

## Appendix II

**MAXIMUM LEVELS FOR ANNATTO EXTRACTS FOR INCLUSION IN STANDARDS FOR  
MILK AND MILK PRODUCTS AND THE GSFA**

**including consequential changes to provisions for beta carotene (vegetable)**

*(for adoption by the 31<sup>st</sup> Session of the Commission)*

| Standard   | Maximum Level                               |   |
|--|---|---|
|  | Annatto Extracts -<br>Bixin Based (160b(i)) | Annatto Extracts -<br>Norbixin based (160b(ii)) |
| <i>Unripened Cheese, Including Fresh Cheese</i> (CODEX STAN 221-2001)                          | –   | 25 mg/kg  |
| <i>Dairy Fat Spreads</i> (CODEX STAN 253-2006)   | 20 mg/kg                                    | –   |
| <i>General Standard for Cheese</i> (CODEX STAN A-6-1978)                                       | –   | 50 mg/kg  |
| <i>Named Variety Processed Cheese and Spreadable Processed Cheese</i> (CODEX STAN A-8(a)-1978) | 60 mg/kg                                    | 25 mg/kg  |
| <i>Processed Cheese and Spreadable Processed Cheese</i> (CODEX STAN A-8(b)-1978)               | 60 mg/kg                                    | 25 mg/kg  |
| <i>Processed Cheese Preparations</i> (CODEX STAN A-8(c)-1978)                                  | 80 mg/kg                                    | 25 mg/kg  |
| <i>GSFA Food Category 02.2.1.1 (Butter)</i> (CODEX STAN 192-1995)                              | 20 mg/kg                                    | –   |
| <i>Cheddar</i> (CODEX STAN 263-1966)   | –   | 25 mg/kg  |
| <i>Danbo</i> (CODEX STAN 264-1966)   | –   | 25 mg/kg  |
| <i>Edam</i> (CODEX STAN 265-1966)  | –   | 25 mg/kg  |
| <i>Gouda</i> (CODEX STAN 266-1966)   | –   | 25 mg/kg  |
| <i>Havarti</i> (CODEX STAN 267-1966)   | –   | 25 mg/kg  |
| <i>Samsö</i> (CODEX STAN 268-1966)   | –   | 25 mg/kg  |
| <i>Emmental</i> (CODEX STAN 269-1967)  | –   | 25 mg/kg  |
| <i>Tilsiter</i> (CODEX STAN 270-1968)  | –   | 25 mg/kg  |
| <i>Saint-Paulin</i> (CODEX STAN 271-1968)  | –   | 25 mg/kg  |
| <i>Provolone</i> (CODEX STAN 272-1968)   | –   | 25 mg/kg  |
| <i>Coloummier</i> (CODEX STAN 274-1969)  | –   | 25 mg/kg  |
| <i>Cream Cheese</i> (CODEX STAN 275-1973)  | –   | 25 mg/kg  |
| <i>Camembert</i> (CODEX STAN 276-1973)   | –   | 25 mg/kg  |
| <i>Brie</i> (CODEX STAN 277-1978)  | –   | 25 mg/kg  |

**Maximum Level for beta-carotene (vegetable) (INS 160a ii)**

|   |           |
|---|-----------|
| <i>Named Variety Processed Cheese and Spreadable Processed Cheese</i><br>(CODEX STAN A-8(a)-1978) | 600mg/kg  |
| <i>Processed Cheese and Spreadable Processed Cheese</i><br>(CODEX STAN A-8(b)-1978)               | 600 mg/kg |
| <i>Processed Cheese Preparations</i><br>(CODEX STAN A-8(c)-1978)                                  | 600mg/kg  |

**Appendix III****DRAFT MODEL EXPORT CERTIFICATE FOR MILK AND MILK PRODUCTS**

*(At Step 8 of the Procedure)*

**INTRODUCTION**

1. Certification is one method that can be utilized by regulatory agencies of importing and exporting countries to complement the control of their inspection systems for milk and milk products. This model certificate recognizes that importing country authorities may, as a condition of clearance of consignments, require importers to present official certificates issued by, or with the authority of, exporting country authorities. To help facilitate international trade, the numbers and types of certificates should be limited. Harmonisation efforts could be promoted through the use of international (Codex) model certificates such as this Model Export Certificate which should be considered when developing an official or officially recognised certificate for milk and milk products.

2. This Model Export Certificate does not deal with matters of animal and plant health unless directly related to food safety or suitability. However it is recognised that in practice a single certificate may contain information relevant to several matters. Where attestation on animal health matters is required, reference should be made to the OIE Terrestrial Animal Health Code.

3. The Model Export Certificate for Milk and Milk Products does not mandate the use of such certification. Alternatives to the use of official and officially recognized certificates should be considered wherever possible, in particular where the inspection system and requirements of an exporting country are assessed as being equivalent to those of the importing country.

4. The Model Export Certificate for Milk and Milk Products does not in any way diminish the trade facilitation role of commercial or other types of certificates, including third party certificates, not issued by, or with the authority of, exporting country authorities.

**OBJECTIVES**

5. The certificate should contain essential information relating to the protection of the health of consumers and ensuring fair practices in the food trade.

6. The certificate should clearly describe the dairy product and the consignment to which it uniquely relates. The certificate should contain a clear reference to the hygiene requirements to which the certified dairy product needs to conform. This statement is based on the inspection system of the competent authority.

7. The level of information required should be adequate for the importing country's purpose and not impose unnecessary burdens on the exporting country or exporter, nor should there be a requirement for the disclosure of information that is commercial-in-confidence unless it is of relevance to public health.

8. The establishment of bilateral or multilateral agreements, such as equivalence agreements may provide the basis for dispensing with the issuance of certificates.

**SCOPE**

9. The Model Export Certificate for Milk and Milk Products only relates to official certificates. It applies to milk, milk products and composite milk products as defined in *General Standard for the Use of Dairy Terms* (CODEX STAN 206-1999) presented for international trade that meet food safety and suitability requirements. The Model Export Certificate does not deal with matters of animal and plant health unless directly related to food safety or suitability.

10. Where administratively and economically feasible, certificates may be issued in an electronic format provided that the principles for electronic certification<sup>1</sup> are met.

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<sup>1</sup> *Guidelines for Design, Production, Issuance and Use of Generic Official Certificates* (CAC/GL 38-2001)

## GENERAL REMARKS CONCERNING THE PRODUCTION AND ISSUANCE OF CERTIFICATES

11. The production and issuance of certificates for milk and milk products should be carried out in accordance with the principles and appropriate sections of the following Codex texts:

- *Guidelines for Design, Production, Issuance and Use of Generic Official Certificates* (CAC/GL 38-2001);
- *Principles for Food Import and Export Inspection and Certification* (CAC/GL 20-1995);
- *Guidelines for the Design, Operation, Assessment and Accreditation of Food Import and Export Inspection and Certification Systems* (CAC/GL 26-1997);
- *Guidelines for the Development of Equivalence Agreements Regarding Food Import and Export Inspection and Certification Systems* (CAC/GL 34-1999);
- *Code of Ethics for International Trade in Foods* (CAC/RCP 20-1979).

12. Certificates should be in a language or languages fully understood by the certifying officer in the exporting country, in transit countries where appropriate, by the receiving authority in the importing country or those countries in which the inspection of food takes place, whilst minimizing unnecessary burden on the exporting country. Where required the certificate can be accompanied by official translations.

## DEFINITIONS

**Certificates** are those paper or electronic documents, which describe and attest to attributes of consignments of food moving in international trade.

**Certification** is the procedure by which official certification bodies or officially recognized certification bodies provide written or equivalent assurance that foods or food control systems conform to requirements. Certification of food may be, as appropriate, based on a range of inspection activities which may include continuous on-line inspection, auditing of quality assurance systems, and examination of finished products.

**Certifying bodies** are official certification bodies and officially recognized certification bodies<sup>2</sup>.

**Certifying officers** are officers authorized or recognized, by the exporting country's competent authority, to complete and issue official certificates.

**Consignment** means a defined collection of food products normally covered by a single certificate.

**Identification** means a description of the commodity and consignment to which the certificate uniquely relates, e.g., lot identifier or date coding, facilitating the traceability/product tracing of the product in the event of public health investigations and/or recalls.

**Inspection** is the examination of food or systems for control of food, raw materials, processing, and distribution including in-process and finished product testing, in order to verify that they conform to requirements.

**Official Certificates** are certificates issued by, or under the control of the exporting country's competent authority, including by a certifying body recognized by the competent authority to issue such certificates.

**Official inspection systems and official certification systems** are systems administered by a government agency having jurisdiction empowered to perform a regulatory or enforcement function or both.

**Officially recognized inspection systems and officially recognized certification systems** are systems which have been formally approved or recognized by a government agency having jurisdiction.

**Requirements** are the criteria set down by the competent authorities relating to trade in foodstuffs covering the protection of public health, the protection of consumers and condition of fair trading,

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<sup>2</sup> Recognition of certification bodies is addressed under Section 8 – Official Accreditation of the *Guidelines for the Design, Operation, Assessment and Accreditation of Food Import and Export Inspection and Certification Systems* (CAC/GL 26-1997).

## USE OF MODEL EXPORT CERTIFICATES FOR MILK AND MILK PRODUCTS

13. The model certificate consists of a series of fields. Each field of the Model Export Certificate for Milk and Milk Products must be filled in or else marked in a manner that would prevent alteration of the certificate. All fields that are necessary to support the validity of the attestation must be filled in.

14. The format and method of transmission of the certificate should respect the principles set by the *Guidelines for Design, Production, Issuance and Use of Generic Official Certificates* (CAC/GL 38-2001).

**Original Certificate** should be identifiable and this status should be displayed appropriately with the mark “ORIGINAL” or if a copy is necessary, this certificate should be clearly marked “COPY”. The term “REPLACEMENT” is reserved for use on certificates where, for any good and sufficient reason (such as loss of or damage to the certificate in transit), a replacement certificate is issued by a certifying officer.

**Page numbering** should be used where the certificate occupies more than one sheet of paper. For multiple page certificates the certifying officer should ensure that it is clear that the pages constitute a single certificate including official translation(s) when appropriate (e.g., each page is numbered with the same unique certificate number so as to indicate it is a particular page in a finite sequence).

**Signature and appropriate means to ensure security of this document** (for example use of seal, watermark paper, unique identification numbers or other security measures) should be applied in a manner that minimizes the risk of fraud. The official signature should appear at the end of the certificate. The official stamp should be applied at the end of the certificate, or at the end of each page in the case of multiple page certificates.

**Certificate number (No)** is unique for each certificate and is authorized by the competent authority of the exporting country. This certificate number should appear on each page of the certificate. If there is an addendum, it must be clearly marked as such and must have the same identification number as the primary certificate and the signature of a certifying officer signing the sanitary certificate.

**Competent authority** For the purposes of the Model Export Certificate for Milk and Milk Products, the competent authority is the official organisation empowered to execute various functions. Its responsibility may include the management of official systems of inspection or certification at the regional or local level.

### I. DETAILS IDENTIFYING MILK AND MILK PRODUCTS

**Nature of food** - Definition of the product according to Section 2.1, 2.2, 2.3 of the *General Standard for the Use of Dairy Terms* (CODEX STAN 206-1999).

**Name of product** - The information appearing in this section should replicate what is presented on the label i.e. the name of the food and the trade name (where one is used) and should be sufficient to identify the food. Where a certificate for trade samples is required a consignment consisting of a food sample intended for evaluation, testing or research, in the importing country may be described using a term such as “trade samples”. It should be clearly indicated on the certificate or the package that the sample is not intended for retail sale and has no commercial value.

**Number of units** - refers to the number of packages as e.g. cartons, boxes, bags, barrels, pallets, etc.

**Lot<sup>3</sup>(s) identification number(s) / Date code** - is the lot identification system developed by a processor to account for their production of milk and milk products thereby facilitating the traceability/product tracing of the product in the event of public health investigations and/or recalls.

**Manufacturing establishment or Factory approval/Identity Number** - is the number assigned by the competent authority to the manufacturing establishment or factory where the milk product was produced. In case the consignment encompasses products from several manufacturing establishments or factories the approval number of each manufacturing establishment and/or factory should be mentioned.

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<sup>3</sup> Lot means a definitive quantity of a commodity produced essentially under the same conditions (*General Standard for the Labelling of Prepackaged Foods* - CODEX STAN 1-1985)

## II. PROVENANCE OF MILK AND MILK PRODUCTS

**Country of Dispatch** - For the purposes of the Model Export Certificate for Milk and Milk Products, the country of dispatch designates the name of the country of the competent authority which has the competence to verify and certify the conformity to the attestations. The relevant part of the country may be mentioned where this relates to specific attestations.

**Means of transport** - Describes the way the product is transported, including, if appropriate, identification of the shipping container and a seal number.

**Specific transportation and handling requirements** - If appropriate refer to the necessary information on how to handle the product in order to prevent it from perishing. This may include the indication of any storage temperature specified by the manufacturer.

## III- DESTINATION OF MILK AND MILK PRODUCTS

The country of destination and name of the importer may change during transport. Importing countries may accept the provision of supplementary information in such cases.

## IV. ATTESTATION

**Public health attestation** statement confirming that the product or batches of products originate from an establishment that is in good regulatory standing with the Competent Authority in that country and that the products were processed and otherwise handled under a HACCP System, where appropriate, and that the food complies with the hygiene requirements of the country (to be agreed upon with the importing country) and/or the hygienic provisions of the *Code of Hygienic Practice for Milk and Milk Products* (CAC/RCP 57-2004). The importing country should provide the exporting country with its provisions by precise and complete documents in a language agreed between the importing and exporting countries when it is required to meet the requirements of the importing country.

Logo/ letterhead of certifying body: \_\_\_\_\_ Certificate No: \_\_\_\_\_

### MODEL EXPORT CERTIFICATE FOR MILK AND MILK PRODUCTS

Competent authority responsible for Certification: \_\_\_\_\_

#### I. Details identifying milk and milk products

Nature of Food: \_\_\_\_\_

Name of the Product (s): \_\_\_\_\_

Number of units: \_\_\_\_\_ Weight per unit: \_\_\_\_\_

Total Net weight: \_\_\_\_\_

Lot(s) identification number(s): \_\_\_\_\_

Date(s) of manufacture<sup>1</sup>: \_\_\_\_\_

Date(s) of minimum durability<sup>2</sup>: \_\_\_\_\_

Manufacturing Establishment or Factory Approval or Identity Number, or Name and Address of Manufacturer: \_\_\_\_\_

#### II. Provenance of milk and milk products

Country of dispatch: \_\_\_\_\_

Means of transport: \_\_\_\_\_

Specific transportation and handling requirements (if appropriate): \_\_\_\_\_

Exporter or Consignor: \_\_\_\_\_

Name and Address: \_\_\_\_\_

Export Licence No (if required): \_\_\_\_\_

#### III. Destination of milk and milk products<sup>3</sup>

Country of destination: \_\_\_\_\_

Importer/Consignee Name and Address: \_\_\_\_\_

<sup>1</sup> When required by the importing country

<sup>2</sup> When required by the importing country and expressed as provided in Section 4.7.1 of the *General Standard for the Labelling of Prepackaged Food* (CODEX STAN 1-1995),

<sup>3</sup> The country of destination and name of the importer may change during transport. Importing countries may accept the provision of supplementary information in such cases.

**IV. Attestation**

The undersigned certifying officer hereby certifies that:

1. The products described above were manufactured at (an) establishment(s) that has/have been approved by, or otherwise determined to be in good regulatory standing with the competent authority in the exporting country and that
2. The product(s) (please tick the appropriate box(es). Where this is not possible the non-selected option may be deleted);
  - has/have been prepared, packed, held and transported prior to export under good hygienic practice and an effective food safety control system, implemented within the context of HACCP systems where appropriate and in accordance with the provisions of the Codex *Code of Hygienic Practice for Milk and Milk Products* (CAC/RCP 57-2004).
  - was/were produced in accordance with the public health requirements of..... (specify the country)

Date and Place of issue: \_\_\_\_\_

Certifying officer (Name: \_\_\_\_\_

official stamp and signature): \_\_\_\_\_

## Appendix V

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

*(At Steps 5/8 of the Procedure)*

| INS No.                           | Name of Additive               | Maximum Level                         |
|-----------------------------------|--------------------------------|---------------------------------------|
| <b>Acidity Regulators</b>         |                                |                                       |
| 270                               | Lactic acid (L, D, and DL-)    | GMP                                   |
| 325                               | Sodium lactate                 | GMP                                   |
| 326                               | Potassium lactate              | GMP                                   |
| 327                               | Calcium lactate                | GMP                                   |
| 330                               | Citric acid                    | GMP                                   |
| 333                               | Calcium citrates               | GMP                                   |
| 500(i)                            | Sodium carbonate               | GMP                                   |
| 500(ii)                           | Sodium hydrogen carbonate      | GMP                                   |
| 500(iii)                          | Sodium sesquicarbonate         | GMP                                   |
| 501(i)                            | Potassium carbonate            | GMP                                   |
| 501(ii)                           | Potassium hydrogen carbonate   | GMP                                   |
| <b>Stabilizers and Thickeners</b> |                                |                                       |
| 170(i)                            | Calcium carbonate              | GMP                                   |
| 331(i)                            | Sodium dihydrogen citrate      | GMP                                   |
| 331(iii)                          | Trisodium citrate              | GMP                                   |
| 332(i)                            | Potassium dihydrogen citrate   | GMP                                   |
| 332(ii)                           | Tripotassium citrate           | GMP                                   |
| 516                               | Calcium sulphate               | GMP                                   |
| 339(i)                            | Monosodium orthophosphate      | 1100 mg/kg expressed<br>as phosphorus |
| 339(ii)                           | Disodium orthophosphate        |                                       |
| 339(iii)                          | Trisodium orthophosphate       |                                       |
| 340(i)                            | Monopotassium orthophosphate   |                                       |
| 340(ii)                           | Dipotassium orthophosphate     |                                       |
| 340(iii)                          | Tripotassium orthophosphate    |                                       |
| 341(i)                            | Monocalcium orthophosphate     |                                       |
| 341(ii)                           | Dicalcium orthophosphate       |                                       |
| 341(iii)                          | Tricalcium orthophosphate      |                                       |
| 450(i)                            | Disodium diphosphate           |                                       |
| 450(ii)                           | Trisodium diphosphate          |                                       |
| 450(iii)                          | Tetrasodium diphosphate        |                                       |
| 450(v)                            | Tetrapotassium diphosphate     |                                       |
| 450(vi)                           | Dicalcium diphosphate          |                                       |
| 450(vii)                          | Calcium dihydrogen diphosphate |                                       |
| 451(i)                            | Pentasodium triphosphate       |                                       |
| 451(ii)                           | Pentapotassium triphosphate    |                                       |
| 452(i)                            | Sodium polyphosphate           |                                       |
| 452(ii)                           | Potassium polyphosphate        |                                       |
| 452(iii)                          | Sodium calcium polyphosphate   |                                       |
| 452(iv)                           | Calcium polyphosphate          |                                       |
| 452(v)                            | Ammonium polyphosphate         |                                       |
| 400                               | Alginic acid                   |                                       |
| 401                               | Sodium alginate                | GMP                                   |
| 402                               | Potassium alginate             | GMP                                   |
| 403                               | Ammonium alginate              | GMP                                   |
| 404                               | Calcium alginate               | GMP                                   |
| 405                               | Propylene glycol alginate      | 5000 mg/kg                            |

| INS No.   | Name of Additive  | Maximum Level |
|---|---|---------------|
| 406   | Agar  | GMP           |
| 407   | Carrageenan and its Na, K, NH <sub>4</sub> salts  | GMP           |
| 407a  | Processed Eucheuma seaweed  | GMP           |
| 410   | Carob bean gum  | GMP           |
| 412   | Guar gum  | GMP           |
| 414   | Gum Arabic  | GMP           |
| 415   | Xanthan gum   | GMP           |
| 418   | Gellan gum  | GMP           |
| 440   | Pectins   | GMP           |
| 460(i)  | Microcrystalline cellulose  | GMP           |
| 460(ii)   | Powdered cellulose  | GMP           |
| 461   | Methyl cellulose  | GMP           |
| 463   | Hydroxypropyl cellulose   | GMP           |
| 464   | Hydroxypropyl methyl cellulose  | GMP           |
| 465   | Methyl ethyl cellulose  | GMP           |
| 466   | Sodium carboxymethyl cellulose  | GMP           |
| 508   | Potassium chloride  | GMP           |
| 509   | Calcium chloride  | GMP           |
| 1410  | Monostarch phosphate  | GMP           |
| 1412  | Distarch phosphate esterified with sodium trimetaphosphate:<br>esterified with phosphorus oxychloride | GMP           |
| 1413  | Phosphated distarch phosphate   | GMP           |
| 1414  | Acetylated distarch phosphate   | GMP           |
| 1420  | Starch acetate  | GMP           |
| 1422  | Acetylated distarch adipate   | GMP           |
| 1440  | Hydroxypropyl starch  | GMP           |
| 1442  | Hydroxypropyl distarch phosphate  | GMP           |
| 1450  | Starch sodium octenyl succinate   | GMP           |
| <b>Emulsifiers</b>  |   |               |
| 322 (i)   | Lecithin  | GMP           |
| 432   | Polyoxyethylene (20) sorbitan monolaurate   | 1000 mg/kg    |
| 433   | Polyoxyethylene (20) sorbitan monooleate  |               |
| 434   | Polyoxyethylene (20) sorbitan monopalmitate   |               |
| 435   | Polyoxyethylene (20) sorbitan monostearate  |               |
| 436   | Polyoxyethylene (20) sorbitan tristearate   |               |
| 471   | Mono- and diglycerides of fatty acids   |               |
| 472a  | Acetic and fatty acid esters of glycerol  | GMP           |
| 472b  | Lactic and fatty acid esters of glycerol  | GMP           |
| 472c  | Citric and fatty acid esters of glycerol  | GMP           |
| 473   | Sucrose esters of fatty acids   | 5000 mg/kg    |
| 475   | Polyglycerol esters of fatty acids  | 6000 mg/kg    |
| 491   | Sorbitan monostearate   | 5000 mg/kg    |
| 492   | Sorbitan tristearate  |               |
| 493   | Sorbitan monolaurate  |               |
| 494   | Sorbitan monooleate   |               |
| 495   | Sorbitan monopalmitate  |               |
| <b>Packaging Gases</b>  |   |               |
| 290   | Carbon dioxide  | GMP           |
| 941   | Nitrogen  | GMP           |
| <b>Propellant For use only in whipped creams (including creams packed under pressure)</b> |   |               |
| 942   | Nitrous oxide   | GMP           |

## Appendix VI

## ADDITIVE LISTINGS FOR THE CODEX STANDARD FOR FERMENTED MILKS

(for adoption by the 31<sup>st</sup> Session of the Commission)PART 1 - LIST OF FOOD ADDITIVE PROVISIONS FOR THE CODEX STANDARDS FOR FERMENTED MILKS (CODEX STAN 243-2003), INCLUDING FOOD ADDITIVE PROVISIONS FOR DRINKS BASED ON FERMENTED MILKS, SUBMITTED TO CCFA FOR ENDORSEMENT

Revisions to food additive provisions previously endorsed by the 38<sup>th</sup> CCFAC to the plain categories of fermented milks are indicated in **bold** typeface in the table below.

| INS #                     | Substance                    | Fermented Milks and Drinks Based on Fermented Milk |                                   | Heat-Treated Fermented Milks and Drinks Based on Fermented Milk |                                      | GSFA Table 3 <sup>1</sup> |
|---------------------------|------------------------------|--|-----------------------------------|---|--------------------------------------|---------------------------|
|                           |                              | Plain  | Flavoured                         | Plain   | Flavoured                            |                           |
|                           |                              | Endorsed ML  | Proposed ML                       | Endorsed ML   | Proposed ML                          |                           |
| <b>Acidity Regulators</b> |                              |  | <b>X</b>                          | <b>X</b>  | <b>X</b>                             |                           |
| 260                       | Acetic Acid, Glacial         |  | GMP                               | GMP   | GMP                                  | Y                         |
| 261                       | Potassium Acetates           |  | GMP                               | <b>GMP</b>  | GMP                                  | Y                         |
| 262(i)                    | Sodium Acetate               |  | GMP                               | <b>GMP</b>  | GMP                                  | Y                         |
| 263                       | Calcium Acetate              |  | GMP                               | <b>GMP</b>  | GMP                                  | Y                         |
| 264                       | Ammonium Acetate             |  | GMP                               | <b>GMP</b>  | GMP                                  | Y                         |
| 270                       | Lactic Acid (L-)             |  | GMP                               | GMP   | GMP                                  | Y                         |
| 296                       | Malic Acid                   |  | GMP                               | GMP   | GMP                                  | Y                         |
| 297                       | Fumaric Acid                 |  | GMP                               | <b>GMP</b>  | GMP                                  | Y                         |
| 300                       | Ascorbic Acid                |  | GMP                               | <b>GMP</b>  | GMP                                  | Y                         |
| 325                       | Sodium Lactate               |  | GMP                               | <b>GMP</b>  | GMP                                  | Y                         |
| 326                       | Potassium Lactate            |  | GMP                               | GMP   | GMP                                  | Y                         |
| 327                       | Calcium Lactate              |  | GMP                               | GMP   | GMP                                  | Y                         |
| 328                       | Ammonium Lactate             |  | GMP                               | <b>GMP</b>  | GMP                                  | Y                         |
| 329                       | Magnesium Lactate (DL-)      |  | GMP                               | <b>GMP</b>  | GMP                                  | Y                         |
| 330                       | Citric Acid                  |  | GMP                               | GMP   | GMP                                  | Y                         |
| 331(i)                    | Sodium Dihydrogen Citrate    |  | GMP                               | GMP   | GMP                                  | Y                         |
| 331(iii)                  | Trisodium Citrate            |  | GMP                               | GMP   | GMP                                  | Y                         |
| 332(i)                    | Potassium Dihydrogen Citrate |  | GMP                               | GMP   | GMP                                  | Y                         |
| 332(ii)                   | Tripotassium Citrate         |  | GMP                               | GMP   | GMP                                  | Y                         |
| 333                       | Calcium Citrates             |  | GMP                               | <b>GMP</b>  | GMP                                  | Y                         |
| 334                       | Tartaric Acid (L+)           |  |                                   |   |                                      | N                         |
| 335(i)                    | Monosodium Tartrate          |  | 2000 mg/kg<br>as tartaric<br>acid | 2000 mg/kg<br>as tartaric<br>acid                               | 2000<br>mg/kg as<br>tartaric<br>acid | N                         |
| 335(ii)                   | Disodium Tartrate            |  |                                   |   |                                      | N                         |
| 336(i)                    | Monopotassium Tartrate       |  |                                   |   |                                      | N                         |
| 336(ii)                   | Dipotassium Tartrate         |  |                                   |   |                                      | N                         |
| 337                       | Potassium Sodium Tartrate    |  |                                   |   |                                      | N                         |
| 350(i)                    | Sodium Hydrogen Malate       |  | GMP                               | <b>GMP</b>  | GMP                                  | Y                         |
| 350(ii)                   | Sodium Malate                |  | GMP                               | <b>GMP</b>  | GMP                                  | Y                         |
| 351(i)                    | Potassium Hydrogen Malate    |  | GMP                               | <b>GMP</b>  | GMP                                  | Y                         |
| 351(ii)                   | Potassium Malate             |  | GMP                               | <b>GMP</b>  | GMP                                  | Y                         |
| 352(ii)                   | Calcium Malate               |  | GMP                               | <b>GMP</b>  | GMP                                  | Y                         |
| 355                       | Adipic Acid                  |  | 1500 mg/kg,<br>as adipic<br>acid  | <b>1500 mg/kg,<br/>as adipic<br/>acid</b>                       | 1500<br>mg/kg, as<br>adipic acid     | N                         |
| 356                       | Sodium Adipate               |  |                                   |   |                                      | N                         |
| 357                       | Potassium Adipate            |  |                                   |   |                                      | N                         |
| 359                       | Ammonium Adipate             |  |                                   |   |                                      | N                         |
| 365                       | Sodium Fumarate              |  | GMP                               | <b>GMP</b>  | GMP                                  | Y                         |
| 380                       | Triammonium Citrate          |  | GMP                               | <b>GMP</b>  | GMP                                  | Y                         |
| 500(i)                    | Sodium Carbonate             |  | GMP                               | GMP   | GMP                                  | Y                         |
| 500(ii)                   | Sodium Hydrogen Carbonate    |  | GMP                               | GMP   | GMP                                  | Y                         |
| 500(iii)                  | Sodium Sesquicarbonate       |  | GMP                               | <b>GMP</b>  | GMP                                  | Y                         |

<sup>1</sup> Y = Yes. The inclusion of the food additive in Table 3 of the Codex *General Standard for Food Additives* (GSFA) has been adopted by the Codex Commission for use in foods generally, including heat-treated fermented milks (flavoured). N = No, the food additive is not listed in Table 3 of the GSFA.

| INS #     | Substance   | Fermented Milks and Drinks Based on Fermented Milk |             | Heat-Treated Fermented Milks and Drinks Based on Fermented Milk |                         | GSFA Table 3 <sup>1</sup> |
|-----------|---|--|-------------|---|-------------------------|---------------------------|
|           |   | Plain  | Flavoured   | Plain   | Flavoured               |                           |
|           |   | Endorsed ML  | Proposed ML | Endorsed ML   | Proposed ML             |                           |
| 501(i)    | Potassium Carbonate                                       |  | GMP         | GMP   | GMP                     | Y                         |
| 501(ii)   | Potassium Hydrogen Carbonate                              |  | GMP         | <b>GMP</b>  | GMP                     | Y                         |
| 503(i)    | Ammonium Carbonate  |  | GMP         | <b>GMP</b>  | GMP                     | Y                         |
| 503(ii)   | Ammonium Hydrogen Carbonate                               |  | GMP         | <b>GMP</b>  | GMP                     | Y                         |
| 504(i)    | Magnesium Carbonate                                       |  | GMP         | GMP   | GMP                     | Y                         |
| 504(ii)   | Magnesium Hydrogen Carbonate                              |  | GMP         | GMP   | GMP                     | Y                         |
| 507       | Hydrochloric Acid   |  | GMP         | GMP   | GMP                     | Y                         |
| 514       | Sodium Sulphate   |  | GMP         | <b>GMP</b>  | GMP                     | Y                         |
| 515       | Potassium Sulphate  |  | GMP         | <b>GMP</b>  | GMP                     | Y                         |
| 524       | Sodium Hydroxide  |  | GMP         | GMP   | GMP                     | Y                         |
| 525       | Potassium Hydroxide                                       |  | GMP         | <b>GMP</b>  | GMP                     | Y                         |
| 526       | Calcium Hydroxide   |  | GMP         | GMP   | GMP                     | Y                         |
| 527       | Ammonium Hydroxide  |  | GMP         | GMP   | GMP                     | Y                         |
| 528       | Magnesium Hydroxide                                       |  | GMP         | GMP   | GMP                     | Y                         |
| 529       | Calcium Oxide   |  | GMP         | GMP   | GMP                     | Y                         |
| 575       | Glucono Delta-Lactone                                     |  | GMP         | GMP   | GMP                     | Y                         |
| 576       | Sodium Gluconate  |  | GMP         | <b>GMP</b>  | GMP                     | Y                         |
| 578       | Calcium Gluconate   |  | GMP         | <b>GMP</b>  | GMP                     | Y                         |
| 580       | Magnesium Gluconate                                       |  | GMP         | <b>GMP</b>  | GMP                     | Y                         |
|           |   |  |             |   |                         |                           |
|           | <b>Colours</b>  |  | <b>X</b>    |   | <b>X</b>                |                           |
| 100i      | Curcumin  |  | 100 mg/kg   |   | 100 mg/kg               | N                         |
| 101(i)    | Riboflavin  |  | 300 mg/kg   |   | 300 mg/kg               | N                         |
| 101(ii)   | Riboflavin 5'-Phosphate, Sodium                           |  |             | N   |                         |                           |
| 102       | Tartrazine  |  | 300 mg/kg   |   | 300 mg/kg               | N                         |
| 104       | Quinoline Yellow  |  | 150 mg/kg   |   | 150 mg/kg               | N                         |
| 110       | Sunset Yellow FCF   |  | 300 mg/kg   |   | 300 mg/kg               | N                         |
| 120       | Carmines  |  | 150 mg/kg   |   | 150 mg/kg               | N                         |
| 122       | Azorubine   |  | 150 mg/kg   |   | 150 mg/kg               | N                         |
| 124       | Ponceau 4R  |  | 150 mg/kg   |   | 150 mg/kg               | N                         |
| 129       | Allura Red AC   |  | 300 mg/kg   |   | 300 mg/kg               | N                         |
| 132       | Indigotine  |  | 100 mg/kg   |   | 100 mg/kg               | N                         |
| 133       | Brilliant Blue FCF  |  | 150 mg/kg   |   | 150 mg/kg               | N                         |
| 140       | Chlorophylls  |  | GMP         |   | GMP                     | Y                         |
| 141(i)    | Chlorophylls, Copper Complexes                            |  | 500 mg/kg   |   | 500 mg/kg               | N                         |
| 141(ii)   | Chlorophyllins, Copper Complexes, Na and K Salts          |  |             | N   |                         |                           |
| 143       | Fast Green FCF  |  | 100 mg/kg   |   | 100 mg/kg               | N                         |
| 150a      | Caramel I – Plain   |  | GMP         |   | GMP                     | Y                         |
| 150b      | Caramel II - Caustic Sulphite Process                     |  | 150 mg/kg   |   | 150 mg/kg <sup>2</sup>  | N                         |
| 150c      | Caramel III – Ammonia Process                             |  | 2000 mg/kg  |   | 2000 mg/kg <sup>3</sup> | N                         |
| 150d      | Caramel IV – Sulphite Ammonia Process                     |  | 2000 mg/kg  |   | 2000 mg/kg <sup>4</sup> | N                         |
| 151       | Brilliant Black (Black PN)                                |  | 150 mg/kg   |   | 150 mg/kg               | N                         |
| 155       | Brown HT  |  | 150 mg/kg   |   | 150 mg/kg               | N                         |
| 160a(i)   | Beta-Carotene (Synthetic)                                 |  | 100 mg/kg   |   | 100 mg/kg               | N                         |
| 160e      | Beta-Apo-8'-Carotenal                                     |  |             | N   |                         |                           |
| 160f      | Beta-Apo-8'-Carotenoic Acid, Methyl or Ethyl Ester        |  |             | N   |                         |                           |
| 160a(iii) | Beta-Carotenes ( <i>Blakeslea trispora</i> ) <sup>5</sup> |  |             | N   |                         |                           |

<sup>2</sup> The GSFA contains a proposed draft (Step 4) acceptable maximum level of 50,000 mg/kg for Caramel Colour II (INS 150b) in GSFA food category 01.7 (Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)).

<sup>3</sup> The 23<sup>rd</sup> CAC adopted an acceptable maximum level of 2000 mg/kg for Caramel Colour III (INS 150c) in GSFA food category 01.7 (Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)).

<sup>4</sup> The 23<sup>rd</sup> CAC adopted an acceptable maximum level of 2000 mg/kg for Caramel Colour IV (INS 150d) in GSFA food category 01.7 (Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)).

| INS #                    | Substance  | Fermented Milks and Drinks Based on Fermented Milk |                      | Heat-Treated Fermented Milks and Drinks Based on Fermented Milk |                      | GSFA Table 3 <sup>1</sup> |
|--------------------------|--|--|----------------------|---|----------------------|---------------------------|
|                          |  | Plain  | Flavoured            | Plain   | Flavoured            |                           |
|                          |  | Endorsed ML  | Proposed ML          | Endorsed ML   | Proposed ML          |                           |
| 160a(ii)                 | Carotenes, Vegetable                               |  | 600 mg/kg            |   | 600 mg/kg            | N                         |
| 160b(i)                  | Annatto Extracts, bixin-based                      |  | 20 mg/kg as bixin    |   | 20 mg/kg as bixin    | N                         |
| 160b(ii)                 | Annatto Extracts, norbixin-based                   |  | 20 mg/kg as norbixin |   | 20 mg/kg as norbixin | N                         |
| 160d                     | Lycopene   |  | 500 mg/kg            |   | 500 mg/kg            | N                         |
| 161b(i)                  | Lutein from <i>Tagetes erecta</i>                  |  | 150 mg/kg            |   | 150 mg/kg            | N                         |
| 161h(i)                  | Zeaxanthin <sup>6</sup>                            |  | 150 mg/kg            |   | 150 mg/kg            | N                         |
| 162                      | Beet Red   |  | GMP                  |   | GMP                  | Y                         |
| 163(ii)                  | Grape Skin Extract                                 |  | 100 mg/kg            |   | 100 mg/kg            | N                         |
| 171                      | Titanium Dioxide                                   |  | GMP                  |   | GMP                  | Y                         |
| 172(i)                   | Iron Oxide, Black                                  |  | 100 mg/kg            |   | 100 mg/kg            | N                         |
| 172(ii)                  | Iron Oxide, Red                                    |  |                      | N   |                      |                           |
| 172(iii)                 | Iron Oxide, Yellow                                 |  |                      | N   |                      |                           |
| <b>Emulsifiers</b>       |  |  | <b>X</b>             |   | <b>X</b>             |                           |
| 322(i)                   | Lecithin   |  | GMP                  |   | GMP                  | Y                         |
| 432                      | Polyoxyethylene (20) Sorbitan Monolaurate          |  | 3000 mg/kg           |   | 3000 mg/kg           | N                         |
| 433                      | Polyoxyethylene (20) Sorbitan Monooleate           |  |                      | N   |                      |                           |
| 434                      | Polyoxyethylene (20) Sorbitan Monopalmitate        |  |                      | N   |                      |                           |
| 435                      | Polyoxyethylene (20) Sorbitan                      |  |                      | N   |                      |                           |
| 436                      | Polyoxyethylene (20) Sorbitan                      |  |                      | N   |                      |                           |
| 472e                     | Diacetyltartaric and Fatty Acid Esters of Glycerol |  | 10000 mg/kg          |   | 10000 mg/kg          | N                         |
| 473                      | Sucrose Esters of Fatty Acids                      |  | 5000 mg/kg           |   | 5000 mg/kg           | N                         |
| 474                      | Sucroglycerides                                    |  | 5000 mg/kg           |   | 5000 mg/kg           | N                         |
| 475                      | Polyglycerol Esters of Fatty Acids                 |  | 2000 mg/kg           |   | 2000 mg/kg           | N                         |
| 477                      | Propylene Glycol Esters Of Fatty Acids             |  | 5000 mg/kg           |   | 5000 mg/kg           | N                         |
| 481(i)                   | Sodium Stearoyl Lactylate                          |  | 10000 mg/kg          |   | 10000 mg/kg          | N                         |
| 482(i)                   | Calcium Stearoyl Lactylate                         |  | 10000 mg/kg          |   | 10000 mg/kg          | N                         |
| 491                      | Sorbitan Monostearate                              |  | 5000 mg/kg           |   | 5000 mg/kg           | N                         |
| 492                      | Sorbitan Tristearate                               |  |                      | N   |                      |                           |
| 493                      | Sorbitan Monolaurate                               |  |                      | N   |                      |                           |
| 494                      | Sorbitan Monooleate                                |  |                      | N   |                      |                           |
| 495                      | Sorbitan Monopalmitate                             |  |                      | N   |                      |                           |
| 900a                     | Polydimethylsiloxane                               |  | 50 mg/kg             |   | 50 mg/kg             | N                         |
| 1001                     | Choline Salts                                      |  | GMP                  |   | GMP                  | Y                         |
| <b>Flavour Enhancers</b> |  |  | <b>X</b>             |   | <b>X</b>             |                           |
| 580                      | Magnesium Gluconate                                |  | GMP                  |   | GMP                  | Y                         |
| 620                      | Glutamic Acid (L+)-                                |  | GMP                  |   | GMP                  | Y                         |
| 621                      | Monosodium Glutamate, L-                           |  | GMP                  |   | GMP                  | Y                         |
| 622                      | Monopotassium Glutamate, L-                        |  | GMP                  |   | GMP                  | Y                         |
| 623                      | Calcium Glutamate, DI-L-                           |  | GMP                  |   | GMP                  | Y                         |
| 624                      | Monoammonium Glutamate, L-                         |  | GMP                  |   | GMP                  | Y                         |
| 625                      | Magnesium Glutamate, DI-L-                         |  | GMP                  |   | GMP                  | Y                         |

<sup>5</sup> The GSFA includes INS 160a(iii) with INS 160a(i), 160e and 160f because they “share” the same JECFA ADI. The CCMMP may wish to include INS 160a(iii) with any ML endorsed for 160a(i), 160e, and 160f.

<sup>6</sup> The GSFA contains a Step 4 provision for Zeaxanthin at 150 mg/kg in GSFA food category 01.7 (Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)).

| INS #                             | Substance                     | Fermented Milks and Drinks Based on Fermented Milk         |   | Heat-Treated Fermented Milks and Drinks Based on Fermented Milk |   | GSFA Table 3 <sup>1</sup> |
|-----------------------------------|-------------------------------|--|---|---|---|---------------------------|
|                                   |                               | Plain  | Flavoured   | Plain   | Flavoured   |                           |
|                                   |                               | Endorsed ML  | Proposed ML   | Endorsed ML   | Proposed ML   |                           |
| 626                               | Guanylic Acid, 5'-            |  | GMP   |   | GMP   | Y                         |
| 627                               | Disodium Guanylate, 5'-       |  | GMP   |   | GMP   | Y                         |
| 628                               | Dipotassium Guanylate, 5'-    |  | GMP   |   | GMP   | Y                         |
| 629                               | Calcium Guanylate, 5'-        |  | GMP   |   | GMP   | Y                         |
| 630                               | Inosinic Acid, 5'-            |  | GMP   |   | GMP   | Y                         |
| 631                               | Disodium Inosinate, 5'-       |  | GMP   |   | GMP   | Y                         |
| 632                               | Dipotassium Inosinate, 5'-    |  | GMP   |   | GMP   | Y                         |
| 633                               | Calcium Inosinate, 5'-        |  | GMP   |   | GMP   | Y                         |
| 634                               | Calcium Ribonucleotides, 5'-  |  | GMP   |   | GMP   | Y                         |
| 635                               | Disodium Ribonucleotides, 5'- |  | GMP   |   | GMP   | Y                         |
| 636                               | Maltol                        |  | GMP   |   | GMP   | N                         |
| 637                               | Ethyl Maltol                  |  | GMP   |   | GMP   | N                         |
| <b>Packaging Gases</b>            |                               |  | <b>X</b>  | <b>X</b>  | <b>X</b>  |                           |
| 290                               | Carbon Dioxide                |  | GMP   | GMP   | GMP   | Y                         |
| 941                               | Nitrogen                      |  | GMP   | GMP   | GMP   | Y                         |
| <b>Preservatives</b>              |                               |  |   |   | <b>X</b>  |                           |
| 200                               | Sorbic Acid                   |  |   |   | 1000 mg/kg as sorbic acid                           | N                         |
| 201                               | Sodium Sorbate                |  |   |   |   | N                         |
| 202                               | Potassium Sorbate             |  |   |   |   | N                         |
| 203                               | Calcium Sorbate               |  |   |   | 300 mg/kg as benzoic acid                           | N                         |
| 210                               | Benzoic Acid                  |  |   |   |   | N                         |
| 211                               | Sodium Benzoate               |  |   |   |   | N                         |
| 212                               | Potassium Benzoate            |  |   |   |   | N                         |
| 213                               | Calcium Benzoate              |  |   |   | 500 mg/kg   | N                         |
| 234                               | Nisin                         |  |   |   |   | N                         |
| 260                               | Acetic Acid                   |  |   |   | GMP   | Y                         |
| 261                               | Potassium Acetates            |  |   |   | GMP   | Y                         |
| 262(i)                            | Sodium Acetate                |  |   |   | GMP   | Y                         |
| 263                               | Calcium Acetate               |  |   |   | GMP   | Y                         |
| 280                               | Propionic Acid                |  |   |   | GMP   | Y                         |
| 281                               | Sodium Propionate             |  |   |   | GMP   | Y                         |
| 282                               | Calcium Propionate            |  |   |   | GMP   | Y                         |
| 283                               | Potassium Propionate          |  |   |   | GMP   | Y                         |
| <b>Stabilizers and Thickeners</b> |                               | <b>X<sup>7</sup></b>                                       | <b>X</b>  | <b>X</b>  | <b>X</b>  |                           |
| 170(i)                            | Calcium Carbonate             | <b>GMP</b>   | GMP   | GMP   | GMP   | Y                         |
| 331(iii)                          | Trisodium Citrate             | GMP  | GMP   | <b>GMP</b>  | GMP   | Y                         |
| 338                               | Orthophosphoric Acid          | <b>1000 mg/kg, singly or in combination, as phosphorus</b> | 1000 mg/kg, singly or in combination, as phosphorus | <b>1000 mg/kg, singly or in combination, as phosphorus</b>      | 1000 mg/kg, singly or in combination, as phosphorus | N                         |
| 339(i)                            | Monosodium Orthophosphate     |  |   |   |   | N                         |
| 339(ii)                           | Disodium Orthophosphate       |  |   |   |   | N                         |
| 339(iii)                          | Trisodium Orthophosphate      |  |   |   |   | N                         |
| 340(i)                            | Monopotassium Orthophosphate  |  |   |   |   | N                         |
| 340(ii)                           | Dipotassium Orthophosphate    |  |   |   |   | N                         |
| 340(iii)                          | Tripotassium Orthophosphate   |  |   |   |   | N                         |
| 341(i)                            | Monocalcium Orthophosphate    |  |   |   |   | N                         |
| 341(ii)                           | Dicalcium Orthophosphate      |  |   |   |   | N                         |
| 341(iii)                          | Tricalcium Orthophosphate     |  |   |   |   | N                         |
| 342(i)                            | Monoammonium Orthophosphate   |  |   |   |   | N                         |
| 342(ii)                           | Diammonium Orthophosphate     |  |   |   |   | N                         |
| 343(i)                            | Monomagnesium Orthophosphate  |  |   |   |   | N                         |
| 343(ii)                           | Dimagnesium Orthophosphate    |  |   |   |   | N                         |
| 343(iii)                          | Trimagnesium Orthophosphate   |  |   |   |   | N                         |
| 450(i)                            | Disodium Diphosphate          |  |   |   |   | N                         |

<sup>7</sup> Use is restricted to reconstitution and recombination and if permitted by national legislation in the country of sale to the final consumer. *To be removed after endorsement*

| INS #          | Substance   | Fermented Milks and Drinks Based on Fermented Milk |             | Heat-Treated Fermented Milks and Drinks Based on Fermented Milk |             | GSFA Table 3 <sup>1</sup> |
|----------------|---|--|-------------|---|-------------|---------------------------|
|                |   | Plain  | Flavoured   | Plain   | Flavoured   |                           |
|                |   | Endorsed ML  | Proposed ML | Endorsed ML   | Proposed ML |                           |
| 450(ii)        | Trisodium Diphosphate   |  |             |   |             | N                         |
| 450(iii)       | Tetrasodium Diphosphate   |  |             |   |             | N                         |
| 450(v)         | Tetrapotassium Diphosphate  |  |             |   |             | N                         |
| 450(vi)        | Dicalcium Diphosphate   |  |             |   |             | N                         |
| 450(vii)       | Calcium Dihydrogen Diphosphate  |  |             |   |             | N                         |
| 451(i)         | Pentasodium Triphosphate  |  |             |   |             | N                         |
| 451(ii)        | Pentapotassium Triphosphate   |  |             |   |             | N                         |
| 452(i)         | Sodium Polyphosphate  |  |             |   |             | N                         |
| 452(ii)        | Potassium Polyphosphate   |  |             |   |             | N                         |
| 452(iii)       | Sodium Calcium Polyphosphate  |  |             |   |             | N                         |
| 452(iv)        | Calcium Polyphosphate   |  |             |   |             | N                         |
| 452(v)         | Ammonium Polyphosphate  |  |             |   |             | N                         |
| 542            | Bone Phosphate  |  |             |   |             | N                         |
| 400            | Alginic Acid  | <b>GMP</b>   | GMP         | GMP   | GMP         | Y                         |
| 401            | Sodium Alginate   | GMP  | GMP         | GMP   | GMP         | Y                         |
| 402            | Potassium Alginate  | <b>GMP</b>   | GMP         | GMP   | GMP         | Y                         |
| 403            | Ammonium Alginate   | <b>GMP</b>   | GMP         | GMP   | GMP         | Y                         |
| 404            | Calcium Alginate  | <b>GMP</b>   | GMP         | GMP   | GMP         | Y                         |
| 405            | Propylene Glycol Alginate   | GMP  | GMP         | <b>GMP</b>  | GMP         | N                         |
| 406            | Agar  | GMP  | GMP         | GMP   | GMP         | Y                         |
| 407            | Carrageenan and its Na, K, NH <sub>4</sub> , Ca and Mg salts (including furcelleran)    | GMP  | GMP         | GMP   | GMP         | Y                         |
| 407a           | Processed Eucheuma Seaweed  | GMP  | GMP         | GMP   | GMP         | Y                         |
| 410            | Carob Bean Gum  | GMP  | GMP         | GMP   | GMP         | Y                         |
| 412            | Guar Gum  | GMP  | GMP         | GMP   | GMP         | Y                         |
| 413            | Tragacanth Gum  | <b>GMP</b>   | GMP         | GMP   | GMP         | Y                         |
| 414            | Gum Arabic  | <b>GMP</b>   | GMP         | GMP   | GMP         | Y                         |
| 415            | Xanthan Gum   | GMP  | GMP         | GMP   | GMP         | Y                         |
| 416            | Karaya Gum  | GMP  | GMP         | GMP   | GMP         | Y                         |
| 417            | Tara Gum  | GMP  | GMP         | GMP   | GMP         | Y                         |
| 418            | Gellan Gum  | GMP  | GMP         | GMP   | GMP         | Y                         |
| 425            | Konjac Flour  | GMP  | GMP         | GMP   | GMP         | Y                         |
| 440            | Pectins   | GMP  | GMP         | GMP   | GMP         | Y                         |
| 459            | Beta-Cyclodextrin   | <b>5 mg/kg</b>                                     | 5 mg/kg     | <b>5 mg/kg</b>  | 5 mg/kg     | N                         |
| <b>460(i)</b>  | <b>Microcrystalline Cellulose</b>   | <b>GMP</b>   | GMP         | <b>GMP</b>  | GMP         | Y                         |
| <b>460(ii)</b> | <b>Powdered Cellulose</b>   | <b>GMP</b>   | GMP         | <b>GMP</b>  | GMP         | Y                         |
| 461            | Methyl Cellulose  | <b>GMP</b>   | GMP         | GMP   | GMP         | Y                         |
| 463            | Hydroxypropyl Cellulose   | <b>GMP</b>   | GMP         | GMP   | GMP         | Y                         |
| 464            | Hydroxypropyl Methyl Cellulose  | <b>GMP</b>   | GMP         | GMP   | GMP         | Y                         |
| 465            | Methyl Ethyl Cellulose  | <b>GMP</b>   | GMP         | GMP   | GMP         | Y                         |
| 466            | Sodium Carboxymethyl Cellulose  | GMP  | GMP         | GMP   | GMP         | Y                         |
| 467            | Ethyl Hydroxyethyl Cellulose  | <b>GMP</b>   | GMP         | GMP   | GMP         | Y                         |
| 468            | Cross-Linked Carboxymethyl Cellulose  | <b>GMP</b>   | GMP         | GMP   | GMP         | Y                         |
| 469            | Sodium Carboxymethyl Cellulose, Enzymatically Hydrolyzed                                | <b>GMP</b>   | GMP         | GMP   | GMP         | Y                         |
| 470(i)         | Salts of Myristic, Palmitic & Stearic Acids with Ammonia, Calcium, Potassium and Sodium | <b>GMP</b>   | GMP         | GMP   | GMP         | Y                         |
| 470(ii)        | Salts of Oleic Acid (Ca, K, Na)   | <b>GMP</b>   | GMP         | GMP   | GMP         | Y                         |
| 471            | Mono- and Di- glycerides  | <b>GMP</b>   | GMP         | GMP   | GMP         | Y                         |
| 472a           | Acetic and Fatty Acid Esters of Glycerol  | <b>GMP</b>   | GMP         | GMP   | GMP         | Y                         |
| 472b           | Lactic and Fatty Acid Esters of Glycerol  | <b>GMP</b>   | GMP         | GMP   | GMP         | Y                         |
| 472c           | Citric and Fatty Acid Esters of Glycerol  | <b>GMP</b>   | GMP         | GMP   | GMP         | Y                         |
| 508            | Potassium Chloride  | <b>GMP</b>   | GMP         | <b>GMP</b>  | GMP         | Y                         |
| 509            | Calcium Chloride  | <b>GMP</b>   | GMP         | <b>GMP</b>  | GMP         | Y                         |

| INS #                         | Substance                        | Fermented Milks and Drinks Based on Fermented Milk |                         | Heat-Treated Fermented Milks and Drinks Based on Fermented Milk |                          | GSFA Table 3 <sup>1</sup> |
|-------------------------------|----------------------------------|--|-------------------------|---|--------------------------|---------------------------|
|                               |                                  | Plain  | Flavoured               | Plain   | Flavoured                |                           |
|                               |                                  | Endorsed ML  | Proposed ML             | Endorsed ML   | Proposed ML              |                           |
| 511                           | Magnesium Chloride               | <b>GMP</b>   | GMP                     | <b>GMP</b>  | GMP                      | Y                         |
| 1200                          | Polydextrose                     | <b>GMP</b>   | GMP                     | GMP   | GMP                      | Y                         |
| 1400                          | Dextrins, Roasted Starch         | GMP  | GMP                     | GMP   | GMP                      | Y                         |
| 1401                          | Acid Treated Starch              | GMP  | GMP                     | GMP   | GMP                      | Y                         |
| 1402                          | Alkaline Treated Starch          | GMP  | GMP                     | GMP   | GMP                      | Y                         |
| 1403                          | Bleached Starch                  | GMP  | GMP                     | GMP   | GMP                      | Y                         |
| 1404                          | Oxidized Starch                  | GMP  | GMP                     | GMP   | GMP                      | Y                         |
| 1405                          | Enzyme Treated Starch            | GMP  | GMP                     | GMP   | GMP                      | Y                         |
| 1410                          | Mono Starch Phosphate            | GMP  | GMP                     | GMP   | GMP                      | Y                         |
| 1412                          | Distarch Phosphate               | GMP  | GMP                     | GMP   | GMP                      | Y                         |
| 1413                          | Phosphated Distarch Phosphate    | GMP  | GMP                     | GMP   | GMP                      | Y                         |
| 1414                          | Acetylated Distarch Phosphate    | GMP  | GMP                     | GMP   | GMP                      | Y                         |
| 1420                          | Starch Acetate                   | GMP  | GMP                     | GMP   | GMP                      | Y                         |
| 1422                          | Acetylated Distarch Adipate      | GMP  | GMP                     | GMP   | GMP                      | Y                         |
| 1440                          | Hydroxypropyl Starch             | GMP  | GMP                     | GMP   | GMP                      | Y                         |
| 1442                          | Hydroxypropyl Distarch Phosphate | GMP  | GMP                     | GMP   | GMP                      | Y                         |
| 1450                          | Starch Sodium Octenyl Succinate  | GMP  | GMP                     | GMP   | GMP                      | Y                         |
| 1451                          | Acetylated Oxidized Starch       | <b>GMP</b>   | GMP                     | <b>GMP</b>  | GMP                      | Y                         |
| <b>Sweeteners<sup>8</sup></b> |                                  |  | <b>X</b>                |   | <b>X</b>                 |                           |
| 420                           | Sorbitol and Sorbitol Syrup      |  | GMP                     |   | GMP                      | Y                         |
| 421                           | Mannitol                         |  | GMP                     |   | GMP                      | Y                         |
| 950                           | Acesulfame Potassium             |  | 350 mg/kg               |   | 350 mg/kg                | N                         |
| 951                           | Aspartame                        |  | 1000 mg/kg <sup>9</sup> |   | 1000 mg/kg <sup>10</sup> | N                         |
| 952                           | Cyclamates                       |  | 250 mg/kg <sup>11</sup> |   | 250 mg/kg <sup>12</sup>  | N                         |
| 953                           | Isomalt                          |  | GMP                     |   | GMP                      | Y                         |
| 954                           | Saccharin                        |  | 100 mg/kg <sup>13</sup> |   | 100 mg/kg <sup>14</sup>  | N                         |
| 955                           | Sucralose                        |  | 400 mg/kg <sup>15</sup> |   | 400 mg/kg <sup>16</sup>  | N                         |
| 956                           | Alitame                          |  | 100 mg/kg <sup>17</sup> |   | 100 mg/kg <sup>18</sup>  | N                         |
| 961                           | Neotamet                         |  | 100 mg/kg               |   | 100 mg/kg                | N                         |

<sup>8</sup> The use of sweeteners is limited to milk-and milk derivative-based products energy reduced or with no added sugar.

<sup>9</sup> The 30<sup>th</sup> CAC adopted an ML of 350 mg/kg in GSFA food category 01.7 (Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt) with no limitation on whether the food is energy reduced or contains no added sugar..

<sup>10</sup> The 30<sup>th</sup> CAC adopted an ML of 350 mg/kg in GSFA food category 01.7 (Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt) with no limitation on whether the food is energy reduced or contains no added sugar..

<sup>11</sup> The 30<sup>th</sup> CAC adopted an ML of 250 mg/kg in GSFA food category 01.7 (Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt) with no limitation on whether the food is energy reduced or contains no added sugar..

<sup>12</sup> The 30<sup>th</sup> CAC adopted an ML of 250 mg/kg in GSFA food category 01.7 (Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt) with no limitation on whether the food is energy reduced or contains no added sugar..

<sup>13</sup> The 30<sup>th</sup> CAC adopted an ML of 100 mg/kg in GSFA food category 01.7 (Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt) with no limitation on whether the food is energy reduced or contains no added sugar..

<sup>14</sup> The 30<sup>th</sup> CAC adopted an ML of 100 mg/kg in GSFA food category 01.7 (Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt) with no limitation on whether the food is energy reduced or contains no added sugar..

<sup>15</sup> The 30<sup>th</sup> CAC adopted an ML of 400 mg/kg in GSFA food category 01.7 (Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt).

<sup>16</sup> The 30<sup>th</sup> CAC adopted an ML of 400 mg/kg in GSFA food category 01.7 (Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt).

<sup>17</sup> The 30<sup>th</sup> CAC adopted an ML of 100 mg/kg in GSFA food category 01.7 (Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt).

<sup>18</sup> The 30<sup>th</sup> CAC adopted an ML of 100 mg/kg in GSFA food category 01.7 (Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt).

| INS # | Substance                           | <u>Fermented Milks and Drinks Based on Fermented Milk</u> |   | <u>Heat-Treated Fermented Milks and Drinks Based on Fermented Milk</u> |   | GSFA Table 3 <sup>1</sup> |
|-------|-------------------------------------|---|---|--|---|---------------------------|
|       |                                     | Plain   | Flavoured   | Plain  | Flavoured   |                           |
|       |                                     | Endorsed ML   | Proposed ML   | Endorsed ML  | Proposed ML   |                           |
| 962   | Aspartame-Acesulfame Salt           |   | 350 mg/kg on an acesulfame potassium equivalent basis |  | 350 mg/kg on an acesulfame potassium equivalent basis | N                         |
| 964   | Polyglycitol Syrup                  |   | GMP   |  | GMP   | Y                         |
| 965   | Maltitol (Including Maltitol Syrup) |   | GMP   |  | GMP   | Y                         |
| 966   | Lactitol                            |   | GMP   |  | GMP   | Y                         |
| 967   | Xylitol                             |   | GMP   |  | GMP   | Y                         |
| 968   | Erythritol                          |   | GMP   |  | GMP   | Y                         |

**PART 2 – PRESENTATION OF THE LIST OF FOOD ADDITIVE PROVISIONS IN THE CODEX STANDARDS FOR FERMENTED MILKS (CODEX STAN 243-2003)**

**4 FOOD ADDITIVES**

Only those additives classes indicated in the table below may be used for the product categories specified. Within each additive class, and where permitted according to the table, only those individual additives listed may be used and only within the limits specified.

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

| Additive class     | Fermented Milks |           | Fermented Milks Heat Treated After Fermentation |           |
|--------------------|-----------------|-----------|---|-----------|
|                    | Plain           | Flavoured | Plain   | Flavoured |
| Colours            | -               | X         | -   | X         |
| Sweeteners         | -               | X         | -   | X         |
| Emulsifiers        | -               | X         | -   | X         |
| Flavour enhancers  | -               | X         | -   | X         |
| Acids              | -               | X         | X   | X         |
| Acidity regulators | -               | X         | X   | X         |
| Stabilizers        | X <sup>1</sup>  | X         | X   | X         |
| Thickeners         | X <sup>1</sup>  | X         | X   | X         |
| Preservatives      | -               | -         | -   | X         |
| Packaging gases    | -               | X         | X   | X         |

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

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

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

Acidity regulators, colours, emulsifiers, packaging gases and preservatives listed in Table 3 of the General Standard for Food Additives (CODEX STAN 192-1995) are acceptable for use in fermented milk products categories as specified in the table above.

| INS No.                   | Name of Additive          | Maximum Level               |
|---------------------------|---------------------------|-----------------------------|
| <b>Acidity Regulators</b> |                           |                             |
| 334                       | Tartaric Acid (L(+))      | 2000 mg/kg as tartaric acid |
| 335(i)                    | Monosodium Tartrate       |                             |
| 335(ii)                   | Disodium Tartrate         |                             |
| 336(i)                    | Monopotassium Tartrate    |                             |
| 336(ii)                   | Dipotassium Tartrate      |                             |
| 337                       | Potassium Sodium Tartrate |                             |
| 355                       | Adipic Acid               | 1500 mg/kg, as adipic acid  |
| 356                       | Sodium Adipate            |                             |
| 357                       | Potassium Adipate         |                             |
| 359                       | Ammonium Adipate          |                             |
| <b>Colours</b>            |                           |                             |
| 100i                      | Curcumin                  | 100 mg/kg                   |
| 101(i)                    | Riboflavin                | 300 mg/kg                   |

| INS No.                  | Name of Additive                                   | Maximum Level        |
|--------------------------|--|----------------------|
| 101(ii)                  | Riboflavin 5'-Phosphate, Sodium                    |                      |
| 102                      | Tartrazine   | 300 mg/kg            |
| 104                      | Quinoline Yellow                                   | 150 mg/kg            |
| 110                      | Sunset Yellow FCF                                  | 300 mg/kg            |
| 120                      | Carmines   | 150 mg/kg            |
| 122                      | Azorubine  | 150 mg/kg            |
| 124                      | Ponceau 4R   | 150 mg/kg            |
| 129                      | Allura Red AC                                      | 300 mg/kg            |
| 132                      | Indigotine   | 100 mg/kg            |
| 133                      | Brilliant Blue FCF                                 | 150 mg/kg            |
| 141(i)                   | Chlorophylls, Copper Complexes                     | 500 mg/kg            |
| 141(ii)                  | Chlorophyllins, Copper Complexes, Na and K Salts   |                      |
| 143                      | Fast Green FCF                                     | 100 mg/kg            |
| 150b                     | Caramel II - Caustic Sulphite Process              | 150 mg/kg            |
| 150c                     | Caramel III - Ammonia Process                      | 2000 mg/kg           |
| 150d                     | Caramel IV - Sulphite Ammonia Process              | 2000 mg/kg           |
| 151                      | Brilliant Black (Black PN)                         | 150 mg/kg            |
| 155                      | Brown HT   | 150 mg/kg            |
| 160a(i)                  | Beta-Carotene (Synthetic)                          | 100 mg/kg            |
| 160e                     | Beta-Apo-8'-Carotenal                              |                      |
| 160f                     | Beta-Apo-8'Carotenoic Acid, Methyl or Ethyl Ester  |                      |
| 160a(iii)                | Beta-Carotenes ( <i>Blakeslea trispora</i> )       |                      |
| 160a(ii)                 | Carotenes, Vegetable                               | 600 mg/kg            |
| 160b(i)                  | Annatto Extracts, bixin-based                      | 20 mg/kg as bixin    |
| 160b(ii)                 | Annatto Extracts, norbixin-based                   | 20 mg/kg as norbixin |
| 160d                     | Lycopene   | 500 mg/kg            |
| 161b(i)                  | Lutein from <i>Tagetes erecta</i>                  | 150 mg/kg            |
| 161h(i)                  | Zeaxanthin   | 150 mg/kg            |
| 163(ii)                  | Grape Skin Extract                                 | 100 mg/kg            |
| 172(i)                   | Iron Oxide, Black                                  | 100 mg/kg            |
| 172(ii)                  | Iron Oxide, Red                                    |                      |
| 172(iii)                 | Iron Oxide, Yellow                                 |                      |
| <b>Emulsifiers</b>       |  |                      |
| 432                      | Polyoxyethylene (20) Sorbitan Monolaurate          | 3000 mg/kg           |
| 433                      | Polyoxyethylene (20) Sorbitan Monooleate           |                      |
| 434                      | Polyoxyethylene (20) Sorbitan Monopalmitate        |                      |
| 435                      | Polyoxyethylene (20) Sorbitan                      |                      |
| 436                      | Polyoxyethylene (20) Sorbitan                      |                      |
| 472e                     | Diacetyltartaric and Fatty Acid Esters of Glycerol | 10000 mg/kg          |
| 473                      | Sucrose Esters of Fatty Acids                      | 5000 mg/kg           |
| 474                      | Sucroglycerides                                    | 5000 mg/kg           |
| 475                      | Polyglycerol Esters of Fatty Acids                 | 2000 mg/kg           |
| 477                      | Propylene Glycol Esters Of Fatty Acids             | 5000 mg/kg           |
| 481(i)                   | Sodium Stearoyl Lactylate                          | 10000 mg/kg          |
| 482(i)                   | Calcium Stearoyl Lactylate                         | 10000 mg/kg          |
| 491                      | Sorbitan Monostearate                              | 5000 mg/kg           |
| 492                      | Sorbitan Tristearate                               |                      |
| 493                      | Sorbitan Monolaurate                               |                      |
| 494                      | Sorbitan Monooleate                                |                      |
| 495                      | Sorbitan Monopalmitate                             |                      |
| 900a                     | Polydimethylsiloxane                               | 50 mg/kg             |
| <b>Flavour Enhancers</b> |  |                      |
| 580                      | Magnesium Gluconate                                | GMP                  |
| 620                      | Glutamic Acid (L+)-                                | GMP                  |
| 621                      | Monosodium Glutamate, L-                           | GMP                  |
| 622                      | Monopotassium Glutamate, L-                        | GMP                  |
| 623                      | Calcium Glutamate, DI-L-                           | GMP                  |
| 624                      | Monoammonium Glutamate, L-                         | GMP                  |
| 625                      | Magnesium Glutamate, DI-L-                         | GMP                  |
| 626                      | Guanylic Acid, 5'-                                 | GMP                  |
| 627                      | Disodium Guanylate, 5'-                            | GMP                  |
| 628                      | Dipotassium Guanylate, 5'-                         | GMP                  |
| 629                      | Calcium Guanylate, 5'-                             | GMP                  |

| INS No.                           | Name of Additive   | Maximum Level                                       |
|-----------------------------------|--|---|
| 630                               | Inosinic Acid, 5'-   | GMP   |
| 631                               | Disodium Inosinate, 5'-  | GMP   |
| 632                               | Dipotassium Inosinate, 5'-   | GMP   |
| 633                               | Calcium Inosinate, 5'-   | GMP   |
| 634                               | Calcium Ribonucleotides, 5'-   | GMP   |
| 635                               | Disodium Ribonucleotides, 5'-  | GMP   |
| 636                               | Maltol   | GMP   |
| 637                               | Ethyl Maltol   | GMP   |
| <b>Preservatives</b>              |  |   |
| 200                               | Sorbic Acid  | 1000 mg/kg as sorbic acid                           |
| 201                               | Sodium Sorbate   |   |
| 202                               | Potassium Sorbate  |   |
| 203                               | Calcium Sorbate  |   |
| 210                               | Benzoic Acid   | 300 mg/kg as benzoic acid                           |
| 211                               | Sodium Benzoate  |   |
| 212                               | Potassium Benzoate   |   |
| 213                               | Calcium Benzoate   |   |
| 234                               | Nisin  | 500 mg/kg   |
| <b>Stabilizers and Thickeners</b> |  |   |
| 170(i)                            | Calcium Carbonate  | GMP   |
| 331(iii)                          | Trisodium Citrate  | GMP   |
| 338                               | Orthophosphoric Acid   | 1000 mg/kg, singly or in combination, as phosphorus |
| 339(i)                            | Monosodium Orthophosphate  |   |
| 339(ii)                           | Disodium Orthophosphate  |   |
| 339(iii)                          | Trisodium Orthophosphate   |   |
| 340(i)                            | Monopotassium Orthophosphate   |   |
| 340(ii)                           | Dipotassium Orthophosphate   |   |
| 340(iii)                          | Tripotassium Orthophosphate  |   |
| 341(i)                            | Monocalcium Orthophosphate   |   |
| 341(ii)                           | Dicalcium Orthophosphate   |   |
| 341(iii)                          | Tricalcium Orthophosphate  |   |
| 342(i)                            | Monoammonium Orthophosphate  |   |
| 342(ii)                           | Diammonium Orthophosphate  |   |
| 343(i)                            | Monomagnesium Orthophosphate   |   |
| 343(ii)                           | Dimagnesium Orthophosphate   |   |
| 343(iii)                          | Trimagnesium Orthophosphate  |   |
| 450(i)                            | Disodium Diphosphate   |   |
| 450(ii)                           | Trisodium Diphosphate  |   |
| 450(iii)                          | Tetrasodium Diphosphate  |   |
| 450(v)                            | Tetrapotassium Diphosphate   |   |
| 450(vi)                           | Dicalcium Diphosphate  |   |
| 450(vii)                          | Calcium Dihydrogen Diphosphate   |   |
| 451(i)                            | Pentasodium Triphosphate   |   |
| 451(ii)                           | Pentapotassium Triphosphate  |   |
| 452(i)                            | Sodium Polyphosphate   |   |
| 452(ii)                           | Potassium Polyphosphate  |   |
| 452(iii)                          | Sodium Calcium Polyphosphate   |   |
| 452(iv)                           | Calcium Polyphosphate  |   |
| 452(v)                            | Ammonium Polyphosphate   |   |
| 542                               | Bone Phosphate   |   |
| 400                               | Alginate Acid  | GMP   |
| 401                               | Sodium Alginate  | GMP   |
| 402                               | Potassium Alginate   | GMP   |
| 403                               | Ammonium Alginate  | GMP   |
| 404                               | Calcium Alginate   | GMP   |
| 405                               | Propylene Glycol Alginate  | GMP   |
| 406                               | Agar   | GMP   |
| 407                               | Carrageenan and its Na, K, NH <sub>4</sub> , Ca and Mg salts (including furcelleran) | GMP   |
| 407a                              | Processed Eucheuma Seaweed   | GMP   |
| 410                               | Carob Bean Gum   | GMP   |
| 412                               | Guar Gum   | GMP   |

| INS No.                       | Name of Additive  | Maximum Level   |
|-------------------------------|---|---|
| 413                           | Tragacanth Gum  | GMP   |
| 414                           | Gum Arabic  | GMP   |
| 415                           | Xanthan Gum   | GMP   |
| 416                           | Karaya Gum  | GMP   |
| 417                           | Tara Gum  | GMP   |
| 418                           | Gellan Gum  | GMP   |
| 425                           | Konjac Flour  | GMP   |
| 440                           | Pectins   | GMP   |
| 459                           | Beta-Cyclodextrin   | 5 mg/kg   |
| 460(i)                        | Microcrystalline Cellulose  | GMP   |
| 460(ii)                       | Powdered Cellulose  | GMP   |
| 461                           | Methyl Cellulose  | GMP   |
| 463                           | Hydroxypropyl Cellulose   | GMP   |
| 464                           | Hydroxypropyl Methyl Cellulose  | GMP   |
| 465                           | Methyl Ethyl Cellulose  | GMP   |
| 466                           | Sodium Carboxymethyl Cellulose  | GMP   |
| 467                           | Ethyl Hydroxyethyl Cellulose  | GMP   |
| 468                           | Cross-Linked Carboxymethyl Cellulose  | GMP   |
| 469                           | Sodium Carboxymethyl Cellulose, Enzymatically Hydrolyzed                                | GMP   |
| 470(i)                        | Salts of Myristic, Palmitic & Stearic Acids with Ammonia, Calcium, Potassium and Sodium | GMP   |
| 470(ii)                       | Salts of Oleic Acid (Ca, K, Na)   | GMP   |
| 471                           | Mono- and Di- glycerides  | GMP   |
| 472a                          | Acetic and Fatty Acid Esters of Glycerol  | GMP   |
| 472b                          | Lactic and Fatty Acid Esters of Glycerol  | GMP   |
| 472c                          | Citric and Fatty Acid Esters of Glycerol  | GMP   |
| 508                           | Potassium Chloride  | GMP   |
| 509                           | Calcium Chloride  | GMP   |
| 511                           | Magnesium Chloride  | GMP   |
| 1200                          | Polydextrose  | GMP   |
| 1400                          | Dextrins, Roasted Starch  | GMP   |
| 1401                          | Acid Treated Starch   | GMP   |
| 1402                          | Alkaline Treated Starch   | GMP   |
| 1403                          | Bleached Starch   | GMP   |
| 1404                          | Oxidized Starch   | GMP   |
| 1405                          | Enzyme Treated Starch   | GMP   |
| 1410                          | Mono Starch Phosphate   | GMP   |
| 1412                          | Distarch Phosphate  | GMP   |
| 1413                          | Phosphated Distarch Phosphate   | GMP   |
| 1414                          | Acetylated Distarch Phosphate   | GMP   |
| 1420                          | Starch Acetate  | GMP   |
| 1422                          | Acetylated Distarch Adipate   | GMP   |
| 1440                          | Hydroxypropyl Starch  | GMP   |
| 1442                          | Hydroxypropyl Distarch Phosphate  | GMP   |
| 1450                          | Starch Sodium Octenyl Succinate   | GMP   |
| 1451                          | Acetylated Oxidized Starch  | GMP   |
| <b>Sweeteners<sup>1</sup></b> |   |   |
| 420                           | Sorbitol and Sorbitol Syrup   | GMP   |
| 421                           | Mannitol  | GMP   |
| 950                           | Acesulfame Potassium  | 350 mg/kg   |
| 951                           | Aspartame   | 1000 mg/kg  |
| 952                           | Cyclamates  | 250 mg/kg   |
| 953                           | Isomalt   | GMP   |
| 954                           | Saccharin   | 100 mg/kg   |
| 955                           | Sucralose   | 400 mg/kg   |
| 956                           | Alitame   | 100 mg/kg   |
| 961                           | Neotame   | 100 mg/kg   |
| 962                           | Aspartame-Acesulfame Salt   | 350 mg/kg on an acesulfame potassium equivalent basis |
| 964                           | Polyglycitol Syrup  | GMP   |
| 965                           | Maltitol (Including Maltitol Syrup)   | GMP   |

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

| <b>INS No.</b> | <b>Name of Additive</b> | <b>Maximum Level</b> |
|----------------|-------------------------|----------------------|
| 966            | Lactitol                | GMP                  |
| 967            | Xylitol                 | GMP                  |
| 968            | Erythritol              | GMP                  |