
| 300 | Ascorbic acid, L | GMP |
| 330 | Citric acid | GMP |
| Preservatives | | |
| 210-213 | Benzoates | 200 mg/kg as benzoic acid, singly or in combination |
| 200-203 | Sorbates | 200 mg/kg (as sorbic acid), singly or in combination |

l) PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE STANDARD FOR STURGEON CAVIAR (CXS 291-2010)

The following amendments to Section 4 of the *Standard for Sturgeon Caviar* (CXS 291-2010) are proposed.

4. FOOD ADDITIVES

Acidity regulators, antioxidants and preservatives listed in Table 3 of the General Standard for Food Additives (CXS 192-1995) are acceptable for use in foods conforming to this Standard.

4.1 The use of colours and texturizing agents is not allowed.

4.2 Only those acidity regulators, antioxidants and preservatives listed in Table 3 of the General Standard for Food Additives (CXS 192-1995), are permitted for use, under conditions of good manufacturing practices, in the products covered by this standard.

m) PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE STANDARD FOR FISH SAUCE (CXS 302-2011)

The following amendments to Section 4 of the *Standard for Fish Sauce* (CXS 302-2011) are proposed.

4. FOOD ADDITIVES

Acidity regulators, colours, preservatives, and sweeteners used in accordance with Tables 1 and 2 of the General Standard for Food Additives (CXS 192-1995) in food category 12.6.4 (Clear sauces (e.g., fish sauce) and its parent food categories and only certain Table 3 acidity regulators, emulsifiers, flavour enhancers, and stabilizers as indicated in Table 3 of the General Standard for Food Additives (CXS 192-1995) are acceptable for use in foods conforming to this Standard.

Only those food additive classes listed below are technologically justified and may be used in products covered by this Standard. Within each additive class only those food additives listed below, or referred to, may be used and only for the functions, and within limits, specified.

| Functional class | INS No. | Additive | Maximum level |
|-----------------------------|-------------------------------------------------|-----------------------------------------------------------------|--------------------------|
| Acidity regulators | 334; 335(i), (ii); 336(i), (ii); 337 | Tartrates | 200 mg/kg (as tartrates) |
| | 330, 331 (i), (iii) 332 (i), (ii) | Citrates | GMP |
| | 296, 350 (i), (ii) 351 (i), (ii) 352 (ii) | Malates | GMP |
| | 300 | Ascorbic acid | GMP |
| | 325 | Sodium lactate | GMP |
| | 260 | Acetic acid | GMP |
| Flavour enhancers | 624 | Monosodium glutamate | GMP |
| | 630 | Inosinic acid | GMP |
| | 631 | Disodium Inosine 5'-monophosphate | GMP |
| | 627 | Disodium 5'-guanylate | GMP |
| Sweeteners | 950 | Acesulfame K | 1,000 mg/kg |
| | 955 | Sucralose | 450 mg/kg |
| | 951 | Aspartame | 350 mg/kg |
| Colours | 150c | Caramel III-Ammonia caramel | 50,000 mg/kg |
| Emulsifiers and Stabilizers | 466, 468 | Carboxymethyl cellulose and crosslinked carboxymethyl cellulose | GMP |
| Preservatives | 210-213 | Benzoates | 1,000 mg/kg |
| | 200-203 | Sorbates | 1,000 mg/kg |

n) PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE STANDARD FOR SMOKED FISH, SMOKE-FLAVOURED FISH AND SMOKE-DRIED FISH (CXS 311-2013)

The following amendments to Section 4.1 and 4.2 of the *Standard for Smoked Fish, Smoke-Flavoured Fish and Smoke-Dried Fish* (CXS 311-2013) are proposed. No amendments are proposed for section 4.3 since no additives are permitted in smoke-dried fish.

4. FOOD ADDITIVES

4.1 Smoked Fish

Acidity regulators, colours and preservatives used in accordance with Tables 1 and 2 of the General Standard for Food Additives (CXS 192-1995) in food category 09.2.5 (Smoked, dried, fermented, and/or

salted fish and fish products, including mollusks, crustaceans, and echinoderms) and its parent food categories and only certain Table 3 acidity regulators, antioxidants and packaging gases as indicated in Table 3 of the *General Standard for Food Additives (CXS 192-1995)* are acceptable for use in foods conforming to this Standard.

| INS Number | Additive Name | Maximum Level in Product |
|------------------------------------------------------------------|------------------------------------------|---------------------------------|
| Acidity Regulators | | |
| 260 | Acetic acid, glacial | GMP |
| 330 | Citric acid | |
| 325 | Sodium lactate | |
| 334 | Tartaric acid, L[+] | 200 mg/kg |
| 270 | Lactic acid, L-, D-, DL- | GMP |
| 326 | Potassium lactate | |
| 327 | Calcium lactate | |
| Antioxidants | | |
| 301 | Sodium ascorbate | GMP |
| 316 | Sodium erythorbate (sodium isoascorbate) | |
| 325 | Sodium lactate | |
| Colours | | |
| 129 | Allura Red AC | 300 mg/kg |
| 160b(i) | Annatto extracts, bixin-based | 10 mg/kg, as bixin |
| 110 | Sunset yellow FCF | 100 mg/kg |
| 102 | Tartrazine | |
| Packaging Gas | | |
| 290 | Carbon dioxide | GMP |
| 941 | Nitrogen | |
| Preservatives (for reduced oxygen packaged products only) | | |
| 200-203 | Sorbates | 2 000 mg/kg as sorbic acid |
| 210-213 | Benzoates | 200 mg/kg as benzoic acid |

4.2 Smoke-Flavoured Fish

Acidity regulators, colours and preservatives used in accordance with Tables 1 and 2 of the *General Standard for Food Additives (CXS 192-1995)* in food category 09.2.5 (Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms) and its parent food categories and only certain Table 3 acidity regulators, antioxidants and packaging gases as indicated in Table 3 of the *General Standard for Food Additives (CXS 192-1995)* are acceptable for use in foods conforming to this Standard.

| INS Number | Additive Name | Maximum Level in Product |
|------------------------------------------------------------------|------------------------------------------|---------------------------------|
| Acidity Regulators | | |
| 260 | Acetic acid, glacial | GMP |
| 330 | Citric acid | |
| 325 | Sodium lactate | |
| 334 | Tartaric acid, L[+] | 200 mg/kg |
| 270 | Lactic acid, L-, D-, DL- | GMP |
| 326 | Potassium lactate | |
| 327 | Calcium lactate | |
| Antioxidants | | |
| 301 | Sodium ascorbate | GMP |
| 316 | Sodium erythorbate (sodium isoascorbate) | |
| 325 | Sodium lactate | |
| Colours | | |
| 129 | Allura Red AC | 300 mg/kg |
| 160b(i) | Annatto extracts, bixin-based | 10 mg/kg, as bixin |
| 110 | Sunset yellow FCF | 100 mg/kg |
| 102 | Tartrazine | |
| Packaging Gas | | |
| 290 | Carbon dioxide | GMP |
| 941 | Nitrogen | |
| Preservatives (for reduced oxygen packaged products only) | | |
| 200-203 | Sorbates | 2 000 mg/kg as sorbic acid |

| INS Number | Additive Name | Maximum Level in Product |
|-----------------------|--------------------------|--------------------------------------|
| 210-213 | Benzoates | 200 mg/kg as benzoic acid |

Part B: Related to Agenda Item 4b Appendix 4

PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE STANDARD FOR CERTAIN CANNED FRUITS (CXS 319-2015)

The following amendments to Section 3.1 and 3.2 of the Annex on Canned Mangoes in the *Standard for Certain Canned Fruit* (CXS 319-2015) are proposed.

3.1 Antioxidants, **colours**, and firming agents used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CXS 192-1995) in Food Category 04.1.2.4 (Canned or bottled (pasteurized) fruit) **are acceptable for use in foods conforming to this Annex. Antioxidants, and firming agents** listed in Table 3 of the ***General Standard for Food Additives (CXS 192-1995)*** General Standard are acceptable for use for foods conforming to this Annex.

3.2 Colours

— Only the colours listed below is permitted for use in canned mangoes.

| INS No | Name of the Food Additive | Maximum Level |
|--------------------------------|--------------------------------------|--------------------------|
| 160a(i),a(iii),e, f | Carotenoids | 200 mg/kg |
| 160a(ii) | Carotene beta - vegetable | 1,000 mg/kg |
| 129 | Carmines | 200/kg |

Appendix V

GENERAL STANDARD FOR FOOD ADDITIVES
DRAFT AND PROPOSED DRAFT FOOD ADDITIVE PROVISIONS AND OTHER PROVISIONS

(For adoption)

PART A: PROVISIONS RELATED AGENDA ITEM 5A¹

A.1- Proposed draft and revision of adopted provisions in Table 1 and 2 related to FC 02.1.2, 02.1.3, 04.1.2.2, 04.1.2.3, 04.1.2.5, 04.1.2.6

(For adoption at Step 8 and 5/8)

| Food Category No. | 02.1.2 | Vegetable oils and fats | | | |
|----------------------------------------|-------------------|----------------------------------------------------------------------------------------|------|--------------|-------------|
| Additive | INS | Step | Year | Max Level | Notes |
| LECITHIN | 322(i) | 8 | 2018 | GMP | 277 |
| TRICALCIUM CITRATE | 333(iii) | 8 | 2018 | GMP | 277, XS33 |
| TRIPOTASSIUM CITRATE | 332(ii) | 8 | 2018 | GMP | 277, XS33 |
| Food Category No. | 02.1.3 | Lard, tallow, fish oil, and other animal fats | | | |
| Additive | INS | Step | Year | Max Level | Notes |
| LECITHIN | 322(i) | 8 | 2018 | GMP | |
| MONO- AND DI-GLYCERIDES OF FATTY ACIDS | 471 | 8 | 2018 | GMPA2, XS211 | |
| Food Category No. | 04.1.2.2 | Dried fruit | | | |
| Additive | INS | Step | Year | Max Level | Notes |
| TOCOPHEROLS | 307a, b, c | 8 | 2018 | 200 mg/kg | XS67, XS130 |
| Food Category No. | 04.1.2.3 | Fruit in vinegar, oil, or brine | | | |
| Additive | INS | Step | Year | Max Level | Notes |
| TARTRATES | 334, 335(ii), 337 | 8 | 2018 | 1000 mg/kg | 45 |
| Food Category No. | 04.1.2.5 | Jams, jellies, marmelades | | | |
| Additive | INS | Step | Year | Max Level | Notes |
| PROPYLENE GLYCOL ALGINATE | 405 | 8 | 2018 | 5000 mg/kg | A16, XS296 |
| Food Category No. | 04.1.2.6 | Fruit-based spreads (e.g. chutney) excluding products of food category 04.1.2.5 | | | |
| Additive | INS | Step | Year | Max Level | Notes |
| TOCOPHEROLS | 307a, b, c | 5/8 | 2018 | 200 mg/kg | XS160 |

Notes to the General Standard for Food Additives

- Note 45 As tartaric acid.
- Note 277 Excluding virgin and cold pressed oils and products conforming to the standard for Olive Oils and Olive Pomace Oils (CODEX STAN 33-1981).
- Note XS33 Excluding products conforming to the Standard for Olive Oil, Virgin and Refined, and Refined Olive Pomace Oil, Olive Oils and Olive Pomace Oils Excluding products conforming to the Standard for Olive Oil, Virgin and Refined, and Refined Olive Pomace
- Note XS67 Excluding products conforming to the Standard for Raisins (CODEX STAN 67-1981).

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

| | |
|------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Note XS130 | Excluding products conforming to the Standard for Dried Apricots (CODEX STAN 130-1981). |
| Note XS160 | Excluding products conforming to the Standard for Mango Chutney (CODEX STAN 160-1987) |
| Note XS211 | Excluding products conforming to the Standard for Named Animal Fat (CODEX STAN 211-1999). |
| Note XS296 | Excluding products conforming to the Standard for Jams, Jellies and Marmalades (CODEX STAN 296-2009). |
| Note A2 | Only for use as an emulsifier in products conforming to the Standard for Fish Oils (CODEX STAN 329-2017), or as an antifoaming agent in oils and fats for deep frying conforming to the Standard for Edible Fats and Oils Not Covered by Individual Standards (CODEX STAN 19-1981). |
| Note A16 | For use only in products intended for further processing or special dietary uses, reduced or low sugar content, or where sweetening properties have been replaced wholly or partially by food additive sweeteners. |

A.2 - Proposed draft provisions for lutein esters from *Tagetes erecta* (INS 161b(iii)) and octenyl succinic acid (OSA)-modified gum arabic (INS 423) in Table 3

(For adoption at Step 5/8)

| INS No. | Additive | INS Functional Class | Step | Year Adopted | Acceptable, including foods conforming to the following commodity standards |
|-----------|-------------------------------------------------|---------------------------|------|--------------|-----------------------------------------------------------------------------|
| 161b(iii) | LUTEIN ESTERS FROM TAGETES ERECTA | Colour | 5/8 | 2018 | CS87-1981(Note 183), CS117-1981 |
| 423 | OCTENYL SUCCINIC ACID (OSA)-MODIFIED GUM ARABIC | Emulsifier, Firming agent | 5/8 | 2018 | CS13-1981, CS66-1981, CS117-1981, CS309R-2011, and CS 254-2007 |

Notes to the General Standard for Food Additives

Note 183 For use in surface decoration only.

A.3 - Proposed draft provisions related to FC 01.1.2 (Other fluid milks (plain)) with the exception of food additives provisions with the function of colour and sweetener

(For adoption at Step 5/8)

| Food Category No. | 01.1.2 | | Other fluid milk (plain) | | | |
|-------------------|----------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------|--------------------------|------|------------|--------------|
| | Additive | INS | Step | Year | Max Level | Notes |
| | ACETIC AND FATTY ACID ESTERS OF GLYCEROL | 472a | 5/8 | 2018 | GMP | 407 |
| | ASCORBIC ACID, L- | 300 | 5/8 | 2018 | GMP | A18 |
| | CITRIC ACID | 330 | 5/8 | 2018 | GMP | 407 |
| | CITRIC AND FATTY ACID ESTERS OF GLYCEROL | 472c | 5/8 | 2018 | GMP | 407 |
| | DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL | 472e | 5/8 | 2018 | 120 mg/kg | 407 |
| | LACTIC AND FATTY ACID ESTERS OF GLYCEROL | 472b | 5/8 | 2018 | GMP | 407 |
| | LECITHIN | 322(i) | 5/8 | 2018 | GMP | A18 |
| | MONO- AND DI-GLYCERIDES OF FATTY ACIDS | 471 | 5/8 | 2018 | GMP | A18 |
| | NITROGEN | 941 | 5/8 | 2018 | GMP | 59 |
| | PHOSPHATES | 338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542 | 5/8 | 2018 | 2200 mg/kg | 33, 364, A19 |
| | POLYGLYCEROL ESTERS OF FATTY ACIDS | 475 | 5/8 | 2018 | 1000 mg/kg | A18 |
| | POTASSIUM HYDROXIDE | 525 | 5/8 | 2018 | BPF | A18 |

| Food Category No. | 01.1.2 | Other fluid milk (plain) | | | | |
|-----------------------------------------|---------------|---------------------------------|------|------------|----------|--|
| Additive | INS | Step | Year | Max Level | Notes | |
| SODIUM ASCORBATE | 301 | 5/8 | 2018 | GMP | A18 | |
| SUCROGLYCERIDES | 474 | 5/8 | 2018 | 1000 mg/kg | 348, A18 | |
| SUCROSE ESTERS OF FATTY ACIDS | 473 | 5/8 | 2018 | 1000 mg/kg | 348, A18 | |
| SUCROSE OLIGOESTERS, TYPE I AND TYPE II | 473a | 5/8 | 2018 | 1000 mg/kg | 348, A18 | |
| TOCOPHEROLS | 307a, b, c | 5/8 | 2018 | 200 mg/kg | A18 | |
| TRISODIUM CITRATE | 331(iii) | 5/8 | 2018 | GMP | A18 | |

Notes to the General Standard for Food Additives

- Note 33 As phosphorus.
- Note 59 For use as a packaging gas only.
- Note 348 Singly or in combination: Sucrose esters of fatty acids (INS 473), sucrose oligoesters, type I and type II (INS 473a) and sucroglycerides (INS 474).
- Note 364 Singly or in combination.
- Note 407 For use in non-flavoured vitamin and mineral fortified fluid milks only.
- Note A18 Excluding lactose reduced milks.
- Note A19 Except for use in lactose reduced milks at 500 mg/kg.

A.4 - Proposed draft provisions related to FC 01.6.4 (Processed cheese)

(For adoption at Step 5/8 and 8)

| Food Category No. | 01.6.4 | Processed cheese | | | | |
|-----------------------------------------|---------------|-------------------------|------|------------|-------|--|
| Additive | INS | Step | Year | Max Level | Notes | |
| NISIN | 234 | 8 | 2018 | 12.5 mg/kg | 233 | |
| POLYGLYCEROL ESTERS OF FATTY ACIDS | 475 | 8 | 2018 | 5000 mg/kg | | |
| PROPYLENE GLYCOL ALGINATE | 405 | 8 | 2018 | 9000 mg/kg | | |
| SUCROGLYCERIDES | 474 | 5/8 | 2018 | 3000 mg/kg | 348 | |
| SUCROSE ESTERS OF FATTY ACIDS | 473 | 8 | 2018 | 3000 mg/kg | 348 | |
| SUCROSE OLIGOESTERS, TYPE I AND TYPE II | 473a | 5/8 | 2018 | 3000 mg/kg | 348 | |
| TOCOPHEROLS | 307a, b, c | 8 | 2018 | 200 mg/kg | | |

Notes to the General Standard for Food Additives

- Note 233 As nisin.
- Note 348 Singly or in combination: Sucrose esters of fatty acids (INS 473), sucrose oligoesters, type I and type II (INS 473a) and sucroglycerides (INS 474).

A.5 - Proposed draft provisions in Table 1 and 2 of the GSFA in food categories 09.0 through 016.0, with the exception of those additives with technological functions of colour or sweetener, adipates, nitrites and nitrates and the provisions related to FC 14.2.3

(For adoption at Step 5/8 and 8)

| Food Category No. | 09.2.1 | Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms | | | | |
|------------------------------------|---------------|-------------------------------------------------------------------------------------------------------|------|------------|-------|--|
| Additive | INS | Step | Year | Max Level | Notes | |
| POLYGLYCEROL ESTERS OF FATTY ACIDS | 475 | 5/8 | 2018 | 5000 mg/kg | 241 | |

| Food Category No. | 09.2.2 | Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms | | | | |
|--------------------------|---------------|----------------------------------------------------------------------------------------------------------------|------|-----------|-----------|--|
| Additive | INS | Step | Year | Max Level | Notes | |
| TOCOPHEROLS | 307a, b, c | 8 | 2018 | 200 mg/kg | 15, XS166 | |

| Food Category No. | 09.2.4.1 | Cooked fish and fish products | | | | |
|--------------------------------------------------------|-----------------|--------------------------------------|------|------------|----------|--|
| Additive | INS | Step | Year | Max Level | Notes | |
| LAURIC ARGINATE ETHYL ESTER | 243 | 5/8 | 2018 | 200 mg/kg | | |
| POLYGLYCEROL ESTERS OF FATTY ACIDS | 475 | 5/8 | 2018 | 1000 mg/kg | A6 | |
| POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID | 476 | 5/8 | 2018 | 1000 mg/kg | A6 | |
| SUCROGLYCERIDES | 474 | 5/8 | 2018 | 4500 mg/kg | 241, 348 | |
| SUCROSE ESTERS OF FATTY ACIDS | 473 | 5/8 | 2018 | 4500 mg/kg | 241, 348 | |
| SUCROSE OLIGOESTERS, TYPE I AND TYPE II | 473a | 5/8 | 2018 | 4500 mg/kg | 241, 348 | |

| Food Category No. | 09.2.4.2 | Cooked mollusks, crustaceans, and echinoderms | | | | |
|-----------------------------|-----------------|------------------------------------------------------|------|-----------|-------|--|
| Additive | INS | Step | Year | Max Level | Notes | |
| LAURIC ARGINATE ETHYL ESTER | 243 | 5/8 | 2018 | 200 mg/kg | | |

| Food Category No. | 09.2.4.3 | Fried fish and fish products, including mollusks, crustaceans, and echinoderms | | | | |
|------------------------------------|-----------------|---------------------------------------------------------------------------------------|------|------------|-------|--|
| Additive | INS | Step | Year | Max Level | Notes | |
| LAURIC ARGINATE ETHYL ESTER | 243 | 5/8 | 2018 | 200 mg/kg | A20 | |
| POLYGLYCEROL ESTERS OF FATTY ACIDS | 475 | 5/8 | 2018 | 5000 mg/kg | 41 | |

| Food Category No. | 09.2.5 | Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms | | | | |
|-----------------------------|--------------------------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------|------|------------|-----------------------------------------------------|--|
| Additive | INS | Step | Year | Max Level | Notes | |
| LAURIC ARGINATE ETHYL ESTER | 243 | 5/8 | 2018 | 200 mg/kg | XS167, XS189, XS222, XS236, XS244, XS311 | |
| PHOSPHATES | 338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542 | 5/8 | 2018 | 2200 mg/kg | 33, 334, XS167, XS189, XS236, XS244, XS311, A7, A21 | |

| Food Category No. | 09.3.1 | Fish and fish products, including mollusks, crustaceans, and echinoderms, marinated and/or in jelly | | | | |
|------------------------------------|---------------|------------------------------------------------------------------------------------------------------------|------|------------|-------|--|
| Additive | INS | Step | Year | Max Level | Notes | |
| LAURIC ARGINATE ETHYL ESTER | 243 | 5/8 | 2018 | 200 mg/kg | | |
| POLYGLYCEROL ESTERS OF FATTY ACIDS | 475 | 5/8 | 2018 | 1000 mg/kg | A8 | |

| Food Category No. | 09.3.2 | Fish and fish products, including mollusks, crustaceans, and echinoderms, pickled and/or in brine | | | | |
|------------------------------------|---------------|----------------------------------------------------------------------------------------------------------|------|------------|-------|--|
| Additive | INS | Step | Year | Max Level | Notes | |
| LAURIC ARGINATE ETHYL ESTER | 243 | 5/8 | 2018 | 200 mg/kg | | |
| POLYGLYCEROL ESTERS OF FATTY ACIDS | 475 | 5/8 | 2018 | 1000 mg/kg | A9 | |

| Food Category No. | 09.3.3 | Salmon substitutes, caviar, and other fish roe products | | | | |
|--------------------------------------------------------|-------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------|-------------|-------|--|
| Additive | INS | Step | Year | Max Level | Notes | |
| LAURIC ARGINATE ETHYL ESTER | 243 | 5/8 | 2018 | 200 mg/kg | XS291 | |
| Food Category No. | 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 | | | | |
| Additive | INS | Step | Year | Max Level | Notes | |
| LAURIC ARGINATE ETHYL ESTER | 243 | 5/8 | 2018 | 200 mg/kg | | |
| Food Category No. | 10.2 | Egg products | | | | |
| Additive | INS | Step | Year | Max Level | Notes | |
| POLYGLYCEROL ESTERS OF FATTY ACIDS | 475 | 8 | 2018 | 1000 mg/kg | | |
| POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID | 476 | 8 | 2018 | 1000 mg/kg | | |
| Food Category No. | 10.2.1 | Liquid egg products | | | | |
| Additive | INS | Step | Year | Max Level | Notes | |
| NISIN | 234 | 5/8 | 2018 | 6.25 mg/kg | 233 | |
| PROPYLENE GLYCOL ALGINATE | 405 | 5/8 | 2018 | 10000 mg/kg | | |
| STEAROYL LACTYLATES | 481(i), 482(i) | 8 | 2018 | 500 mg/kg | | |
| Food Category No. | 10.2.2 | Frozen egg products | | | | |
| Additive | INS | Step | Year | Max Level | Notes | |
| DEXTRINS, ROASTED STARCH | 1400 | 5/8 | 2018 | GMP | | |
| PROPYLENE GLYCOL ALGINATE | 405 | 5/8 | 2018 | 10000 mg/kg | | |
| STEAROYL LACTYLATES | 481(i), 482(i) | 8 | 2018 | 500 mg/kg | | |
| Food Category No. | 10.2.3 | Dried and/or heat coagulated egg products | | | | |
| Additive | INS | Step | Year | Max Level | Notes | |
| STEAROYL LACTYLATES | 481(i), 482(i) | 5/8 | 2018 | 5000 mg/kg | | |
| Food Category No. | 10.4 | Egg-based desserts (e.g. custard) | | | | |
| Additive | INS | Step | Year | Max Level | Notes | |
| POLYGLYCEROL ESTERS OF FATTY ACIDS | 475 | 8 | 2018 | 6000 mg/kg | | |
| POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID | 476 | 8 | 2018 | 1000 mg/kg | | |
| PROPYLENE GLYCOL ALGINATE | 405 | 8 | 2018 | 3000 mg/kg | | |
| SODIUM DIACETATE | 262(ii) | 8 | 2018 | 2000 mg/kg | | |
| SORBITAN ESTERS OF FATTY ACIDS | 491-495 | 8 | 2018 | 5000 mg/kg | | |
| SUCROGLYCERIDES | 474 | 8 | 2018r | 5000 mg/kg | 348 | |
| SUCROSE ESTERS OF FATTY ACIDS | 473 | 5/8 | 2018 | 5000 mg/kg | 348 | |
| SUCROSE OLIGOESTERS, TYPE I AND TYPE II | 473a | 5/8 | 2018 | 5000 mg/kg | 348 | |
| TARTRATES | 334, 335(ii), 337 | 8 | 2018 | 2000 mg/kg | 45 | |
| Food Category No. | 11.4 | Other sugars and syrups (e.g. xylose, maple syrup, sugar toppings) | | | | |
| Additive | INS | Step | Year | Max Level | Notes | |
| PROPYLENE GLYCOL ALGINATE | 405 | 8 | 2018 | 10000 mg/kg | 258 | |

| Food Category No. | 11.6 | Table-top sweeteners, including those containing high-intensity sweeteners | | | | |
|-----------------------------------------|-------------------|--------------------------------------------------------------------------------------|------|-------------|--------------------------|--|
| Additive | INS | Step | Year | Max Level | Notes | |
| TARTRATES | 334, 335(ii), 337 | 5/8 | 2018 | 2000 mg/kg | 45 | |
| Food Category No. | 12.2 | Herbs, spices, seasonings and condiments (e.g. seasoning for instant noodles) | | | | |
| Additive | INS | Step | Year | Max Level | Notes | |
| TOCOPHEROLS | 307a, b, c | 8 | 2018 | 2000 mg/kg | A22, XS326, XS327, XS328 | |
| Food Category No. | 12.2.1 | Herbs and spices | | | | |
| Additive | INS | Step | Year | Max Level | Notes | |
| SUCROGLYCERIDES | 474 | 5/8 | 2018 | 2000 mg/kg | 348, A23 | |
| SUCROSE ESTERS OF FATTY ACIDS | 473 | 5/8 | 2018 | 2000 mg/kg | 348, A23 | |
| SUCROSE OLIGOESTERS, TYPE I AND TYPE II | 473a | 5/8 | 2018 | 2000 mg/kg | 348, A23 | |
| Food Category No. | 12.2.2 | Seasonings and condiments | | | | |
| Additive | INS | Step | Year | Max Level | Notes | |
| SUCROSE ESTERS OF FATTY ACIDS | 473 | 5/8 | 2018 | 20000 mg/kg | A24, A25, A26 | |
| SUCROSE OLIGOESTERS, TYPE I AND TYPE II | 473a | 5/8 | 2018 | 20000 mg/kg | A24, A25, A26 | |
| TARTRATES | 334, 335(ii), 337 | 8 | 2018 | 7500 mg/kg | 45 | |
| Food Category No. | 12.4 | Mustards | | | | |
| Additive | INS | Step | Year | Max Level | Notes | |
| TARTRATES | 334, 335(ii), 337 | 8 | 2018 | 5000 mg/kg | 45 | |
| TOCOPHEROLS | 307a, b, c | 8 | 2018 | 200 mg/kg | | |
| Food Category No. | 12.5 | Soups and broths | | | | |
| Additive | INS | Step | Year | Max Level | Notes | |
| SODIUM DIACETATE | 262(ii) | 8 | 2018 | 500 mg/kg | XS117 | |
| TARTRATES | 334, 335(ii), 337 | 8 | 2018 | 5000 mg/kg | 45, XS117 | |
| Food Category No. | 12.5.1 | Ready-to-eat soups and broths, including canned, bottled, and frozen | | | | |
| Additive | INS | Step | Year | Max Level | Notes | |
| NISIN | 234 | 5/8 | 2018 | 5 mg/kg | 233, 339 | |
| POLYGLYCEROL ESTERS OF FATTY ACIDS | 475 | 8 | 2018 | 400 mg/kg | XS117 | |
| PROPYLENE GLYCOL ALGINATE | 405 | 5/8 | 2018 | 10000 mg/kg | XS117 | |
| Food Category No. | 12.5.2 | Mixes for soups and broths | | | | |
| Additive | INS | Step | Year | Max Level | Notes | |
| POLYGLYCEROL ESTERS OF FATTY ACIDS | 475 | 8 | 2018 | 3000 mg/kg | 127, XS117 | |
| SORBITAN ESTERS OF FATTY ACIDS | 491-495 | 8 | 2018 | 250 mg/kg | 127, XS117 | |
| Food Category No. | 12.6.1 | Emulsified sauces and dips (e.g. mayonnaise, salad dressing, onion dip) | | | | |
| Additive | INS | Step | Year | Max Level | Notes | |

| | | | | | |
|--------------------------------------------------------|-------------------|-----|------|------------|----------|
| POLYGLYCEROL ESTERS OF FATTY ACIDS | 475 | 8 | 2018 | 5000 mg/kg | |
| POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID | 476 | 5/8 | 2018 | 5000 mg/kg | |
| PROPYLENE GLYCOL | 1520 | 8 | 2018 | 1000 mg/kg | A27 |
| PROPYLENE GLYCOL ALGINATE | 405 | 8 | 2018 | 8000 mg/kg | |
| SODIUM DIACETATE | 262(ii) | 5/8 | 2018 | 2500 mg/kg | |
| SORBITAN ESTERS OF FATTY ACIDS | 491-495 | 8 | 2018 | 5000 mg/kg | |
| STEAROYL LACTYLATES | 481(i), 482(i) | 8 | 2018 | 2500 mg/kg | A28 |
| SUCROGLYCERIDES | 474 | 8 | 2018 | 2000 mg/kg | 348, A27 |
| SUCROSE ESTERS OF FATTY ACIDS | 473 | 8 | 2018 | 2000 mg/kg | 348, A27 |
| SUCROSE OLIGOESTERS, TYPE I AND TYPE II | 473a | 8 | 2018 | 2000 mg/kg | 348, A27 |
| TARTRATES | 334, 335(ii), 337 | 8 | 2018 | 2000 mg/kg | 45 |
| TOCOPHEROLS | 307a, b, c | 8 | 2018 | 600 mg/kg | |

Food Category No. 12.6.2 Non-emulsified sauces (e.g. ketchup, cheese sauce, cream sauce, brown gravy)

| Additive | INS | Step | Year | Max Level | Notes |
|-----------------------------------------|-------------------|------|------|-------------|------------|
| POLYGLYCEROL ESTERS OF FATTY ACIDS | 475 | 5/8 | 2018 | 5000 mg/kg | XS306R |
| SODIUM DIACETATE | 262(ii) | 5/8 | 2018 | 2500 mg/kg | XS306R |
| STEAROYL LACTYLATES | 481(i), 482(i) | 8 | 2018 | 2500 mg/kg | XS306R |
| SUCROGLYCERIDES | 474 | 8 | 2018 | 10000 mg/kg | 348 |
| SUCROSE ESTERS OF FATTY ACIDS | 473 | 8 | 2018 | 10000 mg/kg | 348 |
| SUCROSE OLIGOESTERS, TYPE I AND TYPE II | 473a | 8 | 2018 | 10000 mg/kg | 348 |
| TARTRATES | 334, 335(ii), 337 | 8 | 2018 | 5000 mg/kg | 45, XS306R |
| TOCOPHEROLS | 307a, b, c | 8 | 2018 | 600 mg/kg | |

Food Category No. 12.6.3 Mixes for sauces and gravies

| Additive | INS | Step | Year | Max Level | Notes |
|--------------------------------------------------------|-------------------|------|------|-------------|----------|
| POLYGLYCEROL ESTERS OF FATTY ACIDS | 475 | 8 | 2018 | 5000 mg/kg | 127 |
| POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID | 476 | 5/8 | 2018 | 5000 mg/kg | 127 |
| PROPYLENE GLYCOL ALGINATE | 405 | 8 | 2018 | 8000 mg/kg | 127 |
| SODIUM DIACETATE | 262(ii) | 5/8 | 2018 | 2500 mg/kg | 127 |
| SORBITAN ESTERS OF FATTY ACIDS | 491-495 | 8 | 2018 | 50 mg/kg | 127 |
| SUCROGLYCERIDES | 474 | 8 | 2018 | 10000 mg/kg | 127, 348 |
| SUCROSE ESTERS OF FATTY ACIDS | 473 | 8 | 2018 | 10000 mg/kg | 127, 348 |
| SUCROSE OLIGOESTERS, TYPE I AND TYPE II | 473a | 8 | 2018 | 10000 mg/kg | 127, 348 |
| TARTRATES | 334, 335(ii), 337 | 8 | 2018 | 5000 mg/kg | 45, 127 |
| TOCOPHEROLS | 307a, b, c | 8 | 2018 | 300 mg/kg | 127 |

Food Category No. 12.6.4 Clear sauces (e.g. fish sauce)

| Additive | INS | Step | Year | Max Level | Notes |
|------------------|---------|------|------|-------------|-------|
| SODIUM DIACETATE | 262(ii) | 5/8 | 2018 | 2500 mg/kg | XS302 |
| SUCROGLYCERIDES | 474 | 8 | 2018 | 10000 mg/kg | 348 |

| | | | | | |
|-----------------------------------------|------|---|------|-------------|-----|
| SUCROSE ESTERS OF FATTY ACIDS | 473 | 8 | 2018 | 10000 mg/kg | 348 |
| SUCROSE OLIGOESTERS, TYPE I AND TYPE II | 473a | 8 | 2018 | 10000 mg/kg | 348 |

Food Category No. 12.8 Yeast and like products

| Additive | INS | Step | Year | Max Level | Notes |
|--------------------------------|---------|------|------|-------------|-------|
| SORBITAN ESTERS OF FATTY ACIDS | 491-495 | 8 | 2018 | 15000 mg/kg | |

Food Category No. 13.1.1 Infant formulae

| Additive | INS | Step | Year | Max Level | Notes |
|-------------|------------|------|------|-----------|---------|
| TOCOPHEROLS | 307a, b, c | 8 | 2018 | 10 mg/kg | 72, A12 |

Food Category No. 13.1.2 Follow-up formulae

| Additive | INS | Step | Year | Max Level | Notes |
|-------------|------------|------|------|-----------|-------|
| TOCOPHEROLS | 307a, b, c | 8 | 2018 | 30 mg/kg | 72 |

Food Category No. 13.1.3 Formulae for special medical purposes for infants

| Additive | INS | Step | Year | Max Level | Notes |
|-------------|------------|------|------|-----------|---------|
| TOCOPHEROLS | 307a, b, c | 8 | 2018 | 10 mg/kg | 72, A12 |

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

| Additive | INS | Step | Year | Max Level | Notes |
|-----------------|-------------------|------|-------|------------|--------------------|
| ASCORBYL ESTERS | 304, 305 | 8 | 2018r | 200 mg/kg | 15, 187 |
| TARTRATES | 334, 335(ii), 337 | 5/8 | 2018 | 5000 mg/kg | 45, 364, XS73, A29 |
| TOCOPHEROLS | 307a, b, c | 8 | 2018 | 300 mg/kg | 15 |

Food Category No. 13.3 Dietetic foods intended for special medical purposes (excluding products of food category 13.1)

| Additive | INS | Step | Year | Max Level | Notes |
|-----------------------------------------|----------------|------|-------|------------|-------|
| POLYGLYCEROL ESTERS OF FATTY ACIDS | 475 | 8 | 2018 | 1000 mg/kg | |
| PROPYLENE GLYCOL ALGINATE | 405 | 8 | 2018 | 1200 mg/kg | |
| SORBITAN ESTERS OF FATTY ACIDS | 491-495 | 8 | 2018 | 1000 mg/kg | |
| STEAROYL LACTYLATES | 481(i), 482(i) | 8 | 2018 | 2000 mg/kg | |
| SUCROGLYCERIDES | 474 | 8 | 2018r | 5000 mg/kg | 348 |
| SUCROSE ESTERS OF FATTY ACIDS | 473 | 8 | 2018 | 5000 mg/kg | 348 |
| SUCROSE OLIGOESTERS, TYPE I AND TYPE II | 473a | 8 | 2018 | 5000 mg/kg | 348 |
| TOCOPHEROLS | 307a, b, c | 5/8 | 2018 | 30 mg/kg | |

Food Category No. 13.4 Dietetic formulae for slimming purposes and weight reduction

| Additive | INS | Step | Year | Max Level | Notes |
|------------------------------------|---------|------|------|------------|-------|
| POLYGLYCEROL ESTERS OF FATTY ACIDS | 475 | 8 | 2018 | 1000 mg/kg | |
| PROPYLENE GLYCOL ALGINATE | 405 | 8 | 2018 | 1200 mg/kg | |
| SORBITAN ESTERS OF FATTY ACIDS | 491-495 | 8 | 2018 | 1000 mg/kg | |

Food Category No. 13.4 Dietetic formulae for slimming purposes and weight reduction

| Additive | INS | Step | Year | Max Level | Notes |
|---------------------|----------------|------|------|------------|-------|
| STEAROYL LACTYLATES | 481(i), 482(i) | 8 | 2018 | 2000 mg/kg | |

| | | | | | |
|---------------------------------------------------------------------|-------------------|-----------------------------------------------------------------------------------------------------------------------------|-------|--------------|----------|
| SUCROGLYCERIDES | 474 | 8 | 2018r | 5000 mg/kg | 348 |
| SUCROSE ESTERS OF FATTY ACIDS | 473 | 5/8 | 2018 | 5000 mg/kg | 348 |
| SUCROSE OLIGOESTERS, TYPE I AND TYPE II | 473a | 5/8 | 2018 | 5000 mg/kg | 348 |
| TOCOPHEROLS | 307a, b, c | 5/8 | 2018 | 300 mg/kg | |
| Food Category No. | 13.5 | Dietetic foods (e.g. supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6 | | | |
| Additive | INS | Step | Year | Max Level | Notes |
| SORBITAN ESTERS OF FATTY ACIDS | 491-495 | 5/8 | 2018 | 5000 mg/kg | |
| TOCOPHEROLS | 307a, b, c | 5/8 | 2018 | 300 mg/kg | |
| Food Category No. | 13.6 | Food supplements | | | |
| Additive | INS | Step | Year | Max Level | Notes |
| POLYGLYCEROL ESTERS OF FATTY ACIDS | 475 | 5/8 | 2018 | 18000 mg/kg | |
| POLYVINYL ALCOHOL (PVA) – POLYETHYLENE GLYCOL (PEG) GRAFT COPOLYMER | 1209 | 5/8 | 2018 | 100000 mg/kg | A13 |
| PROPYLENE GLYCOL | 1520 | 5/8 | 2018 | 2000 mg/kg | A13 |
| PROPYLENE GLYCOL ALGINATE | 405 | 8 | 2018 | 1000 mg/kg | |
| SORBITAN ESTERS OF FATTY ACIDS | 491-495 | 5/8 | 2018 | 10000 mg/kg | 364 |
| SUCROGLYCERIDES | 474 | 8 | 2018r | 20000 mg/kg | 348 |
| SUCROSE ESTERS OF FATTY ACIDS | 473 | 5/8 | 2018 | 20000 mg/kg | 348 |
| SUCROSE OLIGOESTERS, TYPE I AND TYPE II | 473a | 5/8 | 2018 | 20000 mg/kg | 348 |
| TARTRATES | 334, 335(ii), 337 | 5/8 | 2018 | 5000 mg/kg | 45 |
| TOCOPHEROLS | 307a, b, c | 5/8 | 2018 | 2000 mg/kg | A14 |
| Food Category No. | 14.1.4 | Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks | | | |
| Additive | INS | Step | Year | Max Level | Notes |
| SUCROGLYCERIDES | 474 | 5/8 | 2018 | 200 mg/kg | 219, 348 |
| SUCROSE ESTERS OF FATTY ACIDS | 473 | 5/8 | 2018 | 200 mg/kg | 219, 348 |
| SUCROSE OLIGOESTERS, TYPE I AND TYPE II | 473a | 5/8 | 2018 | 200 mg/kg | 219, 348 |
| TARTRATES | 334, 335(ii), 337 | 8 | 2018 | 800 mg/kg | 45 |
| TOCOPHEROLS | 307a, b, c | 8 | 2018 | 200 mg/kg | A35 |
| Food Category No. | 14.1.4.1 | Carbonated water-based flavoured drinks | | | |
| Additive | INS | Step | Year | Max Level | Notes |
| PROPYLENE GLYCOL ALGINATE | 405 | 5/8 | 2018 | 500 mg/kg | |
| SORBITAN ESTERS OF FATTY ACIDS | 491-495 | 5/8 | 2018 | 500 mg/kg | |
| Food Category No. | 14.1.4.2 | Non-carbonated water-based flavoured drinks, including punches and ades | | | |
| Additive | INS | Step | Year | Max Level | Notes |
| PROPYLENE GLYCOL ALGINATE | 405 | 5/8 | 2018 | 500 mg/kg | |
| SORBITAN ESTERS OF FATTY ACIDS | 491-495 | 5/8 | 2018 | 500 mg/kg | |

| Food Category No. | 14.1.4.3 | Concentrates (liquid or solid) for water-based flavoured drinks | | | | |
|-----------------------------------------|-------------------|------------------------------------------------------------------------------------------------------------------------|-------|------------|----------|--|
| Additive | INS | Step | Year | Max Level | Notes | |
| PROPYLENE GLYCOL ALGINATE | 405 | 5/8 | 2018 | 500 mg/kg | 127 | |
| SORBITAN ESTERS OF FATTY ACIDS | 491-495 | 5/8 | 2018 | 500 mg/kg | 127 | |
| Food Category No. | 14.1.5 | Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa | | | | |
| Additive | INS | Step | Year | Max Level | Notes | |
| PROPYLENE GLYCOL ALGINATE | 405 | 5/8 | 2018 | 500 mg/kg | 160 | |
| PROTEASE FROM ASPERGILLUS ORYZAE VAR. | 1101(i) | 8 | 2018 | GMP | 160 | |
| SORBITAN ESTERS OF FATTY ACIDS | 491-495 | 8 | 2018 | 500 mg/kg | A30 | |
| SUCROGLYCERIDES | 474 | 8 | 2018r | 1000 mg/kg | 176, 348 | |
| SUCROSE ESTERS OF FATTY ACIDS | 473 | 5/8 | 2018 | 1000 mg/kg | 176, 348 | |
| SUCROSE OLIGOESTERS, TYPE I AND TYPE II | 473a | 5/8 | 2018 | 1000 mg/kg | 176, 348 | |
| Food Category No. | 14.2.1 | Beer and malt beverages | | | | |
| Additive | INS | Step | Year | Max Level | Notes | |
| PROPYLENE GLYCOL ALGINATE | 405 | 8 | 2018 | 500 mg/kg | | |
| TARTRATES | 334, 335(ii), 337 | 8 | 2018 | 2000 mg/kg | 45 | |
| Food Category No. | 14.2.2 | Cider and perry | | | | |
| Additive | INS | Step | Year | Max Level | Notes | |
| TARTRATES | 334, 335(ii), 337 | 8 | 2018 | 2000 mg/kg | 45 | |
| Food Category No. | 14.2.4 | Wines (other than grape) | | | | |
| Additive | INS | Step | Year | Max Level | Notes | |
| TARTRATES | 334, 335(ii), 337 | 8 | 2018 | 4000 mg/kg | 45 | |
| Food Category No. | 14.2.6 | Distilled spirituous beverages containing more than 15% alcohol | | | | |
| Additive | INS | Step | Year | Max Level | Notes | |
| STEAROYL LACTYLATES | 481(i), 482(i) | 8 | 2018 | 8000 mg/kg | A31 | |
| SUCROGLYCERIDES | 474 | 8 | 2018r | 5000 mg/kg | 348, A32 | |
| SUCROSE ESTERS OF FATTY ACIDS | 473 | 5/8 | 2018 | 5000 mg/kg | 348, A32 | |
| SUCROSE OLIGOESTERS, TYPE I AND TYPE II | 473a | 5/8 | 2018 | 5000 mg/kg | 348, A32 | |
| TARTRATES | 334, 335(ii), 337 | 8 | 2018 | 3000 mg/kg | 45, A32 | |
| Food Category No. | 14.2.7 | Aromatized alcoholic beverages (e.g. beer, wine and spirituous cooler-type beverages, low alcoholic refreshers) | | | | |
| Additive | INS | Step | Year | Max Level | Notes | |
| POLYGLYCEROL ESTERS OF FATTY ACIDS | 475 | 8 | 2018 | 20 mg/kg | | |
| TARTRATES | 334, 335(ii), 337 | 8 | 2018 | 4000 mg/kg | 45 | |
| TOCOPHEROLS | 307a, b, c | 8 | 2018 | 5 mg/kg | | |
| Food Category No. | 15.0 | Ready-to-eat savouries | | | | |
| Additive | INS | Step | Year | Max Level | Notes | |

| TARTRATES | 334, 335(ii), 337 | 5/8 | 2018 | 2000 mg/kg | 45 |
|-----------------------------------------|-------------------|---------------------------------------------------------------------------------------------------|------|------------|----------|
| Food Category No. | 15.1 | Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes) | | | |
| Additive | INS | Step | Year | Max Level | Notes |
| POLYGLYCEROL ESTERS OF FATTY ACIDS | 475 | 5/8 | 2018 | 2000 mg/kg | |
| PROPYLENE GLYCOL | 1520 | 8 | 2018 | 300 mg/kg | |
| PROPYLENE GLYCOL ALGINATE | 405 | 8 | 2018 | 3000 mg/kg | |
| SODIUM DIACETATE | 262(ii) | 8 | 2018 | 1000 mg/kg | |
| SORBITAN ESTERS OF FATTY ACIDS | 491-495 | 5/8 | 2018 | 300 mg/kg | |
| STEAROYL LACTYLATES | 481(i), 482(i) | 8 | 2018 | 5000 mg/kg | A33 |
| SUCROGLYCERIDES | 474 | 5/8 | 2018 | 5000 mg/kg | 348, A34 |
| SUCROSE ESTERS OF FATTY ACIDS | 473 | 5/8 | 2018 | 5000 mg/kg | 348, A34 |
| SUCROSE OLIGOESTERS, TYPE I AND TYPE II | 473a | 5/8 | 2018 | 5000 mg/kg | 348, A34 |
| TOCOPHEROLS | 307a, b, c | 8 | 2018 | 200 mg/kg | |
| Food Category No. | 15.2 | Processed nuts, including coated nuts and nut mixtures (with e.g. dried fruit) | | | |
| Additive | INS | Step | Year | Max Level | Notes |
| TOCOPHEROLS | 307a, b, c | 8 | 2018 | 200 mg/kg | |

Notes to the General Standard for Food Additives

- Note 15 On the fat or oil basis.
- Note 41 For use in breading or batter coatings only.
- Note 45 As tartaric acid.
- Note 72 On the ready-to-eat basis.
- Note 127 On the served to the consumer basis.
- Note 160 For use in ready-to-drink products and pre-mixes for ready-to-drink products only.
- Note 176 For use in canned liquid coffee only.
- Note 187 Ascorbyl palmitate (INS 304) only.
- Note 219 Except for use in non-alcoholic aniseed-based, coconut-based, and almond-based drinks at 5,000 mg/kg.
- Note 233 As nisin.
- Note 241 For use in surimi products only.
- Note 258 Excluding maple syrup.
- Note 334 For salted fish with a salt content of greater than or equal to 18 percent during processing.
- Note 339 Excluding use for canned bouillons and consommés.
- Note 348 Singly or in combination: Sucrose esters of fatty acids (INS 473), sucrose oligoesters, type I and type II (INS 473a) and sucroglycerides (INS 474).
- Note 364 Singly or in combination.
- Note XS73 Excluding products conforming to the Standard for Canned Baby Foods (CODEX STAN 73-1981)
- Note XS117 Excluding products conforming to the Codex Standard for Bouillons and Consommés (CODEX STAN 117-1981).
- Note XS166 Excluding products conforming to the Standard for Quick Frozen Fish Sticks (Fish Fingers), Fish Portions and Fish Fillets – Breaded or in Batter (CODEX STAN 166-1989).
- Note XS167 Excluding products conforming to the Standard for Salted Fish and Dried Salted Fish of the Gadidae Family of Fishes (CODEX STAN 167-1989).
- Note XS189 Excluding products conforming to the Standard for Dried Shark Fins (CODEX STAN 189-1993)
- Note XS222 Excluding products conforming to the Standard for Crackers from Marine and Freshwater Fish, Crustaceans and Molluscan Shellfish (CODEX STAN 222-2001).
- Note XS236 Excluding products conforming to the Standard for Boiled Dried Salted Anchovies (CODEX STAN 236-2003).

- Note XS244 Excluding products conforming to the Standard for Salted Atlantic Herring and Salted Sprat (CODEX STAN 244-2004).
- Note XS291 Excluding products conforming to the Standard for Sturgeon Caviar (CODEX STAN 291-2010).
- Note XS302 Excluding products conforming to the Standard for Fish Sauce (CODEX STAN 302-2011).
- Note XS306R Excluding products conforming to the Standard for Chilli Sauce (Regional Standard) (CODEX STAN 306R-2011).
- Note XS311 Excluding products conforming to the Standard for Smoked Fish, Smoked-flavoured Fish and Smoke-dried Fish (CODEX STAN 311-2013).
- Note XS326 Excluding products conforming to the Standard for Black, White and Green Peppers (CODEX STAN 326-2017).
- Note XS327 Excluding products conforming to the Standard for Cumin (CODEX STAN 327-2017).
- Note XS328 Excluding products conforming to the Standard for Dried Thyme (CODEX STAN 328-2017).
- Note A6 For use in fish sausage only.
- Note A7 INS 452(i-v) only in products conforming to the Standard for Crackers From Marine and Freshwater Fish, crustacean and Molluscan Shellfish (CODEX STAN 222-2001).
- Note A8 For use in marinated products only.
- Note A9 For use in pickled products only.
- Note A12 Tocopherol concentrate, mixed (INS 307b) only.
- Note A13 For use in capsule and tablet form.
- Note A14 Except for use at 6,000 mg/kg, singly or in combination, on the basis of fish oils.
- Note A20 For use only in ready-to-eat products that require refrigeration.
- Note A21 Except for use at 700 mg/kg in smoked molluscs and salted molluscs.
- Note A22 For use in pastes and condiment products containing plant-derived oils only.
- Note A23 For use in curry roux only.
- Note A24 For use in dashi and furikake only.
- Note A25 For use as a glazing agent.
- Note A26 Singly or in combination: Sucrose esters of fatty acids (INS 473), and Sucrose oligoester, Type I and Type II (INS 473a).
- Note A27 Except for use in concentrated marinades applied to food at 20,000 mg/kg.
- Note A28 Except for use in concentrated marinades applied to food at 10,000 mg/kg.
- Note A29 As residue in biscuits and rusks.
- Note A30 Except for use in canned coffee with milk at 2000 mg/kg.
- Note A31 Only for use in emulsified liquors.
- Note A32 Excluding use in whiskey.
- Note A33 For use in doughs used in cereal based savory snacks only.
- Note A34 For use in rice crackers and potato snacks only.
- Note A35 Carry-over from use as an antioxidant in flavours, colours, juice ingredients and nutrient preparations.

PART B: PROVISIONS RELATED AGENDA ITEM 4B²

B.1- Proposed amendments to Table 1, 2 and 3 of the GSFA relating to fish and fish product standards

(For adoption)

B.1.1 PROPOSED AMENDMENTS TO TABLE 1 OF THE GSFA:(alphabetical order)

| Acesulfame Potassium: Functional class: Flavour enhancer, Sweetener INS 950 | | | | |
|----------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------|------------------|--------------------------------------------------------------------------------------------------------------------------------------|--------------------------|
| Food Cat. No. | Food Category | Max level | Notes | Step/Year Adopted |
| 09.2 | Processed fish and fish products, including mollusks, crustaceans, and echinoderms | 200 mg/kg | 144, 188, XS311, XS36, XS92, XS95, XS165, XS166, XS190, XS191, XS292, XS312 & XS315, <u>XS167, XS189, XS222, XS236, XS244</u> | 2017 |
| 09.3 | Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms | 200 mg/kg | 144, 188, <u>XS291</u> | 2007 |

² Additions are indicated in **bold/underline**. Deletions are indicated in ~~strikethrough~~.

| | | | | |
|------|-------------------------------------------------------------------------------------------------------------------------|-----------|-----------------------------------------------------|------|
| 09.4 | Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms | 200 mg/kg | 144, 188, <u>XS3, XS37, XS70, XS90, XS94, XS119</u> | 2007 |
|------|-------------------------------------------------------------------------------------------------------------------------|-----------|-----------------------------------------------------|------|

| Acetic acid, glacial: Functional class: Acidity regulator, Preservative INS 260 | | | | |
|--------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------|-----------|-----------------------------------------------------------------------------|-------------------|
| Food Cat. No. | Food Category | Max level | Notes | Step/Year Adopted |
| 09.2.5 | Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms | 30 mg/kg | 266 & 267, LL, <u>XS167, XS189, XS222, XS236 & XS244</u> | 2015 |

| Acetic and fatty acid esters of glycerol: Functional class: Emulsifier, Sequestrant, Stabilizer INS 472a | | | | |
|---------------------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------|-----------|-----------------------------------------------------------|-------------------|
| Food Cat. No. | Food Category | Max level | Notes | Step/Year Adopted |
| 09.2.5 | Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms | GMP | 300, <u>XS167, XS189, XS222, XS236, XS244 & XS311</u> | 2014 |

| Acetylated distarch phosphate: Functional class: Emulsifier, Stabilizer, Thickener INS 1414 | | | | |
|--------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------|-----------|-----------------------------------------------------------|-------------------|
| Food Cat. No. | Food Category | Max level | Notes | Step/Year Adopted |
| 09.2.5 | Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms | GMP | 300, <u>XS167, XS189, XS222, XS236, XS244 & XS311</u> | 2014 |

| Adipates: Functional class: Acidity regulator INS 355 | | | | |
|------------------------------------------------------------------|---------------|-----------|-------|-------------------|
| Food Cat. No. | Food Category | Max level | Notes | Step/Year Adopted |
| | | | | |

| Agar: Functional class: Bulking agent, Carrier, Emulsifier, Gelling agent, Glazing agent, Humectant, Stabilizer, Thickener INS 406 | | | | |
|-----------------------------------------------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------|-----------|-----------------------------------------------------------|-------------------|
| Food Cat. No. | Food Category | Max level | Notes | Step/Year Adopted |
| 09.2.5 | Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms | GMP | 300, <u>XS167, XS189, XS222, XS236, XS244 & XS311</u> | 2014 |

| Alginate acid: Functional class: Bulking agent, Carrier, Emulsifier, Foaming agent, Gelling agent, Glazing agent, Humectant, Stabilizer, Thickener INS 400 | | | | |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------|-----------|-------|-------------------|
| Food Cat. No. | Food Category | Max level | Notes | Step/Year Adopted |
| | | | | |

| | | | | |
|--------|------------------------------------------------------------------------------------------------------------------|-----|------------------------------------------------------------------|------|
| 09.2.5 | Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms | GMP | 300, & 332, <u>XS167, XS189, XS222, XS236, XS244 & XS311</u> | 2015 |
|--------|------------------------------------------------------------------------------------------------------------------|-----|------------------------------------------------------------------|------|

| Allura red AC: Functional class: Colour INS 129 | | | | |
|------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------|-----------|----------------------------------------------------|-------------------|
| Food Cat. No. | Food Category | Max level | Notes | Step/Year Adopted |
| 09.2.5 | Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms | 300 mg/kg | 382, <u>XS167, XS189, XS222, XS236 & XS244</u> | 2017 |
| 09.3.3 | Salmon substitutes, caviar, and other fish roe products | 300 mg/kg | <u>XS291</u> | 2009 |
| 12.6 | Sauces and like products | 300 mg/kg | <u>XS302</u> | 2009 |

| Amaranth: Functional class: Colour INS 123 | | | | |
|-------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------|-----------------|-----------------------------------------|-------------------|
| Food Cat. No. | Food Category | Max level | Notes | Step/Year Adopted |
| <u>09.4</u> | <u>Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms</u> | <u>30 mg/kg</u> | <u>AA, XS3, XS70, XS90, XS94, XS119</u> | |

| Annatto extracts, bixin-based: Functional class: Colour INS 160b(i) | | | | |
|--------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------|-----------------|-------------------------------------------------------|-------------------|
| Food Cat. No. | Food Category | Max level | Notes | Step/Year Adopted |
| <u>09.2.5</u> | <u>Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms</u> | <u>10 mg/kg</u> | <u>8, 382, XS167, XS189, XS222, XS236 & XS244</u> | |

| Ascorbic acid, L-: Functional class: Acidity regulator, Antioxidant, Flour treatment agent, Sequestrant INS 300 | | | | |
|----------------------------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------|-----------|------------------------------------------------------------------------|-------------------|
| Food Cat. No. | Food Category | Max level | Notes | Step/Year Adopted |
| 09.2.5 | Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms | GMP | 267 & 333 <u>XS167, XS189, XS222, XS236 & XS311</u> | 2015 |

| Ascorbyl esters: Functional class: Antioxidant INS 304, 305 | | | | |
|------------------------------------------------------------------------|--------------------------------|-----------|------------------|-------------------|
| Food Cat. No. | Food Category | Max level | Notes | Step/Year Adopted |
| 12.6.4 | Clear sauces (e.g. fish sauce) | 200 mg/kg | 10, <u>XS302</u> | 2001 |

| Aspartame: Functional class: Flavour enhancer, Sweetener INS 951 | | | | |
|-----------------------------------------------------------------------------|------------------------------------------------------------------------------------|-----------|-------------------------------------------------------------------------------------------------------------------------------|-------------------|
| Food Cat. No. | Food Category | Max level | Notes | Step/Year Adopted |
| 09.2 | Processed fish and fish products, including mollusks, crustaceans, and echinoderms | 300mg/kg | 144, 191, XS311, XS36, XS92, XS95, XS165, XS166, XS190, XS191, XS292, XS312 & XS315, <u>XS167, XS189, XS222, XS236, XS244</u> | 2017 |

| | | | | |
|------|-------------------------------------------------------------------------------------------------------------------------|-----------|-----------------------------------------------------|------|
| 09.3 | Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms | 300 mg/kg | 144, 191, <u>XS291</u> | 2007 |
| 09.4 | Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms | 300 mg/kg | 144, 191, <u>XS3, XS37, XS70, XS90, XS94, XS119</u> | 2007 |

| Aspartame-acesulfame salt: Functional class: Sweetener INS 962 | | | | |
|---------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------|------------------|------------------------------------------------|--------------------------|
| Food Cat. No. | Food Category | Max level | Notes | Step/Year Adopted |
| 09.3 | Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms | 200 mg/kg | 113, <u>XS291</u> | 2009 |
| 09.4 | Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms | 200 mg/kg | 113, <u>XS3, XS37, XS70, XS90, XS94, XS119</u> | 2009 |

| Benzoates: Functional class: Preservative INS 210-213 | | | | |
|------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------|------------------|------------------------------------------------------|--------------------------|
| Food Cat. No. | Food Category | Max level | Notes | Step/Year Adopted |
| 09.2.5 | Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms | 200 mg/kg | 13 & 121, <u>RR, XS167, XS189, XS222 & XS236</u> | 2004 |
| 09.3 | Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms | 2000 mg/kg | 13, <u>NN120, XS291</u> | 2003 |

| Brilliant blue FCF: Functional class: Colour INS 133 | | | | |
|-----------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------|------------------|-------------------------------------------|--------------------------|
| Food Cat. No. | Food Category | Max level | Notes | Step/Year Adopted |
| 09.3.3 | Salmon substitutes, caviar, and other fish roe products | 500 mg/kg | <u>XS291</u> | 2005 |
| 09.4 | Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms | 500 mg/kg | <u>XS3, XS37, XS70, XS90, XS94, XS119</u> | 2005 |
| 12.6 | Sauces and like products | 100 kg/mg | <u>XS302</u> | 2009 |

| Butylated hydroxyanisole: Functional class: Antioxidant INS 320 | | | | |
|----------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------|------------------|----------------------------------------------------------------|--------------------------|
| Food Cat. No. | Food Category | Max level | Notes | Step/Year Adopted |
| 09.2.5 | Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms | 200 mg/kg | 15, 196 & XS311, <u>XS167, XS189, XS222, XS236 & XS244</u> | 2016 |
| 09.3 | Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms | 200 mg/kg | 15, 180, <u>XS291</u> | 2006 |
| 09.4 | Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms | 200 mg/kg | 15, &—180, <u>XS3, XS37, XS70, XS90, XS94, XS119</u> | 2006 |
| 12.6 | Sauces and like products | 200 mg/kg | 15, 130, <u>XS302</u> | 2005 |

| Butylated hydroxytoluene: Functional class: Antioxidant | | | | |
|----------------------------------------------------------------|--|--|--|--|
|----------------------------------------------------------------|--|--|--|--|

| INS 321 | | | | |
|----------------------|-------------------------------------------------------------------------------------------------------------------------|------------------|-----------------------------------------------------------------------------|--------------------------|
| Food Cat. No. | Food Category | Max level | Notes | Step/Year Adopted |
| 09.2.5 | Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms | 200 mg/kg | 15, 196 ₁ & XS311, <u>XS167, XS189, XS222, XS236 & XS244</u> | 2016 |
| 09.3 | Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms | 200 mg/kg | 15, 180, <u>XS291</u> | 2006 |
| 09.4 | Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms | 200 mg/kg | 15 ₁ &—180, <u>XS3, XS37, XS70, XS90, XS94, XS119</u> | 2006 |
| 12.6 | Sauces and like products | 100 mg/kg | 15, 130, <u>XS302</u> | 2006 |

Calcium carbonate: Functional class: Acidity regulator, Anticaking agent, Colour, Foaming agent, Flour treatment agent, Stabilizer
INS 170(i)

| Food Cat. No. | Food Category | Max level | Notes | Step/Year Adopted |
|----------------------|------------------------------------------------------------------------------------------------------------------|------------------|-------------------------------------------------------------------------------|--------------------------|
| 09.2.5 | Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms | GMP | 266 & 267 <u>XS167, XS189, XS222, XS236, XS244 & XS311</u> | 2013 |

Calcium chloride: Functional class: Firming agent, Stabilizer, Thickener
INS 509

| Food Cat. No. | Food Category | Max level | Notes | Step/Year Adopted |
|----------------------|------------------------------------------------------------------------------------------------------------------|------------------|-----------------------------------------------------------|--------------------------|
| 09.2.5 | Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms | GMP | 300, <u>XS167, XS189, XS222, XS236, XS244 & XS311</u> | 2015 |

Calcium lactate: Functional class: Acidity regulator, Emulsifying salt, Firming agent, Flour treatment agent, Thickener
INS 327

| Food Cat. No. | Food Category | Max level | Notes | Step/Year Adopted |
|----------------------|------------------------------------------------------------------------------------------------------------------|------------------|------------------------------------------------------------------------------|--------------------------|
| 09.2.5 | Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms | GMP | 266, & 267, <u>LL, XS167, XS189, XS222, XS236 & XS244</u> | 2015 |

Canthaxanthin: Functional class: Colour
INS 161g

| Food Cat. No. | Food Category | Max level | Notes | Step/Year Adopted |
|----------------------|-------------------------------------------------------------------------------------------------------------------------|------------------|------------------------------------------------------------------------|--------------------------|
| 09.2.5 | Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms | 15 mg/kg | 22 ₁ & XS311, <u>XS167, XS189, XS222, XS236 & XS244</u> | 2016 |
| 09.3.3 | Salmon substitutes, caviar, and other fish roe products | 15 mg/kg | <u>XS291</u> | 2011 |
| 09.4 | Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms | 15 mg/kg | <u>XS3, XS37, XS70, XS90, XS94, XS119</u> | 2011 |
| 12.6 | Sauces and like products | 30 mg/kg | <u>XS302</u> | 2011 |

Caramel III- ammonia caramel: Functional class: Colour

| INS 150c | | | | |
|----------------------|-------------------------------------------------------------------------------------------------------------------------|------------------|----------------------------------------------------------------------------------------------------------------------|--------------------------|
| Food Cat. No. | Food Category | Max level | Notes | Step/Year Adopted |
| 09.2 | Processed fish and fish products, including mollusks, crustaceans, and echinoderms | 30000 mg/kg | XS36, XS92, XS95, XS165, XS166, XS190, XS191, XS292, XS311, XS312, & XS315, <u>XS167, XS189, XS222, XS236, XS244</u> | 2017 |
| 09.3 | Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms | 30000 mg/kg | 95, <u>XS291</u> | 2010 |
| 09.4 | Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms | 500 mg/kg | 50, <u>XS3, XS37, XS70, XS90, XS94, XS119</u> | 1999 |

| Caramel IV- sulfate ammonia caramel: Functional class: Colour | | | | |
|----------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------|------------------|--------------------------------------------------------------------------------------------------------------------------|--------------------------|
| INS 150d | | | | |
| Food Cat. No. | Food Category | Max level | Notes | Step/Year Adopted |
| 09.2 | Processed fish and fish products, including mollusks, crustaceans, and echinoderms | 30000 mg/kg | 95, XS36, XS92, XS95, XS165, XS166, XS190, XS191, XS292, XS311, XS312, & XS315, <u>XS167, XS189, XS222, XS236, XS244</u> | 2009 |
| 09.3 | Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms | 30000 mg/kg | 95, <u>XS291</u> | 2011 |
| 09.4 | Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms | 30000 mg/kg | 95, <u>XS3, XS37, XS70, XS90, XS94, XS119</u> | 2009 |
| 12.6 | Sauces and like products | 30000 mg/kg | <u>XS302</u> | 2011 |

| Carbon dioxide: Functional class: Carbonating agent, Foaming agent, Packaging gas, Preservative, Propellant | | | | |
|--------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------|------------------|--------------------------------------------------------|--------------------------|
| INS 290 | | | | |
| Food Cat. No. | Food Category | Max level | Notes | Step/Year Adopted |
| <u>09.2.5</u> | <u>Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms</u> | <u>GMP</u> | <u>59, 382, XS167, XS189, XS222, XS236 & XS244</u> | |

| Carmines: Functional class: Colour | | | | |
|-------------------------------------------|-------------------------------------------------------------------------------------------------------------------------|------------------|------------------------------------------------------------|--------------------------|
| INS 120 | | | | |
| Food Cat. No. | Food Category | Max level | Notes | Step/Year Adopted |
| 09.2.5 | Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms | 300 mg/kg | 22, &—XS311, <u>XS167, XS189, XS222, XS236 & XS244</u> | 2016 |
| 09.3.3 | Salmon substitutes, caviar, and other fish roe products | 500 mg/kg | <u>XS291</u> | 2005 |
| 09.4 | Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms | 500 mg/kg | 16, <u>XS3, XS37, XS70, XS90, XS94, XS119</u> | 2005 |
| 12.6 | Sauces and like products | 500 mg/kg | <u>XS302</u> | 2005 |

| Carotenes, beta-vegetable: Functional class: Colour INS 160a(ii) | | | | |
|-----------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------|------------------|-------------------------------------------------|--------------------------|
| Food Cat. No. | Food Category | Max level | Notes | Step/Year Adopted |
| 09.2.5 | Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms | 1000 mg/kg | XS311, <u>XS167, XS189, XS222, XS236, XS244</u> | 2005 |
| 09.3.3 | Salmon substitutes, caviar, and other fish roe products | 1000 mg/kg | <u>XS291</u> | 2016 |
| 09.4 | Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms | 500 mg/kg | <u>XS3, XS37, XS70, XS90, XS94, XS119</u> | 2005 |

| Carotenoids: Functional class: Colour INS 160a(i), 160a(iii), 160e, 160f | | | | |
|-------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------|------------------|---------------------------------------------------------------------------------------------------------------------------------------------------|--------------------------|
| Food Cat. No. | Food Category | Max level | Notes | Step/Year Adopted |
| 09.2 | Processed fish and fish products, including mollusks, crustaceans, and echinoderms | 100 mg/kg | 95, <u>NN304</u> , XS36, XS92, XS95, XS165, XS166 , XS190, XS191, XS292, XS311, XS312, XS315, <u>XS167, XS189, XS222, XS236, XS244</u> | 2017 |
| 09.3 | Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms | 100 mg/kg | 95, <u>XS291</u> | 2011 |
| 09.4 | Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms | 100 mg/kg | 95, <u>XS3, XS37, XS70, XS90, XS94, XS119</u> | 2009 |
| 12.6 | Sauces and like products | 500 mg/kg | <u>XS302</u> | 2009 |

| Carrageenan: Functional class: Bulking agent, Carrier, Emulsifier, Gelling agent, Glazing agent, Humectant, Stabilizer, Thickener INS 407 | | | | |
|------------------------------------------------------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------|------------------|-----------------------------------------------------------------|--------------------------|
| Food Cat. No. | Food Category | Max level | Notes | Step/Year Adopted |
| 09.2.5 | Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms | GMP | 300 & 332, <u>XS167, XS189, XS222, XS236, XS244 & XS311</u> | 2015 |

| Chlorophylls and chlorophyllins, copper complexes: Functional class: Colour INS 141(i),(ii) | | | | |
|--------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------|------------------|------------------------------------------------------|--------------------------|
| Food Cat. No. | Food Category | Max level | Notes | Step/Year Adopted |
| 09.2.5 | Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms | 200 mg/kg | XS311, <u>XS167, XS189, XS222, XS236 & XS244</u> | 2016 |
| 09.3.3 | Salmon substitutes, caviar, and other fish roe products | 200 mg/kg | <u>XS291</u> | 2009 |
| 09.4 | Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms | 500 mg/kg | 95, <u>XS3, XS37, XS70, XS90, XS94, XS119</u> | 2009 |
| 12.6 | Sauces and like products | 100 mg/kg | <u>XS302</u> | 2009 |

| Citric acid: Functional class: Acidity regulator, Antioxidant, Colour retention agent, Sequestrant INS 330 | | | | |
|-----------------------------------------------------------------------------------------------------------------------|--|--|--|--|
|-----------------------------------------------------------------------------------------------------------------------|--|--|--|--|

| Food Cat. No. | Food Category | Max level | Notes | Step/Year Adopted |
|---------------|------------------------------------------------------------------------------------------------------------------|-----------|-------------------------------------------------|-------------------|
| 09.2.5 | Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms | GMP | 267, <u>LL, XS167, XS189, XS222 & XS236</u> | 2015 |

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

| Food Cat. No. | Food Category | Max level | Notes | Step/Year Adopted |
|---------------|------------------------------------------------------------------------------------------------------------------|-----------|-----------------------------------------------------------|-------------------|
| 09.2.5 | Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms | GMP | 300, <u>XS167, XS189, XS222, XS236, XS244 & XS311</u> | 2014 |

Diacetyltartaric and fatty acid esters of glycerol: Functional class: Emulsifier, Sequestrant, Stabilizer
INS 472e

| Food Cat. No. | Food Category | Max level | Notes | Step/Year Adopted |
|---------------|--------------------------|-------------|--------------|-------------------|
| 12.6 | Sauces and like products | 10000 mg/kg | <u>XS302</u> | 2005 |

Disodium 5'-guanylate: Functional class: Flavour enhancer
INS 627

| Food Cat. No. | Food Category | Max level | Notes | Step/Year Adopted |
|---------------|------------------------------------------------------------------------------------------------------------------|-----------|----------------------------------------------------------|-------------------|
| 09.2.5 | Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms | GMP | 29, <u>XS167, XS189, XS222, XS236, XS244 & XS311</u> | 2015 |

Disodium 5'-inosinate: Functional class: Flavour enhancer
INS 631

| Food Cat. No. | Food Category | Max level | Notes | Step/Year Adopted |
|---------------|------------------------------------------------------------------------------------------------------------------|-----------|----------------------------------------------------------|-------------------|
| 09.2.5 | Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms | GMP | 29, <u>XS167, XS189, XS222, XS236, XS244 & XS311</u> | 2015 |

Disodium 5'-ribonucleotides: Functional class: Flavour enhancer
INS 635

| Food Cat. No. | Food Category | Max level | Notes | Step/Year Adopted |
|---------------|------------------------------------------------------------------------------------------------------------------|-----------|----------------------------------------------------------|-------------------|
| 09.2.5 | Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms | GMP | 29, <u>XS167, XS189, XS222, XS236, XS244 & XS311</u> | 2015 |

Ethylene diamine tetra acetates: Functional class: Antioxidant, Colour retention agent, Preservative, Sequestrant, Stabilizer
INS 385, 386

| Food Cat. No. | Food Category | Max level | Notes | Step/Year Adopted |
|---------------|-------------------------------------------------------------------------------------------------------------------------|-----------|-------------------------------------------------|-------------------|
| 09.4 | Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms | 340 mg/kg | 21, <u>new note 310, XS3, XS70, XS94, XS119</u> | 2017 |

Fast Green FCF: Functional class: Colour

| INS 143 | | | | |
|----------------------|-------------------------------------------------------------------------------------------------------------------------|------------------|------------------------------------------------------|--------------------------|
| Food Cat. No. | Food Category | Max level | Notes | Step/Year Adopted |
| 09.2.5 | Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms | 100 mg/kg | XS311, <u>XS167, XS189, XS222, XS236 & XS244</u> | 2016 |
| 09.3.3 | Salmon substitutes, caviar, and other fish roe products | 100 mg/kg | <u>XS291</u> | 1999 |
| 09.4 | Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms | 100 mg/kg | 95, <u>XS3, XS37, XS70, XS90, XS94, XS119</u> | 2009 |

| Fumaric acid: Functional class: Acidity regulator INS 297 | | | | |
|----------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------|------------------|-------------------------------------------------------------------------------|--------------------------|
| Food Cat. No. | Food Category | Max level | Notes | Step/Year Adopted |
| 09.2.5 | Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms | GMP | 266 & 267 <u>XS167, XS189, XS222, XS236, XS244 & XS311</u> | 2013 |

| Glycerol: Functional class: Humectant, Thickener INS 422 | | | | |
|---------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------|------------------|-----------------------------------------------------------|--------------------------|
| Food Cat. No. | Food Category | Max level | Notes | Step/Year Adopted |
| 09.2.5 | Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms | GMP | 300, <u>XS167, XS189, XS222, XS236, XS244 & XS311</u> | 2015 |

| Grape skin extract: Functional class: Colour INS 163(ii) | | | | |
|---------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------|------------------|------------------------------------------------------------------------|--------------------------|
| Food Cat. No. | Food Category | Max level | Notes | Step/Year Adopted |
| 09.2.5 | Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms | 1000 mg/kg | 22, & XS311 , <u>XS167, XS189, XS222, XS236 & XS244</u> | 2016 |
| 09.3.3 | Salmon substitutes, caviar, and other fish roe products | 1500 mg/kg | <u>XS291</u> | 2009 |
| 09.4 | Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms | 1500 mg/kg | 16, <u>XS3, XS37, XS70, XS90, XS94, XS119</u> | 2009 |

| Guaiac resin: Functional class: Antioxidant INS 314 | | | | |
|----------------------------------------------------------------|--------------------------|------------------|------------------|--------------------------|
| Food Cat. No. | Food Category | Max level | Notes | Step/Year Adopted |
| 12.6 | Sauces and like products | 600 mg/kg | 15, <u>XS302</u> | 2004 |

| Guar gum: Functional class: Emulsifier, Stabilizer, Thickener INS 412 | | | | |
|----------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------|------------------|-----------------------------------------------------------|--------------------------|
| Food Cat. No. | Food Category | Max level | Notes | Step/Year Adopted |
| 09.2.5 | Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms | GMP | 300, <u>XS167, XS189, XS222, XS236, XS244 & XS311</u> | 2014 |

| Gum Arabic (Acacia gum): Functional class: Bulking agent, Carrier, Emulsifier, Glazing agent, Stabilizer, Thickener INS 414 | | | | |
|----------------------------------------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------|------------------|------------------------------------------------------------------|--------------------------|
| Food Cat. No. | Food Category | Max level | Notes | Step/Year Adopted |
| 09.2.5 | Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms | GMP | 300, & 332, <u>XS167, XS189, XS222, XS236, XS244 & XS311</u> | 2015 |

| Hydroxybenzoates, para-: Functional class: Preservative INS 214, 218 | | | | |
|---------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------|------------------|------------------|--------------------------|
| Food Cat. No. | Food Category | Max level | Notes | Step/Year Adopted |
| 09.3 | Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms | 1000 mg/kg | 27, <u>XS291</u> | 2010 |
| 12.6 | Sauces and like products | 1000 mg/kg | 27, <u>XS302</u> | 2010 |

| Hydroxypropyl cellulose: Functional class: Emulsifier, Foaming agent, Glazing agent, Stabilizer, Thickener INS 463 | | | | |
|-------------------------------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------|------------------|------------------------------------------------------------------|--------------------------|
| Food Cat. No. | Food Category | Max level | Notes | Step/Year Adopted |
| 09.2.5 | Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms | GMP | 300, & 332, <u>XS167, XS189, XS222, XS236, XS244 & XS311</u> | 2015 |

| Hydroxypropyl methyl cellulose: Functional class: Bulking agent, Emulsifier, Glazing agent, Stabilizer, Thickener INS 464 | | | | |
|--------------------------------------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------|------------------|------------------------------------------------------------------|--------------------------|
| Food Cat. No. | Food Category | Max level | Notes | Step/Year Adopted |
| 09.2.5 | Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms | GMP | 300, & 332, <u>XS167, XS189, XS222, XS236, XS244 & XS311</u> | 2015 |

| Hydroxypropyl starch: Functional class: Emulsifier, Stabilizer, Thickener INS 1440 | | | | |
|-----------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------|------------------|-----------------------------------------------------------|--------------------------|
| Food Cat. No. | Food Category | Max level | Notes | Step/Year Adopted |
| 09.2.5 | Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms | GMP | 300, <u>XS167, XS189, XS222, XS236, XS244 & XS311</u> | 2014 |

| Indigotine (indigo carmine): Functional class: Colour INS 132 | | | | |
|--------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------|------------------|-------------------------------------------|--------------------------|
| Food Cat. No. | Food Category | Max level | Notes | Step/Year Adopted |
| 09.3.3 | Salmon substitutes, caviar, and other fish roe products | 300 mg/kg | <u>XS291</u> | 2009 |
| 09.4 | Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms | 300 mg/kg | <u>XS3, XS37, XS70, XS90, XS94, XS119</u> | 2009 |
| 12.6 | Sauces and like products | 300 mg/kg | <u>XS302</u> | 2009 |

| Iron oxides: Functional class: Colour INS 172(i)-(iii) | | | | |
|-------------------------------------------------------------------|--|--|--|--|
|-------------------------------------------------------------------|--|--|--|--|

| Food Cat. No. | Food Category | Max level | Notes | Step/Year Adopted |
|---------------|-------------------------------------------------------------------------------------------------------------------------|-----------|-------------------------------------------------------------------|-------------------|
| 09.2.5 | Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms | 250 mg/kg | 22, & XS311, <u>XS167, XS189, XS222, XS236 & XS244</u> | 2016 |
| 09.3.3 | Salmon substitutes, caviar, and other fish roe products | 100 mg/kg | <u>XS291</u> | 2005 |
| 09.4 | Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms | 50 mg/kg | 95, <u>XS3, XS37, XS70, XS90, XS94, XS119</u> | 2010 |
| 12.6 | Sauces and like products | 75 mg/kg | <u>XS302</u> | 2005 |

Konjac flour: Functional class: Carrier, Emulsifier, Gelling agent, Glazing agent, Humectant, Stabilizer, Thickener
INS 425

| Food Cat. No. | Food Category | Max level | Notes | Step/Year Adopted |
|---------------|------------------------------------------------------------------------------------------------------------------|-----------|-------------------------------------------------------------------------|-------------------|
| 09.2.5 | Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms | GMP | 300, & 332, <u>XS167, XS189, XS222, XS236, XS244 & XS311</u> | 2015 |

Lactic acid, L-, D-, DL-: Functional class: Acidity regulator
INS 270

| Food Cat. No. | Food Category | Max level | Notes | Step/Year Adopted |
|----------------------|--------------------------------------------------------------------------------------------------------------------------------|-------------------|-----------------------------------------------------------|-------------------|
| <u>09.2.5</u> | <u>Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms</u> | <u>GMP</u> | <u>382, XS167, XS189, XS222, XS236 & XS244</u> | |

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

| Food Cat. No. | Food Category | Max level | Notes | Step/Year Adopted |
|---------------|------------------------------------------------------------------------------------------------------------------|-----------|------------------------------------------------------------------|-------------------|
| 09.2.5 | Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms | GMP | 300, <u>XS167, XS189, XS222, XS236, XS244 & XS311</u> | 2014 |

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

| Food Cat. No. | Food Category | Max level | Notes | Step/Year Adopted |
|---------------|------------------------------------------------------------------------------------------------------------------|-----------|------------------------------------------------------------------|-------------------|
| 09.2.5 | Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms | GMP | 300, <u>XS167, XS189, XS222, XS236, XS244 & XS311</u> | 2014 |

Magnesium carbonate: Functional class: Acidity regulator, Anticaking agent, Colour retention agent
INS 504(i)

| Food Cat. No. | Food Category | Max level | Notes | Step/Year Adopted |
|---------------|------------------------------------------------------------------------------------------------------------------|-----------|-----------------------------------------------------------------------------|-------------------|
| 09.2.5 | Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms | GMP | 266, 267 & 333- <u>XS167, XS189, XS222, XS236, XS244 & XS311</u> | 2015 |

Magnesium chloride: Functional class: Colour retention agent, Firming agent, Stabilizer
INS 511

| Food Cat. No. | Food Category | Max level | Notes | Step/Year Adopted |
|---------------|------------------------------------------------------------------------------------------------------------------|-----------|-----------------------------------------------------------|-------------------|
| 09.2.5 | Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms | GMP | 300, <u>XS167, XS189, XS222, XS236, XS244 & XS311</u> | 2014 |

| Magnesium hydroxide: Functional class: Acidity regulator, Colour retention agent INS 528 | | | | |
|-----------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------|-----------|-------------------------------------------------------------------------------|-------------------|
| Food Cat. No. | Food Category | Max level | Notes | Step/Year Adopted |
| 09.2.5 | Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms | GMP | 266 & 267 <u>XS167, XS189, XS222, XS236, XS244 & XS311</u> | 2013 |

| Magnesium hydroxide carbonate: Functional class: Acidity regulator, Anticaking agent, Carrier, Colour retention agent INS 504(ii) | | | | |
|----------------------------------------------------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------|-----------|-------------------------------------------------------------------------------|-------------------|
| Food Cat. No. | Food Category | Max level | Notes | Step/Year Adopted |
| 09.2.5 | Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms | GMP | 266 & 267 <u>XS167, XS189, XS222, XS236, XS244 & XS311</u> | 2013 |

| Malic acid, DL-: Functional class: Acidity regulator INS 296 | | | | |
|-------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------|-----------|-------------------------------------------------------------------------------|-------------------|
| Food Cat. No. | Food Category | Max level | Notes | Step/Year Adopted |
| 09.2.5 | Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms | GMP | 266 & 267 <u>XS167, XS189, XS222, XS236, XS244 & XS311</u> | 2013 |

| Mannitol: Functional class: Anticaking agent, Bulking agent, Humectant, Stabilizer, Sweetener, Thickener INS 421 | | | | |
|-----------------------------------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------|-----------|-----------------------------------------------------------|-------------------|
| Food Cat. No. | Food Category | Max level | Notes | Step/Year Adopted |
| 09.2.5 | Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms | GMP | 300, <u>XS167, XS189, XS222, XS236, XS244 & XS311</u> | 2014 |

| Methyl cellulose: Functional class: Bulking agent, Emulsifier, Glazing agent, Stabilizer, Thickener INS 461 | | | | |
|------------------------------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------|-----------|------------------------------------------------------------------|-------------------|
| Food Cat. No. | Food Category | Max level | Notes | Step/Year Adopted |
| 09.2.5 | Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms | GMP | 300, & 332, <u>XS167, XS189, XS222, XS236, XS244 & XS311</u> | 2015 |

| Methyl ethyl cellulose: Functional class: Emulsifier, Foaming agent, Stabilizer, Thickener INS 465 | | | | |
|---------------------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------|-----------|-----------------------------------------------------------|-------------------|
| Food Cat. No. | Food Category | Max level | Notes | Step/Year Adopted |
| 09.2.5 | Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms | GMP | 300, <u>XS167, XS189, XS222, XS236, XS244 & XS311</u> | 2014 |

| Microcrystalline cellulose (cellulose gel): Functional class: Anticaking agent, Bulking agent, Carrier, Emulsifier, Foaming agent, Glazing agent, Stabilizer, Thickener INS 460(i) | | | | |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------|------------------|------------------------------------------------------------------|--------------------------|
| Food Cat. No. | Food Category | Max level | Notes | Step/Year Adopted |
| 09.2.5 | Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms | GMP | 300, & 332, <u>XS167, XS189, XS222, XS236, XS244 & XS311</u> | 2015 |

| Mono- and di-glycerides of fatty acids: Functional class: Antifoaming agent, Emulsifier, Stabilizer INS 471 | | | | |
|------------------------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------|------------------|-----------------------------------------------------------|--------------------------|
| Food Cat. No. | Food Category | Max level | Notes | Step/Year Adopted |
| 09.2.5 | Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms | GMP | 300, <u>XS167, XS189, XS222, XS236, XS244 & XS311</u> | 2015 |

| Monosodium L-glutamate: Functional class: Flavour enhancer INS 621 | | | | |
|-------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------|------------------|----------------------------------------------------------|--------------------------|
| Food Cat. No. | Food Category | Max level | Notes | Step/Year Adopted |
| 09.2.5 | Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms | GMP | 29, &—313, <u>XS167, XS189, XS236, XS244 & XS311</u> | 2015 |

| Neotame: Functional class: Flavour enhancer, Sweetener INS 961 | | | | |
|---------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------|------------------|------------------------------------------------|--------------------------|
| Food Cat. No. | Food Category | Max level | Notes | Step/Year Adopted |
| 09.3 | Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms | 10 mg/kg | 161, <u>XS291</u> | 2008 |
| 09.4 | Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms | 10 mg/kg | 161, <u>XS3, XS37, XS70, XS90, XS94, XS119</u> | 2008 |
| 12.6.4 | Clear sauces (e.g. fish sauce) | 12 mg/kg | <u>XS302</u> | 2007 |

| Nitrogen: Functional class: Foaming agent, Packaging gas, Propellant INS 941 | | | | |
|-----------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------|------------------|--------------------------------------------------------|--------------------------|
| Food Cat. No. | Food Category | Max level | Notes | Step/Year Adopted |
| <u>09.2.5</u> | <u>Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms</u> | <u>GMP</u> | <u>59, 382, XS167, XS189, XS222, XS236 & XS244</u> | |

| Oxidized starch: Functional class: Emulsifier, Stabilizer, Thickener INS 1404 | | | | |
|------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------|------------------|-----------------------------------------------------------|--------------------------|
| Food Cat. No. | Food Category | Max level | Notes | Step/Year Adopted |
| 09.2.5 | Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms | GMP | 300, <u>XS167, XS189, XS222, XS236, XS244 & XS311</u> | 2014 |

| Pectins: Functional class: Emulsifier, Gelling agent, Glazing agent, Stabilizer, Thickener INS 440 | | | | |
|---------------------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------|------------------|----------------------------------------------------|--------------------------|
| Food Cat. No. | Food Category | Max level | Notes | Step/Year Adopted |
| 09.2.5 | Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms | GMP | 300, <u>XS167, XS189, XS236, XS244 & XS311</u> | 2014 |

| Phosphates: Functional class: Acidity regulator, Antioxidant, Emulsifier, Emulsifying salt, Firming agent, Flour treatment agent, Humectant, Raising agent, Sequestrant, Stabilizer, Thickener INS 338, 339(i)-(iii), 340(i)-(iii), 341(i)-(iii), 342(i)-(ii), 343(i)-(iii), 450(i)-(iii), (v)-(vii), (xi), 451 (i),(ii), 452(i)-(v), 542 | | | | |
|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------|------------------|---------------------------------|--------------------------|
| Food Cat. No. | Food Category | Max level | Notes | Step/Year Adopted |
| 09.3.3 | Salmon substitutes, caviar, and other fish roe products | 2200 mg/kg | 33, <u>XS291</u> | 2012 |
| 09.4 | Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms | 2200 mg/kg | 33, <u>BB, XS3, XS94, XS119</u> | 2012 |
| 12.6 | Sauces and like products | 2200 mg/kg | 33, <u>XS302</u> | 2012 |

| Polysorbates: Functional class: Emulsifier, Stabilizer INS 432-436 | | | | |
|-------------------------------------------------------------------------------------|--------------------------------|------------------|--------------|--------------------------|
| Food Cat. No. | Food Category | Max level | Notes | Step/Year Adopted |
| 12.6.4 | Clear sauces (e.g. fish sauce) | 5000 mg/kg | <u>XS302</u> | 2007 |

| Ponceau 4R (cochineal red A): Functional class: Colour INS 124 | | | | |
|---------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------|------------------|-----------------------------------------------------------|--------------------------|
| Food Cat. No. | Food Category | Max level | Notes | Step/Year Adopted |
| 09.2.5 | Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms | 100 mg/kg | 22 & XS311, <u>XS167, XS189, XS222, XS236 & XS244</u> | 2016 |
| 09.3.3 | Salmon substitutes, caviar, and other fish roe products | 500 mg/kg | <u>XS291</u> | 2008 |
| 09.4 | Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms | 500 mg/kg | <u>AA, XS3, XS70, XS90, XS94, XS119</u> | 2008 |
| 12.6 | Sauces and like products | 50 mg/kg | <u>XS302</u> | 2008 |

| Potassium carbonate: Functional class: Acidity regulator, Stabilizer INS 501(i) | | | | |
|--------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------|------------------|----------------------------------------------------------------------------------------------|--------------------------|
| Food Cat. No. | Food Category | Max level | Notes | Step/Year Adopted |
| 09.2.5 | Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms | GMP | 230, 266 & 267 <u>XS167, XS189, XS222, XS236, XS244 & XS311</u> | 2015 |

| Potassium chloride: Functional class: Firming agent, Flavour enhancer, Stabilizer, Thickener INS 508 | | | | |
|-----------------------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------|------------------|-----------------------------------------------------------|--------------------------|
| Food Cat. No. | Food Category | Max level | Notes | Step/Year Adopted |
| 09.2.5 | Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms | GMP | 300, <u>XS167, XS189, XS222, XS236, XS244 & XS311</u> | 2015 |

| Potassium dihydrogen citrate: Functional class: Acidity regulator, Emulsifying salt, Sequestrant, Stabilizer INS 322(i) | | | | |
|------------------------------------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------|------------------|---------------------------------------------------------------------------------------------------------------------------|--------------------------|
| Food Cat. No. | Food Category | Max level | Notes | Step/Year Adopted |
| 09.2 | Processed fish and fish products, including mollusks, crustaceans, and echinoderms | GMP | 253, 391, XS36, XS92, XS95, XS190, XS191, XS292, XS312, & XS315, XS167, XS189, XS222, XS236, XS244 & XS311 | 2017 |

| Potassium lactate: Functional class: Acidity regulator, Antioxidant, Emulsifier, Humectant INS 326 | | | | |
|---------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------|------------------|----------------------------------------------------|--------------------------|
| Food Cat. No. | Food Category | Max level | Notes | Step/Year Adopted |
| <u>09.2.5</u> | <u>Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms</u> | <u>GMP</u> | <u>382, XS167, XS189, XS222, XS236 & XS244</u> | |

| Powdered cellulose: Functional class: Anticaking agent, Bulking agent, Emulsifier, Glazing agent, Humectant, Stabilizer, Thickener INS 460(ii) | | | | |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------|------------------|----------------------------------------------------------------------|--------------------------|
| Food Cat. No. | Food Category | Max level | Notes | Step/Year Adopted |
| 09.2.5 | Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms | GMP | 300, & 332, XS167, XS189, XS222, XS236, XS244 & XS311 | 2015 |

| Processed eucheuma seaweed (PES): Functional class: Bulking agent, Carrier, Emulsifier, Gelling agent, Glazing agent, Humectant, Stabilizer, Thickener INS 407a | | | | |
|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------|------------------|----------------------------------------------------------------------|--------------------------|
| Food Cat. No. | Food Category | Max level | Notes | Step/Year Adopted |
| 09.2.5 | Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms | GMP | 300, & 332, XS167, XS189, XS222, XS236, XS244 & XS311 | 2015 |

| Propyl gallate: Functional class: Antioxidant INS 310 | | | | |
|------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------|------------------|--------------------------------------------------------------------|--------------------------|
| Food Cat. No. | Food Category | Max level | Notes | Step/Year Adopted |
| 09.2.5 | Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms | 100 mg/kg | 15, 196 & XS311, XS167, XS189, XS222, XS236 & XS244 | 2016 |
| 12.6 | Sauces and like products | 200 mg/kg | 15, 130, XS302 | 2001 |

| Pullulan: Functional class: Glazing agent, Thickener INS 1204 | | | | |
|--------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------|------------------|---------------------------------------------------------------|--------------------------|
| Food Cat. No. | Food Category | Max level | Notes | Step/Year Adopted |
| 09.2.5 | Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms | GMP | 300, XS167, XS189, XS222, XS236, XS244 & XS311 | 2015 |

| Riboflavins: Functional class: Colour INS 101(i),(ii),(iii) | | | | |
|------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------|------------------|------------------------------------------------------------|--------------------------|
| Food Cat. No. | Food Category | Max level | Notes | Step/Year Adopted |
| 09.2.5 | Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms | 300 mg/kg | 22, & XS311, <u>XS167, XS189, XS222, XS236 & XS244</u> | 2016 |
| 09.3.3 | Salmon substitutes, caviar, and other fish roe products | 300 mg/kg | <u>XS291</u> | 2005 |
| 09.4 | Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms | 500 mg/kg | 95, <u>XS3, XS37, XS70, XS90, XS94, XS119</u> | 2008 |
| 12.6 | Sauces and like products | 350 mg/kg | <u>XS302</u> | 2005 |

| Saccharins: Functional class: Sweetener INS 954(i)-(iv) | | | | |
|--------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------|------------------|------------------------------------------------|--------------------------|
| Food Cat. No. | Food Category | Max level | Notes | Step/Year Adopted |
| 09.4 | Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms | 200 mg/kg | 144, <u>XS3, XS37, XS70, XS90, XS94, XS119</u> | 2007 |
| 12.6 | Sauces and like products | 160 mg/kg | <u>XS302</u> | 2007 |

| Salts of myristic, palmitic and stearic acids with ammonia, calcium, potassium and sodium: Functional class: Anticaking agent, Emulsifier, Stabilizer INS 470(i) | | | | |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------|------------------|-----------------------------------------------------------|--------------------------|
| Food Cat. No. | Food Category | Max level | Notes | Step/Year Adopted |
| 09.2.5 | Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms | GMP | 300, <u>XS167, XS189, XS222, XS236, XS244 & XS311</u> | 2014 |

| Salts of oleic acid with calcium, potassium and sodium: Functional class: Anticaking agent, Emulsifier, Stabilizer INS 470(ii) | | | | |
|-------------------------------------------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------|------------------|-----------------------------------------------------------|--------------------------|
| Food Cat. No. | Food Category | Max level | Notes | Step/Year Adopted |
| 09.2.5 | Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms | GMP | 300, <u>XS167, XS189, XS222, XS236, XS244 & XS311</u> | 2014 |

| Sodium acetate: Functional class: Acidity regulator, Preservative, Sequestrant INS 262(i) | | | | |
|------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------|------------------|------------------------------------------------------------------------------------|--------------------------|
| Food Cat. No. | Food Category | Max level | Notes | Step/Year Adopted |
| 09.2.5 | Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms | GMP | 266, 267 & 333 <u>XS167, XS189, XS222, XS236, XS244 & XS311</u> | 2015 |

| Sodium alginate: Functional class: Bulking agent, Carrier, Emulsifier, Foaming agent, Gelling agent, Glazing agent, Humectant, Sequestrant, Stabilizer, Thickener INS 401 | | | | |
|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------------|------------------|--------------|--------------------------|
| Food Cat. No. | Food Category | Max level | Notes | Step/Year Adopted |

| | | | | |
|--------|------------------------------------------------------------------------------------------------------------------|-----|----------------------------------------------------------------------|------|
| 09.2.5 | Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms | GMP | 300, &—332, XS167, XS189, XS222, XS236, XS244 & XS311 | 2015 |
|--------|------------------------------------------------------------------------------------------------------------------|-----|----------------------------------------------------------------------|------|

| Sodium ascorbate: Functional class: Antioxidant INS 301 | | | | |
|--------------------------------------------------------------------|------------------------------------------------------------------------------------|-----------|--------------------------------------------------------------------------------------------------|-------------------|
| Food Cat. No. | Food Category | Max level | Notes | Step/Year Adopted |
| 09.2 | Processed fish and fish products, including mollusks, crustaceans, and echinoderms | GMP | LL, 307, 392, XS92, XS189, XS191, XS222, XS236, XS312, &—XS315, XS167 & XS244 | 2017 |

| Sodium carbonate: Functional class: Acidity regulator, Anticaking agent, Emulsifier salt, Raising agent, Stabilizer, Thickener INS 500(i) | | | | |
|------------------------------------------------------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------|-----------|-----------------------------------------------------------------------------|-------------------|
| Food Cat. No. | Food Category | Max level | Notes | Step/Year Adopted |
| 09.2.5 | Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms | GMP | 266, 267 & 333 XS167, XS189, XS222, XS236, XS244 & XS311 | 2015 |

| Sodium carboxymethyl cellulose (cellulose gum): Functional class: Bulking agent, Emulsifier, Firming agent, Gelling agent, Glazing agent, Humectant, Stabilizer, Thickener INS 466 | | | | |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------|-----------|----------------------------------------------------------------------|-------------------|
| Food Cat. No. | Food Category | Max level | Notes | Step/Year Adopted |
| 09.2.5 | Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms | GMP | 300, &—332, XS167, XS189, XS222, XS236, XS244 & XS311 | 2015 |

| Sodium dihydrogen citrate: Functional class: Acidity regulator, Emulsifier, Emulsifying salt, Sequestrant, Stabilizer INS 331(i) | | | | |
|---------------------------------------------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------|-----------|--------------------------------------------------------------------------------------------------------------------------|-------------------|
| Food Cat. No. | Food Category | Max level | Notes | Step/Year Adopted |
| 09.2 | Processed fish and fish products, including mollusks, crustaceans, and echinoderms | GMP | 253, 391, XS36, XS92, XS95, XS190, XS191, XS292, XS312 & XS315, XS167, XS189, XS222, XS236, XS244 & XS311 | 2017 |

| Sodium DL-malate: Functional class: Acidity regulator, Humectant INS 350(ii) | | | | |
|-----------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------|-----------|-----------------------------------------------------------------------------|-------------------|
| Food Cat. No. | Food Category | Max level | Notes | Step/Year Adopted |
| 09.2.5 | Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms | GMP | 266, 267 & 333 XS167, XS189, XS222, XS236, XS244 & XS311 | 2015 |

| Sodium erythorbate (Sodium isoascorbate): Functional class: Antioxidant INS 316 | | | | |
|--------------------------------------------------------------------------------------------|---------------|-----------|-------|-------------------|
| Food Cat. No. | Food Category | Max level | Notes | Step/Year Adopted |

| | | | | |
|---------------|--------------------------------------------------------------------------------------------------------------------------------|-------------------|-----------------------------------------------------------|--|
| 09.2.5 | <u>Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms</u> | <u>GMP</u> | <u>382, XS167, XS189, XS222, XS236 & XS244</u> | |
|---------------|--------------------------------------------------------------------------------------------------------------------------------|-------------------|-----------------------------------------------------------|--|

| Sodium fumarates: Functional class: Acidity regulator INS 365 | | | | |
|--------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------|------------------|--------------------------------------------------------------------------------------|--------------------------|
| Food Cat. No. | Food Category | Max level | Notes | Step/Year Adopted |
| 09.2.5 | Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms | GMP | 266 & 267 <u>XS167, XS189, XS222, XS236, XS244 & XS311</u> | 2013 |

| Sodium gluconate: Functional class: Sequestrant, Stabilizer, Thickener INS 576 | | | | |
|-------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------|------------------|---------------------------------------------------------------------------------------------------------------------------------|--------------------------|
| Food Cat. No. | Food Category | Max level | Notes | Step/Year Adopted |
| 09.2 | Processed fish and fish products, including mollusks, crustaceans, and echinoderms | GMP | XS36, XS92, XS95, XS165, XS166, XS190, XS191, XS292, XS312 & XS315, <u>XS167, XS189, XS222, XS236, XS244 & XS311</u> | 2017 |

| Sodium lactate: Functional class: Acidity regulator, Antioxidant, Bulking agent, Emulsifier, Emulsifying salt, Humectant, Thickener INS 325 | | | | |
|--------------------------------------------------------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------|------------------|------------------------------------------------------------------------------------------|--------------------------|
| Food Cat. No. | Food Category | Max level | Notes | Step/Year Adopted |
| 09.2.5 | Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms | GMP | 266, 267, & 333, LL, <u>XS167, XS189, XS222, XS236 & XS244</u> | 2015 |

| Sorbates: Functional class: Preservative INS 200-203 | | | | |
|-----------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------|------------------|------------------------------------------------|--------------------------|
| Food Cat. No. | Food Category | Max level | Notes | Step/Year Adopted |
| 09.2.5 | Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms | 1000 mg/kg | 42, <u>MM, XS189, XS222 & XS236</u> | 2012 |
| 09.3 | Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms | 1000 mg/kg | 42, <u>XS291</u> | 2012 |

| Steviol glycosides: Functional class: Sweetener INS 960 | | | | |
|--------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------|------------------|------------------------------------------------------|--------------------------|
| Food Cat. No. | Food Category | Max level | Notes | Step/Year Adopted |
| 09.3.3 | Salmon substitutes, caviar, and other fish roe products | 120 mg/kg | 26, <u>XS291</u> | 2011 |
| 09.4 | Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms | 100 mg/kg | 26, <u>XS3, XS37, XS70, XS90, XS94, XS119</u> | 2011 |
| 12.6.4 | Clear sauces (e.g. fish sauce) | 350 mg/kg | 26, <u>XS302</u> | 2011 |

| Sucralose (trichlorogalactosucrose): Functional class: Flavour enhancer, Sweetener INS 955 | | | | |
|-------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------|------------------|------------------------------------------------|--------------------------|
| Food Cat. No. | Food Category | Max level | Notes | Step/Year Adopted |
| 09.3 | Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms | 120 mg/kg | 144, <u>XS291</u> | 2007 |
| 09.4 | Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms | 120 mg/kg | 144, <u>XS3, XS37, XS70, XS90, XS94, XS119</u> | 2007 |

| Sucroglycerides: Functional class: Emulsifier INS 474 | | | | |
|------------------------------------------------------------------|--------------------------|------------------|--------------|--------------------------|
| Food Cat. No. | Food Category | Max level | Notes | Step/Year Adopted |
| 12.6 | Sauces and like products | 10000 mg/kg | <u>XS302</u> | 2009 |

| Sulfites: Functional class: Antioxidant, Bleaching agent, Flour treatment agent, Preservative, Sequestrant INS 220-225, 539 | | | | |
|----------------------------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------|------------------|------------------------------------------------------------|--------------------------|
| Food Cat. No. | Food Category | Max level | Notes | Step/Year Adopted |
| 09.2.5 | Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms | 30 mg/kg | 44, &-XS311, <u>XS167, XS189, XS222, XS236 & XS244</u> | 2016 |
| 09.4 | Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms | 150 mg/kg | 44, &-140, <u>XS3, XS37, XS70, XS90, XS94, XS119</u> | 2007 |
| 12.6 | Sauces and like products | 300 mg/kg | 44, <u>XS302</u> | 2007 |

| Sunset yellow FCF: Functional class: Colour INS 110 | | | | |
|----------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------|------------------|----------------------------------------------------|--------------------------|
| Food Cat. No. | Food Category | Max level | Notes | Step/Year Adopted |
| 09.2.5 | Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms | 100 mg/kg | 382, <u>XS167, XS189, XS222, XS236 & XS244</u> | 2017 |
| 09.3.3 | Salmon substitutes, caviar, and other fish roe products | 300 mg/kg | <u>XS291</u> | 2008 |
| 09.4 | Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms | 300 mg/kg | 95, <u>AA, XS3, XS70, XS90, XS94, XS119</u> | 2008 |
| 12.6 | Sauces and like products | 300 mg/kg | <u>XS302</u> | 2008 |

| Tara gum: Functional class: Gelling agent, Stabilizer, Thickener INS 417 | | | | |
|-------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------|------------------|-----------------------------------------------------------|--------------------------|
| Food Cat. No. | Food Category | Max level | Notes | Step/Year Adopted |
| 09.2.5 | Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms | GMP | 300, <u>XS167, XS189, XS222, XS236, XS244 & XS311</u> | 2014 |

| Tartrates: Functional class: Acidity regulator, Antioxidant, Emulsifying salt, Flavour enhancer, Sequestrant, Stabilizer INS 334, 335(ii), 337 | | | | |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------|--|--|--|--|
|-----------------------------------------------------------------------------------------------------------------------------------------------------------|--|--|--|--|

| Food Cat. No. | Food Category | Max level | Notes | Step/Year Adopted |
|---------------|-------------------------------------------------------------------------------------------------------------------------|------------------|--------------------------------------------------------------------|-------------------|
| 09.2.5 | Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms | 200 mg/kg | <u>45, 128, 382, XS167, XS189, XS222, XS236 & XS244</u> | |

| Tartrazine: Functional class: Colour INS 102 | | | | |
|---------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------|-----------|----------------------------------------------------|-------------------|
| Food Cat. No. | Food Category | Max level | Notes | Step/Year Adopted |
| 09.2.5 | Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms | 100 mg/kg | 382, <u>XS167, XS189, XS222, XS236 & XS244</u> | 2017 |
| 09.4 | Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms | 30 mg/kg | <u>AA, XS3, XS70, XS90, XS94, XS119</u> | |

| Tertiary butylhydroquinone: Functional class: Antioxidant INS 319 | | | | |
|------------------------------------------------------------------------------|--------------------------|-----------|-----------------------|-------------------|
| Food Cat. No. | Food Category | Max level | Notes | Step/Year Adopted |
| 12.6 | Sauces and like products | 200 mg/kg | 15, 130, <u>XS302</u> | 2005 |

| Tragacanth gum: Functional class: Emulsifier, Stabilizer, Thickener INS 413 | | | | |
|----------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------|-----------|-----------------------------------------------------------|-------------------|
| Food Cat. No. | Food Category | Max level | Notes | Step/Year Adopted |
| 09.2.5 | Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms | GMP | 300, <u>XS167, XS189, XS222, XS236, XS244 & XS311</u> | 2014 |

| Tricalcium citrate: Functional class: Acidity regulator, Emulsifying salt, Firming agent, Sequestrant, Stabilizer INS 333(iii) | | | | |
|-------------------------------------------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------|-----------|--------------------------------------------------------------------------------------------------------------------------|-------------------|
| Food Cat. No. | Food Category | Max level | Notes | Step/Year Adopted |
| 09.2 | Processed fish and fish products, including mollusks, crustaceans, and echinoderms | GMP | XS36, XS92, XS95, XS165, XS166, XS190, XS191, XS292, XS312 & XS315, <u>XS167, XS189, XS222, XS236, XS244 & XS311</u> | 2017 |

| Tripotassium citrate: Functional class: Acidity regulator, Emulsifying salt, Sequestrant, Stabilizer INS 322(ii) | | | | |
|-----------------------------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------|-----------|----------------------------------------------------------------------------------------------------------------------|-------------------|
| Food Cat. No. | Food Category | Max level | Notes | Step/Year Adopted |
| 09.2 | Processed fish and fish products, including mollusks, crustaceans, and echinoderms | GMP | 253, 391, XS36, XS92, XS95, XS190, XS191, XS292, XS312 & XS315, <u>XS167, XS189, XS222, XS236, XS244 & XS311</u> | 2017 |

| Trisodium citrate: Functional class: Acidity regulator, Emulsifying salt, Sequestrant, Stabilizer | | | | |
|----------------------------------------------------------------------------------------------------------|--|--|--|--|
|----------------------------------------------------------------------------------------------------------|--|--|--|--|

| INS 331(iii) | | | | |
|----------------------|------------------------------------------------------------------------------------|------------------|-----------------------------------------------------------------------------------------------------------------------------------------|--------------------------|
| Food Cat. No. | Food Category | Max level | Notes | Step/Year Adopted |
| 09.2 | Processed fish and fish products, including mollusks, crustaceans, and echinoderms | GMP | 253, 391, XS36, XS92, XS95, XS190, XS191, XS292, XS312 & XS315 , <u>XS167, XS189, XS222, XS236, XS244 & XS311</u> | 2017 |

| Xanthan gum: Functional class: Emulsifier, Foaming agent, Stabilizer, Thickener | | | | |
|----------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------|------------------|------------------------------------------------------------------|--------------------------|
| INS 415 | | | | |
| Food Cat. No. | Food Category | Max level | Notes | Step/Year Adopted |
| 09.2.5 | Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms | GMP | 300, <u>XS167, XS189, XS222, XS236, XS244 & XS311</u> | 2014 |

B.1.2 - Proposed amendments to Table 2 of the GSFA (food category numerical order)

(For adoption)

| Food category 09.2 Processed fish and fish products, including mollusks, crustaceans, and echinoderms | | | | |
|--------------------------------------------------------------------------------------------------------------|---------------------|----------------------|--------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Food additive | INS | Maximum Level | Step/Year Adopted | Notes |
| Acesulfame potassium | 950 | 200 mg/kg | 2017 | 144, 188, XS311, XS36, XS92, XS95, XS165, XS166, XS190, XS191, XS292, XS312 ₁ & XS315 , <u>XS167, XS189, XS222, XS236, XS244</u> |
| Aspartame | 951 | 300 mg/kg | 2017 | 144, 191, XS311, XS36, XS92, XS95, XS165, XS166, XS190, XS191, XS292, XS312 ₁ & XS315 , <u>XS167, XS189, XS222, XS236, XS244</u> |
| Caramel III – ammonia caramel | 150c | 30000 mg/kg | 2017 | XS36, XS92, XS95, XS165, XS166, XS190, XS191, XS292, XS311, XS312 ₁ & XS315 , <u>XS167, XS189, XS222, XS236, XS244</u> |
| Caramel IV – sulfite ammonia caramel | 150d | 30000 mg/kg | 2017 | 95, XS36, XS92, XS95, XS165, XS166, XS190, XS191, XS292, XS311, XS312 ₁ & XS315, <u>XS167, XS189, XS222, XS236, XS244</u> |
| Carotenoids | 160a(i), a(iii),e,f | 100 mg/kg | 2017 | 95, NN304 , XS36, XS92, XS95, XS165, XS166, XS190, XS191, XS292, XS311, XS312, XS315, <u>XS167, XS189, XS222, XS236, XS244</u> |
| Potassium dihydrogen citrate | 332(i) | GMP | 2017 | 253, 391, XS36, XS92, XS95, XS190, XS191, XS292, XS312 ₁ & XS315 , <u>XS167, XS189, XS222, XS236, XS244 & XS311</u> |
| Sodium ascorbate | 301 | GMP | 2017 | LL , 307, 392, XS92, XS189, XS191, XS222, XS236, XS312 ₁ & XS315 , <u>XS167 & XS244</u> |
| Sodium dihydrogen citrate | 331(i) | GMP | 2017 | 253, 391, XS36, XS92, XS95, XS190, XS191, XS292, XS312 & XS315, <u>XS167, XS189, XS222, XS236, XS244 & XS311</u> |
| Sodium gluconate | 576 | GMP | 2017 | XS36, XS92, XS95, XS165, XS166, XS190, XS191, XS292, XS312 ₁ & XS315 , <u>XS167, XS189, XS222, XS236, XS244 & XS311</u> |
| Tricalcium citrate | 333(iii) | GMP | 2017 | XS36, XS92, XS95, XS165, XS166, XS190, XS191, XS292, XS312 ₁ & XS315 , <u>XS167, XS189, XS222, XS236, XS244 & XS311</u> |
| Tripotassium citrate | 332(ii) | GMP | 2017 | 253, 391, XS36, XS92, XS95, XS190, XS191, XS292, XS312 ₁ & XS315 , <u>XS167, XS189, XS222, XS236, XS244 & XS311</u> |

| Food category 09.2 Processed fish and fish products, including mollusks, crustaceans, and echinoderms | | | | |
|--------------------------------------------------------------------------------------------------------------|------------|----------------------|--------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------|
| Food additive | INS | Maximum Level | Step/Year Adopted | Notes |
| Trisodium citrate | 331(iii) | GMP | 2017 | 253, 391, XS36, XS92, XS95, XS190, XS191, XS292, XS312 ₁ & XS315 , <u>XS167, XS189, XS222, XS236, XS244 & XS311</u> |

| Food category 09.2.5 Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms | | | | |
|----------------------------------------------------------------------------------------------------------------------------------------------|-----------------------|------------------------|--------------------------|-----------------------------------------------------------------------------------------|
| Food additive | INS | Maximum Level | Step/Year Adopted | Notes |
| Acetic acid, Glacial | 260 | GMP | 2015 | 266 & 267, LL, <u>XS167, XS189, XS222, XS236 & XS244</u> |
| Acetic and fatty acid esters of glycerol | 472a | GMP | 2014 | 300, <u>XS167, XS189, XS222, XS236, XS244 & XS311</u> |
| Acetylated distarch phosphate | 1414 | GMP | 2014 | 300, <u>XS167, XS189, XS222, XS236, XS244 & XS311</u> |
| Agar | 406 | GMP | 2014 | 300, <u>XS167, XS189, XS222, XS236, XS244 & XS311</u> |
| Alginic acid | 400 | GMP | 2015 | 300, & 332, <u>XS167, XS189, XS222, XS236, XS244 & XS311</u> |
| Allura red AC | 129 | 300 mg/kg | 2017 | 382, <u>XS167, XS189, XS222, XS236 & XS244</u> |
| <u>Annatto extracts, Bixin-Based</u> | <u>160b(i)</u> | <u>10 mg/kg</u> | | <u>8, 382, XS167, XS189, XS222, XS236 & XS244</u> |
| Ascorbic acid, L- | 300 | GMP | 2015 | 267 & 333 <u>XS167, XS189, XS222, XS236 & XS311</u> |
| Benzoates | 210-213 | 200 mg/kg | 2004 | 13 & 121, <u>RR, XS167, XS189, XS222 & XS236</u> |
| Butylated Hydroxyanisole (BHA) | 320 | 200 mg/kg | 2016 | 15, 196 ₁ & XS311 , <u>XS167, XS189, XS222, XS236 & XS244</u> |
| Butylated Hydroxytoluene (BHT) | 321 | 200 mg/kg | 2016 | 15, 196 ₁ & XS311 , <u>XS167, XS189, XS222, XS236 & XS244</u> |
| Calcium Carbonate | 170(i) | GMP | 2013 | 266 & 267 <u>XS167, XS189, XS222, XS236, XS244 & XS311</u> |
| Calcium chloride | 509 | GMP | 2015 | 300, <u>XS167, XS189, XS222, XS236, XS244 & XS311</u> |
| Calcium lactate | 327 | GMP | 2015 | 266 & 267, <u>LL, XS167, XS189, XS222, XS236 & XS244</u> |
| Canthaxanthin | 161g | 15 mg/kg | 2016 | 22 ₁ & XS311 , <u>XS167, XS189, XS222, XS236 & XS244</u> |
| <u>Carbon dioxide</u> | <u>290</u> | <u>GMP</u> | | <u>59, 382, XS167, XS189, XS222, XS236 & XS244</u> |
| Carmines | 120 | 300 mg/kg | 2016 | 22 ₁ & XS311 , <u>XS167, XS189, XS222, XS236 & XS244</u> |
| Carotenes, Beta-, Vegetable | 160a(ii) | 1000 mg/kg | 2016 | XS311, <u>XS167, XS189, XS222, XS236 & XS244</u> |

| Food category 09.2.5 Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms | | | | |
|----------------------------------------------------------------------------------------------------------------------------------------------|-------------------|----------------------|--------------------------|----------------------------------------------------------------------|
| Food additive | INS | Maximum Level | Step/Year Adopted | Notes |
| Carrageenan | 407 | GMP | 2015 | 300, & 332, <u>XS167, XS189, XS222, XS236, XS244 & XS311</u> |
| Chlorophylls and chlorophyllins, copper complexes | 141(i),(ii) | 200 mg/kg | 2016 | XS311, <u>XS167, XS189, XS222, XS236 & XS244</u> |
| Citric acid | 330 | GMP | 2015 | 267, <u>LL, XS167, XS189, XS222 & XS236</u> |
| Citric and fatty acid esters of glycerol | 472c | GMP | 2014 | 300, <u>XS167, XS189, XS222, XS236, XS244 & XS311</u> |
| Disodium 5'-guanylate | 627 | GMP | 2015 | 29, <u>XS167, XS189, XS222, XS236, XS244 & XS311</u> |
| Disodium 5'-inosinate | 631 | GMP | 2015 | 29, <u>XS167, XS189, XS222, XS236, XS244 & XS311</u> |
| Disodium 5'-ribonucleotides | 635 | GMP | 2015 | 29, <u>XS167, XS189, XS222, XS236, XS244 & XS311</u> |
| Fast green FCF | 143 | 100 mg/kg | 2016 | XS311, <u>XS167, XS189, XS222, XS236 & XS244</u> |
| Fumaric acid | 297 | GMP | 2013 | 266 & 267, <u>XS167, XS189, XS222, XS236, XS244 & XS311</u> |
| Glycerol | 422 | GMP | 2015 | 300, <u>XS167, XS189, XS222, XS236, XS244 & XS311</u> |
| Grape skin extract | 163(ii) | 1000 mg/kg | 2016 | 22, & XS311, <u>XS167, XS189, XS222, XS236 & XS244</u> |
| Guar Gum | 412 | GMP | 2014 | 300, <u>XS167, XS189, XS222, XS236, XS244 & XS311</u> |
| Gum Arabic (Acacia gum) | 414 | GMP | 2015 | 300, & 332, <u>XS167, XS189, XS222, XS236, XS244 & XS311</u> |
| Hydroxypropyl cellulose | 463 | GMP | 2015 | 300, & 332, <u>XS167, XS189, XS222, XS236, XS244 & XS311</u> |
| Hydroxypropyl methyl cellulose | 464 | GMP | 2015 | 300, & 332, <u>XS167, XS189, XS222, XS236, XS244 & XS311</u> |
| Hydroxypropyl starch | 1440 | GMP | 2014 | 300, <u>XS167, XS189, XS222, XS236, XS244 & XS311</u> |
| Iron oxides | 172(i)-(iii) | 250 mg/kg | 2016 | 22, & XS311, <u>XS167, XS189, XS222, XS236 & XS244</u> |
| Konjac flour | 425 | GMP | 2015 | 300, & 332, <u>XS167, XS189, XS222, XS236, XS244 & XS311</u> |
| <u>Lactic acid, L-, D-, DL-</u> | <u>270</u> | <u>GMP</u> | | <u>382, XS167, XS189, XS222, XS236 & XS244</u> |
| Lactic and fatty acid esters of glycerol | 472b | GMP | 2014 | 300, <u>XS167, XS189, XS222, XS236, XS244 & XS311</u> |
| Lecithin | 322(i) | GMP | 2014 | 300, <u>XS167, XS189, XS222, XS236, XS244 & XS311</u> |
| Magnesium carbonate | 504(i) | GMP | 2015 | 266, 267 & 333, <u>XS167, XS189, XS222, XS236, XS244 & XS311</u> |

| Food category 09.2.5 Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms | | | | |
|----------------------------------------------------------------------------------------------------------------------------------------------|-------------------|----------------------|--------------------------|-------------------------------------------------------------------------------------------|
| Food additive | INS | Maximum Level | Step/Year Adopted | Notes |
| Magnesium chloride | 511 | GMP | 2014 | 300, <u>XS167, XS189, XS222, XS236, XS244 & XS311</u> |
| Magnesium hydroxide | 528 | GMP | 2013 | 266 & 267 <u>XS167, XS189, XS222, XS236, XS244 & XS311</u> |
| Magnesium hydroxide carbonate | 504(ii) | GMP | 2013 | 266 & 267 <u>XS167, XS189, XS222, XS236, XS244 & XS311</u> |
| Malic acid, DL- | 296 | GMP | 2013 | 266 & 267 <u>XS167, XS189, XS222, XS236, XS244 & XS311</u> |
| Mannitol | 421 | GMP | 2014 | 300, <u>XS167, XS189, XS222, XS236, XS244 & XS311</u> |
| Methyl cellulose | 461 | GMP | 2015 | 300, & 332 , <u>XS167, XS189, XS222, XS236, XS244 & XS311</u> |
| Methyl ethyl cellulose | 465 | GMP | 2014 | 300, <u>XS167, XS189, XS222, XS236, XS244 & XS311</u> |
| Microcrystalline cellulose (Cellulose gel) | 460(i) | GMP | 2015 | 300, & 332 , <u>XS167, XS189, XS222, XS236, XS244 & XS311</u> |
| Mono- and di-glycerides of fatty acids | 471 | GMP | 2015 | 300, <u>XS167, XS189, XS222, XS236, XS244 & XS311</u> |
| Monosodium L-glutamate | 621 | GMP | 2015 | 29₁ & 313 , <u>XS167, XS189, XS236, XS244 & XS311</u> |
| <u>Nitrogen</u> | <u>941</u> | <u>GMP</u> | | <u>59, 382, XS167, XS189, XS222, XS236 & XS244</u> |
| Oxidized starch | 1404 | GMP | 2014 | 300, <u>XS167, XS189, XS222, XS236, XS244 & XS311</u> |
| Pectins | 440 | GMP | 2014 | 300, <u>XS167, XS189, XS222, XS236, XS244 & XS311</u> |
| Ponceau 4R (Cochineal red A) | 124 | 100 mg/kg | 2016 | 22₁ & XS311 , <u>XS167, XS189, XS222, XS236 & XS244</u> |
| Potassium carbonate | 501(i) | GMP | 2015 | 230, 266 & 267 <u>XS167, XS189, XS222, XS236, XS244 & XS311</u> |
| Potassium chloride | 508 | GMP | 2015 | 300, <u>XS167, XS189, XS222, XS236, XS244 & XS311</u> |
| <u>Potassium lactate</u> | <u>326</u> | <u>GMP</u> | | <u>382, XS167, XS189, XS222, XS236 & XS244</u> |
| Powdered cellulose | 460(ii) | GMP | 2015 | 300, & 332 , <u>XS167, XS189, XS222, XS236, XS244 & XS311</u> |
| Processed eucheuma seaweed (PES) | 407a | GMP | 2015 | 300, & 332 , <u>XS167, XS189, XS222, XS236, XS244 & XS311</u> |
| Propyl gallate | 310 | 100 mg/kg | 2016 | 15, 196 ₁ , & XS311 , <u>XS167, XS189, XS222, XS236 & XS244</u> |
| Pullulan | 1204 | GMP | 2015 | 300, <u>XS167, XS189, XS222, XS236, XS244 & XS311</u> |

| Food category 09.2.5 Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms | | | | |
|----------------------------------------------------------------------------------------------------------------------------------------------|---------------------------------|-------------------------|--------------------------|------------------------------------------------------------------------------------|
| Food additive | INS | Maximum Level | Step/Year Adopted | Notes |
| Riboflavins | 101(i), (ii), (iii) | 300 mg/kg | 2016 | 22, & XS311 , <u>XS167, XS189, XS222, XS236 & XS244</u> |
| Salts of myristic, palmitic and stearic acids with ammonia, calcium, potassium and sodium | 470(i) | GMP | 2014 | 300, <u>XS167, XS189, XS222, XS236, XS244 & XS311</u> |
| Salts of oleic acid with calcium, potassium and sodium | 470(ii) | GMP | 2014 | 300, <u>XS167, XS189, XS222, XS236, XS244 & XS311</u> |
| Sodium acetate | 262(i) | GMP | 2015 | 266, 267 & 333 <u>XS167, XS189, XS222, XS236, XS244 & XS311</u> |
| Sodium alginate | 401 | GMP | 2015 | 300, & 332 , <u>XS167, XS189, XS222, XS236, XS244 & XS311</u> |
| Sodium carbonate | 500(i) | GMP | 2015 | 266, 267 & 333 <u>XS167, XS189, XS222, XS236, XS244 & XS311</u> |
| Sodium carboxymethyl cellulose (Cellulose gum) | 466 | GMP | 2015 | 300, & 332 , <u>XS167, XS189, XS222, XS236, XS244 & XS311</u> |
| Sodium DL-malate | 350(ii) | GMP | 2015 | 266, 267 & 333 <u>XS167, XS189, XS222, XS236, XS244 & XS311</u> |
| <u>Sodium erythorbate (Sodium isoascorbate)</u> | <u>316</u> | <u>GMP</u> | | <u>382, XS167, XS189, XS222, XS236 & XS244</u> |
| Sodium fumarates | 365 | GMP | 2013 | 266 & 267 <u>XS167, XS189, XS222, XS236, XS244 & XS311</u> |
| Sodium lactate | 325 | GMP | 2015 | 266, 267, & 333 , <u>LL, XS167, XS189, XS222, XS236 & XS244</u> |
| Sorbates | 200-203 | 1000 mg/kg | 2012 | 42, <u>MM, XS189, XS222 & XS236</u> |
| Sulfites | 220-225, 539 | 30 mg/kg | 2016 | 44, & XS311 , <u>XS167, XS189, XS222, XS236 & XS244</u> |
| Sunset yellow FCF | 110 | 100 mg/kg | 2017 | 382, <u>XS167, XS189, XS222, XS236 & XS244</u> |
| Tara gum | 417 | GMP | 2014 | 300, <u>XS167, XS189, XS222, XS236, XS244 & XS311</u> |
| <u>Tartrates</u> | <u>334, 335(ii), 337</u> | <u>200 mg/kg</u> | | <u>45, 128, 382, XS167, XS189, XS222, XS236 & XS244</u> |
| Tartrazine | 102 | 100 mg/kg | 2017 | 382, <u>XS167, XS189, XS222, XS236 & XS244</u> |
| Tragacanth gum | 413 | GMP | 2014 | 300, <u>XS167, XS189, XS222, XS236, XS244 & XS311</u> |
| Xanthan gum | 415 | GMP | 2014 | 300, <u>XS167, XS189, XS222, XS236, XS244 & XS311</u> |

| Food category 09.3 Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms | | | | |
|-------------------------------------------------------------------------------------------------------------------|--------------------|----------------------|--------------------------|-----------------------------------------------|
| Food additive | INS | Maximum Level | Step/Year Adopted | Notes |
| Acesulfame Potassium | 950 | 200 mg/kg | 2007 | 144, 188, <u>XS291</u> |
| Aspartame | 951 | 300 mg/kg | 2007 | 144, 191, <u>XS291</u> |
| Aspartame-Acesulfame Salt | 962 | 200 mg/kg | 2009 | 113, <u>XS291</u> |
| Benzoates | 210-213 | 2000 mg/kg | 2003 | 13, <u>NN120</u> , <u>XS291</u> |
| Butylated Hydroxyanisole (BHA) | 320 | 200 mg/kg | 2006 | 15, 180, <u>XS291</u> |
| Butylated Hydroxytoluene (BHT) | 321 | 200 mg/kg | 2006 | 15, 180, <u>XS291</u> |
| Caramel III - Ammonia Caramel | 150c | 30000 mg/kg | 2010 | 95, <u>XS291</u> |
| Caramel IV - Sulfite Ammonia Caramel | 150d | 30000 mg/kg | 2009 | 95, <u>XS291</u> |
| Carotenoids | 160a(i),a(iii),e,f | 100 mg/kg | 2011 | 95, <u>XS291</u> |
| Hydroxybenzoates, Para- | 214, 218 | 1000 mg/kg | 2010 | 27, <u>XS291</u> |
| Neotame | 961 | 10 mg/kg | 2008 | 161, <u>XS291</u> |
| Sorbates | 200-203 | 1000 mg/kg | 2012 | 42, <u>XS291</u> |
| Sucralose (Trichlorogalactosucrose) | 955 | 120 mg/kg | 2007 | 144, <u>XS291</u> |

Food category 09.3.3 Salmon substitutes, caviar, and other fish roe products

| Food additive | INS | Maximum Level | Step/Year Adopted | Notes |
|---------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------|----------------------|--------------------------|-------------------------|
| Allura red AC | 129 | 300 mg/kg | 2009 | <u>XS291</u> |
| Brilliant Blue FCF | 133 | 500 mg/kg | 2005 | <u>XS291</u> |
| Canthaxanthin | 161g | 15 mg/kg | 2011 | <u>XS291</u> |
| Carmines | 120 | 500 mg/kg | 2005 | <u>XS291</u> |
| Carotenes, Beta-, Vegetable | 160a(ii) | 1000 mg/kg | 2005 | <u>XS291</u> |
| Chlorophylls and chlorophyllins, copper complexes | 141(i),(ii) | 200 mg/kg | 2009 | <u>XS291</u> |
| Fast green FCF | 143 | 100 mg/kg | 1999 | <u>XS291</u> |
| Grape skin extract | 163(ii) | 1500 mg/kg | 2009 | <u>XS291</u> |
| Indigotine (Indigo extract) | 132 | 300 mg/kg | 2009 | <u>XS291</u> |
| Iron oxides | 172(i)-(iii) | 100 mg/kg | 2005 | <u>XS291</u> |
| Phosphates | 338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542 | 2200 mg/kg | 2012 | 33, <u>XS291</u> |
| Ponceau ^{4R} (Cochineal red A) | 124 | 500 mg/kg | 2008 | <u>XS291</u> |
| Riboflavins | 101(i),(ii), (iii) | 300 mg/kg | 2005 | <u>XS291</u> |
| Steviol glycosides | 960 | 100 mg/kg | 2011 | 26, <u>XS291</u> |
| Sunset yellow FCF | 110 | 300 mg/kg | 2008 | <u>XS291</u> |

| Food category 09.4 Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms | | | | |
|---------------------------------------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------|----------------------|--------------------------|------------------------------------------------------|
| Food additive | INS | Maximum Level | Step/Year Adopted | Notes |
| Acesulfame potassium | 950 | 200 mg/kg | 2007 | 144, 188, <u>XS3, XS37, XS70, XS90, XS94, XS119</u> |
| Amaranth | 123 | 30 mg/kg | | AA, XS3, XS70, XS90, XS94, XS119 |
| Aspartame | 951 | 300 mg/kg | 2007 | 144, 191, <u>XS3, XS37, XS70, XS90, XS94, XS119</u> |
| Aspartame-Acesulfame salt | 962 | 200 mg/kg | 2009 | 113, <u>XS3, XS37, XS70, XS90, XS94, XS119</u> |
| Brilliant blue FCF | 133 | 500 mg/kg | 2005 | <u>XS3, XS37, XS70, XS90, XS94, XS119</u> |
| Butylated hydroxyanisole | 320 | 200 mg/kg | 2006 | 15, &-180, <u>XS3, XS37, XS70, XS90, XS94, XS119</u> |
| Butylated hydroxytoluene | 321 | 200 mg/kg | 2006 | 15, &-180, <u>XS3, XS37, XS70, XS90, XS94, XS119</u> |
| Canthaxanthin | 161g | 15 mg/kg | 2011 | <u>XS3, XS37, XS70, XS90, XS94, XS119</u> |
| Caramel III – ammonia caramel | 150c | 500 mg/kg | 1999 | 50, <u>XS3, XS37, XS70, XS90, XS94, XS119</u> |
| Caramel IV – sulfite ammonia caramel | 150d | 30000 mg/kg | 2009 | 95, <u>XS3, XS37, XS70, XS90, XS94, XS119</u> |
| Carmines | 120 | 500 mg/kg | 2005 | 16, <u>XS3, XS37, XS70, XS90, XS94, XS119</u> |
| Carotenes, beta-, vegetable | 160a(ii) | 500 mg/kg | 2005 | <u>XS3, XS37, XS70, XS90, XS94, XS119</u> |
| Carotenoids | 160a(i),a(iii),e,f | 100 mg/kg | 2009 | 95, <u>XS3, XS37, XS70, XS90, XS94, XS119</u> |
| Chlorophylls and chlorophylls, copper complexes | 141(i),(ii) | 500 mg/kg | 2009 | 95, <u>XS3, XS37, XS70, XS90, XS94, XS119</u> |
| Ethylene diamine tetra acetates | 385,386 | 340 mg/kg | 2017 | 21, <u>NN310, XS3, XS70, XS94, XS119</u> |
| Fast green FCF | 143 | 100 mg/kg | 2009 | 95, <u>XS3, XS37, XS70, XS90, XS94, XS119</u> |
| Grape skin extract | 163(ii) | 1500 mg/kg | 2009 | 16, <u>XS3, XS37, XS70, XS90, XS94, XS119</u> |
| Indigotine (indigo carmine) | 132 | 300 mg/kg | 2009 | <u>XS3, XS37, XS70, XS90, XS94, XS119</u> |
| Iron oxides | 172(i)-(iii) | 50 mg/kg | 2010 | 95, <u>XS3, XS37, XS70, XS90, XS94, XS119</u> |
| Neotame | 961 | 10 mg/kg | 2008 | 161, <u>XS3, XS37, XS70, XS90, XS94, XS119</u> |
| Phosphates | 338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i),(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii),(ix); 451(i),(ii); 452(i)-(v); 542 | 2200 mg/kg | 2012 | 33, <u>BB, XS3, XS94, XS119</u> |
| Ponceau 4R (Cochineal Red A) | 124 | 500 mg/kg | 2008 | <u>AA, XS3, XS70, XS90, XS94, XS119</u> |
| Riboflavins | 101(i),(ii),(iii) | 500 mg/kg | 2008 | 95, <u>XS3, XS37, XS70, XS90, XS94, XS119</u> |
| Saccharins | 954(i)-(iv) | 200 mg/kg | 2007 | 144, <u>XS3, XS37, XS70, XS90, XS94, XS119</u> |
| Steviol glycosides | 960 | 100 mg/kg | 2011 | 26, <u>XS3, XS37, XS70, XS90, XS94, XS119</u> |
| Sucralose (Trichlorogalactosucrose) | 955 | 120 mg/kg | 2007 | 144, <u>XS3, XS37, XS70, XS90, XS94, XS119</u> |

| Food category 09.4 Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms | | | | |
|---------------------------------------------------------------------------------------------------------------------------------------------------|--------------|----------------------|--------------------------|------------------------------------------------------|
| Food additive | INS | Maximum Level | Step/Year Adopted | Notes |
| Sulfites | 220-225, 539 | 150 mg/kg | 2007 | 44, &-140, <u>XS3, XS37, XS70, XS90, XS94, XS119</u> |
| Sunset yellow FCF | 110 | 300 mg/kg | 2008 | 95, <u>AA, XS3, XS70, XS90, XS94, XS119</u> |
| Tartrazine | 102 | 30 mg/kg | | AA, XS3, XS70, XS90, XS94, XS119 |

| Food category 12.6 Sauces and like products | | | | |
|----------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------|--------------------------|----------------------|-----------------------|
| Food additive | INS | Step/Year Adopted | Maximum Level | Notes |
| Allura red AC | 129 | 300 mg/kg | 2009 | <u>XS302</u> |
| Brilliant Blue FCF | 133 | 100 mg/kg | 2009 | <u>XS302</u> |
| Butylated Hydroxyanisole (BHA) | 320 | 200 mg/kg | 2005 | 15, 130, <u>XS302</u> |
| Butylated Hydroxytoluene (BHT) | 321 | 100 mg/kg | 2006 | 15, 130, <u>XS302</u> |
| Canthaxanthin | 161g | 30 mg/kg | 2011 | <u>XS302</u> |
| Caramel IV - Sulfite Ammonia Caramel | 150d | 30000 mg/kg | 2011 | <u>XS302</u> |
| Carmines | 120 | 500 mg/kg | 2005 | <u>XS302</u> |
| Carotenoids | 160a(i),a(iii),e,f | 500 mg/kg | 2009 | <u>XS302</u> |
| Chlorophylls and chlorophyllins, copper complexes | 141(i),(ii) | 100 mg/kg | 2009 | <u>XS302</u> |
| Diacetyltartaric and fatty acid esters of glycerol | 472e | 10000 mg/kg | 2005 | <u>XS302</u> |
| Guaiac resin | 314 | 600 mg/kg | 2004 | 15, <u>XS302</u> |
| Hydroxybenzoates, Para- | 214, 218 | 1000 mg/kg | 2010 | 27, <u>XS302</u> |
| Indigotine (Indigo extract) | 132 | 300 mg/kg | 2009 | <u>XS302</u> |
| Iron oxides | 172(i)-(iii) | 75 mg/kg | 2005 | <u>XS302</u> |
| Phosphates | 338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542 | 2200 mg/kg | 2012 | 33, <u>XS302</u> |
| Ponceau 4R (Cochineal red A) | 124 | 50 mg/kg | 2008 | <u>XS302</u> |
| Propyl gallate | 310 | 200 mg/kg | 2001 | 15, 130, <u>XS302</u> |
| Riboflavins | 101(i),(ii), (iii) | 350 mg/kg | 2005 | <u>XS302</u> |
| Saccharins | 954(i)-(iv) | 160 mg/kg | 2007 | <u>XS302</u> |
| Sucroglycerides | 474 | 10000 mg/kg | 2009 | <u>XS302</u> |
| Sulfites | 220-225, 539 | 300 mg/kg | 2007 | 44, <u>XS302</u> |
| Sunset yellow FCF | 110 | 300 mg/kg | 2008 | <u>XS302</u> |
| Tertiary butylhydroquinone | 319 | 200 mg/kg | 2005 | 15, 130, <u>XS302</u> |

| Food category 12.6.4 Clear sauces (e.g. fish sauce) | | | | |
|------------------------------------------------------------|------------|--------------------------|----------------------|------------------|
| Food additive | INS | Step/Year Adopted | Maximum Level | Notes |
| Ascorbyl esters | 304, 305 | 200 mg/kg | 2001 | 10, <u>XS302</u> |
| Neotame | 961 | 12 mg/kg | 2007 | <u>XS302</u> |
| Polysorbates | 432-436 | 5000 mg/kg | 2007 | <u>XS302</u> |
| Steviol glycosides | 960 | 350 mg/kg | 2011 | 26, <u>XS302</u> |

Notes to the GSFA

Note AA: For use of tartrazine (INS 102), sunset yellow FCF (INS 110), amaranth (INS 123) and ponceau 4R (cochineal red A) (INS 124) singly or in combination up to a maximum level of 30 mg/kg in the final product as colours only for the purpose of restoring colour lost in processing for products conforming to the Standard for Canned Shrimps or Prawns (CODEX STAN 37-1991).

Note BB: For use as acidity regulators only: in products conforming to the Standard for Canned Shrimps or Prawns (CODEX STAN 37-1991) only Phosphoric Acid (INS 338) is permitted up to a maximum of 540 mg/kg as phosphorus; in products conforming to the Standard for Canned Tuna and Bonito (CODEX STAN 70-1981) only Disodium diphosphate (INS 450(i)) is permitted up to a maximum of 4,400 mg/kg as phosphorus (including natural phosphates); in products conforming to the Standard for Canned Crab Meat (CODEX STAN 90-1981) only Phosphoric Acid (INS 338) and Disodium diphosphate (INS 450(i)) are permitted up to a maximum of 4,400 mg/kg, singly or in combination, as phosphorus (including natural phosphates).

Note LL: Excluding use in smoke-dried fish conforming to the Standard for Smoked Fish, Smoke-Flavoured Fish and Smoke-Dried Fish (CODEX STAN 311-2013).

Note MM: Except for use in products conforming to the Standard for Salted Fish and Dried Salted Fish of the Gadidae Family of Fishes (CODEX STAN 167-1989) and the Standard for Salted Atlantic Herring and Salted Sprat (CODEX STAN 244-2004) at 200 mg/kg, and in smoked fish and smoke-flavoured fish in products conforming to the Standard for Smoked Fish, Smoke-Flavoured Fish and Smoke-Dried Fish (CODEX STAN 311-2013) at 2000 mg/kg for reduced oxygen packaged product only.

Note RR: In foods conforming to the Standard for Smoked Fish, Smoke-Flavoured Fish and Smoke-Dried Fish (CODEX STAN 311-2013), for use in reduced oxygen packaged products in smoked fish and smoke-flavoured fish products only.

New Note 304: For use **only** in breaded or batter coatings in products conforming to the Standard for Quick Frozen Fish Sticks (Fish Fingers), Fish Portions and Fish Fillets – Breaded or in Batter (CODEX STAN 166-1989), singly or in combination: carotenoids (beta-carotenes, synthetic (INS 160a(i)), beta-carotenes, Blakeslea trispora (INS 160a(iii)), carotenal, beta-apo-8' (INS 160e), and carotenoic acid, ethyl ester, beta-apo-8'- (INS 160f)) and beta-carotenes, vegetable (INS 160a(ii)).

New Note 120: Except for use in caviar **substitutes** at 2 500 mg/kg.

New Note 310: Except for use in products conforming to the Standard for Canned Shrimps and Prawns (CODEX STAN 37-1981) **and the Standard for Canned Crab Meat (CODEX STAN 90-1981)** at 250 mg/kg.

Note XS167: Excluding products conforming to the Standard for Salted Fish and Dried Salted Fish of the Gadidae Family of Fishes (CODEX STAN 167-1989).

Note XS244: Excluding products conforming to the Standard for Salted Atlantic Herring and Salted Sprat (CODEX STAN 244-2004).

Note XS291: Excluding products conforming to the Standard for Sturgeon Caviar (CODEX STAN 291-2010).

Note XS302: Excluding products conforming to the Standard for Fish Sauce (CODEX STAN 302-2011).

B.1.3 - Proposed amendments to Table 3 of the GSFA, for Fish and Fish Products Standards

(For adoption)

| INS No | Additive | Functional Class | Year Adopted | Acceptable in foods conforming to the following commodity standards |
|--------|-----------------------------|-----------------------------------|--------------|-------------------------------------------------------------------------------------------------|
| 260 | Acetic acid, glacial | Acidity regulator, Preservative | 1999 | CS 117-1981, CS 309R-2011, CS 70-1981, CS 94-1981, CS 119-1981, CS 291-2010, CS 302-2011 |
| 1422 | Acetylated distarch adipate | Emulsifier, Stabilizer, Thickener | 1999 | CS 117-1981, CS 309R-2011, CS 70-1981, CS 94-1981, CS 119-1981 |

| INS No | Additive | Functional Class | Year Adopted | Acceptable in foods conforming to the following commodity standards |
|---------------|-------------------------------|---------------------------------------------------------------------------------------------------------------------------------------|---------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| 1414 | Acetylated distarch phosphate | Emulsifier, Stabilizer, Thickener | 1999 | CS 117-1981, CS 309R-2011, <u>CS 70-1981, CS 94-1981, CS 119-1981</u> |
| 1401 | Acid-treated starch | Emulsifier, Stabilizer, Thickener | 1999 | CS 117-1981, CS 105-1981, CS 309R-2011, <u>CS 70-1981, CS 94-1981, CS 119-1981</u> |
| 406 | Agar | Bulking agent, Carrier, Emulsifier, Gelling agent, Glazing agent, Humectant, Stabilizer, Thickener | 1999 | CS 96-1981, CS 97-1981, CS 117-1981, CS 309R-2011, <u>CS 70-1981 (for use in packing media only), CS 94-1981 (for use in packing media only), CS 119-1981 (for use in packing media only)</u> |
| 400 | Alginic acid | Bulking agent, Carrier, Emulsifier, Foaming agent, Gelling agent, Glazing agent, Humectant, Sequestrant, Stabilizer, Thickener | 1999 | CS 117-1981, CS 105-1981, CS 309R-2011, <u>CS 70-1981 (for use in packing media only), CS 94-1981 (for use in packing media only), CS 119-1981 (for use in packing media only)</u> |
| 1402 | Alkaline treated starch | Emulsifier, Stabilizer, Thickener | 1999 | CS 117-1981, CS 105-1981, CS 309R-2011, <u>CS 70-1981, CS 94-1981, CS 119-1981</u> |
| 503(i) | Ammonium carbonate | Acidity regulator, Raising agent | 1999 | CS 117-1981, CS 105-1981, CS 87-1981, CS 141-1983, CS 309R-2011, <u>CS 291-2010</u> |
| 503(ii) | Ammonium hydrogen carbonate | Acidity regulator, Raising agent | 1999 | CS 117-1981, CS 105-1981, CS 87-1981, CS 141-1983, CS 309R-2011, <u>CS 291-2010</u> |
| 527 | Ammonium hydroxide | Acidity regulator | 1999 | CS 117-1981, CS 105-1981, CS 87-1981, CS 141-1983, CS 309R-2011, <u>CS 291-2010</u> |
| 300 | Ascorbic acid, L- | Acidity regulator, Antioxidant, Flour treatment agent, Sequestrant | 1999 | CS 88-1981, CS 89-1981, CS 96-1981, CS 97-1981, CS 98-1981, CS 117-1981, CS 309R-2011, CS 13-1981, CS 57-1981, <u>CS 291-2010 CS 302-2011</u> |
| 263 | Calcium acetate | Acidity regulator, Preservative, Stabilizer | 1999 | CS 117-1981, CS 309R-2011, <u>CS 291-2010</u> |
| 404 | Calcium alginate | Antifoaming agent, Bulking agent, Carrier, Foaming agent, Gelling agent, Glazing agent, Humectant, Sequestrant, Stabilizer, Thickener | 1999 | CS 117-1981, <u>CS 70-1981 (for use in packing media only), CS 94-1981 (for use in packing media only), CS 119-1981 (for use in packing media only)</u> |
| 302 | Calcium ascorbate | Antioxidant | 1999 | CS 117-1981, <u>CS 291-2010</u> |

| INS No | Additive | Functional Class | Year Adopted | Acceptable in foods conforming to the following commodity standards |
|---------------|---------------------|----------------------------------------------------------------------------------------------------|---------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| 170(i) | Calcium carbonate | Acidity regulator, Anticaking agent, Colour, Firming agent, Flour treatment agent, Stabilizer | 1999 | CS 117-1981 (anticaking agents in dehydrated products only), CS 105-1981, CS 87-1981, CS 141-1983, CS 309R-2011, <u>CS 291-2010</u> |
| 578 | Calcium gluconate | Acidity regulator, Firming agent, Sequestrant | 1999 | CS 117-1981, CS 309R-2011, CS 13-1981, CS 57-1981, <u>CS 291-2010</u> |
| 526 | Calcium hydroxide | Acidity regulator, Firming agent | 1999 | CS 117-1981, CS 105-1981, CS 87-1981, CS 141-1983, CS 309R-2011, <u>CS 291-2010</u> |
| 327 | Calcium lactate | Acidity regulator, Emulsifying salt, Firming agent, Flour treatment agent, Thickener | 1999 | CS 117-1981, CS 309R-2011, <u>CS 291-2010</u> |
| 352(ii) | Calcium malate, DL- | Acidity regulator | 1999 | CS 117-1981, CS 309R-2011, <u>CS 291-2010</u> , <u>CS 302-2011</u> |
| 529 | Calcium oxide | Acidity regulator, Flour treatment agent | 1999 | CS 117-1981, CS 309R-2011, <u>CS 291-2010</u> |
| 282 | Calcium propionate | Preservative | 1999 | CS 117-1981, <u>CS 291-2010</u> |
| 516 | Calcium sulfate | Acidity regulator, Firming agent, Flour treatment agent, Sequestrant, Stabilizer | 1999 | CS 117-1981, CS 309R-2011, <u>CS 291-2010</u> |
| 290 | Carbon dioxide | Carbonating agent, Foaming agent, Packaging gas, Preservative, Propellant | 1999 | CS 117-1981, <u>CS 291-2010</u> |
| 410 | Carob bean gum | Emulsifier, Stabilizer, Thickener | 1999 | CS 117-1981, CS 105-1981, CS 309R-2011, <u>CS 70-1981 (for use in packing media only)</u> , <u>CS 94-1981 (for use in packing media only)</u> , <u>CS 119-1981 (for use in packing media only)</u> |
| 407 | Carrageenan | Bulking agent, Carrier, Emulsifier, Gelling agent, Glazing agent, Humectant, Stabilizer, Thickener | 1999 | CS 96-1981, CS 97-1981, CS 117-1981, CS 105-1981, CS 309R-2011, <u>CS 70-1981 (for use in packing media only)</u> , <u>CS 94-1981 (for use in packing media only)</u> , <u>CS 119-1981 (for use in packing media only)</u> |
| 330 | Citric acid | Acidity regulator, Antioxidant, Colour retention agent, Sequestrant | 1999 | CS 117-1981, CS 105-1981, CS 87-1981, CS 141-1983, CS 309R-2011, CS13-1981, CS 57-1981, <u>CS 37-1991</u> , <u>CS 70-1981</u> , <u>CS 90-1981</u> , <u>CS 94-1981</u> , |

| INS No | Additive | Functional Class | Year Adopted | Acceptable in foods conforming to the following commodity standards |
|---------------|--------------------------------------------------------------------------|-------------------------------------------------------------------------|---------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| | | | | <u>CS 119-1981, CS 291-2010, CS 302-2011</u> |
| 472c | Citric and fatty acid esters of glycerol | Antioxidant, Emulsifier, Flour treatment agent, Sequestrant, Stabilizer | 1999 | CS 117-1981, CS 309R-2011, <u>CS 291-2010</u> |
| 468 | Cross-linked sodium carboxymethyl cellulose (Cross-linked-cellulose gum) | Stabilizer, Thickener | 2005 | CS 117-1981, <u>CS 302-2011</u> |
| 627 | Disodium 5'-guanylate | Flavour enhancer | 1999 | CS 89-1981, CS 96-1981, CS 97-1981, CS 98-1981, CS 117-1981, <u>CS 302-2011</u> |
| 631 | Disodium 5'-inosinate | Flavour enhancer | 1999 | CS 89-1981, CS 96-1981, CS 97-1981, CS 98-1981, CS 117-1981, <u>CS 302-2011</u> |
| 1412 | Distarch phosphate | Emulsifier, Stabilizer, Thickener | 1999 | CS 117-1981, CS 309R-2011, <u>CS 70-1981, CS 94-1981, CS 119-1981</u> |
| 315 | Erythorbic Acid (Isoascorbic acid) | Antioxidant | 1999 | CS 88-1981, CS 89-1981, CS 96-1981, CS 97-1981, CS 98-1981, CS 117-1981, <u>CS 291-2010</u> |
| 297 | Fumaric acid | Acidity regulator | 1999 | CS 117-1981, CS 309R-2011, <u>CS 291-2010</u> |
| 575 | Glucono delta-lactone | Acidity regulator, Raising agent, Sequestrant | 1999 | CS 89-1981, CS 98-1981, CS 117-1981, CS 309R-2011, CS 13-1981, CS 57-1981, <u>CS 291-2010</u> |
| 1102 | Glucose oxidase | Antioxidant | 1999 | CS 117-1981, <u>CS 291-2010</u> |
| 412 | Guar gum | Emulsifier, Stabilizer, Thickener | 1999 | CS 117-1981, CS 105-1981, CS 309R-2011, <u>CS 70-1981 (for use in packing media only), CS 94-1981 (for use in packing media only), CS 119-1981 (for use in packing media only)</u> |
| 507 | Hydrochloric acid | Acidity regulator | 1999 | CS 98-1981, CS 309R-2011, CS 13-1981, CS 57-1981, <u>CS 291-2010</u> |
| 1442 | Hydroxypropyl distarch phosphate | Anticaking agent, Emulsifier, Stabilizer, Thickener | 1999 | CS 117-1981 (anticaking agents in dehydrated products only), CS 309R-2011, <u>CS 70-1981, CS 94-1981, CS 119-1981</u> |
| 1440 | Hydroxypropyl starch | Emulsifier, Stabilizer, Thickener | 1999 | CS 117-1981, CS 309R-2011, <u>CS 70-1981, CS 94-1981, CS 119-1981</u> |
| 630 | Inosinic acid, 5'- | Flavour enhancer | 1999 | CS 117-1981, <u>CS 302-2011</u> |
| 270 | Lactic acid, L-, D- and DL- | Acidity regulator | 1999 | CS 117-1981, CS 309R-2011, <u>CS 70-1981, CS 94-</u> |

| INS No | Additive | Functional Class | Year Adopted | Acceptable in foods conforming to the following commodity standards |
|---------|-------------------------------|----------------------------------------------------------------------|--------------|------------------------------------------------------------------------------------------------------------------------------------------------------------|
| | | | | <u>1981, CS 119-1981 CS 291-2010</u> |
| 322(i) | Lecithin | Antioxidant, Emulsifier | 1999 | CS 117-1981, CS 105-1981, CS 87-1981, CS 141-1983, CS 309R-2011, <u>CS 291-2010</u> |
| 504(i) | Magnesium carbonate | Acidity regulator, Anticaking agent, Colour retention agent | 1999 | CS 117-1981 (anticaking agents in dehydrated products only), CS 105-1981, CS 87-1981, CS 141-1983, CS 309R-2011, <u>CS 291-2010</u> |
| 580 | Magnesium gluconate | Acidity regulator, Firming agent, Flavour enhancer | 1999 | CS 117-1981, CS 309R-2011, CS 13-1981, CS 57-1981, <u>CS 291-2010</u> |
| 528 | Magnesium hydroxide | Acidity regulator, Colour retention agent | 1999 | CS 117-1981, CS 105-1981, CS 87-1981, CS 141-1983, CS 309R-2011, <u>CS 291-2010</u> |
| 504(ii) | Magnesium hydroxide carbonate | Acidity regulator, Anticaking agent, Carrier, Colour retention agent | 1999 | CS 117-1981 (anticaking agents in dehydrated products only), CS 309R-2011, <u>CS 291-2010</u> |
| 329 | Magnesium lactate, DL- | Acidity regulator, Flour treatment agent | 1999 | CS 117-1981, CS 309R-2011, <u>CS 291-2010</u> |
| 530 | Magnesium oxide | Acidity regulator, Anticaking agent | 1999 | CS 117-1981 (anticaking agents in dehydrated products only), CS 105-1981, CS 87-1981, CS 141-1983, CS 309R-2011, <u>CS 291-2010</u> |
| 296 | Malic acid, DL- | Acidity regulator | 1999 | CS 117-1981, CS 309R-2011, <u>CS 291-2010, CS 302-2011</u> |
| 621 | Monosodium L-glutamate | Flavour enhancer | 1999 | CS 89-1981, CS 96-1981, CS 97-1981, CS 98-1981, CS 117-1981, <u>CS 90-1981, CS 302-2011</u> |
| 1410 | Monostarch phosphate | Emulsifier, Stabilizer, Thickener | 1999 | CS 117-1981, CS 309R-2011, <u>CS 70-1981, CS 94-1981, CS 119-1981</u> |
| 942 | Nitrous oxide | Antioxidant, Foaming agent, Packaging gas, Propellant | 1999 | CS 117-1981, <u>CS 291-2010</u> |
| 1404 | Oxidized starch | Emulsifier, Stabilizer, Thickener | 1999 | CS 117-1981, CS 105-1981, 309R-2011, <u>CS 70-1981, CS 94-1981, CS 119-1981</u> |
| 440 | Pectins | Emulsifier, Gelling agent, Glazing agent, Stabilizer, Thickener | 1999 | CS 117-1981, CS 87-1981, 309R-2011, <u>CS 70-1981 (for use in packing media only), CS 94-1981 (for use in packing media only), CS 119-1981 (for</u> |

| INS No | Additive | Functional Class | Year Adopted | Acceptable in foods conforming to the following commodity standards |
|---------------|----------------------------------|--------------------------------------------------------------------------------------------------------------------------------|---------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| | | | | <u>use in packing media only)</u> |
| 1413 | Phosphated distarch phosphate | Emulsifier, Stabilizer, Thickener | 1999 | CS 117-1981, 309R-2011, <u>CS 70-1981, CS 94-1981, CS 119-1981</u> |
| 261(i) | Potassium acetate | Acidity regulator, Preservative | 1999 | CS 117-1981, CS 309R-2011, <u>CS 291-2010</u> |
| 402 | Potassium alginate | Bulking agent, Carrier, Emulsifier, Foaming agent, Gelling agent, Glazing agent, Humectant, Sequestrant, Stabilizer, Thickener | 1999 | CS 96-1981, CS 97-1981, CS 117-1981, 309R-2011, <u>CS 70-1981 (for use in packing media only), CS 94-1981 (for use in packing media only), CS 119-1981 (for use in packing media only)</u> |
| 501(i) | Potassium carbonate | Acidity regulator, Stabilizer | 1999 | CS 117-1981, CS 87-1981, CS 105-1981, CS 141-1983, CS 309R-2011, <u>CS 291-2010</u> |
| 332(i) | Potassium dihydrogen citrate | Acidity regulator, Emulsifying salt, Sequestrant, Stabilizer | 1999 | CS 117-1981, CS 309R-2011, CS 13-1981, CS 57-1981, <u>CS 291-2010, CS 302-2011</u> |
| 577 | Potassium gluconate | Acidity regulator, Sequestrant | 1999 | CS 117-1981, 309R-2011, CS 13-1981, CS 57-1981, <u>CS 291-2010</u> |
| 501(ii) | Potassium hydrogen carbonate | Acidity regulator, Raising agent, Stabilizer | 1999 | CS 117-1981, CS 105-1981, CS 87-1981, CS 141-1983, CS 309R-2011, <u>CS 291-2010</u> |
| 525 | Potassium hydroxide | Acidity regulator | 1999 | CS 117-1981, CS 105-1981, CS 87-1981, CS 141-1983, CS 309R-2011, <u>CS 291-2010</u> |
| 326 | Potassium lactate | Acidity regulator, Antioxidant, Emulsifier, Humectant | 1999 | CS 117-1981, CS 309R-2011, <u>CS 291-2010</u> |
| 283 | Potassium propionate | Preservative | 1999 | CS 117-1981, <u>CS 291-2010</u> |
| 515(i) | Potassium sulfate | Acidity regulator | 1999 | CS 117-1981, CS 309R-2011, CS 13-1981, CS 57-1981, <u>CS 291-2010</u> |
| 407a | Processed eucheuma seaweed (PES) | Bulking agent, Carrier, Emulsifier, Gelling agent, Glazing agent, Humectant, Stabilizer, Thickener | 2001 | CS 117-1981, CS 309R-2011, <u>CS 70-1981 (for use in packing media only), CS 94-1981 (for use in packing media only), CS 119-1981 (for use in packing media only)</u> |
| 280 | Propionic acid | Preservative | 1999 | CS 117-1981, <u>CS 291-2010</u> |
| 262(i) | Sodium acetate | Acidity regulator, Preservative, Sequestrant | 1999 | CS 117-1981, 309R-2011, CS 309R-2011, <u>CS 291-2010</u> |
| 401 | Sodium alginate | Bulking agent, Carrier, Emulsifier, Foaming agent, Gelling agent, Glazing agent, | 1999 | CS 96-1981, CS 97-1981, CS 117-1981, CS 309R-2011, <u>CS 70-1981 (for use in packing media only),</u> |

| INS No | Additive | Functional Class | Year Adopted | Acceptable in foods conforming to the following commodity standards |
|---------|------------------------------------------------|----------------------------------------------------------------------------------------------------------|--------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| | | Humectant, Sequestrant, Stabilizer, Thickener | | <u>CS 94-1981 (for use in packing media only), CS 119-1981 (for use in packing media only)</u> |
| 301 | Sodium ascorbate | Antioxidant | 1999 | CS 88-1981, CS 89-1981, CS 96-1981, CS 97-1981, CS 98-1981, CS 117-1981, <u>CS 291-2010</u> |
| 500(i) | Sodium carbonate | Acidity regulator, Anticaking agent, Raising agent, Stabilizer, Thickener | 1999 | CS 117-1981 (anticaking agents in dehydrated products only), CS 105-1981, CS 87-1981, CS 141-1983, CS 309R-2011, <u>CS 291-2010</u> |
| 466 | Sodium carboxymethyl cellulose (Cellulose gum) | Bulking agent, Emulsifier, Firming agent, Gelling agent, Glazing agent, Humectant, Stabilizer, Thickener | 1999 | CS 117-1981, CS 105-1981, CS 309R-2011, <u>CS 70-1981 (for use in packing media only), CS 94-1981 (for use in packing media only), CS 119-1981 (for use in packing media only), CS 302-2011</u> |
| 331(i) | Sodium dihydrogen citrate | Acidity regulator, Emulsifier, Emulsifying salt, Sequestrant, Stabilizer | 1999 | CS 89-1981, CS 96-1981, CS 97-1981, CS 98-1981, CS 117-1981, CS 309R-2011, CS 13-1981, CS 57-1981, <u>CS 291-2010, CS 302-2011</u> |
| 350(ii) | Sodium DL-malate | Acidity regulator, Humectant | 1999 | CS 117-1981, CS 309R-2011, <u>CS 291-2010, CS 302-2011</u> |
| 316 | Sodium erythorbate (Sodium isoascorbate) | Antioxidant | 1999 | CS 88-1981, CS 89-1981, CS 96-1981, CS 97-1981, CS 98-1981, CS 117-1981, <u>CS 291-2010</u> |
| 365 | Sodium fumarates | Acidity regulator | 1999 | CS 117-1981, CS 309R-2011, <u>CS 291-2010</u> |
| 500(ii) | Sodium hydrogen carbonate | Acidity regulator, Anticaking agent, Raising agent, Stabilizer, Thickener | 1999 | CS 117-1981 (anticaking agents in dehydrated products only), CS 105-1981, CS 87-1981, CS 141-1983, CS 309R-2011, <u>CS 291-2010</u> |
| 350(i) | Sodium hydrogen DL-malate | Acidity regulator, Humectant | 1999 | CS 98-1981, CS 309R-2011, <u>CS 291-2010, CS 302-2011</u> |
| 514(ii) | Sodium hydrogen sulfate | Acidity regulator | 2012 | CS 117-1981, CS 309R-2011, <u>CS 291-2010</u> |
| 524 | Sodium hydroxide | Acidity regulator | 1999 | CS 117-1981, CS 105-1981, CS 87-1981, CS 141-1983, CS 309R-2011, <u>CS 291-2010</u> |

| INS No | Additive | Functional Class | Year Adopted | Acceptable in foods conforming to the following commodity standards |
|---------------|------------------------|---------------------------------------------------------------------------------------------------|---------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| 325 | Sodium lactate | Acidity regulator, Antioxidant, Bulking agent, Emulsifier, Emulsifying salt, Humectant, Thickener | 1999 | CS 117-1981, CS 309R-2011, <u>CS 291-2010</u> , <u>CS 302-2011</u> |
| 281 | Sodium propionate | Preservative | 1999 | CS 117-1981, <u>CS 291-2010</u> |
| 500(iii) | Sodium sesquicarbonate | Acidity regulator, Anticaking agent, Raising agent | 1999 | CS 117-1981 (anticaking agents in dehydrated products only), CS 309R-2011, <u>CS 291-2010</u> |
| 514(i) | Sodium sulfate | Acidity regulator | 2001 | CS 117-1981, CS 309R-2011, CS 13-1981, CS 57-1981, <u>CS 291-2010</u> |
| 1420 | Starch acetate | Emulsifier, Stabilizer, Thickener | 1999 | CS 117-1981, CS 307R-2011, <u>CS 70-1981</u> , <u>CS 94-1981</u> , <u>CS 119-1981</u> |
| 413 | Tragacanth gum | Emulsifier, Stabilizer, Thickener | 1999 | CS 117-1981, CS 105-1981, CS 309R-2011, <u>CS 70-1981 (for use in packing media only)</u> , <u>CS 94-1981 (for use in packing media only)</u> , <u>CS 119-1981 (for use in packing media only)</u> |
| 380 | Triammonium citrate | Acidity regulator | 1999 | CS 117-1981, CS 309R-2011, CS 13-1981, CS 57-1981, <u>CS 291-2010</u> |
| 333(iii) | Tricalcium citrate | Acidity regulator, Emulsifying salt, Firming agent, Sequestrant, Stabilizer | 1999 | CS 117-1981, CS 309R-2011, CS 13-1981, CS 57-1981, <u>CS 291-2010</u> |
| 332(ii) | Tripotassium citrate | Acidity regulator, Emulsifying salt, Sequestrant, Stabilizer | 1999 | CS 117-1981, CS 309R-2011, CS 13-1981, CS 57-1981, <u>CS 291-2010</u> , <u>CS 302-2011</u> |
| 331(iii) | Trisodium citrate | Acidity regulator, Emulsifier, Emulsifying salt, Sequestrant, Stabilizer | 1999 | CS 89-1981, CS 96-1981, CS 97-1981, CS 98-1981, CS 117-1981, CS 309R-2011, CS 13-1981, CS 57-1981, <u>CS 291-2010</u> , <u>CS 302-2011</u> |
| 415 | Xanthan gum | Emulsifier, Foaming agent, Stabilizer, Thickener | 1999 | CS 117-1981, CS 105-1981, CS 309R-2011, <u>CS 70-1981 (for use in packing media only)</u> , <u>CS 94-1981 (for use in packing media only)</u> , <u>CS 119-1981 (for use in packing media only)</u> |

Amendments to Section 2 of the Annex to Table 3 of the GSFA

References to Commodity Standards for GSFA Table 3 Additives

| | |
|---------------|----------------------------------------------------------------|
| 09.3.3 | Salmon substitutes, caviar, and other fish roe products |
|---------------|----------------------------------------------------------------|

| | |
|-----------------------|-----------------------------------------------------------------------------------------------------------------------------------|
| | Acidity regulators, antioxidants and preservatives listed in Table 3 are acceptable for use in foods conforming to this standard. |
| Codex standard | Sturgeon Caviar (CODEX STAN 291-2010) |

| | |
|------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| 09.4 | Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms |
| | Only certain Table 3 food additives (as indicated in Table 3) are acceptable for use in foods conforming to these standards. |
| Codex standards | Canned Shrimps or Prawns (CODEX STAN 37-1991) Canned Tuna and Bonito (CODEX STAN 70-1981) Canned Crab Meat (CODEX STAN 90-1981) Canned Sardines and Sardine-Type Products (CODEX STAN 94-1981) Canned Finfish (CODEX STAN 119-1981) |

| | |
|-----------------------|----------------------------------------------------------------------------------------------------------------------------|
| 12.6.4 | Clear sauces (e.g. fish sauce) |
| | Only certain Table 3 food additives (as indicated in Table 3) are acceptable for use in foods conforming to this Standard. |
| Codex standard | Fish Sauce (CODEX STAN 302-2011) |

B.2 - Proposed amendments to Table 1 and 2 of the GSFA, for canned pears and canned pineapples

B.2.1 Amendment to Table 1 of the GSFA

| | | | | |
|----------------------------------------------------------------------------|---------------------------------------|------------------|---------------------------------|--------------------------|
| Acesulfame Potassium: Functional class: Flavour enhancer, Sweetener | | | | |
| INS 950 | | | | |
| Food Cat. No. | Food Category | Max level | Notes | Step/Year Adopted |
| 04.1.2.4 | Canned or Bottled (Pasteurized) Fruit | 350 mg/kg | 161 & 188 & <u>XS319</u> | 2007 |

| | | | | |
|-----------------------------------------------------------------|---------------------------------------|------------------|---------------------------------|--------------------------|
| Aspartame: Functional class: Flavour enhancer, Sweetener | | | | |
| INS 951 | | | | |
| Food Cat. No. | Food Category | Max level | Notes | Step/Year Adopted |
| 04.1.2.4 | Canned or Bottled (Pasteurized) Fruit | 1000 mg/kg | 161, & 191, <u>XS319</u> | 2007 |

| | | | | |
|---------------------------------------------------------------|---------------------------------------|------------------|---------------------------------|--------------------------|
| Aspartame-acesulfame salt: Functional class: Sweetener | | | | |
| INS 962 | | | | |
| Food Cat. No. | Food Category | Max level | Notes | Step/Year Adopted |
| 04.1.2.4 | Canned or Bottled (Pasteurized) Fruit | 350 mg/kg | 113, & 161, <u>XS319</u> | 2009 |

| | | | | |
|-----------------------------------------------------|---------------------------------------|------------------|------------------------|--------------------------|
| Brilliant blue FCF: Functional class: Colour | | | | |
| INS 133 | | | | |
| Food Cat. No. | Food Category | Max level | Notes | Step/Year Adopted |
| 04.1.2.4 | Canned or Bottled (Pasteurized) Fruit | 200 mg/kg | 161 & <u>NN</u> | 2009 |

| | | | | |
|---------------------------------------------------------------|---------------------------------------|------------------|------------------|--------------------------|
| Caramel III- ammonia caramel: Functional class: Colour | | | | |
| INS 150c | | | | |
| Food Cat. No. | Food Category | Max level | Notes | Step/Year Adopted |
| 04.1.2.4 | Canned or Bottled (Pasteurized) Fruit | 200 mg/kg | <u>NN</u> | 2010 |

| | | | | |
|----------------------------------------------------------------------|--|--|--|--|
| Caramel IV- sulfate ammonia caramel: Functional class: Colour | | | | |
| INS 150d | | | | |

| Food Cat. No. | Food Category | Max level | Notes | Step/Year Adopted |
|---------------|---------------------------------------|------------|-----------|-------------------|
| 04.1.2.4 | Canned or Bottled (Pasteurized) Fruit | 7500 mg/kg | <u>NN</u> | 2011 |

| Carmines: Functional class: Colour INS 120 | | | | |
|-------------------------------------------------------------|---------------------------------------|-----------|-----------|-------------------|
| Food Cat. No. | Food Category | Max level | Notes | Step/Year Adopted |
| 04.1.2.4 | Canned or Bottled (Pasteurized) Fruit | 200 mg/kg | <u>QQ</u> | 2005 |

| Carotenes, beta-vegetable: Functional class: Colour INS 160a(ii) | | | | |
|-----------------------------------------------------------------------------------|---------------------------------------|------------|-----------|-------------------|
| Food Cat. No. | Food Category | Max level | Notes | Step/Year Adopted |
| 04.1.2.4 | Canned or Bottled (Pasteurized) Fruit | 1000 mg/kg | <u>QQ</u> | 2005 |

| Carotenoids: Functional class: Colour INS 160a(i), 160a(iii), 160e, 160f | | | | |
|-------------------------------------------------------------------------------------------|---------------------------------------|-----------|-----------------|-------------------|
| Food Cat. No. | Food Category | Max level | Notes | Step/Year Adopted |
| 04.1.2.4 | Canned or Bottled (Pasteurized) Fruit | 200 mg/kg | 161 & <u>QQ</u> | 2010 |

| Chlorophylls and chlorophyllins, copper complexes: Functional class: Colour INS 141(i),(ii) | | | | |
|--------------------------------------------------------------------------------------------------------------|---------------------------------------|-----------|----------------|-------------------|
| Food Cat. No. | Food Category | Max level | Notes | Step/Year Adopted |
| 04.1.2.4 | Canned or Bottled (Pasteurized) Fruit | 100 mg/kg | 62 & <u>NN</u> | 2005 |

| Cyclamates: Functional class: Sweetener INS 952(i),(ii), (iv) | | | | |
|--------------------------------------------------------------------------------|---------------------------------------|------------|--------------------------|-------------------|
| Food Cat. No. | Food Category | Max level | Notes | Step/Year Adopted |
| 04.1.2.4 | Canned or Bottled (Pasteurized) Fruit | 1000 mg/kg | 17, & 161 & <u>XS319</u> | 2007 |

| Fast Green FCF: Functional class: Colour INS 143 | | | | |
|-------------------------------------------------------------------|---------------------------------------|-----------|-----------|-------------------|
| Food Cat. No. | Food Category | Max level | Notes | Step/Year Adopted |
| 04.1.2.4 | Canned or Bottled (Pasteurized) Fruit | 200 mg/kg | <u>NN</u> | 1999 |

| Grape skin extract: Functional class: Colour INS 163(ii) | | | | |
|---------------------------------------------------------------------------|---------------------------------------|------------|-----------------|-------------------|
| Food Cat. No. | Food Category | Max level | Notes | Step/Year Adopted |
| 04.1.2.4 | Canned or Bottled (Pasteurized) Fruit | 1500 mg/kg | 181 & <u>NN</u> | 2011 |

| Iron oxides: Functional class: Colour INS 172(i)-(iii) | | | | |
|-------------------------------------------------------------------------|---------------------------------------|-----------|-----------|-------------------|
| Food Cat. No. | Food Category | Max level | Notes | Step/Year Adopted |
| 04.1.2.4 | Canned or Bottled (Pasteurized) Fruit | 300 mg/kg | <u>NN</u> | 2005 |

| Neotame: Functional class: Flavour enhancer, Sweetener INS 961 | | | | |
|---------------------------------------------------------------------------|---------------------------------------|------------------|--------------------|--------------------------|
| Food Cat. No. | Food Category | Max level | Notes | Step/Year Adopted |
| 04.1.2.4 | Canned or Bottled (Pasteurized) Fruit | 33 mg/kg | 161 & <u>XS319</u> | 2007 |

| Polydimethylsiloxane: Functional class: Anticaking agent, Antifoaming agent, Emulsifier INS 900a | | | | |
|-------------------------------------------------------------------------------------------------------------|---------------------------------------|------------------|--------------|--------------------------|
| Food Cat. No. | Food Category | Max level | Notes | Step/Year Adopted |
| 04.1.2.4 | Canned or Bottled (Pasteurized) Fruit | 10 mg/kg | <u>OO</u> | 1999 |

| Ponceau 4R (cochineal red A): Functional class: Colour INS 124 | | | | |
|---------------------------------------------------------------------------|---------------------------------------|------------------|-----------------|--------------------------|
| Food Cat. No. | Food Category | Max level | Notes | Step/Year Adopted |
| 04.1.2.4 | Canned or Bottled (Pasteurized) Fruit | 300 mg/kg | 161 & <u>NN</u> | 2008 |

| Riboflavins: Functional class: Colour INS 101(i),(ii),(iii) | | | | |
|------------------------------------------------------------------------|---------------------------------------|------------------|--------------|--------------------------|
| Food Cat. No. | Food Category | Max level | Notes | Step/Year Adopted |
| 04.1.2.4 | Canned or Bottled (Pasteurized) Fruit | 300 mg/kg | <u>NN</u> | 2005 |

| Saccharins: Functional class: Sweetener INS 954(i)-(iv) | | | | |
|--------------------------------------------------------------------|---------------------------------------|------------------|--------------------|--------------------------|
| Food Cat. No. | Food Category | Max level | Notes | Step/Year Adopted |
| 04.1.2.4 | Canned or Bottled (Pasteurized) Fruit | 200 mg/kg | 161 & <u>XS319</u> | 2007 |

| Stannous chloride: Functional class: Antioxidant, Colour retention agent INS 512 | | | | |
|---------------------------------------------------------------------------------------------|---------------------------------------|------------------|----------------|--------------------------|
| Food Cat. No. | Food Category | Max level | Notes | Step/Year Adopted |
| 04.1.2.4 | Canned or Bottled (Pasteurized) Fruit | 20 mg/kg | 43 & <u>PP</u> | 2001 |

| Steviol glycosides: Functional class: Sweetener INS 960 | | | | |
|--------------------------------------------------------------------|---------------------------------------|------------------|-------------------|--------------------------|
| Food Cat. No. | Food Category | Max level | Notes | Step/Year Adopted |
| 04.1.2.4 | Canned or Bottled (Pasteurized) Fruit | 330 mg/kg | 26 & <u>XS319</u> | 2011 |

| Sucralose (trichlorogalactosucrose): Functional class: Flavour enhancer, Sweetener INS 955 | | | | |
|-------------------------------------------------------------------------------------------------------|---------------------------------------|------------------|--------------------|--------------------------|
| Food Cat. No. | Food Category | Max level | Notes | Step/Year Adopted |
| 04.1.2.4 | Canned or Bottled (Pasteurized) Fruit | 400 mg/kg | 161 & <u>XS319</u> | 2007 |

B.2.2 Amendment to Table 2 of the GSFA

| Food category 04.1.2.4 Canned or Bottled (Pasteurized) Fruit | | | | |
|---------------------------------------------------------------------|---------------------|----------------------|--------------------------|--------------------------------------|
| Food additive | INS | Maximum Level | Step/Year Adopted | Notes |
| Acesulfame Potassium | 950 | 350 mg/kg | 2007 | 161 & 188 & XS319 |
| Aspartame | 951 | 1000 mg/kg | 2007 | 161, & 191 & XS319 |
| Aspartame-Acesulfame Salt | 962 | 350 mg/kg | 2009 | 113, & 161 & XS319 |
| Brilliant Blue FCF | 133 | 200 mg/kg | 2009 | 161 & NN |
| Caramel III - Ammonia Caramel | 150c | 200 mg/kg | 2010 | NN |
| Caramel IV - Sulfite Ammonia Caramel | 150d | 7500 mg/kg | 2011 | NN |
| Carmines | 120 | 200 mg/kg | 2005 | QQ |
| Carotenes, Beta-, Vegetable | 160a(ii) | 1000 mg/kg | 2005 | QQ |
| Carotenoids | 160a(i), a(iii),e,f | 200 mg/kg | 2010 | 161 & QQ |
| Chlorophylls and Chlorophyllins, Copper Complexes | 141(i),(ii) | 100 mg/kg | 2005 | 62 & NN |
| Cyclamates | 952(i), (ii), (iv) | 1000 mg/kg | 2007 | 17 ₁ & 161 & XS319 |
| Fast Green FCF | 143 | 200 mg/kg | 1999 | NN |
| Grape Skin Extract | 163(ii) | 1500 mg/kg | 2011 | 181 & NN |
| Iron Oxides | 172(i)-(iii) | 300 mg/kg | 2005 | NN |
| Neotame | 961 | 33 mg/kg | 2007 | 161 & XS319 |
| Polydimethylsiloxane | 900a | 10 mg/kg | 1999 | OO |
| Ponceau 4R (Cochineal Red A) | 124 | 300 mg/kg | 2008 | 161 & NN |
| Riboflavins | 101(i),(ii), (iii) | 300 mg/kg | 2005 | NN |
| Saccharins | 954(i)-(iv) | 200 mg/kg | 2007 | 161 & XS319 |
| Stannous Chloride | 512 | 20 mg/kg | 2001 | 43 & PP |
| Steviol Glycosides | 960 | 330 mg/kg | 2011 | 26 & XS319 |
| Sucralose (Trichlorogalactosucrose) | 955 | 400 mg/kg | 2007 | 161 & XS319 |

Notes to the GSFA

Note NN: Excluding products conforming to the Standard for Certain Canned Fruits (CODEX STAN 319-2015) except for use in special holiday packs for canned pears conforming to the standard.

Note OO: Excluding canned mangoes and canned pears conforming to the Standard for Certain Canned Fruits (CODEX STAN 319-2015).

Note PP: Excluding canned pears and canned pineapples conforming to the Standard for Certain Canned Fruits (CODEX STAN 319-2015).

Note QQ: Excluding canned pears (except for use in special holiday packs) and canned pineapples conforming to the Standard for Certain Canned Fruits (CODEX STAN 319-2015).

Note XS319: Excluding products conforming to the Standard for Certain Canned Fruits (CODEX STAN 319-2015).

B.2.3 Amendment to Table 3 of the GSFA

| INS No | Additive | Functional Class | Year Adopted | Acceptable in foods conforming to the following commodity standards |
|---------------|----------------------|---------------------------------|---------------------|----------------------------------------------------------------------------|
| 260 | Acetic acid, glacial | Acidity regulator, Preservative | 1999 | CS 117-1981, CS 309R-2011, CS 319-2015 |

| INS No | Additive | Functional Class | Year Adopted | Acceptable in foods conforming to the following commodity standards |
|---------------|-----------------------------|-----------------------------------------------------------------------------------------------|---------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| 503(i) | Ammonium carbonate | Acidity regulator, Raising agent | 1999 | CS 117-1981, CS 105-1981, CS 87-1981, CS 141-1983, CS 309R-2011, CS 319-2015 |
| 503(ii) | Ammonium hydrogen carbonate | Acidity regulator, Raising agent | 1999 | CS 117-1981, CS 105-1981, CS 87-1981, CS 141-1983, CS 309R-2011, CS 319-2015 |
| 527 | Ammonium hydroxide | Acidity regulator | 1999 | CS 117-1981, CS 105-1981, CS 87-1981, CS 141-1983, CS 309R-2011, CS 319-2015 |
| 300 | Ascorbic acid, L- | Acidity regulator, Antioxidant, Flour treatment agent, Sequestrant | 1999 | CS 88-1981, CS 89-1981, CS 96-1981, CS 97-1981, CS 98-1981, CS 117-1981, CS 309R-2011, CS 13-1981, CS 57-1981, CS 319-2015 (acidity regulator in general and as antioxidant in canned pineapple and canned mangoes) |
| 162 | Beet red | Colour | 1999 | CS 117-1981, CS 319-2015 (special holiday pack canned pears only) |
| 263 | Calcium acetate | Acidity regulator, Preservative, Stabilizer | 1999 | CS 117-1981, CS 309R-2011, CS 319-2015 |
| 302 | Calcium ascorbate | Antioxidant | 1999 | CS 117-1981, CS 319-2015 (canned mangoes only) |
| 170(i) | Calcium carbonate | Acidity regulator, Anticaking agent, Colour, Firming agent, Flour treatment agent, Stabilizer | 1999 | CS 117-1981 (anticaking agents in dehydrated products only), CS 105-1981, CS 87-1981, CS 141-1983, CS 309R-2011, CS 319-2015 |
| 509 | Calcium chloride | Firming agent, Stabilizer, Thickener | 1999 | CS 117-1981, CS 319-2015 (canned mangoes only) |
| 578 | Calcium gluconate | Acidity regulator, Firming agent, Sequestrant | 1999 | CS 117-1981, CS 309R-2011, CS 13-1981, CS 57-1981, CS 319-2015 |
| 526 | Calcium hydroxide | Acidity regulator, Firming agent | 1999 | CS 117-1981, CS 105-1981, CS 87-1981, CS 141-1983, CS 309R-2011, CS 319-2015 |
| 327 | Calcium lactate | Acidity regulator, Emulsifying salt, Firming agent, Flour treatment agent, Thickener | 1999 | CS 117-1981, CS 309R-2011, CS 319-2015 |
| 352(ii) | Calcium malate, DL- | Acidity regulator | 1999 | CS 117-1981, CS 309R-2011, CS 319-2015 |
| 529 | Calcium oxide | Acidity regulator, Flour treatment agent | 1999 | CS 117-1981, CS 309R-2011, CS 319-2015 |
| 516 | Calcium sulfate | Acidity regulator, Firming agent, Flour treatment agent, Sequestrant, Stabilizer | 1999 | CS 117-1981, CS 309R-2011, CS 319-2015 |
| 150a | Caramel I – plain caramel | Colour | 1999 | CS 117-1981, CS 319-2015 (special holiday pack canned pears only) |
| 140 | Chlorophylls | Colour | 1999 | CS 117-1981, CS 319-2015 (special holiday pack canned pears only) |
| 330 | Citric acid | Acidity regulator, Antioxidant, Colour retention agent, Sequestrant | 1999 | CS 117-1981, CS 105-1981, CS 87-1981, CS 141-1983, CS 309R-2011, CS 13-1981, CS 57-1981, CS 319-2015 |

| INS No | Additive | Functional Class | Year Adopted | Acceptable in foods conforming to the following commodity standards |
|---------------|------------------------------------------|-------------------------------------------------------------------------|---------------------|--------------------------------------------------------------------------------------------------------------------------------------------|
| 472c | Citric and fatty acid esters of glycerol | Antioxidant, Emulsifier, Flour treatment agent, Sequestrant, Stabilizer | 1999 | CS 117-1981, CS 309R-2011, <u>CS 319-2015 (canned mangoes only)</u> |
| 424 | Curdlan | Firming agent, Gelling agent, Stabilizer, Thickener | 2001 | CS 117-1981, <u>CS 319-2015 (canned mangoes only)</u> |
| 315 | Erythorbic Acid (Isoascorbic acid) | Antioxidant | 1999 | CS 88-1981, CS 89-1981, CS 96-1981, CS 97-1981, CS 98-1981, CS 117-1981CS, <u>319-2015 (canned mangoes only)</u> |
| 297 | Fumaric acid | Acidity regulator | 1999 | CS 117-1981, CS 309R-2011, <u>CS 319-2015</u> |
| 575 | Glucono delta-lactone | Acidity regulator, Raising agent, Sequestrant | 1999 | CS 89-1981, CS 98-1981, CS 117-1981, CS 309R-2011, CS 13-1981, CS 57-1981, <u>CS 319-2015</u> |
| 1102 | Glucose oxidase | Antioxidant | 1999 | CS 117-1981, <u>CS 319-2015 (canned mangoes only)</u> |
| 507 | Hydrochloric acid | Acidity regulator | 1999 | CS 98-1981, CS 309R-2011, CS 13-1981, CS 57-1981, <u>CS 319-2015</u> |
| 270 | Lactic acid, L-, D- and DL- | Acidity regulator | 1999 | CS 117-1981, CS 309R-2011, <u>CS 319-2015</u> |
| 322(i) | Lecithin | Antioxidant, Emulsifier | 1999 | CS 117-1981, CS 105-1981, CS 87-1981, CS 141-1983, CS 309R-2011, <u>CS 319-2015 (canned mangoes only)</u> |
| 160d(iii) | Lycopene, Blakeslea trispora | Colour | 2012 | CS 117-1981, <u>CS 319-2015 (special holiday pack canned pears only)</u> |
| 160d(i) | Lycopene, synthetic | Colour | 2012 | CS 117-1981, <u>CS 319-2015 (special holiday pack canned pears only)</u> |
| 160d(ii) | Lycopene, tomato | Colour | 2012 | CS 117-1981, <u>CS 319-2015 (special holiday pack canned pears only)</u> |
| 504(i) | Magnesium carbonate | Acidity regulator, Anticaking agent, Colour retention agent | 1999 | CS 117-1981 (anticaking agents in dehydrated products only), CS 105-1981, CS 87-1981, CS 141-1983, CS 309R-2011, <u>CS 319-2015</u> |
| 511 | Magnesium chloride | Colour retention agent, Firming agent, Stabilizer | 1999 | CS 117-1981, <u>CS 319-2015 (canned mangoes only)</u> |
| 580 | Magnesium gluconate | Acidity regulator, Firming agent, Flavour enhancer | 1999 | CS 117-1981, CS 309R-2011, CS 13-1981, CS 57-1981, <u>CS 319-2015</u> |
| 528 | Magnesium hydroxide | Acidity regulator, Colour retention agent | 1999 | CS 117-1981, CS 105-1981, CS 87-1981, CS 141-1983, CS 309R-2011, <u>CS 319-2015</u> |
| 504(ii) | Magnesium hydroxide carbonate | Acidity regulator, Anticaking agent, Carrier, Colour retention agent | 1999 | CS 117-1981 (anticaking agents in dehydrated products only), CS 309R-2011, <u>CS 319-2015</u> |
| 329 | Magnesium lactate, DL- | Acidity regulator, Flour treatment agent | 1999 | CS 117-1981, CS 309R-2011, <u>CS 319-2015</u> |
| 530 | Magnesium oxide | Acidity regulator, Anticaking agent | 1999 | CS 117-1981 (anticaking agents in dehydrated products only), CS 105-1981, CS 87- |

| INS No | Additive | Functional Class | Year Adopted | Acceptable in foods conforming to the following commodity standards |
|---------|------------------------------------------------|----------------------------------------------------------------------------------------------------------|--------------|-------------------------------------------------------------------------------------------------------------------------------------|
| | | | | 1981, CS 141-1983, CS 309R-2011, CS 319-2015 |
| 518 | Magnesium sulfate | Firming agent, Flavour enhancer | 2009 | CS 117-1981, CS 319-2015 (canned mangoes only) |
| 296 | Malic acid, DL- | Acidity regulator | 1999 | CS 117-1981, CS 309R-2011, CS 319-2015 |
| 942 | Nitrous oxide | Antioxidant, Foaming agent, Packaging gas, Propellant | 1999 | CS 117-1981, CS 319-2015 (canned mangoes only) |
| 261(i) | Potassium acetate | Acidity regulator, Preservative | 1999 | CS 117-1981, CS 309R-2011, CS 319-2015 |
| 501(i) | Potassium carbonate | Acidity regulator, Stabilizer | 1999 | CS 117-1981, CS 87-1981, CS 105-1981, CS 141-1983, CS 309R-2011, CS 319-2015 |
| 508 | Potassium chloride | Firming agent, Flavour enhancer, Stabilizer, Thickener | 1999 | CS 88-1981, CS 89-1981, CS 96-1981, CS 97-1981, CS 98-1981, CS 117-1981, CS 319-2015 (canned mangoes only) |
| 332(i) | Potassium dihydrogen citrate | Acidity regulator, Emulsifying salt, Sequestrant, Stabilizer | 1999 | CS 117-1981, CS 309R-2011, CS 13-1981, CS 57-1981, CS 319-2015 |
| 577 | Potassium gluconate | Acidity regulator, Sequestrant | 1999 | CS 117-1981, CS 309R-2011, CS 13-1981, CS 57-1981, CS 319-2015 |
| 501(ii) | Potassium hydrogen carbonate | Acidity regulator, Raising agent, Stabilizer | 1999 | CS 117-1981, CS 105-1981, CS 87-1981, CS 141-1983, CS 309R-2011, CS 319-2015 |
| 525 | Potassium hydroxide | Acidity regulator | 1999 | CS 117-1981, CS 105-1981, CS 87-1981, CS 141-1983, CS 309R-2011, CS 319-2015 |
| 326 | Potassium lactate | Acidity regulator, Antioxidant, Emulsifier, Humectant | 1999 | CS 117-1981, CS 309R-2011, CS 319-2015 |
| 515(i) | Potassium sulfate | Acidity regulator | 1999 | CS 117-1981, CS 309R-2011, CS 13-1981, CS 57-1981, CS 319-2015 |
| 262(i) | Sodium acetate | Acidity regulator, Preservative, Sequestrant | 1999 | CS 117-1981, CS 309R-2011, CS 319-2015 |
| 301 | Sodium ascorbate | Antioxidant | 1999 | CS 88-1981, CS 89-1981, CS 96-1981, CS 97-1981, CS 98-1981, CS 117-1981, CS 319-2015 (canned mangoes only) |
| 500(i) | Sodium carbonate | Acidity regulator, Anticaking agent, Emulsifying salt, Raising agent, Stabilizer, Thickener | 1999 | CS 117-1981 (anticaking agents in dehydrated products only), CS 105-1981, CS 87-1981, CS 141-1983, CS 309R-2011, CS 319-2015 |
| 466 | Sodium carboxymethyl cellulose (Cellulose gum) | Bulking agent, Emulsifier, Firming agent, Gelling agent, Glazing agent, Humectant, Stabilizer, Thickener | 1999 | CS 117-1981, CS 105-1981, CS 309R-2011, CS 319-2015 (canned mangoes only) |
| 331(i) | Sodium dihydrogen citrate | Acidity regulator, Emulsifier, Emulsifying salt, Sequestrant, Stabilizer | 1999 | CS 89-1981, CS 96-1981, CS 97-1981, CS 98-1981, CS 117-1981, CS 309R-2011, CS 13-1981, CS 57-1981, CS 319-2015 |
| 350(ii) | Sodium DL-malate | Acidity regulator, Humectant | 1999 | CS 117-1981, CS 309R-2011, CS 319-2015 |

| INS No | Additive | Functional Class | Year Adopted | Acceptable in foods conforming to the following commodity standards |
|----------|---------------------------|---------------------------------------------------------------------------------------------------|--------------|-------------------------------------------------------------------------------------------------------------------------------------|
| 365 | Sodium fumarates | Acidity regulator | 1999 | CS 117-1981, CS 309R-2011, CS 319-2015 |
| 500(ii) | Sodium hydrogen carbonate | Acidity regulator, Anticaking agent, Raising agent, Stabilizer, Thickener | 1999 | CS 117-1981 (anticaking agents in dehydrated products only), CS 105-1981, CS 87-1981, CS 141-1983, CS 309R-2011, CS 319-2015 |
| 350(i) | Sodium hydrogen DL-malate | Acidity regulator, Humectant | 1999 | CS 98-1981, CS 309R-2011, CS 319-2015 |
| 514(ii) | Sodium hydrogen sulfate | Acidity regulator | 2012 | CS 117-1981, CS 309R-2011, CS 319-2015 |
| 524 | Sodium hydroxide | Acidity regulator | 1999 | CS 117-1981, CS 105-1981, CS 87-1981, CS 141-1983, CS 309R-2011, CS 319-2015 |
| 325 | Sodium lactate | Acidity regulator, Antioxidant, Bulking agent, Emulsifier, Emulsifying salt, Humectant, Thickener | 1999 | CS 117-1981, CS 309R-2011, CS 319-2015 |
| 500(iii) | Sodium sesquicarbonate | Acidity regulator, Anticaking agent, Raising agent | 1999 | CS 117-1981 (anticaking agents in dehydrated products only), CS 309R-2011, CS 319-2015 |
| 514(i) | Sodium sulfate | Acidity regulator | 2001 | CS 117-1981, CS 309R-2011, CS 13-1981, CS 57-1981, CS 319-2015 |
| 171 | Titanium dioxide | Colour | 1999 | CS 117-1981, CS 319-2015 (special holiday pack canned pears only) |
| 380 | Triammonium citrate | Acidity regulator | 1999 | CS 117-1981, CS 309R-2011, CS 13-1981, CS 57-1981, CS 319-2015 |
| 333(iii) | Tricalcium citrate | Acidity regulator, Emulsifying salt, Firming agent, Sequestrant, Stabilizer | 1999 | CS 117-1981, CS 309R-2011, CS 13-1981, CS 57-1981, CS 319-2015 |
| 332(ii) | Tripotassium citrate | Acidity regulator, Emulsifying salt, Sequestrant, Stabilizer | 1999 | CS 117-1981, CS 309R-2011, CS 13-1981, CS 57-1981, CS 319-2015 |
| 331(iii) | Trisodium citrate | Acidity regulator, Emulsifier, Emulsifying salt, Sequestrant, Stabilizer | 1999 | CS 89-1981, CS 96-1981, CS 97-1981, CS 98-1981, CS 117-1981, CS 309R-2011, CS 319-2015 |

Amendment to Section 2 of the Annex to Table 3 of the GSFA

References to Commodity Standards for GSFA Table 3 Additives

| | |
|-----------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| 04.1.2.4 | Canned or bottled (pasteurized) fruit |
| | Acidity regulators listed in Table 3 are acceptable for use in all products conforming to the standard. Antioxidants and firming agents listed in Table 3 are acceptable for use in canned mangoes conforming to the standard. Colours listed in Table 3 are acceptable for use in special holiday pack canned pears conforming to the standard. Only certain Table 3 antioxidants (as indicated in Table 3) are acceptable for use in canned pineapples conforming to the standard. |
| Codex Standard | Certain Canned Fruits (CODEX STAN 319-2015) |

Appendix VI

**GENERAL STANDARD FOR FOOD ADDITIVES
 REVOCATION OF FOOD ADDITIVE PROVISIONS
 (For approval)**

| Food Category No. | 12.6 | Sauces and like products | | | |
|--------------------------|-------------|---------------------------------|-------------|------------------|-----------------|
| Additive | INS | Step | Year | Max Level | Comments |
| SUCROGLYCERIDES | 474 | 8 | 2009 | 10000 mg/kg | |

Appendix VII

**GENERAL STANDARD FOR FOOD ADDITIVES
NEW FOOD ADDITIVE PROVISIONS**

PART A

**Provisions at Step 3
(For action)**

| INS No. | Additive | INS Functional Class | Step | Year | Acceptable, including foods conforming to the following commodity standards |
|---------|------------------------------|--------------------------------------------------|------|------|-----------------------------------------------------------------------------|
| 419 | Gum ghatti | Emulsifier, Stabilizer, Thickener | 3 | | |
| 437 | Tamarind seed polysaccharide | Emulsifier, Gelling agent, Stabilizer, Thickener | 3 | | |

PART B

**Provisions at Step 2
(for information)**

B.1 – New provisions

| FoodCatNo | Food Category | Max Level | Notes | Step | Year |
|------------------------------------------------|-----------------------------------------|-----------|------------------------------------------------------------------------|------|------|
| SODIUM HYDROXIDE | | | | | |
| INS 524 | Sodium Hydroxide | | Functional Class: Acidity regulator | | |
| 01.1.2 | Other fluid milks (plain) | GMP | Excluding lactose reduced milk | 2 | |
| SUCROSE ESTERS OF FATTY ACIDS | | | | | |
| INS 473 | Sucrose Esters of Fatty Acids | | Functional Class: Emulsifier, Foaming agent, Glazing agent, Stabilizer | | |
| 05.1.4 | Cocoa and chocolate products | 6000 | 348 | 2 | |
| SUCROSE OLIGOESTERS, TYPE I AND TYPE II | | | | | |
| INS 473a | Sucrose Oligoesters, Type I and Type II | | Functional Class: Emulsifier, Glazing agent, Stabilizer | | |
| 05.1.4 | Cocoa and chocolate products | 6000 | 348 | 2 | |
| SUCROGLYCERIDES | | | | | |
| INS 474 | Sucroglycerides | | Functional Class: Emulsifier | | |
| 05.1.4 | Cocoa and chocolate products | 6000 | 348 | 2 | |

B.2 – Proposals to revise adopted provisions

| FoodCatNo | Food Category | Max Level | Notes | Step | Year |
|------------------------------------|---------------------------------------------------------------------------------|-----------|-------------------------------------------------------------------------------------------------------------------------------|------|------|
| LAURIC ARGINATE ETHYL ESTER | | | | | |
| INS 243 | Lauric Arginate Ethyl Ester | | Functional Class: Preservative | | |
| 08.2.2 | Heat-treated processed meat, poultry, and game products in whole pieces or cuts | 200 | XS96 XS97 For products conforming to the Standard for Cooked Cured Ham (CODEX STAN 96-1981) and the Standard for | 2 | |

| | | | | | |
|--------|--------------------------------------------------------------------|-----|-----------------------------------------------------------------------------------------------------------------------------|---|--|
| | | | Cooked Cured Pork Shoulder (CODEX STAN 97-1981), use is limited to ready-to-eat products which require refrigeration | | |
| 08.3.2 | Heat-treated processed comminuted meat, poultry, and game products | 200 | XS298 XS88 XS89 377 | 2 | |

GENERAL STANDARD FOR FOOD ADDITIVES
DISCONTINUATION OF WORK
(For Information)

Part A: Draft and proposed draft provisions in Tables 1 and 2 related to FC 01.1.2, 02.1.3

| Food Category No. | 02.1.2 | Vegetable oils and fats | | | |
|--------------------------|-------------------|--------------------------------|------|------------|-------|
| Additive | INS | Step | Year | Max Level | Notes |
| ADIPATES | 355 | 7 | | 3000 mg/kg | 1 |
| TARTRATES | 334, 335(ii), 337 | 4 | | 5000 mg/kg | 45 |

| Food Category No. | 02.1.3 | Lard, tallow, fish oil, and other animal fats | | | |
|--------------------------------------------------------|-------------------|------------------------------------------------------|------|-------------|-------|
| Additive | INS | Step | Year | Max Level | Notes |
| ADIPATES | 355 | 7 | | 3000 mg/kg | 1 |
| POLYGLYCEROL ESTERS OF FATTY ACIDS | 475 | 7 | | 20000 mg/kg | |
| POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID | 476 | 7 | | 10000 mg/kg | |
| POTASSIUM DIHYDROGEN CITRATE | 332(i) | 7 | | GMP | |
| PROPYLENE GLYCOL ALGINATE | 405 | 7 | | 11000 mg/kg | |
| SODIUM ALGINATE | 401 | 7 | | GMP | |
| SODIUM DIHYDROGEN CITRATE | 331(i) | 7 | | GMP | |
| TARTRATES | 334, 335(ii), 337 | 4 | | 5000 mg/kg | 45 |
| TRICALCIUM CITRATE | 333(iii) | 7 | | GMP | |
| TRIPOTASSIUM CITRATE | 332(ii) | 7 | | GMP | |

Notes to the General Standard for Food Additives

- Note 1 As adipic acid.
 Note 45 As tartaric acid.

Part B: Draft and proposed draft provisions for food additives with Note 22 in FC 09.2.5

| Food Category No. | 09.2.5 | Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms | | | |
|----------------------------|---------------|-------------------------------------------------------------------------------------------------------------------------|------|-----------|-----------------|
| Additive | INS | Step | Year | Max Level | Notes |
| AMARANTH | 123 | 7 | | 300 mg/kg | 22 & XS311 |
| BRILLIANT BLACK (BLACK PN) | 151 | 7 | | 500 mg/kg | 22 & XS311 |
| BROWN HT | 155 | 7 | | 500 mg/kg | 22 & XS311 |
| CHLOROPHYLLS | 140 | 7 | | GMP | 22 & XS311 |
| CURCUMIN | 100(i) | 7 | | 500 mg/kg | 22, 396 & XS311 |
| LUTEIN FROM TAGETES ERECTA | 161b(i) | 4 | | 100 mg/kg | 22 & XS311 |
| QUINOLINE YELLOW | 104 | 7 | | 500 mg/kg | 22 & XS311 |
| TITANIUM DIOXIDE | 171 | 7 | | GMP | 22 & XS311 |

Notes to the General Standard for Food Additives

- Note 22 For use in smoked fish paste only.
 Note 396 For use in dried and/or salted fish only.
 Note XS311 Excluding products conforming to the Standard for Smoked Fish, Smoked-flavoured Fish and Smoke-dried Fish (CODEX STAN 311-2013).

Part C: Draft and proposed draft provisions related to FC 01.1.1

| Food Category No. | 01.1.1 | Fluid milk (plain) | | | |
|------------------------------------------------|---------------|---------------------------|------|-------------|-------|
| Additive | INS | Step | Year | Max Level | Notes |
| CARRAGEENAN | 407 | 7 | | 10000 mg/kg | |
| GELLAN GUM | 418 | 7 | | GMP | |
| GUAR GUM | 412 | 7 | | 6000 mg/kg | |
| MICROCRYSTALLINE CELLULOSE (CELLULOSE GEL) | 460(i) | 7 | | GMP | |
| MONO- AND DI-GLYCERIDES OF FATTY ACIDS | 471 | 7 | | 10000 mg/kg | |
| POLYDEXTROSES | 1200 | 7 | | GMP | |
| SODIUM ALGINATE | 401 | 4 | | GMP | |
| SODIUM CARBOXYMETHYL CELLULOSE (CELLULOSE GUM) | 466 | 4 | | GMP | |

Part D: Draft and proposed draft provisions in Table 1 and 2 of the GSFA in food categories 09.0 through 016.0, with the exception of those additives with technological functions of colour or sweetener, adipates, nitrites and nitrates and the provisions related to FC 14.2.3

| Food Category No. | 09.0 | Fish and fish products, including mollusks, crustaceans, and echinoderms | | | |
|--------------------------------------------------------|-------------|---------------------------------------------------------------------------------|------|-------------|-------|
| Additive | INS | Step | Year | Max Level | Notes |
| POLYGLYCEROL ESTERS OF FATTY ACIDS | 475 | 7 | | 10000 mg/kg | |
| POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID | 476 | 7 | | 5000 mg/kg | |

Food Category No. 09.2 Processed fish and fish products, including mollusks, crustaceans, and echinoderms

| Additive | INS | Step | Year | Max Level | Notes |
|----------|-----|------|------|-----------|-------|
| GLYCEROL | 422 | 4 | | GMP | |

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

| Additive | INS | Step | Year | Max Level | Notes |
|-------------------------------|-----|------|------|-------------|-------|
| GLYCEROL | 422 | 7 | | GMP | |
| SUCROSE ESTERS OF FATTY ACIDS | 473 | 7 | | 10000 mg/kg | |

Food Category No. 09.2.4 Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms

| Additive | INS | Step | Year | Max Level | Notes |
|-------------------------------|-----|------|------|-------------|-------|
| LAURIC ARGINATE ETHYL ESTER | 243 | 4 | | 200 mg/kg | |
| SUCROSE ESTERS OF FATTY ACIDS | 473 | 7 | | 10000 mg/kg | |

Food Category No. 09.2.4.1 Cooked fish and fish products

| Additive | INS | Step | Year | Max Level | Notes |
|------------------|---------|------|------|------------|-------|
| SODIUM DIACETATE | 262(ii) | 7 | | 3000 mg/kg | |

| Food Category No. | 09.2.4.3 | Fried fish and fish products, including mollusks, crustaceans, and echinoderms | | | | |
|--------------------------------|-------------------|------------------------------------------------------------------------------------------------------------------------------------------|------|-------------|-------|--|
| Additive | INS | Step | Year | Max Level | Notes | |
| SORBITAN ESTERS OF FATTY ACIDS | 491-495 | 4 | | 1000 mg/kg | | |
| Food Category No. | 09.2.5 | Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms | | | | |
| Additive | INS | Step | Year | Max Level | Notes | |
| SORBITAN ESTERS OF FATTY ACIDS | 491-495 | 4 | | 100 mg/kg | | |
| SUCROSE ESTERS OF FATTY ACIDS | 473 | 7 | | 10000 mg/kg | | |
| Food Category No. | 09.4 | Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms | | | | |
| Additive | INS | Step | Year | Max Level | Notes | |
| SUCROSE ESTERS OF FATTY ACIDS | 473 | 4 | | 10000 mg/kg | | |
| TARTRATES | 334, 335(ii), 337 | 4 | | 500 mg/kg | 45 | |
| Food Category No. | 10.2 | Egg products | | | | |
| Additive | INS | Step | Year | Max Level | Notes | |
| SODIUM DIACETATE | 262(ii) | 7 | | 1000 mg/kg | | |
| Food Category No. | 10.2.1 | Liquid egg products | | | | |
| Additive | INS | Step | Year | Max Level | Notes | |
| ALUMINIUM SULFATE | 520 | 2 | | 100 mg/kg | 6 | |
| Food Category No. | 10.2.2 | Frozen egg products | | | | |
| Additive | INS | Step | Year | Max Level | Notes | |
| ALUMINIUM SULFATE | 520 | 2 | | 100 mg/kg | 6 | |
| Food Category No. | 10.3 | Preserved eggs, including alkaline, salted, and canned eggs | | | | |
| Additive | INS | Step | Year | Max Level | Notes | |
| SODIUM DIACETATE | 262(ii) | 7 | | 1000 mg/kg | | |
| Food Category No. | 10.4 | Egg-based desserts (e.g. custard) | | | | |
| Additive | INS | Step | Year | Max Level | Notes | |
| STEAROYL LACTYLATES | 481(i), 482(i) | 7 | | 5000 mg/kg | | |
| Food Category No. | 11.3 | Sugar solutions and syrups, also (partially) inverted, including treacle and molasses, excluding products of food category 11.1.3 | | | | |
| Additive | INS | Step | Year | Max Level | Notes | |
| INVERTASES | 1103 | 4 | | GMP | | |
| Food Category No. | 11.4 | Other sugars and syrups (e.g. xylose, maple syrup, sugar toppings) | | | | |
| Additive | INS | Step | Year | Max Level | Notes | |
| INVERTASES | 1103 | 4 | | GMP | | |

| Food Category No. | 11.6 | Table-top sweeteners, including those containing high-intensity sweeteners | | | | |
|--------------------------------------------------------|----------------|-------------------------------------------------------------------------------------|------|--------------|-------|--|
| Additive | INS | Step | Year | Max Level | Notes | |
| ETHYL MALTOL | 637 | 4 | | GMP | | |
| PROPYLENE GLYCOL | 1520 | 7 | | GMP | | |
| Food Category No. | 12.2.1 | Herbs and spices | | | | |
| Additive | INS | Step | Year | Max Level | Notes | |
| ASCORBIC ACID, L- | 300 | 4 | | GMP | 51 | |
| SODIUM ASCORBATE | 301 | 4 | | GMP | 51 | |
| SODIUM CARBONATE | 500(i) | 4 | | GMP | 51 | |
| Food Category No. | 12.2.2 | Seasonings and condiments | | | | |
| Additive | INS | Step | Year | Max Level | Notes | |
| PROPYLENE GLYCOL | 1520 | 7 | | 970000 mg/kg | | |
| PROPYLENE GLYCOL ALGINATE | 405 | 7 | | 6000 mg/kg | | |
| Food Category No. | 12.4 | Mustards | | | | |
| Additive | INS | Step | Year | Max Level | Notes | |
| PROPYLENE GLYCOL | 1520 | 7 | | 15000 mg/kg | | |
| STEAROYL LACTYLATES | 481(i), 482(i) | 7 | | 2500 mg/kg | | |
| Food Category No. | 12.5 | Soups and broths | | | | |
| Additive | INS | Step | Year | Max Level | Notes | |
| POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID | 476 | 7 | | 5000 mg/kg | | |
| PROPYLENE GLYCOL ALGINATE | 405 | 4 | | 10000 mg/kg | | |
| Food Category No. | 12.5.2 | Mixes for soups and broths | | | | |
| Additive | INS | Step | Year | Max Level | Notes | |
| PROPYLENE GLYCOL | 1520 | 7 | | 500 mg/kg | 127 | |
| Food Category No. | 12.6 | Sauces and like products | | | | |
| Additive | INS | Step | Year | Max Level | Notes | |
| POLYGLYCEROL ESTERS OF FATTY ACIDS | 475 | 4 | | 10000 mg/kg | | |
| POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID | 476 | 7 | | 5000 mg/kg | | |
| SODIUM DIACETATE | 262(ii) | 7 | | 2500 mg/kg | | |
| SUCROSE ESTERS OF FATTY ACIDS | 473 | 7 | | 10000 mg/kg | | |
| Food Category No. | 12.6.1 | Emulsified sauces and dips (e.g. mayonnaise, salad dressing, onion dip) | | | | |
| Additive | INS | Step | Year | Max Level | Notes | |
| DIOCTYL SODIUM SULFOSUCCINATE | 480 | 7 | | 5000 mg/kg | 20 | |
| Food Category No. | 12.6.2 | Non-emulsified sauces (e.g. ketchup, cheese sauce, cream sauce, brown gravy) | | | | |
| Additive | INS | Step | Year | Max Level | Notes | |
| PROPYLENE GLYCOL | 1520 | 7 | | 500 mg/kg | | |
| PROPYLENE GLYCOL ALGINATE | 405 | 7 | | 8000 mg/kg | | |

| | | | |
|--------------------------------|---------|---|------------|
| SORBITAN ESTERS OF FATTY ACIDS | 491-495 | 7 | 4000 mg/kg |
|--------------------------------|---------|---|------------|

| | | |
|--------------------------|---------------|-------------------------------------|
| Food Category No. | 12.6.3 | Mixes for sauces and gravies |
|--------------------------|---------------|-------------------------------------|

| Additive | INS | Step | Year | Max Level | Notes |
|---------------------|----------------|------|------|------------|-------|
| STEAROYL LACTYLATES | 481(i), 482(i) | 7 | | 2500 mg/kg | |

| | | |
|--------------------------|---------------|---------------------------------------|
| Food Category No. | 12.6.4 | Clear sauces (e.g. fish sauce) |
|--------------------------|---------------|---------------------------------------|

| Additive | INS | Step | Year | Max Level | Notes |
|---------------------------|-------------------|------|------|------------|-------|
| PROPYLENE GLYCOL ALGINATE | 405 | 7 | | 8000 mg/kg | |
| STEAROYL LACTYLATES | 481(i), 482(i) | 7 | | 2500 mg/kg | |
| TARTRATES | 334, 335(ii), 337 | 4 | | 200 mg/kg | 45 |
| TOCOPHEROLS | 307a, b, c | 7 | | 300 mg/kg | |

| | | |
|--------------------------|-------------|------------------------------------------------------------------------------------------------------------------------------------------------------|
| Food Category No. | 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 |
|--------------------------|-------------|------------------------------------------------------------------------------------------------------------------------------------------------------|

| Additive | INS | Step | Year | Max Level | Notes |
|--------------------------------------------------------|------------|------|------|------------|-------|
| POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID | 476 | 7 | | 4000 mg/kg | |
| SODIUM DIACETATE | 262(ii) | 7 | | 3000 mg/kg | |
| TOCOPHEROLS | 307a, b, c | 7 | | 200 mg/kg | |

| | | |
|--------------------------|-------------|--------------------------------|
| Food Category No. | 12.8 | Yeast and like products |
|--------------------------|-------------|--------------------------------|

| Additive | INS | Step | Year | Max Level | Notes |
|-------------|------------|------|------|-----------|-------|
| TOCOPHEROLS | 307a, b, c | 7 | | 200 mg/kg | |

| | | |
|--------------------------|-------------|---------------------------------------------------------------------------------------------------|
| Food Category No. | 13.1 | Infant formulae, follow-up formulae, and formulae for special medical purposes for infants |
|--------------------------|-------------|---------------------------------------------------------------------------------------------------|

| Additive | INS | Step | Year | Max Level | Notes |
|-------------------------|-----|------|------|-----------|-------|
| GUM ARABIC (ACACIA GUM) | 414 | 4 | | GMP | |

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

| Additive | INS | Step | Year | Max Level | Notes |
|-------------------------------|----------|------|------|-------------|--------------|
| ASCORBYL ESTERS | 304, 305 | 2 | | 200 mg/kg | 10, 15 & 187 |
| CARRAGEENAN | 407 | 7 | | GMP | |
| PROPYLENE GLYCOL ALGINATE | 405 | 4 | | 10000 mg/kg | |
| SODIUM DIACETATE | 262(ii) | 7 | | GMP | 319 & 320 |
| SUCROSE ESTERS OF FATTY ACIDS | 473 | 7 | | 5000 mg/kg | |

| | | |
|--------------------------|-------------|--------------------------------------------------------------------------------------------------------|
| Food Category No. | 13.3 | Dietetic foods intended for special medical purposes (excluding products of food category 13.1) |
|--------------------------|-------------|--------------------------------------------------------------------------------------------------------|

| Additive | INS | Step | Year | Max Level | Notes |
|--------------------------------------------------------|-------------------|------|------|------------|-------|
| POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID | 476 | 7 | | 5000 mg/kg | |
| TARTRATES | 334, 335(ii), 337 | 4 | | GMP | 45 |

| | | |
|--------------------------|-------------|---------------------------------------------------------------------|
| Food Category No. | 13.4 | Dietetic formulae for slimming purposes and weight reduction |
|--------------------------|-------------|---------------------------------------------------------------------|

| Additive | INS | Step | Year | Max Level | Notes |
|--------------------------------------------------------|-----|------|------|------------|-------|
| POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID | 476 | 7 | | 5000 mg/kg | |

| | | | | | |
|--------------------------------------------------------|-------------------|---------------------------------------------------------------------------------------------------------------------|------|-------------|-------|
| TARTRATES | 334, 335(ii), 337 | 4 | | GMP | 45 |
| Food Category No. | 14.1.4 | Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks | | | |
| Additive | INS | Step | Year | Max Level | Notes |
| ETHYL MALTOL | 637 | 7 | | 200 mg/kg | |
| MALTOL | 636 | 7 | | 200 mg/kg | |
| POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID | 476 | 7 | | 5000 mg/kg | |
| POLYOXYETHYLENE STEARATES | 430, 431 | 7 | | 500 mg/kg | |
| PROPYLENE GLYCOL ALGINATE | 405 | 7 | | 500 mg/kg | |
| SODIUM DIACETATE | 262(ii) | 7 | | 150 mg/kg | |
| SORBITAN ESTERS OF FATTY ACIDS | 491-495 | 7 | | 5000 mg/kg | |
| Food Category No. | 14.1.4.2 | Non-carbonated water-based flavoured drinks, including punches and ades | | | |
| Additive | INS | Step | Year | Max Level | Notes |
| SUCROSE ESTERS OF FATTY ACIDS | 473 | 7 | | 5000 mg/kg | |
| Food Category No. | 14.1.4.3 | Concentrates (liquid or solid) for water-based flavoured drinks | | | |
| Additive | INS | Step | Year | Max Level | Notes |
| SUCROSE ESTERS OF FATTY ACIDS | 473 | 7 | | 10000 mg/kg | |
| Food Category No. | 14.1.5 | Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa | | | |
| Additive | INS | Step | Year | Max Level | Notes |
| ETHYL MALTOL | 637 | 7 | | 200 mg/kg | |
| MALTOL | 636 | 7 | | 200 mg/kg | |
| POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID | 476 | 7 | | 5000 mg/kg | |
| Food Category No. | 14.2 | Alcoholic beverages, including alcohol-free and low-alcoholic counterparts | | | |
| Additive | INS | Step | Year | Max Level | Notes |
| DIOCTYL SODIUM SULFOSUCCINATE | 480 | 7 | | 10 mg/kg | |
| PROPYLENE GLYCOL | 1520 | 7 | | 50000 mg/kg | |
| Food Category No. | 14.2.1 | Beer and malt beverages | | | |
| Additive | INS | Step | Year | Max Level | Notes |
| POLYGLYCEROL ESTERS OF FATTY ACIDS | 475 | 7 | | 500 mg/kg | |
| POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID | 476 | 7 | | 1000 mg/kg | |
| Food Category No. | 14.2.2 | Cider and perry | | | |
| Additive | INS | Step | Year | Max Level | Notes |
| ETHYL MALTOL | 637 | 7 | | 100 mg/kg | |
| MALTOL | 636 | 7 | | 250 mg/kg | |
| POLYGLYCEROL ESTERS OF FATTY ACIDS | 475 | 7 | | 5000 mg/kg | |

| | | | |
|--------------------------------------------------------|-----|---|------------|
| POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID | 476 | 7 | 1000 mg/kg |
| SUCROSE ESTERS OF FATTY ACIDS | 473 | 7 | 5000 mg/kg |

| | | |
|--------------------------|---------------|---------------------------------|
| Food Category No. | 14.2.4 | Wines (other than grape) |
|--------------------------|---------------|---------------------------------|

| Additive | INS | Step | Year | Max Level | Notes |
|--------------------------------------------------------|-----|------|------|------------|-------|
| ETHYL MALTOL | 637 | 7 | | 100 mg/kg | |
| MALTOL | 636 | 7 | | 250 mg/kg | |
| POLYGLYCEROL ESTERS OF FATTY ACIDS | 475 | 7 | | 500 mg/kg | |
| POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID | 476 | 7 | | 1000 mg/kg | |
| SUCROSE ESTERS OF FATTY ACIDS | 473 | 7 | | 5000 mg/kg | |

| | | |
|--------------------------|---------------|-------------|
| Food Category No. | 14.2.5 | Mead |
|--------------------------|---------------|-------------|

| Additive | INS | Step | Year | Max Level | Notes |
|------------------------------------|-------------------|------|------|------------|-------|
| POLYGLYCEROL ESTERS OF FATTY ACIDS | 475 | 7 | | 500 mg/kg | |
| SUCROSE ESTERS OF FATTY ACIDS | 473 | 7 | | 5000 mg/kg | |
| TARTRATES | 334, 335(ii), 337 | 7 | | GMP | 45 |

| | | |
|--------------------------|---------------|------------------------------------------------------------------------|
| Food Category No. | 14.2.6 | Distilled spirituous beverages containing more than 15% alcohol |
|--------------------------|---------------|------------------------------------------------------------------------|

| Additive | INS | Step | Year | Max Level | Notes |
|------------------------------------|-----|------|------|-------------|-------|
| POLYGLYCEROL ESTERS OF FATTY ACIDS | 475 | 7 | | 5000 mg/kg | |
| PROPYLENE GLYCOL ALGINATE | 405 | 7 | | 10000 mg/kg | |

| | | |
|--------------------------|---------------|------------------------------------------------------------------------------------------------------------------------|
| Food Category No. | 14.2.7 | Aromatized alcoholic beverages (e.g. beer, wine and spirituous cooler-type beverages, low alcoholic refreshers) |
|--------------------------|---------------|------------------------------------------------------------------------------------------------------------------------|

| Additive | INS | Step | Year | Max Level | Notes |
|----------------------|----------------|------|------|------------|-------|
| DIMETHYL DICARBONATE | 242 | 2 | | 250 mg/kg | 18 |
| STEAROYL LACTYLATES | 481(i), 482(i) | 7 | | 8000 mg/kg | |

| | | |
|--------------------------|-------------|-------------------------------|
| Food Category No. | 15.0 | Ready-to-eat savouries |
|--------------------------|-------------|-------------------------------|

| Additive | INS | Step | Year | Max Level | Notes |
|--------------------------------------------------------|-----|------|------|-------------|-------|
| POLYGLYCEROL ESTERS OF FATTY ACIDS | 475 | 7 | | 10000 mg/kg | |
| POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID | 476 | 7 | | 1000 mg/kg | |

| | | |
|--------------------------|-------------|---------------------------------------------------------------------------------------|
| Food Category No. | 15.2 | Processed nuts, including coated nuts and nut mixtures (with e.g. dried fruit) |
|--------------------------|-------------|---------------------------------------------------------------------------------------|

| Additive | INS | Step | Year | Max Level | Notes |
|------------------|------|------|------|-------------|-------|
| PROPYLENE GLYCOL | 1520 | 7 | | 50000 mg/kg | |

Notes to the General Standard for Food Additives

- Note 6 As aluminium.
 Note 10 As ascorbyl stearate.
 Note 15 On the fat or oil basis.

- Note 18 As added level; residue not detected in ready-to-eat food.
- Note 20 Singly or in combination with other stabilizers, thickeners and/or gums.
- Note 45 As tartaric acid.
- Note 51 For use in herbs only.
- Note 127 On the served to the consumer basis.
- Note 187 Ascorbyl palmitate (INS 304) only.
- Note 319 Within the limit for sodium listed in the Codex Standard for Canned Baby Food (CODEX STAN 73-1981) for foods corresponding to that standard: singly or in combination with other sodium containing additives.
- Note 320 Within the limit for sodium listed in the Codex Standard for Processed Cereal-based Foods for Infants and Young Children (CODEX STAN 74-1981) for foods corresponding to that standard: singly or in combination with other sodium containing additives.

Part E: Draft and proposed draft provisions related to FC 01.6.4

| Food Category No. | 01.6.4 | Processed cheese | | | | | |
|-------------------|--------|-------------------------------|-----|------|------|------------|-------|
| | | Additive | INS | Step | Year | Max Level | Notes |
| | | DIOCTYL SODIUM SULFOSUCCINATE | 480 | 7 | | 5000 mg/kg | 20 |

Notes to the General Standard for Food Additives

- Note 20 Singly or in combination with other stabilizers, thickeners and/or gums.

PROPOSED REVISION TO THE CLASS NAMES AND INTERNATIONAL SYSTEM FOR FOOD ADDITIVES (CAC/GL 36-1986)

AND

CONSEQUENTIAL AMENDMENTS TO THE LIST OF CODEX SPECIFICATIONS OF FOOD ADDITIVES (CAC/MISC 6-2017)

PART A: REVISION TO THE CLASS NAMES AND INTERNATIONAL SYSTEM FOR FOOD ADDITIVES (CXG 36-1986)

(For adoption at Step 5/8)

Note: All additions are shown in **bold underlined font**. All deletions are shown in ~~strikethrough font~~.

A.1 EDITORIAL AMENDMENTS TO 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 names, 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) **or are not included in the General Standard for Food Additives (CXS 192-1995)***

A.2 NEW ADDITIONS FOR INCLUSION IN SECTION 3 AND 4

Table 1. New INS names and numbers

| INS No. | Name of Food Additive | Functional class | Technological Purpose |
|-------------------|--------------------------------------------|-----------------------------|-----------------------------------------------------------|
| <u>437</u> | <u>Tamarind seed polysaccharide</u> | <u>Emulsifier</u> | <u>emulsifier</u> |
| | | <u>Gelling agent</u> | <u>gelling agent</u> |
| | | <u>Stabilizer</u> | <u>stabilizer</u> <u>foam stabilizer</u> |
| | | <u>Thickener</u> | <u>thickener</u> |
| <u>456</u> | <u>Potassium polyaspartate</u> | <u>Stabilizer</u> | <u>stabilizer</u> |

Table 2. Changes to functional classes and technological purposes

| INS No. | Name of Food Additive | Functional class | Technological Purpose |
|---------|---------------------------------------|-----------------------------|----------------------------------------------------------------------|
| 296 | Malic acid, DL- | Acidity regulator | acidity regulator |
| | | <u>Sequestrant</u> | <u>sequestrant</u> |
| 418 | Gellan gum | <u>Gelling agent</u> | <u>gelling agent</u> |
| | | Stabilizer | stabilizer |
| | | Thickener | thickener |
| 471 | Mono- and diglycerides of fatty acids | Antifoaming agent | antifoaming agent |
| | | Emulsifier | emulsifier |
| | | <u>Glazing agent</u> | <u>glazing agent</u> <u>surface-finishing agent</u> |
| | | Stabilizer | stabilizer |
| 491 | Sorbitan monostearate | Emulsifier | emulsifier |

| | | | |
|------|------------------|--------------------------|-------------------------------|
| | | <u>Stabilizer</u> | <u>stabilizer</u> |
| 1520 | Propylene glycol | Emulsifier | dispersing agent |
| | | <u>Carrier</u> | <u>carrier</u> |
| | | | <u>carrier solvent</u> |
| | | Glazing agent | glazing agent |
| | | Humectant | humectant |
| | | | wetting agent |

Table 3. Changes to existing INS Names; Number; Functional Class and Technological purposes

| INS No. | Name of Food Additive | Functional class | Technological Purpose |
|-----------------------|---------------------------------------------------------------------------------------------------------|-------------------------|------------------------------|
| <u>960</u> | <u>Steviol glycosides</u> | Sweetener | Sweetener |
| <u>960a</u> | <u>Steviol glycosides from <i>Stevia rebaudiana</i> Bertoni (Steviol glycosides from Stevia)</u> | <u>Sweetener</u> | <u>Sweetener</u> |
| <u>960b</u> | <u>Steviol glycosides from fermentation</u> | | |
| <u>960b(i)</u> | <u>Rebaudioside A from multiple gene donors expressed in <i>Yarrowia lipolytica</i></u> | <u>Sweetener</u> | <u>Sweetener</u> |

PART B – CONSEQUENTIAL AMENDMENT TO THE LIST OF CODEX SPECIFICATIONS OF FOOD ADDITIVES (CXM 6-2017)

| FOOD ADDITIVE | ADDITIF ALIMENTAIRE | ADITIVO ALIMENTARIO | SIN no. | Year of adoption |
|-------------------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------|-----------------------------------------------------------------------|---------------------------------|-------------------------|
| Steviol glycosides <u>Steviol glycosides from <i>Stevia rebaudiana</i> Bertoni (Steviol glycosides from Stevia)</u> | Stéviol-glycosides (name to be inserted after translation) | Glicósidos de esteviol (name to be inserted after translation) | 960 <u>960(a)</u> | 2008; 2009; |
| Rebaudioside A from multiple gene donors expressed in <i>Yarrowia lipolytica</i> | (name to be inserted after translation) | (name to be inserted after translation) | <u>960b (i)</u> | |

PRIORITY LIST OF SUBSTANCES PROPOSED FOR EVALUATION BY JECFA

| Substance(s) | General information | Comments about the request |
|---------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| 5'-Deaminase from <i>Streptomyces murinus</i> | <p>Type of request: Safety assessment and establishment of specifications Proposed by: Japan Year requested: 2017 (CCFA49) Data availability: December 2018 Data provider: Amano Enzyme Inc. Mr. Tomonari Ogawa (tomonari_ogawa@amano-enzyme.com)</p> | <p>Basis for request: The enzyme is used in the processing of yeast and like products to promote the conversion of adenosine monophosphate (generally tasteless) to inosine monophosphate ("umami" flavour), thereby enhancing the flavour of the products. Possible issues for trade: currently unidentified</p> |
| Acid prolyl endopeptidase from <i>Aspergillus niger</i> expressing a gene from <i>Aspergillus niger</i> | <p>Type of request: Safety assessment and establishment of specifications Proposed by: European Union Year requested: 2016 (CCFA48) Data availability: December 2018 Data provider: DSM Food Specialties Dr. Jack Reuvers (jack.reuvers@dsm.com)</p> | <p>Basis for request: The enzyme is used in the processes of: brewing beer to reduce the amount gluten/gliadins; potable alcohol production to optimize fermentation; protein processing to produce protein hydrolysates without bitter flavour; starch processing to degrade peptides which would negatively affect the production process and reduce the amount of gluten/gliadins. Possible issues for trade: currently unidentified</p> |
| Adenosine-5'-monophosphate deaminase from <i>Aspergillus oryzae</i> | <p>Type of request: Safety assessment and establishment of specifications Proposed by: Japan Year requested: 2018 (CCFA50) Data availability: December 2018 Data provider: Shin Nihon Chemical Co., Ltd. Dr. Ashley Roberts (ashley.roberts@intertek.com)</p> | <p>Basis for request: AMP deaminase from <i>Aspergillus oryzae</i> is intended for use during food and beverage processing to increase the content of 5'-monophosphate (5'-IMP) in food, beverages or food ingredients to impart or enhance flavour. Possible issues for trade: currently unidentified</p> |
| D-Allulose 3-epimerase from <i>Arthrobacter globiformis</i> expressed in <i>Escherichia coli</i> | <p>Type of request: Safety assessment and establishment of specifications Proposed by: United States of America Year requested: 2016 (CCFA48) Data availability: December 2018 Data provider: Matsutani Chemical Industry Co. Ltd. Mr. Yuma Tani (yuma-tani@matsutani.co.jp)</p> | <p>Basis for request: The enzyme is used in the production of D-allulose or ketose sugars from D-fructose. Possible issues for trade: currently unidentified</p> |

| Substance(s) | General information | Comments about the request |
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| Alpha-amylase from <i>Bacillus licheniformis</i> expressing a modified alpha-amylase gene from <i>Geobacillus stearothermophilus</i> | <p>Type of request: Safety assessment and establishment of specifications</p> <p>Proposed by: European Union</p> <p>Year requested: 2016 (CCFA48)</p> <p>Data availability: December 2018</p> <p>Data provider: Danisco US Inc Ms. Lisa Jensen (lisa.jensen@dupont.com)</p> | <p>Basis for request: The enzyme is a thermostable starch hydrolysing alpha-amylase, which quickly reduced viscosity of gelatinized starch, allowing for processing of materials with high solid levels.</p> <p>Possible issues for trade: currently unidentified</p> |
| Alpha-amylase from <i>Bacillus stearothermophilus</i> expressed in <i>Bacillus licheniformis</i> | <p>Type of request: Safety assessment and establishment of specifications</p> <p>Proposed by: European Union</p> <p>Year requested: 2015 (CCFA47)</p> <p>Data availability: December 2018</p> <p>Data provider: Novozymes A/S Tine Vitved Jensen (tvit@novozymes.com)</p> | <p>Basis for request: The enzyme is used for the hydrolysis of starch during the processing of starch-containing foods.</p> <p>Possible issues for trade: currently unidentified</p> |
| Alpha-amylase from <i>Rhizomucor pusillus</i> expressed in <i>Aspergillus niger</i> | <p>Type of request: Safety assessment and establishment of specifications</p> <p>Proposed by: European Union</p> <p>Year requested: 2015 (CCFA47)</p> <p>Data availability: December 2018</p> <p>Data provider: Novozymes A/S Tine Vitved Jensen (tvit@novozymes.com)</p> | <p>Basis for request: The enzyme is used for the hydrolysis of starch during the processing of starch-containing foods.</p> <p>Possible issues for trade: currently unidentified</p> |
| Amyloglucosidase from <i>Talaromyces emersonii</i> expressed in <i>Aspergillus niger</i> | <p>Type of request: Safety assessment and establishment of specifications</p> <p>Proposed by: European Union</p> <p>Year requested: 2016 (CCFA48)</p> <p>Data availability: December 2018</p> <p>Data provider: Novozymes A/S Mr. Peter Hvass (phva@novozymes.com)</p> | <p>Basis for request: The enzyme is used for the hydrolysis of starch during the processing of starch-containing foods.</p> <p>Possible issues for trade: currently unidentified</p> |

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| Asparaginase from <i>Aspergillus niger</i> expressing a modified gene from <i>Aspergillus niger</i> | <p>Type of request: Safety assessment and establishment of specifications Proposed by: European Union Year requested: 2014 (CCFA46) Data availability: December 2018 Data provider: DSM Food Specialties Dr. Mariella Kuilman mariella.kuilman@dsm.com</p> | <p>Basis for request: The enzyme is used in cereal- and potato-based products to convert asparagine to aspartic acid, to reduce acrylamide formation during processing. Possible issues for trade: currently unidentified</p> |
| Asparaginase from <i>Pyrococcus furiosus</i> expressed in <i>Bacillus subtilis</i> | <p>Type of request: Safety assessment and establishment of specifications Proposed by: European Union Year requested: 2015 (CCFA47) Data availability: December 2018 Data provider: Novozymes A/S Tine Vitved Jensen tvit@novozymes.com</p> | <p>Basis for request: The enzyme is indicated as a thermotolerant enzyme used to convert asparagine to aspartic acid to reduce acrylamide formation in the course of baking processes, cereal-based processes, fruit and vegetable processing, and coffee and cocoa processing. Possible issues for trade: currently unidentified</p> |
| Beta-amylase from <i>Bacillus flexus</i> expressed in <i>Bacillus licheniformis</i> | <p>Type of request: Safety assessment and establishment of specifications Proposed by: European Union Year requested: 2016 (CCFA48) Data availability: December 2018 Data provider: Novozymes A/S Mr. Peter Hvass phva@novozymes.com</p> | <p>Basis for request: The enzyme is used for the hydrolysis of starch during the processing of starch-containing foods. Possible issues for trade: currently unidentified</p> |
| Beta-glucanase from <i>Streptomyces violaceoruber</i> expressed in <i>S. violaceoruber</i> | <p>Type of request: Safety assessment and establishment of specifications Proposed by: Japan Year requested: 2016 (CCFA48) Data availability: December 2018 Data provider: Nagase ChemteX Corporation Mr. Kensaku Uzura kensaku.uzura@ncx.nagase.co.jp</p> | <p>Basis for request: The enzyme is used in the production of yeast extract products. It is indicated that by disrupting cell walls, an increased yield of yeast extract can be obtained, and bacterial contamination during manufacturing is reduced. Possible issues for trade: currently unidentified</p> |

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| Black carrot extract | <p>Type of request: Safety assessment and establishment of specifications</p> <p>Proposed by: United States of America</p> <p>Year requested: 2018 (CCFA50)</p> <p>Data availability: December 2018</p> <p>Data provider: International Association of Color Manufacturers (IACM) Mrs. Sarah Codrea (scodrea@iacmcolor.org)</p> | <p>Basis for request: To be used as a food color. Black carrot extract is an anthocyanin-based color and is allowed under the group color name “Anthocyanins” (E163) or “vegetable juice” color depending on the countries.</p> <p>Possible issues for trade: currently unidentified</p> |
| Collagenase from <i>Streptomyces violaceoruber</i> expressed in <i>S. violaceoruber</i> | <p>Type of request: Safety assessment and establishment of specifications</p> <p>Proposed by: Japan</p> <p>Year requested: 2016 (CCFA48)</p> <p>Data availability: December 2018</p> <p>Data provider: Nagase ChemteX Corporation Mr. Kensaku Uzura (kensaku.uzura@ncx.nagase.co.jp)</p> | <p>Basis for request: The enzymes is used in meat and sausage casing processing to hydrolyze collagen, thereby reducing connective tissue toughness and improving meat tenderness.</p> <p>Possible issues for trade: currently unidentified</p> |
| Endo-1,4-β-xylanase from <i>Bacillus subtilis</i> produced by <i>B. subtilis</i> LMG S-28356 | <p>Type of request: Safety assessment and establishment of specifications</p> <p>Proposed by: European Union</p> <p>Year requested: 2016 (CCFA48)</p> <p>Data availability: December 2018</p> <p>Data provider: Puratos NV Mr. Bas Verhagen (bverhagen@puratos.com)</p> | <p>Basis for request: The enzyme catalyzes the conversion of arabinoxylan into arabinoxylan oligosaccharides, providing technological benefits in baking.</p> <p>Possible issues for trade: currently unidentified</p> |
| Endo-1,4-β-xylanase from <i>Pseudoalteromonas haloplanktis</i> produced by <i>B. subtilis</i> , strain LMG S-24584 | <p>Type of request: Safety assessment and establishment of specifications</p> <p>Proposed by: European Union</p> <p>Year requested: 2017 (CCFA49)</p> <p>Data availability: December 2018</p> <p>Data provider: Puratos NV Mr. Bas Verhagen (bverhagen@puratos.com)</p> | <p>Basis for request: The enzyme catalyzes the conversion of arabinoxylan into arabinoxylan oligosaccharides, providing technological benefits in baking.</p> <p>Possible issues for trade: currently unidentified</p> |

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| Endo-1,4-β-xylanase from <i>Thermotoga maritima</i> produced by <i>B. subtilis</i> , strain LMG S-27588 | <p>Type of request: Safety assessment and establishment of specifications</p> <p>Proposed by: European Union</p> <p>Year requested: 2017 (CCFA49)</p> <p>Data availability: December 2018</p> <p>Data provider: Puratos NV Mr. Bas Verhagen (bverhagen@puratos.com)</p> | <p>Basis for request: The enzyme catalyzes the conversion of arabinoxylan into arabinoxylan oligosaccharides, providing technological benefits in baking.</p> <p>Possible issues for trade: currently unidentified</p> |
| Flavouring substances (8 for re-evaluation) | <p>Type of request: Revision of specifications</p> <p>Proposed by: United States of America</p> <p>Year requested: 2018 (CCFA50)</p> <p>Data availability: December 2018</p> <p>Data provider: International Organization of the Flavor Industry (IOFI) Dr. Sean V. Taylor (staylor@vertosolutions.net)</p> | |
| Gellan gum (INS 418) (Pending confirmation of technological justification from CCNFSDU) | <p>Type of request: Safety assessment for use in infant formula, formula for special medical purposes for infants, and follow-up formula</p> <p>Proposed by: United States of America</p> <p>Year requested: 2016 (CCFA48) - ongoing</p> <p>Data availability: December 2018</p> <p>Data provider: Abbott Nutrition Mr. Paul Hanlon (paul.hanlon@abbott.com)</p> | <p>Basis for request: Gellan gum acts as a stabilizer in ready-to-feed infant formula, or concentrated liquid products to improve physical stability through mechanisms such as maintaining homogeneity or minimizing ingredient sedimentation. Gellan gum helps to keep minerals such as calcium and phosphorus in suspension and prevents physical separation of the product.</p> <p>Possible issues for trade: currently unidentified</p> |
| Gellan gum (INS 418) | <p>Type of request: For JECFA to consider revising the limit for ethanol from the specifications</p> <p>Proposed by: China</p> <p>Year requested: 2018 (CCFA50)</p> <p>Data availability: December 2018</p> <p>Data provider: Zhejiang DSM Zhongken Biotechnology Co Ltd Mr. Wen Fang (wen.fang@dsmzk.com)</p> | <p>Basis for request: A limit of 50 mg/kg for ethanol in gellan gum was set by JECFA79 although ethanol is considered a GMP solvent. No other specifications (Chinese legal specifications, 10th edition of the FCC, EU E 418 purity criteria) have set a numerical limit for residual ethanol.</p> <p>Possible issues for trade: currently unidentified</p> |

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| Glucose oxidase from <i>Penicillium chrysogenum</i> expressed in <i>Aspergillus niger</i> | <p>Type of request: Safety assessment and establishment of specifications Proposed by: European Union Year requested: 2014 (CCFA46) Data availability: December 2018 Data provider: DSM Food Specialties Dr. Jack Reuvers jack.reuvers@dsm.com</p> | <p>Basis for request: The enzyme is used in baking, as it forms inter-protein bonds in dough, strengthening the dough and increasing its gas-retaining capacity and improving its handling properties. Possible issues for trade: currently unidentified</p> |
| Inulinase from <i>Aspergillus ficuum</i> produced by <i>Aspergillus oryzae</i> , strain MUCCL 44346 | <p>Type of request: Safety assessment and establishment of specifications Proposed by: European Union Year requested: 2017 (CCFA49) Data availability: December 2018 Data provider: Puratos NV Bas Verhagen bverhagen@puratos.com</p> | <p>Basis for request: The enzyme catalyzes the hydrolysis of inulin to produce fructo-oligosaccharides, theoretically from all food materials that naturally contain inulin. Possible issues for trade: currently unidentified</p> |
| Lactase from <i>Bifidobacterium bifidum</i> expressed in <i>Bacillus licheniformis</i> | <p>Type of request: Safety assessment and establishment of specifications Proposed by: European Union Year requested: 2017 (CCFA49) Data availability: December 2018 Data provider: Puratos NV Bas Verhagen bverhagen@puratos.com</p> | <p>Basis for request: The lactase enzyme preparation is used as a processing aid during food manufacture for hydrolysis of lactose during processing of milk and other lactose containing dairy products, e.g. in order to obtain lactose-reduced milk products for lactose-intolerant individuals as well as dairy products with better consistency and increased sweetness due hydrolysis of lactose to form glucose and galactose. Possible issues for trade: currently unidentified</p> |
| Lipase from <i>Aspergillus oryzae</i> expressing a modified gene from <i>Thermomyces lanuginosus</i> | <p>Type of request: Safety assessment and establishment of specifications Proposed by: European Union Year requested: 2016 (CCFA48) Data availability: December 2018 Data provider: Puratos NV Bas Verhagen bverhagen@puratos.com</p> | <p>Basis for request: The enzyme is used as a processing aid during food manufacture for hydrolysis of lipids during processing of lipid-containing foods, e.g., in order to improve dough strength and stability in baking and other cereal based processes. Possible issues for trade: currently unidentified</p> |

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| Lipase from <i>Mucor javanicus</i> | <p>Type of request: Safety assessment and establishment of specifications Proposed by: Japan Year requested: 2017 (CCFA49) Data availability: December 2018 Data provider: Amano Enzyme Inc. Mr. Tomonari Ogawa (tomonari_ogawa@amano-enzyme.com)</p> | <p>Basis for request: The enzyme catalyzes the hydrolysis of mono-, di- and triglycerides containing short-, medium-, and long-chain fatty acid moieties, providing various sensory benefits in processed dairy products, processed baking products, and processed egg products. Possible issues for trade: currently unidentified</p> |
| Metatartaric acid (INS 353) | <p>Type of request: <u>Data pending</u> to finalize specifications – Evaluation by JECFA84 Proposed by: Australia Year requested: 2018 (CCFA50) Data availability: December 2018 Data provider: currently unidentified</p> | <p>Basis for request: JECFA received limited analytical data on metatartaric acid. In order to remove the tentative designation from the specifications, the following information on the products of commerce is requested:</p> <ul style="list-style-type: none"> • Characterization of the products (optical rotation, content of free tartaric acid, degree of esterification and molecular weight distribution) and the corresponding analytical methods; • Infrared spectrum (in a suitable medium); and • Analytical results including the above parameters from a minimum of five batches of products currently available in commerce, along with quality control data. <p>Possible issues for trade: currently unidentified</p> |
| Natamycin (INS 235) | <p>Type of request: Re-evaluation of safety and revision of specifications Proposed by: Russian Federation Year requested: 2017 (CCFA49) Data availability: December 2018 Data provider: Russian Federation Codex Contact Point (codex@gse.ru)</p> | <p>Basis for request: The appropriateness of retaining natamycin in the GSFA should be re-evaluated, due to to emerging data on natamycin's role in: (i) promoting antimicrobial resistance, as well as speeding up virulence and pathogenic potential of food-borne human pathogens; and (ii) unbalancing the immunity and other bodily functions due to effects on gastrointestinal microflora. It is suggested that previous evaluations were specific to chemical toxicology and did not adequately take into account antimicrobial effects. Comments in opposition to the request note that the antimicrobial effects against a variety of Gram-positive bacteria and their spores are important in maintaining product shelf-life and ensuring food safety. Possible issues for trade: currently unidentified</p> |

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| Nisin (INS 234) | <p>Type of request: Re-evaluation of safety and revision of specifications</p> <p>Proposed by: Russian Federation</p> <p>Year requested: 2017 (CCFA49)</p> <p>Data availability: December 2018</p> <p>Data provider: Russian Federation Codex Contact Point (codex@gsen.ru)</p> | <p>Basis for request: The appropriateness of retaining nisin in the GSFA should be re-evaluated, due to to emerging data on nisin role in: (i) promoting antimicrobial resistance, as well as speeding up virulence and pathogenic potential of food-borne human pathogens; and (ii) unbalancing the immunity and other bodily functions due to effects on gastrointestinal microflora.</p> <p>It is suggested that previous evaluations were specific to chemical toxicology and did not adequately take into account antimicrobial effects.</p> <p>Comments in opposition to the request note that the antimicrobial effects against a variety of Gram-positive bacteria and their spores are important in maintaining product shelf-life and ensuring food safety.</p> <p>Possible issues for trade: currently unidentified</p> |
| Phosphatidyl inositol-specific phospholipase C from a genetically modified strain of <i>Pseudomonas fluorescens</i> | <p>Type of request: Safety assessment and establishment of specifications</p> <p>Proposed by: European Union</p> <p>Year requested: 2016 (CCFA48)</p> <p>Data availability: December 2018</p> <p>Data provider: DSM Food Specialties Dr. Mariella Kuilman (mariella.kuilman@dsm.com)</p> | <p>Basis for request: The enzyme hydrolyzes phosphatidylinositol present in vegetable oil, thereby reducing its concentration. PI negatively impacts taste, colour, and stability of vegetable oil, while the hydrolytic products do not.</p> <p>Possible issues for trade: currently unidentified</p> |
| Phosphodiesterase from <i>Penicillium citrinum</i> | <p>Type of request: Safety assessment and establishment of specifications</p> <p>Proposed by: Japan</p> <p>Year requested: 2017 (CCFA49)</p> <p>Data availability: December 2018</p> <p>Data provider: Amano Enzyme Inc. Mr. Tomonari Ogawa (tomonari_ogawa@amano-enzyme.com)</p> | <p>Basis for request: The enzyme is used in processing yeast products by hydrolysing RNA, thereby increasing ribonucleotide levels and improving umami flavour.</p> <p>Possible issues for trade: currently unidentified</p> |

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| Phospholipase A2 from pig pancreas expressed in <i>Aspergillus niger</i> | <p>Type of request: Safety assessment and establishment of specifications</p> <p>Proposed by: European Union</p> <p>Year requested: 2014 (CCFA46)</p> <p>Data availability: December 2018</p> <p>Data provider: DSM Food Specialties Dr. Mariella Kuilman (mariella.kuilman@dsm.com)</p> | <p>Basis for request: The enzyme hydrolyzes natural phospholipids present in foodstuffs resulting in the formation of lyso-phospholipids that have emulsifying properties. This may be of benefit in baking and in egg processing for superior emulsifying properties (e.g. useful in dressings, spreads, sauces). In addition, the enzyme preparation is used during degumming of vegetable oils, where phospholipids can be separated more effectively from the oil.</p> <p>Possible issues for trade: currently unidentified</p> |
| Phospholipase A2 from <i>Streptomyces violaceoruber</i> expressed in <i>S. violaceoruber</i> | <p>Type of request: Safety assessment and establishment of specifications</p> <p>Proposed by: Japan</p> <p>Year requested: 2016 (CCFA48)</p> <p>Data availability: December 2018</p> <p>Data provider: Nagase ChemteX Corporation Mr. Kensaku Uzura (kensaku.uzura@ncx.nagase.co.jp)</p> | <p>Basis for request: The enzyme preparation helps to improve emulsification properties of modified lipids increasing yield and texture of the final food in dairy and bakery. The enzyme preparation can also be used for degumming of vegetable oil. In general, the phospholipase A2 does not exert any enzymatic activity in the final food.</p> <p>Possible issues for trade: currently unidentified</p> |
| Potassium polyaspartate | <p>Type of request: Safety assessment and establishment of specifications</p> <p>Proposed by: European Union</p> <p>Year requested: 2018 (CCFA50)</p> <p>Data availability: December 2018</p> <p>Data provider: Nanochem Solutions Ms. Grace Fan (lgfan@nanochems.com)</p> | <p>Basis for request: Potassium polyaspartate is a new food additive to be used as a stabilizer to prevent tartrate crystal precipitation in wine. This additive is (1) strongly effective even in unstable wines, (2) stable over time in wine and (3) shows no sensory effects.</p> <p>Possible issues for trade: currently unidentified</p> |

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| Protease Aqualysin 1 from <i>Thermus aquaticus</i> produced by <i>B. subtilis</i> , strain LMG5 25520 | <p>Type of request: Safety assessment and establishment of specifications</p> <p>Proposed by: European Union</p> <p>Year requested: 2017 (CCFA49)</p> <p>Data availability: December 2018</p> <p>Data provider: Puratos NV Bas Verhagen (bverhagen@puratos.com)</p> | <p>Basis for request: The enzyme preparation is used as a processing aid during production of bakery products. The food enzyme catalyses hydrolyzes of the peptide bonds. The addition of enzyme provides several benefits during the production of bakery products:</p> <ul style="list-style-type: none"> - Faster dough development upon mixing; - Better dough machinability; - Reduced dough rigidity; - Improved dough's structure and extensibility during the shaping or moulding step; - Uniform shape of the bakery product; - Regular batter viscosity, and - Improved short-bite of certain products like hamburger breads <p>Possible issues for trade: currently unidentified</p> |
| Steviol Glycosides (Rebaudioside A and M, respectively, from Multiple Gene Donors Expressed in <i>Yarrowia lipolytica</i>) (INS 960) | <p>Type of request: Revision of specifications</p> <p>Proposed by: Switzerland</p> <p>Year requested: 2018 (CCFA50)</p> <p>Data availability: December 2018</p> <p>Data provider: DSM Food Specialties Ms. Jeannine van de Wiel (Jeanine.Wiel-van-de@DSM.com)</p> | <p>Basis for request: To include data on Rebaudioside M and to rename the specifications as appropriate (e.g., Steviol glycosides produced by <i>Yarrowia lipolytica</i>).</p> <p>Possible issues for trade: currently unidentified</p> |
| Steviol Glycosides (Rebaudioside M manufactured from two strains of yeast from the <i>Saccharomyces</i> family) | <p>Type of request: Safety assessment and establishment of standalone specifications</p> <p>Proposed by: United States of America</p> <p>Year requested: 2017 (CCFA49)</p> <p>Data availability: December 2018</p> <p>Data provider: Intertek Scientific & Regulatory Consultancy Dr. Ashley Roberts (ashley.roberts@intertek.com)</p> | <p>Basis for request: An amendment to the JECFA specification is justified based on the commercial availability of rebaudioside M, manufactured using a novel fermentation process. Rebaudioside M was included within the 2016 JECFA evaluation and incorporated within the 2016 JECFA specification.</p> <p>Possible issues for trade: currently unidentified</p> |

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| Steviol glycosides (Steviol Glycosides, Rebaudioside A, Rebaudioside D, Rebaudioside M; Enzyme Modified Steviol Glycosides, Enzyme Modified Stevia Leaf Extract) | <p>Type of request: Re-evaluation and establishment of specifications</p> <p>Proposed by: United States of America</p> <p>Year requested: 2018 (CCFA50)</p> <p>Data availability: December 2018</p> <p>Data provider: Blue California Mr. Hadi Omrani (hadi@bluecal-ingredients.com) Cargill Incorporated Ms. Nicole Cuellar-Kingston (nicole_cuellar-kingston@cargill.com) DSM Food Specialties Ms. Jeanine A. G. van de Wiel (Jeanine.Wiel-van-de@DSM.com) PureCircle Limited Dr. Sidd Pukayastha (sidd.pukayastha@purecircle.com)</p> | <p>Basis for request: An amendment to the current JECFA specifications is justified based upon the commercial availability of a number of steviol glycoside preparations that contain for example a high proportion of singular steviol glycosides such as rebaudiosides A, D or M from fermentation or bioconversion and glycosides containing additional glucose units that are produced through enzyme modification.</p> <p>Possible issues for trade: currently unidentified</p> |
| Transglucosidase/alpha-glucosidase from <i>Trichoderma reesei</i> expressing an Alpha-glucosidase gene from <i>Aspergillus niger</i> | <p>Type of request: Safety assessment and establishment of specifications</p> <p>Proposed by: European Union</p> <p>Year requested: 2016 (CCFA48)</p> <p>Data availability: December 2018</p> <p>Data provider: Danisco US Inc Dr. Vincent J. Sewalt (vincent.sewalt@dupont.com)</p> | <p>Basis for request: The food enzyme catalyzes both hydrolytic and transfer reactions on incubation with α-D-gluco-oligosaccharides. In molasses, non-fermentable sugars including raffinose and stachyose are converted to sucrose, galactose, glucose and fructose, which can then be fermented into alcohol. The enzyme preparation is intended for use in the production of isomalto-oligosaccharides and in the manufacture of potable alcohol, lysine, lactic acid and MSG.</p> <p>Possible issues for trade: currently unidentified</p> |
| Xylanase from <i>Bacillus licheniformis</i> expressed in <i>B. licheniformis</i> | <p>Type of request: Safety assessment and establishment of specifications</p> <p>Proposed by: European Union</p> <p>Year requested: 2015 (CCFA47)</p> <p>Data availability: December 2018</p> <p>Data provider: Novozymes A/S Tine Vitved Jensen (tvit@novozymes.com)</p> | <p>Basis for request: The enzyme catalyzes the endo-hydrolysis of 1,4-beta-D-xylosidic linkages in xylans, including arabinoxylans in various plant materials including the cell walls and endosperm of cereals, such as wheat, barley, oats and malt. It is used in baking processes and other cereal based processes where it improves characteristics and handling of the dough.</p> <p>Possible issues for trade: currently unidentified</p> |

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| Xylanase from <i>Talaromyces emersonii</i> expressed in <i>Aspergillus niger</i> | <p>Type of request: Safety assessment and establishment of specifications</p> <p>Proposed by: European Union</p> <p>Year requested: 2014 (CCFA46)</p> <p>Data availability: December 2018</p> <p>Data provider: DSM Food Specialties Dr. Jack Reuvers (jack.reuvers@dsm.com)</p> | <p>Basis for request: The enzyme is used in brewing processes to hydrolyze arabinoxylans in cereal cell walls, to reduce wort viscosity and improve filtration. The enzyme is also used in baking processes to improve dough characteristics and handling.</p> <p>Possible issues for trade: currently unidentified</p> |
| Benzoic acid and its salts (INS 210-212) | <p>Type of request: Safety assessment</p> <p>Proposed by: CCFA49</p> <p>Year requested: 2018 (CCFA50)</p> <p>Data availability: December 2019</p> <p>Data provider: International Council of Beverages Associations (ICBA) Ms. Katherine Loatman (Kate@icba-net.org)</p> | <p>Basis for request: To confirm ICBA's commitment to provide new toxicological evaluation of benzoates. The studies include extended one-generational reproductive toxicity testing (EOGRT Study, OECD 443) and findings relative to benzoate's chemical-specific adjustment factor, default uncertainty factors and intake assessment assumptions.</p> <p>Possible issues for trade: Identified: CCFA50 suggested extending the interim level of 250 ppm (as benzoic acid) for the beverage category 14.1.4 to CCFA53.</p> |
| Carob bean gum (INS 410) | <p>Type of request: <u>Data pending</u> – toxicological data from studies on neonatal animals, adequate to evaluate the safety for use in infant formulas</p> <p>Proposed by: JECFA</p> <p>Year requested: 2016 (CCFA48)</p> <p>Data availability: ongoing discussion with JECFA</p> <p>Data provider: ongoing discussion with JECFA</p> | <p>Basis for request: Although no confirmation was provided for carob bean gum (INS 410), JECFA indicated that there was ongoing discussion with industry and that the deadline for the submission of data could be extended and therefore carob bean gum was retained on the JECFA priority list subject to confirmation of provision of data by CCFA50.</p> <p>Possible issues for trade: currently unidentified</p> |
| Jagua (Genipin-Glycine) Blue | <p>Type of request: <u>Data pending</u> to finalize safety evaluation and establishment of specifications – Evaluation by JECFA84</p> <p>Proposed by: CCFA50</p> <p>Year requested: 2018 (CCFA50)</p> <p>Data availability: To be confirmed by CCFA51</p> <p>Data provider: To be confirmed by CCFA51</p> | <p>Basis for request: (see JECFA84 report) Additional biochemical and toxicological data. Information of characterization of food additive is needed on:</p> <ul style="list-style-type: none"> • Characterization of the low molecular weight components of the "blue polymer"; • A validated method for the determination of dimers; and • Data on concentrations of dimers from five batches of the commercial products <p>Possible issues for trade: currently unidentified</p> |

| Substance(s) | General information | Comments about the request |
|-----------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Rosemary extract (INS 392) | <p>Type of request: <u>Data pending</u> to complete evaluation – Evaluation by JECFA82 Proposed by: CCFA Year requested: 2017 (CCFA49) Data availability: ongoing discussion with JECFA Data provider: ongoing discussion with JECFA</p> | <p>Basis for request: Temporary ADI and specifications. (1) Data pending – studies to elucidate the potential developmental and reproductive toxicity (2) Data pending – validation information on the method of determination of residual solvents (3) Data pending – data on typical use-levels in food Possible issues for trade: currently unidentified</p> |
| Tannins (oenological tannins) | <p>Type of request: <u>Data pending</u> to complete evaluation – Evaluation by JECFA84 Proposed by: CCFA50 Year requested: 2018 (CCFA50) Data availability: To be confirmed by CCFA51 Data provider: To be confirmed by CCFA51</p> | <p>Basis for request: In order to complete its evaluation, JECFA requires information on :</p> <p>The following information is required:</p> <ul style="list-style-type: none"> • Composition of tannins derived from the full range of raw materials as well as the processes used in their manufacture; • Validated analytical method(s) and relevant quality control data; • Analytical data from five batches of each commercial product including information related to impurities such as gums, resinous substances, residual solvents, sulfur dioxide content and metallic impurities (arsenic, lead, iron, cadmium and mercury); • Solubility of the products in commerce, according to JECFA terminology; and • Use levels, natural occurrence and food products in which tannins are used. <p>Possible issues for trade: currently unidentified</p> |
| Yeast extracts containing mannoproteins | <p>Type of request: <u>Data pending</u> to finalize specifications – Evaluation by JECFA84 Proposed by: CCFA50 Year requested: 2018 (CCFA50) Data availability: To be confirmed by CCFA51 Data provider: To be confirmed by CCFA51</p> | <p>Basis for request: In order to revise its tentative specifications, JECFA requires information on:</p> <ul style="list-style-type: none"> • Composition of yeast extracts containing mannoproteins as well as the processes used in their manufacture; • Analytical data from five batches of each commercial product, including information related to impurities; and • Data on concentrations of yeast mannoproteins in wine in which yeast extracts containing mannoproteins have been used. <p>Possible issues for trade: currently unidentified</p> |

| Substance(s) | General information | Comments about the request |
|---------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <i>Colour for re-evaluation</i> | | |
| Brilliant Black | Type of request: Re-evaluation of safety and specifications Proposed by: CCFA46 Year requested: 2017 (CCFA49) Data availability: December 2018 Data provider: IACM | Basis for request: One of the two remaining priority colours identified for re-evaluation as set out in CX/FA 13/45/17, and amended by the 45 th CCFA. Possible issues for trade: currently unidentified |

GUIDANCE TO COMMODITY COMMITTEES ON THE ALIGNMENT OF FOOD ADDITIVE PROVISIONS

Background

1. The CCFA has worked since its 42nd session¹ in 2010 (CCFA42) to achieve full alignment between the General Standard for Food Additives (GSFA; CODEX STAN 192-1995) and the food additive provisions contained in the Codex Commodity Standards.

2. The aim of the alignment work is to systematically align the additives provisions of the Commodity Standards with those of the GSFA, with the overarching principle that the GSFA be the single reference point for food additives in the Codex Alimentarius and should therefore take account of any food additive provisions in the Commodity Standards.

3. The GSFA has now been aligned with a number of Commodity Standards but there is still a considerable backlog of commodity standards that are awaiting consideration for alignment. Recent CCFA discussions on reducing the backlog have focused on approaches to make the alignment of commodity standards for adjourned Committees more efficient, and to clarify the role of active Commodity Committees in the alignment process.

Role of Commodity Committees in Alignment

4. CCFA48 confirmed that it is the primary responsibility of the active Commodity Committees², including CCNFSDU, CCFFV, CCFO, CCPFV, and CCCSH, to progress the work on food additive alignment for commodities within their mandate. However, it was recognised that Commodity Committees have only limited experience in this activity. Accordingly, the CCFA49 asked its Alignment eWG³ to finalise guidance for Commodity Committees on the alignment of food additive provisions of Commodity Standards with the GSFA.

5. However, recent experience with the alignment work that was referred back to the Codex Committee on Nutrition and Foods for Special Dietary Uses (CCNFSDU) is that the Commodity Committees have only limited competence to undertake this work. Whilst the provision of guidance to the Commodity Committees would assist, it may be unrealistic to expect the Commodity Committees to undertake all of the alignment work for the commodity standards for which they have responsibility. On the other hand, it is the Commodity Committees that understand the technological function of additives needed for standardized products, and whether it is appropriate to list specific food additives or allow all additives of a relevant functional class in these products.

6. In addition to *active* Commodity Committees (*with physical meetings*), there are also adjourned Commodity Committees and active Commodity Committees (working by correspondence only). The role of these other Commodity Committees can be classified as follows:

(i) Adjourned Committees: The EWG on Alignment provides recommendations to CCFA for the alignment of food additive provisions in the commodity standards of adjourned Commodity Committees.

(iii) Active Commodity Committees (*working by correspondence only*): Commodity Committees working by correspondence currently only work on a specific task (e.g. development of a standard).

7. This Guidance document is written primarily for active Commodity Committees (*with physical meetings*). However, it is recognised that others, such as industry associations assisting with alignment, may find the document a useful reference document.

8. This Guidance document establishes a minimum expectation for active Commodity Committees (*with physical meetings*) but also provides more comprehensive guidance for those Commodity Committees that are able to do some/all of the actual alignment using the decision tree developed by the CCFA.

9. Whatever the extent of the alignment activity undertaken by the Commodity Committees, the overall objective is to move towards the GSFA being the sole authoritative source of Codex food additive provisions.

Updating food additive provisions – *minimum* requirements for alignment

10. The minimum expectation of the active Commodity Committees (*with physical meetings*) is to update the food additive provisions contained in the Commodity Standard(s) for which they have responsibility. It is

¹ CX/FA 10/42/17 and ALINORM 10/33/12, paras. 151-164

² Reference to “Commodity Committees” also includes “General Subject Committees”, such as the Codex Committee on Nutrition and Foods for Special Dietary Uses, which develop Commodity Standards.

³ REP17/FA, para 53 and para. 55(ii), point d.

also recognised that the Codex Commodity Committees have the responsibility⁴ and expertise to appraise and justify the technological need for the use of additives in foods subject to a commodity standard.

11. Updating of the food additive provisions, to be undertaken by the Commodity Committees (*with physical meetings*), comprises the following steps:

Name of the food additives

- (i) The checking, and where necessary the correction, of the names of each food additive.

INS numbers

- (ii) The checking of International Numbering System (INS) numbers associated with each food additive(s). This may require the amendment of, or the inclusion of, the INS number.

Technological need

- (iii) Confirmation, and where necessary, clarification of the technological function(s) undertaken by each food additive(s). This will contribute to an understanding of the nature/purpose of the provisions.

Food categories

- (iv) Provide advice on the specific Food Categories for which the use of the additive is needed in the context of the scope of each relevant Commodity Standard.

12. Where the Commodity Committee has only undertaken the *minimum* required, in accordance with the steps above, then the CCFA would then proceed to undertake the alignment exercise based on the updated information.

Additional alignment activity that may be undertaken

13. Commodity Committees (*with physical meetings*) are encouraged to consider undertaking some or all of the detailed alignment work using the decision tree developed by the CCFA. Detailed guidance and principles on undertaking alignment is provided, at Attachments 1-3, to assist Commodity Committees that wish to go beyond the updating exercise to undertake the detailed alignment work.

Resources available to assist Commodity Committees

14. A database of food additive specifications with their current ADI status, the year of their most recent JECFA evaluation, their assigned INS numbers, etc. are available in English at the JECFA website at FAO <http://www.fao.org/food/food-safety-quality/scientific-advice/jecfa/jecfa-additives/en/>. The database has a query page and background information in English, French, Spanish, Arabic and Chinese.

15. The FAO also host a searchable GSFA database through the Codex Alimentarius website at <http://www.fao.org/gsfonline/index.html>. The database has a query page and is researchable in English, French and Spanish.

16. The Food Category System for food additives is hierarchical and is at Annex B of the GSFA (CODEX STAN 192-1995) and is also accessible through the GSFA database listed above.

Attachments

1. Detailed guidance and principles to align food additive provisions in Codex Commodity Standards with the General Standard for Food Additives (GSFA).
2. Decision tree for the recommended approach to alignment of the GSFA and Commodity Standards food additive provisions.
3. Working Principles for alignment work.

⁴ CODEX STAN 192-1995, para. 1.2

Attachment 1**DETAILED GUIDANCE AND PRINCIPLES TO ALIGN FOOD ADDITIVE PROVISIONS IN CODEX COMMODITY STANDARDS WITH THE GENERAL STANDARD FOR FOOD ADDITIVES****Scope**

This guideline provides the principles and general approach of how to align the food additive provisions in Codex commodity standards with those of the General Standard for Food Additives (GSFA). The intention is that this guideline will facilitate the alignment work by the Commodity Committees who wish to go beyond the updating exercise to undertake the detailed alignment work. It is recognised that the assistance of the CCFA may be required.

General Approach

Consistent with the principle that the GSFA is the single authoritative reference for the use of food additives, alignment results in the removal of food additive provisions from the Codex commodity standards while ensuring that they are reflected by adding or amending existing provisions in the GSFA. Such amendments to the GSFA are made to the food additive list (Table 1) and the relevant food category list (Table 2), and if appropriate, to the list of the additives permitted for use in accordance with good manufacturing practices (GMP)⁵ (Table 3). This task requires cross-checking the food additive provisions in Codex commodity standards with those in the GSFA and making appropriate amendments to the GSFA food additive provisions, usually by adding appropriate notes.

A Decision Tree and Working Principles have been developed to assist in this work.

In addition to making revisions to the GSFA, the current sections (usually Section 4) of the Codex commodity standards relating to food additives are amended, usually by removing the specific food additive provisions and adding text that explains where the appropriate food additive provisions for products conforming to the Codex commodity standard can be found in the GSFA.

Principles underpinning the work on alignment

The primary principle for performing the alignment work is that GSFA 'should be the single authoritative reference point for food additives'⁶ and should therefore take into account any food additive provisions in the Codex commodity standards.

The following are secondary principles that underpin the alignment work:

- There is a need for the food additive to be technologically justified and safe for use.
- It is recognised that Codex commodity standards have had legitimate technical reasons for including a limited set of food additive provisions in Codex commodity standards whilst also recognising that, where possible, the provisions of the GSFA should be used as a default.
- A decision tree approach should be used to harmonise food additive provisions in Codex commodity standards with the GSFA.
- The decision tree is a tool for CCFA to align food additive provisions in the Codex commodity standards with the GSFA. However, it is recognised that there may be cases where the results of its application are not consistent with the intention of the commodity committee, or not consistent with the general principles for entry into the GSFA. In these cases, entries should be considered on a case-by-case basis.
- If a Codex commodity standard lists specific Table 3 additives with a certain functional class, only those specific additives are included in Table 3 of the GSFA. It is not appropriate to automatically expand the additives with the functional class to include all Table 3 additives, since the Commodity Committee may have had a technological justification for limiting the use to the Table 3 additives that are listed in the Codex commodity standard.
- When it is clear that the intention of the relevant Commodity Committee was to list all food additives belonging to a certain functional class, inclusion of all Table 3 food additives belonging to that functional class in the GSFA is appropriate. This approach is consistent with the Codex Procedural Manual regarding the format of the Food Additives Section of Codex commodity standards³⁷. Namely, a reference to the associated functional class and GSFA food category is appropriate, except when a list

⁵ GMP is defined in Section 3.3 of the Preamble to the GSFA.

⁶ Section 1.2 of the Preamble to the GSFA.

⁷ Codex Procedure Manual (25th edition, 2016), section II: Elaboration of Codex texts, Format for Codex Commodity Standards, pp 57-58.

of specific additives is technologically justified for a product that is the subject of the Codex commodity standard.

- If a Commodity Standard falls within a GSFA food category that is included in the Annex to Table 3, then Table 3 does not apply to the commodity standard, and any Table 3 additives included in the standard need to be listed in Tables 1 and 2 of the GSFA.

Understanding the GSFA for alignment purposes

This section explains the format of the GSFA (see Section 6 of the Preamble to the GSFA). The GSFA contains three tables that are amended due to the alignment work.

Table 1 (*Additives permitted for use under specified conditions in certain food categories or individual food items*) is an alphabetical list of food additives, including the International Numbering System (INS) number and functional class. Each food additive entry lists the individual food categories which have a provision for that food additive. The maximum use level, any notes linked to the provision, step, and year adopted are detailed for each provision.

Table 2 (*Food categories or individual food items in which food additives are permitted*) is a numerical list of food categories. Each food category entry lists the food additives that have provisions for the food category in alphabetical order. The INS number for the food additive, and the maximum use level, notes, step and year adopted are also listed. The information in Table 2 is the same as in Table 1, just in a different format.

Table 3 (*Additives permitted for use in food in general, unless otherwise specified, in accordance with GMP*) contains a list of food additives that may be used in food in general at GMP unless specifically excluded. The Annex to Table 3 provides a list of specific food categories or individual food items that are excluded from the general conditions of Table 3, in which case the provision is listed in Tables 1 and 2. Table 3 lists the food additives in alphabetical order, along with their INS number, the functional class, the year adopted and some specific Codex commodity standards to which it is acceptable.

The alignment work needs to address the requirements in all three Tables and make appropriate amendments to each as required.

Specific Approach: questions to be addressed

Some general questions need to be asked for each of the food additives listed in the Codex commodity standard before they can be added into the GSFA. These questions have been answered in the positive for food additives listed in the GSFA. These questions are articulated further in Section 3 of the Preamble to the GSFA. They are also summarised in the *Guidelines for inclusion of specific provisions in Codex standards and related texts: Procedures for consideration of the entry and review of food additive provisions in the General Standard for Food Additives* of the Codex Alimentarius Commission Procedural Manual⁸. In summary, the questions are:

- Has JECFA completed a safety evaluation (i.e., assigned a full acceptable daily intake (ADI)) and concluded the food additive is safe for the proposed purpose?
- Is there a JECFA specification for the food additive?
- Is the technological need/justification for use of the food additive accepted by the Codex Commodity Committee, and does it meet one or more of the need/justifications listed in section 3.2 (a)-(d) of the GSFA preamble?
- Does the food additive have an INS name, number and functional class listed in the *Class Names and International Numbering System for Food Additives* (CAC/GL 36-1989)?
- Is the functional class for use of the food additive for the food category in the GSFA agreed by the Commodity Committee?

Another question that needs to be considered is whether the Codex commodity standard has a 1:1 relationship to the relevant GSFA food category. A 1:1 relationship means that all foods that comply with a Codex commodity standard are the only foods that are included in the relevant GSFA food category. For example, there is a 1:1 relationship between CODEX STAN 87-1981 and food category 05.1.4 in the GSFA; all products that are captured by 05.1.4 comply with CODEX STAN 87-1981. Commodity Committees may need to address whether there is a 1:1 relationship between the Codex commodity standard and the GSFA food category, as they have the best understanding of the relevant Codex commodity standard and foods captured by the commodity standard.

⁸ Codex Procedural Manual (25th edition, 2016), section II: Elaboration of Codex texts, pp 62-63.

However, there are other GSFA food categories that do not have a 1:1 correspondence with a Codex commodity standard. Foods that comply with a Codex commodity standard are termed 'standardized foods'. There may be other foods that are included in a GSFA food category that do not comply with a Codex commodity standard. These are termed 'non-standardized foods.' Food categories that do not have a 1:1 relationship between the Codex commodity standard and the GSFA food category include both standardized food and non-standardized foods.

Information on the food category system of the GSFA is provided in Annex B of the GSFA, especially Part II (Food Category Descriptors). Annex C (*Cross-reference of Codex standardised foods with the food category system used for the elaboration of the GSFA*) of the GSFA provides a list of Codex commodity standards and the relevant GSFA food category number, so is a very valuable resource to assist with this work.

Whether a 1:1 relationship between a Codex commodity standard and a GSFA food category will determine how the alignment is accomplished, especially whether specific notes are needed for the GSFA provisions to address non-standardized foods.

Specific Approach: summary of process to be undertaken

It is easiest to align the food additive provisions in Codex commodity standards and the GSFA by first revising Table 2 of the GSFA, and then ensure that the same changes are made to Table 1. This is because Table 2 is organized by food categories which link directly to the Codex commodity standards. If the Codex commodity standard includes Table 3 additives, any relevant changes to Table 3 also need to be made.

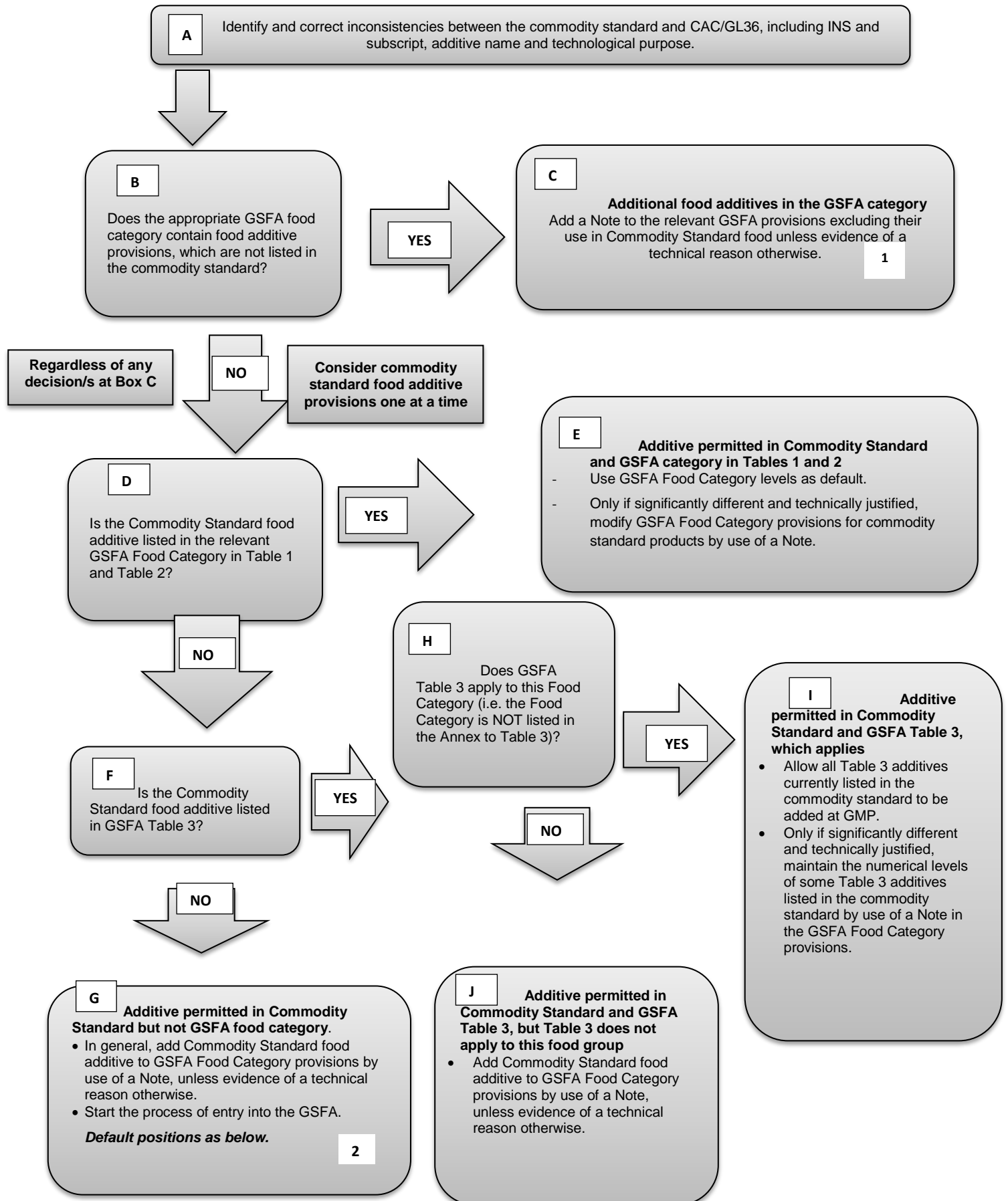
The Decision Tree (Attachment 2) and Working Principles (Attachment 3) are used to decide the appropriate approach to include each food additive provision in a Codex commodity standard into the GSFA.

The outcome of the alignment work leads to the development of recommended changes to be made to the food additive sections of the Codex commodity standards, and to Table 1, Table 2 and, if required, Table 3 of the GSFA.

Examples of documents reporting the alignment work are provided in the agenda of the CCFA meetings (e.g., Agenda item 4b, CX/FA 17/49/6 for CCFA49) and the changes proposed for adoption by the Codex Alimentarius Commission (CAC) are provided in the report of the CCFA meeting (e.g., REP17/FA, paras. 45-55 and relevant appendices for CCFA49).

Attachment 2

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



1. **C:** *Technological justification is to be determined by the relevant commodity committee, where an active commodity committee exists, or by the CCFA, where the relevant commodity committee has been adjourned/abolished.*
2. **G1:** *Additive in Table 1 for other GSFA food categories. Add Commodity Standard food additive to GSFA Food Category provisions by use of a Note. Start the process of entry into the GSFA*
2. **G2:** *Additive does not have any provision in the GSFA, however has been assessed by JECFA and has been included in the CAC/GL 36-1989. Add to GSFA but only for relevant Commodity Standard products. Start the process of entry into the GSFA.*
2. **G3:** *Additive is not listed in the GSFA. Remove from commodity standards.*

In applying the decision tree, it is preferable to consider both the adopted (Step 8) GSFA provisions and the draft and proposed draft GSFA provisions. This would ensure that all provisions in the food category relevant to the commodity standard are considered together in a consistent manner. An appropriate note could be applied to the draft GSFA provision to indicate the relevance to the commodity standard, until such time as the draft GSFA provision is discussed by the Committee.

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

- There is a need for the food additive to be technologically justified and safe for use.
- The GSFA is being developed to be the single reference point for food additives within Codex Alimentarius and should therefore take into account any food additive provisions in the commodity standards.
- It is recognised that commodity standards have legitimate technical reasons for a reduced set of food additive permissions whilst also recognising that where possible the provisions of the GSFA should be used as a default.
- It has been agreed that a decision tree approach to harmonising food additive permissions in commodity standards with the GSFA be used.
- The decision tree is a tool for CCFA to align commodity standards with the GSFA. However, it is recognised that there may be cases where the results of its application are not consistent with the intention of the commodity committee, or not consistent with the general principles for entry into the GSFA. In these cases, entries should be considered on a case-by-case basis.
- It is not considered appropriate to automatically allow the addition of all food additives in Table 3 of the GSFA to commodity standards, but to allow for all Table 3 additives that are currently listed in a particular commodity standard to be added at GMP through the GSFA unless it is technologically justified to restrict their use for that commodity.
- When it is clear that the intention of the relevant commodity committee was to list all food additives belonging to a certain functional class, permission of all Table 3 food additives belonging to such a class is appropriate. This approach is consistent with the Codex Procedural Manual regarding the format of the Food Additives Section of commodity standards⁸. Namely, a reference to the associated functional class and GSFA food category is appropriate, except when a list of specific additives is technologically justified for a product that is the subject of the commodity standard.

WORKING PRINCIPLES FOR ALIGNMENT WORK

The general reference to the GSFA that is to be included in the commodity standard (as noted in the Procedural Manual⁸) needs to take into account the fact that there are limitations due to the listing of specific additives in the commodity standard. Therefore, when applying the provisions in the commodity standard to the GSFA for alignment:

- A new provision for an additive is added to the GSFA only if there is a provision for that additive in the commodity standard, but currently no provision for that additive in the GSFA in the relevant food category. According to Box G of the Decision Tree a provision is added by use of a Note to limit the use of products conforming to the commodity standard unless evidence of a technical reason otherwise (i.e. evidence justifying the need for non-standardised products).
- Only adopted GSFA additive provisions are considered for alignment with the commodity standards at this time. However, draft and proposed draft GSFA additive provisions can be considered if:
 - The commodity standard is revised to include only a general reference to the GSFA, and the use of these additives listed in the standardized food would not be recorded elsewhere.
 - The GSFA food additive provision needs to be revised to include appropriate note(s) to describe the use of the additive in the relevant commodity standard(s) (e.g., to exclude food products subject to the relevant commodity standard, to indicate a different use level in food products subject to the relevant commodity standard). The rationale for this is the following: Some GSFA food categories that include the relevant commodity standard(s) also include non-standardized food products. Therefore, CCFA still needs to discuss the use of these food additives in non-standardized foods. As such, these draft and proposed draft food additive provisions are maintained at their current step. The new note(s) associated with these draft and proposed draft food additive provisions address the alignment with the relevant commodity standard(s), and will be retained when CCFA discusses the food additive provisions in the future.
- Draft and proposed draft GSFA additive provisions need to be clearly labelled as such in the reports as they cannot be included in any final document containing proposed changes to the GSFA (see final paragraph).
- An appropriate note is associated with the relevant GSFA additive provision to include a limitation from the commodity standard. For example, the “XS###” Notes are used to denote the exclusion of the commodity standard from the GSFA provision (i.e., there is a provision in the GSFA for the additive, but the additive is not listed in the commodity standard).
- Food additive provisions in the commodity standards are removed when they have been aligned with the appropriate food category in the GSFA (Table 2 and subsequent amendments to Table 1 (and Table 3 if required)). The replacement wording in the food additive section of the commodity standard is as stated under Food Additives, within Section II (Elaboration of Codex texts); Format for Codex Commodity Standards in the Procedural Manual⁸. This wording is:

“[Food Additive functional class] used in accordance with Tables 1 and 2 of the General Standard of Food Additives in food category x.x.x.x [food category name] or listed in Table 3 of the General Standard for Food Additives are acceptable for use in foods conforming to this standard.”
- In some cases, depending upon the particular commodity standard that is being aligned with the GSFA, the general reference text to the GSFA provided in the Procedural Manual may need to be modified. Two examples of modified text are shown, below. In the Standard for Chocolate and Chocolate Products (CODEX STAN 87-1981), the text regarding Table 3 was changed to indicate that only certain Table 3 additives are permitted. In the Standard for Quick Frozen Fish Sticks (Fish Fingers), Fish Portions and Fish Fillets – Breaded or in Batter (CODEX STAN 166-1989), no Table 3 text was needed (because the standard fell under a food category in the Annex to Table 3), and the Table 1 and 2 text was expanded to take into account the different use of additives in the different types of food covered by the standard.
- **Standard for Chocolate and Chocolate Products (CODEX STAN 87-1981):**

Acidity regulators, antioxidants, bulking agents, colours (for surface decoration purposes only), emulsifiers, glazing agents and sweeteners used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CODEX STAN 192-1995) in food category 05.1.4 (Chocolate and chocolate products) and its parent food categories are acceptable for use in foods conforming to this Standard. Only certain Table 3 food additives (as indicated in Table 3) are acceptable for use in foods conforming to this Standard.

- **Standard for Quick Frozen Fish Sticks (Fish Fingers), Fish Portions and Fish Fillets – Breaded or in Batter (CODEX STAN 166-1989):**

Antioxidants and humectants (for use in all products conforming to CODEX STAN 166-1989); acidity regulators and thickeners (for minced fish flesh only); and colours, emulsifiers, flavour enhancers, raising agents, and thickeners (for breaded or batter coatings) used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* (CODEX STAN 192-1995) in food category 09.2.2 (Frozen battered fish, fish fillets and fish products, including mollusks, crustaceans, and echinoderms) and its parent food categories are acceptable for use in foods conforming to this Standard.

- If a commodity standard lists an individual additive that is included under a “group” additive in the GSFA (e.g., sulfites, ascorbyl esters), and the individual additives in the group that have the same functional class(es) as the additive listed in the relevant commodity standard are expected to be appropriate for the use specified in the relevant commodity standard, then the alignment should include all the individual additives with the appropriate functional class(es) in the group.
- There are three types of restrictions for Table 3 food additives in the commodity standards. These restrictions are described in Table 3 of the GSFA and in Section 2 to the Annex to Table 3 of the GSFA.

A. The first is the restriction to a certain functional class. In this case, all Table 3 additives with that functional class are acceptable. An example of the entry for a particular food category and commodity standard in Section 2 of the Annex to Table 3 is shown below.

| | |
|------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| 12.5 | Soups and broths |
| | Acidity regulators, anticaking agents (in dehydrated product only), antifoaming agents, antioxidants, colours, emulsifiers, flavour enhancers, humectants, packaging gases, preservatives, stabilizers, sweeteners and thickeners listed in Table 3 are acceptable for use in foods conforming to the standard. |
| Codex standards | Bouillon and Consommés (CODEX STAN 117-1981) |

B. The second type of the restriction is when the commodity standard lists individual food additives and therefore, the use of only certain Table 3 additives with that functional class are acceptable. An example of the entry in Section 2 of the Annex to Table 3 is shown below.

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

C. For those commodity standards for which it is acceptable to use all Table 3 additives of a certain functional class, and only certain Table 3 additives of another functional class, a combination of the options A and B, above, is appropriate. An example of the entry in Section 2 of the Annex to Table 3 is shown below.

| | |
|------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| 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 |
| | All firming agents listed in Table 3 and certain other Table 3 additives (as indicated in Table 3) are acceptable for use in foods conforming to the standards. |
| Codex standards | Standard for Preserved Tomatoes (CODEX STAN 13-1981) |

The recommendations for alignment should be to amend the GSFA provisions in Tables 1 and 2, rather than *add* provisions (the latter applies only to the situation described in the first bullet point). There can only be one provision in the GSFA for a given food category for an additive. Therefore, the recommendations are to amend (revise) existing GSFA provisions to take into account the provisions in the commodity standard. As such, the recommendations with the proposed revisions to the GSFA are presented in a single table, with the same data each in Table 1 and Table 2 format (and the same notes) and only of adopted provisions. This presentation would eliminate any confusion or misinterpretation as to the final provision in the GSFA.

New text is indicated in **bold/underline**. Text to be removed is indicated in ~~strikethrough~~.

Workplan for the future alignment of the food additive provisions of commodity standards

| Codex Stds (CS) numbers | Commodity Committee | Number of Stds^a | CCFA50 2018 | CCFA51 & 52 2019 – 20^c | CCFA53 2021 | CCFA54 2022 | CCFA55 2023 |
|----------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------------------------------|-----------------------------------|--------------------|---------------------------------------------------------------------------------------------|----------------------------------------------------------------------|-----------------------------------------------------------|-------------------------------------------------------------------|
| 3, 37, 70, 90, 94, 119, 167, 189, 222, 236, 244, 291, 302, 311 & 319. | CCFFP ¹ & CCPFV ¹ | 14 + 1 | ✓ | | | | |
| 12(X), 212 | CCS ⁴ | 2(1) | | ✓ | | | |
| 326, 327, 328 | CCSCH ¹ | 3 | | ✓ | | | |
| 152, 202(X), 249 | CCCPL ⁴ | 3(1) | | ✓ | | | |
| 108(X), 227(X) | CCMMW ² | 2(2) | | ✓ | | | |
| 163(X), 174, 175 | CCVP ² | 3(2?) | | ✓ | | | |
| 19, 33, 210, 211, 256, 329 | CCFO ¹ | 6 | | ✓ | | | |
| 143 | CCPFV ¹ | 1 | | ✓ | | | |
| 207, 208, 221, 243, 250, 251, 252, 253, 262, 263, 264, 265, 266, 267, 268, 269, 270, 271, 272, 273, 274, 275, 276, 278(X), 281, 282, 283, 288, 290 | CCMMP ² | 30(1) | | ✓ 13 Ripened Cheese 263, 264, 265, 266, 267, 268, 269, 270, 271, 272, 274, 276 277 | ✓ 7 Other cheese 208, 221, 262, 273, 275, 278(X), 283 | ✓ 7 milks 207, 243, 250, 251, 252, 281, 282, | ✓ 3 Remaining 253, 288, 290 (or other appropriate split) |
| 17, 60, 62, 78, 99, 145, 241, 242, 297, 318 (Canned) 38, 52, 67, 115, 130, 160, 177, 223, 240, 296 (the rest) [X (no f.a.): | CCPFV ¹ | 27(7) [5, already aligned] | | ✓ 10 canned17, 60, 62, 78, 99, 145, 241, 242, 297, 318 | ✓ 10 The rest 38, 52, 67, 115, 130, 160, 177, 223, 240, 296 | ✓ 7 [X (no f.a.): 39, 69, 75, 76, 103, 131, 321] | Any remaining? |

| Codex Stds (CS) numbers | Commodity Committee | Number of Stds ^a | CCFA50 2018 | CCFA51 & 52 2019 – 20 ^c | CCFA53 2021 | CCFA54 2022 | CCFA55 2023 |
|--------------------------------------------------------------------------------|------------------------------------------------------------------------------------------|------------------------------------------------|-------------|------------------------------------|---------------------------|-------------------------------|-------------|
| 39, 69, 75, 76, 103, 131, 321] [Already aligned: 66, 254, 260, 320, 321] | | | | | | | |
| 72, 73, 74, 156, 181(X), 203(X) | CCNFSDU ¹ | 6(2 require advice from CCNFSDU ^b) | | | ✓ 4 72, 73, 74, 156 | ✓ 2? remaining 181, 203 | |
| Any unfinished still to be completed | | | | | | As required | As required |
| All regional CS | CCAfrICA ¹ CCASIA ¹ CCNEA ¹ CCLAC ¹ | 1(1) 7(1) 5(2) 1 | | | | As required | As required |

Notes

- X means they are in the FA/INF02 December 2017 but no food additives are permitted, so limited alignment needed; no changes to GSFA but changes needed to individual CS
- 1 Active committee
- 2 Adjourned *sine die*
- 3 Abolished or dissolved
- 4 Working by correspondence
- a Number listed are the total number of CS that require alignment while the numbers in brackets are the numbers of CS designated with an X (requiring no changes to GSFA, just to the CS itself)
- b CS 181 and 203 require advice from CCNFSDU on exactly what food additive provisions are required since none are listed
- c The work programme for CCFA51 & CCFA52 is presented as being *combined* because the exact work programme will be dependent on the consideration by the Committee to the ‘work-sharing’ proposals outlined in recommendation 3 of the “*Discussion paper on Future Strategies for CCFA*” under agenda item 8 (CX/FA 18/50/13). It is also dependent on progress with the consideration of the 14 fish and fish product commodity standards at the 50th session of the CCFA.

**REVISION TO THE CIRCULAR LETTERS
PRIORITY LIST OF SUBSTANCES PROPOSED FOR EVALUATION BY JECFA
AND**

**CHANGE AND/OR ADDITION TO SECTION 3 OF THE CLASS NAMES AND INTERNATIONAL
NUMBERING SYSTEM FOR FOOD ADDITIVES (CAC/GL 36-1989)**

(For Information only)

**PART A: REQUEST FOR INFORMATION AND COMMENTS ON THE PRIORITY LIST OF SUBSTANCES
PROPOSED FOR EVALUATION BY JECFA**

Note: New text is presented in **bold and underlined** font; deletion in ~~strikethrough~~ font

1. Members and observers, as directed above, are invited to provide information on new requests and on substances already included in the priority list of substances proposed for evaluation by JECFA. Information and comments should be submitted on the basis of the following attached Annexes to this Circular Letter:

Annex 1 - Criteria for the inclusion of substances in the priority list (No amendment);

Annex 2 - Form for the submission of substances to be evaluated by JECFA (Amended)

Annex 3 - Priority list of substances proposed for evaluation by JECFA, forwarded to FAO and WHO for their follow-up. (No amendment);

Annex 4 – Confirmation of previous requests and data availability (New).

Annex 2

FORM FOR THE SUBMISSION OF SUBSTANCES TO BE EVALUATED BY JECFA

In completing this form, only brief information is required. The form may be retyped if more space is needed under any one heading provided that the general format is maintained.

| | |
|-------------------------------------------------------------------------------------------------------------------------------|--|
| Name of Substance(s): | |
| Question(s) to be answered by JECFA <i>(Provide a brief justification of the request in case of re-evaluations)</i> | |

1. Proposal for inclusion submitted by:
2. Name of substance; trade name(s); chemical name(s):
3. Names and addresses of basic producers:
4. Has the manufacturer made a commitment to provide data?
5. Identification of the manufacturer that will be providing data (Please indicate contact person):
6. Justification for use:
7. Food products and food categories within the GSFA in which the substance is used as a food additive or as an ingredient, including use level(s):
8. Is the substance currently used in food that is legally traded in more than one country? (please identify the countries); or, has the substance been approved for use in food in one or more country? (please identify the country(ies))
9. List of data available (please check, if available)

For substances obtained from natural resources, characterization of the products in commerce and a relevant set of biochemical and toxicological data on such products are essential for JECFA to develop a specifications monograph and the related safety and such data/information could include: components of interest; all components of the final products; detailed manufacturing process; possible carryover of substances etc

Toxicological data

- (i) Metabolic and pharmacokinetic studies
- (ii) Short-term toxicity, long-term toxicity/carcinogenicity, reproductive toxicity, and developmental toxicity studies in animals and genotoxicity studies
- (iii) Epidemiological and/or clinical studies and special considerations
- (iv) Other data

Technological data

- (i) Specifications for the identity and purity of the listed substances (specifications applied during development and toxicological studies; proposed specifications for commerce)
- (ii) Technological and nutritional considerations relating to the manufacture and use of the listed substance

Intake assessment data

- (i) Levels of the listed substance used in food or expected to be used in food based on technological function and the range of foods in which they are used
- (ii) Estimation of dietary intakes based on food consumption data for foods in which the substance may be used.

Other information (as necessary/identified)

10. Date on which data could be submitted to JECFA.

Annex 4**CONFIRMATION OF PREVIOUS REQUESTS AND DATA AVAILABILITY**

In completing this form, the sponsor of a request set out in Annex 3 can indicate if the request is still in effect, and if the data to support the request are currently available. The opportunity to later confirm or discontinue the requests will still be available at the in-session working group of the JECFA Priority List.

And indication of “no” to any of the questions will result in the deletion of the request at the following session of the CCFA. In response to the circular letter, separate tables should be prepared for separate requests.

| <u>Confirmation of previous requests and data availability</u> | |
|-----------------------------------------------------------------------|----------------------------------------|
| <u>Name of Substance(s):</u> | |
| <u>Is the request still in effect? (yes / no)</u> | |
| <u>Are the data available? (yes / no)</u> | |
| <u>Change to data provider? (yes/no)</u> | <u><Specify if “yes”></u> |

PART B: REQUEST FOR PROPOSALS FOR CHANGE AND/OR ADDITION TO SECTION 3 OF THE CLASS NAMES AND INTERNATIONAL NUMBERING SYSTEM FOR FOOD ADDITIVES (CAC/GL 36-1989)

Note: New text is presented in **bold and underlined** font; deletion in ~~striketrough~~ font

PRINCIPLES FOR CHANGES/ADDITIONS TO SECTION 3 OF CLASS NAMES AND INTERNATIONAL NUMBERING SYSTEM (CAC/GL 36-1989)**Annex 1****5. Deletion of an additive from the INS list**

Proposals for deletion of INS entries cannot be submitted to this circular letter if there are existing provisions (adopted or in the Step Process) for the additive in the General Standard for Food Additives (CODEX STAN 192-1995). The Codex Committee on Food Additives must first remove those provisions from the GSFA prior to the submission of proposals to delete a corresponding INS entry.

Proposals for deletion of INS entries should be accompanied by a suitable justification.

Annex 2

Justification for the requested INS change in Section 3: deletion of additive purpose (*Please select only the appropriate option and provide details in the space below, **Proposals for deletion of INS entries cannot be submitted to this circular letter if there are existing provisions (adopted or in the Step Process) for the additive in the General Standard for Food Additives (CODEX STAN 192-1995).***)