CODEX ALIMENTARIUS COMMISSION E

Food and Agriculture Organization of the United Nations

World Health Organization

Viale delle Terme di Caracalla, 00153 Rome, Italy - Tel: (+39) 06 57051 - Fax: (+39) 06 5705 4593 - E-mail: codex@fao.org - www.codexalimentarius.net

REP11/FA

JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEX ALIMENTARIUS COMMISSION

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

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

Xiamen, China
14 – 18 March 2011

NOTE: This report contains Codex Circular Letter CL 2011/4-FA

CODEX ALIMENTARIUS COMMISSION E

Food and Agriculture Organization of the United Nations

World Health Organization

Viale delle Terme di Caracalla, 00153 Rome, Italy - Tel: (+39) 06 57051 - Fax: (+39) 06 5705 4593 - E-mail: codex@fao.org - www.codexalimentarius.net

CL 2011/4-FA
March 2011

To: Codex Contact Points
Interested International Organizations

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

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

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

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

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

1. **Food additive provisions of the *General Standard for Food Additives* (GSFA)**, at Steps 8 and 5/8, respectively (para. 75 and Appendix III);
2. **Proposed draft revision of the Food Category System of the GSFA (food categories 5.1, 5.3 and 5.4) (N07-2010)** (para. 102 and Appendix VIII);
3. **Proposed draft amendments to the *International Numbering System for Food Additives,*** at Step 5/8 (para. 147 and Appendix XII);
4. **Proposed draft *Specifications for the Identity and Purity of Food Additives,*** at Step 5/8 (para. 153 and Appendix XIII).

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

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

Other matters for adoption

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

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

PART B - REQUEST FOR COMMENTS AND INFORMATION

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

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

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

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

TABLE OF CONTENTS

LIST OF APPENDICES

SUMMARY AND CONCLUSIONS

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

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

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

The Committee forwarded:

- Draft and proposed draft food additive provisions of the *General Standard for Food Additives* (GSFA), for adoption at Steps 8 and 5/8 respectively (para. 75 and Appendix III);
- Proposed draft revision of the Food Category System of the GSFA (food categories 5.1, 5.3 and 5.4) (N07-2010) for adoption at Step 5/8 (para. 102 and Appendix VIII);
- Proposed draft amendments to the *International Numbering System for Food Additives*, for adoption at Step 5/8 (para. 147 and Appendix XII); and
- Proposed draft *Specifications for the Identity and Purity of Food Additives*, for adoption at Step 5/8 (para. 153 and Appendix XIII).

Proposed draft Standards and Related Texts for adoption at Step 5

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

Other Matters for adoption

The Committee forwarded:

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

Codex Standard and Related Texts for revocation

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

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

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

The Committee agreed:

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

Matters Referred to Codex Committees and Task Forces

All active commodity committees

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

Committee on General Principles (CCGP)

- The Committee agreed that there was no need to revise its risk analysis principles and that Activity 2.2 of the Strategic Plan was completed and agreed that separate risk analysis principles for the CCFA and the CCCF were useful; it further concluded that there was no need to revise the definition of “hazard” (paras 14-16).

Committee on Processed Fruits and vegetables (CCPFV)

- The Committee invited the CCPFV to consider the use of other food additives in the products covered by the Standard for Canned Bamboo Shoot and the Annex on Certain Mushrooms (paras 30-31).

FAO/WHO Coordinating Committee for Asia (CCASIA)

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

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

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

Committee on Methods of Analysis and Sampling (CCMAS)

- The CCFA agreed to forward the section on method of analysis of the proposed draft revision of the *Standard for Food Grade Salt* (CODEX STAN 150-1985) (paras 135-136 and Appendix XI).

LIST OF ABBREVIATIONS USED IN THIS REPORT

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

INTRODUCTION

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

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

Division of Competence

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

ADOPTION OF THE AGENDA (Agenda Item 1)[1]

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

5. The Committee agreed to establish in-session Working Groups, open to all interested members and observers and working in English only, on:

- Endorsement and/or revision of maximum levels for food additives and processing aids in Codex standards (Agenda Item 4a), under the Chairmanship of Australia;
- The International Numbering System (INS) for food additives (Agenda Item 7), under the Chairmanship of Finland; and
- The priority list of substances proposed for evaluation by JECFA (Agenda Item 9a), under the Chairmanship of Canada.

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

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

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

[1] CX/FA 11/43/1
[2] CX/FA 11/43/2; CRD 7 (Comments of European Union, Indonesia and Mali)

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

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

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

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

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

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

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

Conclusion

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

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

Definition of "Hazard"

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

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

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

[3] CX/FA 11/43/3

FAO and WHO activities

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

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

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

73rd meeting of JECFA

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

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

Cassia gum (INS 427)

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

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

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

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

---

[4] Contact points FAO: Dominique Di Biase, Dominique.DiBiase@fao.org; WHO: Angelika Tritscher, tritschera@who.int

[5] CX/FA 11/43/4; CRD 3 (Report of the in-session Working Group on Endorsement); CRD 6 (Information regarding JECFA ADI of the food additive provisions of the proposed draft Codex Standard for desiccated coconut – revision CODEX STAN 177-1991); CRD 8 (Comments of Brazil, European Union, India and Indonesia)

25th Session of the Committee of Processed Fruits and Vegetables

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

25. The Committee endorsed the food additives provisions in the proposed draft Standard for Desiccated Coconut, as proposed by the CCPFV.

26. The Committee further agreed to amend the food additive provisions for antioxidants and preservatives of food category 04.1.2.2 “Dried fruits” by:

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

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

Proposed draft Annex on Certain Mushrooms (revision of CODEX STAN 55-1981) (for inclusion in Standard for Certain Canned Vegetables - *CODEX STAN 297-2009)*

27. The Committee endorsed the food additives provisions in the proposed draft Annex on Certain Mushrooms, as proposed by the CCPFV.

28. The Delegation of the European Union expressed concern that the use of caramel IV and monosodium glutamate in canned mushroom in regular packs (brine, water) could mask poor quality of the raw materials.

Proposed draft Standard for Canned Bamboo Shoots (revision of CODEX STAN 241-1981)

29. The Committee endorsed the food additive provisions in the proposed draft Standards for Canned Bamboo Shoots, as proposed by the CCPFV.

Questions to the CCPFV

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

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

17th Session of the FAO/WHO Coordinating Committee for Asia

Draft Regional Standard for Edible Sago Flour

32. The Committee endorsed the food additives section in the draft regional Standard for Edible Sago Flour, as proposed by the CCASIA.

Proposed Draft Regional Standard for Chili Sauce

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

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

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

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

35. The Delegation of the European Union expressed concern on the use of sulfites in these products. The Observer of NHF expressed concern on the use of sweeteners: acesulfame potassium (INS 950), aspartame (INS 951) and sucralose (INS 955) in these products.

Regional Standard for Fermented Soybean Paste *(CODEX STAN 298R-2009)*

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

Questions to the CCASIA

37. The Committee requested the CCASIA to consider whether:

i. In the proposed Draft Regional Standard for Chili Sauce

- Other tartrates, included in the JECFA ADI, could be used as acidity regulators, singly or in combination and what the reporting basis would be in that case noting that in the GSFA the reporting basis is "as tartaric acid" for consistency with the JECFA;
- Other phosphates, included in the JECFA ADI could be used as acidity regulators, singly or in combination and what the reporting basis would be in that case;
- Methyl para-hydroxybenzoate (INS 218) should be listed as para-hydroxybenzoates (INS 214, 218) in line with the practice of the GSFA to establish food additive maximum levels based on all additives included in the JECFA ADI; and
- Sodium saccharin (INS954(iv)) should be listed as saccharins (INS 954(i), 954(ii), 954 (iii), 954(iv)), in line with the practice of the GSFA to establish food additive maximum levels based on all additives included in the JECFA ADI.

ii. In the Regional *Standard for Fermented Soybean Paste*

- Other tartrates, included in the JECFA ADI, could be used as acidity regulators, singly or in combination and what the reporting basis would be in that case noting that in the GSFA the reporting basis is "as tartaric acid" for consistency with the JECFA.

Conclusion

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

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

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

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

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

[6] CX/FA 11/43/5; CRD 9 (Comments of Brazil, India, Indonesia, Kenya, Mali, Mexico, Peru, AIDGUM and IBFAN)

42. The JECFA Secretariat clarified that EHC 240 was an updated version of EHC 70, but, as EHC 70 was more detailed in several aspects, it was still referred to and still available on the JECFA website. On food additives in infant formula, EHC 240 had confirmed the position of EHC 70.

Conclusion

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

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

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

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

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

DISCUSSION PAPER ON THE ALIGNMENT OF THE FOOD ADDITIVE PROVISIONS OF THE STANDARDS FOR MEAT PRODUCTS AND RELEVANT PROVISIONS OF THE GSFA (Agenda Item 4c)[7]

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

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

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

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

Conclusion

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

DRAFT AND PROPOSED DRAFT FOOD ADDITIVE PROVISIONS OF THE GSFA; PROPOSED DRAFT FOOD ADDITIVES PROVISIONS (NEW AND REVISED); COMMENTS AND INFORMATION ON SEVERAL FOOD ADDITIVES (Agenda Item 5a, 5b and 5c)[8]

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

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

Recommendation 1 (adoption)

(i) *Canthaxanthin* (INS 161g)

52. The Committee agreed to:

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

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

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

(ii) *Caramel III – ammonia process* (INS 150c) / *Caramel IV – sulfite ammonia process* (INS 150d)

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

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

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

56. The Committee agreed to:

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

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

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

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

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

(v) *Erythrosine* (INS 127)

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

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

61. The Committee agreed to:

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

62. The Committee further replaced Note 161, erroneously associated with food category 08.2 “Processed meat, poultry, and game products in whole pieces and cuts” with Note 16 “For use in glaze, coatings or decorations for fruit, vegetables, meat or fish”. The Committee also replaced food categories 08.3.1 “Non-heat treated processed and comminuted meat, poultry, and game products”, 08.3.2 “Heat-treated processed and comminuted meat, poultry, and game products”, and 08.3.3 “Frozen processed and comminuted meat, poultry, and game products” which had the same use levels and Note, with the parent food category 08.3 “Processed and comminuted meat, poultry, and game products”.

(vii) *Lauric arginate ethyl ester* (INS 243)

63. The Committee agreed to:

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

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

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

(viii) *Steviol glycosides* (INS 960)

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

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

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

Recommendations 2 (discontinuation) and 3 (revocation)

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

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

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

Recommendation 7

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

Work for the 44th CCFA

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

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

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

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

Conclusion

75. The Committee agreed to forward to the 34th Session of the Commission:

- Draft and proposed draft food additive provisions for adoption at Step 8 and Step 5/8 (Appendix III);
- Food additive provisions recommended for revocation (Appendix IV)[9];
- Draft and proposed draft food additive provisions recommended for discontinuation (Appendix V)[10]; and
- Draft and proposed draft food additive provisions for comments at Step 6 and 3 (Appendix VI)[11].

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

PROVISIONS FOR ALUMINIUM CONTAINING FOOD ADDITIVES (Agenda Item 5d)[12]

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

[9] Appendix IV also includes recommendations for revocation arising from Agenda Item 5d
[10] Appendix V also includes recommendations for discontinuation arising from Agenda Item 5d
[11] Appendix VI also includes recommendations for request for comments at Step 3 arising from Agenda Item 3
[12] CX/FA 11/43/10; CRD 14 (Comments of Kenya, India, Indonesia, Japan, Mali, Thailand and NHF)

78. The Delegation of Brazil introduced the recommendations of the e-WG (CX/FA 11/43/10) and recalled the decision of the 42nd CCFA to discontinue or revoke all provisions for aluminium-containing food additives that were not numerical and not expressed on an aluminium basis at the current Session.

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

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

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

Recommendation 1

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

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

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

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

Recommendation 2

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

Recommendation 3

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

Recommendation 4

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

Recommendation 5

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

Recommendation 6

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

Conclusion

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

PROPOSED DRAFT REVISION OF THE FOOD CATEGORY SYSTEM (FOOD CATEGORIES 5.1, 5.2 AND 5.4) (N07-2010) (Agenda Item 5e)[13]

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

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

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

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

05.1.4 "Cocoa and chocolate products"

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

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

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

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

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

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

05.2.1 Hard candy; 05.2.2 Soft candy; 05.2.3 Nougats and marzipans:

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

[13] CX/FA 11/43/11; CX/FA 11/43/11 Add.1 (Comments of Brazil, Chile, Cuba, New Zealand); CX/FA 11/43/11-Add.2 (Comments of the European Union and Mali); CRD 15 (Comments of Egypt, India, Indonesia, Peru, United States of America and ICGMA)

Status of the proposed draft Revision of Food Category System of the GSFA (food categories 5.1, 5.3 and 5.4) (N07-2010)

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

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

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

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

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

Conclusion

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

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

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

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

[14] CX/FA 11/43/12; CRD 16 (Comments of Egypt, European Union, Indonesia, Thailand and ICGMA), CRD 26 (Comments of United States of America)

[15] CX/FA 11/43/13; CRD 17 (Comments of European Union and Kenya); CRD 25 (Comments of European Union and Japan)

109. Several members were of the opinion that the possibility to use Note 161 was important and had often been requested because the procedures established in Section 3.2 of the Preamble of the GSFA, as well as in the Procedural Manual, i.e. *Procedures for the entry and review of food additive provisions in the General Standard for Food Additives*, had not been followed strictly enough. However, they agreed that the use of the Note should be limited as much as possible and considered on a case by case basis.

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

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

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

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

Conclusion

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

DISCUSSION PAPER ON THE REVISION OF SECTION 4 "CARRY-OVER OF FOOD ADDITIVES INTO FOOD" OF THE PREAMBLE OF THE GSFA (Agenda Item 5h)[16]

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

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

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

118. The Committee discussed the recommendations as follows.

Recommendation I

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

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

[16] CX/FA 11/43/14; CRD 18 (Comments of European Union, India, Jordan, Kenya and Thailand)

- Insert a new header “4.2 Special Conditions Applying to the Use of Food Additives not Directly Authorised in Food Ingredients and Raw Materials”; and
- Further clarify the new section 4.2 by adding the words, “or added to”, after “used in”, and “including that any maximum level applying to the food is not exceeded” at the end of the paragraph.

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

Recommendations II and III

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

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

Recommendation IV

123. The Committee noted that this recommendation had already been implemented by the Codex Secretariat following a decision of the 32nd Session of the Commission[17].

Conclusion

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

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

PHYSICAL WORKING GROUP ON THE GSFA (TERMS OF REFERENCE)

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

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

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

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

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

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

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

[17] ALINORM 09/32/REP para. 97

PROPOSED DRAFT REVISION OF THE CODEX *STANDARD FOR FOOD GRADE SALT* (CODEX STAN 150-1985) (N05-2010) (Agenda Item 6)[18]

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

Specific comments

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

Food Additives

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

Contaminants

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

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

Food hygiene

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

Method of Analysis and Sampling

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

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

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

[18] CX/FA 11/43/15; CX/FA 11/43/15 Add.1 (Comments of Brazil, Chile, Colombia, Cuba and Iran); CX/FA 11/43/15 Add.2 (Comments of European Union, Mali); CRD 19 (Comments of Egypt, India, Indonesia and Peru)

Status of the proposed draft revision of the *Standard for Food Grade Salt* (CODEX STAN 150-1985) (N08-2010)

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

INTERNATIONAL NUMBERING SYSTEM (INS) FOR FOOD ADDITIVES (Agenda Item 7)[19]

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

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

Recommendations 1 and 2

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

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

> ..... *However, in some instances the number is followed by an alphabetical suffix, for example, 150a identifies Caramel I – plain caramel and 150b identifies Caramel II - sulfite caramel.* ..... (replacing the third sentence in the first paragraph);
>
> *The name of the food additive is sometimes followed by an additional name in parentheses. The parenthetical name is optional, and may be used, when necessary, to indicate another commonly associated name or synonym for the additive, for example INS 235 Natamycin (Pimaricin). Not all synonyms are listed". The name of an additive is sometimes, after a comma, followed by a description of the additive, for example INS 161h(i) Zeaxanthin, synthetic* (new paragraph to be inserted between the second and third paragraphs).

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

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

Recommendation 3

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

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

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

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

Recommendation 4

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

Recommendation 5

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

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

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

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

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

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

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

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

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

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

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

[20] CX/FA 11/43/17; CX/FA 11/43/17 Add. 1 (Comments of Chile, Iran, Mexico and Paraguay)

PROPOSALS FOR ADDITIONS AND CHANGES TO THE PRIORITY LIST OF FOOD ADDITIVES PROPOSED FOR EVALUATION BY JECFA (REPLIES TO CL 2010/10-FA) (Agenda Item 9a)[21]

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

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

New Requests for Evaluation

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

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

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

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

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

Valediction

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

Conclusion

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

DISCUSSION PAPER ON MECHANISM FOR RE-EVALUATION OF SUBSTANCES BY JECFA (Agenda Item 9b)[22]

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

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

[22] CX/FA 11/43/19; CRD 21 (Comments of Brazil; European Union, India, Mali and Peru)

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

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

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

Conclusion

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

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

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

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

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

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

DISCUSSION PAPER ON DEVELOPMENT OF A DATABASE ON PROCESSING AIDS (Agenda Item 10)[23]

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

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

[23] CX/FA 11/43/20; CRD 22 (Comments of Brazil, Egypt, European Union, India and Thailand)

171. Delegations also noted that: when considering the entries in the database it should not be assumed that all entries of the IPA are correct; the criteria on safety and technological used established in the Codex *Guidelines on Substances Used as Processing Aids* (CAC/GL 75-2010) should always be met.

Conclusion

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

OTHER BUSINESS AND FUTURE WORK (Agenda Item 11)

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

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

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

SUMMARY STATUS OF WORK

SUBJECT	STEP	FOR ACTION BY:	DOCUMENT REFERENCE (REP11/FA)
Draft and proposed draft food additive provisions of the *General standard for food additives* (GSFA)	8 and 5/8	34th CAC	Para. 75 and App. III
Proposed draft revision of the Food Category System of the GSFA (food categories 5.1, 5.3 and 5.4) (N07-2010)	5/8	34th CAC	Para. 102 and App. VIII
Proposed draft amendments to the *International numbering system* (INS) for food additives	5/8	34th CAC	Para.147 and App. XII
Specifications for the identity and purity of food additives arising from the 73rd JECFA meeting	5/8	34th CAC	Para. 153 and App. XIII
Proposed draft revision of the *Standard for Food Grade Salt* (CODEX STAN 150-1985) (N08-2010),	5	34th CAC 33rd CCMAS	Para. 136 and App. XI
Draft and proposed draft food additives provisions of the GSFA	3/6	Governments	Paras 22, 75 and App. VI
Additional information on food additive provisions of the GSFA	3/6	Governments	Para. 75 and App. VII
Amendments to the *International numbering system* (INS) for food additives	1,2,3	EWG (Iran)	Para. 146
Specifications for the identity and purity of food additives arising from the 74th JECFA meeting	1,2,3	44th CCFA	---
Food additive provisions of the GSFA	for revocation	34th CAC	Paras 22, 75, 83 and App.IV
Draft and proposed draft food additive provisions of the GSFA	discontinued	34th CAC	Paras 22, 75, 83 and App. V
Principles for Risk Analysis applied by the Codex Committee on Food Additives	---	Codex secretariat	Para. 15
Provisions for aluminium-containing food additives (recommendations for adoption, discontinuation and revocation)	---	e-WG (Brazil)	Para.91
Discussion paper on the alignment of the food additive provisions of the standards for meat products and relevant provisions of the GSFA	---	EWG (Australia)	Para. 49
Discussion paper on description of food category 16.0 of the GSFA	----	e-WG (United States of America)	Para. 106
Discussion paper on use of Note 161 in the GSFA	---	e-WG (South Africa)	Para. 114
Discussion paper on mechanisms for re-evaluation of substances by JECFA	---	e-WG (Canada)	Para. 167
Prototype of a database on processing aids		China	Para. 172
Information document on the GSFA	---	Codex Secretariat	---
Information document on food additive provisions in commodity standards	---	Codex Secretariat	---
Information document on Inventory of Substances used as Processing Aids (IPA), (updated list)	---	New Zealand	---

Appendix I

LIST OF PARTICIPANTS
LISTE DES PARTICIPANTS
LISTA DE PARTICIPANTES

Chairperson
Prêsident
Presidente

Dr Junshi CHEN
Professor
National Institute of Nutrition and Food Safety
China CDC, Ministry of Health
29 Nanwei Road, Xuanwu District

Beijing 100050, China
Phone: +86 10 83132922
Fax: +86 10 83132922
E-mail: jshchen@ilsichina.org

Australia
Australie
Australia

Paul BRENT
Chief Scientist
Food Standards Australia New Zealand
PO Box 7186 Canberra BC 2610
Canberra, Australia
Phone: +61 2 6271 2215
Fax: +61 2 6271 2204
E-mail: paul.brent@foodstandards.gov.au

Sherryl GREATHEAD
Policy Officer, International Food Standards
Australian Government Department of Agriculture, Fisheries & Forestry
GPO Box 858
Canberra ACT 2601, Australia
Phone: +61 2 6272 4170
Fax: +61 2 6272 3372
E-mail: sherryl.greathead@daff.gov.au

Austria
Autriche
Austria

Sigrid AMANN
Ministry of Health
Radetzkystraße 3
Vienna A-1030, Austria
Phone: +43 1 71100-4457
Fax: +43 1 7134404-2123
E-mail: Sigrid.Amann@bmg.gv.at

Belgium
Belgique
Bélgica

Christine VINKX
Expert food additives
Federal Public Service Health, Food Chain Safety and Environment
Place Victor Horta 40 box 10
B-1060 Brussels, Belgium
Phone: +32 2 524 73 59
Fax: +32 2 524 73 99
E-mail: Christine.Vinkx@health.fgov.be

Brazil
Brésil
Brasil

Laila MOUAWAD
Expert on Regulation and Health Surveillance
Brazilian Health Surveillance Agency/ Ministry of Health
Sia Trecho 5 Área Especial 57 - Bloco d - 2º Andar
Brasília-DF, Brazil
Phone: +55 61 34625330
Fax: +55 61 34625315
E-mail: laila.mouawad@anvisa.gov.br

Maria Cecilia TOLEDO
University of Campinas
Shigeo Mori 1232- Cidade Universitária
Campinas-SP-CEP: 13083-765, Brazil
Phone: +55 19 32891837
Fax: +55 19 32011837
E-mail: toledomcf@hotmail.com

Péricles FERNANDES
Official Inspector
Ministry of Agriculture, Livestock and Food Supply
Esplanada dos Ministérios Bloco “D” Anexo “B” 3º Andar Sala 349 – CEP 70043-900
Brasilia-DF, Brazil
Phone: + 55 61 3218 2913
Fax: + 55 61 3224 8961
E-mail: pericles.fernandes@agricultura.gov.br

Fernanda GARCIA
Expert on Regulation and Health Surveillance
Brazilian Health Surveillance Agency – Anvisa
Sia Trecho 5 Area Especial 57, Bloco D, 2º Andar
Brasilia-CEP 71205-050, Brazil
Phone: +55 61 3462 5329
Fax: +55 61 3462 5342
E-mail: fernanda.garcia@anvisa.gov.br

Cameroon
Cameroun
Camerún

Hamadou
Ingènieur d’Agriculture
ANOR (Agence des Normes et de la Qualité)
Yaounde, Cameroon
Phone: +237 99 90 22 38 / +237 22 22 64 96
Fax: +237 22 22 64 94
E-mail: hamed_minagri@yahoo.fr

Awal MOHAMADOU
Engineer in Sciences and Food Processing
Standards and Quality Agency
BP 14966 Yaoundé
Yaounde, Cameroon
Phone: +237 99 42 07 80 / +237 22 22 64 96
Fax: +237 22 22 64 96
E-mail: mohamadou_awal@yahoo.fr

Canada
Canada
Canadá

Matthew BAUDER
Senior Scientific Evaluator and Policy Officer
Health Canada
251 Sir Frederick Banting Driveway
Ottawa ON KIA OL2, Canada
Phone: +1 613 9416224
Fax: +1 613 9901543
E-mail: Matthew.Bauder@hc-sc.gc.ca

Sarah O'ROURKE
Chief, Special Surveys
Canadian Food Inspection Agency
1400 Merivale Rd.
Ottawa ON KIA OY9, Canada
Phone: +1 613 7736129
Fax: +1 613 7735958
E-mail: sarah.orourke@inspection.gc.ca

Joel ROTSTEIN
Section Head, Food Directorate, Health China
Department of Health, Canada
251 Sir Frederick Banting Dr.
Ottawa ON KIA OL2, Canada
Phone: +1 613 9571685
Fax: +1 613 9571688
E-mail: Joel.Rotstein@hc-sc.gc.ca

Chile
Chili
Chile

Roberto SAELZER
Professor
Faculty of Pharmacy
Universidad de Concepcion
Edmundo Larenas 64 A
Concepcion, Chile
Phone: +56 41 2204579
Fax: +56 41 2207087
E-mail: rsaelzer@udec.cl

China
Chine
China

Zhutian WANG
Deputy Director General
National Institute of Nutrition and Food Safety
China CDC, MOH
No. 7 Panjiayuan Nanli, Chaoyang District
Beijing 100021, China
Phone: +86 10 67791253
Fax: +86 10 67711813
E-mail: wangzt@chinacdc.net.cn

Weixing YAN
Director General
National Institute of Nutrition and Food Safety, China
CDC, MOH
7 Panjiayuan Nanli, Chaoyang District
Beijing 100021, China
Phone: +86 10 67776706
Fax: +86 10 67711813
E-mail: yanwx1128@hotmail.com

Yongxiang FAN
Associate Professor
National Institute of Nutrition and Food Safety
China CDC, MOH
No. 7 Panjiayuan Nanli, Chaoyang District
Beijing 100021, China
Phone: +86 10 87720035
Fax: +86 10 67711813
E-mail: afantiii@gmail.com

Xiaoyu LI
Associated Professor
National Center for Health Inspection and Supervision
No.32 Beisantiao Jiaodaokou, Dongcheng District
Beijing 100007, China
Phone: +86 10 64047878 ext. 2139
Fax: +86 10 64047878 ext. 2152
E-mail: xyL74@yahoo.com

Mingchun ZHU
Vice Director of Division
State Council Food Safety Committee Office
No.22, Xi'anmen Street, Xicheng District
Beijing 100017, China
Phone: +86 10 63098709
Fax: +86 10 63098709
E-mail: mingchunzhu@gmail.com

Ying ZHANG
Public Official
Ministry of Industry and Information Technology
13 West Changan Ave. 100804
Beijing, China
Phone: +86 10 66016906
Fax: +86 10 66017178
E-mail: Zhangy1210@126.com

Delu ZHANG
Commercial Counselor
Ministry of Commerce
Beijing 100731, China
Phone: +86 10 65197382
Fax: +86 10 65197610
E-mail: ZHANGDELU@mofcom.gov.cn

Nan FENG
Officer
Beijing Municipal Centre for Food Safety Monitoring
4th Floor of BAIC Building, NO.64, Shijing Ave,
Shijingshan District
Beijing, China
Phone: +86 13381260927
Fax: +86 10 88794031
E-mail: greenhair8522@126.com

Jianping SUN
Principal Staff Member
State Food and Drug Administration
A38, BeiLishi Lu
Beijing, China
Phone: +86 10 88330730
Fax: +86 10 88370947
E-mail: sunjp@sfda.gov.cn

Di MENG
Chinese Academy of Fishery Sciences
#150 Qingta Cun,South Yongding Road
Beijing 100141, China
Phone: +86 15810208789
Fax: +86 10 68673913
E-mail: mengd@cafs.ac.cn

Chengye WU
Director/Researcher
Fisheries Research Institute of Fujian
No.7 Huli District
Xiamen, China
Phone: +86 13906059263
Fax: +86 592 6016604
E-mail: wcy@fjscs.ac.cn

Shuji LIU
Researcher Assistant
Fisheries Research Institute of Fujian
No.7 Huli District
Xiamen, China
Phone: +86 18959251879
Fax: +86 592 6016604
E-mail: cute506636@163.com

Peng MENG
Director Assistant
Fujian Inspection and Research Institute for Product Quality
Yangqiao West Road Shantoujiao 121#
Fuzhou, China
Phone: +86 591 83721627/+86 13960902612
Fax: +86 591 83793468
E-mail: mpfcii@163.com

Ying HUANG
Assistant Director
Sichuan Institute for Food and Drug Control
No. 8 Xin Wen Road West Area of High-Tech Zone
Chengdu, China
Phone: +86 13320990672
Fax: +86 28 87877176
E-mail: huangy6@126.com

Wai-Hok TANG
Chief Health Inspector
Centre for Food Safety, Food Environmental Hygiene
43/F, Queensway Government Offices, 66 Queensway, HK
Hongkong, China
Phone: +852 28675569
Fax: +852 25214789
E-mail: whtang@fehd.gov.hk

Ka-Ming MA
Scientific Officer (Food Additive)
Centre for Food Safety, Food Environmental Hygiene
43/F, Queensway Government Offices, 66 Queensway, HK
Hongkong, China
Phone: +852 28675618
Fax: +852 28933547
E-mail: jkmma@fehd.gov.hk

Yi XUE
Deputy Chairman and Secretary General
China Food Additives and Ingredients Association
Rm 1402, Tower 3, Vantone Center, No. 6A,
Chaoyangmenwai Street
Beijing, China
Phone: +86 10 59071330
Fax: +86 10 59071335
E-mail: cfaa1402@yahoo.com.cn

Colombia
Colombie
Colombia

Myriam RIVERA
Physicochemical Laboratory Coordinator of Food and Alcoholic Drinks-INVIMA
INVIMA
CRA. 68 D No. 17-11/21
Bogota D.C., Colombia
Phone: +51 3151970/2948700 ext 3920
Fax: +51 3151970
E-mail: mriverar@invima.gov.co

Costa Rica
Costa Rica
Costa Rica

Monica ELIZONDO
Food Technologyst
Food Additives National Coordinator Committee
Scientific & Regulatory Affairs
Costa Rican Chamber of Food Industry
7097-1000
San José, Costa Rica
Phone: +506 22203031
Fax: +506 22203070
E-mail: melizondo@cacia.org

Côte d'Ivoire
Côte d'Ivoire
Côte d'Ivoire

Narcisse EHOUSSOU
President du Comite National du Codex Alimentarius de Cote D'Ivoire
Chambre de Commerce et D'Industrie de Cote D'Ivoire
20 BP 211
Abidjan 20, Côte D'Ivoire
Phone: +225 01 01 55 96
Fax: +225 20 32 39 42
E-mail: narcehoussou@yahoo.fr

Democratic People's Republic of Korea
République populaire démocratique de Corée
República Popular Democrática de Corea

Sok Chol HO
Researcher, Chemical Analysis Department
Academy of Health and Food Science
P.O. BOX 901
Ryongbuk-dong, Taesong District
Pyongyang, Democratic People's Republic of Korea
Phone: +850 2 381 8835
Fax: +850 2 381 4420
E-mail: ahfs421@star-co.net.kp

Pong Un JANG
Director, Institute of Food Science and Technology
Academy of Health and Food Science
P.O. BOX 901
Ryongbuk-dong, Taesong District
Pyongyang, Democratic People's Republic of Korea
Phone: +850 2 381 8835
Fax: +850 2 381 4420
E-mail: ahfs421@star-co.net.kp

Democratic Republic of the Congo
République démocratique du Congo
República Democrática del Congo

Bushabu Bope GAUTHIER
Ministere de l'Agriculture
Croissement Batetela Boulevard du
30 Juin/Kinshasa-Gombe,
Democratic Republic of the Congo
Phone: +243 999139160
E-mail: gauthierbush2009@yahoo.fr

Denmark
Danemark
Dinamarca

Louise Baad RASMUSSEN
Lawyer
Ministry of Food, Agriculture and Fisheries-Danish Food and Veterinary Administration
Moerkhoej Bygade 19
2860 Soeborg, Denmark
Phone: +45 7227 6658
E-mail: LBAR@FVST.DK

Christian Bruun KASTRUP
Chief Consultant Dairy
Danish Agriculture & Food Council
Agro Food Park 15
8200 Aarhus N, Denmark
Phone: +45 2098 7518
E-mail: CBK@LF.DK

Egypt
Égypte
Egipto

Manal ATWA
Prof. Assistant and (Head of Food Additives Department, RCFF, ARC, Agricultural Ministry)
9 El Gamaa st.,
Giza, Egypt
Phone: + 20 10 1067106/+20 35732280
Fax: + 20 23 5732280
E-mail: manal_atwa@yahoo.com

European Union (Member Organization)
Union Européenne (Organisation Membre)
Unión Europea (Organización Miembro)

Eva Maria Zamora ESCRIBANO
Administrator responsible for Codex issues
European Commission Health and Consumers
Directorate-General
Rue Froissart 101
1049 - Brussels, Belgium
Phone: +322 299 86 82
Fax: +322 299 85 66
E-mail: eva-maria.zamora-escribano@ec.europa.eu

Stéphane BRION
Legal Officer
European Commission Health and Consumers
Directorate-General
EC-B232 04/35
Brussels, Belgium
Phone: +32 2 298 4968
Fax: +32 2 299 1856
E-mail: Stephane.brion@ec.europa.eu

Jiri SOCHOR
European Commission Health and Consumers
Directorate-General
EC-F101 4/52
Phone: + 32 2 297 6930
Fax: +32 2 299 1856
E-mail: jiri.sochor@ec.europa.eu

Finland
Finlande
Finlandia

Harriet WALLIN
Senior Officer, Food Control
Finnish Food Safety Authority Evira
Mustialankatu 3, FI- 00790
Helsinki, Finland
Phone: +358 2077 24313
Fax: +358 2077 24277
E-mail: harriet.wallin@evira.fi

France
France
Francia

Catherine EVREVIN
Chargée de mission
DGCCRF
DGCCRF –Bureau C2 – 59 boulevard Vincent Auriol
75013 Paris, France
Phone: +33 1 44 97 32 05
Fax: +33 1 44 97 24 86
E-mail: Catherine.evrevin@dgccrf.finances.gouv.fr

Marion CHAMINADE SANDRIN
Chargée de mission
Ministry of Agriculture
251 rue de Vaugirard
75732 Paris, France
Phone: +33 1 49 55 49 34
Fax: +33 1 49 55 59 48
E-mail: marion.sandrin@agriculture.gouv.fr

Nelly DELFAUT
Chargée de missions
French Dairy Processor's Association
42 rue de Chateaudun
75009 Paris, France
Phone: +33 1 49 70 72 66
Fax: +33 1 42 80 63 65
E-mail: trs@atla.asso.fr

Germany
Allemagne
Alemania

Hermann BREI
Regierungsdirektor
Federal Ministry of Food, Agriculture and Consumer Protection
Rochusstraße 1
Bonn, Germany
Phone: +49 228 99529 4655
Fax: +49 228 99529 4965
E-mail: Hermann.Brei@bmelv.bund.de

Thomas JANSSEN
Regulatory Affairs
Chemische Fabrik Budenheim
Rheinstrasse 27
Budenheim, Germany
Phone: +49 6139 89166
Fax: +49 6139 8973166
E-mail: Thomas.janssen@budenheim.com

Michael PACKERT
Süedzucker AG
Maximilianstr.10
Mannheim 68165, Germany
Phone: +49 621 421 7573
Fax: +49 621 421 7573
E-mail: michael.packert@suedzucker.de

Ghana
Ghana
Ghana

Paulina Susuana ADDY
Deputy Director
Ministry of Food & Agriculture
Wiad - Min of Food & Agric. P. O. Box MB 37 Accra
Accra, Ghana
Phone: +233 0302 675920 /+233 244422712
Fax: +233 0302 668245
E-mail: addypolly@yahoo.com

Hungary
Hongrie
Hungría

Tamás GRIFF
Head of Department
Central Agricultural Office, Directorate of Plant Protection
Budaörsi út 141-145.
H-1118 Budapest, Hungary
Phone: +36 1 309 1058
Fax: +36 1 246 2960
E-mail: GRIFF.TAMAS@NTAI.ONTSZ.HU

Ágnes Szegedyné FRICZ
Head of Unit
Ministry of Rural Development, Division of Food Regulations
Kossuth Lajos tér 11.
H-1055 Budapest , Hungary
Phone: +36 1 3014571
Fax: +36 1 3014808
E-mail: AGNES.FRICZ@VM.GOV.HU

Katinka Van Der JAGT
Administrator
Council of the EU
rue de la loi 175
1040 Brussels, Belgium
Phone: +32 2 281 9661
Fax: +32 2 281 6198
E-mail: katinka.vanderjagt@consilium.europa.eu

Gábor KELEMEN
Chief Counsellor
Ministry of Rural Development, Division of Food Regulations
Kossuth Lajos tér 11.
Budapest H-1055, Hungary
Phone: +36 1 301 4383
Fax: +36 1 301 4808
E-mail: gabor.kelemen@fvm.gov.hu

India
Inde
India

Awadhesh KUMAR
Director Ministry of Food Processing Industries
D-II, Quarter No. 10, Road No. 1, Andrews GANJ
New Delhi, India
Phone: +91 11 26492113
Fax: +91 11 26493228
E-mail: awadhesh.kumar@nic.in

Indonesia
Indonésie
Indonesia

GASILAN
Head of Sub Directorate of Raw Material and Food Additive Standardization
National Agency of Drug and Food Control
Jl. Percetakan Negara No. 23
Jakarta, Indonesia
Phone: +62 21 42875584
Fax: +62 21 42875780
E-mail: subdit_bb.btp@yahoo.com

Kartika ADIWILAGA
Regulatory and Scientific Affairs Leader
Cargill
Wisma 46 Kota BNI Lantai 28, Jend Sudirman 1
Jakarta 10220, Indonesia
Phone: +62 21 5746868
Fax: +62 21 5745757
E-mail: kartika.adiwilaga@yahoo.com

Satyati ENDANG NUSANTARI
Directorate of Beverages and Tobacco Industries
Ministry of Industry
Jl. Gatot Subroto KAV.52-53
Jakarta-Selatan, Indonesia
Phone: +62 21 5252236
Fax: +62 21 5252236
E-mail: nsatyatie@yahoo.com

Badril MUNIR
Directorate of Industrial Food, Marine and Fishery
Ministry of Industry
Jl. Gatot Subroto KAV.52-53, Floor 17
Jakarta, Indonesia
Phone: +62 21 5252709
Fax: +62 21 5252709
E-mail: badrile@yahoo.com

Neny ROCHYANY
Head of Sub Directorate of Specific Food Evaluation
National Agency of Drug and Food Control
Jl. Percetakan Negara No. 23
Jakarta, Indonesia
Phone: +62 21 42800221
Fax: +62 21 4245267
E-mail: nenirochyani@yahoo.com

Iran (Islamic Republic of)
Iran (République islamique d')
Irán (República Islámica del)

Behzad HOSSIENKHANI MARANDI
Food Legal Advisor
Institute of Standard and Industrial Research of Iran - Arian Process Co.
Unit 9 No 7 8th Miremad Ave
Tehran, Iran
Phone: +98 21 88747234
Fax: +98 21 88534055
E-mail: bmarandi@arianprocess.com

Gholamreza GHASEM POUR
Food CounsellorInstitute of Standard and Industerial Research of Iran - Arian Process Co.
P.O.Box 14155-6139
Tehran, Iran
Phone: +98 21 88879461-5
Fax: +98 21 88887080
E-mail: gr33ghasempour@gmail.com

Lida JAHANIAN
R&D Manager
Dina Toos Co.
South Talash Biv. Toos Industerial City
Mashhad, Iran
Phone: +98 511 5413747
Fax: +98 511 5413745
E-mail: l.jahanian@dinafood.com

Zahra MALEKI
Quality Control Expert
Sabzdasht Refined Salt Co.
KargarSt., Ave. Steghlal, Faz2, Industerial City
Semnan, Iran
Phone: +98 912 4319873
Fax: +98 231 3352990
E-mail: eng_maleki20@yahoo.com

Elham NIKKHAH
Food Additives Expert
Deputy of Food and Drug, Ministry of Health
Mashhad – Khayam Blv.
Mashhad, Iran
Phone: +98 511 7641404
Fax: +98 511 7634002
E-mail: elham.nikkhah@gmail.com

Amir SHIKH BAGHERI
Head of R&D Dept.
Deputy of Food and Drug, Ministry of Health
Gooshtiran Co. 17th Shahrivar St. Shadabad Area, Old Karaj Road
Tehran, Iran
Phone: +98 21 66807786-7
Fax: +98 21 66802888
E-mail: bagheri@gooshtiran.com

Israel
Israël
Israel

Shay CHEN
Manager of Food Additives Unit
National Food Control Service- ISRAEL
Haarbaa St. 12 Tel-Aviv 64739
Tel-Aviv, Israel
Phone: +972 3 6270 129
Fax: +972 3 6270 126
E-mail: shay.chen@moh.health.gov.il

Japan
Japon
Japón

Noriko ISEKI
Senior Technical Officer (International Affairs-Food Safety & Codex)
Ministry of Health, Labour and Welfare
1-2-2 Kasumigaseki, Chiyoda-Ku
Tokyo, Japan
Phone: +81 3 3595 2326
Fax: +81 3 3503 7965
E-mail: codexj@mhlw.go.jp

Kyoko SATO
Technical official
National Institute of Health Sciences
1-18-1 Kamiyouga, Setagaya-ku
Tokyo 158-8501, Japan
Phone: +81 3 3700 9403
Fax: +81 3 3700 9403
E-mail: ksato@nihs.go.jp

Kazuhiro SAKAMOTO
Associate Director (International Affairs)
Ministry of Agriculture, Forestry and Fisheries
1-2-1 Kasumigaseki, Chiyoda-Ku
Tokyo 100-8950, Japan
Phone: +81 3 3502 8732
Fax: +81 3 3507 4232
E-mail: kazuhiro_sakamoto@nm.maff.go.jp

Takashi IIJIMA
Technical Officer (Analysis and Brewing Technology)
National Tax Agency
3-1-1 Kasumigaseki, Chiyoda-Ku
Tokyo 100-8978, Japan
Phone: +81 3 3581 0180
Fax: +81 3 3581 4747
E-mail: takashi.iijima@nta.go.jp

Shim-mo HAYASHI
Technical Advisor
Japan Food Hygiene Association
2-6-1, Jingumae, Shibuya-ku, Tokyo, 151-0001, Japan
Phone +81-3-3403-2112
Fax: +81-3-3403-2384

Tadashi HIRAKAWA
Japan Food Hygiene Association
2-6-1, Jingumae, Shibuya-ku, Tokyo, 151-0001, Japan
Phone +81-3-3403-2112
Fax: +81-3-3403-2384

Hiroyuki OKAMURA
Technical Advisor
Japan Food Hygiene Association
2-6-1, Jingumae, Shibuya-ku, Tokyo, 151-0001, Japan
Phone +81-3-3403-2112
Fax: +81-3-3403-2384

Kenya
Kenya
Kenya

Robert Musyoka KILONZO
Senior Assistant Chief Public Health Officer
Ministry of Public Health and Sanitation
P.O. Box 30016-00100
Nairobi, Kenya
Phone: +254 2717077
Fax: +254 2710065
E-mail: rmkilonzo@yahoo.co.uk

Kuwait
Koweït
Kuwait

Eiman ALWAZZAN
Nutritionist
Ministry of Health-Kuwait
P.O.Box 124, Safat, 13002
Kuwait, Kuwait
Phone: +965 99390002
Fax: +965 24812443
E-mail: ammona_26@hotmail.com/
eman.alwazzan@moh.gov.kw

Madagascar
Madagascar
Madagascar

Dominique Lantomalala RAHARINOSY
Head of Department of Standards and Quality
Ministry of Trade
Ravelomoria Street Ambohidahy
Antananarivo, Madagascar
Phone: +261 33 11 855 28
Fax: +261 20 22 245 41
E-mail: lantomalala@gmail.com/
lantomalala@mepspc.gov.mg

Malaysia
Malaisie
Malasia

Shariza Zainol RASHID
Assistant Director, Codex, Regional, SPS&TBT Section
Food Safety and Quality Division, Ministry Of Health Malaysia,
Level 3, Block E7, Parcel E, Federal Government Administration Centre, 62590
Putrajaya, Malaysia
Phone: +603 8885 0797 ext. 4066
Fax: +603 8885 0790
E-mail: shariza_z@moh.gov.my

Sharidah YUSOFF
Clinical/Regulatory Affairs Manager
Federation of Malaysian Manufacturers
Wisma FMM, No. 3, Persiaran Dagang PJU 9, Bandar Sri Damansara
52200 Kuala Lumpur, Malaysia
Phone: +603 55663326/+603 55663388
Fax: +603 55693399
E-mail: sharidah.yusoff@abbott.com

Rabindra SHAIR
Customer Service, Director
PureCircle
Unit 19-03-02, 3rd Floor, PNB Damansara, No. 19
Lorong Dungun,
Damansara Heights
Kuala Lumpur, Malaysia
Phone: +603 2093 9333
E-mail: rabindra@purecircle.com

Mali
Mali
Malí

Sékouba KEITA
Chef de Division Appui Scientifique et Technique à l'Elaboration de la Reglémentaton/ Documentation
Ministère de la Santé/ Agence Nationale de la Sécurité Sanitaire des Aliments
Quartier du fleuve, Centre Commercial, Rue: 305, BP: E2362，Bamako, Mali
Phone: +223 2022 0754/+223 7915 6031
Fax: +223 2022 0747
E-mail: sekokake@yahoo.fr

Mexico
Mexique
México

Jennifer DANIEL
Regulatory Affairs Manager/ President of Dairy Industry
Danisco Mexicana S.A de C.V / Canacintra
Poniente 122 No. 627 Col Industrial Vallejo
México, Distrito Federal, México
Phone: +52 55 50 78 44 00 ext. 4672
E-mail: jennifer.daniel@danisco.com

Claudia JÁQUEZ
Regulatory Affairs
Abbott Laboratories de México, S.A. DE C.V.
Calzada De Tlalpan 3092 Col. Ex- Hacienda Coapa
México
Phone: +52 55 58 09 75 00 ext. 7150
E-mail: claudia.jaquez@abbott.com

Myanmar
Myanmar
Myanmar

Myint MYINT
Deputy Director (Food)
Food and Drug Administration, Ministry of Health
Naypyitaw, Myanmar
Phone: +95 67 431136
Fax: +95 67 431134
E-mail: drmyintmyintfda@gmail.com

Netherlands
Pays-Bas
Países Bajos

Cornelis (Kees) PLANKEN
Ministry of Health, Welfare and Sport
P.O. Box 20350, 2500 EJ
The Hague, The Netherlands
Phone: + 31 703407132
E-mail: k.planken@minvws.nl

New Zealand
Nouvelle-Zélande
Nueva Zelandia

John VAN DEN BEUKEN
Principal Adviser (Food Technology)
Ministry of Agriculture and Forestry
P O Box 2526
Wellington 6140, New Zealand
Phone: +64 4 894 2581
Fax: +64 4 894 2530
E-mail: john.vandenbeuken@maf.govt.nz

Janet GOODMAN
Senior Adviser (Labelling and Composition)
Ministry of Agriculture and Forestry
P O Box 2526
Wellington 6140, New Zealand
Phone: +64 4 894 2575
Fax: +64 4 894 2530
E-mail: janet.goodman@maf.govt.nz

Stephen LEATHERLAND
Regulatory Manager
Fonterra Co-Operative Group Limited
Private Bag 11029
Palmerston North 4442, New Zealand
Phone: +64 6 350 4662
Fax: +64 6 356 1476
E-mail: stephen.leatherland@fonterra.com

Nigeria
Nigéria
Nigeria

Christopher Chukwunweike OFUANI
Deputy Director
National Agency for Food and Drug Administration and Control (NAFDAC)
3-4, Apapa /Oshodi Expressway,Oshodi,
Lagos, Nigeria
Phone: +234-8033068185
E-mail: ofuani.c@nafdac.gov.ng

Anthony ABAH
Assistant Chief Regulatory Officer
National Agency for Food and Drug Administration and Control (NAFDAC)
3-4, Apapa /Oshodi Expressway, Oshodi
Lagos,Nigeria
Phone: +234-8051169979
E-mail: abah.a@nafdac.gov.ng

Norway
Norvège
Noruega

Cecilie SVENNING
Senior Adviser
Norwegian Food Safety Authority
Mattilsynet (The Norwegian Food Safety Authority)
P.O.Box 383
N-2381 Brumunddal, Norway
Phone: + 47 23 21 7000
E-mail: cesve@Mattilsynet.no

Merethe STEEN
Head of Section
Norwegian Food Safety Authority
Mattilsynet (The Norwegian Food Safety Authority)
P.O.Box 383
N-2381 Brumunddal, Norway
Phone: +47 23 21 70 00
E-mail: meste@mattilsynet.no

Paraguay
Paraguay
Paraguay

Trini Violeta JIMÉNEZ DE RIVEROS
Chemical Engineer
National Institute of Technology, Standardization and Metrology- INTN.
Av. Artigas 3973.
Asunción, Paraguay
Phone: +595 21 290160
Fax: +595 21 290873
E-mail: tjimenez@intn.gov.py

Patricia Ramona ECHEVERRIA MARTINEZ
Licenciada en Quimica
Instituto Nacional de Alimentación y Nutrición -I.N.A.N.
Santisima Trinidad e Itapua
Asunción, Paraguay
Phone: +595 21 206874
Fax: +595 21 294073
E-mail: paechema@gmail.com/inanpy@hotmail.com,

Laura Beatriz MENDOZA DE ARBO
Doctor en Medicina Y Cirugia/MSC. en Nutricion Clinica
Instituto Nacional de Alimentación y Nutrición -I.N.A.N.
Santisima Trinidad e Itapua
Asunción, Paraguay
Phone: +595 21 206874
Fax: +595 21 294073
E-mail: dralmendoza@gmail.com/
inanpy@hotmail.com,

Peru
Pérou
Perú

María del Carmen DE LA COLINA
Engineer
DIGESA-Ministry of Health
Las Amapolas N° 350 – Urb. San Eugenio, Lince
Lima 14, Perú
Phone: +51 1 442 8353/+51 1 442 8356 ext. 142
Fax: +51 1 442 8353/+51 1 442 8356 ext. 204
E-mail: mcolina@digesa.minsa.gob.pe

Philippines
Philippines
Filipinas

Christmasita OBLEPIAS
Food-Drug Regulation Officer III
Food and Drug Administration-Department of Health
Civic Drive, Filinvest Corporate City, Alabang
Muntinlupa City, Philippines
Phone: +63 2 8424625
Fax: +63 2 8424625
E-mail: oblepias_bfad@yahoo.com

Republic of Korea
République de Corée
República de Corea

Kyung-Nyeo BAHN
Deputy Director
Korea Food and Drug Administration
Osong Health Technology Administration Complex, 643
Yeonje-ri, Gangoe-myeon,
Cheongwon-gun, Republic of Korea
Phone: +82 43 719 2503
Fax: +82 43 719 2500
E-mail: bahn70@korea.kr

Mi-Soon LEE
Veterinary Officer
Ministry for Food, Agriculture, Forestry and Fisheries
430-757 175 Anyangro Manangu
Anyang, Republic of Korea
Phone: +82 31 467 1834
Fax: +82 31 467 1989
E-mail: leems25@korea.kr

Gyu-Il CHOI
Food Additives Analyst
Ministry for Food Agriculture, Forestry and Fisheries
560 Dangsan-Dong-3ga, Youngdeungpo-Gu,
Seoul, Republic of Korea
Phone: +82 2 2165 6140
Fax: +82 2 2165 6008
E-mail: dover@naqs.go.kr

Young-Woo KWON
Assistant Director
Ministry of Health & Welfare, Division of Food Policy
75 Yulgong-Ro, Jongno-Gu,
Seoul, Republic of Korea
Phone: +82 2 2023 7781
Fax: +82 2 2023 7780
E-mail: kyw0613@korea.kr

Soo-Youn LEE
Research Scientist
Korea Food Research Institute
516 Baekhyun-dong, Bundang-gu
Sungnam-si, Republic of Korea
Phone: +82 31 780 9049
Fax: +82 31 780 9153
E-mail: anntree83@naver.com

Chang-Hyun BACK
Pesticide Analyst
Ministry for Food Agriculture, Forestry and Fisheries
36 Chung Ryeong 4-Ro, Yesan Eup, Yesan-Gun,
Chungcheongnam-Do, Republic of Korea
Phone: +82 41 335 6060
Fax: +82 41 331 2540
E-mail: chhback@naqs.go.kr

So-Jin KIM
Senior Researcher
Korea Food and Drug Administration
Osong Health Technology Administration Complex, 643
Yeonje-ri,Gangoe-myeon
Cheongwon-gun, Republic of Korea
Phone: +82 43 719 2507
Fax: +82 43 719 2500
E-mail: sojin1004@korea.kr

Man-Sool LEE
Senior Researcher
Korea Health Industry Development Institute
Osong Health Technology Administration Complex, 643
Yeonje-ri,Gangoe-myeon
Cheongwon-gun, Republic of Korea
Phone: +82 43 713 8345
Fax: +82 43 713 8909
E-mail: leems@khidi.or.kr

Sung-Kwan PARK
Deputy Director
Korea Food and Drug Administration
Osong Health Technology Administration Complex, 643
Yeonje-ri,Gangoe-myeon
Phone: +82 43 719 4353
Fax: +82 43 719 4350
E-mail: skpark37@korea.kr

Saint Lucia
Sainte-Lucie
Santa Lucía

Tzarmallah HAYNES
Head of Standards Development Department
Saint Lucia Bureau of Standards
P. O. Box CP 5412
Castries , St. Lucia
Phone: +1758 453 0049
Fax: +1758 452 3561
E-mail: t.haynes@slbs.org

Saudi Arabia
Arabie saoudite
Arabia Saudita

Ameen AL-AHMAR
Head of Food Science Section
Ministry of Agriculture
P.O.Box 17285 Riyadh 11484
Riyadh , Kingdom of Saudi Arabia
Phone: +96614576780
Fax: +96614584979
E-mail: alahmer88@hotmail.com

Serbia
Serbie
Serbia

Ivan STANKOVIC
Professor
Faculty of Pharmacy, University of Belgrade
Vojvode Stepe 450, Belgrade, Serbia
Phone: +381 11 3951345
Fax: +381 11 3972840
E-mail: istank@pharmacy.bg.ac.rs

Singapore
Singapour
Singapur

Adelene YAP
Executive Manager (Regulatory Programmes Division)
Agri-Food & Veterinary Authority
5 Maxwell Road, #18-00 Tower Block MND Complex
Singapore 069110
Phone: +65 6325 1226
Fax: +65 6324 4563
E-mail: adelene_yap@ava.gov.sg

Teng Yong LOW
Manager (Regulatory Programmes Division)
Agri-Food & Veterinary Authority
5 Maxwell Road, #18-00 Tower Block MND Complex,
Singapore 069110
Phone: +65 6325 3092
Fax: +65 6220 6068
E-mail: low_teng_yong@ava.gov.sg

South Africa
Afrique du Sud
SudáFrica

Maryke HERBST
Assistant Director
Department of Health
Private bag X828
Pretoria, South Africa
Phone: + 27 12 395 8786
Fax: + 27 12 395 8854
E-mail: herbsm@health.gov.za

Spain
Espagne
España

David Merino FERNANDEZ
Tecnico Gestion de Riesgos Quimicos
Agencia Española de Seguridad Alimentaria Y Nutrición
Alcalá, 56 St
28071 Madrid, Spain
Phone: +34 913380383
Fax: +34 913380169
E-mail: dmerino@mspsi.es

Sudan
Soudan
Sudán

Asia Azrag DAHAB
Environment Health &Food Control Director
Federal Ministry of Health
Omdurman, Sudan
Phone: +249 912458016
E-mail: asiaazrak@gmail.com

Manal SHAKOR
Chemist
Sudanese Standard & Metrology Organization
P.O.Box 13573 Khartoum /Sudan
Khartoum, Sudan
Phone: +249 122544725/+249 918067525
Fax: +249 83774852/+249 83797448
E-mail: manal672009@hotmail.com

Sweden
Suède
Suecia

Carmina IONESCU
Codex Coordinator
National Food Administration
75126 Uppsala
Sweden
Phone: +46 18 17 56 01
Fax: +4618105848
E-mail: Codex.Sweden@slv.se

Switzerland
Suisse
Suiza

Awilo OCHIENG PERNET
Resp. Codex Alimentarius
Swiss Federal Office of Public Health
Post Box CH-3003
Bern, Switzerland
Phone: +41 31 322 00 41
Fax: +41 31 322 11 31
E-mail: awilo.ochieng@bag.admin.ch

Mark STAUBER
Master of Food Science ETH
Federal Office of Public Health
Schwarzenburgstr. 165
Bern 3003, Switzerland
Phone: +41 31 322 95 59
Fax: +41 31 322 95 74
E-mail: mark.stauber@bag.admin.ch

Dirk CREMER
Global Regulatory Affairs Manager
DSM Nutritional Products Ltd.,
DSM Nutritional Products Ltd., P.O. Box 2676
4002-Basle, Switzerland
Phone: +41 61 815 8109
Fax: +41 61 815 8770
E-mail: dirk.cremer@dsm.com

Grethe HUMBERT
Regulatory and Scientific Affairs
Nestec Ltd.
Avenue Nestlé 55
1800 Vevey , Switzerland
Phone: +41 21 924 4266
Fax: +41 21 924 4547
E-mail: grethe.humbert@nestle.com

Hervé NORDMANN
Ajinomoto Co Inc.
En Crochet 1
CH1143 Apples, Switzerland
Phone: +41 21 800 37 63
Fax: +41 21 800 40 87
E-mail: herve.nordmann@asg.ajinomoto.com

Jürgen SCHNABEL
Global Head Regulatory + Scientific Affairs
Givaudan Schweiz AG
Winterthurerstrasse
8310 Kemptthal , Switzerland
Phone: +52 354 0803
Fax: +52 354 0817
E-mail: Juergen.schnabel@givaudan.com

Syrian Arab Republic
République arabe syrienne
República Árabe Siria

Yahya ALCALDE
Ministry of Economy and Trade
Phone: +963944338197/+963115138935
Fax: +963115138938
E-mail: yehea_alkhaled@hotmail.com

Basem HAMDAN
Ministry of Economy and Trade
Damascus, Syrian Arab Republic
Phone: +963115138935/+96311933618951
Fax: +963115138938
E-mail: b_hamdan@windowslive.com

Iman SALEH
Head of Section in Food Department
Syrian Organization for Standardization and Metrology
P.O. Box 11836
Phone: +963966935280
Fax: +963114528214
E-mail: imansaleh1@yahoo.com/sasmo@net.sy

Thailand
Thaïlande
Tailandia

Chitra SETTAUDOM
Senior Expert in Food Standard
Food and Drug Administration
88/24 Moo 4, Tiwanon Rd., Muang
Nonthaburi , Thailand
Phone: +662 590 7140
Fax: +662 591 8446
E-mail: schitra@fda.moph.go.th

Nongnuch MAYTEEYONPIRIYA
Senior Scientist
Department of Science Service
75/7 Rama VI Road, Ratchathewi District
Bangkok, Thailand
Phone: +662 201 7195
Fax: +662 201 7181
E-mail: nmaytee@dss.go.th

Nalinthip PEANEE
Standards Officer
National Bureau of Agricultural Commodity and Food Standards
50 Paholyothin Road, Chatuchak
Phone: +662 561 2277 ext.1412
Fax: +662 561 3357
E-mail: nalinthip@acfs.go.th

Torporn SATTABUS
Standards Officer
National Bureau of Agricultural Commodity and Food Standards
50 Paholyothin Road, Chatuchak
Phone: +662 561 2277 ext.1415
Fax: +662 561 3357
E-mail: torporn@acfs.go.th

Surapanee PURANANDA
Food and Drug Technical Officer,
Food and Drug Administration
88/24 Moo 4, Tiwanon Rd., Muang
Nonthaburi , Thailand
Phone: +662 590 7207
Fax: +662 590 7011
E-mail: surapura@fda.moph.go.th

Natcha JANKHAIKHOT
Food and Drug Technical officer
Food and Drug Administration
88/24 Moo 4, Tiwanon Rd., Muang
Nonthaburi, Thailand
Phone: +662 590 7185
Fax: +662 591 8476
E-mail: natcha.j@gmail.com

Wacharawan CHOMDONG
Specialist
Thai Frozen Foods Association
92/6 6th Floor Sathorn Thani II BLDG., North Sathorn Rd., Silom, Bangrak,
Bangkok, Thailand
Phone: +662 235 5622-4
Fax: +662 235 5625
E-mail: wacharawan@thai-frozen.or.th

Akarat SUKSOMCHEEP
Committee of Food Processing Industry Club
The Federation of Thai Industries
214 Thainamthip Bldg. (4th floor), Vibhavadi-Rangsit Rd
Bangkok, Thailand
Phone: +662 835 1421
Fax: +662 835 1019
E-mail: sakarat@apac.ko.com

Vipaporn SAKULKRU
Head of Trade and Technical Division
Thai Food Processors' Association
170/21-22 9th Fl Ocean Tower 1Bld., New Ratchadapisek Rd., Klongtoey
Bangkok, Thailand
Phone: +662 261 2684
Fax: +662 261 2996
E-mail: vipaporn@thaifood.org

United Kingdom of Great Britain and Northern Ireland
Royaume-Uni de Grande-Bretagne et d'Irlande du Nord
Reino Unido de Gran Bretaña e Irlanda del Norte

Glynis GRIFFITHS
Senior Executive Officer, Food Additives Branch
Food Standards Agency
3B Aviation House, 125 Kingsway, WC2B 6NH
London, UK
Phone: +44 207 276 8556
Fax: +44 207 276 8514
E-mail: Glynis.griffiths@foodstandards.gsi.gov.uk

United Republic of Tanzania
République-Unie de Tanzanie
República Unida de Tanzanía

Raymond Nicholaus WIGENGE
Director of Food Safety
Tanzania Food & Drugs Authority
P.O.Box 77150 DAR-ES-SALAAM
DAR-ES-SALAAM , United Republic of Tanzania
Phone: +255 22 240512/+255 754286094
Fax: +255 22 240793
E-mail: raywigenge@yahoo.com

United States of America
États-Unis d'Amérique
Estados Unidos de América

Dennis KEEFE
Director, Senior Science and Policy Staff
Office of Food Additive Safety, Center for Food Safety and Applied Nutrition, U.S. Food and Drug Administration
5100 Paint Branch Parkway
College Park, MD, USA
Phone: +1 301 436 1200
Fax: +1 301 436 2972
E-mail: dennis.keefe@fda.hhs.gov

Susan CARBERRY
Supervisory Chemist
U.S. Food & Drug Administration; Center for Food Safety & Applied Nutrition; Office of Food Additive Safety; 5100 Paint Branch Parkway; HFS-265
College Park, MD 20740-3835, USA
Phone: +1 301 436 1269
Fax: +1 301 436 2972
E-mail: Susan.Carberry@fda.hhs.gov

Daniel FOLMER
Chemist
US Food and Drug Administration
5100 Paint Branch Parkway, HFS-265
College Park, MD, USA
Phone: +1 301 436 1274
Fax: +1 301 436 2972
E-mail: daniel.folmer@fda.hhs.gov

Paul HONIGFORT
Consumer Safety Officer
U.S. Food and Drug Administration
HFS-275, 5100 Paint Branch Parkway
Phone: +1 301 436 1206
Fax: +1 301 436 2965
E-mail: paul.honigfort@fda.hhs.gov

Chih-Yung WU
International Trade Specialist
U.S. Department of Agriculture/Foreign Agriculture Service
1400 Independence Ave S.W.
Washington DC, USA
Phone: +1 202 720 9058
Fax: +1 202 690 0677
E-mail: chih-yung.wu@fas.usda.gov

Mari KIRRANE
Wine Trade & Technical Advisor
Alcohol & Tobacco Tax & Trade Bureau
221 Main Street, Suite 1340
San Francisco, CA 94105, USA
Phone: +1 513 684 3289
Fax: +1 202 453 2678
E-mail: Mari.Kirrane@ttb.gov

Barbara McNiff
Senior International Issues Analyst
U.S. Department of Agriculture
1400 Independence Avenue
Washington, D.C., USA
Phone: +1 202 690 4719
Fax: +1 202 720 3157
E-mail: Barbara.McNiff@fsis.usda.gov

Lisa CRAIG
Director, Regulatory Affairs
Abbott Nutrition
625 Cleveland Avenue
Columbus OH 43215, USA
Phone: +1 614 624 3696
Fax: +1 614 727 3696
E-mail: lisa.craig@abbott.com

Jeff MOORE
Scientist Liaison
U.S. Pharmacopeia
12601 Twinbrook Parkway
Rockville, MD, USA
Phone: +1 301 816 8288
Fax: +1 301 816 8373
E-mail: JM@usp.org

Fred SHINNICK
Executive Director, Regulatory Affairs
Senomyx, Inc.
4767 Nexus Center Drive
San Diego, California, USA
Phone: +1 858 646 8303
Fax: +1 858 404 0750
E-mail: fred.shinnick@senomyx.com

INTERNATIONAL NON-GOVERNMENTAL ORGANIZATIONS
ORGANIZATIONS NON-GOUVERNAMENTALES INTERNATIONALES
ORGANIZACIONES INTERNACIONALES NO GUBERNAMENTALES

AIDGUM (International Association for the Development of Natural Gums)

Francis THEVENET
President
AIDGUM-International Association for the Development of Natural Gums
BP 4151
Rouen, France
Phone: +33 2 32 83 18 18
Fax: +33 2 32 83 19 19
E-mail: f.thevenet@aidgum.com

AMFEP (Association of Manufacturers of Enzyme Products)

Danielle PRAANING
Principal Expert Regulatory Affairs
DSM Food Specialties
PO Box 1, 2600 MA
Delft, The Netherlands
Phone: +31 15 2793960
Fax: +31 15 2793614
E-mail: danielle.praaning@dsm.com

Dorthe HELNOV
Regulatory Affairs Manager
NOVOZYMES
Krogshoejvej 36, Bagsvaerd, Denmark
Phone: +45 4446 0000
Fax: +45 4498 4647
E-mail: dhel@novozymes.com

CCC (Calorie Control Council)

Lyn O'Brien NABORS
President
Calorie Control Council
1100 Johnson Ferry Road-Suite 300
Atlanta 30342, USA
Phone: +1 404 252 3663
Fax: +1 404 252 0775
E-mail: LNABORS@Kellencompany.com

Sidd PURKAYASTHA
Vice-President, Global Technical Development & Support
PureCircle Limited
915 Harger Road, Suite 250
Oak Brook, Illinois 40523, USA
Phone: +1 630 361 0374
Fax: +1 630 361 0384
E-mail: sidd.purkayastha@purecircle.com

Eric ALLEN
Senior Executive
Calorie Control Council
1100 Johnson Ferry Road
Atlanta 30342, USA
Phone: +1 404 252 3663
Fax: +1 404 252 0774
E-mail: eallen@kellencompany.com

CEFIC (European Chemical Industry Council)

Marc VERMEULEN
CEFIC Director Foodchain and Protective Applications
CEFIC
Av. Van Nieuwenhuyse 4
1160 Brussels, Belgium
Phone: +32 2 676 7446
E-mail: mve@cefic.be

CEFS (Comité Européen des Fabricants de Sucre)

Camille PERRIN
Scientific & Regulatory Affairs Manager
CEFS (Comité Européen des Fabricants de Sucre)
182 avenue de Tervuren
Brussels, Belgium
Phone: +32 2 762 07 60
Fax: +32 2 771 00 26
E-mail: camille.perrin@cefs.org

EFLA (EUROPEAN FOOD LAW ASSOCIATION)

Xavier LAVIGNE
Member
European Food Law Association (EFLA)
Rue De L'Association 50
Brussels 1000, Belgium
Phone: +32 2 209 1142
Fax: +32 2 219 7342
E-mail: secretariat@efla-aeda.org

ETA (Enzyme Technical Association)

Huub SCHERES
Director External Affairs
ETA/Danisco
Archimedesweg 30
2333 CN Leiden, The Netherlands
Phone: + 31 71 568 6168
Fax: + 31 71 568 6169
E-mail: huub.scheres@danisco.com

EuSalt (European Salt Producers' Association)

Wouter LOX
Managing Director
EuSalt
Avenue de l'Yser 4
1040 Brussels, Belgium
Phone: +32 2 737 10 91
Fax: +32 2 737 10 99
E-mail: Wouter.lox@eusalt.com

IACM (International Association of Color Manufacturers)

Daniel LIU
Regulatory Affairs Manager
Shanghai Colorcon Coating Technology Limited
P.O Box 108008 No.688 Chundong Road Xinzhuang Industry Zone, Minhang
Shanghai, China
Phone: +86 21 54422222 ext. 1402
Fax: +86 21 54422229
E-mail: dliu@colorcon.com

IADSA (International Alliance of Dietary/Food SupplementAssociations)

Peter BERRY OTTAWAY
Technical Advisor
IADSA
Rue De L'Association 50
1000 – Address Brussels, Belgium
Phone: +32 2 209 11 55
Fax: +32 2 219 73 42
E-mail: secretariat@iadsa.be

IAI (International Aluminium Institute)

Charles JOHNSON
VP, EH and S
The Aluminium Assn
1525 Wilson Blvd. Suite 600
Arlington, VA 22209, USA
Phone: +1 703 358 2981
Fax: +1 703 358 2961
E-mail: cjohnson@aluminum.org

ICA/IOCCC (International Confectionery Association)

Christopher MAHONY
Executive Director
ICA (International Confectionery Association)
885 DON MILLS Road, Suite 301
Toronto, Ontario, Canada
Phone: +1 416 828 2858
Fax: +1 416 510 8044
E-mail: cmahony@international-confectionery.com

ICBA (International Council of Beverages Associations)

Päivi JULKUNEN
Chair, ICBA Committee for Codex
International Council of Beverages Associations
C/O American Beverage Association, 1101 16th Street, NW
Washington, DC 20036, USA
Phone: +1 404 676 2677
Fax: +1 404 598 2677
E-mail: pjulkunen@na.ko.com

George PUGH
Senior Manager, Food Toxicology
The Coca-Cola Company
One Coca-Cola Plaza
Atlanta, GA 30301, USA
Phone: +1 404 676 3024
Fax: +1 404 598 3024
E-mail: gepugh@na.ko.com

Grant SMITH
Manager, Research & Innovation Support
The Coca-Cola Company
One Coca-Cola Plaza
Atlanta, GA 30313, USA
Phone: +1 404 676 3939
Fax: +1 404 598 3939
E-mail: grsmith@na.ko.com

Wei SUN
SRA Director
CC Bev (Shanghai) Co., Ltd.
1702 Full Link Plaza Mansion No.18 Chaoyangmenwai Avenue
Beijing 100020, China
Phone: +86 10 58610 388
E-mail: wsun@apac.ko.com

ICD (Industry Council for Development)

Leon GORRIS
Director Regulatory Affairs
UNILEVER
66 Lin Xin Road
Shanghai, China
Phone: +86 21 2212 5861
Fax: +86 21 2212 5042
E-mail: Leon.Gorris@unilever.com

ICGA (International Chewing Gum Association)

Christophe LEPRÊTRE
Regulatory & Scientific Affairs Counsellor
International Chewing Gum Association
C/O Keller and Heckman LLP, Avenue Louise, 523, 1050 Brussels, Belgium
Phone: +32 2 645 50 60
Fax: +32 2 645 50 50
E-mail: lepretre@khlaw.be

Jenny LI
Legal Consultant
ICGA
C/O Keller and Heckman LLP- Shanghai, Suite 3604, The Bund Center, Shanghai –200002, 222 Yan'an Dong Lu
Shanghai, China
Phone: +86 21 6335 1000
Fax: +86 21 6335 1618
E-mail: li@khlaw.com

Lily Xu
Sr. Manager, Scientific & Regulatory Affairs-Greater China
Corporate Affairs Department, Wm. Wrigley Jr. Company
33/F, R&F Center, 10 Huaxia Rd., Zhejiang Xincheng, Tianhe District
Guangzhou 510623, China
Phone: +86 20 8519 6069
Fax: +86 20 3829 8057
E-mail: Lily.Xu@Wrigley.com

Huan LI
Executive of regulatory affairs
Roquette Freres Beijing Representative Office
Room 1008, Tower 1, Bright China Chang An, No. 7, Jian Guo Men Nei Da Jie
Beijing 100005, China
Phone: +86 10 5911 1688 ext.18321
Fax: +86 10 6510 2417
E-mail: huan.li@roquette.com

ICGMA (International Council of Grocery Manufacturers Associations)

Maia JACK
Senior Manager, Science Policy – Chemical Safety
Grocery Manufacturers Association (GMA)
1350 I (Eye) St, NW, Suite 300
Washington, D.C., U.S.A.
Phone: +1 202 639 5922
Fax: +1 202 639 5991
E-mail: MJack@gmaonline.org

Amy BOILEAU
Associate Director of Regulatory Affairs
Cargill, Incorporated
15407 McGinty Road West, Mailstop #163
Wayzata, Minnesota, USA
Phone: +1 952 742 4262
Fax: +1 952 249 4076
E-mail: amy_boileau@cargill.com

Kimberly BERRY
Regulatory Analyst
Bryant Christie Inc.
500 Union Street, Suite 701
Seattle, Washington 98101, United States
Phone: +1 206 292 6340
Fax: +1 206 292 6341
E-mail: kimb@bryantchristie.com

Deborah YUU
Manager, Regulatory and Labeling
General Mills Inc.
1 General Mills Boulevard, MS W01-C
Minneapolis, Minnesota 55426, USA
Phone: +1 764 764 5563
Fax: +1 763 764 5563
E-mail: debbie.yuu@genmills.com

IDF/FIL (International Dairy Federation)

Michael HICKEY
Irish National Committee of IDF
Derryreigh
Creggane, Charleville, Co. CORK, Ireland
Phone: +353 63 89392
E-mail: mfhickey@oceanfree.net

Aurélie DUBOIS
Standards Officer
International Dairy Federation
80 Boulevard Auguste Reyers
1030 Brussels, Belgium
Phone: +32 27068645
Fax: +32 27330413
E-mail: adubois@fil-idf.org

Meiyan YU
The Chinese National Committee of the IDF
337 Xuefu Road
Harbin 150086 , China
Phone: +86 451 8666 1498
Fax: +86 451 8666 1498
E-mail: meiyanyu@vip.163.com

IFAC (International Food Additives Council)

Haley STEVENS
Associate Director
International Food Additives Council
1100 Johnson Ferry Rd.-Suite 300
Atlanta GA 30342, USA
Phone: +1 404 252 3663
Fax: +1 404 252 0775
E-mail: hstevens@kellencompany.com

Steven BASART
Manager China
Kellen Company Beijing
11F/R 1177 Block A Xianguandli N. Road – E Third Ring
Beijing, China
Phone: + 86 10 5923 1096
Fax: + 86 10 5923 1090
E-mail: sbasart@kellencompany.com

Zhengyu TAO
Asia Pacific Regulatory Affair Manager
FMC
Room 105, Yishan RD.1009 Innovation Building,
Shanghai, China
Phone: +86 21 5427 1177 ext. 157
Fax: +86 21 5427 0193
E-mail: Martin.tao@FMC.com

Yan WEN
Regulatory Affairs Manager
Danisco China Co.,Ltd.
Rm. 1403, CITIC Building,
Beijing, China
Phone: +86 10 6500 7333
Fax: +86 10 6500 7333
E-mail: yan.wen@danisco.com

Kevin KENNY
Chief Operating Officer
Decernis LLC
1250 Connecticut Ave. NW, #200
Washington D.C. 20036, USA
Phone: +1 301 535 2234
Fax: +1 301 834 7964
E-mail: kkenny@decernis.com

Lori KLOPF
Regulatory Affairs Manager
ICL Performance Products
373 Marshall Avenue
Webster Groves, Missouri, USA
Phone: +1 314 918 4910
Fax: +1 314 918 0117
E-mail: Lori.Klopf@icl-pplp.com

Roy LYON
Manager of Regulatory Affairs
Innophos. Inc
259 Prospect Plains Rd
Cranbury NJ 08512, USA
Phone: +1 609 366 1282
Fax: +1 609 366 1353
E-mail: Roy.Lyon@Innophos.com

Pierre KIRSCH
Scientific & regulatory advisor
Lubrizol
Avenue du Pesage 18/9
1050 Brussels, Belgium
Phone: +32 473974002
E-mail: kirsch@skynet.be

Jiasheng SHEN
Regulatory Affairs Manager- Asia Pacific
J.M. Huber
7 F, Xingruan Tech. Plaza No.418 Guiping Road,
Cao He Jing Hi-Tech Park,
Shanghai 200233, China
Phone: +86 13917064696
Fax: +86 21 5175 8499
E-mail: roy.shen@huber.com

Alfsons WESTGEEST
Group Vice President
Kellen Company
Avenue Jules Bordet 142
B-1140 Brussels, Belgium
Phone: + 32 2761 1600
Fax: + 32 2761 1699
E-mail: awestgeest@kellencompany.com

IFT (Institute of Food Technologists)

Rodney J. H. GRAY
Vice President Regulatory Affairs
Martek Biosciences
6480 Dobbin Road
Pasadena, USA
Phone: + 1 410 740 0081
E-mail: rgray@martek.com

Gloria BROOKS-RAY
Advisor, Codex Alimentarius & International Regulatory Affairs
Exponent Food and Chemicals, P. O. Box 97
Mountain Lakes, NJ 07046, USA
Phone: + 1 973 334 4652
E-mail: gbrooksray@exponent.com

IFU (International Federation of Fruit Juice Producers

Hany FARAG
Acting Chairman, Commission for Legislation
23, Boulevard des Capucines
Paris, France
Phone: +33 1 47 42 82 80
Fax: +33 1 47 42 82 81
E-mail: ifu@ifu-fruitjuice.com

IGTC (International Glutamate Technical Committee)

Masanori KOHMURA
Scientific Advisor
IGTC (International Glutamate Technical Committee)
15-1 Kyobashi 1-Chome, Chuo-ku
Tokyo, Japan
Phone: +81 3 5250 8184
Fax: +81 3 5250 8403
E-mail: masanori_Kohmura@ajinomoto.com

Ryuji YAMAGUCHI
Scientific Advisor
IGTC (International Glutamate Technical Committee)
15-1 Kyobashi 1-Chome, Chuo-ku
Tokyo, Japan
Phone: +81 3 5250 8184
Fax: +81 3 5250 8403
E-mail: ryuji_yamaguchi@ajinomoto.com

IICA (Inter-American Institute for Cooperation on Agriculture)

Jaime FLORES
International Specialist in Food Safety
Inter-American Institute for Cooperation on Agriculture
5345
Caracas, Venezuela
Phone: +58 2125718055
Fax: +58 2125771356
E-mail: Jaime.Flores@iica.int

IOFI (International Organization of the Flavor Industry)

Thierry CACHET
Scientific Director
International Organization of the Flavor Industry (IOFI)
Avenue des Arts 6
BE-1210 Brussels, Belgium
Phone: +32 2214 20 51
Fax: +32 2214 20 69
E-mail: secretariat@iofiorg.org

ISA (International Sweeteners Association)

Frances HUNT
Secretary General
International Sweeteners Association (ISA)
9, Avenue des Gaulois
1040 Brussels, Belgium
Phone: +32 2 736 53 54
Fax: + 32 2 732 34 27
E-mail: isa@ecco-eu.com

IUFOST (International Union of Food Science and Technology)

John LUPIEN
Food Science Department
University of Massachusetts
Via Aventina 30
00153-Rome, Italy
Phone: +39 06 5725 0042
E-mail: john@jrlupien.net

NHF (National Health Federation)

Scott TIPS
President
National Health Federation
PO BOX 688
Monrovia, California 91017, USA
Phone: +1 626 357 2181
Fax: +1 626 303 0642
E-mail: scott@rivieramail.com

Xiaolu TENG
National Health Federation
PO BOX 689
Monrovia, California 91018, USA
Phone: +1 626 357 2181
Fax: +1 626 303 0642
E-mail: tengxiaolu@hotmail.com

OFCA (Organisation des fabricants de produits cellulosiques alimentaires)

Evert IZEBOUD
Secretary General
OFCA
Kerkweide 27
2265 DM Leidschendam, The Netherlands
Phone: +31 70 320 9894
Fax: +31 70 320 2560
E-mail: ofca@planet.nl

INTERNATIONAL GOVERNMENTAL ORGANIZATIONS
ORGANIZATIONS GOUVERNAMENTALES INTERNATIONALES
ORGANIZACIONES GUBERNAMENTALES INTERNACIONALES

Food and Agriculture Organization of the United Nations (FAO)
Organisation des Nations Unies pour l'alimentation et l'agriculture
Organización des las Naciones Unidas para la agricultura y la alimentación

Annika WENNBERG
Senior Officer,
FAO Joint Secretary to JECFA
Nutrition and Consumer Protection Division
Food and Agriculture Organization of the United Nations
Viale delle Terme di Caracalla
00153 Roma, Italy
Phone: + 39 06570 53283
Fax: + 39 06570 54593
E-mail: annika.wennberg@fao.org

World Health Organization (WHO)
Organisation Mondiale de la Santé (OMS)
Organización Mundial de la Salud (OMS)

Angelika TRITSCHER
WHO Joint Secretary to JECFA and JMPR
Department of Food Safety, Zoonoses and Foodborne Diseases
20, Avenue Appia, CH-1211 Geneva 27
Switzerland
Ph: +41 22 791 1523
Fax: +41 22 791 4848
E-mail: trischera@who.int

SECRETARIAT

Joint FAO/WHO Food Standards Programme (Codex Secretariat)

Annamaria BRUNO
Food Standards Officer
Joint FAO/WHO Food Standards Programme
Viale delle Terme di Caracalla
00153 Roma, Italy
Phone: +39 06570 56254
Fax: +39 06570 54593
E-mail: annamaria.bruno@fao.org

Heesun KIM
Food Standards Officer
Joint FAO/WHO Food Standards Programme
Viale delle Terme di Caracalla
00153 Rome, Italy
Phone: +39 06570 54796
Fax: +39 06570 54593
E-mail: heesun.kim@fao.org

Tom HEILANDT
Senior Food Standards Officer
Joint FAO/WHO Food Standards Programme
Viale delle Terme di Caracalla
00153 Rome, Italy
Phone: +39 06570 54384
Fax: +39 06570 54593
E-mail: tom.heilandt@fao.org

CCFA Secretariat (Chinese Secretariat)

Xiumei LIU
Professor
National Institute of Nutrition and Food Safety, China
CDC,MOH
No.7 Panjiayuan Nanli
Beijing 100021, China
Phone: +86 10 67770158
Fax: +86 10 67711813
E-mail: xiumeiliu@ccfa.cc/secretariat@ccfa.cc

Jing TIAN
Assistant Researcher
National Institute of Nutrition and Food Safety, China
CDC, MOH
No.7 Panjiayuan Nanli
Beijing 100021, China
Phone: +86 10 67791259
Fax: +86 10 67711813
E-mail: tianjing960929@126.com

Jianbo ZHANG
Assistant Researcher
National Institute of Nutrition and Food Safety, China
CDC, MOH
No.7 Panjiayuan Nanli
Beijing 100021, China
Phone: +86 10 87776914
Fax: +86 10 67711813
E-mail: zhjb@ccfa.cc

Xuedan MAO
Assistant Researcher
National Institute of Nutrition and Food Safety, China
CDC, MOH
No.7 Panjiayuan Nanli
Beijing 100021, China
Phone: +86 10 67791259
Fax: +86 10 67711813
E-mail: maoxuedan@163.com

Yi SHAO
Research Assistant
National Institute of Nutrition and Food Safety, China
CDC, MOH
No.7 Panjiayuan Nanli
Beijing 100021, China
Phone: +86 10 87720035
Fax: +86 10 67711813
E-mail: sy1982bb@yahoo.com.cn

Zhe ZHANG
Research Assistant
National Institute of Nutrition and Food Safety, China
CDC, MOH
No.7 Panjiayuan Nanli
Beijing 100021, China
Phone: +86 10 67791259
Fax: +86 10 67711813
E-mail: zjju5210@gmail.com

Huali WANG
Research Assistant
National Institute of Nutrition and Food Safety, China
CDC, MOH
No.7 Panjiayuan Nanli
Beijing 100021, China
Phone: +86 10 87776914
Fax: +86 10 67711813
E-mail: whl8208@sina.com.cn

Hao DING
Research Assistant
National Institute of Nutrition and Food Safety, China
CDC, MOH
No.7 Panjiayuan Nanli
Beijing 100021, China
Phone: +86 10 67768526
Fax: +86 10 67711813
E-mail: thorninmay@gmail.com

Appendix II

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

CODEX COMMITTEE ON PROCESSED FRUITS AND VEGETABLES (CCPFV)

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

4. FOOD ADDITIVES

Food Additives			Endorsement status
4.1 Antioxidants and preservatives used in accordance with Tables 1 and 2 of the Codex *General Standard for Food Additives* (CODEX STAN 192-1995) for Food Category 04.1.2.2 – Dried Fruits are acceptable for use in foods conforming to this Standard			Endorsed by 43rd CCFA
4.2 The antioxidant listed below is also acceptable for use, under the conditions of good manufacturing practices, in the products covered by this Standard.			Endorsed by 43rd CCFA
INS No.	**Name of Food Additive**	**Maximum Level**	
330	Citric acid	GMP	

Proposed draft Annex on Certain Mushrooms (revision of CODEX STAN 55-1981) for inclusion in the *Standard for Certain Canned Vegetable* (CODEX STAN 297-2009)

3. FOOD ADDITIVES

Food Additives			Endorsement status
3.1 Thickeners, emulsifiers and stabilizers *used in accordance with Table 3 of the Codex General Standard for Food Additives* (CODEX STAN 192-1995) for food category 04.2.2.4 are acceptable for use in canned mushrooms in sauce only.			Endorsed by 43rd CCFA
3.2 Only the colour listed below is permitted for use in canned mushroom in sauce.			Endorsed by 43rd CCFA
INS No.	**Name of the Food Additive**	**Maximum Level**	
150d	Caramel IV- Sulfite Ammonia Process	50,000 mg/kg	
3.3 Only the flavour enhancer listed below is permitted for use, under the conditions of good manufacturing practices, in the products covered by this Annex.			Endorsed by 43rd CCFA
INS No.	**Name of the Food Additive**	**Maximum Level**	
621	Monosodium glutamate	GMP	

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

4 FOOD ADDITIVES

Food Additives			Endorsement status
4.1 Acidity regulators used in accordance with Table 3 of the Codex *General Standard for Food Additives* (CODEX STAN 192-1995) are acceptable for use in foods conforming to this Standard.			Endorsed by 43rd CCFA
INS No.	**Name of the Food Additive**	**Maximum Level**	Endorsed by 43rd CCFA
334	Tartaric acid	1,300 mg/kg	

FAO/WHO COORDINATING COMMITTEE FOR ASIA (CCASIA)

Draft Regional Standard for Edible Sago Flour

3. FOOD ADDITIVES

Food Additives	Endorsement status
Flour treatment agents used in accordance with Tables 1 and 2 of the *Codex General Standard for Food Additives* (CODEX STAN 192-1995) in food category 06.2.1 "flours" are acceptable for use in foods conforming to this standard.	Endorsed by 43rd CCFA

Proposed draft Regional Standard for Chili Sauce

4. FOOD ADDITIVES

Food Additives			Endorsement status
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.			Endorsed by 43rd CCFA
4.1 Acidity regulators, antioxidants, colours, flavour enhancers, preservatives, sweeteners and thickeners listed in Table 3 of the *Codex General Standard for Food Additives* (CODEX STAN 192-1995) are acceptable for use in food conforming to this standard.			Endorsed by 43rd CCFA
4.2 ACIDITY REGULATORS			
INS No.	**Name of the Food Additive**	**Maximum Level**	**Endorsement status**
334	Tartaric acid	5, 000 mg/kg	Endorsed by 43rd CCFA
452(i)	Sodium polyphosphate	1, 000 mg/kg **(as phosphorous)**	Endorsed by 43rd CCFA
4.3 ANTIOXIDANTS			**Endorsement status**
301	Sodium ascorbate	1,000 mg/kg	unnecessary (their use is accounted for in Section 4.1)
303	Potassium ascorbate	1,000 mg/kg	
307a	Tocopherol, d-alpha-	600 mg/kg (singly or in combination)	Endorsed by 43rd CCFA
307b	Tocopherol concentrate, mixed		Endorsed by 43rd CCFA
307c	Tocopherol, dl-alpha-		Endorsed by 43rd CCFA
320	Butylated hydroxyanisole	100 mg/kg	Endorsed by 43rd CCFA
321	Butylated hydroxytoluene	100 mg/kg	Endorsed by 43rd CCFA
386	Disodium ethylene diamine tetra acetate	75 mg/kg	Endorsed by 43rd CCFA
4.4 COLOURS			**Endorsement status**
100(i)	Curcumin	GMP	**Not endorsed by 43rd CCFA** (this food additive has a numerical ADI)
101(i)	Riboflavin, synthetic	350 mg/kg (Singly or in combination)	Endorsed by 43rd CCFA
101(ii)	Riboflavin, 5'-phosphate sodium		Endorsed by 43rd CCFA
102	Tartrazine	100 mg/kg	Endorsed by 43rd CCFA
110	Sunset yellow FCF	300 mg/kg	Endorsed by 43rd CCFA
120	Carmines	50 mg/kg	Endorsed by 43rd CCFA
124	Ponceau (4R) (cochineal red A)	50 mg/kg	Endorsed by 43rd CCFA
127	Erythrosine	50 mg/kg	Endorsed by 43rd CCFA
129	Allura Red AC	300 mg/kg	Endorsed by 43rd CCFA
133	Brilliant blue, FCF	100 mg/kg	Endorsed by 43rd CCFA

141(i)	Chlorophylls, copper complexes	30 mg/kg (as Cu)	Endorsed by 43rd CCFA
150c	Caramel III – ammonia process	1 500 mg/kg	Endorsed by 43rd CCFA
150d	Caramel IV – sulfite ammonia process	1 500 mg/kg	Endorsed by 43rd CCFA
155	Brown HT	50 mg/kg	Endorsed by 43rd CCFA
160a (ii)	Carotenes, beta (vegetable)	2 000 mg/kg	Endorsed by 43rd CCFA
160b(i)	Annatto extracts, bixin based	10 mg/kg	Endorsed by 43rd CCFA
160c	Paprika oleoresin	GMP	**Not endorsed by 43rd CCFA** (this food additive has no ADI as a colour)
160d(i)	Lycopene (synthetic)	390 mg/kg	Endorsed by 43rd CCFA
4.5 PRESERVATIVES			**Endorsement status**
210	Benzoic acid	1,000 mg/kg **(as benzoic acid)** (singly or in combination)	Endorsed by 43rd CCFA
211	Sodium benzoate		
212	Potassium benzoate		
213	Calcium benzoate		
200	Sorbic acid	1,000 mg/kg **(as sorbic acid)** (singly or in combination)	Endorsed by 43rd CCFA
201	Sodium sorbate		
202	Potassium sorbate		
203	Calcium sorbate		
220	Sulfur dioxide	300 mg/kg **(as residual SO_2)** (singly or in combination)	Endorsed by 43rd CCFA
221	Sodium sulfite		
222	Sodium hydrogen sulfite		
223	Sodium metabisulfite		
224	Potassium metabisulfite		
225	Potassium sulfite		
227	Calcium hydrogen sulfite		
228	Potassium bisulfite		
539	Sodium thiosulfate		
218	Methyl para-hydroxybenzoate	1,000 mg/kg	Endorsed by 43rd CCFA
4. 6 EMULSIFIERS			**Endorsement status**
432	Polyoxyethylene (20) sorbitan monolaurate	5,000 mg/kg (singly or in combination)	Endorsed by 43rd CCFA
433	Polyoxyethylene (20) sorbitan monooleate		
434	Polyoxyethylene (20) sorbitan monopalmitate		
435	Polyoxyethylene (20) sorbitan monoesterate		
473	Sucrose esters of fatty acids	5,000 mg/kg	Endorsed by 43rd CCFA
475	Polyglycerol esters of fatty acids	10,000 mg/kg	Endorsed by 43rd CCFA
477	Propylene glycol esters of fatty acids	20,000 mg/kg	Endorsed by 43rd CCFA
4. 7 SWEETENERS			**Endorsement status**
950	Acesulfame potassium	1,000 mg/kg	Endorsed by 43rd CCFA
951	Aspartame	350 mg/kg	Endorsed by 43rd CCFA
954(iv)	Sodium saccharin	150 mg/kg	Endorsed by 43rd CCFA
955	Sucralose	450 mg/kg	Endorsed by 43rd CCFA
4. 8 STABILIZERS			**Endorsement status**
472e	Diacetylctartaric and fatty acid esters of glycerol	10,000 mg/kg	Endorsed by 43rd CCFA

4. 9 THICKENERS			**Endorsement status**
405	Propylene glycol alginate	8,000 mg/kg	Endorsed by 43rd CCFA
1204	Pullulan	50,000 mg/kg	Unnecessary (its use is accounted for in Section 4.1)
4.10 FLAVOURINGS			**Endorsement status**
The flavourings used in products covered by this standard shall comply with the *Guidelines for the Use of Flavourings* (CAC/GL 66-2008).			standardized text.

Provision for inclusion in the Standard Regional *Standard for Fermented Soybean Paste* (CODEX STAN 298R-2009) (

INS No.	Name of the Food Additive	Maximum level	Endorsement status
336 (i)	Monopotassium tartrate	1,000 mg/kg	Endorsed by 43rd CCFA

Appendix III

CODEX GENERAL STANDARD FOR FOOD ADDITIVES

DRAFT AND PROPOSED DRAFT FOOD ADDITIVE PROVISIONS

(for adoption at Step 8 and Step 5/8 of the Procedure)[1]

CANTHAXANTHIN

INS 161g Canthaxanthin Functional Class: Colour

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	15 mg/kg	52 & V	8	
01.6.1	Unripened cheese	15 mg/kg	F	8	
01.6.2	Ripened cheese	15 mg/kg	F	8	
01.6.4.2	Flavoured processed cheese, including containing fruit, vegetables, meat,etc	15 mg/kg		8	
01.6.5	Cheese analogues	15 mg/kg		8	
01.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	15 mg/kg	V	8	
02.2.2	Fat spreads, dairy fat spreads and blended spreads	15 mg/kg	S & S1	8	
02.3	Fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions	15 mg/kg		8	
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	15 mg/kg		8	
04.1.2.5	Jams, jellies, marmelades	200 mg/kg	W	8	
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	15 mg/kg		8	
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	15 mg/kg		8	
04.1.2.11	Fruit fillings for pastries	15 mg/kg		8	
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	10 mg/kg		8	
06.4.2	Dried pastas and noodles and like products	15 mg/kg	P1	8	
06.4.3	Pre-cooked pastas and noodles and like products	15 mg/kg	153	8	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	15 mg/kg		8	
08.3.1.1	Cured (including salted) non-heat treated processed comminuted meat, poultry, and game products	100 mg/kg	4, 16 & 118	8	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and	35 mg/kg	95	8	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	15 mg/kg	22	8	
09.3.3	Salmon substitutes, caviar, and other fish roe products	15 mg/kg		8	
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	15 mg/kg		8	
10.4	Egg-based desserts (e.g., custard)	15 mg/kg		8	

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

CANTHAXANTHIN

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

CARAMEL III - AMMONIA PROCESS

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

FoodCatNo	FoodCategory	MaxLevel		Comments	Step	Year
12.9.2.1	Fermented soybean sauce	20000	mg/kg	N	5/8	
12.9.2.2	Non-fermented soybean sauce	1500	mg/kg		5/8	
12.9.2.3	Other soybean sauces	20000	mg/kg		5/8	

CARAMEL IV - SULFITE AMMONIA PROCESS

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

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

CARAMEL IV - SULFITE AMMONIA PROCESS

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

CAROTENES, BETA- (VEGETABLE)

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

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

CAROTENOIDS

INS 160a(i) beta-Carotenes (synthetic) Functional Class: Colour

INS 160a(iii) beta-Carotenes (Blakeslea trispora) Functional Class: Colour

INS 160e beta-apo-8'-Carotenal Functional Class: Colour

INS 160f Carotenoic acid, ethyl ester, beta-apo-8'- Functional Class: Colour

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

ERYTHROSINE

INS 127 Erythrosine Functional Class: Colour

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

GRAPE SKIN EXTRACT

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

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
01.4.4	Cream analogues	150 mg/kg	181& F	5/8	
01.5.2	Milk and cream powder analogues	150 mg/kg	181,F&Y	5/8	
03.0	Edible ices, including sherbet and sorbet	100 mg/kg	181	8	
04.1.2.4	Canned or bottled (pasteurized) fruit	1500 mg/kg	181	5/8	

GRAPE SKIN EXTRACT

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

LAURIC ARGINATE ETHYL ESTER

INS 243 Lauric arginate ethyl ester Functional Class: Preservative

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

LAURIC ARGINATE ETHYL ESTER

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce	200 mg/kg		5/8	
05.1.3	Cocoa-based spreads, including fillings	200 mg/kg		5/8	
05.3	Chewing gum	225 mg/kg		5/8	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	200 mg/kg		5/8	
10.2	Egg products	200 mg/kg		5/8	
10.4	Egg-based desserts (e.g., custard)	200 mg/kg		5/8	
12.2.2	Seasonings and condiments	200 mg/kg		5/8	
12.5.1	Ready-to-eat soups and broths, including canned, bottled, and frozen	200 mg/kg		5/8	
12.5.2	Mixes for soups and broths	200 mg/kg	127	5/8	
12.6.1	Emulsified sauces (e.g., mayonnaise, salad dressing)	200 mg/kg		5/8	
12.6.2	Non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy)	200 mg/kg		5/8	
12.7	Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.3	200 mg/kg		5/8	
14.1.4.1	Carbonated water-based flavoured drinks	50 mg/kg		5/8	
14.1.4.2	Non-carbonated water-based flavoured drinks, including punches and ades	50 mg/kg		5/8	
14.1.4.3	Concentrates (liquid or solid) for water-based flavoured drinks	50 mg/kg	127	5/8	

STEVIOL GLYCOSIDES

INS 960 Steviol glycosides Functional Class: Sweetener

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

STEVIOL GLYCOSIDES

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

STEVIOL GLYCOSIDES

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
12.6.4	Clear sauces (e.g., fish sauce)	350 mg/kg	X	5/8	
12.7	Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.3	115 mg/kg	X	5/8	
12.9.2.1	Fermented soybean sauce	30 mg/kg	X	5/8	
12.9.2.2	Non-fermented soybean sauce	165 mg/kg	X	5/8	
12.9.2.3	Other soybean sauces	165 mg/kg	X	5/8	
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	350 mg/kg	X	5/8	
13.4	Dietetic formulae for slimming purposes and weight reduction	270 mg/kg	X	5/8	
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6	660 mg/kg	B & X	5/8	
13.6	Food supplements	2500 mg/kg	J & X	5/8	
14.1.3	Fruit and vegetable nectars	200 mg/kg	X	5/8	
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	200 mg/kg	X	5/8	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	200 mg/kg	160 & X	5/8	
14.2.7	Aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)	200 mg/kg	X	5/8	
15.0	Ready-to-eat savouries	170 mg/kg	X	5/8	

SULFITES

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

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

Notes

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

Appendix IV

CODEX GENERAL STANDARD FOR FOOD ADDITIVES

REVOCATION OF FOOD ADDITIVE PROVISIONS

(for approval)

Part 1 – Provisions included in Table 1 and Table 2

CALCIUM ALUMINIUM SILICATE

INS 556 Calcium aluminium silicate Functional Class: Anticaking agent

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
12.1.1	Salt	GMP		8

CARAMEL IV - SULFITE AMMONIA PROCESS

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

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

SODIUM ALUMINOSILICATE

INS 554 Sodium aluminosilicate Functional Class: Anticaking agent

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
12.1.1	Salt	GMP		8

SULFITES

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

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	500 mg/kg	44	8

Notes

Note 44 As residual SO2.

Part 2 – Provisions included in Table 3

INS No	Additive	Functional Class
554	Sodium aluminosilicate	Anticaking agent
556	Calcium aluminium silicate	Anticaking agent
559	Aluminium silicate	Anticaking agent

Appendix V

CODEX GENERAL STANDARD FOR FOOD ADDITIVES

DISCONTINUATION OF WORK ON DRAFT AND PROPOSED DRAFT FOOD ADDITIVE PROVISIONS

(for information)

ALUMINIUM AMMONIUM SULFATE

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

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
06.2.2	Starches	GMP	6 & 26	6

ALUMINIUM SILICATE

INS 559 Aluminium silicate Functional Class: Anticaking agent

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

CALCIUM ALUMINIUM SILICATE

INS 556 Calcium aluminium silicate Functional Class: Anticaking agentr

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

CANTHAXANTHIN

INS 161g Canthaxanthin Functional Class: Colour

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

CARAMEL IV - SULFITE AMMONIA PROCESS

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

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

CAROTENES, BETA- (VEGETABLE)

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

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
04.1.1.2	Surface-treated fresh fruit	GMP	4 & 16	6
07.1.6	Mixes for bread and ordinary bakery wares	GMP		3
14.1.2.2	Vegetable juice	2000 mg/kg		3
14.1.2.4	Concentrates for vegetable juice	2000 mg/kg		3
14.1.3.2	Vegetable nectar	2000 mg/kg		3
14.1.3.4	Concentrates for vegetable nectar	1000 mg/kg		3

CAROTENOIDS

INS 160a(i) beta-Carotenes (synthetic) Functional Class: Colour

INS 160a(iii) beta-Carotenes (Blakeslea trispora) Functional Class: Colour

INS 160e beta-apo-8'-Carotenal Functional Class: Colour

INS 160f Carotenoic acid, ethyl ester, beta-apo-8'- Functional Class: Colour

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
02.1.2	Vegetable oils and fats	1000 mg/kg		6
07.1.1	Breads and rolls	35 mg/kg		6
07.1.6	Mixes for bread and ordinary bakery wares	GMP		6
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and	500 mg/kg	95	6
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and	100 mg/kg	41	6
09.2.4.1	Cooked fish and fish products	500 mg/kg		6
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	250 mg/kg		6
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	100 mg/kg		3
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	22	6
09.3.3	Salmon substitutes, caviar, and other fish roe products	500 mg/kg		6
09.3.4	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms (e.g., fish paste), excluding products of food categories 09.3.1 - 09.3.3	500 mg/kg		6
10.2	Egg products	1000 mg/kg		3
11.6	Table-top sweeteners, including those containing high-intensity sweeteners	300 mg/kg		3
14.1.3.2	Vegetable nectar	100 mg/kg		6
14.1.3.4	Concentrates for vegetable nectar	100 mg/kg		6
14.2.1	Beer and malt beverages	200 mg/kg		3

ERYTHROSINE

INS 127 Erythrosine Functional Class: Colour

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

ERYTHROSINE

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

GRAPE SKIN EXTRACT

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

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

IRON OXIDES

INS 172(i) Iron oxide, black Functional Class: Colour

INS 172(ii) Iron oxide, red Functional Class: Colour

INS 172(iii) Iron oxide, yellow Functional Class: Colour

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
01.6.1	Unripened cheese	GMP		6
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	GMP	92	6
14.1.3.2	Vegetable nectar	GMP		6
14.1.3.4	Concentrates for vegetable nectar	GMP		6

LAURIC ARGINATE ETHYL ESTER

INS 243 Lauric arginate ethyl ester Functional Class: Preservative

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
14.1.2.2	Vegetable juice	200 mg/kg		3
14.1.2.3	Concentrates for fruit juice	200 mg/kg	122 & 127	3
14.1.2.1	Fruit juice	200 mg/kg	122	3
14.1.2.4	Concentrates for vegetable juice	200 mg/kg	127	3

SODIUM ALUMINOSILICATE

INS 554 Sodium aluminosilicate Functional Class: Anticaking agent

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

STEVIOL GLYCOSIDES

INS 960 Steviol glycosides Functional Class: Sweetener

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
01.1	Milk and dairy-based drinks	200 mg/kg	X	3
01.2	Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks)	200 mg/kg	X	3
01.2.1	Fermented milks (plain)	330 mg/kg	X	3
04.1.2.2	Dried fruit	40 mg/kg	X & 161	3

STEVIOL GLYCOSIDES

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

Notes

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

Appendix VI

CODEX GENERAL STANDARD FOR FOOD ADDITIVES

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

(for comments at Step 3 and Step 6)

Part 1 – Provisions included in Table 1 and Table 2

ERYTHROSINE

INS 127 Erythrosine Functional Class: Colour

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
04.1.2.4	Canned or bottled (pasteurized) fruit	300 mg/kg	54 & 161	6
08.3	Processed comminuted meat, poultry, and game products	30 mg/kg	4 & 16	6

LAURIC ARGINATE ETHYL ESTER

INS 243 Lauric arginate ethyl ester Functional Class: Preservative

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

STEVIOL GLYCOSIDES

INS 960 Steviol glycosides Functional Class: Sweetener

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

SULFITES

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

FoodCatNo	FoodCategory	MaxLevel	Comments	Step
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	300 mg/kg	44 & M	3

Part 2– Provisions included in Table 3

INS No	Additive	Functional Class
427	Cassia gum	emulsifier stabilizer gelling agent thickener

Notes

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

Appendix VII

CODEX GENERAL STANDARD FOR FOOD ADDITIVES

PROPOSED DRAFT PROVISIONS INCLUDED IN TABLE 1 AND TABLE 2

(for further information)

STEVIOL GLYCOSIDES

INS 960 Steviol glycosides Functional Class: Sweetener

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

STEVIOL GLYCOSIDES

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

Notes

Note 161	Subject to national legislation of the importing country aimed, in particular, at consistency with Section 3.2 of the Preamble.
Note H	For use in dried and dehydrated products only.
Note X	As steviol equivalents.

Appendix VIII

CODEX GENERAL STANDARD FOR FOOD ADDITIVES

PROPOSED DRAFT REVISION OF THE FOOD CATEGORY SYSTEM (FOOD CATEGORIES 5.1, 5.2 AND 5.4)

(N07-2010)

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

05.0 Confectionery: Includes all cocoa and chocolate products (05.1), other confectionery products that may or may not contain cocoa (05.2), chewing gum (05.3), and decorations and icings (05.4), or foods produced solely with any combination of foods conforming to these sub-categories.

05.1.4 Cocoa and chocolate products: Chocolate is produced from cocoa nibs, mass, press cake, powder, or liquor with or without addition of sugar, cocoa butter, aroma or flavouring substances, and optional ingredients (e.g., nuts).[1] This category is for chocolate as defined in the Codex *Standard for Chocolate and Chocolate Products* (CODEX STAN 87-1981), and for confectionery that uses chocolate that meets the standard and may contain other ingredients, for example chocolate-covered nuts and fruit (e.g., raisins). This category includes only the chocolate portion of any confectionery within the scope of food category 05.2. Examples include: bonbons, cocoa butter confectionery (composed of cocoa butter, milk solids and sugar), white chocolate, chocolate chips (e.g., for baking), milk chocolate, cream chocolate, sweet chocolate, bitter chocolate, enrobing chocolate, chocolate covered in a sugar-based "shell" or with coloured decorations, filled chocolate (chocolate with a texturally distinct center and external coating, excluding flour confectionery and pastry products of categories 07.2.1 and 07.2.2) and chocolate with added edible ingredients.[2] This category does not include yoghurt-, cereal-, and honey-covered nuts (category 15.2).

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

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

05.2.1 Hard candy: Products made from water and sugar (simple syrup), colour and flavour that may or may not have a filling, their dietetic counterparts, and products that may or may not contain cocoa. Includes: pastilles and lozenges (rolled, shaped and filled sweetened candy).[3] These types of products may be used as fillings for chocolate products within the scope of food categories 05.1.4 and 05.1.5.

05.2.2 Soft candy: Products include soft, chewy products such as caramels (containing sugar syrup, fats, colour and flavour) and their dietetic counterparts; products that may or may not contain cocoa and milk (e.g., toffees and chocolate-flavoured caramels); jelly-based candies (e.g., jelly beans, jellied fruit paste covered in sugar, made from gelatin, pectin, colour and flavour); and licorice.[3] Also included are halwa teheniaa and oriental specialties, such as sweet bean jelly (*yokan*) and agar jelly for *mitsumame*. These types of products may be used as fillings for chocolate products within the scope of food categories 05.1.4 and 05.1.5.

[1] *Food Chemistry*, H.-D. Belitz & W. Grosch, Springer-Verlag, Heidelberg, 1987, pp. 708-711.
[2] Codex Standard for Chocolate and Chocolate Products (CODEX STAN 87-1981).
[3] *Food Chemistry*, H.-D. Belitz & W. Grosch, Springer-Verlag, Heidelberg, 1987, pp. 634-636.

05.2.3 Nougats and marzipans: Nougats consist of roasted ground nuts, sugar and cocoa and their dietetic counterparts, that may be consumed as is, or may be used as a filling for chocolate products within the scope of food categories 05.1.4 and 05.1.5. Marzipan consists of almond paste and sugar and their dietetic counterparts, that may be shaped and coloured for direct consumption, or may be used as a filling for chocolate products within the scope of food categories 05.1.4 and 05.1.5.[3]

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

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

Appendix IX

CODEX GENERAL STANDARD FOR FOOD ADDITIVES

REVISION OF SECTION 4 "CARRY-OVER OF FOOD ADDITIVES INTO FOOD" OF THE PREAMBLE TO THE GSFA

(for adoption)

(The proposed changes are underlined)

4. CARRY-OVER OF FOOD ADDITIVES INTO FOODS

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

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

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

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

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

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

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

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

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

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

b) 13.2 - Complementary foods for infants and young children.

Appendix X

CODEX GENERAL STANDARD FOR FOOD ADDITIVES

LIST OF TABLE 3 "ACIDITY REGULATORS" AND "EMULSIFIERS STABILIZERS AND THICKENERS" FOR FUTURE WORK

Table 3 Acidity Regulators

INS	Additive	INS	Additive
170(i)	Calcium carbonate	365	Sodium fumarates
260	Acetic acid, glacial	500(i)	Sodium carbonate
261	Potassium acetates	500(ii)	Sodium hydrogen carbonate
262(i)	Sodium acetate	500(iii)	Sodium sesquicarbonate
263	Calcium acetate	501(i)	Potassium carbonate
270	Lactic acid (L-, D- and DL-)	501(ii)	Potassium hydrogen carbonate
296	Malic acid (DL-)	503(i)	Ammonium carbonate
297	Fumaric acid	503(ii)	Ammonium hydrogen carbonate
300	Ascorbic acid (L-)	504(i)	Magnesium carbonate
325	Sodium lactate	504(ii)	Magnesium hydrogen carbonate
326	Potassium lactate	507	Hydrochloric acid
327	Calcium lactate	524	Sodium hydroxide
330	Citric acid	525	Potassium hydroxide
331(i)	Sodium dihydrogen citrate	526	Calcium hydroxide
331(iii)	Trisodium citrate	527	Ammonium hydroxide
332(i)	Potassium dihydrogen citrate	528	Magnesium hydroxide
332(ii)	Tripotassium citrate	529	Calcium oxide
333(iii)	Tricalcium citrate	575	Glucono delta-lactone
350(ii)	Sodium malate	578	Calcium gluconate
352(ii)	Calcium malate (D, L-)		

Table 3 Emulsifiers Stabilizers & Thickeners

		INS	Additive
170(i)	Calcium carbonate	465	Methyl ethyl cellulose
263	Calcium acetate	466	Sodium carboxymethyl cellulose (Cellulose gum)
322(i)	Lecithin	470(i)	Salts of myristic, palmitic and stearic acids with ammonia, calcium, potassium and sodium
331(i)	Sodium dihydrogen citrate	470(ii)	Salts of oleic acids with calcium, potassium and sodium
331(iii)	Trisodium citrate	471	Mono- and di-glycerides of fatty acids
332(i)	Potassium dihydrogen citrate	472a	Acetic and fatty acid esters of glycerol
332(ii)	Tripotassium citrate	472b	Lactic and fatty acid esters of glycerol
333(iii)	Tricalcium citrate	472c	Citric and fatty acid esters of glycerol
400	Alginic acid	501(i)	Potassium carbonate
401	Sodium alginate	501(ii)	Potassium hydrogen carbonate
402	Potassium alginate	508	Potassium chloride
403	Ammonium alginate	509	Calcium chloride
404	Calcium alginate	511	Magnesium chloride
406	Agar	516	Calcium sulfate
407	Carrageenan	576	Sodium gluconate
407a	Processed Eucheuma seaweed (PES)	1200	Polydextroses
410	Carob bean gum	1400	Dextrins, roasted starch
412	Guar gum	1401	Acid treated starch
413	Tragacanth gum	1402	Alkaline treated starch

Table 3 Emulsifiers Stabilizers & Thickeners

INS	Additive	INS	Additive
414	Gum arabic (Acacia gum)	1403	Bleached starch
415	Xanthan gum	1404	Oxidized starch
416	Karaya gum	1405	Starches, enzyme treated
417	Tara gum	1410	Monostarch phosphate
418	Gellan gum	1412	Distarch phosphate
421	Mannitol	1413	Phosphated distarch phosphate
424	Curdlan	1414	Acetylated distarch phosphate
425	Konjac flour	1420	Starch acetate
440	Pectins	1422	Acetylated distarch adipate
460(i)	Microcrystalline cellulose (Cellulose gel)	1440	Hydroxypropyl starch
460(ii)	Powdered cellulose	1442	Hydroxypropyl distarch phosphate
461	Methyl cellulose	1450	Starch sodium octenyl succinate
463	Hydroxypropyl cellulose	1451	Acetylated oxidized starch
464	Hydroxypropyl methyl cellulose		

Appendix XI

PROPOSED DRAFT REVISION OF THE CODEX *STANDARD FOR FOOD GRADE SALT* (CODEX STAN 150-1985)[1]

(N08-2010)

(for adoption at Step 5 of the Procedure)

1. SCOPE

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

2. DESCRIPTION

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

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

3.1 Minimum NaCl content

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

3.2 Naturally present secondary products and contaminants

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

3.3 Use as a carrier

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

3.4 Iodisation of food grade salt

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

3.4.1 Iodine compounds

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

3.4.2 Maximum and minimum levels

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

---

[1] The *Codex Standard for Food Grade S*alt was adopted by the Codex Alimentarius Commission at its 16th Session in 1985. A revised Standard was adopted by the 22nd Session in 1997 and amended by the 23rd Session in 1999, the 24th Session in 2001 and the 29th Session in 2006.

3.4.3 Quality assurance

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

4. FOOD ADDITIVES

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

5. CONTAMINANTS

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

6. FOOD HYGIENE

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

7. LABELLING

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

7.1 The name of the product

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

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

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

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

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

7.2 Labelling of non-retail containers

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

8. PACKAGING, TRANSPORTATION AND STORAGE

In any salt iodisation program, it is important to ensure that salt contains the recommended amount of iodine at the time of consumption. The retention of iodine in salt depends on the iodine compound used, the type of packaging, the exposure of the package to prevailing climatic conditions and the period of time between iodisation and consumption. To ensure that iodized salt ultimately reaches the consumer with the specified level of iodine, the following precautions may be taken into consideration by countries where climatic and storage conditions could result in a large amount of iodine loss:

8.1 If necessary in order to avoid the loss of iodine, iodised salt should be packed in air tight bags of either high density polyethylene (HDPE) or polypropylene (PP) (laminated or non-laminated) or LDPE-lined jute bags (Grade 1803 DW jute bags lined with 150 gauge polyethylene sheet). In many countries, this may

require a major switch from conventional packaging materials made of straw or jute. The cost of adding extra iodine to compensate for its loss from cheaper packaging (i.e., straw or jute) must be weighed against the cost of switching to the above expensive packing material.

8.2 Bulk packing units should not exceed 50 kg (in accordance with International Labour Organization (ILO) Conventions) to avoid the use of hooks for lifting the bags.

8.3 Bags that have already been used for packing other articles such as fertilizers, cement, chemicals, etc. should not be reused for packing iodised salt.

8.4 The distribution network should be streamlined so as to reduce the interval between iodisation and consumption of salt.

8.5 Iodised salt should not be exposed to rain, excessive humidity or direct sunlight at any stage of storage, transportation or sale.

8.6 Bags of iodised salt shall be stored only in covered rooms or "godowns" that have adequate ventilation.

8.7 The consumer should be similarly advised to store iodised salt in such a manner as to protect it from direct exposure to moisture, heat and sunlight.

9. METHODS OF ANALYSIS AND SAMPLING

9.1 Sampling (see Appendix)

9.2 Determination of sodium chloride content

This method allows the calculation of sodium chloride content, as provided for in Section 3.1, on the basis of the results of the determinations of sulphate (Method 9.4), halogens (Method 9.5), calcium and magnesium (Method 9.6), potassium (Method 9.7) and loss on drying (Method 9.8). Convert sulphate to $CaSO_4$ and unused calcium to $CaCl_2$, unless sulphate in sample exceeds the amount necessary to combine with calcium, in which case convert calcium to $CaSO_4$ and unused sulphate first to $MgSO_4$ and any remaining sulphate to Na_2SO_4. Convert unused magnesium to $MgCl_2$. Convert potassium to KCl. Convert unused halogens to NaCl. Report the NaCl content on a dry matter basis, multiplying the percentage NaCl by 100/100-P, where P is the percentage loss on drying.

9.3 Determination of insoluble matter

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

9.4 Determination of sulphate content

According to ISO 2480-1972 "Determination of sulphate content - barium sulphate gravimetric method". Alternatively, EuSalt/AS 015-2007 "Determination of Elements Emission Spectrometric Method (ICP-OES)" or EuSalt/ AS 018-2005 "Determination of Anions High Performance Ion Chromatography (HPIC) may be used."

9.5 Determination of halogens

According to ISO 2481-1973 "Determination of halogens, expressed as chlorine - mercurimetric method" (for the recovery of mercury from the laboratory waste, see Annex of ECSS/SC 183-1979). Alternatively, EuSalt/AS 016-2005 "Determination of Chloride Potentiometric method or EuSalt/ AS 018-2005 "Determination of Anions High Performance Ion Chromatography (HPIC)" may be used.

9.6 Determination of calcium and magnesium contents

According to ISO 2482-1973 "Determination of calcium and magnesium contents - EDTA complexometric methods". Alternatively, EuSalt/AS 009-2005 "Determination of Calcium and Magnesium Flame Atomic Absorption Spectrometric Method" or EuSalt/ AS 015-2007 "Determination of Elements Emission Spectrometric Method (ICP-OES) may be used.

9.7 Determination of potassium content

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

9.8 Determination of the loss on drying (conventional moisture)

According to ISO 2483-1973 "Determination of the loss of mass at 110 °C".

9.9 Determination of copper content

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

9.10 Determination of arsenic content

According to method EuSalt/AS 011-2005 "Determination of arsenic content - silver diethyldithiocarbamate photometric method". Alternatively, EuSalt/ AS 015-2007 "Determination of Elements Emission Spectrometric Method (ICP-OES) may be used.

9.11 Determination of mercury content

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

9.12 Determination of lead content

According to method EuSalt/AS 013-2005 "Determination of total lead content - flame atomic absorption spectrometric method". Alternatively, EuSalt/ AS 015-2007 "Determination of Elements Emission Spectrometric Method (ICP-OES) may be used.

9.13 Determination of cadmium content

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

9.14 Determination of iodine content

According to method EuSalt/AS 002-2005 "Determination of total iodine content - titrimetric method using sodium thiosulfate". Alternatively the method from WHO/UNICEF/ICCIDD "Assessment of iodine deficiency disorders and monitoring their elimination. A guide for programme managers. Third edition, Annex 1:Titration method for determining salt iodate and salt iodine content. World Health Organization, Geneva, 2007" or EuSalt/AS 019-2009 “Determination of Total Bromine and Iodine Emission Spectrometric Method (ICP-OES)” may be used.

APPENDIX

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

1. SCOPE

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

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

2. FIELD OF APPLICATION

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

3. PRINCIPLE

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

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

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

4. DEFINITIONS

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

5. EQUIPMENT

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

6. PROCEDURE

6.1 Prepacked Salt

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

6.1.1 Random sampling

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

6.1.2 Systematic sampling

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

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

b) From the first k items in the lot take one at random and then take every k^{th} item thereafter.

6.2 Salt in Bulk

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

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

6.3 Constitution of the Sample

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

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

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

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

7. ACCEPTANCE CRITERION

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

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

$$\bar{x} = \frac{\sum x}{n} (n \geq 2)$$

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

$\bar{x} \geq$ minimum level specified.

8. SAMPLING REPORT

The sampling report should contain the following information:

a) type and origin of the salt;

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

c) date of sampling;

d) lot or consignment number;

e) method of packing;

f) total mass of lot or consignment

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

h) number of items sampled;

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

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

k) names and signatures of the people who carried out the sampling.

Appendix XII

PROPOSED DRAFT AMENDMENTS TO THE INTERNATIONAL NUMBERING SYSTEM FOR FOOD ADDITIVES

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

Section 3 and 4 – International numbering system for food additives

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

INS No.	Name of Food Additive	Technological Purpose
150	**Caramels**	
150a	Caramel I – plain ~~(Caustic caramel)~~ **caramel**	colour
150b	Caramel II – ~~caustic~~ sulfite ~~process~~ **caramel**	colour
150c	Caramel III – ammonia ~~process~~ **caramel**	colour
150d	Caramel IV – sulfite ammonia ~~process~~ **caramel**	colour
~~414a~~ **423**	Octenyl succinic acid (OSA) modified gum arabic	emulsifier
450(ix)	**Magnesium dihydrogen diphosphate**	**raising agent**
470(iii)	**Magnesium stearate**	**anticaking agent, binder, emulsifier**
514	**Sodium sulfates**	
515	**Potassium sulfates**	

Part 2 – List of so called "parent food additives" for which the technological purpose should be deleted (ref. REP 11/FA, para. 145)

INS No.	Name of Food Additive	INS No.	Name of Food Additive
100	Curcumins	350	Sodium malates
101	Riboflavins	351	Potassium malates
141	Chlorophylls and chlorophyllins, copper complexes	352	Calcium malates
160a	Carotenes	364	Sodium succinates
160b	Annatto extracts	420	Sorbitols
160d	Lycopenes	460	Celluloses
161b	Luteins	470	Salts of fatty acids (with base aluminium, ammonium, calcium, magnesium, potassium, sodium)
161h	Zeaxanthins	481	Sodium lactylates
163	Anthocyanins	482	Calcium lactylates
172	Iron oxides	500	Sodium carbonates
261	Potassium acetates	501	Potassium carbonates
262	Sodium acetates	503	Ammonium carbonates
307	Tocopherols	504	Magnesium carbonates
322	Lecithins	550	Sodium silicates
331	Sodium citrates	553	Magnesium silicates
332	Potassium citrates	952	Cyclamates
333	Calcium citrates	954	Saccharins
335	Sodium tartrates	965	Maltitols
336	Potassium tartrates	999	Quillaia extracts
342	Ammonium phosphates	1001	Choline salts and esters
343	Magnesium phosphates	1101	Proteases

Appendix XIII

PROPOSED DRAFT SPECIFICATIONS FOR THE IDENTITY AND PURITY OF FOOD ADDITIVES

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

FOOD ADDITIVES

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

Activated carbon (R)

Cassia gum (R) (INS 427)

Indigotine (R) (INS 132)

Steviol glycosides (R) (INS 960)

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

Titanium dioxide (R) (INS 171)

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

Carotenes (Algae) (INS 160a(iv))

Carotenes (Vegetable) (INS 160a(ii))

Calcium silicate (INS 552)

Ferric ammonium citrate (INS 381)

Grape skin extract (INS 163(ii))

Potassium carbonate (INS 501(i)

Trimagnesium phosphate (INS 343(iii))

Trisodium phosphate (INS 339(iii))

FLAVOURINGS

New specifications

1898	Methyl dihydrojasmonate
1899	cis-4-(2,2,3-Trimethylcyclopentyl)butanoic acid
1900	Mixture of 2,4-, 3,5- and 3,6-Dimethyl-3-cyclohexenylcarbaldehyde
1901	Perillaldehyde propyleneglycol acetal
1902	(+/-)-cis- and trans-1,2-Dihydroperillaldehyde
1903	d-Limonen-10-ol
1904	p-Menthan-7-ol
1905	p-Menth-1-en-9-ol
1906	1,3-p-Menthadien-7-al
1907	cis- and trans-2-Heptylcyclopropanecarboxylic acid
1908	(+/-)-cis- and trans-2-Methyl-2-(4-methyl-3-pentenyl)cyclopropanecarbaldehyde
1909	Methyl octyl sulfide
1910	Methyl 1-propenyl sulfide

1911	Di-(1-propenyl) sulfide (mixture of isomers)
1912	Ethyl 2-hydroxyethyl sulfide
1913	2-(Methylthio)ethyl acetate
1915	Ethyl 3-(methylthio)-(2Z)-propenoate
1916	Ethyl 3-(methylthio)-(2E)-propenoate
1917	Ethyl 3-(methylthio)-2-propenoate (mixture of isomers)
1918	4-Methyl-2-(methylthiomethyl)-2-pentenal
1919	4-Methyl-2-(methylthiomethyl)-2-hexenal
1920	5-Methyl-2-(methylthiomethyl)-2-hexenal
1921	Butyl beta-(methylthio)acrylate
1922	Ethyl 3-(ethylthio)butyrate
1923	2-Oxothiolane
1924	Dodecanethiol
1925	2-Hydroxyethanethiol
1926	4-Mercapto-4-methyl-2-hexanone
1927	3-Mercapto-3-methylbutyl isovalerate
1928	(+/-)-Ethyl 3-mercapto-2-methylbutanoate
1929	3-Mercaptohexanal
1930	Diisoamyl disulfide
1932	Butyl propyl disulfide
1933	di-sec-Butyl disulfide
1934	Diisoamyl trisulfide
1935	Methyl 2-methylphenyl disulfide
1936	3-Mercaptopropionic acid
1937	Methyl isobutanethioate
1938	2-Ethylhexyl 3-mercaptopropionate
1940	Methional diethyl acetal
1942	1-(3-(Methylthio)-butyryl)-2,6,6-trimethylcyclohexene
1945	Hydroxyacetone
1946	Propyl pyruvate
1947	Methyl 3-hydroxybutyrate
1948	Dodecyl lactate
1949	(+/-)-Ethyl 3-hydroxy-2-methylbutyrate
1950	Hexadecyl lactate
1951	Methyl 3-acetoxy-2-methylbutyrate
1952	1-Hydroxy-4-methyl-2-pentanone
1953	Ethyl 2-acetylhexanoate
1954	3-Isopropenyl-6-oxoheptanoic acid
1955	Ethyl 3-hydroxyoctanoate
1956	Methyl 3-acetoxyoctanoate
1957	5-Oxooctanoic acid
1958	Ethyl 2-acetyloctanoate
1959	Ethyl 5-acetoxyoctanoate
1960	5-Oxodecanoic acid
1961	Ethyl 5-oxodecanoate
1962	Ethyl 5-hydroxydecanoate
1963	5-Oxododecanoic acid
1964	Dimethyl adipate
1965	Dipropyl adipate
1966	Diisopropyl adipate
1967	Diisobutyl adipate
1968	Dioctyl adipate
1969	Ethyl acetoacetate ethyleneglycol ketal

1970	Methyl levulinate
1971	Propyl levulinate
1972	Isoamyl levulinate
1974	cis-3-Hexenyl acetoacetate
1975	Hydroxycitronellal propyleneglycol acetal
1976	Propyleneglycol diacetate
1977	Mixture of 6-(5-decenoyloxy)decenoic acid and 6-(6-decenoyloxy)decenoic acid
1978	Propyleneglycol dipropionate
1979	Propyleneglycol monobutyrate (mixture of isomers)
1980	Propyleneglycol dibutyrate
1981	Propyleneglycol mono-2-methylbutyrate (mixture of isomers)
1982	Propyleneglycol di-2-methylbutyrate
1983	Propyleneglycol monohexanoate (mixture of isomers)
1984	Propyleneglycol dihexanoate
1985	Propyleneglycol dioctanoate
1986	2-Oxo-3-ethyl-4-butanolide
1987	Ethyl 5-hydroxyoctanoate
1989	5-Pentyl-3H-furan-2-one
1990	5-Hydroxy-4-methylhexanoic acid delta-lactone
1991	Isoambrettolide
1992	7-Decen-4-olide
1993	9-Decen-5-olide
1994	8-Decen-5-olide
1995	Orin lactone
1996	9-Dodecen-5-olide
1997	9-Tetradecen-5-olide
1998	gamma-Octadecalactone
1999	delta-Octadecalactone
2000	4-Hydroxy-2-butenoic acid gamma-lactone
2001	2-Nonenoic acid gamma-lactone
2002	4-Hydroxy-2,3-dimethyl-2,4-nonadienoic acid gamma-lactone
2003	Choline chloride
2004	3-(Methylthio)propylamine
2006	Cyclopropanecarboxylic acid (2-isopropyl-5-methyl-cyclohexyl)-amide
2008	N-(2-(Pyridin-2-yl)ethyl)-3-p-menthanecarboxamide
2009	N-p-Benzeneacetonitrile menthanecarboxamide
2012	4-Propenylphenol
2013	2,4,6-Trimethylphenol
2014	Sodium 3-methoxy-4-hydroxycinnamate
2015	Guaiacol butyrate
2016	Guaiacol isobutyrate
2017	Guaiacol propionate
2018	4-(2-Propenyl)phenyl-beta-D-glucopyranoside
2019	Phenyl butyrate
2020	Hydroxy(4-hydroxy-3-methoxyphenyl)acetic acid
2021	1-(4-Hydroxy-3-methoxyphenyl)-decan-3-one
2022	3-(4-Hydroxy-phenyl)-1-(2,4,6-trihydroxy-phenyl)-propan-1-one
2023	Magnolol
2024	5,7-Dihydroxy-2-(3-hydroxy-4-methoxy-phenyl)-chroman-4-one
2025	Dimethylbenzyl carbinyl crotonate
2026	Dimethylbenzyl carbinyl hexanoate
2027	Caryophyllene alcohol
2028	Cubebol

2029	(-)-Sclareol
2030	(+)-Cedrol
2031	alpha-Bisabolol
2032	3-Methyl-2,4-nonedione
2033	Acetoin propyleneglycol ketal
2034	Mixture of 3-Hydroxy-5-methyl-2-hexanone and 2-Hydroxy-5-methyl-3-hexanone
2035	3-Hydroxy-2-octanone
2036	2,3-Octanedione
2037	4,5-Octanedione
2038	(+/-)-2-Hydroxypiperitone
2039	1,1'-(Tetrahydro-6a-hydroxy-2,3a,5-trimethylfuro[2,3-d]-1,3-dioxole-2,5-diyl)bis-ethanone
2040	4-Hydroxyacetophenone
2041	3-Hydroxy-4-phenylbutan-2-one
2042	2-Methoxyacetophenone
2044	2-Methylacetophenone
2045	2-Hydroxy-5-methylacetophenone
2047	2,3,3-Trimethylindan-1-one
2048	4-(3,4-Methylenedioxyphenyl)-2-butanone
2049	2-(trans-2-Pentenyl)cyclopentanone
2050	2-Cyclopentylcyclopentanone
2051	Cyclohexanone diethyl ketal
2052	2-Cyclohexenone
2053	3,3,5-Trimethylcyclohexyl acetate
2054	2,6,6-Trimethyl-2-hydroxycyclohexanone
2055	Cyclotene propionate
2056	Cyclotene butyrate
2057	4-(2-Butenylidene)-3,5,5-trimethylcyclohex-2-en-1-one (mixture of isomers)
2058	4-Hydroxy-4-(3-hydroxy-1-butenyl)-3,5,5-trimethyl-2-cyclohexen-1-one (mixture of isomers)
2059	(-)-8,9-Dehydrotheaspirone
2060	(+/-)-2,6,10,10-Tetramethyl-1-oxaspiro[4.5]deca-2,6-dien-8-one
2061	Benzyl hexanoate
2062	o-Anisaldehyde
2063	Prenyl benzoate
2064	Benzyl levulinate
2065	4-Methylbenzyl alcohol
2066	Benzyl nonanoate
2067	4-Methylbenzaldehyde propyleneglycol acetal
2068	2-Ethylhexyl benzoate
2070	(+/-)-Octan-3-yl formate
2071	(R)-(-)-1-Octen-3-ol
2072	2-Pentyl 2-methylpentanoate
2073	3-Octyl butyrate
2074	2-Decanone
2075	6-Methyl-5-hepten-2-one propyleneglycol acetal
2076	2-Nonanone propyleneglycol acetal

Revised specifications

432	4-Carvomenthenol
952	5,6,7,8-Tetrahydroquinoxaline
1454	cis- and trans-Linalool oxide

Appendix XIV

PRIORITY LIST OF COMPOUNDS PROPOSED FOR EVALUATION BY JECFA

	Question(s) to be answered	***Data availability (when, what)***	***Proposed by***
Serine proteinase from *Nocardiopsis prasina* expressed in *Bacillus licheniformis*	Safety assessment and establishment of specifications	November 2011	Denmark
Serine proteinase from *Fusarium oxysporum* expressed in *Fusarium venenatum*	Safety assessment and establishment of specifications	November 2011	Denmark
Titanium dioxide (INS 171)	Revision of specifications (alternative method for purity)	February 2011	Japan
Acacia polyacantha var. *Campylacantha* , kakamut gum, arabino- galactan protein complex	Safety assessment and establishment of specifications (Pending further data)	Unknown	Sudan
Flavouring substances	Safety assessment and specifications (53 new compounds including Rebaudioside A, Rebaudioside A for specifications only, 133 remaining from 2010)	December 2011	United States of America
Magnesium dihydrogen diphosphate (proposed INS 450 (ix))	Safety assessment and establishment of specifications	December 2010	Germany and South Africa
Xanthan gum (INS 415)	Safety assessment for use in infant formula and formulae for special medical purposes intended for infants	March 2012	United States of America

	Question(s) to be answered	***Data availability (when, what)***	***Proposed by***
Pectin (INS 440)	Safety assessment for use in infant formula and formulae for special medical purposes intended for infants	December 2011	United States of America and Iran
OSA-modified starch (starch sodium octenyl succinate) (INS 1450)	Safety assessment for use in infant formula and formulae for special medical purposes intended for infants	March 2012	United States of America
Monk fruit extract/Lo han guo (LHG); *Siraitia grosvenorii* Swingle	Safety assessment and establishment of specifications	December 2012	United States of America
Ethyl cellulose (INS 462)	Revision of specifications (add limit for propyl gallate as antioxidant in ethyl cellulose)	November 2011	United States of America