

codex alimentarius commission



FOOD AND AGRICULTURE
ORGANIZATION
OF THE UNITED NATIONS

WORLD
HEALTH
ORGANIZATION



JOINT OFFICE: Viale delle Terme di Caracalla 00100 ROME Tel: 39 06 57051 www.codexalimentarius.net Email: codex@fao.org Facsimile: 39 06 5705 4593

CX 4/30.2

CL 2006/34-FA
August 2006

TO: Codex Contact Points
Interested International Organizations

FROM: Secretary, Codex Alimentarius Commission
Joint FAO/WHO Food Standards Programme
Viale delle Terme di Caracalla, 00100 Rome, Italy

SUBJECT: **Request for Comments and Information on Food Additive Provisions of the General Standard for Food Additives (GSFA)**

DEADLINE: 15 September 2006

COMMENTS: To:

Secretary
Codex Alimentarius Commission
Viale delle Terme di Caracalla
00100 Rome, Italy
Fax: +39 06 57054593
E-mail: codex@fao.org

Copies to:

Codex Contact Point of China
Department of Market and Economic
Information
Ministry of Agriculture,
11 Nongzhanguan Nanli,
Beijing 100026, China
E-mail: codex@agri.gov.cn

BACKGROUND

1. The 38th Session of the Codex Committee on Food Additives and Contaminants (CCFAC) endorsed the recommendation of the *ad hoc* Working Group to re-establish the electronic Working Group on the GSFA, led by the United States to consider the outstanding recommendations contained in CX/FAC 06/38/10, comments contained in CX/FAC 06/38/9 Parts 1 and 2, relevant decisions of the 37th and 38th CCFAC and new comments submitted in response to the Circular Letter to be issued by the Codex Secretariat. It was agreed that the electronic Working Group would take a horizontal approach to its discussion of the provisions for colours and sweeteners in its priority list and that the report will contain recommendations to the Committee with a view towards advancing these provisions in the Codex Step process and making progress on the GSFA. It was agreed that the electronic Working Group would work in English only.

2. The Committee endorsed the recommendation of the *ad hoc* Working Group to request the Codex Secretariat to issue a separate Circular Letter requesting comments by **15 September 2006** on the food additive provisions contained in Appendix X of the Committee's report, with the understanding that if this information was not provided, the next session of the Committee will discontinue work on these food additive provisions. Comments will also be requested on the food additive provisions for Aspartame-Acesulfame Salt at Step 3. It was understood that the comments submitted in response to this Circular Letter will be referred to the electronic Working Group and not be published (ALINORM 06/29/12, paras 79-80). The provisions in Appendix X of ALINORM 06/29/12 are included as Appendix I of this Circular Letter.

REQUEST FOR COMMENTS

3. Governments and international organizations wishing to comment on the food additive provisions contained in Appendix I to this Circular Letter and on the food additive provisions for Aspartame-Acesulfame Salt at Step 3 are invited to do so as directed above, *preferably by e-mail*, **not later than 15 September 2006**.

SULPHITES						
Sulphur Dioxide		INS: 220	Sodium Sulphite		INS: 221	
Sodium Hydrogen Sulphite		INS: 222	Sodium Metabisulphite		INS: 223	
Potassium Metabisulphite		INS: 224	Potassium Sulphite		INS: 225	
Calcium Hydrogen Sulphite		INS: 227	Potassium Bisulphite		INS: 228	
Sodium Thiosulphate		INS: 539				
Function: Acidity Regulator, Adjuvant, Antioxidant, Bleaching Agent (Not for Flour), Flour Treatment Agent, Firming Agent, Preservative, Sequestrant, Stabilizer						
Food Cat No.	Food Category	Max	Level	Comments	Step	Information Requested
04.1.2.1	frozen fruit	500	mg/kg	Note 44	6	Technological need
04.1.2.4	canned or bottled (pasteurized) fruit	350	mg/kg	Note 44	6	
04.1.2.5	jams, jellies and marmelades	500	mg/kg	Note 44	6	
04.1.2.9	fruit-based desserts, including fruit-flavoured water-based desserts	750	mg/kg	Note 44	6	
05.4	decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	50	mg/kg	Note 44	6	
07.1.1	bread and rolls	50	mg/kg	Note 44	6	
07.1.3	other ordinary bakery products (e.g., bagels, pita, English muffins)	50	mg/kg	Note 44	6	
07.1.4	bread-type products, including bread stuffing and bread crumbs	50	mg/kg	Note 44	6	
09.2.4.2	cooked mollusks, crustaceans, and echinoderms	30	mg/kg	Note 44	6	Technological need in cooked products; is it carry over from raw products? Clarification whether treatment reduces level.
09.2.5	smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	30	mg/kg	Note 44	6	
09.4	fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	300	mg/kg	Notes 44 & 140	6	
11.3	Sugar solutions and syrups, also (partially) inverted, including treacle and molasses, excluding products of food category 11.1.3	70	mg/kg	Note 44	6	Technological need
12.4	mustards	250	mg/kg	Notes 44 & 106	6	
12.5	soups and broths	1000	mg/kg	Note 44	6	
12.6	sauces and like products	300	mg/kg	Note 44	6	
14.2.7	aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)	350	mg/kg	Note 44	6	
15.2	processed nuts, including covered nuts and nut mixtures (with e.g., dried fruit)	500	mg/kg	Note 44	6	
16.0	composite foods - foods that could not be placed in categories 01 – 15	350	mg/kg	Note 44	6	

CANTHAXANTHIN						
Canthaxanthin		INS: 161g				
Function: Colour						
Food Cat No.	Food Category	Max	Level	Comments	Step	Information Requested
09.2.1	frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms		GMP		6	Technological need (incl. numerical use level)
09.2.4.1	cooked fish and fish products	200	mg/kg		6	
14.1.4.3	concentrates (liquid or solid) for water-based flavoured drinks	100	mg/kg		6	
14.2.6	distilled spirituous beverages containing more than 15% alcohol	5	mg/kg		6	
15.1	snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)		GMP		6	

ERYTHROSINE						
Erythrosine		INS: 127				
Function: Colour						
Food Cat No.	Food Category	Max	Level	Comments	Step	Information Requested
01.1.2	dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	300	mg/kg		6	Technological need
01.7	dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	300	mg/kg		6	
02.1.3	lard, tallow, fish oil, and other animal fats	300	mg/kg		3	
02.3	fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions	300	mg/kg		6	
02.4	fat-based desserts excluding dairy-based dessert products of food category 01.7	300	mg/kg		6	
05.2	confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	300	mg/kg		6	
05.3	chewing gum	200	mg/kg		6	
05.4	decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	300	mg/kg		6	
06.3	breakfast cereals, including rolled oats	300	mg/kg		6	
06.5	cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	300	mg/kg		6	
08.2	processed meat, poultry, and game products in whole pieces or cuts	30	mg/kg		6	
08.3	processed comminuted meat, poultry, and game products	30	mg/kg		6	
11.4	other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	300	mg/kg		6	
12.2	herbs, spices, seasonings, and condiments (e.g., seasoning for instant noodles)	300	mg/kg		6	
13.6	food supplements	300	mg/kg		6	
14.1.4	water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	300	mg/kg		6	

IRON OXIDES						
Iron Oxide, Black		INS: 172i		Iron Oxide, Red		INS: 172ii
Iron Oxide, Yellow		INS: 172iii				
Function: Colour						
Food Cat No.	Food Category	Max	Level	Comments	Step	Information Requested
01.4	cream (plain) and the like		GMP		6	Technological need (incl. numerical use level)
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		6	
05.1.3	cocoa-based spreads, including fillings		GMP		6	
05.3	chewing gum	10000	mg/kg		6	Technological need
08.3.1.3	fermented non-heat treated processed comminuted meat, poultry, and game		GMP	Note 16	6	Technological need (incl.

IRON OXIDES						
Iron Oxide, Black		INS: 172i		Iron Oxide, Red		INS: 172ii
Iron Oxide, Yellow		INS: 172iii				
Function: Colour						
Food Cat No.	Food Category	Max	Level	Comments	Step	Information Requested
	products					numerical use level)
08.3.2	heat-treated processed comminuted meat, poultry, and game products		GMP	Note 16	6	
08.3.3	frozen processed comminuted meat, poultry, and game products		GMP	Note 16	6	
09.1.1	fresh fish		GMP	Note 50	6	
09.2.1	frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms		GMP	Note 95	6	
09.2.4.2	cooked mollusks, crustaceans, and echinoderms		GMP		6	
10.4	egg-based desserts (e.g., custard)		GMP		6	
12.4	mustards		GMP		6	
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		GMP		6	
12.9.5	other protein products		GMP		6	
13.3	dietetic foods intended for special medical purposes (excluding products of food category 13.1)		GMP		6	
13.4	dietetic formulae for slimming purposes and weight reduction		GMP		6	
13.5	dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6		GMP		6	
13.6	food supplements		GMP		6	
14.1.3.2	vegetable nectar		GMP		6	
14.1.3.4	concentrates for vegetable nectar		GMP		6	
14.2.2	cider and perry		GMP		6	
14.2.3.2	sparkling and semi-sparkling grape wines		GMP		6	
14.2.4	wines (other than grape)		GMP		6	
14.2.6	distilled spirituous beverages containing more than 15% alcohol		GMP		6	
14.2.7	aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)		GMP		6	

BRILLIANT BLUE FCF						
Brilliant Blue FCF		INS: 133				
Function: Colour						
Food Cat No.	Food Category	Max	Level	Comments	Step	Information Requested
04.1.1.2	surface-treated fresh fruit	500	mg/kg	Note 16	6	Technological need

CARMINES						
Carmines		INS: 120				
Function: Colour						
Food Cat No.	Food Category	Max	Level	Comments	Step	Information Requested
01.6.5	cheese analogues		GMP	Note 3	6	Technological need
07.1	bread and ordinary bakery wares		GMP		6	

CAROTENES, VEGETABLE						
Carotenes, Natural Extracts, (Vegetable) INS: 160aii Function: Colour						
Food Cat No.	Food Category	Max	Level	Comments	Step	Information Requested
04.1.1.2	surface-treated fresh fruit		GMP	Note 16	6	Technological need (incl. numerical use level)
05.1.3	cocoa-based spreads, including fillings	1000	mg/kg		3	Technological need
05.1.4	cocoa and chocolate products	1000	mg/kg		3	
05.1.4	cocoa and chocolate products	500	mg/kg		6	
09.1.2	fresh mollusks, crustaceans, and echinoderms		GMP	Note 16	6	Technological need (incl. numerical use level)
12.10.3	fermented soybean paste (e.g., miso)		GMP		6	Technological need
13.1.3	formulae for special medical purposes for infants	30	mg/kg	Note 84	3	
14.1.2.2	vegetable juice	2000	mg/kg		3	
14.1.2.4	Concentrates for vegetable juice	2000	mg/kg		3	
15.1	snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	25	mg/kg		6	
15.2	processed nuts, including covered nuts and nut mixtures (with e.g., dried fruit)	20000	mg/kg		3	
16.0	composite foods - foods that could not be placed in categories 01 – 15	1000	mg/kg		3	

CASTOR OIL						
Castor Oil INS: 1503 Function: Anticaking Agent, Carrier Solvent, Glazing Agent, Release Agent						
Food Cat No.	Food Category	Max	Level	Comments	Step	Information Requested
05.1	cocoa products and chocolate products including imitations and chocolate substitutes		GMP		6	Technological need (incl. numerical use level)
13.6	food supplements		GMP		6	

CHLOROPHYLLS, COPPER COMPLEXES						
Chlorophylls, Copper Complex INS: 141i Chlorophyllin Copper Complex, Sodium and Potassium Salts INS: 141ii Function: Colour						
Food Cat No.	Food Category	Max	Level	Comments	Step	Information Requested
01.6.2.1	ripened cheese, includes rind	15	mg/kg		6	Technological need
01.7	dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	200	mg/kg		6	
04.1.1.2	surface-treated fresh fruit		GMP	Note 16	6	Technological need (incl. numerical use level)
04.1.2.5	jams, jellies and marmelades	200	mg/kg		6	Technological need
04.1.2.6	fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	150	mg/kg		6	
04.1.2.9	fruit-based desserts, including fruit-flavoured water-based desserts	150	mg/kg	Note 62	6	
05.1.2	cocoa mixes (syrups)	6.4	mg/kg	Note 62	3	
05.1.3	cocoa-based spreads, including fillings	6.4	mg/kg	Note 62	3	
05.1.4	cocoa and chocolate products	700	mg/kg		6	
05.1.5	imitation chocolate, chocolate substitute products	700	mg/kg		6	

CHLOROPHYLLS, COPPER COMPLEXES						
Chlorophylls, Copper Complex		INS: 141i	Chlorophyllin Copper Complex, Sodium and Potassium Salts			INS: 141ii
Function: Colour						
Food Cat No.	Food Category	Max	Level	Comments	Step	Information Requested
09.2.1	frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms		GMP	Note 95	6	Technological need (incl. numerical use level)
13.6	food supplements		GMP		6	

GRAPE SKIN EXTRACT						
Grape Skin Extract		INS: 163ii				
Function: Colour						
Food Cat No.	Food Category	Max	Level	Comments	Step	Information Requested
01.3.2	beverage whiteners	1500	mg/kg		3	Technological need
01.4	cream (plain) and the like	1500	mg/kg		3	
01.5.2	milk and cream powder analogues	1500	mg/kg		3	
01.6.1	unripened cheese	1000	mg/kg		3	
01.6.2.1	ripened cheese, includes rind	125	mg/kg		6	
03.0	edible ices, including sherbet and sorbet	1000	mg/kg		3	
04.2.2.5	vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter)	1500	mg/kg		3	
04.2.2.6	vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	1500	mg/kg		3	
04.2.2.7	fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10	1500	mg/kg		3	
07.0	bakery wares	1500	mg/kg		3	
08.2	processed meat, poultry, and game products in whole pieces or cuts	5000	mg/kg		3	
08.3.1.1	cured (including salted) non-heat treated processed comminuted meat, poultry, and game products	5000	mg/kg		3	
09.2.2	frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	500	mg/kg		3	
09.2.3	frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms		GMP	Note 16	6	Technological need (incl. numerical use level)
09.2.4.1	cooked fish and fish products	500	mg/kg		3	Technological need
12.4	mustards	500	mg/kg		3	
13.1.3	formulae for special medical purposes for infants	20	mg/kg	Note 84	3	
16.0	composite foods - foods that could not be placed in categories 01 – 15	1500	mg/kg		3	

POLYSORBATES						
Polyoxyethylene (20) Sorbitan Monolaurate		INS: 432	Polyoxyethylene (20) Sorbitan Monooleate		INS: 433	
Polyoxyethylene (20) Sorbitan Monopalmitate		INS: 434	Polyoxyethylene (20) Sorbitan Monostearate		INS: 435	
Polyoxyethylene (20) Sorbitan Tristearate		INS: 436				
Function: Antifoaming Agent, Adjuvant, Emulsifier, Foaming Agent, Flour Treatment Agent, Stabilizer						
Food Cat No.	Food Category	Max	Level	Comments	Step	Information Requested
07.1.1	bread and rolls	3000	mg/kg		6	Technological need
07.1.2	crackers, excluding sweet crackers	5000	mg/kg	Note 11	6	
07.1.3	other ordinary bakery products (e.g., bagels, pita, English muffins)	10000	mg/kg	Note 11	6	
07.1.4	bread-type products, including bread stuffing and bread crumbs	5000	mg/kg	Note 11	6	
07.1.5	steamed breads and buns	5000	mg/kg	Note 11	6	
07.1.6	mixes for breads and ordinary bakery wares	5000	mg/kg	Note 11	6	
07.2	fine bakery wares (sweet, salty, savoury) and mixes	5000	mg/kg		6	
14.1.4	water-based flavoured drinks, including "sport," "energy" or "electrolyte" drinks and particulated drinks	10000	mg/kg		3	

RIBOFLAVINS						
Riboflavin 5'-Phosphate, Sodium		INS: 101i	Riboflavin 5'-Phosphate		INS: 101ii	
Function: Colour						
Food Cat No.	Food Category	Max	Level	Comments	Step	Information Requested
02.3	fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions	300	mg/kg		3	Technological Need
08.0	meat and meat products, including poultry and game	1000	mg/kg		6	
09.2.1	frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms		GMP	Note 95	6	Technological need (incl. numerical use level)

CARAMEL COLOUR, CLASS III						
Caramel Colour, Class III - Ammonia Process		INS: 150c				
Function: Colour						
Food Cat No.	Food Category	Max	Level	Comments	Step	Information Requested
01.6.1	unripened cheese	50000	mg/kg		3	Technological need
01.6.2	ripened cheese	50000	mg/kg		3	
01.6.4	processed cheese	50000	mg/kg		3	
01.6.5	Cheese analogues	50000	mg/kg		3	
02.1.2	vegetable oils and fats	20000	mg/kg		3	
02.1.3	lard, tallow, fish oil, and other animal fats	20000	mg/kg		3	
02.2.1.3	Blends of butter and margarine	20000	mg/kg		3	
02.2.2	emulsions containing less than 80% fat	20000	mg/kg		3	
02.3	fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions	20000	mg/kg		3	
04.1.2	processed fruit	80000	mg/kg		3	Justification for use level
04.2.2	processed vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	80000	mg/kg		3	

CARAMEL COLOUR, CLASS III Caramel Colour, Class III - Ammonia INS: 150c Process Function: Colour						
Food Cat No.	Food Category	Max	Level	Comments	Step	Information Requested
04.2.2.2	dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds		GMP	Note 76	6	Technological need (incl. numerical use level)
04.2.2.7	fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10		GMP		6	
05.0	Confectionery	50000	mg/kg		3	Technological need
05.1.1	cocoa mixes (powders) and cocoa mass/cake		GMP		6	Technological need (incl. numerical use level)
05.1.4	cocoa and chocolate products		GMP		6	
06.4.2	dried pastas and noodles and like products	50000	mg/kg		3	Technological need
06.4.3	pre-cooked pastas and noodles and like products	50000	mg/kg		3	
07.1.2	crackers, excluding sweet crackers	50000	mg/kg		3	
07.1.3	other ordinary bakery products (e.g., bagels, pita, English muffins)	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 breads and ordinary bakery wares	50000	mg/kg		3	
08.0	meat and meat products, including poultry and game	200000	mg/kg	Note 16	3	
09.1	fresh fish and fish products, including mollusks, crustaceans, and echinoderms	30000	mg/kg	Note 16	3	
09.2	processed fish and fish products, including mollusks, crustaceans, and echinoderms	30000	mg/kg		3	
09.3	semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms	30000	mg/kg		3	
09.4	fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	30000	mg/kg		3	Technological need; should Note 50 be added?
10.2	egg products	20000	mg/kg		3	Technological need
10.3	dried and/or heat coagulated egg products	20000	mg/kg		3	
11.4	other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	50000	mg/kg		3	
12.2.2	seasonings and condiments		GMP			Technological need (incl. numerical use level)
14.1.2.2	vegetable juice	50000	mg/kg		3	Justification for use level
14.1.2.4	concentrates for vegetable juice	50000	mg/kg		3	
14.1.5	coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	100000	mg/kg		3	Technological need
14.2	alcoholic beverages, including alcohol-free and low-alcoholic counterparts	50000	mg/kg		3	
16.0	composite foods - foods that could not be placed in categories 01 – 15	20000	mg/kg		3	Justification for level; is carry over sufficient?

CARAMEL COLOUR, CLASS IV						
Caramel Colour, Class IV - Ammonia INS: 150d Sulphite Process Function: Colour						
Food Cat No.	Food Category	Max	Level	Comments	Step	Information Requested
01.6.1	unripened cheese	50000	mg/kg		3	Technological need
01.6.2	ripened cheese	50000	mg/kg		3	
01.6.4	processed cheese	50000	mg/kg		3	
01.6.5	cheese analogues	50000	mg/kg		3	
04.1.2	processed fruit	80000	mg/kg		3	Justification for high use level
04.2.2	processed vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	80000	mg/kg		3	
05.0	confectionery	50000	mg/kg		3	Technological need
05.1.1	cocoa mixes (powders) and cocoa mass/cake		GMP		6	Technological need (incl. numerical use level)
05.1.4	cocoa and chocolate products		GMP		6	
08.0	meat and meat products, including poultry and game	200000	mg/kg	Note 16	3	Technological need
09.1	fresh fish and fish products, including mollusks, crustaceans, and echinoderms	30000	mg/kg	Note 16	3	
09.4	fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	30000	mg/kg		3	Technological need; should Note 50 be added?
14.1.2.2	vegetable juice	50000	mg/kg		3	Justification for use level
14.2	alcoholic beverages, including alcohol-free and low-alcoholic counterparts	50000	mg/kg		3	Technological need
16.0	composite foods - foods that could not be placed in categories 01 - 15	20000	mg/kg		3	Justification for level; is carry over sufficient?

FAST GREEN FCF						
Fast Green FCF INS: 143 Function: Colour						
Food Cat No.	Food Category	Max	Level	Comments	Step	Information Requested
04.2.2.7	fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10	300	mg/kg		3	Technological need
06.4.2	dried pastas and noodles and like products	100	mg/kg		6	
06.4.3	pre-cooked pastas and noodles and like products	100	mg/kg		6	
07.0	bakery wares	100	mg/kg		6	
09.2.1	frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	100	mg/kg		6	
09.2.4.3	fried fish and fish products, including mollusks, crustaceans, and echinoderms	100	mg/kg	Note 16	6	

ALLURA RED AC Allura Red AC Function: Colour INS: 129						
Food Cat No.	Food Category	Max	Level	Comments	Step	Information Requested
01.6.1	unripened cheese	200	mg/kg	Note 3	3	Is the colour application on the cheese or only in the coating?
01.6.5	cheese analogues	300	mg/kg	Note 3	3	
02.3	fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions		GMP		6	Technological need (incl. numerical use level)
04.1.2.5	jams, jellies and marmelades	500	mg/kg		6	Technological need
04.1.2.7	candied fruit	300	mg/kg		6	
04.1.2.8	fruit preparations, including pulp, purees, fruit toppings and coconut milk	800	mg/kg		6	
04.1.2.9	fruit-based desserts, including fruit-flavoured water-based desserts	300	mg/kg		6	
04.1.2.11	fruit fillings for pastries	800	mg/kg		6	
04.2.2.4	canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	200	mg/kg		6	
04.2.2.6	vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	200	mg/kg		6	
05.1.3	cocoa-based spreads, including fillings	300	mg/kg		6	Technological need
05.1.4	cocoa and chocolate products	300	mg/kg		6	
06.2	Flours and starches (including soybean powder)	500	mg/kg		6	
07.1.2	Crackers, excluding sweet crackers	300	mg/kg		6	
07.1.3	Other ordinary bakery products (e.g., bagels, pita, English muffins)	300	mg/kg		6	
08.1.1	fresh meat, poultry, and game, whole pieces or cuts	500	mg/kg	Note 16	6	
08.1.1	fresh meat, poultry, and game, whole pieces or cuts		GMP	Note 4	6	
08.1.2	fresh meat, poultry, and game, comminuted	25	mg/kg		6	Technological need
08.3.2	heat-treated processed comminuted meat, poultry, and game products	25	mg/kg		6	
08.4	edible casings (e.g., sausage casings)	500	mg/kg	Note 16	6	Technological need (incl. numerical use level)
08.4	edible casings (e.g., sausage casings)		GMP		6	
14.2.2	cider and perry	200	mg/kg		6	Technological need
14.2.4	wines (other than grape)	200	mg/kg		6	
16.0	composite foods - foods that could not be placed in categories 01 – 15	500	mg/kg		6	

CAROTENOIDS						
Beta-Carotene (Synthetic)		INS: 160ai	Beta-Carotene (<i>Blakeslea trispora</i>)		INS: 160aii	
Beta-Apo-8'-Carotenal		INS: 160e	Beta-Apo-8'-Carotenoic Acid, Methyl or Ethyl Ester		INS: 160f	
Function: Colour						
Food Cat No.	Food Category	Max	Level	Comments	Step	Information Requested
01.3.2	beverage whiteners	1000	mg/kg		3	Technological need
01.4	cream (plain) and the like	1000	mg/kg		3	
02.2.1.3	blends of butter and margarine		GMP		6	Numerical use level
02.2.2	emulsions containing less than 80% fat	1000	mg/kg		6	Technological need
02.3	fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions	1000	mg/kg		6	
05.1.1	cocoa mixes (powders) and cocoa mass/cake	300	mg/kg		6	Technological need
05.1.2	cocoa mixes (syrups)	300	mg/kg		6	
05.1.3	cocoa-based spreads, including fillings	300	mg/kg		6	
05.1.4	cocoa and chocolate products	500	mg/kg		6	
05.1.5	imitation chocolate, chocolate substitute products	500	mg/kg		6	
05.4	decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	500	mg/kg		6	
09.1.1	fresh fish	300	mg/kg		6	
09.3	semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms	500	mg/kg		3	
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	Technological need
10.4	egg-based desserts (e.g., custard)	150	mg/kg		6	
12.2.2	seasonings and condiments	500	mg/kg		6	
12.9.5	other protein products	100	mg/kg		6	
14.1.3.2	vegetable nectar	100	mg/kg		6	
14.1.3.4	concentrates for vegetable nectar	100	mg/kg		6	
14.2.2	cider and perry	200	mg/kg		6	
14.2.4	wines (other than grape)	200	mg/kg		6	
14.2.6	distilled spirituous beverages containing more than 15% alcohol	200	mg/kg		6	
14.2.7	aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)	200	mg/kg		6	

INDIGOTINE						
Indigotine		INS: 132				
Function: Colour						
Food Cat No.	Food Category	Max	Level	Comments	Step	Information Requested
02.1.3	lard, tallow, fish oil, and other animal fats	200	mg/kg		3	Justification for use level
02.3	fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions	300	mg/kg		6	Technological need
05.1.3	cocoa-based spreads, including fillings	100	mg/kg		6	
05.1.4	cocoa and chocolate products	450	mg/kg		6	
11.3	sugar solutions and syrups, also (partially) inverted, including treacle and molasses, excluding products of food category 11.1.3	300	mg/kg		6	
11.4	other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	300	mg/kg		6	

INDIGOTINE Indigotine Function: Colour INS: 132						
Food Cat No.	Food Category	Max	Level	Comments	Step	Information Requested
11.6	table-top sweeteners, including those containing high-intensity sweeteners	300	mg/kg		6	
14.2.2	cider and perry	200	mg/kg		6	
14.2.4	wines (other than grape)	200	mg/kg		6	

PONCEAU 4R Ponceau 4R Function: Colour INS: 124						
Food Cat No.	Food Category	Max	Level	Comments	Step	Information Requested
11.6	table-top sweeteners, including those containing high-intensity sweeteners	200	mg/kg		6	Justification of use level
14.2.4	wines (other than grape)	200	mg/kg		6	
14.2.6	distilled spirituous beverages containing more than 15% alcohol	200	mg/kg		6	

SUNSET YELLOW FCF Sunset Yellow FCF Function: Colour INS: 110						
Food Cat No.	Food Category	Max	Level	Comments	Step	Information Requested
01.6.1	unripened cheese		GMP	Note 3	6	Numerical use level
01.6.5	cheese analogues		GMP	Note 3	6	
02.1.3	lard, tallow, fish oil, and other animal fats		GMP		6	Technological need (incl. numerical use level)
14.1.2.2	vegetable juice		GMP		6	Numerical use level

ASPARTAME Aspartame Function: Flavor Enhancer, Sweetener INS: 951						
Food Cat No.	Food Category	Max	Level	Comments	Step	Information Requested
01.2	fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy based drinks)	2000	mg/kg		6	Technological need
01.4.1	pasteurized cream (plain)	6000	mg/kg		3	
01.4.2	sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	6000	mg/kg		3	
01.4.3	clotted cream (plain)	6000	mg/kg		3	
01.5.1	milk powder and cream powder (plain)	5000	mg/kg		3	
01.6.1	unripened cheese	1000	mg/kg		3	
07.1	bread and ordinary bakery wares	4000	mg/kg		6	
08.2	processed meat, poultry, and game products in whole pieces or cuts	300	mg/kg		6	
08.3	processed comminuted meat, poultry, and game products	300	mg/kg		6	
09.2	processed fish and fish products, including mollusks, crustaceans, and echinoderms	300	mg/kg		6	
10.2.3	dried and/or heat coagulated egg products	1000	mg/kg		6	
11.4	other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	3000	mg/kg		6	
12.6.1	emulsified sauces (e.g., mayonnaise, salad dressing)	500	mg/kg		6	

ASPARTAME						
Aspartame		INS: 951				
Function: Flavor Enhancer, Sweetener						
Food Cat No.	Food Category	Max	Level	Comments	Step	Information Requested
12.6.2	non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy)	350	mg/kg		6	
12.6.3	mixes for sauces and gravies	350	mg/kg		6	
12.6.4	clear sauces (e.g., fish sauce)	350	mg/kg		6	
13.3	dietetic foods intended for special medical purposes (excluding products of food category 13.1)	1000	mg/kg		6	
14.2.4	wines (other than grape)	700	mg/kg		6	
14.2.5	Mead	700	mg/kg		6	
14.2.6	distilled spirituous beverages containing more than 15% alcohol	700	mg/kg		6	

ACESULFAME POTASSIUM						
Acesulfame Potassium		INS: 950				
Function: Flavour Enhancer, Sweetener						
Food Cat No.	Food Category	Max	Level	Comments	Step	Information Requested
01.2	fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy based drinks)	500	mg/kg		3	Technological need
01.4	cream (plain) and the like	1000	mg/kg		3	
01.5	milk powder and cream powder and powder analogues (plain)	3000	mg/kg		3	
01.6.1	unripened cheese	500	mg/kg		3	
06.1	whole, broken, or flaked grain, including rice	300	mg/kg		3	
06.4.2	dried pastas and noodles and like products	200	mg/kg		3	
06.4.3	pre-cooked pastas and noodles and like products	200	mg/kg		3	
07.1	bread and ordinary bakery wares	1000	mg/kg		3	
11.4	other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	1000	mg/kg		6	
12.6.1	emulsified sauces (e.g., mayonnaise, salad dressing)	1000	mg/kg		6	
12.6.2	non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy)	500	mg/kg		6	
12.6.3	mixes for sauces and gravies	1000	mg/kg		6	
12.6.4	clear sauces (e.g., fish sauce)	500	mg/kg		6	
13.3	dietetic foods intended for special medical purposes (excluding products of food category 13.1)	450	mg/kg		6	
14.2.3	grape wines	500	mg/kg		3	
14.2.4	wines (other than grape)	500	mg/kg		3	
14.2.5	Mead	500	mg/kg		3	
14.2.6	distilled spirituous beverages containing more than 15% alcohol	350	mg/kg		3	
16.0	composite foods - foods that could not be placed in categories 01 – 15	350	mg/kg		3	

SUCRALOSE						
Sucralose		INS: 955				
Function: Sweetener						
Food Cat No.	Food Category	Max	Level	Comments	Step	Information Requested
01.2.1	fermented milks (plain)	400	mg/kg		3	Technological need
01.2.1.2	fermented milks (plain), heat-treated after fermentation	250	mg/kg		6	

SUCRALOSE						
Sucralose		INS: 955				
Function: Sweetener						
Food Cat No.	Food Category	Max	Level	Comments	Step	Information Requested
01.2.2	Renneted milk (plain)		GMP		6	Technological need (incl. numerical use level)
01.3.1	Condensed milk (plain)		GMP		6	
01.4	cream (plain) and the like	580	mg/kg		3	Technological need
01.5	Milk powder and cream powder and powder analogues (plain)		GMP		6	Technological need (incl. numerical use level)
01.6	Cheese and analogues		GMP		6	Technological need excl. 01.6.3, 01.6.6 & 01.8.2 (incl. numerical use level)
01.8	Whey and whey products, excluding whey cheeses		GMP		6	
06.6	batters (e.g., for breading or batters for fish or poultry)	600	mg/kg		6	Technological need
06.7	pre-cooked or processed rice products, including rice cakes (Oriental type only)	600	mg/kg		6	
07.1	bread and ordinary bakery wares	750	mg/kg		6	
11.3	sugar solutions and syrups, also (partially) inverted, including treacle and molasses, excluding products of food category 11.1.3	1500	mg/kg		6	
11.4	other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	1500	mg/kg		6	
12.2.1	herbs and spices	400	mg/kg		3	
12.6.1	emulsified sauces (e.g., mayonnaise, salad dressing)	450	mg/kg		6	
12.6.2	non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy)	450	mg/kg		6	
12.6.3	mixes for sauces and gravies	450	mg/kg	Note 127	6	
12.6.4	clear sauces (e.g., fish sauce)	450	mg/kg		6	
13.3	dietetic foods intended for special medical purposes (excluding products of food category 13.1)	400	mg/kg		6	
14.2	alcoholic beverages, including alcohol-free and low-alcoholic counterparts	700	mg/kg		6	

SACCHARIN						
Saccharin		INS: 954		Saccharin (and Sodium, Potassium, Calcium Salts)		
Function: Flavour Enhancer, Sweetener						
Food Cat No.	Food Category	Max	Level	Comments	Step	Information Requested
01.2.1	fermented milks (plain)	200	mg/kg		6	Technological need
01.2.2	renneted milk (plain)	100	mg/kg		6	
01.6.1	unripened cheese	100	mg/kg		6	
07.1.3	other ordinary bakery products (e.g., bagels, pita, English muffins)	15	mg/kg		6	
08.2.1.1	cured (including salted) non-heat treated processed meat, poultry, and game products in whole pieces or cuts	2000	mg/kg		6	
08.2.2	heat-treated processed meat, poultry, and game products in whole pieces or cuts	500	mg/kg		6	
08.3.2	heat-treated processed comminuted meat, poultry, and game products	500	mg/kg		6	
09.2.4.1	cooked fish and fish products	500	mg/kg		6	
09.2.5	smoked, dried, fermented, and/or salted fish	1200	mg/kg		6	

NEOTAME Neotame Function: Flavour Enhancer, Sweetener INS: 961						
Food Cat No.	Food Category	Max	Level	Comments	Step	Information Requested
08.2	processed meat, poultry, and game products in whole pieces or cuts	10	mg/kg		3	
08.3	processed comminuted meat, poultry, and game products	10	mg/kg		3	
09.2	processed fish and fish products, including mollusks, crustaceans, and echinoderms	10	mg/kg		3	
10.2.3	dried and/or heat coagulated egg products	33	mg/kg		3	
11.4	other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	100	mg/kg		3	
12.6.1	emulsified sauces (e.g., mayonnaise, salad dressing)	65	mg/kg		3	
12.6.2	non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy)	70	mg/kg		3	
12.6.3	mixes for sauces and gravies	12	mg/kg		3	
12.6.4	clear sauces (e.g., fish sauce)	12	mg/kg		3	
13.3	dietetic foods intended for special medical purposes (excluding products of food category 13.1)	33	mg/kg		3	
14.2.4	wines (other than grape)	23	mg/kg		3	
14.2.5	Mead	23	mg/kg		3	
14.2.6	distilled spirituous beverages containing more than 15% alcohol	23	mg/kg		3	

POLYVINYL ALCOHOL Polyvinyl Alcohol Function: Glazing Agent, Stabilizer INS: 1203						
Food Cat No.	Food Category	Max	Level	Comments	Step	Information Requested
01.7	dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	2000	mg/kg		3	Justification for the use as glazing agent
05.1.4	cocoa and chocolate products	15000	mg/kg		3	
06.3	breakfast cereals, including rolled oats	5000	mg/kg		3	
15.2	processed nuts, including covered nuts and nut mixtures (with e.g., dried fruit)	15000	mg/kg		3	

CYCLAMATES Cyclamic Acid (and Sodium, Potassium, Calcium Salts) Function: Flavour Enhancer, Sweetener INS: 952						
Food Cat No.	Food Category	Max	Level	Comments	Step	Information Requested
11.4	other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	500	mg/kg	Note 17	6	Technological need
12.6.1	emulsified sauces (e.g., mayonnaise, salad dressing)	500	mg/kg	Note 17	6	
13.3	dietetic foods intended for special medical purposes (excluding products of food category 13.1)	400	mg/kg	Note 17	6	

Notes to the Comments for the Revised Draft General Standard for Food Additives

Note 3: Surface treatment.

Note 4 : For decoration, stamping, marking or branding the products.

Note 11: Flour basis.

Note 13: As benzoic acid.

Note 15: Fat or oil basis.

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

Appendix I

Note 17: As cyclamic acid.

Note 21: As anhydrous calcium disodium EDTA.

Note 44: As residual SO₂.

Note 50: For use in fish roe only.

Note 62: As copper.

Note 76: Use in potatoes only.

Note 84: For infants over 1 year of age only.

Note 95: For use in surimi and fish roe products only.

Note 106: Except for use in Dijon mustard at 500 mg/kg.

Note 127: As served to the consumer.

Note 130: Singly or in combination: Butylated Hydroxyanisole (BHA, INS 320), Butylated Hydroxytoluene (BHT, INS 321), Tertiary Butylated Hydroquinone (TBHQ, INS 319), and Propyl Gallate (INS 310).

Note 132: Except for use at 500 mg/kg (dried basis) in semi-frozen beverages.

Note 140: Except for use in canned abalone (PAUA) at 1000 mg/kg.

Note 144: For use in sweet and sour products only.