

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	Functional Class	Year Adopted	Specific allowance in the following commodity standards ¹
260	Acetic acid, glacial	Acidity regulator, Preservative	1999	CS 70-1981, CS 94-1981, CS 119-1981, CS 302-2011, CS 249-2006
472a	Acetic and fatty acid esters of glycerol	Emulsifier, Sequestrant, Stabilizer	1999	
1422	Acetylated distarch adipate	Emulsifier, Stabilizer, Thickener	1999	CS 70-1981, CS 94-1981, CS 119-1981, CS 249-2006
1414	Acetylated distarch phosphate	Emulsifier, Stabilizer, Thickener	1999	CS 70-1981, CS 94-1981, CS 119-1981, CS 249-2006
1451	Acetylated oxidized starch	Emulsifier, Stabilizer, Thickener	2005	CS 249-2006
1401	Acid-treated starch	Emulsifier, Stabilizer, Thickener	1999	CS 105-1981, CS 70-1981, CS 94-1981, CS 119-1981, CS 249-2006
406	Agar	Bulking agent, Carrier, Emulsifier, Gelling agent, Glazing agent, Humectant, Stabilizer, Thickener	1999	CS 96-1981, CS 97-1981, CS 70-1981 (for use in packing media only), CS 94-1981 (for use in packing media only), CS 119-1981 (for use in packing media only), CS 249-2006
400	Alginic acid	Bulking agent, Carrier, Emulsifier, Foaming agent, Gelling agent, Glazing agent, Humectant, Sequestrant, Stabilizer, Thickener	1999	CS 105-1981, CS 70-1981 (for use in packing media only), CS 94-1981 (for use in packing media only), CS 119-1981 (for use in packing media only), CS 249-2006
1402	Alkaline treated starch	Emulsifier, Stabilizer, Thickener	1999	CS 105-1981, CS 70-1981, CS 94-1981, CS 119-1981, CS 249-2006
1100(i)	alpha-Amylase from <i>Aspergillus oryzae</i> var.	Flour treatment agent	1999	

¹ This column only lists commodity standards that allow specific Table 3 additives. If a commodity standard allows Table 3 additives on a general basis or based on functional class, that information is contained in the "References to Commodity Standards for GSFA Table 3 Additives"

INS No	Additive	Functional Class	Year Adopted	Specific allowance in the following commodity standards ¹
1100(iv)	alpha-Amylase from <i>Bacillus megaterium</i> expressed in <i>Bacillus subtilis</i>	Flour treatment agent	1999	
1100(ii)	alpha-Amylase from <i>Bacillus stearothermophilus</i>	Flour treatment agent	1999	
1100(v)	alpha-Amylase from <i>Bacillus stearothermophilus</i> expressed in <i>Bacillus subtilis</i>	Flour treatment agent	1999	
1100(iii)	alpha-Amylase from <i>Bacillus subtilis</i>	Flour treatment agent	1999	
403	Ammonium alginate	Bulking agent, Carrier, Emulsifier, Foaming agent, Gelling agent, Glazing agent, Humectant, Sequestrant, Stabilizer, Thickener	1999	
503(i)	Ammonium carbonate	Acidity regulator, Raising agent	1999	CS 87-1981, CS 105-1981, CS 141-1983
510	Ammonium chloride	Flour treatment agent	1999	
503(ii)	Ammonium hydrogen carbonate	Acidity regulator, Raising agent	1999	CS 87-1981, CS 105-1981, CS 141-1983
527	Ammonium hydroxide	Acidity regulator	1999	CS 87-1981, CS 105-1981, CS 141-1983
300	Ascorbic acid, L-	Acidity regulator, Antioxidant, Flour treatment agent, Sequestrant	1999	CS 88-1981, CS 89-1981, CS 96-1981, CS 97-1981, CS 98-1981, CS 13-1981, CS 57-1981, CS 302-2011, CS 319-2015 (acidity regulator in general and as antioxidant in canned pineapple and canned mangoes), CS 249-2006
162	Beet red	Colour	1999	CS 319-2015 (special holiday pack canned pears only), CS 249-2006
1403	Bleached starch	Emulsifier, Stabilizer, Thickener	1999	CS 105-1981, CS 249-2006
1101(iii)	Bromelain	Flavour enhancer, Flour treatment agent, Stabilizer	1999	
629	Calcium 5'-guanylate	Flavour enhancer	1999	
633	Calcium 5'-inosinate	Flavour enhancer	1999	
634	Calcium 5'-ribonucleotides	Flavour enhancer	1999	
263	Calcium acetate	Acidity regulator, Preservative, Stabilizer	1999	

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INS No	Additive	Functional Class	Year Adopted	Specific allowance in the following commodity standards ¹
404	Calcium alginate	Antifoaming agent, Bulking agent, Carrier, Foaming agent, Gelling agent, Glazing agent, Humectant, Sequestrant, Stabilizer, Thickener	1999	CS 70-1981 (for use in packing media only), CS 94-1981 (for use in packing media only), CS 119-1981 (for use in packing media only)
302	Calcium ascorbate	Antioxidant	1999	CS 319-2015 (canned mangoes only)
170(i)	Calcium carbonate	Acidity regulator, Anticaking agent, Colour, Firming agent, Flour treatment agent, Stabilizer	1999	CS 87-1981, CS 105-1981, CS 141-1983, CS 249-2006, CS 263-1966, CS 264-1966, CS 265-1966, CS 266-1966, CS 267-1966, CS 268-1966, CS 269-1967, CS 270-1968, CS 271-1968, CS 272-1968 (for use in cheese mass only for these standards)
509	Calcium chloride	Firming agent, Stabilizer, Thickener	1999	CS 319-2015 (canned mangoes only)
623	Calcium di-L-glutamate	Flavour enhancer	1999	
578	Calcium gluconate	Acidity regulator, Firming agent, Sequestrant	1999	CS 57-1981
526	Calcium hydroxide	Acidity regulator, Firming agent	1999	CS 87-1981, CS 105-1981, CS 141-1983
327	Calcium lactate	Acidity regulator, Emulsifying salt, Firming agent, Flour treatment agent, Thickener	1999	CS 249-2006
352(ii)	Calcium malate, D, L-	Acidity regulator	1999	CS 302-2011
529	Calcium oxide	Acidity regulator, Flour treatment agent	1999	CS 249-2006
282	Calcium propionate	Preservative	1999	
552	Calcium silicate	Anticaking agent	1999	CS 105-1981
516	Calcium sulfate	Acidity regulator, Firming agent, Flour treatment agent, Sequestrant, Stabilizer	1999	CS 249-2006
150a	Caramel I – plain caramel	Colour	1999	CS 319-2015 (special holiday pack canned pears only), CS 249-2006
1100(vi)	Carbohydrase from <i>Bacillus licheniformis</i>	Flour treatment agent	1999	

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INS No	Additive	Functional Class	Year Adopted	Specific allowance in the following commodity standards ¹
290	Carbon dioxide	Carbonating agent, Foaming agent, Packaging gas, Preservative, Propellant	1999	
410	Carob bean gum	Emulsifier, Stabilizer, Thickener	1999	CS 105-1981, CS 70-1981 (for use in packing media only), CS 94-1981 (for use in packing media only), CS 119-1981 (for use in packing media only), CS 249-2006
407	Carrageenan	Bulking agent, Carrier, Emulsifier, Gelling agent, Glazing agent, Humectant, Stabilizer, Thickener	1999	CS 96-1981, CS 97-1981, CS 105-1981, CS 70-1981 (for use in packing media only), CS 94-1981 (for use in packing media only), CS 119-1981 (for use in packing media only), CS 249-2006
427	Cassia gum	Emulsifier, Gelling agent, Stabilizer, Thickener	2012	
140	Chlorophylls	Colour	1999	CS 319-2015 (special holiday pack canned pears only), CS 263-1966, CS 264-1966 (for use in cheese mass only for these standards)
330	Citric acid	Acidity regulator, Antioxidant, Colour retention agent, Sequestrant	1999	CS 87-1981, CS 105-1981, CS 141-1983, CS 13-1981, CS 57-1981, CS 37-1991, CS 70-1981, CS 90-1981, CS 94-1981, CS 119-1981, CS 302-2011, CS 249-2006
472c	Citric and fatty acid esters of glycerol	Antioxidant, Emulsifier, Flour treatment agent, Sequestrant, Stabilizer	1999	CS 319-2015 (canned mangoes only)
468	Cross-linked sodium carboxymethyl cellulose (Cross-linked-cellulose gum)	Stabilizer, Thickener	2005	CS 302-2011
424	Curdlan	Firming agent, Gelling agent, Stabilizer, Thickener	2001	CS 319-2015 (canned mangoes only), CS 249-2006
457	Cyclodextrin, alpha-	Stabilizer, Thickener	2005	
458	Cyclodextrin, gamma-	Stabilizer, Thickener	2001	
1504(i)	Cyclotetraglucose	Carrier	2015	
1504(ii)	Cyclotetraglucose syrup	Carrier	2015	

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INS No	Additive	Functional Class	Year Adopted	Specific allowance in the following commodity standards ¹
1400	Dextrins, roasted starch	Carrier, Emulsifier, Stabilizer, Thickener	1999	CS 105-1981
628	Dipotassium 5'-guanylate	Flavour enhancer	1999	
627	Disodium 5'-guanylate	Flavour enhancer	1999	CS 89-1981, CS 96-1981, CS 97-1981, CS 98-1981, CS 302-2011, CS 249-2006
631	Disodium 5'-inosinate	Flavour enhancer	1999	CS 89-1981, CS 96-1981, CS 97-1981, CS 98-1981, CS 302-2011, CS 249-2006
635	Disodium 5'-ribonucleotides	Flavour enhancer	1999	CS 249-2006
1412	Distarch phosphate	Emulsifier, Stabilizer, Thickener	1999	CS 70-1981, CS 94-1981, CS 119-1981, CS 249-2006
315	Erythorbic Acid (Isoascorbic acid)	Antioxidant	1999	CS 88-1981, CS 89-1981, CS 96-1981, CS 97-1981, CS 98-1981, CS 319-2015 (canned mangoes only)
968	Erythritol	Flavour enhancer, Humectant, Sweetener	2001	
462	Ethyl cellulose	Bulking agent, Carrier, Glazing agent, Thickener	1999	
467	Ethyl hydroxyethyl cellulose	Emulsifier, Stabilizer, Thickener	1999	
297	Fumaric acid	Acidity regulator	1999	
418	Gellan gum	Gelling agent, Stabilizer, Thickener	1999	CS 105-1981, CS 309R-2011, CS 249-2006
575	Glucono delta-lactone	Acidity regulator, Raising agent, Sequestrant	1999	CS 89-1981, CS 98-1981, CS 13-1981, CS 57-1981, CS 263-1966, CS 264-1966, CS 265-1966, CS 266-1966, CS 267-1966, CS 268-1966, CS 269-1967, CS 270-1968, CS 271-1968, CS 272-1968, CS 274-1969, CS276-1973, CS277-1973 (for use in cheese mass only for these standards)
1102	Glucose oxidase	Antioxidant	1999	CS 319-2015 (canned mangoes only)
620	Glutamic acid, L(+)-	Flavour enhancer	1999	CS 249-2006
422	Glycerol	Humectant, Thickener	1999	CS 87-1981

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INS No	Additive	Functional Class	Year Adopted	Specific allowance in the following commodity standards ¹
626	Guanylic acid, 5'-	Flavour enhancer	1999	
412	Guar gum	Emulsifier, Stabilizer, Thickener	1999	CS 105-1981, CS 70-1981 (for use in packing media only), CS 94-1981 (for use in packing media only), CS 119-1981 (for use in packing media only), CS 249-2006
414	Gum arabic (Acacia gum)	Bulking agent, Carrier, Emulsifier, Glazing agent, Stabilizer, Thickener	1999	CS 87-1981, CS 105-1981, CS 249-2006
419	Gum ghatti	Carrier, Emulsifier, Stabilizer, Thickener	2019	CS 243-2003, CS 256-2007, CS 296-2009
507	Hydrochloric acid	Acidity regulator	1999	CS 98-1981, CS 13-1981, CS 57-1981
463	Hydroxypropyl cellulose	Emulsifier, Foaming agent, Glazing agent, Stabilizer, Thickener	1999	
1442	Hydroxypropyl distarch phosphate	Anticaking agent, Emulsifier, Stabilizer, Thickener	1999	CS 70-1981, CS 94-1981, CS 119-1981, CS 249-2006
464	Hydroxypropyl methyl cellulose	Bulking agent, Emulsifier, Glazing agent, Stabilizer, Thickener	1999	
1440	Hydroxypropyl starch	Emulsifier, Stabilizer, Thickener	1999	CS 70-1981, CS 94-1981, CS 119-1981, CS 249-2006
630	Inosinic acid, 5'-	Flavour enhancer	1999	CS 302-2011
953	Isomalt (Hydrogenated isomaltulose)	Anticaking agent, Bulking agent, Glazing agent, Stabilizer, Sweetener, Thickener	1999	CS 87-1981, CS 105-1981
416	Karaya gum	Emulsifier, Stabilizer, Thickener	1999	CS 105-1981, CS 249-2006
425	Konjac flour	Carrier, Emulsifier, Gelling agent, Glazing agent, Humectant, Stabilizer, Thickener	1999	
270	Lactic acid, L-, D- and DL-	Acidity regulator	1999	CS 70-1981, CS 94-1981, CS 119-1981, CS 249-2006
472b	Lactic and fatty acid esters of glycerol	Emulsifier, Sequestrant, Stabilizer	1999	
966	Lactitol	Emulsifier, Sweetener, Thickener	1999	CS 87-1981, CS 105-1981
322(i)	Lecithin	Antioxidant, Emulsifier	1999	CS 87-1981, CS 105-1981, CS 141-1983, CS 319-2015 (canned mangoes only), CS 249-2006

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INS No	Additive	Functional Class	Year Adopted	Specific allowance in the following commodity standards ¹
1104	Lipases	Flavour enhancer	1999	
161b(iii)	Lutein esters from <i>Tagetes erecta</i>	Colour	2018	CS 87-1981 (for use in surface decoration only)
160d(iii)	Lycopene, <i>Blakeslea trispora</i>	Colour	2012	CS 319-2015 (special holiday pack canned pears only)
160d(i)	Lycopene, synthetic	Colour	2012	CS 319-2015 (special holiday pack canned pears only)
160d(ii)	Lycopene, tomato	Colour	2012	CS 319-2015 (special holiday pack canned pears only)
504(i)	Magnesium carbonate	Acidity regulator, Anticaking agent, Colour retention agent	1999	CS 87-1981, CS 105-1981, CS 141-1983, CS 263-1966, CS 264-1966, CS 265-1966, CS 266-1966, CS 267-1966, CS 268-1966, CS 269-1967, CS 270-1968, CS 271-1968, CS 272-1968 (for use in cheese mass only for these standards)
511	Magnesium chloride	Colour retention agent, Firming agent, Stabilizer	1999	CS 319-2015 (canned mangoes only)
625	Magnesium di-L-glutamate	Flavour enhancer	1999	
580	Magnesium gluconate	Acidity regulator, Firming agent, Flavour enhancer	1999	CS 57-1981
528	Magnesium hydroxide	Acidity regulator, Colour retention agent	1999	CS 87-1981, CS 105-1981, CS 141-1983
504(ii)	Magnesium hydroxide carbonate	Acidity regulator, Anticaking agent, Carrier, Colour retention agent	1999	
329	Magnesium lactate, DL-	Acidity regulator, Flour treatment agent	1999	
530	Magnesium oxide	Acidity regulator, Anticaking agent	1999	CS 87-1981, CS 105-1981, CS 141-1983
553(i)	Magnesium silicate, synthetic	Anticaking agent	1999	CS 105-1981
470(iii)	Magnesium stearate	Anticaking agent, Emulsifier, Thickener	2016	
518	Magnesium sulfate	Firming agent, Flavour enhancer	2009	CS 319-2015 (canned mangoes only)
296	Malic acid, DL-	Acidity regulator, Sequestrant	1999	CS 302-2011, CS 249-2006

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INS No	Additive	Functional Class	Year Adopted	Specific allowance in the following commodity standards ¹
965(i)	Maltitol	Bulking agent, Emulsifier, Humectant, Stabilizer, Sweetener, Thickener	1999	CS 87-1981, CS 105-1981
965(ii)	Maltitol syrup	Bulking agent, Emulsifier, Humectant, Stabilizer, Sweetener, Thickener	1999	CS 87-1981, CS 105-1981
421	Mannitol	Anticaking agent, Bulking agent, Humectant, Stabilizer, Sweetener, Thickener	1999	CS 87-1981, CS 105-1981
461	Methyl cellulose	Bulking agent, Emulsifier, Glazing agent, Stabilizer, Thickener	1999	
465	Methyl ethyl cellulose	Emulsifier, Foaming agent, Stabilizer, Thickener	1999	
460(i)	Microcrystalline cellulose (Cellulose gel)	Anticaking agent, Bulking agent, Carrier, Emulsifier, Foaming agent, Glazing agent, Stabilizer, Thickener	1999	CS 105-1981, CS 263-1966, CS 264-1966, CS 265-1966, CS 266-1966, CS 267-1966, CS 268-1966, CS 269-1967, CS 270-1968, CS 271-1968, CS 272-1968 (for surface treatment only, of sliced, cut, shredded or grated cheese for these cheese standards)
471	Mono- and di-glycerides of fatty acids	Antifoaming agent, Emulsifier, Glazing agent, Stabilizer	1999	CS 87-1981, CS 105-1981, CS 141-1983, CS 249-2006
624	Monoammonium L-glutamate	Flavour enhancer	1999	
622	Monopotassium L-glutamate	Flavour enhancer	1999	
621	Monosodium L-glutamate	Flavour enhancer	1999	CS 89-1981, CS 96-1981, CS 97-1981, CS 98-1981, CS 90-1981, CS 302-2011, CS 249-2006
1410	Monostarch phosphate	Emulsifier, Stabilizer, Thickener	1999	CS 70-1981, CS 94-1981, CS 119-1981, CS 249-2006
941	Nitrogen	Foaming agent, Packaging gas, Propellant	1999	
942	Nitrous oxide	Antioxidant, Foaming agent, Packaging gas, Propellant	1999	CS 319-2015 (canned mangoes only)
423	Octenyl succinic acid (OSA) modified gum arabic	Emulsifier	2018	CS 13-1981, CS 66-1981, CS 254-2007
1404	Oxidized starch	Emulsifier, Stabilizer, Thickener	1999	CS 105-1981, CS 70-1981, CS 94-1981, CS 119-1981, CS 249-2006

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INS No	Additive	Functional Class	Year Adopted	Specific allowance in the following commodity standards ¹
1101(ii)	Papain	Flavour enhancer	1999	
440	Pectins	Emulsifier, Gelling agent, Glazing agent, Stabilizer, Thickener	1999	CS 87-1981, CS 70-1981 (for use in packing media only), CS 94-1981 (for use in packing media only), CS 119-1981 (for use in packing media only), CS 249-2006
1413	Phosphated distarch phosphate	Emulsifier, Stabilizer, Thickener	1999	CS 70-1981, CS 94-1981, CS 119-1981, CS 249-2006
1200	Polydextroses	Bulking agent, Glazing agent, Humectant, Stabilizer, Thickener	1999	CS 87-1981, CS 105-1981
964	Polyglycitol syrup	Sweetener	2001	
1202	Polyvinylpyrrolidone, insoluble	Colour retention agent, Stabilizer	1999	
632	Potassium 5'-inosinate	Flavour enhancer	1999	
261(i)	Potassium acetate	Acidity regulator, Preservative	1999	
402	Potassium alginate	Bulking agent, Carrier, Emulsifier, Foaming agent, Gelling agent, Glazing agent, Humectant, Sequestrant, Stabilizer, Thickener	1999	CS 96-1981, CS 97-1981, CS 70-1981 (for use in packing media only), CS 94-1981 (for use in packing media only), CS 119-1981 (for use in packing media only)
501(i)	Potassium carbonate	Acidity regulator, Stabilizer	1999	CS 87-1981, CS 105-1981, CS 141-1983, CS 249-2006
508	Potassium chloride	Firming agent, Flavour enhancer, Stabilizer, Thickener	1999	CS 88-1981, CS 89-1981, CS 96-1981, CS 97-1981, CS 98-1981, CS 319-2015 (canned mangoes only), CS 249-2006
332(i)	Potassium dihydrogen citrate	Acidity regulator, Emulsifying salt, Sequestrant, Stabilizer	1999	CS 13-1981, CS 57-1981, CS 302-2011
577	Potassium gluconate	Acidity regulator, Sequestrant	1999	CS 13-1981, CS 57-1981
501(ii)	Potassium hydrogen carbonate	Acidity regulator, Raising agent, Stabilizer	1999	CS 87-1981, CS 105-1981, CS 141-1983
525	Potassium hydroxide	Acidity regulator	1999	CS 87-1981, CS 105-1981, CS 141-1983
326	Potassium lactate	Acidity regulator, Antioxidant, Emulsifier, Humectant	1999	
283	Potassium propionate	Preservative	1999	

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INS No	Additive	Functional Class	Year Adopted	Specific allowance in the following commodity standards ¹
515(i)	Potassium sulfate	Acidity regulator	1999	CS 13-1981, CS 57-1981
460(ii)	Powdered cellulose	Anticaking agent, Bulking agent, Emulsifier, Glazing agent, Humectant, Stabilizer, Thickener	1999	CS 105-1981, CS 263-1966, CS 264-1966, CS 265-1966, CS 266-1966, CS 267-1966, CS 268-1966, CS 269-1967, CS 270-1968, CS 271-1968, CS 272-1968 (for surface treatment only, of sliced, cut, shredded or grated cheese for these cheese standards)
407a	Processed eucheuma seaweed (PES)	Bulking agent, Carrier, Emulsifier, Gelling agent, Glazing agent, Humectant, Stabilizer, Thickener	2001	CS 70-1981 (for use in packing media only), CS 94-1981 (for use in packing media only), CS 119-1981 (for use in packing media only), CS 249-2006
280	Propionic acid	Preservative	1999	
1101(i)	Protease from <i>Aspergillus oryzae</i> var.	Flavour enhancer, Flour treatment agent, Stabilizer	1999	
1204	Pullulan	Glazing agent, Thickener	2009	
470(i)	Salts of myristic, palmitic and stearic acids with ammonia, calcium, potassium and sodium	Anticaking agent, Emulsifier, Stabilizer	1999	
470(ii)	Salts of oleic acid with calcium, potassium and sodium	Anticaking agent, Emulsifier, Stabilizer	1999	
551	Silicon dioxide, amorphous	Anticaking agent, Antifoaming agent, Carrier	1999	CS 105-1981
262(i)	Sodium acetate	Acidity regulator, Preservative, Sequestrant	1999	CS 249-2006
401	Sodium alginate	Bulking agent, Carrier, Emulsifier, Foaming agent, Gelling agent, Glazing agent, Humectant, Sequestrant, Stabilizer, Thickener	1999	CS 96-1981, CS 97-1981, CS 70-1981 (for use in packing media only), CS 94-1981 (for use in packing media only), CS 119-1981 (for use in packing media only), CS 249-2006
301	Sodium ascorbate	Antioxidant	1999	CS 88-1981, CS 89-1981, CS 96-1981, CS 97-1981, CS 98-1981, CS 319-2015 (canned mangoes only)
500(i)	Sodium carbonate	Acidity regulator, Anticaking agent, Emulsifying salt, Raising agent, Stabilizer, Thickener	1999	CS 87-1981, CS 105-1981, CS 141-1983, CS 249-2006

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INS No	Additive	Functional Class	Year Adopted	Specific allowance in the following commodity standards ¹
466	Sodium carboxymethyl cellulose (Cellulose gum)	Bulking agent, Emulsifier, Firming agent, Gelling agent, Glazing agent, Humectant, Stabilizer, Thickener	1999	CS 105-1981, CS 70-1981 (for use in packing media only), CS 94-1981 (for use in packing media only), CS 119-1981 (for use in packing media only), CS 302-2011, CS 319-2015 (canned mangoes only), CS 249-2006
469	Sodium carboxymethyl cellulose, enzymatically hydrolysed (Cellulose gum, enzymatically hydrolyzed)	Stabilizer, Thickener	2001	
331(i)	Sodium dihydrogen citrate	Acidity regulator, Emulsifier, Emulsifying salt, Sequestrant, Stabilizer	1999	CS 89-1981, CS 96-1981, CS 97-1981, CS 98-1981, CS 13-1981, CS 57-1981, CS 302-2011
350(ii)	Sodium DL-malate	Acidity regulator, Humectant	1999	CS 302-2011, CS 249-2006
316	Sodium erythorbate (Sodium isoascorbate)	Antioxidant	1999	CS 88-1981, CS 89-1981, CS 96-1981, CS 97-1981, CS 98-1981
365	Sodium fumarates	Acidity regulator	1999	CS 249-2006
576	Sodium gluconate	Sequestrant, Stabilizer, Thickener	1999	
500(ii)	Sodium hydrogen carbonate	Acidity regulator, Anticaking agent, Raising agent, Stabilizer, Thickener	1999	CS 87-1981, CS 105-1981, CS 141-1983, CS 249-2006
350(i)	Sodium hydrogen DL-malate	Acidity regulator, Humectant	1999	CS 98-1981, CS 302-2011
514(ii)	Sodium hydrogen sulfate	Acidity regulator	2012	
524	Sodium hydroxide	Acidity regulator	1999	CS 87-1981, CS 105-1981, CS 141-1983
325	Sodium lactate	Acidity regulator, Antioxidant, Bulking agent, Emulsifier, Emulsifying salt, Humectant, Thickener	1999	CS 302-2011, CS 249-2006
281	Sodium propionate	Preservative	1999	
500(iii)	Sodium sesquicarbonate	Acidity regulator, Anticaking agent, Raising agent	1999	
514(i)	Sodium sulfate	Acidity regulator	2001	CS 13-1981, CS 57-1981
420(i)	Sorbitol	Bulking agent, Humectant, Sequestrant, Stabilizer, Sweetener, Thickener	1999	CS 87-1981, CS 105-1981, CS 249-2006

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INS No	Additive	Functional Class	Year Adopted	Specific allowance in the following commodity standards ¹
420(ii)	Sorbitol syrup	Bulking agent, Humectant, Sequestrant, Stabilizer, Sweetener, Thickener	1999	CS 87-1981, CS 105-1981, CS 249-2006
1420	Starch acetate	Emulsifier, Stabilizer, Thickener	1999	CS 70-1981, CS 94-1981, CS 119-1981, CS 249-2006
1450	Starch sodium octenyl succinate	Emulsifier, Stabilizer, Thickener	1999	CS 249-2006
1405	Starches, enzyme treated	Emulsifier, Stabilizer, Thickener	1999	CS 105-1981, CS 249-2006
553(iii)	Talc	Anticaking agent, Glazing agent, Thickener	1999	CS 105-1981
437	Tamarind seed polysaccharide	Emulsifying salt, Gelling agent, Stabilizer, Thickener	2019	CS 309R-2011, CS 94-1981, CS 119-1981, CS 243-2003, CS 249-2006, CS 256-2007, CS 273-1968 (as a stabilizer in cheese mass only), CS 275-1973 (as a stabilizer, thickener, and emulsifier in cheese mass only), CS 288-1976, CS 296-2009
417	Tara gum	Gelling agent, Stabilizer, Thickener	1999	CS 105-1981, CS 249-2006
957	Thaumatococcus	Flavour enhancer, Sweetener	1999	CS 87-1981, CS 105-1981
171	Titanium dioxide	Colour	1999	CS 319-2015 (special holiday pack canned pears only), CS 272-1968 (for use in cheese mass only for these standards)
413	Tragacanth gum	Emulsifier, Stabilizer, Thickener	1999	CS 105-1981, CS 70-1981 (for use in packing media only), CS 94-1981 (for use in packing media only), CS 119-1981 (for use in packing media only)
1518	Triacetin	Carrier, Emulsifier, Humectant	1999	
380	Triammonium citrate	Acidity regulator	1999	CS 13-1981, CS 57-1981
333(iii)	Tricalcium citrate	Acidity regulator, Emulsifying salt, Firming agent, Sequestrant, Stabilizer	1999	CS 57-1981
332(ii)	Tripotassium citrate	Acidity regulator, Emulsifying salt, Sequestrant, Stabilizer	1999	CS 13-1981, CS 57-1981, CS 302-2011
331(iii)	Trisodium citrate	Acidity regulator, Emulsifier, Emulsifying salt, Sequestrant, Stabilizer	1999	CS 89-1981, CS 96-1981, CS 97-1981, CS 98-1981, CS 13-1981, CS 57-1981, CS 302-2011, CS 249-2006

¹ This column only lists commodity standards that allow specific Table 3 additives. If a commodity standard allows Table 3 additives on a general basis or based on functional class, that information is contained in the "References to Commodity Standards for GSFA Table 3 Additives"

INS No	Additive	Functional Class	Year Adopted	Specific allowance in the following commodity standards ¹
415	Xanthan gum	Emulsifier, Foaming agent, Stabilizer, Thickener	1999	CS 105-1981, CS 70-1981 (for use in packing media only), CS 94-1981 (for use in packing media only), CS 119-1981 (for use in packing media only), CS 249-2006
967	Xylitol	Emulsifier, Humectant, Stabilizer, Sweetener, Thickener	1999	CS 87-1981, CS 105-1981

Explanatory Note: Determining the Use of Table 3 Additives in Foods Covered by Commodity Standards based on the Revised Approach

- If a commodity standard covers the use of foods in food categories that are contained in the Annex to Table 3, then Table 3 does not apply to the commodity standard.
- All food additive permissions for foods covered by food categories listed in the Annex to Table 3 must be listed in Tables 1 and 2 of the GSFA.
- If a commodity standard covers a food category that is not listed in the Annex to Table 3, then the user should refer to the "References to Commodity Standards for GSFA Table 3 Additives" section of Table 3.
- If the section specific to the commodity standard indicates that all Table 3 additives are permitted for use in foods covered by the standard, then any food additives listed in Table 3 may be used in foods covered by the standard.
- If the text indicates that only Table 3 additives with specific functional classes may be used (e.g. acidity regulator), then any Table 3 additive listing the noted functional class in column 3 of Table 3 may be used in foods covered by the commodity standard.
- If the text indicates that "only certain Table 3 food additives (as indicated in Table 3)" are permitted for use in foods covered by the commodity standard, then the user may refer to column 5 of Table 3 where the commodity standard number will be listed for the particular Table 3 food additives that are permitted for use in the commodity standard.

¹ This column only lists commodity standards that allow specific Table 3 additives. If a commodity standard allows Table 3 additives on a general basis or based on functional class, that information is contained in the "References to Commodity Standards for GSFA Table 3 Additives"

ANNEX TO TABLE THREE**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	Fluid milk (plain)
01.1.2	Other fluid milk (plain)
01.1.3	Fluid buttermilk (plain)
01.2	Fermented and renneted milk products (plain) ¹
01.4.1	Pasteurized cream (plain)
01.4.2	Sterilized and UHT creams, whipping or whipped creams, and reduced fat creams (plain)
01.6.3	Whey cheese
01.6.6	Whey protein cheese
01.8.2	Dried whey and whey products, excluding whey cheese
02.1	Fats and oils essentially free from water
02.2.1	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 categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3
06.1	Whole, broken or flaked grain, including rice
06.2	Flours and starches (including soybean powder)
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 molluscs, crustaceans and echinoderms
09.2	Processed fish and fish products, including molluscs, 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 (EXCLUDING SPICES)
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	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

¹ Acidity regulators, packaging gases, stabilizers and thickeners listed in Table 3 are acceptable for use in fermented milks, heat treated after fermentation, as defined in the *Standard for Fermented Milks* (CODEX STAN 243-2004) that correspond to food category 01.2.1.2 "Fermented milks (plain), heat treated after fermentation".

References to Commodity Standards for GSFA Table 3 Additives²

01.6.2.1	Ripened Cheese, includes rind
	Only certain Table 3 additives (as indicated in Table 3) are acceptable for use in foods conforming to these standards. Acidity regulators are only acceptable for use in the cheese mass. Colours are only for use in the cheese mass to obtain the colour characteristics as described in Section 2 of the commodity standard. Anticaking agents are only justified for the surface treatment of sliced, cut, shredded or grated cheese.
Codex standards	Cheddar (CXS 263-1966), Danbo (CXS 264-1966), Edam (CXS 265-1966), Gouda (CXS 266-1966), Havarti (CXS 267-1966), Samsø (CXS 268-1966), Emmental (CXS 269-1967) Tilsiter (CXS 270-1968), Saint-Paulin (CXS 271-1968), Provolone (CXS 272-1968), Coulommiers (CXS 274-1969), Camembert (CXS 276-1973) and Brie (CXS 277-1973)

04.1.2.4	Canned or bottled (pasteurized) fruit
	Acidity regulators listed in Table 3 are acceptable for use in all products conforming to the standard. Antioxidants and firming agents listed in Table 3 are acceptable for use in canned mangoes conforming to the standard. Colours listed in Table 3 are acceptable for use in special holiday pack canned pears conforming to the standard. Only certain Table 3 antioxidants (as indicated in Table 3) are acceptable for use in canned pineapples conforming to the standard.
Codex Standard	Certain Canned Fruits (CODEX STAN 319-2015)

04.1.2.4	Canned or bottled (pasteurized) fruit
	Acidity regulators and firming agents listed in Table 3 are acceptable for use in foods conforming to the standard.
Codex standard	Certain canned citrus fruits (CODEX STAN 254-2007)

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 soybean sauce
	Acidity regulators, antioxidants, colour retention agents (table olives darkened with oxidation only), firming agents, flavour enhancers, preservatives, and thickeners (table olives with stuffing only) listed in Table 3 are acceptable for use in foods conforming to the standard.
Codex standard	Table olives (CODEX STAN 66-1981)

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)
	Firming agents listed in Table 3 and certain other Table 3 additives (as indicated in Table 3) are acceptable for use in foods conforming to the standards.
Codex standards	Preserved Tomatoes (CODEX STAN 13-1981)
	Only certain Table 3 food additives (as indicated in Table 3) are acceptable for use in foods conforming to the standard.
Codex standards	Processed tomato concentrates (CODEX STAN 57-1981)

² This Section only lists commodity standards where the corresponding GSFA Food Category is not listed in the Annex to Table 3. Provisions for the use of specific Table 3 additives in commodity standards where the corresponding GSFA Food Category is listed in the Annex to Table 3 can be found in the corresponding Food Categories in Tables 1 and 2. Be aware that the process to align food-additive provisions in commodity standards with the GSFA is a work in progress, and as a result not all commodity standards are yet listed in this Section.

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))
	Only certain Table 3 food additives (as indicated in Table 3) are acceptable for use in foods conforming to these standards.
Codex standards	Processed tomato concentrates (CODEX STAN 57-1981)

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 deserts and sauces, candied vegetables) other than food category 04.2.2.5)
	Only certain Table 3 food additives (as indicated in Table 3) are acceptable for use in foods conforming to these standards.
Codex standards	Processed tomato concentrates (CODEX STAN 57-1981)

05.1.1	Cocoa mixes (powders) and cocoa mass/cake
	Only certain Table 3 food additives (as indicated in Table 3) are acceptable for use in foods conforming to these standards.
Codex standards	Cocoa powders (cocoas) and dry mixtures of cocoa and sugars (CODEX STAN 105-1981) and Cocoa (cocoa) mass (cocoa/chocolate liquor) and cocoa cake (CODEX STAN 141-1983)

05.1.4	Cocoa and chocolate products
	Only certain Table 3 food additives (as indicated in Table 3) are acceptable for use in foods conforming to this Standard.
Codex standards	Chocolate and chocolate products (CODEX STAN 87-1981)

05.2.2	Soft candy
	Acidity regulators and emulsifiers listed in Table 3 are acceptable for use in foods conforming to this Standard.
Codex standards	Halwa tehenia (CODEX STAN 309R-2011) (regional standard)

06.4.3	Pre-cooked pastas and noodles and like products
	Only certain Table 3 food additives (as indicated in Table 3) are acceptable for use in foods conforming to this Standard.
Codex standards	Instant Noodles (CXS 249-2006)

06.8.8	Other soybean protein products
	Food additives are not permitted in products conforming to this standard.
Codex standards	Soy Protein Products (CXS 175-1989)

08.2.2	Heat-treated processed meat, poultry, and game products in whole pieces or cuts
	Only certain Table 3 food additives (as indicated in Table 3) are acceptable for use in foods conforming to these standards.
Codex standards	Cooked cured ham (CODEX STAN 96-1981) and Cured pork shoulder (CODEX STAN 97-1981)

08.3.2	Heat-treated processed comminuted meat, poultry, and game products
	Only certain Table 3 food additives (as indicated in Table 3) are acceptable for use in foods conforming to these standards.
Codex standards	Corned beef (CODEX STAN 88-1981), Luncheon meat (CODEX STAN 89-1981), and Cooked cured chopped meat (CODEX STAN 98-1981)

09.3.3	Salmon substitutes, caviar, and other fish roe products
	Acidity regulators, antioxidants and preservatives listed in Table 3 are acceptable for use in foods conforming to this standard.
Codex standard	Sturgeon Caviar (CODEX STAN 291-2010)
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms
	Only certain Table 3 food additives (as indicated in Table 3) are acceptable for use in foods conforming to these standards.
Codex standards	Canned Shrimps or Prawns (CODEX STAN 37-1991) Canned Tuna and Bonito (CODEX STAN 70-1981) Canned Crab Meat (CODEX STAN 90-1981) Canned Sardines and Sardine-Type Products (CODEX STAN 94-1981) Canned Finfish (CODEX STAN 119-1981)
12.5	Soups and broths
	Acidity regulators, anticaking agents (in dehydrated product only), antifoaming agents, antioxidants, colours, emulsifiers, flavour enhancers, humectants, packaging gases, preservatives, stabilizers, sweeteners and thickeners listed in Table 3 are acceptable for use in foods conforming to the standard.
Codex standards	Bouillon and consommés (CODEX STAN 117-1981)
12.6.4	Clear sauces (e.g. fish sauce)
	Only certain Table 3 food additives (as indicated in Table 3) are acceptable for use in foods conforming to this Standard.
Codex standard	Fish Sauce (CODEX STAN 302-2011)
12.10	Protein products other than from soybeans
	Food additives are not permitted in products conforming to this standard.
Codex standards	Wheat Protein Products Including Wheat Gluten (CXS 163-1987), Vegetable Protein Products (VPP) (CXS 174-1989)