

The **Codex Alimentarius** (established by the FAO and WHO) includes provisions for food additives such as **natural food colors**, though they are generally categorized under the broader umbrella of **food additives** rather than a separate category strictly labeled "natural colors."

### **What Codex Says About Natural Food Colors:**

#### **1. Codex General Standard for Food Additives (GSFA) – CODEX STAN 192-1995**

This is the main standard listing **permitted food additives**, including colors, for various food categories. It provides:

- Names of color additives (e.g., **Caramel, Paprika Extract, Beet Red, Curcumin, Annatto**, etc.)
- Their **INS numbers** (International Numbering System for Food Additives)
- **Maximum permitted levels** in specific food categories
- Functional classes (e.g., coloring agent)

#### **2. Natural Colors Included in GSFA:**

These include colorants derived from natural sources, such as:

- **Curcumin (INS 100)** – from turmeric
- **Annatto extracts (INS 160b)** – from Bixa orellana seeds
- **Beet red (INS 162)** – from red beet
- **Chlorophylls and chlorophyllins (INS 140, 141)**
- **Carotenoids (INS 160a, 160c, 160d, etc.)**
- **Paprika oleoresin (INS 160c)**
- **Grape skin extract (INS 163(i))**

#### **3. Guidelines and Specifications:**

- Codex also refers to **JECFA (Joint FAO/WHO Expert Committee on Food Additives)** evaluations and **specifications for identity and purity**.
- Only additives evaluated and deemed safe by JECFA are typically listed in Codex GSFA.

#### **4. Labelling Requirements:**

Codex includes **general labelling requirements** (e.g., Codex General Standard for the

Labelling of Food Additives Sold as Such – CODEX STAN 107-1981) which may impact how natural colors are declared.

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### **Where to Access This Information:**

You can explore these directly from the official Codex website:

 <https://www.fao.org/fao-who-codexalimentarius>

Use the **GSFA Online Database** to search for natural colors by name or INS number.