**NOTIFICATION**

The following notification is being circulated in accordance with Article 10.4.

<table>
<thead>
<tr>
<th>1. Party to Agreement notifying:</th>
<th>NORWAY</th>
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<tbody>
<tr>
<td>2. Agency responsible:</td>
<td>Norwegian Food Control Authority</td>
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<tr>
<td>3. Notified under Article 2.5.2 [X], 2.6.1 [,] 7.3.2 [,] 7.4.1 [,] other:</td>
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<td>4. Products covered (HS or CCCN where applicable, otherwise national tariff heading):</td>
<td>Miscellaneous foods</td>
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<td>5. Title:</td>
<td>Draft Amendment to the Norwegian Approved Food Additive List</td>
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<td>6. Description of content:</td>
<td>Proposals for amendments to the Norwegian Approved Food Additive List (available in English, 4 pages)</td>
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<td>7. Objective and rationale:</td>
<td>Protection of public health</td>
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<tr>
<td>9. Proposed date of adoption and entry into force:</td>
<td>1 January 1992</td>
</tr>
<tr>
<td>10. Final date for comments:</td>
<td>20 November 1991</td>
</tr>
<tr>
<td>11. Texts available from:</td>
<td>National enquiry point [X] or address of other body:</td>
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<td></td>
<td>Text enclosed</td>
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DRAFT AMENDMENT TO THE NORWEGIAN LIST OF APPROVED FOOD ADDITIVES

Proposals concerning:

01.04.00 - Cheese, whey cheese and cheese analogues (non-dairy)
Proposals: Acetic acid in mozzarella cheese (direct acidification), GMP.
Microcrystalline cellulose as anti-caking agent in shredded mozzarella cheese, limited to 100 mg/kg.

03.04.00 - Minced meat cakes, balls, pudding and sausages and,
03.05.00 - Sandwich meats made of minced meat.
Proposal: Carrageenan in products made of minced meat, 10 g/kg.
Remark: Molecular weight minimum 100,000 and shall be in accordance to specifications from JECFA.

04.08.02 - Acid-treated (marinated) fish and fish products with low-salt content in consumer packs
Proposal: Carmine in cod roe caviar, 120 mg/kg as carminic acid.

04.09.00 - Canned sterilized fish and fishery products (fully preserved products including canned crustacea/shellfish)
Proposal: Acetylated distarch adipate in salmonpaste (GMP).

04.11.00 - Sauces in fishery products, fish soups
Proposal: Paprika Oleoresins in fish soups (GMP).

05.04.00 - Confectionery products (cakes, sponge layers), ready-to-bake doughs
Proposal: Riboflavin in sponge layers, 30 mg/kg.
05.05.00 - Biscuits
Proposal: Sorbitol in biscuits, 25 g/kg.

06.05.03 - Fruit soups, fruit sauces, fruit desserts and their substitutes (dried mixtures)
Proposals: Aspartame, 500 mg/kg in the ready-to-eat product.
Acesulfame K in fruit jelly substitutes, 350 mg/kg in the ready-to-eat product.

06.07.01 - Jams, marmalade, compote, stewed fruit, fruit sauces, blancmange mousse etc. and their substitutes
Proposals: Aspartame in jams, 500 mg/kg.
Acesulfame K in jams, 150 mg/kg.
Carmine in low-sugar strawberry jams (dry matter maximum 40 per cent), 35 mg/kg as carminic acid.

09.03.00 - Cocoa, chocolate etc.
Proposals: Shellac, 5 mg/kg alone or in combination with other surface-treatment agents.
Paraffin oil, 5 mg/kg alone or in combination with other surface-treatment agents.

12.01.00 - Foods not included in 01-11, 13 and 14
Proposals: Carmine in salads, 90 mg/kg as carminic acid.
Maltitol in fibre, vitamin and mineral supplements, limited to 350 mg/daily dose in fluids and 150 mg/daily dose in capsules and pills.
Aspartame and acesulfame K in food additive mixtures for homemade jams, limited to 500 mg aspartame/kg and 150 mg acesulfame K/kg in the ready-to-eat product.
Aspartame in powder-based desserts, puddings and vanilla sauce, 200 mg/kg in the ready-to-eat product.
Acesulfame K in powder-based desserts, puddings and vanilla sauce, 200 mg/kg in the ready-to-eat product.
13.01.05 - Drinks with minimum 8 per cent raw juice in ready-to-drink product (squash, lemonades, etc.)
Proposal: Calcium carbonate (GMP).

13.01.06 - Flavoured drinks with less than 8 per cent raw juice in the ready-to-drink product
Proposal: Calcium carbonate (GMP).

13.02.02 - Wines and fruit wines (0.7 - 14 per cent (volume) alcohol)
Proposal: Dimethyl dicarbonate in wines with maximum 2.5 per cent (volume) alcohol, 200 mg/kg.

13.03.00 - Coffee, tea, etc.
Proposal: Aspartame in instant tea, 150 mg/kg.