CODEX ALIMENTARIUS COMMISSION

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Food and Agriculture Organization of the United Nations

World Health Organization

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REPORT OF THE FIFTY SIXTH SESSION OF THE CODEX COMMITTEE ON FOOD ADDITIVES

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SUMMARY AND STATUS OF WORK

Responsible Party	Purpose	Text/Topic	Code	Step	Para(s)
CCEXEC90/ CAC49	Adoption	Proposed draft Specifications for the Identity and Purity of Food Additives	CXA 6	5/8	51(i) and App. III
		Draft and proposed draft food-additive provisions of the GSFA and revisions to adopted provisions	CXS 192-1995	-	120(i) and App. VI, Part D
		Proposed draft revision of the *Class Names and the International Numbering System for Food Additives*	CXG 36-1989	5/8	133(i) and App. X
		Insertion of Note 643 associated with the provisions for carotenoid-related food additives in FC 06.8.1 Revision of the food additive provision for the use of paprika extract (INS 160c(ii)) in FC 06.8.1 Correction of Note 667 associated with tartrazine (INS 102) in FC 06.8.1	CXS 192-1995	-	13, 15, 17 and App. VI, Part A
		Revised food additive provisions of the GSFA in relation to the endorsement of one CCASIA standard, one CCNE standards, three CCSCH standards		-	56, 62, 64 and App. VI, Part B
		Revised food additive provisions of the GSFA in relation to the alignment of three CCAFRICA standards, two CCLAC standards, two CCNASWAP standards and one CCPFV standard Revised food additive provision for STEVIOL GLYCOSIDES in FC 08.2		-	88(ii), (iii) and App. VI, Part C
		Consequential amendments to the GSFA concerning the change from nisin (INS 234) to nisin A (INS 234(i))		-	133(iii) and App. VI, Part E
		Revision to the GSFA to accompany the adoption of the draft standard for bakers' yeast		-	156 and App. VI, Part F
		Revised food additive sections of three CCAFRICA standards, two CCNASWP standards, one CCCPC Standard	Various Codex Standards	-	88(i) and App. V, Part A
		Revision to the food additive provisions in the *Standard for canned raspberries* (CXS 60-1981) and the *Standard for canned strawberries* (CXS 62-1981)	CXS 60-1981 and CXS 62-1981	-	94a and App. V, Part B
		Draft standard for bakers' yeast	-	5/8	156(i) and App. XII
	Adoption	The food additive provisions of the GSFA (revocation)			120(ii) and App. VII
		Draft and proposed draft food additive provisions of the GSFA (discontinuation)			120(iii) and App. VIII
	Information	New proposed draft food additive provisions of the GSFA at Step 3 and Step 2			120(iv) and App. IX
CAC49 FAO/WHO	Information Follow-up	Priority List of substances proposed for evaluation by JECFA			146(i) and App. XI

Responsible Party	Purpose	Text/Topic	Code	Step	Para(s)
Regional/ commodity committees	Action	Working practices for the incorporation and endorsement of food additive provisions for commodity and regional committees			169
CCFL/ CCMAS	Endorsement	Relevant sections of the draft standard for bakers' yeast			156(i) and App. XII
CCFO	Action	Further consideration of the technological justification for the use of lauric arginate ethyl ester (INS 243) as a preservative in products conforming to the *Standard for fat spreads and blended spreads* (CXS 256-1999), with a view to providing more conclusive feedback on technological need			19
CCASIA	Information/ Action	Amendments to the GSFA related to the use of food additives conforming to the standard for quick frozen dumplings could be prepared and submitted to CCFA as a matter referred by CCASIA, together with supporting information, in accordance with the relevant working procedures			57
CCNE	Action	Reconsideration of food additive provisions in the S*tandard for doogh* (CXS 332R-2018)			59
CCSCH	Action	Request for comment on the appropriateness of the use of specific anticaking agents in the sweet marjoram standard for inclusion in Tables 1 and 2 of the GSFA			66
CCFFP	Information /Action	Analysis of the need to re-examine GSFA Food Categories relevant to CCFFP standards, food additive provisions in CCFFP Standards, and possible cooperative work			83
Members EWG (Canada, USA and Japan) CCFA57	Drafting Discussion	Four tasks were identified, focusing on completing the alignment of the *Regional Standard for Mixed Zaatar* (Near East) (CXS 341R-2020); developing recommendations for the migration of relevant Table 3 additives, including associated Notes and consequential amendments to Tables 1 and 2 of the GSFA; verifying the correspondence between remaining commodity standards and GSFA food categories (including CCNFSDU, CCCPL, CCFFV and CCPFV); and analysing GSFA provisions related to CCFFP standards to determine whether corrective actions are required.			89(i)
Members PWG (Canada) CCFA57	Discussion	The report of the EWG on the Alignment			89(ii)
Members EWG (USA) CCFA57	Drafting Discussion	Nine tasks were defined to review outstanding GSFA provisions, focusing on NITRATES and NITRITES in light of CCMAS guidance; selected food additives in Table 3 with consequential amendments; the expanded use of microcrystalline cellulose as a colour; CCFO referrals on microbial omega-3 oils; the appropriate food category for cocoa butter; application of Note 127 for beverages; remaining provisions for colours and sweeteners; other pending provisions across food categories 01.0–16.0 with specified exceptions; and Step-2 provisions contained in CRD02, Annex 5			121
Members PWG on the GSFA (USA and China) CCFA57	Discussion	The report of the EWG on the GSFA; responses to the CL on proposals for new and/or revised provisions of the GSFA; and responses to the document on the incorporation and endorsement for food additives referred by commodity and regional committees			123
Members EWG (Belgium) CCFA57	Comments Drafting Discussion	Consider replies to a CL requesting proposals for change and/or addition to Section 3 of the *Class Names and International Numbering System for Food Additives* (CXG 36-1989) and re-open the discussion on the name for INS 165			134
Members CCFA57	Comments Discussion	Specifications for the Identity and Purity of Food Additives			ongoing
Members PWG on the GSFA (USA) CCFA57	Comments Discussion	New or revised provisions of the GSFA			ongoing
Members CCFA57	Comments Discussion	Proposal for additions and changes to the Priority List of substances proposed for evaluation by JECFA			ongoing

Responsible Party	Purpose	Text/Topic	Code	Step	Para(s)
Members EWG (Singapore, China, and Republic of Korea) CCFA57	Drafting	The discussion paper on the development of a guideline for the conduct of food safety assessment of cell culture media components used in the production of cell-based foods			182

LIST OF ABBREVIATIONS

ADI	Acceptable Daily Intake
CAC	Codex Alimentarius Commission
CCAFRICA	FAO/WHO Coordinating Committee for Africa
CCASIA	FAO/WHO Coordinating Committee for Asia
CCCF	Codex Committee on Contaminants in Foods
CCEXEC	Executive Committee of the Codex Alimentarius Commission
CCCPC	Codex Committee on the Cocoa Products and Chocolate
CCCPL	Codex Committee on Cereals, Pulses and Legumes
CCFA	Codex Committee on Food Additives
CCFFP	Codex Committee on Fish and Fishery Products
CCFFV	Committee for Fresh Fruits and Vegetables
CCFH	Codex Committee on Food Hygiene
CCFO	Codex Committee on Fats and Oils
CCLAC	FAO/WHO Coordinating Committee for Latin America and the Caribbean
CCMAS	Codex Committee on Methods of Analysis and Sampling
CCNASWP	FAO/WHO Coordinating Committee for North America and the South West Pacific
CCNE	FAO/WHO Coordinating Committee for Near East
CCNFSDU	Codex Committee on Nutrition and Food for Special Dietary Uses
CCPFV	Codex Committee on Processed Fruits and Vegetables
CCSCH	Codex Committee on Spices and Culinary Herbs
CL	Circular Letter
CRD	Conference Room Document
EU	European Union
CXG	Codex Guidelines
CXS	Codex Standard
EWG	Electronic Working Group
FAO	Food and Agriculture Organization of the United Nations
FC	Food Category
GSFA	General Standard for Food Additives
INS	International Numbering System
IWG	In-session working group
ISO	International Organisation for Standardisation
JECFA	Joint FAO/WHO Expert Committee on Food Additives
ML	Maximum Level
NFPS	new food sources and production system
PWG	Physical Working Group
USA	United States of America
WHO	World Health Organization

INTRODUCTION

1. The Codex Committee on Food Additives (CCFA) held its fifty-sixth session in Chongqing, China, from 13 to 17 April 2026, at the kind invitation of the Governments of the People's Republic of China. Dr Yongxiang Fan, Professor, Deputy Director, China National Centre for Food Safety Risk Assessment, chaired the session, which was attended by 64 Member Countries, one Member Organization and 24 Observer Organizations. The list of participants is contained in Appendix I.

OPENING OF THE SESSION

2. Dr Guoqiang Gong, Deputy Director-General of the Department of Food Safety Standards, Risk Surveillance and Assessment of the National Health Commission of the People's Republic of China, opened the meeting and welcomed participants. He recalled China's long-standing engagement in global food safety governance based on the principles of openness, cooperation, mutual benefit and shared outcomes, and noted that CCFA had served as an important platform for international exchange and mutual learning in the area of food additive management. He further highlighted that the rapid development of new technologies and the increasing integration of digitalization were posing new challenges and expressed China's willingness to work with Codex Members and Observers to explore approaches that protect consumer health and facilitate fair practices in the food trade.

3. Ms Angeliki Vlachou and Mr Kim Petersen welcomed the delegates on behalf of the Food and Agriculture Organization of the United Nations (FAO) and the World Health Organization (WHO), respectively. Dr Jing Tian, the vice-Chairperson of the Codex Alimentarius Committee (CAC), Dr Sarah Cahill (via a video message), the Codex Secretary, also addressed the meeting.

Division of competence[1]

4. CCFA56 noted the division of competence between the European Union and its Member States, in accordance with paragraph 5, Rule II, of the Rules of Procedure of the CAC.

ADOPTION OF THE AGENDA (Agenda item 1)[2]

5. CCFA56 adopted the provisional agenda, as its Agenda for the meeting.

6. CCFA56 noted that CRD07, containing the update on the mapping of food categories in the *General standard for food standards* (GSFA, CXS 192-1995) to the FoodEx2 database (prepared by Japan, Australia, Canada and the European Union), was closely related to the Joint FAO/WHO Expert Committee on Food Additives (JECFA)'s dietary exposure assessment and relevant to the future work of CCFA. CCFA56 agreed to consider this matter under Agenda Item 3a.

7. CCFA56 agreed to establish the following in-session working groups (IWGs), open to all Members and Observers and working in English only:

- International Numbering System (INS) for food additives - to consider and prepare recommendations for the plenary on proposed draft revisions to the *International Numbering System for Food Additives* (CXG 36-1989) (Agenda item 6) (chaired by Belgium); and
- Priority List of food additives proposed for evaluation by the JECFA - to consider and prepare recommendations for the plenary on proposals for additions and changes to the Priority List (Agenda item 7) (chaired by Kenya).

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

Matters for information

8. CCFA56 noted that some matters arising from CAC48, the 89th Session of the Executive Committee of the Codex Alimentarius Commission (CCEXEC89), the 44th Session of the Codex Committee on Methods of Analysis and Sampling (CCMAS44), and the 23rd Session of the FAO/WHO Coordinating Committee for Asia (CCASIA23) were for information only. CCFA56 further noted that matters arising from CCEXEC89 and the 12th Session of the FAO/WHO Coordinating Committee for the Near East (CCNE12), concerning the food additive provisions in the *Regional standard for doogh* (Near East) (CXS 332R-2018), would be considered under Agenda Item 4a.

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[1] CRD01
[2] CX/FA 26/56/1
[3] CX/FA 26/56/2; CX/FA 26/56/2 Add.1; CX/FA 26/56/2 Add.2; CRD08 Rev.1 (The European Union, Kenya and Rwanda); CRD38 (East Africa Community (EAC)); CRD40 (Senegal)

9. CCFA56 encouraged experienced Members to support mentorship mechanisms and leadership in working groups and supported the prioritization of adequate resources for scientific advice, as well as for the maintenance and upgrading of the GSFA database.

Matters for action

10. CCFA56 considered the matters for action, noted the views expressed and, where appropriate, took the decisions as highlighted in the paragraphs below:

Matters from CCMAS44

Numeric performance criteria (NPC) for NITRATES and NITRITES in specific food matrices

11. CCFA56 noted the responses from CCMAS44 regarding NPC for NITRATES and NITRITES in specific food matrices and agreed to refer them to the GSFA EWG established by CCFA56 for consideration.

Matters from CCASIA23

Use of carotenoid-related food additives in the *Regional standard for non-fermented soybean products* (Asia) (CXS 322R-2015)

12. CCFA56 noted the response from CCASIA23 indicating that the use of carotenoid-related food additives (INS 160a(i), 160a(ii), 160a(iii), 160a(iv), and 160e) in products conforming to CXS 322R-2015 had been technically justified, and that the proposed maximum use levels, together with the associated Notes, were proposed for inclusion in the GSFA under Food Category (FC) 06.8.1.

13. Referring to CRD08 Rev.1, it was noted that, according to CXS 322R-2015, no food additives were permitted for "plain soybean beverage" in FC 06.8.1, whereas colours listed in Tables 1 and 2 of the GSFA for FC 06.8.1 (and Table 3 colours) were permitted for use in "composite/flavoured soybean beverages" and "soybean-based beverages", CCFA56 agreed to insert Note 643 associated with the provisions for carotenoid-related food additives in FC 06.8.1 (Appendix VI, Part A.1).

GSFA FCs for laver products covered by the *Regional standard for laver products* (Asia) (CXS 323R-2017)

14. CCFA56 noted the clarification from CCASIA23 that laver products covered by CXS 323R-2017 would fall exclusively under FCs 04.2.2.2 and 04.2.2.8. As CXS 323R-2017 was currently in the process of being converted into a worldwide standard under the Codex Committee on Fish and Fishery Products (CCFFP), CCFA56 agreed to consider this matter once the worldwide standard had been established.

Paprika extract (INS 160c(ii)) in the *Regional standard for non-fermented soybean products* (Asia) (CXS 322R-2015)

15. CCFA56 noted the response from CCASIA23 indicating that INS 160c(ii) could be used to adjust the colour of soybean beverages containing fruit juice at a maximum use level of 15 mg/kg. CCFA56 agreed to revise the food additive provision for the use of paprika extract (INS 160c(ii)) in FC 06.8.1 by removing Note XS 322R and including Note 643 (Appendix VI, Part A.2).

12th Session of the FAO/WHO Coordinating Committee for Near East (CCNE12)

Appropriate FC for products covered by the *Regional standard for mixed zaatar* (Near East) (CXS 341R-2020)

16. CCFA56 noted the confirmation from CCNE that FC 12.2.2 (Seasoning and condiments) was appropriate for products conforming to CXS 341R-2020 and agreed to refer this outcome to the EWG on Alignment established by CCFA56 for consideration.

Matters from the Codex Secretariat

Corrections to the Note 667 associated with the use of tartrazine (INS 102) in FC 06.8.1

17. CCFA56 agreed to correct Note 667 associated with tartrazine (INS 102) in FC 06.8.1 by deleting the phrase ", as bixin" (Appendix VI, Part A.3).

29th Session of the Codex Committee on Fats and Oils (CCFO29)

Technological justification for the use of lauric arginate ethyl ester (INS 243) as a preservative in products conforming to the *Standard for fat spreads and blended spreads* (CXS 256-1999)

18. A Member Organization noted that more conclusive feedback from CCFO should be provided in line with Section 1.2 of the GSFA preamble, which states that "Codex commodity committees have the responsibility and expertise to appraise and justify the technological need for the use of food additives in foods subjected to a commodity standard".

19. CCFA56 agreed to refer back this matter to CCFO for further consideration and to provide more conclusive feedback on technological need.

The progress report on re-structuring the GSFA database

20. The Codex Secretariat introduced CX/FA 26/56/2 Add.2, and presented the progress made including: the new Notes of Table 3 in GSFA Database; Codex IT systems migration project; and the intended investment in new technologies on databases and the use of Artificial Intelligence (AI) to improve efficiency of Codex work.

Conclusion

21. CCFA56:

    (i) Expressed appreciations for the progress of the work done by the Codex Secretariat in relation to the restructuring of the GSFA database to include new Notes of Table 3; and

    (ii) Encouraged Members and Observers to provide suggestions on improving the usability of GSFA database to the Codex Secretariat.

MATTERS OF INTEREST ARISING FROM FAO/WHO AND FROM THE 100TH MEETING OF THE JOINT FAO/WHO EXPERT COMMITTEE ON FOOD ADDITIVES (JECFA) RESPECTIVELY (Agenda item 3(a))[4]

Matters from the 100th JECFA meeting

22. The FAO JECFA Secretariat and the WHO JECFA Secretariat, referring to CX/FA 26/56/3, informed CCFA of the recent activities carried out by FAO and WHO, including the outcomes and recommendations of the 100th and the main outcomes of the 101st meetings of JECFA.

23. A Member expressed appreciation to FAO, WHO and JECFA, and welcomed the activities and discussions on new approach methodologies (NAMs), as well as the update of Environmental Health Criteria (EHC) 240, which aims to provide guidance on the general principles for the use of NAMs in the safety assessment of chemicals in food.

24. Referring to the provisions for ADIPATES in the Step process, the GSFA EWG Chair requested for clarification from the JECFA Secretariat on whether the GSFA EWG could proceed with related work, since JECFA had identified a potential for exceedances of the current group acceptable daily intake (ADI) at its 100th meeting.

25. The WHO JECFA Secretariat suggested that these provisions remain on hold until JECFA completed its new risk assessment, in order to avoid duplication of work.

Conclusion

26. CCFA56:

    (i) noted the information provided by JECFA; and

    (ii) agreed to the summary of the final recommendations arising from the 100th JECFA meeting (Appendix II).

Proposed draft new and revised food additive provisions in the GSFA based on the recommendations of the 100th meeting of JECFA

27. The Codex Secretariat introduced the item, and recalled that CCFA50 had endorsed specific criteria for the automatic inclusion of certain additives in the GSFA. The criteria apply when JECFA has established an ADI of “not specified”, provided full specifications, and assigned an INS name, number, and functional class.

28. CCFA56 noted that, based on the 100th meeting of JECFA, four food additives, ascorbyl palmitate (INS 304), ascorbyl stearate (INS 305), glycolipids (INS 246), and low-acyl clarified gellan gum (INS 418(ii)) met the above stated criteria (paragraph 27). It was further noted that, while ascorbyl palmitate (INS 304) and ascorbyl stearate (INS 305) were already included under the group header ASCORBYL ESTERS in the GSFA, with existing and draft provisions, glycolipids (INS 246) and low-acyl clarified gellan gum (INS 418(ii)) currently had no provisions in the GSFA.

29. CCFA56 was invited to consider the inclusion of these four additives in Table 3, as well as the possible impact on existing provisions for ASCORBYL ESTERS in Tables 1 and 2 of the GSFA.

Conclusion

30. CCFA56 agreed to refer the proposed four food additives (INS 304, 305, 246 and 418(ii)) provisions in Table 3 to the GSFA EWG established by CCFA56 for further consideration (Appendix IX, Part A), and requested the GSFA EWG to also consider appropriate revisions to the provisions for ASCORBYL ESTERS in Tables 1 and 2.

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[4] CX/FA 26/56/3; CX/FA 26/56/3 Add.1; CRD07 (Japan); CRD09 (Global Organization for EPA and DHA Omega-3s, GOED); CRD23 (Kenya, Nigeria and Republic of Korea); CRD32 (Japan); CRD38 (East Africa Community (EAC)); CRD40 (Senegal)

Report of the update on the mapping of food categories in the GSFA to the FoodEx2 database (CRD07 submitted by Japan, Australia, Canada and the European Union)

31. Japan, on behalf of co-authors Australia, Canada and the European Union, introduced the item, highlighting the background of their work, and the structure of the mapping documents, and noted that these had been used for the dietary exposure assessment conducted by JECFA at its 100th meeting.

32. In the presentation, key issues encountered during the development of the mapping were explained as follows:

- Initially, one-to-one conformity between FoodEx2 and GSFA FCs was considered, however, some FoodEx2 terms corresponded to multiple GSFA FCs and could not be narrowed down to a single term. In such cases, multiple GSFA FCs were linked to a single FoodEx2 term.
- Four Appendices were developed to ensure a user-friendly format for analysis requirements.

33. Japan also proposed the publication of this work as an information document on the Codex website, noting that it would contribute to dietary exposure assessment by JECFA continuously.

Discussion

34. Members expressed appreciation for the work, noting its complexity and importance, as well as the potential to develop more robust and refined exposure estimates, and supported the publication of the document as an information document.

35. A Member raised a question regarding whether the mapping could be updated periodically following updates to the FoodEx system.

36. The European Union explained that the European Food Safety Authority (EFSA) regularly updated the FoodEx2 system based on the needs, and that the European Union could inform CCFA of any important changes when the system was updated. It was also noted that the responsibility for the maintenance of the information document on the mapping would rest with CCFA.

37. Japan informed CCFA that it would not take the lead in regularly updating the mapping due to resource constraints, noting that the information document would remain useful even without regular updates, and further highlighted that CCFA could consider future actions depending on how JECFA makes use of the mapping.

38. The WHO JECFA Secretariat also informed CCFA that JECFA and the JECFA secretariat faced difficulties in managing updates due to financial constraints, while highlighting the usefulness of the mapping.

39. The Codex Secretariat explained that the information document would be a living document and encouraged Members and Observers to submit proposals on updating it in the future should the need arise.

40. CCFA56 considered a draft cover page of the information document, based on CRD32 prepared by Japan, and agreed to its publication.

Conclusion

41. CCFA56:

(i) noted the update on the GSFA FoodEX2 mapping, recognising its usefulness in recent exposure assessment at the 100th meeting of JECFA;

(ii) thanked Japan, Australia, Canada and the European Union for their work in developing and submitting the mapping; and

(iii) agreed to publish the GSFA FoodEX2 mapping document as an information document with the cover page as presented in CRD32 (Appendix XIII).

PROPOSED DRAFT SPECIFICATIONS FOR IDENTITY AND PURITY OF FOOD ADDITIVES ARISING FROM THE 100TH JECFA MEETINGS RESPECTIVELY (Agenda item 3(b))[5]

42. The FAO JECFA Secretariat informed CCFA56 of the main conclusions regarding specifications for the identity and purity of food additives arising from the 100th JECFA meeting as summarized in CX/FA 26/56/4.

43. The FAO JECFA Secretariat clarified that the new specifications of the seven processing aids had erroneously designated as “revised” in the FAO JECFA Monograph 35.

[5] CX/FA 26/56/4; CX/FA 26/6/4 Add.1 (Replied to CL 2026/20-FA of Australia, Chile, Ecuador, Egypt, Iraq, Paraguay, Philippines, Qatar, Senegal, and Calorie Control Council (CCC), International Food Additives Council (IFAC)); CRD10 Rev.1 (European Union and Kenya), CRD37 (Egypt, Iraq, Libya, Syria and Yemen); CRD38 (East Africa Community (EAC))

Gardenia (genipin) blue (INS 165)

44. A Member Organization expressed overall support for the adoption of the specifications but raised a concern regarding the maximum limit (ML) for arsenic in gardenia (genipin) blue (INS 165). Recalling that inorganic arsenic is a known human carcinogen, the Member Organization emphasized that specifications should ensure that food additives are not a significant source of exposure to toxic elements and that overall dietary exposure should be minimized to the extent possible, in line with the As Low As Reasonably Achievable (ALARA) principle. It was proposed that the ML for arsenic be reduced, and that this matter be revisited under Agenda Item 7 to cross-check the feasibility of reducing the ML for arsenic in gardenia (genipin) blue (INS 165).

45. A Member, while supporting the adoption of the specifications, emphasized that the draft specifications were the outcome of expert deliberations based on the information submitted to the 100th meeting of JECFA, and indicated that they would collaborate in the provision of data should JECFA consider revising the specifications in the future.

46. The FAO JECFA Secretariat informed CCFA56 that JECFA had taken into consideration all available data and information submitted in response to the 100th meeting of JECFA call for data for establishing the specifications.

47. A concern regarding the inconsistency between the JECFA specification name and the name with the INS number in CXG 36-1989 was raised by Codex Secretariat.

Information on strains of microorganisms used in the production of food additives and processing aids in their specifications

48. A Member Organization expressed the view that information on production strains should be listed in the specifications of food additives and processing aids produced by fermentation using microorganisms, and that safety evaluations had been carried out for different individual strains used in production and that these evaluations had led to different outcomes. It was highlighted that, for a particular strain, EFSA could not exclude concerns related to genotoxicity and carcinogenicity based on the data provided on the presence of citrinin in the food enzyme preparation.

49. The Member Organization also proposed this issue to be considered under Agenda item 7.

50. The FAO JECFA Secretariat informed CCFA that in the safety evaluation and the establishment of the specifications, the production strain was taken into consideration. The information on the production strain was available at the Chemical and Technical Assessment document where more information was provided in the manufacturing process of the substances.

Conclusion

51. CCFA56 agreed to:

(i) forward revised and new full specifications for food additives to CAC49 for adoption at Step 5/8 (Appendix III);

(ii) make the consequential amendment to the *List of Codex specifications for food additives* (CXA 6-2025); and

(iii) refer the name of gardenia (genipin) blue (INS 165) to the EWG on INS to consider appropriate name (see agenda item 6).

ENDORSEMENT AND/OR REVISION OF MAXIMUM LEVELS FOR FOOD ADDITIVES AND PROCESSING AIDS IN CODEX STANDARDS (Agenda item 4a)[6]

52. Canada, as the Chair of the physical working group (PWG) convened immediately prior to the CCFA56 plenary session, presented the report of the PWG on the endorsement of food additives provisions in commodity standards (CRD03). The report detailed twenty-one (21) recommendations prepared by the PWG comprising seven (7) recommendations related to endorsement of food additives and fourteen (14) addressing the alignment of food additives provisions in the commodity standards with the GSFA.

53. The PWG Chair further noted that the seven (7) recommendations were related to endorsement of commodity standards from CCASIA (1 standard); CCNE (2 standards); and the Commodity Committees on: Spices and Culinary Herbs (CCSCH) (4 standards), and CCFO (1 standard).

[6] CX/FA 26/56/5; CX/FA 26/56/5 Add.1; CX/FA 26/56/5 Add.2; CRD03 (Report of the 56th CCFA's PWG on endorsement and alignment); CRD11 (European Union, Thailand, and Global Organization for EPA and DHA Omega-3s (GOED)); CRD21 (Cabo Verde, India, Kenya and Nigeria); CRD30 (Ghana); CRD35 (Kenya); CRD36 (Regional Coordinator of CCNE on behalf of the Islamic Republic of Iran); CRD37 (Egypt, Iraq, Libya, Syria and Yemen); CRD38 (East Africa Community (EAC))

Discussion

54. CCFA55 considered the seven (7) recommendations and took the following decisions:

CCASIA

Recommendation 1 - Quick-frozen dumplings

55. CCFA56 endorsed the food additive section in the draft regional standard for quick-frozen dumplings (Appendix IV).

56. CCFA56 endorsed the recommendation on the exclusionary amendments (restrictive/clarifying) to Tables 1 and 2 of the GSFA; and the GSFA reference to commodity-standard for GSFA Table 3 additives (Appendix VI, Part B.1).

Recommendation 2 – Information/action

57. CCFA56 agreed to inform CCASIA that amendments to the GSFA might be prepared and submitted to CCFA as a matter referred by CCASIA, with supporting information consistent with the relevant working practices. Alternatively, CCASIA Members and other Codex Members/Observers could submit proposals in response to CCFA Circular Letter (CL) requesting “proposals for new and/or revision of the food additives provisions”.

CCNE

Recommendation 3 - Doogh

58. The Chairperson drew the attention of CCFA to CRD36 that the Regional Coordinator of CCNE, on behalf of the Islamic Republic of Iran, had proposed that the functional classes permitted for use in doogh be revised at CCNE13.

59. CCFA56 agreed to hold the endorsement of the food additives provision of the *Standard for doogh* (CXS 332R-2018) until a final recommendation was presented to a future session of CCFA.

Recommendation 4 - Maamoul

60. A Member emphasized that, when endorsing food additive provisions, CCFA should take into account product-specific technological needs and regional characteristics and that commodity committees should develop standards that maintain clear cross-references to the relevant GSFA tables and food categories, while promoting consistency across similar products.

61. CCFA56 endorsed the food additive provision in the draft regional standard for maamoul (CXS ***R-202*) (Appendix IV).

62. CCFA56 endorsed the recommendation on the amendments to the section on “References to Commodity Standards for GSFA Table 3 Additives” in relation to the alignment of this standard (Appendix VI, Part B.2).

CCSCH

Recommendation 5 – Spices: Vanilla, large cardamom, and coriander

63. CCFA56 endorsed the food additive provisions in the draft standard for spices derived from dried or dehydrated fruits and berries - Requirements for vanilla; the draft standard for spices in the form of dried fruits and berries - Requirements for large cardamom; and the draft standard for spices in the form of dried seeds - Requirements for coriander (Appendix IV).

64. CCFA56 endorsed the recommendation on the revised provisions of the GSFA in relation to the alignment of the above three CCSCH standards (Appendix VI, Part B.3).

Recommendation 6 – Herbs: Sweet marjoram

65. CCFA56 did not endorse the food additive provision in the draft standard for herbs - Requirements for sweet marjoram as the food additive provisions referred only to Table 3 additives, and as herbs are listed among the food items excluded from the general conditions of Table 3.

66. CCFA56 agreed to refer the matter to CCSCH and to request for comment on the appropriateness of the use of specific anticaking agents in the sweet marjoram standard for inclusion in Tables 1 and 2 of the GSFA.

CCFO

Recommendation 7 – Microbial omega-3 oils

67. CCFA56 observed that endorsement of the food additive provisions within the draft standard for microbial omega-3 oils could not proceed at this time, as an appropriate FC for the relevant products had not yet been assigned.

68. CCFA56 agreed to refer the matter of identifying the suitable FC to the GSFA EWG established by CCFA56, to address the request from CCFO.

ALIGNMENT OF THE FOOD ADDITIVE PROVISIONS OF COMMODITY STANDARDS AND RELEVANT PROVISIONS OF THE GSFA (Agenda item 4b)[7]

69. Canada, the PWG Chair, introduced the report of the PWG (CRD03), the section on alignment of the food additives provisions of commodity standards and relevant provisions of the GSFA and explained that the PWG had prepared 14 recommendations related to the alignment of commodity standards from the FAO/WHO Coordinating Committee for Africa (CCAFRICA) (3 standards), the FAO/WHO Coordinating Committee for Latin America and the Caribbean (CCLAC) (2 standards), the FAO/WHO Coordinating Committee for North America and the South West Pacific (CCNASWP) (2 standards), the Codex Committee on the Cocoa Products and Chocolate (CCCPC) (1 standard), CCFFP (3 standards) and the Codex Committee on the Processed Fruits and Vegetables (CCPFV) (1 standard).

Discussion

70. CCFA56 considered the recommendations put forward by the PWG and took the following decisions:

CCAFRICA

Recommendation 8 – CXS 334R-2020

71. CCFA56 requested CCAFRICA to confirm whether FC 04.2.2.7 (Fermented vegetable) could also be associated with the *Regional standard for Standard for fermented cooked Cassava-based products* (Africa) (CXS 334R-2020).

72. CCFA56 noted that a partial alignment to FC 04.2.2.8 was conducted and that any consequential updates to reflect the association in the GSFA to FC 04.2.2.7 would follow later.

Recommendation 9 – CXS 350R-2020

73. CCFA56 requested CCAFRICA confirm whether referencing the relevant GSFA sub-categories of FC 08.2 for dried meats (and, if applicable, comminuted meats) in the *Regional standard for dried meat* (Africa) (CXS 350R-2022) would provide a more accurate basis for applying food additive provisions.

74. CCFA56 noted that any consequential updates to reflect the association in the GSFA would follow later.

Recommendation 10 – CCAFRICA and GSFA amendments

75. CCFA56 endorsed the recommendation on the amendments to:

    a. three CCAFRICA standards as a result of the alignment exercise: CXS 334R-2020, CXS 335R-2020, and CXS 350R-2022; and

    b. Tables 1, 2 and 3 of the GSFA in relation to the alignment of those standards.

CCLAC

Recommendation 11 – Overall amendments

76. CCFA56 endorsed the recommendation on the amendments to:

    a. two CCLAC standards as a result of the alignment exercise: the *Regional Standard for Culantro Coyote* (Latin America and the Caribbean) (CXS 304R-2020), and the *Regional Standard for Lucuma* (Latin America and the Caribbean) (CXS 305R-2011); and

    b. Tables 1, 2 and 3 of the GSFA in relation to the alignment of the two standards.

CCNASWP

Recommendation 12 – Appropriate referencing of CXS 336R-2020 in the GSFA

77. CCFA56 endorsed the recommendation to request CCNASWP confirm whether referencing the relevant GSFA sub-categories of FCs 04.2.1.3 and 04.2.2.1 for peeled fresh rhizomes and frozen products in the *Regional standard for kava products for use as a beverage when mixed with water* (CXS 336R-2020), would provide a more accurate basis for applying food additive provisions.

78. CCFA56 noted that any consequential updates to reflect the association in the GSFA would follow.

[7] CX/FA 26/56/6; CRD03 (Report of the 56th CCFA's PWG on endorsement and alignment); CRD22 (Kenya, Malaysia and Nigeria); CRD30 (Ghana); CRD37 (Egypt, Iraq, Libya, Syria and Yemen); CRD38 (East Africa Community (EAC)); CRD40 (Senegal)

Recommendation 13 – Overall amendments

79. CCFA56 endorsed the recommendation on the amendments: to:

    a. two CCNASWP standards as a result of the alignment exercise: CXS 336R-2020, the *Regional Standard for Fermented Noni Fruit Juice* (North America and South West Pacific) (CXS 356R-2023); and

    b. Tables 1, 2 and 3 of the GSFA in relation to the alignment of those standards.

CCCPC: Cocoa butter

Recommendation 14 – Follow-up action by GSFA EWG

80. CCFA56 requested the EWG on the GSFA established by CCFA56 to consider the appropriate FC (existing sub-category of FC 05.1 or new sub-category of FC 05.1) for cocoa butter conforming to *Standard for cocoa butter* (CXS 86-1981) and that any consequential updates to reflect the association in the GSFA would follow later.

Recommendation 15 - amendments

81. CCFA56 endorsed the recommendation on editorial amendments to the food additive section of the CXS 86-1981.

CCPFV

Recommendation 16 – CXS 247-2005 and GSFA

82. CCFA56 endorsed the recommendation on the amendments to Tables 1, 2 and 3 of the GSFA in relation to the alignment of the *General standard for fruit juices and nectars* (CXS 247-2005).

CCFFP

Recommendation 17 – Action by the EWG on alignment

83. CCFA56 agreed to:

    a. request the EWG on Alignment established by CCFA56 first conduct an analysis on the need to re-examine the GSFA FCs related to CCFFP standards; and

    b. inform CCFFP on the intended re-examination of the food additive provisions in CCFFP standards and possible cooperative work, should the re-examination be justified by CCFA57.

Additional/Other Issues

Recommendation 18 – Action by the EWG on the GSFA on Note 127

84. CCFA56 endorsed the recommendation and requested the EWG on the GSFA established by CCFA56 consider the appropriate use of Note 127 “On the served to the consumer basis” in FCs 14.1.2, 14.1.3 and 14.1.4 and their sub-categories.

Recommendation 19 - XS Notes for STEVIOL GLYCOSIDES

85. CCFA56 endorsed the recommendation to insert Notes XS96 and XS97 to the provision for STEVIOL GLYCOSIDES in FC 08.2 (Processed meat, poultry, and game products in whole pieces or cuts).

Recommendation 20 – Consistence on the use of the terms “foods” and “products”

86. CCFA56 endorsed the recommendation and agreed that when drafting the general reference to the GSFA in the food additive section of the commodity standard, terminology should be maintained consistent with the language used elsewhere in the commodity standard.

Recommendation 21 – Action by EWG on Alignment

87. CCFA56 endorsed the recommendation and requested the EWG for Alignment established by CCFA56 begin the migration of Notes associated with Table 3 food additive provisions listed in Tables 1 and 2 of the GSFA for FCs that are not included in the Annex to Table 3 into the sixth column of Table 3, and would make consequential amendments to Tables 1 and 2 of the GSFA, as appropriate.

Conclusion

88. CCFA56 agreed to forward, to CAC49, for adoption:

    (i) the revised food additive sections in:

        a. the three (3) CCAFRICA standards i.e. CXS 334R-2020, CXS 335R-2020, and CXS 350R-2022 (Appendix V, Part A.1)

b. the two (2) CCNASWP standards i.e. CXS 336R-2020, CXS 356R-2023 (Appendix V, Part A.2);

c. CCCPC *Standard for cocoa butter* (CXS 86-1981) (Appendix V, Part A.3).

(ii) the revised provisions of the GSFA in relation to the alignment of:

a. the three (3) CCAFRICA (CXS 334R-2020, CXS 335R-2020, and CXS 350R-2022) (Appendix VI, Part C.1)

b. the two (2) CCLAC standards (CXS 304R-2011 and CXS 305R-2011) (Appendix VI, Part C.2)

c. the two (2) CCNAWSP standards (CXS 336R-2020 and CXS 356R-2023) (Appendix VI, Part C.3)

d. the *General standard for fruit juices and nectars* (CXS 247-2005) (Appendix VI, Part C.4)

(iii) the revised food additive provision for STEVIOL GLYCOSIDES in FC 08.2 by adding Notes XS96 and XS97 (Appendix VI, Part C.5)

89. CCFA56 further agreed to:

(i) establish an EWG, chaired by Canada and co-chaired by the United States of America and Japan, and working in English only, to:

a. complete the alignment of the *Regional standard for mixed zaatar* (Near East) (CXS 341R-2020);

b. develop recommendations on the migration of Table 3 additives—those related to commodity standards that have been previously aligned and which are currently in Tables 1 and 2—into Table 3 and develop appropriate Notes and propose consequential amendments to the provisions in Tables 1 and 2 of the GSFA.

c. verify the correspondence of the foods subsumed by the remaining commodity standards slated for alignment and the FCs of the GSFA, including those remaining standards for Codex Committee on Nutrition and Foods for Special Dietary Uses (CCNFSDU), Codex Committee on Cereals, Pulses and Legumes (CCCPL), Codex Committee on Fresh Fruits and Vegetables (CCFFV) and CCPFV as set out in the information document *Guidance to Commodity Committees on the Alignment of Food Additive Provisions*; and,

d. conduct an analysis on the provisions in the GSFA related to the CCFFP standards, to determine if any corrective actions are needed.

(ii) hold a PWG, chaired by Canada and working in English only, to meet immediately prior to CCFA57 (half-day, preceding the session) to consider and prepare recommendations for the plenary on the report of the alignment EWG.

GENERAL STANDARD FOR FOOD ADDITIVES (Agenda item 5)

90. CCFA56 noted that the PWG on the GSFA (PWG-GSFA), held immediately before the plenary session and chaired by the United States of America, had discussed, and made twenty-seven (27) recommendations on multiple issues, including 321 food additives provisions in the Codex step procedure and/or already adopted, and multiple proposed new and/or revised food additive provisions of the GSFA. These matters were related to agenda items 5(a) and 5(b).

91. CCFA56 considered PWG-GSFA recommendations (as contained in CRD02) and took decisions as follows:

GENERAL STANDARD FOR FOOD ADDITIVES (GSFA): REPORT OF THE ELECTRONIC WORKING GROUP ON THE GSFA (Agenda item 5a)[8]

Recommendation 1

92. A Member Organization noted that the provision for erythrosine (INS 127) was included in FC 04.1.2.4 (Canned or bottled (pasteurized) fruit) and expressed the view that, as a consequence, the XS Notes to exclude products conforming to the *Standard for canned raspberries* (CXS 60-1981) and the *Standard for canned strawberries* (CXS 62-1981) should be added to this provision. The inclusion of the XS Notes would ensure that the GSFA excluded the use of erythrosine (INS 127) in products conforming to those two standards.

[8] CX/FA 26/56/7; CRD02 (Report of the 56th PWG on GSFA); CRD12 (Indonesia, Thailand, Uganda, Natural Food Colours Association (NATCOL) and International Special Dietary Foods Industries (ISDI)); CRD20 Rev.1 (Cabo Verde, China, El

93. In response, PWG Chair confirmed that it would be appropriate to add the two XS notes (i.e., XS60 and XS62) to the provision for erythrosine (INS 127) in FC 04.1.2.4.

94. CCFA56 agreed:

    a. with the recommendation concerning the revision of the food additive sections in the *Standard for canned raspberries* (CXS 60-1981) and the *Standard for canned strawberries* (CXS 62-1981), as presented in CRD02 Annex 6 Part A (Appendix V, Part B); and

    b. to make consequential amendments to the provision for erythrosine (INS 127) in FC 04.1.2.4 of the GSFA by inserting XS60 and XS62.

Recommendations 2 - 5

95. CCFA56 endorsed the recommendations to:

    a. revise the text of the Explanatory Note to Table 3 of the GSFA as presented in CRD02 Annex 6 Part B;

    b. revise the adopted provision for TOCOPHEROLS (INS 307a, b, c) in FC 04.1.2.2 (Dried Fruit) as indicated in CRD02 Annex 1 Part A;

    c. revoke the adopted provisions for guar gum (INS 412), distarch phosphate (INS 1412), phosphated distarch phosphate (INS 1413), acetylated distarch phosphate (INS 1414) and hydroxypropyl starch (INS 1440) in GSFA FCs 13.1.1 (Infant formulae) and 13.1.3 (Formulae for special medical purposes for infants) as indicated in CRD02 Annex 4 Part A1; and

    d. revise the adopted provisions for gum Arabic (Acacia gum) (INS 414), mannitol (INS 421), silicon dioxide, amorphous (INS 551) and starch sodium octenyl succinate (INS 1450) in FC 13.2 (Complementary foods for infants and young children) as indicated in CRD02 Annex 1 Part B.

Recommendations 6-7

96. Regarding the revision of polyglycerol esters of fatty acids (INS 475), in light of JECFA's advice on the potential exceedance of the ADI, the PWG Chair recalled that the mandate from JECFA was to reduce or remove uses and emphasized that the fundamental objective of the exercise was not to increase the use of the additive. During the PWG meeting, a Member noted that JECFA's exposure assessment had been highly conservative, as dietary exposure estimates were based on maximum permitted levels (MLs) across 56 FCs. Industry was requested to provide actual use levels to JECFA to support a more refined dietary exposure assessment.

97. In response to a question as to why the provisions for polyglycerol esters of fatty acids (INS 475) in FCs 01.5.2 and 07.2.3 were not included in the relevant Annex, the PWG Chair explained that the PWG had discussed these FCs and no changes were made to them and that, where existing GSFA provisions were maintained without any change, they were not reflected in the Annexes. The PWG Chair further noted that this approach applied equally to several other FCs for which existing adopted provisions had been maintained unchanged.

98. CCFA56 endorsed the recommendations to:

    a. revise the adopted provisions for polyglycerol esters of fatty acids (INS 475) as indicated in CRD02 Annex 1 Part C; and

    b. revoke the adopted provisions for polyglycerol esters of fatty acids (INS 475) as indicated in CRD02 Annex 4 Part A2.

Recommendations 8 - 10

99. CCFA56 endorsed the recommendations to:

    a. adopt, at Step 5/8, the draft provision for SORBATES (INS 200, 202, 203) in FC 04.1.1.2 (Surface treated fresh fruit) contained in CRD02 Annex 1 Part D;

    b. revise the adopted provision for SUCROSE ESTERS (INS 473, 473a, 474) in FC 04.1.1.2 as indicated in CRD02 Annex 1 Part D;

    c. discontinue work, at Step 2, on the provision for SUCROSE ESTERS (INS 473, 473a, 474) in FC 04.1.1.2 as indicated in CRD02 Annex 2 Part A; and

Salvador, India, Japan, Kenya, Malaysia and Republic of Korea); CRD30 (Ghana); CRD38 (East Africa Community (EAC)); CRD40 (Senegal)

d. hold the provision for SUCROSE ESTERS (INS 473, 473a, 474) in 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) at Step 3 as indicated in CRD02 Annex 3 Part A.

Recommendation 11

100. CCFA56 revised the heading of CRD02 Annex 1 Part E to read "Removal of Note 381 from all adopted provisions in FCs 13.1.1, 13.1.2 and 13.1.3", and agreed to recommend the adoption of all the provisions, as indicated in CRD02 Annex 1 Part E.

Recommendation 12

101. CCFA56 revised the heading of CRD02, Annex 2, Part B to read "Draft provisions in FCs 13.1.1, 13.1.2, 13.1.3, 13.2, 13.3, 13.4 and 13.5", and agreed to recommend the discontinuation of the Step 2 provisions for all additives in FCs 13.1.1, 13.1.2, 13.1.3, 13.2, 13.3, 13.4 and 13.5, as indicated in CRD02 Annex 2 Part B.

Recommendations 13 - 17

102. CCFA56 endorsed the recommendations to:

a. revise Column 5 of Table 3 of the GSFA, to permit the use of glycerol (INS 422) in the *Standard for Instant Noodles* (CXS 249-2006) by adding "CS 249-2006" as indicated in CRD02 Annex 1 Part F;

b. revise the adopted provisions for indigotine (indigo carmine) (INS 132) in FC 04.1.2.8 (Fruit preparations, including pulp, purees, fruit toppings and coconut milk), and allura red AC (INS 129) and indigotine (INS 132) in FC 04.1.2.11 (Fruit fillings for pastries) as indicated in CRD02 Annex 1 Part G;

c. revise the adopted provision for caramel III – ammonia caramel (INS 150c) in FC 04.2.2.2 (Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds) as indicated in CRD02 Annex 1 Part H;

d. revise the adopted provision for caramel III – ammonia caramel (INS 150c) in FC 04.2.2.8 (Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds) as indicated in CRD02 Annex 1 Part I; and

e. discontinue the proposed draft provision for annatto extracts, bixin-based (INS 160b(i)) as indicated in CRD02 Annex 2 Part C.

Recommendation 18

103. A Member recalled that a proposal concerning caramel III – ammonia caramel (INS 150c) in FC 08.2.1.1 had been withdrawn during the PWG and sought confirmation as to whether caramel III – ammonia caramel (INS 150c) was used in products conforming to that FC. The Member further reported that since then information had been received confirming that caramel III – ammonia caramel (INS 150c) was used in marinated cuts as well as whole poultry and meat at GMP levels and, that the additive had a numerical ADI. It was proposed that a provision for caramel III – ammonia caramel (INS 150c) be included in FC 08.2.1.1 at a maximum level of 1000 mg/kg, consistent with other caramel colours.

104. The PWG Chair confirmed that this matter had been discussed during the PWG and agreed to the proposal, and supported, putting forward for adoption, a provision for caramel III – ammonia caramel (INS 150c) in FC 08.2.1.1 at a maximum level of 1000 mg/kg, together with Notes 3, 4, 16 and XS350R.

105. CCFA56 agreed to:

a. include a provision for caramel III – ammonia caramel (INS 150c) in FC 08.2.1.1 at Step 5/8, with a maximum use level of 1000 mg/kg and Notes 3, 4, 16 and XS350R; and

b. endorse the recommendation for adoption of the provisions for caramel III – ammonia caramel (INS 150c) and caramel IV – sulfite ammonia caramel (INS 150d), as indicated in CRD02 Annex 1 Part J.

Recommendations 19 - 22

106. CCFA56 endorsed the recommendations to:

a. revoke the adopted provisions for caramel III – ammonia caramel (INS 150c) and caramel IV – sulfite ammonia caramel (INS 150d) in FC 08.0 (Meat and meat products, including poultry and game) as indicated in CRD02 Annex 4 Part B;

b. discontinue the provisions in the step process for caramel III – ammonia caramel (INS 150c) and caramel IV – sulfite ammonia caramel (INS 150d) as indicated in CRD02 Annex 2 Part D;

c. adopt at Step 5/8 and Step 8 the proposed draft and draft provisions for colours in FC 08.4 (Edible casings (e.g. sausage casings)) as indicated in CRD02 Annex 1 Part K;

d. revise the adopted provisions for colours in FC 08.4 (Edible casings (e.g. sausage casings)) as indicated in CRD02 Annex 1 Part K; and

e. discontinue work on the Step 2 provision for colours in FC 08.4 (Edible casings (e.g. sausage casings)) as indicated in Annex 2 Part E.

Recommendation 23

107. A Member pointed out that, in CRD02 Annex 2 Part F, lycopene, tomato (INS 160d(ii)) and paprika extract (INS 160c(ii)) were listed under FC 09.2 (Processed fish and fish products, including molluscs, crustaceans, and echinoderms), and recalled that a proposal they made during the PWG to move these colours to FC 09.2.4.1, reflecting their use in surimi and similar products, was captured in CRD02, Annex 1, Part L. The Member further noted that surimi products could be marketed in fried, frozen or sterilized forms and that these colours were also used in other FCs other than FC 09.2.4.1 (Cooked fish and fish products). To ensure consistency, the Member proposed that provisions for lycopene, tomato (INS 160d(ii)) and paprika extract (INS 160c(ii)), should also be included in FCs 09.2.1 (Frozen fish, fish fillets, and fish products, including molluscs, crustaceans, and echinoderms) and 09.2.4.3 (Fried fish and fish products, including molluscs, crustaceans, and echinoderms).

108. Another Member noted that the proposed provision for curcumin in FC 09.2.1 did not include Notes restricting its use and recalled that existing colour provisions in this FC were generally restricted to specific products. The Member proposed the inclusion of a new Note App5L reading “For use in fish roe and smoked white fish only”, consistent with the Note already proposed for curcumin in FC 09.2.5 (Smoked, dried, fermented, and/or salted fish and fish products, including molluscs, crustaceans, and echinoderms).

109. CCFA56 agreed to include:

a. lycopene, tomato (INS 160d(ii)) at GMP, with Notes 95, XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312 and XS315, and paprika extract (INS 160c(ii)) at 180 mg/kg, with Note 39 and App 5(G), XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312 and XS315, in FC 09.2.1.

b. paprika extract (INS 160c(ii)) at 180 mg/kg, with Note 39 and App 5(G), in FC 09.2.4.3; and

c. Note App5L for curcumin (INS 100(i)) in FC 09.2.1.

110. CCFA56 further endorsed the recommendation to forward for adoption to CAC, at Step 5/8 and Step 8, the proposed draft and draft provisions for colours in FC 09.0 (Fish and fish products, including molluscs, crustaceans, and echinoderms) and its subcategories, and to revise the adopted provisions for colours in FC 09.0, as indicated in CRD02 Annex 1 Part L.

Recommendation 24

111. CCFA56 endorsed the recommendations to discontinue work on the draft provision for colours in FC 09.0 and their subcategories as indicated in CRD02 Annex 2 Part F.

GENERAL STANDARD FOR FOOD ADDITIVES (GSFA): PROPOSALS FOR NEW AND/OR REVISION OF FOOD ADDITIVE PROVISIONS (REPLIES TO CL 2025/31-FA) (Agenda Item 5b)[9]

Recommendation 25

112. CCFA56 endorsed the recommendation that the PWG on the GSFA would no longer consider, under Agenda Item 5b, any new proposals for inclusion in the GSFA submitted after the deadline specified in the Circular Letter requesting proposals for new and/or revised food additive provisions in the GSFA.

Recommendation 26

[9] CL 2025/31-FA; CX/FA 26/56/8 (Replies to CL 2025/31-FA of Japan, Republic of Korea, Federation of European Specialty Food Ingredients Industries (EU SPI), International Association of Color Manufacturers (IACM), International Food Additives Council (IFAC), International Stevia Council (ISC), and International Special Dietary Foods Industries (ISDI)); CRD02 (Report of the 56th CCFA’s PWG on GSFA); CRD13 Rev.3 (Kenya, Republic of Korea, International Association of Color Manufacturers (IACM), International Food Additives Council (IFAC), International Stevia Council (ISC) and International Special Dietary Foods Industries (ISDI)); CRD31 (Republic of Korea and International Food Additives Council (IFAC)); CRD37 (Egypt, Iraq, Libya, Syria and Yemen); CRD38 (East Africa Community (EAC))

113. A Member raised a concern regarding the proposed draft provision for rosemary extract (INS 392) in FC 08.1.2 (Fresh meat, poultry and game, comminuted). While not objecting to the proposal being circulated at Step 2 for further discussion at a future session, the Member questioned the appropriateness of permitting the use of an antioxidant in fresh meat, noting that such use could imply that the product was preserved rather than fresh. The Member recalled that, although TOCOPHEROLS were already permitted as antioxidants in this FC, their use was restricted to minced meat with other ingredients and therefore expressed the view that the inclusion of rosemary extract in FC 08.1.2 might not be appropriate.

114. CCFA56 endorsed the recommendation to include the proposed new provisions, contained in CRD02 Annex 5 Parts A and B, in the GSFA at Step 2, with the following revisions:

    a. deletion of Note 381 for ASCORBYL ESTERS and carob bean gum (INS 410) in FCs 13.1.1, 13.1.2 and 13.1.3;

    b. revision of the draft provision for Gardenia blue (INS 165), including:

        - correction of FC 05.2.1 to “hard candy”;
        - revision of the maximum use level to 4000 mg/kg in FCs 05.2.2, 05.2.3 and 05.3, and to 2000 mg/kg in FCs 06.3 and 07.2.1; and

    c. correction of the draft provision for low acyl clarified gellan gum (INS 418(ii)) by changing its proposed use from FC 14.1.2 to FC 13.1.3 (Formulae for special medical purposes for infants).

Recommendation 27

115. The PWG Chair provided an update regarding two proposals: one from the Republic of Korea on steviol glycosides and another from IFAC concerning nisin, both of which the PWG had previously requested further information. The Chair informed CCFA56 that the required additional information had been submitted by both the Republic of Korea and IFAC and included in CRD31.

116. With respect to STEVIOL GLYCOSIDES, the PWG Chair noted that the additional information provided by the Republic of Korea included an exposure estimate, and a revised approach for FC 13.6 (Food supplements). The originally proposed maximum use level of 2500 mg/kg with deletion of Note 203, was changed to a maximum use level of 200 mg/kg, together with a revised Note providing an exception for use at 2500 mg/kg in food supplements in solid form not intended to be reconstituted or diluted prior to consumption. Based on the information submitted, the PWG Chair expressed the view that the necessary information had been provided to support inclusion of the provision at Step 2.

117. With respect to nisin, the PWG Chair reported that IFAC had also provided additional information, including clarification on the products affected and information on oil content, with examples of product types and ranges of fat levels, and considered that the information submitted was responsive to the request made by the PWG.

118. A Member Organization thanked the Republic of Korea and IFAC for providing the additional information and expressed the view that this information allowed the provisions for STEVIOL GLYCOSIDES and nisin to enter the Step process.

119. CCFA56 agreed to include the proposed new provisions contained in CRD02, Annex 5, Part C in the GSFA at Step 2, noting that the provision for nisin should be revised to nisin A (INS 234(i)), based on the discussion under Agenda Item 6.

GENERAL CONCLUSION FOR AGENDA ITEM 5

120. CCFA56 agreed to forward to CAC49:

    (i) the draft and proposed draft food additive provisions of the GSFA for adoption at Step 8 and Step 5/8 and revisions to adopted provisions (Appendix VI, Part D)[10];

    (ii) the food additive provisions of the GSFA for revocation (Appendix VII)[11]

    (iii) the draft and proposed draft food additive provisions for discontinuation in the GSFA (Appendix VIII)[12]; and

    (iv) the food additive provisions proposed for inclusion in the GSFA, at Step 2 (Appendix IX)[13].

Work for CCFA57

[10] Recommendations for adoption arising from agenda items 5a and 5b
[11] Recommendations for revocation arising from agenda item 5a
[12] Recommendations for discontinuation from agenda items 5a
[13] Recommendations related to agenda item 5b

EWG on the GSFA

121. CCFA56 agreed to establish an EWG, chaired by the USA and working in English only, to consider:

(i) Draft and proposed draft provisions for NITRATES (INS 251, 252) and NITRITES (INS 249, 250) as well as adopted provisions for NITRATES (INS 251, 252) and NITRITES (INS 249, 250) taking into consideration guidance from CCMAS regarding ingoing use and residue levels;

(ii) Provisions for ascorbyl palmitate (INS 304), ascorbyl stearate (INS 305), glycolipids (INS 246), and low acyl clarified gellan gum (INS 418(ii)) in Table 3 of the GSFA at Step 3 and consequential changes to Tables 1 and 2 provisions in the GSFA for ascorbyl esters;

(iii) Consequential effects to the GSFA for adding the functional class of "colour" to microcrystalline cellulose (INS 460(i)) and the ramifications of its expanded use in products across the GSFA;

(iv) Matters referred from CCFO29 pertaining to the development of a new GSFA food sub-category to FC 02.1 for microbial omega-3 oils;

(v) Consider the appropriate FC (existing sub-category of FC 05.1 or new sub-category of FC 05.1) for cocoa butter conforming to CXS 86-1981;

(vi) The use of Note 127 reading "On the served to the consumer basis" in FCs 14.1.2, 14.1.3 and 14.1.4 and their sub-categories;

(vii) All remaining draft and proposed draft provisions for colours and sweeteners in all FCs of the GSFA as well as adopted provisions for colours and sweeteners with Note 161 in all FCs of the GSFA;

(viii) All remaining draft and proposed draft provisions in Table 1 and 2 of the GSFA in FCs 01.0 through 16.0, with the exception of propylene glycol (INS 1520) in FCs 14.1.4.1, 14.1.4.2. and 14.1.4.3, lauric arginate ethyl ester (INS 243) in FC 02.2.2, ADIPATES in all FCs, and those food additives covered by other topics (items (i)-(vii) and (ix)); and

(ix) Consideration of provisions entered at Step 2 of the GSFA contained in CRD02 Annex 5.

122. The report of the EWG should be made available to the Codex Secretariat at least three months before CCFA57.

PWG on the GSFA

123. CCFA56 further agreed to establish a PWG, chaired by the USA, co-chaired by China, and working in English only, to meet immediately prior to CCFA57 (1.5 days, preceding the session) to consider and prepare recommendations for the plenary on:

(i) the report of the EWG on the GSFA;

(ii) responses to the CL on proposals for new and/or revised provisions of the GSFA; and

(iii) responses to the document on the incorporation and endorsement for food additives referred by commodity and regional committees (see agenda item 9)

PROPOSED DRAFT REVISION TO THE *CLASS NAMES AND THE INTERNATIONAL NUMBERING SYSTEM FOR FOOD ADDITIVES* (CXG 36-1989) (Agenda item 6)[14]

124. Belgium, Chair of the IWG on the INS, introduced the report (CRD04) and highlighted the key recommendations put forward in respect of: i) the proposed modifications to Sections 3 and 4 of the *Class names and the international numbering system for food additives* (CXG 36-1989); ii) the assignment of the functional class "colour" to INS 460(i) microcrystalline cellulose (cellulose gel); iii) the revision of the entry for nisin, including nisin A.

Discussion

125. CCFA56 considered the recommendations and made the following decisions:

Recommendation 1 – Modification of Sections 3 and 4 of CXG 36-1989

126. CCFA56 endorsed the recommendation to modify Sections 3 and 4 of CXG 36-1989 to add the following five substances:

- Sodium hydrosulphite (INS 229) as Antioxidant, Bleaching agent and Preservative

[14] CX/FA 26/56/9; CX/FA 26/56/9 Add.1 (Replies to CL 2026/19-FA of Brazil, Ecuador, Egypt, European Union, Indonesia and Paraguay); CRD04 (Report of the IWG on INS); CRD14 (European Union, Indonesia, Malaysia, Rwanda, and International Fruit and Vegetable Juice Association (IFU)); CRD24 (Cabo Verde, Kenya, Philippines, Republic of Korea); CRD30 (Ghana); CRD38 (East Africa Community (EAC))

- Argon (INS 938) as Packaging gas
- Helium (INS 939) as Packaging gas
- Oxygen (INS 948) as Packaging gas and Propellant
- Monk fruit extract (INS 970) as Sweetener, along with the synonym “luo han guo extract” in parentheses i.e. Monk fruit extract (luo han guo extract)

Recommendation 2 – INS for microcrystalline cellulose (INS 460(i))

127. CCFA56 discussed the proposal to assign the functional class “colour” to microcrystalline cellulose (cellulose gel) (INS 460(i)). The IWG Chair highlighted the need to first refer this matter to the GSFA EWG to assess its impact and any consequential amendments to the GSFA before the inclusion of the functional class colour in the INS. Such addition could result in unintended consequences, including the potential to mislead consumers and its possible inappropriateness in certain food categories.

128. In this regard, GSFA EWG Chair noted that INS 460(i) is a Table 3 additive with an ADI “not specified”, and that the addition of the functional class “colour” could broaden its use across FCs, including non-standardized foods, and requested the views of JECFA on this matter.

129. The JECFA Secretariat indicated that adding the functional class “colour” would broaden the scope of use, but that in practice the use would likely remain limited to specific applications and, considering the nature of substance (cellulose), adding “colour” could be acceptable.

130. CCFA56 agreed to refer the potential use of INS 460(i) as a colour to the GSFA EWG to assess its impact and analyse the need for possible consequential amendments to the GSFA, and to withhold its inclusion in CXG 36-1989 pending the outcome of this assessment.

Recommendation 3 – INS for nisin A

131. CCFA56 discussed how to reflect nisin A in the International Numbering System (INS), noting that the INS currently contains a single entry for nisin (INS 234), while the related JECFA specifications and evaluations referred to nisin A.

132. CCFA56 noted the three (3) options presented in the IWG for addressing this matter and agreed to the approach to retain INS 234 as a parent entry and to create a specific sub-entry INS 234(i) for nisin A (Option 2) as a practical and flexible solution that would also allow additional sub-entries to be added if other variants were evaluated in the future.

Conclusion

133. CCFA56 agreed to:

(i) forward the proposals for revision of the *Class names and international numbering system for food additives* (CXG 36-1989) to CAC49 for adoption at Step 5/8 (Appendix X);

(ii) refer the potential use of microcrystalline cellulose (INS 460(i)) as a colour to the GSFA EWG to assess its impact and analyse the need for possible consequential amendments in the GSFA prior to its inclusion in CXG 36-1989; and

(iii) request the Codex Secretariat to make consequential amendments to the GSFA concerning the change from nisin (INS 234) to nisin A (INS 234(i)) (Appendix VI, Part E) and to the *List of Codex specifications for food additives* (CXA 6-2025) to reflect the addition of INS numbers for argon, helium and oxygen, as well as the change to nisin A (INS 234(i)).

134. CCFA56 further agreed to establish an EWG on INS, chaired by Belgium, working in English only, to:

(i) consider replies to a CL requesting proposals for change and/or addition to Section 3 of the *Class names and international numbering system for food additives* (CXG 36-1989) and prepare a proposal for circulation for comments at Step 3;

(ii) re-open the discussion on the name for INS 165.

135. The report of the EWG should be made available to the Codex Secretariat at least three months before CCFA57.

PROPOSALS FOR ADDITIONS AND CHANGES TO THE PRIORITY LIST OF SUBSTANCES PROPOSED FOR EVALUATION BY JECFA (REPLIES TO CL 2025/32-FA) (Agenda item 7)[15]

136. Kenya, the Chair of the IWG on priorities, presented the IWG report (CRD05). In addition to the working documents for CCFA56, the preparation of the Priority List of substances proposed for evaluation by JECFA (hereafter referred to as the "Priority List") had also taken into account the calls for data for the 102nd of JECFA meeting.

137. The IWG Chair highlighted the main topics discussed by the IWG which informed the proposed Priority List contained in Annexes 1 and 2 of CRD05, as well as the recommendation to include these substances on the JECFA priority list.

Discussions

138. CCFA56 endorsed the recommendation of the IWG to include the substances listed in CRD05 (Annexes 1 and 2) in the Priority List and noted the following clarifications:

Gardenia blue (INS 165)

139. CCFA56 acknowledged that the last part of the paragraph in CRD05, page 1, referring to a general question to JECFA on microbial strains was unrelated to gardenia blue (INS 165).

Beet red from *S. cerevisiae* strain P0

140. An Observer informed CCFA56 that data for the evaluation of beet red from *S. cerevisiae* strain P0 would be made available immediately. As a result, CCFA56 updated the data availability for this substance to April 2026.

Propylene glycol (INS 1520)

141. CCFA56 updated the information on propylene glycol (INS 1520) in the Priority List by deleting the duplicate entry i.e. "Data availability: To be confirmed at CCFA56".

Substances to be deleted from the JECFA Priority List

142. The IWG Chair informed CCFA56 of the IWG's decision that, should data availability for polyglycerol esters of fatty acids (INS 475) not be confirmed at CCFA57, the substance would be deleted from the JECFA Priority List.

143. A Member Organization explained that the substance had been included in the Priority List due to exposure concerns identified by JECFA, and expressed the view that deletion of INS 475 would not be appropriate..

144. EFEMA confirmed that the data would be available by December 2026, as well as the submission of its contact information to the Codex Secretariat. CCFA56 updated the Priority List and included EFEMA as the data provider.

Deadline for response to CLs

145. CCFA56 endorsed the recommendation that any new submissions after the deadline specified in the CL on the Priority List of substances proposed for evaluation by JECFA would not be considered by the corresponding CCFA session in order to ensure timely and accurate preparation of working document on the Priority List.

Conclusion

146. CCFA56 agreed to:

(i) forward the Priority List of substances proposed for evaluation by JECFA for endorsement by CAC49 (Appendix XI); and to FAO and WHO for follow-up;

(ii) forward the revised Priority List of compounds for evaluation by JECFA for their follow up; and

(iii) request the Codex Secretariat to issue a CL requesting information and comments for addition or amendments to the Priority List of substances proposed for evaluation by JECFA for consideration at CCFA57, noting that late submissions submitted after the deadline specified in the CL would not be considered.

[15] CL 2025/32-FA; CX/FA 26/56/10 (Replies to CL 2025/32-FA of Japan, Paraguay, Republic of Korea, FoodDrinkEurope, International Association of Color Manufacturers (IACM), International Food Additives Council, International Organization of the Flavor Industry, and International Sweeteners Association (ISA)); CRD05 (Report of the IWG); CRD15 (Indonesia, Rwanda and Uganda); CRD25 (Kenya and Republic of Korea); CRD30 (Ghana); CRD33 Rev.1 (IWG Chiar); CRD38 (East Africa Community (EAC))

STANDARD FOR BAKER'S YEAST (STEP 4) (Agenda item 8) [16]

147. China, as Chair of the EWG, also speaking on behalf of the co-Chairs, France and Türkiye, introduced the item and provided background on the work undertaken by the EWG, noting that discussions had spanned several years since CCFA53(2023). The EWG prepared the draft standard after two rounds of consultations.

148. The EWG Chair further highlighted that, based on comments received in response to CL 2026/21-FA and CRDs, the draft standard had been revised in several areas, including the scope, the product definition, the descriptions and classification of fresh and dry yeast, as well as the reorganization of the food additive provisions to distinguish between fresh and dry yeast in line with the GSFA. The revised draft standard was presented in CRD06.

Discussion

149. CCFA56 agreed to use CRD06 as the basis for discussion.

150. In addition to editorial corrections and amendments aimed at improving clarity, CCFA56 made the following comments and decisions.

1. Scope

151. CCFA56 clarified that, rather than focusing on "baker's yeast for direct sale to the consumer or manufacturer", the standard should focus on baker's yeast when used as a food ingredient. The scope was therefore amended to read as follows:

> *This standard applies to baker's yeast, as defined in Section 2, used as a food ingredient in the production of baked foods.*

2. Description

152. CCFA56 discussed whether to specify the detailed characteristics of baker's yeast, such as colour ranges, absence of foreign matter and off-flavours due to deterioration, for both fresh and dried baker's yeast, and noted the following views:

a. Issues related to foreign matters were addressed under the provision for hygiene.

b. Off-flavours could arise from different sources such as product deterioration, packaging materials. It would be difficult to attribute off-flavours to the sources.

c. The descriptive product characteristics and associated colours, including cream(y), ivory and milky white, were considered difficult to assess, as yeast characteristics might vary by region and colour assessment was highly subjective.

153. CCFA56 agreed to adopt a more general formulation on product definition to ensure flexibility and broad applicability, and amended the text for fresh yeast and dry yeast, respectively, to read as follows:

> *2.2.1 FRESH YEAST*
>
> *Fresh yeast shall have a characteristic colour and smell typical of the product, and may be in three major forms:*
>
> *2.2.2 DRY YEAST*
>
> *Dry yeast shall have a characteristic colour and smell typical of the product, and may be in three major forms:*

4. Food additives

154. CCFA56 considered both the draft food additive provisions and their alignment to the GSFA and endorsed:

- the food additive provisions; and
- the recommendation on the proposed amendments to Tables 1 and 2 for FC 12.8 (Yeast and like products) to include a Note excluding the use of butylated hydroxyanisole (INS 320) in fresh yeast conforming to the standard, as well as Table 3 to include the reference to this standard.

8. Packaging, Transportation and Storage

[16] CX/FA 26/56/11; CX/FA 26/56/11 Add.1 (Replies to CL 2025/21-FA of Canada, Egypt, European Union, Peru, Türkiye, Uganda, Confederation of European Yeast Producers (COFALEC), Food Industry Asia (FIA) and International Commission for Uniform Methods of Sugar Analysis (ICUMSA)); CRD06 (Revised draft standard for baker's yeast (prepared by China, France and Türkiye)); CRD16 (Rwanda and Uganda); CRD26 (El Salvador, India, Kenya and Nigeria); CRD30 (Ghana); CRD34 (Morocco); CRD37 (Egypt, Iraq, Libya, Syria and Yemen); CRD38 (East Africa Community (EAC))

155. Regarding the provision on refrigerated storage conditions for fresh yeast, CCFA56 agreed that this would be more appropriately addressed under Section 8 and therefore removed it from Section 2.2.1 and relocated it accordingly.

Conclusion

156. CCFA56 agreed to forward:

(i) the draft standard for baker's yeast to CAC for adoption at Step 5/8 (Appendix XII), noting that food additive provisions in the draft standard had been endorsed by CCFA56 during the session and the provisions relating to food labelling and methods of analysis and sampling would be endorsed by CCFL and CCMAS, respectively; and

(ii) the proposed revision to the GSFA to CAC for adoption (Appendix VI, Part F), to accompany the adoption of the draft standard.

157. The Chairperson noted that this work represented the first commodity standard fully elaborated by CCFA in which the food additive provisions were developed, endorsed and aligned with the GSFA simultaneously, and expressed appreciation for the contributions of all Members and Observers to the advancement of the standard.

DRAFT WORKING PRACTICES FOR THE DEVELOPMENT OF GSFA FOOD ADDITIVE PROVISIONS RELEVANT TO COMMODITY STANDARDS AND RELATED TEMPLATES (Agenda Item 9) [17]

158. China, as author of the document, speaking on behalf of Australia, Brazil, Canada, El Salvador, the European Union, Japan, and the United States of America as co-authors, introduced the item by noting that since 2010, CCFA had been engaged in aligning food additive provisions in commodity standards with the GSFA. The main goal was to strengthen the GSFA as the primary reference for food additive provisions within Codex, by ensuring that no further misalignment was created between commodity standards and the GSFA. It was highlighted that the draft working practices were based on prior CCFA discussions, were consistent with the Codex Procedural Manual and aimed to enhance consistency and efficiency in collaboration between the CCFA and the commodity and regional committees.

159. Five recommendations on the following areas were submitted for consideration: i) adoption of stand-alone working practices as the foundation to prevent divergence; ii) withdrawal of the existing guideline on avoiding future divergence; iii) evaluation of the organisational arrangements related to endorsement, incorporation, and alignment; iv) implementation of the communication and engagement plan to support initial adoption and maintain collaboration; and v) the periodic review of the new working practices.

Discussions

160. CCFA56 noted general support for the draft working practices, recognizing them as a significant step towards ensuring that there was no further misalignment by improving efficiency, transparency, and consistency in the development and incorporation of food additive provisions related to commodity and regional standards.

Implementation timing

161. CCFA56 discussed the timing for implementation of the new working practices and noted the following views:

- Implementation should be done immediately to promote consistency in new commodity or regional standards with the GSFA.
- Implementation should start but flexibility might be needed for standards already well advanced in the Codex Step Procedure, and the practices could be applied initially to newly initiated work.

Use of Routes 1 and 2 for GSFA Amendments

162. CCFA56 discussed the two alternative routes proposed for the development of amendments to the GSFA and noted the following views:

a. The choice between Route 1 (commodity committee-led development of GSFA amendments) and Route 2 (requesting CCFA to develop GSFA amendments) should remain optional and depend on factors such as the availability of GSFA expertise within the commodity committee and the technical complexity of the proposal.

b. Neither route could be considered inherently faster or more efficient in all cases, as effectiveness would depend on the specific context.

[17] CX/FA 26/56/12; CRD17 (European Union, Rwanda and Uganda); CRD27 (El Salvador and Nigeria); CRD30 (Ghana); CRD38 (East Africa Community (EAC))

c. Route 2 could be easier to implement in situations where commodity committees lack adequate GSFA expertise.

Impact on the existing endorsement, alignment and GSFA work

163. There was general recognition that the proposed working practices represent a shift away from the current retrospective alignment approach and that:

a. alignment activities had been largely retroactive, whereas the new practices aim for simultaneous endorsement of food additive provisions and GSFA amendments.

b. once the new practices were fully implemented, the current alignment work would progressively conclude, and endorsement and incorporation would be handled through a more integrated process.

c. implementation of the working practices would have implications for the future organisation of CCFA's work, including the need to reflect incorporation and endorsement activities within the Committee's agenda, distinct from the current alignment work.

d. It was considered appropriate for the GSFA EWG to take on tasks related to incorporation and endorsement, particularly in light of the reduced backlog of GSFA provisions, and it was suggested that the GSFA EWG be given one year to consider the food additive provisions submitted for endorsement and incorporation.

e. The importance of ensuring sufficient lead time and clear procedures to allow GSFA experts to effectively consider proposals, consistent with current GSFA procedures.

Availability of GSFA expertise

164. CCFA56 also noted the concerns expressed on the availability and effective use of GSFA expertise across Codex committees.

165. The importance of strengthening collaboration between CCFA delegates and commodity and regional committees, and of encouraging GSFA experts to actively support food additive discussions in those committees was also emphasized.

Communication, Awareness, and Capacity Building

166. CCFA56 recognized that successful implementation of the new working practices would depend on effective communication and awareness-raising and therefore supported the proposed communication and engagement plan, including webinars, training materials, and early engagement with commodity and regional committees. The Codex Secretariat had a key role to play in ensuring the commodity and regional committees are familiar with the new working practices and use the new templates.

167. CCFA56 also noted that there were some positive early experiences also registered by CCFA, including pilot-type application in CCASIA, which demonstrated that the approach was workable in practice. It was observed that the proposed practices were an important evolution of the current system, moving from retrospective alignment towards concurrent endorsement and amendment of the GSFA, thereby ensuring that there is no new misalignment in the future**.**

168. The Codex Secretariat introduced the forthcoming commodity and regional committee sessions to be held prior to CCFA57 and emphasized that some of these committees might have limited experience in the application of the GSFA. The Secretariat encouraged CCFA experts to provide support and contributions to these meetings and noted that they would also provide opportunities to further examine the application of the working practices.

Conclusions

169. CCFA56 agreed to:

(i) Adopt the draft working practices as the basis for avoiding future divergence between food additive provisions in the GSFA, commodity standards, and other related Codex texts, and to make them available on the Codex website as an information document (Appendix XIV).

(ii) Withdraw the existing guidelines on avoiding future divergence of food additive provisions once the new working practices are implemented.

(iii) Include, in future CCFA sessions, a dedicated agenda item on incorporation and endorsement of food additive (and processing aid) provisions in Codex standards (under agenda item on the GSFA).

(iv) Use the communication and engagement plan to support both initial implementation and ongoing application of the working practices.

(v) Review the operation and effectiveness of the working practices after an appropriate period following implementation.

DISCUSSION PAPER ON THE DEVELOPMENT OF A GUIDELINE FOR THE CONDUCT OF FOOD SAFETY ASSESSMENT OF CELL CULTURE MEDIA COMPONENTS USED IN THE PRODUCTION OF CELL-BASED FOODS (Agenda Item 10) [18]

170. The Chairperson provided a brief history of the topic, recalling that discussions on new food sources and production systems (NFPS) commenced at CAC44 (2021). The topic had subsequently been considered by subsidiary bodies, including CCEXEC, which recommended that the new work proposal be submitted to CCFA, where CCFA55 (2025) held extensive discussions on the proposal.

171. Singapore, Chair of the EWG, speaking also on behalf of the co-chairs China, the Republic of Korea and Saudi Arabia, introduced the item, highlighting the key issues addressed in the revised project document based on comments received through two rounds of consultation, including:

- Scope: maintaining the current scope and excluding scaffolds, while acknowledging potential future expansion of the scope;
- Antimicrobial resistance (AMR): noting concerns that antimicrobial use may contribute to AMR and referencing relevant Codex texts;
- Trade volume: acknowledging current low levels of trade while maintaining a proactive Codex approach, noting that Codex develops guidance for emerging technologies regardless of trade volume; and
- Sustainability: with references removed and neutral language adopted, reflecting differing views among Members on the sustainability aspects of cell-based foods.

Discussions

172. Members expressed their appreciation to the EWG for its ongoing efforts and shared a common view on the importance of the work. However, views differed on the initiation of new work, and divergent opinions were expressed.

173. Delegations supporting the initiation of the work shared the following views:

a. Codex has an important role in proactively addressing emerging technologies, and early guidance is needed despite the current low level of trade;

b. The development of internationally harmonised guidance would support consistent regulatory approaches and help avoid divergence among national frameworks, particularly as national systems are being developed;

c. Delaying the work could result in fragmented regulatory approaches and inconsistencies in future international trade;

d. The work would assist Members, including developing countries, in establishing appropriate risk assessment and risk management frameworks and ensuring food safety;

e. The proposed work is appropriately focused on cell culture media components, aligns with the mandate and expertise of CCFA, and builds on existing Codex texts and risk analysis;

f. The importance of maintaining a clear scope was emphasised, with some Members noting the need for future consideration of elements such as scaffolds and broader production processes.

174. Delegations who did not support the initiation of the work expressed the following views:

a. The early stage of development of the sector, limited international trade, and ongoing development of national regulatory frameworks did not justify initiating new work at this time and could limit effective participation by many Members;

b. Further technical development and clarification were needed, including product characterisation, production processes, definitions, and risk assessment approaches;

[18] CX/FA 26/56/13; CRD18 (Rwanda, Uganda); CRD28 (Kenya, Malaysia, Republic of Korea and Good Food Institutes (GFI)); CRD30 (Ghana); CRD34 (Morocco); CRD37(Egypt, Iraq, Libya, Syria and Yemen); CRD38 (East Africa Community (EAC)); CRD39 Rev.1 (Australia, Canada, Cook Islands, Fiji, New Zealand, Papua New Guinea, Samoa, Tonga, Vanuatu); CRD41(Brazil, Uruguay, Paraguay, Guyana, and Jamaica)

c. Priority should be given to broader work on risk analysis principles for new foods, and there was a need to ensure coherence with existing and ongoing work in Codex and other international fora, and to avoid duplication of efforts;

d. Concerns were raised regarding the availability of scientific advice and resource implications, particularly for JECFA;

e. It was suggested that the work should be deferred or placed on hold until further progress and broader alignment are achieved.

175. The FAO representative acknowledged the Members' discussions and views and noted that this was an opportunity to jointly design a framework at an early stage to avoid divergent frameworks. The FAO representative thanked the Members for their confidence in JECFA and informed CCFA56 that JECFA has the expertise in risk assessment and in addressing concerns with regard to chemicals in food, ranging from substances added to food to those used as processing aids or present as residues.

176. The FAO representative further informed CCFA that FAO and WHO had different mechanisms in place for providing scientific advice such as ad hoc expert consultation groups that were formed to address requests on risk assessments and concerns related to specific topics. The most appropriate mechanism for providing scientific advice depended on the scope of the request.

177. The WHO representative stated that it was premature to develop a framework for the risk assessment of cell culture media components used in cell-based food production. Existing joint FAO/WHO bodies such as JECFA might not be well suited for this purpose, as the assessment would require expertise across multiple areas, including AMR, food additives, contaminants, and nutrition. WHO noted that new scientific advisory bodies might be needed and emphasized that further experience from Member States and additional resources would be required before WHO could take on this work.

178. The EWG Chair emphasized the importance of continuing discussions, acknowledging views that the work might be premature, and proposed to keep the discussions ongoing by further clarifying the scope, identifying areas for FAO/WHO scientific advice, and reviewing existing approaches by Members. The EWG Chair also clarified that Appendix 3 in CX/FA 26/56/13 was not under consideration at this stage but could serve as a reference if the work progressed.

179. The Chairperson noted general agreement on the importance of the topic, while acknowledging concerns regarding its premature nature, and proposed, as a compromise, to keep the topic on the agenda by continuing discussions through an EWG rather than advancing the project document to CAC at this stage.

180. In this regard, there was support for the Chairperson's proposal to continue discussions through an EWG. It was noted the only available mechanism to CCFA was to continue the discussion on the consideration through a new work proposal. It was suggested that the proposed work be retained as potential future work until it was sufficiently mature, while views were raised that developing a new mechanism within CCFA could require significant time and resources. In addition, the need for broader consideration across relevant Codex committees was noted.

181. The Chairperson summarized that discussions should continue within CCFA through an EWG, taking into account the comments raised by Members.

Conclusion

182. CCFA56 agreed to establish an EWG chaired by Singapore and co-chaired by China and the Republic of Korea working in English, to:

(i) review the scope of the new work proposal for consideration by CCFA57;

(ii) identify areas where joint FAO/WHO scientific advice would be required to support the work; and

(iii) collate and review information on existing regulatory approaches or approaches under development for safety assessment of cell culture media components amongst Codex Members.

DISCUSSION PAPER ON THE FUTURE WORK FOR CCFA (Agenda Item 11) [19]

183. The Host Secretariat (China), introduced the item and reported that Members and Observers continued to regard the GSFA as the core priority of CCFA, while noting several implementation challenges. The Host Secretariat recalled that comments had highlighted persistent difficulties with the food category system and concerns regarding the increasing number and complexity of notes associated with GSFA provisions.

[19] CX/FA 26/56/14; CRD19 (European Union and Thailand); CRD29 (Kenya, Malaysia, Nigeria and Republic of Korea); CRD30 (Ghana); CRD38 (East Africa Community (EAC))

184. The Host Secretariat further reported differing views on the role and use of the INS. The Host Secretariat further noted that Members had emphasized the importance of aligning any future work of the committee with the availability of scientific advice from JECFA. The Host Secretariat also informed CCFA of ongoing challenges related to secondary food additives and processing aids, including enzymes, and reported that emerging food production systems might give rise to new food-additive-related questions, although Members generally favoured continued monitoring over the initiation of specific new work at this stage.

Discussions

185. CCFA56 held a general discussion on the issues highlighted in the document with a special focus on the options set out under the three recommendations. CCFA56 noted the following views in support of the different options set out under each recommendation.

Recommendation 1

186. There was broad support for CCFA to first establish concrete examples on problematic FCs of the GSFA as initial step as identified in Option 3 of the recommendation, noting that:

- Revising the GSFA FC system required a cautious, problem-driven approach which includes gathering specific examples of problematic FCs, for example through means of a CL before considering targeted changes.
- A systematic and targeted approach to the review of the GSFA FC system would include gathering of data and information as the initial step, with a view to understanding what the problematic FCs.
- Based on the data and information collected through a CL, a working group(s) to address the identified problems would be established to undertake a comprehensive or targeted review of the GSFA problematic areas considering the scope of the work of CCFA.
- The targeted review should be multi-year instead of a single review to consider the regular updating of the GSFA database as well as emerging requests to include new FCs.

Referring to the FoodEX2 and GSFA mapping table could help to find appropriate food categories in some cases (see Appendix XIII).

187. An Observer, while endorsing option 3, remarked that certain GSFA FCs, such as FC 14.1.4, could potentially be simplified and should also be considered as part of this exercise.

188. A Member highlighted the significance of preserving stability within the current workflow, noting that a comprehensive review might compromise the progress and organization already established. Consequently, adopting a more measured approach carefully assessing specific problematic FCs prior to implementing widespread changes could be most effectively accomplished through option 1.

Recommendation 2

189. A Member stated that the GSFA currently includes up to 800 Notes, which required review to ensure consistency. CCFA should establish an appropriate mechanism to facilitate this review and achieve the desired uniformity throughout the GSFA. To proceed, consideration might be given to issuing a CL soliciting specific examples of problematic issues related to the Notes, or alternatively, the Codex Secretariat could conduct an initial assessment to evaluate consistency within the Notes.

Recommendation 3

190. CCFA56 noted the proposal, as outlined under Option 1, to revisit the topic of secondary additives, as well as the offer to prepare a discussion paper, considering previous CCFA discussions on this topic.

Other issues

191. There was also a call for CCFA to consider establishing a specific mechanism to address potential future work. Such a mechanism would allow for a more tailored approach to topics that were of interest, but for which CCFA might lack the resources or sufficient maturity to address immediately, for example secondary additives and issues related to cell-based foods. The mechanisms would provide a structured approach to keeping these topics on hold without losing the progress already achieved by CCFA and would also include a prioritization criterion. In this regard. A CL would be used to gather Members' views on this matter, as well as to collect experience from other committees such as CCFH that could serve as a useful reference.

192. The Chairperson clarified that CCFA had identified priorities including the GSFA, the priority list of substances for evaluation by JECFA, the alignment of food additive provisions in Commodity standards with the GSFA and INS. The ongoing work was currently guided by established internal mechanisms based on the Codex Procedural Manuals, indicating that additional mechanisms might not be required.

193. A Member also noted that much of the ongoing work was already contributing to improving the GSFA accessibility, while maintaining its role as the only reference on food additives

Conclusion

194. The Chairperson put forward the following conclusion for consideration:

(i) There was broad support for maintaining the GSFA as the core focus of the Committee's work, while recognising the need to enhance its usability, including consideration of issues related to the food category system and the use of notes in GSFA.

(ii) CCFA expressed support for Recommendation 1, Option 3 as the most feasible way forward for future GSFA work and encouraged Members and Observers to submit specific questions, comments and examples of problematic food categories, as well as issues relating to Notes, through the CL to be issued by the Codex Secretariat, for consideration by the GSFA EWG. It was further agreed that the CL would invite comments on potential amendments to the existing CL entitled "Request for proposals for new and/or revision of food additive provisions of the GSFA", with a view to incorporating new areas requiring consideration by CCFA.

(iii) There was support expressed on further reflections on secondary food additives. The European Union, with the support of Australia and New Zealand offered to prepare a discussion paper about secondary additives for consideration at the next session.

(iv) That future work would continue to be pursued within existing procedures and CCFA work mechanisms.

195. CCFA56 endorsed the above recommendations.

OTHER BUSINESS AND FUTURE WORK (Agenda item 12)

196. CCFA56 noted that there were no proposals under this agenda item.

DATE AND PLACE OF THE NEXT SESSION (Agenda item 13)

197. CCFA56 was informed that the fifty-seventh session would be held on 12 to 16 April 2027 with the final arrangements subject to confirmation by the host government in consultation with the Codex Secretariat.

Appendix I

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Appendix II

ACTION REQUIRED AS A RESULT OF CHANGES IN THE ACCEPTABLE DAILY INTAKE (ADI) STATUS AND OTHER RECOMMEDATIONS ARISING FROM THE 100TH JECFA

(For information and action)

Food additives evaluated toxicologically and/or considered for specifications at the 100TH JECFA meeting

INS No.	Food additive	Acceptable daily intakes (ADIs) and other toxicological or safety recommendations and dietary exposure information	Recommended action by CCFA
355	Adipic acid	At its 100th meeting, JECFA noted that the estimates of dietary exposure calculated at its 100th meeting are overestimated for several reasons. JECFA concluded that most of these conservative dietary exposure estimates greatly exceed the current group ADI of 0–5 mg/kg bw. Further, **JECFA noted that there is the potential for exceedances** of the current group ADI as a result of normal daily consumption amounts of an individual food. **As a consequence JECFA recommends submission of any updated or additional data on use levels of adipic acid in order to refine the estimates of dietary exposure**, including: minimum use levels that achieve the technological function of the additive in the range of relevant foods; any further or more specific information on typical use levels; updated information on proposed maximum levels; an updated list of food categories for which uses are actually required; and national estimates of dietary exposure based on individual dietary records and typical use levels. JECFA recommends that an updated toxicological evaluation, including the reassessment of the current group ADI, be conducted.	JECFA noted that the estimates of dietary exposure calculated at its 100th meeting are overestimated. Note that JECFA as consequence **recommends** the submission of updated and additional data to refine the estimates of dietary exposure to adipic acid. JECFA also **recommends that an updated toxicological evaluation, including the reassessment of the current group ADI, be conducted.** Note the JECFA request for information to complete the specification.
	Amyloglucosidase (JECFA95-4) from *Rasamsonia emersonii* expressed in *Aspergillus niger*	At its 100th meeting, JECFA concluded that dietary exposure to this enzyme is not anticipated to pose a risk for allergenicity. Based on the absence of any treatment-related adverse effects the previous JECFA identified a NOAEL of 1500 mg TOS/kg bw per day, the highest dose tested. At its 95th meeting JECFA concluded that the dietary exposure estimate of 9 mg TOS/kg bw per day was appropriate for use in the evaluation. Comparison of the NOAEL of 1500 mg/kg bw per day with the dietary exposure estimate of 9 mg TOS/kg bw per day yields an MOE of more than 160. Based on this MOE and a lack of concern for allergenicity and genotoxicity, JECFA removed the temporary designation of the previous ADI and established an ADI “not specified”.	Note that JECFA removed the temporary designation of the previous ADI **and established an ADI “not specified”** for amyloglucosidase (JECFA95-4) from *R. emersonii* expressed in *A. niger* when used at the levels specified and in accordance with current GMP.

INS No.	Food additive	Acceptable daily intakes (ADIs) and other toxicological or safety recommendations and dietary exposure information	Recommended action by CCFA
			Note the new specifications for amyloglucosidase (JECFA95-4) from *R. emersonii* expressed in *A. niger* (see CX/FA 26/56/4).
304, 305	ASCORBYL ESTERS (Ascorbyl palmitate and ascorbyl stearate)	At its 100th meeting, JECFA noted new studies that showed that ascorbyl palmitate was rapidly and extensively hydrolysed pre-systemically to ascorbic acid and palmitic acid. Hydrolysis of ascorbyl palmitate is mediated by carboxylesterases, which are also expressed in neonates and infants, albeit at lower levels than in adults. On that basis, JECFA considered that systemic exposure to ascorbyl palmitate would be low for all population subgroups. The 100th meeting withdrew the previously established ADI of 0–1.25 mg/kg bw for ascorbyl palmitate or ascorbyl stearate, or the sum of both. JECFA noted that the previous ADI for ascorbyl palmitate or ascorbyl stearate, or the sum of both, was based on toxicological data for ascorbyl palmitate, and therefore established a group ADI "not specified" for ascorbyl palmitate or ascorbyl stearate, or the sum of both. The 100th meeting noted that ascorbyl stearate specifications need analogous revision and recommended that the additive be included in a future call for data.	Note that JECFA established an **established a group ADI "not specified" for ascorbyl palmitate or ascorbyl stearate, or the sum of both**. Note the revised specifications for ascorbyl palmitate (see CX/FA 26/56/4). Noted the need to revise the specification for ascorbyl stearate.
410	Carob bean gum	At its 100th meeting, JECFA noted that previously assigned an ADI "not specified" to carob bean gum. However, an ADI does not apply to infants younger than 12 weeks since they might be at risk at lower levels of exposure compared with older age groups. To complete the evaluation, JECFA therefore requested studies in neonatal animals adequate for the evaluation of the safety of carob bean gum in infant formula. Newly submitted unpublished data obtained from a neonatal pig study evaluated at the present meeting allowed JECFA to identify a NOAEL of 2400 mg/kg bw per day, the highest dose tested. Based on the estimated high dietary exposures for infants, JECFA noted that MOEs calculated for the use of carob bean gum at 1000 mg/L and 6000 mg/L in infant formula were 9 and 1.5, respectively. The MOE for the high exposure calculated for infants from the use of carob bean gum at 10 000 mg/L in infant formula was less than 1. The 100th meeting concluded that the MOEs based on carob bean gum concentrations of 1000 and 6000 mg/L in infant formula indicate a low risk; however, the MOE based on a concentration of 10 000 mg/L indicates a potential risk. Based on the available data and considering the short exposure period involved, JECFA concluded that there is no concern for the disruption of the intestinal microbiota by carob bean gum used as a thickener in infant formula.	Note that JECFA concluded that there is **no concern** for the disruption of the intestinal microbiota by carob bean gum used as a thickener in **infant formula**.

INS No.	Food additive	Acceptable daily intakes (ADIs) and other toxicological or safety recommendations and dietary exposure information	Recommended action by CCFA
480	Dioctyl sodium sulfosuccinate	The 100th JECFA meeting noted that at its 44th meeting in 1995, JECFA established an ADI of 0–0.1 mg/kg bw for dioctyl sodium sulfosuccinate (DSS). The high (P95) dietary exposure estimates of DSS of up to 0.30 mg/kg bw per day for children aged 1–17 years could exceed this ADI. The estimates for adults were all below the ADI. Considering that (i) the dietary exposure estimates are conservative because of the assumptions that all soft drinks that could contain DSS do contain this food additive (although other food additives that perform the same function in foods are available) and, when DSS is used, it will always be present at the maximum and/or average use levels; and (ii) the ranges of exposure estimates based on only maximum use levels were comparable to those based on a combination of maximum and average use levels, JECFA concluded that the use of DSS as a food additive in soft drinks and fruit-flavoured water-based desserts does not pose a safety concern. The 100th meeting JECFA noted that **any further increases in exposure to DSS,** for example as a result of higher use levels or an extension of its use in other food categories, **would warrant an updated toxicological evaluation, including a reassessment of the current ADI (which was established 30 years ago).**	Note that JECFA concluded that **the use of DSS as a food additive in soft drinks and fruit-flavoured water-based desserts does not pose a safety concern.** Note that JECFA **recommended** any further increases in exposure to DSS, for example as a result of higher use levels or an extension of its use in other food categories, would warrant an updated toxicological evaluation, including a reassessment of the current ADI
165	Gardenia (Genipin) blue	At its 100th meeting; JECFA identified a NOAEL of 50 mg/kg bw per day for geniposide based on hepatoxic effects observed at the next higher dose in a 26-week oral toxicity study in rats. JECFA also identified a NOAEL of 50 mg/kg bw per day for genipin based on hepatoxic effects observed at the highest dose in a 21- day oral toxicity study in mice. No longer-term oral toxicity studies on genipin were available. JECFA selected the NOAEL of 700 mg/kg bw per day for the Gardenia Blue polymer from the carcinogenicity study as a point of departure for the safety evaluation of Gardenia (Genipin) Blue. The 100th meeting JECFA established an ADI of 0–7 mg/kg bw per day for the Gardenia (Genipin) Blue, expressed on the basis of the Gardenia Blue polymer, by applying an uncertainty factor of 100 to the NOAEL to account for inter- and intraspecies variabilities. Comparison of the NOAEL of 50 mg/kg bw per day with the theoretical high dietary exposure to geniposide of 1 µg/kg bw per day yields an MOE of 50 000. Based on this MOE and no concern for 3 genotoxicity, JECFA concluded that dietary exposure to geniposide as an impurity in Gardenia (Genipin) Blue does not pose a safety concern.	Note that JECFA established an **ADI of 0–7 mg/kg bw per day for the Gardenia (Genipin) Blue,** expressed on the basis of the Gardenia blue polymer Note the new specifications for Gardenia (Genipin) blue (see CX/FA 25/56/4).
246	Glycolipids	At its 100th meeting, JECFA noted that a proportion of the glycolipids is hydrolysed by intestinal microflora to their components, namely glucose, xylose, acetate, isovalerate and long-chain fatty acids, and the remaining unchanged glycolipids are eliminated in the faeces. JECFA further noted that the hydrolysis products are normal components of the human diet. The 100th meeting JECFA therefore established an ADI "not specified" for glycolipids. JECFA noted the high dietary exposure estimates of 3.3 mg/kg bw per day for children aged 2–5 years in the USA and 1.3 mg/kg bw per day for adults in	Note that JECFA established an **ADI "not specified" for glycolipids.** Note the new specifications for glycolipids (see CX/FA 26/56/4).

INS No.	Food additive	Acceptable daily intakes (ADIs) and other toxicological or safety recommendations and dietary exposure information	Recommended action by CCFA
		Europe. JECFA concluded that these dietary exposure estimates did not raise any safety concerns	
392	Rosemary extract	At its 100th meeting, JECFA noted that $BMDL_{20}$ of 97 mg/kg bw per day expressed as carnosic acid plus carnosol was calculated for a new study on thyroid hormone levels in rat pups from dams treated with rosemary extract in the diet during pregnancy and lactation. This $BMDL_{20}$ is higher than the NOAEL of 64 mg/kg bw per day, expressed as carnosic acid plus carnosol, on which the current temporary ADI for rosemary extract is based. In the derivation of the temporary ADI of 0–0.3 mg/kg bw per day, an additional uncertainty factor of 2 was incorporated into the overall uncertainty factor of 200 to account for the absence of studies to elucidate the potential developmental and reproductive toxicity of rosemary extract. This factor is no longer necessary. The temporary ADI of 0–0.3 mg/kg bw per day (expressed as carnosic acid and carnosol) was therefore withdrawn and an ADI of 0–0.6 mg/kg bw per day (expressed as carnosic acid and carnosol) was established. Estimated high dietary exposures to rosemary extract (expressed as carnosic acid plus carnosol) based on naturally occurring sources combined with dietary exposures from added sources at typical use levels were up to 0.84 mg/kg bw per day for children and up to 0.32 mg/kg bw per day for adults. The MOE between the BMDL20 for reduction in T4 levels in pups and the estimated high dietary exposure for children is greater than 100, and is considered sufficient. The 100th meeting JECFA therefore did not consider the slight exceedance of the ADI, which was only by children, as a safety concern.	Note that JECFA **withdrawn the temporary ADI of 0–0.3 mg/kg** bw per day (expressed as carnosic acid and carnosol) and an **ADI of 0–0.6 mg/kg bw per day (expressed as carnosic acid and carnosol) was established.**
	Thaumatin II	At its 100th meeting, JECFA noted that based on the amino acid sequence similarity of thaumatin I, thaumatin II and recombinant thaumatin II, JECFA revised the ADI "not specified" for thaumatin (INS No. 957) to a group ADI "not specified" including thaumatin (INS No. 957) and thaumatin II produced by recombinant methods in the seeds of the tobacco plant Nicotiana tabacum. The high dietary exposure to thaumatin was estimated to be up to 0.33 mg/kg bw per day for children. The 100th meeting JECFA concluded that the dietary exposure to thaumatin does not present a safety concern. At its 100th meeting, JECFA recommended that the specifications for thaumatin (INS No. 957) be updated.	Note that JECFA revised the ADI "not specified" for thaumatin (INS No. 957) to a **group ADI "not specified" including thaumatin (INS No. 957) and thaumatin II** produced by recombinant methods in the seeds of the tobacco plant *Nicotiana tabacum.* Note the new specifications for Thaumatin II (see CX/FA 26/56/4).

Appendix III

PROPOSED DRAFT SPECIFICATIONS FOR THE IDENTITY AND PURITY OF FOOD ADDITIVES

(For adoption at Step 5/8)

Proposed draft specifications for the identity and purity of food additives from 100TH JECFA

FOOD ADDITIVES SPECIFICATIONS DESIGNATED AS FULL (FAO JECFA Monographs 35[1], 2026):

Ascorbyl palmitate (INS 304) (R)

Gardenia (Genipin) Blue (INS 165) (N)

Gellan gum (INS 418(i)) (R)

Low-acyl clarified gellan gum (INS 418(ii)) (N)

Glycolipids (INS 246) (N)

Thaumatin II (N)

SPECIFICATIONS DESIGNATED AS FULL FOR PROCESSING AIDS (FAO JECFA Monographs 35[1], 2026):

α-Amylase (JECFA95-1) from *Geobacillus stearothermophilus* expressed in *Bacillus licheniformis* (N)

α-Amylase (JECFA95-2) from *Geobacillus stearothermophilus* expressed in *Bacillus licheniformis* (N)

α-Amylase (JECFA95-3) from *Rhizomucor pusillus* expressed in *Aspergillus niger* (N)

Amyloglucosidase (JECFA95-4) from *Rasamsonia emersonii* expressed in *Aspergillus niger* (N)

Asparaginase (JECFA95-5) from *Pyrococcus furiosus* expressed in *Bacillus subtilis* (N)

β-Amylase (JECFA95-6) from *Bacillus flexus* expressed in *Bacillus licheniformis* (N)

Xylanase (JECFA95-9) from *Bacillus licheniformis* expressed in *Bacillus licheniformis* (N)

N: New specifications

R: Revised specifications

[1] https://doi.org/10.4060/cd8076en

Appendix IV

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

CCFA56 endorsed the food additive provisions in the following five (5) standards, two of which included editorial changes:

(Note: All additions are shown in **bold and underlined** font; all deletions are shown in ~~strikethrough~~ font.)

A. REGIONAL STANDARD FOR QUICK-FROZEN DUMPLINGS (ASIA) (for adoption by CAC at Step 8)

4. FOOD ADDITIVES

Acidity regulators, colours, ~~preservatives, stabilizers, humectants, thickeners and emulsifiers~~ **emulsifiers, humectants, preservatives, stabilizers, and thickeners** in accordance with Tables 1 and 2 of the *General standard for food additives* (CXS 192-1995) in food category 06.4.3 (Pre-cooked pastas and noodles and like products) and acidity regulators, colours, emulsifiers, firming agents, flavour enhancers, humectants, preservatives, raising agents, stabilizers and thickeners~~, as indicated~~ in Table 3 of the *General standard for food additives* (CXS 192-1995) are acceptable for use in ~~foods~~**products** conforming to this standard.

The flavourings used in products covered by this standard should comply with the *Guidelines for the use of flavourings* (CXG 66 2008).

B. REGIONAL STANDARD FOR MAAMOUL (NEAR EAST) (for adoption by CAC at Step 8)

4. FOOD ADDITIVES

Food additives used in accordance with Tables 1 and 2 of the *General standard of food additives* (CXS 192-1995) in food category 07.2.1 (Cakes, cookies and pies (e.g. fruit-filled or custard types)) or listed in Table 3 of the *General standard for food additives* **(CXS 192-1995)** are acceptable for use in foods conforming to this Standard.

C. PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE STANDARD FOR SPICES DERIVED FROM DRIED OR DEHYDRATED FRUITS AND BERRIES - REQUIREMENTS FOR VANILLA (for adoption by CAC at Step 8)

4. FOOD ADDITIVES

Anticaking agents listed in Table 3 of the *General standard for food additives* (CXS 192-1995) are acceptable for use only in ground/powdered form of product conforming to this standard.

D. PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE STANDARD FOR SPICES IN THE FORM OF DRIED FRUITS AND BERRIES - REQUIREMENTS FOR LARGE CARDAMOM (for adoption by CAC at Step 5/8)

4. FOOD ADDITIVES

Anticaking agents listed in Table 3 of the *General standard for food additives* (CXS 192-1995) are acceptable for use only in ground/powdered form of dried or dehydrated large cardamom.

E. PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE STANDARD FOR SPICES IN THE FORM OF DRIED SEEDS - REQUIREMENTS FOR CORIANDER (for adoption by CAC at Step 5/8)

4. FOOD ADDITIVES

Anticaking agents listed in Table 3 of the *General standard for food additives* (CXS 192-1995) are acceptable for use only in the ground/powdered form of coriander conforming to this standard.

Appendix V

PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF CODEX COMMODITY STANDARDS

(For adoption)

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

Part A: Related to Agenda item 4b

A.1 PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE CCAFRICA REGIONAL COMMODITY STANDARDS

A.1.1 PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE REGIONAL STANDARD FOR FERMENTED COOKED CASSAVA-BASED PRODUCTS (CXS 334R-2020)

4. FOOD ADDITIVES

No **food** additives are permitted ~~for use~~ in **the products conforming to** this ~~product~~ **standard**.

A.1.2 PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE REGIONAL STANDARD FOR FRESH LEAVES OF GNETUM spp. (CXS 335R-2020)

7. FOOD ADDITIVES

No food additives are permitted in the products conforming to this standard.

~~7~~8. CONTAMINANTS

[No changes to existing body text]

~~8~~9. HYGIENE

[No changes to existing body text]

A.1.3 PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE REGIONAL STANDARD FOR DRIED MEAT (CXS 350R-2022)

4. FOOD ADDITIVES

Antioxidants~~,~~ and preservatives~~,~~ used in accordance with **Tables 1 and 2 of** the *General Standard for Food Additives* (CXS 192-1995) in food category 08.2 (processed meat, poultry, and game products in whole pieces or cuts) **or listed in Table 3 of the GSFA** are acceptable for use in foods conforming to this standard.

Use of flavouring substances should be consistent with the *Guidelines for the Use of Flavourings* (CXG 66-2008).

A.2 PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE CCNASWP COMMODITY STANDARDS

A.2.1. PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE REGIONAL STANDARD FOR KAVA PRODUCTS FOR USE AS A BEVERAGE WHEN MIXED WITH WATER (CXS 336R-2020)

4. Food Additives

No **food** additives are permitted in the products ~~covered by~~ **conforming to** this standard.

A.2.2 PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE REGIONAL STANDARD FOR FERMENTED NONI FRUIT JUICE (CXS 356R-2023)

4. FOOD ADDITIVES

No **food** additives are permitted in the product**s** ~~as defined by the scope~~ **conforming to this standard**.

A.3 PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE COMMODITY STANDARD RELATING TO THE ALIGNMENT OF THE COMMODITY STANDARD FOR CCCPC (CXS 86-1981)

A.3.1 PROPOSED AMENDMENTS TO THE FOOD ADDITIVE PROVISIONS OF THE STANDARD FOR COCOA BUTTER (CXS 86-1981)

3. Food Additives

No **food** additives are permitted in ~~this~~ product**s conforming to this standard**.

Part B: Related to Agenda item 5a

PROPOSED AMENDMENTS TO THE PROVISIONS RELATED TO COLOURS IN THE STANDARD FOR CANNED RASPBERRIES (CXS 60-1981) AND THE STANDARD FOR CANNED STRAWBERRIES (CXS 62-1981) FROM CX/FA 26/56/7 APPENDIX 2

Standard for canned raspberries **(CXS 60-1981)**

3.	**FOOD ADDITIVES**	**Maximum level**
3.1	**Colours**	
~~**3.1.1**~~	~~Erythrosine - CI 45430)~~	~~300 mg/kg of the final product~~
3.1.~~2~~1	Ponceau 4R **(INS 124)** - CI 16255)	**300 mg/kg of the final product**~~ singly or in combination~~

Standard for canned strawberries **(CXS 62-1981)**

3.	**FOOD ADDITIVES**	**Maximum level**
3.2	**Colours**	
~~**3.2.1**~~	~~Érythrosine – CI 45430)~~	~~300 mg/kg of the final product,~~
3.2.~~2~~1	Ponceau 4R **(INS 124)** - CI 16255)	**300 mg/kg of the final product**~~ singly or in combination~~

Appendix VI

***GENERAL STANDARD FOR FOOD ADDITIVES* (CXS 192-1995)**

DRAFT AND PROPOSED DRAFT FOOD ADDITIVE PROVISIONS AND OTHER PROVISIONS

(For adoption)

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

PART A: PROVISIONS RELATED TO AGENDA ITEM 2

A.1- Changes in Food Category 06.8.1 Soybean-based beverage related to carotenoid-related food additives in the *Regional standard for non-fermented soybean products* (Asia) (CXS 322R-2015)

Food Category No. 06.8.1 Soybean-based beverages					
Additive	**INS**	**Step**	**Year**	**Max Level**	**Notes**
BETA CAROTENES	**160a(i), 160a(iii), 160a(iv)**	**Adopted**	**2026**	**25 mg/kg**	**127, 341, 344, 643**
beta-Carotenes, vegetable	**160a(ii)**	**Adopted**	**2026**	**25 mg/kg**	**127, 341, 344, 643**
Carotenal, beta-apo-8'-	**160e**	**Adopted**	**2026**	**10 mg/kg**	**127, 643**

Notes to the *General standard for food additives* (CXS 192-1995)

127 On the served to the consumer basis.

341 Expressed as beta-Carotene.

344 Singly or in combination: Beta-Carotenes (beta-carotenes, synthetic (INS 160a(i)), beta-carotenes, Blakeslea trispora (INS 160a(iii)), beta-Carotene-Rich Extract from Dunaliella salina (INS 160a(iv)) and beta-carotenes, vegetable (INS 160a(ii)).

643 For use only in composite/ flavoured soybean beverages and soybean-based beverages conforming to the Regional Standard for Non-Fermented Soybean Products (Asia) (CXS 322R-2015).

A.2- Changes in Food Category 06.8.1 Soybean-based beverage related to paprika extract in the *Regional standard for non-fermented soybean products* (Asia) (CXS 322R-2015)

Food Category No. 06.8.1 Soybean-based beverages					
Additive	**INS**	**Step**	**Year**	**Max Level**	**Notes**
PAPRIKA EXTRACT	160c(ii)	Adopted	~~2025~~ **2026**	15 mg/kg	39 ~~& XS322R~~ **, 643**

Notes to the *General standard for food additives* (CXS 192-1995)

39 On a total carotenoid basis.

643 For use only in composite/ flavoured soybean beverages and soybean-based beverages conforming to the Regional Standard for Non-Fermented Soybean Products (Asia) (CXS 322R-2015).

A.3- Corrections to the Note 667 associated with the use of tartrazine (INS 102) in FC 06.8.1

Notes to the *General standard for food additives* (CXS 192-1995)

667 Except for use in composite/flavoured soybean beverages and soybean-based beverages conforming to the Regional Standard for Non-Fermented Soybean Products (Asia) (CXS 322R-2015) at 300 mg/kg~~, as bixin~~.

PART B: PROVISIONS RELATED TO AGENDA ITEM 4a

B.1 PROPOSED AMENDMENTS TO TABLE 2 and 3 OF THE GSFA FOR THE ALIGNMENT OF THE REGIONAL STANDARD FOR QUICK-FROZEN DUMPLINGS (ASIA) (CXS ***R-202*)[1]

B.1.1 PROPOSED AMENDMENTS TO TABLE 2 FOR FOOD CATEGORY 06.4.3

Food Category No. 06.4.3		**Pre-cooked pastas and noodles and like products**		
Additive	**INS**	**Step/Year adopted**	**Max Level**	**Notes**
AMARANTH Functional classes: Colour	123	2019	100 mg/kg	194, **XS***R**
ASCORBYL ESTERS Functional classes: Antioxidant	304, 305	2012	500 mg/kg	10**,** ~~&~~ 211**, XS***R**
BUTYLATED HYDROXYANISOLE Functional classes: Antioxidant	320	2006	200 mg/kg	15**,** ~~&~~130**, XS***R**
BUTYLATED HYDROXYTOLUENE Functional classes: Antioxidant	321	2006	200 mg/kg	15**,** ~~&~~130**, XS***R**
CANTHAXANTHIN Functional classes: Colour	161g	2019	15 mg/kg	153**,** ~~&~~XS249**, XS***R**
CARAMEL II - SULFITE CARAMEL Functional classes: Colour	150b	2019	50000 mg/kg	194**, XS***R**
CARAMEL III - AMMONIA CARAMEL Functional classes: Colour	150c	2010	50000 mg/kg	153**,** ~~&~~ 173**, XS***R**
CARAMEL IV - SULFITE AMMONIA CARAMEL Functional classes: Colour	150d	2011	50000 mg/kg	153**, XS***R**
CARMINES Functional classes: Colour	120	2008	100 mg/kg	153, ~~&~~ 178**, XS***R**
CAROTENES, BETA- Functional classes: Colour	160a(i),a(iii), a(iv)	2023	40 mg/kg	153, 341, 344, **XS***R**
CAROTENES, BETA-, VEGETABLE Functional classes: Colour	160a(ii)	2023	40 mg/kg	153, 341, 344**, XS***R**
CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES Functional classes: Colour	141(i),(ii)	2009	100 mg/kg	153**, XS***R**
CYCLODEXTRIN, BETA- Functional classes: Carrier, Stabilizer, Thickener	459	2012	1000 mg/kg	153**, XS***R**

[1] Pending the adoption of the commodity standard by the Codex Alimentarius Commission.

Food Category No. 06.4.3		Pre-cooked pastas and noodles and like products		
Additive	**INS**	**Step/Year adopted**	**Max Level**	**Notes**
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL Functional classes: Emulsifier, Sequestrant, Stabilizer	472e	2005	10000 mg/kg	**QFD2**
FAST GREEN FCF Functional classes: Colour	143	2010	290 mg/kg	194**, XS***R**
PHOSPHATES Functional classes: Various depending on phosphate: Acidity regulator, Anticaking Agent, Antioxidant, Emulsifier, Emulsifying salt, Flour treatment agent, Fermenting agent, Humectant, Raising agent, Sequestrant, Stabilizer, Thickener	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii), (ix); 451(i),(ii); 452(i)(v); 542	2019	2500 mg/kg	33, 211, 475**, XS***R**
POLYDIMETHYLSILOXANE Functional classes: Anticaking agent, Antifoaming agent, Emulsifier	900a	2007	50 mg/kg	153**, XS***R**
POLYGLYCEROL ESTERS OF FATTY ACIDS Functional classes: Emulsifier, Stabilizer	475	2016	2000 mg/kg	194**, XS***R**
POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID Functional classes: Emulsifier	476	2016	500 mg/kg	194**, XS***R**
POLYOXYETHYLENE STEARATES Functional classes: Emulsifier	430, 431	2016	5000 mg/kg	2 & 194**, XS***R**
POLYSORBATES Functional classes: 432, 433, 435, 436 – Emulsifier, Stabilizer; 434 - Emulsifier	432-436	2007	5000 mg/kg	153**, XS***R**
PROPYL GALLATE Functional classes: Antioxidant	310	2016	200 mg/kg	15, 130 & 211**, XS***R**
PROPYLENE GLYCOL Functional classes: Carrier, Emulsifier, Glazing agent, Humectant	1520	2016	10000 mg/kg	194**, XS***R**
PROPYLENE GLYCOL ALGINATE	405	2016	5000 mg/kg	194**,** ~~&~~ 371**, XS***R**

Food Category No. 06.4.3		Pre-cooked pastas and noodles and like products		
Additive	**INS**	**Step/Year adopted**	**Max Level**	**Notes**
Functional classes: Bulking agent, Carrier, Emulsifier, Foaming agent, Gelling agent, Stabilizer, Thickener				
PROPYLENE GLYCOL ESTERS OF FATTY ACIDS Functional classes: Emulsifier	477	2007	5000 mg/kg	2 & 153**, XS***R**
SORBATES Functional classes: Preservative	200, 202, 203	2012	2000 mg/kg	42**,** ~~&~~ 211**, XS***R**
SORBITAN ESTERS OF FATTY ACIDS Functional classes: 491-494 – Emulsifier, Stabilizer; 495 - Emulsifier	491-495	2019	5000 mg/kg	2**,** ~~&~~ 194**, XS***R**
STEAROYL LACTYLATES Functional classes: Emulsifier, Flour treatment agent, Foaming agent, Stabilizer	481(i), 482(i)	2016	5000 mg/kg	194**,** ~~&~~ 371**, XS***R**
SUCROSE ESTERS Functional classes: INS 473 – Emulsifier, Foaming agent, Glazing agent, Stabilizer INS 473a – Emulsifier, Glazing agent, Stabilizer INS 474 - Emulsifier	473, 473a, 474	2021	2000 mg/kg	194**, XS***R**
SULFITES Functional classes: 220, 221, 223, 224 - Antioxidant, Bleaching agent, Flour treatment agent, Preservative; 222, 225 - Antioxidant, Preservative; 539 - Antioxidant, Preservative, Sequestrant	220-225, 539	2019	20 mg/kg	44, 476**, QFD1c**
SUNSET YELLOW FCF Functional classes: Colour	110	2008	300 mg/kg	153**, XS***R**
TARTRATES Functional classes: 334 - Acidity regulator, Antioxidant, Flavour enhancer, Sequestrant;	334, 335(ii), 337	2019	7500 mg/kg	45 & 128**, QFD3**

Food Category No. 06.4.3		Pre-cooked pastas and noodles and like products		
Additive	**INS**	**Step/Year adopted**	**Max Level**	**Notes**
334(ii), 337 - Acidity regulator, Emulsifying salt, Sequestrant, Stabilizer				
TOCOPHEROLS Functional classes: Antioxidant	307a, b, c	2016	200 mg/kg	211**, XS***R**

NOTES FOR CXS ***R-202*

QFD1c **For use in products conforming to the Regional standard for quick-frozen dumplings CXS ***R-202*) as preservatives.**

QFD2 **Except for use in products conforming to the Regional standard for quick-frozen dumplings (CXS ***R-202*) as an emulsifier or stabilizer.**

QFD3 **Except for use in products conforming to the Regional standard for quick-frozen dumplings CXS ***R-202*) as ~~and~~ acidity regulator.**

XS*R** **Excluding use in products conforming to the Regional standard for quick-frozen dumplings (CXS ***R-202*).**

B.1.2 PROPOSED AMENDMENTS TO TABLE 3 OF THE GFSA

PROPOSED AMENDMENTS TO SECTION REFERNCE TO COMMODITY STANDARDS FOR GSFA TABLE 3 ADDITIVES

06.4.3	Pre-cooked pastas and noodles and like products
	Only certain Table 3 food additives (as indicated in Table 3) are acceptable for use in foods conforming to this Standard.
Codex Standard	Instant Noodles (CXS 249-2006)
	Acidity regulators, colours, emulsifiers, firming agents, flavour enhancers, humectants, preservatives, raising agents, stabilizers and thickeners listed in Table 3 are acceptable for use in products conforming to the standard.
Codex Standard	**Quick-frozen dumplings (Asia) (CXS ***R-202*)**

B.2 PROPOSED AMENDMENTS TO TABLE 3 OF THE GSFA FOR THE ALIGNMENT OF THE CCNE REGIONAL STANDARD FOR MAAMOUL (CXS ***R-202*)[2]

PROPOSED AMENDMENTS TO SECTION REFERNCE TO COMMODITY STANDARDS FOR GSFA TABLE 3 ADDITIVES

07.2.1	**Cakes, cookies and pies (e.g., fruit-filled or custard types)**
	Food additives listed in Table 3 are acceptable for use in foods conforming to this standard.
Codex Standards	**Maamoul (Near East) (CXS ***R-202*)**

B.3 PROPOSED AMENDMENTS TO TABLE 3 OF THE GSFA FOR THE ALIGNMENT OF THE STANDARDS FOR CCSCH[2]

PROPOSED AMENDMENTS TO SECTION REFERNCE TO COMMODITY STANDARDS FOR GSFA TABLE 3 ADDITIVES

12.2.1	Herbs and spices (ONLY SPICES)
	Table 3 additives are not permitted for use in products conforming to this standard.
Codex standard	Black, White and Green Peppers (CXS 326-2017)
	Food additives are not permitted in products conforming to this standard.

[2] Pending the adoption of the commodity standard by the Codex Alimentarius Commission.

Codex standard	Dried Floral Parts: Dried Saffron (CXS 351-2022)
	Anticaking agents listed in Table 3 are acceptable for use in the ground/powdered form of the foods conforming to these standards.
Codex standards	Cumin (CXS 327-2021) Dried Roots, Rhizomes and Bulbs: Dried or Dehydrated Ginger (CXS 343-2021) Dried Floral Parts: Cloves (CXS 344-2021) Dried or Dehydrated Garlic (CXS 347-2019) Dried Seeds – Nutmeg (CXS 352-2022) Dried or Dehydrated Chilli Pepper and Paprika (CXS 353-2022) **Spices derived from dried or dehydrated fruits and berries - Requirements for vanilla (CXS ***-202*)** **Spices in the form of dried fruits and berries - Requirements for large cardamom (CXS ***-202*)** **Spices in the form of dried seeds - Requirements for coriander (CXS ***-202*)**

PART C: PROVISIONS RELATED TO AGENDA ITEM 4b

C.1 PROPOSED AMENDMENTS TO TABLE 2 AND 3 OF THE GSFA FOR THE ALIGNMENT OF THE CCAFRICA REGIONAL COMMODITY STANDARDS (CXS 334R-2020; CXS 335R-2020; CXS 350R-2022):

C.1.1 PROPOSED AMENDMENTS TO TABLE 2 OF THE GSFA

PROPOSED AMENDMENTS TO FOOD CATEGORY 04.2.1.1

Amendments related to the *Regional Standard for Fresh leaves of Gnetum spp.* (CXS 335R-2020)

Food Category No. 04.2.1.1	**Untreated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes [(including soybeans)], and aloe vera), seaweeds, and nuts and seeds**			
Additive	**INS**	**Step/Year adopted**	**Max Level**	**Notes**
ACETIC ACID, GLACIAL Functional classes: Acidity regulator, Preservative	260	2025	GMP	262, 263, XS40R,–XS324R**, XS335R**
ASCORBIC ACID, L- Functional classes: Acidity regulator, Antioxidant, Flour treatment agent, Sequestrant	300	2025	500 mg/kg	262, XS40R, XS324R**, XS335R**
CITRIC ACID Functional classes: Acidity regulator, Antioxidant, Colour retention agent, Sequestrant	330	2025	GMP	262, 264, XS40R, XS324R**, XS335R**
LACTIC ACID, L-, D- and DL- Functional classes: Acidity regulator	270	2025	GMP	262, 264, XS40R, XS324R**, XS335R**
SODIUM DIHYDROGEN CITRATE Functional classes: Acidity regulator, Emulsifier, Emulsifying salt, Sequestrant, Stabilizer	331(i)	2025	GMP	262, XS40R, XS324R**, XS335R**
TRISODIUM CITRATE	331(iii)	2025	GMP	262, XS40R, XS324R**, XS335R**

Food Category No. 04.2.1.1	**Untreated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes [(including soybeans)], and aloe vera), seaweeds, and nuts and seeds**			
Functional classes: Acidity regulator, Emulsifier, Emulsifying salt, Sequestrant, Stabilizer				

PROPOSED AMENDMENTS TO FOOD CATEGORY 04.2.2.8

Amendments related to the *Regional Standard for Fermented cooked cassava-based products* (CXS 334R-2020)

Food Category No. 04.2.2.8	**Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds**			
Additive	**INS**	**Step/Year adopted**	**Max Level**	**Notes**
ACESULFAME POTASSIUM Functional classes: Flavour enhancer, Sweetener	950	2024	300 mg/kg	110**, XS334R**
ADVANTAME Functional classes: Flavour enhancer, Sweetener	969	2024	10 mg/kg	144, 345, 478, 613**, XS334R**
ASPARTAME Functional classes: Flavour enhancer, Sweetener	951	2024	1000 mg/kg	144, 345, 478, 613**, XS334R**
BENZOATES Functional classes: Preservative	210-213	2024	1000 mg/kg	13, XS323R**, XS334R**
CARAMEL III - AMMONIA CARAMEL Functional classes: Colour	150c	2024	50000 mg/kg	161, XS323R**, XS334R**
CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES Functional classes: Colour	141(i),(ii)	2024	100 mg/kg	62, XS323R**, XS334R**
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL Functional classes: Emulsifier, Sequestrant, Stabilizer	472e	2024	2500 mg/kg	XS323R**, XS334R**
ETHYLENE DIAMINE TETRA ACETATES Functional classes: Antioxidant, Colour retention agent, Preservative, Sequestrant, Stabilizer (latter for INS 386 only)	385, 386	2024	250 mg/kg	21, 613**, XS334R**
NEOTAME Functional classes: Flavour enhancer, Sweetener	961	2024	33 mg/kg	144, 345, 478, 613**, XS334R**
PHOSPHATES Functional classes: Anticaking agent, Antioxidant, Acidity regulator, Emulsifier, Emulsifying salt, Flour	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii);	2024	2200 mg/kg	33, 76, 613**, XS334R**

Food Category No. 04.2.2.8	Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds			
Additive	**INS**	**Step/Year adopted**	**Max Level**	**Notes**
treatment agent, Firming agent, Humectant, Raiding agent, Sequestrant, Stabilizer, Thickener (depending on phosphate)	342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v);542			
SACCHARINS Functional classes: Sweetner	954(i)-(iv)	2024	160 mg/kg	500, 144, 345, 477, 613**, XS334R**
SORBATES Functional classes: Preservative	200, 202, 203	2024	1000 mg/kg	42, 221, XS323R**, XS334R**
STEVIOL GLYCOSIDES Functional classes: Sweetener	960a, 960b, 960c,960d	2024	40 mg/kg	26, 144, 345, 477, 613**, XS334R**
SUCRALOSE (TRICHLOROGALACTOSUCROSE) Functional classes: Flavour enhancer, Sweetener	955	2024	150 mg/kg	144, 345, 478, 613**, XS334R**

PROPOSED AMENDMENTS TO FOOD CATEGORY 08.0

Amendments related to the *Regional Standard for Dried Meat* (CXS 350R-2022)

Food Category No. 08.0	Meat and meat products, including poultry and game			
Additive	**INS**	**Step/Year adopted**	**Max Level**	**Notes**
BRILLIANT BLUE FCF Functional classes: Colour	133	2014	100 mg/kg	4, 16, XS88, XS89, XS96, XS97, XS98**, XS350R**

PROPOSED AMENDMENTS TO FOOD CATEGORY 08.2

Amendments related to the *Regional Standard for Dried Meat* (CXS 350R-2022)

Food Category No. 08.2	Processed meat, poultry, and game products in whole pieces or cuts			
Additive	**INS**	**Step/Year adopted**	**Max Level**	**Notes**
BUTYLATED HYDROXYANISOLE Functional classes: Antioxidant	320	2014	200 mg/kg	15, 130, XS96, XS97
BUTYLATED HYDROXYTOLUENE Functional classes: Antioxidant	321	2014	100 mg/kg	15, 130, 167, XS96, XS97
CARMINES Functional classes: Colour	120	2014	500 mg/kg	16, 178, XS96, XS97**, XS350R**
CAROTENES, BETA-, VEGETABLE Functional classes: Colour	160a(ii)	2023	20 mg/kg	16, XS96, XS97, 341**, XS350R**

Food Category No. 08.2	Processed meat, poultry, and game products in whole pieces or cuts			
Additive	**INS**	**Step/Year adopted**	**Max Level**	**Notes**
ERYTHROSINE Functional classes: Colour	127	2014	30 mg/kg	4, 16, XS96, XS97**, XS350R**
FAST GREEN FCF Functional classes: Colour	143	2014	100 mg/kg	3, 4, XS96, XS97**, XS350R**
GRAPE SKIN EXTRACT Functional classes: Colour	163(ii)	2014	5000 mg/kg	16, XS96, XS97**, XS350R**
POLYSORBATES Functional classes: Emulsifier, Stabilizer (INS: 432, 433, 435, 436); Emulsifier (INS: 434)	432-436	2014	5000 mg/kg	XS96, XS97**, XS350R**
SODIUM DIACETATE Functional classes: Acidity regulator, Preservative, Sequestrant	262(ii)	2016	1000 mg/kg	XS96, XS97**, A350R**
STEVIOL GLYCOSIDES Functional classes: Sweetener	960a, 960b, 960c, 960d	2023	80 mg/kg	26, 200**, XS350R, XS96, XS97**
SUNSET YELLOW FCF Functional classes: Colour	110	2014	300 mg/kg	16, XS96, XS97**, XS350R**

NOTES FOR CCAFRICA REGIONAL STANDARDS

A350R Except for use in products conforming to the *Regional Standard for Dried Meat* (CXS 350R-2022) as a preservative.

XS334R Excluding products conforming to the *Regional Standard for Fermented cooked cassava-based products (*CXS 334R-2020).

XS335R Excluding products conforming to the *Regional Standard for Fresh leaves of Gnetum spp.* (CXS 335R-2020).

XS350R Excluding products conforming to the *Regional Standard for Dried Meat* (CXS 350R-2022).

C.1.2 PROPOSED AMENDMENTS TO TABLE 3 OF THE GSFA

PROPOSED AMENDMENTS TO SECTION *REFERENCE TO COMMODITY STANDARDS FOR GSFA TABLE 3 ADDITIVES*

04.2.2.8	Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds
	Acidity regulators, anticaking agents, flavour enhancers, sweeteners, thickeners and antioxidants listed in Table 3 are acceptable for use in Seasoned Laver Products only, conforming to this standard. Food additives are not permitted in Dried Laver products and Roasted Laver product conforming to this standard.
Codex Standards	Laver Products (CXS 323R-2017)
	Food additives are not permitted in products conforming to this standard
Codex Standards	**Fermented cooked cassava-based products (CXS 334R-2020)**

08.2	**Processed meat, poultry, and game products in whole pieces or cuts**
	Antioxidants and preservatives listed in Table 3 are acceptable for use in foods conforming to this standard.
Codex Standards	**Dried Meat (CXS 350R-2022)**

C.2 PROPOSED AMENDMENTS TO TABLE 2 OF THE GSFA FOR THE ALIGNMENT OF THE CCLAC REGIONAL COMMODITY STANDARDS (CXS 304R-2011; CXS 305R-2011):

PROPOSED AMENDMENTS TO FOOD CATEGORY 04.2.1.1

Amendments related to the *Regional Standard for Culantro Coyote* (CXS 304R-2011).

Food Category No. 04.2.1.1	**Untreated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes [(including soybeans)], and aloe vera), seaweeds, and nuts and seeds**			
Additive	**INS**	**Step/Year adopted**	**Max Level**	**Notes**
ACETIC ACID, GLACIAL Functional classes: Acidity regulator, Preservative	260	2025	GMP	262, 263, XS40R, XS324R**, XS304R**
ASCORBIC ACID, L- Functional classes: Acidity regulator, Antioxidant, Flour treatment agent, Sequestrant	300	2025	500 mg/kg	262, XS40R, XS324R**, XS304R**
CITRIC ACID Functional classes: Acidity regulator, Antioxidant, Colour retention agent, Sequestrant	330	2025	GMP	262, 264, XS40R, XS324R**, XS304R**
LACTIC ACID, L-, D- and DL- Functional classes: Acidity regulator	270	2025	GMP	262, 264, XS40R,– XS324R**, XS304R**
SODIUM DIHYDROGEN CITRATE Functional classes: Acidity regulator, Emulsifier, Emulsifying salt, Sequestrant, Stabilizer	331(i)	2025	GMP	262, XS40R, XS324R**, XS304R**
TRISODIUM CITRATE Functional classes: Acidity regulator, Emulsifier, Emulsifying salt, Sequestrant, Stabilizer	331(iii)	2025	GMP	262, XS40R, XS324R**, XS304R**

NOTES FOR CCLAC REGIONAL STANDARDS

XS304R Excluding products conforming to the *Regional Standard for Culantro Coyote* (CXS 304R-2011).

C.3 PROPOSED AMENDMENTS TO TABLE 2 AND 3 OF THE GSFA FOR THE ALIGNMENT OF THE CCNASWP REGIONAL COMMODITY STANDARDS (CXS 336R-2020; CXS 356R-2023):

C.3.1 PROPOSED AMENDMENTS TO TABLE 2 OF THE GSFA

PROPOSED AMENDMENTS TO FOOD CATEGORY 04.2.1.1

Amendments related to the *Regional Standard for Kava Products for use as a beverage when mixed with water* (CXS 336R-2020).

Food Category No. 04.2.1.1	**Untreated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes [(including soybeans)], and aloe vera), seaweeds, and nuts and seeds**

Additive	INS	Step/Year adopted	Max Level	Notes
ACETIC ACID, GLACIAL Functional classes: Acidity regulator, Preservative	260	2025	GMP	262, 263, XS40R, XS324R**, XS336R**
ASCORBIC ACID, L- Functional classes: Acidity regulator, Antioxidant, Flour treatment agent, Sequestrant	300	2025	500 mg/kg	262, XS40R,– XS324R**, XS336R**
CITRIC ACID Functional classes: Acidity regulator, Antioxidant, Colour retention agent, Sequestrant	330	2025	GMP	262, 264, XS40R,– XS324R**, XS336R**
LACTIC ACID, L-, D- and DL- Functional classes: Acidity regulator	270	2025	GMP	262, 264, XS40R, XS324R**, XS336R**
SODIUM DIHYDROGEN CITRATE Functional classes: Acidity regulator, Emulsifier, Emulsifying salt, Sequestrant, Stabilizer	331(i)	2025	GMP	262, XS40R, XS324R**, XS336R**
TRISODIUM CITRATE Functional classes: Acidity regulator, Emulsifier, Emulsifying salt, Sequestrant, Stabilizer	331(iii)	2025	GMP	262, XS40R, XS324R**, XS336R**

PROPOSED AMENDMENTS TO FOOD CATEGORY 04.2.2.2

Amendments related to the *Regional Standard for Kava Products for use as a beverage when mixed with water* (CXS 336R-2020).

Food Category No. 04.2.2.2	**Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds**			
Additive	**INS**	**Step/Year adopted**	**Max Level**	**Notes**
ACESULFAME POTASSIUM Functional classes: Flavour enhancer, Sweetener	950	2024	300 mg/kg	110**, XS336R**
ADVANTAME Functional classes: Flavour enhancer, Sweetener	969	2024	10 mg/kg	144, 348~~-&~~**,** 613**, XS336R**
ASCORBYL ESTERS Functional classes: Antioxidant	304, 305	2024	80 mg/kg	10~~-&~~**,** 613**, XS336R**
ASPARTAME Functional classes: Flavour enhncer, Sweetener	951	2024	1000 mg/kg	144, 348~~-&~~**,** 613**, XS336R**
BENZOATES Functional classes: Preservative	210-213	2024	1000 mg/kg	13~~-&~~**,** XS323R**, XS336R**
BUTYLATED HYDROXYANISOLE Functional classes: Antioxidant	320	2024	200 mg/kg	15, 76, 196~~-&~~**,** 613**, XS336R**

BUTYLATED HYDROXYTOLUENE Functional classes: Antioxidant	321	2024	200 mg/kg	15, 76, 196 ~~&~~, 613, **XS336R**
CANTHAXANTHIN Functional classes: Colour	161g	2024	10 mg/kg	XS323R, **XS336R**
CARAMEL III – AMMONIA CARAMEL Functional classes: Colour	150c	2024	50000 mg/kg	76, 161, XS323R, **XS336R**
CAROTENES, BETA- Functional classes: Colour	160a(ii), a(iii), a(iv)	2024	50 mg/kg	341, 344 ~~&~~, XS323R, **XS336R**
CAROTENES, BETA-, VEGETABLE Functional classes: Colour	160a(ii)	2024	50 mg/kg	341, 344 ~~&~~, XS323R, **XS336R**
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL Functional classes: Emulsifier, Sequestrant, Stabilizer	472e	2024	10000 mg/kg	XS323R, **XS336R**
ETHYLENE DIAMINE TETRA ACETATES Functional classes: Antioxidant, Colour retention agent, Preservative, Sequestrant, Stabilizer (latter for INS 386 only)	385, 386	2024	800 mg/kg	21, 64, 297 ~~&~~, 613, **XS336R**
NEOTAME Functional classes: Flavour enhancer, Sweetener	961	2021	33 mg/kg	144, 348, 613, **XS336R**
PHOSPHATES Functional classes: Anticaking agent, Antioxidant, Acidity regulator, Emulsifier, Emulsifying salt, Flour treatment agent, Firming agent, Humectant, Preservative, Raising agent, Sequestrant, Stabilizer, Thickener (depending on phosphate)	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)- (ii); 343(i)-(iii); 450(i)- (iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542	2012	5000 mg/kg	33, 76 ~~&~~, 613, **XS336R**
PROPYL GALLATE Functional classes: Antioxidant	310	2024	50 mg/kg	15, 76, 196 ~~&~~, 613, **XS336R**
SACCHARINS Functional classes: Sweetener	954(i)-(iv)	2024	500 mg/kg	500, 144, 348 ~~&~~, 613, **XS336R**
SORBITAN ESTERS OF FATTY ACIDS Functional classes: Emulsifier, Stabilizer (INS 495 Emulsifier only)	491-495	2024	5000 mg/kg	76 ~~&~~, XS323R, **XS336R**
STEAROYL LACTYLATES Functional classes: Emulsifier, Flour treatment agent, Foaming agent, Stabilizer	481(i), 482(i)	2024	5000 mg/kg	76 ~~&~~, XS323R, **XS336R**
STEVIOL GLYCOSIDES Functional classes: Sweetener	960a, 960b, 960c, 960d	2024	40 mg/kg	26, 144, 348 ~~&~~, 613, **XS336R**

SUCRALOSE (TRICHLOROGALACTOSUCROSE) Functional classes: Flavour enhancer, Sweetener	955	2024	580 mg/kg	144, 348 ~~&~~, 613**, XS336R**
SULFITES Functional classes: Antioxidant, Bleaching agent, Flour treatment agent, Preservative	220-225, 539	2024	500 mg/kg	44, 105 ~~&~~, 613**, XS336R**
TOCOPHEROLS Functional classes: Antioxidant	307a, b, c	2024	200 mg/kg	613 ~~&~~, XS38**, XS336R**

PROPOSED AMENDMENTS TO FOOD CATEGORY 14.1.2

Amendments related to the *Regional Standard for Fermented Noni Fruit Juice* (CXS 356R-2023).

Food Category No. 14.1.2		**Fruit and vegetable juices**		
Additive	**INS**	**Step/Year adopted**	**Max Level**	**Notes**
DIMETHYL DICARBONATE Functional classes: Preservative	242	2024	250 mg/kg	XS247**, XS356R**
XANTHAN GUM Functional classes: Emulsifier, Foaming agent, Stabilizer, Thickener	415	2023	GMP	XS247**, XS356R**

PROPOSED AMENDMENTS TO FOOD CATEGORY 14.1.2.1

Amendments related to the *Regional Standard for Fermented Noni Fruit Juice* (CXS 356R-2023).

Food Category No. 14.1.2.1		**Fruit juice**		
Additive	**INS**	**Step/Year adopted**	**Max Level**	**Notes**
ASCORBIC ACID, L- Functional classes: Acidity regulator, Antioxidant, Flour treatment agent, Sequestrant	300	2005	GMP	**XS356R**
BENZOATES Functional classes: Preservative	210-213	2004	1000 mg/kg	13, 91 ~~&~~ 122**, XS356R**
CALCIUM ASCORBATE Functional classes: Antioxidant	302	2005	GMP	**XS356R**
CARBON DIOXIDE Functional classes: Carbonating agent, Foaming agent, Packaging gas, Preservative, Propellant	290	2005	GMP	69**, XS356R**
CITRIC ACID Functional classes: Acidity regulator, Antioxidant, Colour retention agent, Sequestrant	330	2005	3000 mg/kg	122**, XS356R**

MALIC ACID, DL- Functional classes: Acidity regulator, Sequestrant	296	2005	GMP	115**, XS356R**
PECTINS Functional classes: Emulsifier, Gelling agent, Glazing agent, Stabilizer, Thickener	440	2005	GMP	35**, XS356R**
PHOSPHATES Functional classes: Anticaking agent, Antioxidant, Acidity regulator, Emulsifier, Emulsifying salt, Flour treatment agent, Firming agent, Humectant, Preservative, Raising agent, Sequestrant, Stabilizer, Thickener (depending on phosphate)	338; 339(i)-(iii); 340(i)- (iii); 341(i)-(iii); 342(i)- (ii); 343(i)-(iii); 450(i)- (iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542	2005	1000 mg/kg	33, 40**,** ~~&~~ 122**, XS356R**
SODIUM ASCORBATE Functional classes: Antioxidant, Flour treatment agent	301	2005	GMP	**XS356R**
SORBATES Functional classes: Preservative	200, 202, 203	2005	1000 mg/kg	42, 91**,** ~~&~~ 122**, XS356R**
SULFITES Functional classes: Antioxidant, Bleaching agent, Flour treatment agent, Preservative, Sequestrant	220-225, 539	2005	50 mg/kg	44**,** ~~&~~ 122**, XS356R**
TARTRATES Functional classes: INS 334: Acidity regulator, Antioxidant, Flavour enhancer, Sequestrant; INS 335(ii) and INS 337: Acidity regulator, Emulsifying salt, Sequestrant, Stabilizer	334, 335(ii), 337	2005	4000 mg/kg	45, 128**,** ~~&~~ 129**, XS356R**

NOTES FOR CCNASWP REGIONAL STANDARDS

XS336R **Excluding products conforming to the *Regional Standard for Kava Products for use as a beverage when mixed with water* (CXS 336R-2020.**

XS356R **Excluding products conforming to the *Regional Standard for Fermented Noni Fruit Juice* (CXS 356R-2023.**

C.3.2 PROPOSED AMENDMENTS TO TABLE 3 OF THE GSFA

PROPOSED AMENDMENTS TO SECTION *REFERENCE TO COMMODITY STANDARDS FOR GSFA TABLE 3 ADDITIVES*

04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds
	Acidity regulators, anticaking agents, flavour enhancers, sweeteners, thickeners and antioxidants listed in Table 3 are acceptable for use in Seasoned Laver Products only, conforming to this standard. Food additives are not permitted in Dried Laver products and Roasted Laver product conforming to this standard.

Codex Standard	Laver Products (CXS 323R-2017)
	Food additives are not permitted in products conforming to this standard
Codex Standard	**Kava products for use as a beverage when mixed with water (CXS 336R-2020): Dried Kava Products**

C.4 PROPOSED AMENDMENTS TO TABLE 2 OF THE GSFA FOR THE ALIGNMENT OF THE COMMODITY STANDARDS FOR CCPFV (CXS 247-2005):

PROPOSED AMENDMENTS TO FOOD CATEGORY 14.1.3

Amendments related to the *General standard for fruit juices and nectars* (CXS 247-2005)

Food Category No. 14.1.3	**Fruit and vegetable nectars**			
Additive	**INS**	**Step/Year adopted**	**Max Level**	**Notes**
STEVIOL GLYCOSIDES Functional classes: Sweetener	960a, 960b, 960c, 960d	2011	200 mg/kg	26**,** ~~&~~ 477**, 127**

C.5 EDITORIAL CHANGE TO PROVISIONS FOR STEVIOL GLYCOSIDES (INS 960) IN FOOD CATEGORY 08.2

FC 08.2 Processed meat, poultry, and game products in whole pieces or cuts

Additive	INS	Step	Year	Max Level	Notes
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	5/8	2026	80 mg/kg	26, 200 & **XS96, XS97**

PART D: PROVISIONS RELATED TO AGENDA ITEM 5a

Draft and Proposed Draft Food Additive Provisions

(for adoption at Step 8 and 5/8)[3]

D.1 Provisions from CX/FA 26/56/7 Appendix 2, Proposed amendments to the provisions related to colours in the Standard for canned raspberries (CXS 60-1981) and the Standard for canned strawberries (CXS 62-1981)

FC 04.1.2.4 Canned or bottled (pasteurized) fruit

Additive	INS	Step	Year	Max Level	Notes
ERYTHROSINE	127	5/8	2026r	200 mg/kg	XS17, XS254, XS319, XS361, 678 & **XS60, XS62**

D.2 Provisions from CX/FA 26/56/7 Appendix 1, Annex 1, Matters referred from the Codex Secretariat related to the appropriate replacement notes for notes XS130 and XS67 associated with provisions in FC 04.1.2.2

FC 04.1.2.2 Dried fruit

Additive	INS	Step	Year	Max level	Notes
TOCOPHEROLS	307a, b, c	8	2026r	200 mg/kg	App1A

Notes to the *General standard for food additives* (CXS 192-1995)

App1A Excluding dried apricots, dates, raisins, dried longans and dried persimmons conforming to the General Standard for Dried Fruits (CXS 360-2020).

D.3 Provisions from CX/FA 26/56/7 Appendix 1, Annex 3B, Consideration of the removal of note XS73 (excluding products conforming to the standard for canned baby foods (CXS 73-1981)) from provisions in FC 13.2 (Complementary foods for infants and young children) to allow for the use of additives as nutrient carriers in foods conforming to the standard for canned baby foods (CXS 73-1981) based on their listing in the advisory lists of nutrient compounds for use in foods for special dietary uses intended for infants and young children (CXG 10-1979) part d.

FC 13.2 Complementary foods for infants and young children

Additive	INS	Step	Year	Max level	Notes
GUM ARABIC (ACACIA GUM)	414	8	2026r	10000 mg/kg	273, App1B, App1C
MANNITOL	421	8	2026r	10 mg/kg	App1D
SILICON DIOXIDE, AMORPHOUS	551	8	2026r	2000 mg/kg	318, App1B, App1C
STARCH SODIUM OCTENYL SUCCINATE	1450	8	2026r	50000 mg/kg	269, App1E, App1F

Notes to the *General standard for food additives* (CXS 192-1995)

269 Singly or in combination: INS 1404, 1410, 1412, 1413, 1414, 1420, 1422, 1450 and 1451 in products conforming to the Standard for Processed Cereal-Based Foods for Infants and Young Children (CXS 74-1981).

273 Singly or in combination: INS 410, 412, 414, 415 and 440 except for use at 20 000 mg/kg in gluten-free cereal based foods in products conforming to the Standard for Processed Cereal-Based Foods for Infants and Young Children (CXS 74-1981).

318 In dry cereal only.

App1B For use only as a nutrient carrier in a raw material or other ingredient used to produce the foods conforming to the Standard for canned baby foods (CXS 73-1981) at 10 mg/kg in the food as consumed.

[3] Provisions that are replacing or revising currently adopted provisions of the GSFA are gray highlighted.

App1C When used as a nutrient carrier in a raw material or other ingredient used to produce the foods conforming to the Standard for processed cereal-based foods for infants and young children (CXS 74-1981), use level is 10 mg/kg in the food as consumed.

App1D For use only as a nutrient carrier in a raw material or other ingredients used to produce the foods conforming to the Standard for canned baby foods (CXS 73-1981) and to the Standard for processed cereal-based foods for infants and young children (CXS 74-1981) at 10 mg/kg in the food as consumed.

App1E For use only as a nutrient carrier in a raw material or other ingredient used to produce the foods conforming to the Standard for canned baby foods (CXS 73-1981) at 100 mg/kg in the food as consumed.

App1F When used as a nutrient carrier in a raw material or other ingredient used to produce the foods conforming to the Standard for processed cereal-based foods for infants and young children (CXS 74-1981), use level is 100 mg/kg in the food as consumed.

D.4 Provisions from CX/FA 26/56/7 Appendix 1, Annex 4, matters referred from JECFA related to high exposure to polyglycerol esters of fatty acids (INS 475) for comment on technological justification and reconsideration of actual use and use levels for all adopted provisions in the GSFA

FC 01.1.2 Other fluid milk (plain)

Additive	INS	Step	Year	Max Level	Notes
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	8	2026r	770	mg/kg
410					

FC 01.7 Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)

Additive	INS	Step	Year	Max Level	Notes
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	8	2026r	4000	mg/kg
354, 629					

FC 02.3 Fat emulsions mainly of type oil-in-water, including mixed and/or lavoured products based on fat emulsions

Additive	INS	Step	Year	Max Level	Notes
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	8	2026r	5000	mg/kg
363 & App1G					

FC 03.0 Edible ices, including sherbet and sorbet

Additive	INS	Step	Year	Max Level	Notes
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	8	2026r	2500	mg/kg

FC 04.1.2.9 Fruit-based desserts, including fruit-flavoured water-based desserts

Additive	INS	Step	Year	Max Level	Notes
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	8	2026r	100	mg/kg

FC 04.1.2.11 Fruit fillings for pastries

Additive	INS	Step	Year	Max Level	Notes
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	8	2026r	1000	mg/kg

FC 05.1.1 Cocoa mixes (powders) and cocoa mass/cake

Additive	INS	Step	Year	Max Level	Notes	
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	8	2026r	3750	mg/kg	97
& XS141						

FC 06.3 Breakfast cereals, including rolled oats

Additive	INS	Step	Year	Max Level	Notes
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	8	2026r	2000	mg/kg

FC 06.5 Cereal and starch based desserts (e.g. rice pudding, tapioca pudding)

Additive	INS	Step	Year	Max Level	Notes
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	8	2026r	2000	mg/kg

FC 07.1.1 Breads and rolls

Additive	INS	Step	Year	Max Level	Notes
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	8	2026r	1000	mg/kg

FC 07.1.2 Crackers, excluding sweet crackers

Additive	INS	Step	Year	Max Level	Notes
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	8	2026r	2500	mg/kg

FC 07.1.3 Other ordinary bakery products (e.g. bagels, pita, English muffins)

Additive	INS	Step	Year	Max Level	Notes
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	8	2026r	300	mg/kg

FC 09.2.4.1 Cooked fish and fish products

Additive	INS	Step	Year	Max Level	Notes
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	8	2026r	10	mg/kg

FC 09.2.4.3 Fried fish and fish products, including mollusks, crustaceans, and echinoderms

Additive	INS	Step	Year	Max Level	Notes	
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	8	2026r	1200	mg/kg	41

FC 10.4 Egg-based desserts (e.g. custard)

Additive	INS	Step	Year	Max Level	Notes
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	8	2026r	2000	mg/kg

FC 13.6 Food supplements

Additive	INS	Step	Year	Max Level	Notes
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	8	2026r	4000	mg/kg

FC 14.1.4 Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks

Additive	INS	Step	Year	Max Level	Notes
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	8	2026r	1200	mg/kg

FC 14.1.5 Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa

Additive	INS	Step	Year	Max Level	Notes
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	8	2026r	1200	mg/kg

FC 15.1 Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)

Additive	INS	Step	Year	Max Level	Notes
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	8	2026r	1600 mg/kg	

Notes to the *General standard for food additives* (CXS 192-1995)

41	For use in breading or batter coatings only.
97	On the final cocoa and chocolate product basis.
127	On the served to the consumer basis.
241	For use in surimi products only.
354	For use at 2,000 mg/kg in flavoured products conforming to the Standard for Fermented Milks (CODEX STAN 243-2003) only.
363	For use at 50,000 mg/kg for emulsified oils used in the production of noodles or bakery products.
369	For use in granola-type breakfast cereals only.
372	For use in rolls only.
410	Excluding lactose reduced milks.
629	Except for products conforming to the Standard for Fermented Milks (CXS 243-2003): as an emulsifier in flavoured fermented milks and flavoured drinks based on fermented milks, heat treated or not after fermentation.
XS141	Excluding products conforming to the Standard for Cocoa (Cacao) Mass (Cocoa/chocolate liquor) and Cocoa Cake (CODEX STAN 141-1983).
APP1G	For use in industrial fat emulsions at 20,000 mg/kg where the fat emulsion blend can be futher used in a wide range of applications.
APP1H	Except for use at 18,000 mg/kg in food supplements in solid forms.

D.5 <u>Provisions from CX/FA 26/56/7 Appendix 6, Annex 1</u>, New and revised provisions in the GSFA entered into the Step process at Step 2 as a result of CX/FA 25/55/8

FC 04.1.1.2 Surface-treated fresh fruit

Additive	INS	Step	Year	Max level	Notes
SORBATES	200, 202, 203	5/8	2026	20 mg/kg	42 & App6A
SUCROSE ESTERS	473, 473a, 474	8	2026r	1500 mg/kg	453 &684

Notes to the *General standard for food additives* (CXS 192-1995)

42	As sorbic acid.
453	For use as a glaze where such surface treatment is allowed for application to the surface of fresh fruit.
684	Sucrose esters of fatty acids (INS 473) and Sucrose oligoester, Type I and Type II (INS 473a) only.
App6A	For use in surface treatment of unpeeled citrus fruits only.

D.6 Provisions from CX/FA 26/56/7 Appendix 6, Annex 2, Removal of Note 381 from all adopted provisions in food categories 13.1.1, 13.1.2, 13.1.3

FC 13.1.1 Infant formulae

Additive	INS	Step	Year	Max Level	Notes
ASCORBYL ESTERS	304, 305	8	2026r	10mg/kg	187 & 551
CALCIUM HYDROXIDE	526	8	2026r	2000mg/kg	55 & 551
CAROB BEAN GUM	410	8	2026r	1000mg/kg	551
CARRAGEENAN	407	8	2026r	300mg/kg	584 & 551
CITRIC ACID	330	8	2026r	GMP	551
CITRIC AND FATTY ACID ESTERS OF GLYCEROL	472c	8	2026r	9000mg/kg	380 & 551
GUM ARABIC (ACACIA GUM)	414	8	2026r	10mg/kg	589 & 551
LACTIC ACID, L-, D- and DL-	270	8	2026r	GMP	83 & 551
LECITHIN	322(i)	8	2026r	5000mg/kg	585 & 551
MANNITOL	421	8	2026r	10mg/kg	589 & 551
MONO- AND DI-GLYCERIDES OF FATTY ACIDS	471	8	2026r	4000mg/kg	585 & 551
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542	8	2026r	450 mg/kg	33, 230, 586, 587 & 551
POTASSIUM CARBONATE	501(i)	8	2026r	2000mg/kg	55 & 551
POTASSIUM DIHYDROGEN CITRATE	332(i)	8	2026r	GMP	55 & 551
POTASSIUM HYDROGEN CARBONATE	501(ii)	8	2026r	2000mg/kg	55 & 551
POTASSIUM HYDROXIDE	525	8	2026r	2000mg/kg	55 & 551
SILICON DIOXIDE, AMORPHOUS	551	8	2026r	10mg/kg	589 & 551
SODIUM ASCORBATE	301	8	2026r	75mg/kg	83, 591 & 551
SODIUM CARBONATE	500(i)	8	2026r	2000mg/kg	55 & 551
SODIUM DIHYDROGEN CITRATE	331(i)	8	2026r	GMP	55 & 551
SODIUM HYDROGEN CARBONATE	500(ii)	8	2026r	2000 mg/kg	55 & 551
SODIUM HYDROXIDE	524	8	2026r	2000 mg/kg	55 & 551
STARCH SODIUM OCTENYL SUCCINATE	1450	8	2026r	20000 mg/kg	376, 590 & 551
TOCOPHEROLS	307a, b, c	8	2026r	10 mg/kg	416 & 551
TRIPOTASSIUM CITRATE	332(ii)	8	2026r	GMP	55 & 551
TRISODIUM CITRATE	331(iii)	8	2026r	GMP	55 & 551

FC 13.1.2 Follow-up formulae

Additive	INS	Step	Year	Max Level	Notes
ACETYLATED DISTARCH ADIPATE	1422	8	2026r	5000 mg/kg	150, 285, 292 & 551
ACETYLATED DISTARCH PHOSPHATE	1414	8	2026r	5000 mg/kg	150, 285, 292 & 551
ASCORBIC ACID, L-	300	8	2026r	50 mg/kg	242, 315 & 551
ASCORBYL ESTERS	304, 305	8	2026r	50 mg/kg	187, 315 & 551

CALCIUM ASCORBATE	302	8	2026r	50 mg/kg	315, 317 & 551
CALCIUM HYDROXIDE	526	8	2026r	GMP	551
CAROB BEAN GUM	410	8	2026r	1000 mg/kg	551
CARRAGEENAN	407	8	2026r	300 mg/kg	151, 328, 329 & 551
CITRIC ACID	330	8	2026r	GMP	551
DISTARCH PHOSPHATE	1412	8	2026r	5000 mg/kg	150, 285, 292 & 551
GUAR GUM	412	8	2026r	1000 mg/kg	551
GUM ARABIC (ACACIA GUM)	414	8	2026r	10 mg/kg	589 & 551
LACTIC ACID, L-, D- and DL-	270	8	2026r	GMP	83 & 551
LECITHIN	322(i)	8	2026r	5000 mg/kg	551
MANNITOL	421	8	2026r	10 mg/kg	589 & 551
MONO- AND DI-GLYCERIDES OF FATTY ACIDS	471	8	2026r	4000 mg/kg	551
PECTINS	440	8	2026r	10000 mg/kg	551
PHOSPHATED DISTARCH PHOSPHATE	1413	8	2026r	5000 mg/kg	150, 285, 292 & 551
POTASSIUM CARBONATE	501(i)	8	2026r	GMP	551
POTASSIUM DIHYDROGEN CITRATE	332(i)	8	2026r	GMP	551
POTASSIUM HYDROGEN CARBONATE	501(ii)	8	2026r	GMP	551
POTASSIUM HYDROXIDE	525	8	2026r	GMP	551
SILICON DIOXIDE, AMORPHOUS	551	8	2026r	10 mg/kg	589 & 551
SODIUM ASCORBATE	301	8	2026r	50 mg/kg	315, 316, 317, 581 & 551
SODIUM CARBONATE	500(i)	8	2026r	GMP	316 & 551
SODIUM DIHYDROGEN CITRATE	331(i)	8	2026r	GMP	316 & 551
SODIUM HYDROGEN CARBONATE	500(ii)	8	2026r	GMP	316 & 551
SODIUM HYDROXIDE	524	8	2026r	GMP	316 & 551
STARCH SODIUM OCTENYL SUCCINATE	1450	8	2026r	100 mg/kg	316, 589 & 551
TOCOPHEROLS	307a, b, c	8	2026r	30 mg/kg	551
TRIPOTASSIUM CITRATE	332(ii)	8	2026r	GMP	551
TRISODIUM CITRATE	331(iii)	8	2026r	GMP	316 & 551

FC 13.1.3 Formulae for special medical purposes for infants

Additive	INS	Step	Year	Max Level	Notes
ASCORBYL ESTERS	304, 305	8	2026r	10 mg/kg	187 & 551
CALCIUM HYDROXIDE	526	8	2026r	2000 mg/kg	55 & 551
CAROB BEAN GUM	410	8	2026r	1000 mg/kg	551
CARRAGEENAN	407	8	2026r	1000 mg/kg	584 & 551
CITRIC ACID	330	8	2026r	GMP	551

CITRIC AND FATTY ACID ESTERS OF GLYCEROL	472c	8	2026r	9000 mg/kg	380 & 551
GUM ARABIC (ACACIA GUM)	414	8	2026r	10 mg/kg	589 & 551
LACTIC ACID, L-, D- and DL-	270	8	2026r	GMP	83 & 551
LECITHIN	322(i)	8	2026r	5000 mg/kg	585 & 551
MANNITOL	421	8	2026r	10 mg/kg	589 & 551
MONO- AND DI-GLYCERIDES OF FATTY ACIDS	471	8	2026r	4000 mg/kg	585 & 551
PECTINS	440	8	2026r	2000 mg/kg	14 & 551
POTASSIUM DIHYDROGEN CITRATE	332(i)	8	2026r	GMP	55 & 551
POTASSIUM HYDROGEN CARBONATE	501(ii)	8	2026r	2000 mg/kg	55 & 551
POTASSIUM HYDROXIDE	525	8	2026r	2000 mg/kg	55 & 551
SILICON DIOXIDE, AMORPHOUS	551	8	2026r	10 mg/kg	589 & 551
SODIUM ASCORBATE	301	8	2026r	75 mg/kg	83, 591 & 551
SODIUM CARBONATE	500(i)	8	2026r	2000 mg/kg	55 & 551
SODIUM DIHYDROGEN CITRATE	331(i)	8	2026r	GMP	55 & 551
SODIUM HYDROGEN CARBONATE	500(ii)	8	2026r	2000 mg/kg	55 & 551
SODIUM HYDROXIDE	524	8	2026r	2000 mg/kg	55 & 551
STARCH SODIUM OCTENYL SUCCINATE	1450	8	2026r	20000 mg/kg	376, 590 & 551
TOCOPHEROLS	307a, b, c	8	2026r	10 mg/kg	416 & 551
TRIPOTASSIUM CITRATE	332(ii)	8	2026r	GMP	55 & 551
TRISODIUM CITRATE	331(iii)	8	2026r	GMP	55 & 551
XANTHAN GUM	415	8	2026r	1000 mg/kg	588 & 551

Notes to the *General standard for food additives* (CXS 192-1995)

14 For use in hydrolyzed protein liquid formula only.

33 As phosphorus.

55 Within the limits for sodium, calcium, and potassium specified in the Standard for Infant Formula and Formulas for Special Medical Purposes Intended for Infants (CXS 72-1981): singly or in combination with other sodium, calcium, and/or potassium salts.

83 L(+)-form only.

150 For use in soy-based formula only.

151 Except for use in hydrolyzed protein and/or amino acid-based formula at 1 000 mg/kg.

187 Ascorbyl palmitate (INS 304) only.

230 For use as an acidity regulator only.

242 For use as an antioxidant only.

285 Singly or in combination: INS 1412, 1413, 1414 and 1422 in products conforming to the Standard for Follow-Up Formula for older infants and product for young children (CXS 156-1987).

292 Except for use in hydrolyzed protein and/or amino acid-based formula at 25 000 mg/kg.

315 Singly or in combination: ascorbic acid (INS 300), sodium ascorbate (INS 301), calcium ascorbate (INS 302), and ascorbyl palmitate (INS 304).

316 For use in follow-up formula for older infants: within the limit for sodium specified in the standard for Follow-up Formula for older infants and product for young children (CXS 156-1987); singly or in combination with other sodium containing additives.

317 As ascorbic acid.

328 Singly or in combination with other thickeners.

329 Use level in milk and soy based products only.

376 For use in hydrolyzed protein and/or amino acid based infant formula only.

380 Except for use in powdered infant formula at 7,500 mg/kg.

416 Tocopherol concentrate, mixed (INS 307b) only.

551 Maximum use level is expressed as mg additive/L of food.

581 For use as a nutrient carrier in coating of nutrient preparations containing polyunsaturated fatty acids used to produce the foods conforming to the Standard for Follow-up formula (CXS 156-1987) at 75 mg/kg in the food as consumed.

584 For use in liquid infant formula except for use in hydrolysed protein and/or amino acid based liquid infant formula at 1000 mg/kg.

585 If Lecithin (INS 322(i)) is used in combination with Mono-and diglycerides of fatty acids (INS 471) the sum of the proportions of these substances in the food should not be more than 1. The sum of the proportions is calculated as: Sum of proportions = (Concentration of INS 322(i) / Maximum Use Level of INS 322(i)) + (Concentration of INS 471 / Maximum Use Level of INS 471).

586 For use in products conforming to the Standard for Infant Formula and Formula for Special Medical Purposes Intended for Infants (CXS 72-1981): Sodium dihydrogen phosphate (INS 339(i)), Disodium hydrogen phosphate (INS 339(ii)), Trisodium phosphate (INS 339(iii)), Potassium dihydrogen phosphate (INS 340(i)), Dipotassium hydrogen phosphate (INS 340(ii)), and Tripotassium phosphate (INS 340(iii)) only, singly or in combination.

587 Within the limits for sodium, potassium and phosphorus specified in the Standard for Infant Formula and Formulas for Special Medical Purposes Intended for Infants (CXS 72-1981).

588 For use in powdered hydrolysed protein and/or amino acid based infant formula only.

589 For use as a nutrient carrier in a raw material or other ingredient.

590 For use as a nutrient carrier in a raw material or other ingredient at 100 mg/kg in the food as consumed.

591 For use as a nutrient carrier in a raw material or other ingredient, in coating of nutrient preparations containing polyunsaturated fatty acids.

D.7 Provisions from CX/FA 26/56/7 Appendix 6, Annex 3, Addition specific allowance of glycerol in additional commodity standard Table 3

Additive	INS	Step	INS Functional Class	Specific allowance in the following commodity standards
Glycerol	422	5/8	Humectant, Thickener	CS 87-1981, CS 253-2006 (see functional class and footnote), **CS 249-2006**

D.8 Provisions from CX/FA 26/56/7 Appendix 3, Annex 1, Consideration of lower use levels for adopted provisions for INDIGOTINE (INS 132) in FC 04.1.2.8, and ALLURA RED (INS 129) and INDIGOTINE (INS 132) in FC 04.1.2.11

FC 04.1.2.8 Fruit preparations, including pulp, purees, fruit toppings and coconut milk

Additive	INS	Step	Year	Max level	Notes
INDIGOTINE (INDIGO CARMINE)	132	8	2026r	100 mg/kg	XS240 & XS314R

FC 04.1.2.11 Fruit fillings for pastries

Additive	INS	Step	Year	Max level	Notes
ALLURA RED AC	129	8	2026r	300 mg/kg	
INDIGOTINE (INDIGO CARMINE)	132	8	2026r	100 mg/kg	

Notes to the *General standard for food additives* (CXS 192-1995)

XS240 Excluding products conforming to the Standard for Aqueous Coconut Products (CXS 240-2003).

XS314R Excluding products conforming to the Standard for Date Paste (CXS 314R-2013).

D.9 Provisions from CX/FA 26/56/7 Appendix 3, Annex 2, Adopted provision for CARAMEL III - AMMONIA CARAMEL (INS 150c) in FC 04.2.2.2 for comment on technological justification and actual use level

FC 04.2.2.2 Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds

Additive	INS	Step	Year	Max level	Notes
CARAMEL III - AMMONIA CARAMEL	150c	8	2026r	25000 mg/kg	76, XS38, XS39, XS321, XS323R, XS336R & XS341R

Notes to the *General standard for food additives* (CXS 192-1995)

76 For use in potatoes.

XS38 Excluding products conforming to the General Standard for Edible Fungi and Fungus Products (CXS 38-1981).

XS39 Excluding products conforming to the Standard for dried edible fungi (CXS 39-1981).

XS321 Excluding products conforming to the Standard for Ginseng Products (CXS 321-2015).

XS323R Excluding products conforming to the Regional Standard for Laver Products (CXS 323R-2017).

XS336R Excluding products conforming to the Regional Standard for kava products for use as a beverage when mixed with water (North America and South West Pacific) (CXS 336R-2020).

XS341R Excluding products conforming to the Regional Standard for mixed zaatar (Near East) (CXS 341R-2020).

D.10 Provisions from CX/FA 26/56/7 Appendix 3, Annex 3, Technological justification and use level for the draft provision for ANNATTO EXTRACTS, BIXIN-BASED (INS 160b(i)) and the adopted provision for CARAMEL III - AMMONIA CARAMEL (INS 150c) in FC 04.2.2.8

FC 04.2.2.8 Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds

Additive	INS	Step	Year	Max level	Notes
CARAMEL III - AMMONIA CARAMEL	150c	8	2026r	25000 mg/kg	XS323R & XS334R

Notes to the *General standard for food additives* (CXS 192-1995)

XS323R Excluding products conforming to the Regional Standard for Laver Products (CXS 323R-2017).

XS334R Excluding products conforming to the Regional Standard for fermented cooked Cassava-based products (Africa) (CXS 334R-2020).

D.11 Provisions from CX/FA 26/56/7 Appendix 3, Annex 4, Consideration of technological justification and use level in all appropriate subcategories for draft provisions for CARAMEL III – AMMONIA CARAMEL (INS 150c) and CARAMEL IV – SULFITE AMMONIA CARAMEL (INS 150d) in FCs 08.1 and 08.3 and the adopted provisions for CARAMEL III – AMMONIA CARAMEL (INS 150c) and CARAMEL IV – SULFITE AMMONIA CARAMEL (INS 150d) in the parent FC 08.0

FC 08.1.2 Fresh meat, poultry, and game, comminuted

Additive	INS	Step	Year	Max Level	Notes
CARAMEL III - AMMONIA CARAMEL	150c	5/8	2026	5000 mg/kg	669
CARAMEL IV - SULFITE AMMONIA CARAMEL	150d	5/8	2026	5000 mg/kg	669

FC 08.2.1.1 Cured (including salted) non-heat treated processed meat, poultry, and game products in whole pieces or cuts

Additive	INS	Step	Year	Max Level	Notes
CARAMEL III - AMMONIA CARAMEL	150c	5/8	2026	1000 mg/kg	3, 4, 16 & XS350R
CARAMEL IV - SULFITE AMMONIA CARAMEL	150d	5/8	2026	1000 mg/kg	3, 4, 16 & XS350R

FC 08.2.2 Heat-treated processed meat, poultry, and game products in whole pieces or cuts

Additive	INS	Step	Year	Max Level	Notes
CARAMEL III - AMMONIA CARAMEL	150c	5/8	2026	3400 mg/kg	3, 4, 16, XS96, XS97 & XS350R
CARAMEL IV - SULFITE AMMONIA CARAMEL	150d	5/8	2026	3400 mg/kg	3, 4, 16, XS96, XS97 & XS350R

FC 08.2.3 Frozen processed meat, poultry, and game products in whole pieces or cuts

Additive	INS	Step	Year	Max Level	Notes
CARAMEL III - AMMONIA CARAMEL	150c	5/8	2026	400 mg/kg	3, 4, 16 & XS350R
CARAMEL IV - SULFITE AMMONIA CARAMEL	150d	5/8	2026	300 mg/kg	3, 4, 16 & XS350R

FC 08.3.1.1 Cured (including salted) non-heat treated processed comminuted meat, poultry, and game products

Additive	INS	Step	Year	Max Level	Notes
CARAMEL III - AMMONIA CARAMEL	150c	5/8	2026	5000 mg/kg	
CARAMEL IV - SULFITE AMMONIA CARAMEL	150d	5/8	2026	2000 mg/kg	

FC 08.3.1.2 Cured (including salted) and dried non-heat treated processed comminuted meat, poultry, and game products

Additive	INS	Step	Year	Max Level	Notes
CARAMEL III - AMMONIA CARAMEL	150c	5/8	2026	5000 mg/kg	
CARAMEL IV - SULFITE AMMONIA CARAMEL	150d	5/8	2026	2000 mg/kg	

FC 08.3.1.3 Fermented non-heat treated processed comminuted meat, poultry, and game products

Additive	INS	Step	Year	Max Level	Notes
CARAMEL III - AMMONIA CARAMEL	150c	5/8	2026	5000 mg/kg	373
CARAMEL IV - SULFITE AMMONIA CARAMEL	150d	5/8	2026	5000 mg/kg	373

FC 08.3.2 Heat-treated processed comminuted meat, poultry, and game products

Additive	INS	Step	Year	Max Level	Notes
CARAMEL III - AMMONIA CARAMEL	150c	5/8	2026	8600 mg/kg	XS88, XS89 & XS98
CARAMEL IV - SULFITE AMMONIA CARAMEL	150d	5/8	2026	10000 mg/kg	XS88, XS89 & XS98

FC 08.3.3 Frozen processed comminuted meat, poultry, and game products

Additive	INS	Step	Year	Max Level	Notes
CARAMEL III - AMMONIA CARAMEL	150c	5/8	2026	9400 mg/kg	
CARAMEL IV - SULFITE AMMONIA CARAMEL	150d	5/8	2026	2000 mg/kg	

FC 08.4 Edible casings (e.g. sausage casings)

Additive	INS	Step	Year	Max Level	Notes
CARAMEL III - AMMONIA CARAMEL	150c	5/8	2026	60000 mg/kg	365
CARAMEL IV - SULFITE AMMONIA CARAMEL	150d	5/8	2026	50000 mg/kg	365

Notes to the *General standard for food additives* (CXS 192-1995)

3	For use in surface treatment only.
4	For use in decoration, stamping, marking or branding the product only.
16	For use in glaze, coatings or decorations for fruit, vegetables, meat or fish only.
365	On a casings basis.
373	For use in sausage only.
669	For use only in breakfast sausages, merguez type products, salsicha fresca, butifarra fresca, longaniza fresca and chorizo fresco and mici.
XS88	Excluding products conforming to the Standard for Corned Beef (CODEX STAN 88-1981).
XS89	Excluding products conforming to Standard for Luncheon Meat (CODEX STAN 89-1981).
XS96	Excluding products conforming to the Standard for Cooked Cured Ham (CODEX STAN 96-1981).
XS97	Excluding products conforming to the Standard for Cooked Cured Pork Shoulder (CODEX STAN 97-1981).
XS98	Excluding products conforming to the Standard for Cooked Cured Chopped Meat (CODEX STAN 98-1981).
XS350R	Excluding products conforming to the Regional Standard for dried meat (Africa) (CXS 350R-2022).

D.12 Provisions from CX/FA 26/56/7 Appendix 4[4], Annex 2, Requests comments on the actual use level of colours in food category 08.4 to further refine the reporting basis on the weight of the casings

FC 08.4 Edible casings (e.g. sausage casings)

Additive	INS	Step	Year	Max Level	Notes
ALLURA RED AC	129	8	2026r	300 mg/kg	365
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	5/8	2026	10000 mg/kg	8 & 365
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	5/8	2026	50 mg/kg	185 & 365
BROWN HT	155	5/8	2026	290 mg/kg	365

[4] Provisions that are replacing or revising currently adopted provisions of the GSFA are gray highlighted.

CARMINES	120	8	2026r	11500	mg/kg	178 & 365
CAROTENAL, BETA-APO-8'-	160e	8	2026r	2000	mg/kg	365
CAROTENES, BETA-	160a(i),a(iii),a(iv)	8	2026r	1500	mg/kg	341, 344 & 365
CAROTENES, BETA-, VEGETABLE	160a(ii)	8	2026r	1500	mg/kg	341, 344 & 365
CURCUMIN	100(i)	8	2026	4000	mg/kg	365
FAST GREEN FCF	143	8	2026r	290	mg/kg	365
GRAPE SKIN EXTRACT	163(ii)	8	2026r	5000	mg/kg	365
IRON OXIDES	172(i)-(iii)	8	2026r	1000	mg/kg	365
PAPRIKA EXTRACT	160c(ii)	5/8	2026	20000	mg/kg	39 & 365
PONCEAU 4R (COCHINEAL RED A)		124	8	2026r	500	mg/kg 365
SUNSET YELLOW FCF	110	8	2026r	1500	mg/kg	365
TARTRAZINE	102	5/8	2026	300	mg/kg	365

Notes to the *General standard for food additives* (CXS 192-1995)

8 As bixin.

39 On a total carotenoid basis.

178 As carminic acid.

185 As norbixin.

341 Expressed as beta-Carotene.

344 Singly or in combination: Beta-Carotenes (beta-carotenes, synthetic (INS 160a(i)), beta-carotenes, Blakeslea trispora (INS 160a(iii)), beta-Carotene-Rich Extract from Dunaliella salina (INS 160a(iv)) and beta-carotenes, vegetable (INS 160a(ii)).

365 On a casings basis.

D.13 PROVISIONS FROM CX/FA 26/56/7 APPENDIX 5, COLOURS IN FC 09.0 AND THEIR SUBCATEGORIES

FC 09.2.1 Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms

Additive	INS	Step	Year	Max Level	Notes
CURCUMIN	100(i)	8	2026	500 mg/kg	XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312 & XS315, APP5L
LYCOPENE, TOMATO	160d(ii)	5/8	2026	GMP	95, XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312 & XS315
PAPRIKA EXTRACT	160c(ii)	5/8	2026	180 mg/kg	39, APP5G, XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312 & XS315

FC 09.2.2 Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms

Additive	INS	Step	Year	Max Level	Notes
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	5/8	2026	80 mg/kg	8, 41 & 257
AZORUBINE (CARMOISINE)	122	8	2026	290 mg/kg	41 & XS166
BEET RED	162	8	2026	GMP	41 & XS166
BRILLIANT BLACK (BLACK PN)	151	8	2026	160 mg/kg	41 & XS166
BROWN HT	155	8	2026	240 mg/kg	41 & XS166
CHLOROPHYLLS	140	8	2026	GMP	41 & XS166
CURCUMIN	100(i)	8	2026	200 mg/kg	41 & XS166
PAPRIKA EXTRACT	160c(ii)	5/8	2026	200 mg/kg	39, 41 & XS166
QUINOLINE YELLOW	104	8	2026	290 mg/kg	41 & XS166
TARTRAZINE	102	8	2026	290 mg/kg	41 & XS166
TITANIUM DIOXIDE	171	8	2026	GMP	41 & XS166

FC 09.2.3 Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms

Additive	INS	Step	Year	Max Level	Notes
CURCUMIN	100(i)	8	2026	500 mg/kg	App5D
PAPRIKA EXTRACT	160c(ii)	5/8	2026	20 mg/kg	App5E
TARTRAZINE	102	8	2026	500 mg/kg	App5A

FC 09.2.4.1 Cooked fish and fish products

Additive	INS	Step	Year	Max Level	Notes
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	5/8	2026	30 mg/kg	8 & 95
AZORUBINE (CARMOISINE)	122	8	2026	15 mg/kg	95
BEET RED	162	8	2026	GMP	App5B
BRILLIANT BLACK (BLACK PN)	151	8	2026	100 mg/kg	95
BROWN HT	155	8	2026	100 mg/kg	95
CARAMEL I - PLAIN CARAMEL	150a	8	2026	GMP	95
CARAMEL II - SULFITE CARAMEL	150b	5/8	2026	1250 mg/kg	App5H
CHLOROPHYLLS	140	8	2026	GMP	95
CURCUMIN	100(i)	8	2026	420 mg/kg	95
LYCOPENE, TOMATO	160d(ii)	5/8	2026	GMP	95
PAPRIKA EXTRACT	160c(ii)	5/8	2026	180 mg/kg	39 & App5G
TARTRAZINE	102	8	2026	100 mg/kg	95

FC 09.2.4.2 Cooked mollusks, crustaceans, and echinoderms

Additive	INS	Step	Year	Max Level	Notes
AZORUBINE (CARMOISINE)	122	8	2026	15 mg/kg	
CARAMEL I - PLAIN CARAMEL	150a	8	2026	GMP	
PAPRIKA EXTRACT	160c(ii)	5/8	2026	180 mg/kg	39
TARTRAZINE	102	8	2026	400 mg/kg	479

FC 09.2.4.3 Fried fish and fish products, including mollusks, crustaceans, and echinoderms

Additive	INS	Step	Year	Max Level	Notes
AZORUBINE (CARMOISINE)	122	8	2026	100 mg/kg	16
BEET RED	162	8	2026	GMP	16
BRILLIANT BLACK (BLACK PN)	151	8	2026	100 mg/kg	16
BROWN HT	155	8	2026	100 mg/kg	16
CARAMEL I - PLAIN CARAMEL	150a	8	2026	GMP	16
CHLOROPHYLLS	140	8	2026	GMP	16
CURCUMIN	100(i)	8	2026	100 mg/kg	16 & App5J
LYCOPENE, TOMATO	160d(ii)	5/8	2026	GMP	95
PAPRIKA EXTRACT	160c(ii)	5/8	2026	180 mg/kg	39, APP5G
QUINOLINE YELLOW	104	8	2026	100 mg/kg	16
TARTRAZINE	102	8	2026	100 mg/kg	16

FC 09.2.5 Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms

Additive	INS	Step	Year	Max Level	Notes
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	5/8	2026	50 mg/kg	XS167, XS189, XS222, XS236, XS244, XS311 & App5K
BEET RED	162	8	2026	GMP	22, XS167, XS189, XS222, XS236, XS244 & XS311
CARAMEL I - PLAIN CARAMEL	150a	8	2026	GMP	XS167, XS189, XS222, XS236, XS244 & XS311
CURCUMIN	100(i)	5/8	2026	20 mg/kg	XS167, XS189, XS222, XS236, XS244, XS311 & App5L
PAPRIKA EXTRACT	160c(ii)	5/8	2026	30 mg/kg	39, XS167, XS189, XS222, XS236, XS244, XS311 & App5C

FC 09.3.1 Fish and fish products, including mollusks, crustaceans, and echinoderms, marinated and/or in jelly

Additive	INS	Step	Year	Max Level	Notes
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	5/8	2026	10 mg/kg	8, 16
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	5/8	2026	10 mg/kg	16, 185
CURCUMIN	100(i)	8	2026	100 mg/kg	16

FC 09.3.2 Fish and fish products, including mollusks, crustaceans, and echinoderms, pickled and/or in brine

Additive	INS	Step	Year	Max Level		Notes
ANNATTO EXTRACTS, NORBIXIN-BASED & 185	160b(ii)	5/8	2026	20	mg/kg	16
CURCUMIN	100(i)	8	2026	100	mg/kg	16

FC 09.3.3 Salmon substitutes, caviar, and other fish roe products

Additive	INS	Step	Year	Max Level		Notes
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	5/8	2026	10	mg/kg	8 & XS291
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	5/8	2026	10	mg/kg	185 & XS291
AZORUBINE (CARMOISINE)	122	8	2026	100	mg/kg	XS291
BRILLIANT BLACK (BLACK PN)	151	8	2026	100	mg/kg	XS291
BROWN HT	155	8	2026	100	mg/kg	XS291
CURCUMIN	100(i)	8	2026	500	mg/kg	XS291
PAPRIKA EXTRACT	160c(ii)	5/8	2026	350	mg/kg	XS291
QUINOLINE YELLOW	104	8	2026	100	mg/kg	XS291
TARTRAZINE	102	8	2026	300	mg/kg	XS291

FC 09.3.4 Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms (e.g. fish paste), excluding products of food categories 09.3.1 - 09.3.3

Additive	INS	Step	Year	Max Level		Notes
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	5/8	2026	10	mg/kg	8
ANNATTO EXTRACTS, NORBIXIN-BASED 185	160b(ii)	5/8	2026	10	mg/kg	
AZORUBINE (CARMOISINE)	122	8	2026	290	mg/kg	
CURCUMIN	100(i)	8	2026	100	mg/kg	
INDIGOTINE (INDIGO CARMINE)	132	8	2026r	290	mg/kg	
TARTRAZINE	102	8	2026	100	mg/kg	

FC 09.4 Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms

Additive	INS	Step	Year	Max Level		Notes
AZORUBINE (CARMOISINE)	122	8	2026	290	mg/kg	XS3, XS37, XS70, XS90, XS94 & XS119
BRILLIANT BLACK (BLACK PN)	151	8	2026	290	mg/kg	XS3, XS37, XS70, XS90, XS94 & XS119
BROWN HT	155	8	2026	290	mg/kg	XS3, XS37, XS70, XS90, XS94 & XS119
CARAMEL II - SULFITE CARAMEL	150b	5/8	2026	25600	mg/kg	95, XS3, XS37, XS70, XS90, XS94 & XS119
CURCUMIN	100(i)	8	2026	100	mg/kg	XS3, XS37, XS70, XS90, XS94 & XS119

PAPRIKA EXTRACT	160c(ii)	5/8	2026	150 mg/kg	39, XS3, XS37, XS70, XS90, XS94, XS119 & App5C
QUINOLINE YELLOW	104	8	2026	290 mg/kg	XS3, XS37, XS70, XS90, XS94 & XS119
TARTRAZINE	102	8	2026r	290 mg/kg	435, XS3, XS70, XS90, XS94 & XS119

Notes to the *General standard for food additives* (CXS 192-1995)

8	As bixin.
16	For use in glaze, coatings or decorations for fruit, vegetables, meat or fish only.
22	For use in smoked fish paste only.
39	On a total carotenoid basis.
41	For use in breading or batter coatings only.
95	For non-standardized foods: for use in surimi and fish roe products only.
185	As norbixin.
257	Except for use in breading or batter coatings in products conforming to the Standard for Quick Frozen Fish Sticks (Fish Fingers), Fish Portions and Fish Fillets ? Breaded or in Batter (CODEX STAN 166-1989) only at 25 mg/kg as bixin.
435	For use of tartrazine (INS 102), sunset yellow FCF (INS 110), amaranth (INS 123) and ponceau 4R (cochineal red A) (INS 124) singly or in combination up to a maximum level of 30 mg/kg in the final product as colours only for the purpose of restoring colour lost in processing for products conforming to the Standard for Canned Shrimps or Prawns (CODEX STAN 37-1991).
479	For use in cooked mollusks only.
XS3	Excluding products conforming to the Standard for Canned Salmon (CODEX STAN 3-1981).
XS36	Excluding products conforming to the Standard for Quick Frozen Finfish, Uneviscerated and Eviscerated (CODEX STAN 36-1981).
XS37	Excluding products conforming to the Standard for Canned Shrimps or Prawns (CODEX STAN 37-1991).
XS70	Excluding products conforming to the Standard for Canned Tuna and Bonito (70-1981).
XS90	Excluding products conforming to the Standard for Canned Crab Meat (CODEX STAN 90-1981).
XS92	Excluding products conforming to the Standard for Quick Frozen Shrimps and Prawns (CODEX STAN 92-1981).
XS94	Excluding products conforming to the Standard for Canned Sardines and Sardine-Type Products (CODEX STAN 94-1981).
XS95	Excluding products conforming to the Standard for Quick Frozen Lobsters (CODEX STAN 95-1981).
XS119	Excluding products conforming to the Standard for Canned Finfish (CODEX STAN 119-1981).
XS165	Excluding products conforming to the Standard for Quick Frozen Blocks of Fish Fillet, Minced Fish Flesh and Mixtures of Fillets and Minced Fish Flesh (CODEX STAN 165-1989).
XS166	Excluding products conforming to the Standard for Quick Frozen Fish Sticks (Fish Fingers), Fish Portions and Fish Fillets ? Breaded or in Batter (CODEX STAN 166-1989).
XS167	Excluding products conforming to the Standard for Salted Fish and Dried Salted Fish of the Gadidae Family of Fishes (CODEX STAN 167-1989).
XS189	Excluding products conforming to the Standard for Dried Shark Fins (CODEX STAN 189-1993).

XS190	Excluding products conforming to the Standard for Quick Frozen Fish Fillets (CODEX STAN 190-1995).
XS191	Excluding products conforming to the Standard for Quick Frozen Raw Squid (CODEX STAN 191-1995).
XS222	Excluding products conforming to the Standard for Crackers from Marine and Freshwater Fish, Crustaceans and Molluscan Shellfish (CODEX STAN 222-2001).
XS236	Excluding products conforming to the Standard for Boiled Dried Salted Anchovies (CODEX STAN 236-2003).
XS244	Excluding products conforming to the Standard for Salted Atlantic Herring and Salted Sprat (CODEX STAN 244-2004).
XS291	Excluding products conforming to the Standard for Sturgeon Caviar (CODEX STAN 291-2010).
XS292	Excluding products conforming to the Standard for Live and Raw Bivalve Molluscs (CODEX STAN 292-2008).
XS311	Excluding products conforming to the Standard for Smoked Fish, Smoked-flavoured Fish and Smoke-dried Fish (CODEX STAN 311-2013).
XS312	Excluding products conforming to the Standard for Live Abalone and for Raw Fresh Chilled or Frozen Abalone for Direct Consumption or for Further Processing (CODEX STAN 312-2013).
XS315	Excluding products conforming to the Standard for Fresh and Quick Frozen Raw Scallop Products (CODEX STAN 315-2014).
App5A	For use in fish roe and sea urchin products only.
App5B	For use in fish floss (sakura denbu) only.
App5C	Except for use in surimi type products at 180 mg/kg.
App5D	For use in fishcakes only.
App5E	For use in unheated sea urchin products only.
App5G	For use in surimi, flaked fish and fish roe products only.
App5H	For use in teriyaki-based products only.
App5J	Except for use in fishcake products at 500 mg/kg only.
App5K	For use in fish roe and molluscs only.
App5L	For use in fish roe and smoked white fish only.

D.14 Proposed amendments to the explanatory note to Table 3 of the GSFA (CXS 192-1995) from CX/FA 26/56/7 Appendix 7

Explanatory Note: Determining the Use of Table 3 Additives in Foods Covered by Commodity Standards Based on the Revised Approach
If a commodity standard covers the use of foods in food categories that are contained in the Annex to Table 3, then Table 3 does not apply to the commodity standard. All food additive permissions for foods covered by food categories listed in the Annex to Table 3 must be listed in Tables 1 and 2 of the GSFA. If a commodity standard covers a food category that is not listed in the Annex to Table 3, then the user should refer to the "References to Commodity Standards for GSFA Table 3 Additives" section of Table 3~~.~~**, as follows:** • If the section specific to the commodity standard indicates that all Table 3 additives are permitted for use in foods covered by the standard, then any food additives listed in Table 3 may be used in foods covered by the standard. • If the text indicates that only Table 3 additives with specific functional classes may be used (e.g. acidity regulator), then any Table 3 additive listing the noted functional class in column 3 of Table 3 may be used in foods covered by the commodity standard. • If the text indicates that "only certain Table 3 food additives (as indicated in Table 3)" **or that**

"only certain <Functional Class(es)> (as indicated in Table 3)" (e.g, "only certain acidity regulators") are permitted for use in foods covered by the commodity standard, then the user may refer to column 5 of Table 3 where the commodity standard number will be listed for the particular Table 3 food additives that are permitted for use in the commodity standard. **These stipulations are used, respectively, when: 1) the commodity standard limits use to certain food additives within Table 3; or 2) limits use to certain food additives within a specific functional class(es) within Table 3.**

PART E: PROVISIONS RELATED TO AGENDA ITEM 6

Update of the GSFA in relation to nisin:

NISIN **A**

INS 234**(i)** Nisin **A** Functional Class: Preservative

PART F: PROVISIONS RELATED TO AGENDA ITEM 8[5]

Proposed revisions to Table 2 of the GSFA

Food Category No. 12.8 Yeast and like products

Additive	INS	Max Level	Notes
BUTYLATED HYDROXYANISOLE	320	200 mg/kg	15, **XX**

Notes to the *General standard for food additives* (CXS 192-1995)

Note XX: Excluding fresh yeast conforming to standard for baker's yeast (CXS*-202*).**

Proposed revisions to References to Commodity Standards for GSFA Table 3 Additives:

12.8	**Yeast and like products**
	Acidity regulators, emulsifiers, humectants, stabilizers and thickeners listed in Table 3 are acceptable for use in fresh yeast conforming to the standard. **Antioxidants, emulsifiers, humectants, packaging gases, stabilizers and thickeners listed in Table 3 are acceptable for use dry yeast conforming to the standard.**
Codex standard	**Baker's yeast（CXS***-202*）**

[5] Pending the adoption of the commodity standard by the Codex Alimentarius Commission.

Appendix VII

GENERAL STANDARD FOR FOOD ADDITIVES

PROVISIONS FOR REVOCATION

(For adoption)

PART A. PROVISIONS FROM CX/FA 26/56/7 APPENDIX 1

PART A1: PROVISIONS FROM CX/FA 26/56/7 APPENDIX 1 ANNEX 3A

FC 13.1.1 Infant formulae

Additive	INS	Step	Year	Max level	Notes
ACETYLATED DISTARCH PHOSPHATE	1414	8	2023	5000	150, 284, 292, 381 & 551
DISTARCH PHOSPHATE	1412	8	2023	5000	150, 284, 292, 381 & 551
GUAR GUM	412	8	2023	1000	14, 381 & 551
HYDROXYPROPYL STARCH	1440	8	2023	5000	150, 284, 292, 381 & 551
PHOSPHATED DISTARCH PHOSPHATE	1413	8	2023	5000	150, 284, 292, 381 & 551

FC 13.1.3 Formulae for special medical purposes for infants

Additive	INS	Step	Year	Max level	Notes
ACETYLATED DISTARCH PHOSPHATE	1414	8	2023	5000	150, 284, 292, 381 & 551
DISTARCH PHOSPHATE	1412	8	2023	5000	150, 284, 292, 381 & 551
GUAR GUM	412	8	2023	1000	14, 381 & 551
HYDROXYPROPYL STARCH	1440	8	2023	5000	150, 284, 292, 381 & 551
PHOSPHATED DISTARCH PHOSPHATE	1413	8	2023	5000	150, 284, 292, 381 & 551

Notes to the *General standard for food additives* (CXS 192-1995)

14	For use in hydrolyzed protein liquid formula only.
150	For use in soy-based formula only.
284	Singly or in combination: INS 1412, 1413, 1414 and 1440 in products conforming to the Standard for Infant Formula and Formulas for Special Medical Purposes Intended for Infants (CXS 72-1981).
292	Except for use in hydrolyzed protein and/or amino acid-based formula at 25 000 mg/kg.
381	As consumed.
551	Maximum use level is expressed as mg additive/L of food.

PART A2: PROVISIONS FROM CX/FA 26/56/7 APPENDIX 1 ANNEX 4

FC 04.1.2.8 Fruit preparations, including pulp, purees, fruit toppings and coconut milk

Additive	INS	Step	Year	Max level	Notes
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	8	2016	5000	XS240 & XS314R

FC 07.1.5 Steamed breads and buns

Additive	INS	Step	Year	Max level	Notes
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	8	2016	10000	

FC 08.4 Edible casings (e.g. sausage casings)

Additive	INS	Step	Year	Max level	Notes
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	8	2017	5000	365

FC 09.2.1 Frozen fish, fish fillets, and fish products, including molluscs, crustaceans, and echinoderms

Additive	INS	Step	Year	Max level	Notes
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	8	2018	5000	241

FC 09.3.1 Fish and fish products, including molluscs, crustaceans, and echinoderms, marinated and/or in jelly

Additive	INS	Step	Year	Max level	Notes
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	8	2018	1000	414

FC 09.3.2 Fish and fish products, including molluscs, crustaceans and echinoderms, pickled and/or in brine

Additive	INS	Step	Year	Max level	Notes
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	8	2018	1000	415

Notes to the *General standard for food additives* (CXS 192-1995)

241 For use in surimi products only.
365 On a casings basis.
414 For use in marinated products only.
415 For use in pickled products only.
XS240 Excluding products conforming to the Standard for Aqueous Coconut Products (CXS 240-2003).
XS314R Excluding products conforming to the Standard for Date Paste (CXS 314R-2013).

PART B: PROVISIONS FROM CX/FA 26/56/7 APPENDIX 3

FC 08.0 Meat and meat products, including poultry and game

Additive	INS	Step	Year	Max level	Notes
CARAMEL III - AMMONIA CARAMEL	150c	8	2014	GMP	3, 4, 16, XS88, XS89, XS96, XS97 & XS98
CARAMEL IV - SULFITE AMMONIA CARAMEL	150d	8	2014	GMP	3, 4, 16, XS88, XS89, XS96, XS97 & XS98

Notes to the *General standard for food additives* (CXS 192-1995)

3 For use in surface treatment only.
4 For use in decoration, stamping, marking or branding the product only.
16 For use in glaze, coatings or decorations for fruit, vegetables, meat or fish only.
XS88 Excluding products conforming to the Standard for Corned Beef (CXS 88-1981).
XS89 Excluding products conforming to Standard for Luncheon Meat (CXS 89-1981).
XS96 Excluding products conforming to the Standard for Cooked Cured Ham (CXS 96-1981).
XS97 Excluding products conforming to the Standard for Cooked Cured Pork Shoulder (CXS 97-1981).
XS98 Excluding products conforming to the Standard for Cooked Cured Chopped Meat (CXS 98-1981).

Appendix VIII

GENERAL STANDARD FOR FOOD ADDITIVES

DISCONTINUATION OF WORK

(For adoption)

A. Provisions from CX/FA 26/56/7 Appendix 6, Annex 1, New and revised provisions in the GSFA entered into the Step process at Step 2 as a result of CX/FA 25/55/8

FC 04.1.1.2 Surface-treated fresh fruit

Additive	INS	Step	Max level	Notes
SUCROSE ESTERS	473, 473a, 474	2	1500 mg/kg	453 &684

Notes to the *General standard for food additives* (CXS 192-1995)

453 For use as a glaze where such surface treatment is allowed for application to the surface of fresh fruit.
684 Sucrose esters of fatty acids (INS 473) and Sucrose oligoester, Type I and Type II (INS 473a) only.

B. Provisions from CX/FA 26/56/7 Appendix 6, Annex 2, Addition of New Note for all draft provisions in food categories 13.1.1, 13.1.2, 13.1.3, 13.2, 13.3, 13.4, and 13.5

FC 13.1.1 Infant formulae

Additive	INS	Step	Max Level	Notes
ASCORBYL ESTERS	304, 305	2	10 mg/kg	187 & 551
CALCIUM HYDROXIDE	526	2	2000 mg/kg	55 & 551
CAROB BEAN GUM	410	2	1000 mg/kg	551
CARRAGEENAN	407	2	300 mg/kg	551 & 584
CITRIC ACID	330	2	GMP	551
CITRIC AND FATTY ACID ESTERS OF GLYCEROL	472c	2	9000 mg/kg	380 & 551
GUM ARABIC (ACACIA GUM)	414	2	10 mg/kg	598 & 551
LACTIC ACID, L-, D- and DL-	270	2	GMP	83 & 551
LECITHIN	322(i)	2	5000 mg/kg	585 & 551
MANNITOL	421	2	10 mg/kg	589 & 551
MONO- AND DI-GLYCERIDES OF FATTY ACIDS	471	2	4000 mg/kg	585 & 551
PHOSPHATES	338; 339(i)- (iii); 340(i)- (iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542	2	450 mg/kg	33, 230, 586, 587 & 551
POTASSIUM CARBONATE	501(i)	2	2000 mg/kg	55 & 551
POTASSIUM DIHYDROGEN CITRATE	332(i)	2	GMP	55 & 551
POTASSIUM HYDROGEN CARBONATE	501(ii)	2	2000 mg/kg	55 & 551
POTASSIUM HYDROXIDE	525	2	2000 mg/kg	55 & 551
SILICON DIOXIDE, AMORPHOUS	551	2	10 mg/kg	589 & 551
SODIUM ASCORBATE	301	2	75 mg/kg	83, 551 & 591
SODIUM CARBONATE	500(i)	2	2000 mg/kg	55 & 551
SODIUM DIHYDROGEN CITRATE	331(i)	2	GMP	55 & 551
SODIUM HYDROGEN CARBONATE	500(ii)	2	2000 mg/kg	55 & 551
SODIUM HYDROXIDE	524	2	2000 mg/kg	55 & 551
STARCH SODIUM OCTENYL SUCCINATE	1450	2	20000 mg/kg	376, 590 & 551
TOCOPHEROLS	307a,b,c	2	10 mg/kg	416 & 551
TRIPOTASSIUM CITRATE	332(ii)	2	GMP	55 & 551

TRISODIUM CITRATE	331(iii)	2	GMP	55 & 551

FC 13.1.2 Follow-up formulae

Additive	INS	Step	Max Level	Notes
ACETYLATED DISTARCH ADIPATE	1422	2	5000 mg/kg	150, 285, 292 & 551
ACETYLATED DISTARCH PHOSPHATE	1414	2	5000 mg/kg	150, 285, 292 & 551
ASCORBIC ACID, L-	300	2	50 mg/kg	242, 315 & 551
ASCORBYL ESTERS	304, 305	2	50 mg/kg	187, 315 & 551
CALCIUM ASCORBATE	302	2	50 mg/kg	315, 317 & 551
CALCIUM HYDROXIDE	526	2	GMP	551
CAROB BEAN GUM	410	2	1000 mg/kg	551
CARRAGEENAN	407	2	300 mg/kg	151, 328, 329 & 551
CITRIC ACID	330	2	GMP	551
DISTARCH PHOSPHATE	1412	2	5000 mg/kg	150, 284, 292 & 551
GUAR GUM	412	2	1000 mg/kg	551
GUM ARABIC (ACACIA GUM)	414	2	10 mg/kg	598 & 551
LACTIC ACID, L-, D- and DL-	270	2	GMP	83 & 551
LECITHIN	322(i)	2	5000 mg/kg	551
MANNITOL	421	2	10 mg/kg	589 & 551
MONO- AND DI-GLYCERIDES OF FATTY ACIDS	471	2	4000 mg/kg	551
PECTINS	440	2	10000 mg/kg	551
PHOSPHATED DISTARCH PHOSPHATE	1413	2	5000 mg/kg	150, 284, 292 & 551
POTASSIUM CARBONATE	501(i)	2	GMP	551
POTASSIUM DIHYDROGEN CITRATE	332(i)	2	GMP	551
POTASSIUM HYDROGEN CARBONATE	501(ii)	2	GMP	551
POTASSIUM HYDROXIDE	525	2	GMP	551
SILICON DIOXIDE, AMORPHOUS	551	2	10 mg/kg	589 & 551
SODIUM ASCORBATE	301	2	50 mg/kg	315, 316, 317, 581 & 551
SODIUM DIHYDROGEN CITRATE	331(i)	2	GMP	316 & 551
SODIUM HYDROGEN CARBONATE	500(ii)	2	GMP	551
SODIUM HYDROXIDE	524	2	GMP	316 & 551
STARCH SODIUM OCTENYL SUCCINATE	1450	2	100 mg/kg	316, 589 & 551
TOCOPHEROLS	307a, b, c	2	30 mg/kg	551
TRIPOTASSIUM CITRATE	332(ii)	2	GMP	551
TRISODIUM CITRATE	331(iii)	2	GMP	316 & 551

FC 13.1.3 Formulae for special medical purposes for infants

Additive	INS	Step	Max Level	Notes
ASCORBYL ESTERS	304, 305	2	10 mg/kg	187 & 551
CALCIUM HYDROXIDE	526	2	2000 mg/kg	55 & 551
CAROB BEAN GUM	410	2	1000 mg/kg	551
CARRAGEENAN	407	2	300 mg/kg	551 & 584
CITRIC ACID	330	2	GMP	551
CITRIC AND FATTY ACID ESTERS OF GLYCEROL	472c	2	9000 mg/kg	380 & 551
GUM ARABIC (ACACIA GUM)	414	2	10 mg/kg	598 & 551
LACTIC ACID, L-, D- and DL-	270	2	GMP	83 & 551
LECITHIN	322(i)	2	5000 mg/kg	585 & 551
MANNITOL	421	2	10 mg/kg	589 & 551
MONO- AND DI-GLYCERIDES OF FATTY ACIDS	471	2	4000 mg/kg	585 & 551
PECTINS	440	2	2000 mg/kg	14 & 551
PHOSPHATES	338; 339(i)- (iii); 340(i)- (iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542	2	450 mg/kg	33, 230, 586, 587 & 551
POTASSIUM CARBONATE	501(i)	2	2000 mg/kg	55 & 551
POTASSIUM DIHYDROGEN CITRATE	332(i)	2	GMP	55 & 551
POTASSIUM HYDROGEN CARBONATE	501(ii)	2	2000 mg/kg	55 & 551
POTASSIUM HYDROXIDE	525	2	2000 mg/kg	55 & 551
SILICON DIOXIDE, AMORPHOUS	551	2	10 mg/kg	589 & 551
SODIUM ASCORBATE	301	2	75 mg/kg	83, 551 & 591
SODIUM CARBONATE	500(i)	2	2000 mg/kg	55 & 551
SODIUM DIHYDROGEN CITRATE	331(i)	2	GMP	55 & 551
SODIUM HYDROGEN CARBONATE	500(ii)	2	2000 mg/kg	55 & 551
SODIUM HYDROXIDE	524	2	2000 mg/kg	55 & 551
STARCH SODIUM OCTENYL SUCCINATE	1450	2	20000 mg/kg	376, 590 & 551
TOCOPHEROLS	307a, b, c	2	10 mg/kg	416 & 551
TRIPOTASSIUM CITRATE	332(ii)	2	GMP	55 & 551
TRISODIUM CITRATE	331(iii)	2	GMP	55 & 551
XANTHAN GUM	415	2	1000 mg/kg	588 & 551

FC 13.2 Complementary foods for infants and young children

Additive	INS	Step	Max Level	Notes
ACETIC ACID, GLACIAL	260	2	5000 mg/kg	238
ACETIC AND FATTY ACID ESTERS OF GLYCEROL	472a	2	5000 mg/kg	268 & XS73
ACETYLATED DISTARCH ADIPATE	1422	2	50000 mg/kg	269 & 270
ACETYLATED DISTARCH PHOSPHATE	1414	2	50000 mg/kg	269 & 270
ACETYLATED OXIDIZED STARCH	1451	2	50000 mg/kg	269 & XS73
AMMONIUM CARBONATE	503(i)	2	GMP	248 & XS73
AMMONIUM HYDROGEN CARBONATE	503(ii)	2	GMP	248 & XS73
ASCORBIC ACID, L-	300	2	500 mg/kg	242
ASCORBYL ESTERS	304, 305	2	200 mg/kg	15, 187

CALCIUM ACETATE		263	2	GMP	XS73
CALCIUM ASCORBATE		302	2	200 mg/kg	317 & XS73
CALCIUM CARBONATE		170(i)	2	GMP	
CALCIUM HYDROXIDE		526	2	GMP	XS73
CALCIUM LACTATE		327	2	GMP	83 & XS73
CARBON DIOXIDE		290	2	GMP	59
CAROB BEAN GUM		410	2	2000 mg/kg	271 & 272
CITRIC ACID		330	2	5000 mg/kg	238
CITRIC AND FATTY ACID ESTERS OF GLYCEROL		472c	2	5000 mg/kg	268 & XS73
DISTARCH PHOSPHATE		1412	2	50000 mg/kg	269 & 270
GLUCONO DELTA-LACTONE		575	2	GMP	XS73
GUAR GUM		412	2	2000 mg/kg	271 & 272
GUM ARABIC (ACACIA GUM)		414	2	10000 mg/kg	273, 592 & XS73
HYDROCHLORIC ACID		507	2	GMP	XS73
HYDROXYPROPYL STARCH		1440	2	60000 mg/kg	276 & XS74
LACTIC ACID, L-, D- and DL-		270	2	2000 mg/kg	83 & 238
LACTIC AND FATTY ACID ESTERS OF GLYCEROL		472b	2	5000 mg/kg	268 & XS73
LECITHIN		322(i)	2	5000 mg/kg	271 & 274
MALIC ACID, DL-		296	2	GMP	83 & XS73
MANNITOL		421	2	10 mg/kg	592 & XS73
METHACRYLATE COPOLYMER, BASIC (BMC)		1205	2	GMP	
MONO- AND DI-GLYCERIDES OF FATTY ACIDS		471	2	5000 mg/kg	268 & 275
MONOSTARCH PHOSPHATE		1410	2	50000 mg/kg	269 & XS73
NITROGEN		941	2	GMP	59
OXIDIZED STARCH		1404	2	50000 mg/kg	269 & XS73
PECTINS		440	2	10000 mg/kg	273, 282 & 283
PHOSPHATED DISTARCH PHOSPHATE		1413	2	50000 mg/kg	269 & 270
PHOSPHATES	338; 339(i)- (iii); 340(i)- (iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542		2	4400 mg/kg	33, 230, & XS73
POTASSIUM ACETATE		261(i)	2	GMP	XS73
POTASSIUM DIHYDROGEN CITRATE		332(i)	2	GMP	XS73
POTASSIUM HYDROGEN CARBONATE		501(ii)	2	GMP	
POTASSIUM HYDROXIDE		525	2	GMP	XS73
POTASSIUM LACTATE		326	2	GMP	83 & XS73
SILICON DIOXIDE, AMORPHOUS		551	2	2000 mg/kg	318, 592 & XS73
SODIUM ACETATE		262(i)	2	GMP	320 & XS73
SODIUM ASCORBATE		301	2	500 mg/kg	317, 319, 320 & 65
SODIUM CARBONATE		500(i)	2	GMP	243, 295, 319 & 320
SODIUM DIHYDROGEN CITRATE		331(i)	2	5000 mg/kg	238, 319 & 320
SODIUM HYDROGEN CARBONATE		500(ii)	2	GMP	319 & 320
SODIUM HYDROXIDE		524	2	GMP	320 & XS73
SODIUM LACTATE		325	2	GMP	83, 320 & XS73
STARCH ACETATE		1420	2	50000 mg/kg	269 & XS73
STARCH SODIUM OCTENYL SUCCINATE		1450	2	50000 mg/kg	269, 49 & XS73

TARTRATES	334, 335(ii), 337	2	5000 mg/kg	45, 428, XS73
TOCOPHEROLS	307a, b, c	2	300 mg/kg	15
TRICALCIUM CITRATE	333(iii)	2	GMP	XS73
TRIPOTASSIUM CITRATE	332(ii)	2	GMP	XS73
TRISODIUM CITRATE	331(iii)	2	5000 mg/kg	238, 319 & 320
XANTHAN GUM	415	2	10000 mg/kg	273 & XS73

FC 13.3 Dietetic foods intended for special medical purposes (excluding products of food category 13.1)

Additive	INS	Step	Max Level	Notes
ACESULFAME POTASSIUM	950	2	500 mg/kg	188, 478 & 566
ADVANTAME	969	2	10 mg/kg	478
ALLURA RED AC	129	2	50 mg/kg	566
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	2	50 mg/kg	8 & 566
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	2	10 mg/kg	185 & 566
ASCORBYL ESTERS	304, 305	2	10 mg/kg	187 & 560
ASPARTAME	951	2	1000 mg/kg	191, 478 & 566
ASPARTAME-ACESULFAME SALT	962	2	500 mg/kg	113, 477 & 566
AZORUBINE (CARMOISINE)	122	2	50 mg/kg	566
BENZOATES	210-213	2	1500 mg/kg	13 & 566
BRILLIANT BLUE FCF	133	2	50 mg/kg	566
CARAMEL II - SULFITE CARAMEL	150b	2	4000 mg/kg	566
CARAMEL III - AMMONIA CARAMEL	150c	2	20000 mg/kg	566
CARAMEL IV - SULFITE AMMONIA CARAMEL	150d	2	20000 mg/kg	566
CARMINES	120	2	50 mg/kg	178 & 566
CAROTENES, BETA-	160a(i), a(iii), a(iv)	2	50 mg/kg	XS118, 341, 344 & 566
CAROTENES, BETA-, VEGETABLE	160a(ii)	2	50 mg/kg	XS118, 341, 344 & 566
CURCUMIN	100(i)	2	50 mg/kg	566
CYCLAMATES	952(i), (ii), (iv)	2	400 mg/kg	17, 477 & 566
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	2	5000 mg/kg	566
GRAPE SKIN EXTRACT	163(ii)	2	250 mg/kg	181 & 566
INDIGOTINE (INDIGO CARMINE)	132	2	50 mg/kg	566
NEOTAME	961	2	33 mg/kg	478 & 566
PHOSPHATES	338; 339(i)- (iii); 340(i)- (iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542	2	2200 mg/kg	33 & 566
POLYDIMETHYLSILOXANE	900a	2	50 mg/kg	566
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	2	1000 mg/kg	566
POLYSORBATES	432-436	2	1000 mg/kg	566
PONCEAU 4R (COCHINEAL RED A)	124	2	50 mg/kg	566
PROPYLENE GLYCOL ALGINATE	405	2	1200 mg/kg	566
PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	477	2	5000 mg/kg	566
QUINOLINE YELLOW	104	2	10 mg/kg	566
SACCHARINS	954(i)-(iv)	2	200 mg/kg	500, 477 & 566
SORBATES	200, 202, 203	2	1500 mg/kg	42 & 566

SORBITAN ESTERS OF FATTY ACIDS	491-495	2	1000	mg/kg	566
STEAROYL LACTYLATES	481(i), 482(i)	2	2000	mg/kg	566
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	2	350	mg/kg	26, 477 & 566
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	2	400	mg/kg	478 & 566
SUCROSE ESTERS	473, 473a,474	2	5000	mg/kg	566
SUNSET YELLOW FCF	110	2	50	mg/kg	566
TARTRAZINE	102	2	100	mg/kg	566
TOCOPHEROLS	307a, b, c	2	30	mg/kg	553

FC 13.4 Dietetic formulae for slimming purposes and weight reduction

Additive	INS	Step	Max Level		Notes
ACESULFAME POTASSIUM	950	2	450	mg/kg	188 & 478
ADVANTAME	969	2	8	mg/kg	478
ALLURA RED AC	129	2	50	mg/kg	
ASCORBYL ESTERS	304, 305	2	500	mg/kg	10
ASPARTAME	951	2	800	mg/kg	191 & 478
ASPARTAME-ACESULFAME SALT	962	2	450	mg/kg	113 & 477
AZORUBINE (CARMOISINE)	122	2	50	mg/kg	
BENZOATES	210-213	2	1500	mg/kg	13
BRILLIANT BLUE FCF	133	2	50	mg/kg	
CARAMEL II - SULFITE CARAMEL	150b	2	5000	mg/kg	
CARAMEL III - AMMONIA CARAMEL	150c	2	20000	mg/kg	
CARAMEL IV - SULFITE AMMONIA CARAMEL	150d	2	20000	mg/kg	
CARMINES	120	2	50	mg/kg	178
CAROTENES, BETA-	160a(i), a(iii), a(iv)	2	8	mg/kg	341, 344
CAROTENES, BETA-, VEGETABLE	160a(ii)	2	8	mg/kg	341, 344
CURCUMIN	100(i)	2	50	mg/kg	
CYCLAMATES	952(i), (ii), (iv)	2	400	mg/kg	17 & 477
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	2	5000	mg/kg	
GRAPE SKIN EXTRACT	163(ii)	2	250	mg/kg	181
INDIGOTINE (INDIGO CARMINE)	132	2	50	mg/kg	
JAGUA (GENIPIN-GLYCINE) BLUE (JAGUA BLUE)	183	2	65	mg/kg	601
NEOTAME	961	2	33	mg/kg	478
PHOSPHATES	338; 339(i)- (iii); 340(i)- (iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542	2	2200	mg/kg	33
POLYDIMETHYLSILOXANE	900a	2	50	mg/kg	
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	2	1000	mg/kg	
POLYSORBATES	432-436	2	1000	mg/kg	
PONCEAU 4R (COCHINEAL RED A)	124	2	50	mg/kg	
PROPYLENE GLYCOL ALGINATE	405	2	1200	mg/kg	
PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	477	2	5000	mg/kg	
QUINOLINE YELLOW	104	2	10	mg/kg	

SACCHARINS	954(i)-(iv)	2	300 mg/kg	500 & 477
SORBATES	200, 202, 203	2	1500 mg/kg	42
SORBITAN ESTERS OF FATTY ACIDS	491-495	2	1000 mg/kg	
STEAROYL LACTYLATES	481(i), 482(i)	2	2000 mg/kg	
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	2	270 mg/kg	26 & 477
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	2	320 mg/kg	478
SUCROSE ESTERS	473, 473a, 474	2	5000 mg/kg	
SUNSET YELLOW FCF	110	2	50 mg/kg	
TARTRAZINE	102	2	50 mg/kg	
TOCOPHEROLS	307a, b, c	2	300 mg/kg	

FC 13.5 Dietetic foods (e.g. supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6

Additive	INS	Step	Max Level	Notes
ACESULFAME POTASSIUM	950	2	450 mg/kg	188 & 478
ADVANTAME	969	2	10 mg/kg	478
ALLURA RED AC	129	2	300 mg/kg	
ASCORBYL ESTERS	304, 305	2	500 mg/kg	10
ASPARTAME	951	2	1000 mg/kg	191 & 478
ASPARTAME-ACESULFAME SALT	962	2	450 mg/kg	113 & 477
AZORUBINE (CARMOISINE)	122	2	300 mg/kg	
BENZOATES	210-213	2	2000 mg/kg	13
BRILLIANT BLUE FCF	133	2	300 mg/kg	
CARAMEL II - SULFITE CARAMEL	150b	2	20000 mg/kg	
CARAMEL III - AMMONIA CARAMEL	150c	2	20000 mg/kg	
CARAMEL IV - SULFITE AMMONIA CARAMEL	150d	2	20000 mg/kg	
CARMINES	120	2	300 mg/kg	178
CAROTENES, BETA-	160a(i), a(iii), a(iv)	2	100 mg/kg	341, 344
CAROTENES, BETA-, VEGETABLE	160a(ii)	2	100 mg/kg	341, 344
CHLOROPHYLLS	140	2	20 mg/kg	
CURCUMIN	100(i)	2	50 mg/kg	
CYCLAMATES	952(i), (ii), (iv)	2	400 mg/kg	17 & 477
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	2	5000 mg/kg	
GRAPE SKIN EXTRACT	163(ii)	2	250 mg/kg	181
INDIGOTINE (INDIGO CARMINE)	132	2	300 mg/kg	
JAGUA (GENIPIN-GLYCINE) BLUE (JAGUA BLUE)	183	2	65 mg/kg	601
NEOTAME	961	2	65 mg/kg	478
PHOSPHATES	338; 339(i)- (iii); 340(i)- (iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542	2	2200 mg/kg	33
POLYDIMETHYLSILOXANE	900a	2	50 mg/kg	
PONCEAU 4R (COCHINEAL RED A)	124	2	300 mg/kg	
QUINOLINE YELLOW	104	2	10 mg/kg	
SACCHARINS	954(i)-(iv)	2	200 mg/kg	500 & 477

SORBATES	200, 202, 203	2	1500 mg/kg	42
SORBITAN ESTERS OF FATTY ACIDS	491-495	2	5000 mg/kg	
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	2	660 mg/kg	26, 198, 294 & 477
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	2	400 mg/kg	478
SUNSET YELLOW FCF	110	2	300 mg/kg	
TARTRAZINE	102	2	300 mg/kg	
TOCOPHEROLS	307a, b, c	2	300 mg/kg	

Notes to the *General standard for food additives* (CXS 192-1995)

8 As bixin.

10 As ascorbyl stearate.

13 As benzoic acid.

14 For use in hydrolyzed protein liquid formula only.

15 On the fat or oil basis.

17 As cyclamic acid.

26 As steviol equivalents.

33 As phosphorus.

42 As sorbic acid.

45 As tartaric acid.

49 For use as a nutrient carrier in a raw material or other ingredient used to produce the foods conforming to the Standard for Processed Cereal-Based Foods for Infants and Young Children (CXS 74-1981) at 100 mg/kg.

55 Within the limits for sodium, calcium, and potassium specified in the Standard for Infant Formula and Formulas for Special Medical Purposes Intended for Infants (CXS 72-1981): singly or in combination with other sodium, calcium, and/or potassium salts.

59 For use as a packaging gas only.

65 For use as a nutrient carrier in coating of nutrient preparations containing polyunsaturated fatty acids used to produce the foods conforming to the Standard for Processed Cereal-Based Foods for Infants and Young Children (CXS 74-1981) at 75 mg/kg.

83 L(+)-form only.

113 As acesulfame potassium equivalents (the reported maximum level can be converted to an aspartame-acesulfame salt basis by dividing by 0.44). Combined use of aspartame-acesulfame salt with individual acesulfame potassium or aspartame should not exceed the

178 As carminic acid.

181 As anthocyanin.

185 As norbixin.

187 Ascorbyl palmitate (INS 304) only.

188 If used in combination with aspartame-acesulfame salt (INS 962), the combined maximum use level, expressed as acesulfame potassium, should not exceed this level.

191 If used in combination with aspartame-acesulfame salt (INS 962), the combined maximum use level, expressed as aspartame, should not exceed this level.

198 For use in solid products (e.g., energy, meal replacement or fortified bars) only.

230 For use as an acidity regulator only.

238 Except for use in products corresponding to the Standard for Processed Cereal-Based Foods for Infants and Young Children (CODEX STAN 74-1981) at GMP.

242 For use as an antioxidant only.

243 For use in products conforming to the Standard for Processed Cereal-based Foods for Infants and Young Children (CODEX STAN 74-1981) only, as a raising agent.

248 For use as a raising agent only.

268 Singly or in combination: INS 471, 472a, 472b and 472c in products conforming to the Standard for Processed Cereal-Based Foods for Infants and Young Children (CODEX STAN 74-1981).

269 Singly or in combination: INS 1404, 1410, 1412, 1413, 1414, 1420, 1422, 1450 and 1451 in products conforming to the Standard for Processed Cereal-Based Foods for Infants and Young Children (CXS 74-1981).

270 For use at 60 000 mg/kg, singly or in combination: INS 1404, 1410, 1412, 1413, 1414, 1420, 1422, 1450 and 1451 in products conforming to the Standard for Canned Baby Foods (CXS 73-1981).

271 For use in products conforming to the Standard for Canned Baby Foods (CODEX STAN 73-1981).

272 Singly or in combination: INS 410, 412, 414, 415 and 440 at 20 000 mg/kg in gluten-free cereal based foods, and 10 000 mg/kg in other products conforming to the Standard for Processed Cereal-Based Foods for Infants and Young Children (CODEX STAN 74-1981).

273 Singly or in combination: INS 410, 412, 414, 415 and 440 except for use at 20 000 mg/kg in gluten-free cereal based foods in products conforming to the Standard for Processed Cereal-Based Foods for Infants and Young Children (CODEX STAN 74-1981).

274 For use at 15 000 mg/kg in products conforming to the Standard for Processed Cereal-Based Foods for Infants and Young Children (CODEX STAN 74-1981).

275 For use at 1 500 mg/kg In products conforming to the Standard for Canned Baby Foods (CODEX STAN 73-1981).

276 Singly or in combination with other modified starches used as thickeners In products conforming to the Standard for Canned Baby Foods (CODEX STAN 73-1981).

282 Only non-amidated pectins may be used in the Standard for Canned Baby Foods (CODEX STAN 73-1981).

283 For use in canned fruit-based baby foods conforming to the Standard for Canned Baby Foods (CODEX STAN 73-1981) only.

294 Except for use in liquid products at 600 mg/kg as steviol equivalents.

295 For use in products conforming to the Standard for Canned Baby Foods (CODEX STAN 73-1981) only, as an acidity regulator.

317 As ascorbic acid.

318 In dry cereal only.

319 Within the limit for sodium listed in the Codex Standard for Canned Baby Food (CODEX STAN 73-1981) for foods corresponding to that standard : singly or in combination with other sodium containing additives.

320 Within the limit for sodium listed in the Codex Standard for Processed Cereal-based Foods for Infants and Young Children (CODEX STAN 74-1981) for foods corresponding to that standard : singly or in combination with other sodium containing additives.

341 Expressed as beta-Carotene.

344 Singly or in combination: Beta-Carotenes (beta-carotenes, synthetic (INS 160a(i)), beta-carotenes, Blakeslea trispora (INS 160a(iii)), beta-Carotene-Rich Extract from Dunaliella salina (INS 160a(iv)) and beta-carotenes, vegetable (INS 160a(ii)).

376 For use in hydrolyzed protein and/or amino acid based infant formula only.

380 Except for use in powdered infant formula at 7,500 mg/kg.

416 Tocopherol concentrate, mixed (INS 307b) only.

428 As residue in biscuits and rusks.

477 Some Codex Members allow use of additives with sweetener function in all foods within this Food Category while others limit additives with sweetener function to those foods with significant energy reduction or no added sugars.

478 Some Codex Members allow use of additives with sweetener function in all foods within this Food Category while others limit additives with sweetener function to those foods with significant energy reduction or no added sugars. This limitation may not appl

500 For saccharin and its Ca, K, Na salts, expressed as Na Saccharin.

551 Maximum use level is expressed as mg additive/L of food.

553 For use of Tocopherol concentrate, mixed (INS 307b) only in products conforming to the Guidelines for Ready to Use Therapeutic Foods (CXG 95-2022) at 10 mg/kg.

560 For use in products conforming to the Guidelines for Ready to Use Therapeutic Foods (CXG 95-2022).

566 Excluding products conforming to the Guidelines for Ready to Use Therapeutic Foods (CXG 95-2022).

584 For use in liquid infant formula except for use in hydrolysed protein and/or amino acid based liquid infant formula at 1000 mg/kg.

585 If Lecithin (INS 322(i)) is used in combination with Mono-and diglycerides of fatty acids (INS 471) the sum of the proportions of these substances in the food should not be more than 1. The sum of the proportions is calculated as: Sum of proportions = (Co

586 For use in products conforming to the Standard for Infant Formula and Formula for Special Medical Purposes Intended for Infants (CXS 72-1981): Sodium dihydrogen phosphate (INS 339(i)), Disodium hydrogen phosphate (INS 339(ii)), Trisodium phosphate (INS 33

587 Within the limits for sodium, potassium and phosphorus specified in the Standard for Infant Formula and Formulas for Special Medical Purposes Intended for Infants (CXS 72-1981).

588 For use in powdered hydrolysed protein and/or amino acid based infant formula only.

589 For use as a nutrient carrier in a raw material or other ingredient.

590 For use as a nutrient carrier in a raw material or other ingredient at 100 mg/kg in the food as consumed.

591 For use as a nutrient carrier in a raw material or other ingredient, in coating of nutrient preparations containing polyunsaturated fatty acids.

592 For use as a nutrient carrier in a raw material or other ingredient used to produce the foods conforming to the Standard for Processed Cereal-Based Foods for Infants and Young Children (CXS 74-1981) at 10 mg/kg.

598 For use in ready-to-eat multicoloured cereal only; the 2000 mg/kg is for individual pieces of cereal.

XS73 Excluding products conforming to the Standard for Canned Baby Foods (CODEX STAN 73- 1981).

XS74 Excluding products conforming to the Standard for Processed Cereal-Based Foods for Infants and Young Children (CXS 74-1981).

XS118 Excluding products conforming to the Standard for Foods for Special Dietary Use for Persons Intolerant to Gluten (CXS 118-1979).

C. Provisions from CX/FA 26/56/7 Appendix 3, Annex 3, Technological justification and use level for the draft provision for Annatto extracts, bixin-based (INS 160b(i)) and the adopted provision for Caramel III - ammonia caramel (INS 150c) in FC 04.2.2.8

FC 04.2.2.8 Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds

Additive	INS	Step	Max Level	Notes
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	3	100	8 & XS323R

Notes to the *General standard for food additives* (CXS 192-1995)

8 As bixin.

XS323R Excluding products conforming to the Regional Standard for Laver Products (CXS 323R-2017).

D. Provisions from CX/FA 26/56/7 Appendix 3, Annex 4, Consideration of technological justification and use level in all appropriate subcategories for draft provisions for Caramel III – ammonia caramel (INS 150c) and Caramel iv – sulfite ammonia caramel (INS 150d) in FCs 08.1 and 08.3 and the adopted provisions for Caramel III – ammonia caramel (INS 150c) and Caramel iv – sulfite ammonia caramel (INS 150d) in the parent FC 08.0

FC 08.3 Processed comminuted meat, poultry, and game products

Additive	INS	Step	Max Level	Notes
CARAMEL III - AMMONIA CARAMEL	150c	2	5000	335
CARAMEL IV - SULFITE AMMONIA CARAMEL	150d	2	5000	335

Notes to the *General standard for food additives* (CXS 192-1995)

335 For use in products containing vegetable protein only.

E. Provisions from CX/FA 26/56/7 Appendix 4, Annex 2, Requests comments on the actual use level of colours in FC 08.4 to further refine the reporting basis on the weight of the casings

FC 08.4 Edible casings (e.g. sausage casings)

Additive	INS	Step	Max level	Notes
CARMINES	120	2	10000	16 & 178
IRON OXIDES	172(i)-(iii)	2	5000	72
LUTEIN FROM TAGETES ERECTA	161b(i)	4	GMP	
ZEAXANTHIN, SYNTHETIC	161h(i)	4	GMP	

Notes to the *General standard for food additives* (CXS 192-1995)

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

72 On the ready-to-eat basis.

178 As carminic acid.

F. Provisions from CX/FA 26/56/7 Appendix 5, Colours in FC 09.0 and their subcategories

FC 09.1 Fresh fish and fish products, including mollusks, crustaceans, and echinoderms

Additive	INS	Step	Max Level	Notes
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	4	25 mg/kg	4, 8 & 16
CARAMEL II - SULFITE CARAMEL	150b	4	30000 mg/kg	4 & 16

FC 09.1.1 Fresh fish

Additive	INS	Step	Max Level	Notes
AZORUBINE (CARMOISINE)	122	7	300 mg/kg	4, 16 & 50
BEET RED	162	7	GMP	4, 16 & 50
BRILLIANT BLACK (BLACK PN)	151	7	300 mg/kg	4, 16 & 50
BROWN HT	155	7	300 mg/kg	4, 16 & 50
CARAMEL I - PLAIN CARAMEL	150a	7	GMP	4, 16 & 50
CHLOROPHYLLS	140	7	GMP	4, 16 & 50
CURCUMIN	100(i)	7	300 mg/kg	4, 16 & 50
LUTEIN FROM TAGETES ERECTA	161b(i)	4	300 mg/kg	4, 16 & 50
QUINOLINE YELLOW	104	7	300 mg/kg	4, 16 & 50
TARTRAZINE	102	7	300 mg/kg	4, 16 & 50
TITANIUM DIOXIDE	171	7	GMP	4, 16 & 50

FC 09.1.2 Fresh mollusks, crustaceans, and echinoderms

Additive	INS	Step	Max Level	Notes
AZORUBINE (CARMOISINE)	122	7	500 mg/kg	4 & 16
BEET RED	162	7	GMP	4 & 16
BRILLIANT BLACK (BLACK PN)	151	7	500 mg/kg	4 & 16
BROWN HT	155	7	500 mg/kg	4 & 16
CARAMEL I - PLAIN CARAMEL	150a	7	GMP	4 & 16
CHLOROPHYLLS	140	7	GMP	4 & 16
CURCUMIN	100(i)	7	500 mg/kg	4 & 16
QUINOLINE YELLOW	104	7	500 mg/kg	4 & 16

FC 09.1.2 Fresh mollusks, crustaceans, and echinoderms

Additive	INS	Step	Max Level	Notes
TARTRAZINE	102	7	500 mg/kg	4 & 16
TITANIUM DIOXIDE	171	7	GMP	4 & 16

FC 09.2 Processed fish and fish products, including mollusks, crustaceans, and echinoderms

Additive	INS	Step	Max Level	Notes
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	4	100 mg/kg	185, 305, XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312 & XS315
CARAMEL II - SULFITE CARAMEL	150b	4	30000 mg/kg	
CURCUMIN	100(i)	4	50 mg/kg	
LYCOPENE, BLAKESLEA TRISPORA	160d(ii)	4	100 mg/kg	95
LYCOPENE, SYNTHETIC	160d(iii)	4	100 mg/kg	95
LYCOPENE, TOMATO	160d(ii)	4	100 mg/kg	95
PAPRIKA EXTRACT	160c(ii)	2	150 mg/kg	39

FC 09.2.1 Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms

Additive	INS	Step	Max Level	Notes
AMARANTH	123	7	300 mg/kg	
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	4	25 mg/kg	8
AZORUBINE (CARMOISINE)	122	7	500 mg/kg	95
BEET RED	162	7	GMP	
BRILLIANT BLACK (BLACK PN)	151	7	500 mg/kg	95
BROWN HT	155	7	500 mg/kg	95
CARAMEL I - PLAIN CARAMEL	150a	7	GMP	95
CHLOROPHYLLS	140	7	GMP	95
LUTEIN FROM TAGETES ERECTA	161b(i)	4	500 mg/kg	95
QUINOLINE YELLOW	104	7	500 mg/kg	95
TARTRAZINE	102	7	500 mg/kg	
TITANIUM DIOXIDE	171	7	GMP	95

FC 09.2.2 Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms

Additive	INS	Step	Max Level	Notes
CARAMEL I - PLAIN CARAMEL	150a	7	GMP	41

FC 09.2.3 Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms

Additive	INS	Step	Max Level	Notes
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	4	50 mg/kg	8
AZORUBINE (CARMOISINE)	122	7	500 mg/kg	16
BEET RED	162	7	GMP	16
BRILLIANT BLACK (BLACK PN)	151	7	500 mg/kg	16
BROWN HT	155	7	500 mg/kg	16
CARAMEL I - PLAIN CARAMEL	150a	7	GMP	16
CHLOROPHYLLS	140	7	GMP	16
QUINOLINE YELLOW	104	7	500 mg/kg	16
TITANIUM DIOXIDE	171	7	GMP	16

FC 09.2.4 Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms

Additive	INS	Step	Max Level	Notes
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	4	50 mg/kg	8

FC 09.2.4.1 Cooked fish and fish products

Additive	INS	Step	Max Level	Notes
AMARANTH	123	7	300 mg/kg	
QUINOLINE YELLOW	104	7	500 mg/kg	
TITANIUM DIOXIDE	171	7	GMP	

FC 09.2.4.2 Cooked mollusks, crustaceans, and echinoderms

Additive	INS	Step	Max Level	Notes
BEET RED	162	7	GMP	
BRILLIANT BLACK (BLACK PN)	151	7	250 mg/kg	
BROWN HT	155	7	250 mg/kg	
CHLOROPHYLLS	140	7	GMP	
CURCUMIN	100(i)	7	250 mg/kg	
LUTEIN FROM TAGETES ERECTA	161b(i)	4	250 mg/kg	
QUINOLINE YELLOW	104	7	250 mg/kg	
TITANIUM DIOXIDE	171	7	GMP	

FC 09.2.4.3 Fried fish and fish products, including mollusks, crustaceans, and echinoderms

Additive	INS	Step	Max Level	Notes
AMARANTH	123	7	300 mg/kg	
TITANIUM DIOXIDE	171	7	GMP	16

FC 09.2.5 Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms

Additive	INS	Step	Max Level	Notes
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	4	15 mg/kg	8

FC 09.3 Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms

Additive	INS	Step	Max Level	Notes
CARAMEL II - SULFITE CARAMEL	150b	4	30000 mg/kg	
CURCUMIN	100(i)	7	50 mg/kg	
PAPRIKA EXTRACT	160c(ii)	2	150 mg/kg	39

FC 09.3.1 Fish and fish products, including mollusks, crustaceans, and echinoderms, marinated and/or in jelly

Additive	INS	Step	Max Level	Notes
AZORUBINE (CARMOISINE)	122	7	500 mg/kg	16

FC 09.3.1 Fish and fish products, including mollusks, crustaceans, and echinoderms, marinated and/or in jelly

Additive	INS	Step	Max Level	Notes
BRILLIANT BLACK (BLACK PN)	151	7	500 mg/kg	16
BROWN HT	155	7	500 mg/kg	16
LUTEIN FROM TAGETES ERECTA	161b(i)	4	GMP	
QUINOLINE YELLOW	104	7	500 mg/kg	16
TARTRAZINE	102	7	500 mg/kg	16

FC 09.3.2 Fish and fish products, including mollusks, crustaceans, and echinoderms, pickled and/or in brine

Additive	INS	Step	Max Level	Notes
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	4	25 mg/kg	8
AZORUBINE (CARMOISINE)	122	7	500 mg/kg	16
BRILLIANT BLACK (BLACK PN)	151	7	500 mg/kg	16
BROWN HT	155	7	500 mg/kg	16
QUINOLINE YELLOW	104	7	500 mg/kg	16

TARTRAZINE	102	7	500 mg/kg	16

FC 09.3.3 Salmon substitutes, caviar, and other fish roe products

Additive	INS	Step	Max Level	Notes
AMARANTH	123	7	300 mg/kg	50
LUTEIN FROM TAGETES ERECTA	161b(i)	4	500 mg/kg	

FC 09.3.4 Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms (e.g. fish paste), excluding products of food categories 09.3.1 - 09.3.3

Additive	INS	Step	Max Level	Notes
BRILLIANT BLACK (BLACK PN)	151	7	500 mg/kg	
BROWN HT	155	7	500 mg/kg	
QUINOLINE YELLOW	104	7	500 mg/kg	

FC 09.4 Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms

Additive	INS	Step	Max Level	Notes
AMARANTH	123	7	300 mg/kg	
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	4	25 mg/kg	8
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	4	10 mg/kg	185
TARTRAZINE	102	7	500 mg/kg	

Notes to the *General standard for food additives* (CXS 192-1995)

4	For use in decoration, stamping, marking or branding the product only.
8	As bixin.
16	For use in glaze, coatings or decorations for fruit, vegetables, meat or fish only.
39	On a total carotenoid basis.
41	For use in breading or batter coatings only.
50	For use in fish roe only.
95	For non-standardized foods: for use in surimi and fish roe products only.
185	As norbixin.
305	Except for use in breading or batter coatings in products conforming to the Standard for Quick Frozen Fish Sticks (Fish Fingers), Fish Portions and Fish Fillets – Breaded or in Batter (CODEX STAN 166-1989) only at 25 mg/kg as norbixin.
XS13	Excluding products conforming to the Standard for Preserved Tomatoes (CXS 13-1981).
XS36	Excluding products conforming to the Standard for Quick Frozen Finfish, Uneviscerated and Eviscerated (CXS 36-1981).
XS92	Excluding products conforming to the Standard for Quick Frozen Shrimps and Prawns (CXS 92-1981).
XS95	Excluding products conforming to the Standard for Quick Frozen Lobsters (CXS 95-1981).
XS165	Excluding products conforming to the Standard for Quick Frozen Blocks of Fish Fillet, Minced Fish Flesh and Mixtures of Fillets and Minced Fish Flesh (CXS 165-1989).
XS190	Excluding products conforming to the Standard for Quick Frozen Fish Fillets (CXS 190-1995).
XS191	Excluding products conforming to the Standard for Quick Frozen Raw Squid (CXS 191-1995).
XS292	Excluding products conforming to the Standard for Live and Raw Bivalve Molluscs (CXS 292-2008).
XS312	Excluding products conforming to the Standard for Live Abalone and for Raw Fresh Chilled or Frozen Abalone for Direct Consumption or for Further Processing (CXS 312-2013).
XS315	Excluding products conforming to the Standard for Fresh and Quick Frozen Raw Scallop Products (CXS 315-2014).

Appendix IX

GENERAL STANDARD FOR FOOD ADDITIVES

NEW FOOD ADDITIVE PROVISIONS

New Provisions for Inclusion in the GSFA at Step 3 and Step 2

(for information)

PART A: PROVISIONS RELATED TO AGENDA ITEM 3a

INS No	Additive	Functional Class	Step	Specific allowance in the following commodity standards
304	Ascorbyl palmitate	Antioxidant	3	
305	Ascorbyl stearate	Antioxidant	3	
246	Glycolipids	Preservative	3	
418(ii)	Low-acyl clarified gellan gum	Gelling agent Stabilizer Thickener	3	

PART B: PROVISIONS RELATED TO AGENDA ITEM 5b

B.1- Revisions to Existing Provisions

ANNATTO EXTRACTS, BIXIN-BASED					
INS	**Additives**		**Functional Class**		
160b(i)	Annatto Extracts, bixin-based		Colour		
FoodCatNo	**Food Category**	**Max Level**	**Notes**	**Step**	**Year**
15.1	Snacks-potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	20	8 & 603	Adopted	2024
15.1	Snacks-potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	20	8, Revise Note 603 "*For use at 100 mg/kg in ~~flavoured crackers~~* ***savoury flavoured snacks - potato, cereal, flour or starch based*** *(e.g. barbecue, cheese, hot/spicy) ~~and tortillas/nachos/chips~~ only*."	2	

ANNATTO EXTRACTS, NORBIXIN-BASED					
INS	**Additives**		**Functional Class**		
160b(ii)	Annatto Extracts, norbixin-based		Colour		
FoodCatNo	**Food Category**	**Max Level**	**Notes**	**Step**	**Year**
15.1	Snacks-potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	20	8 & 603	Adopted	2024
15.1	Snacks-potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	20	185, Revise Note 603 "*For use at 100 mg/kg in ~~flavoured crackers~~* ***savoury flavoured snacks - potato, cereal, flour or starch based*** *(e.g. barbecue, cheese,*	2	

			hot/spicy) ~~and~~ ~~tortillas/nachos/chips~~ only."		

ASCORBYL ESTERS					
INS	**Additives**		**Functional Class**		
304	Ascorbyl palmitate		Antioxidant		
305	Ascorbyl stearate		Antioxidant		
FoodCatNo	**Food Category**	**Max Level**	**Notes**	**Step**	**Year**
13.1.1	Infant formulae	10	187, 381 & 551	Adopted	2023
13.1.1	Infant formulae	**100**	187 & 551	2	
13.1.2	Follow-up formulae	50	187, 315, 381 & 551	Adopted	2023
13.1.2	Follow-up formulae	**100**	187, 315 & 551	2	
13.1.3	Formulae for special medical purposes for infants	10	187, 381 & 551	Adopted	2023
13.1.3	Formulae for special medical purposes for infants	**100**	187 & 551	2	

CAROB BEAN GUM					
INS	**Additives**		**Functional Class**		
410	Carob bean gum		Emulsifier, Gelling agent, Stabilizer, Thickener		
FoodCatNo	**Food Category**	**Max Level**	**Notes**	**Step**	**Year**
13.1.1	Infant formulae	1000	381 & 551	Adopted	2023
13.1.1	Infant formulae	**6000**	551	2	
13.1.2	Follow-up formulae	1000	381 & 551	Adopted	2023
13.1.2	Follow-up formulae	**6000**	551	2	
13.1.3	Formulae for special medical purposes for infants	1000	381 & 551	Adopted	2023
13.1.3	Formulae for special medical purposes for infants	**6000**	551	2	

STEVIOL GLYCOSIDES					
INS	**Additives**		**Functional Class**		
960a	Steviol glycosides from Stevia rebaudiana Bertoni (Steviol glycosides from Stevia)		Sweetener		
960b	Steviol glycosides from fermentation		Sweetener		
960c	Enzymatically produced steviol glycosides		Sweetener		
960d	Glucosylated steviol glycosides		Sweetener		
FoodCatNo	**Food Category**	**Max Level**	**Notes**	**Step**	**Year**
01.1.4	Flavoured fluid milk drinks	200	26, 477 & XS243	Adopted	2017

01.1.4	Flavoured fluid milk drinks	200	26, 477 & ~~XS243~~	2	
01.7	Dairy-based desserts	330	26, 477 & XS243	Adopted	2024
01.7	Dairy-based desserts	330	26, 477 & ~~XS243~~	2	
12.5	Soups and broths	50	26, 477 & XS117	Adopted	2015
12.5	Soups and broths	50	26, 477 & ~~XS117~~	2	
12.6.2	Non-emulsified sauces	350	26, 477 & XS306	Adopted	2023
12.6.2	Non-emulsified sauces	350	26, 477 & ~~XS306~~	2	
12.6.4	Clear sauces	350	26, 477 & XS302	Adopted	2018
12.6.4	Clear sauces	350	26, 477 & ~~XS302~~	2	

B.2- New Provisions for Inclusion at Step 2

DIMETHYL DICARBONATE					
INS	**Additives**		**Functional Class**		
242	Dimethyl dicarbonate		Preservative		
FoodCatNo	**Food Category**	**Max Level**	**Notes**	**Step**	**Year**
14.2.7	**Aromatized alcoholic beverages (e.g. beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)**	**250**		2	

GARDENIA BLUE					
INS	**Additives**		**Functional Class**		
165	Gardenia Blue		Colour		
FoodCatNo	**Food Category**	**Max Level**	**Notes**	**Step**	**Year**
01.1.4	**Flavoured fluid milk drinks**	**200**	**52, 601**	2	
01.7	**Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)**	**4000**	**601**	2	
02.3	**Fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions**	**200**	**601**	2	
02.4	**Fat-based desserts excluding dairy-based dessert products of food category 01.7**	**4000**	**601**	2	
03.0	**Edible ices, including sherbet and sorbet**	**400**	**601**	2	
04.1.2.5	**Jams, jellies, marmalades**	**200**	**601**	2	
04.2.2.2	**Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds**	**3000**	**601, 675**	2	
05.2.1	**Hard candy**	**200**	**601**	2	

05.2.2	**Soft candy**	**4000**	**601**	2	
05.2.3	**Nougats and marzipans**	**4000**	**601**	2	
05.3	**Chewing gum**	**4000**	**601**	2	
05.4	**Decorations (e.g. for fine bakery wares), toppings (non-fruit), and sweet sauces**	**400**	**601, New Note "*For use in syrups at 400 mg/kg, for use in icing at 2,000 mg/kg and for use in sugar coating at 4,000 mg/kg only.*"**	2	
06.3	**Breakfast cereals, including rolled oats**	**2000**	**601**	2	
07.2.1	**Cakes, cookies and pies (e.g. fruit-filled or custard types)**	**2000**	**601**	2	
11.4	**Other sugars and syrups (e.g. xylose, maple syrup, sugar toppings)**	**400**	**258, 601**	2	
12.2.2	**Seasonings and condiments**	**3000**	**601, New Note "*For use in wasabi seasoning only.*"**	2	
12.6	**Sauces and like products**	**500**	**601,** **New Note "*For use in wasabi paste, wasabi sauce, wasabi dressing only.*"**	2	
13.6	**Food supplements**	**4000**	**601**	2	
14.1.4	**Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks**	**200**	**601**	2	
14.1.5	**Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa**	**200**	**601,** **New Note "*For use in green tea-based beverages, including Matcha only.*"**	2	
14.2.7	**Aromatized alcoholic beverages (e.g. beer, wine and spirituous cooler-type beverages, low-alcoholic refreshers)**	**200**	**601**	2	
15.1	**Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)**	**1750**	**601, New Note "*For use only in blue/purple/green snacks to standardize and restore colour lost due to thermal processing.*"**	2	

GELLAN					
INS	**Additives**		**Functional Class**		
418(i)	Gellan Gum		Gelling agent, Stabilizer, Thickener		
418(ii)	Low acyl clarified gellan gum		Gelling agent, Stabilizer, Thickener		
FoodCatNo	**Food Category**	**Max Level**	**Notes**	**Step**	**Year**
13.1.3	**Formulae for special medical purposes for infants**	**50 mg/kg**	**192, 376, 551, New Note *"Low acyl clarified gellan gum (INS 418(ii) only."***	2	

GLYCOLIPIDS					
INS	**Additives**		**Functional Class**		
246	Glycolipids		Preservative		
FoodCatNo	**Food Category**	**Max Level**	**Notes**	**Step**	**Year**
14.1.2	**Fruit and vegetable juices**	**100 mg/kg**	**XS247**	2	
14.1.3	**Fruit and vegetable nectars**	**80 mg/kg**	**XS247**	2	
14.1.5	**Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa**	**50 mg/kg**		2	

ROSEMARY EXTRACT					
INS	**Additives**		**Functional Class**		
392	Rosemary Extract		Antioxidant		
FoodCatNo	**Food Category**	**Max Level**	**Notes**	**Step**	**Year**
01.5.1	**Milk powder and cream powder (plain)**	**30**	**15, XS290, New Note *"Expressed as carnosic acid and carnosol."*, New Note *"Only for Dried milk for the manufacturing of ice creams."*, New Note *"Use at 200 mg/kg in milk powder for vending machines."***	2	
02.1.2	**Vegetable oils and fats**	**50**	**15, 511, XS33, XS325R, New Note *"Expressed as carnosic acid and carnosol."***	2	
02.1.3	**Lard, tallow, fish oil, and other animal fats**	**50**	**15, New Note *"Expressed as carnosic acid and carnosol."***	2	
02.2.2	**Fat spreads, dairy fat spreads and blended spreads**	**100**	**15, New Note *"Expressed as carnosic acid and carnosol."***	2	
04.2.2.2	**Dried fruit**	**200**	**XS323R, New Note *"Expressed as carnosic acid and carnosol."***	2	
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)**	**200**	**15, XS57, New Note *"Expressed as carnosic acid and carnosol."*, New note "*Only for nut butters and nut spreads.*"**	2	
0.5.3	**Chewing gum**	**200**	**New Note *"Expressed as carnosic acid and carnosol."***	2	
05.4	**Decorations (e.g. for fine bakery wares), toppings (non-fruit) and sweet sauces**	**100**	**15, New Note *"Expressed as carnosic acid and carnosol."*, New note "*For use in sauces only.*"**	2	
6.4.2	**Dried pastas and noodles and like products**	**250**	**Note 15, New note: "Expressed as carnosic acid and carnosol."**	2	

			New note: "Filling of stuffed dry pasta only"		
07.1.2	**Crackers, excluding sweet crackers**	**200**	**15, New Note *"Expressed as carnosic acid and carnosol."***	2	
07.2	**Fine bakery wares (sweet, salty, savoury) and mixes**	**200**	**15, New Note *"Expressed as carnosic acid and carnosol."***	2	
08.1.2	**Fresh meat, poultry and game, comminuted**	**15**	**15, New Note *"Expressed as carnosic acid and carnosol.", New Note "Except for products with greater than 10% fat where a limit of 150 mg/kg on fat basis applies."***	2	
08.2.1	**Non-heat treated processed meat, poultry and game products in whole pieces or cuts**	**15**	**15, New Note *"Expressed as carnosic acid and carnosol.", New Note "Except for products with greater than 10% fat where a limit of 150 mg/kg on fat basis applies."***	2	
08.2.2	**Heat-treated processed meat, poultry, and game products in whole pieces or cuts**	**15**	**15, 288, XS96, XS97, New Note *"Expressed as carnosic acid and carnosol.", New Note "Except for products with greater than 10% fat where a limit of 150 mg/kg on fat basis applies."***	2	
08.3.1.2	**Cured (including salted) and dried non-heat treated processed comminuted meat, poultry, and game products**	**100**	**New Note *"Expressed as carnosic acid and carnosol."***	2	
08.3.2	**Heat-treated processed comminuted meat, poultry, and game products**	**150**	**New Note *"Expressed as carnosic acid and carnosol.",* New Note *"For dehydrated meat only, except dried sausages at 100 mg/kg."***	2	
09.2	**Processed fish and fish products, including molluscs, crustaceans, and echinoderms**	**15**	**15, XS315, XS191, XS312, XS315, XS167, XS222, XS236, XS311, New Note *"Expressed as carnosic acid and carnosol.", New Note "Except for products with greater than 10% fat where a limit of 150 mg/kg on a fat basis applies."***	2	
09.3	**Semi-preserved fish and fish products, including molluscs, crustaceans, and echinoderms**	**15**	**15, XS291, New Note *"Expressed as carnosic acid and carnosol.", New Note "Except for products with greater than 10% fat where a limit of 150 mg/kg on a fat basis applies."***	2	
09.4	**Fully preserved, including canned or fermented fish and fish products, including molluscs, crustaceans, and echinoderms**	**15**	**15, XS37, XS70, XS90, XS94, XS119, New Note *"Expressed as carnosic acid and carnosol.",* New Note *"Except for products with greater than 10% fat where a limit of 150 mg/kg on a fat basis applies."***	2	
10.2	**Egg products**	**200**	**New Note *"Expressed as carnosic acid and carnosol."***	2	

12.2.2	**Seasonings and condiments**	**200**	**15, New Note *"Expressed as carnosic acid and carnosol."***	2	
12.4	**Mustards**	**100**	**15, New Note *"Expressed as carnosic acid and carnosol."***	2	
12.5	**Soups and broths**	**50**	**XS117, New Note *"Expressed as carnosic acid and carnosol."***	2	
12.6	**Sauces and like products**	**100**	**15, New Note *"Expressed as carnosic acid and carnosol."***	2	
13.6	**Food supplements**	**400**	**New Note *"Expressed as carnosic acid and carnosol."***	2	
15.1	**Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)**	**50**	**15, New Note *"Expressed as carnosic acid and carnosol."***	2	
15.2	**Processed nuts, including coated nuts and nut mixtures (with e.g. dried fruit)**	**200**	**15, New Note *"Expressed as carnosic acid and carnosol."***	2	
15.3	**Snacks - fish based**	**50**	**15, New Note *"Expressed as carnosic acid and carnosol."***	2	

STEVIOL GLYCOSIDES					
INS	**Additives**		**Functional Class**		
960a	Steviol glycosides from Stevia rebaudiana Bertoni (Steviol glycosides from Stevia)		Sweetener		
960b	Steviol glycosides from fermentation		Sweetener		
960c	Enzymatically produced steviol glycosides		Sweetener		
960d	Glucosylated steviol glycosides		Sweetener		
FoodCatNo	**Food Category**	**Max Level**	**Notes**	**Step**	**Year**
01.3.2	**Beverage whiteners**	**2000**		2	
01.4.4	**Cream analogues**	**2000**		2	

B.3- PENDING PROVISIONS FOR INCLUSION AT STEP 2

NISIN					
INS	**Additives**		**Functional Class**		
234(i)	Nisin A		Preservative		
FoodCatNo	**Food Category**	**Max Level**	**Notes**	**Step**	**Year**
08.2.2	Heat-treated processed meat, poultry, and game products in whole pieces or cuts	25	233, 330, XS96 & XS97	Adopted	2015
08.2.2	Heat-treated processed meat, poultry, and game products in whole pieces or cuts	25	233, XS96 & XS97, Revise Note 330 "~~*Except for*~~ ***Excluding*** *use in canned products.*"	2	
12.6.1	Emulsified sauces and dips (e.g. mayonnaise, salad dressing, onion dip)	5	233 & 538	Adopted	2021

12.6.1	Emulsified sauces and dips (e.g. mayonnaise, salad dressing, onion dip)	5	233, ~~538~~, New note: Including but not limited to low oil content or refrigerated products.	2	
12.6.2	Non-emulsified sauces (e.g. ketchup, cheese sauce, cream sauce, brown gravy)	5	233, XS306 & 538	Adopted	2021
12.6.2	Non-emulsified sauces (e.g. ketchup, cheese sauce, cream sauce, brown gravy)	5	233, XS306 ~~538~~, New note: Including but not limited to low oil content or refrigerated products.	2	

STEVIOL GLYCOSIDES					
INS	**Additives**		**Functional Class**		
960a	Steviol glycosides from Stevia rebaudiana Bertoni (Steviol glycosides from Stevia)		Sweetener		
960b	Steviol glycosides from fermentation		Sweetener		
960c	Enzymatically produced steviol glycosides		Sweetener		
960d	Glucosylated steviol glycosides		Sweetener		
FoodCatNo	**Food Category**	**Max Level**	**Notes**	**Step**	**Year**
13.6	Food supplements	2500	26, 203 & 477	Adopted	2011
13.6	Food supplements	200	26, ~~203~~, 477 and New Note: Except for use at 2500 mg/kg in food supplements in solid form not intended to be reconstituted or diluted prior to consumption.	2	

Notes to the *General standard for food additives* (CXS 192-1995)

26 As steviol equivalents.

52 Excluding chocolate milk.

185 As norbixin.

187 Ascorbyl palmitate (INS 304) only.

192 For use in liquid products only.

203 For use in chewable supplements only.

233 As nisin.

258 Excluding maple syrup.

315 Singly or in combination: ascorbic acid (INS 300), sodium ascorbate (INS 301), calcium ascorbate (INS 302), and ascorbyl palmitate (INS 304).

330 Except for use in canned products.

376 For use in hydrolyzed protein and/or amino acid based infant formula only.

381 As consumed.

477 Some Codex Members allow use of additives with sweetener function in all foods within this Food Category while others limit additives with sweetener function to those foods with significant energy reduction or no added sugars.

538	For use in low oil content or refrigerated products only.
551	Maximum use level is expressed as mg additive/L of food.
601	On a blue polymer basis.
603	For use at 100 mg/kg in flavoured crackers (e.g. barbecue, cheese, hot/spicy) and tortillas/nachos/chips only.
675	For use in powdered wasabi only.
XS96	Excluding products conforming to the Standard for Jams, Jellies and Marmalades (CODEX STAN 296-2009).
XS97	Excluding products conforming to the Standard for Certain Canned Vegetables (CODEX STAN 297-2009).
XS247	Excluding products conforming to the General Standard for Fruit Juices and Nectars (CXS 247-2005).
XS306	Excluding products conforming to the Standard for Chilli Sauce (CXS 306-2011).
New	For use in syrups at 400 mg/kg, for use in icing at 2,000 mg/kg and for use in sugar coating at 4,000 mg/kg only.
New	For use in wasabi seasoning only.
New	For use in wasabi paste, wasabi sauce, wasabi dressing only.
New	For use in green tea based beverages, including Matcha only.
New	For use only in blue/purple /green snacks to standardize and restore colour lost due to thermal processing.
New	Expressed as carnosic acid and carnosol.
New	Low acyl clarified gellan gum (INS 418(ii)) only.

Appendix X

PROPOSED REVISION TO THE CLASS NAMES AND INTERNATIONAL NUMBERING SYSTEM FOR FOOD ADDITIVES (CXG 36-1986)

(For adoption at Step 5/8)

The additions are highlighted in **bold/underlined**. Deleted entries are indicated in ~~strikethrough~~ font.

Revisions to Sections 3 and 4 of CXG 36-1989

INS No.	Name of food additive	Functional class	Technological purpose
229	**sodium hydrosulphite**	**Antioxidant**	***antioxidant***
		Bleaching agent	***bleaching agent***
		Preservative	***preservative***
234	Nisin	~~Preservative~~	~~*preservative*~~
234(i)	**Nisin A**	**Preservative**	***preservative***
938	**Argon**	**Packaging gas**	***packaging gas***
939	**Helium**	**Packaging gas**	***packaging gas***
948	**Oxygen**	**Packaging gas**	***packaging gas***
		Propellant	***propellant***
970	**Monk fruit extract (luo han guo extract)**	**Sweetener**	***sweetener***

Appendix XI

PRIORITY LIST OF SUBSTANCES PROPOSED FOR EVALUATION BY JECFA

(Substances subject to JECFA's call for data for the 102nd meetings of JECFA, and for which no further data are required, have been removed from the Priority List)

General question to JECFA

Consider the inclusion of the microbial strains in the specifications of additives and processing aids produced by microorganisms and, if applicable, inform CCFA on factors that would prevent the inclusion of such information.

Rationale: information on the production strain is an essential element of the characteristics of the product and its safety. It should be readily available to competent authorities and operators through the specifications.

PART A: LIST OF SUBSTANCES USED AS FOOD ADDITIVES PROPOSED FOR EVALUATION BY JECFA

No.	*Substance(s)*	*General information*	*Comments about the request*	*Priority**
1.	Acesulfame (INS 950), Saccharins (INS 954(i)-(iv)), Amaranth (INS 123), Annatto extracts, norbixin based (INS 160b(ii))	**Type of request**: Re-evaluation of exposure **Proposed by**: CCFA52 **Year requested:** 2021 (CCFA52) **Data availability**: Not applicable **Data provider:** ICBA Maia Jack (mjack@americanbeverage.org)	**Basis for request**: Based on CRD2 of CCFA52, Recommendation 27, the JECFA has been asked the following questions: The WG requests that the WG on the JECFA Priority List to CCFA52 consider inclusion of the following request into the Priority List of Substances proposed for evaluation by JECFA: **Part 1:** CCFA requests JECFA to comment on and discuss the following questions regarding the refined Budget Method and tiered-intake assessment approach presented by ICBA: a. Is the approach proposed by ICBA scientifically sound? How conservative is the dietary exposure assessment presented when applied to the sweeteners Acesulfame potassium (INS 950), Saccharins (INS 954(i)-(iv)), and the colours Amaranth (INS 123) and Annatto extracts, norbixin based (INS 160b(ii)? b. How appropriate is it to apply multiple refinement parameters (such as market share, the percentage of products containing the substance, etc.) into a Budget Method calculation? c. Are there any limitations, uncertainties, and applicability of the approach proposed by ICBA that CCFA should be made aware of? d. Is the approach presented by ICBA suitable for determining dietary exposure to colors and sweeteners in non-milk beverages for the purpose of comparing against the JECFA ADI to determine if a proposed maximum use	1

No.	Substance(s)	General information	Comments about the request	Priority*
			level is safe? e. Is it appropriate for CCFA to use dietary exposure estimates provided for non-milk beverages from the refined Budget Method and the tiered-intake assessments as presented by ICBA to determine maximum use levels for sweeteners in GSFA Food Category 14.1.4 and 14.1.5, and colors in GSFA Food Category 14.1.4, to determine that the exposure would be below the established JECFA ADI? **Part 2:** CCFA requests that JECFA perform a dietary exposure estimate for Acesulfame potassium (INS 950) in food categories 14.1.4 and 14.1.5, and Saccharins (INS 954(i)-(iv)), Amaranth (INS 123), and Annatto norbixin, based (INS 160b(ii)) in food category 14.1.4 to verify whether the max use levels under consideration do not result in an exceedance of the ADI in the context of overall exposure from all uses of the additive in the diet. While in general, lower levels of the food additives will be used, the proposed maximum levels are 600 mg/kg for Acesulfame potassium (INS 950) in food categories 14.1.4 and 14.1.5 and 300 mg/kg ("on a sodium saccharin basis") for Saccharins (INS 954(i)-(iv)), 100 mg/kg for Amaranth (INS 123) and 50 mg/kg ("on a norbixin basis") for Annatto norbixin, based (INS 160b(ii)) in food category 14.1.4. A proposal has been made to reduce the use level for Saccharins (INS 954(i)-(iv)) to 230 mg/kg in food category 14.1.4. Any comments from JECFA on the safety of these maximum use levels would be helpful. **Possible issues for trade:** currently unidentified	
2.	Black carrot extract (INS 163(vi))	**Type of request**: Data pending – characterization and toxicological information **Proposed by**: JECFA **Year requested**: 2021 (CCFA52) **Data availability**: December 2028 **Data provider**: NATCOL secretariat@natcol.org	**Basis for request**: JECFA prepared tentative specifications for black carrot extract as the powder form, at its 87th meeting. However, JECFA could not conclude on its safety or establish specifications. Additional characterization and toxicological data are required, namely: data regarding full characterization of the protein, carbohydrate, lipid, fibre, mineral and non-anthocyanin polyphenol components in five lots each of the liquid and powder forms of black carrot extract; and at least a 90-day toxicological study on a well-characterized extract representative of the material in commerce. **Possible issues for trade:** currently unidentified	2

No.	*Substance(s)*	*General information*	*Comments about the request*	*Priority**
3.	Butterfly Pea Flower Extract, INS 163(xi)	**Type of request:** Safety assessment and establishment of specification **Proposed by**: International Association of Color Manufacturers **Supported by**: Canada **Year requested**: 2025 (CCFA55) **Data availability**: December 2025 **Data providers**: NATCOL secretariat@natcol.org	**Basis of request**: Butterfly Pea Flower Extract has the functions of food colour in food products. Currently the additive is not listed in the GSFA. In the 99th JECFA meeting on toxicological evaluation and/or consideration for specifications, JECFA concluded that it could not complete the safety evaluation of Butterfly pea flower extract due to the limited nature of the toxicological data and the uncertainties concerning the specifications for the commercial products and the characterization of the test materials in the submitted toxicity studies. **Possible issues for trade:** currently unidentified	1
4.	Flavouring substances (**7 newly** proposed and 124 previously submitted for safety evaluation, and 35 previously submitted for revision of specification; see Annex 2 Part C1, C2 and C3 respectively)	**Type of request**: Safety assessment and establishment of specifications **Proposed by**: International Organization of the Flavor Industry (IOFI) **Supported by:** United States of America **Year requested:** 2019 to 2025 (CCFA51 to CCFA55) **Data availability**: December 2026 **Data provider**: IOFI, Sean V. Taylor, Ph.D. (staylor@vertosolutions.net)	**Basis for request**: Safety assessment or re-assessment, and establishment of specifications or revision of specifications, as applicable *Refer to tables of flavourings in Annex 2* **Possible issues for trade:** currently unidentified	Not applicable
5.	Flavouring agents: (+)Carvone (no. 380.1) and (-)-Carvone (No. 380.2)	**Type of request**: Data pending to finalize exposure assessment and revise the JECFA specifications **Proposed by**: JECFA **Year requested:** 2019 (CCFA51) **Data availability**: December 2026	**Basis for request**: (see JECFA86 report or Table 2 of CX/FA 19/51/3) Additional data are required to complete the exposure assessment: (+)-carvone: data on the oral exposure from all sources; (-)-carvone: data on the oral exposure from all sources and toxicological data. **Possible issues for trade:** currently unidentified	Not applicable

No.	*Substance(s)*	*General information*	*Comments about the request*	*Priority**
		Data provider: IOFI, Sean V. Taylor, Ph.D.(staylor@vertosolutions.net)		
6.	Flavouring agents: (Ethyl 2-methyl pentanoate (No.214), cis-3-Hexen-1-ol (No.315), Menthol (No.427), l-Menthyl l-lactate (No.433), Myrcene (No.1327), Maltol (No.1480), 2-pentylfuran (No.1491), 3-(2-Furyl)acrolein (No.1497), 3-(5-Methyl-2-furyl)- butanal (No.1500), 2-Furyl methyl ketone (No.1503), 3-Acetyl-2,5- dimethylfuran (No.1506), (2-Furyl)-2- propanone (No.1508), 4-(2-furyl)-3-buten-2- one (No.1511), and Furfuryl methyl ether (No.1520))	**Type of request**: revise the JECFA specifications **Proposed by**: CCFA51 **Year requested:** 2019 (CCFA51) **Data availability**: April 2019 **Data provider**: IOFI Sean V. Taylor, Ph.D. (staylor@vertosolutions.net)	**Basis for request**: (see CX/FA 19/51/4 add.2) Requests reconsideration of the specifications for 16 flavouring agents that were considered at the 86th JECFA meeting (listed in either Annex 1 or Annex 2 of CX/FA 19/51/4) due to introduced gaps between the JECFA specification (some items therein) and the commercially available products for each compound.	Not applicable
7.	Polyglycerol Esters of Interesterified Ricinoleic Acid (INS 476)	**Type of request** Re-evaluation of safety **Proposed by**: FoodDrinkEurope **Supported by:** Colombia; European Union **Year requested:** 2021 (CCFA52) **Data availability**: December 2024 **Data provider**: FoodDrinkEurope and EFEMA	**Basis for request**: In 2017, the European Food Safety Authority (EFSA) has re-evaluated polyglycerol polyricinoleate (E 476) as a food additive, and considered that the available dataset give reason to revise the ADI of 7.5 mg/kg bw per day allocated by Scientific Committee for Foods (SCF) in 1978, to a new ADI of 25 mg/kg bw per day. **Possible issues for trade:** currently unidentified	

No.	*Substance(s)*	*General information*	*Comments about the request*	*Priority**
8.	Silicon Dioxide, Amorphous (INS 551)	**Type of request:** Safety re-evaluation of Silicon Dioxide, Amorphous (INS 551), including toxicological evaluation, exposure assessment, and specifications **Proposed by**: IFAC **Supported by:** USA **Year requested:** 2023 (CCFA53) **Data availability**: December 2028 **Data providers**: IFAC **Mrs Sabrina Migliorini,** Manager, Association of Synthetic Amorphous Silica Producers (ASASP), a Sector Group of Cefic smi@cefic.be **Joel F. Carpenter** Executive Director Synthetic Amorphous Silica and Silica Industry Association (SASSI) joel.f.carpenter@gmail.com **Berit Dockter,** Senior Manager, Scientific & Regulatory Affairs International Food Additives Council bdockter@foodingredientfacts.org	**Basis for request**: Silicon dioxide (INS 551) is permitted in a variety of Food Categories as an anticaking agent, antifoaming agent, and carrier. INS 551 provides anti-caking properties to prevent lumping of powdery foodstuffs. INS 551 also serves as a carrier to assist in the handling and applications of for use in food additives, food enzymes, flavorings, and nutrients. **Possible issues for trade:** Questions regarding the particle size of silicon dioxide have affected the evaluation of the available toxicity data. Similar questions for titanium dioxide led to the withdrawal of its food additive approvals in several jurisdictions. The resulting trade disruptions are cited as significant basis for JECFA's current prioritization of its safety re- evaluation of titanium dioxide (see Replies to CL 2021/61-FA at the 52nd Session of the Codex Committee on Food Additives).	1
9.	Sucrose esters of fatty acids (INS 473)	**Type of request:** Data pending - exposure assessment **Proposed by:** JECFA **Year requested:** 2021 (CCFA52)	**Basis for request**: During the discussion on the use of this food additive in FC 05.1.4, one-member country concern that the proposed use would result in exposures which exceed the ADI, the physical Working Group on GSFA of CCFA51 to request for exposure assessment.	1

No.	*Substance(s)*	*General information*	*Comments about the request*	*Priority**
		Data availability: December 2027 **Data provider**: Japan codex@mext.go.jp	At the 89th JECFA meeting, JECFA considered that more refined dietary exposures should be provided. Specifically, JECFA recommends that sponsors provide information on: 1 typical or mean and high use levels for foods in which the food additives are used; and 2 foods (or food categories) in which the use of SEFs and/or SOEs is permitted but in which they are never used. The information should be as specific as possible, and the foods should be classified according to the FoodEx2 classification system, or another appropriate system. JECFA recommends that the data should be presented in tabular format by mapping the foods recorded in both the FoodEx2 to the GSFA food categories. This exercise can improve mapping consistency for all meetings. Given the extent of the request for information, the JECFA proposes that the data be available 2 years after the date of confirmation. **Possible issues for trade**: currently unidentified	
10.	Sucrose oligoesters type I and type II (INS 473a)	**Type of request:** Data pending - exposure assessment **Proposed by:** JECFA **Year requested:** 2021 (CCFA52) **Data availability:** December 2027 **Data provider**: Japan codex@mext.go.jp	**Basis for request**: During the discussion on the use of this food additive in FC 05.1.4, one-member country concern that the proposed use would result in exposures which exceed the ADI, the physical Working Group on GSFA of CCFA51 to request for exposure assessment. At the 89th JECFA meeting, JECFA considered that more refined dietary exposures should be provided. Specifically, JECFA recommends that sponsors provide information on: typical or mean and high use levels for foods in which the food additives are used; and foods (or food categories) in which the use of SEFs and/or SOEs is permitted but in which they are never used. The information should be as specific as possible, and the foods should be classified according to the FoodEx2 classification system, or another appropriate system. JECFA recommends that the data should be presented in tabular format by mapping the foods recorded in both the FoodEx2 to the GSFA food categories. This exercise can improve mapping consistency for all	1

No.	*Substance(s)*	*General information*	*Comments about the request*	*Priority**
			meetings. Given the extent of the request for information, the JECFA proposes that the data be available 2 years after the date of confirmation. **Possible issues for trade**: currently unidentified	
11.	Tocopherol concentrate, mixed (INS307b)	**Type of request**: Safety evaluation. Safety assessment, including addressing consumption for infants under 12 weeks of age. **Proposed by**: CCNFSDU **Year requested:** 2023 (CCFA53) **Data availability**: December 2025 **Data provider**: ISDI secretariat@isdi.org	**Basis for request**: CCNFSDU43 agreed that the use of tocopherol concentrate, mixed (INS 307b) as an antioxidant at 1 mg/100 mL in all types of infant formula covered by CXS 72-1981 was technologically justified. However, the additive has no adequate risk assessment by the Joint FAO/WHO Expert Committee on Food Additives (JECFA) for infants under the age of 12 weeks. Prior to endorsement, an adequate safety evaluation in this sub-population is necessary. **Possible issues for trade**: currently unidentified	1
12.	PROPYLENE GLYCOL (INS 1520)	**Type of request:** Safety evaluation **Proposed by**: CCFA54 **Year requested**: 2024 (CCFA54) **Data availability**: December 2026 **Data providers**: Berit Dockter, Senior Manager, Scientific & Regulatory Affairs, International Food Additives Council (IFAC), bdockter@foodingredientfacts.org Maia Jack**,** International Council of Beverages Associations (ICBA), mjack@americanbeverage.org	**Basis of request**: Propylene glycol has the functions of carrier, emulsifier, glazing agent and humectant in food products. The committee requests for safety re-evaluation for use of propylene glycol as a carrier in foods in general and specifically its use as carrier for flavour in FC 14.1.4 Due to a possible exposure concern related to the proposed maximum use level of 3000mg/l in the food category 14.1.4, CCFA54 agreed to request that JECFA assessment also take into account the use level of 1000mg/l to compare the impact of these use levels on the overall assessment. **Possible issues for trade:** currently unidentified	1
13.	Polyglycerol esters of fatty acids (INS 475).	**Type of request:** Safety and Exposure Assessment, update specification **Proposed by**: CCFA55	**Basis of request:** Based on CX/FA 25/55/3, At its 99th meeting JECFA agreed that there was need for the dietary exposure assessment of polyglycerol esters of fatty acids (INS 475). However, the exposure assessment could not be done using the FAO/WHO Chronic individual food consumption database (CIFOCOss) because of the inability to map it to the large number of food	1

No.	*Substance(s)*	*General information*	*Comments about the request*	*Priority**
		Year requested: 2025 (CCFA55) **Data availability**: December 2026 **Data providers**: EFEMA Caroline Rey, Secretary General, European Food Emulsifiers Manufacturers Association (EFEMA) info@efema.org	categories with use levels provided. The 99th JECFA meeting noted that food category mapping between the FoodEx2 categories used for the food consumption data and GSFA food categories was ongoing and recommended that it should be concluded to enable dietary exposure assessment. Some members raised concern of 3-Monochloropropane-1,2-diol Esters (MCPDEs) and (Glycidyl Esters) GE contaminants associated with polyglycerol esters of fatty acids and the need to establish maximum limits in polyglycerols esters of fatty acids collecting information on current levels of 3-Monochloropropane-1,2-Diol Esters(3-MCPDEs) and Glycidyl Esters(GEs) in INS 475 and performing exposure assessment to these impurities resulting from the use of INS 475. **Possible issues for trade**: currently unidentified	
14.	Beet Red from S. cerevisiae strain P0	**Type of request:** Safety assessment and establishment of new production method for Beet red. **Proposed by**: International Association of Color Manufacturers (IACM) **Supported by**: Uganda, Isreal **Year requested**: 2026 (CCFA56) **Data availability**: April 2026 **Data providers**: IACM IACM contact is Sarah Codrea, Executive Director, 1101 17th St, NW, Suite 700, Washington, DC, 20036, scodrea@iacmcolor.org Phytolon Ltd. Contact is Dr. Tal Zeltzer, co-founder & CTO; Ha-Tsmikha 1 st,	**Basis of request:** Beet Red has a colour function. The request proposes safety evaluation of Beet Red derived from fermentation process from S. cerevisiae strain P0. This process produces betanin that is identical to plant derived betanin. **Possible issues for trade**: Trade barriers due to lack of JECFA Assessment.	1

No.	*Substance(s)*	*General information*	*Comments about the request*	*Priority**
		Yokne'am Illit, Industrial park, Israel tal@phytolon.com		
15.	Adipic acid (INS 355)	**Type of request**: Safety and Exposure Assessment **Proposed by**: JECFA **Year requested**: 2026 (CCFA56) **Data availability**: To be confirmed at CCFA57 **Data provider**: To be confirmed at CCFA57	**Basis for request**: JECFA at its 100th meeting, noted that the estimates of dietary exposure are overestimated. JECFA concluded that most of these conservative dietary exposure estimates greatly exceed the current group ADI of 0–5 mg/kg bw thus a possibility for exceedances of the current group ADI as a result of normal daily consumption amounts of an individual food. Therefore, JECFA recommended an updated toxicological evaluation, including the reassessment of the current group ADI **Possible issues for trade:** currently unidentified	1
16.	Gardenia blue (INS 165)	**Type of request**: Revise the specifications **Proposed by**: CCFA56 **Year requested**: 2026 (CCFA56) **Data availability**: December 2027 **Data provider**: Gardenia Blue Interest Group (GBIG) San-Ei Gen F.F.I., Inc. (Representative organizer) **Minoru Iniwa** E-mail: minoru-iniwa@saneigenffi.co.jp Phone: +81-6-6333-0521 **Masayuki Nishino** E-mail: mnisino@saneigenffi.co.jp Phone: +81-6-6333-0521 Riken Vitamin Co., Ltd. (Organizer) **Nobuo Dotsu** Glico Nutrition Co., Ltd. (Organizer) **Teruhisa Okabe**	**Basis for request:** JECFA at its 100th meeting, revised the specification and Gardenia Blue (INS 165) designated as full. However, a member raised safety concern with maximum limit for arsenic indicated as not more than 2 mg/kg based on JECFA's BMDL05 of 0.3 µg iAs/kg bw per day and requested to consider the establishment of lower maximum limit to ensure that the contribution of the gardenia blue to th exposure to arsenic follows the ALARA principle. **Possible issues for trade:** currently unidentified	1

***** Priority ranking in accordance with REP18/FA, paragraph 156.

PART B: LIST OF SUBSTANCES USED AS PROCESSING AIDS PROPOSED FOR EVALUATION BY JECFA

No	***Substance(s)***	***General information***	***Comments about the request***
1.	Protease from *Bacillus amyloliquefaciens*	**Type of request**: Safety evaluation when used as processing aid and establishment of specifications **Proposed by**: Japan **Year requested:** 2023 (CCFA53) **Data availability**: December 2026 **Data provider**: Atsushi Kawahara (Quality Assurance Dept. General Manager) E-mail: akawahara@hbi-enzymes.com Tel: +81-790-64-1201; Fax: +81-790-64-1202	**Basis for request:** Neutral Protease may be of benefit in the processing of all foods raw materials which naturally contain proteins. By decomposing the protein contained in the raw material, it is effective in the production of bread, infant formula, beer, malt beverages, and spirits with an alcohol content of 15% or more. It is also used to add flavor to soups and broths, sauces and like products and ready-to-eat savouries with protein digests such as yeast extract. **Possible issues for trade:** currently unidentified
2.	Chymosin from *Camelus dromedaries* expressed in *Aspergillus niger*	**Type of request**: Safety assessment and establishment of specifications **Proposed by**: European Union **Year requested**: 2021 (CCFA52) **Data availability**: December 2021 **Data provider**: Chr-Hansen A/S Christina Westphal Christensen dkchwe@chr-hansen.com	**Basis for request**: The chymosin catalyze the hydrolysis, at a very particular site in the amino acid chain, of κ-casein - the main protein in milk. This is the absolute first key step in all cheese-making, through which the liquid milk is coagulated (precipitated) and converted to a semi-solid form by the catalytic action of coagulants, such as chymosin. Therefore, the most important production process in which chymosin is used is the production of cheese. **Possible issues for trade:** currently unidentified
3.	Endo-1,4-ß-xylanase from *Pseudoalteromonas haloplanktis* produced by *B. subtilis*, strain LMG S-24584	**Type of request**: Safety assessment and establishment of specifications **Proposed by**: European Union **Year requested**: 2017 (CCFA49) **Data availability**: December 2018 **Data provider**: Puratos NV, Mr. Olivier Maigret (omaigret@puratos.com)	**Basis for request**: The enzyme catalyzes the conversion of arabinoxylan into arabinoxylan oligosaccharides, providing technological benefits in baking. **Possible issues for trade:** currently unidentified
4.	Glutaminase from	**Type of request**: Safety assessment and establishment of specifications	**Basis for request**: The enzyme catalyzes the conversion L-glutamine to L-glutamate, and is used in the manufacture of glutamic acid-rich yeast

No	***Substance(s)***	***General information***	***Comments about the request***
	Aspergillus tubingensis	**Proposed by**: Japan **Year requested**: 2021 (CCFA52) **Data availability**: December 2025 **Data provider**: Akio Ichihara, Shin Nihon Chemical Co., Ltd. ichihara@snc-enzymes.co.jp, +81566-75-7555	extracts and glutamic acid-rich protein hydrolysates. These, in turn, are added to other foods, including beverages, to impart savoury or umami taste. **Possible issues for trade:** currently unidentified
5.	Inulinase from *Aspergillus ficuum* produced by *Aspergillus oryzae*, strain MUCL 44346	**Type of request**: Safety assessment and establishment of specifications **Proposed by**: European Union **Year requested:** 2017 (CCFA49) **Data availability**: December 2018 **Data provider**: Puratos NV, Mr. Olivier Maigret (omaigret@puratos.com)	**Basis for request**: The enzyme catalyzes the hydrolysis of inulin to produce fructo- oligosaccharides, theoretically from all food materials that naturally contain inulin. **Possible issues for trade:** currently unidentified
6.	Lactase from *Bifidobacterium bifidum* expressed in *Bacillus licheniformis*	**Type of request**: Safety assessment and establishment of specifications **Proposed by**: European Union **Year requested:** 2017 (CCFA49) **Data availability**: December 2024 **Data provider**: Novozymes A/S, Mr. Peter Hvass (phva@novozymes.com)	**Basis for request**: The lactase enzyme preparation is used as a processing aid during food manufacture for hydrolysis of lactose during processing of milk and other lactose containing dairy products, e.g. in order to obtain lactose-reduced milk products for lactose-intolerant individuals as well as dairy products with better consistency and increased sweetness due hydrolysis of lactose to form glucose and galactose. **Possible issues for trade:** currently unidentified
7.	Phospholipase A2 (PLA2) from porcine pancreas expressed in Aspergillus niger	**Type of request**: Data pending to complete evaluation – Evaluation by JECFA95 **Proposed by**: JECFA **Year requested:** 2023 (CCFA53) **Data availability**: December 2025 **Data provider**: DSM-Firmenich, Paola Montaguti Paola.montaguti@dsm-firmenich.com	**Basis for request:** Because of the late submission of highly relevant toxicological data, other missing information and time constraints, the 95th JECFA was unable to complete this evaluation. The 95th JECFA recommended that the evaluation of this enzyme preparation is completed at a future meeting. The 95th JECFA requested the JECFA Secretariat to urge the sponsor and Codex Members to ensure that the following additional information is available for evaluation prior to requesting inclusion of this enzyme preparation in the CCFA JECFA Priority List:

No	***Substance(s)***	***General information***	***Comments about the request***
			• additional data to clarify the genotoxic potential of the PLA2 enzyme concentrate; • digestibility data for enzyme preparations containing both glucoamylase and PLA2; • results from five different batches of all types of PLA2 enzyme preparations using the assay to determine PLA2 activity provided in the dossier; • validation information of the alternative method of analysis used to determine PLA2 activity (this should include the method description in English); • unit definition for the PLA2 activity based on the alternative method of assay; and • analytical data using the alternative validated method for at least five different batches of all commercially available products. Note the JECFA request for the JECFA Secretariat to urge the sponsor and Codex Members to ensure that the additional data requested by JECFA is available for evaluation prior to requesting inclusion of this enzyme preparation in the CCFA JECFA Priority List. **Possible issues for trade:** currently unidentified
8.	Protease Aqualysin 1 from *Thermus aquaticus* produced by *B. subtilis*, strain LMGS 25520	**Type of request**: Safety assessment and establishment of specifications **Proposed by**: European Union **Year requested:** 2017 (CCFA49) **Data availability**: December 2018 **Data provider**:Puratos NV Mr. Olivier Maigret (omaigret@puratos.com)	**Basis for request**: The enzyme preparation is used as a processing aid during production of bakery products. The food enzyme catalyses hydrolyzes of the peptide bonds. The addition of enzyme provides several benefits during the production of bakery products: - Faster doug2h development upon mixing; - Better dough machinability; - Reduced dough rigidness; - Improved dough's structure and extensibility during the shaping or moulding step; - Uniform shape of the bakery product; - Regular batter viscosity, and

No	*Substance(s)*	*General information*	*Comments about the request*
			· Improved short-bite of certain products like hamburger breads **Possible issues for trade:** currently unidentified
9.	Ribonuclease P. from *Penicillium citrinum* RP-4	**Type of request**: Safety evaluation and establishment of specification– Evaluation by JECFA92 **Proposed by**: JECFA **Year requested:** 2023 (CCFA53) **Data availability**: December 2025 **Data provider**: Amano Enzyme Inc. Mr. Hidetaka Sugimoto aejregulatory@amano-enzyme.com	**Basis for request**: During its recent evaluation of Ribonuclease P, the 92nd JECFA noted that ribonuclease P can also be produced by P. citrinum RP-4, but insufficient information was available on the enzyme concentrate produced from this strain. To evaluate the safety of ribonuclease P from *P. citrinum* RP-4, toxicological studies with well-characterized enzyme concentrate are required. **Possible issues for trade:** currently unidentified
10.	Triacylglycerol lipase from Limtongozyma cylindracea	**Type of request**: Safety assessment and establishment of specifications **Proposed by**: Japan **Year requested:** 2024 (CCFA54) **Data availability**: December 2025 **Data provider**: Amano Enzyme Inc. Mr. Hidetaka Sugimoto aejregulatory@amano-enzyme.com	**Basis for request**: The enzyme catalyzes hydrolysis of lipids into fatty acids and mono- , di-glycerides or glycerol. It's used in milk processing to produce enzyme modified cheese (EMC), enzyme modified dairy products (EMD), improvement of the flavor by the increment of free fatty acids. Fats and oils processing to produce unsaturated fatty acids such as docosahexaenoic acid (DHA) and eicosapentaenoic acid (EPA) as well as production of free fatty acid and in baking to produce monoglycerides which act as emulsifiers and improve the stability and elasticity of the dough. **Possible issues for trade:** currently unidentified
11.	Transglutaminase (EC 2.3.2.13) derived from Streptomyces mobaraensis strain M2020197	**Type of request**: Safety assessment and establishment of specifications **Proposed by**: China **Year requested:** 2024 (CCFA54) **Data availability**: December 2024 **Data provider**: Yin Xiaoqiang (xiaoqiang.yin@dongshengbiotech.com) R&D manager, Dongsheng Biotech (Taixing) Co.,	**Basis for request**: The enzyme used in food and beverage processing to catalyze the formation of cross-linking of bonds between glutamine and lysine residues within and between proteins in food. These cross-linkages increase the size and structure of food proteins, thus modifying the physical properties of the food such as breaking strength, texture, and moisture retention. **Possible issues for trade:** currently unidentified

No	*Substance(s)*	*General information*	*Comments about the request*
		Ltd., No. 91-92 Junmin Road, Huangqiao, Taixing, Taizhou, Jiangsu China	
12.	Ammonia	**Type of request**: Safety evaluation **Proposed by**: Republic of Korea **Year requested:** 2026 (CCFA56) **Data availability**: December 2026 **Data provider**: CJ CheilJedang CJ BLOSSOM PARK, 55, Gwanggyo-ro 42beon-gil, Yeongtong-gu, Suwon-si, Gyeonggi-do, 16495 The Republic of Korea * Contact Person: Suyoung Lim (e-mail: suyoung.lim@cj.net, Tel.: +82-31-8099-2525)	**Basis for request**: Nitrogen derived from ammonia(NH_3) will be utilized as a nutrient source(nitrogen source) for microbial fermentation. In aqueous solutions, ammonia will be converted to the ammonium ion (NH_4+), which can be directly taken up by microbial cells. The ammonia is then assimilated into microbial biomass primarily via enzymatic pathways such as glutamate dehydrogenase (GDH) and glutamine synthetase (GS). The pathways are essential in incorporating nitrogen into amino acids which is fundamental for microbial growth and protein **Possible issues for trade:** Lack of JECFA safety evaluation has restricted use of ammonia as processing in some countries who site safety concerns thus restricting trade of ammonia as a processing aid.

PART C: FLAVOURINGS FOR INCLUSION ON THE JECFA PRIORITY LIST TO BE CONSIDERED AT THE 55TH SESSION OF THE CODEX COMMITTEE ON FOOD ADDITIVES

C.1- SEVEN (7) FLAVOURINGS NEWLY PROPOSED FOR INCLUSION ON THE JECFA PRIORITY LIST

CCFA History	FEMA	CAS	PRINCIPAL NAME	STRUCTURAL CLASS
New 56th	5002	2294887-29-7	(E)-3-(1,3-benzodioxol-5-yl)-n-phenyl-n-tetrahydrofuran-3-yl-prop-2-enamide	III
New 56th	5030	1928720-93-7	4-(l -Menthoxy)-2-methyl-2-butanol	III
New 56th	5038	2379651-17-7	Hexahydro-6a,7-dimethyl-2,5-methano-2H -cyclopenta[b]furan	III
New 56th	5050	2910770-74-8	1-(tert-Butyl)-*N* -(4-methoxyphenyl)cyclohexane-1-carboxamide	III
New 56th	5066	2771072-99-0	4-(4-Methylpent-3-en-1-yl)thiophen-2(*5H*)-one	III
New 56th	5067	17627-44-0	*alpha*-Bisabolene	I
New 56th	5077	6753-98-6	*alpha*-Humulene	I

C.2- ONE HUNDRED AND TWENTY-FOUR (124) FLAVOURINGS PREVIOUSLY SUBMITTED TO THE CODEX COMMITTEE ON FOOD ADDITIVES FOR INCLUSION ON THE JECFA PRIORITY LIST

No.	CCFA History	FEMA	CAS	PRINCIPAL NAME	STRUCTURAL CLASS
1	*Submitted at the 55th CCFA*	4981	6820-02-6	8-Methyl-4-methylenenon-7-en-2-one	II
2	*Submitted at the 55th CCFA*	4982	2492342-84-2	4-(4-Methylpent-3-en-1-yl)-5,6-dihydro- 2*H*-pyran-2-one	III
3	*Submitted at the 55th CCFA*	4983	2491702-14-6	4-Mercapto-1-octanol	I
4	*Submitted at the 55th CCFA*	4984	2099712-94-2	2,11-Tetradecadienal	III
5	*Submitted at the 55th CCFA*	4985	1801275-27-3	4,9-Dodecadienal	I
6	*Submitted at the 55th CCFA*	4993	34776-60-8	Methyl 3-methyl-2-buten-1-yl disulfide	III
7	*Submitted at the 55th CCFA*	5003	149231-57-2	2,6-Octadienal	III
8	*Submitted at the 55th CCFA*	5004	40556-69-2	2-Methyloctan-4-olide	II
9	*Submitted at the 55th CCFA*	5005	10191-24-9	3-Hydroxyhexanoic acid	I
10	*Submitted at the 55th CCFA*	5006	58156-49-3	3-Methyl-3-butene-1-thiol	I

No.	CCFA History	FEMA	CAS	PRINCIPAL NAME	STRUCTURAL CLASS
11	*Submitted at the 55th CCFA*	5012	2762033-61-2	Ethyl 5-acetoxyoctadecanoate	I
12	*Submitted at the 55th CCFA*	5021	2775350-66-6	S-(3-Methylbut-3-en-1-yl) 4-(formyloxy)butanethioate	III
13	*Submitted at the 55th CCFA*	5022	2775350-67-7	S-Butan-2-yl 4-(formyloxy)butanethioate	III
14	*Submitted at the 54th CCFA*	3038	126-14-7	Sucrose octaacetate	III
15	*Submitted at the 54th CCFA*	3811	20702-77-6	Neohesperidin dihydrochalcone	III
16	*Submitted at the 54th CCFA*	4825	2277-20-5	(E)-6-Nonenal	I
17	*Submitted at the 54th CCFA*	4943	111-20-6	Decanedioic acid	I
18	*Submitted at the 54th CCFA*	4944	6402-36-4	*trans*-2-Dodecenedioic acid	I
19	*Submitted at the 54th CCFA*	4945	174155-46-5	*cis*-8-Decenal	I
20	*Submitted at the 51st CCFA*	3557(JECFA 973)	2111-75-3	*p*-Mentha-1,8-dien-7-al (Perillaldehyde)	
21	*Submitted at the 43rd CCFA*	4074	6321-45-5	Allyl valerate	`
22	*Submitted at the 43rd CCFA*	4072	20474-93-5	Allyl crotonate	II
23	*Submitted at the 45th CCFA*	4685	7370-92-5	(±)-6-Octahyltetrahydro-2*H*-pyran-2-one	I
24	*Submitted at the 45th CCFA*	4673	7370-44-7	*delta*-Hexadecalactone	I
25	*Submitted at the 45th CCFA*	4682	23333-91-7	Octahydro-4,8a-dimethyl-4a(2*H*)-naphthol	I
26	*Submitted at the 45th CCFA*	4742	917750-72-2	1-(2-Hydroxy-4-methylcyclohexyl)ethanone	III
27	*Submitted at the 45th CCFA*	4687	544409-58-7	(±)-3-Hydroxy-3-methyl-2,4-nonanedione	II
28	*Submitted at the 51st CCFA*	4836	137363-86-1	10% solution of 3,4-dimethyl-2,3-dihydrothiophene-2-thiol	III
29	*Submitted at the 51st CCFA*	4842	911212-28-7	2,4,5-Trithiaoctane	III
30	*Submitted at the 51st CCFA*	4817	38634-59-2	*S*-[(Methylthio)methyl]thioacetate	I
31	*Submitted at the 51st CCFA*	4870	17564-27-1	2-Ethyl-4-methyl-1,3-dithiolane	II
32	*Submitted at the 51st CCFA*	4828	729602-98-6	1,1-Propanedithioacetate	III
33	*Submitted at the 51st CCFA*	4824	1658479-63-0	2-(5-Isopropyl-2-methyl-tetrahydrothiophen-2-yl)-ethyl acetate	III

No.	CCFA History	FEMA	CAS	PRINCIPAL NAME	STRUCTURAL CLASS
34	*Submitted at the 51st CCFA*	4843	1838169-65-5	3-(Allyldithio)butan-2-one	III
35	*Submitted at the 51st CCFA*	4822	61407-00-9	2,6-Dipropyl-5,6-dihydro-2*H*-thiopyran-3-carboxaldehyde	II
36	*Submitted at the 51st CCFA*	4823	33368-82-0	1-Propenyl 2-propenyl disulfide	II
37	*Submitted at the 51st CCFA*	4782	1679-06-7; 1633-90-5	2(3)-Hexanethiol	I
38	*Submitted at the 51st CCFA*	4779	1416051-88-1	(±)-2-Mercapto-5-methylheptan-4-one	I
39	*Submitted at the 51st CCFA*	4792	548740-99-4	(±)-3-Mercapto-1-pentanol	I
40	*Submitted at the 51st CCFA*	4791	22236-44-8	3-(Acetylthio)hexanal	III
41	*Submitted at the 51st CCFA*	4769	851768-51-9	5-Mercapto-5-methyl-3-hexanone	I
42	*Submitted at the 51st CCFA*	4730	1241905-19-0	*O*-Ethyl *S*-1-methoxyhexan-3-yl carbonothioate	III
43	*Submitted at the 51st CCFA*	4734	1256932-15-6	3-(Methylthio)decanal	I
44	*Submitted at the 51st CCFA*	4733	1006684-20-3	(±)-2-Mercaptoheptan-4-ol	III
45	*Submitted at the 51st CCFA*	4761	75631-91-3	Prenyl thioisovalerate	I
46	*Submitted at the 51st CCFA*	4760	53626-94-1	Prenyl thioisobutyrate	I
47	*Submitted at the 45th CCFA*	4700	614-60-8	*o-trans*-Coumaric acid	III
48	*Submitted at the 43rd CCFA*	4622	61683-99-6	Piperonal propyleneglycol acetal	III
49	*Submitted at the 43rd CCFA*	4627	6414-32-0	Anisaldehyde propyleneglycol acetal	III
50	*Submitted at the 43rd CCFA*	4618	23495-12-7	2-Phenoxyethyl propinate	III
51	*Submitted at the 43rd CCFA*	4625	6314-97-2	Phenylacetaldehyde diethyl acetal	I
52	*Submitted at the 43rd CCFA*	4629	5468-05-3	Phenylacetaldehyde propyleneglycol acetal	III
53	*Submitted at the 43rd CCFA*	4620	122-99-6	2-Phenoxyethanol	III
54	*Submitted at the 43rd CCFA*	4619	92729-55-0	Propyl 4-tert-butylphenylacetate	I
55	*Submitted at the 43rd CCFA*	4314	61810-55-7	Phenethyl decanoate	I
56	*Submitted at the 43rd CCFA*	2860	94-47-3	Phenethyl benzoate	I

No.	CCFA History	FEMA	CAS	PRINCIPAL NAME	STRUCTURAL CLASS
57	*Submitted at the 43rd CCFA*	4438	591-11-7	*beta*-Angelicalactone	I
58	*Submitted at the 43rd CCFA*	4195	87-41-2	Phthalide	III
59	*Submitted at the 45th CCFA*	4768	67936-13-4	2,6,10-Trimethyl-9-undecenal	I
60	*Submitted at the 45th CCFA*	4612	645-62-5	2-Ethyl-2-hexenal	II
61	*Submitted at the 45th CCFA*	4616	13019-16-4	2-Hexylidenehexanal	II
62	*Submitted at the 45th CCFA*	4486	5694-82-6	Citral glyceryl acetal	I
63	*Submitted at the 52nd CCFA*	4902	22122-36-7	3-Methyl-2(5*H*)-furanone	III
64	*Submitted at the 52nd CCFA*	4915	2142634-65-7	(5*Z*)-3,4-Dimethyl-5-propylidene-2(5*H*)-furanone	III
65	*Submitted at the 52nd CCFA*	4784	57548-36-4	(±)-4-Hydroxy-6-methyl-2-heptanone	I
66	*Submitted at the 52nd CCFA*	4939	2180135-09-3	*S*-Methyl 5-(1-ethoxyethoxy)decanethioate	I
67	*Submitted at the 52nd CCFA*	4894	116229-37-9	2-Mercapto-3-methyl-1-butanol	I
68	*Submitted at the 52nd CCFA*	4883	556-27-4	*S*-Allyl-*L*-cysteine sulfoxide	II
69	*Submitted at the 52nd CCFA*	4935	98139-71-0	3-Methylbutane-1,3-dithiol	III
70	*Submitted at the 52nd CCFA*	4916	124831-34-1	2-Methyl-3-butene-2-thiol	I
71	*Submitted at the 52nd CCFA*	4938	2180135-08-2	*S*-Methyl 5-(1-ethoxyethoxy)tetradecanethioate	I
72	*Submitted at the 52nd CCFA*	4901	2097608-89-2	*O*-Ethyl *S*-(3-methylbut-2-en-1-yl)thiocarbonate	I
73	*Submitted at the 52nd CCFA*	4900	64580-54-7	Hexyl propyl disulfide	I
74	*Submitted at the 52nd CCFA*	4914	24963-39-1	bis-(3-Methyl-2-butenyl)disulfide	III
75	*Submitted at the 52nd CCFA*	4889	3877-15-4	Methyl propyl sulfide	I
76	*Submitted at the 52nd CCFA*	4930	159017-89-7	4-Isopropoxycinnamaldehyde	I
77	*Submitted at the 52nd CCFA*	4888	1945993-01-0; 828265-08-3	Mixture of 5-hydroxy-4-(4´-hydroxy-3´-methoxyphenyl)-7-methylchroman-2-one and 7-hydroxy-4-(4´-hydroxy-3´-methoxyphenyl)-5- methylchroman-2-one	III
78	*Submitted at the 52nd CCFA*	4879	21145-77-7	1-(3,5,5,6,8,8-Hexamethyl-5,6,7,8-tetrahydronaphthalen-2-yl)ethanone	II

No.	CCFA History	FEMA	CAS	PRINCIPAL NAME	STRUCTURAL CLASS
79	*Submitted at the 52nd CCFA*	4892	4707-61-3	*cis*-2-Hexylcyclopropaneacetic acid	II
80	*Submitted at the 52nd CCFA*	4890	27841-22-1	3-*p*-Menthen-7-al	I
81	*Submitted at the 52nd CCFA*	4928	554-14-3	2-Methylthiophene	II
82	*Submitted at the 52nd CCFA*	4839	163460-99-9 163461-01-6	Mixture of 3- and 4-butyl-2-thiophenecarboxyaldehyde	II
83	*Submitted at the 52nd CCFA*	4813	1612888-42-2	2-(5-Isopropyl-2-methyltetrahydrothiophen-2-yl)ethanol	II
84	*Submitted at the 52nd CCFA*	4884	1569-60-4	6-Methyl-5-hepten-2-ol	I
85	*Submitted at the 52nd CCFA*	4827	6090-09-1	1-(4-Methyl-3-cyclohexen-1-yl)-ethanone	I
86	*Submitted at the 52nd CCFA*	4869	886449-15-6	4-(*l*-Menthoxy)-2-butanone	II
87	*Submitted at the 52nd CCFA*	4844	118026-67-8	(2*E*,4*E*)-2,4-Decadien-1-ol acetate	I
88	*Submitted at the 52nd CCFA*	4747	91212-78-1	(±)-2,5-Undecadien-1-ol	II
89	*Submitted at the 52nd CCFA*	4913	18478-46-1	3,7-Dimethyl-2-methyleneoct-6-en-1-ol	II
90	*Submitted at the 52nd CCFA*	4785	25234-33-7	2-Octyl-2-dodecenal	II
91	*Submitted at the 52nd CCFA*	4786	13893-39-5	2-Hexyl-2-decenal	II
92	*Submitted at the 52nd CCFA*	4929	60857-05-8	4-Methylidene-2-(2-methylprop-1-enyl)oxane	III
93	*Submitted at the 52nd CCFA*	4920	220462-51-9	1-Ethyl-2-(1-pyrrolylmethyl)pyrrole	III
94	*Submitted at the 52nd CCFA*	4832	108715-62-4	2-(3-Benzyloxypropyl)pyridine	III
95	*Submitted at the 52nd CCFA*	4829	616-45-5	2-Pyrrolidone	I
96	*Submitted at the 52nd CCFA*	4818	1370711-06-0	*trans*-1-ethyl-2-methylpropyl 2-2-butenoate	I
97	*Submitted at the 52nd CCFA*	4867	18374-76-0	(3*S*,5*R*,8*S*)-3,8-Dimethyl-5-prop-1-en-2-yl-3,4,5,6,7,8-hexahydro-2*H*-azulen-1-one	II
98	*Submitted at the 52nd CCFA*	4840	38427-80-4	Tetrahydronootkatone	II
99	*Submitted at the 52nd CCFA*	4807	1078-95-1	Pinocarvyl acetate	II
100	*Submitted at the 52nd CCFA*	4906	36687-82-8	*L*-Carnitine tartrate	III

No.	CCFA History	FEMA	CAS	PRINCIPAL NAME	STRUCTURAL CLASS
101	*Submitted at the 52nd CCFA*	4868	61315-75-1	4-(4-Methyl-3-penten-1-yl)-2(5*H*)-furanone	III
102	*Submitted at the 52nd CCFA*	4896	2186611-08-3	*N*-(2-Hydroxy-2-phenylethyl)-2-isopropyl-5,5-dimethylcyclohexane-1-carboxamide	III
103	*Submitted at the 52nd CCFA*	4882	1857330-83-9	*N*-(4-(Cyanomethyl)phenyl)-2-isopropyl-5,5-dimethylcyclohexanecarboxamide	III
104	*Submitted at the 52nd CCFA*	4899	1622458-34-7; 2079034-28-7	*N*-(1-((4-amino-2,2-dioxido-1*H*-benzo[c][1,2,6]thiadiazin-5-yl)oxy)-2-methylpropan-2-yl)-2,6-dimethylisonicotinamide	III
105	*Submitted at the 52nd CCFA*	4880	2015168-50-8	2-(4-Ethylphenoxy)-*N*-(1*H*-pyrazol-3-yl)-*N*-(thiophen-2-ylmethyl)acetamide	III
106	*Submitted at the 52nd CCFA*	4881	1857331-84-0	*N*-(3-Hydroxy-4-methoxyphenyl)-2-isopropyl-5,5-dimethylcyclohexanecarboxamide	III
107	*Submitted at the 52nd CCFA*	4877	76733-95-4	(*E*)-3-(3,4-Dimethoxyphenyl)-*N*-[2-(3- methoxyphenyl)- ethyl]-acrylamide	III
108	*Submitted at the 52nd CCFA*	4835	877207-36-8	2,4-Dihydroxy-*N*-[(4-hydroxy-3- methoxyphenyl)methyl]benzamide	III
109	*Submitted at the 53rd CCFA*	4948	1129-69-7	2-Hexylpyridine	II
110	*Submitted at the 53rd CCFA*	4958	2308574-23-2	4-Formyl-2-methoxyphenyl *l*-menthyl glutarate	I
111	*Submitted at the 53rd CCFA*	4959	301310-73-6; 79894-05-6	9-Dodecen-12-olide	III
112	*Submitted at the 53rd CCFA*	4960	13474-59-4	*trans-alpha*-Bergamotene	I
113	*Submitted at the 53rd CCFA*	4961	2369713-22-2	4-Methyltrideca-2*E*,4-dienal	I
114	*Submitted at the 53rd CCFA*	4965	1622458-32-5	*N*-(1-((4-Amino-2,2-dioxido-1*H*- benzo[c][1,2,6]thiadiazin-5-yl)oxy)-2-methylpropan-2-yl)isonicotinamide	III
115	*Submitted at the 53rd CCFA*	4966	6137-11-7	4-Methylheptan-3-one	II
116	*Submitted at the 53rd CCFA*	4967	483-76-1	*delta*-Cadinene	I
117	*Submitted at the 53rd CCFA*	4970	2413115-68-9	2-Methyl-1-(2-(5-(p-tolyl)-1*H*-imidazol-2-yl)piperidin-1-yl)butan-1-one	III
118	*Submitted at the 53rd CCFA*	4971	18794-84-8	*beta*-Farnesene	I

No.	CCFA History	FEMA	CAS	PRINCIPAL NAME	STRUCTURAL CLASS
119	*Submitted at the 53rd CCFA*	4972	23060-14-2	Diethyl mercaptosuccinate	I
120	*Submitted at the 53rd CCFA*	4973	2411762-60-0	3-Mercapto-3-methyl-1-pentyl acetate	I
121	*Submitted at the 53rd CCFA*	4974	23986-74-5	Germacrene D >85%	I
122	*Submitted at the 53rd CCFA*	4977	65210-18-6	10-Hydroxy-4,8-dimethyldec-4-enal	I
123	*Submitted at the 53rd CCFA*	4979	142062-38-2	2-(Furan-2-yl)-4,6-dimethyl-1,3,5-dithiazinane	III
124	*Submitted at the 53rd CCFA*	4980	2415657-73-5	Mixture of (8*Z*,11*Z*)-heptadeca-8,11-dienal and (*Z*)-heptadec-8-enal	I

C.3- PRIORITY ADDITIONS LIST OF THIRTY-FIVE (35) COMPOUNDS PREVIOUSLY SUBMITTED FOR SPECIFICATIONS MODIFICATION BY JECFA PRIORITY LIST

History	FEMA No	JECFA No	CAS	Principal Name	Most Recent Specification Evaluation	Status	Update
Old	4018	1049	638-17-5	2,4,6-Trimethyldihydro-4H-1,3,5-dithiazine	2002 (Session 59)	Full	The Assay Minimum % does not reflect the material currently in commerce.
Old	3144	1333	1195-32-0	p-alpha-Dimethylstyrene	2004 (Session 63)	Full	The Refractive Index and Specific Gravity do not reflect the material currently in commerce.
Old	3410	1400	1211-29-6	Methyl jasmonate	2004 (Session 63)	Full	The Assay Minimum % does not reflect the material currently in commerce and should be expressed as the sum of stereoisomers.
Old	2454	1576	121-39-1	Ethyl 3-phenylglycidate	2005 (Session 65)	Full	The Refractive Index and Assay Minimum % do not reflect the material currently in commerce.
Old	4246	1611	121-44-8	Triethylamine	2008 (Session 69)	Full	The Refractive Index and Specific Gravity do not reflect the material currently in commerce.
Old	4446	1998	502-26-1	gamma-Octadecalactone	2010 (Session 73)	Full	The Melting Point does not reflect the material currently in commerce.

History	FEMA No	JECFA No	CAS	Principal Name	Most Recent Specification Evaluation	Status	Update
Old	4447	1999	1227-51-6	delta-Octadecalactone	2010 (Session 73)	Full	The Melting Point does not reflect the material currently in commerce.
Old	2055	0043	123-92-2	Isoamyl acetate	1996 (Session 46)	Full	Add requirement on minimum assay to include the sum of both isomers.
Old	2060	0045	106-27-4	Isoamyl butyrate	1996 (Session 46)	Full	Add requirement on minimum assay to include the sum of both isomers.
Old	2075	0046	2198-61-0	Isoamyl hexanoate	1996 (Session 46)	Full	Add requirement on minimum assay to include the sum of both isomers.
Old	2082	0044	105-68-0	Isoamyl propionate	1996 (Session 46)	Full	Add requirement on minimum assay to include the sum of both isomers.
Old	3544	0963	3289-28-9	Ethyl cyclohexane-carboxylate	2008 (Session 69)	Full	The Refractive Index and Specific Gravity do not reflect the material currently in commerce.
Old	2451	0039	628-97-7	Ethyl palmitate	1996 (Session 46)	Full	The Assay Minimum % and Acid Value Max do not reflect the material currently in commerce.
Old	3524	0269	5435-64-3	3,5,5-Trimethyl hexanal	1997 (Session 49)	Full	Add requirement on minimum assay to include the sum of both isomers.
Old	3488	214	39255-32-8	Ethyl 2-methyl pentanoate	2000 (Session 55)	Full	The Refractive Index does not reflect the material currently in commerce.
Old	2563	315	928-96-1	*cis*-3-Hexen-1-ol	1998 (Session 51)	Full	The Refractive Index does not reflect the material currently in commerce.
Old	2665	427	89-78-1	Menthol	2018 (Session 86)	Full	The Specific Gravity and Refractive Index could be removed, as they are not meaningful parameters for this substance. The Solidification Point/Melting Point could be added to reflect the material currently in commerce.

History	FEMA No	JECFA No	CAS	Principal Name	Most Recent Specification Evaluation	Status	Update
Old	3748	433	61597-98-6	l-Menthyl l-lactate	2018 (Session 86)	Full	The Melting Point does not reflect the material currently in commerce
Old	2656	1480	118-71-8	Maltol	2018 (Session 86)	Full	The Melting Point does not reflect the material currently in commerce
Old	3163	1503	1192-62-7	2-Furyl methyl ketone	2018 (Session 86)	Full	The Specific Gravity, Refractive Index and Acid Value could be removed removed, as they are not meaningful parameters for this substance. The Melting Point could be added to reflect the material currently in commerce.
Old		1506	10599-70-9	3-Acetyl-2,5-dimethylfuran	2020 (Session 89)	Full	IOFI proposes to remove the specifications for this material
Old	3159	1520	13679-46-4	Furfuryl methyl ether	2018 (Session 86)	Full	The Minimum Assay Value, Refractive Index, and Specific Gravity do not reflect the material currently in commerce. The Acid Value could be removed as it is not a meaningful parameter for this material.
Old	3539	1338	13877-91-3	3,7-Dimethyl-1,3,6- octatriene	2004 (Session 63)	Full	The Minimum Assay Value does not reflect the material currently in commerce.
Old	2160	1388	125-12-2	Isobornyl acetate	2004 (Session 63)	Full	The Minimum Assay Value does not reflect the material currently in commerce.
Old	3513	499	13679-85-1	2-Methyltetrahydrothiop hen-3-one	2000 (Session 55)	Full	The Minimum Assay Value does not reflect the material currently in commerce.
Old	3415	461	505-10-2	(3-Methylthio)propanol	2001 (Session 57)	Full	The Specific Gravity, Solubility Description and possibly Purity does not reflect the material currently in commerce.
Old	3376	500	23550-40-5	4-(Methylthio)-4-methyl-2-pentanone	2000 (Session 55)	Full	The Specific Gravity and Refractive Index do not reflect the material currently in commerce.

History	FEMA No	JECFA No	CAS	Principal Name	Most Recent Specification Evaluation	Status	Update
Old	3897	510	75-33-2	2-Propanethiol	2001 (Session 57)	Full	The Specific Gravity and Refractive Index do not reflect the material currently in commerce.
Old	3475	543	828-26-2	Trithioacetone	2001 (Session 57)	Full	The Specific Gravity and Refractive Index do not reflect the material currently in commerce.
Old	2911	896	120-57-0	Piperonal	2001 (Session 57)	Full	The Melting Point does not reflect the material currently in commerce.
Old	3557	973	2111-75-3	*p*-Mentha-1,8-dien-7-al	2018 (Session 86)	Full	The Purity Specification, Acid Value and Specific Gravity do not reflect the material currently in commerce.
Old	2349	1093	622-45-7	Cyclohexyl acetate	2002 (Session 59)	Full	The Specific Gravity does not reflect the material currently in commerce.
Old	2467	1529	97-53-0	Eugenol	2005 (Session 65)	Full	The Density Range does not reflect the material currently in commerce.
Old	4321	1763	116505-60-3	Pyrrolidino-[1,2e]-4H-2,4-dimethyl1,3,5-dithiazine	2007 (Session 68)	Full	The melting point does not reflect the material in commerce.
Old	3507	49	2050-01-3	Isoamyl isobutyrate	1997 (Session 49)	Full	The specific gravity and refractive index does not reflect the material in commerce.

Appendix XII

DRAFT STANDARD FOR BAKER'S YEAST

(For adoption at Step 5/8)

1. SCOPE

This standard applies to baker's yeast, as defined in Section 2, used as a food ingredient in the production of baked foods.

2. DESCRIPTION

2.1 Product definition

Baker's yeast refers to a type of unicellular fungus belonging to the species of *Saccharomyces cerevisiae*. It is produced by the multiplication of pure strains and is used as a biological leavening agent in bakery applications, with the main function of producing carbon dioxide and flavors. It is not intended to be consumed directly as a ready-to-eat product.

2.1.1 Fresh yeast is a type of baker's yeast with high moisture content, which is obtained by separation and other processes such as compression.

2.1.2 Dry yeast is a type of baker's yeast, which is obtained by removing water from fresh yeast and then drying to a low water content to maintain a low metabolic activity.

2.2 Types

According to product appearance and moisture content, baker's yeast shall be classified in two types:

2.2.1 Fresh yeast

Fresh yeast shall have a characteristic colour and smell typical of the product, and may be in three major forms:

(a) Block yeast or compressed yeast, which shall be in the form of a block. The texture or consistency shall be characterized by being friable, breaking easily into small fragments and/or permitting kneading.

(b) Granulated yeast or crumbled yeast, which shall be in the form of small granules.

(c) Liquid yeast or cream yeast, which shall be a liquid suspension of yeast cells in water with a cream-like texture.

2.2.2 Dry yeast

Dry yeast shall have a characteristic colour and smell typical of the product, and may be in three major forms:

(a) Active dry yeast which is rehydrated to reactivate it in lukewarm water before use. The particles are rod-shaped or spherical in appearance, with a diameter of 0.2 mm - 3 mm.

(b) Instant dry yeast or instant active dry yeast is used in a way that can be added directly to the flour during mixing without a rehydration step in water. The product consists of porous cylindrical particles with a diameter of about 0.5 mm and length up to a few millimeters.

(c) Semi-dry yeast which is stored in a frozen state prior to use and added directly to the flour during mixing without a rehydration step in water. The product consists of porous cylindrical particles with a diameter of about 0.5 mm.

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

3.1 Essential composition

For the purpose of this standard, the following composition shall apply.

Yeast as defined in Section 2.

3.2 Quality factors

3.2.1 Moisture

The moisture content of fresh yeast and dry yeast has a wide range, depending on the formulation of the product—block yeast, granulated yeast, liquid yeast and the requirements for fermentation performance and consistency/plasticity. It shall comply with the requirements of Table 1.

Table 1

Types		**Moisture (%, w/w)**
Fresh yeast	Block yeast / compressed yeast / granulated yeast / crumble yeast	60-75
	Liquid yeast / cream yeast	71-86
Dry yeast	Active dry yeast / instant dry yeast / instant active dry yeast	2-10
	Semi-dry yeast	15-26

3.2.2 pH

This measurement of the pH value is required for liquid yeast or cream yeast. Typical pH values range from 3 to 7.5.

4. FOOD ADDITIVES

4.1 Fresh yeast: Emulsifiers used in accordance with Tables 1 and 2 of the *General standard for food additives* (CXS 192-1995) in food category 12.8 (yeast and like products) and acidity regulators, emulsifiers, humectants, stabilizers and thickeners listed in Table 3 of the *General standard for food additives* (CXS 192-1995) are acceptable for use in fresh yeast conforming to this standard.

4.2 Dry yeast: Antioxidants and emulsifiers used in accordance with Tables 1 and 2 of the *General standard for food additives* (CXS 192-1995) in food category 12.8 (yeast and like products) and antioxidants, emulsifiers, humectants, packaging gases, stabilizers and thickeners listed in Table 3 of the *General standard for food additives* (CXS 192-1995) are acceptable for use in dry yeast conforming to this standard.

4.3 Processing aids used in products covered by this standard shall comply with the *Guidelines on substances used as processing aids* (CXG 75-2010).

5. CONTAMINANTS

The products covered by this Standard shall comply with the maximum levels of the *General standard for contaminants and toxins in food and feed* (CXS 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 *General principles of food hygiene* (CXC 1-1969), and other relevant Codex texts such as codes of hygienic practice and codes of practice.

The products shall comply with any microbiological criteria established in accordance with the *Principles and guidelines for the establishment and application of microbiological criteria related to foods* (CXG 21-1997).

7. LABELLING

In addition to the provisions of the *General standard for the labeling of pre-packaged foods* (CXS 1-1985), the following specific provisions shall apply.

7.1 Name of the product

The name of the product shall be “Baker’s yeast” or be labelled with the corresponding name described in Section 2.2.

Other names, including “yeast”, may be used in accordance with the law and custom of the country in which the product is sold and in such a manner as to not mislead consumers.

7.2 Labelling of non-retail containers

The labelling of non-retail containers should be in accordance with the *General standard for the labelling of non-retail containers of foods* (CXS 346-2021).

8. PACKAGING, TRANSPORTATION AND STORAGE

Packaging shall not be a source of contamination or migration, and must protect the quality of the product during transport and storage. Packaging shall be odorless.

The fresh yeast shall be stored under refrigerated conditions.

9. METHODS OF ANALYSIS AND SAMPLING[1]

Provisions	Commodity	Method	Principle	Type
Moisture	Fresh yeast	AOAC 961.06	Gravimetry	I
Moisture	Dry yeast	AOAC 960.18		I
pH	Liquid yeast / cream yeast	ISO 11289	Potentiometry	I

[1] The methods of analysis will be included in CXS 234-1999 after endorsement by CCMAS and the following text shall replace the Table:
"For checking the compliance with this standard, the methods of analysis and sampling contained in the Recommended Methods of Analysis and Sampling (CXS 234-1999) relevant to the provisions in this standard shall be used".

Appendix XIII

INFORMATION DOCUMENT

THE MAPPING OF FOOD CATEGORIES IN THE GSFA TO THE FOODEX2 DATABASE

1. BACKGROUND

The Joint FAO/WHO Expert Committee on Food Additives (JECFA), in its conclusions to its 89th meeting, requested additional information in order to complete the exposure assessment for sucrose esters of fatty acids (INS 473) and sucrose oligoesters, type I and type II (INS 473a). Specifically, JECFA requested that the foods be classified according to the FoodEx2 classification system, and that the data be presented in tabular format by mapping the foods recorded in the FoodEx2 to those foods in the GSFA food categories to aid in the use of both the Chronic Individual Food Consumption database - Summary statistics (CIFOCOss)[1] and the Global Individual Food consumption data Tool (GIFT)[2] databases. The JECFA also noted that this exercise can improve mapping consistency for all future meetings.[3]

As part of the discussions during the in-session working group on the JECFA Priority List at CCFA52(2021), Japan, as the proponent of the original request for the evaluation of INS 473 and 473a, had agreed to conduct a mapping exercise for these additives, but also understood that the mapping exercise would be more broadly applicable to all food additives. To ensure that a complete mapping between the GSFA and the FoodEx2 could be produced that would be suitable for future exposure assessments conducted by JECFA, the working group Chair suggested that the development of such a mapping should undergo greater scrutiny by the Committee.[4]

As a result of the discussion, CCFA52 endorsed new work to develop a discussion paper with the purpose of developing a complete mapping exercise between the food categories of the GSFA and the FoodEx2 database and agreed to a discussion paper to be co-authored by Canada, Australia and Japan at that time.[5]

CCFA53(2023) discussed the project document, the JECFA Secretariat noted that the exercise was complicated and therefore important to finish the preliminary mapping initiated by Canada on a limited number of GSFA Food Categories, to learn as much as possible about the mapping process. JECFA also mentioned it would be willing to host the mapping document. CCFA53 agreed that when the initial mapping had been tested by JECFA, it would support JECFA in hosting the mapping and any additional documentation.[6] CCFA53 supported that the initial full mapping be undertaken by Japan based on Japan's previous willingness to undertake this work for SUCROSE ESTERS.[7]

The initial mapping was submitted to JECFA secretariat in January 2025.

CCFA56(2026) agreed to publish it as an information document for everyone's reference.

2. STRUCTURE

It consists of a **master file** and **four appendices**.

MasterFile: The “MasterFile” was created by splitting it into 21 Excel spreadsheets corresponding to the 21 top-level groups in FoodEx2. Furthermore, the EU food categories have been added to the right end column.

Appendix1: Twenty one (21) “MasterFile” sheets have been consolidated into one.

Appendix2: Appendix 1 has been organized by Core Terms based on the discussion in CCFA53. It contains 2 sheets.

- Sheet “with empty cells”: Empty cells are left in order to be easily compared with Appendix1.
- Sheet “without empty cells”: Empty cells have been removed.

Appendix3: All FoodEx2 food codes with GSFA category information are sorted.

Appendix4: FoodEx2 food codes with multi-codes of GSFA category in Appendix3 are separated into multiple rows.

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[1] CIFOCOss accessed on WHO Food Safety Collaborative Platform (FOSCOLLAB): https://apps.who.int/foscollab/Download/DownloadConso , accessed October 2025.
[2] FAO/WHO Global Individual Food consumption data Tool (GIFT): methodological document: https://www.fao.org/3/cb8809en/cb8809en.pdf , accessed October 2025.
[3] FAO/WHO. 2020. Joint FAO/WHO Expert Committee on Food Additives: Eighty-ninth meeting (Safety evaluation of certain food additives), Virtual meeting, 1-12 June 2020, Summary and Conclusions. https://iris.who.int/server/api/core/bitstreams/cb73a490-36bf-4702-afec-d85ae2122d4e/content , accessed October 2025.
[4] CCFA52 CRD6 Recommendation 6
[5] REP21/FA paragraph 226, 227(iii)
[6] REP23/FA paragraph 157
[7] CCFA53 CRD35 Recommendation 6

LIST OF LINKS TO THE MAPPING OF FOOD CATEGORIES IN THE GSFA TO THE FOODEX2 DATABASE

MasterFile: https://www.fao.org/fileadmin/user_upload/codexalimentarius/doc/GSFA-FoodEx2-Mapping_MasterFile_2025-01-31.xlsx

Appendix1: https://www.fao.org/fileadmin/user_upload/codexalimentarius/doc/Appendix1_GSFA-FoodEx2-Mapping_OneSheet_2025-01-31.xlsx

Appendix2: https://www.fao.org/fileadmin/user_upload/codexalimentarius/doc/Appendix2_GSFA-FoodEx2-Mapping_CCFA53-recommended-CoreTerms_2025-01-31.xlsx

Appendix3: https://www.fao.org/fileadmin/user_upload/codexalimentarius/doc/Appendix3_FoodEx2-sorted_OneLongList_with-Multi-code_2025-01-31.xlsx

Appendix4: https://www.fao.org/fileadmin/user_upload/codexalimentarius/doc/Appendix4_FoodEx2-sorted_OneLongList_without-Multi-code_2025-01-31.xlsx

Appendix XIV

INFORMATION DOCUMENT

WORKING PRACTICES FOR THE INCORPORATION AND ENDORSEMENT OF FOOD ADDITIVE PROVISIONS FOR COMMODITY AND REGIONAL COMMITTEES

1. Scope

These working practices[1] apply to the development of food additive provisions relating to newly initiated or amended commodity standard(s)[2], for food additives that are already listed in the GSFA[3].

2. Introduction

The aims of these working practices are to ensure that the GSFA is strengthened as the single reference in Codex for food additives and ensure that there is no further divergence of food additive provisions in the GSFA with commodity standards. This process is referred to as incorporation and endorsement, as defined in section 3.

In developing commodity standards, Commodity/Regional Committees should first examine the relevant GSFA food additive provisions with a view to deciding whether they are suitable for their needs, or whether further amendments to the GSFA are required so that a general reference to the GSFA could be included in the commodity standard(s) as the incorporation of specific food additive provisions in commodity standards should be exceptional and minimised as much as possible.

3. Definitions

For the purpose of this standalone working practices document, the following terms are defined:

"*Incorporation"* - the inclusion of food additive provisions in the GSFA resulting from the initiation of new and/or amended commodity standards.

"Endorsement" - the process whereby CCFA approves the food additive section contained in commodity standards in accordance with the Procedural Manual.

4. Principles

(i) That the GSFA be strengthened as the single reference in Codex for food additives.

(ii) That no further divergence of food additive provisions in the GSFA with commodity standards are created, such that the work on alignment[4] can be completed.

(iii) That a general reference to the GSFA is the optimal approach, while the incorporation of *specific* food additive provisions in commodity standards should be minimised as much as possible.

(iv) That all food additive provisions in the commodity standards require endorsement by CCFA, consistent with the Procedural Manual, before their adoption by CAC.

(v) That the GSFA is amended at the same CCFA meeting as the endorsement of food additive provisions in commodity standards, and these are both adopted concurrently by the CAC.

(vi) That CCFA engage collaboratively with the Commodity/Regional Committees on food additive provisions to ensure timely and appropriate outcomes.

5. Key considerations for the development of the Commodity Standard(s) and the amendment of the GSFA

5.1 Collaboration between Committees and Commodity/GFSA experts

It is highly desirable that experts (i.e. expert(s) on the commodity and expert(s) on the GSFA) are involved to facilitate the timely development of the food additive section in Commodity Standard(s) and the amendment to the GSFA. This will minimise the iterative exchange between the Committees that may be required before agreement is reached.

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[1] These working practices should be used for all new and proposed changes to food additive provisions irrespective of whether the commodity standard has been aligned with the GSFA. It is distinct from the work on alignment of adopted food additive provisions for which the existing CCFA alignment procedure would continue to be used.

[2] Commodity standards can be developed either by Commodity Committees or FAO/WHO Coordinating Committees (i.e. Regional Committees).

[3] Food additives that are listed in the GSFA for any food categories in Tables 1, 2 or 3.

[4] Alignment is the retroactive process by which the adopted food additive provisions in previously developed commodity standards are aligned with those of the GSFA.

The GSFA and commodity experts should facilitate the information exchange between Committees (Commodity/Regional Committee or CCFA) at an early stage in the process which would enhance the efficiency of the work and will thus minimise the back-and-forth dialogue between the Committees.

5.2 Incorporation of a general reference in commodity standards

In developing the commodity standard, a general reference to the GSFA should be suitable in most cases, with the relevant provision in the GSFA being amended by the use of Notes, as appropriate. The commodity standard may also list the functional classes to provide further information on the intended uses. In complex situations, a functional class table may be required. When referring to the GSFA, a specific list of food additives should not be included in commodity standards but be reflected in appropriate amendments to the GSFA.

Where a general reference to the GSFA is included in the commodity standard(s), the Commodity/Regional Committees should review all the existing food additive provisions in the GSFA relating to food(s)/product(s) included in the commodity standard, to ensure their suitability.

An example of a general reference to the GSFA is as follows:

> "[Food additive functional class] used in accordance with Tables 1 and 2 of the General Standard of Food Additives in food category x.x.x.x [FC name] or listed in Table 3 of the GSFA are acceptable for use in foods conforming to this standard."[5]

In situations where **no** food additives are allowed in a particular commodity standard, this should be clearly stated in the commodity standard(s). Examples of an appropriate sentence that should be included in the commodity standard(s) are: "No food additives are permitted in [foods/products] conforming to this standard", or "No food additives are permitted in [specific name of food]". An appropriate amendment to the GSFA is still required to reflect this.

5.3 Identification of Food Categories

It is important to identify the GSFA food category(s) in which the commodity(s) belong, while noting that the GSFA Food Category system should be used as a default. In some cases, there is a one-to-one relationship between the commodity standard and the GSFA. However, the description of commodities in the commodity standard does not always correspond to a GSFA food category(s).

In considering amendments to the GSFA, this difference in the scope of the commodities covered by the standards should be addressed by the use of exclusion notes (XS notes) to ensure the scope of the food additive provisions are not broader than required.

Where necessary, revisions to the existing food category(s) to accommodate specific foods may be appropriate with careful consideration. There are two situations relating to changes to the GSFA food category(s): (i) revisions to the current food category descriptors[6]; and (ii) a revision to the food category(s). Revisions to the food category(s) (ii above) includes both new and revised food categories and this change should be primarily considered by CCFA.

5.4 Consideration of functional classes, group food additives, use levels and further restrictions

For food additives that have multiple functional classes, these may be considered without restrictions to their functional classes. Alternatively, restrictions may be considered necessary, e.g. emulsifiers not being used as thickeners or stabilisers where appropriate.

Where restrictions are proposed, the Commodity/Regional Committees should be clear on the particulars regarding the scope of food additive use (i.e. the need to limit to very specific technical functions, whether all additives of a technical function can be used or only certain additives), and provide a justification on the restriction(s). The commodity standard(s) may include information on the functional classes. For most Commodity Standards this can be a simple list. However, for complex standards that capture a wide variety of foods or processes a functional class table may serve as a helpful reference to help the reader clarify what types of food additives may be used. In addition, a list of the applicable GSFA food categories may be helpful.

In considering food additives that share a numerical ADI, a justification should be provided where restrictions on the use of individual additives are proposed. The Commodity/Regional Committee should consider whether there is an existing use level in Table 1 and 2. Where necessary an alternative use level may be proposed where technologically justified.

The Commodity/Regional Committee should also determine if there are other factors that would cause certain food additives to be inappropriate.

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[5] Procedural Manual, 31st edition. SECTION 2 ELABORATION OF CODEX STANDARDS AND RELATED TEXTS. Paragraph 91.

[6] CODEX STAN 192-1995 GSFA, Annex B, PART II: Food Category Descriptors.

5.5 The amendment of the GSFA

The approach to incorporation should be broadly consistent to that taken for new and revised amendments procedure to the GSFA, using the *Guidelines for the inclusion of specific provisions in Codex standards and related texts*[7] *of the* Procedural Manual*.* This is especially the case for the safety aspects which need to be fully considered because in contrast to Alignment, which is a retrospective exercise, incorporation is for amended and new provisions for which the safety aspects may have not been previously considered. In addition, if the Regional Committee does not have the appropriate technical expertise, consideration of technological justification should be performed by CCFA at the request of the Regional Committee.

6. Preparation of proposals for additions or amendments of GSFA provisions and endorsement by CCFA

Two alternative routes are available for the amendment of the GSFA relating to commodity standards, as outlined below. In choosing the route, the Commodity/Regional Committee should take account of the GSFA expertise available to them.

The Codex Secretariat to the Commodity/Regional Committees should ensure that the ToR of WGs considering the food additive provisions makes reference to this working practice document. The EWG report should include the template[8] (Annex 1) and state the route that has been used.

A decision tree outlining the recommended approach to the amendment to the GSFA to reflect new and amended food additive provisions, together with other explanatory information is at Annex 2.

6.1 Process where the Commodity/Regional Committee prepares a proposal for GSFA provisions relating to commodity standards (Route 1)

The development of amendments to the GSFA would be undertaken primarily by the Commodity/Regional Committee with the initial draft commodity standard and the proposed amendments to the GSFA being submitted to the CCFA for consideration and endorsement.

The Commodity/Regional Committee should decide upon the food additives that are required for use in the Commodity at an early stage in the development of the Commodity Standard(s). Once this decision has been made, they should submit the information required for the endorsement by CCFA of the proposed food additive provisions. This information should include the completed template at Annex 1, the proposed amendments to the GSFA, the draft Commodity Standard(s), and where relevant the report of the EWG that considered the food additive provisions.

In order to ensure that expertise in the GSFA is available, the Chair of the Commodity Standard WG of the Commodity/Regional Committee should seek GSFA experts from the member countries participating in the development of the Commodity Standard. An alternative approach would be for the Chair to identify other GSFA experts, subject to their availability, to assist in the amendment of the GSFA. The Codex Secretariat should also assist with connecting GSFA and Commodity experts. The experts would work together to draft the food additive provisions, including the appropriate GSFA food category and notes, thereby facilitating efficiency and reducing the time frame for the development of the pertinent provisions in the GSFA.

The Commodity Standard WG would develop the completed templates at Annex 1 and include the general reference to the GSFA in the Commodity Standard(s), in collaboration with the GSFA expert(s). Once this work has been agreed by the Commodity/Regional Committee, the amendments to the GSFA and the Commodity Standard should be referred to CCFA for consideration and endorsement, with the assistance of the Codex Secretariat, consistent with section 2, para 58-63 of the PM[9].

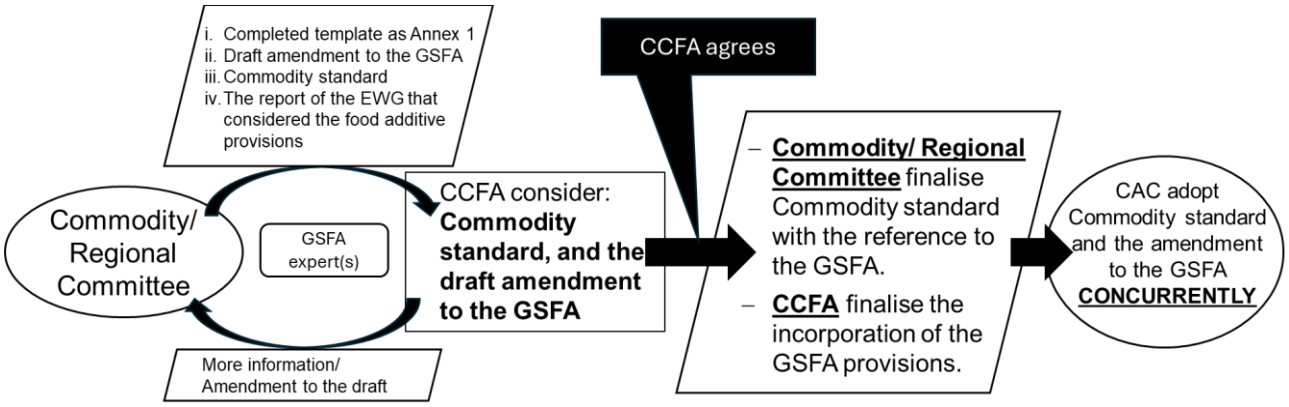
CCFA would review the amendments to the GSFA, including safety aspects of the proposed food additive provisions, and the other considerations listed in the *Guidelines for the inclusion of specific provisions in Codex standards and related texts*[7]*.* CCFA would endorse the proposed uses or provide suggestions to the Commodity/Regional committee, as appropriate.

If CCFA were to agree to all aspects, then the food additive section of the Commodity standards would be endorsed and both the commodity standards and the amendment to the GSFA would be advanced for adoption by CAC once the Commodity/Regional Committee has completed their work in developing the Commodity standard. Where CCFA has suggestions, then the Commodity/Regional Committee would respond to the

[7] Procedural Manual, 31st edition. SECTION 2 ELABORATION OF CODEX STANDARDS AND RELATED TEXTS. Paragraphs 108-127.
[8] The information required in the template should be consistent with requirements in para 111-114 of the Procedural Manual , 31st edition.
[9] Procedural Manual, 31st edition. SECTION 2 ELABORATION OF CODEX STANDARDS AND RELATED TEXTS. Paragraphs 58-63.

information referred from CCFA, and present revised provisions to the next session of CCFA for subsequent endorsement.

In summary, the Commodity/Regional Committee would have primary responsibility for the development of the GSFA food additive provision(s) relevant to the specific commodities, noting that CCFA has to endorse the provisions. Whereas the Commodity/Regional Committee are more familiar with the Commodity under consideration, a comprehensive technical understanding of the GSFA is required that would be provided by collaboration with a GSFA expert(s). The involvement of GSFA experts would reduce the risk of having to proceed through iterations (back-and-forth between the Commodity/Regional Committees and CCFA) that may result in delaying the development of Codex standards.



If route 1 is chosen and it subsequently becomes clear that the technical complexity requires further CCFA involvement, then a change to route 2 is possible.

6.2 Process where the Commodity/Regional Committee requests the CCFA to develop a proposal for GSFA provisions relating to commodity standards (Route 2)

The development of amendments to the GSFA would be undertaken primarily by CCFA based on a request and the submission of all relevant information by the Commodity/Regional Committees.

The Commodity/Regional Committee should decide the food additives that are required for use in the Commodity at an early stage in the development of the Commodity Standard(s). Once this decision has been made, they should submit the information required by CCFA. This information should include the completed template at Annex 1, the draft Commodity Standard(s), and where relevant the report of the WG that considered the food additive provisions.

The information would then be used by a CCFA WG to consider safety and to draft the necessary food additive provisions in the GSFA. This drafting work would be undertaken with a general mandate being agreed each year by CCFA (e.g. terms of reference of the WG). This general mandate would task the WG to consider all the requests provided by the Commodity/Regional Committee and proceed to develop the proposed amendments to the GSFA.

The WG should fully reflect the request(s) from the Commodity/Regional Committee but at the same time consider the safety of the proposed food additive provisions. Where needed, there would be collaboration between GSFA experts and Commodity expert(s) in order to minimize the iterative exchange between the Committees, and ensure the amendments to the GSFA appropriately reflect the request received. This collaboration could be done by hosting a joint virtual WG meeting involving experts from both CCFA and Commodity/Regional Committees.

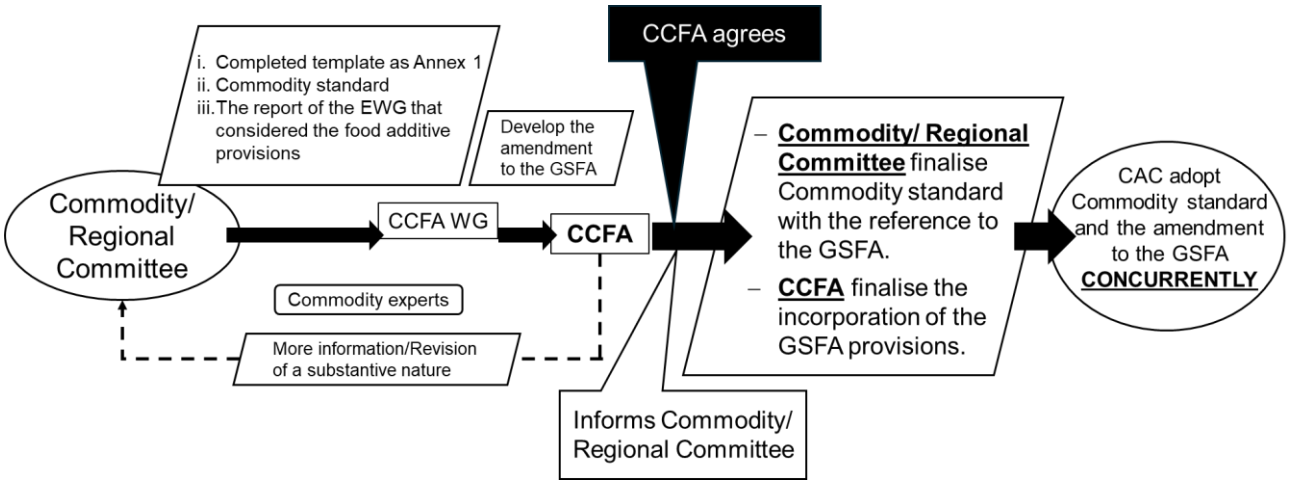
The drafted provisions would then be presented to CCFA for agreement. In cases where further information, or clarification, is required from the Commodity/Regional Committee, this would be requested by CCFA before the food additive provisions in the commodity standard are endorsed.

Once CCFA agrees, the Commodity/Regional Committee will be informed of the amendments to the GSFA, although formal agreement by the Commodity/Regional Committee would not be required when the amendments of the GSFA reflects the request received from the Commodity/Regional committee. However, where the changes proposed by CCFA food additive provisions are of a substantive nature, these would be referred back to the Commodity/Regional Committee for their further consideration.[10]

In summary, CCFA would have primary responsibility for the development of the food additive provision(s) based on a request and information provided by a Commodity/Regional Committee. This option has the

[10] Procedural Manual, 31st edition. SECTION 2 ELABORATION OF CODEX STANDARDS AND RELATED TEXTS. Paragraph 58.

advantage that CCFA has the comprehensive technical understanding of the GSFA that may not be available to the Commodity/Regional Committees. This option would follow the procedures described in the *Guidelines for the inclusion of specific provisions in Codex standards and related texts*[7]. The flowchart for Route 2 is provided below.



Annex 1

TEMPLATES FOR THE SUBMISSION OF PROPOSALS FOR NEW AND/OR REVISIONS OF FOOD ADDITIVE PROVISIONS IN THE GSFA RELATING TO COMMODITY STANDARDS

Introduction

Two templates are provided for the submission of proposals for new and/or revisions of food additive provisions in the GSFA relating to Commodity Standards. Template 1 is for Route 1,Template 2 is for Route 2.

In completing these templates, it is not necessary to include information that is already clearly included in the WG report that is associated with the development of the commodity standard.

A separate table should be completed for each food additive, or a group of food additives.

Template 1 – (Route 1)

This template outlines supporting information that should be provided to CCFA to support amendment of the GSFA where the Commodity/Regional Committee decide to prepare the first draft. The template includes the format that should be used by the Commodity/Regional Committee in the preparation of amendments to the GSFA.

The template includes Table 2 provisions, but not Table 1 provisions. This is because when Table 2 provisions are adopted, this will result in consequential changes to Table 1.

Where the commodity standard(s) makes a general reference to the GSFA and there are no changes to the maximum use levels of the GSFA, it is not necessary to complete Template 1.

Template 2 – (Route 2)

This template outlines supporting information that should be provided to the CCFA to support amendment of the GSFA, where the Commodity/Regional Committee request the CCFA to prepare these GSFA amendments.

Template 1 – Information required[11] for route 1

Part A: Basic information

THE PROPOSAL IS SUBMITTED BY:	*Include the Committee that submits the proposal*
NAME OF THE COMMODITY/REGIONAL STANDARD:	*Include the name of the standard*
IDENTITY OF THE FOOD ADDITIVE:	
Name of the Additive *As listed in Class Names and the International Numbering System for Food Additives (CXG 36-1989)* For certain additive(s) belonging to a group food additive, include justification(s) where restrictions are proposed.	*Include the name of the additive or the group of the additives*
INS Number	*Include the INS number*
Functional Class *As listed in Class Names and the International Numbering System for Food Additives (CXG 36-1989)* Include justification(s) where restrictions are proposed.	*Include the name of the functional class(es) performing the intended technological effect.* *When relevant, explain why some additional functional classes associated with the additive are not appropriate (i.e. explain, whether and why there should be a restriction for certain function class(es) associated with the additive)*
EVALUATION BY JECFA:	
Evaluation by JECFA *Reference to the JECFA evaluation (including year and JECFA session; full ADI (numerical or "not specified"); specifications monograph).*	*Include the reference to the JECFA evaluation and a summary of the outcomes and their relevance for the proposal.*
JUSTIFICATION:	
Justification for use and technological need *Supporting justification based on the criteria in Section 3.2 & 3.3(a) of the Preamble of the General Standard for Food Additives*.	*Indicate whether the use is proposed broadly across all foods covered by the standard or only for some specific products.* *Include information relating to the use, and the use level, of the additive based on 3.3(a) and the objectives in Section 3.2 of the Preamble of the GSFA.*
Justification that the use does not mislead consumer *Assessing whether the use of this additive in the intended food(s) modify any characteristic of the food that might mislead the consumer.*	*Include information justifying that the proposed use does not misled consumer, e.g. as regards changing the nature, substance, quality or nutritional quality of the food, the use of faulty raw materials or of undesirable (including unhygienic) practices or techniques by which the consumer might be misled.*
Correspondence between commodity/regional standard and food category(s)	*Provide an explanation as to how the food category(s) corresponds to the commodity/regional standard, for complex situations.* *Where there is no appropriate corresponding food category(s), revisions to the existing food category(s) may be necessary in order to accommodate specific foods. While revisions to the current food category(s) descriptors may be proposed by the Regional/Commodity Committee,*

[11] It is not necessary to include information that is already clearly included in the WG report that is associated with the development of the commodity standard. Similarly, it is not necessary to duplicate information in Part A of Template 1, if the information is unambiguously provided in Part B of Template 1. However, a reference to the relevant part of the WG report or Part B of Template 1 should be included e.g. "this information is already included in the WG report".

	changes to a food category(s) (new and revised food category(s)), should be primarily considered by the CCFA. *A full explanation should be provided (if not already in the WG report).*
Safe use of additive: Dietary intake assessment (as appropriate) The safety of the proposed use of the food additives should be fully considered, taking into account dietary intake from all food sources and where relevant the intake by special groups of consumers.	Table 3 additive: ☐ Yes ☐ No. *Please provide information on the dietary intake. Indicate whether the proposed use is included in the existing JECFA assessment and what the outcome of the assessment is. Alternatively, use the intake assessment of Codex member(s) or the procedure of Annex A of the GSFA.*

Part B: Format for the proposed amendments(1) to the GSFA

PROPOSED AMENDMENTS TO TABLE 2 AND 3 OF THE GSFA RELATING TO [INSERT NAME OF COMMODITY COMMITTEE]

1. PROPOSED AMENDMENTS TO TABLE 2 OF THE GSFA (food category numerical order)

1.1 PROPOSED AMENDMENTS TO FOOD CATEGORY [INSERT FOOD CATEGORY NUMBER]

Food Category No.(2) [INSERT FOOD CATEGORY]				
Additive	INS	Step/Year adopted (where applicable)	Max Level (3) (4) (mg/kg)	Notes (5)

2. PROPOSED AMENDMENTS TO TABLE 3 OF THE GSFA

2.1 AMENDMENTS TO TABLE 3

INS	Additive	Functional Class	Year adopted (where relevant)	Specific allowances

2.2 AMENDMENTS TO REFERENCE TO COMMODITY STANDARDS FOR GSFA TABLE 3 ADDITIVES.

[INSERT FOOD CATEGORY NUMBER]	[INSERT FOOD CATEGORY]

Explanatory notes:

(1) For proposed revisions of adopted provisions, the current adopted provision should be provided, with deletions noted in ~~strikethrough~~ text, and changes or additions noted in **bold** font.

(2) Food category number and name, as listed in Annex B of the GSFA.

(3) For consistency, the maximum use level should be expressed on the same basis as the ADI.
A numerical use level should be provided for a food additive assigned a numerical ADI.
GMP or a numerical use level may be provided for a food additive assigned a non-numerical ADI (e.g. "not-specified").

(4) Use levels that differ than those already in the GSFA should be based on that necessary to achieve the desired technological effect.

(5) Specific restrictions on the use of the food additive to be included as Notes (e.g. limitation of use to specific products in a food category). Examples of potentially relevant notes are be found in the GSFA.

Template 2 – Information required[12] for route 2

THE PROPOSAL IS SUBMITTED BY:	*Include the Committee that submits the proposal*
NAME OF THE COMMODITY/REGIONAL STANDARD:	*Include the name of the standard*
IDENTITY OF THE FOOD ADDITIVE:	
Name of the Additive *As listed in Class Names and the International Numbering System for Food Additives (CXG 36-1989)* For certain additive(s) belonging to a group food additive, include justification(s) where restrictions are proposed.	*Include the name of the additive or the group of the additives*
INS Number	*Include the INS number*
Functional Class *As listed in Class Names and the International Numbering System for Food Additives (CXG 36-1989)* Include justification(s) where restrictions are proposed.	*Include the name of the functional class(es) performing the intended technological effect.* *When relevant, explain why some additional functional classes associated with the additive are not appropriate (i.e. explain, whether and why there should be a restriction for certain function class(es) associated with the additive)*
EVALUATION BY JECFA:	
Evaluation by JECFA *Reference to the JECFA evaluation (including year and JECFA session; full ADI (numerical or "not specified"); specifications monograph).*	*Include the reference to the JECFA evaluation.*
JUSTIFICATION:	
Justification for use and technological need *Supporting justification based on the criteria in Section 3.2 of the Preamble of the General Standard for Food Additives*.	*Indicate whether the use is proposed broadly across all foods covered by the standard or only for some specific products.* *Include information relating to the use, and the use level, of the additive based on 3.3(a) and the objectives in Section 3.2 of the Preamble of the GSFA.*
Justification that the use does not mislead consumer *Assessing whether the use of this additive in the intended food(s) modify any characteristic of the food that might mislead the consumer.*	*Include information justifying that the proposed use does not misled consumer, e.g. as regards changing the nature, substance, quality or nutritional quality of the food, the use of faulty raw materials or of undesirable (including unhygienic) practices or techniques by which the consumer might be misled.*
PROPOSED USE(S) OF THE FOOD ADDITIVE [(1)]: *The rows below may be copied as many times as needed.* Include consideration of relevant notes to reflect restrictions.	The proposal for: ☐ a new provision; or ☐ revising an existing provision in Tables 1 and 2 of the GSFA; or ☐ revising an existing provision in Table 3 of the GSFA

Food Category No. [(2)]	**Food Category Name [(2)]**	**Maximum Use Level [(3)(4)] (mg/kg)**	**Comments [(5)]**

[12] It is not necessary to include information that is already clearly included in the WG report that is associated with the development of the commodity standard. However, a reference to the relevant part of the WG report should be included e.g. "this information is already included in the WG report".

(1) For proposed revisions of adopted provisions, the current adopted provision should be provided, with deletions noted in ~~strikethrough~~ text, and changes or additions noted in **bold** font.

(2) Food category number and name, as listed in Annex B of the GSFA.

(3) For consistency, the maximum use level should be expressed on the same basis as the ADI.
A numerical use level should be provided for a food additive assigned a numerical ADI.
GMP or a numerical use level may be provided for a food additive assigned a non-numerical ADI (e.g. "not-specified").

(4) Use levels that differ than those already in the GSFA should be based on that necessary to achieve the desired technological effect.

(5) Comments on specific restrictions on the use of the food additive to be included as Notes (e.g. limitation of use to specific products in a food category). Examples of potentially relevant notes are be found in the GSFA.

Annex 2

GUIDANCE TO THE COMMODITY/REGIONAL COMMITTEE AND DECISION TREE ON THE AMENDMENT(S) TO THE GSFA

The development of food additive provisions should comply with the Preamble of the GSFA, especially the criteria on safety and technological justification contained in Section 3 - General principles for the use of food additives.

The amendments to the GSFA, resulting from Commodity Standard food additive provisions, need to address the requirements in all three Tables and make appropriate amendments to each as required.

This section explains the format of the GSFA (see Section 6 of the Preamble to the GSFA). The GSFA contains three tables that may need to be amended.

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

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

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

The fifth column of Table 3 lists Table 3 food additives in relation to **specific** commodity standards. However, where the commodity standard covers the use of foods in food categories that are contained in the Annex to Table 3, then Table 3 does not apply to the commodity standard.

In relation to the relevant functional classes, the information in Table 3 in the third column ‘Functional Classes’ should be used, except where the reference is made to “certain” Table 3 additives or “certain” functional classes. In these latter cases, reference should be made to the fifth column of Table 3 to determine the scope of the food additive provisions.

Where commodity standards allow Table 3 food additives on a **general** basis or based on a **functional class, these standards are listed** in the table entitled “References to Commodity Standards for GSFA.

Questions to be addressed

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

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

• Is there a 1:1 relationship between an existing GSFA food category(s) and the Commodity Standard? A 1:1 relationship means that all foods that comply with a Codex commodity standard are the only foods that are included in the relevant GSFA food category. For example, for infant formula there is a direct correlation between FC 13.1.1 and CXS 72-1981.

Commodity Committees may need to address whether there is a 1:1 relationship between the Codex commodity standard and the GSFA food category, as they have the best understanding of the relevant Codex commodity standard and foods captured by the commodity standard.

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

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

The type of relationship between a Codex commodity standard and a GSFA food category (1:1 correspondence or not) will determine how the incorporation is accomplished, especially whether specific notes are needed for the GSFA provisions to address non-standardized foods.

Summary of process to be undertaken

It is easiest to consider amendments to the food additive provisions in the GSFA by revising Table 2 of the GSFA. This is because Table 2 is organized by food categories which link directly to the Codex commodity standards. Once these Table 2 provisions are adopted, this will result in consequential changes to Table 1.

If the Codex commodity standard includes Table 3 additives, it important to determine if the food category associated with the commodity standard is included in the Annex to Table 3. If it is, any Table 3 additive would need to be included in Tables 1 and 2 of the GSFA. If it is not, then there may be relevant changes to Table 3 and amendments to the “References to Commodity Standards for GSFA Table 3 Additives”.

The Decision Tree should be used to decide the appropriate approach to include each food additive provision in a Codex commodity standard into the GSFA.

Other resources available to assist Commodity/Regional Committees

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

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

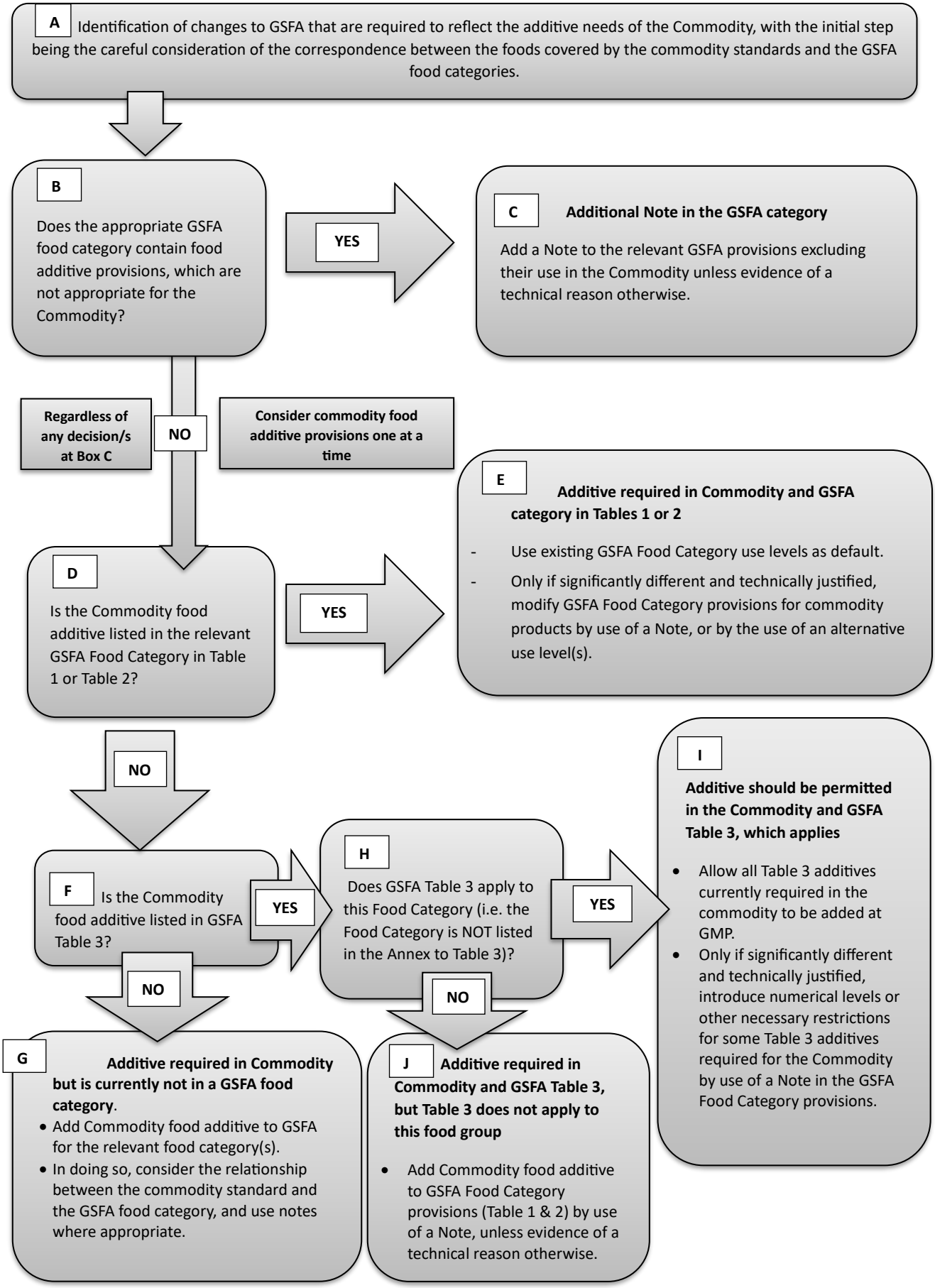
The Food Category System for food additives is hierarchical and is at Annex B of the GSFA (CODEX STAN 192-1995) and is also accessible through the GSFA database listed above.

The following documents may also assist the corresponding Commodity/Regional Committees:

a) CCNFSDU Framework for appraising the Technological Need for Food Additives (CCNFSDU Information Document) – INF_NFSDU20_e.pdf

b) Proposed Food Additive Provisions in Standards for Fish and Fishery Products - CX/FFP 11/31/13

DECISION TREE FOR PROPOSED AMENDMENTS TO THE GSFA BASED ON THE CONSIDERATION OF THE FOOD ADDITIVE NEEDS OF COMMODITY STANDARDS



EXAMPLE OF THE PRESENTATION OF PROPOSED AMENDMENTS TO THE GSFA

An example of the presentation of amendments to the GSFA by Commodity/Regional Committees is presented below. This is for guidance only Regarding Table 1 and 2, it is only necessary to propose amendments to Table 2 because consequential changes will be made to Table 1 on the adoption of the provisions.

The Commodity/Regional Committee should identify the appropriate parts of the GSFA and use ~~strikethrough~~ and **underline/bold** to indicate the proposed changes to the GSFA.

1. PROPOSED AMENDMENTS TO TABLE 1,2 AND 3 OF THE GSFA RELATING TO THE CCNE REGIONAL COMMODITY STANDARDS:

- Regional Standard for Canned Hummus Tehena (CXS 257R-2007)

- Regional Standard for Canned Foul Medames (CXS 258R-2007)

1.1 PROPOSED AMENDMENTS TO TABLE ONE OF THE GSFA

ACESULFAME POTASSIUM					
INS: 950	Functional Class: Flavour enhancer, Sweetener				
FC No.	**Food Category**	**Max Level**	**Notes**	**Step/Year Adopted**	**Recommendation**
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	350 mg/kg	188, 478, XS57, **XS257R, XS258R**	2024	Endorse

1.2 PROPOSED AMENDMENTS TO TABLE TWO OF THE GSFA

Food Category No. 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**				
Additive	**INS**	**Step/Year adopted**	**Max Level**	**Notes**	**Recommendation**
ACESULFAME POTASSIUM	950	2024	350 mg/kg	188, 478, XS57, **XS257R, XS258R**	Endorse

1.3 PROPOSED AMENDMENTS TO TABLE THREE OF THE GSFA

1.3.1 PROPOSED AMENDMENTS TO TABLE 3

INS No	Additive	Functional Class	Year Adopted	Specific allowances in the following commodity standards[1]
330	Citric acid	Acidity regulator, Antioxidant, Colour retention agent, Sequestrant	1999	CS 87-1981, CS 105-1981, CS 141-1983, CS 13-1981, CS 57-1981, CS 37-1991, CS 70-1981, CS 90-1981, CS 94-1981, CS 119-1981, CS 302-2011, CS 249-2006, **CS 257R-2007,** **CS 258R-2007,** CS 221-2001, CS 273-1968, CS 275-1973, CS 262-2006 (for use in cheese mass only), CS 160-1987 (only for use in heat pasteurized products to maintain the pH at less than or equal to 4.6, and in heat sterilized products), CG 95-2022
501(i)	Potassium carbonate	Acidity regulator, Stabilizer	1999	CS 87-1981, CS 105-1981, CS 141-1983, CS 249-2006, CS 221-2001, CS 250-2006, CS 251-2006, CS 252-2006, **CS 257R-2007,** CS 273-1968, CS 275-1973, CS 207-1999, CS 262-2006 (as anticaking agent only, see functional class table in CXS 262-2006), CS 281-1971, CS 282-1971, CS 290-1995
500(i)	Sodium carbonate	Acidity regulator, Anticaking agent, Emulsifying salt, Raising agent, Stabilizer, Thickener	1999	CS 87-1981, CS 105-1981, CS 141-1983, CS 249-2006, CS 221-2001, CS 250-2006, CS 251-2006, CS 252-2006, **CS 257R-2007,** CS 273-1968, CS 275-1973, CS 207-1999, CS 253-2006 (see functional class table and footnote), CS 281- 1971, CS 262-2006 (for use in cheese mass only), CS 282-1971, CS 290-1995

[1] This column only lists commodity standards that allow specific Table 3 additives. If a commodity standard allows Table 3 additives on a general basis or based on functional class, that information is contained in the "References to Commodity Standards for GSFA Table 3 Additives"

1.3.2 PROPOSED AMENDMENTS TO REFERENCES TO COMMODITY STANDARDS FOR GSFA TABLE 3 ADDITIVES

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
	Only certain Table 3 food additives (as indicated in Table 3) are acceptable for use in foods conforming to the standard.
Codex Standards	**Canned Humus with Tehena (Near East) (CXS 257R-2007)** **Canned Foul Medames (CXS 258R-2007)**

Annex 3

COMMUNICATION AND ENGAGEMENT PLAN

Introduction

1. The overarching principle to be applied is that the GSFA should be the single reference point for food additives in the Codex Alimentarius and should therefore take account of any food additive provisions in the commodity standards.[13] It should also be noted that the general reference to the GSFA in the commodity standards should be suitable in all cases, with the relevant provision in the GSFA being clarified by the use of Notes, as appropriate.

Why does there need to be a communication and engagement plan?

2. The success of effective incorporation of food additive provisions into the GSFA is dependent on a good understanding of the work of CCFA. The Commodity/Regional Committees need to be aware of, and understand, the process(es) that should be used for incorporation and collaboration with CCFA, and how CCFA supports the work of the Commodity/Regional Committees.

3. This communication and engagement plan is intended to be used both to facilitate the initial implementation of the working practices document (on-boarding) and to support ongoing communications in future years.

Initiatives for enhancing the understanding of Commodity/Regional Committee

4. To ensure that the Commodity/Regional Committees have a good understanding, the initiatives outlined below should be considered.

(i) Matters Referred

5. Matters Referred items represent a mechanism used by the Codex Secretariat to refer relevant issues and questions to other Codex Committees by way of an agenda paper. This mechanism could be used to describe the new incorporation process, once it is agreed, to all relevant Commodity/Regional Committees. A short oral introduction by the Codex Secretariat should also be done in order to highlight the process. It might also be used by Commodity/Regional Committees to inform the CCFA of issues relating to food additives.

(ii) Presentation to the Commodity/Regional Committees

6. These presentation(s) would be delivered face-to-face at a side event for all the relevant Commodity/Regional Committees to describe the new incorporation process.

(iii) Webinar

7. An online seminar could also be held in which presentation(s) are delivered that describe the new incorporation process. The presentation(s) may be same as those delivered face-to-face at the Committees, and could be recorded and published on the Codex website to inform members of Committees at a future time of their convenience. A live webinar or webinars could also be considered to facilitate questions and answers.

(iv) Online training module

8. An online training module could be developed for inclusion on the Codex website and/or the FAO e-learning Academy.

Role of the Codex Secretariat to Commodity and Regional Committees

9. The Codex Secretariat for each of the Commodity/Regional Committees should familiarize themselves with the working practices document. They should take an active role in ensuring that Commodity/Regional Committees are familiar with the new working practices and use the new templates.

10. The Codex Secretariat should also assist with connecting GSFA and Commodity experts and facilitating two-way communication between the CCFA and Commodity/Regional Committees.

[13] CX/FA 23/53/6 Appendix 6