

GENERAL PRINCIPLES FOR THE ADDITION OF ESSENTIAL NUTRIENTS TO FOODS CAC/GL 9-1987

Document Location: Requirements and Specifications - Formulation Guidance

Alternate Name: CAC/GL 9-1987

Date Document Last Updated: 2015

Publisher: Codex Alimentarius

Date Uploaded to Website: June 3, 2024

Overview

CAG 9-1987 are the Codex Principles for the Addition of Essential Nutrients to Foods. These principles are intended to apply to all foods to which essential nutrients are added, NOT including vitamin and mineral food supplements. The Principles are applicable, as appropriate, to both mandatory and voluntary addition of essential nutrients.

The document provides definitions, general principles, guidance on the selection of nutrients and determination of amounts, selection of foods, technological aspects and monitoring. An additional section provides information for specific types of addition of essential nutrients, for example addition to address a demonstrated public health need or addition of essential nutrients for restoration of nutrients lost during processing, or to obtain nutritional equivalence to another food. When an essential nutrient is added to foods, including addition for technological reasons, the total amount of the essential nutrient in the food should not exceed maximum amounts that may be set by competent national and/or regional authorities. It should not result in excessive intake.

Overall this document provides overall context on how nutrition levels are set, and will be of use to suppliers who are adding nutrients to food products.

Link to document

[General Principles for the Addition of Essential Nutrients to foods- CAC/GL 9-1987](#)