

**Notice Calling for suggestions, views, comments etc from WTO- SPS Committee members within a period of 60 days on the draft notification related to amendment so as to include additional additives in Appendix-A.**

In the Food Safety and Standards (Food Products Standards and Food Additives) Regulations, 2011 (hereinafter referred to as said regulation), in Appendix A, under the heading "I. FOOD CATEGORY SYSTEM" -

(A) in Food Category 1.0-

(a) in 1.3.2 relating to "Beverage whiteners", the following shall be inserted, namely:-

1.3.2.1 Non - dairy based beverage whitener

(b) in 1.5.1 relating to "Milk powder and cream powder (plain)", the following shall be inserted, namely:-

1.5.1.1 Dairy based dairy whitener

(B) in food category 4.0-

(a) for 4.1.1.3 relating to "Peeled or cut fresh fruit", the following shall be substituted, namely:-

4.1.1.3 Peeled or cut, minimally processed fruit'

(b) for 4.1.2.6 relating to " fruit-based spreads (eg. chutney) excluding products of food category", the following shall be substituted, namely:-

4.1.2.6 Fruit-based spreads (e.g. chutney) excluding products of food category 4.1.2.5

(b) for 4.2.1.3 relating to 'Peeled, cut or shredded fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds' the following shall be substituted, namely:-

4.2.1.3 Peeled, cut or shredded minimally processed vegetables ((including mushrooms and fungi, roots and tubers, fresh pulses and legumes, and aloe vera) sea weeds, nuts and seeds)

(C) in food category 11.0, after 11.1.5, relating to plantation or mill white sugar, following shall be inserted, namely:-

11.1.6 Gur or Jaggery

11.1.6.1 Cane Jaggery/Gur

11.1.6.2 Palm Jaggery/Gur

11.1.6.3 Date Jaggery/Gur

(D) in food category 12.0, for 12.2.1 relating to “Herbs, spices including masalas”, the following shall be substituted, namely:-

12.2.1 Herbs, spices, masalas, spice mixtures including oleoresins or extracts/derivatives thereof”

3. In the said regulation in Appendix A, under the heading “II. FOOD CATEGORY DESCRIPTIONS”-

(A) in food category 1.0-

(a) for 1.1.2 relating to “Dairy-based drinks, flavoured and/or fermented” the following shall be substituted, namely:-

1.1.2 Dairy-based drinks, flavoured and/or fermented

Includes all ready-to-drinks flavoured and aromatized milk-based fluid beverages and their mixes, excluding mixes for cocoa (cocoa-sugar mixtures, category 5.1.1). Example include hot chocolate, chocolate malt drinks, strawberry-flavoured yoghurt drink, whey based drinks, 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).

(b) 1.3.2.1 relating to “Dairy based dairy whitener” shall be omitted.

(c) 1.3.2.2 relating to “Non-Dairy based beverage whitener” shall be re-numbered as following, namely:-

1.3.2.1 Non-Dairy based beverage whitener

(d) in 1.5.1 relating to “ Milk powder and cream powder (plain)”, the following shall be inserted, namely:-

1.5.1.1 Dairy based dairy whitener

Milk or cream constituting of milk protein and lactose' shall be deleted and inserted after category 1.5.1 relating to 'Milk powder and cream powder (plain).

(B) in food category 4.0-

(a) for 4.1.1.3 relating to "Peeled or cut fresh fruit", the following shall be substituted, namely:-

4.1.1.3 Peeled or cut, minimally processed fruit'

(b) for 4.1.2.6 relating to " fruit-based spreads (eg. chutney) excluding products of food category", the following shall be substituted, namely:-

4.1.2.6 Fruit-based spreads (e.g. chutney) excluding products of food category 4.1.2.5

(c) ) for 4.2.1.3 relating to 'Peeled, cut or shredded fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds' the following shall be substituted, namely:-

4.2.1.3 Peeled, cut or shredded minimally processed vegetables ((including mushrooms and fungi, roots and tubers, fresh pulses and legumes, and aloe vera) sea weeds, nuts and seeds)

(C) In food category 5.0-

(a) for 5.1.4 relating to "Chocolate substitute and their products" the following shall be substituted, namely:-

5.1.4 Imitation chocolate, chocolate substitute products

(b) for 5.2.1 relating to "Hard Candy" the following shall be substituted, namely:-

### **5.2.1 Hard candy**

Products made from water and sugar (simple syrup), colour and flavour that may or may not have a filling, their dietetic counterparts, and products that may or may not contain cocoa. Includes: pastilles and lozenges (rolled, shaped and filled sweetened candy). These types of products may be used as fillings for chocolate products within the scope of food categories 5.1.3 and 5.1.4.

(c) for 5.2.2 relating to "Soft candy" the following shall be substituted, namely:-

### **5.2.2 Soft candy**

Products include soft, chewy products such as caramels (containing sugar syrup, fats, colour and flavour) and their dietetic counterparts; products that may or may not contain cocoa and milk (e.g. toffees and chocolate-flavoured caramels); jelly-based candies (e.g. jelly beans, jellied fruit paste covered in sugar, made from pectin, colour and flavour); and licorice. Also included are halwa, and oriental specialties, such as sweet bean jelly etc. These types of products may be used as fillings for chocolate products within the scope of food categories 5.1.3 and 5.1.4.

(d) for 5.2.3 relating to “Nougats and marzipans” the following shall be substituted, namely:-

### **5.2.3 Nougats and marzipans**

Nougats consist of roasted ground nuts, sugar and cocoa and their dietetic counterparts, that may be consumed as is, or may be used as a filling for chocolate products within the scope of food categories 5.1.3 and 5.1.4. Marzipan consists of almond paste and sugar and their dietetic counterparts that may be shaped and coloured for direct consumption, or may be used as a filling for chocolate products within the scope of food categories 5.1.3 and 5.1.4.

(D) in food category 11.0, after 11.1.5, relating to plantation or mill white sugar, following shall be inserted, namely:-

11.1.6 Gur or Jaggery: means the product obtained by boiling or processing juice pressed out of sugarcane or extracted from palmyra palm, date palm or coconut palm.

11.1.6.1 Cane Jaggery/Gur: means the product obtained by boiling or processing juice pressed out of or extracted from sugarcane.

11.1.6.2 Palm Jaggery/Gur: means the product obtained by boiling or processing juice pressed out of or extracted from palmyra palm or coconut palm.

11.1.6.3 Date Jaggery/Gur: means the product obtained by boiling or processing juice pressed out of or extracted from date palm.

(E) in food category 12.0-

(a) for 12.2 relating to “Herbs, spices, seasonings, and condiments”, the following shall be substituted, namely:-

### **12.2 Herbs, spices, seasonings, and condiments**

Spices means any form of spice including curry powders, spice oils, oleoresins and other mixtures where spice content is predominant’

(b) for 12.2.1 relating to “Herbs and spices including masalas”, the following shall be substituted, namely:-

12.2.1 Herbs, spices, masalas, spice mixtures including oleoresins or extracts/derivatives thereof

(F) in food category 15.0-

(a) in 15.1 relating to “Snacks- potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)” for the words ‘but excludes unsweetened crackers (category 7.1.2) such as potato chips,’ the following shall be substituted, namely:-

but excludes unsweetened crackers (category 7.1.2). Example excludes potato chips,

(b) in 15.2 relating to “Processed nuts, including coated nuts and nut mixtures” for the sentence ‘Chocolate-covered nuts are classified in 5.1.4, and nuts covered in imitation chocolate are included in 5.1.5’ the following shall be substituted, namely:-

Chocolate-covered nuts are classified in 5.1.3, and nuts covered in imitation chocolate are included in 5.1.4.

4. In the said regulation in Appendix A, under the heading “IV USE OF FOOD ADDITIVES IN FOOD PRODUCTS”,

**(A) in Table 1,-**

(a) in food category system 1.5.2 relating to “Powder analogues”, in columns (6), for the entries with respect to food additive “PHOSPHATE” for number ‘36’ shall be substituted by the following, namely:-

“33”

(b) in food category system 1.6.2.1 relating to “Ripened cheese includes rind”, in column (6), for food additives “ Hexamethylene tetramine” the following entries shall be inserted, namely:-

“66, 298”

(c) in food category system 1.8.2, in column (2) for ‘Dried whey and whey products, excluding whey cheese whey powder’ the following shall be substituted, namely:-

“Dried whey and whey products, excluding whey cheeses”

**(B) in Table 2-**

(a) in food category system 2.2.2 relating to “Fat spreads, dairy fat spreads and blended spreads (margarine, bakery shortenings and fat spreads)”, in columns (3), (4), (5) and (6), after the existing entries, the following entries shall respectively be inserted, namely :-

| Food Category system (1) | Food Category Name (2) | Food Additive (3)                       | INS No. (4) | Recommended Maximum level (5) | Note (6) |
|--------------------------|------------------------|---|-------------|-------------------------------|----------|
|                          |                        | Sucrose oligoesters, Type I and Type II | 473a        | 10,000 mg/kg                  | 348, 360 |
|                          |                        | Sucrose esters of fatty acids           | 473         | 10,000 mg/kg                  | 348, 360 |

(b) in food category system 2.3 relating to “Fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions”, in columns (3), (4), (5) and (6), after the existing entries, the following entries shall respectively be inserted, namely :-

| Food Category system (1) | Food Category Name (2) | Food Additive (3)                  | INS No. (4) | Recommended Maximum level (5) | Note (6) |
|--------------------------|------------------------|------------------------------------|-------------|-------------------------------|----------|
|                          |                        | Poly glycerol esters of fatty acid | 475         | 20,000 mg/kg                  | 363      |
|                          |                        | Propylene glycol alginate          | 405         | 3,000 mg/kg                   |          |
|                          |                        | STEAROYL LACTYLATES                |             | 3,000 mg/kg                   |          |
|                          |                        | SORBITAN ESTERS OF FATTY ACIDS     |             | 5,000 mg/kg                   | 363      |

(C) in table 3, in food category system 3.0 relating to “Edible ices, including sorbet (ice candy)”, in columns (5), for the entries with respect to food additive “Propylene glycol esters of fatty acids, INS 477” the following shall be inserted, namely:-

“5,000 mg/kg”

**(D) in table 4-**

(a) in food category system 4.1.1.3, in column (2) for ‘Peeled or cut fresh fruits’ the following shall be substituted, namely:-

“Peeled or cut minimally processed fruits”

(b) in food category system 4.1.1.3 relating to “Peeled or cut minimally processed fruits”, in columns (3), (4), (5) and (6), after the existing entries, the following entries shall respectively be inserted, namely :-

| Food Category system (1) | Food Category Name (2) | Food Additive (3) | INS No. (4) | Recommended Maximum level (5) | Note (6) |
|--------------------------|------------------------|-------------------|-------------|-------------------------------|----------|
|                          |                        | Citric acid       | 330         | GMP                           |          |
|                          |                        | Ascorbic acid     | 300         | GMP                           |          |

(c) in food category system 4.1.2.8 relating to “Fruit preparations, including fruit pulp, purees, fruit toppings and coconut milk”, in columns (3), (4), (5) and (6), after the existing entries, the following entries shall respectively be inserted, namely :-

| Food Category system (1) | Food Category Name (2) | Food Additive (3)                     | INS No. (4) | Recommended Maximum level (5) | Note (6)      |
|--------------------------|------------------------|---------------------------------------|-------------|-------------------------------|---------------|
|                          |                        | <b>SORBITAN ESTERS OF FATTY ACIDS</b> |             | 5,000 mg/kg                   | XS314R, XS240 |

(d) in food category system 4.2.1.3, in column (2) for ‘Peeled, cut or shredded fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds’ the following shall be substituted, namely:-

“Peeled, cut or shredded minimally processed vegetables (including mushrooms and fungi, roots and tubers, fresh pulses and legumes, and aloe vera) sea weeds, nuts and seeds)”

(e) in food category system 4.2.1.3 relating to “Peeled, cut or shredded minimally processed vegetables (including mushrooms and fungi, roots and tubers, fresh pulses and legumes, and aloe vera) sea weeds, nuts and seeds)”, in columns (3), (4), (5) and (6), after the existing entries, the following entries shall respectively be inserted, namely :-

| <b>Food Category system (1)</b> | <b>Food Category Name (2)</b> | <b>Food Additive (3)</b> | <b>INS No. (4)</b> | <b>Recommended Maximum level (5)</b> | <b>Note (6)</b> |
|---------------------------------|-------------------------------|--------------------------|--------------------|--------------------------------------|-----------------|
|                                 |                               | Citric acid              | 330                | GMP                                  |                 |
|                                 |                               | Ascorbic acid            | 300                | GMP                                  |                 |
|                                 |                               | Calcium ascorbate        | 302                | GMP                                  |                 |
|                                 |                               | Potassium carbonate      | 501                | GMP                                  |                 |

(f) in food category system 4.2.2.3 relating to “Vegetables (including mushrooms and fungi, roots and tubers, fresh pulses and legumes, and aloe vera) sea weeds in vinegar, oil, brine or soybean sauce”, in columns (3), (4), (5) and (6), after the existing entries, the following entries shall respectively be inserted, namely :-

| <b>Food Category system (1)</b> | <b>Food Category Name (2)</b> | <b>Food Additive (3)</b> | <b>INS No. (4)</b> | <b>Recommended Maximum level (5)</b> | <b>Note (6)</b> |
|---------------------------------|-------------------------------|--------------------------|--------------------|--------------------------------------|-----------------|
|---------------------------------|-------------------------------|--------------------------|--------------------|--------------------------------------|-----------------|



|  |  |                   |     |           |       |
|--|--|-------------------|-----|-----------|-------|
|  |  | Ferrous gluconate | 579 | 150 mg/kg | 48,23 |
|  |  | Ferrous lactate   | 585 | 150 mg/kg | 4823, |

**(E) in table 5-**

(a) in food category system 5.1, in column (2) for ‘Cocoa products and chocolate products including analogue and chocolate substitutes’ the following shall be substituted, namely:-

“Cocoa products and chocolate products including imitations and chocolate substitutes”

(b) in food category system 5.1.1 relating to “Cocoa mixes (powders) and cocoa mass/cake”, in columns (3), (4), (5) and (6), after the existing entries, the following entries shall respectively be inserted, namely :-

| Food Category system (1) | Food Category Name (2) | Food Additive (3)                                      | INS No. (4) | Recommended Maximum level (5) | Note (6)       |
|--------------------------|------------------------|--|-------------|-------------------------------|----------------|
|                          |                        | Poly-glycerol esters of fatty acid                     | 475         | 5,000 mg/kg                   | XS141, 97      |
|                          |                        | Polyglycerol esters of interesterified ricinoleic acid | 476         | 5,000 mg/kg                   | XS141, 97      |
|                          |                        | <b>SORBITAN ESTERS OF FATTY ACIDS</b>                  |             | 2,000 mg/kg                   | XS141, 97, 123 |

(c) in food category system 5.1.2 relating to “Cocoa mixes (syrops)”, in columns (3), (4), (5) and (6), after the existing entries, the following entries shall respectively be inserted, namely :-

| Food Category system (1) | Food Category Name (2) | Food Additive (3) | INS No. (4) | Recommended Maximum level (5) | Note (6) |
|--------------------------|------------------------|-------------------|-------------|-------------------------------|----------|
|                          |                        | <b>TARTRATES</b>  |             | 2,000 mg/kg                   | 45       |

|  |  |                    |  |           |    |
|--|--|--------------------|--|-----------|----|
|  |  | <b>TOCOPHEROLS</b> |  | 500 mg/kg | 15 |
|--|--|--------------------|--|-----------|----|

(d) in food category system 5.1.3 relating to “Cocoa and chocolate products”, in columns (3), (4), (5) and (6),

(i) The following entries shall be omitted, namely:-

| <b>Food Category system (1)</b> | <b>Food Category Name (2)</b> | <b>Food Additive (3)</b>         | <b>INS No. (4)</b> | <b>Recommended Maximum level (5)</b> | <b>Note (6)</b> |
|---------------------------------|-------------------------------|----------------------------------|--------------------|--------------------------------------|-----------------|
|                                 |                               | Indigotine (indigo carmine)      | 132                | 200 mg/Kg                            |                 |
|                                 |                               | Polyglycerol polyricinoleate     | 476                | 5 g/Kg                               |                 |
|                                 |                               | Tertiary butylhydroquinone(TBHQ) | 319                | GMP                                  | 15,130,141      |

(ii) in columns (6), for the entries with respect to food additive “TBHQ” the following number shall be inserted, namely:-

“15,130,141”

(iii) in columns (4) (5) & (6), for the entries with respect to food additive “Polyglycerol ester of fatty acid and Polyglycerol ester of inter sterified ricinoleic acid” the following shall be substituted , namely:-

| <b>Food Category system (1)</b> | <b>Food Category Name (2)</b> | <b>Food Additive (3)</b>                               | <b>INS No. (4)</b> | <b>Recommended Maximum level (5)</b> | <b>Note (6)</b> |
|---------------------------------|-------------------------------|--|--------------------|--------------------------------------|-----------------|
|                                 |                               | Polyglycerol esters of interesterified ricinoleic acid | 476                | 5 gm/Kg                              | 101             |

(iv) after the existing entries, the following entries shall respectively be inserted, namely :-

| Food Category system (1) | Food Category Name (2) | Food Additive (3)  | INS No. (4) | Recommended Maximum level (5) | Note (6) |
|--------------------------|------------------------|--------------------|-------------|-------------------------------|----------|
|                          |                        | Castor Oil         | 1503        | 350 mg/kg                     |          |
|                          |                        | <b>TOCOPHEROLS</b> |             | 750 mg/kg                     | 15,168   |

(e) in food category system 5.1.4-

(i) in column (2) for “Chocolate substitute and their products” the following shall be substituted, namely:-

“ Imitation Chocolate, Chocolate substitute products”

ii) in column (3) for ‘ Polyglycol poly ricineolate’ the following shall be substituted, namely:-

‘Polyglycerol esters of interesterified ricinoleic acid’

(iii) in columns (3), (4), (5) and (6), the following entries shall be omitted, namely:-

| Food Category system (1) | Food Category Name (2) | Food Additive (3) | INS No. (4) | Recommended Maximum level (5) | Note (6) |
|--------------------------|------------------------|-------------------|-------------|-------------------------------|----------|
|                          |                        | Beeswax           | 901         | GMP                           | 3        |

(iv) in columns (3), (4), (5) and (6), after the existing entries, the following entries shall respectively be inserted, namely :-

| Food Category system (1) | Food Category Name (2) | Food Additive (3)                 | INS No. (4) | Recommended Maximum level (5) | Note (6) |
|--------------------------|------------------------|-----------------------------------|-------------|-------------------------------|----------|
|                          |                        | Polydimethyl-siloxane             | 900a        | 10mg/kg                       |          |
|                          |                        | Polyglycerol esters of fatty acid | 475         | 2,000mg/kg                    | 366      |
|                          |                        | Sucroglycerides                   | 474         | 6,000mg/kg                    | 348      |

|  |  |  |      |            |     |
|--|--|--|------|------------|-----|
|  |  | Sucrose Oligoesters, Type-I and Type -II | 473a | 6,000mg/kg | 348 |
|  |  | Sucrose esters of fatty acid             | 473  | 6,000mg/kg | 348 |
|  |  | <b>TARTRATES</b>                         |      | 5,000mg/kg | 45  |
|  |  | <b>TOCOPHEROLS</b>                       |      | 500 mg/kg  | 15  |

(f) in food category system 5.2 relating to “Confectionery including hard and soft candy, nougats etc. other than food categories 5.1, 5.3, and 5.4”,

(i) in columns (3), (4), (5) and (6), the repeated entries of the following shall be omitted, namely:-

| Food Category system (1) | Food Category Name (2) | Food Additive (3)           | INS No. (4) | Recommended Maximum level (5) | Note (6) |
|--------------------------|------------------------|-----------------------------|-------------|-------------------------------|----------|
|                          |                        | Indigotine (Indigo carmine) | 132         | 100 mg/kg                     |          |

(ii) after the existing entries, the following entries shall respectively be inserted, namely

:-

| Food Category system (1) | Food Category Name (2) | Food Additive (3)                        | INS No. (4) | Recommended Maximum level (5) | Note (6) |
|--------------------------|------------------------|--|-------------|-------------------------------|----------|
|                          |                        | Shellac, bleached                        | 904         | GMP                           | 3        |
|                          |                        | Sucrose Oligoesters, Type-I and Type -II | 473a        | 5,000mg/kg                    | 348      |
|                          |                        | Sucrose esters of fatty acid             | 473         | 5,000mg/kg                    | 348      |

(g) in food category system 5.2.1 relating to “Hard candy”, in columns (3), (4), (5) and (6), after the existing entries ,the following entries shall respectively be inserted, namely :-

| Food Category system (1) | Food Category Name (2) | Food Additive (3)                                     | INS No. (4) | Recommended Maximum level (5) | Note (6) |
|--------------------------|------------------------|---|-------------|-------------------------------|----------|
|                          |                        | Polyglycerol esters of intersterified ricinoleic acid | 476         | 3000mg/kg                     |          |

(h) in food category system 5.2.2 relating to “Soft candy”, in columns (3), (4), (5) and (6), after the existing entries , the following entries shall respectively be inserted, namely :-

| Food Category system (1) | Food Category Name (2) | Food Additive (3)                                     | INS No. (4) | Recommended Maximum level (5) | Note (6) |
|--------------------------|------------------------|---|-------------|-------------------------------|----------|
|                          |                        | Polyglycerol esters of intersterified ricinoleic acid | 476         | 3000mg/kg                     |          |

(i) in food category system 5.4 relating to “ Decoration (e.g. for fine bakery wares) , toppings (non-fruit) and sweet sauce”, in columns (3), (4), (5) and (6), after the existing entries, the following entries shall respectively be inserted, namely :-

| Food Category system (1) | Food Category Name (2) | Food Additive (3)                                      | INS No. (4) | Recommended Maximum level (5) | Note (6)                        |
|--------------------------|------------------------|--|-------------|-------------------------------|---------------------------------|
|                          |                        | Allura Red   | 129         | 100 mg/kg                     |                                 |
|                          |                        | Grape skin extract                                     | 163(ii)     | 500 mg/kg                     | 181                             |
|                          |                        | Mineral oil, medium viscosity                          | 905e        | 2,000 mg/kg                   | XS 86, XS 105, 3, XS 141, XS 87 |
|                          |                        | Poly glycerol esters of fatty acid                     | 475         | 2,000 mg/kg                   | 368                             |
|                          |                        | Polyglycerol esters of interesterified ricinoleic acid | 476         | 5,000 mg/kg                   |                                 |

|  |  |   |      |              |     |
|--|--|---|------|--------------|-----|
|  |  |   |      |              |     |
|  |  | Propylene glycol alginate               | 405  | 5,000 mg/kg  |     |
|  |  | <b>SORBITAN ESTERS OF FATTY ACIDS</b>   |      | 10,000 mg/kg |     |
|  |  | <b>STEAROYL LACTYLATES</b>              |      | 2,000 mg/kg  |     |
|  |  | Sucroglycerides                         | 474  | 5,000 mg/kg  | 348 |
|  |  | Sucrose oligoesters, Type I and Type II | 473a | 5,000 mg/kg  | 348 |
|  |  | Sucrose esters of fatty acids           | 473  | 5,000 mg/kg  | 348 |
|  |  | <b>TARTRATES</b>                        |      | 8,000 mg/kg  | 45  |
|  |  | <b>TOCOPHEROLS</b>                      |      | 500 mg/kg    | 15  |

**(F) in table 6-**

(a) in food category system 6.3 relating to “ Ready to eat cereals, breakfast cereals, including rolled oats”, in columns (3), (4), (5) and (6), after the existing entries, the following entries shall respectively be inserted, namely :-

| Food Category system (1) | Food Category Name (2) | Food Additive (3)  | INS No. (4) | Recommended Maximum level (5) | Note (6) |
|--------------------------|------------------------|--------------------|-------------|-------------------------------|----------|
|                          |                        | <b>TOCOPHEROLS</b> |             | 200 mg/kg                     |          |

(b) in food category system 6.5 relating to “Cereals/Pulses and starch based desserts”, in columns (4), for the entries with respect to food additive “Fast green FCF” for number ‘110’ shall be substituted by the following, namely:-

“143”

(c) in food category system 6.6 relating to “Batters”, in columns (5), for the entries with respect to food additive “Tartaric acid” the following shall be inserted, namely:-

“GMP”

**(G) in table 7-**

(a) in food category system 7.1.4 relating to “Bread type products, including bread stuffing and bread crumbs”, in columns (6), for the entries with respect to food additive “Phosphates” the following repeated number shall be omitted , namely:-

“33”

(b) in food category system 7.2.1 relating to “Cakes, cookies, biscuit, cracker and pies”, in columns (3), (4), (5) and (6), after the existing entries, the following entries shall respectively be inserted, namely :-

| Food Category system (1) | Food Category Name (2) | Food Additive (3)                       | INS No. (4) | Recommended Maximum level (5) | Note (6) |
|--------------------------|------------------------|---|-------------|-------------------------------|----------|
|                          |                        | <b>STEAROYL LACTYLATES</b>              |             | 5,000 mg/kg                   |          |
|                          |                        | Poly glycerol esters of fatty acid      | 475         | 10,000 mg/kg                  |          |
|                          |                        | <b>SORBITAN ESTERS OF FATTY ACIDS</b>   |             | 10,000 mg/kg                  |          |
|                          |                        | Nisin                                   | 234         | 6 mg/kg                       | 233      |
|                          |                        | <b>POLYOXYETHYLENE STEARATES</b>        |             | 3,000 mg/kg                   |          |
|                          |                        | Propylene glycol                        | 1520        | 1,500 mg/kg                   |          |
|                          |                        | Sucrose oligoesters, Type I and Type II | 473a        | 10,000 mg/kg                  | 348      |
|                          |                        | Ponceau 4R                              | 124         | 50 mg/kg                      |          |
|                          |                        | Sunset yellow FCF                       | 110         | 50 mg/kg                      |          |

**(H) in table 8-**

(a) in food category system 8.2.2 relating to “Heat-treated processed meat and poultry products in whole pieces or cuts (canned chicken, canned mutton & goat meat)”, in columns (3), (4), (5) and (6), after the existing entries, the following entries shall respectively be inserted, namely :-

| Food Category system (1) | Food Category Name (2) | Food Additive (3)  | INS No. (4) | Recommended Maximum level (5) | Note (6)         |
|--------------------------|------------------------|--------------------|-------------|-------------------------------|------------------|
|                          |                        | <b>TOCOPHEROLS</b> |             | 500 mg/kg                     | XS 96 ,<br>XS 97 |

(b) for food category system 8.2.3 relating to “Frozen Processed meat and poultry products in whole pieces or cuts”, in columns (3), (4), (5) and (6), the following shall be omitted, namely:-

| Food Category system (1) | Food Category Name (2) | Food Additive (3)                 | INS No. (4) | Recommended Maximum level (5) | Note (6)                           |
|--------------------------|------------------------|-----------------------------------|-------------|-------------------------------|------------------------------------|
|                          |                        | <b>POLYSORBATES</b>               |             | 5,000 mg/kg                   |                                    |
|                          |                        | Propyl gallate                    | 310         | 200 mg/kg                     |                                    |
|                          |                        | Tertiary butylhydroquinone (TBHQ) | 319         | 100 mg/kg                     |                                    |
|                          |                        | Brilliant blue FCF                | 133         | 100 mg/kg                     | XS89,<br>XS96, 4,<br>XS98,<br>XS97 |
|                          |                        | Butylated hydroxyanisole (BHA)    | 320         | 200mg/kg                      | 15, 130,<br>XS89,<br>XS98          |
|                          |                        | Butylated hydroxytoluene (BHT)    | 321         | 100mg/kg                      | 15, 130,<br>162,<br>XS89,<br>XS98  |



|  |  |                                      |         |             |                               |
|--|--|--------------------------------------|---------|-------------|-------------------------------|
|  |  | Caramel III - ammonia caramel        | 150c    | GMP         | XS89, XS96,4, XS98, XS97, 3   |
|  |  | Caramel IV - sulfite ammonia caramel | 150d    | GMP         | XS89, XS96, 4, 3, XS98, XS97, |
|  |  | Erythrosine                          | 127     | 30 mg/kg    | 4, 290                        |
|  |  | Grape skin extract                   | 163(ii) | 5,000 mg/kg | XS89, XS98                    |
|  |  | Paprika oleoresin                    | 160c(i) | GMP         |                               |
|  |  | <b>NITRITES</b>                      |         | 80 mg/kg    | 32,286                        |
|  |  | <b>PHOSPHATES</b>                    |         | 2,200 mg/kg | 302, XS89, 33, XS98           |
|  |  | <b>POLYSORBATES</b>                  |         | 5,000 mg/kg | XS97, XS96                    |
|  |  | Propyl gallate                       | 310     | 200 mg/kg   | 130, XS89, XS98, 15           |
|  |  | <b>RIBOFLAVINS</b>                   |         | 1,000 mg/kg | XS96, XS97                    |
|  |  | Tertiary butylhydroquinone (TBHQ)    | 319     | 100 mg/kg   | XS 98, XS 89, 130, 2, 15      |

(c) After food category system 8.2.3 relating to “Frozen Processed meat and poultry products in whole pieces or cuts”, the following food category system shall be inserted , namely:-

| Food Category system (1) | Food Category Name (2)                | Food Additive (3)  | INS No. (4) | Recommended Maximum level (5) | Note (6)                    |
|--------------------------|---------------------------------------|--------------------|-------------|-------------------------------|-----------------------------|
| 8.3                      | Processed comminuted meat and poultry | Brilliant blue FCF | 133         | 100 mg/kg                     | XS96, XS89, XS98, XS97, 4 , |

|  |                 |                                      |         |             |                                  |
|--|-----------------|--------------------------------------|---------|-------------|----------------------------------|
|  | <b>products</b> |                                      |         |             | 16                               |
|  |                 | Butylated hydroxyanisole (BHA)       | 320     | 200mg/kg    | XS89, XS98, 130, 15              |
|  |                 | Butylated hydroxytoluene (BHT)       | 321     | 100mg/kg    | XS89, XS98, 15, 130, 162         |
|  |                 | Caramel III - ammonia caramel        | 150c    | GMP         | XS89, XS98, XS96, XS97, 3, 4, 16 |
|  |                 | Caramel IV - sulfite ammonia caramel | 150d    | GMP         | XS89, XS98, XS96, XS97, 3, 4, 16 |
|  |                 | Erythrosine                          | 127     | 30 mg/kg    | 4, 290                           |
|  |                 | Grape skin extract                   | 163(ii) | 5,000 mg/kg | XS89, XS98, 16                   |
|  |                 | <b>NITRITES</b>                      |         | 80 mg/kg    | 286, 32                          |
|  |                 | Paprika oleoresin                    | 160c(i) | GMP         |                                  |
|  |                 | <b>PHOSPHATES</b>                    |         | 2,200 mg/kg | 33, 302                          |
|  |                 | <b>POLYSORBATES</b>                  |         | 5,000 mg/kg | XS89, XS98                       |
|  |                 | <b>RIBOFLAVINS</b>                   |         | 1,000 mg/kg | XS96, XS97, 16                   |
|  |                 | Propyl gallate                       | 310     | 200 mg/kg   | XS89, XS98, 15, 130              |
|  |                 | Propylene glycol alginate            | 405     | 3,000 mg/kg | XS89, XS98                       |
|  |                 | <b>SORBATES</b>                      |         | 1,500 mg/kg | XS89, XS98, 42                   |
|  |                 | Sodium diacetate                     | 262(ii) | 1,000 mg/kg | XS89, XS98                       |
|  |                 | <b>TOCOPHEROLS</b>                   |         | 500 mg/kg   | XS 89, XS 98                     |
|  |                 | Tertiary butylhydroquinone (TBHQ)    | 319     | 100 mg/kg   | XS 89, XS 98, 15, 130,           |

|  |  |  |  |  |     |
|--|--|--|--|--|-----|
|  |  |  |  |  | 162 |
|--|--|--|--|--|-----|

(d) in food category system 8.3.2 relating to “Heat-treated processed comminuted meat and poultry products (canned cooked ham, canned luncheon meat, canned chopped meat)”,

(i) in columns (4), for the entries with respect to food additive “beta carotenes,vegetable” for number ‘160 (ii)’ shall be substituted by the following, namely:-

“160 a (ii)”

(ii) in columns (3), (4), (5) and (6), after the existing entries the following entries shall respectively be inserted, namely :-

| Food Category system (1) | Food Category Name (2) | Food Additive (3)  | INS No. (4) | Recommended Maximum level (5) | Note (6)         |
|--------------------------|------------------------|--------------------|-------------|-------------------------------|------------------|
|                          |                        | <b>TOCOPHEROLS</b> |             | 500 mg/kg                     | XS 89 ,<br>XS 98 |

**(I) in table 9-**

(a) in food category system 9.2.5 relating to “Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms (dried shark fins, salted fish dried salted fish)”, in columns (5), for the entries with respect to food additive “Sorbates” the following shall be inserted, namely:-

“1000 mg/kg”

(b) in food category system 9.3.3 relating to “Salmon substitutes, Caviar and other fish roe products”, in columns (4), for the entries with respect to food additive “Ponceau 4R” the following number shall be inserted, namely:-

“124”

**(J) in table 10-**

(a) in food category system 10.2.1 relating to “Liquid egg products”, in columns (3), (4), (5) and (6), the following entries shall be omitted, namely :-

| Food Category system (1) | Food Category Name (2) | Food Additive (3) | INS No. (4) | Recommended Maximum level (5) | Note (6) |
|--------------------------|------------------------|-------------------|-------------|-------------------------------|----------|
|                          |                        | Triethyl citrate  | 1505        | 2500 mg/kg                    | 47       |

(b) in food category system 10.2.2 relating to “Frozen egg products”, in columns (3), (4), (5) and (6), the repeated entries of the following shall be omitted, namely -

| Food Category system (1) | Food Category Name (2) | Food Additive (3) | INS No. (4) | Recommended Maximum level (5) | Note (6) |
|--------------------------|------------------------|-------------------|-------------|-------------------------------|----------|
|                          |                        | Sorbates          |             | 1000 mg/kg                    | 42       |

(c) in food category system 10.4 relating to “Egg based dessert e.g. custard”, in columns (4), for the entries with respect to food additive “Caramel III-ammonia caramel” for number ‘150 d’ shall be substituted by the following, namely:-

“150 c”

**(K) in table 11-**

(a) for food category system 11.1.6 relating to “Jaggery/Gur”, the following shall be substituted, namely:-

| <b>Food Category system (1)</b> | <b>Food Category Name (2)</b> | <b>Food Additive (3)</b> | <b>INS No. (4)</b> | <b>Recommended Maximum level (5)</b> | <b>Note (6)</b>                                  |
|---------------------------------|-------------------------------|--------------------------|--------------------|--------------------------------------|--|
| 11.1.6                          | Gur or Jaggery                | Sulfites                 |                    | 50 mg/Kg                             | Residue not to exceed 50mg/Kg in the end product |

(b) After food category system 11.1.6 relating to “Jaggery/Gur”, the following food category system shall be inserted, namely:-

| <b>Food Category system (1)</b> | <b>Food Category Name (2)</b> | <b>Food Additive (3)</b> | <b>INS No. (4)</b> | <b>Recommended Maximum level (5)</b> | <b>Note (6)</b> |
|---------------------------------|-------------------------------|--------------------------|--------------------|--------------------------------------|-----------------|
| 11.1.6.1                        | Cane Jaggery/Gur              |                          |                    |                                      |                 |
| 11.1.6.2                        | Palm Jaggery/Gur              |                          |                    |                                      |                 |
| 11.1.6.3                        | Date Jaggery/Gur              |                          |                    |                                      |                 |

**(L) in table 12-**

(a) in food category system 12.2.1, in column (2) for ‘Herbs, spices including masalas’ the following shall be substituted, namely:-

“Herbs, spices, masalas, spice mixtures including oleoresins or extracts/derivatives thereof”

(b) in food category system 12.2.2 relating to “seasoning and condiment)”, in columns (3), (4), (5) and (6), after the existing entries , the following entries shall respectively be inserted, namely :-

| Food Category system (1) | Food Category Name (2) | Food Additive (3)                   | INS No. (4) | Recommended Maximum level (5) | Note (6) |
|--------------------------|------------------------|-------------------------------------|-------------|-------------------------------|----------|
|                          |                        | Caramel IV -sulfite ammonia caramel | 150d        | 10,000 mg/kg                  |          |
|                          |                        | Paprika oleoresin                   | 160c(i)     | GMP                           |          |

**(M) in table 14-**

(a) in food category system 14.1.2.3 relating to “Concentrates of fruit juices (concentrated fruit juices for industrial use)”, in columns (3), (4), (5) and (6), the repeated entries of the following shall be omitted, namely:-

| Food Category system (1) | Food Category Name (2) | Food Additive (3) | INS No. (4) | Recommended Maximum level (5) | Note (6) |
|--------------------------|------------------------|-------------------|-------------|-------------------------------|----------|
|                          |                        | Carbon dioxide    | 290         | GMP                           |          |

(b) in food category system 14.1.3.2 relating to “Vegetable nectar”, in columns (3), (4), (5) and (6), the repeated entries of the following shall be omitted, namely:-

| Food Category system (1) | Food Category Name (2) | Food Additive (3) | INS No. (4) | Recommended Maximum level (5) | Note (6) |
|--------------------------|------------------------|-------------------|-------------|-------------------------------|----------|
|                          |                        | Curcumin          | 100(i)      | 100 mg/kg                     |          |

(c) in food category system 14.1.4.2 relating to “Non-carbonated water-based flavoured drinks including punches and ades, ginger cocktail (ginger beer and gingerale),

thermally processed fruit beverages/ fruit drinks/ready to serve fruit beverages”, in columns (3), (4), (5) and (6), the repeated entries of the following shall be omitted, namely:-

| <b>Food Category system (1)</b> | <b>Food Category Name (2)</b> | <b>Food Additive (3)</b> | <b>INS No. (4)</b> | <b>Recommended Maximum level (5)</b> | <b>Note (6)</b> |
|---------------------------------|-------------------------------|--------------------------|--------------------|--------------------------------------|-----------------|
|                                 |                               | L-Tartaric acid          | 334                | GMP                                  |                 |

5. In ANNEXURE-1, in columns (1), (2) and (3), after 'ETHYLENE DIAMINE TETRA ACETATES' following shall be inserted, namely:-

| <b>Group Name</b>                     | <b>Additive Name</b>   | <b>INS No.</b> |
|---------------------------------------|------------------------|----------------|
| <b>SORBITAN ESTERS OF FATTY ACIDS</b> | Sorbitan monolaurate   | 493            |
|                                       | Sorbitan monooleate    | 494            |
|                                       | Sorbitan monopalmitate | 495            |
|                                       | Sorbitan monostearate  | 491            |
|                                       | Sorbitan tristearate   | 492            |

6. In Notes to the Food Additives mentioned in the Table 1 to 15, after Note No. XT102, the following shall be inserted:-

- a) XS314R : Excluding products conforming to the Standard for Date Paste
- b) XS240: Excluding products conforming to the Standard for Aqueous Coconut Products
- c) XS141: Excluding products conforming to the Standard for Cocoa (Cacao) Mass (Cocoa/chocolate liquor) and Cocoa Cake
- d) 348: Singly or in combination: Sucrose esters of fatty acids (INS 473), sucrose oligoesters, type I and type II (INS 473a) and sucroglycerides (INS 474)
- e) XS 86: Excluding products conforming to the Standard for Cocoa Butter
- f) XS 105: Excluding products conforming to the Standard for Cocoa Powders (Cocoas) and Dry Mixtures of Cocoa and Sugars
- g) XS 87: Excluding products conforming to the Standard for Chocolate and Chocolate Products

(7) In ANNEX TO GMP Table : Food Categories or Individual Food Items where GMP Table shall not apply-

(a) for 4.1.1.3 relating to “Peeled or cut fresh fruit”, the following shall be substituted, namely:-

4.1.1.3 Peeled or cut, minimally processed fruit’

(b) for 4.2.1.3 relating to ‘Peeled, cut or shredded fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds’ the following shall be substituted, namely:-

4.2.1.3 Peeled, cut or shredded minimally processed vegetables ((including mushrooms and fungi, roots and tubers, fresh pulses and legumes, and aloe vera) sea weeds, nuts and seeds)

(c) after category number 11.1.5, the following shall be inserted, namely:-

11.1.6 Gur or Jaggery

11.1.6.1 Cane Jaggery/Gur

11.1.6.2 Palm Jaggery/Gur

11.1.6.3 Date Jaggery/Gur