

CODEX ALIMENTARIUS

INTERNATIONAL FOOD STANDARDS



Food and Agriculture
Organization of
the United Nations



World Health
Organization

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GENERAL METHODS OF ANALYSIS FOR FOOD ADDITIVES

CXS 239-2003

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Anti Additive

Product	Provision	Method	Principle	Type
All foods	Acesulfame K, Aspartame	EN 12856 : 1999-04	High performance liquid chromatography	II
All foods	Cyclamate	EN 12857 : 1999-04	High performance liquid chromatography	II
All foods	Cyclamate	NMKL 123 (1998)	Spectrophotometry	III
All foods	Saccharin	EN 12856 : 1999-04	High performance liquid chromatography	III
All Foods (see also meat products)	Nitrates and/or Nitrites	EN 12014-1:1997-04	Part 1- General considerations	N/A
Individual Foods ¹	Sulphites	EN 1988-1 : 1998-02 AOAC 990.28	Part 1: Optimized Monier-Williams method	III
Individual Foods ²	Sulphites	EN 1988-2:1998 -02 NMKL 135 (1990)	Part 2: Enzymatic method	III



Anti Additive

¹ Hominy, fruit juice, sea food

² Wine, dried apples, lemon juice, potato flakes, sultanas, beer