CCFA E-Working Group to consider the use of note 161¹.

Introduction and Purpose

The 45th Session of the Codex Committee on Food Additives (CCFA), held in Beijing, China on 18-22 March 2013, agreed to establish an electronic Working Group (eWG) to facilitate progress in the consideration of the use of Note 161 in the *General Standard for Food Additives* (GSFA). The eWG is chaired by the United Kingdom assisted by the United States of America and works in English only.

The eWG has been charged with identifying concerns regarding the provisions associated with Note 161 as contained in the compilation document on the use of sweeteners in specific food categories and the reasons for these concerns (FA 45/CRD 2, Appendix VIII refers). Information provided to the eWG will be used, in conjunction with the principles set out in Section 3.2 of the Preamble of the GSFA, to explore the use of alternative Note(s) or other approaches that could address the concerns which have resulted in the application of Note 161, or to demonstrate that Note 161 is no longer needed for the particular provision.

The eWG has the option of making recommendations in relation to proposed new sweetener provisions, those in the Step Procedure, and adopted provisions, that are associated with Note 161 for three sweeteners (Acesulfame potassium (INS 950), Aspartame (INS 951), and Aspartame-Acesulfame Salt (INS 962)), as listed in Appendix VIII of FA 45/CRD 2, subject to the submission of relevant data as per Section 3.2 of the Preamble. (REP 13/FA paras. 151-153)

Timetable

24 June	Chair circulates first paper to eWG
By 3 August	Deadline for eWG participants to respond on first paper
9 September	Chair circulates second paper to eWG
By 5 October	Deadline for eWG participants to respond on second paper
28 October	Chair forwards paper to Codex Secretariat for circulation in advance of 46 th CCFA.

¹ "Subject to national legislation of the importing country aimed, in particular, at consistency with Section 3.2 of the Preamble."

Task

The text of Note 161 states that use of a food additive should be consistent with Section 3.2 of the Preamble to the GSFA. In order to understand the different views that have led to the use of Note 161, it is necessary to collect information concerning those views, along with opinions on how the use of sweeteners in different food categories is consistent with Section 3.2 of the Preamble. (For ease of reference, Section 3.2 is included as an annex).

To achieve this the food categories and provisions with footnote 161 listed in FA 45/CRD 2, Appendix VIII for Acesulfame potassium (INS 950), Aspartame (INS 951), and Aspartame-Acesulfame Salt (INS 962), have been organised into a spreadsheet. Within the spreadsheet, there is a "banner" (shaded yellow) for each food category that includes the levels of use or proposed use specific to provisions for these three sweeteners, the Notes which apply to each provision, and the step/year of adoption for each provision in the GSFA. Beneath this "banner" of information, there is a series of questions, related to the use of Note 161 for that food category. These questions are based on Section 3.2 of the Preamble and cover the topics of technological function, misleading the consumer, advantage, and safety. The questions are the same for each food category.

(For ease of reference, the spreadsheet includes a red tab with the text of the Notes used in the food categories under discussion.)

eWG participants are requested to complete the spreadsheet by responding to the questions posed for each food category.

Responses

Responses should be sent by Saturday 3 August to:

Glynis Griffiths (Glynis.griffiths@foodstandards.gsi.gov.uk) and

Stephen Johnson (Stephen.johnson@foodstandards.gsi.gov.uk) and

copied to all other members of the eWG.

Annex: Section 3.2 of the preamble to the GSFA

3.2 JUSTIFICATION FOR THE USE OF ADDITIVES

The use of food additives is justified only when such use has an advantage, does not present an appreciable health risk to consumers, does not mislead the consumer, and serves one or more of the technological functions set out by Codex and the needs set out from (a) through (d) below, and only where these objectives cannot be achieved by other means that 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 subparagraph (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.

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

drinks)

Food Category No.

01.1.2

Food Additive:		Acesu	Ifame Potassiu	ım (INS 950)	Aspartame (INS 951)			Step / Adopted: 350 mg/kg Notes: 11 & 161				Aspartame-Acesulfar		
Information fror	m GSFA:	Max Level: 350 mg/kg	Notes: 161 & 188	Step / Adopted: 2007	600 mg/kg 191 Adopted: 350 mg/kg & 350									
Jus	tification for use	as per Section	3.2 of the pre	eamble:	600 mg/kg 191 Adopted: 350 mg/kg & 167 Comments by the eWG in response to the Justificated and than									
Are the additives used broadly in all foods within the category or only in a subset of foods?														
Technological Function:	"sweetene technological t	er"? If yes, plea	ise specify an le level requir	red to achieve this				2007						
Advantage:	What advantag	e does the use category (or s		ve have in this food s)?										
Mislead the	Is there information that the use of these additives in this f category (or in a subset of foods) does <u>not</u> mislead the consumer?													
consumer:		there concerns that the use of these additives in this food category could mislead the consumer?												

Safety:	Are there safety concerns for the use of these additives in this food category? If so, what are they?	
General Questions:	Are there any other reasons why Note 161 has been applied that are not addressed in the questions above? If so, what are they?	

Food Category	No.	01.3.2	Bevera	ige whiteners					
Food Additive:		Acesulfame Potassium (INS 950)			Aspartame (INS 951)			Asparta	me-Acesulfar
Information fror	n GSFA:	Max Level: 2000 mg/kg	Notes: 161 & 188	Step / Adopted: 2008	Max Level: 6000 mg/kg	Notes: 161 & 191	Step / Adopted: 2008	Max Level: 2000 mg/kg	Notes: 113
Justification for use as per Section 3.2 of the preamble: Are the additives used broadly in all foods within this food					nments by the	e eWG in resp	oonse to the	Justification	
Technological		ves used broad egory or only i	-						
Function:	"sweetene technological f	r"? If yes, plea	ase specify and ne level requir	ed to achieve this					
Advantage:	Ŭ	e does the use category (or s		ve have in this food s)?					
Mislead the		r in a subset of		dditives in this food not mislead the					
consumer:		erns that the u		lditives in this food sumer?					

Safety:	Are there safety concerns for the use of these additives in this food category? If so, what are they?	
General Questions:	Are there any other reasons why Note 161 has been applied that are not addressed in the questions above? If so, what are they?	

Food Category	No.	01.4.4	Crear	m analogues					
Food Additive:	Food Additive:		Acesulfame Potassium (INS 950)			Aspartame (INS 951)			me-Acesulfan
Information fron	n GSFA:	Max Level: 1000 mg/kg	Notes: 161 & 188	Step / Adopted: 2008	Max Level: 1000 mg/kg	Notes: 161 & 191	Step / Adopted: 2008	Max Level: 1000 mg/kg	Notes: 119
Justification for use as per Section 3.2 of the preamble: Comments by the eV				e eWG in resp	ponse to the	Justification			
		ives used broad egory or only i	•	s within this food foods?					
Technological Function:	Are the additive "sweetene technological t function i								
Advantage:	What advantag	e does the use category (or s		ve have in this food s)?					
Mislead the		r in a subset of		dditives in this food not mislead the					
consumer:		Are there concerns that the use of these additives in this food category could mislead the consumer?							

Safety:	Are there safety concerns for the use of these additives in this food category? If so, what are they?	
General Questions:	Are there any other reasons why Note 161 has been applied that are not addressed in the questions above? If so, what are they?	

Food Category	No.	01.5.2		cream powder nalogues					
Food Additive:		Acesu	lfame Potassiu	ım (INS 950)	As	partame (INS 9	51)	Asparta	me-Acesulfan
Information from	n GSFA:	Max Level: 1000 mg/kg	Notes: 161 & 188	Step / Adopted: 2008	Max Level: 2000 mg/kg	Notes: 161 & 191	Step / Adopted: 2007	Max Level: 1000 mg/kg	Notes: 113
Jus	tification for use	as per Section	3.2 of the pre	eamble:	Con	nments by the	e eWG in resp	oonse to the	Justification
		ives used broad egory or only i	•	s within this food foods?					
Technological Function:	Are the additive "sweetene technological f function i								
Advantage:	What advantag	e does the use category (or s		re have in this food s)?					
Mislead the		there information that the use of these additives in this food category (or in a subset of foods) does <u>not</u> mislead the consumer?							
consumer:		erns that the u		lditives in this food sumer?					

Safety:	Are there safety concerns for the use of these additives in this food category? If so, what are they?	
General Questions:	Are there any other reasons why Note 161 has been applied that are not addressed in the questions above? If so, what are they?	

Food Category	No.	01.6.1	Unrip	oened cheese			Step / Adopted: 2008				
Food Additive:		Acesul	fame Potassi	um (INS 950)	As	evel: Notes: 161 & Step / Adopted:		me-Acesulfan			
Information fron	m GSFA:				Max Level: 1000 mg/kg		Adopted:	Step / dopted: 2008			
Jus	tification for use	as per Section	3.2 of the pr	eamble:	Cor	nments by the					
		ves used broac egory or only ir	•	ds within this food foods?							
Technological Function:	Are the additive "sweetene technological f function in										
Advantage:	What advantage	e does the use category (or su		ve have in this food ds)?							
Mislead the		in a subset of		ndditives in this food not mislead the							
consumer:		erns that the us egory could mis		dditives in this food nsumer?							

Safety:	Are there safety concerns for the use of these additives in this food category? If so, what are they?	
General Questions:	Are there any other reasons why Note 161 has been applied that are not addressed in the questions above? If so, what are they?	

Food Category No. 01.6.5 Cheese analogues									
Food Additive:		Acesul	fame Potassiu	ım (INS 950)	Aspartame (INS 951)			Aspartame-Acesulfan	
Information fron	n GSFA:	Max Level: 350 mg/kg Notes:	161 & 188	Step / Adopted: 2008	Max Level: 1000 mg/kg	Notes: 161 & 191	Step / Adopted: 2008	Max Level: 350 mg/kg	Notes: 113
Jus	tification for use	as per Section	3.2 of the pre	eamble:	Cor	nments by the	e eWG in res	oonse to the	Justification
		ves used broad egory or only ir	3	s within this food foods?					
Technological Function:	Are the additive "sweetene technological f function i								
Advantage:	What advantage	e does the use category (or su		ve have in this food s)?					
Mislead the		r in a subset of		dditives in this food not mislead the					
consumer:		erns that the us egory could mis		dditives in this food sumer?					

Safety:	Are there safety concerns for the use of these additives in this food category? If so, what are they?	
General Questions:	Are there any other reasons why Note 161 has been applied that are not addressed in the questions above? If so, what are they?	

01.7

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

Food Additive:		Acesul	fame Potassiu	ım (INS 950)	As	partame (INS 9	51)	Asparta	me-Acesulfan
Information from GSFA:		Max Level: 350 mg/kg	Notes: 161 & 188	Step / Adopted: 2007	Max Level: 1000 mg/kg	Notes: 161 & 191	Step / Adopted: 2007	Max Level: 350 mg/kg	Notes: 113 & 161
Jus	tification for use	as per Section	3.2 of the pre	eamble:	Cor	nments by the	e eWG in resp	oonse to the	Justification
Tables de sical	Are the additives used broadly in all foods within this food category or only in a subset of foods?								
Technological Function:	"sweetene technological t	Are the additives used for a technological function other than "sweetener"? If yes, please specify and describe the technological function and the level required to achieve this function in the relevant foods (or subset of foods).							
Advantage:	What advantage does the use of the additive have in this food category (or subset of foods)?								
Mislead the	Is there information that the use of these additives in this food category (or in a subset of foods) does <u>not</u> mislead the consumer?								

consumer:	Are there concerns that the use of these additives in this food category could mislead the consumer?	
Safety:	Are there safety concerns for the use of these additives in this food category? If so, what are they?	
General Questions:	Are there any other reasons why Note 161 has been applied that are not addressed in the questions above? If so, what are they?	

Food Category No. 02.3

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

Food Additive:	Food Additive:		lfame Potassiu	ım (INS 950)	As	partame (INS 9	951)	Asparta	me-Acesulfan
Information from GSFA:		Max Level: 1000 mg/kg	Notes: 161 & 188	Step / Adopted: 2008	Max Level: 1000 mg/kg	Notes: 161 & 191	Step / Adopted: 2008	Max Level: 1000 mg/kg	Notes: 119
Just	tification for use	as per Section	3.2 of the pro	eamble:	Cor	nments by th	e eWG in resp	oonse to the	Justification
	Are the additi								
Technological Function:	"sweetene technological f	r"? If yes, plea	ase specify an ne level requin	function other than d describe the red to achieve this set of foods).					

Advantage:	What advantage does the use of the additive have in this food category (or subset of foods)?	
Mislead the	Is there information that the use of these additives in this food category (or in a subset of foods) does <u>not</u> mislead the consumer?	
consumer:	Are there concerns that the use of these additives in this food category could mislead the consumer?	
Safety:	Are there safety concerns for the use of these additives in this food category? If so, what are they?	
General Questions:	Are there any other reasons why Note 161 has been applied that are not addressed in the questions above? If so, what are they?	

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

Food Additive:		Acesul	fame Potassiu	ım (INS 950)	As	partame (INS 9	Aspartame-Acesulfan		
Information from GSFA:		Max Level: 350 mg/kg	Notes: 161 & 188	Step / Adopted: 2007	Max Level: 1000 mg/kg	Notes: 161 & 191	Step / Adopted: 2007	Max Level: 350 mg/kg	Notes: 113 & 161
Jus	stification for use	as per Section	3.2 of the pre	eamble:	Comments by the eWG in response to the Justification				
T	Are the additives used broadly in all foods within this food category or only in a subset of foods?								

recnnological Function:	Are the additives used for a technological function other than "sweetener"? If yes, please specify and describe the technological function and the level required to achieve this function in the relevant foods (or subset of foods).	
Advantage:	What advantage does the use of the additive have in this food category (or subset of foods)?	
Mislead the	Is there information that the use of these additives in this food category (or in a subset of foods) does <u>not</u> mislead the consumer?	
consumer:	Are there concerns that the use of these additives in this food category could mislead the consumer?	
Safety:	Are there safety concerns for the use of these additives in this food category? If so, what are they?	
General Questions:	Are there any other reasons why Note 161 has been applied that are not addressed in the questions above? If so, what are they?	

Food Category No.

03.0

Edible ices, including sherbet and sorbet

Food Additive:	Acesulfame Potassium (INS 950)			Ası	partame (INS	Aspartame-Acesulfan		
Information from GSFA:	Max Level: 800 mg/kg	Notes: 161 & 188	Step / Adopted: 2007	Max Level: 1000 mg/kg	Notes: 161 & 191	Adonted.	Max Level: 1000 mg/kg	Notes: 119
Justification for use	Justification for use as per Section 3.2 of the preamble:					e eWG in resp	oonse to the	Justification

	Are the additives used broadly in all foods within this food category or only in a subset of foods?	
Technological Function:	Are the additives used for a technological function other than "sweetener"? If yes, please specify and describe the technological function and the level required to achieve this function in the relevant foods (or subset of foods).	
Advantage:	What advantage does the use of the additive have in this food category (or subset of foods)?	
Mislead the	Is there information that the use of these additives in this food category (or in a subset of foods) does <u>not</u> mislead the consumer?	
consumer:	Are there concerns that the use of these additives in this food category could mislead the consumer?	
Safety:	Are there safety concerns for the use of these additives in this food category? If so, what are they?	
General Questions:	Are there any other reasons why Note 161 has been applied that are not addressed in the questions above? If so, what are they?	

Food Category No.	04.1.2.1							
Food Additive:	Acesulfame Potassium (INS 950)			Aspartame (INS 951)			Aspartame-Acesulfan	
Information from GSFA:	Max Level: 500 mg/kg	Notes: 161 & 188	Step / Adopted: 2008	Max Level: 2000 mg/kg	Notes: 161 & 191	Step / Adopted: 2008	Max Level: 500 mg/kg	Notes: 113
Justification for use	Con	nments by the	e eWG in resp	oonse to the	Justification			

	Are the additives used broadly in all foods within this food category or only in a subset of foods?	
Technological Function:	Are the additives used for a technological function other than "sweetener"? If yes, please specify and describe the technological function and the level required to achieve this function in the relevant foods (or subset of foods).	
Advantage:	What advantage does the use of the additive have in this food category (or subset of foods)?	
Mislead the	Is there information that the use of these additives in this food category (or in a subset of foods) does <u>not</u> mislead the consumer?	
consumer:	Are there concerns that the use of these additives in this food category could mislead the consumer?	
Safety:	Are there safety concerns for the use of these additives in this food category? If so, what are they?	
General Questions:	Are there any other reasons why Note 161 has been applied that are not addressed in the questions above? If so, what are they?	

Food Category No.	04.1.2.2	Dr	ried fruit					
Food Additive:	Acesulfame Potassium (INS 950)		Aspartame (INS 95		51)	Aspartame-Acesulfan		
Information from GSFA:	Max Level: 500 mg/kg	Notes: 161 & 188	Step / Adopted: 2008	Max Level: 2000 mg/kg	Notes: 161 & 191	Adopted:	Max Level: 500 mg/kg	Notes: 113
Justification for use	Con	nments by the	e eWG in resp	oonse to the	Justification			

	Are the additives used broadly in all foods within this food category or only in a subset of foods?	
Technological Function:	Are the additives used for a technological function other than "sweetener"? If yes, please specify and describe the technological function and the level required to achieve this function in the relevant foods (or subset of foods).	
Advantage:	What advantage does the use of the additive have in this food category (or subset of foods)?	
Mislead the consumer:	Is there information that the use of these additives in this food category (or in a subset of foods) does <u>not</u> mislead the consumer?	
	Are there concerns that the use of these additives in this food category could mislead the consumer?	
Safety:	Are there safety concerns for the use of these additives in this food category? If so, what are they?	
General Questions:	Are there any other reasons why Note 161 has been applied that are not addressed in the questions above? If so, what are they?	
Food Category	No. 04.1.2.3 Fruit in vinegar, oil, or brine	

Acesulfame Potassium (INS 950)

Food Additive:

Aspartame (INS 951)

Aspartame-Acesulfan

Information from GSFA:		Max Level: 200 mg/kg	Notes: 161 & 188	Step / Adopted: 2007	Max Level: 300 mg/kg	Notes: 144 & 191	Step / Adopted: 2007	Max Level: 200 mg/kg	Notes: 113
Jus	tification for use	as per Section	3.2 of the pre	eamble:	Cor	nments by the	e eWG in resp	oonse to the	Justification
		ives used broac egory or only ir	•	s within this food foods?					
Function:	Technological Function: Are the additives used for a technological function other than "sweetener"? If yes, please specify and describe the technological function and the level required to achieve this function in the relevant foods (or subset of foods).								
Advantage:	What advantage	e does the use category (or su		ve have in this food s)?					
Mislead the		r in a subset of		dditives in this food not mislead the					
consumer:									
Safety:	-	y concerns for todicategory? If		ese additives in this they?					
General Questions:	Are there any that are not add								

04.1.2.4

Canned or bottled (pasteurized) fruit

Food Additive:	itive: Acesulfame Potassium (INS 950)		As	partame (INS 9	951)	Aspartame-Acesulfan			
Information from GSFA:		Max Level: 350 mg/kg	Notes: 161 & 188	Step / Adopted: 2007	Max Level: 1000 mg/kg	Notes: 161 & 191	Step / Adopted: 2007	Max Level: 350 mg/kg	Notes: 113 & 161
Jus	tification for use	as per Section	3.2 of the pre	eamble:	Cor	nments by the	e eWG in res _l	oonse to the	Justification
Tashnalagiaal	Are the additives used broadly in all foods within this food category or only in a subset of foods?								
Technological Function:	• • • • • • • • • • • • • • • • • • •								
Advantage:	What advantage does the use of the additive have in this food category (or subset of foods)?								
Mislead the		r in a subset of		dditives in this food not mislead the					
consumer:	Are there concerns that the use of these additives in this food category could mislead the consumer?								
Safety:	Are there safet								
General Questions:	Are there any that are not add								

Food Category No. 04.1.2.5 Jams, jellies and marmelades

Food Additive:		Acesu	lfame Potassi	um (INS 950)	As	partame (INS 9	951)	Asparta	me-Acesulfan
Information from	n GSFA:	Max Level: 1000 mg/kg	Notes: 161 & 188	Step / Adopted: 2007	Max Level: 1000 mg/kg	Notes: 161 & 191	Step / Adopted: 2007	Max Level: 1000 mg/kg	Notes: 119 & 161
Jus	tification for use	as per Section	3.2 of the pro	eamble:	Cor	nments by th	e eWG in res _l	ponse to the	Justification
Technological	Are the additives used broadly in all foods within this food category or only in a subset of foods?								
Function:	"sweetene technological f	r"? If yes, plea	ise specify an ie level requi	function other than ad describe the red to achieve this eset of foods).					
Advantage:	Ŭ	e does the use category (or s		ve have in this food ls)?					
Mislead the		in a subset of		dditives in this food not mislead the					
consumer:		dditives in this food sumer?							
Safety:	Are there safety								
General Questions:	Are there any of that are not add								

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

Food Additive:		Acesu	lfame Potassiu	ım (INS 950)	Aspartame (INS 951) Aspartame			me-Acesulfan	
Information fron	n GSFA:	Max Level: 1000 mg/kg	Notes: 161 & 188	Step / Adopted: 2007	Max Level: 1000 mg/kg	Notes: 161 & 191	Step / Adopted: 2007	Max Level: 1000 mg/kg	Notes: 119
Jus	tification for use	as per Section	3.2 of the pre	eamble:	Cor	nments by the	e eWG in resp	oonse to the	Justification
		ves used broad egory or only i	•	s within this food foods?					
Technological Function:	"sweetene technological f	r"? If yes, plea	ase specify an ne level requir	unction other than d describe the red to achieve this set of foods).					
Advantage:	e: What advantage does the use of the additive have in this food category (or subset of foods)?								
Mislead the	Is there informa category (or								
consumer:	Are there concerns that the use of these additives in this food category could mislead the consumer?								
Safety:	Are there safety foo								

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Food Category	No.	ndied fruit								
Food Additive:		Acesulfame Potassium (INS 950)			Aspartame (INS 951)			Aspartame-Acesulfan		
Information fror	n GSFA:	Max Level: 500 mg/kg	Notes: 161 & 188	Step / Adopted: 2007	Max Level: 2000 mg/kg	Notes: 161 & 191	Step / Adopted: 2007	Max Level: 500 mg/kg	Notes: 113	
Justification for use as per Section 3.2 of the preamble:					Con	nments by the	e eWG in resp	oonse to the	Justification	
Are the additives used broadly in all foods within this food category or only in a subset of foods?										
Technological Function:	• • • • Are the additives used tot a rechnological function other man									
Advantage:			e have in this food							
Mislead the	Is there information that the use of these additives in this food category (or in a subset of foods) does <u>not</u> mislead the									
consumer:		are there concerns that the use of these additives in this food category could mislead the consumer?								
Safety:	•	safety concerns for the use of these additives in this food category? If so, what are they?								

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Fruit preparations, including Food Category No.

04.1.2.8 pulp, purees, fruit toppings and coconut milk

Food Additive:		Acesu	Ifame Potassiu	ım (INS 950)	As	partame (INS 9	Aspartame-Acesulfan		
Information from	Information from GSFA:		Notes: 161 & 188	Step / Adopted: 2007	Max Level: 1000 mg/kg	Notes: 161 & 191	Step / Adopted: 2007	Max Level: 350 mg/kg	Notes: 113 & 161
Jus	tification for use	as per Section	3.2 of the pre	eamble:	Cor	nments by th	e eWG in res	oonse to the	Justification
Are the additives used broadly in all foods within this food category or only in a subset of foods?									
Function:	Function: Are the additives used for a technological function other than "sweetener"? If yes, please specify and describe the technological function and the level required to achieve this function in the relevant foods (or subset of foods).								
Advantage: What advantage does the use of the additive have in this food category (or subset of foods)?									
Mislead the	Is there informa category (o								
consumer:	Are there concerns that the use of these additives in this food category could mislead the consumer?								

Safety:	Are there safety concerns for the use of these additives in this food category? If so, what are they?	
General Questions:	Are there any other reasons why Note 161 has been applied that are not addressed in the questions above? If so, what are they?	

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

Food Additive:		Acesu	Ifame Potassiı	um (INS 950)	Aspartame (INS 951)		Asparta	Aspartame-Acesulfan	
Information from	Information from GSFA:		Notes: 161 & 188	Step / Adopted: 2007	Max Level: 1000 mg/kg	Notes: 161 & 191	Step / Adopted: 2007	Max Level: 350 mg/kg	Notes: 113 & 161
Jus	tification for use	as per Section	3.2 of the pre	eamble:	Cor	nments by th	e eWG in res	oonse to the	Justification
	Are the addit cat								
Function:	Function: Are the additives used for a technological function other than "sweetener"? If yes, please specify and describe the technological function and the level required to achieve this function in the relevant foods (or subset of foods).								
Advantage:	What advantage does the use of the additive have in this food category (or subset of foods)?								
Mislead the		there information that the use of these additives in this food category (or in a subset of foods) does <u>not</u> mislead the consumer?							

consumer:	Are there concerns that the use of these additives in this food category could mislead the consumer?	
Safety:	Are there safety concerns for the use of these additives in this food category? If so, what are they?	
General Questions:	Are there any other reasons why Note 161 has been applied that are not addressed in the questions above? If so, what are they?	

Food Category No. 04.1.2.10 Fermented fruit products

Food Additive:		Acesul	fame Potassiu	ım (INS 950)	Aspartame (INS 951) Asp		Asparta	Aspartame-Acesulfan	
Information from GSFA:		Max Level: 350 mg/kg	Notes: 161 & 188	Step / Adopted: 2007	Max Level: 1000 mg/kg	Notes: 161 & 191	Step / Adopted: 2007	Max Level: 350 mg/kg	Notes: 113
Jus	tification for use	as per Section	3.2 of the pre	eamble:	Cor	nments by the	e eWG in res _l	oonse to the	Justification
Tochnological	Are the additives used broadly in all foods within this food category or only in a subset of foods?								
Function:	Technological Function: Are the additives used for a technological function other than "sweetener"? If yes, please specify and describe the technological function and the level required to achieve this function in the relevant foods (or subset of foods).								
Advantage:	What advantage does the use of the additive have in this food category (or subset of foods)?								

Mislead the consumer:	Is there information that the use of these additives in this food category (or in a subset of foods) does <u>not</u> mislead the consumer?	
	Are there concerns that the use of these additives in this food category could mislead the consumer?	
Safety:	Are there safety concerns for the use of these additives in this food category? If so, what are they?	
General Questions:	Are there any other reasons why Note 161 has been applied that are not addressed in the questions above? If so, what are they?	

Food Category No.	04.1.2.11	Fruit fillings for pastries
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Food Additive:	Acesul	Acesulfame Potassium (INS 950)		Aspartame (INS 951)			Aspartame-Acesulfan	
Information from GSFA:	Max Level: 350 mg/kg	Notes: 161 & 188	Step / Adopted: 2007	Max Level: 1000 mg/kg	Notes: 161 & 191	Step / Adopted: 2007	Max Level: 350 mg/kg	Notes: 113
Justification for use	as per Section	3.2 of the pre	eamble:	Comments by the eWG in response to the Justification				Justification
Are the additives used broadly in all foods within this food category or only in a subset of foods?								

Technological Function:	Are the additives used for a technological function other than "sweetener"? If yes, please specify and describe the technological function and the level required to achieve this function in the relevant foods (or subset of foods).	
Advantage:	What advantage does the use of the additive have in this food category (or subset of foods)?	
Mislead the	Is there information that the use of these additives in this food category (or in a subset of foods) does <u>not</u> mislead the consumer?	
consumer:	Are there concerns that the use of these additives in this food category could mislead the consumer?	
Safety:	Are there safety concerns for the use of these additives in this food category? If so, what are they?	
General Questions:	Are there any other reasons why Note 161 has been applied that are not addressed in the questions above? If so, what are they?	

Food Category No.								
Food Additive:	Acesulfame Potassium (INS 950)			Aspartame (INS 951)			Aspartame-Acesulfan	
Information from GSFA:	Max Level: 500 mg/kg	Notes: 161 & 188	Step / Adopted: 2008	Max Level: 1000 mg/kg	Notes: 161 & 191	Step / Adopted: 2007	Max Level: 500 mg/kg	Notes: 113
Justification for use	as per Section	3.2 of the pre	eamble:	Con	nments by the	e eWG in resp	ponse to the	Justification
Are the additives used broadly in all foods within this food category or only in a subset of foods?								

Technological Function:	Are the additives used for a technological function other than "sweetener"? If yes, please specify and describe the technological function and the level required to achieve this function in the relevant foods (or subset of foods).	
Advantage:	What advantage does the use of the additive have in this food category (or subset of foods)?	
Mislead the	Is there information that the use of these additives in this food category (or in a subset of foods) does <u>not</u> mislead the consumer?	
consumer:	Are there concerns that the use of these additives in this food category could mislead the consumer?	
Safety:	Are there safety concerns for the use of these additives in this food category? If so, what are they?	
General Questions:	Are there any other reasons why Note 161 has been applied that are not addressed in the questions above? If so, what are they?	

04.2.2.1 This food category is included in the Annex to Table 3

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

Food Additive:		Acesu	lfame Potassiı	um (INS 950)	Ası	partame (INS 9	951)	me-Acesulfan	
Information fror	n GSFA:				Max Level: 1000 mg/kg	Notes: 161 & 191	Step / Adopted: 2008		
Jus	tification for use	as per Section	3.2 of the pro	eamble:	Con	nments by th	e eWG in resp	onse to the	· Justification
	Are the additives used broadly in all foods within this food category or only in a subset of foods? Technological Function: Are the additives used for a technological function other than "sweetener"? If yes, please specify and describe the technological function and the level required to achieve this function in the relevant foods (or subset of foods).								
_									
Advantage:	Ŭ	e does the use category (or s		ve have in this food ls)?					
Mislead the	Is there information that the use of these additives in this food category (or in a subset of foods) does <u>not</u> mislead the Mislead the consumer?								
consumer:									

Safety:	Are there safety concerns for the use of these additives in this food category? If so, what are they?	
General Questions:	Are there any other reasons why Note 161 has been applied that are not addressed in the questions above? If so, what are they?	

04.2.2.2

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

Food Additive:		Acesu	lfame Potassi	um (INS 950)	As	partame (INS 9			
Information fron	2000								
Jus	tification for use	as per Section	3.2 of the pr	eamble:	Comments by the eWG in response to the Just				tificatior
Are the additives used broadly in all foods within this food category or only in a subset of foods?									
Function:	Are the additives used for a technological function other than "sweetener"? If yes, please specify and describe the technological function and the level required to achieve this function in the relevant foods (or subset of foods).								
Advantage:	age: What advantage does the use of the additive have in this food category (or subset of foods)?								

Mislead the consumer:	Is there information that the use of these additives in this food category (or in a subset of foods) does <u>not</u> mislead the consumer?	
	Are there concerns that the use of these additives in this food category could mislead the consumer?	
Safety:	Are there safety concerns for the use of these additives in this food category? If so, what are they?	
General Questions:	Are there any other reasons why Note 161 has been applied that are not addressed in the questions above? If so, what are they?	

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

Food Additive:	Acesul	fame Potassiu	ım (INS 950)	As	partame (INS 9	Aspartame-Acesulfan		
Information from GSFA:	Max Level: 200 mg/kg	Notes: 144 & 188	Step / Adopted: 2007	Max Level: Notes: 144 & Step /		Max Level: 200 mg/kg	Notes: 113 & 161	
Justification for use	Justification for use as per Section 3.2 of the preamble:			Comments by the eWG in response to the Justificati				
Are the additives used broadly in all foods within this food category or only in a subset of foods?								

rechnological Function:	Are the additives used for a technological function other than "sweetener"? If yes, please specify and describe the technological function and the level required to achieve this function in the relevant foods (or subset of foods).	
Advantage:	What advantage does the use of the additive have in this food category (or subset of foods)?	
Mislead the consumer:	Is there information that the use of these additives in this food category (or in a subset of foods) does <u>not</u> mislead the consumer?	
	Are there concerns that the use of these additives in this food category could mislead the consumer?	
Safety:	Are there safety concerns for the use of these additives in this food category? If so, what are they?	
General Questions:	Are there any other reasons why Note 161 has been applied that are not addressed in the questions above? If so, what are they?	

Canned or bottled vegetables (including

Food Category No.

04.2.2.4

(pasteurized) or retort pouch mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds

Food Additive:		Acesulfame Potassium (INS 950)			Ası	partame (INS 9	Aspartame-Acesulfan		
Information from	Information from GSFA:		Notes: 161 & 188	Step / Adopted: 2008	Max Level: 1000 mg/kg	Notes: 161 & 191	Step / Adopted: 2008	Max Level: 350 mg/kg	Notes: 113
Jus	tification for use	as per Section	3.2 of the pr	eamble:	Comments by the eWG in response to the Justification				
		ives used broad egory or only i	3	s within this food foods?					
Technological Function:	"sweetene technological t	r"? If yes, plea	ise specify ar le level requi	function other than ad describe the red to achieve this uset of foods).					
Advantage:	What advantag	e does the use category (or si		ve have in this food Is)?					
Mislead the consumer:		r in a subset of		dditives in this food not mislead the					
		erns that the us egory could mis		dditives in this food sumer?					

Safety:	Are there safety concerns for the use of these additives in this food category? If so, what are they?	
General Questions:	Are there any other reasons why Note 161 has been applied that are not addressed in the questions above? If so, what are they?	

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)

Food Additive:		Acesulfame Potassium (INS 950)			As	partame (INS 9	Aspartame-Acesulfan		
Information from GSFA:		Max Level: 1000 mg/kg	Notes: 188	Step / Adopted: 2008	Max Level: 1000 mg/kg	Notes: 161 & 191	Step / Adopted: 2008	Max Level: 1000 mg/kg	Notes: 119
Jus	tification for use	as per Section 3.2 of the preamble:			Cor	nments by th	e eWG in resp	onse to the	Justification
	Are the additi								
Technological Function:	"sweetene technological f	r"? If yes, plea	se specify an e level requi	function other than ad describe the red to achieve this uset of foods).					

Advantage:	What advantage does the use of the additive have in this food category (or subset of foods)?	
Mislead the	Is there information that the use of these additives in this food category (or in a subset of foods) does <u>not</u> mislead the consumer?	
consumer:	Are there concerns that the use of these additives in this food category could mislead the consumer?	
Safety:	Are there safety concerns for the use of these additives in this food category? If so, what are they?	
General Questions:	Are there any other reasons why Note 161 has been applied that are not addressed in the questions above? If so, what are they?	

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

Food Additive:	Acesulfame Potassium (INS 950) Aspartame (INS 951) Aspartar		me-Acesulfan							
nformation from	m GSFA:	Max Level: 350 mg/kg	Notes: 161 & 188	Step / Adopted: 2007	Max Level: 1000 mg/kg	Notes: 161 & 191	Step / Adopted: 2008	Max Level: Notes: 113 350 mg/kg & 161		
Jus	tification for use	as per Section	3.2 of the pre	eamble:	Con	nments by the	e eWG in resp	sponse to the Justification		
		ives used broac egory or only ir	•	s within this food foods?						
Technological Function:	"sweetene technological f	r"? If yes, plea	se specify an e level requir	red to achieve this						
Advantage:	What advantag	dvantage does the use of the additive have in this food category (or subset of foods)?								
Mislead the	Is there informa category (or									
consumer:		erns that the us egory could mis		Iditives in this food sumer?						
Safety:	-	y concerns for tod category? If		ese additives in this they?						
General Questions:	Are there any that are not add	other reasons v dressed in the q th								

Food Category No.

Category is included in the Annex to Table 3

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

Food Additive:	ood Additive:		lfame Potassiı	um (INS 950)	As	partame (INS 9	Aspartame-Acesulfan		
Information fror	m GSFA:	Max Level: 1000 mg/kg	Notes: 188	Step / Adopted: 2008	Max Level: Notes: 161 & Step / Adopted: 2500 mg/kg 191 Adopted: 2008				Notes: 113
Jus	tification for use	as per Section	ion 3.2 of the preamble: Comments by the eWG in response to the Justi				Justification		
		ves used broad egory or only i	-	s within this food foods?					
Technological Function:	"sweetene technological f	r"? If yes, plea	se specify an e level requi	function other than ad describe the red to achieve this eset of foods).					
Advantage:	What advantag	e does the use category (or s		ve have in this food ls)?					
Mislead the	Is there information that the use of these additives in this food category (or in a subset of foods) does <u>not</u> mislead the consumer?								

consumer:	Are there concerns that the use of these additives in this food category could mislead the consumer?	
Safety:	Are there safety concerns for the use of these additives in this food category? If so, what are they?	
General Questions:	Are there any other reasons why Note 161 has been applied that are not addressed in the questions above? If so, what are they?	

Cooked or fried vegetables

Food Category No.

04.2.2.8

(including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds

Food Additive:	Food Additive:		fame Potassiu	um (INS 950)	As	partame (INS 9	951)	Asparta	me-Acesulfan
Information from GSFA:					Max Level: 1000 mg/kg	Notes: 161 & 191			
Jus	tification for use	as per Section	3.2 of the pro	eamble:	Cor	nments by the	e eWG in resp	oonse to the	e Justificatior
	Are the additi								
Technological Function:	Technological Are the additives used for a technological function other than								

Advantage:	What advantage does the use of the additive have in this food category (or subset of foods)?	
Mislead the	Is there information that the use of these additives in this food category (or in a subset of foods) does <u>not</u> mislead the consumer?	
consumer:	Are there concerns that the use of these additives in this food category could mislead the consumer?	
Safety:	Are there safety concerns for the use of these additives in this food category? If so, what are they?	
General Questions:	Are there any other reasons why Note 161 has been applied that are not addressed in the questions above? If so, what are they?	

Food Category No. 05.1.2			Cocoa	mixes (syrups)					
Food Additive:		Acesulfame Potassium (INS 950)			Aspartame (INS 951)			Aspartame-Acesulfan	
Information from GSFA:		Max Level: 350 mg/kg	Notes: 97, 161 & 188	Step / Adopted: 2007	Max Level: 1000 mg/kg	Notes: 161 & 191	Step / Adopted: 2007	350 mg/kg	Notes: 97 & 113
Just	ification for use	as per Section 3	3.2 of the pre	eamble:	Cor	nments by the	e eWG in resp	oonse to the	Justification
Are the additives used broadly in all foods within this food category or only in a subset of foods?									

Function:	Are the additives used for a technological function other than "sweetener"? If yes, please specify and describe the technological function and the level required to achieve this function in the relevant foods (or subset of foods).	
Advantage:	What advantage does the use of the additive have in this food category (or subset of foods)?	
Mislead the	Is there information that the use of these additives in this food category (or in a subset of foods) does <u>not</u> mislead the consumer?	
consumer:	Are there concerns that the use of these additives in this food category could mislead the consumer?	
Safety:	Are there safety concerns for the use of these additives in this food category? If so, what are they?	
General Questions:	Are there any other reasons why Note 161 has been applied that are not addressed in the questions above? If so, what are they?	

Food Category No.	05.1.3		pased spreads, ding fillings					
Food Additive:	Acesu	lfame Potassiu	ım (INS 950)	As	partame (INS 9	51)	Asparta	<mark>me-Acesulfan</mark>
Information from GSFA:	Max Level: 1000 mg/kg	Notes: 161 & 188	Step / Adopted: 2007	Max Level: 3000 mg/kg	Notes: 161 & 191	Step / Adopted: 2008	1000 mg/kg	Notes: 113
Justification for use	as per Section	3.2 of the pre	eamble:	Con	nments by the	e eWG in resp	onse to the	Justification

	Are the additives used broadly in all foods within this food category or only in a subset of foods?	
Technological Function:	Are the additives used for a technological function other than "sweetener"? If yes, please specify and describe the technological function and the level required to achieve this function in the relevant foods (or subset of foods).	
Advantage:	What advantage does the use of the additive have in this food category (or subset of foods)?	
Mislead the	Is there information that the use of these additives in this food category (or in a subset of foods) does <u>not</u> mislead the consumer?	
consumer:	Are there concerns that the use of these additives in this food category could mislead the consumer?	
Safety:	Are there safety concerns for the use of these additives in this food category? If so, what are they?	
General Questions:	Are there any other reasons why Note 161 has been applied that are not addressed in the questions above? If so, what are they?	

Food Category No.	05.1.4	Cocoa and o	chocolate products					
Food Additive:	Acesul	lfame Potassiu	ım (INS 950)	Ası	oartame (INS 9	51)	Asparta	me-Acesulfan
Information from GSFA:	Max Level: 500 mg/kg	Notes: 161 & 188	Step / Adopted: 2007	Max Level: 3000 mg/kg	Notes: 161 & 191	Step / Adopted: 2008	500 mg/kg	Notes: 113

Jus	tification for use as per Section 3.2 of the preamble:	Comments by the eWG in resp	oonse to the Justification
	Are the additives used broadly in all foods within this food category or only in a subset of foods?		
Technological Function:	Are the additives used for a technological function other than "sweetener"? If yes, please specify and describe the technological function and the level required to achieve this function in the relevant foods (or subset of foods).		
Advantage:	What advantage does the use of the additive have in this food category (or subset of foods)?		
Mislead the	Is there information that the use of these additives in this food category (or in a subset of foods) does <u>not</u> mislead the consumer?		
consumer:	Are there concerns that the use of these additives in this food category could mislead the consumer?		
Safety:	Are there safety concerns for the use of these additives in this food category? If so, what are they?		
General Questions:	Are there any other reasons why Note 161 has been applied that are not addressed in the questions above? If so, what are they?		
Food Category	No. 05.1.5 Imitation chocolate, chocolate substitute products		
Food Additive:	Acesulfame Potassium (INS 950)	Aspartame (INS 951)	Aspartame-Acesulfan

Information fron	n GSFA:	Max Level: 500 mg/kg	Notes: 161 & 188	Step / Adopted: 2007	Max Level: 3000 mg/kg	Notes: 161 & 191	Step / Adopted: 2008	Max Level: 500 mg/kg	Notes: 113 & 161
Jus	Justification for use as per Section 3.2 of the preamble:						e eWG in res	ponse to the	Justification
Tankandanian		ives used broad egory or only i	•	s within this food foods?					
Function:	Technological Function: Are the additives used for a technological function other than "sweetener"? If yes, please specify and describe the technological function and the level required to achieve this function in the relevant foods (or subset of foods).								
Advantage:	What advantag	e does the use category (or si		ve have in this food s)?					
Mislead the		r in a subset of		dditives in this food not mislead the					
consumer:		erns that the us egory could mis		dditives in this food sumer?					
Safety:	Safety: Are there safety concerns for the use of these additives in this food category? If so, what are they?								
General Questions:	I that are not addressed in the questions above? It so, what are								

Food Category No.	05.2.1	На	ard candy					
Food Additive:	Acesul	fame Potassiu	ım (INS 950)	Asp	oartame (INS 9	51)	Asparta	<mark>me-Acesulfan</mark>
Information from GSFA:	Max Level: 500 mg/kg	Notes: 156, 161 & 188	Step / Adopted: 2007	Max Level: 3000 mg/kg	Notes: 148, 161 &, 191	Step / Adopted: 2008	Max Level: 500 mg/kg	Notes: 113 & 156

Just	tification for use as per Section 3.2 of the preamble:	Comments by the eWG in respo	onse to the Justification
	Are the additives used broadly in all foods within this food category or only in a subset of foods?		
Technological Function:	Are the additives used for a technological function other than "sweetener"? If yes, please specify and describe the technological function and the level required to achieve this function in the relevant foods (or subset of foods).		
Advantage:	What advantage does the use of the additive have in this food category (or subset of foods)?		
Mislead the	Is there information that the use of these additives in this food category (or in a subset of foods) does <u>not</u> mislead the consumer?		
consumer:	Are there concerns that the use of these additives in this food category could mislead the consumer?		
Safety:	Are there safety concerns for the use of these additives in this food category? If so, what are they?		
General Questions:	Are there any other reasons why Note 161 has been applied that are not addressed in the questions above? If so, what are they?		
Food Category	No. 05.2.2 Soft candy		
Food Additive:	Acesulfame Potassium (INS 950)	Aspartame (INS 951)	Aspartame-Acesulfan

Information fron	n GSFA:	Max Level: 1000 mg/kg	Notes: 157, 161 & 188	Step / Adopted: 2007	Max Level: 3000 mg/kg	Notes: 148, 161 & 191	Step / Adopted: 2008	Max Level: 1000 mg/kg	Notes: 113
Jus	tification for use	as per Section	3.2 of the pre	eamble:	Con	nments by the	e eWG in res	oonse to the	Justification
		ives used broad egory or only in	,	s within this food foods?					
Technological Function:	"sweetene technological f	er"? If yes, plea	se specify an e level requir	red to achieve this					
Advantage:	What advantage	e does the use category (or si		ve have in this food ls)?					
Mislead the		r in a subset of		dditives in this food not mislead the					
consumer:		erns that the us egory could mis		dditives in this food sumer?					
Safety:	-	y concerns for tod category? If		ese additives in this they?					
General Questions:	,	dressed in the c	,	1 has been applied ove? If so, what are					
Food Category	No	05.2.3	Nougats	and marzipans					
Food Additive:			Ifame Potassiu		Ası	oartame (INS 9	951)	Asparta	me-Acesulfan

Information fron		Max Level: 1000 mg/kg	Notes: 161 & 188	2007	Max Level: 3000 mg/kg	Notes: 161 & 191	Step / Adopted: 2008	Max Level: 1000 mg/kg	
Jus	tification for use	as per Section	3.2 of the pre	eamble:	Cor	nments by the	e eWG in res	ponse to the	Justification
		ives used broad egory or only i	•	s within this food foods?					
Technological Function:	"sweetene technological t	er"? If yes, plea	ase specify an ne level requi	red to achieve this					
Advantage:	What advantag	e does the use category (or si		ve have in this food s)?					
Mislead the		r in a subset of		dditives in this food not mislead the					
consumer:		erns that the us egory could mis		dditives in this food sumer?					
Safety:	•	y concerns for od category? If		ese additives in this they?					
General Questions:	,	dressed in the o	,	I has been applied ove? If so, what are					
Food Category	No	05.3	Che	ewing gum					
Food Additive:			Ifame Potassiu		As	partame (INS 9	51)	Asparta	me-Acesulfan

Information fron	n GSFA:	Max Level: 5000 mg/kg	Notes: 161 & 188	Step / Adopted: 2007	Max Level: 1000 mg/kg	Notes: 161 & 191	Step / Adopted: 2007	Max Level: 5000 mg/kg	Notes: 113
Jus ⁻	tification for use	as per Section	3.2 of the pre	eamble:	Con	nments by th	e eWG in res	ponse to the	Justification
		ves used broad egory or only i	•	s within this food foods?					
Technological Function:	"sweetene technological f	r"? If yes, plea	se specify an e level requir	function other than d describe the red to achieve this set of foods).					
Advantage:	J	e does the use category (or si		ve have in this food is)?					
Mislead the		in a subset of		dditives in this food not mislead the					
consumer:		erns that the us egory could mis		dditives in this food sumer?					
Safety:	,	y concerns for tood category? If		ese additives in this they?					
General Questions:	,	dressed in the c	•	I has been applied ove? If so, what are					

Food Category No.

05.4

Decorations (e.g., for fine bakery wares), toppings (nonfruit) and sweet sauces

Food Additive:		Acesu	fame Potassiu	ım (INS 950)	As	partame (INS 9	951)	Asparta	me-Acesulfan
Information fron	n GSFA:	Max Level: 500 mg/kg	Notes: 161 & 188	Step / Adopted: 2007	Max Level: 1000 mg/kg	Notes: 161 & 191	Step / Adopted: 2007	Max Level: 500 mg/kg	Notes: 113
Jus	tification for use	as per Section	3.2 of the pre	eamble:	Cor	nments by the	e eWG in resp	oonse to the	Justification
		ives used broad egory or only i	•	s within this food foods?					
Technological Function:	"sweetene technological f	r"? If yes, plea	se specify an e level requir	red to achieve this					
Advantage:	What advantag	e does the use category (or si		ve have in this food ls)?					
Mislead the		r in a subset of		dditives in this food not mislead the					
consumer:		erns that the us egory could mis		dditives in this food sumer?					
Safety:	-	y concerns for tod category? If		ese additives in this they?					

	General Questions:	Are there any other reasons why Note 161 has been applied that are not addressed in the questions above? If so, what are they?	
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Food Category	No.	06.3		cereals, including olled oats					
Food Additive:		Acesulfame P	otassium (IN	S 950)	Aspartame	(INS 951)		Aspartame	-Acesulfame
Information fron	n GSFA	Max level: 1200 mg/kg	Notes: 161 & 188	Step / Adopted: 2007	Max level: 1000 mg/kg	Notes: 161 & 191	Step / Adopted: 2007	Max level: 1000 mg/kg	Notes: 119
Jus	tification for use	as per Section	3.2 of the pre	eamble:	Cor	mments by the	e eWG in res	ponse to the	Justification
		ives used broad egory or only i	•	s within this food foods?					
Technological Function:	"sweetene technological f	r"? If yes, plea	se specify an e level requi	red to achieve this					
Advantage:	What advantag	e does the use category (or si		ve have in this food ls)?					
Mislead the		r in a subset of		dditives in this food not mislead the					

consumer.	Are there concerns that the use of these additives in this food category could mislead the consumer?	
Safety:	Are there safety concerns for the use of these additives in this food category? If so, what are they?	
General Questions:	Are there any other reasons why Note 161 has been applied that are not addressed in the questions above? If so, what are they?	

Food Category No.

06.5

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

Food Additive:		Acesulfame Po	otassium (IN	S 950)	Aspartame	(INS 951)		Aspartame	-Acesulfame
Information fron	n GSFA	Max level: 350 mg/kg	Notes: 161 & 188	Step / Adopted: 2007	Max level: 1000 mg/kg	Notes: 161 & 191	Step / Adopted: 2007	Max level: 350 mg/kg	Notes: 113
Jus	tification for use	as per Section	3.2 of the pre	eamble:	Cor	nments by the	e eWG in resp	oonse to the	Justification
		ives used broac egory or only ir	•	s within this food foods?					
Technological Function:	"sweetene technological f	er"? If yes, plea	se specify an e level requir	red to achieve this					

Advantage:	What advantage does the use of the additive have in this food category (or subset of foods)?	
Mislead the	Is there information that the use of these additives in this food category (or in a subset of foods) does <u>not</u> mislead the consumer?	
consumer:	Are there concerns that the use of these additives in this food category could mislead the consumer?	
Safety:	Are there safety concerns for the use of these additives in this food category? If so, what are they?	
General Questions:	Are there any other reasons why Note 161 has been applied that are not addressed in the questions above? If so, what are	

Food Category	No.	07.1		l ordinary bakery s and mixes					
Food Additive:		Acesulfame Po	otassium (INS	S 950)	Aspartame ((INS 951)		Aspartame	-Acesulfame
Information fron	n GSFA	Max level: 1000 mg/kg	Notes: 161 & 188	Step / Adopted: 2008	Max level: 4000 mg/kg	Notes: 161 & 191	Step / Adopted: 2008	Max level: 1000 mg/kg	Notes: 113
Just	tification for use	as per Section	3.2 of the pre	eamble:	Con	nments by the	e eWG in res	ponse to the	Justification
		ives used broac egory or only in	-	s within this food foods?					

Technological Function:	Are the additives used for a technological function other than "sweetener"? If yes, please specify and describe the technological function and the level required to achieve this function in the relevant foods (or subset of foods).	
Advantage:	What advantage does the use of the additive have in this food category (or subset of foods)?	
Mislead the	Is there information that the use of these additives in this food category (or in a subset of foods) does <u>not</u> mislead the consumer?	
consumer:	Are there concerns that the use of these additives in this food category could mislead the consumer?	
Safety:	Are there safety concerns for the use of these additives in this food category? If so, what are they?	
General Questions:	Are there any other reasons why Note 161 has been applied that are not addressed in the questions above? If so, what are they?	
Food Category	No. 10.4 egg-based desserts (e.g., custard)	

Aspartame (INS 951)

Aspartame-Acesulfame

Acesulfame Potassium (INS 950)

Food Additive:

Information fron	n GSFA	Max level: 350 mg/kg	Notes: 161 & 188	Step / Adopted: 2007	Max level: 1000 mg/kg	Notes: 161 & 191	Step / Adopted: 2007	Max level: 350 mg/kg	Notes: 113
Jus	tification for use	as per Section	3.2 of the pre	eamble:	Con	nments by the	e eWG in resp	oonse to the	Justification
		ves used broac egory or only ir	•	s within this food foods?					
Technological Function:	"sweetene technological f	r"? If yes, plea	se specify an e level requir	ed to achieve this					
Advantage:	•	e does the use category (or su		re have in this food s)?					
Mislead the		in a subset of		dditives in this food not mislead the					
consumer:		erns that the us egory could mis		ditives in this food sumer?					
Safety:	,	concerns for todicategory? If		ese additives in this they?					
General Questions:	,	Iressed in the q	3	has been applied ve? If so, what are					

Food Category	No.	12.2.1 Herbs are included in the Annex to Table 3	herb	s and spices					
Food Additive:		Acesulfame Po	•		Aspartame	(INS 951)		Aspartame	-Acesulfame
Information fron		Max level: 2000 mg/kg	Notes: 161 & 188	Step / Adopted: 2008					
Jus	tification for use	as per Section	3.2 of the pre	eamble:	Cor	mments by th	ne eWG in res	ponse to the	Justification
		ives used broac egory or only ir	•	s within this food foods?					
Technological Function:	"sweetene technological f	r"? If yes, plea	se specify and e level requir	red to achieve this					
Advantage:	What advantage	e does the use category (or su		e have in this foods)?					
Mislead the	Is there information that the use of these additives in this food category (or in a subset of foods) does <u>not</u> mislead the consumer?								
consumer:		erns that the us egory could mis		Iditives in this food sumer?					

Safety:		ty concerns for tood category? If		ese additives in this they?						
General Questions:	_	dressed in the c	•	has been applied ve? If so, what are						
Food Category		12.2.2		s and condiments						
Food Additive:		Acesulfame Po	otassium (IN:	S 950)	Aspartame ((INS 951)		i :	-Acesulfame	
Information from	m GSFA	Max level: 2000 mg/kg	Notes: 161 & 188	Step / Adopted: 2008	Max level: 2000 mg/kg	Notes: 161 & 191	Step / Adopted: 2008	Max level: 2000 mg/kg	Notes: 119	
Jus	tification for use	as per Section	3.2 of the pre	eamble:	Con	nments by the	e eWG in res	ponse to the	Justification	
Technological	Are the addit									
Function:	category or only in a subset of foods? Are the additives used for a technological function other than "sweetener"? If yes, please specify and describe the technological function and the level required to achieve this									

function in the relevant foods (or subset of foods).

What advantage does the use of the additive have in this food

category (or subset of foods)?

Advantage:

Mislead the consumer:	Is there information that the use of these additives in this food category (or in a subset of foods) does <u>not</u> mislead the consumer?	
	Are there concerns that the use of these additives in this food category could mislead the consumer?	
Safety:	Are there safety concerns for the use of these additives in this food category? If so, what are they?	
General Questions:	Are there any other reasons why Note 161 has been applied that are not addressed in the questions above? If so, what are they?	

Food Category	No.	12.3	1	/inegars					
Food Additive:		Acesulfame Po	otassium (IN	assium (INS 950)		(INS 951)	Aspartame-Acesulfame		
Information fron	n GSFA	Max level: 2000 mg/kg	Notes: 161 & 188	Step / Adopted: 2008	Max level: 3000 mg/kg	Notes: 161 & 191	Step / Adopted: 2008	Max level: 2000 Notes: 113 mg/kg	
Just	tification for use	as per Section	3.2 of the pre	eamble:	Con	nments by the	e eWG in resp	ponse to the	Justification
Technological Function:	Are the additi								
	Are the additives used for a technological function other than								

Advantage:	What advantage does the use of the additive have in this food category (or subset of foods)?	
Mislead the consumer:	Is there information that the use of these additives in this food category (or in a subset of foods) does <u>not</u> mislead the consumer?	
	Are there concerns that the use of these additives in this food category could mislead the consumer?	
Safety:	Are there safety concerns for the use of these additives in this food category? If so, what are they?	
General Questions:	Are there any other reasons why Note 161 has been applied that are not addressed in the questions above? If so, what are they?	

Food Category No.	12.5	soup	s and broths						
Food Additive:	Acesulfame Po	otassium (IN:	S 950)	Aspartame	(INS 951)	Aspartame-Acesulfame			
Information from GSFA	Max level: 110 mg/kg	Notes: 161 & 188	Step / Adopted: 2007	Max level: 1200 mg/kg	Notes: 161 & 191	Step / Adopted: 2009	Max level: 110 mg/kg	Notes: 113	
Justification for use	as per Section	3.2 of the pre	eamble:	Comments by the eWG in response to the Justification					
Are the addit									

Function:	Are the additives used for a technological function other than "sweetener"? If yes, please specify and describe the technological function and the level required to achieve this function in the relevant foods (or subset of foods).	
Advantage:	What advantage does the use of the additive have in this food category (or subset of foods)?	
Mislead the	Is there information that the use of these additives in this food category (or in a subset of foods) does <u>not</u> mislead the consumer?	
consumer:	Are there concerns that the use of these additives in this food category could mislead the consumer?	
Safety:	Are there safety concerns for the use of these additives in this food category? If so, what are they?	
General Questions:	Are there any other reasons why Note 161 has been applied that are not addressed in the questions above? If so, what are they?	

Food Category No.

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

12.7

Food Additive: Acesulfame Potassium (INS 950) Aspartame (INS 951) Aspartame-Acesulfame

Information fron	n GSFA	Max level: 350 mg/kg	Notes: 161 & 188	Step / Adopted: 2007	Max level: 350 mg/kg	Notes: 161 & 166 and 191	Step / Adopted: 2007	Max level: 350 mg/kg	Notes: 119
Jus	tification for use	as per Section	3.2 of the pre	eamble:	Cor	nments by the	e eWG in resp	oonse to the	Justification
Technological		ves used broad egory or only i	•	s within this food foods?					
Function:	"sweetene technological f	r"? If yes, plea	se specify an e level requir	red to achieve this					
Advantage:		e does the use category (or si		e have in this food s)?					
Mislead the		in a subset of		dditives in this food not mislead the					
consumer:		erns that the us egory could mis		dditives in this food sumer?					
Safety:	,	y concerns for tood category? If		ese additives in this they?					
General Questions:	•	Iressed in the o	•	has been applied ove? If so, what are					

vegetable nectar

Food Category No.

14.1.3.2

Food Additive:		Acesulfame Potassium (INS 950) Aspartame (INS 950)				(INS 951)	INS 951) Aspartame-Acesulfame				
Information fron	n GSFA	Max level: 350 mg/kg	Notes: 161 & 188	Step / Adopted: 2008	Max level: 600 mg/kg	Notes: 161 & 191	Step / Adopted: 2007	Max level: 350 mg/kg	Notes: 113		
Jus	tification for use	as per Section	3.2 of the pro	eamble:	Cor	nments by the	e eWG in resp	oonse to the	Justification		
Technological Function:		ves used broad egory or only i	•	s within this food foods?							
	"sweetene technological f	r"? If yes, plea	se specify an e level requi	red to achieve this							
Advantage:	What advantag	e does the use category (or si		ve have in this food ls)?							
Mislead the		in a subset of		dditives in this food not mislead the							
consumer:		erns that the us egory could mis		dditives in this food sumer?							
Safety:	-	y concerns for today category? If		ese additives in this they?							
General Questions:	•	dressed in the o	•	I has been applied ove? If so, what are							

Food Category	No.	14.1.3.4	concentra	ites for vegetable nectar					
Food Additive:		Acesulfame P	otassium (IN	S 950)	Aspartame	(INS 951)		Aspartame	-Acesulfame
Information from	n GSFA	Max level: 350 mg/kg	Notes: 127, 161 & 188	Step / Adopted: 2007	Max level: 600 mg/kg	Notes: 127 & 161 and 191	Step / Adopted: 2007	Max level: 350 mg/kg	Notes: 113 & 127
Jus	tification for use	as per Section	3.2 of the pre	eamble:	Cor	nments by the	e eWG in res	oonse to the	Justification
Technological		ves used broad egory or only i	-	s within this food foods?					
Function:	"sweetene technological f	r"? If yes, plea	ise specify an le level requir	function other than d describe the red to achieve this set of foods).					
Advantage:	What advantag	e does the use category (or s		ve have in this food ls)?					
Mislead the		r in a subset of		dditives in this food not mislead the					
consumer:		erns that the us		dditives in this food sumer?					

Safety:	Are there safety concerns for the use of these additives in this food category? If so, what are they?	
General Questions:	Are there any other reasons why Note 161 has been applied that are not addressed in the questions above? If so, what are they?	

water-based flavoured drinks,

Food Category No.

14.1.4

including "sport," "energy," or "electrolyte" drinks and particulated drinks

Food Additive:		Acesulfame Potassium (INS 950)			Aspartame	(INS 951)	Aspartame-Acesulfame		
Information from GSFA		Max level: Notes: 161 Step / Adopted: 2007		Max level: 600 mg/kg	Notes: 161 & 191	Step / Adopted: 2007	Max level: 600 mg/kg	Notes: 119	
Just	tification for use	as per Section	3.2 of the pre	Cor	nments by the	e eWG in res	oonse to the	Justification	
Tachmalagiaal	Are the additi cat								
Technological Function:	Are the additive "sweetene technological f function i								

Advantage:	What advantage does the use of the additive have in this food category (or subset of foods)?	
Mislead the	Is there information that the use of these additives in this food category (or in a subset of foods) does <u>not</u> mislead the consumer?	
consumer:	Are there concerns that the use of these additives in this food category could mislead the consumer?	
Safety:	Are there safety concerns for the use of these additives in this food category? If so, what are they?	
General Questions:	Are there any other reasons why Note 161 has been applied that are not addressed in the questions above? If so, what are they?	

Food Category No.	14.1.5 This food category is included in the Annex to Table 3	herbal infusion cereal and	ee substitutes, tea, ions, and other hot grain beverages, uding cocoa					
Food Additive:	Acesulfame Po	otassium (INS	S 950)	Aspartame	(INS 951)		Aspartame	-Acesulfame
Information from GSFA	Max level: 600 mg/kg	Notes: 160, 161 & 188	Step / Adopted: 2007		Notes: 160 & 161 and 191	Step / Adopted: 2007	Max level: 600 mg/kg	Notes: 119 & 160
Justification for use	as per Section	3.2 of the pre	eamble:	Cor	nments by the	e eWG in resp	ponse to the	Justification

Technological Function:	Are the additives used broadly in all foods within this food category or only in a subset of foods?	
	Are the additives used for a technological function other than "sweetener"? If yes, please specify and describe the technological function and the level required to achieve this function in the relevant foods (or subset of foods).	
Advantage:	What advantage does the use of the additive have in this food category (or subset of foods)?	
Mislead the	Is there information that the use of these additives in this food category (or in a subset of foods) does <u>not</u> mislead the consumer?	
consumer:	Are there concerns that the use of these additives in this food category could mislead the consumer?	
Safety:	Are there safety concerns for the use of these additives in this food category? If so, what are they?	
General Questions:	Are there any other reasons why Note 161 has been applied that are not addressed in the questions above? If so, what are they?	

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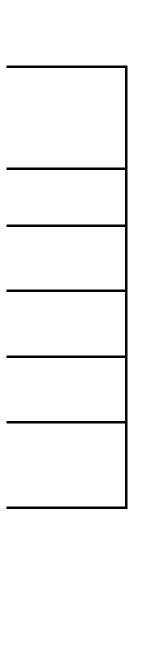
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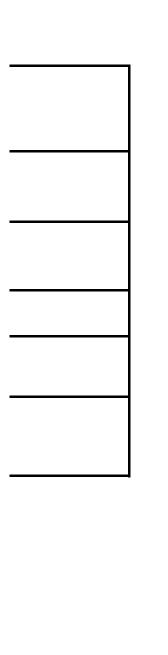
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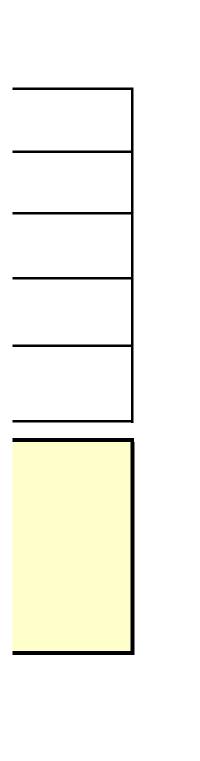
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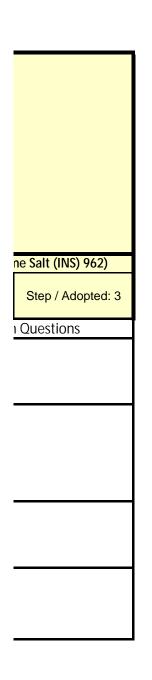


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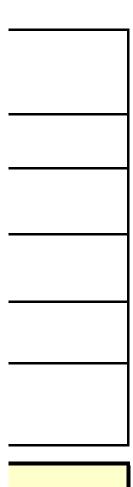


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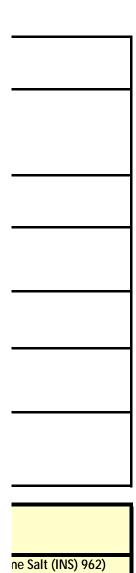


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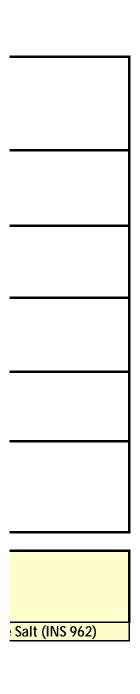
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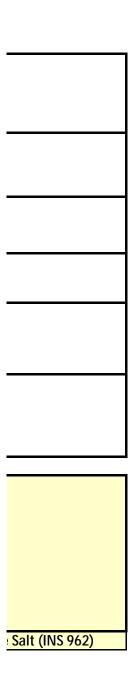
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NOTES (taken from FA45/CRD 2 Appendix VIII)

Note 68: For use in products with no added sugar only.

Note 77: For special nutritional uses only.

Note 97: In the finished product/final cocoa and chocolate products.

Note 113: Use level reported as acesulfame potassium equivalents (the reported maximum level can be dividing by 0.44). Combined use of aspartame-acesulfame salt with individual acesulfame potassium or maximum levels for acesulfame potassium or aspartame (the reported maximum level can be converte Note 119: Use level reported as aspartame equivalents (the reported maximum level can be converted 0.64). Combined use of aspartame-acesulfame salt with individual aspartame or acesulfame potassium levels for aspartame or acesulfame potassium (the reported maximum level can be converted to acesul 0.68).

Note 127: As served to the consumer.

Note 138: For use in energy-reduced products only.

Note 144: For use in sweet and sour products only.

Note 145: Products are energy reduced or with no added sugar.

Note 148: For use in microsweets and breath freshening mints at 10,000 mg/kg.

Note 156: For use in microsweets and breath freshening mints at 2500 mg/kg.

Note 157: For use in microsweets and breath freshening mints at 2000 mg/kg.

Note 159: For use in pancake syrup and maple syrup only.

Note 160: For use in ready-to-drink products and pre-mixes for ready-to-drink products only.

Note 161: Subject to national legislation of the importing country aimed, in particular, at consistency will

Note 165: For use in products for special nutritional use only.

Note 166: For milk-based sandwich spreads only.

Note 188: Not to exceed the maximum use level for acesulfame potassium (INS 950) singly or in combir Note 191: Not to exceed the maximum use level for aspartame (INS 951) singly or in combination with a provided by the samplined may be seen that a 190. If used in combination with constraints and the samplined may be seen that the samplined may be sampled to sampline the samplined may be seen that the samplined may be sampled to sampline the samplined may be sampled to sampline the sampline that the sampline

REVISED Note 188: If used in combination with aspartame-acesulfame salt (INS 962) the combined max should not exceed this level.

REVISED Note 191: If used in combination with aspartame-acesulfame salt (INS 962) the combined max exceed this level.

executed to an aspartame-acesulfame salt basis by aspartame should not exceed the individual d to aspartame equivalents by dividing by 0.68). to an aspartame-acesulfame salt basis by dividing by should not exceed the individual maximum fame potassium equivalents by multiplying by

ith Section 3.2 of the Preamble.

nation with aspartame-acesulfame salt (INS 962). aspartame-acesulfame salt (INS 962). imum use level, expressed as acesulfame potassium,

imum use level, expressed as aspartame, should not