

GENERAL STANDARD FOR FOOD ADDITIVES*CODEX STAN 192-1995 (Rev. 5-2004)***PREAMBLE****1. SCOPE****1.1 PERMITTED FOOD ADDITIVES**

Only the food additives listed herein are permitted for use in foods in conformance with the provisions of this Standard.¹ Only food additives which have been evaluated by the Joint FAO/WHO Expert Committee on Food Additives² (JECFA) and found acceptable for use in foods are included in this Standard.

1.2 FOODS IN WHICH ADDITIVES MAY BE USED

This Standard sets forth the conditions under which permitted food additives may be used in all foods, whether or not they have previously been standardized by Codex. The food additive provisions of Codex Commodity Standards shall be included in and superseded by the provisions of this Standard. These provisions also comply with the other requirements of the Preamble.

1.3 FOODS IN WHICH ADDITIVES MAY NOT BE USED

Food categories or individual food items where the use of food additives are not allowed or are restricted are defined by this Standard.

1.4 THE PERMITTED LEVELS OF USE FOR FOOD ADDITIVES

The primary objective of establishing permitted levels of use of food additives in various food groups is to ensure that the intake of additives does not exceed the acceptable daily intake. The food additives covered by this standard and their maximum levels of use are based in part on the food additive provisions of previously established Codex commodity standards, or upon the request of governments after subjecting the requested maximum levels to an appropriate method which would verify the compatibility of a proposed maximum level with the ADI. The Danish budget method may be used as a first step in this regard.³ The submission of actual food consumption data is also encouraged.

¹ Notwithstanding the provisions of this Section of the General Standard, the lack of reference to a particular additive or to a particular use of an additive in a food in the General Standard as currently drafted, does not imply that the additive is unsafe or unsuitable for use in food. The Commission shall review the necessity for maintaining this footnote on a regular basis, with a view to its deletion once the General Standard is substantially complete.

² An index of food additives with the most updated information on ADI status, year of the most recent JECFA review, the INS number assigned to them, etc. is available at the Joint Secretariat's web pages at FAO http://www.fao.org/es/ESN/jecfa/index_en.stm and WHO <http://www.who.int/pcs/jecfa/jecfa.htm>.

³ "Consensus Document on the Danish Budget Method", Nordic Working Group on Food Toxicology and Risks Evaluation, Report No. 4/90.

2. DEFINITIONS OF TERMS USED IN THIS STANDARD

- a) **Food additive** means any substance not normally consumed as a food by itself and not normally used as a typical ingredient of the food, whether or not it has nutritive value, the intentional addition of which to food for a technological (including organoleptic) purpose in the manufacture, processing, preparation, treatment, packing, packaging, transport or holding of such food results, or may be reasonably expected to result (directly or indirectly), in it or its by-products becoming a component of or otherwise affecting the characteristics of such foods. The term does not include contaminants or substances added to food for maintaining or improving nutritional qualities.⁴
- b) **Acceptable Daily Intake (ADI)** is an estimate by JECFA of the amount of a food additive, expressed on a body weight basis, that can be ingested daily over a lifetime without appreciable health risk (standard man = 60 kg).⁵
- c) **Acceptable Daily Intake "Not Specified" (NS)**⁶ is a term applicable to a food substance of very low toxicity which, on the basis of the available data (chemical, biochemical, toxicological, and other), the total dietary intake of the substance arising from its use at the levels necessary to achieve the desired effect and from its acceptable background in food does not, in the opinion of JECFA, represent a hazard to health. For that reason, and for reasons stated in individual JECFA evaluations, establishment of an acceptable daily intake expressed in numerical form is not deemed necessary by JECFA. An additive meeting this criterion must be used within the bounds of good manufacturing practice as defined in sub-paragraph 3.3 below.

3. GENERAL PRINCIPLES FOR THE USE OF FOOD ADDITIVES⁷

3.1

- a) Only those food additives shall be endorsed and included in this Standard which, so far as can be judged on the evidence presently available from JECFA, present no risk to the health of the consumer at the levels of use proposed.
- b) The inclusion of a food additive in this Standard shall have taken into account any Acceptable Daily Intake, or equivalent assessment, established for the additive and its probable daily intake⁸ from all sources. Where the food additive is to be used in foods eaten by special groups of consumers, account shall be taken of the probable daily intake of the food additive by consumers in those groups.

⁴ Codex Alimentarius, Second Edition (Revised 1995), Volume 1A (General Requirements), p. 11.

⁵ Principles for the Safety Assessment of Food Additives and Contaminants in Food, World Health Organization, (WHO Environmental Health Criteria, No. 70), P. 111 (1987).

⁶ For purposes of this Standard, the phrase acceptable daily intake (ADI) "not limited" (NL) has the same meaning as ADI "not specified". The phrase "acceptable ADI" refers to an ADI which is more appropriately limited by the level of treatment of the food, rather than on a mg additive per kg body weight per day basis (see, Summary of Evaluations Performed by the Joint FAO/WHO Expert Committee on Food Additives (JECFA), FAO/WHO, ILSI Press, 1994, Part 1, p.3).

⁷ General Principles for the Use of Food Additives were originally adopted by the Ninth Session of the Codex Alimentarius as a Codex Advisory Text (para. 295, ALINORM 72/35) and were reprinted in the Second Edition of the Codex Alimentarius, Vol. 1A, (General Requirements) pp. 45-47 (Revised 1995). Pertinent portions of the Text have now been incorporated as an integral part of this Standard, suitable modifications having been made as necessary with respect to the present context.

⁸ "Guidelines for Simple Evaluation of Food Additive Intake", CAC/VOL. XIV Ed. 1, Supplement 2 (1989), gives procedures for calculating the theoretical maximum daily intake (TMDI) and the estimated daily intake (EDI) of food additives; other appropriate procedures may be used to calculate the TMDI and EDI.

3.2

The use of food additives is justified only when such use has an advantage, does not present a hazard to health of and does not mislead the consumer, and serves one or more of the technological functions set out by Codex and needs set out from (a) through (d) below, and only where these objectives cannot be achieved by other means which are economically and technologically practicable:

- a) to preserve the nutritional quality of the food; an intentional reduction in the nutritional quality of a food would be justified in the circumstances dealt with in sub-paragraph (b) and also in other circumstances where the food does not constitute a significant item in a normal diet;
- b) to provide necessary ingredients or constituents for foods manufactured for groups of consumers having special dietary needs;
- c) to enhance the keeping quality or stability of a food or to improve its organoleptic properties, provided that this does not change the nature, substance or quality of the food so as to deceive the consumer;
- d) to provide aids in the manufacture, processing, preparation, treatment, packing, transport or storage of food, provided that the additive is not used to disguise the effects of the use of faulty raw materials or of undesirable (including unhygienic) practices or techniques during the course of any of these activities.

3.3 GOOD MANUFACTURING PRACTICE (GMP)⁹

All food additives subject to the provisions of this Standard shall be used under conditions of good manufacturing practice, which include the following:

- a) the quantity of the additive added to food shall be limited to the lowest possible level necessary to accomplish its desired effect;
- b) the quantity of the additive that becomes a component of food as a result of its use in the manufacturing, processing or packaging of a food and which is not intended to accomplish any physical, or other technical effect in the food itself, is reduced to the extent reasonably possible; and,
- c) the additive is prepared and handled in the same way as a food ingredient.

3.4 SPECIFICATIONS FOR THE IDENTITY AND PURITY OF FOOD ADDITIVES

Food additives used in accordance with this Standard should be of appropriate food grade quality and should at all times conform with the applicable Specifications of Identity and Purity recommended by the Codex Alimentarius Commission¹⁰ or, in the absence of such specifications, with appropriate specifications developed by responsible national or international bodies. In terms of safety, food grade quality is achieved by compliance with the specifications as a whole and not merely with individual criteria.

⁹ For additional information, see Codex Alimentarius Commission Procedural Manual, Tenth Edition (1997), p. 78.

¹⁰ Food additive specifications endorsed by the Codex Alimentarius Commission are included in the JECFA "Compendium of Food Additive Specifications", Volumes 1 and 2 (1992), and in addenda thereto, published by FAO.

4. CARRY-OVER OF FOOD ADDITIVES INTO FOODS¹¹

4.1 COMPLIANCE WITH THE CARRY-OVER PRINCIPLE

Other than by direct addition, an additive may be present in a food as a result of carry-over from a food ingredient, subject to the following conditions:

- a) the additive is permitted in the raw materials or other ingredients (including food additives) according to this General Standard;
- b) the amount of the additive in the raw materials or other ingredients (including food additives) does not exceed the maximum amount so permitted.
- c) the food into which the additive is carried over does not contain the food additive in greater quantity than would be introduced by the use of the ingredients under proper technological conditions or manufacturing practice.

4.2 INGREDIENTS AND RAW MATERIALS AS CARRIERS FOR ADDITIVES¹²

An additive is permitted in a raw material or other ingredient if the raw material or ingredient is used exclusively in the preparation of a food which is in conformity with the provisions of the standard.

5. FOOD CATEGORY SYSTEM¹³

The food category system is a tool for the allocation of food additive uses authorized by this Standard. The food category system applies to all foodstuffs including those in which no additives are permitted. The food descriptors are not to be legal product designations nor are they intended for labelling purposes.

The food category system is based on the following principles:

- a) The food category system is hierarchical, meaning that when the use of an additive is permitted in a general category, it is automatically permitted in all its sub-categories, unless otherwise stated. Similarly, when an additive is permitted in a sub-category, its use is also allowed in any further sub-categories and in descriptors or individual foodstuffs mentioned in a sub-category.
- b) The food category system is based on product descriptors of foodstuffs as marketed, unless otherwise stated.
- c) The food category system takes into consideration the carry-over principle. By doing so, the food category system does not need to specifically mention compound foodstuffs, e.g., prepared meals, because they may contain, *pro rata*, all the additives allowed in their components, except when the compound foodstuff needs and additive which is not authorized in its components.

¹¹ The principle relating to the carry-over of food additives into foods (the "Carry-Over Principle") addresses the presence of additives in food as a result of the use of raw materials or other ingredients in which these additives are used. The Codex Alimentarius Commission at its 17th Session (1987) adopted a revised statement of the principle as a Codex Advisory Text. The Text is printed in its entirety in Codex Alimentarius, Second Edition, Vol. 1A (General Requirements), pp. 94-95, 1992. The Carry-Over Principle applies to all foods covered by Codex Standards, unless otherwise specified in such standards.

¹² See ALINORM 97/12, para. 44.

¹³ Each Codex Commodity Standard has been initially assigned to one of the food categories or sub-categories of the food category based on the system developed by the Confédération des Industries Agro-Alimentaires de la CEE (CIAA). It is expected that the food category system for the Standard (CL 1996/14-FAC) will form the basis of a new food classification scheme that will be eventually proposed for adoption by the CAC. Codex Standard Numbers (CXSNs), together with the corresponding names of the Codex Commodity Standards and the food categories and sub-categories to which the CXSNs have been classified, are listed in ANNEX B.

- d) The food category system is used to simplify the reporting of food additive uses for assembling and constructing this Standard.

6. FORMAT OF THE STANDARD

The food additives listed herein have been grouped into the 23 major functional classes of the Codex International Numbering System (INS) for Food Additives.¹⁴

Table 1 of this Standard specifies, for each food additive or food additive group (in alphabetical order), the foods in which the additive is acceptable for use, together with the acceptable maximum use levels. Table 1 also includes the uses of those additives with non-numerical ADIs for which a maximum use level is specified.

Table 2 of this Standard contains the same information as Table 1, but the information is arranged by food category number.

Table 3 of this Standard lists additives with non-numerical JECFA ADIs that are acceptable for use in foods in general when used at quantum satis levels and in accordance with the principles of good manufacturing practice described in Section 3.3 of this preamble. The Annex to Table 3 lists food categories and individual food items excluded from the general conditions of Table 3. The provisions in Table 1 and 2 govern the use of additives in the food categories listed in the Annex to Table 3.

Table 1, 2 and 3 do not include reference to the uses of substances as processing aids.

Unless otherwise specified, maximum levels for food additives are set on the final product as consumed.

7. REVIEW AND REVISION OF THE STANDARD

7.1 REVIEW OF THE STANDARD

The food additive provisions for this Standard shall be reviewed on a regular basis and revised as necessary in light of revisions of Acceptable Daily Intakes by JECFA or of changing technological need and justification for use.

7.2 REVISION OF THE STANDARD

The food additive provisions of this Standard shall be amended as necessary. Proposed revisions of this Standard may be initiated by recommendations by Codex Committees, Codex member States, or the Codex Commission. Information to support amendment of the Standard shall be provided by the proposing body. Supporting information that shall be provided to the Codex Committee on Food Additives and Contaminants may include, as appropriate:

- Specifications for the food additive;
- Intended food category or sub-category, and use level for the food additive;
- Summary of JECFA safety evaluation of the food additive; and
- Technological justification and need for the additive.

The Codex Committee for Food Additives and Contaminants shall consider all proposed amendments to this Standard.

¹⁴ Although the General Standard as currently drafted covers only antioxidants and preservatives, the complete Standard will eventually cover the uses of food additives in all 23 INS functional classes; see Codex Alimentarius Vol. 1A, Second Edition (Revised 1995), Section 5.2, pp. 57-92.

ANNEX A**GUIDELINES FOR THE DEVELOPMENT OF MAXIMUM LEVELS FOR THE USE OF FOOD ADDITIVES WITH NUMERICAL ACCEPTABLE DAILY INTAKES**

This annex is intended as a guidance to screen proposals for use of additives based on consideration of their maximum use level and the physiological upper limit to the amount of food and drink that can be consumed each day. The Annex is not intended for allocating provisions for the use of an additive and cannot be used for calculating accurate additive intakes.

I FOOD ADDITIVES - BASIC PRINCIPLES FOR CALCULATION OF USE LEVELS***Guideline 1***

The levels and quantities of food additives used in the Budget Method calculations should be expressed on the same basis as the substances on which the ADI was allocated (e.g., an acid or its salts).

For foods sold as concentrates or powders intended for reconstitution before consumption, the Budget calculation on the food additive use levels should be performed on the ready-to-eat product.

II ESTIMATION OF THE SAFETY ASPECTS OF USE LEVELS - FOOD ADDITIVES WITH NO NUMERICAL ADI***Guideline 2*****FOOD ADDITIVES WITH AN ADI OF “NOT SPECIFIED”**

When an additive has been allocated an ADI "not specified"¹⁵ it could in principle, be allowed for use in foods in general with no limitation other than in accordance with Good Manufacturing Practices (GMP). It should, however, be born in mind that ADI not specified does not mean that unlimited intake is acceptable. The term is used by JECFA in case where "on the basis of the available data (chemical, biochemical, toxicological, and other) the total daily intake of the substance arising from its use at the levels necessary to achieve the desired effect and from its acceptable background in food does not, in the opinion of the Committee, represent a hazard to health"¹

If, therefore, a substance is used in larger amounts and/or in a wider range of foods than originally envisaged by JECFA it may be necessary to consult JECFA to ensure that the new uses fall within the evaluation. For example a substance may have been evaluated as a humectant without including a later use as a bulk sweetener, which could give considerable higher intake.

Guideline 3**FOOD ADDITIVES EVALUATED AS “ACCEPTABLE” FOR CERTAIN PURPOSES**

In some cases, JECFA has been unable to allocate an ADI but nevertheless found a specific use of a substance acceptable. In such cases, the additive in question should only be authorized in accordance with the conditions specified. In case of any other reported uses CCFAC should request JECFA to re-evaluate the additive in question in light of the new information on uses.

¹⁵ *Principles for the Safety Assessment of Food Additives and Contaminants in Food*. Geneva, World Health Organization, 1987 (Environmental Health Criteria, No. 70), p.83.

III ESTIMATION OF THE SAFETY ASPECTS OF USE LEVELS - FOOD ADDITIVES WITH NUMERICAL ADI

Guideline 4

FRACTIONS OF THE ADI TO BE USED FOR SOLID FOOD AND BEVERAGES, RESPECTIVELY

If an additive is proposed for use in both solid food and in beverages the full ADI cannot be used for both for uses in solid food and uses in beverages. It is therefore necessary to allocate a fraction of the ADI to each of the applications. As a first approach, it may be appropriate to assume that one-half of the ADI is allocated to each solid and liquid foods. However, in special cases other fractions may be more appropriate as long as the sum of the fractions does not exceed the figure for the ADI (e.g. $FS=1/4$ and $FB=3/4$; $FS=1/6$ and $FB=5/6$), where **FS** is the fraction for use in solid food and **FB** is the fraction for use in beverages). If the additive is used only in solid food, then $FS=1$ and $FB=0$ and if the additive is used only in beverages, then $FS=0$ and $FB=1$.

III(a) FOOD ADDITIVE USES IN SOLID FOOD (FS)

Guideline 5

USE LEVELS BELOW $FS \times ADI \times 40$

If the proposed use levels are below $FS \times ADI \times 40$, these food additive provisions could be suitable in food in general.

Guideline 6

USE LEVELS BELOW $FS \times ADI \times 80$

If the proposed use levels are below $FS \times ADI \times 80$ they are acceptable provided the daily consumption of the foods containing the additive will usually not exceed half of the assumed maximum total solid food intake (i.e., 12.5 g/kg bw/day).

Guideline 7

USE LEVELS BELOW $FS \times ADI \times 160$

If the proposed use levels are below $FS \times ADI \times 160$ they are acceptable provided the daily consumption of the foods containing the additive will usually not exceed one fourth of the assumed maximum total solid food intake (i.e., 6.25 g/kg bw/day).

Guideline 8

USE LEVELS BELOW $FS \times ADI \times 320$

If the proposed use levels are below $FS \times ADI \times 320$ they could be accepted provided the daily consumption of the foods containing the additive will usually not exceed one eighth of the assumed maximum total food intake (i.e., 3.13 g/kg bw/day).

Guideline 9

USE LEVELS ABOVE $FS \times ADI \times 320$

If the proposed levels are higher than $FS \times ADI \times 320$ they should only be accepted for products where calculation of potential intake from all proposed uses will show that exceeding the ADI is unlikely, or if estimation of the intake of the additive based on more exact intake estimates methods show that the use levels are acceptable (e.g., food consumption surveys)

III(b) FOOD ADDITIVE USES IN BEVERAGES (FL)***Guideline 10*****USE LEVELS BELOW FL x ADI x 10**

If the proposed levels are below FL x ADI x 10, the additive could be accepted for use in all beverages in general.

Guideline 11**USE LEVELS BELOW FL x ADI x 20**

If the proposed use levels are below FL x ADI x 20 they could be accepted provided the daily consumption of beverages containing the additive will usually not exceed half of the assumed maximum total intake of beverage (i.e., 50 ml/kg bw/day).

Guideline 12**USE LEVELS BELOW FS x ADI x 40**

If the proposed use levels are below FL x ADI x 40 they could be accepted provided the daily consumption of beverages containing the additive will usually not exceed a fourth of the assumed maximum total intake of beverage (i.e., 25 ml/kg bw/day).

Guideline 13**USE LEVELS BELOW FL x ADI x 80**

If the proposed use levels are below FL x ADI x 80 they could be accepted provided the daily consumption of beverages containing the additive will usually not exceed an eighth of the assumed maximum total intake of beverage (i.e., 12.5 ml/kg bw/day).

Guideline 14**USE LEVELS ABOVE FL x ADI x 80**

Levels above FL x ADI x 80 should only be accepted for products where calculation of potential intake will show that exceeding the ADI is unlikely (e.g., strong alcoholic beverages).

ANNEX B**FOOD CATEGORY SYSTEM****PART I: Food Category System**

- 01.0 Dairy products and analogues, excluding products of food category 02.0
 - 01.1 Milk and dairy-based drinks
 - 01.1.1 Milk and buttermilk (plain)
 - 01.1.1.1 Milk (plain)
 - 01.1.1.2 Buttermilk (plain)
 - 01.1.2 Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)
 - 01.2 Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks)
 - 01.2.1 Fermented milks (plain)
 - 01.2.1.1 Fermented milks (plain), not heat-treated after fermentation
 - 01.2.1.2 Fermented milks (plain), heat-treated after fermentation
 - 01.2.2 Renneted milk (plain)
 - 01.3 Condensed milk and analogues (plain)
 - 01.3.1 Condensed milk (plain)
 - 01.3.2 Beverage whiteners
 - 01.4 Cream (plain) and the like
 - 01.4.1 Pasteurized cream (plain)
 - 01.4.2 Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)
 - 01.4.3 Clotted cream (plain)
 - 01.4.4 Cream analogues
 - 01.5 Milk powder and cream powder and powder analogues (plain)
 - 01.5.1 Milk powder and cream powder (plain)
 - 01.5.2 Milk and cream powder analogues
 - 01.6 Cheese and analogues
 - 01.6.1 Unripened cheese
 - 01.6.2 Ripened cheese
 - 01.6.2.1 Ripened cheese, includes rind
 - 01.6.2.2 Rind of ripened cheese
 - 01.6.2.3 Cheese powder (for reconstitution; e.g., for cheese sauces)
 - 01.6.3 Whey cheese

- 01.6.4 Processed cheese
 - 01.6.4.1 Plain processed cheese
 - 01.6.4.2 Flavoured processed cheese, including containing fruit, vegetables, meat, etc.
- 01.6.5 Cheese analogues
- 01.6.6 Whey protein cheese
- 01.7 Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)
- 01.8 Whey and whey products, excluding whey cheeses
 - 01.8.1 Liquid whey and whey products, excluding whey cheeses
 - 01.8.2 Dried whey and whey products, excluding whey cheeses
- 02.0 Fats and oils, and fat emulsions
 - 02.1 Fats and oils essentially free from water
 - 02.1.1 Butter oil, anhydrous milkfat, ghee
 - 02.1.2 Vegetable oils and fats
 - 02.1.3 Lard, tallow, fish oil, and other animal fats
 - 02.2 Fat emulsions mainly of type water-in-oil
 - 02.2.1 Emulsions containing at least 80% fat
 - 02.2.1.1 Butter and concentrated butter
 - 02.2.1.2 Margarine and similar products
 - 02.2.1.3 Blends of butter and margarine
 - 02.2.2 Emulsions containing less than 80% fat
 - 02.3 Fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions
 - 02.4 Fat-based desserts excluding dairy-based dessert products of food category 01.7
- 03.0 Edible ices, including sherbet and sorbet
- 04.0 Fruits and vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds
 - 04.1 Fruit
 - 04.1.1 Fresh fruit
 - 04.1.1.1 Untreated fresh fruit
 - 04.1.1.2 Surface-treated fresh fruit
 - 04.1.1.3 Peeled or cut fresh fruit
 - 04.1.2 Processed fruit
 - 04.1.2.1 Frozen fruit
 - 04.1.2.2 Dried fruit
 - 04.1.2.3 Fruit in vinegar, oil, or brine
 - 04.1.2.4 Canned or bottled (pasteurized) fruit
 - 04.1.2.5 Jams, jellies, marmelades

- 04.1.2.6 Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5
- 04.1.2.7 Candied fruit
- 04.1.2.8 Fruit preparations, including pulp, purees, fruit toppings and coconut milk
- 04.1.2.9 Fruit-based desserts, incl. fruit-flavoured water-based desserts
- 04.1.2.10 Fermented fruit products
- 04.1.2.11 Fruit fillings for pastries
- 04.1.2.12 Cooked fruit
- 04.2 Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds
 - 04.2.1 Fresh vegetables, (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds and nuts and seeds
 - 04.2.1.1 Untreated fresh vegetables, (including mushrooms and fungi, roots and tubers, pulses and legumes (including soybeans), and aloe vera), seaweeds and nuts and seeds
 - 04.2.1.2 Surface-treated fresh vegetables, (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds and nuts and seeds
 - 04.2.1.3 Peeled, cut or shredded fresh vegetables, (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds and nuts and seeds
 - 04.2.2 Processed vegetables, (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds
 - 04.2.2.1 Frozen vegetables, (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds and nuts and seeds
 - 04.2.2.2 Dried vegetables, (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds
 - 04.2.2.3 Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soy sauce
 - 04.2.2.4 Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds
 - 04.2.2.5 Vegetable, (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter)
 - 04.2.2.6 Vegetable, (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5
 - 04.2.2.7 Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food category 12.10

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

05.0 Confectionery

05.1 Cocoa products and chocolate products including imitations and chocolate substitutes

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

- 05.1.2 Cocoa mixes (syrops)

- 05.1.3 Cocoa-based spreads, incl. fillings

- 05.1.4 Cocoa and chocolate products

- 05.1.5 Imitation chocolate, chocolate substitute products

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

- 05.2.1 Hard candy

- 05.2.2 Soft candy

- 05.2.3 Nougats and marzipans

05.3 Chewing gum

05.4 Decorations (e.g., for fine bakery wares), toppings (non-fruit), and sweet sauces

06.0 Cereals and cereal products, derived from cereal grains, from roots and tubers, pulses and legumes, excluding bakery wares of food category 07.0

06.1 Whole, broken, or flaked grain, including rice

06.2 Flours and starches (including soybean powder)

- 06.2.1 Flours

- 06.2.2 Starches

06.3 Breakfast cereals, including rolled oats

06.4 Pastas and noodles and like products (e.g. rice paper, rice vermicelli, soybean pastas and noodles)

- 06.4.1 Fresh pastas and noodles and like products

- 06.4.2 Dried pastas and noodles and like products

- 06.4.3 Pre-cooked pastas and noodles and like products

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

06.6 Batters (e.g., for breading or batters for fish or poultry)

06.7 Pre-cooked or processed rice products, including rice cakes (Oriental type only)

06.8 Soybean products (excluding soybean products of food category 12.9 and fermented soybean products of food category 12.10)

07.0 Bakery wares

07.1 Bread and ordinary bakery wares and mixes

- 07.1.1 Breads and rolls

- 07.1.1.1 Yeast-leavened breads and specialty breads

- 07.1.1.2 Soda breads

- 07.1.2 Crackers, excluding sweet crackers
- 07.1.3 Other ordinary bakery products (e.g., bagels, pita, English muffins)
- 07.1.4 Bread-type products, including bread stuffing and bread crumbs
- 07.1.5 Steamed breads and buns
- 07.1.6 Mixes for bread and ordinary bakery wares
- 07.2 Fine bakery wares (sweet, salty, savoury) and mixes
 - 07.2.1 Cakes, cookies and pies (e.g., fruit-filled or custard types)
 - 07.2.2 Other fine bakery products (e.g., doughnuts, sweet rolls, scones, and muffins)
 - 07.2.3 Mixes for fine bakery wares (e.g., cakes, pancakes)
- 08.0 Meat and meat products, including poultry and game
 - 08.1 Fresh meat, poultry and game
 - 08.1.1 Fresh meat, poultry and game, whole pieces or cuts
 - 08.1.2 Fresh meat, poultry and game, comminuted
 - 08.2 Processed meat, poultry, and game products in whole pieces or cuts
 - 08.2.1 Non-heat treated processed meat, poultry, and game products in whole pieces or cuts
 - 08.2.1.1 Cured (including salted) non-heat treated processed meat, poultry, and game products in whole pieces or cuts
 - 08.2.1.2 Cured (including salted) and dried non-heat treated processed meat, poultry, and game products in whole pieces or cuts
 - 08.2.1.3 Fermented non-heat treated processed meat, poultry, and game products in whole pieces or cuts
 - 08.2.2 Heat-treated processed meat, poultry, and game products in whole pieces or cuts
 - 08.2.3 Frozen processed meat, poultry, and game products in whole pieces or cuts
 - 08.3 Processed comminuted meat, poultry, and game products
 - 08.3.1 Non-heat treated processed comminuted meat, poultry, and game products
 - 08.3.1.1 Cured (including salted) non-heat treated processed comminuted meat, poultry, and game products
 - 08.3.1.2 Cured (including salted) and dried non-heat treated processed comminuted meat, poultry, and game products
 - 08.3.1.3 Fermented non-heat treated processed comminuted meat, poultry, and game products
 - 08.3.2 Heat-treated processed comminuted meat, poultry, and game products
 - 08.3.3 Frozen processed comminuted meat, poultry, and game products
 - 08.4 Edible casings (e.g., sausage casings)
- 09.0 Fish and fish products, including mollusks, crustaceans, and echinoderms
 - 09.1 Fresh fish and fish products, including mollusks, crustaceans, and echinoderms
 - 09.1.1 Fresh fish
 - 09.1.2 Fresh mollusks, crustaceans and echinoderms

- 09.2 Processed fish and fish products, including mollusks, crustaceans, and echinoderms
 - 09.2.1 Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms
 - 09.2.2 Frozen battered fish, fish fillets and fish products, including mollusks, crustaceans, and echinoderms
 - 09.2.3 Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms
 - 09.2.4 Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms
 - 09.2.4.1 Cooked fish and fish products
 - 09.2.4.2 Cooked mollusks, crustaceans, and echinoderms
 - 09.2.4.3 Fried fish and fish products, including mollusks, crustaceans, and echinoderms
 - 09.2.5 Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms
 - 09.3 Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms
 - 09.3.1 Fish and fish products, including mollusks, crustaceans, and echinoderms, marinated and/or in jelly
 - 09.3.2 Fish and fish products, including mollusks, crustaceans, and echinoderms, pickled and/or in brine
 - 09.3.3 Salmon substitutes, caviar, and other fish roe products
 - 09.3.4 Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms (e.g., fish paste), excluding products of food categories 09.3.1 - 09.3.3
 - 09.4 Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms
- 10.0 Eggs and egg products
 - 10.1 Fresh eggs
 - 10.2 Egg products
 - 10.2.1 Liquid egg products
 - 10.2.2 Frozen egg products
 - 10.2.3 Dried and/or heat coagulated egg products
 - 10.3 Preserved eggs, including alkaline, salted, and canned eggs
 - 10.4 Egg-based desserts (e.g., custard)
 - 11.0 Sweeteners, including honey
 - 11.1 Refined and raw sugars
 - 11.1.1 White sugar, dextrose anhydrous, dextrose monohydrate, fructose
 - 11.1.2 Powdered sugar, powdered dextrose
 - 11.1.3 Soft white sugar, soft brown sugar, glucose syrup, dried glucose syrup, raw cane sugar
 - 11.1.3.1 Dried glucose syrup used to manufacture sugar confectionery

- 11.1.3.2 Glucose syrup used to manufacture sugar confectionery
- 11.1.4 Lactose
- 11.1.5 Plantation or mill white sugar
- 11.2 Brown sugar excluding products of food category 11.1.3
- 11.3 Sugar solutions and syrups, also (partially) inverted, including treacle and molasses, excluding products of food category 11.1.3
- 11.4 Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)
- 11.5 Honey
- 11.6 Table-top sweeteners, including those containing high-intensity sweeteners
- 12.0 Salts, spices, soups, sauces, salads, protein products (including soybean protein products) and fermented soybean products
 - 12.1 Salt and salt substitutes
 - 12.1.1 Salt
 - 12.1.1 Salt substitutes
 - 12.2 Herbs, spices, seasonings, and condiments (e.g., seasoning for instant noodles)
 - 12.2.1 Herbs and spices
 - 12.2.2 Seasonings and condiments
 - 12.3 Vinegars
 - 12.4 Mustards
 - 12.5 Soups and broths
 - 12.5.1 Ready-to-eat soups and broths, including canned, bottled, and frozen
 - 12.5.2 Mixes for soups and broths
 - 12.6 Sauces and like products
 - 12.6.1 Emulsified sauces (e.g., mayonnaise, salad dressing)
 - 12.6.2 Non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy)
 - 12.6.3 Mixes for sauces and gravies
 - 12.6.4 Clear sauces (e.g., fish sauce)
 - 12.7 Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa-and nut-based spreads of food categories 04.2.2.5 and 05.1.3
 - 12.8 Yeast and like products
 - 12.9 Protein products
 - 12.9.1 Soybean protein products
 - 12.9.1.1 Soybean milk
 - 12.9.1.2 Soybean milk film
 - 12.9.1.3 Other soybean protein products (including non-fermented soy sauce)
 - 12.9.2 Fresh bean curd (tofu)
 - 12.9.3 Semi-dehydrated bean curd
 - 12.9.3.1 Thick gravy-stewed semi-dehydrated bean curd

- 12.9.3.2 Deep fried semi-dehydrated bean curd
 - 12.9.3.3 Semi-dehydrated bean curd, other than food categories 12.9.3.1 and 12.9.3.2
 - 12.9.4 Dehydrated bean curd (kori tofu)
 - 12.9.5 Other protein products
- 12.10 Fermented soybean products
 - 12.10.1 Fermented soybeans (e.g., natto)
 - 12.10.2 Fermented soybean curd (soybean cheese)
 - 12.10.3 Fermented soybean paste (e.g., miso)
 - 12.10.4 Fermented soy sauce
- 13.0 Foodstuffs intended for particular nutritional uses
 - 13.1 Infant formulae, follow-on formulae, and formulae for special medical purposes for infants
 - 13.1.1 Infant formulae
 - 13.1.2 Follow-up formulae
 - 13.1.3 Formulae for special medical purposes for infants
 - 13.2 Complementary foods for infants and young children
 - 13.3 Dietetic foods intended for special medical purposes (excluding products of food category 13.1)
 - 13.4 Dietetic formulae for slimming purposes and weight reduction
 - 13.5 Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1- 13.4 and 13.6
 - 13.6 Food supplements
- 14.0 Beverages, excluding dairy products
 - 14.1 Non-alcoholic ("soft") beverages
 - 14.1.1 Waters
 - 14.1.1.1 Natural mineral waters and source waters
 - 14.1.1.2 Table waters and soda waters
 - 14.1.2 Fruit and vegetable juices
 - 14.1.2.1 Fruit juice
 - 14.1.2.2 Vegetable juice
 - 14.1.2.3 Concentrates for fruit juice
 - 14.1.2.4 Concentrates for vegetable juice
 - 14.1.3 Fruit and vegetable nectars
 - 14.1.3.1 Fruit nectar
 - 14.1.3.2 Vegetable nectar
 - 14.1.3.3 Concentrates for fruit nectar
 - 14.1.3.4 Concentrates for vegetable nectar

- 14.1.4 Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks
 - 14.1.4.1 Carbonated water-based flavoured drinks
 - 14.1.4.2 Non-carbonated water-based flavoured drinks, including punches and ades
 - 14.1.4.3 Concentrates (liquid or solid) for water-based flavoured drinks
- 14.1.5 Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa
- 14.2 Alcoholic beverages, including alcohol-free and low-alcoholic counterparts
 - 14.2.1 Beer and malt beverages
 - 14.2.2 Cider and perry
 - 14.2.3 Grape wines
 - 14.2.3.1 Still grape wine
 - 14.2.3.2 Sparkling and semi-sparkling grape wines
 - 14.2.3.3 Fortified grape wine, grape liquor wine, and sweet grape wine
 - 14.2.4 Wines (other than grape)
 - 14.2.5 Mead
 - 14.2.6 Distilled spirituous beverages containing more than 15% alcohol
 - 14.2.7 Aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low-alcoholic refreshers)
- 15.0 Ready-to-eat savouries
 - 15.1 Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)
 - 15.2 Processed nuts, including coated nuts and nut mixtures (with e.g., dried fruit)
 - 15.3 Snacks - fish based
- 16. Composite foods - foods that could not be placed in categories 01 - 15.

PART II: Food Category Descriptors

01.0 Dairy products and analogues, excluding products of food category 02.0:

Includes all types of dairy products that are derived from the milk of any milking animal (e.g., cow, sheep, goat, buffalo). In this category, a “plain” product is one that is not flavoured, nor contains fruit, vegetables or other non-dairy ingredients, nor is mixed with other non-dairy ingredients, unless permitted by relevant standards.¹⁶ Analogues are products in which milk fat has been partially or wholly replaced by vegetable fats or oils.

01.1 Milk and dairy-based drinks:

Includes all plain and flavoured fluid milk products based on skim, part-skim, low-fat and whole milk.

01.1.1 Milk and buttermilk (plain):

Includes plain fluid products only. Includes reconstituted plain milk that contains only dairy ingredients.

01.1.1.1 Milk (plain):

Fluid milk obtained from milking animals (e.g., cows, sheep, goats, buffalo). Milk is usually heat-treated by pasteurization, ultra-high temperature (UHT) treatment or sterilization.¹⁷ Includes skim, part-skim, low-fat and whole milk.

01.1.1.2 Buttermilk (plain):

Buttermilk is the nearly milkfat-free fluid remaining from the butter-making process (i.e., the churning fermented or non-fermented milk and cream). Buttermilk is also produced by fermentation of fluid skim milk, either by spontaneous souring by the action of lactic acid-forming or aroma-forming bacteria, or by inoculation of heated milk with pure bacterial cultures (cultured buttermilk).¹⁸ Buttermilk may be pasteurized or sterilized.

01.1.2 Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks):

Includes all ready-to-drink flavoured and aromatized milk-based fluid beverages and their mixes, excluding mixes for cocoa (cocoa-sugar mixtures, category 05.1.1). Examples include: hot chocolate, chocolate malt drinks, strawberry-flavoured yoghurt drink, lactic acid bacteria drinks, and *lassi* (liquid obtained by whipping curd from the lactic acid fermentation of milk, and mixing with sugar or synthetic sweetener).

01.2 Fermented and renneted milk products (plain), excluding food category 01.1.2 dairy-based drinks):

Includes all plain products based on skim, part-skim, low-fat and whole milk. Flavoured products are included in 01.1.2 (beverages) and 01.7 (desserts).

01.2.1 Fermented milks (plain):

Includes all plain products, including fluid fermented milk, acidified milk and cultured milk. Plain yoghurt, which does not contain flavours or colours, may be found in one of the sub-categories of 01.2.1 depending on whether it is heat-treated after fermentation or not.

¹⁶ The definition of “plain” was provided in the comments by IDF on the FCS (32nd CCFAC, CRD 4).

¹⁷ *Food Chemistry*, H.-D. Belitz & W. Grosch, Springer-Verlag, Heidelberg, 1987, p. 389.

¹⁸ *Ibid.*, p. 392.

01.2.1.1 Fermented milks (plain), not heat-treated after fermentation:

Includes fluid and non-fluid plain products, such as yoghurt and sweetened yoghurt.¹⁹

01.2.1.2 Fermented milks (plain), heat-treated after fermentation:

Products similar to that in 01.2.1.1, except that they have been heat-treated (e.g., sterilized or pasteurized) after fermentation.

01.2.2 Renneted milk (plain):

Plain, coagulated milk produced by the action of milk coagulating enzymes. Includes curdled milk. Flavoured renneted milk products are found in category 01.7.

01.3 Condensed milk and analogues (plain):

Includes plain and sweetened types of condensed milk, evaporated milk, and their analogues (including beverage whiteners). Includes products based on skim, part-skim, low-fat and whole milk, blends of evaporated skimmed milk and vegetable fat, and blends of sweetened condensed skimmed milk and vegetable fat.

01.3.1 Condensed milk (plain):

Condensed milk is obtained by partial removal of water from milk to which sugar may have been added. For evaporated milk, the water removal may be accomplished by heating.²⁰ Includes partially dehydrated milk, evaporated milk, sweetened condensed milk, and *khoa* (cow or buffalo milk concentrated by boiling) .

01.3.2 Beverage whiteners:

Milk or cream substitute consisting of a vegetable fat-water emulsion in water with milk protein and lactose or vegetable proteins for use in beverages such as coffee and tea. Also includes the same type of products in powdered form. Includes condensed milk analogues, blends of evaporated skimmed milk and vegetable fat and blends of sweetened condensed skimmed milk and vegetable fat.

01.4 Cream (plain) and the like:

Cream is a fluid dairy product, relatively high in fat content in comparison to milk. Includes all plain fluid, semi-fluid and semi-solid cream and cream analogue products. Flavoured cream products are found in 01.1.2 (beverages) and 01.7 (desserts).

01.4.1 Pasteurized cream (plain):

Cream subjected to pasteurization by appropriate heat treatment or made from pasteurized milk.²¹ Includes milk cream and “half-and-half.”

¹⁹ Codex Standard for Yoghurt and Sweetened Yoghurt (CX/STAN A-11(a)-1975). Yoghurt as defined in this standard does not permit the use of colours and flavours as optional ingredients.

²⁰ Codex Standard for Evaporated Milk (CX/STAN A-03-1971 Rev. 1-1999).

²¹ Codex Standard for Cream for Direct Consumption (CX STAN A-09-1976).

01.4.2 Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain):

Includes every cream, regardless of fat content, which has undergone a higher heat-treatment than pasteurization. Also includes pasteurized creams with a reduced fat content, as well as every cream intended for whipping or being whipped. Sterilized cream is subjected to appropriate heat-treatment in the container in which it is presented to the consumer. Ultra-heat treated (UHT) or ultrapasteurized cream is subjected to the appropriate heat treatment (UHT or ultrapasteurization) in a continuous flow process and aseptically packaged. Cream may also be packaged under pressure (whipped cream).²¹ Includes whipping cream, heavy cream, whipped pasteurized cream, and whipped cream-type dairy toppings and fillings. Creams or toppings with partial or total replacement of milkfat by other fats are included in sub-category 01.4.4 (cream analogues).

01.4.3 Clotted cream (plain):

Thickened, viscous cream formed from the action of milk coagulating enzymes. Includes sour cream (cream subjected to lactic acid fermentation achieved as described for buttermilk (01.1.1.2)).²²

01.4.4 Cream analogues:

Cream substitute consisting of a vegetable fat-water emulsion in liquid or powdered form for use other than as a beverage whitener (01.3.2). Includes instant whipped cream toppings and sour cream substitutes.

01.5 Milk powder and cream powder and powder analogues (plain):

Includes plain milk powders, cream powders, or combination of the two, and their analogues. Includes products based on skim, part-skim, low-fat and whole milk.

01.5.1 Milk powder and cream powder (plain):

Milk products obtained by partial removal of water from milk or cream and produced in a powdered form.²³ Includes casein and caseinates.²⁴

01.5.2 Milk and cream powder analogues:

Products based on a fat-water emulsion and dried for use other than as a beverage whitener (01.3.2). Examples include imitation dry cream mix and blends of skimmed milk and vegetable fat in powdered form.

01.6 Cheese and analogues:

Cheese and cheese analogues are products that have water and fat included within a coagulated milk-protein structure. Products such as cheese sauce (12.6.2), cheese-flavoured snacks (15.1), and composite prepared foods containing cheese as an ingredient (e.g., macaroni and cheese; 16.0) are categorized elsewhere.

²² *Food Chemistry*, H.-D. Belitz & W. Grosch, Springer-Verlag, Heidelberg, 1987, p. 393.

²³ Codex Standard for Milk Powder and Cream Powder (CX/STAN 207-1999).

²⁴ Codex Standard for Edible Casein Products (CX/STAN A-18-1995 Rev. 1-2001).

01.6.1 Unripened cheese:

Unripened cheese, including fresh cheese, is ready for consumption soon after manufacture.²⁵ Examples include cottage cheese (a soft, unripened, coagulated curd cheese), creamed cottage cheese (cottage cheese covered with a creaming mixture),²⁶ cream cheese (rahmfrischkase, an uncured, soft spreadable cheese),²⁷ mozzarella and scamorza cheeses. Includes the whole unripened cheese and unripened cheese rind (for those unripened cheeses with a “skin” such as mozzarella). Most products are plain, however, some, such as cottage cheese and cream cheese, may be flavoured or contain ingredients such as fruit, vegetables or meat. Excludes ripened cream cheese, where cream is a qualifier for a high fat content.

01.6.2 Ripened cheese:

Ripened cheese is not ready for consumption soon after manufacture, but is held under such time and temperature conditions so as to allow the necessary biochemical and physical changes that characterize the specific cheese. For mould-ripened cheese, the ripening is accomplished primarily by the development of characteristic mould growth throughout the interior and/or on the surface of the cheese.²⁵ Ripened cheese may be soft (e.g., camembert), firm (e.g., edam, gouda), hard (e.g., cheddar), or extra-hard. Includes cheese in brine, which is a ripened semi-hard to soft cheese, white to yellowish in colour with a compact texture, and without actual rind that has been preserved in brine until presented to the consumer.²⁸

01.6.2.1 Ripened cheese, includes rind:

Refers to ripened (including mould-ripened) cheese, including rind, or any part thereof, such as cut, shredded, grated or sliced cheese. Examples of ripened cheese include: blue cheese, brie, gouda, havarti, hard grating cheese, and Swiss cheese.

01.6.2.2 Rind of ripened cheese:

Refers to the rind only of the cheese. The rind of the cheese is the exterior portion of the cheese mass that initially has the same composition as the interior portion of the cheese, but which may dry after brining and ripening.²⁹

01.6.2.3 Cheese powder (for reconstitution; e.g., for cheese sauces):

Dehydrated product prepared from a variety or processed cheese. Does not include grated or shredded cheese (01.6.2.1 for variety cheese; 01.6.4 for processed cheese). Product is intended either to be reconstituted with milk or water to prepare a sauce, or used as-is as an ingredient (e.g., with cooked macaroni, milk and butter to prepare a macaroni and cheese casserole). Includes spray-dried cheese.

²⁵ Codex Standard for Cheese (CX/STAN A-06-1978 Rev. 1-1999 Amended 2003).

²⁶ Codex Standard for Cottage Cheese and Creamed Cottage Cheese (CX/STAN C-16-1968).

²⁷ Codex Standard for Cream Cheese (Rahnfrischkase) (CX/STAN C-31-1973).

²⁸ Codex Standard for Cheese in Brine (CX/STAN 208-1999 Amended 2001).

²⁹ The rind is different from the coating of a cheese. The coating is either: (1) a film of synthetic or natural material, which helps to regulate the humidity during ripening and protects the cheese against microorganisms; or (2) a layer, primarily of wax, paraffin or plastic, which normally is impermeable to moisture, that protects the cheese after ripening against microorganisms and against physical damage during retail handling and, that in some cases, contributes to the specific appearance of the cheese (e.g., coloured surface). See Denmark's comments CX/FAC 02/6 - Add. 1.

01.6.3 Whey cheese:

A solid or semi-solid product obtained by concentration of whey with or without the addition of milk, cream or other materials of milk origin, and moulding of the concentrated product.³⁰ Includes the whole cheese and the rind of the cheese. Different from whey protein cheese (01.6.6).

01.6.4 Processed cheese:

Product with a very long shelf life obtained by melting and emulsifying cheese. Includes products manufactured by heating and emulsifying mixtures of cheese, milkfat, milk protein, milk powder, and water in different amounts. Products may contain other added ingredients, such as aromas, seasonings and fruit, vegetables and/or meat. Product may be spreadable or cut into slices and pieces.³¹ The term “processed” does not mean cutting, grating, shredding, etc. of cheese. Cheese treated by these mechanical processes are included under food category 01.6.2 (Ripened cheese).

01.6.4.1 Plain processed cheese:

Processed cheese product that does not contain added flavours, seasonings, fruit, vegetables and/or meat. Examples include: American cheese, requeson.

01.6.4.2 Flavoured processed cheese, including containing fruit, vegetables, meat, etc.:

Processed cheese product that contains added flavours, seasonings, fruit, vegetables and/or meat. Examples include: neufchatel cheese spread with vegetables, pepper jack cheese, cheddar cheese spread with wine, and cheese balls (formed processed cheese coated in nuts, herbs or spices).

01.6.5 Cheese analogues:

Products that look like cheese, but in which milkfat has been partly or completely replaced by other fats. Includes imitation cheese, imitation cheese mixes, and imitation cheese powders.

01.6.6 Whey protein cheese:

Product containing the protein extracted from the whey component of milk. These products are principally made by coagulation of whey proteins. Example: ricotta cheese. Different from whey cheese (01.6.3).

³⁰ Codex Standard for Whey Cheese (CX STAN A-07-1971 Rev. 1-1999).

³¹ *Food Chemistry*, H.-D. Belitz & W. Grosch, Springer-Verlag, Heidelberg, 1987, pp. 400. See also Codex Standard for Named Variety Process(ed) Cheese and Spreadable Process(ed) Cheese (CXSN A-08a-1978), Codex Standard for Process(ed) Cheese and Spreadable Process(ed) Cheese (CXSN A-08b-1978), and Codex Standard for Process(ed) Cheese Preparations (Process(ed) Cheese Food and Process(ed) Cheese Spread)) (CXSN A-08c-1978).

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

Includes ready-to-eat flavoured dairy dessert products and dessert mixes. Includes frozen dairy confections and novelties, and dairy-based fillings. Includes flavoured yoghurt (a milk product obtained by fermentation of milk and milk products to which flavours and ingredients (e.g., fruit, cocoa, coffee) have been added) that may or may not be heat-treated after fermentation.³² Other examples include: ice cream (frozen dessert that may contain whole milk, skim milk products, cream or butter, sugar, vegetable oil, egg products, and fruit, cocoa, or coffee), ice milk (product similar to ice cream with reduced whole or skim milk content, or made with nonfat milk), jellied milk, frozen flavoured yoghurt, junket (sweet custard-like dessert made from flavoured milk set with rennet), dulce de leche (cooked milk with sugar and added ingredients such as coconut or chocolate), butterscotch pudding and chocolate mousse. Includes traditional milk-based sweets prepared from milk concentrated partially, from *khoa* (cow or buffalo milk concentrated by boiling), or *chhena* (cow or buffalo milk, heat coagulated aided by acids like citric acid, lactic acid, malic acid, etc), sugar or synthetic sweetener, and other ingredients (e.g., *maida* (refined wheat flour), flavours and colours (e.g., *peda*, *burfee*, milk cake, *gulab jamun*, *rasgulla*, *rasmalai*, *basundi*). These products are different from those in food category 03.0 (edible ices, including sherbet and sorbet) in that the foods in category 01.7 are dairy-based, while those in 03.0 are water-based and contain no dairy ingredients.

01.8 Whey and whey products, excluding whey cheeses:

Includes a variety of whey-based products in liquid and powdered forms.

01.8.1 Liquid whey and whey products, excluding whey cheeses:

Whey is the fluid separated from the curd after coagulation of milk, cream, skimmed milk or buttermilk with milk coagulating enzymes during the manufacture of cheese, casein or similar products. Acid whey is obtained after the coagulation of milk, cream, skimmed milk or buttermilk, mainly with acids of the type used for the manufacture of fresh cheese.³³

01.8.2 Dried whey and whey products, excluding whey cheeses:

Whey powders are prepared by spray- or roller-drying whey or acid whey from which the major portion of the milkfat has been removed.³³

02.0 Fats and oils, and fat emulsions:

Includes all fat-based products that are derived from vegetable, animal or marine sources, or their mixtures.

02.1 Fats and oils essentially free from water:

Edible fats and oils are foods composed mainly of triglycerides of fatty acids from vegetable, animal or marine sources.³⁴

³² Codex Standard for Fermented Milks (CX/STAN 243-2003).

³³ Codex Standard for Whey Powder (CX/STAN A-15-1995).

³⁴ Codex General Standard for Edible Fats and Oils Not Covered by Individual Standards (CX/STAN 019-1999).

02.1.1 Butter oil, anhydrous milkfat, ghee:

The milkfat products anhydrous milkfat, anhydrous butter oil and butter oil are products derived exclusively from milk and/or products obtained from milk by a process that almost completely removes water and nonfat solids. Ghee is a product obtained exclusively from milk, cream or butter by a process that almost completely removes water and nonfat solids; it has a specially developed flavour and physical structure.³⁵

02.1.2 Vegetable oils and fats:

Edible fats and oils obtained from edible plant sources. Products may be from a single plant source or marketed and used as blended oils that are generally designated as edible, cooking, frying, table or salad oils.³⁶ Virgin oils are obtained by mechanical means (e.g., pressing or expelling), with application of heat only so as not to alter the natural composition of the oil. Virgin oils are suitable for consumption in the natural state. Cold pressed oils are obtained by mechanical means without application of heat.^{34, 37} Examples include: virgin olive oil, cottonseed oil, peanut oil, and vanaspati.

02.1.3 Lard, tallow, fish oil, and other animal fats:

All animal fats and oils should be derived from animals in good health at the time of slaughter and intended for human consumption. Lard is fat rendered from the fatty tissue of swine. Edible beef fat is obtained from fresh bovine fatty tissue covering the abdominal cavity and surrounding the kidney and heart, and from other compact, undamaged fat tissues. Such fresh fat obtained at the time of slaughter is the “killing fat.” Prime beef fat (premiere jus or oleo stock) is obtained by low-heat rendering (50-55°C) of killing fat and selected fat trimmings (cutting fat). Secunda beef fat is a product with typical beef fat odor and taste obtained by rendering (60-65°C) and purifying beef fat. Rendered pork fat is fat obtained from the tissue and bones of swine. Edible tallow (dripping) is produced by the rendering of fatty tissue (excluding trimmings and cutting fat), attached muscles and bones of bovine animals or sheep. Fish oils are derived from suitable sources such as herring, sardines, sprat, and anchovies.^{38, 39} Other examples include: tallow and partially defatted beef or pork fatty tissue.

02.2 Fat emulsions mainly of type water-in-oil:

Include all emulsified products excluding fat-based counterparts of dairy products and dairy desserts.

02.2.1 Emulsions containing at least 80% fat:

Include all full-fat products. Their fat-reduced counterparts are found in 02.2.2.

02.2.1.1 Butter and concentrated butter:

Butter is a fatty product consisting of a primarily water-in-oil emulsion derived exclusively from milk and/or products obtained from milk.⁴⁰

02.2.1.2 Margarine and similar products:

Margarine is a spreadable or fluid water-in-oil emulsion produced mainly from edible fats and oils.⁴¹

³⁵ Codex Standard for Milkfat Products (CX/STAN A-02-1999 Rev. 1).

³⁶ *Food Chemistry*, H.-D. Belitz & W. Grosch, Springer-Verlag, Heidelberg, 1987, pp. 472-476.

³⁷ Codex Standard for Olive Oil, Virgin and Refined, and Refined Olive Pomace Oil, Olive Oils and Olive Pomace Oils (CX/STAN 033-1981 Rev. 2-2003); and Codex Standard for Named Vegetable Oils (CX/STAN 210-1999 Rev. 2-2003).

³⁸ *Food Chemistry*, H.-D. Belitz & W. Grosch, Springer-Verlag, Heidelberg, 1987, pp. 472-476.

³⁹ Codex Standard for Named Animal Fats (CX/STAN 211-1999).

⁴⁰ Codex Standard for Butter (CX/STAN A-01-1971 Rev. 1-1999).

02.2.1.3 Blends of butter and margarine:

Butter-margarine blends are mixtures of butter (milkfat) and margarine (edible fats and oils).

02.2.2 Emulsions containing less than 80% fat:

Includes reduced-fat counterparts of butter, margarine, and their mixtures. Includes products derived from butter (e.g., “butterine,” a spreadable butter blend with vegetable oils).⁴² Includes minarine, a spreadable water-in-oil emulsion produced principally from water and edible fats and oils that are not solely derived from milk.⁴³ Also includes dairy spreads (reduced fat-based products derived from dairy fat (e.g., milkfat)), and other reduced-fat spreads derived from animal or vegetable fats (e.g., three-quarter fat butter, three-quarter fat margarine, or three-quarter fat butter-margarine blends).

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

Includes fat-based counterparts of dairy-based foods excluding dessert products. The fat portion of these products are derived from sources other than milkfat (e.g., vegetable fats and oils). Examples include: imitation milk (a fat-substituted milk produced from nonfat milk solids by addition of vegetable fats (coconut, safflower or corn oil));¹⁸ non-dairy whipped cream; non-dairy toppings; and vegetable cream. Mayonnaise is included in food category 12.6.1.

02.4 Fat-based desserts excluding dairy-based dessert products of food category 01.7:

Includes fat-based counterparts of dairy-based desserts, which are found in category 01.7. Includes ready-to-eat products and their mixes. Also includes non-dairy fillings for desserts. An example is an ice cream-like product made with vegetable fats.

03.0 Edible ices, including sherbet and sorbet:

This category includes water-based frozen desserts, confections and novelties, such as fruit sorbet, “Italian”-style ice, and flavoured ice. Frozen desserts containing primarily dairy ingredients are included in food category 01.7.

04.0 Fruits and vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds:

This major category is divided into two categories: 04.1(Fruit) and 04.2 (Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds). Each of these categories is further divided into sub-categories for fresh and processed products.

04.1 Fruit:

Includes all fresh (04.1.1) and processed (04.1.2) products.

04.1.1 Fresh fruit:

Fresh fruit is generally free of additives. However, fresh fruit that is coated or cut or peeled for presentation to the consumer may contain additives.

04.1.1.1 Untreated fresh fruit:

Raw fruit presented fresh from harvest.

⁴¹ Codex Standard for Margarine (CX/STAN 032-1981 Rev. 1-1989).

⁴² *Food Chemistry*, H.-D. Belitz & W. Grosch, Springer-Verlag, Heidelberg, 1987, p. 395.

⁴³ Codex Standard for Minarine (CX/STAN 135-1981).

04.1.1.2 Surface-treated fresh fruit:

The surfaces of certain fresh fruit are coated with glazes or waxes or are treated with other food additives that act as protective coatings and/or help to preserve the freshness and quality of the fruit. Examples include apples, oranges, dates, and longans.

04.1.1.3 Peeled or cut fresh fruit:

Fresh fruit that is cut or peeled and presented to the consumer, e.g., in a fruit salad. Includes fresh shredded or flaked coconut.

04.1.2 Processed fruit:

Includes all forms of processing other than peeling, cutting and surface treating fresh fruit.

04.1.2.1 Frozen fruit:

Fruit that may or may not be blanched prior to freezing. The product may be frozen in a juice or sugar syrup.⁴⁴ Examples include frozen fruit salad and frozen strawberries.

04.1.2.2 Dried fruit:

Fruit from which water is removed to prevent microbial growth.⁴⁴ Includes dried fruit leathers (fruit rolls) prepared by drying fruit purees. Examples include dried apple slices, raisins, dried shredded or flaked coconut, and prunes.

04.1.2.3 Fruit in vinegar, oil, or brine:

Includes pickled products such as pickled plums, mango pickles, lime pickles, pickled gooseberries, and pickled watermelon rind. Oriental pickled (“cured” or “preserved”) fruit products are sometimes referred to as “candied” fruit.⁴⁵ These are not the candied fruit products of category 04.1.2.7 (i.e., dried, sugar coated fruit).

04.1.2.4 Canned or bottled (pasteurized) fruit:

Fully preserved product in which fresh fruit is cleaned and placed in cans or jars with natural juice or sugar syrup (including artificially sweetened syrup) and heat-sterilized or pasteurized.⁴⁴ Includes products processed in retort pouches. Examples include: canned fruit salad, and applesauce in jars.

04.1.2.5 Jams, jellies, marmelades:

Jams, preserves and conserves are thick, spreadable products prepared by boiling whole fruit or pieces of fruit, fruit pulp or puree, with or without fruit juice or concentrated fruit juice, and sugar to thicken, and to which pectin and fruit pieces may be added. Jelly is a clear spreadable product prepared similarly to jam, except that it is has a smoother consistency and does not contain fruit pieces. Marmelade is a thick spreadable fruit slurry prepared from whole fruit, fruit pulp or puree (usually citrus), and boiled with sugar to thicken, to which pectin and fruit pieces and fruit peel pieces may be added.^{44, 46} Includes dietetic counterparts made with non-nutritive high-intensity sweeteners. Examples include: orange marmelade, grape jelly, and strawberry jam.

⁴⁴ *Food Chemistry*, H.-D. Belitz & W. Grosch, Springer-Verlag, Heidelberg, 1987, pp. 613-617.

⁴⁵ *Asian Foods: Science and Technology*, C.Y.W. Ang, K.S. Liu, & Y.-W. Huang, Eds., Chapter 10: Fruit Products, J.X. Shi & B.S. Luh, Technomic Publishing Co., Lancaster PA 1999, p. 290.

⁴⁶ Codex Standard for Jams (Fruit Preserves) and Jellies (CX/STAN 079-1981); and Codex Standard for Citrus Marmelade (CX/STAN 080-1981).

04.1.2.6 Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5:

Includes all other fruit-based spreads, such as apple butter and lemon curd. Also includes condiment-type fruit products such as mango chutney and raisin chutney.

04.1.2.7 Candied fruit:

Includes glazed fruits (fruit treated with a sugar solution and dried), candied fruit (dried glazed fruit immersed in a sugar solution and dried so that the fruit is covered by a candy-like sugar shell), and crystallized fruit is prepared (dried glazed fruit rolled in icing or granulated sugar and dried).⁴⁴ Examples include: cocktail (maraschino) cherries, candied citrus peel, candied citrons (e.g., used in holiday fruitcakes), and mostarda di frutta.

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

Fruit pulp is not usually intended for direct consumption. It is a slurry of lightly steamed and strained fresh fruit, with or without added preservatives. Fruit puree (e.g., mango puree, prune puree) is produced in the same way, but has a smoother, finer texture, and may be used as fillings for pastries, but is not limited to this use. Fruit sauce (e.g., pineapple sauce or strawberry sauce) is made from boiled fruit pulp with or without added sweeteners and may contain fruit pieces. Fruit sauce may be used as toppings for fine bakery wares and ice cream sundaes. Fruit syrup (e.g., blueberry syrup) is a more liquid form of fruit sauce that may be used as a topping e.g., for pancakes.⁴⁴ Non-fruit toppings are included in category 05.4 (sugar- and chocolate-based toppings) and sugar syrups (e.g., maple syrup) are included in category 11.4. Coconut milk and coconut cream are products prepared using a significant amount of separated, whole, disintegrated macerated or comminuted fresh endosperm (kernel) of coconut palm and expelled, where most filterable fibers and residues are excluded, with or without coconut water, and/or with additional water. Coconut milk and coconut cream are treated by heat pasteurization, sterilization or ultrahigh temperature (UHT) processes. Coconut milk and coconut cream may also be produced in concentrated or skim (or “light”) forms.⁴⁷ Examples of traditional foods in this sub-category are: tamarind concentrate (clean extract of tamarind fruit with not less than 65% total soluble solids), tamarind powder (tamarind paste mixed with tapioca starch), tamarind toffee (mixture of tamarind pulp, sugar, milk solids, antioxidants, flavours, stabilizers and preservatives), and fruit bars (a mixture of fruit (mango, pineapple, or guava) pulp mixed with sugar, flavours and preservatives, dried into a sheet).

04.1.2.9 Fruit-based desserts, incl. fruit-flavoured water-based desserts:

Includes the ready-to-eat products and mixes. Includes fruit-flavoured gelatin, rote gruze, frutgrod, fruit compote, nata de coco, and *mitsumame* (gelatin-like dessert of agar jelly, fruit pieces and syrup). This category does not include fine bakery wares containing fruit (categories 07.2.1 and 07.2.2), fruit-flavoured edible ices (category 03.0), or fruit-containing frozen dairy desserts (category 01.7).

04.1.2.10 Fermented fruit products:

Type of pickled product produced by preservation in salt by lactic acid fermentation. Examples include: fermented plums.

04.1.2.11 Fruit fillings for pastries:

Includes the ready-to-eat products and mixes. Includes all type of fillings excluding purees (category 04.1.2.8). These fillings usually include whole fruit or fruit pieces. Examples include: cherry pie filling and raisin filling for oatmeal cookies.

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Codex Standard for Aqueous Coconut Products (CX/STAN 239-2003).

04.1.2.12 Cooked fruit:

Fruit that is steamed, boiled, baked, or fried, with or without a coating, for presentation to the consumer. Examples include: baked apples, fried apple rings, and peach dumplings (baked peaches with a sweet dough covering).

04.2 Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds:

Includes all fresh (04.2.1) and processed (04.2.2) products.

04.2.1 Fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds:

Fresh vegetables are generally free of additives. However, fresh vegetables that are coated or cut or peeled for presentation to the consumer may contain additives.

04.2.1.1 Untreated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes (including soybeans), and aloe vera), seaweeds, and nuts and seeds:

Raw vegetables presented fresh from harvest.

04.2.1.2 Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds:

The surfaces of certain fresh vegetables are coated with glazes or waxes or are treated with other food additives that act as protective coatings and/or help to preserve the freshness and quality of the vegetable. Examples include: avocados, cucumbers, green peppers and pistachio nuts.

04.2.1.3 Peeled, cut or shredded fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds:

Fresh vegetables, e.g., peeled raw potatoes, that are presented to the consumer to be cooked at home (e.g., in the preparation of hash brown potatoes).

04.2.2 Processed vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds:

Includes all forms of processing other than peeling, cutting and surface treating fresh vegetables.

04.2.2.1 Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds:

Fresh vegetables are usually blanched and frozen.⁴⁸ Examples include: quick-frozen corn, quick-frozen French-fried potatoes, quick frozen peas, and quick frozen whole processed tomatoes.

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

Products in which the natural water content has been reduced below that critical for growth for microorganisms without affecting the important nutrients. The product may or may not be intended for rehydration prior to consumption. Includes vegetable powders that are obtained from drying the juice, such as tomato powder and beet powder.⁴⁸ Examples include: dried potato flakes and dried lentil. Examples of Oriental dried products include: dried sea tangle (kelp; *kombu*), dried sea tangle with seasoning (*shio-kombu*), dried seaweed (*tororo-kombu*), dried gourd strips (*kampyo*), dried laver (*nori*), and dried laminariales (*wakame*).

⁴⁸

Food Chemistry, H.-D. Belitz & W. Grosch, Springer-Verlag, Heidelberg, 1987, pp. 572-576.

04.2.2.3 Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweeds in vinegar, oil, brine, or soy sauce:

Products prepared by treating raw vegetables with salt solution excluding fermented soybean products. Fermented vegetables, which are a type of pickled product, are classified in 04.2.2.7. Fermented soybean products are classified in 12.10. Examples include: pickled cabbage, pickled cucumber, olives, pickled onions, mushrooms in oil, marinated artichoke hearts, achar, and picalilli. Examples of Oriental-style pickled vegetables include: *tsukemono* such as rice bran pickled vegetables (*nuka-zuke*), *koji*-pickled vegetables (*koji-zuke*), sake lees-pickled vegetables (*kasu-zuke*), *miso*-pickled vegetables (*miso-zuke*), soy sauce-pickled vegetables (*shoyu-zuke*), vinegar-pickled vegetables (*su-zuke*) and brine-pickled vegetables (*shio-zuke*). Other examples include: pickled ginger, pickled garlic, and chili pickles.

04.2.2.4 Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds,:

Fully preserved product in which fresh vegetables are cleaned, blanched, and placed in cans or jars in liquid (e.g., brine, water, oil or sauce), and heat-sterilized or pasteurized.⁴⁸ Examples include: canned chestnuts, canned chestnut puree, asparagus packed in glass jars, canned and cooked pink beans, canned tomato paste (low acid), and canned tomatoes (pieces, wedges or whole).

04.2.2.5 Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter):

Vegetable purees are finely dispersed slurries prepared from the concentration of vegetables, which may have been previously heat-treated (e.g., steamed). The slurries may be filtered prior to packaging. Purees contain lower amounts of solids than pastes (found in category 04.2.2.6).^{48, 49} Examples include: tomato puree, peanut butter (a spreadable paste made from roasted and ground peanuts by the addition of peanut oil), other nut butters (e.g., cashew butter), and pumpkin butter.

04.2.2.6 Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5:

Vegetable pastes and pulps are prepared as described for vegetable purees (category 04.2.2.5). However, pastes and pulps have a higher amount of solids, and are usually used as components of other foods (e.g., sauces). Examples include: potato pulp, horseradish pulp, aloe extract, salsa (e.g., chopped tomato, onion, peppers, spices and herbs), sweet red bean paste (*an*), sweet coffee bean paste (filling), tomato paste, tomato pulp, tomato sauce, crystallized ginger, and bean-based vegetable dessert (*namagashi*).

04.2.2.7 Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food category 12.10:

Fermented vegetables are a type of pickled product, formed by the action of lactic acid bacteria, usually in the presence of salt.⁴⁸ Traditional Oriental fermented vegetable products are prepared by air-drying vegetables and exposing them to ambient temperatures so as to allow the microorganisms to flourish; the vegetables are then sealed in an anaerobic environment and salt (to generate lactic acid), spices and seasonings are added.⁵⁰ Examples include: red pepper paste, fermented vegetable products (some *tsukemono* other than category 04.2.2.3), *kimchi* (fermented Chinese cabbage and vegetable preparation), and sauerkraut (fermented cabbage). Excludes fermented soybean products (e.g., *natto*, soybean cheese, *miso*, and fermented soy sauce), which are found in food category 12.10.

⁴⁹ Codex Standard for Processed Tomato Concentrates (CX/STAN 057-1981).

⁵⁰ *Asian Foods: Science and Technology*, C.Y.W. Ang, K.S. Liu, & Y.-W. Huang, Eds., Chapter 11: Vegetable Products, S.L. Wang, Technomic Publishing Co., Lancaster PA 1999, pp. 320-323.

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

Vegetables that are steamed, boiled, baked, or fried, with or without a coating, for presentation to the consumer. Examples include: simmered beans, pre-fried potatoes, fried okra, and vegetables boiled down in soy sauce (*tsukudani*).

05.0 Confectionery:

Includes all cocoa and chocolate products (05.1), other confectionery products (05.2), chewing gum (05.3) and decorations and icings (05.4).

05.1 Cocoa products and chocolate products including imitations and chocolate substitutes:

This category is divided to reflect the variety of standardized and non-standardized cocoa- and chocolate-based products.

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

Includes a variety of products that are used in the manufacture of other chocolate products or in the preparation of cocoa-based beverages. Most cocoa products have their origin in the cocoa nib, which is obtained from cocoa beans that have been cleaned and freed from the shells. Cocoa mass is obtained from the mechanical disintegration of the nib. Depending on the desired finished chocolate product, the cocoa nib or mass may be treated by an alkalization process that mellows the flavor. Cocoa dust is the fraction of the cocoa bean produced as a product during winnowing and degerming. Cocoa powder is produced by reducing the fat content of cocoa mass or liquor by pressing (including expeller pressing) and molding into a cocoa press cake. The cocoa press cake is disintegrated and ground to cocoa powder. Cocoa liquor is a homogeneous flowing paste produced from the cocoa nib, which has been roasted, dried, disintegrated and milled. Cocoa-sugar mixtures contain only cocoa powder and sugar. Chocolate powder for beverages is made from cocoa liquor or cocoa powder and sugar to which flavouring (e.g., vanillin) may be

added.^{51, 52} Examples include: drinking chocolate powder; breakfast cocoa; cocoa dust (fines), nibs, mass, press cake; chocolate liquor; cocoa mixes (powders for preparing the hot beverage); cocoa-sugar mixture; and dry mixes for sugar-cocoa confectionery. Finished cocoa beverages and chocolate milk are included in category 01.1.2, and most finished chocolate products are included in category 05.1.4.

05.1.2 Cocoa mixes (syrops):

Products that may be produced by adding a bacterial amylase to cocoa liquor. The enzyme prevents the syrup from thickening or setting by solubilizing and dextrinizing cocoa starch. Includes products such as chocolate syrup used to prepare chocolate milk or hot chocolate.⁵² Chocolate syrup differs from fudge sauce (e.g., for ice cream sundaes), which is found in category 05.4.

05.1.3 Cocoa-based spreads, including fillings:

Products in which cocoa is mixed with other ingredients (usually fat-based) to prepare a spreadable paste that is used as a spread for bread or as a filling for fine bakery wares. Examples include: cocoa butter,⁵³ fillings for bonbons and chocolates, chocolate pie filling, and nut-chocolate based spreads for bread (*Nutella*-type product).

⁵¹ Codex Standard for Cocoa Powders (Cocoa) and Dry Mixtures of Cocoa and Sugar (CX/STAN 105-1981 Rev. 1-2001); Codex Standard for Cocoa (Cacao) Mass (Cocoa/Chocolate Liquor) and Cocoa Cake (CX/STAN 141-1981 Rev. 1-2001).

⁵² *Food Chemistry*, H.-D. Belitz & W. Grosch, Springer-Verlag, Heidelberg, 1987, pp. 708-711.

⁵³ Codex Standard for Cocoa Butters (CX/STAN 086-1981 Rev.1-2001).

05.1.4 Cocoa and chocolate products:

Chocolate is produced from cocoa nibs, mass, press cake, powder, or liquor with or without addition of sugar, cocoa butter, aroma or flavoring substances, and optional ingredients (e.g., nuts).⁵² Includes chocolate-covered nuts and fruit (e.g., raisins), but does not include yoghurt-, cereal-, and honey-covered nuts (category 15.2). Examples include: bonbons, cocoa butter confectionery (composed of cocoa butter, milk solids and sugar), white chocolate, chocolate chips (e.g., for baking), milk chocolate, cream chocolate, sweet chocolate, bitter chocolate, filled chocolate (chocolate with a texturally distinct center and external coating, excluding flour confectionery and pastry products of categories 07.2.1 and 07.2.2), and composite chocolate (chocolate with added edible substances excluding flour starch and fat, unless expressly permitted).⁵⁴

05.1.5 Imitation chocolate, chocolate substitute products:

Includes chocolate-like products that are not cocoa-based but have somewhat similar organoleptic properties. Examples include: carob chips.

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

Includes all types of products that primarily contain sugar and their dietetic counterparts manufactured with nutritive or non-nutritive high-intensity sweeteners. Includes hard candy (05.2.1), soft candy (05.2.2), and nougats and marzipans (05.2.3).

05.2.1 Hard candy:

Products made from water and sugar (simple syrup), colour and flavour that may or may not have a filling. Includes: pastilles and lozenges (rolled, shaped and filled sugar-based candy).⁵⁵

05.2.2 Soft candy:

Products include soft, chewy sugar-based products such as caramels (containing sugar syrup, fats, colour and flavour); jelly-based candies (e.g., jelly beans, jellied fruit paste covered in sugar, made from sugar, gelatin, pectin, colour and flavour); and licorice.⁵⁵ Also included are Oriental specialties, such as sweet bean jelly (*yokan*) and agar jelly for *mitsumame*.

05.2.3 Nougats and marzipans:

Nougats consist of roasted ground nuts, sugar, cocoa that may be consumed as is, or may be used as a filling for chocolate products. Marzipan is a confection consisting of almond paste and sugar, that may be shaped and colored for direct consumption, or may be used as a filling for chocolate products.⁵⁵

05.3 Chewing gum:

Product made from natural or synthetic gum base containing flavours, sweeteners (nutritive or non-nutritive), aroma compounds, and other additives.⁵⁵ Includes bubble gum and breath-freshener gum products.

⁵⁴ Codex Standard for Chocolate and Chocolate Products (CX/STAN 087-2003).

⁵⁵ *Food Chemistry*, H.-D. Belitz & W. Grosch, Springer-Verlag, Heidelberg, 1987, pp. 634-636.

05.4 Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces:

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

06.0 Cereals and cereal products derived from cereal grains, roots and tubers, pulses and legumes, excluding bakery wares of food category 07.0:

Includes unprocessed (06.1) and various processed forms of cereal and cereal-based products.

06.1 Whole, broken, or flaked grain, including rice:

Includes whole, husked, unprocessed cereals and grains. Examples include: barley, corn (maize), hops (for beer manufacture), oats, rice (including enriched, instant and parboiled), sorghum, soybeans, and wheat.

06.2 Flours and starches (including soybean powder):

The basic milled products of cereal grains, roots, tubers, pulses or legumes sold as such or used as ingredients (e.g., in baked goods).

06.2.1 Flours:

Flour is produced from the milling of grain, cereals and tubers (e.g., cassava). Includes flour pastes for bread and flour confectionery, flour for bread, pastries, noodles and pasta, and flour mixes (physical mixtures of flours from different cereal or grain sources, which are different from mixes for bakery goods (dry mixes containing flour and other ingredients, categories 07.1.6 (mixes for ordinary bakery wares) and 07.2.3 (mixes for fine bakery wares)). Examples include: durum wheat flour, self-rising flour, enriched flour, instantized flour, corn flour, corn meal, bran, farina, roasted soybean flour (kinako), konjac flour (devil's tongue jelly powder, konnayaku-ko), and maida (refined wheat flour).

06.2.2 Starches:

Starch is a glucose polymer occurring in granular form in certain plant species, notably seeds (e.g., cereals, pulses, corn, wheat, rice, beans, peas) and tubers (e.g., tapioca, potato). The polymer consists of linked anhydro-alpha-D-glucose units. Native starch is separated by processes that are specific for each raw material.

06.3 Breakfast cereals, including rolled oats:

Includes all ready-to-eat, instant, and regular hot breakfast cereal products. Examples include: granola-type breakfast cereals, instant oatmeal, farina, corn flakes, puffed wheat or rice, multi-grain (e.g., rice, wheat and corn) breakfast cereals, breakfast cereals made from soy or bran, and extruded-type breakfast cereals made from grain flour or powder.

06.4 Pastas and noodles and like products (e.g. rice paper, rice vermicelli, soybean pastas and noodles):

The 34th CCFAC revised this food category as follows, with the understanding that there would be few, if any additives needed in dried pastas and noodles.⁵⁶

⁵⁶

ALINORM 03/12, para. 55.

06.4.1 Fresh pastas and noodles and like products:

Products that are untreated (i.e., not heated, boiled, steamed, cooked, pre-gelatinized or frozen) and are not dehydrated. These products are intended to be consumed soon after preparation. Examples include: unboiled noodles, and “skins” or crusts for spring rolls, wontons, and *shuo mai*.

06.4.2 Dried pastas and noodles and like products:

Products that are untreated (i.e., not heated, boiled, steamed, cooked, pre-gelatinized or frozen) and are dehydrated. Examples include dried forms of: spaghetti, bean vermicelli, rice vermicelli, macaroni, and rice noodles.

06.4.3 Pre-cooked pastas and noodles and like products:

Products that are treated (i.e., heated, boiled, steamed, cooked, pre-gelatinized or frozen). These products may be sold directly to the consumer (e.g., pre-cooked, chilled gnocchi to be heated prior to consumption), or may be the starch component of prepared meals (e.g., heat-and-serve frozen dinner entrees containing spaghetti, macaroni or noodles; canned spaghetti and meatballs entrée). Also includes instant noodles (*sokuseki-men*; e.g., pre-cooked ramen, udon, rice noodles), that are pre-gelatinized, heated and dried prior to sale to the consumer.

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

Dessert products containing cereal, starch or grain as the main ingredient. Also includes cereal- or starch based fillings for desserts. Examples include: rice pudding, semolina pudding, tapioca pudding, rice flour dumplings (*dango*), a steamed yeast-fermented wheat flour dough dessert (*musipan*), and a starchy pudding based dessert (*namagashi*).

06.6 Batters (e.g., for breading or batters for fish or poultry):

Products containing flaked or ground cereal or grain that when combined with other ingredients (e.g., egg, water, milk) are used as a coating for fish or poultry. Products are usually sold as dry mix of the cereal or grain component. Examples include breading for *tempura* batter. Doughs (e.g., for bread) are found in 07.1.4, and other mixes (e.g., for bread or cakes) are found in 07.1.6 and 07.2.3, respectively.

06.7 Rice cakes (Oriental type only):

Products prepared from rice that is soaked, drained, steamed, kneaded and shaped into cake forms (e.g., Japanese *mochi*, Korean *teuck*).⁵⁷ Crisp snacks made from rice grains, also called “rice cakes” are categorized in 15.1, and dessert-type rice cakes are in 06.5. Category 06.7 would also include processed rice and enriched rice products, such as pre-cooked products that are sold canned, chilled or frozen; and processed rice products sold in retort pouches. This is to distinguish from category 06.1 (Whole, broken, or flaked grain, including rice) that is intended to include only whole, husked, unprocessed cereals and grains.

06.8 Soybean products (excluding soybean products of food category 12.9 and fermented soybean products of food category 12.10):

Includes frozen and dried soybeans, cooked or fried soybeans, etc.

07.0 Bakery wares:

Includes categories for bread and ordinary bakery wares (07.1) and for sweet, salty and savoury fine bakery wares (07.2).

⁵⁷ *Asian Foods: Science and Technology*, C.Y.W. Ang, K.S. Liu, & Y.-W. Huang, Eds., Chapter 1: Rice Products, B.S. Luh, Technomic Publishing Co., Lancaster PA 1999, p. 16.

07.1 Bread and ordinary bakery wares and mixes:

Includes all types of non-sweet bakery products and bread-derived products.

07.1.1 Breads and rolls:

Includes yeast-leavened and specialty breads and soda bread.

07.1.1.1 Yeast-leavened breads and specialty breads:

Includes all types of non-sweet bakery products and bread-derived products. Examples include: white bread, rye bread, pumpernickel bread, raisin bread, whole wheat bread, pain courant francais, malt bread, hamburger rolls, whole wheat rolls, and milk rolls.

07.1.1.2 Soda breads:

Includes soda breads.

07.1.2 Crackers, excluding sweet crackers:

The term “cracker” refers to a thin, crisp wafer, usually of unsweetened dough. Flavoured crackers (e.g., cheese flavoured) that are consumed as snacks are in 15.1. Examples include: soda crackers, rye crisps, and matzohs.

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

Includes all other ordinary bakery wares, such as cornbread and biscuits. The term “biscuit” in this category refers to a small cake of shortened bread, leavened with baking powder or baking soda. It does not refer to the British “biscuit,” which is a “cookie” or “sweet cracker” included in category 07.2.1.

07.1.4 Bread-type products, including bread stuffing and bread crumbs:

Includes bread-based products such as croutons, bread stuffing and stuffing mixes, and prepared doughs (e.g., for biscuits). Bread mixes are included in category 07.1.6.

07.1.5 Steamed breads and buns:

Oriental-style leavened wheat or rice products that are cooked in a steamer. Products may be made with or without filling. In China, products without filling are called steamed bread (*mantou*), and those with filling are called steamed buns (*baozi* or *bao*). Twisted rolls of various shapes (*huajuan*) may also be prepared.⁵⁸ Examples include: filled dumplings and steamed bun with meat, jam or other filling (*manjyu*).

07.1.6 Mixes for bread and ordinary bakery wares:

Includes all the mixes containing the dry ingredients to which wet ingredients (e.g., water, milk, oil, butter, eggs) are added to prepare a dough for baked goods from food categories 07.1.1 to 07.1.5. Examples include: French bread mix, tin bread mix, pannetone mix, ciabatta mix, among others. Mixes for fine bakery wares (e.g., cakes, cookies, pancakes) are found in category 07.2.3.

07.2 Fine bakery wares (sweet, salty, savoury) and mixes:

Includes sub-categories for ready-to-eat products (07.2.1 and 07.2.2) as well as mixes (07.2.3) for preparing fine baked goods.

⁵⁸ *Asian Foods: Science and Technology*, C.Y.W. Ang, K.S. Liu, & Y.-W. Huang, Eds., Chapter 4: Wheat Products: 2. Breads, Cakes, Cookies, Pastries, and Dumplings, S. Huang, Technomic Publishing Co., Lancaster PA 1999, pp. 72-73.

07.2.1 Cakes, cookies and pies (e.g., fruit-filled or custard types):

The term “sweet cracker” or “sweet biscuit” used in this category refers to a cookie-like product that may be eaten as a dessert. Examples include: butter cake, cheesecake, fruit-filled cereal bars, pound cake (including *kasutera*), moist cake (type of starchy dessert (*namagashi*)), western cakes, moon cakes, sponge cake, fruit-filled pies (e.g., apple pie), oatmeal cookies, sugar cookies and British “biscuits” (cookies or sweet crackers).

07.2.2 Other fine bakery products (e.g., doughnuts, sweet rolls, scones, and muffins):

Includes products that may be eaten as a dessert or as breakfast. Examples include: pancakes, waffles, filled sweet buns (*anpan*), Danish pastry, wafers or cones for ice cream, flour confectionery, and trifles.

07.2.3 Mixes for fine bakery wares (e.g., cakes, pancakes):

Mixes containing the dry ingredients to which wet ingredients (e.g., water, milk, oil, butter, eggs) are added to prepare a dough for fine baked goods. Examples include: cake mix, flour confectionery mix, pancake mix, pie mix, and waffle mix. Prepared dough is found in category 07.1.4. Mixes for ordinary bakery wares (e.g., bread) is found in category 07.1.6.

08.0 Meat and meat products, including poultry and game:

This category includes all types of meat, poultry, and game products, in pieces and cuts or comminuted, fresh (08.1) and processed (08.2 and 08.3).

08.1 Fresh meat, poultry and game:

Fresh products are usually free of additives. However, in certain circumstances, additives are necessary. For example, colours are used for certification stamps on the surfaces of fresh cuts of meat, and are indicated in the FCS with a notation for “stamping, marking or branding the product.” Additionally, coatings, such as glazes and spice rubs, may be applied to meat products prior to marketing to the consumer (e.g., glazed ham, and barbecued chicken). In the FCS, this is indicated with a notation for “use as a glaze or coating (surface treatment).” It should be noted that the coatings marketed *per se* are included in food categories 04.1.2.8 (fruit-based glazes, e.g., for ham) and 12.2 (spice rubs).

08.1.1 Fresh meat, poultry and game, whole pieces or cuts:

Untreated raw meat, poultry and game carcasses and cuts. Examples include: beef, hog and pork carcasses; fresh beef blood; fresh whole chickens and chicken parts; fresh beef cuts (e.g., steaks); beef organs (e.g., heart, kidney); fresh tripe; and pork chops.

08.1.2 Fresh meat, poultry and game, comminuted:

Untreated raw comminuted or mechanically deboned meat, poultry and game. Examples include: fresh beef (hamburger) patties; boerewors; fresh breakfast sausages; gehakt (chopped meat); loganiza (fresh, uncured sausage); fresh meatballs; mechanically deboned, ground and formed poultry pieces (with or without breading or coating); and fresh sausages (e.g., beef, Italian, and pork).

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

Includes various treatments for non-heat treated meat cuts (08.2.1) and heat-treated meat cuts (08.3.2).

08.2.1 Non-heat treated processed meat, poultry and game products in whole pieces or cuts:

This category describes several treatment methods (e.g., curing, salting, drying, pickling) that preserve and extend the shelf life of meats.

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

Salted products are treated with sodium chloride. Dry cured (dry pickled) products are prepared by rubbing salt directly on the meat surface. Wet pickle cured products are prepared by submerging the meat in a brine solution. Pump cured products are prepared by injecting brine into the meat. Curing may also be achieved by addition of additives. Smoked products are also included here.⁵⁹ Examples include: bacon (cured, dry-cured, immersion-cured, pump-cured); side bacon; corned beef; marinated beef; and different types of Oriental pickled products: miso-pickled meat (*miso-zuke*), *koji*-pickled meat (*koji-zuke*), and soy sauce-pickled meat (*shoyu-zuke*).

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

The meat cuts may be cured or salted as described for category 08.2.1.1, and then dried, or they may only be dried. Drying is achieved either in hot air or in vacuum.⁵⁹ Examples include: dried salt pork, dehydrated meat, stuffed loin, Iberian ham, and proscuitto-type ham.

08.2.1.3 Fermented non-heat treated processed meat, poultry, and game products in whole pieces or cuts:

Fermented products are a type of pickled product produced by the action of lactic acid bacteria in the presence of salt. Examples include: potted beef and pickled (fermented) pig's feet.

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

Includes cooked (including cured and cooked, and dried and cooked), heat-treated (including sterilized) and canned meat cuts. Examples include: cured, cooked ham; cured, cooked pork shoulder; canned chicken meat; and meat pieces boiled in soy sauce (*tsukudani*).

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

Includes raw and cooked meat cuts that have been frozen. Examples include: frozen whole chickens, frozen chicken parts, and frozen beef steaks.

08.3 Processed comminuted meat, poultry, and game products:

Includes various treatments for non-heat treated products (08.3.1) and heat-treated products (08.3.2).

08.3.1 Non-heat treated processed comminuted meat, poultry, and game products:

This category describes several treatment methods (e.g., curing, salting, drying, pickling) that preserve and extend the shelf life of comminuted and mechanically deboned meat products.

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

Salted products are treated with sodium chloride. Dry cured (dry pickled) products are prepared by rubbing salt directly on the meat surface. Wet pickle cured products are prepared by submerging the meat in a brine solution. Pump cured products are prepared by injecting brine into the meat. Curing may also be achieved by addition of additives. Also includes smoked products.⁵⁹ Examples include: chorizos (spicy pork sausages), salami-type products, salchichon, tocino (fresh, cured sausage), pepperoni, and smoked sausage.

⁵⁹ Food Chemistry, H.-D. Belitz & W. Grosch, Springer-Verlag, Heidelberg, 1987, pp. 439-445.

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

The comminuted or mechanically deboned products may be cured or salted as described for category 08.3.1.1, and then dried, or they may only be dried. Drying is achieved either in hot air or in vacuum.⁵⁹ Examples include: pasturmas, dried sausages, cured and dried sausages, beef jerky, Chinese sausages (including traditional cured or smoked pork sausage), and sobrasada.

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

Fermented products are a type of pickled product produced by the action of lactic acid bacteria in the presence of salt. Certain types of sausages may be fermented.

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

Includes cooked (including cured and cooked, and dried and cooked), heat-treated (including sterilized) and canned comminuted products. Examples include: pre-grilled beef patties; foie gras and pates; brawn and head cheese; cooked, cured chopped meat; chopped meat boiled in soy sauce (*tsukudani*); canned corned beef; luncheon meats; meat pastes; cooked meat patties; cooked salami-type products; cooked meatballs; saucises de strasbourg; breakfast sausages; brown-and-serve sausages; and terrines (a cooked chopped meat mixture).

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

Includes raw, partially cooked and fully cooked comminuted or mechanically deboned meat products that have been frozen. Examples include: frozen hamburger patties; frozen breaded or battered chicken fingers.

08.4 Edible casings (e.g., sausage casings):

Casings or tubing prepared from collagen, cellulose, or food-grade synthetic material or from natural sources (e.g., hog or sheep intestines) that contain the sausage mix.⁵⁹

09.0 Fish and fish products, including mollusks, crustaceans, and echinoderms:

This broad category is divided into categories for fresh fish (09.1) and various processed fish products (09.2 – 09.4). This category includes aquatic vertebrates (fish and aquatic mammals (e.g., whales)), aquatic invertebrates (e.g., jellyfish), as well as mollusks (e.g., clams, snails), crustaceans (e.g., shrimp, crab, lobster), and echinoderms (e.g., sea urchins, sea cucumbers). Fish products may be treated with coatings, such as glazes and spice rubs, prior to marketing to the consumer (e.g., glazed frozen fish fillets). In the FCS, this is indicated with a notation for “use as a glaze or coating (surface treatment).”

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

The term “fresh” refers to fish and fish products that are untreated except for refrigeration, storage on ice, or freezing upon catching at sea or in lakes or other bodies of water in order to prevent decomposition and spoilage.⁶⁰

091.1. Fresh fish:

Includes fresh whale meat, cod, salmon, trout, etc.; and fresh fish roe.

09.1.2 Fresh mollusks, crustaceans and echinoderms:

Includes fresh shrimp, clams, crabs, lobster, snails, etc.

⁶⁰ Ibid., pp. 464-468.

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

This category refers to fish products that are frozen and may require further cooking, as well as ready-to-eat cooked, smoked, dried, fermented, and salted products.

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

Fresh, including partially cooked, fish subjected to freezing or quick-freezing at sea and on land for further processing.⁶⁰ Examples include: frozen or deep frozen clams, cod fillets, crab, finfish, haddock, hake, lobster, minced fish, prawns and shrimp; frozen fish roe; frozen surimi; and frozen whale meat.

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

Uncooked product prepared from fish or fish portions, with dressing in eggs and bread crumbs or batter. Examples include: frozen raw breaded or batter-coated shrimp; and frozen or quick-frozen breaded or batter-coated fish fillets, fish portions and fish sticks (fish fingers)⁶¹.

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

Uncooked product prepared from minced fish pieces in cream-type sauce.

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

Includes all ready-to-eat cooked products as described in the sub-categories.

09.2.4.1 Cooked fish and fish products:

Cooked products include steamed, boiled or any other cooking method except frying (see 09.2.4.3). The fish may be whole, in portions or comminuted. Examples include: fish sausage; cooked fish products boiled down in soy sauce (*tsukudani*); cooked surimi product (*kamaboko*); crab-flavoured cooked *kamaboko* product (*kanikama*); cooked fish roe; cooked surimi; cooked, tube-shaped surimi product (*chikuwa*); and cooked fish and lobster paste (surimi-like products. Other fish paste (Oriental type) is found in 09.3.4.

09.2.4.2 Cooked mollusks, crustaceans, and echinoderms:

Cooked products include steamed, boiled or any other cooking method except frying (see 09.2.4.3). Examples include: cooked *crangon crangon* and *crangon vulgaris* (brown shrimp; cooked shrimp, clams and crabs.

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

Ready-to-eat products prepared from fish or fish portions, with or without further dressing in eggs and bread crumbs or batter, that are fried, baked, roasted or barbecued, and then packaged or canned with or without sauce or oil.⁶⁰ Examples include: ready-to-eat fried surimi, fried calamari, and fried soft-shell crabs.

⁶¹ Codex Standard for Quick Frozen Fish Sticks (Fish Fingers), Fish Portions and Fish Fillets – Breaded and in Batter (CX/STAN 166-1985 Rev. 1-1995).

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

Smoked fish are usually prepared from fresh deep frozen or frozen fish that are dried directly or after boiling, with or without salting, by exposing the fish to freshly-generated sawdust smoke. Dried fish are prepared by exposing the fish to sunlight or drying directly or after boiling in a special installation; the fish may be salted prior to drying. Salted fish are either rubbed with salt or placed in a salt solution. This manufacturing process is different from that described in food category 09.3 for marinated and pickled fish. Cured fish is prepared by salting and then smoking fish.⁶⁰ Examples include: salted anchovies, shrimp, and shad; smoked chub, cuttlefish and octopus; fish ham; dried and salted species of the *Gadidae* species; smoked or salted fish paste and fish roe; cured and smoked sablefish, shad, and salmon; dried shellfish, dried bonito (*katsuobushi*), and boiled, dried fish (*niboshi*).

09.3 Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms:

Includes products treated by methods such as marinating, pickling and partial cooking that have a limited shelf life.

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

Marinated products are manufactured by soaking the fish in vinegar or wine with or without added salt and spices. They are packaged in jars or cans and have a limited shelf life. Products in jelly may be manufactured by tenderizing fish products by cooking or steaming, adding vinegar or wine, salt and preservatives, and solidifying in a jelly. Examples include: “rollmops” (a type of marinated herring), sea eel (dogfish) in jelly and fish aspic.⁶⁰

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

Pickled products are sometimes considered a type of marinated product. Pickling results from the treatment of the fish with with a salt and vinegar or alcohol (e.g., wine) solution.⁶⁰ Examples include: different types of Oriental pickled products: *koji*-pickled fish (*koji-zuke*), lees-pickled fish (*kasu-zuke*), *miso*-pickled fish (*miso-zuke*), soy sauce-pickled fish (*shoyu-zuke*), and vinegar-pickled fish (*su-zuke*); pickled whale meat; and pickled herring and sprat.

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

Roe is usually produced by washing, salting and allowing to ripen until transparent. The roe is then packaged in glass or other suitable containers. The term “caviar” refers only to the roe of the sturgeon species (e.g., beluga). Caviar substitutes are made of roe of various sea and freshwater fish (e.g., cod and herring) that are salted, spiced, dyed and may be treated with a preservative⁶⁰. Examples include: salted salmon roe (*sujiko*), processed, salted salmon roe (*ikura*), cod roe, salted cod roe (*tarako*) and lumpfish caviar. Occasionally, roe may be pasteurized. In this case, it is included in food category 09.4, since it is a fully preserved product. Roe products that are frozen, cooked or smoked are included in category 09.2.1, 09.2.4.1, and 09.2.5, respectively; fresh fish roe is found in category 09.1.1.

09.3.4 Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms (e.g., fish paste), excluding products of food categories 09.3.1 – 0.9.3.3:

Examples include fish or crustacean pates and traditional Oriental fish paste. The latter is produced from fresh fish or the residue from fish sauce production, which is combined with other ingredients such as wheat flour, bran, rice or soybeans. The product may be further fermented.⁶² Cooked fish or crustacean pastes (surimi-like products) are found in 09.2.4.1 and 09.2.4.2, respectively.

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

Products with extended shelf life, manufactured by pasteurizing or steam retorting and packaging in vacuum-sealed air-tight containers to ensure sterility. Products may be packed in their own juice or in added oil or sauce.⁶⁰ This category excludes fully cooked products (see category 09.2.4). Examples include: canned tuna, clams, crab, fish roe and sardines; gefilte fish balls; and surimi (heat-pasteurized).

10.0 Eggs and egg products:

Includes fresh in-shell eggs (10.1), products that may substitute for fresh eggs (10.2) and other egg products (10.3 and 10.4).

10.1 Fresh eggs:

Fresh in-shell eggs are not expected to contain additives. However, colours may be used for decorating, dyeing or stamping the exterior surfaces of shell eggs. In the FCS, a notation for "for decoration, stamping, marking or branding the product (surface treatment) accommodates this.

10.2 Egg products:

Products that may be used as replacement for fresh eggs in recipes or as a food (e.g., omelet). They are produced from fresh eggs by either (i) mixing and purifying the whole egg; or (ii) separating the egg white and yolk, and then mixing and purifying each separately. The purified whole egg, white or yolk is then further processed to produce liquid, frozen or dried eggs as described below.⁶³

10.2.1 Liquid egg products:

The purified whole egg, egg yolk or egg white is pasteurized and chemically preserved (e.g., by addition of salt).

10.2.2 Frozen egg products:

The purified whole egg, egg yolk or egg white is pasteurized and frozen.

10.2.3 Dried and/or heat coagulated egg products:

Sugars are removed from the purified whole egg, egg yolk or egg white, which is then pasteurized and dried.

⁶² *Asian Foods: Science and Technology*, C.Y.W. Ang, K.S. Liu, & Y.-W. Huang, Eds., Chapter 9: Traditional Oriental Seafood Products, Y.-W. Huang & C.-Y. Huang, Technomic Publishing Co., Lancaster PA 1999, p. 264.

⁶³ *Food Chemistry*, H.-D. Belitz & W. Grosch, Springer-Verlag, Heidelberg, 1987, pp. 411-414.

10.3 Preserved eggs, including alkaline, salted, and canned eggs:

Includes traditional Oriental preserved products, such as salt-cured duck eggs (*Hueidan*), and alkaline treated “thousand-year-old-eggs” (*pidan*).⁶⁴

10.4 Egg-based desserts (e.g., custard):

Includes ready-to-eat products and products to be prepared from a dry mix. Examples include: flan and egg custard. Also includes custard fillings for fine bakery wares (e.g., pies).

11.0 Sweeteners, including honey:

Includes all standardized sugars (11.1), non-standardized products (e.g., 11.2, 11.3, 11.4 and 11.6), and natural sweeteners (11.5 – honey).

11.1 Refined and raw sugars:

Nutritive sweeteners, such as fully or partially purified sucrose (derived from sugar beet and sugar cane), glucose (derived from starch), or fructose, that are included in sub-categories 11.1.1 to 11.1.5.

11.1.1 White sugar, dextrose anhydrous, dextrose monohydrate, fructose:

White sugar is purified and crystallized sucrose with a polarisation of not less than 99.7°Z. Dextrose anhydrous is purified and crystallized D-glucose without water of crystallization. Dextrose monohydrate is purified and crystallized D-glucose with one molecule of water of crystallization. Fructose is purified and crystallized D-fructose.⁶⁵

11.1.2 Powdered sugar, powdered dextrose:

Powdered sugar (icing sugar) is finely pulverized white sugar with or without added anticaking agents. Powdered dextrose (icing dextrose) is finely pulverized dextrose anhydrous or dextrose monohydrate, or a mixture of the two, with or without added anticaking agents.⁶⁵

11.1.3 Soft white sugar, soft brown sugar, glucose syrup, dried glucose syrup, raw cane sugar:

Soft white sugar is fine grain purified, moist sugar, that is white in color. Soft brown sugar is fine grain moist sugar that is light to dark brown in color. Glucose syrup is a purified concentrated aqueous solution of nutritive saccharides derived from starch and/or inulin.⁶⁶ Dried glucose syrup is glucose syrup from which water has been partially removed. Raw cane sugar is partially purified sucrose crystallized from partially purified cane juice without further purification.⁶⁵

11.1.3.1 Dried glucose syrup used to manufacture sugar confectionery:

Dried glucose syrup, as described in 11.1.3, used to manufacture candy products that are included in food category 05.2 (e.g., hard or soft candies).

11.1.3.2 Glucose syrup used to manufacture sugar confectionery:

Glucose syrup, as described in 11.1.3, used to manufacture candy products that are included in food category 05.2 (e.g., hard or soft candies).

⁶⁴ *Asian Foods: Science and Technology*, C.Y.W. Ang, K.S. Liu, & Y.-W. Huang, Eds., Chapter 8: Traditional Poultry and Egg Products, T.C. Chen, Technomic Publishing Co., Lancaster PA 1999, pp. 240-244.

⁶⁵ Codex Standard for Sugars (CX/STAN 212-1999 Amended 2001).

⁶⁶ *Food Chemistry*, H.-D. Belitz & W. Grosch, Springer-Verlag, Heidelberg, 1987, p. 631-633.

11.1.4 Lactose:

A natural constituent of milk normally obtained from whey. It may be anhydrous, or contain one molecule of water of crystallization, or be a mixture of both forms.⁶⁵

11.1.5 Plantation or mill white sugar:

Purified and crystallized sucrose with a polarisation of not less than 99.5°Z.⁶⁵

11.2 Brown sugar excluding products of food category 11.1.3:

Includes large-grain, brown or yellow lump sugars, such as Demerara sugar.

11.3 Sugar solutions and syrups, also (partially) inverted, including treacle and molasses, excluding products of food category 11.1.3:

Includes co-products of the sugar refining process (e.g., treacle and molasses), invert sugar (equimolar mixture of glucose and fructose produced from the hydrolysis of sucrose),⁶⁶ and other sweeteners, such as high fructose corn syrup, high fructose inulin syrup and corn sugar.

11.4 Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings):

Includes all types of table syrups (e.g., maple syrup), syrups for fine bakery wares and ices (e.g., caramel syrup, flavoured syrups), and decorative sugar toppings (e.g., coloured sugar crystals for cookies).

11.5 Honey:

Honey is the natural sweet substance produced by honeybees from the nectar of blossoms or secretions of plants. The honeybees collect the nectar or secretions, transform it by combination with specific substances of the bees' own, and store it in a honeycomb to ripen and mature.⁶⁷ Examples of honey include wildflower honey and clover honey.

11.6 Table-top sweeteners, including those containing high-intensity sweeteners:

Includes products that are preparations of high-intensity sweeteners (e.g., acesulfame potassium) and/or of polyols (e.g., sorbitol) which may contain other additives and/or nutritive ingredients, such as carbohydrates. These products, which are sold to the final consumer, may be in powder, solid (e.g., tablets or cubes), or liquid form.

12.0 Salts, spices, soups, sauces, salads, protein products (including soybean protein products) and fermented soybean products:

This is a broad category that includes substances added to food to enhance its aroma and taste (12.1 – salt and salt substitutes; 12.2 – spices; 12.3 – vinegars; and 12.4 – mustards), certain prepared foods (12.5 – soups; 12.6 – sauces; and 12.7 – salads), products composed primarily of protein that are derived from soybeans or from other sources (e.g., milk, cereal, or vegetables) (12.9 – protein products), and fermented soybean products that are used as condiments (12.10 – fermented soybean products).

12.1 Salt and salt substitutes:

Includes salt (12.1.1.) and salt substitutes (12.1.2) used as seasoning for food.

⁶⁷ *Food Chemistry*, H.-D. Belitz & W. Grosch, Springer-Verlag, Heidelberg, 1987, p. 636. Codex Standard for Honey (CX/STAN 012-1981 Rev. 2-2001).

12.1.1 Salt:

Primarily food-grade sodium chloride. Includes table salt, iodized and fluoride iodized salt, and dendritic salt.

12.1.2 Salt substitutes:

Salt substitutes are seasonings with reduced sodium content intended to be used on food in place of salt.

12.2 Herbs, spices, seasonings, and condiments (e.g., seasoning for instant noodles):

This category describes items whose use is intended to enhance the aroma and taste of food.

12.2.1 Herbs and spices:

Herbs and spices are usually derived from botanical sources, and may be dehydrated, and either ground or whole. Examples of herbs include basil, oregano and thyme. Examples of spices include cumin and caraway seeds. Spices may also be found as blends in powder or paste form. Examples of spice blends include chili seasoning, chili paste, curry paste, curry roux, and dry cures or rubs that are applied to external surfaces of meat or fish.

12.2.2 Seasonings and condiments:

Condiments include seasonings such as meat tenderizers, onion salt, garlic salt, Oriental seasoning mix (*dashi*), topping to sprinkle on rice (*furikake*, containing, e.g., dried seaweed flakes, sesame seeds and seasoning), and seasoning for noodles. The term “condiments” as used in the FCS does not include condiment sauces (e.g., ketchup, mayonnaise, mustard) or relishes.

12.3 Vinegars:

Liquid produced from fermentation of ethanol from a suitable source (e.g., wine, cider). Examples include, cider vinegar, wine vinegar, malt vinegar, spirit vinegar, grain vinegar, raisin vinegar, and fruit (wine) vinegar.⁶⁸

12.4 Mustards:

Condiment sauce prepared from ground, often defatted mustard seed that is mixed into a slurry with water, vinegar, salt, oil and other spices and refined. Examples include Dijon mustard, and “hot” mustard (prepared from seeds with hulls)⁶⁹.

12.5 Soups and broths:

Includes ready-to-eat soups and mixes. The finished products may be water- (e.g., consommé) or milk-based (e.g., chowder).

12.5.1 Ready-to-eat soups and broths, including canned, bottled, and frozen:

Water- or milk-based products consisting of vegetable, meat or fish broth with or without other ingredients (e.g., vegetables, meat, noodles). Examples include: bouillon, broths, consommés, water- and cream-based soups, chowders, and bisques.

12.5.2 Mixes for soups and broths:

Concentrated soup to be reconstituted with water and/or milk, with or without addition of other optional ingredients (e.g., vegetables, meat, noodles). Examples include: bouillon powders and cubes; powdered and condensed soups (e.g., *mentsuyu*); and stock cubes and powders.

⁶⁸ *Food Chemistry*, H.-D. Belitz & W. Grosch, Springer-Verlag, Heidelberg, 1987, pp. 719-720.

⁶⁹ *Ibid.*, p. 718.

12.6 Sauces and like products:

Includes ready-to-eat sauces, gravies and dressings, and mixes to be reconstituted before consumption. The ready-to eat products are divided into sub-categories for emulsified (12.6.1) and non-emulsified (12.6.2) products, whereas the sub-category for the mixes (12.6.3) encompasses both emulsified and non-emulsified sauce mixes.

12.6.1 Emulsified sauces (e.g., mayonnaise, salad dressing):

Sauces, gravies and dressings based, at least in part, on a fat- or oil-in water emulsion. Examples include: salad dressing (e.g., French, Italian, Greek, ranch style), fat-based sandwich spreads (e.g., mayonnaise with mustard), salad cream, and fatty sauces.

12.6.2 Non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy):

Include water-, coconut milk-, and milk-based sauces, gravies and dressings. Examples include: barbecue sauce, tomato ketchup, cheese sauce, Worcestershire sauce, Oriental thick Worcestershire sauce (*tonkatsu sauce*), chili sauce, sweet and sour dipping sauce, and white (cream-based) sauce (sauce consisting primarily of milk or cream, with little added fat (e.g., butter) and flour, with or without seasoning or spices).

12.6.3 Mixes for sauces and gravies:

Concentrated product, usually in powdered form, to be mixed with water, milk, oil or other liquid to prepare a finished sauce or gravy. Examples include mixes for cheese sauce, hollandaise sauce, and salad dressing (e.g., Italian or ranch dressing).

12.6.4 Clear sauces (e.g., fish sauce):

Includes thin, non-emulsified clear sauces that may be water-based. These sauces may be used as condiments or ingredients rather than as finished gravy (for use e.g., on roast beef). Examples include: oyster sauce, and Thai fish sauce (*nam pla*).

12.7 Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.3:

Includes prepared salads, milk-based sandwich spreads, non-standardized mayonnaise-like sandwich spreads, and dressing for coleslaw (cabbage salad).

12.8 Yeast and like products:

Includes baker's yeast and leaven used in the manufacture of baked goods. Includes the Oriental products *koji* (rice or wheat malted with *A. oryzae*) used in the production of alcoholic beverages.

12.9 Protein products:

Includes products mainly composed of soy protein (12.9.1), bean curd products (12.9.2, 12.9.3 and 12.9.4) and products derived from other protein sources (e.g., milk cereal or vegetable) (12.9.5).

12.9.1 Soybean protein products:

Products mainly composed of soy protein, excluding non-fermented soybean products of food categories 12.9.2 – 12.9.4, but including non-fermented soy sauce (12.9.1.3).

12.9.1.1 Soybean beverage:

Product prepared from dried soybeans that are soaked in water, pureed, diluted with water, boiled and strained. Soybean beverage may be consumed as is, or used to prepare other soybean products, such as those in food categories 12.9.2 (Fresh soybean curd (tofu)) and 12.9.1.2 (Soybean beverage film).^{70, 71, 72}

12.9.1.2 Soybean beverage film:

Film formed on the surface of boiling soy beverage that is dried. It may be deep-fried or softened in water prior to use in soups or poached food. Also known as *fuzhu* or *yuba*.^{73, 74, 75}

12.9.1.3 Other soybean protein products (including non-fermented soy sauce):

Other products composed mainly of soy protein, such as soy beverage powder, which is sold as is, for reconstitution, or as a mix containing a coagulant that can be reconstituted by the consumer for preparing home-made soft tofu.^{70, 74} Also includes non-fermented soy sauce, which is also known as non-brewed soy sauce. This product may be produced from vegetable proteins, such as defatted soybeans, that are acid-hydrolyzed (e.g., with hydrochloric acid), neutralized (e.g., with sodium carbonate), and filtered.^{76, 77}

12.9.2 Fresh bean curd (tofu):

Fresh tofu is prepared from dried soybeans that are soaked in water, pureed, diluted and strained to produce soymilk, which is then made into a curd with a coagulant, separated from the whey, placed in a mold, and lightly pressed. When the tofu is set, it is immersed in water and cut. Tofu may be of a variety of textures (e.g., soft, semi-firm, firm).^{70, 71}

12.9.3 Semi-dehydrated bean curd:

Tofu that has been pressed while being molded into blocks so that some moisture has been removed, but so that it is not completely dried (see food category 12.9.4). Semi-dehydrated tofu typically contains 62% water, and has a chewy texture.⁷⁰

12.9.3.1 Thick gravy-stewed semi-dehydrated bean curd:

Partially dehydrated tofu that is cooked (stewed) with a thick sauce (e.g., miso sauce). The partially dehydrated tofu typically absorbs the sauce, and so regains its original texture.⁷⁰

12.9.3.2 Deep fried semi-dehydrated bean curd:

Partially dehydrated tofu that is deep-fried. It may be consumed as such, or cooked (e.g., stewed in sauce) after frying.^{70, 78}

⁷⁰ *The Joy of Japanese Cooking*, K. Takahashi, Shufunomoto Col., Ltd., Japan, 1996, pp. 17-18 and 123-131.

⁷¹ *Taste of Japan*, D. Richie, Kodansha International, Tokyo, Japan, 1992, pp. 34-35.

⁷² *Ibid.*, pp. 141-153.

⁷³ *Ibid.*, pp. 168-169.

⁷⁴ *World Food Japan*, Lonely Planet, 2002, p. 35.

⁷⁵ *The Joy of Japanese Cooking*, K. Takahashi, Shufunomoto Col., Ltd., Japan, 1996, p. 31.

⁷⁶ CX/PFV 02/9, Proposed Draft Codex Standard for Soy Sauce (at Step 3 of the Codex Procedure).

⁷⁷ *Asian Foods: Science and Technology*, C.Y.W. Ang, K.S. Liu, & Y.-W. Huang, Eds., Chapter 6: Oriental Soy Foods, K.S. Liu, Technomic Publishing Co., Lancaster PA 1999, pp. 181-187.

⁷⁸ *Ibid.*, pp. 162-163.

12.9.3.3 Semi-dehydrated bean curd, other than food categories 12.9.3.1 and 12.9.3.2:

Partially dehydrated tofu prepared other than by stewing in thick (e.g., miso) sauce or by deep-frying. Includes grilled products and mashed products that may be combined with other ingredients (e.g., to make a patty or a loaf).⁷⁰

12.9.4 Dehydrated bean curd (kori tofu):

Tofu from which all moisture has been removed. It may be reconstituted with water or sauce for consumption, or is used directly in prepared dishes. It may also be deep-fried or simmered in sauce.⁷⁰

12.9.5 Other protein products:

Includes milk protein, cereal protein and vegetable protein analogues of or substitutes for standard products, such as meat, fish or milk. Examples include: vegetable protein analogues, *fu* (a mixture of gluten (vegetable protein) and flour that is sold dried (baked) or raw, and is used as an ingredient, e.g., in miso soup), *paneer* (milk protein coagulated by the addition of citric acid from lemon or lime juice or of lactic acid from whey, that is strained into a solid mass, and is used in vegetarian versions of , e.g., hamburgers), proteinaceous meat and fish substitutes.

12.10 Fermented soybean products:

Includes all fermented soybeans and soybean products used as condiments or seasonings.

12.10.1 Fermented soybeans (e.g., natto):

The product is prepared from soybeans that have been steamed and fermented with certain fungi (starter). The soft, whole beans are covered with a viscous and sticky polymer, and have a sweet taste and distinct aroma. It includes products such as *dou chi* (China), *natto* (Japan), and *tempeh* (Indonesia).

12.10.2 Fermented soybean curd (soybean cheese):

The product is prepared by forming soybean curd into a loaf during the fermentation process. It is a soft, flavoured product, either in red, rice-yellow, or grey-green.

12.10.3 Fermented soybean paste (e.g., miso):

The product is made of soybeans, wheat flour, salt and water, using the process of fermentation. The product includes *dou jiang* (China), *doenjang* (Republic of Korea), or *miso* (Japan). May be used in the preparation of soups or dressings, or as a seasoning.^{70, 79}

12.10.4 Fermented soy sauce:

A clear, non-emulsified sauce made of soybeans, wheat flour, salt, and water by the fermentation process.

13.0 Foodstuffs intended for particular nutritional uses:

Foods for special dietary use are specially processed or formulated to satisfy particular dietary requirements that exist because of a particular physical or physiological condition and/or specific disease and disorder. The composition of these foods must differ significantly from the composition of ordinary foods of comparable nature, if such foods exist.⁸⁰ Dietetic foods other than those in 13.0 are included in the categories for their standard counterparts.⁸¹

⁷⁹ Ibid., pp. 173-181.

⁸⁰ Codex General Standard for Labelling of and Claims for Prepackaged Foods for Special Dietary Use (CX/STAN 146-1985).

⁸¹ For example, diet soda is found in 14.1.4.1, and low-joule jam is found in 04.1.2.5.

13.1 Infant formulae, follow-up formulae, and formulae for special medical purposes for infants:

Foods that are intended for infants and for young children as defined in the sub-categories 13.1.1, 13.1.2, and 13.1.3.

13.1.1 Infant formulae:

A human milk substitute for infants (aged no more than 12 months) that is specifically formulated to provide the sole source of nutrition during the first months of life up to the introduction of appropriate complementary feeding. Product is in a liquid form, either as a ready-to-eat product, or is reconstituted from a powder. Products, other than those under food category 13.1.3, may be, hydrolyzed protein and/or amino acid-based, or milk-based.

13.1.2 Follow-up formulae:

Food intended for use as a liquid part of the complementary feeding of infants (aged at least 6 months) and for young children (aged 1-3 years).⁸² They may be ready-to-eat or in a powdered form to be reconstituted with water. Products, other than those under food category 13.1.3, may be soy based hydrolyzed protein and/or amino acid-based, or milk-based.

13.1.3 Formulae for special medical purposes intended for infants:

Foods for special dietary use that are specially processed or formulated and presented for the dietary management of infants and may be used only under medical supervision. They are intended for the exclusive or partial feeding of infants with limited or impaired capacity to take, digest, absorb or metabolize ordinary infant formulae or certain nutrients contained therein, or who have other special medically-determined nutrient requirement, whose dietary management cannot be achieved only by modification of the normal diet, by other foods for special dietary uses, or by a combination of the two.⁸³

13.2 Complementary foods for infants and young children:

Foods that are intended for infants 6 months of age and older, and for progressive adaptation of infants and children to ordinary food. Products may be ready-to-eat or in powder form to be reconstituted with water, milk, or other suitable liquid.⁸⁴ These foods exclude infant formulae (13.1.1), follow-up formulae (13.1.2), and formulae for special medical purposes (13.1.3).⁸⁵ Examples include: cereal-, fruit-, vegetable-, and meat-based “baby foods” for infants, “toddler foods,” and “junior foods”; lactea flour, biscuits and rusks for children.

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

Foods for special dietary use that are specially processed or formulated and presented for the dietary management of patients and may be used only under medical supervision. They are intended for the exclusive or partial feeding of patients with limited or impaired capacity to take, digest, absorb or metabolize ordinary foods or certain nutrients contained therein, or who have other special medically-determined nutrient requirement, whose dietary management cannot be achieved only by modification of the normal diet, by other foods for special dietary uses, or by a combination of the two.⁸³

⁸² Codex Standard for Follow-Up Formula (CX/STAN 156-1987, Amended 1989).

⁸³ Codex Standard for the Labelling of and Claims for Foods for Special Medical Purposes (CX/STAN 180-1991).

⁸⁴ Codex Standard for Processed Cereal-Based Foods for Infants and Children (CX/STAN 74-1981, amended 1991 under revision).

⁸⁵ Codex Standard for Canned Baby Foods (CX/STAN 073-1981, Amended 1989).

13.4 Dietetic formulae for slimming purposes and weight reduction:

Formula foods that when presented as “ready-to-eat” or when prepared in conformity with the directions for use are specifically presented as replacements for all or part of the total daily diet.⁸⁶ Includes products with reduced caloric content such as those that are low in sugar and/or fat, sugar- or fat-free, or contain sugar- and/or fat-substitutes.

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

Products of high nutritional content, in liquid or solid form (e.g., protein bars), to be used by individuals as part of a balanced diet to provide supplemental nutrition. Products are not intended to be used for purposes of weight loss or as part of a medical regimen.

13.6 Food supplements:

Includes vitamin and mineral supplements in tablet or liquid form, where national jurisdictions regulate these products as food.⁸⁷

14.0 Beverages, excluding dairy products:

This major category is divided into the broad categories of non-alcoholic (14.1) and alcoholic (14.2) beverages. Dairy-based beverages are included in 01.1.2.

14.1 Non-alcoholic ("soft") beverages:

This broad category includes waters and carbonated waters (14.1.1), fruit and vegetable juices (14.1.2), fruit and vegetable nectars (14.1.3), water-based flavoured carbonated and non-carbonated drinks (14.1.4), and water-based brewed or steeped beverages such as coffee and tea (14.1.5).

14.1.1 Waters:

Includes natural waters (14.1.1.1) and other bottled waters (14.1.1.2), each of which may be non-carbonated or carbonated.

14.1.1.1 Natural mineral waters and source waters:

Waters obtained directly at the source and packaged close to the source; are characterized by the presence of certain mineral salts in relative proportions and trace elements or other constituents. Natural mineral water may be naturally carbonated (with carbon dioxide from the source), carbonated (with added carbon dioxide of another origin), decarbonated (with less carbon dioxide than present in the water at the source so it does not spontaneously give off carbon dioxide under conditions of standard temperature and pressure), or fortified (with carbon dioxide from the source), and non-carbonated (contains no free carbon dioxide).⁸⁸

14.1.1.2 Table waters and soda waters:

Includes waters other than natural source waters that may be carbonated by addition of carbon dioxide and may be processed by filtration, disinfection, or other suitable means. These waters may contain added mineral salts. Carbonated and non-carbonated waters containing flavours are found in category 14.1.4. Examples are table water, bottled water with or without added minerals, purified water, seltzer water, club soda, and sparkling water.

⁸⁶ Codex Standard for Formula Foods for Use in Weight Control Diets (CX/STAN 181-1991) and Codex Standard for Formula Foods for use in Very Low Energy Diets for Weight Reduction (CX/STAN 203-1995).

⁸⁷ Codex Committee on Nutrition and Foods for Special Dietary Uses, Draft Guideline for Vitamin and Mineral Supplements (at Step 3), ALINORM 03/26, Appendix II.

⁸⁸ Codex Standard for Natural Mineral Waters (CX/STAN 108-1997 Rev. 1 Amended 2001).

14.1.2 Fruit and vegetable juices:

This category applies only to fruit and vegetable juices. Beverages based on fruit and vegetable juices are found in food category 14.1.4.2. Fruit-vegetable juice blends have separate classifications for each component (i.e., fruit juice (14.1.2.1) and vegetable juice (14.1.2.3)).

14.1.2.1 Fruit juice:

Fruit juice is the unfermented but fermentable liquid obtained from the edible part of sound, appropriately mature and fresh fruit or of fruit maintained in sound condition by suitable means. The juice is prepared by suitable processes, which maintain the essential physical, chemical, organoleptical and nutritional characteristics of the juices of the fruit from which it comes. The juice may be cloudy or clear, and may have restored (to the normal level attained in the same kind of fruit) aromatic substances and volatile flavour components, all of which must be obtained by suitable physical means, and all of which must have been recovered from the same kind of fruit. Pulp and cells obtained by suitable physical means from the same kind of fruit may be added. A single juice is obtained from one kind of fruit. A mixed juice is obtained by blending two or more juices or juices and purees, from different kinds of fruit. Fruit juice may be obtained, e.g., by directly expressing the juice by mechanical extraction processes, by reconstituting concentrated fruit juice (food category 14.1.2.3) with water, or in limited situations by water extraction of the whole fruit (e.g., prune juice from dried prunes).⁸⁹ Examples include: orange juice, apple juice, black currant juice, lemon juice, and orange-mango juice.

14.1.2.2 Vegetable juice:

Vegetable juice is the liquid unfermented but fermentable product intended for direct consumption obtained by mechanical expression, crushing, grinding, and/or sieving of one or more sound fresh vegetables or vegetables preserved exclusively by physical means. The juice may be clear, turbid, or pulpy. It may have been concentrated and reconstituted with water. Products may be based on a single vegetable (e.g., carrot) or blends of vegetables (e.g., carrots, celery).

14.1.2.3 Concentrates for fruit juice:

Concentrated fruit juice is the product that complies with the definition given in food category 14.1.2.1. It is prepared by the physical removal of water from fruit juice in an amount to increase the Brix level to a value at least 50% greater than that established for reconstituted juice from the same fruit. In the production of juice that is to be concentrated, suitable processes are used, and may be combined, with simultaneous diffusion of the pulp cells or fruit pulp by water, provided that the water-extracted soluble fruit solids are added in-line to the primary juice, before the concentration procedure. Fruit juice concentrates may have restored (to the normal level attained in the same kind of fruit) aromatic substances and volatile flavour components, all of which must be obtained by suitable physical means, and all of which must be recovered from the same kind of fruit. Pulp and cells obtained by suitable physical means from the same kind of fruit may be added.⁸⁹ Sold in liquid, syrup and frozen forms for the preparation of a ready-to-drink juice by addition of water. Examples include: frozen orange juice concentrate, and lemon juice concentrate.

14.1.2.4 Concentrates for vegetable juice:

Prepared by the physical removal of water from vegetable juice. Sold in liquid, syrup and frozen forms for the preparation of a ready-to-drink juice by addition of water. Includes carrot juice concentrate.

⁸⁹ Proposed Draft General Standard for Fruit Juices and Nectars (ALINORM 03/39A, App. II; at Step 5 of the Codex procedure (ALINORM 03/41, App. VI)).

14.1.3 Fruit and vegetable nectars:

Fruit and vegetable nectars are beverages produced from purees, juices, or concentrates of either, blended with water and sugar, honey, syrups, and/or sweeteners.⁸⁹ Fruit-vegetable nectar blends are reported under their components (i.e., fruit nectar (14.1.3.1) and vegetable nectar (14.1.3.2)).

14.1.3.1 Fruit nectar:

Fruit nectar is the unfermented but fermentable product obtained by adding water with or without the addition of sugar, honey, syrups, and/or sweeteners to fruit juice, concentrated fruit juice, fruit purees or concentrated fruit purees, or a mixture of those products. Aromatic substances, volatile flavour components, pulp and cells, all of which must have been recovered from the same kind of fruit and obtained by suitable physical means, may be added. Products may be based on a single fruit or on fruit blends.⁸⁹ Examples include: pear nectar and peach nectar.

14.1.3.2 Vegetable nectar:

Product obtained by adding water with or without the addition of sugar, honey, syrups, and/or sweeteners to vegetable juice or concentrated vegetable juice, or a mixture of those products. Products may be based on a single vegetable or on a blend of vegetables.

14.1.3.3 Concentrates for fruit nectar:

Prepared by the physical removal of water from fruit nectar or its starting materials.⁸⁹ Sold in liquid, syrup and frozen forms for the preparation of a ready-to-drink nectar by addition of water. Examples: pear nectar concentrate and peach nectar concentrate.

14.1.3.4 Concentrates for vegetable nectar:

Prepared by the physical removal of water from vegetable nectar. Sold in liquid, syrup and frozen forms for the preparation of ready-to-drink nectars by addition of water.

14.1.4 Water-based flavoured drinks, including “sport,” “energy,” or “electrolyte” drinks and particulated drinks:

Includes all carbonated and non-carbonated varieties and concentrates. Includes products based on fruit and vegetable juices.⁹⁰ Also, includes coffee-, tea- and herbal-based drinks.

14.1.4.1 Carbonated water-based flavoured drinks:

Includes water-based flavored drinks with added carbon dioxide with nutritive, non-nutritive and/or intense sweeteners and other permitted food additives. Includes *gaseosa* (water-based drinks with added carbon dioxide, sweetener, and flavour), and sodas such as colas, pepper-types, root beer, lemon-lime, and citrus types, both diet/light and regular types. These beverages may be clear, cloudy, or may contain particulated matter (e.g. fruit pieces). Includes so-called “energy” drinks that are carbonated and contain high levels of nutrients and other ingredients (e.g., caffeine, taurine, carnitine).

⁹⁰ Fruit and vegetable juices *per se* are found in 14.1.2.1 and 14.1.2.2, respectively.

14.1.4.2 Non-carbonated water-based flavoured drinks, including punches and ades:

Include water-based flavoured drinks without added carbon dioxide, fruit and vegetable juice-based drinks (e.g., almond, aniseed, coconut-based drinks, and ginseng drink), fruit flavoured ades (e.g., lemonade, orangeade), squashes (citrus-based soft drinks), capile groselha, lactic acid beverage, ready-to-drink coffee and tea drinks with or without milk or milk solids, and herbal-based drinks (e.g., iced tea, fruit-flavoured iced tea, chilled canned cappucino drinks) and “sports” drinks containing electrolytes. These beverages may be clear or contain particulated matter (e.g., fruit pieces), and may be unsweetened or sweetened with sugar or a non-nutritive high-intensity sweetener. Includes so-called “energy” drinks that are non-carbonated and contain high levels of nutrients and other ingredients (e.g., caffeine, taurine, carnitine).

14.1.4.3 Concentrates (liquid or solid) for water-based flavoured drinks:

Include powder, syrup, liquid and frozen concentrates for the preparation of carbonated or non-carbonated water-based non-alcoholic beverages by addition of water or carbonated water. Examples include: fountain syrups (e.g., cola syrup), fruit syrups for soft drinks, frozen or powdered concentrate for lemonade and iced tea mixes.

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

Includes the ready-to-drink products (e.g., canned), and their mixes and concentrates. Examples include: chicory-based hot beverages (postum), rice tea, mate tea, and mixes for hot coffee and tea beverages (e.g., instant coffee, powder for hot cappucino beverages). Treated coffee beans for the manufacture of coffee products are also included. Ready-to-drink cocoa is included in category 01.1.2, and cocoa mixes in 05.1.1.

14.2 Alcoholic beverages, including alcohol-free and low-alcoholic counterparts:

The alcohol-free and low-alcoholic counterparts are included in the same category as the alcoholic beverage.

14.2.1 Beer and malt beverages:

Alcoholic beverages brewed from germinated barley (malt), hops, yeast, and water. Examples include: ale, brown beer, weiss beer, pilsner, lager beer, oud bruin beer, Obergariges Einfachbier, light beer, table beer, malt liquor, porter, stout, and barleywine⁹¹.

14.2.2 Cider and perry:

Fruit wines made from apples (cider) and pears (perry). Also includes cidre bouche⁹².

14.2.3 Grape wines:

Alcoholic beverage obtained exclusively from the partial or complete alcoholic fermentation of fresh grapes, whether crushed or not, or of grape must (juice)⁹³.

14.2.3.1 Still grape wine:

Grape wine (white, red, rosé, or blush, dry or sweet) that may contain up to a maximum 0.4g/100 ml (4000 mg/kg) carbon dioxide at 20 °C.

⁹¹ *Food Chemistry*, H.-D. Belitz & W. Grosch, Springer-Verlag, Heidelberg, 1987, p. 644.

⁹² *Ibid.* pp. 669-679.

⁹³ *Ibid.* p. 654. OIV – International Code of Oenological Practices

14.2.3.2 Sparkling and semi-sparkling grape wines:

Grape wines in which carbonation is produced during the fermentation process, either by bottle fermentation or closed tank fermentation. Also includes carbonated wine whose carbon dioxide is partially or totally of exogenous origin. Examples include: spumante, and “cold duck” wine.⁹²

14.2.3.3 Fortified grape wine, grape liquor wine, and sweet grape wine:

Grape wines produced either by: (i) the fermentation of grape must (juice) of high sugar concentration; or (ii) by the blending of concentrated grape juice with wine; or (iii) the mixture of fermented must with alcohol. Examples include: grape dessert wine.⁹²

14.2.4 Wines (other than grape):

Includes wines made from fruit other than grapes, apples and pears,⁹⁴ and from other agricultural products, including grain (e.g., rice). These wines may be still or sparkling. Examples include: rice wine (*sake*), and sparkling and still fruit wines.

14.2.5 Mead:

Alcoholic liquor made from fermented honey, malt and spices, or just of honey. Includes honey wine⁹²

14.2.6 Distilled spirituous beverages containing more than 15% alcohol:

Includes all distilled spirituous beverages derived from grain (e.g., corn, barley, rye, wheat), tubers (e.g., potato), fruit (e.g., grapes, berries) or sugar cane that contain greater than 15% alcohol. Examples include: aperitifs, brandy (distilled wine), cordials, liqueurs (including emulsified liqueurs), bagaceira belha (grappa from Portugal; bagaceira is a drink distilled from *bagazo* (pressed skins, seeds and stalks of the grapes)), eau de vie (a brandy), gin, grappa (Italian brandy distilled from the residues of pressed wine), marc (brandy distilled from grape or apple residue), korn (grain spirit (*schnapps*) of Germany, usually derived from rye (*Roggen*), sometimes from wheat (*Weizen*) or both (*Getreide*); also labeled as *Kornbrannt* or *Kornbranntwein*)⁹⁵, mistela (also *mistelle* (France) and *jeropico* (South Africa); unfermented grape juice fortified with grape alcohol), ouzo (Greek spirit drink flavoured with aniseed), rum, tsikoudia (grape marc spirit from Crete), tsipouro (grape marc spirit from certain regions in Greece), wienbrand (style of grape brandy devised by Hugo Asbach, Rudesheim, Germany; literally, “burnt wine”)⁹⁵, *cachaça* (Brazilian liquor made from fermented distilled sugar cane juice)⁹⁶, tequila, whiskey, and vodka.^{92, 97, 98}

⁹⁴ Grape wines are included in 14.2.3; and apple wine (cider) and pear wine (perry) are included in 14.2.2.

⁹⁵ *The Wordsworth Dictionary of Drink*, N. Halley, Wordsworth Ltd., Hertfordshire, England, 1996.

⁹⁶ *Insight Guide: Rio de Janeiro*, APA Publications, GmbH & Co., Verlag KG, Singapore, 2000, p. 241.

⁹⁷ *OIV Lexique de la Vigne*.

⁹⁸ See also: Glossary of Portuguese Terms at: www.bar-do-binho.com/help.htm

14.2.7 Aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low-alcoholic refreshers):

Includes all non-standardized alcoholic beverage products. Although most of these products contain less than 15% alcohol, some traditional non-standardized aromatized products may contain up to 24% alcohol. Examples include aromatized wine, cider and perry; apéritif wines; americano; batidas (drinks made from *cachaça*, fruit juice or coconut milk and, optionally, sweetened condensed milk)⁹⁶; bitter soda and bitter vino; clarea (also claré or clary; a mixture of honey, white wine and spices; it is closely related to *hippocras*, which is made with red wine); jurubeba alcoholic drinks (beverage alcohol product made from the *Solanum paniculatum* plant indigenous to the north of Brazil and other parts of South America); negus (sangria; a hot drink made with port wine, sugar, lemon and spice); sod, soft, and sodet; vermouth; zurra (in Southern Spain, a sangria made with peaches or nectarines; also the Spanish term for a spiced wine made of cold or warm wine, sugar, lemon, oranges or spices); *amazake* (a sweet low-alcoholic beverages (<1% alcohol) made from rice by *koji*; *mirin* (a sweet alcoholic beverage (<10% alcohol) made from a mixture of *shoochuu* (a spirituous beverage), rice and *koji*); “malternatives,” and prepared cocktails (mixtures of liquors, liqueurs, wines, essences, fruit and plant extracts, etc. marketed as ready-to-drink products or mixes). Cooler-type beverages are composed of beer, malt beverage, wine or spirituous beverage, fruit juice(s), and soda water (if carbonated).^{92, 97, 99}

15.0 Ready-to-eat savouries:

Includes all types of savoury snack foods.

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

Includes all plain and flavoured savoury snacks, but excludes plain crackers (category 07.1.2). Examples include potato chips, popcorn, pretzels, rice crackers (*senbei*), flavoured crackers (e.g., cheese-flavoured crackers), *bhujia* (*namkeen*; snack made of a mixture of flours, maize, potatoes, salt, dried fruit, peanuts, spices, colours, flavours, and antioxidants), and *papads* (prepared from soaked rice flour or from black gram or cow pea flour, mixed with salt and spices, and formed into balls or flat cakes).

15.2 Processed nuts, including coated nuts and nut mixtures (with e.g., dried fruit):

Includes all types of whole nuts processed by, e.g., dry-roasting, roasting, marinating or boiling, either in-shell or shelled, salted or plain. Yoghurt-, cereal-, and honey-covered nuts, and dried fruit-nut-and-cereal snacks (e.g., “trail mixes”) are classified here. Chocolate-covered nuts are classified in 05.1.4.

15.3 Snacks - fish based:

This describes savoury crackers with fish, fish products or fish flavouring. Dried fish *per se* that may be consumed as a snack is assigned to food category 09.2.5, and dried meat snacks (e.g., beef jerky, pemmican) are assigned to food category 08.3.1.2.

⁹⁹ Alexis Lichinne’s *New Encyclopedia of Wine and Spirits*, 3rd Ed. See also: rain-tree.com/jurubeba.htm, www.florilegium.org/files/BEVERAGES/Clarea-d-Agua-art.html, and wine.about.com/food/wine/library/types/bl_sangria.htm.

16.0 Composite foods – foods that could not be placed in categories:

Includes prepared or composite dishes in which additives are directly added to the composite food. Additives may also be present as a result of carry-over from the ingredients. For example, an additive that is used as an ingredient in a meat pie, but not in any of its ingredients (e.g., in the crust) is reported in this category. Examples of composite dishes include: dehydrated culinary products which may contain processed vegetables or animal ingredients and spices, to be reconstituted with water before cooking, prepared dinners (e.g., frozen entrees), casseroles, mincemeat and snack dips (e.g., onion dip).

ANNEX C

**CROSS-REFERENCE OF CODEX STANDARDISED FOODS WITH THE FOOD
CATEGORY SYSTEM USED FOR THE ELABORATION OF THE GSFA**

Annex C sorted by Codex Standard Number		
Standard No	Codex Standard Title	Food Cat.
003-1981 Rev. 2-1995	Canned Salmon	09.4
012-1981 Rev. 2-2001	Honey	11.5
013-1981	Canned Tomatoes	04.2.2.4
015-1981	Canned Grapefruit	04.1.2.4
016-1981	Canned Green Beans and Wax Beans	04.2.2.4
017-1981 Rev. 1-2001	Canned Applesauce	04.1.2.4
018-1981	Canned Sweet Corn	04.2.2.4
019-1981 Rev. 2-1999	General Standard for Edible Fats and Oils Not Covered by Individual Standards	02.1
032-1981 Rev. 1-1989	Margarine	02.2.1.2
033-1981 Rev. 2-2003	Olive Oil, Virgin and Refined, and Refined Olive Pomace Oil, Olive Oils and Olive Pomace Oils	02.1.2
036-1981 Rev. 1-1995	Quick-Frozen Finfish, Uneviscerated and Eviscerated	09.1.2
037-1981 Rev. 1-1995	Canned Shrimps or Prawns	09.4
038-1981	Edible Fungi and Fungi Products (edible fungi)	04.2.1.1
038-1981	Edible Fungi and Fungi Products (fungus products)	04.2.1.2
038-1981	Edible Fungi and Fungi Products (quick frozen)	04.2.2.1
038-1981	Edible Fungi and Fungi Products (incl. freeze dried, fungus grits and fungus powder)	04.2.2.2
038-1981	Edible Fungi and Fungi Products (salted, pickled or in vegetable oil)	04.2.2.3
038-1981	Edible Fungi and Fungi Products (sterilized)	04.2.2.4
038-1981	Edible Fungi and Fungi Products (concentrate, dried concentrate or extract)	04.2.2.6
038-1981	Edible Fungi and Fungi Products (fermented)	04.2.2.7
039-1981	Dried Edible Fungi	04.2.2.2
040-1981	Fresh Fungus "Chanterelle"	04.2.1.1
041-1981	Quick Frozen Peas	04.2.2.1
042-1981(Amd. 1-1987)	Canned Pineapple	04.1.2.4
044-1981*	Apricot, Peach & Pear Nectar (preserved exclusively by physical means)*	14.1.3.1
045-1981*	Orange Juice (preserved exclusively by physical means)*	14.1.2.1
046-1981*	Grapefruit Juice (preserved exclusively by physical means)*	14.1.2.1
047-1981*	Lemon Juice (preserved exclusively by physical means)*	14.1.2.1
048-1981*	Apple Juice (preserved exclusively by physical means) *	14.1.2.1

Annex C sorted by Codex Standard Number		
Standard No	Codex Standard Title	Food Cat.
052-1981	Quick Frozen Strawberries	04.1.2.1
053-1981 (Amd. 1-1983)	Foods with Low-Sodium Content (salt substitutes)	12.1.2
053-1981 (Amd. 1-1983)	Foods with Low-Sodium Content (special dietary foods with low sodium content)	13.0
055-1981	Canned Mushrooms	04.2.2.4
056-1981	Canned Asparagus	04.2.2.4
057-1981	Processed Tomato Concentrates (tomato puree)	04.2.2.5
057-1981	Processed Tomato Concentrates (tomato paste)	04.2.2.6
058-1981	Canned Green Peas	04.2.2.4
060-1981	Canned Raspberries	04.1.2.4
061-1985 Rev. 1-2001	Canned Pears	04.1.2.4
062-1987	Canned Strawberries	04.1.2.4
063-1981*	Concentrated Apple Juice (preserved exclusively by physical	14.1.2.3
064-1981*	Concentrated Orange Juice (preserved exclusively by physical means)*	14.1.2.3
066-1981 Rev. 1-1987	Table Olives	04.2.2.3
067-1981	Raisins	04.1.2.2
068-1981	Canned Mandarin Oranges	04.1.2.4
069-1981	Quick Frozen Raspberries	04.1.2.1
070-1981 Rev. 1-1995	Canned Tuna and Bonito	09.4
072-1981 (Amd. 4-1997)	Infant formula	13.1.1
073-1981	Canned Baby Foods	13.2
074-1981 (Amd. 4-1997)	Processed Cereal-Based Foods for Infants and Children	13.2
075-1981	Quick Frozen Peaches	04.1.2.1
076-1981	Quick Frozen Bilberries	04.1.2.1
077-1981	Quick Frozen Spinach	04.2.2.1
078-1981	Canned Fruit Cocktail	04.1.2.4
079-1981	Jam (Fruit Preserves) and Jellies	04.1.2.5
080-1981	Citrus Marmalade	04.1.2.5
081-1981	Canned Mature Processed Peas	04.2.2.4
082-1981*	Grape Juice (preserved exclusively by physical means)*	14.1.2.1
083-1981*	Concentrated Grape Juice (preserved exclusively by physical means)*	14.1.2.3
084-1981*	Sweetened Concentrated Labrusca Type Grape Juice (preserved exclusively by physical means)*	14.1.2.3
085-1981*	Pineapple Juice (preserved exclusively by physical means)*	14.1.2.1
086-1981 Rev. 1-2001	Cocoa Butters	05.1.3

Annex C sorted by Codex Standard Number		
Standard No	Codex Standard Title	Food Cat.
087-1981 Rev. 1-2003	Chocolate and Chocolate Products	05.1.4
088-1981 Rev. 1-1991	Canned Corned Beef	08.3.2
089-1981 Rev. 1-1991	Luncheon Meat	08.3.2
090-1981 Rev. 1-1995	Canned Crab Meat	09.4
092-1981 Rev. 1-1995	Quick Frozen Shrimps or Prawns	09.2.1
094-1981 Rev. 1-1995	Canned Sardines and Sardine-Type Products	09.4
095-1981 Rev. 1-1995 (Amd. 1-2004)	Quick Frozen Lobsters	09.2.1
096-1981 Rev. 1-1991	Cooked Cured Ham	08.2.2
097-1981 Rev. 1-1991	Cooked Cured Pork Shoulder	08.2.2
098-1981 Rev. 1-1991	Cooked Cured Chopped Meat	08.3.2
099-1981	Canned Tropical Fruit Salad	04.1.2.4
101-1981*	Non-Pulpy Blackcurrant Nectar (preserved exclusively by physical means)*	14.1.3.1
103-1981	Quick Frozen Blueberries	04.1.2.1
104-1981	Quick Frozen Leek	04.2.2.1
105-1981 Rev. 1-2001	Cocoa Powders (Cocoa) and Dry Mixtures of Cocoa and Sugar	05.1.1
108-1981 Rev. 1-1997 (Amd. 1-2001)	Natural Mineral Waters	14.1.1.1
110-1981	Quick Frozen Broccoli	04.2.2.1
111-1981	Quick Frozen Cauliflower	04.2.2.1
112-1981	Quick Frozen Brussel Sprouts	04.2.2.1
113-1981	Quick Frozen Green Beans and Wax Beans	04.2.2.1
114-1981	Quick Frozen French-Fried Potatoes	04.2.2.1
115-1981	Pickled Cucumbers (Cucumber Pickles)	04.2.2.3
116-1981	Canned Carrots	04.2.2.4
117-1981 Rev. 2-2001	Bouillon and Consommés	12.5
119-1981 Rev. 1-1995	Canned Finfish	09.4
120-1981*	Blackcurrant Juice (preserved exclusively by physical means)*	14.1.2.1
121-1981*	Concentrated Blackcurrant Juice (preserved exclusively by physical means)*	14.1.2.3
122-1981*	Pulpy Nectars of Certain Small Fruits (preserved exclusively by physical means)*	14.1.3.1
130-1981	Dried Apricots	04.1.2.2
131-1981	Unshelled Pistachio Nuts	04.2.1.1
132-1981	Quick Frozen Whole Kernel Corn	04.2.2.1
133-1981	Quick Frozen Corn-on-the-Cob	04.2.2.1

Annex C sorted by Codex Standard Number		
Standard No	Codex Standard Title	Food Cat.
134-1981 Rev. 1-1995*	Nectars of Certain Citrus Fruits (preserved exclusively by physical means)*	14.1.3.1
135-1981	Minarine	02.2.2
138-1983*	Concentrated Pineapple Juice (preserved exclusively by physical means)*	14.1.2.3
139-1983*	Concentrated Pineapple Juice with Preservatives, for Manufacturing*	14.1.2.3
140-1983	Quick Frozen Carrots	04.2.2.1
141-1983 Rev. 1-2001	Cocoa (Cacao) Mass (Cocoa/Chocolate Liquor) and Cocoa Cake	05.1.1
143-1985	Dates (fresh)	04.1.1.1
143-1985	Dates (coated)	04.1.1.2
144-1985	Canned Palmito	04.2.2.4
145-1985	Canned Chestnuts and Canned Chestnut Puree	04.2.2.4
148-1985*	Guava Nectar (preserved exclusively by physical means)*	14.1.3.1
149-1985*	Liquid Pulpy Mango Products (preserved exclusively by physical means)*	14.1.3.1
150-1985 Rev. 2-2001	Food Grade Salt	12.1.1
151-1985 Rev. 1-1995	Gari	04.2.2.7
152-1985 Rev. 1-1995	Wheat Flour	06.2.1
153-1985 Rev. 1-1995	Maize (Corn)	06.1
154-1985 Rev. 1-1995	Whole Maize (Corn) Meal	06.2.1
155-1985 Rev. 1-1995	Degermed Maize (Corn) Meal and Maize (Corn) Grits	06.2.1
156-1987 (Amd. 1-1989)	Follow-Up Formula	13.1.2
159-1987	Canned Mangoes	04.1.2.4
160-1987	Mango Chutney	04.1.2.6
161-1989*	Fruit Nectars (preserved exclusively by physical means)*	14.1.3.1
163-1987	Wheat Gluten Products, Including Wheat Gluten	12.9.5
164-1989*	Fruit Juices (preserved exclusively by physical means)*	14.1.1.3
165-1985 Rev. 1-1995	Quick Frozen Blocks of Fish Fillets, Minced Fish Flesh and Mixtures of Fillets and Minced Fish Flesh	09.1.2
166-1985 Rev. 1-1995 (Amd. 1-2004)	Quick Frozen Fish Sticks (Fish Fingers), Fish Portions and Fish Fillets - Breaded and in Batter	09.2.2
167-1985 Rev. 1-1995	Salted Fish and Dried Salted Fish of the Gadidae Family of Fishes	09.2.5
169-1989 Rev. 1-1995	Whole and Decorticated Pearl Millet Grains	06.1
170-1989 Rev. 1-1995	Pearl Millet Flour	06.2.1
171-1989 Rev. 1-1995	Certain Pulses	04.2.1.1
172-1989 Rev. 1-1995	Sorghum Grains	06.1

Annex C sorted by Codex Standard Number		
Standard No	Codex Standard Title	Food Cat.
173-1989 Rev. 1-1995	Sorghum Flour	06.2.1
174-1989	Vegetable Protein Products	12.9.5
175-1989	Soy Protein Products	12.9.1.3
176-1989 Rev. 1-1995	Edible Cassava Flour	06.2.1
177-1991	Grated Dessicated Coconut	04.1.2.2
178-1991 Rev. 1-1995	Durum Wheat Semolina & Durum Wheat Flour	06.2.1
181-1991	Formula Foods for Use in Weight Control Diets	13.4
182-1993 Rev. 1-1999	Pineapple	04.1.1.1
183-1993	Papaya	04.1.1.1
184-1993	Mango	04.1.1.1
185-1993	Nopal	04.2.1.1
186-1993	Prickly pear	04.2.1.1
187-1993	Carambola	04.1.1.1
188-1993	Baby Corn	04.2.1.1
189-1993	Dried Shark Fins	09.2.5
190-1995	Quick Frozen Fish Fillets	09.2.1
191-1995	Quick Frozen Raw Squid	09.1.2
196-1995	Litchi	04.1.1.1
197-1995	Avocado	04.2.1.1
198-1995	Rice	06.1
199-1995	Wheat and Durum Wheat	06.1
200-1995	Peanuts	04.2.1.1
201-1995	Oats	06.1
202-1995	Couscous	06.1
203-1995	Formula Foods for Use in Very Low Energy Diets for Weight	13.4
204-1997	Mangosteens	04.1.1.1
205-1997	Bananas	04.1.1.1
207-1999	Milk Powders and Cream Powders	01.5.1
208-1999 (Amended 2001)	Cheeses in Brine	01.6.2.1
211-1999	Named Animal Fats	02.1.3
212-1999 (Amd. 1-2001)	Sugars (white sugar, dextrose anhydrous, dextrose monohydrate, fructose)	11.1.1
212-1999 (Amd. 1-2001)	Sugars (powdered sugar and powdered dextrose)	11.1.2
212-1999 (Amd. 1-2001)	Sugars (glucose syrup, dried glucose, soft white sugar, brown sugar, raw cane sugar)	11.1.3
212-1999 (Amd. 1-2001)	Sugars (lactose)	11.1.4

Annex C sorted by Codex Standard Number		
Standard No	Codex Standard Title	Food Cat.
212-1999 (Amd. 1-2001)	Sugars (plantation or white mill sugar)	11.1.5
213-1999 Rev. 2-2003	Limes	04.1.1.1
214-1999 Rev. 1-2003	Pumelos (citrus grandis)	04.1.1.1
215-1999	Guavas	04.1.1.1
216-1999	Chayotes	04.1.1.1
217-1999	Mexican Limes	04.1.1.1
218-1999	Ginger	04.2.1.1
219-1999 Rev. 1-2003	Grapefruits (citrus paradisi)	04.1.1.1
220-1999	Longans	04.1.1.1
221-2001	Unripened Cheese, Including Fresh Cheese	01.6.1
222-2001	Crackers from Marine and Freshwater Fish, Crustaceans and Molluscan Shellfish	09.2.5
223-2001	Kimchi	04.2.2.7
224-2001	Tannia	04.2.1.1
225-2001	Asparagus	04.2.1.1
226-2001	Cape Gooseberry	04.1.1.1
227-2001	Bottled/Packaged Drinking Waters (other than natural mineral water)	14.1.1.2
236-2003	Boiled Dried Salted Anchovies	09.2.5
237-2003	Pitahayas	04.1.1.1
238-2003	Sweet Cassava	04.2.1.1
239-2003	Aqueous Coconut Products (coconut milk and coconut cream)	04.1.2.8
241-2003	Canned Bamboo Shoots	04.2.2.4
242-2003	Canned Stone Fruits	04.1.2.4
243-2003	Fermented Milks (plain)	01.2.1
243-2003	Fermented Milks (plain, non-heat treated)	01.2.1.1
243-2003	Fermented Milks (plain, heat treated)	01.2.1.2
243-2003	Fermented Milks (flavoured)	01.7
244-2004	Salted Atlantic Herring and Salted Sprat	09.2.5
245-2004	Oranges	04.1.1.1
A-01-1971 Rev. 1-1999 (Amd. 1-2003)	Butter	02.2.1.1
A-02-1973 Rev. 1-1999 (Amd. 1-2003)	Milkfat Products	02.1.1
A-03-1971 Rev. 1-1999	Evaporated milks	01.3.1
A-04-1971 Rev. 1-1999	Sweetened Condensed Milks	01.3.1
A-06-1978 Rev. 2-2003	Cheese (ripened, including mould ripened)	01.6.2.1

Annex C sorted by Codex Standard Number		
Standard No	Codex Standard Title	Food Cat.
A-06-1978 Rev. 2-2003 (See also CX/STAN 221-2001)	Cheese (unripened, including fresh cheese)	01.6.1
A-07-1971 Rev. 1-1999	Whey Cheese	01.6.3
A-08a-1978	Named Variety Process(ed) Cheese & Spreadable Process(ed) Cheese	01.6.4
A-08b-1978	Process(ed) Cheese & Spreadable Process(ed) Cheese	01.6.4
A-08c-1978	Process(ed) Cheese Preparations (Process(ed) Cheese Food & Process(ed) Cheese Spread)	01.6.4
A-09-1976 Rev. 1-2003	Cream and Prepared Creams	01.4
A-09-1976 Rev. 1-2003	Cream and Prepared Creams (reconstituted cream, recombined cream, prepackaged liquid cream)	01.4.1
A-09-1976 Rev. 1-2003	Cream and Prepared Creams (whipping cream, cream packaged under pressure, whipped cream)	01.4.2
A-09-1976 Rev. 1-2003	Cream and Prepared Creams (fermented cream, acidified cream)	01.4.3
A-15-1995 Rev. 1-2003	Whey powders	01.8.2
A-18-1995 Rev. 1-2001	Edible Casein Products	01.5.1
C-01-1966	Cheddar Cheese	01.6.2.1
C-03-1966	Danbo Cheese	01.6.2.1
C-04-1966	Edam Cheese	01.6.2.1
C-05-1966	Gouda Cheese	01.6.2.1
C-06-1966	Havarti Cheese	01.6.2.1
C-07-1966	Samsoe Cheese	01.6.2.1
C-09-1967	Emmentaler Cheese	01.6.2.1
C-11-1968	Tilsiter Cheese	01.6.2.1
C-13-1968	Saint Paulin Cheese	01.6.2.1
C-15-1968	Provolone Cheese	01.6.2.1
C-16-1968	Cottage Cheese, Including Creamed Cottage Cheese	01.6.1
C-18-1969	Coulommiers Cheese	01.6.2.1
C-31-1973	Cream Cheese (Rahmfrischkase)	01.6.1
C-33-1973	Camembert Cheese	01.6.2.1
C-34-1973	Brie Cheese	01.6.2.1
C-35-1978	Extra Hard Grating Cheese	01.6.2.1

Notes

* These Commodity Standards would be replaced by the General Standard for Fruit Juices and Nectars (pending adoption by 28th CAC in 2005) as follows:

XXX-2005	Fruit Juice	14.1.2.1
XXX-2005	Concentrates for Fruit Juice	14.1.2.3
XXX-2005	Fruit Nectar	14.1.3.1
XXX-2005	Concentrates for Fruit Nectar	14.1.3.3

Annex C sorted by Codex Standard Title		
Standard No	Codex Standard Title	Food Cat.
048-1981*	Apple Juice (preserved exclusively by physical means) *	14.1.2.1
044-1981*	Apricot, Peach & Pear Nectar (preserved exclusively by physical means)*	14.1.3.1
239-2003	Aqueous Coconut Products (coconut milk and coconut cream)	04.1.2.8
225-2001	Asparagus	04.2.1.1
197-1995	Avocado	04.2.1.1
188-1993	Baby Corn	04.2.1.1
205-1997	Bananas	04.1.1.1
120-1981*	Blackcurrant Juice (preserved exclusively by physical means)*	14.1.2.1
236-2003	Boiled Dried Salted Anchovies	09.2.5
227-2001	Bottled/Packaged Drinking Waters (other than natural mineral water)	14.1.1.2
117-1981 Rev. 2-2001	Bouillon and Consommés	12.5
C-34-1973	Brie Cheese	01.6.2.1
A-01-1971 Rev. 1-1999 (Amd. 1-2003)	Butter	02.2.1.1
C-33-1973	Camembert Cheese	01.6.2.1
017-1981 Rev. 1-2001	Canned Applesauce	04.1.2.4
056-1981	Canned Asparagus	04.2.2.4
073-1981	Canned Baby Foods	13.2
241-2003	Canned Bamboo Shoots	04.2.2.4
116-1981	Canned Carrots	04.2.2.4
145-1985	Canned Chestnuts and Canned Chestnut Puree	04.2.2.4
088-1981 Rev. 1-1991	Canned Corned Beef	08.3.2
090-1981 Rev. 1-1995	Canned Crab Meat	09.4
119-1981 Rev. 1-1995	Canned Finfish	09.4
078-1981	Canned Fruit Cocktail	04.1.2.4
015-1981	Canned Grapefruit	04.1.2.4
016-1981	Canned Green Beans and Wax Beans	04.2.2.4
058-1981	Canned Green Peas	04.2.2.4
068-1981	Canned Mandarin Oranges	04.1.2.4
159-1987	Canned Mangoes	04.1.2.4
081-1981	Canned Mature Processed Peas	04.2.2.4
055-1981	Canned Mushrooms	04.2.2.4
144-1985	Canned Palmito	04.2.2.4
061-1985 Rev. 1-2001	Canned Pears	04.1.2.4

Annex C sorted by Codex Standard Title		
Standard No	Codex Standard Title	Food Cat.
042-1981(Amd. 1-1987)	Canned Pineapple	04.1.2.4
060-1981	Canned Raspberries	04.1.2.4
003-1981 Rev. 2-1995	Canned Salmon	09.4
094-1981 Rev. 1-1995	Canned Sardines and Sardine-Type Products	09.4
037-1981 Rev. 1-1995	Canned Shrimps or Prawns	09.4
242-2003	Canned Stone Fruits	04.1.2.4
062-1987	Canned Strawberries	04.1.2.4
018-1981	Canned Sweet Corn	04.2.2.4
013-1981	Canned Tomatoes	04.2.2.4
099-1981	Canned Tropical Fruit Salad	04.1.2.4
070-1981 Rev. 1-1995	Canned Tuna and Bonito	09.4
226-2001	Cape Gooseberry	04.1.1.1
187-1993	Carambola	04.1.1.1
171-1989 Rev. 1-1995	Certain Pulses	04.2.1.1
216-1999	Chayotes	04.1.1.1
C-01-1966	Cheddar Cheese	01.6.2.1
A-06-1978 Rev. 2-2003	Cheese (ripened, including mould ripened)	01.6.2.1
A-06-1978 Rev. 2-2003 (See also CX/STAN 221-2001)	Cheese (unripened, including fresh cheese)	01.6.1
208-1999 (Amended 2001)	Cheeses in Brine	01.6.2.1
087-1981 Rev. 1-2003	Chocolate and Chocolate Products	05.1.4
080-1981	Citrus Marmalade	04.1.2.5
141-1983 Rev. 1-2001	Cocoa (Cacao) Mass (Cocoa/Chocolate Liquor) and Cocoa Cake	05.1.1
086-1981 Rev. 1-2001	Cocoa Butters	05.1.3
105-1981 Rev. 1-2001	Cocoa Powders (Cocoa) and Dry Mixtures of Cocoa and Sugar	05.1.1
063-1981*	Concentrated Apple Juice (preserved exclusively by physical	14.1.2.3
121-1981*	Concentrated Blackcurrant Juice (preserved exclusively by physical means)*	14.1.2.3
083-1981*	Concentrated Grape Juice (preserved exclusively by physical means)*	14.1.2.3
064-1981*	Concentrated Orange Juice (preserved exclusively by physical means)*	14.1.2.3
138-1983*	Concentrated Pineapple Juice (preserved exclusively by physical means)*	14.1.2.3
139-1983*	Concentrated Pineapple Juice with Preservatives, for Manufacturing*	14.1.2.3

Annex C sorted by Codex Standard Title		
Standard No	Codex Standard Title	Food Cat.
098-1981 Rev. 1-1991	Cooked Cured Chopped Meat	08.3.2
096-1981 Rev. 1-1991	Cooked Cured Ham	08.2.2
097-1981 Rev. 1-1991	Cooked Cured Pork Shoulder	08.2.2
C-16-1968	Cottage Cheese, Including Creamed Cottage Cheese	01.6.1
C-18-1969	Coulommiers Cheese	01.6.2.1
202-1995	Couscous	06.1
222-2001	Crackers from Marine and Freshwater Fish, Crustaceans and Molluscan Shellfish	09.2.5
A-09-1976 Rev. 1-2003	Cream and Prepared Creams	01.4
A-09-1976 Rev. 1-2003	Cream and Prepared Creams (fermented cream, acidified cream)	01.4.3
A-09-1976 Rev. 1-2003	Cream and Prepared Creams (reconstituted cream, recombined cream, prepackaged liquid cream)	01.4.1
A-09-1976 Rev. 1-2003	Cream and Prepared Creams (whipping cream, cream packaged under pressure, whipped cream)	01.4.2
C-31-1973	Cream Cheese (Rahmfrischkase)	01.6.1
C-03-1966	Danbo Cheese	01.6.2.1
143-1985	Dates (coated)	04.1.1.2
143-1985	Dates (fresh)	04.1.1.1
155-1985 Rev. 1-1995	Degermed Maize (Corn) Meal and Maize (Corn) Grits	06.2.1
130-1981	Dried Apricots	04.1.2.2
039-1981	Dried Edible Fungi	04.2.2.2
189-1993	Dried Shark Fins	09.2.5
178-1991 Rev. 1-1995	Durum Wheat Semolina & Durum Wheat Flour	06.2.1
C-04-1966	Edam Cheese	01.6.2.1
A-18-1995 Rev. 1-2001	Edible Casein Products	01.5.1
176-1989 Rev. 1-1995	Edible Cassava Flour	06.2.1
038-1981	Edible Fungi and Fungi Products (concentrate, dried concentrate or extract)	04.2.2.6
038-1981	Edible Fungi and Fungi Products (edible fungi)	04.2.1.1
038-1981	Edible Fungi and Fungi Products (fermented)	04.2.2.7
038-1981	Edible Fungi and Fungi Products (fungus products)	04.2.1.2
038-1981	Edible Fungi and Fungi Products (incl. freeze dried, fungus grits and fungus powder)	04.2.2.2
038-1981	Edible Fungi and Fungi Products (quick frozen)	04.2.2.1
038-1981	Edible Fungi and Fungi Products (salted, pickled or in vegetable oil)	04.2.2.3
038-1981	Edible Fungi and Fungi Products (sterilized)	04.2.2.4
C-09-1967	Emmentaler Cheese	01.6.2.1

Annex C sorted by Codex Standard Title		
Standard No	Codex Standard Title	Food Cat.
A-03-1971 Rev. 1-1999	Evaporated milks	01.3.1
C-35-1978	Extra Hard Grating Cheese	01.6.2.1
243-2003	Fermented Milks (flavoured)	01.7
243-2003	Fermented Milks (plain)	01.2.1
243-2003	Fermented Milks (plain, heat treated)	01.2.1.2
243-2003	Fermented Milks (plain, non-heat treated)	01.2.1.1
156-1987 (Amd. 1-1989)	Follow-Up Formula	13.1.2
150-1985 Rev. 2-2001	Food Grade Salt	12.1.1
053-1981 (Amd. 1-1983)	Foods with Low-Sodium Content (salt substitutes)	12.1.2
053-1981 (Amd. 1-1983)	Foods with Low-Sodium Content (special dietary foods with low sodium content)	13.0
203-1995	Formula Foods for Use in Very Low Energy Diets for Weight	13.4
181-1991	Formula Foods for Use in Weight Control Diets	13.4
040-1981	Fresh Fungus "Chanterelle"	04.2.1.1
164-1989*	Fruit Juices (preserved exclusively by physical means)*	14.1.1.3
161-1989*	Fruit Nectars (preserved exclusively by physical means)*	14.1.3.1
151-1985 Rev. 1-1995	Gari	04.2.2.7
019-1981 Rev. 2-1999	General Standard for Edible Fats and Oils Not Covered by Individual Standards	02.1
218-1999	Ginger	04.2.1.1
C-05-1966	Gouda Cheese	01.6.2.1
082-1981*	Grape Juice (preserved exclusively by physical means)*	14.1.2.1
046-1981*	Grapefruit Juice (preserved exclusively by physical means)*	14.1.2.1
219-1999 Rev. 1-2003	Grapefruits (citrus paradisi)	04.1.1.1
177-1991	Grated Dessicated Coconut	04.1.2.2
148-1985*	Guava Nectar (preserved exclusively by physical means)*	14.1.3.1
215-1999	Guavas	04.1.1.1
C-06-1966	Havarti Cheese	01.6.2.1
012-1981 Rev. 2-2001	Honey	11.5
072-1981 (Amd. 4-1997)	Infant formula	13.1.1
079-1981	Jam (Fruit Preserves) and Jellies	04.1.2.5
223-2001	Kimchi	04.2.2.7
047-1981*	Lemon Juice (preserved exclusively by physical means)*	14.1.2.1
213-1999 Rev. 2-2003	Limes	04.1.1.1
149-1985*	Liquid Pulpy Mango Products (preserved exclusively by physical means)*	14.1.3.1
196-1995	Litchi	04.1.1.1

Annex C sorted by Codex Standard Title		
Standard No	Codex Standard Title	Food Cat.
220-1999	Longans	04.1.1.1
089-1981 Rev. 1-1991	Luncheon Meat	08.3.2
153-1985 Rev. 1-1995	Maize (Corn)	06.1
184-1993	Mango	04.1.1.1
160-1987	Mango Chutney	04.1.2.6
204-1997	Mangosteens	04.1.1.1
032-1981 Rev. 1-1989	Margarine	02.2.1.2
217-1999	Mexican Limes	04.1.1.1
207-1999	Milk Powders and Cream Powders	01.5.1
A-02-1973 Rev. 1-1999 (Amd. 1-2003)	Milkfat Products	02.1.1
135-1981	Minarine	02.2.2
211-1999	Named Animal Fats	02.1.3
A-08a-1978	Named Variety Process(ed) Cheese & Spreadable Process(ed) Cheese	01.6.4
108-1981 Rev. 1-1997 (Amd. 1-2001)	Natural Mineral Waters	14.1.1.1
134-1981 Rev. 1-1995*	Nectars of Certain Citrus Fruits (preserved exclusively by physical means)*	14.1.3.1
101-1981*	Non-Pulpy Blackcurrant Nectar (preserved exclusively by physical means)*	14.1.3.1
185-1993	Nopal	04.2.1.1
201-1995	Oats	06.1
033-1981 Rev. 2-2003	Olive Oil, Virgin and Refined, and Refined Olive Pomace Oil, Olive Oils and Olive Pomace Oils	02.1.2
045-1981*	Orange Juice (preserved exclusively by physical means)*	14.1.2.1
245-2004	Oranges	04.1.1.1
183-1993	Papaya	04.1.1.1
200-1995	Peanuts	04.2.1.1
170-1989 Rev. 1-1995	Pearl Millet Flour	06.2.1
115-1981	Pickled Cucumbers (Cucumber Pickles)	04.2.2.3
182-1993 Rev. 1-1999	Pineapple	04.1.1.1
085-1981*	Pineapple Juice (preserved exclusively by physical means)*	14.1.2.1
237-2003	Pitahayas	04.1.1.1
186-1993	Prickly pear	04.2.1.1
A-08b-1978	Process(ed) Cheese & Spreadable Process(ed) Cheese	01.6.4
A-08c-1978	Process(ed) Cheese Preparations (Process(ed) Cheese Food & Process(ed) Cheese Spread)	01.6.4
074-1981 (Amd. 4-1997)	Processed Cereal-Based Foods for Infants and Children	13.2

Annex C sorted by Codex Standard Title		
Standard No	Codex Standard Title	Food Cat.
057-1981	Processed Tomato Concentrates (tomato paste)	04.2.2.6
057-1981	Processed Tomato Concentrates (tomato puree)	04.2.2.5
C-15-1968	Provolone Cheese	01.6.2.1
122-1981*	Pulpy Nectars of Certain Small Fruits (preserved exclusively by physical means)*	14.1.3.1
214-1999 Rev. 1-2003	Pumelos (citrus grandis)	04.1.1.1
076-1981	Quick Frozen Bilberries	04.1.2.1
165-1985 Rev. 1-1995	Quick Frozen Blocks of Fish Fillets, Minced Fish Flesh and Mixtures of Fillets and Minced Fish Flesh	09.1.2
103-1981	Quick Frozen Blueberries	04.1.2.1
110-1981	Quick Frozen Broccoli	04.2.2.1
112-1981	Quick Frozen Brussel Sprouts	04.2.2.1
140-1983	Quick Frozen Carrots	04.2.2.1
111-1981	Quick Frozen Cauliflower	04.2.2.1
133-1981	Quick Frozen Corn-on-the-Cob	04.2.2.1
190-1995	Quick Frozen Fish Fillets	09.2.1
166-1985 Rev. 1-1995 (Amd. 1-2004)	Quick Frozen Fish Sticks (Fish Fingers), Fish Portions and Fish Fillets - Breaded and in Batter	09.2.2
114-1981	Quick Frozen French-Fried Potatoes	04.2.2.1
113-1981	Quick Frozen Green Beans and Wax Beans	04.2.2.1
104-1981	Quick Frozen Leek	04.2.2.1
095-1981 Rev. 1-1995 (Amd. 1-2004)	Quick Frozen Lobsters	09.2.1
075-1981	Quick Frozen Peaches	04.1.2.1
041-1981	Quick Frozen Peas	04.2.2.1
069-1981	Quick Frozen Raspberries	04.1.2.1
191-1995	Quick Frozen Raw Squid	09.1.2
092-1981 Rev. 1-1995	Quick Frozen Shrimps or Prawns	09.2.1
077-1981	Quick Frozen Spinach	04.2.2.1
052-1981	Quick Frozen Strawberries	04.1.2.1
132-1981	Quick Frozen Whole Kernel Corn	04.2.2.1
036-1981 Rev. 1-1995	Quick-Frozen Finfish, Uneviscerated and Eviscerated	09.1.2
067-1981	Raisins	04.1.2.2
198-1995	Rice	06.1
C-13-1968	Saint Paulin Cheese	01.6.2.1
244-2004	Salted Atlantic Herring and Salted Sprat	09.2.5
167-1985 Rev. 1-1995	Salted Fish and Dried Salted Fish of the Gadidae Family of Fishes	09.2.5

Annex C sorted by Codex Standard Title		
Standard No	Codex Standard Title	Food Cat.
C-07-1966	Samsøe Cheese	01.6.2.1
173-1989 Rev. 1-1995	Sorghum Flour	06.2.1
172-1989 Rev. 1-1995	Sorghum Grains	06.1
175-1989	Soy Protein Products	12.9.1.3
212-1999 (Amd. 1-2001)	Sugars (glucose syrup, dried glucose, soft white sugar, brown sugar, raw cane sugar)	11.1.3
212-1999 (Amd. 1-2001)	Sugars (lactose)	11.1.4
212-1999 (Amd. 1-2001)	Sugars (plantation or white mill sugar)	11.1.5
212-1999 (Amd. 1-2001)	Sugars (powdered sugar and powdered dextrose)	11.1.2
212-1999 (Amd. 1-2001)	Sugars (white sugar, dextrose anhydrous, dextrose monohydrate, fructose)	11.1.1
238-2003	Sweet Cassava	04.2.1.1
084-1981*	Sweetened Concentrated Labrusca Type Grape Juice (preserved exclusively by physical means)*	14.1.2.3
A-04-1971 Rev. 1-1999	Sweetened Condensed Milks	01.3.1
066-1981 Rev. 1-1987	Table Olives	04.2.2.3
224-2001	Tannia	04.2.1.1
C-11-1968	Tilsiter Cheese	01.6.2.1
221-2001	Unripened Cheese, Including Fresh Cheese	01.6.1
131-1981	Unshelled Pistachio Nuts	04.2.1.1
174-1989	Vegetable Protein Products	12.9.5
199-1995	Wheat and Durum Wheat	06.1
152-1985 Rev. 1-1995	Wheat Flour	06.2.1
163-1987	Wheat Gluten Products, Including Wheat Gluten	12.9.5
A-07-1971 Rev. 1-1999	Whey Cheese	01.6.3
A-15-1995 Rev. 1-2003	Whey powders	01.8.2
169-1989 Rev. 1-1995	Whole and Decorticated Pearl Millet Grains	06.1
154-1985 Rev. 1-1995	Whole Maize (Corn) Meal	06.2.1

Notes

* These Commodity Standards would be replaced by the General Standard for Fruit Juices and Nectars (pending adoption by 28th CAC in 2005) as follows:

XXX-2005	Fruit Juice	14.1.2.1
XXX-2005	Concentrates for Fruit Juice	14.1.2.3
XXX-2005	Fruit Nectar	14.1.3.1
XXX-2005	Concentrates for Fruit Nectar	14.1.3.3

Annex C sorted by GSFA Food Category Number		
Standard No	Codex Standard Title	Food Cat.
243-2003	Fermented Milks (plain)	01.2.1
243-2003	Fermented Milks (plain, non-heat treated)	01.2.1.1
243-2003	Fermented Milks (plain, heat treated)	01.2.1.2
A-03-1971 Rev. 1-1999	Evaporated milks	01.3.1
A-04-1971 Rev. 1-1999	Sweetened Condensed Milks	01.3.1
A-09-1976 Rev. 1-2003	Cream and Prepared Creams	01.4
A-09-1976 Rev. 1-2003	Cream and Prepared Creams (reconstituted cream, recombined cream, prepackaged liquid cream)	01.4.1
A-09-1976 Rev. 1-2003	Cream and Prepared Creams (whipping cream, cream packaged under pressure, whipped cream)	01.4.2
A-09-1976 Rev. 1-2003	Cream and Prepared Creams (fermented cream, acidified cream)	01.4.3
207-1999	Milk Powders and Cream Powders	01.5.1
A-18-1995 Rev. 1-2001	Edible Casein Products	01.5.1
A-06-1978 Rev. 2-2003 (See also CX/STAN 221-2001)	Cheese (unripened, including fresh cheese)	01.6.1
C-31-1973	Cream Cheese (Rahmfrischkase)	01.6.1
C-16-1968	Cottage Cheese, Including Creamed Cottage Cheese	01.6.1
221-2001	Unripened Cheese, Including Fresh Cheese	01.6.1
C-07-1966	Samsøe Cheese	01.6.2.1
A-06-1978 Rev. 2-2003	Cheese (ripened, including mould ripened)	01.6.2.1
208-1999 (Amended 2001)	Cheeses in Brine	01.6.2.1
C-01-1966	Cheddar Cheese	01.6.2.1
C-03-1966	Danbo Cheese	01.6.2.1
C-04-1966	Edam Cheese	01.6.2.1
C-06-1966	Havarti Cheese	01.6.2.1
C-09-1967	Emmentaler Cheese	01.6.2.1
C-11-1968	Tilsiter Cheese	01.6.2.1
C-13-1968	Saint Paulin Cheese	01.6.2.1
C-15-1968	Provolone Cheese	01.6.2.1
C-18-1969	Coulommiers Cheese	01.6.2.1
C-33-1973	Camembert Cheese	01.6.2.1
C-34-1973	Brie Cheese	01.6.2.1
C-35-1978	Extra Hard Grating Cheese	01.6.2.1
C-05-1966	Gouda Cheese	01.6.2.1
A-07-1971 Rev. 1-1999	Whey Cheese	01.6.3

Annex C sorted by GSFA Food Category Number		
Standard No	Codex Standard Title	Food Cat.
A-08c-1978	Process(ed) Cheese Preparations (Process(ed) Cheese Food & Process(ed) Cheese Spread)	01.6.4
A-08a-1978	Named Variety Process(ed) Cheese & Spreadable Process(ed) Cheese	01.6.4
A-08b-1978	Process(ed) Cheese & Spreadable Process(ed) Cheese	01.6.4
243-2003	Fermented Milks (flavoured)	01.7
A-15-1995 Rev. 1-2003	Whey powders	01.8.2
019-1981 Rev. 2-1999	General Standard for Edible Fats and Oils Not Covered by Individual Standards	02.1
A-02-1973 Rev. 1-1999 (Amd. 1-2003)	Milkfat Products	02.1.1
033-1981 Rev. 2-2003	Olive Oil, Virgin and Refined, and Refined Olive Pomace Oil, Olive Oils and Olive Pomace Oils	02.1.2
211-1999	Named Animal Fats	02.1.3
A-01-1971 Rev. 1-1999 (Amd. 1-2003)	Butter	02.2.1.1
032-1981 Rev. 1-1989	Margarine	02.2.1.2
135-1981	Minarine	02.2.2
143-1985	Dates (fresh)	04.1.1.1
205-1997	Bananas	04.1.1.1
182-1993 Rev. 1-1999	Pineapple	04.1.1.1
183-1993	Papaya	04.1.1.1
184-1993	Mango	04.1.1.1
215-1999	Guavas	04.1.1.1
187-1993	Carambola	04.1.1.1
204-1997	Mangosteens	04.1.1.1
213-1999 Rev. 2-2003	Limes	04.1.1.1
214-1999 Rev. 1-2003	Pumelos (citrus grandi)	04.1.1.1
196-1995	Litchi	04.1.1.1
217-1999	Mexican Limes	04.1.1.1
219-1999 Rev. 1-2003	Grapefruits (citrus paradisi)	04.1.1.1
245-2004	Oranges	04.1.1.1
220-1999	Longans	04.1.1.1
216-1999	Chayotes	04.1.1.1
226-2001	Cape Gooseberry	04.1.1.1
237-2003	Pitahayas	04.1.1.1
143-1985	Dates (coated)	04.1.1.2
069-1981	Quick Frozen Raspberries	04.1.2.1
076-1981	Quick Frozen Bilberries	04.1.2.1

Annex C sorted by GSFA Food Category Number		
Standard No	Codex Standard Title	Food Cat.
075-1981	Quick Frozen Peaches	04.1.2.1
052-1981	Quick Frozen Strawberries	04.1.2.1
103-1981	Quick Frozen Blueberries	04.1.2.1
177-1991	Grated Dessicated Coconut	04.1.2.2
130-1981	Dried Apricots	04.1.2.2
067-1981	Raisins	04.1.2.2
062-1987	Canned Strawberries	04.1.2.4
242-2003	Canned Stone Fruits	04.1.2.4
015-1981	Canned Grapefruit	04.1.2.4
099-1981	Canned Tropical Fruit Salad	04.1.2.4
060-1981	Canned Raspberries	04.1.2.4
017-1981 Rev. 1-2001	Canned Applesauce	04.1.2.4
068-1981	Canned Mandarin Oranges	04.1.2.4
061-1985 Rev. 1-2001	Canned Pears	04.1.2.4
042-1981(Amd. 1-1987)	Canned Pineapple	04.1.2.4
078-1981	Canned Fruit Cocktail	04.1.2.4
159-1987	Canned Mangoes	04.1.2.4
079-1981	Jam (Fruit Preserves) and Jellies	04.1.2.5
080-1981	Citrus Marmalade	04.1.2.5
160-1987	Mango Chutney	04.1.2.6
239-2003	Aqueous Coconut Products (coconut milk and coconut cream)	04.1.2.8
238-2003	Sweet Cassava	04.2.1.1
040-1981	Fresh Fungus "Chanterelle"	04.2.1.1
185-1993	Nopal	04.2.1.1
186-1993	Prickly pear	04.2.1.1
171-1989 Rev. 1-1995	Certain Pulses	04.2.1.1
197-1995	Avocado	04.2.1.1
188-1993	Baby Corn	04.2.1.1
131-1981	Unshelled Pistachio Nuts	04.2.1.1
200-1995	Peanuts	04.2.1.1
225-2001	Asparagus	04.2.1.1
224-2001	Tannia	04.2.1.1
218-1999	Ginger	04.2.1.1
038-1981	Edible Fungi and Fungi Products (edible fungi)	04.2.1.1
038-1981	Edible Fungi and Fungi Products (fungus products)	04.2.1.2
140-1983	Quick Frozen Carrots	04.2.2.1

Annex C sorted by GSFA Food Category Number		
Standard No	Codex Standard Title	Food Cat.
133-1981	Quick Frozen Corn-on-the-Cob	04.2.2.1
132-1981	Quick Frozen Whole Kernel Corn	04.2.2.1
114-1981	Quick Frozen French-Fried Potatoes	04.2.2.1
077-1981	Quick Frozen Spinach	04.2.2.1
038-1981	Edible Fungi and Fungi Products (quick frozen)	04.2.2.1
113-1981	Quick Frozen Green Beans and Wax Beans	04.2.2.1
104-1981	Quick Frozen Leek	04.2.2.1
110-1981	Quick Frozen Broccoli	04.2.2.1
112-1981	Quick Frozen Brussel Sprouts	04.2.2.1
111-1981	Quick Frozen Cauliflower	04.2.2.1
041-1981	Quick Frozen Peas	04.2.2.1
038-1981	Edible Fungi and Fungi Products (incl. freeze dried, fungus grits and fungus powder)	04.2.2.2
039-1981	Dried Edible Fungi	04.2.2.2
066-1981 Rev. 1-1987	Table Olives	04.2.2.3
115-1981	Pickled Cucumbers (Cucumber Pickles)	04.2.2.3
038-1981	Edible Fungi and Fungi Products (salted, pickled or in vegetable oil)	04.2.2.3
013-1981	Canned Tomatoes	04.2.2.4
018-1981	Canned Sweet Corn	04.2.2.4
116-1981	Canned Carrots	04.2.2.4
081-1981	Canned Mature Processed Peas	04.2.2.4
016-1981	Canned Green Beans and Wax Beans	04.2.2.4
058-1981	Canned Green Peas	04.2.2.4
056-1981	Canned Asparagus	04.2.2.4
241-2003	Canned Bamboo Shoots	04.2.2.4
055-1981	Canned Mushrooms	04.2.2.4
038-1981	Edible Fungi and Fungi Products (sterilized)	04.2.2.4
144-1985	Canned Palmito	04.2.2.4
145-1985	Canned Chestnuts and Canned Chestnut Puree	04.2.2.4
057-1981	Processed Tomato Concentrates (tomato puree)	04.2.2.5
038-1981	Edible Fungi and Fungi Products (concentrate, dried concentrate or extract)	04.2.2.6
057-1981	Processed Tomato Concentrates (tomato paste)	04.2.2.6
151-1985 Rev. 1-1995	Gari	04.2.2.7
223-2001	Kimchi	04.2.2.7
038-1981	Edible Fungi and Fungi Products (fermented)	04.2.2.7
105-1981 Rev. 1-2001	Cocoa Powders (Cocoa) and Dry Mixtures of Cocoa and	05.1.1

Annex C sorted by GSFA Food Category Number		
Standard No	Codex Standard Title	Food Cat.
	Sugar	
141-1983 Rev. 1-2001	Cocoa (Cacao) Mass (Cocoa/Chocolate Liquor) and Cocoa Cake	05.1.1
086-1981 Rev. 1-2001	Cocoa Butters	05.1.3
087-1981 Rev. 1-2003	Chocolate and Chocolate Products	05.1.4
169-1989 Rev. 1-1995	Whole and Decorticated Pearl Millet Grains	06.1
172-1989 Rev. 1-1995	Sorghum Grains	06.1
198-1995	Rice	06.1
199-1995	Wheat and Durum Wheat	06.1
202-1995	Couscous	06.1
153-1985 Rev. 1-1995	Maize (Corn)	06.1
201-1995	Oats	06.1
173-1989 Rev. 1-1995	Sorghum Flour	06.2.1
178-1991 Rev. 1-1995	Durum Wheat Semolina & Durum Wheat Flour	06.2.1
176-1989 Rev. 1-1995	Edible Cassava Flour	06.2.1
152-1985 Rev. 1-1995	Wheat Flour	06.2.1
155-1985 Rev. 1-1995	Degermed Maize (Corn) Meal and Maize (Corn) Grits	06.2.1
170-1989 Rev. 1-1995	Pearl Millet Flour	06.2.1
154-1985 Rev. 1-1995	Whole Maize (Corn) Meal	06.2.1
096-1981 Rev. 1-1991	Cooked Cured Ham	08.2.2
097-1981 Rev. 1-1991	Cooked Cured Pork Shoulder	08.2.2
088-1981 Rev. 1-1991	Canned Corned Beef	08.3.2
098-1981 Rev. 1-1991	Cooked Cured Chopped Meat	08.3.2
089-1981 Rev. 1-1991	Luncheon Meat	08.3.2
191-1995	Quick Frozen Raw Squid	09.1.2
036-1981 Rev. 1-1995	Quick-Frozen Finfish, Uneviscerated and Eviscerated	09.1.2
165-1985 Rev. 1-1995	Quick Frozen Blocks of Fish Fillets, Minced Fish Flesh and Mixtures of Fillets and Minced Fish Flesh	09.1.2
190-1995	Quick Frozen Fish Fillets	09.2.1
092-1981 Rev. 1-1995	Quick Frozen Shrimps or Prawns	09.2.1
095-1981 Rev. 1-1995 (Amd. 1-2004)	Quick Frozen Lobsters	09.2.1
166-1985 Rev. 1-1995 (Amd. 1-2004)	Quick Frozen Fish Sticks (Fish Fingers), Fish Portions and Fish Fillets - Breaded and in Batter	09.2.2
222-2001	Crackers from Marine and Freshwater Fish, Crustaceans and Molluscan Shellfish	09.2.5
167-1985 Rev. 1-1995	Salted Fish and Dried Salted Fish of the Gadidae Family of Fishes	09.2.5
236-2003	Boiled Dried Salted Anchovies	09.2.5

Annex C sorted by GSFA Food Category Number		
Standard No	Codex Standard Title	Food Cat.
189-1993	Dried Shark Fins	09.2.5
244-2004	Salted Atlantic Herring and Salted Sprat	09.2.5
119-1981 Rev. 1-1995	Canned Finfish	09.4
037-1981 Rev. 1-1995	Canned Shrimps or Prawns	09.4
003-1981 Rev. 2-1995	Canned Salmon	09.4
090-1981 Rev. 1-1995	Canned Crab Meat	09.4
094-1981 Rev. 1-1995	Canned Sardines and Sardine-Type Products	09.4
070-1981 Rev. 1-1995	Canned Tuna and Bonito	09.4
212-1999 (Amd. 1-2001)	Sugars (white sugar, dextrose anhydrous, dextrose monohydrate, fructose)	11.1.1
212-1999 (Amd. 1-2001)	Sugars (powdered sugar and powdered dextrose)	11.1.2
212-1999 (Amd. 1-2001)	Sugars (glucose syrup, dried glucose, soft white sugar, brown sugar, raw cane sugar)	11.1.3
212-1999 (Amd. 1-2001)	Sugars (lactose)	11.1.4
212-1999 (Amd. 1-2001)	Sugars (plantation or white mill sugar)	11.1.5
012-1981 Rev. 2-2001	Honey	11.5
150-1985 Rev. 2-2001	Food Grade Salt	12.1.1
053-1981 (Amd. 1-1983)	Foods with Low-Sodium Content (salt substitutes)	12.1.2
117-1981 Rev. 2-2001	Bouillon and Consommés	12.5
175-1989	Soy Protein Products	12.9.1.3
163-1987	Wheat Gluten Products, Including Wheat Gluten	12.9.5
174-1989	Vegetable Protein Products	12.9.5
053-1981 (Amd. 1-1983)	Foods with Low-Sodium Content (special dietary foods with low sodium content)	13.0
072-1981 (Amd. 4-1997)	Infant formula	13.1.1
156-1987 (Amd. 1-1989)	Follow-Up Formula	13.1.2
073-1981	Canned Baby Foods	13.2
074-1981 (Amd. 4-1997)	Processed Cereal-Based Foods for Infants and Children	13.2
203-1995	Formula Foods for Use in Very Low Energy Diets for Weight	13.4
181-1991	Formula Foods for Use in Weight Control Diets	13.4
108-1981 Rev. 1-1997 (Amd. 1-2001)	Natural Mineral Waters	14.1.1.1
227-2001	Bottled/Packaged Drinking Waters (other than natural mineral water)	14.1.1.2
164-1989*	Fruit Juices (preserved exclusively by physical means)*	14.1.1.3
046-1981*	Grapefruit Juice (preserved exclusively by physical means)*	14.1.2.1
085-1981*	Pineapple Juice (preserved exclusively by physical means)*	14.1.2.1
082-1981*	Grape Juice (preserved exclusively by physical means)*	14.1.2.1

Annex C sorted by GSFA Food Category Number		
Standard No	Codex Standard Title	Food Cat.
048-1981*	Apple Juice (preserved exclusively by physical means) *	14.1.2.1
047-1981*	Lemon Juice (preserved exclusively by physical means)*	14.1.2.1
045-1981*	Orange Juice (preserved exclusively by physical means)*	14.1.2.1
120-1981*	Blackcurrant Juice (preserved exclusively by physical means)*	14.1.2.1
084-1981*	Sweetened Concentrated Labrusca Type Grape Juice (preserved exclusively by physical means)*	14.1.2.3
083-1981*	Concentrated Grape Juice (preserved exclusively by physical means)*	14.1.2.3
121-1981*	Concentrated Blackcurrant Juice (preserved exclusively by physical means)*	14.1.2.3
139-1983*	Concentrated Pineapple Juice with Preservatives, for Manufacturing*	14.1.2.3
138-1983*	Concentrated Pineapple Juice (preserved exclusively by physical means)*	14.1.2.3
064-1981*	Concentrated Orange Juice (preserved exclusively by physical means)*	14.1.2.3
063-1981*	Concentrated Apple Juice (preserved exclusively by physical means)*	14.1.2.3
134-1981 Rev. 1-1995*	Nectars of Certain Citrus Fruits (preserved exclusively by physical means)*	14.1.3.1
122-1981*	Pulpy Nectars of Certain Small Fruits (preserved exclusively by physical means)*	14.1.3.1
148-1985*	Guava Nectar (preserved exclusively by physical means)*	14.1.3.1
149-1985*	Liquid Pulpy Mango Products (preserved exclusively by physical means)*	14.1.3.1
101-1981*	Non-Pulpy Blackcurrant Nectar (preserved exclusively by physical means)*	14.1.3.1
044-1981*	Apricot, Peach & Pear Nectar (preserved exclusively by physical means)*	14.1.3.1
161-1989*	Fruit Nectars (preserved exclusively by physical means)*	14.1.3.1

Notes

* These Commodity Standards would be replaced by the General Standard for Fruit Juices and Nectars (pending adoption by 28th CAC in 2005) as follows:

XXX-2005	Fruit Juice	14.1.2.1
XXX-2005	Concentrates for Fruit Juice	14.1.2.3
XXX-2005	Fruit Nectar	14.1.3.1
XXX-2005	Concentrates for Fruit Nectar	14.1.3.3

CODEX GENERAL STANDARD FOR FOOD ADDITIVES

TABLE ONE

Additives Permitted for Use Under Specified Conditions in Certain Food Categories or Individual Food Items

**ALPHA-AMYLASE (ASPERGILLUS ORYZAE VAR.)**Alpha-Amylase (*Aspergillus oryzae* var.) INS: 1100

Function: Adjuvant, Enzyme, Flour Treatment Agent

Food Cat. No.	Food Category	Max Level	Comments	Year Adopted
06.2	Flours and starches (including soybean powder)	GMP		1999

ALUMINIUM AMMONIUM SULPHATE

Aluminium Ammonium Sulphate INS: 523

Function: Firming Agent, Raising Agent, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Year Adopted
04.1.2.7	Candied fruit	200 mg/kg	Note 6	2001
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweeds in vinegar, oil, brine, or soy sauce	35 mg/kg	Note 6	2003
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	200 mg/kg	Note 6	2001
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	200 mg/kg	Note 6	2001
10.2	Egg products	30 mg/kg	Note 6	2001
10.4	Egg-based desserts (e.g., custard)	380 mg/kg	Note 6	2003

ASCORBYL ESTERS

Ascorbyl Palmitate

INS: 304

Ascorbyl Stearate

INS: 305

ASCORBYL ESTERS

Function: Antioxidant

Food Cat. No.	Food Category	Max Level	Comments	Year Adopted
01.3.2	Beverage whiteners	80 mg/kg	Note 10	2001
01.5.1	Milk powder and cream powder (plain)	500 mg/kg	Note 10	2001
01.5.2	Milk and cream powder analogues	80 mg/kg	Note 10	2001
01.6.2.1	Ripened cheese, includes rind	500 mg/kg	Notes 10 & 112	2001
01.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	500 mg/kg	Notes 2 & 10	2001
02.1	Fats and oils essentially free from water	500 mg/kg	Note 10	2003
02.2	Fat emulsions mainly of type water-in-oil	500 mg/kg	Notes 10 & 113	2001
02.3	Fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions	500 mg/kg	Note 10	2001
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	80 mg/kg	Note 10	2001
03.0	Edible ices, including sherbet and sorbet	200 mg/kg	Notes 10 & 15	2001
04.1.2.2	Dried fruit	80 mg/kg	Note 10	2001
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	500 mg/kg	Notes 2 & 10	2001
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	80 mg/kg	Note 10	2001
05.0	Confectionery	500 mg/kg	Notes 10,15&114	2001
06.3	Breakfast cereals, including rolled oats	200 mg/kg	Note 10	2001
06.4.3	Pre-cooked pastas and noodles and like products	20 mg/kg	Note 10	2003
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	500 mg/kg	Notes 2 & 10	2001
07.0	Bakery wares	1000 mg/kg	Notes 10 & 15	2003
08.4	Edible casings (e.g., sausage casings)	5000 mg/kg	Note 10	2001
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	1000 mg/kg	Note 10	2001
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	1000 mg/kg	Note 10	2001
10.4	Egg-based desserts (e.g., custard)	500 mg/kg	Notes 2 & 10	2001
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	200 mg/kg	Note 10	2003
12.2	Herbs, spices, seasonings and condiments (e.g., seasoning for instant noodles)	500 mg/kg	Note 10	2001
12.4	Mustards	500 mg/kg	Note 10	2003
12.5	Soups and broths	200 mg/kg	Note 10	2001
12.6.1	Emulsified sauces (e.g., mayonnaise, salad dressing)	500 mg/kg	Notes 10 & 15	2001
12.6.2	Non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy)	200 mg/kg	Note 10	2001
12.6.3	Mixes for sauces and gravies	200 mg/kg	Note 10	2001
12.6.4	Clear sauces (e.g., fish sauce)	200 mg/kg	Note 10	2001
12.7	Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.3	200 mg/kg	Note 10	2001
13.1	Infant formulae, follow-up formulae, and formulae for special medical purposes for infants	50 mg/kg	Note 10	2001
13.2	Complementary foods for infants and young children	100 mg/kg	Note 10	2001

ASCORBYL ESTERS

Function: Antioxidant

Food Cat. No.	Food Category	Max Level	Comments	Year Adopted
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	100 mg/kg	Note 10	2001
13.6	Food supplements	500 mg/kg	Note 10	2003
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	1000 mg/kg	Notes 10 & 15	2001
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	200 mg/kg	Note 10	2001
15.2	Processed nuts, including coated nuts and nut mixtures (with e.g., dried fruit)	200 mg/kg	Note 10	2001

AZODICARBONAMIDE

Azodicarbonamide

INS: 927a

Function: Adjuvant, Flour Treatment Agent

Food Cat. No.	Food Category	Max Level	Comments	Year Adopted
06.2.1	Flours	45 mg/kg		1999

BEESWAX, WHITE AND YELLOW

Beeswax, White and Yellow

INS: 901

Function: Bulking Agent, Glazing Agent, Release Agent, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Year Adopted
04.1.1.2	Surface-treated fresh fruit	GMP		2003
04.2.1.2	Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP	Note 79	2003
05.1.4	Cocoa and chocolate products	GMP	Note 3	2001
05.1.5	Imitation chocolate, chocolate substitute products	GMP	Note 3	2001
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4	GMP	Note 3	2001
05.3	Chewing gum	GMP		2003
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	GMP		2003
07.2	Fine bakery wares (sweet, salty, savoury) and mixes	GMP	Note 3	2001
13.6	Food supplements	GMP	Note 3	2001
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP	Note 108	2001
15.0	Ready-to-eat savouries	GMP	Note 3	2001

BENZOATES

Benzoic Acid

INS: 210

Sodium Benzoate

INS: 211

Potassium Benzoate

INS: 212

Calcium Benzoate

INS: 213

BENZOATES

Function: Preservative

Food Cat. No.	Food Category	Max Level	Comments	Year Adopted
01.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	300 mg/kg	Note 13	2001
02.2.1.2	Margarine and similar products	1000 mg/kg	Note 13	2001
02.2.2	Emulsions containing less than 80% fat	1000 mg/kg	Note 13	2001
02.3	Fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions	1000 mg/kg	Note 13	2001
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	1000 mg/kg	Note 13	2001
04.1.2.2	Dried fruit	800 mg/kg	Note 13	2003
04.1.2.3	Fruit in vinegar, oil, or brine	1000 mg/kg	Note 13	2001
04.1.2.5	Jams, jellies, marmelades	1000 mg/kg	Note 13	2001
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	1000 mg/kg	Note 13	2001
04.1.2.7	Candied fruit	1000 mg/kg	Note 13	2001
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	1000 mg/kg	Note 13	2001
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	1000 mg/kg	Note 13	2001
04.1.2.10	Fermented fruit products	1000 mg/kg	Note 13	2001
04.1.2.11	Fruit fillings for pastries	1000 mg/kg	Note 13	2001
04.1.2.12	Cooked fruit	1000 mg/kg	Note 13	2001
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	1000 mg/kg	Note 13	2003
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweeds in vinegar, oil, brine, or soy sauce	2000 mg/kg	Note 13	2001
04.2.2.5	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter)	1000 mg/kg	Note 13	2001
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	3000 mg/kg	Note 13	2001
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10	1000 mg/kg	Note 13	2001
04.2.2.8	Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	1000 mg/kg	Note 13	2001
05.1.3	Cocoa-based spreads, including fillings	1500 mg/kg	Note 13	2003
05.1.5	Imitation chocolate, chocolate substitute products	1500 mg/kg	Note 13	2003
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4	1500 mg/kg	Note 13	2003
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	1500 mg/kg	Note 13	2003
06.4.3	Pre-cooked pastas and noodles and like products	1000 mg/kg	Note 13	2004
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	1000 mg/kg	Note 13	2003
07.0	Bakery wares	1000 mg/kg	Note 13	2004
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	2000 mg/kg	Notes 13 & 82	2003

BENZOATES

Function: Preservative

Food Cat. No.	Food Category	Max Level	Comments	Year Adopted
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	200 mg/kg	Notes 13 & 121	2004
09.3	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms	2000 mg/kg	Notes 13 & 120	2003
10.2.1	Liquid egg products	5000 mg/kg	Note 13	2003
10.4	Egg-based desserts (e.g., custard)	1000 mg/kg	Note 13	2003
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	1000 mg/kg	Note 13	2003
11.6	Table-top sweeteners, including those containing high-intensity sweeteners	2000 mg/kg	Note 13	2003
12.2	Herbs, spices, seasonings and condiments (e.g., seasoning for instant noodles)	1000 mg/kg	Note 13	2003
12.3	Vinegars	1000 mg/kg	Note 13	2003
12.4	Mustards	1000 mg/kg	Note 13	2003
12.5	Soups and broths	500 mg/kg	Note 13	2001
12.6	Sauces and like products	1000 mg/kg	Note 13	2003
12.7	Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.3	1500 mg/kg	Note 13	2003
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	1500 mg/kg	Note 13	2003
13.4	Dietetic formulae for slimming purposes and weight reduction	1500 mg/kg	Note 13	2003
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6	2000 mg/kg	Note 13	2003
13.6	Food supplements	2000 mg/kg	Note 13	2003
14.1.2.1	Fruit juice	1000 mg/kg	Notes 13, 91 & 122	2004
14.1.2.3	Concentrates for fruit juice	1000 mg/kg	Notes 13, 91, 122 & 127	2004
14.1.3.1	Fruit nectar	1000 mg/kg	Notes 13, 91 & 122	2004
14.1.3.3	Concentrates for fruit nectar	1000 mg/kg	Notes 13, 91, 122 & 127	2004
14.1.3.4	Concentrates for vegetable nectar	600 mg/kg	Note 13	2004
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	600 mg/kg	Notes 13 & 123	2004 interim
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	1000 mg/kg	Note 13	2004
14.2.2	Cider and perry	1000 mg/kg	Note 13	2004
14.2.4	Wines (other than grape)	1000 mg/kg	Note 13	2003
14.2.5	Mead	1000 mg/kg	Note 13	2004
14.2.7	Aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)	1000 mg/kg	Note 13	2003
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	1000 mg/kg	Note 13	2004
16.0	Composite foods - foods that could not be placed in categories 01 - 15	1000 mg/kg	Note 13	2004

CANDELILLA WAX

Candelilla Wax

INS: 902

CANDELILLA WAX

Function: Bulking Agent, Carrier Solvent, Glazing Agent, Release Agent

Food Cat. No.	Food Category	Max Level	Comments	Year Adopted
04.1.1.2	Surface-treated fresh fruit	GMP		2003
04.2.1.2	Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP	Note 79	2003
05.1.4	Cocoa and chocolate products	GMP	Note 3	2001
05.1.5	Imitation chocolate, chocolate substitute products	GMP	Note 3	2001
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4	GMP	Note 3	2001
05.3	Chewing gum	GMP		2003
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	GMP		2003
07.2	Fine bakery wares (sweet, salty, savoury) and mixes	GMP	Note 3	2001
13.6	Food supplements	GMP	Note 3	2001
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP	Note 108	2001
15.0	Ready-to-eat savouries	GMP	Note 3	2001

CARMEL COLOUR, CLASS III

Caramel Colour, Class III - Ammonia INS: 150c
Process

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Year Adopted
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	150 mg/kg		1999
01.2.1	Fermented milks (plain)	150 mg/kg	Note 12	1999
01.2.2	Renneted milk (plain)	GMP		1999
01.3.2	Beverage whiteners	GMP		1999
01.4.3	Clotted cream (plain)	GMP		1999
01.4.4	Cream analogues	GMP		1999
01.5.2	Milk and cream powder analogues	GMP		1999
01.6.1	Unripened cheese	GMP		1999
01.6.2.2	Rind of ripened cheese	GMP		1999
01.6.3	Whey cheese	GMP	Note 3	1999
01.6.4	Processed cheese	GMP		1999
01.6.5	Cheese analogues	GMP		1999
01.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	2000 mg/kg		1999
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	GMP		1999
03.0	Edible ices, including sherbet and sorbet	1000 mg/kg		1999
04.1.2.3	Fruit in vinegar, oil, or brine	GMP		1999
04.1.2.4	Canned or bottled (pasteurized) fruit	GMP		1999
04.1.2.5	Jams, jellies, marmelades	GMP		1999

CARMEL COLOUR, CLASS III

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Year Adopted
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	500 mg/kg		1999
04.1.2.7	Candied fruit	GMP		1999
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	7500 mg/kg		1999
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	GMP		1999
04.1.2.11	Fruit fillings for pastries	7500 mg/kg		1999
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweeds in vinegar, oil, brine, or soy sauce	500 mg/kg		1999
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	GMP		1999
04.2.2.5	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter)	GMP		1999
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	GMP		1999
05.1.3	Cocoa-based spreads, including fillings	GMP		1999
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4	GMP		1999
05.3	Chewing gum	20000 mg/kg		1999
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	GMP		1999
06.3	Breakfast cereals, including rolled oats	6500 mg/kg		1999
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	GMP		1999
07.2	Fine bakery wares (sweet, salty, savoury) and mixes	GMP		1999
08.0	Meat and meat products, including poultry and game	GMP	Note 3	1999
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Notes 3 & 50	1999
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 50	1999
09.3.3	Salmon substitutes, caviar, and other fish roe products	GMP	Note 50	1999
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 50	1999
10.1	Fresh eggs	GMP	Notes 3 & 4	1999
10.4	Egg-based desserts (e.g., custard)	GMP		1999
11.1.2	Powdered sugar, powdered dextrose	GMP		1999
12.2.2	Seasonings and condiments	GMP		1999
12.3	Vinegars	1000 mg/kg		1999
12.4	Mustards	GMP		1999
12.5	Soups and broths	GMP		1999
12.6	Sauces and like products	1500 mg/kg		1999
12.7	Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.3	GMP		1999

CARAMEL COLOUR, CLASS III

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Year Adopted
12.9.5	Other protein products	GMP		1999
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	GMP		1999
13.4	Dietetic formulae for slimming purposes and weight reduction	GMP		1999
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6	GMP		1999
13.6	Food supplements	GMP		1999
14.1.3.2	Vegetable nectar	GMP		1999
14.1.3.4	Concentrates for vegetable nectar	GMP		1999
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	GMP		1999
14.2.1	Beer and malt beverages	GMP		1999
14.2.2	Cider and perry	GMP		1999
14.2.3.3	Fortified grape wine, grape liquor wine, and sweet grape wine	GMP		1999
14.2.4	Wines (other than grape)	GMP		1999
14.2.6	Distilled spirituous beverages containing more than 15% alcohol	GMP		1999
14.2.7	Aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)	GMP		1999
15.0	Ready-to-eat savouries	GMP		1999
16.0	Composite foods - foods that could not be placed in categories 01 - 15	1000 mg/kg		1999

CARAMEL COLOUR, CLASS IV

Caramel Colour, Class IV - Ammonia Sulphite Process INS: 150d

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Year Adopted
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	150 mg/kg		1999
01.2.1	Fermented milks (plain)	150 mg/kg	Note 12	1999
01.2.2	Renneted milk (plain)	GMP		1999
01.3.2	Beverage whiteners	GMP		1999
01.4.3	Clotted cream (plain)	GMP		1999
01.4.4	Cream analogues	GMP		1999
01.5.2	Milk and cream powder analogues	GMP		1999
01.6.1	Unripened cheese	GMP		1999
01.6.2.2	Rind of ripened cheese	GMP		1999
01.6.3	Whey cheese	GMP	Note 3	1999
01.6.4	Processed cheese	100 mg/kg		1999
01.6.5	Cheese analogues	GMP		1999
01.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	2000 mg/kg		1999

CARAMEL COLOUR, CLASS IV

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Year Adopted
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	GMP		1999
03.0	Edible ices, including sherbet and sorbet	1000 mg/kg		1999
04.1.2.3	Fruit in vinegar, oil, or brine	GMP		1999
04.1.2.4	Canned or bottled (pasteurized) fruit	GMP		1999
04.1.2.5	Jams, jellies, marmelades	1500 mg/kg		1999
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	500 mg/kg		1999
04.1.2.7	Candied fruit	GMP		1999
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	7500 mg/kg		1999
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	GMP		1999
04.1.2.11	Fruit fillings for pastries	7500 mg/kg		1999
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweeds in vinegar, oil, brine, or soy sauce	500 mg/kg		1999
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	GMP		1999
04.2.2.5	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter)	GMP		1999
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	GMP		1999
05.1.3	Cocoa-based spreads, including fillings	GMP		1999
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4	GMP		1999
05.3	Chewing gum	20000 mg/kg		1999
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	GMP		1999
06.3	Breakfast cereals, including rolled oats	2500 mg/kg		1999
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	GMP		1999
07.2.1	Cakes, cookies and pies (e.g., fruit-filled or custard types)	GMP		1999
07.2.2	Other fine bakery products (e.g., doughnuts, sweet rolls, scones, and muffins)	1200 mg/kg		1999
07.2.3	Mixes for fine bakery wares (e.g., cakes, pancakes)	GMP		1999
08.0	Meat and meat products, including poultry and game	GMP		1999
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Notes 3 & 50	1999
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 50	1999
09.3.3	Salmon substitutes, caviar, and other fish roe products	GMP	Note 50	1999
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 50	1999
10.1	Fresh eggs	GMP	Notes 3 & 4	1999
10.4	Egg-based desserts (e.g., custard)	GMP		1999
11.1.2	Powdered sugar, powdered dextrose	GMP		1999

CARAMEL COLOUR, CLASS IV

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Year Adopted
12.2.2	Seasonings and condiments	GMP		1999
12.3	Vinegars	GMP		1999
12.4	Mustards	GMP		1999
12.5.1	Ready-to-eat soups and broths, including canned, bottled, and frozen	3000 mg/kg		1999
12.5.2	Mixes for soups and broths	GMP		1999
12.6	Sauces and like products	1500 mg/kg		1999
12.7	Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.3	GMP		1999
12.9.5	Other protein products	GMP		1999
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	GMP		1999
13.4	Dietetic formulae for slimming purposes and weight reduction	GMP		1999
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6	GMP		1999
13.6	Food supplements	GMP		1999
14.1.3.2	Vegetable nectar	GMP		1999
14.1.3.4	Concentrates for vegetable nectar	GMP		1999
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	GMP		1999
14.2.1	Beer and malt beverages	GMP		1999
14.2.2	Cider and perry	GMP		1999
14.2.3.3	Fortified grape wine, grape liquor wine, and sweet grape wine	GMP		1999
14.2.4	Wines (other than grape)	GMP		1999
14.2.6	Distilled spirituous beverages containing more than 15% alcohol	GMP		1999
14.2.7	Aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)	GMP		1999
15.0	Ready-to-eat savouries	GMP		1999
16.0	Composite foods - foods that could not be placed in categories 01 - 15	1000 mg/kg		1999

CARNAUBA WAX

Carnauba Wax

INS: 903

Function: Anticaking Agent, Adjuvant, Bulking Agent, Carrier Solvent, Glazing Agent, Release Agent

Food Cat. No.	Food Category	Max Level	Comments	Year Adopted
04.1.1.2	Surface-treated fresh fruit	400 mg/kg		2004
04.1.2	Processed fruit	400 mg/kg		2004
04.2.1.2	Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	400 mg/kg	Note 79	2004
05.1.4	Cocoa and chocolate products	500 mg/kg	Note 3	2004
05.1.5	Imitation chocolate, chocolate substitute products	GMP	Note 3	2001

CARNAUBA WAX

Function: Anticaking Agent, Adjuvant, Bulking Agent, Carrier Solvent, Glazing Agent, Release Agent

Food Cat. No.	Food Category	Max Level	Comments	Year Adopted
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4	GMP	Note 3	2001
05.3	Chewing gum	1200 mg/kg	Note 3	2003
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	4000 mg/kg		2001
07.0	Bakery wares	GMP	Note 3	2001
13.6	Food supplements	GMP	Note 3	2001
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	200 mg/kg	Note 119	2003
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP	Note 108	2001
15.0	Ready-to-eat savouries	GMP	Note 3	2001

CHLORINE

Chlorine

INS: 925

Function: Flour Treatment Agent

Food Cat. No.	Food Category	Max Level	Comments	Year Adopted
06.2.1	Flours	2500 mg/kg	Note 87	2001

CHLORINE DIOXIDE

Chlorine Dioxide

INS: 926

Function: Flour Treatment Agent

Food Cat. No.	Food Category	Max Level	Comments	Year Adopted
06.2.1	Flours	2500 mg/kg	Note 87	2001

CYCLODEXTRIN, BETA-

Cyclodextrin, Beta-

INS: 459

Function: Stabilizer, Binder

Food Cat. No.	Food Category	Max Level	Comments	Year Adopted
05.3	Chewing gum	20000 mg/kg		2001
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	500 mg/kg		2001
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	500 mg/kg		2004

DIMETHYL DICARBONATE

Dimethyl Dicarbonate

INS: 242

DIMETHYL DICARBONATE

Function: Preservative

Food Cat. No.	Food Category	Max Level	Comments	Year Adopted
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	250 mg/kg	Note 18	1999
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	250 mg/kg	Note 18	2004
14.2.2	Cider and perry	250 mg/kg	Note 18	2004
14.2.3	Grape wines	200 mg/kg	Note 18	2004
14.2.4	Wines (other than grape)	250 mg/kg	Note 18	2004
14.2.5	Mead	200 mg/kg	Note 18	2004

EDTAsCalcium Disodium Ethylene Diamine
Tetra Acetate

INS: 385

Disodium Ethylene Diamine Tetra Acetate INS: 386

Function: Antioxidant, Preservative, Sequestrant

Food Cat. No.	Food Category	Max Level	Comments	Year Adopted
02.2.1.2	Margarine and similar products	75 mg/kg	Note 21	2001
02.2.2	Emulsions containing less than 80% fat	100 mg/kg	Note 21	2001
04.1.2.2	Dried fruit	265 mg/kg	Note 21	2001
04.1.2.5	Jams, jellies, marmelades	130 mg/kg	Note 21	2001
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	100 mg/kg	Note 21	2001
04.1.2.11	Fruit fillings for pastries	650 mg/kg	Note 21	2001
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	800 mg/kg	Notes 21& 64	2001
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweeds in vinegar, oil, brine, or soy sauce	250 mg/kg	Note 21	2001
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	365 mg/kg	Note 21	2001
04.2.2.5	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter)	250 mg/kg	Note 21	2001
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	80 mg/kg	Note 21	2001
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10	250 mg/kg	Note 21	2001
04.2.2.8	Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	250 mg/kg	Note 21	2001
05.1.3	Cocoa-based spreads, including fillings	50 mg/kg	Note 21	2001
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	315 mg/kg	Note 21	2001
08.3.2	Heat-treated processed comminuted meat, poultry, and game products	35 mg/kg	Note 21	2001

EDTAs

Function: Antioxidant, Preservative, Sequestrant

Food Cat. No.	Food Category	Max Level	Comments	Year Adopted
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	75 mg/kg	Note 21	2001
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	75 mg/kg	Note 21	2001
09.3.2	Fish and fish products, including mollusks, crustaceans, and echinoderms, pickled and/or in brine	250 mg/kg	Note 21	2001
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	340 mg/kg	Note 21	2001
10.2.3	Dried and/or heat coagulated egg products	200 mg/kg	Notes 21 & 47	2001
12.2	Herbs, spices, seasonings and condiments (e.g., seasoning for instant noodles)	70 mg/kg	Note 21	2001
12.4	Mustards	75 mg/kg	Note 21	2001
12.6.1	Emulsified sauces (e.g., mayonnaise, salad dressing)	100 mg/kg	Note 21	2001
12.6.2	Non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy)	75 mg/kg	Note 21	2001
12.7	Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.3	100 mg/kg	Note 21	2001
13.6	Food supplements	150 mg/kg	Note 21	2001
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	200 mg/kg	Note 21	2001
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	35 mg/kg	Note 21	2001
14.2.1	Beer and malt beverages	25 mg/kg	Note 21	2004

FAST GREEN FCF

Fast Green FCF

INS: 143

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Year Adopted
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	100 mg/kg		1999
01.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	100 mg/kg	Note 2	1999
02.1.3	Lard, tallow, fish oil, and other animal fats	GMP		1999
03.0	Edible ices, including sherbet and sorbet	100 mg/kg		1999
04.1.2.4	Canned or bottled (pasteurized) fruit	200 mg/kg		1999
04.1.2.5	Jams, jellies, marmelades	400 mg/kg		1999
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweeds in vinegar, oil, brine, or soy sauce	300 mg/kg		1999
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	200 mg/kg		1999
05.3	Chewing gum	300 mg/kg		1999
07.1.1	Breads and rolls	100 mg/kg		1999
07.2	Fine bakery wares (sweet, salty, savoury) and mixes	100 mg/kg		1999
08.1	Fresh meat, poultry, and game	GMP	Notes 3 & 4	1999

FAST GREEN FCF

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Year Adopted
08.2	Processed meat, poultry, and game products in whole pieces or cuts	GMP	Notes 3 & 4	1999
08.4	Edible casings (e.g., sausage casings)	GMP	Notes 3 & 4	1999
09.2.4.1	Cooked fish and fish products	100 mg/kg		1999
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	100 mg/kg		1999
09.3.3	Salmon substitutes, caviar, and other fish roe products	100 mg/kg		1999
10.1	Fresh eggs	GMP	Notes 3 & 4	1999
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	100 mg/kg		1999
14.2.6	Distilled spirituous beverages containing more than 15% alcohol	100 mg/kg		1999
14.2.7	Aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)	100 mg/kg		1999

FERRIC AMMONIUM CITRATE

Ferric Ammonium Citrate

INS: 381

Function: Anticaking Agent

Food Cat. No.	Food Category	Max Level	Comments	Year Adopted
12.1.1	Salt	25 mg/kg	Note 23	1999
14.1.4.3	Concentrates (liquid or solid) for water-based flavoured drinks	10 mg/kg	Note 23	1999

FERROCYANIDES

Sodium Ferrocyanide

INS: 535

Potassium Ferrocyanide

INS: 536

Calcium Ferrocyanide

INS: 538

Function: Anticaking Agent

Food Cat. No.	Food Category	Max Level	Comments	Year Adopted
12.1	Salt and salt substitutes	20 mg/kg	Note 24	1999
12.2.2	Seasonings and condiments	20 mg/kg	Note 24	1999

FERROUS GLUCONATE

Ferrous Gluconate

INS: 579

Function: Acidity Regulator, Colour Retention Agent, Preservative

Food Cat. No.	Food Category	Max Level	Comments	Year Adopted
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweeds in vinegar, oil, brine, or soy sauce	150 mg/kg	Notes 23 & 48	1999

FERROUS LACTATE

FERROUS LACTATE

Ferrous Lactate

INS: 585

Function: Acidity Regulator, Colour Retention Agent

Food Cat. No.	Food Category	Max Level	Comments	Year Adopted
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweeds in vinegar, oil, brine, or soy sauce	150 mg/kg	Notes 23 & 48	1999

FORMATES

Formic Acid

INS: 236

Function: Preservative

Food Cat. No.	Food Category	Max Level	Comments	Year Adopted
12.6	Sauces and like products	200 mg/kg	Note 25	2001
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	100 mg/kg	Note 25	2001

GALLATE, PROPYL

Gallate, Propyl

INS: 310

Function: Antioxidant

Food Cat. No.	Food Category	Max Level	Comments	Year Adopted
01.5.1	Milk powder and cream powder (plain)	200 mg/kg	Note 75	2001
01.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	90 mg/kg	Note 2	2001
02.1	Fats and oils essentially free from water	200 mg/kg	Note 15	2004
02.2.1.2	Margarine and similar products	200 mg/kg	Note 15	2004
02.2.1.3	Blends of butter and margarine	200 mg/kg	Note 15	2004
02.2.2	Emulsions containing less than 80% fat	200 mg/kg	Note 15	2004
02.3	Fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions	200 mg/kg	Note 15	2004
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	200 mg/kg	Note 15	2004
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	90 mg/kg	Note 2	2001
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	50 mg/kg	Note 76	2001
05.1	Cocoa products and chocolate products including imitations and chocolate substitutes	200 mg/kg	Note 15	2001
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4	200 mg/kg	Note 15	2001
05.3	Chewing gum	1000 mg/kg		2001
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	200 mg/kg	Note 15	2001
06.1	Whole, broken, or flaked grain, including rice	100 mg/kg		2001

GALLATE, PROPYL

Function: Antioxidant

Food Cat. No.	Food Category	Max Level	Comments	Year Adopted
06.3	Breakfast cereals, including rolled oats	200 mg/kg	Note 15	2001
06.4.3	Pre-cooked pastas and noodles and like products	100 mg/kg		2001
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	90 mg/kg	Note 2	2001
07.1.3	Other ordinary bakery products (e.g., bagels, pita, English muffins)	100 mg/kg	Note 15	2001
07.2.3	Mixes for fine bakery wares (e.g., cakes, pancakes)	200 mg/kg		2001
08.2	Processed meat, poultry, and game products in whole pieces or cuts	200 mg/kg	Note 15	2001
08.3	Processed comminuted meat, poultry, and game products	200 mg/kg		2001
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	100 mg/kg	Note 15	2001
10.4	Egg-based desserts (e.g., custard)	90 mg/kg	Note 2	2001
12.2	Herbs, spices, seasonings and condiments (e.g., seasoning for instant noodles)	200 mg/kg	Note 15	2001
12.5.2	Mixes for soups and broths	200 mg/kg	Note 15	2001
12.6	Sauces and like products	200 mg/kg	Note 15	2001
13.6	Food supplements	400 mg/kg		2001
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	1000 mg/kg	Note 15	2001
15.0	Ready-to-eat savouries	200 mg/kg	Note 15	2001

GLYCEROL ESTER OF WOOD ROSIN

Glycerol Ester of Wood Rosin

INS: 445

Function: Adjuvant, Bulking Agent, Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Year Adopted
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	150 mg/kg		1999
14.2.7	Aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)	60 mg/kg		1999

GUAIAIC RESIN

Guaiac Resin

INS: 314

Function: Antioxidant

Food Cat. No.	Food Category	Max Level	Comments	Year Adopted
02.1	Fats and oils essentially free from water	1000 mg/kg		1999
02.2.1	Emulsions containing at least 80% fat	1000 mg/kg		1999
05.3	Chewing gum	1500 mg/kg		1999
12.6	Sauces and like products	600 mg/kg	Note 15	2004

HEXAMETHYLENE TETRAMINE

HEXAMETHYLENE TETRAMINE

Hexamethylene Tetramine

INS: 239

Function: Preservative

Food Cat. No.	Food Category	Max Level	Comments	Year Adopted
01.6.2.1	Ripened cheese, includes rind	25 mg/kg	Note 66	2001

ISOPROPYL CITRATES

Isopropyl Citrates

INS: 384

Function: Antioxidant, Preservative, Sequestrant

Food Cat. No.	Food Category	Max Level	Comments	Year Adopted
02.1.1	Butter oil, anhydrous milkfat, ghee	100 mg/kg	Note 77	2001
02.1.2	Vegetable oils and fats	100 mg/kg		2001
02.1.3	Lard, tallow, fish oil, and other animal fats	200 mg/kg		2001
02.2.1.2	Margarine and similar products	200 mg/kg		2001
02.2.2	Emulsions containing less than 80% fat	100 mg/kg		2001
08.1.2	Fresh meat, poultry, and game, comminuted	200 mg/kg		2001
08.2.1.2	Cured (including salted) and dried non-heat treated processed meat, poultry, and game products in whole pieces or cuts	200 mg/kg		2001
08.3.1.2	Cured (including salted) and dried non-heat treated processed comminuted meat, poultry, and game products	200 mg/kg		2001
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	200 mg/kg		2001

LYSOZYME HYDROCHLORIDE

Lysozyme Hydrochloride

INS: 1105

Function: Preservative

Food Cat. No.	Food Category	Max Level	Comments	Year Adopted
01.6.2	Ripened cheese	GMP		1999
14.2.2	Cider and perry	500 mg/kg		2004
14.2.3	Grape wines	500 mg/kg		2004

MICROCRYSTALLINE WAX

Microcrystalline Wax

INS: 905ci

Function: Antifoaming Agent, Bulking Agent, Glazing Agent

Food Cat. No.	Food Category	Max Level	Comments	Year Adopted
01.6.2.2	Rind of ripened cheese	30000 mg/kg		2004
04.1.1.2	Surface-treated fresh fruit	50 mg/kg		2004

MICROCRYSTALLINE WAX

Function: Antifoaming Agent, Bulking Agent, Glazing Agent

Food Cat. No.	Food Category	Max Level	Comments	Year Adopted
04.2.1.2	Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	50 mg/kg		2004
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4	GMP	Note 3	2001
05.3	Chewing gum	20000 mg/kg	Note 3	2001

MINERAL OIL (HIGH VISCOSITY)

Mineral Oil (High Viscosity)

INS: 905d

Function: Glazing Agent, Release Agent

Food Cat. No.	Food Category	Max Level	Comments	Year Adopted
05.1	Cocoa products and chocolate products including imitations and chocolate substitutes	2000 mg/kg	Note 3	2004
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4	2000 mg/kg	Note 3	2004
05.3	Chewing gum	20000 mg/kg		2004
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	2000 mg/kg	Note 3	2004
06.1	Whole, broken, or flaked grain, including rice	800 mg/kg	Note 98	2004
07.0	Bakery wares	3000 mg/kg	Note 125	2004
08.2.3	Frozen processed meat, poultry, and game products in whole pieces or cuts	950 mg/kg	Note 3	2004
08.3.3	Frozen processed comminuted meat, poultry, and game products	950 mg/kg	Note 3	2004

MINERAL OIL (MEDIUM & LOW VISCOSITY, CLASS I)

Mineral Oil (Medium & Low Viscosity, Class I)

INS: 905e

Function: Glazing Agent, Release Agent

Food Cat. No.	Food Category	Max Level	Comments	Year Adopted
05.0	Confectionery	2000 mg/kg	Note 3	2004
07.1.1	Breads and rolls	3000 mg/kg	Notes 36 & 126	2004

ORTHO-PHENYLPHENOLS

Ortho-Phenylphenol

INS: 231

Sodium o-Phenylphenol

INS: 232

Function: Preservative

Food Cat. No.	Food Category	Max Level	Comments	Year Adopted
04.1.1.2	Surface-treated fresh fruit	12 mg/kg	Note 49	1999

PIMARICIN

PIMARICIN

(syn. Natamycin)

INS: 235

Pimaricin

INS: 235

Function: Preservative

Food Cat. No.	Food Category	Max Level	Comments	Year Adopted
01.6	Cheese and analogues	40 mg/kg	Notes 3 & 80	2001 temp
08.2.1.2	Cured (including salted) and dried non-heat treated processed meat, poultry, and game products in whole pieces or cuts	6 mg/kg		2001
08.3.1.2	Cured (including salted) and dried non-heat treated processed comminuted meat, poultry, and game products	20 mg/kg	Notes 3 & 81	2001

POLYDIMETHYLSILOXANE

Polydimethylsiloxane

INS: 900a

Function: Anticaking Agent, Antifoaming Agent

Food Cat. No.	Food Category	Max Level	Comments	Year Adopted
01.5.1	Milk powder and cream powder (plain)	10 mg/kg		1999
02.1	Fats and oils essentially free from water	10 mg/kg		1999
02.2.1.2	Margarine and similar products	10 mg/kg		1999
04.1.2.3	Fruit in vinegar, oil, or brine	10 mg/kg		1999
04.1.2.4	Canned or bottled (pasteurized) fruit	10 mg/kg		1999
04.1.2.5	Jams, jellies, marmelades	30 mg/kg		1999
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	10 mg/kg		1999
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	110 mg/kg		1999
04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	10 mg/kg	Note 15	1999
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweeds in vinegar, oil, brine, or soy sauce	10 mg/kg		1999
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	10 mg/kg		1999
04.2.2.5	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter)	10 mg/kg		1999
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	50 mg/kg		2004
05.1.5	Imitation chocolate, chocolate substitute products	10 mg/kg		1999
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4	10 mg/kg		1999
05.3	Chewing gum	100 mg/kg		1999
06.6	Batters (e.g., for breading or batters for fish or poultry)	10 mg/kg		1999
12.1.1	Salt	10 mg/kg	Note 36	1999

POLYDIMETHYLSILOXANE

Function: Anticaking Agent, Antifoaming Agent

Food Cat. No.	Food Category	Max Level	Comments	Year Adopted
12.5	Soups and broths	10 mg/kg		1999
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	50 mg/kg		2004
13.4	Dietetic formulae for slimming purposes and weight reduction	50 mg/kg		2004
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6	50 mg/kg		2004
13.6	Food supplements	50 mg/kg		2004
14.1.2	Fruit and vegetable juices	10 mg/kg		1999
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	20 mg/kg		1999
14.2.1	Beer and malt beverages	10 mg/kg		1999
14.2.2	Cider and perry	10 mg/kg		1999
14.2.7	Aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)	10 mg/kg		1999

POLYETHYLENE GLYCOL

Polyethylene Glycol

INS: 1521

Function: Adjuvant, Antifoaming Agent, Carrier Solvent, Emulsifier, Flavour Enhancer, Glazing Agent, Release Agent, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Year Adopted
04.1.1.2	Surface-treated fresh fruit	GMP		2001
05.3	Chewing gum	20000 mg/kg		2001
11.6	Table-top sweeteners, including those containing high-intensity sweeteners	10000 mg/kg		2001
13.6	Food supplements	70000 mg/kg		2001
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	1000 mg/kg		2001

POLYVINYLPIRROLIDONE

Polyvinylpyrrolidone

INS: 1201

Function: Adjuvant, Emulsifier, Glazing Agent, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Year Adopted
04.1.1.2	Surface-treated fresh fruit	GMP		1999
05.3	Chewing gum	10000 mg/kg		1999
11.6	Table-top sweeteners, including those containing high-intensity sweeteners	3000 mg/kg		1999
12.3	Vinegars	40 mg/kg		1999
13.6	Food supplements	GMP		1999
14.1.4.3	Concentrates (liquid or solid) for water-based flavoured drinks	500 mg/kg		1999
14.2.1	Beer and malt beverages	10 mg/kg	Note 36	1999
14.2.2	Cider and perry	2 mg/kg	Note 36	1999

POLYVINYLPIRROLIDONE

PROPYLENE GLYCOL ESTERS OF FATTY ACIDS

Propylene Glycol Esters of Fatty Acids INS: 477

Function: Emulsifier, Stabilizer				
Food Cat. No.	Food Category	Max Level	Comments	Year Adopted
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	5000 mg/kg		2001
01.3.2	Beverage whiteners	1000 mg/kg		2001
01.4.4	Cream analogues	5000 mg/kg	Note 86	2001
01.5.2	Milk and cream powder analogues	100000 mg/kg		2001
01.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	5000 mg/kg		2001
02.1	Fats and oils essentially free from water	10000 mg/kg		2001
02.2.1.2	Margarine and similar products	20000 mg/kg		2001
02.2.2	Emulsions containing less than 80% fat	20000 mg/kg		2001
02.3	Fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions	30000 mg/kg		2001
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	10000 mg/kg		2001
03.0	Edible ices, including sherbet and sorbet	5000 mg/kg		2001
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	40000 mg/kg		2001
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	40000 mg/kg		2001
04.1.2.11	Fruit fillings for pastries	40000 mg/kg		2001
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	5000 mg/kg		2001
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4	5000 mg/kg		2001
05.3	Chewing gum	20000 mg/kg		2001
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	40000 mg/kg		2001
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	40000 mg/kg		2001
07.0	Bakery wares	15000 mg/kg	Notes 11 & 72	2001
10.4	Egg-based desserts (e.g., custard)	40000 mg/kg		2001
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	5000 mg/kg		2001
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	5000 mg/kg		2001
13.4	Dietetic formulae for slimming purposes and weight reduction	5000 mg/kg		2001
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	500 mg/kg		2001

PROTEASE (A. ORYZAE VAR.)

PROTEASE (A. ORYZAE VAR.)Protease (*Aspergillus oryzae* var.)

INS: 1101i

Function: Enzyme, Flavour Enhancer, Flour Treatment Agent, Glazing Agent

Food Cat. No.	Food Category	Max Level	Comments	Year Adopted
06.2.1	Flours	GMP		1999

QUILLAIA EXTRACT

Quillaia Extract

INS: 999

Function: Foaming Agent

Food Cat. No.	Food Category	Max Level	Comments	Year Adopted
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	100 mg/kg		2004

SHELLAC

Shellac

INS: 904

Function: Bulking Agent, Glazing Agent, Release Agent

Food Cat. No.	Food Category	Max Level	Comments	Year Adopted
04.1.1.2	Surface-treated fresh fruit	GMP		2003
04.2.1.2	Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP	Note 79	2003
05.1.4	Cocoa and chocolate products	GMP	Note 3	2001
05.1.5	Imitation chocolate, chocolate substitute products	GMP	Note 3	2001
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4	GMP	Note 3	2001
05.3	Chewing gum	GMP	Note 3	2003
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	GMP		2003
07.2	Fine bakery wares (sweet, salty, savoury) and mixes	GMP	Note 3	2001
13.6	Food supplements	GMP	Note 3	2001
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP	Note 108	2001
15.0	Ready-to-eat savouries	GMP	Note 3	2001

STANNOUS CHLORIDE

Stannous Chloride

INS: 512

Function: Antioxidant, Colour Retention Agent, Preservative, Sequestrant

Food Cat. No.	Food Category	Max Level	Comments	Year Adopted
04.1.2.4	Canned or bottled (pasteurized) fruit	20 mg/kg	Note 43	2001

STANNOUS CHLORIDE

Function: Antioxidant, Colour Retention Agent, Preservative, Sequestrant

Food Cat. No.	Food Category	Max Level	Comments	Year Adopted
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	25 mg/kg	Note 43	2001
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	20 mg/kg	Note 43	2001

STEARYL CITRATE

Stearyl Citrate

INS: 484

Function: Antifoaming Agent, Emulsifier, Sequestrant

Food Cat. No.	Food Category	Max Level	Comments	Year Adopted
02.1	Fats and oils essentially free from water	GMP		1999
02.2.1.2	Margarine and similar products	100 mg/kg	Note 15	1999
05.3	Chewing gum	15000 mg/kg		1999
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	500 mg/kg		1999

SUCROSE ACETATE ISOBUTYRATE

Sucrose Acetate Isobutyrate

INS: 444

Function: Acidity Regulator, Adjuvant, Emulsifier, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Year Adopted
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	500 mg/kg		1999

THIODIPROPIONATES

Thiodipropionic Acid

INS: 388

Dilauryl Thiodipropionate

INS: 389

Function: Antioxidant

Food Cat. No.	Food Category	Max Level	Comments	Year Adopted
02.1	Fats and oils essentially free from water	200 mg/kg	Note 46	1999
02.2.1.2	Margarine and similar products	200 mg/kg	Note 46	1999
02.2.2	Emulsions containing less than 80% fat	200 mg/kg	Note 46	1999
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	200 mg/kg	Notes 15 & 46	1999
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	1000 mg/kg	Notes 15 & 46	1999
15.0	Ready-to-eat savouries	200 mg/kg	Note 46	1999

TOSOM

TOSOM

Thermally Oxidized Soya Bean Oil with
Mono- and Di-Glycerides of Fatty Acids
(TOSOM) INS: 479

Function: Emulsifier

Food Cat. No.	Food Category	Max Level	Comments	Year Adopted
02.2.1.2	Margarine and similar products	5000 mg/kg		1999
02.2.2	Emulsions containing less than 80% fat	5000 mg/kg		1999

TRIETHYL CITRATE

Triethyl Citrate INS: 1505

Function: Antifoaming Agent, Carrier Solvent, Sequestrant, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Year Adopted
10.2.1	Liquid egg products	2500 mg/kg	Note 47	1999
10.2.3	Dried and/or heat coagulated egg products	2500 mg/kg	Note 47	1999
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	200 mg/kg		1999

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

Note 1:	As adipic acid
Note 2:	On dry ingredient, dry weight, dry mix or concentrate basis.
Note 3:	Surface treatment.
Note 4:	For decoration, stamping, marking or branding the product.
Note 5:	Used in raw materials for manufacture of the finished food.
Note 6:	As aluminium.
Note 7:	Use level not in finished food.
Note 8:	As bixin.
Note 9:	As total bixin or norbixin.
Note 10:	As ascorbyl stearate.
Note 11:	Flour basis.
Note 12:	Carryover from flavouring substances.
Note 13:	As benzoic acid.
Note 14:	Served at greater than 5-fold dilution.
Note 15:	Fat or oil basis.
Note 16:	For use in glaze, coatings or decorations for fruit, vegetables, meat or fish.
Note 17:	As cyclamic acid.
Note 18:	Added level; residue not detected in ready-to-eat food.
Note 19:	Used in cocoa fat; use level on ready-to-eat basis.
Note 20:	On total amount of stabilizers, thickeners and/or gums.
Note 21:	As anhydrous calcium disodium EDTA.
Note 22:	For use in smoked fish products only.
Note 23:	As iron.
Note 24:	As anhydrous sodium ferrocyanide.
Note 25:	As formic acid.
Note 26:	For use in baking powder only.
Note 27:	As p-hydroxybenzoic acid.
Note 28:	ADI conversion: if a typical preparation contains 0.025 µg/U, then the ADI of 33,000 U/kg bw becomes: $[(33000 \text{ U/kg bw}) \times (0.025 \text{ µg/U}) \times (1 \text{ mg}/1000 \text{ µg})] = 0.825 \text{ mg/kg bw}$
Note 29:	Reporting basis not specified.
Note 30:	As residual NO ₃ ion.
Note 31:	Of the mash used.
Note 32:	As residual NO ₂ ion.
Note 33:	As phosphorus.
Note 34:	Anhydrous basis.
Note 35:	For use in cloudy juices only.
Note 36:	Residual level.
Note 37:	As weight of nonfat milk solids.
Note 38:	Level in creaming mixture.
Note 39:	Only when product contains butter or other fats and oils.
Note 40:	INS 451i only, to enhance the effectiveness of benzoates and sorbates.
Note 41:	Use in breading or batter coatings only.
Note 42:	As sorbic acid
Note 43:	As tin.
Note 44:	As residual SO ₂ .
Note 45:	As tartaric acid.
Note 46:	As thiodipropionic acid.
Note 47:	On egg yolk weight, dry basis.

Note 48:	For olives only.
Note 49:	For use on citrus fruits only.
Note 50:	For use in fish roe only.
Note 51:	For use in herbs only.
Note 52:	For use in butter only.
Note 53:	For use in coatings only.
Note 54:	Sulphites should be used only in fruit juices/nectars in bulk dispensers and in certain tropical fruit juices/nectars.
Note 55:	Added level.
Note 56:	Provided starch is not present.
Note 57:	GMP is 1 part benzoyl peroxide and not more than 6 parts of the subject additive by weight.
Note 58:	As calcium.
Note 59:	Use as packing gas.
Note 60:	If used as a carbonating agent, the CO ₂ in the finished wine shall not exceed 39.2 mg/kg.
Note 61:	For use in minced fish only.
Note 62:	As copper.
Note 63:	On amount of dairy ingredients.
Note 64:	Level added to dry beans; 200 mg/kg in ready-to-eat food, anhydrous basis.
Note 65:	Carryover from nutrient preparations.
Note 66:	As formaldehyde. For use in provolone cheese only.
Note 67:	Except for use in liquid egg whites at 8800 mg/kg as phosphorus, and in liquid whole eggs at 14,700 mg/kg as phosphorus.
Note 68:	For use in natural mineral waters only.
Note 69:	Use as carbonating agent.
Note 70:	As the acid.
Note 71:	Calcium, potassium and sodium salts only.
Note 72:	Ready-to-eat basis.
Note 73:	Except whole fish.
Note 74:	Use level for deep orange coloured cheeses; 25 mg/kg for orange coloured cheeses; 10 mg/kg for normal coloured cheeses.
Note 75:	Use in milk powder for vending machines only.
Note 76:	Use in potatoes only.
Note 77:	As mono-isopropyl citrate.
Note 78:	For use in tocino (fresh, cured sausage) only.
Note 79:	For use on nuts only.
Note 80:	Equivalent to 2 mg/dm ² surface application to a maximum depth of 5 mm.
Note 81:	Equivalent to 1 mg/dm ² surface application to a maximum depth of 5 mm.
Note 82:	For use in shrimp; 6000 mg/kg for Crangon crangon and Crangon vulgaris.
Note 83:	For use in sauce only.
Note 84:	For infants over 1 year of age only.
Note 85:	Excluding use in surimi and fish roe products at 500 mg/kg.
Note 86:	Use in whipped dessert toppings other than cream only.
Note 87:	Treatment level.
Note 88:	Carryover from the ingredient.
Note 89:	Except for use in dried tangle (KONBU) at 150 mg/kg.
Note 90:	For use in milk-sucrose mixtures used in the finished product.
Note 91:	Benzoates and sorbates, singly or in combination.
Note 92:	On the weight of the protein before re-hydration.
Note 93:	Except natural wine produced from Vitis Vinifera grapes.
Note 94:	For use in loganiza (fresh, uncured sausage) only.
Note 95:	For use in surimi and fish roe products only.
Note 96:	Carryover from use in fats.

- Note 97: In cocoa and chocolate products.
- Note 98: For dust control.
- Note 99: For use in fish fillets and minced fish only.
- Note 100: For use as a dispersing agent in dill oil used in the final food.
- Note 101: Level based on the maximum recommended daily dose of 475 mg/dose, assuming one 600 mg tablet is consumed per day.
- Note 102: For use as a surfactant or wetting agent for colours in the food.
- Note 103: Except for use in special white wines at 400 mg/kg.
- Note 104: Maximum 5000 mg/kg residue in bread and yeast-leavened bakery products.
- Note 105: Except for use in dried gourd strips (KAMPYO) at 5000 mg/kg.
- Note 106: Except for use in Dijon mustard at 500 mg/kg.
- Note 107: Except for use in food-grade dendritic salt at 29,000 mg/kg as anhydrous sodium ferrocyanide.
- Note 108: For use on coffee beans only.
- Note 109: Use level reported as $25 \text{ lbs}/1000 \text{ gal} \times (0.45 \text{ kg}/\text{lb}) \times (1 \text{ gal}/3.75 \text{ L}) \times (1 \text{ L}/\text{kg}) \times (106 \text{ mg}/\text{kg}) = 3000 \text{ mg}/\text{kg}$
- Note 110: For use in frozen French fried potatoes only.
- Note 111: For use in dipping solution only.
- Note 112: For use in grated cheese only.
- Note 113: Excluding butter.
- Note 114: Excluding cocoa powder.
- Note 115: For use in pineapple juice only.
- Note 116: For use in doughs only.
- Note 117: Except for use in loganiza (fresh, uncured sausage) at 1000 mg/kg.
- Note 118: Except for use in tocino (fresh, cured sausage) at 1000 mg/kg.
- Note 119: As carrier for flavours.
- Note 120: Except for use in caviar at 2500 mg/kg.
- Note 121: Excluding fermented fish products at 1000 mg/kg.
- Note 122: Subject to national legislation of the importing country.
- Note 123: 1000 mg/kg for beverages with pH greater than 3.5.
- Note 124: Only for products containing less than 7% ethanol.
- Note 125: For use as a release agent for baking pans in a mixture with vegetable oil.
- Note 126: For releasing dough in dividing or baking only.
- Note 127: As served to the consumer.
- Note 128: INS 334 only.
- Note 129: For use as an acidity regulator in grape juice.

CODEX GENERAL STANDARD FOR FOOD ADDITIVES



TABLE TWO

Food Categories or Individual Food Items in Which Food Additives are Permitted

Food Category No. 01.1.2

Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)

Additive	INS	Year Adopted	Max Level	Comments
CARAMEL COLOUR, CLASS III	150c	1999	150 mg/kg	
CARAMEL COLOUR, CLASS IV	150d	1999	150 mg/kg	
FAST GREEN FCF	143	1999	100 mg/kg	
PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	477	2001	5000 mg/kg	

Food Category No. 01.2.1

Fermented milks (plain)

Additive	INS	Year Adopted	Max Level	Comments
CARAMEL COLOUR, CLASS III	150c	1999	150 mg/kg	Note 12
CARAMEL COLOUR, CLASS IV	150d	1999	150 mg/kg	Note 12

Food Category No. 01.2.2

Renneted milk (plain)

Additive	INS	Year Adopted	Max Level	Comments
CARAMEL COLOUR, CLASS III	150c	1999	GMP	
CARAMEL COLOUR, CLASS IV	150d	1999	GMP	

Food Category No. 01.3.2

Beverage whiteners

Additive	INS	Year Adopted	Max Level	Comments
ASCORBYL ESTERS	304, 305	2001	80 mg/kg	Note 10
CARAMEL COLOUR, CLASS III	150c	1999	GMP	
CARAMEL COLOUR, CLASS IV	150d	1999	GMP	
PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	477	2001	1000 mg/kg	

Food Category No. 01.4.3 Clotted cream (plain)

Additive	INS	Year Adopted	Max Level	Comments
CARAMEL COLOUR, CLASS III	150c	1999	GMP	
CARAMEL COLOUR, CLASS IV	150d	1999	GMP	

Food Category No. 01.4.4 Cream analogues

Additive	INS	Year Adopted	Max Level	Comments
CARAMEL COLOUR, CLASS III	150c	1999	GMP	
CARAMEL COLOUR, CLASS IV	150d	1999	GMP	
PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	477	2001	5000 mg/kg	Note 86

Food Category No. 01.5.1 Milk powder and cream powder (plain)

Additive	INS	Year Adopted	Max Level	Comments
ASCORBYL ESTERS	304, 305	2001	500 mg/kg	Note 10
GALLATE, PROPYL	310	2001	200 mg/kg	Note 75
POLYDIMETHYLSILOXANE	900a	1999	10 mg/kg	

Food Category No. 01.5.2 Milk and cream powder analogues

Additive	INS	Year Adopted	Max Level	Comments
ASCORBYL ESTERS	304, 305	2001	80 mg/kg	Note 10
CARAMEL COLOUR, CLASS III	150c	1999	GMP	
CARAMEL COLOUR, CLASS IV	150d	1999	GMP	
PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	477	2001	100000 mg/kg	

Food Category No. 01.6 Cheese and analogues

Additive	INS	Year Adopted	Max Level	Comments
PIMARICIN	235	2001 temp	40 mg/kg	Notes 3 & 80

Food Category No. 01.6.1 Unripened cheese

Additive	INS	Year Adopted	Max Level	Comments
CARAMEL COLOUR, CLASS III	150c	1999	GMP	
CARAMEL COLOUR, CLASS IV	150d	1999	GMP	

Food Category No. 01.6.2 Ripened cheese

Additive	INS	Year Adopted	Max Level	Comments
LYSOZYME HYDROCHLORIDE	1105	1999	GMP	

Food Category No. 01.6.2.1 Ripened cheese, includes rind

Additive	INS	Year Adopted	Max Level	Comments
ASCORBYL ESTERS	304, 305	2001	500 mg/kg	Notes 10 & 112
HEXAMETHYLENE TETRAMINE	239	2001	25 mg/kg	Note 66

Food Category No. 01.6.2.2 Rind of ripened cheese

Additive	INS	Year Adopted	Max Level	Comments
CARAMEL COLOUR, CLASS III	150c	1999	GMP	
CARAMEL COLOUR, CLASS IV	150d	1999	GMP	
MICROCRYSTALLINE WAX	905ci	2004	30000 mg/kg	

Food Category No. 01.6.3 Whey cheese

Additive	INS	Year Adopted	Max Level	Comments
CARAMEL COLOUR, CLASS III	150c	1999	GMP	Note 3
CARAMEL COLOUR, CLASS IV	150d	1999	GMP	Note 3

Food Category No. 01.6.4 Processed cheese

Additive	INS	Year Adopted	Max Level	Comments
CARAMEL COLOUR, CLASS III	150c	1999	GMP	
CARAMEL COLOUR, CLASS IV	150d	1999	100 mg/kg	

Food Category No. 01.6.5 Cheese analogues

Additive	INS	Year Adopted	Max Level	Comments
CARAMEL COLOUR, CLASS III	150c	1999	GMP	
CARAMEL COLOUR, CLASS IV	150d	1999	GMP	

Food Category No. 01.7 Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)

Additive	INS	Year Adopted	Max Level	Comments
ASCORBYL ESTERS	304, 305	2001	500 mg/kg	Notes 2 & 10
BENZOATES	210-213	2001	300 mg/kg	Note 13
CARAMEL COLOUR, CLASS III	150c	1999	2000 mg/kg	
CARAMEL COLOUR, CLASS IV	150d	1999	2000 mg/kg	
FAST GREEN FCF	143	1999	100 mg/kg	Note 2
GALLATE, PROPYL	310	2001	90 mg/kg	Note 2
PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	477	2001	5000 mg/kg	

Food Category No. 02.1 Fats and oils essentially free from water

Additive	INS	Year Adopted	Max Level	Comments
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Food Category No. 02.1 Fats and oils essentially free from water

Additive	INS	Year Adopted	Max Level	Comments
ASCORBYL ESTERS	304, 305	2003	500 mg/kg	Note 10
GALLATE, PROPYL	310	2004	200 mg/kg	Note 15
GUAIAC RESIN	314	1999	1000 mg/kg	
POLYDIMETHYLSILOXANE	900a	1999	10 mg/kg	
PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	477	2001	10000 mg/kg	
STEARYL CITRATE	484	1999	GMP	
THIODIPROPIONATES	388, 389	1999	200 mg/kg	Note 46

Food Category No. 02.1.1 Butter oil, anhydrous milkfat, ghee

Additive	INS	Year Adopted	Max Level	Comments
ISOPROPYL CITRATES	384	2001	100 mg/kg	Note 77

Food Category No. 02.1.2 Vegetable oils and fats

Additive	INS	Year Adopted	Max Level	Comments
ISOPROPYL CITRATES	384	2001	100 mg/kg	

Food Category No. 02.1.3 Lard, tallow, fish oil, and other animal fats

Additive	INS	Year Adopted	Max Level	Comments
FAST GREEN FCF	143	1999	GMP	
ISOPROPYL CITRATES	384	2001	200 mg/kg	

Food Category No. 02.2 Fat emulsions mainly of type water-in-oil

Additive	INS	Year Adopted	Max Level	Comments
ASCORBYL ESTERS	304, 305	2001	500 mg/kg	Notes 10 & 113

Food Category No. 02.2.1 Emulsions containing at least 80% fat

Additive	INS	Year Adopted	Max Level	Comments
GUAIAC RESIN	314	1999	1000 mg/kg	

Food Category No. 02.2.1.2 Margarine and similar products

Additive	INS	Year Adopted	Max Level	Comments
BENZOATES	210-213	2001	1000 mg/kg	Note 13
EDTAs	385, 386	2001	75 mg/kg	Note 21
GALLATE, PROPYL	310	2004	200 mg/kg	Note 15
ISOPROPYL CITRATES	384	2001	200 mg/kg	
POLYDIMETHYLSILOXANE	900a	1999	10 mg/kg	
PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	477	2001	20000 mg/kg	
STEARYL CITRATE	484	1999	100 mg/kg	Note 15
THIODIPROPIONATES	388, 389	1999	200 mg/kg	Note 46

Food Category No. 02.2.1.2 Margarine and similar products

Additive	INS	Year Adopted	Max Level	Comments
TOSOM	479	1999	5000 mg/kg	

Food Category No. 02.2.1.3 Blends of butter and margarine

Additive	INS	Year Adopted	Max Level	Comments
GALLATE, PROPYL	310	2004	200 mg/kg	Note 15

Food Category No. 02.2.2 Emulsions containing less than 80% fat

Additive	INS	Year Adopted	Max Level	Comments
BENZOATES	210-213	2001	1000 mg/kg	Note 13
EDTAs	385, 386	2001	100 mg/kg	Note 21
GALLATE, PROPYL	310	2004	200 mg/kg	Note 15
ISOPROPYL CITRATES	384	2001	100 mg/kg	
PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	477	2001	20000 mg/kg	
THIODIPROPIONATES	388, 389	1999	200 mg/kg	Note 46
TOSOM	479	1999	5000 mg/kg	

Food Category No. 02.3 Fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions

Additive	INS	Year Adopted	Max Level	Comments
ASCORBYL ESTERS	304, 305	2001	500 mg/kg	Note 10
BENZOATES	210-213	2001	1000 mg/kg	Note 13
GALLATE, PROPYL	310	2004	200 mg/kg	Note 15
PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	477	2001	30000 mg/kg	

Food Category No. 02.4 Fat-based desserts excluding dairy-based dessert products of food category 01.7

Additive	INS	Year Adopted	Max Level	Comments
ASCORBYL ESTERS	304, 305	2001	80 mg/kg	Note 10
BENZOATES	210-213	2001	1000 mg/kg	Note 13
CARAMEL COLOUR, CLASS III	150c	1999	GMP	
CARAMEL COLOUR, CLASS IV	150d	1999	GMP	
GALLATE, PROPYL	310	2004	200 mg/kg	Note 15
PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	477	2001	10000 mg/kg	

Food Category No. 03.0 Edible ices, including sherbet and sorbet

Additive	INS	Year Adopted	Max Level	Comments
ASCORBYL ESTERS	304, 305	2001	200 mg/kg	Notes 10 & 15

Food Category No. 03.0 Edible ices, including sherbet and sorbet

Additive	INS	Year Adopted	Max Level	Comments
CARAMEL COLOUR, CLASS III	150c	1999	1000 mg/kg	
CARAMEL COLOUR, CLASS IV	150d	1999	1000 mg/kg	
FAST GREEN FCF	143	1999	100 mg/kg	
PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	477	2001	5000 mg/kg	

Food Category No. 04.1.1.2 Surface-treated fresh fruit

Additive	INS	Year Adopted	Max Level	Comments
BEESWAX, WHITE AND YELLOW	901	2003	GMP	
CANDELILLA WAX	902	2003	GMP	
CARNAUBA WAX	903	2004	400 mg/kg	
MICROCRYSTALLINE WAX	905ci	2004	50 mg/kg	
ORTHO-PHENYLPHENOLS	231, 232	1999	12 mg/kg	Note 49
POLYETHYLENE GLYCOL	1521	2001	GMP	
POLYVINYLPIRROLIDONE	1201	1999	GMP	
SHELLAC	904	2003	GMP	

Food Category No. 04.1.2 Processed fruit

Additive	INS	Year Adopted	Max Level	Comments
CARNAUBA WAX	903	2004	400 mg/kg	

Food Category No. 04.1.2.2 Dried fruit

Additive	INS	Year Adopted	Max Level	Comments
ASCORBYL ESTERS	304, 305	2001	80 mg/kg	Note 10
BENZOATES	210-213	2003	800 mg/kg	Note 13
EDTAs	385, 386	2001	265 mg/kg	Note 21

Food Category No. 04.1.2.3 Fruit in vinegar, oil, or brine

Additive	INS	Year Adopted	Max Level	Comments
BENZOATES	210-213	2001	1000 mg/kg	Note 13
CARAMEL COLOUR, CLASS III	150c	1999	GMP	
CARAMEL COLOUR, CLASS IV	150d	1999	GMP	
POLYDIMETHYLSILOXANE	900a	1999	10 mg/kg	

Food Category No. 04.1.2.4 Canned or bottled (pasteurized) fruit

Additive	INS	Year Adopted	Max Level	Comments
CARAMEL COLOUR, CLASS III	150c	1999	GMP	
CARAMEL COLOUR, CLASS IV	150d	1999	GMP	

Food Category No. 04.1.2.4 Canned or bottled (pasteurized) fruit

Additive	INS	Year Adopted	Max Level	Comments
FAST GREEN FCF	143	1999	200 mg/kg	
POLYDIMETHYLSILOXANE	900a	1999	10 mg/kg	
STANNOUS CHLORIDE	512	2001	20 mg/kg	Note 43

Food Category No. 04.1.2.5 Jams, jellies, marmelades

Additive	INS	Year Adopted	Max Level	Comments
BENZOATES	210-213	2001	1000 mg/kg	Note 13
CARAMEL COLOUR, CLASS III	150c	1999	GMP	
CARAMEL COLOUR, CLASS IV	150d	1999	1500 mg/kg	
EDTAs	385, 386	2001	130 mg/kg	Note 21
FAST GREEN FCF	143	1999	400 mg/kg	
POLYDIMETHYLSILOXANE	900a	1999	30 mg/kg	

Food Category No. 04.1.2.6 Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5

Additive	INS	Year Adopted	Max Level	Comments
BENZOATES	210-213	2001	1000 mg/kg	Note 13
CARAMEL COLOUR, CLASS III	150c	1999	500 mg/kg	
CARAMEL COLOUR, CLASS IV	150d	1999	500 mg/kg	
EDTAs	385, 386	2001	100 mg/kg	Note 21
POLYDIMETHYLSILOXANE	900a	1999	10 mg/kg	

Food Category No. 04.1.2.7 Candied fruit

Additive	INS	Year Adopted	Max Level	Comments
ALUMINIUM AMMONIUM SULPHATE	523	2001	200 mg/kg	Note 6
BENZOATES	210-213	2001	1000 mg/kg	Note 13
CARAMEL COLOUR, CLASS III	150c	1999	GMP	
CARAMEL COLOUR, CLASS IV	150d	1999	GMP	

Food Category No. 04.1.2.8 Fruit preparations, including pulp, purees, fruit toppings and coconut milk

Additive	INS	Year Adopted	Max Level	Comments
BENZOATES	210-213	2001	1000 mg/kg	Note 13
CARAMEL COLOUR, CLASS III	150c	1999	7500 mg/kg	
CARAMEL COLOUR, CLASS IV	150d	1999	7500 mg/kg	
PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	477	2001	40000 mg/kg	

Food Category No. 04.1.2.9 Fruit-based desserts, including fruit-flavoured water-based desserts

Additive	INS	Year Adopted	Max Level	Comments
ASCORBYL ESTERS	304, 305	2001	500 mg/kg	Notes 2 & 10
BENZOATES	210-213	2001	1000 mg/kg	Note 13
CARAMEL COLOUR, CLASS III	150c	1999	GMP	
CARAMEL COLOUR, CLASS IV	150d	1999	GMP	
GALLATE, PROPYL	310	2001	90 mg/kg	Note 2
POLYDIMETHYLSILOXANE	900a	1999	110 mg/kg	
PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	477	2001	40000 mg/kg	

Food Category No. 04.1.2.10 Fermented fruit products

Additive	INS	Year Adopted	Max Level	Comments
BENZOATES	210-213	2001	1000 mg/kg	Note 13

Food Category No. 04.1.2.11 Fruit fillings for pastries

Additive	INS	Year Adopted	Max Level	Comments
BENZOATES	210-213	2001	1000 mg/kg	Note 13
CARAMEL COLOUR, CLASS III	150c	1999	7500 mg/kg	
CARAMEL COLOUR, CLASS IV	150d	1999	7500 mg/kg	
EDTAs	385, 386	2001	650 mg/kg	Note 21
PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	477	2001	40000 mg/kg	

Food Category No. 04.1.2.12 Cooked fruit

Additive	INS	Year Adopted	Max Level	Comments
BENZOATES	210-213	2001	1000 mg/kg	Note 13

Food Category No. 04.2.1.2 Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds

Additive	INS	Year Adopted	Max Level	Comments
BEESWAX, WHITE AND YELLOW	901	2003	GMP	Note 79
CANDELILLA WAX	902	2003	GMP	Note 79
CARNAUBA WAX	903	2004	400 mg/kg	Note 79
MICROCRYSTALLINE WAX	905ci	2004	50 mg/kg	
SHELLAC	904	2003	GMP	Note 79

Food Category No. 04.2.2.1 Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds

Additive	INS	Year Adopted	Max Level	Comments
POLYDIMETHYLSILOXANE	900a	1999	10 mg/kg	Note 15

Food Category No. 04.2.2.2 Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds

Additive	INS	Year Adopted	Max Level	Comments
ASCORBYL ESTERS	304, 305	2001	80 mg/kg	Note 10
BENZOATES	210-213	2003	1000 mg/kg	Note 13
EDTAs	385, 386	2001	800 mg/kg	Notes 21 & 64
GALLATE, PROPYL	310	2001	50 mg/kg	Note 76

Food Category No. 04.2.2.3 Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweeds in vinegar, oil, brine, or soy sauce

Additive	INS	Year Adopted	Max Level	Comments
ALUMINIUM AMMONIUM SULPHATE	523	2003	35 mg/kg	Note 6
BENZOATES	210-213	2001	2000 mg/kg	Note 13
CARAMEL COLOUR, CLASS III	150c	1999	500 mg/kg	
CARAMEL COLOUR, CLASS IV	150d	1999	500 mg/kg	
EDTAs	385, 386	2001	250 mg/kg	Note 21
FAST GREEN FCF	143	1999	300 mg/kg	
FERROUS GLUCONATE	579	1999	150 mg/kg	Notes 23 & 48
FERROUS LACTATE	585	1999	150 mg/kg	Notes 23 & 48
POLYDIMETHYLSILOXANE	900a	1999	10 mg/kg	

Food Category No. 04.2.2.4 Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds

Additive	INS	Year Adopted	Max Level	Comments
CARAMEL COLOUR, CLASS III	150c	1999	GMP	
CARAMEL COLOUR, CLASS IV	150d	1999	GMP	
EDTAs	385, 386	2001	365 mg/kg	Note 21
FAST GREEN FCF	143	1999	200 mg/kg	
POLYDIMETHYLSILOXANE	900a	1999	10 mg/kg	

Food Category No. 04.2.2.4 Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds

Additive	INS	Year Adopted	Max Level	Comments
STANNOUS CHLORIDE	512	2001	25 mg/kg	Note 43

Food Category No. 04.2.2.5 Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter)

Additive	INS	Year Adopted	Max Level	Comments
BENZOATES	210-213	2001	1000 mg/kg	Note 13
CARAMEL COLOUR, CLASS III	150c	1999	GMP	
CARAMEL COLOUR, CLASS IV	150d	1999	GMP	
EDTAs	385, 386	2001	250 mg/kg	Note 21
POLYDIMETHYLSILOXANE	900a	1999	10 mg/kg	

Food Category No. 04.2.2.6 Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5

Additive	INS	Year Adopted	Max Level	Comments
ALUMINIUM AMMONIUM SULPHATE	523	2001	200 mg/kg	Note 6
BENZOATES	210-213	2001	3000 mg/kg	Note 13
CARAMEL COLOUR, CLASS III	150c	1999	GMP	
CARAMEL COLOUR, CLASS IV	150d	1999	GMP	
EDTAs	385, 386	2001	80 mg/kg	Note 21
POLYDIMETHYLSILOXANE	900a	2004	50 mg/kg	
PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	477	2001	5000 mg/kg	

Food Category No. 04.2.2.7 Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10

Additive	INS	Year Adopted	Max Level	Comments
BENZOATES	210-213	2001	1000 mg/kg	Note 13
EDTAs	385, 386	2001	250 mg/kg	Note 21

Food Category No. 04.2.2.8 **Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds**

Additive	INS	Year Adopted	Max Level	Comments
BENZOATES	210-213	2001	1000 mg/kg	Note 13
EDTAs	385, 386	2001	250 mg/kg	Note 21

Food Category No. 05.0 **Confectionery**

Additive	INS	Year Adopted	Max Level	Comments
ASCORBYL ESTERS	304, 305	2001	500 mg/kg	Notes 10,15&114
MINERAL OIL (MEDIUM & LOW VISCOSITY, CLASS I)	905e	2004	2000 mg/kg	Note 3

Food Category No. 05.1 **Cocoa products and chocolate products including imitations and chocolate substitutes**

Additive	INS	Year Adopted	Max Level	Comments
GALLATE, PROPYL	310	2001	200 mg/kg	Note 15
MINERAL OIL (HIGH VISCOSITY)	905d	2004	2000 mg/kg	Note 3

Food Category No. 05.1.3 **Cocoa-based spreads, including fillings**

Additive	INS	Year Adopted	Max Level	Comments
BENZOATES	210-213	2003	1500 mg/kg	Note 13
CARAMEL COLOUR, CLASS III	150c	1999	GMP	
CARAMEL COLOUR, CLASS IV	150d	1999	GMP	
EDTAs	385, 386	2001	50 mg/kg	Note 21

Food Category No. 05.1.4 **Cocoa and chocolate products**

Additive	INS	Year Adopted	Max Level	Comments
BEESWAX, WHITE AND YELLOW	901	2001	GMP	Note 3
CANDELILLA WAX	902	2001	GMP	Note 3
CARNAUBA WAX	903	2004	500 mg/kg	Note 3
SHELLAC	904	2001	GMP	Note 3

Food Category No. 05.1.5 **Imitation chocolate, chocolate substitute products**

Additive	INS	Year Adopted	Max Level	Comments
BEESWAX, WHITE AND YELLOW	901	2001	GMP	Note 3
BENZOATES	210-213	2003	1500 mg/kg	Note 13
CANDELILLA WAX	902	2001	GMP	Note 3

Food Category No. 05.1.5 Imitation chocolate, chocolate substitute products

Additive	INS	Year Adopted	Max Level	Comments
CARNAUBA WAX	903	2001	GMP	Note 3
POLYDIMETHYLSILOXANE	900a	1999	10 mg/kg	
SHELLAC	904	2001	GMP	Note 3

Food Category No. 05.2 Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4

Additive	INS	Year Adopted	Max Level	Comments
BEESWAX, WHITE AND YELLOW	901	2001	GMP	Note 3
BENZOATES	210-213	2003	1500 mg/kg	Note 13
CANDELILLA WAX	902	2001	GMP	Note 3
CARAMEL COLOUR, CLASS III	150c	1999	GMP	
CARAMEL COLOUR, CLASS IV	150d	1999	GMP	
CARNAUBA WAX	903	2001	GMP	Note 3
GALLATE, PROPYL	310	2001	200 mg/kg	Note 15
MICROCRYSTALLINE WAX	905ci	2001	GMP	Note 3
MINERAL OIL (HIGH VISCOSITY)	905d	2004	2000 mg/kg	Note 3
POLYDIMETHYLSILOXANE	900a	1999	10 mg/kg	
PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	477	2001	5000 mg/kg	
SHELLAC	904	2001	GMP	Note 3

Food Category No. 05.3 Chewing gum

Additive	INS	Year Adopted	Max Level	Comments
BEESWAX, WHITE AND YELLOW	901	2003	GMP	
CANDELILLA WAX	902	2003	GMP	
CARAMEL COLOUR, CLASS III	150c	1999	20000 mg/kg	
CARAMEL COLOUR, CLASS IV	150d	1999	20000 mg/kg	
CARNAUBA WAX	903	2003	1200 mg/kg	Note 3
CYCLODEXTRIN, BETA-	459	2001	20000 mg/kg	
FAST GREEN FCF	143	1999	300 mg/kg	
GALLATE, PROPYL	310	2001	1000 mg/kg	
GUAIAC RESIN	314	1999	1500 mg/kg	
MICROCRYSTALLINE WAX	905ci	2001	20000 mg/kg	Note 3
MINERAL OIL (HIGH VISCOSITY)	905a	2004	20000 mg/kg	
POLYDIMETHYLSILOXANE	900a	1999	100 mg/kg	
POLYETHYLENE GLYCOL	1521	2001	20000 mg/kg	

Food Category No. 05.3 Chewing gum

Additive	INS	Year Adopted	Max Level	Comments
POLYVINYLPIRROLIDONE	1201	1999	10000 mg/kg	
PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	477	2001	20000 mg/kg	
SHELLAC	904	2003	GMP	Note 3
STEARYL CITRATE	484	1999	15000 mg/kg	

Food Category No. 05.4 Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces

Additive	INS	Year Adopted	Max Level	Comments
BEESWAX, WHITE AND YELLOW	901	2003	GMP	
BENZOATES	210-213	2003	1500 mg/kg	Note 13
CANDELILLA WAX	902	2003	GMP	
CARAMEL COLOUR, CLASS III	150c	1999	GMP	
CARAMEL COLOUR, CLASS IV	150d	1999	GMP	
CARNAUBA WAX	903	2001	4000 mg/kg	
GALLATE, PROPYL	310	2001	200 mg/kg	Note 15
MINERAL OIL (HIGH VISCOSITY)	905d	2004	2000 mg/kg	Note 3
PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	477	2001	40000 mg/kg	
SHELLAC	904	2003	GMP	

Food Category No. 06.1 Whole, broken, or flaked grain, including rice

Additive	INS	Year Adopted	Max Level	Comments
GALLATE, PROPYL	310	2001	100 mg/kg	
MINERAL OIL (HIGH VISCOSITY)	905a	2004	800 mg/kg	Note 98

Food Category No. 06.2 Flours and starches (including soybean powder)

Additive	INS	Year Adopted	Max Level	Comments
ALPHA-AMYLASE (ASPERGILLUS ORYZAE VAR.)	1100	1999	GMP	

Food Category No. 06.2.1 Flours

Additive	INS	Year Adopted	Max Level	Comments
AZODICARBONAMIDE	927a	1999	45 mg/kg	
CHLORINE	925	2001	2500 mg/kg	Note 87
CHLORINE DIOXIDE	926	2001	2500 mg/kg	Note 87
PROTEASE (A. ORYZAE VAR.)	1101i	1999	GMP	

Food Category No. 06.3 Breakfast cereals, including rolled oats

Additive	INS	Year Adopted	Max Level	Comments
ASCORBYL ESTERS	304, 305	2001	200 mg/kg	Note 10
CARAMEL COLOUR, CLASS III	150c	1999	6500 mg/kg	
CARAMEL COLOUR, CLASS IV	150d	1999	2500 mg/kg	
GALLATE, PROPYL	310	2001	200 mg/kg	Note 15

Food Category No. 06.4.3 Pre-cooked pastas and noodles and like products

Additive	INS	Year Adopted	Max Level	Comments
ASCORBYL ESTERS	304, 305	2003	20 mg/kg	Note 10
BENZOATES	210-213	2004	1000 mg/kg	Note 13
GALLATE, PROPYL	310	2001	100 mg/kg	

Food Category No. 06.5 Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)

Additive	INS	Year Adopted	Max Level	Comments
ASCORBYL ESTERS	304, 305	2001	500 mg/kg	Notes 2 & 10
BENZOATES	210-213	2003	1000 mg/kg	Note 13
CARAMEL COLOUR, CLASS III	150c	1999	GMP	
CARAMEL COLOUR, CLASS IV	150d	1999	GMP	
EDTAs	385, 386	2001	315 mg/kg	Note 21
GALLATE, PROPYL	310	2001	90 mg/kg	Note 2
PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	477	2001	40000 mg/kg	

Food Category No. 06.6 Batters (e.g., for breading or batters for fish or poultry)

Additive	INS	Year Adopted	Max Level	Comments
POLYDIMETHYLSILOXANE	900a	1999	10 mg/kg	

Food Category No. 07.0 Bakery wares

Additive	INS	Year Adopted	Max Level	Comments
ASCORBYL ESTERS	304, 305	2003	1000 mg/kg	Notes 10 & 15
BENZOATES	210-213	2004	1000 mg/kg	Note 13
CARNAUBA WAX	903	2001	GMP	Note 3
MINERAL OIL (HIGH VISCOSITY)	905d	2004	3000 mg/kg	Note 125
PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	477	2001	15000 mg/kg	Notes 11 & 72

Food Category No. 07.1.1 Breads and rolls

Additive	INS	Year Adopted	Max Level	Comments
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Food Category No. 07.1.1**Breads and rolls**

Additive	INS	Year Adopted	Max Level	Comments
FAST GREEN FCF	143	1999	100 mg/kg	
MINERAL OIL (MEDIUM & LOW VISCOSITY, CLASS I)	905e	2004	3000 mg/kg	Notes 36 & 126

Food Category No. 07.1.3**Other ordinary bakery products (e.g., bagels, pita, English muffins)**

Additive	INS	Year Adopted	Max Level	Comments
GALLATE, PROPYL	310	2001	100 mg/kg	Note 15

Food Category No. 07.2**Fine bakery wares (sweet, salty, savoury) and mixes**

Additive	INS	Year Adopted	Max Level	Comments
BEESWAX, WHITE AND YELLOW	901	2001	GMP	Note 3
CANDELLA WAX	902	2001	GMP	Note 3
CARAMEL COLOUR, CLASS III	150c	1999	GMP	
FAST GREEN FCF	143	1999	100 mg/kg	
SHELLAC	904	2001	GMP	Note 3

Food Category No. 07.2.1**Cakes, cookies and pies (e.g., fruit-filled or custard types)**

Additive	INS	Year Adopted	Max Level	Comments
CARAMEL COLOUR, CLASS IV	150d	1999	GMP	

Food Category No. 07.2.2**Other fine bakery products (e.g., doughnuts, sweet rolls, scones, and muffins)**

Additive	INS	Year Adopted	Max Level	Comments
CARAMEL COLOUR, CLASS IV	150d	1999	1200 mg/kg	

Food Category No. 07.2.3**Mixes for fine bakery wares (e.g., cakes, pancakes)**

Additive	INS	Year Adopted	Max Level	Comments
CARAMEL COLOUR, CLASS IV	150d	1999	GMP	
GALLATE, PROPYL	310	2001	200 mg/kg	

Food Category No. 08.0**Meat and meat products, including poultry and game**

Additive	INS	Year Adopted	Max Level	Comments
CARAMEL COLOUR, CLASS III	150c	1999	GMP	Note 3
CARAMEL COLOUR, CLASS IV	150d	1999	GMP	

Food Category No. 08.1		Fresh meat, poultry, and game		
Additive	INS	Year Adopted	Max Level	Comments
FAST GREEN FCF	143	1999	GMP	Notes 3 & 4
Food Category No. 08.1.2		Fresh meat, poultry, and game, comminuted		
Additive	INS	Year Adopted	Max Level	Comments
ISOPROPYL CITRATES	384	2001	200 mg/kg	
Food Category No. 08.2		Processed meat, poultry, and game products in whole pieces or cuts		
Additive	INS	Year Adopted	Max Level	Comments
FAST GREEN FCF	143	1999	GMP	Notes 3 & 4
GALLATE, PROPYL	310	2001	200 mg/kg	Note 15
Food Category No. 08.2.1.2		Cured (including salted) and dried non-heat treated processed meat, poultry, and game products in whole pieces or cuts		
Additive	INS	Year Adopted	Max Level	Comments
ISOPROPYL CITRATES	384	2001	200 mg/kg	
PIMARICIN	235	2001	6 mg/kg	
Food Category No. 08.2.3		Frozen processed meat, poultry, and game products in whole pieces or cuts		
Additive	INS	Year Adopted	Max Level	Comments
MINERAL OIL (HIGH VISCOSITY)	905d	2004	950 mg/kg	Note 3
Food Category No. 08.3		Processed comminuted meat, poultry, and game products		
Additive	INS	Year Adopted	Max Level	Comments
GALLATE, PROPYL	310	2001	200 mg/kg	
Food Category No. 08.3.1.2		Cured (including salted) and dried non-heat treated processed comminuted meat, poultry, and game products		
Additive	INS	Year Adopted	Max Level	Comments
ISOPROPYL CITRATES	384	2001	200 mg/kg	
PIMARICIN	235	2001	20 mg/kg	Notes 3 & 81
Food Category No. 08.3.2		Heat-treated processed comminuted meat, poultry, and game products		
Additive	INS	Year Adopted	Max Level	Comments
EDTAs	385, 386	2001	35 mg/kg	Note 21

Food Category No. 08.3.3 Frozen processed comminuted meat, poultry, and game products

Additive	INS	Year Adopted	Max Level	Comments
MINERAL OIL (HIGH VISCOSITY)	905d	2004	950 mg/kg	Note 3

Food Category No. 08.4 Edible casings (e.g., sausage casings)

Additive	INS	Year Adopted	Max Level	Comments
ASCORBYL ESTERS	304, 305	2001	5000 mg/kg	Note 10
FAST GREEN FCF	143	1999	GMP	Notes 3 & 4

Food Category No. 09.1 Fresh fish and fish products, including mollusks, crustaceans, and echinoderms

Additive	INS	Year Adopted	Max Level	Comments
CARAMEL COLOUR, CLASS III	150c	1999	GMP	Notes 3 & 50
CARAMEL COLOUR, CLASS IV	150d	1999	GMP	Notes 3 & 50

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

Additive	INS	Year Adopted	Max Level	Comments
CARAMEL COLOUR, CLASS III	150c	1999	GMP	Note 50
CARAMEL COLOUR, CLASS IV	150d	1999	GMP	Note 50

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

Additive	INS	Year Adopted	Max Level	Comments
ASCORBYL ESTERS	304, 305	2001	1000 mg/kg	Note 10
EDTAs	385, 386	2001	75 mg/kg	Note 21

Food Category No. 09.2.2 Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms

Additive	INS	Year Adopted	Max Level	Comments
ASCORBYL ESTERS	304, 305	2001	1000 mg/kg	Note 10
EDTAs	385, 386	2001	75 mg/kg	Note 21
THIODIPROPIONATES	388, 389	1999	200 mg/kg	Notes 15 & 46

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

Additive	INS	Year Adopted	Max Level	Comments
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Food Category No. 09.2.4 Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms

Additive	INS	Year Adopted	Max Level	Comments
ALUMINIUM AMMONIUM SULPHATE	523	2001	200 mg/kg	Note 6

Food Category No. 09.2.4.1 Cooked fish and fish products

Additive	INS	Year Adopted	Max Level	Comments
FAST GREEN FCF	143	1999	100 mg/kg	

Food Category No. 09.2.4.2 Cooked mollusks, crustaceans, and echinoderms

Additive	INS	Year Adopted	Max Level	Comments
BENZOATES	210-213	2003	2000 mg/kg	Notes 13 & 82

Food Category No. 09.2.5 Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms

Additive	INS	Year Adopted	Max Level	Comments
BENZOATES	210-213	2004	200 mg/kg	Notes 13 & 121
FAST GREEN FCF	143	1999	100 mg/kg	
GALLATE, PROPYL	310	2001	100 mg/kg	Note 15

Food Category No. 09.3 Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms

Additive	INS	Year Adopted	Max Level	Comments
BENZOATES	210-213	2003	2000 mg/kg	Notes 13 & 120

Food Category No. 09.3.2 Fish and fish products, including mollusks, crustaceans, and echinoderms, pickled and/or in brine

Additive	INS	Year Adopted	Max Level	Comments
EDTAs	385, 386	2001	250 mg/kg	Note 21

Food Category No. 09.3.3 Salmon substitutes, caviar, and other fish roe products

Additive	INS	Year Adopted	Max Level	Comments
CARAMEL COLOUR, CLASS III	150c	1999	GMP	Note 50
CARAMEL COLOUR, CLASS IV	150d	1999	GMP	Note 50
FAST GREEN FCF	143	1999	100 mg/kg	

Food Category No. 09.4**Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms**

Additive	INS	Year Adopted	Max Level	Comments
CARAMEL COLOUR, CLASS III	150c	1999	500 mg/kg	Note 50
CARAMEL COLOUR, CLASS IV	150d	1999	500 mg/kg	Note 50
EDTAs	385, 386	2001	340 mg/kg	Note 21

Food Category No. 10.1**Fresh eggs**

Additive	INS	Year Adopted	Max Level	Comments
CARAMEL COLOUR, CLASS III	150c	1999	GMP	Notes 3 & 4
CARAMEL COLOUR, CLASS IV	150d	1999	GMP	Notes 3 & 4
FAST GREEN FCF	143	1999	GMP	Notes 3 & 4

Food Category No. 10.2**Egg products**

Additive	INS	Year Adopted	Max Level	Comments
ALUMINIUM AMMONIUM SULPHATE	523	2001	30 mg/kg	Note 6

Food Category No. 10.2.1**Liquid egg products**

Additive	INS	Year Adopted	Max Level	Comments
BENZOATES	210-213	2003	5000 mg/kg	Note 13
TRIETHYL CITRATE	1505	1999	2500 mg/kg	Note 47

Food Category No. 10.2.3**Dried and/or heat coagulated egg products**

Additive	INS	Year Adopted	Max Level	Comments
EDTAs	385, 386	2001	200 mg/kg	Notes 21 & 47
TRIETHYL CITRATE	1505	1999	2500 mg/kg	Note 47

Food Category No. 10.4**Egg-based desserts (e.g., custard)**

Additive	INS	Year Adopted	Max Level	Comments
ALUMINIUM AMMONIUM SULPHATE	523	2003	380 mg/kg	Note 6
ASCORBYL ESTERS	304, 305	2001	500 mg/kg	Notes 2 & 10
BENZOATES	210-213	2003	1000 mg/kg	Note 13
CARAMEL COLOUR, CLASS III	150c	1999	GMP	
CARAMEL COLOUR, CLASS IV	150d	1999	GMP	
GALLATE, PROPYL	310	2001	90 mg/kg	Note 2
PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	477	2001	40000 mg/kg	

Food Category No. 11.1.2 Powdered sugar, powdered dextrose

Additive	INS	Year Adopted	Max Level	Comments
CARAMEL COLOUR, CLASS III	150c	1999	GMP	
CARAMEL COLOUR, CLASS IV	150d	1999	GMP	

Food Category No. 11.4 Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)

Additive	INS	Year Adopted	Max Level	Comments
ASCORBYL ESTERS	304, 305	2003	200 mg/kg	Note 10
BENZOATES	210-213	2003	1000 mg/kg	Note 13
PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	477	2001	5000 mg/kg	

Food Category No. 11.6 Table-top sweeteners, including those containing high-intensity sweeteners

Additive	INS	Year Adopted	Max Level	Comments
BENZOATES	210-213	2003	2000 mg/kg	Note 13
POLYETHYLENE GLYCOL	1521	2001	10000 mg/kg	
POLYVINYLPIRROLIDONE	1201	1999	3000 mg/kg	

Food Category No. 12.1 Salt and salt substitutes

Additive	INS	Year Adopted	Max Level	Comments
FERROCYANIDES	535, 536, 538	1999	20 mg/kg	Note 24

Food Category No. 12.1.1 Salt

Additive	INS	Year Adopted	Max Level	Comments
FERRIC AMMONIUM CITRATE	381	1999	25 mg/kg	Note 23
POLYDIMETHYLSILOXANE	900a	1999	10 mg/kg	Note 36

Food Category No. 12.2 Herbs, spices, seasonings and condiments (e.g., seasoning for instant noodles)

Additive	INS	Year Adopted	Max Level	Comments
ASCORBYL ESTERS	304, 305	2001	500 mg/kg	Note 10
BENZOATES	210-213	2003	1000 mg/kg	Note 13
EDTAs	385, 386	2001	70 mg/kg	Note 21
GALLATE, PROPYL	310	2001	200 mg/kg	Note 15

Food Category No. 12.2.2 Seasonings and condiments

Additive	INS	Year Adopted	Max Level	Comments
CARAMEL COLOUR, CLASS III	150c	1999	GMP	
CARAMEL COLOUR, CLASS IV	150d	1999	GMP	

Food Category No. 12.2.2 Seasonings and condiments

Additive	INS	Year Adopted	Max Level	Comments
FERROCYANIDES	535, 536, 538	1999	20 mg/kg	Note 24

Food Category No. 12.3 Vinegars

Additive	INS	Year Adopted	Max Level	Comments
BENZOATES	210-213	2003	1000 mg/kg	Note 13
CARAMEL COLOUR, CLASS III	150c	1999	1000 mg/kg	
CARAMEL COLOUR, CLASS IV	150d	1999	GMP	
POLYVINYLPIRROLIDONE	1201	1999	40 mg/kg	

Food Category No. 12.4 Mustards

Additive	INS	Year Adopted	Max Level	Comments
ASCORBYL ESTERS	304, 305	2003	500 mg/kg	Note 10
BENZOATES	210-213	2003	1000 mg/kg	Note 13
CARAMEL COLOUR, CLASS III	150c	1999	GMP	
CARAMEL COLOUR, CLASS IV	150d	1999	GMP	
EDTAs	385, 386	2001	75 mg/kg	Note 21

Food Category No. 12.5 Soups and broths

Additive	INS	Year Adopted	Max Level	Comments
ASCORBYL ESTERS	304, 305	2001	200 mg/kg	Note 10
BENZOATES	210-213	2001	500 mg/kg	Note 13
CARAMEL COLOUR, CLASS III	150c	1999	GMP	
POLYDIMETHYLSILOXANE	900a	1999	10 mg/kg	

Food Category No. 12.5.1 Ready-to-eat soups and broths, including canned, bottled, and frozen

Additive	INS	Year Adopted	Max Level	Comments
CARAMEL COLOUR, CLASS IV	150d	1999	3000 mg/kg	

Food Category No. 12.5.2 Mixes for soups and broths

Additive	INS	Year Adopted	Max Level	Comments
CARAMEL COLOUR, CLASS IV	150d	1999	GMP	
GALLATE, PROPYL	310	2001	200 mg/kg	Note 15

Food Category No. 12.6 Sauces and like products

Additive	INS	Year Adopted	Max Level	Comments
BENZOATES	210-213	2003	1000 mg/kg	Note 13
CARAMEL COLOUR, CLASS III	150c	1999	1500 mg/kg	

Food Category No. 12.6 Sauces and like products

Additive	INS	Year Adopted	Max Level	Comments
CARAMEL COLOUR, CLASS IV	150d	1999	1500 mg/kg	
FORMATES	236-238	2001	200 mg/kg	Note 25
GALLATE, PROPYL	310	2001	200 mg/kg	Note 15
GUAIAC RESIN	314	2004	600 mg/kg	Note 15

Food Category No. 12.6.1 Emulsified sauces (e.g., mayonnaise, salad dressing)

Additive	INS	Year Adopted	Max Level	Comments
ASCORBYL ESTERS	304, 305	2001	500 mg/kg	Notes 10 & 15
EDTAs	385, 386	2001	100 mg/kg	Note 21

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

Additive	INS	Year Adopted	Max Level	Comments
ASCORBYL ESTERS	304, 305	2001	200 mg/kg	Note 10
EDTAs	385, 386	2001	75 mg/kg	Note 21

Food Category No. 12.6.3 Mixes for sauces and gravies

Additive	INS	Year Adopted	Max Level	Comments
ASCORBYL ESTERS	304, 305	2001	200 mg/kg	Note 10

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

Additive	INS	Year Adopted	Max Level	Comments
ASCORBYL ESTERS	304, 305	2001	200 mg/kg	Note 10

Food Category No. 12.7 Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.3

Additive	INS	Year Adopted	Max Level	Comments
ASCORBYL ESTERS	304, 305	2001	200 mg/kg	Note 10
BENZOATES	210-213	2003	1500 mg/kg	Note 13
CARAMEL COLOUR, CLASS III	150c	1999	GMP	
CARAMEL COLOUR, CLASS IV	150d	1999	GMP	
EDTAs	385, 386	2001	100 mg/kg	Note 21

Food Category No. 12.9.5 Other protein products

Additive	INS	Year Adopted	Max Level	Comments
CARAMEL COLOUR, CLASS III	150c	1999	GMP	

Food Category No. 12.9.5**Other protein products**

Additive	INS	Year Adopted	Max Level	Comments
CARAMEL COLOUR, CLASS IV	150d	1999	GMP	

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

Additive	INS	Year Adopted	Max Level	Comments
ASCORBYL ESTERS	304, 305	2001	50 mg/kg	Note 10

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

Additive	INS	Year Adopted	Max Level	Comments
ASCORBYL ESTERS	304, 305	2001	100 mg/kg	Note 10

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

Additive	INS	Year Adopted	Max Level	Comments
ASCORBYL ESTERS	304, 305	2001	100 mg/kg	Note 10
BENZOATES	210-213	2003	1500 mg/kg	Note 13
CARAMEL COLOUR, CLASS III	150c	1999	GMP	
CARAMEL COLOUR, CLASS IV	150d	1999	GMP	
POLYDIMETHYLSILOXANE	900a	2004	50 mg/kg	
PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	477	2001	5000 mg/kg	

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

Additive	INS	Year Adopted	Max Level	Comments
BENZOATES	210-213	2003	1500 mg/kg	Note 13
CARAMEL COLOUR, CLASS III	150c	1999	GMP	
CARAMEL COLOUR, CLASS IV	150d	1999	GMP	
POLYDIMETHYLSILOXANE	900a	2004	50 mg/kg	
PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	477	2001	5000 mg/kg	

Food Category No. 13.5**Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6**

Additive	INS	Year Adopted	Max Level	Comments
BENZOATES	210-213	2003	2000 mg/kg	Note 13
CARAMEL COLOUR, CLASS III	150c	1999	GMP	

Food Category No. 13.5 **Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6**

Additive	INS	Year Adopted	Max Level	Comments
CARAMEL COLOUR, CLASS IV	150d	1999	GMP	
POLYDIMETHYLSILOXANE	900a	2004	50 mg/kg	

Food Category No. 13.6 **Food supplements**

Additive	INS	Year Adopted	Max Level	Comments
ASCORBYL ESTERS	304, 305	2003	500 mg/kg	Note 10
BEEWAX, WHITE AND YELLOW	901	2001	GMP	Note 3
BENZOATES	210-213	2003	2000 mg/kg	Note 13
CANDELILLA WAX	902	2001	GMP	Note 3
CARAMEL COLOUR, CLASS III	150c	1999	GMP	
CARAMEL COLOUR, CLASS IV	150d	1999	GMP	
CARNAUBA WAX	903	2001	GMP	Note 3
EDTAs	385, 386	2001	150 mg/kg	Note 21
GALLATE, PROPYL	310	2001	400 mg/kg	
POLYDIMETHYLSILOXANE	900a	2004	50 mg/kg	
POLYETHYLENE GLYCOL	1521	2001	70000 mg/kg	
POLYVINYLPIRROLIDONE	1201	1999	GMP	
SHELLAC	904	2001	GMP	Note 3

Food Category No. 14.1.2 **Fruit and vegetable juices**

Additive	INS	Year Adopted	Max Level	Comments
POLYDIMETHYLSILOXANE	900a	1999	10 mg/kg	

Food Category No. 14.1.2.1 **Fruit juice**

Additive	INS	Year Adopted	Max Level	Comments
BENZOATES	210-213	2004	1000 mg/kg	Notes 13, 91 & 122

Food Category No. 14.1.2.3 **Concentrates for fruit juice**

Additive	INS	Year Adopted	Max Level	Comments
BENZOATES	210-213	2004	1000 mg/kg	Notes 13, 91, 122 & 127

Food Category No. 14.1.3.1 **Fruit nectar**

Additive	INS	Year Adopted	Max Level	Comments
BENZOATES	210-213	2004	1000 mg/kg	Notes 13, 91 & 122

Food Category No. 14.1.3.2 Vegetable nectar

Additive	INS	Year Adopted	Max Level	Comments
CARAMEL COLOUR, CLASS III	150c	1999	GMP	
CARAMEL COLOUR, CLASS IV	150d	1999	GMP	

Food Category No. 14.1.3.3 Concentrates for fruit nectar

Additive	INS	Year Adopted	Max Level	Comments
BENZOATES	210-213	2004	1000 mg/kg	Notes 13, 91, 122 & 127

Food Category No. 14.1.3.4 Concentrates for vegetable nectar

Additive	INS	Year Adopted	Max Level	Comments
BENZOATES	210-213	2004	600 mg/kg	Note 13
CARAMEL COLOUR, CLASS III	150c	1999	GMP	
CARAMEL COLOUR, CLASS IV	150d	1999	GMP	

Food Category No. 14.1.4 Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks

Additive	INS	Year Adopted	Max Level	Comments
ASCORBYL ESTERS	304, 305	2001	1000 mg/kg	Notes 10 & 15
BENZOATES	210-213	2004 interim	600 mg/kg	Notes 13 & 123
CARAMEL COLOUR, CLASS III	150c	1999	GMP	
CARAMEL COLOUR, CLASS IV	150d	1999	GMP	
CARNAUBA WAX	903	2003	200 mg/kg	Note 119
CYCLODEXTRIN, BETA-	459	2001	500 mg/kg	
DIMETHYL DICARBONATE	242	1999	250 mg/kg	Note 18
EDTAs	385, 386	2001	200 mg/kg	Note 21
FAST GREEN FCF	143	1999	100 mg/kg	
FORMATES	236-238	2001	100 mg/kg	Note 25
GALLATE, PROPYL	310	2001	1000 mg/kg	Note 15
GLYCEROL ESTER OF WOOD ROSIN	445	1999	150 mg/kg	
ISOPROPYL CITRATES	384	2001	200 mg/kg	
POLYDIMETHYLSILOXANE	900a	1999	20 mg/kg	
POLYETHYLENE GLYCOL	1521	2001	1000 mg/kg	
PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	477	2001	500 mg/kg	
QUILLAIA EXTRACT	999	2004	100 mg/kg	
STANNOUS CHLORIDE	512	2001	20 mg/kg	Note 43
STEARYL CITRATE	484	1999	500 mg/kg	
SUCROSE ACETATE	444	1999	500 mg/kg	
ISOBUTYRATE				

Food Category No. 14.1.4 Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks

Additive	INS	Year Adopted	Max Level	Comments
THIODIPROPIONATES	388, 389	1999	1000 mg/kg	Notes 15 & 46
TRIETHYL CITRATE	1505	1999	200 mg/kg	

Food Category No. 14.1.4.3 Concentrates (liquid or solid) for water-based flavoured drinks

Additive	INS	Year Adopted	Max Level	Comments
FERRIC AMMONIUM CITRATE	381	1999	10 mg/kg	Note 23
POLYVINYLPIRROLIDONE	1201	1999	500 mg/kg	

Food Category No. 14.1.5 Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa

Additive	INS	Year Adopted	Max Level	Comments
BEESWAX, WHITE AND YELLOW	901	2001	GMP	Note 108
BENZOATES	210-213	2004	1000 mg/kg	Note 13
CANDELILLA WAX	902	2001	GMP	Note 108
CARNAUBA WAX	903	2001	GMP	Note 108
DIMETHYL DICARBONATE	242	2004	250 mg/kg	Note 18
EDTAs	385, 386	2001	35 mg/kg	Note 21
SHELLAC	904	2001	GMP	Note 108

Food Category No. 14.2.1 Beer and malt beverages

Additive	INS	Year Adopted	Max Level	Comments
CARAMEL COLOUR, CLASS III	150c	1999	GMP	
CARAMEL COLOUR, CLASS IV	150d	1999	GMP	
EDTAs	385, 386	2004	25 mg/kg	Note 21
POLYDIMETHYLSILOXANE	900a	1999	10 mg/kg	
POLYVINYLPIRROLIDONE	1201	1999	10 mg/kg	Note 36

Food Category No. 14.2.2 Cider and perry

Additive	INS	Year Adopted	Max Level	Comments
BENZOATES	210-213	2004	1000 mg/kg	Note 13
CARAMEL COLOUR, CLASS III	150c	1999	GMP	
CARAMEL COLOUR, CLASS IV	150d	1999	GMP	
DIMETHYL DICARBONATE	242	2004	250 mg/kg	Note 18
LYSOZYME HYDROCHLORIDE	1105	2004	500 mg/kg	
POLYDIMETHYLSILOXANE	900a	1999	10 mg/kg	

Food Category No. 14.2.2 Cider and perry

Additive	INS	Year Adopted	Max Level	Comments
POLYVINYLPIRROLIDONE	1201	1999	2 mg/kg	Note 36

Food Category No. 14.2.3 Grape wines

Additive	INS	Year Adopted	Max Level	Comments
DIMETHYL DICARBONATE	242	2004	200 mg/kg	Note 18
LYSOZYME HYDROCHLORIDE	1105	2004	500 mg/kg	

Food Category No. 14.2.3.3 Fortified grape wine, grape liquor wine, and sweet grape wine

Additive	INS	Year Adopted	Max Level	Comments
CARAMEL COLOUR, CLASS III	150c	1999	GMP	
CARAMEL COLOUR, CLASS IV	150d	1999	GMP	

Food Category No. 14.2.4 Wines (other than grape)

Additive	INS	Year Adopted	Max Level	Comments
BENZOATES	210-213	2003	1000 mg/kg	Note 13
CARAMEL COLOUR, CLASS III	150c	1999	GMP	
CARAMEL COLOUR, CLASS IV	150d	1999	GMP	
DIMETHYL DICARBONATE	242	2004	250 mg/kg	Note 18

Food Category No. 14.2.5 Mead

Additive	INS	Year Adopted	Max Level	Comments
BENZOATES	210-213	2004	1000 mg/kg	Note 13
DIMETHYL DICARBONATE	242	2004	200 mg/kg	Note 18

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

Additive	INS	Year Adopted	Max Level	Comments
CARAMEL COLOUR, CLASS III	150c	1999	GMP	
CARAMEL COLOUR, CLASS IV	150d	1999	GMP	
FAST GREEN FCF	143	1999	100 mg/kg	

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

Additive	INS	Year Adopted	Max Level	Comments
BENZOATES	210-213	2003	1000 mg/kg	Note 13
CARAMEL COLOUR, CLASS III	150c	1999	GMP	

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

Additive	INS	Year Adopted	Max Level	Comments
CARAMEL COLOUR, CLASS IV	150d	1999	GMP	
FAST GREEN FCF	143	1999	100 mg/kg	
GLYCEROL ESTER OF WOOD ROSIN	445	1999	60 mg/kg	
POLYDIMETHYLSILOXANE	900a	1999	10 mg/kg	

Food Category No. 15.0 Ready-to-eat savouries

Additive	INS	Year Adopted	Max Level	Comments
BEE SWAX, WHITE AND YELLOW	901	2001	GMP	Note 3
CANDELILLA WAX	902	2001	GMP	Note 3
CARAMEL COLOUR, CLASS III	150c	1999	GMP	
CARAMEL COLOUR, CLASS IV	150d	1999	GMP	
CARNAUBA WAX	903	2001	GMP	Note 3
GALLATE, PROPYL	310	2001	200 mg/kg	Note 15
SHELLAC	904	2001	GMP	Note 3
THIODIPROPIONATES	388, 389	1999	200 mg/kg	Note 46

Food Category No. 15.1 Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)

Additive	INS	Year Adopted	Max Level	Comments
ASCORBYL ESTERS	304, 305	2001	200 mg/kg	Note 10
BENZOATES	210-213	2004	1000 mg/kg	Note 13
CYCLODEXTRIN, BETA-	459	2004	500 mg/kg	

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

Additive	INS	Year Adopted	Max Level	Comments
ASCORBYL ESTERS	304, 305	2001	200 mg/kg	Note 10

Food Category No. 16.0 Composite foods - foods that could not be placed in categories 01 - 15

Additive	INS	Year Adopted	Max Level	Comments
BENZOATES	210-213	2004	1000 mg/kg	Note 13
CARAMEL COLOUR, CLASS III	150c	1999	1000 mg/kg	
CARAMEL COLOUR, CLASS IV	150d	1999	1000 mg/kg	

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

Note 1:	As adipic acid
Note 2:	On dry ingredient, dry weight, dry mix or concentrate basis.
Note 3:	Surface treatment.
Note 4:	For decoration, stamping, marking or branding the product.
Note 5:	Used in raw materials for manufacture of the finished food.
Note 6:	As aluminium.
Note 7:	Use level not in finished food.
Note 8:	As bixin.
Note 9:	As total bixin or norbixin.
Note 10:	As ascorbyl stearate.
Note 11:	Flour basis.
Note 12:	Carryover from flavouring substances.
Note 13:	As benzoic acid.
Note 14:	Served at greater than 5-fold dilution.
Note 15:	Fat or oil basis.
Note 16:	For use in glaze, coatings or decorations for fruit, vegetables, meat or fish.
Note 17:	As cyclamic acid.
Note 18:	Added level; residue not detected in ready-to-eat food.
Note 19:	Used in cocoa fat; use level on ready-to-eat basis.
Note 20:	On total amount of stabilizers, thickeners and/or gums.
Note 21:	As anhydrous calcium disodium EDTA.
Note 22:	For use in smoked fish products only.
Note 23:	As iron.
Note 24:	As anhydrous sodium ferrocyanide.
Note 25:	As formic acid.
Note 26:	For use in baking powder only.
Note 27:	As p-hydroxybenzoic acid.
Note 28:	ADI conversion: if a typical preparation contains 0.025 µg/U, then the ADI of 33,000 U/kg bw becomes: $[(33000 \text{ U/kg bw}) \times (0.025 \text{ µg/U}) \times (1 \text{ mg/1000 µg})] = 0.825 \text{ mg/kg bw}$
Note 29:	Reporting basis not specified.
Note 30:	As residual NO ₃ ion.
Note 31:	Of the mash used.
Note 32:	As residual NO ₂ ion.
Note 33:	As phosphorus.
Note 34:	Anhydrous basis.
Note 35:	For use in cloudy juices only.
Note 36:	Residual level.
Note 37:	As weight of nonfat milk solids.
Note 38:	Level in creaming mixture.
Note 39:	Only when product contains butter or other fats and oils.
Note 40:	INS 451i only, to enhance the effectiveness of benzoates and sorbates.
Note 41:	Use in breading or batter coatings only.
Note 42:	As sorbic acid
Note 43:	As tin.
Note 44:	As residual SO ₂ .
Note 45:	As tartaric acid.
Note 46:	As thiodipropionic acid.
Note 47:	On egg yolk weight, dry basis.
Note 48:	For olives only.
Note 49:	For use on citrus fruits only.

Note 50:	For use in fish roe only.
Note 51:	For use in herbs only.
Note 52:	For use in butter only.
Note 53:	For use in coatings only.
Note 54:	Sulphites should be used only in fruit juices/nectars in bulk dispensers and in certain tropical fruit juices/nectars.
Note 55:	Added level.
Note 56:	Provided starch is not present.
Note 57:	GMP is 1 part benzoyl peroxide and not more than 6 parts of the subject additive by weight.
Note 58:	As calcium.
Note 59:	Use as packing gas.
Note 60:	If used as a carbonating agent, the CO ₂ in the finished wine shall not exceed 39.2 mg/kg.
Note 61:	For use in minced fish only.
Note 62:	As copper.
Note 63:	On amount of dairy ingredients.
Note 64:	Level added to dry beans; 200 mg/kg in ready-to-eat food, anhydrous basis.
Note 65:	Carryover from nutrient preparations.
Note 66:	As formaldehyde. For use in provolone cheese only.
Note 67:	Except for use in liquid egg whites at 8800 mg/kg as phosphorus, and in liquid whole eggs at 14,700 mg/kg as phosphorus.
Note 68:	For use in natural mineral waters only.
Note 69:	Use as carbonating agent.
Note 70:	As the acid.
Note 71:	Calcium, potassium and sodium salts only.
Note 72:	Ready-to-eat basis.
Note 73:	Except whole fish.
Note 74:	Use level for deep orange coloured cheeses; 25 mg/kg for orange coloured cheeses; 10 mg/kg for normal coloured cheeses.
Note 75:	Use in milk powder for vending machines only.
Note 76:	Use in potatoes only.
Note 77:	As mono-isopropyl citrate.
Note 78:	For use in tocino (fresh, cured sausage) only.
Note 79:	For use on nuts only.
Note 80:	Equivalent to 2 mg/dm ² surface application to a maximum depth of 5 mm.
Note 81:	Equivalent to 1 mg/dm ² surface application to a maximum depth of 5 mm.
Note 82:	For use in shrimp; 6000 mg/kg for Crangon crangon and Crangon vulgaris.
Note 83:	For use in sauce only.
Note 84:	For infants over 1 year of age only.
Note 85:	Excluding use in surimi and fish roe products at 500 mg/kg.
Note 86:	Use in whipped dessert toppings other than cream only.
Note 87:	Treatment level.
Note 88:	Carryover from the ingredient.
Note 89:	Except for use in dried tangle (KONBU) at 150 mg/kg.
Note 90:	For use in milk-sucrose mixtures used in the finished product.
Note 91:	Benzoates and sorbates, singly or in combination.
Note 92:	On the weight of the protein before re-hydration.
Note 93:	Except natural wine produced from Vitis Vinifera grapes.
Note 94:	For use in loganiza (fresh, uncured sausage) only.
Note 95:	For use in surimi and fish roe products only.
Note 96:	Carryover from use in fats.
Note 97:	In cocoa and chocolate products.
Note 98:	For dust control.
Note 99:	For use in fish fillets and minced fish only.

Note 100:	For use as a dispersing agent in dill oil used in the final food.
Note 101:	Level based on the maximum recommended daily dose of 475 mg/dose, assuming one 600 mg tablet is consumed per day.
Note 102:	For use as a surfactant or wetting agent for colours in the food.
Note 103:	Except for use in special white wines at 400 mg/kg.
Note 104:	Maximum 5000 mg/kg residue in bread and yeast-leavened bakery products.
Note 105:	Except for use in dried gourd strips (KAMPYO) at 5000 mg/kg.
Note 106:	Except for use in Dijon mustard at 500 mg/kg.
Note 107:	Except for use in food-grade dendridic salt at 29,000 mg/kg as anhydrous sodium ferrocyanide.
Note 108:	For use on coffee beans only.
Note 109:	Use level reported as $25 \text{ lbs}/1000 \text{ gal} \times (0.45 \text{ kg/lb}) \times (1 \text{ gal}/3.75 \text{ L}) \times (1 \text{ L/kg}) \times (106 \text{ mg/kg}) = 3000 \text{ mg/kg}$
Note 110:	For use in frozen French fried potatoes only.
Note 111:	For use in dipping solution only.
Note 112:	For use in grated cheese only.
Note 113:	Excluding butter.
Note 114:	Excluding cocoa powder.
Note 115:	For use in pineapple juice only.
Note 116:	For use in doughs only.
Note 117:	Except for use in loganiza (fresh, uncured sausage) at 1000 mg/kg.
Note 118:	Except for use in tocino (fresh, cured sausage) at 1000 mg/kg.
Note 119:	As carrier for flavours.
Note 120:	Except for use in caviar at 2500 mg/kg.
Note 121:	Excluding fermented fish products at 1000 mg/kg.
Note 122:	Subject to national legislation of the importing country.
Note 123:	1000 mg/kg for beverages with pH greater than 3.5.
Note 124:	Only for products containing less than 7% ethanol.
Note 125:	For use as a release agent for baking pans in a mixture with vegetable oil.
Note 126:	For releasing dough in dividing or baking only.
Note 127:	As served to the consumer.
Note 128:	INS 334 only.
Note 129:	For use as an acidity regulator in grape juice.

CODEX GENERAL STANDARD FOR FOOD ADDITIVES

TABLE THREE

**Additives Permitted for Use in Food in General,
Unless Otherwise Specified, in Accordance with
GMP**



INS No	Additive	Year Adopted
260	ACETIC ACID, GLACIAL	1999
472a	ACETIC AND FATTY ACID ESTERS OF GLYCEROL	1999
1422	ACETYLATED DISTARCH ADIPATE	1999
1414	ACETYLATED DISTARCH PHOSPHATE	1999
1401	ACID TREATED STARCH	1999
406	AGAR	1999
400	ALGINIC ACID	1999
1402	ALKALINE TREATED STARCH	1999
1100	ALPHA-AMYLASE (ASPERGILLUS ORYZAE VAR.)	1999
1100	ALPHA-AMYLASE (BACILLUS MEGATERIUM EXPRESSED IN BACILLUS SUBTILIS)	1999
1100	ALPHA-AMYLASE (BACILLUS STEAROTHERMOPHILUS EXPRESSED IN BACILLUS SUBTILIS)	1999
1100	ALPHA-AMYLASE (BACILLUS STEAROTHERMOPHILUS)	1999
1100	ALPHA-AMYLASE (BACILLUS SUBTILIS)	1999
1100	ALPHA-AMYLASE (CARBOHYDRASE) (BACILLUS LICHENIFORMIS)	1999
559	ALUMINIUM SILICATE	1999
264	AMMONIUM ACETATE	1999
403	AMMONIUM ALGINATE	1999
503i	AMMONIUM CARBONATE	1999
510	AMMONIUM CHLORIDE	1999

INS No	Additive	Year Adopted
380	AMMONIUM CITRATE	1999
503ii	AMMONIUM HYDROGEN CARBONATE	1999
527	AMMONIUM HYDROXIDE	1999
328	AMMONIUM LACTATE	1999
300	ASCORBIC ACID	1999
162	BEET RED	1999
1403	BLEACHED STARCH	1999
1101iii	BROMELAIN	1999
263	CALCIUM ACETATE	1999
404	CALCIUM ALGINATE	1999
556	CALCIUM ALUMINIUM SILICATE	1999
302	CALCIUM ASCORBATE	1999
170i	CALCIUM CARBONATE	1999
509	CALCIUM CHLORIDE	1999
333	CALCIUM CITRATE	1999
578	CALCIUM GLUCONATE	1999
623	CALCIUM GLUTAMATE, DI-L-	1999
629	CALCIUM GUANYLATE, 5'-	1999
526	CALCIUM HYDROXIDE	1999
633	CALCIUM INOSINATE, 5'-	1999
327	CALCIUM LACTATE	1999
352ii	CALCIUM MALATE	1999
529	CALCIUM OXIDE	1999
282	CALCIUM PROPIONATE	1999
634	CALCIUM RIBONUCLEOTIDES, 5'-	1999
552	CALCIUM SILICATE	1999
516	CALCIUM SULPHATE	1999
150a	CARAMEL COLOUR, CLASS I	1999
290	CARBON DIOXIDE	1999
410	CAROB BEAN GUM	1999
407	CARRAGEENAN	1999
140	CHLOROPHYLLS	1999

INS No	Additive	Year Adopted
1001	CHOLINE SALTS	1999
330	CITRIC ACID	1999
472c	CITRIC AND FATTY ACID ESTERS OF GLYCEROL	1999
424	CURDLAN	2001
458	CYCLODEXTRIN, GAMMA-	2001
1400	DEXTRINS, WHITE AND YELLOW, ROASTED STARCH	1999
628	DIPOTASSIUM GUANYLATE, 5'-	1999
632	DIPOTASSIUM INOSINATE, 5'-	1999
627	DISODIUM GUANYLATE, 5'-	1999
631	DISODIUM INOSINATE, 5'-	1999
635	DISODIUM RIBONUCLEOTIDES, 5'-	1999
1412	DISTARCH PHOSPHATE	1999
1405	ENZYME TREATED STARCH	1999
315	ERYTHORBIC ACID	1999
968	ERYTHRITOL	2001
462	ETHYL CELLULOSE	1999
467	ETHYL HYDROXYETHYL CELLULOSE	1999
297	FUMARIC ACID	1999
418	GELLAN GUM	1999
575	GLUCONO DELTA-LACTONE	1999
1102	GLUCOSE OXIDASE (ASPERGILLUS NIGER VAR.)	1999
620	GLUTAMIC ACID (L+)-	1999
422	GLYCEROL	1999
626	GUANYLIC ACID, 5'-	1999
412	GUAR GUM	1999
414	GUM ARABIC	1999
507	HYDROCHLORIC ACID	1999
463	HYDROXYPROPYL CELLULOSE	1999
1442	HYDROXYPROPYL DISTARCH PHOSPHATE	1999
464	HYDROXYPROPYL METHYL CELLULOSE	1999
1440	HYDROXYPROPYL STARCH	1999
630	INOSINIC ACID, 5'-	1999

INS No	Additive	Year Adopted
1202	INSOLUBLE POLYVINYLPYRROLIDONE	1999
953	ISOMALT	1999
416	KARAYA GUM	1999
425	KONJAC FLOUR	1999
270	LACTIC ACID	1999
472b	LACTIC AND FATTY ACID ESTERS OF GLYCEROL	1999
966	LACTITOL	1999
322	LECITHIN	1999
1104	LIPASE (ANIMAL SOURCES)	1999
1104	LIPASE (ASPERGILLUS ORYZAE VAR.)	1999
504i	MAGNESIUM CARBONATE	1999
511	MAGNESIUM CHLORIDE	1999
580	MAGNESIUM GLUCONATE	1999
625	MAGNESIUM GLUTAMATE, DI-L-	1999
504ii	MAGNESIUM HYDROGEN CARBONATE	1999
528	MAGNESIUM HYDROXIDE	1999
329	MAGNESIUM LACTATE (DL-)	1999
530	MAGNESIUM OXIDE	1999
553i	MAGNESIUM SILICATE (SYNTHETIC)	1999
296	MALIC ACID (DL-)	1999
965	MALTITOL (INCLUDING MALTITOL SYRUP)	1999
421	MANNITOL	1999
461	METHYL CELLULOSE	1999
465	METHYL ETHYL CELLULOSE	1999
460i	MICROCRYSTALLINE CELLULOSE	1999
471	MONO- AND DIGLYCERIDES	1999
624	MONOAMMONIUM GLUTAMATE, L-	1999
622	MONOPOTASSIUM GLUTAMATE, L-	1999
621	MONOSODIUM GLUTAMATE, L-	1999
1410	MONOSTARCH PHOSPHATE	1999
941	NITROGEN	1999
942	NITROUS OXIDE	1999

INS No	Additive	Year Adopted
1404	OXIDIZED STARCH	1999
1101ii	PAPAIN	1999
440	PECTINS (AMIDATED AND NON-AMIDATED)	1999
1413	PHOSPHATED DISTARCH PHOSPHATE	1999
1200	POLYDEXTROSES	1999
964	POLYGLYCITOL SYRUP	2001
261	POTASSIUM ACETATES	1999
402	POTASSIUM ALGINATE	1999
303	POTASSIUM ASCORBATE	1999
501i	POTASSIUM CARBONATE	1999
508	POTASSIUM CHLORIDE	1999
332i	POTASSIUM DIHYDROGEN CITRATE	1999
577	POTASSIUM GLUCONATE	1999
501ii	POTASSIUM HYDROGEN CARBONATE	1999
351i	POTASSIUM HYDROGEN MALATE	1999
525	POTASSIUM HYDROXIDE	1999
326	POTASSIUM LACTATE	1999
351ii	POTASSIUM MALATE	1999
283	POTASSIUM PROPIONATE	1999
515	POTASSIUM SULPHATE	1999
460ii	POWDERED CELLULOSE	1999
407a	PROCESSED EUCHEUMA SEAWEED	2001
944	PROPANE	1999
280	PROPIONIC ACID	1999
1100i	PROTEASE (ASPERGILLUS ORYZAE VAR.)	1999
470	SALTS OF MYRISTIC, PALMITIC AND STEARIC ACIDS (NH ₄ , Ca, K, Na)	1999
470	SALTS OF OLEIC ACIDS (Ca, K, Na)	1999
551	SILICON DIOXIDE (AMORPHOUS)	1999
262i	SODIUM ACETATE	1999
401	SODIUM ALGINATE	1999
554	SODIUM ALUMINOSILICATE	1999
301	SODIUM ASCORBATE	1999

INS No	Additive	Year Adopted
500i	SODIUM CARBONATE	1999
466	SODIUM CARBOXYMETHYL CELLULOSE	1999
469	SODIUM CARBOXYMETHYL CELLULOSE, ENZYMATICALLY HYDROLYZED	2001
331i	SODIUM DIHYDROGEN CITRATE	1999
316	SODIUM ERYTHORBATE	1999
365	SODIUM FUMARATE	1999
576	SODIUM GLUCONATE	1999
500ii	SODIUM HYDROGEN CARBONATE	1999
350i	SODIUM HYDROGEN MALATE	1999
524	SODIUM HYDROXIDE	1999
325	SODIUM LACTATE	1999
350ii	SODIUM MALATE	1999
281	SODIUM PROPIONATE	1999
500iii	SODIUM SESQUICARBONATE	1999
514	SODIUM SULPHATE	2001
420	SORBITOL (INCLUDING SORBITOL SYRUP)	1999
1420	STARCH ACETATE	1999
1450	STARCH SODIUM OCTENYL SUCCINATE	1999
553iii	TALC	1999
417	TARA GUM	1999
472f	TARTARIC, ACETIC AND FATTY ACID ESTERS OF GLYCEROL (MIXED)	1999
957	THAUMATIN	1999
171	TITANIUM DIOXIDE	1999
413	TRAGACANTH GUM	1999
1518	TRIACETIN	1999
380	TRIAMMONIUM CITRATE	1999
332ii	TRIPOTASSIUM CITRATE	1999
331iii	TRISODIUM CITRATE	1999
415	XANTHAN GUM	1999
967	XYLITOL	1999

ANNEX TO TABLE 3**Food Categories or Individual Food Items Excluded from the General Conditions of Table Three**

The use of additives listed in Table Three in the following foods is governed by the provisions in Tables One and Two.

Category Number	Food Category
01.1.1	Milk and buttermilk (excluding heat-treated buttermilk)
01.2	Fermented and renneted milk products (plain) excluding food category 01.1.2 (dairy based drinks)
01.4.1	Pasteurized cream
01.4.2	Sterilized, UHT, whipping or whipped, and reduced fat creams
02.1	Fats and oils essentially free from water
02.2.1.1	Butter and concentrated butter (<u>Only</u> butter)
04.1.1	Fresh fruit
04.2.1	Fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds
04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10
06.1	Whole, broken or flaked grain, including rice
06.2	Flours and starches
06.4.1	Fresh pastas and noodles and like products
06.4.2	Dried pastas and noodles and like products
08.1	Fresh meat, poultry, and game
09.1	Fresh fish and fish products, including mollusks, crustaceans and echinoderms
09.2	Processed fish and fish products, including mollusks, crustaceans and echinoderms
10.1	Fresh eggs
10.2.1	Liquid egg products
10.2.2	Frozen egg products
11.1	Refined and raw sugars
11.2	Brown sugar, excluding products of food category 11.1.3 (soft white sugar, soft brown sugar, glucose syrup, dried glucose syrup, raw cane sugar)
11.3	Sugar solutions and syrups, also (partially inverted, including treacle and molasses, excluding products of food category 11.1.3 (soft white sugar, soft brown sugar, glucose syrup, dried glucose syrup, raw cane sugar)
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)
11.5	Honey
12.1	Salt and salt substitutes
12.2.1	Herbs and spices (<u>Only</u> herbs)
13.1	Infant formulae, follow-up formulae, and formulae for special medical purposes for infants
13.2	Complementary foods for infants and young children
14.1.1.1	Natural mineral waters and source waters (<u>Only</u> natural mineral waters)
14.1.2	Fruit and vegetable juices
14.1.3	Fruit and vegetable nectars
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal beverages, excluding cocoa
14.2.3	Grape wines