

**GENERAL PRINCIPLES FOR THE USE OF FOOD ADDITIVES 1**  
**CAC/MISC 1-1972**

1. All food additives, whether actually in use or being proposed for use, should have been or should be subjected to appropriate toxicological testing and evaluation. This evaluation should take into account, among other things, any cumulative, synergistic or potentiating effects of their use.
2. Only those food additives should be endorsed, which so far as can be judged on the evidence presently available, present no hazard to the health of the consumer at the levels of use proposed.
3. All food additives should be kept under continuous observation and should be re-evaluated, whenever necessary, in the light of changing conditions of use and new scientific information.
4. Food additives should at all times conform with an approved specification, e.g. the Specifications of Identity and Purity recommended by the Codex Alimentarius Commission.
5. The use of food additives is justified only where they serve one or more of the purposes set out from (a) to (d) and only where these purposes cannot be achieved by other means which are economically and technologically practicable and do not present a hazard to the health of the consumer:
  - (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 sub-paragraph (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 so change the nature, substance or quality of the food 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.
6. Approval or temporary approval for the inclusion of a food additive in a advisory list or in a food standard should;
  - (a) as far as possible be limited to specific foods for specific purposes and under specific conditions;
  - (b) be at the lowest level of use necessary to achieve the desired effect;

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<sup>1</sup> The General Principles for the Use of Food Additives were adopted by the Ninth Session of the Codex Alimentarius Commission as an advisory text (para 295, ALINORM 72/35).

- (c) as far as possible take into account any Acceptable Daily Intake, or equivalent assessment, established for the food additive and the probable daily intake of it from all sources. Where the food additive is to be used in foods eaten by special groups of consumers, account should be taken of the probable daily intake of the food additive by consumers in those groups.