

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.

Food Category No.	01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)
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Food Additive:	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: 600 mg/kg	Notes: 161 & 191	Step / Adopted: 2007	Max Level: 350 mg/kg	Notes: 113 & 161

Justification for use as per Section 3.2 of the preamble:		Comments by the eWG in response 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 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.	01.3.2	Beverage whiteners
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Food Additive:	Acesulfame Potassium (INS 950)			Aspartame (INS 951)			Aspartame-Acesulfan	
Information from 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:	Comments by the eWG in response to the Justification
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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 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.	01.4.4	Cream analogues
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Food Additive:	Acesulfame Potassium (INS 950)			Aspartame (INS 951)			Aspartame-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

Justification for use as per Section 3.2 of the preamble:	Comments by the eWG in response to the Justification
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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 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.	01.5.2	Milk and cream powder analogues					
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Food Additive:	Acesulfame Potassium (INS 950)			Aspartame (INS 951)			Aspartame-Acesulfan	
Information from 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

Justification for use as per Section 3.2 of the preamble:	Comments by the eWG in response to the Justification
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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 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.	01.6.1	Unripened cheese
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Food Additive:	Acesulfame Potassium (INS 950)			Aspartame (INS 951)			Aspartame-Acesulfan	
Information from GSFA:				Max Level: 1000 mg/kg	Notes: 161 & 191	Step / Adopted: 2008		

Justification for use as per Section 3.2 of the preamble:	Comments by the eWG in response to the Justification
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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 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.	01.6.5	Cheese analogues
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Food Additive:	Acesulfame Potassium (INS 950)			Aspartame (INS 951)			Aspartame-Acesulfan	
Information from 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

Justification for use as per Section 3.2 of the preamble:	Comments by the eWG in response to the Justification
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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 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.	01.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)
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Food Additive:	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 & 161
Justification for use as per Section 3.2 of the preamble:				Comments by the eWG in response 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?	

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

Food Category No. 02.3

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

Justification for use as per Section 3.2 of the preamble:			Comments by the eWG in response 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 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.	02.4	Fat-based desserts excluding dairy based dessert products of food category 01.7
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Food Additive:	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 & 161
Justification for use as per Section 3.2 of the preamble:				Comments by the eWG in response 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.	03.0	Edible ices, including sherbet and sorbet						
Food Additive:	Acesulfame Potassium (INS 950)			Aspartame (INS 951)			Aspartame-Acesulfan	
Information from GSFA:	Max Level: 800 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
Justification for use as per Section 3.2 of the preamble:				Comments by the eWG in response 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 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.		04.1.2.1		Frozen fruit				
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 as per Section 3.2 of the preamble:				Comments by the eWG in response 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 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.	04.1.2.2		Dried fruit					
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 as per Section 3.2 of the preamble:				Comments by the eWG in response 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 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			
Food Additive:	Acesulfame Potassium (INS 950)	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
Justification for use as per Section 3.2 of the preamble:					Comments by the eWG in response 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 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.	04.1.2.4	Canned or bottled (pasteurized) fruit
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Food Additive:		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 & 161
Justification for use as per Section 3.2 of the preamble:					Comments by the eWG in response 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 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. 04.1.2.5 Jams, jellies and marmelades

Food Additive:		Acesulfame Potassium (INS 950)			Aspartame (INS 951)			Aspartame-Acesulfan	
Information from 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
Justification for use as per Section 3.2 of the preamble:					Comments by the eWG in response 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 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. 04.1.2.6 Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5

Food Additive:		Acesulfame Potassium (INS 950)			Aspartame (INS 951)			Aspartame-Acesulfan	
Information from 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
Justification for use as per Section 3.2 of the preamble:					Comments by the eWG in response 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 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?	
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Food Category No.	04.1.2.7	Candied fruit
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Food Additive:	Acesulfame Potassium (INS 950)			Aspartame (INS 951)			Aspartame-Acesulfan	
Information from 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:	Comments by the eWG in response to the Justification
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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 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?	
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Food Category No.	04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk
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Food Additive:	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 & 161

Justification for use as per Section 3.2 of the preamble:	Comments by the eWG in response to the Justification
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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 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. 04.1.2.9 Fruit-based desserts, including fruit flavoured water-based desserts
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Food Additive:	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 & 161

Justification for use as per Section 3.2 of the preamble:	Comments by the eWG in response to the Justification
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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?	

Food Category No.	04.1.2.10	Fermented fruit products
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Food Additive:	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 preamble:				Comments by the eWG in response 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 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								
Food Additive:	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 preamble:				Comments by the eWG in response 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.		04.1.2.12		Cooked fruit				
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 preamble:				Comments by the eWG in response 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. 04.2.2.1
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:	Acesulfame Potassium (INS 950)			Aspartame (INS 951)			Aspartame-Acesulfan	
Information from GSFA:				Max Level: 1000 mg/kg	Notes: 161 & 191	Step / Adopted: 2008		

Justification for use as per Section 3.2 of the preamble:		Comments by the eWG in response 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 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.	04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds
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Food Additive:	Acesulfame Potassium (INS 950)			Aspartame (INS 951)			Aspartame-Acesulfan	
Information from GSFA:				Max Level: 1000 mg/kg	Notes: 161 & 191	Step / Adopted: 2008		

Justification for use as per Section 3.2 of the preamble:	Comments by the eWG in response to the Justification
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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 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?	

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

Food Category No. 04.2.2.3

Food Additive:	Acesulfame Potassium (INS 950)			Aspartame (INS 951)			Aspartame-Acesulfan	
Information from GSFA:	Max Level: 200 mg/kg	Notes: 144 & 188	Step / Adopted: 2007	Max Level: 300 mg/kg	Notes: 144 & 191	Step / Adopted: 2007	Max Level: 200 mg/kg	Notes: 113 & 161
Justification for use as per Section 3.2 of the preamble:				Comments by the eWG in response to the Justification				
Technological	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?	

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

Food Category No. 04.2.2.4

Food Additive:		Acesulfame Potassium (INS 950)			Aspartame (INS 951)			Aspartame-Acesulfan	
Information from 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
Justification for use as per Section 3.2 of the preamble:					Comments by the eWG in response 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 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.	04.2.2.5	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)
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Food Additive:	Acesulfame Potassium (INS 950)			Aspartame (INS 951)			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

Justification for use as per Section 3.2 of the preamble:	Comments by the eWG in response to the Justification
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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 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.	04.2.2.6	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
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Food Additive:		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: 2008	Max Level: 350 mg/kg	Notes: 113 & 161
Justification for use as per Section 3.2 of the preamble:					Comments by the eWG in response 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 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.	04.2.2.7 This food 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
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Food Additive:		Acesulfame Potassium (INS 950)			Aspartame (INS 951)			Aspartame-Acesulfan	
Information from GSFA:		Max Level: 1000 mg/kg	Notes: 188	Step / Adopted: 2008	Max Level: 2500 mg/kg	Notes: 161 & 191	Step / Adopted: 2008	Max Level: 1000 mg/kg	Notes: 113
Justification for use as per Section 3.2 of the preamble:					Comments by the eWG in response 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?	

Food Category No.	04.2.2.8	Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	
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Food Additive:	Acesulfame Potassium (INS 950)			Aspartame (INS 951)			Aspartame-Acesulfan	
Information from GSFA:				Max Level: 1000 mg/kg	Notes: 161 & 191	Step / Adopted: 2008		

Justification for use as per Section 3.2 of the preamble:				Comments by the eWG in response 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 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.		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
Justification for use as per Section 3.2 of the preamble:				Comments by the eWG in response to the Justification			
Technological	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.		05.1.3		Cocoa-based spreads, including fillings				
Food Additive:	Acesulfame Potassium (INS 950)			Aspartame (INS 951)			Aspartame-Acesulfan	
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 preamble:				Comments by the eWG in response 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 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. 05.1.4 Cocoa and chocolate products

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

Justification for use as per Section 3.2 of the preamble:		Comments by the eWG in response 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 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.	05.1.5	Imitation chocolate, chocolate substitute products	
Food Additive:	Acesulfame Potassium (INS 950)	Aspartame (INS 951)	Aspartame-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	Max Level: 500 mg/kg	Notes: 113 & 161
Justification for use as per Section 3.2 of the preamble:					Comments by the eWG in response 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 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.	05.2.1 Hard candy							
Food Additive:	Acesulfame Potassium (INS 950)			Aspartame (INS 951)			Aspartame-Acesulfan	
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

Justification for use as per Section 3.2 of the preamble:		Comments by the eWG in response 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 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.	05.2.2	Soft candy	
Food Additive:	Acesulfame Potassium (INS 950)	Aspartame (INS 951)	Aspartame-Acesulfan

Information from 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
Justification for use as per Section 3.2 of the preamble:				Comments by the eWG in response 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 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.	05.2.3	Nougats and marzipans
Food Additive:	Acesulfame Potassium (INS 950)	Aspartame (INS 951)
		Aspartame-Acesulfan

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	Max Level: 1000 mg/kg	Notes: 113
Justification for use as per Section 3.2 of the preamble:					Comments by the eWG in response 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 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.	05.3	Chewing gum		
Food Additive:	Acesulfame Potassium (INS 950)	Aspartame (INS 951)	Aspartame-Acesulfan	

Information from 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
Justification for use as per Section 3.2 of the preamble:					Comments by the eWG in response 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 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. 05.4 Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces

Food Additive:		Acesulfame Potassium (INS 950)			Aspartame (INS 951)			Aspartame-Acesulfan	
Information from 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
Justification for use as per Section 3.2 of the preamble:					Comments by the eWG in response 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 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?	
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Food Category No.	06.3	breakfast cereals, including rolled oats
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Food Additive:	Acesulfame Potassium (INS 950)			Aspartame (INS 951)			Aspartame-Acesulfame	
Information from 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

Justification for use as per Section 3.2 of the preamble:	Comments by the eWG in response to the Justification
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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 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?	

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 Potassium (INS 950)			Aspartame (INS 951)			Aspartame-Acesulfame	
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 preamble:					Comments by the eWG in response 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 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	

Food Category No. 07.1 bread and ordinary bakery wares and mixes									
Food Additive:		Acesulfame Potassium (INS 950)			Aspartame (INS 951)			Aspartame-Acesulfame	
Information from 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
Justification for use as per Section 3.2 of the preamble:					Comments by the eWG in response 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.	10.4	egg-based desserts (e.g., custard)	
Food Additive:	Acesulfame Potassium (INS 950)	Aspartame (INS 951)	Aspartame-Acesulfame

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 preamble:					Comments by the eWG in response 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 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?								

12.2.1 Herbs are included in the Annex to Table 3							
Food Category No.		herbs and spices					
Food Additive:	Acesulfame Potassium (INS 950)			Aspartame (INS 951)			Aspartame-Acesulfame
Information from GSFA	Max level: 2000 mg/kg	Notes: 161 & 188	Step / Adopted: 2008				
Justification for use as per Section 3.2 of the preamble:				Comments by the eWG in response 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 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.	12.2.2	seasonings and condiments
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Food Additive:	Acesulfame Potassium (INS 950)			Aspartame (INS 951)			Aspartame-Acesulfame	
Information from 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

Justification for use as per Section 3.2 of the preamble:	Comments by the eWG in response to the Justification
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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 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		Vinegars					
Food Additive:		Acesulfame Potassium (INS 950)			Aspartame (INS 951)			Aspartame-Acesulfame	
Information from 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 mg/kg	Notes: 113
Justification for use as per Section 3.2 of the preamble:					Comments by the eWG in response 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 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 soups and broths								
Food Additive:		Acesulfame Potassium (INS 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 preamble:					Comments by the eWG in response to the Justification			
Technological	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.	12.7	salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.3	
Food Additive:	Acesulfame Potassium (INS 950)	Aspartame (INS 951)	Aspartame-Acesulfame

Information from 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
Justification for use as per Section 3.2 of the preamble:				Comments by the eWG in response 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 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.	14.1.3.2	vegetable nectar
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Food Additive:		Acesulfame Potassium (INS 950)			Aspartame (INS 951)			Aspartame-Acesulfame	
Information from 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
Justification for use as per Section 3.2 of the preamble:					Comments by the eWG in response 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 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. 14.1.3.4 concentrates for vegetable nectar									
Food Additive:		Acesulfame Potassium (INS 950)			Aspartame (INS 951)			Aspartame-Acesulfame	
Information from 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
Justification for use as per Section 3.2 of the preamble:					Comments by the eWG in response 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 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.	14.1.4	water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks
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Food Additive:	Acesulfame Potassium (INS 950)			Aspartame (INS 951)			Aspartame-Acesulfame	
Information from GSFA	Max level: 600 mg/kg	Notes: 161 & 188	Step / Adopted: 2007	Max level: 600 mg/kg	Notes: 161 & 191	Step / Adopted: 2007	Max level: 600 mg/kg	Notes: 119

Justification for use as per Section 3.2 of the preamble:	Comments by the eWG in response to the Justification
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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 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.	<p style="text-align: center;">14.1.5 This food category is included in the Annex to Table 3 coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa</p>							
Food Additive:	Acesulfame Potassium (INS 950)			Aspartame (INS 951)			Aspartame-Acesulfame	
Information from GSFA	Max level: 600 mg/kg	Notes: 160, 161 & 188	Step / Adopted: 2007	Max level: 600 mg/kg	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 preamble:				Comments by the eWG in response 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 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?	

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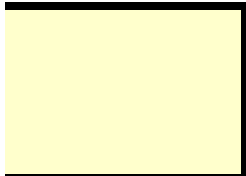
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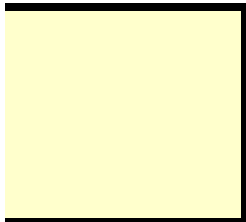
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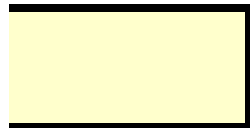
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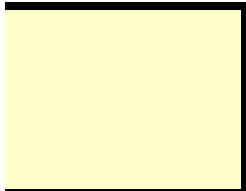


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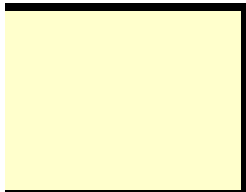
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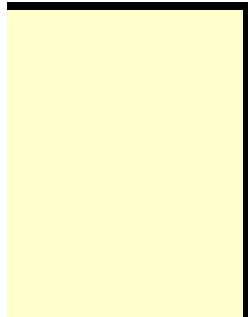
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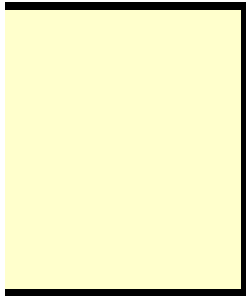


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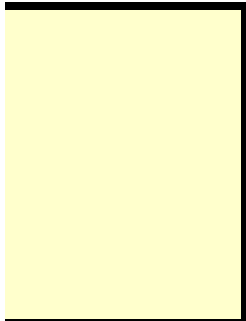




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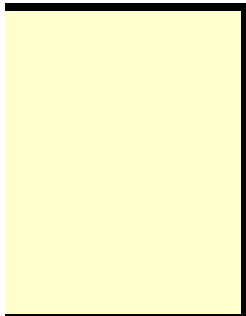


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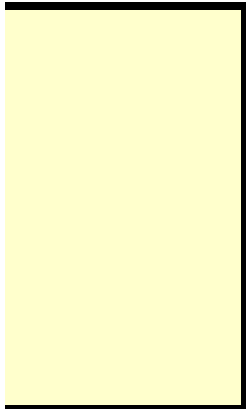
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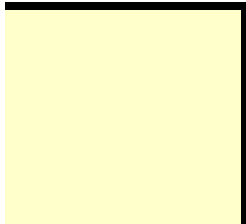
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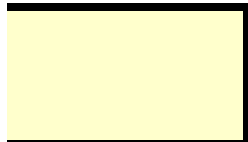
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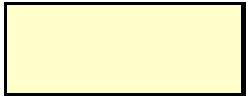
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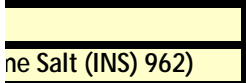
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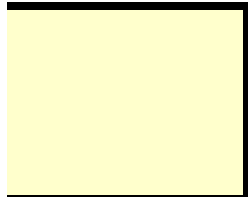
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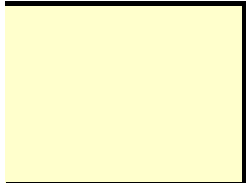
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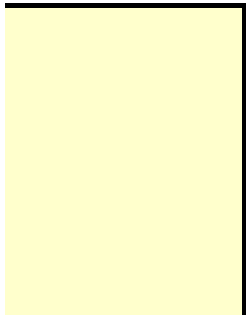
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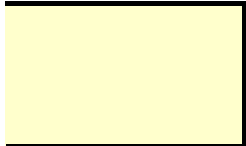
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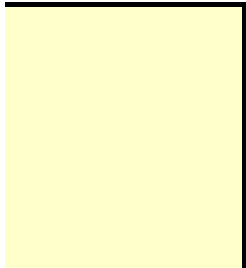
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Salt (INS 962)

Step / Adopted: 3

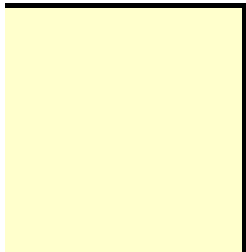
Questions



Salt (INS 962)

Step / Adopted: 3

Questions



Salt (INS 962)

Step / Adopted: 3

1 Questions

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 converted

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 wi

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 :

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.

be converted 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

with Section 3.2 of the Preamble.

ration 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