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Additives Permitted for Use in Food Stuffs

ICS : 67.220.20

Additives Permitted for Use in Food Stuffs

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Foreword

GCC Standardization Organization (GSO) is a regional Organization which consists of the National Standards Bodies of GCC member States. One of GSO main functions is to issue Gulf Standards /Technical regulations through specialized technical committees (TCs).

GSO through the technical program of committee TC No (5) " Technical committee for standards of food and agriculture products " has prepared this Technical regulation. The Draft Technical regulation has been prepared by Kingdom of Saudi Arabia . The draft Technical regulation has been prepared based on relevant ADMO, International and National foreign Standards and references.

This Technical regulation has been approved by GSO Board of Directors in its meeting No.(22), held on 23/01/1437h(05/11/2015). The approved standard will replace and supersede the standards No.

1. GSO 19 Permitted Food Additives In Edible Oils And Fats
2. GSO 23 Colouring Matter Used In Food Stuffs.
3. GSO 172 Benzoic Acid, Sodium Benzoate And Potassium Benzoate Used In Preservation Of Foodstuffs
4. GSO 175 Salts Of Sulphurous Acid Used In Preservation Of Foodstuffs
5. GSO 356 Preservatives Permitted For Use In Food Products.
6. GSO 357 Antioxidants Permitted For Use In Food Products.
7. GSO 381 Emulsifiers , Stabifiers And Thickeners Permitted For Use In Food Stuffs.
8. GSO 1059 Maximum Limits Of Antioxidants Permitted For Use In Food Products
9. In addition to all the items related to food additive in all Gulf food technical regulations and standards, already adopted .

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Additives Permitted for Use In Food Stuffs

1. SCOPE AND FIELD OF APPLICATION:

This Gulf Standard is concerned with Food additives permitted for use in food stuffs.

1.1 Food Additives Included In This Standard

Only the food additives listed herein are recognized as suitable for use in foods in conformance with the provisions of this Standard.1 Only food additives that have been assigned an Acceptable Daily Intake (ADI) or determined, on the basis of other criteria, to be safe2 by the Joint FAO/WHO Expert Committee on Food Additives (JECFA)3 and an International Numbering System (INS) designation by Codex will be considered for inclusion in this Standard. The use of additives in conformance with this standard is considered to be technologically justified.

1.2 Foods In Which Additives May Be Used

This Standard sets forth the conditions under which food additives may be used in all foods, whether or not they have previously been standardized. The use of additives in foods standardized by GSO is subject to the conditions of use established by the GSO standards and this standard. The General Standard for Food Additives (GSFA) should be the single authoritative reference point for food additives. GSO commodity committees have the responsibility and expertise to appraise and justify the technological need for the use of additives in foods subject to a commodity standard.

1.3 Foods In Which Additives May Not Be Used

Food categories or individual food items in which the use of food additives is not acceptable, or where use should be restricted, are defined by this Standard.

1.4 Maximum Use Levels For Food Additives

The primary objective of establishing maximum use levels for food additives in various food groups is to ensure that the intake of an additive from all its uses does not exceed its ADI.

2. COMPLEMENTARY REFERENCES

- 2.1 GSO 9 " Labeling of prepackaged food stuffs " .
- 2.2 GSO 15 " Methods of sampling for edible oils and fats " .
- 2.3 GSO 17 " Methods of test for permitted additives in edible oils and fats - part 1 " .
- 2.4 GSO 22 " Methods of test for colouring matter used in foodstuffs " .
- 2.5 GSO 173 "Methods of test for benzoic acid, sodium benzoate and potassium benzoate used in preservation of foodstuffs " .
- 2.6 GSO 176 " Methods of test for salts of sulphurous acid used in preservation of foodstuffs " .

- 2.7 GSO 654 " General Requirements For Prepackaged Foods For Special Dietary Use".
- 2.8 GSO 795 "Methods of test for antioxidants permitted for use un food products " .
- 2.9 GSO 840 " Methods for determination of sweeteners permitted for use in food products - part 1 " .
- 2.10 GSO/CAC 107 " Labelling of food additives when sold as such " .
- 2.11 GSO 995 " Sweeteners Permitted For Use in Food Products " .
- 2.12 GSO 2373 "Class Names and the International Numbering System for Food Additives

3. DEFINITIONS

3.1 Food additive

Means any substance not normally consumed as a food by itself and not normally used as a typical ingredient of the food, whether or not it has nutritive value, the intentional addition of which to food for a technological (including organoleptic) purpose in the manufacture, processing, preparation, treatment, packing, packaging, transport or holding of such food results, or may be reasonably expected to result (directly or indirectly), in it or its byproducts becoming a component of or otherwise affecting the characteristics of such foods. The term does not include contaminants or substances added to food for maintaining or improving nutritional qualities.

3.2 Acceptable Daily Intake (ADI)

Is an estimate by JECFA of the amount of a food additive, expressed on a body weight basis that can be ingested daily over a lifetime without appreciable health risk.

3.3 Maximum Use Level of an additive

Is the highest concentration of the additive determined to be functionally effective in a food or food category and agreed to be safe by the Codex Alimentarius Commission. It is generally expressed as mg additive/kg of food.

3.4 Acceptable Daily Intake "Not Specified" (NS)

is a term applicable to a food substance of very low toxicity for which, on the basis of the available data (chemical, biochemical, toxicological, and other), the total dietary intake of the substance, arising from its use at the levels necessary to achieve the desired effect and from its acceptable.

3.5 Good Manufacturing Practice (GMP)

All food additives subject to the provisions of this Standard shall be used under conditions of good manufacturing practice, which include the following:

- a) The quantity of the additive added to food shall be limited to the lowest possible level necessary to accomplish its desired effect;
- b) The quantity of the additive that becomes a component of food as a result of its use in the manufacturing, processing or packaging of a food and which is not intended to

accomplish any physical, or other technical effect in the food itself, is reduced to the extent reasonably possible; and,

- c) The additive is of appropriate food grade quality and is prepared and handled in the same way as a food ingredient.

4. REQUIRMENTS

4.1 FOOD CATEGORY SYSTEM¹⁰

- 4.1.1 The food category system is a tool for assigning food additive uses in this Standard. The food category system applies to all foodstuffs as mentioned in item (2.12).

- 4.1.2 The food category system is based on the following principles:

- 4.1.2.1 The food category system is hierarchical, meaning that when an additive is recognized for use in a general category, it is recognized for use in all its sub-categories, unless otherwise stated.

Similarly, when an additive is recognized for use in a sub-category, its use is recognized in any further sub-categories or individual foodstuffs mentioned in a sub-category.

- 4.1.2.2 The food category system is based on product descriptors of foodstuffs as marketed, unless otherwise stated.

- 4.1.2.3 The food category system takes into consideration the carry-over principle. By doing so, the food category system does not need to specifically mention compound foodstuffs (e.g., prepared meals, such as pizza, because they may contain, pro rata, all the additives endorsed for use in their components), unless the compound foodstuff needs an additive that is not endorsed for use in any of its components.

- 4.1.2.4 The food category system is used to simplify the reporting of food additive uses for assembling and constructing this Standard.

- 4.2 Be adhered to what stated in the food additives permitted for use to foodstuffs requirements standard approved by GSO, in addition to what have been mentioned in Tables (1) and (2).

- 4.3 Foodstuffs containing less than 10% added polyols for other purposes rather than sweeten are not required to be labeled with warnings mentioned in item 2.11.

5. CARRY-OVER OF FOOD ADDITIVES INTO FOODS

- 5.1 Conditions Applying to Carry-Over of Food Additives from ingredients and raw materials into foods Other than by direct addition, an additive may be present in a food as a result of carry-over from a raw material or ingredient used to produce the food, provided that:

- a) The additive is acceptable for use in the raw materials or other ingredients (including food additives) according to this Standard;
- b) The amount of the additive in the raw materials or other ingredients (including food additives) does not exceed the maximum use level specified in this Standard;

- c) The food into which the additive is carried over does not contain the additive in greater quantity than would be introduced by the use of raw materials, or ingredients under proper technological conditions or manufacturing practice, consistent with the provisions of this standard.
- 5.2 Special conditions applying to the use of food additives not directly authorised in food ingredients and raw materials

An additive may be used in or added to a raw material or other ingredient if the raw material or ingredient is used exclusively in the preparation of a food that is in conformity with the provisions of this standard, including that any maximum level applying to the food is not exceeded
- 5.3 Foods for Which the Carry-over of Food Additives is Unacceptable

Carry-over of a food additive from a raw material or ingredient is unacceptable for foods belonging to the following food categories, unless a food additive provision in the specified category is listed in Tables 1 and 2 of this standard.

 - a) 13.1 - Infant formulae, follow-up formulae, and formulae for special medical purposes for infants.
 - b) 13.2 - Complementary foods for infants and young children.

Table 1: Additives Permitted for Use Under Specified Conditions in Certain Food Categories or Individual Food Items.

ACETIC ACID, GLACIAL

INS 260 Acetic acid, glacial Functional Class: Acidity regulator, Preservative.

Food Cat No	Food Category	Max Level	Notes
01.6.6	Whey protein cheese.	GMP	

*** ALLURA RED AC**

Allura red AC Functional Class: Colour INS 129

Food Cat No	Food Category	Max Level	Notes
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey based drinks).	300 mg/kg	52 & 161
01.6.2.2	Rind of ripened cheese.	100 mg/kg	
01.6.4	Processed cheese.	100 mg/kg	161
01.6.5	Cheese analogues.	100 mg/kg	3
01.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt).	300 mg/kg	161
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7.	300 mg/kg	161
03.0	Edible ices, including sherbet and sorbet.	150 mg/kg	
04.1.2.5	Jams, jellies, marmelades.	100 mg/kg	161
04.1.2.7	Candied fruit.	300 mg/kg	161
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk.	300 mg/kg	161 & 182
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts.	300 mg/kg	161
04.1.2.11	Fruit fillings for pastries	300 mg/kg	161
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce.	300 mg/kg	161
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds.	200 mg/kg	161
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and	200 mg/kg	92 & 161

	preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5.		
05.1.3	Cocoa-based spreads, including fillings.	300 mg/kg	161
05.1.4	Cocoa and chocolate products.	300 mg/kg	183
05.1.5	Imitation chocolate, chocolate substitute products.	300 mg/kg	
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4.	300 mg/kg	
05.3	Chewing gum.	300 mg/kg	
05.4	Decorations (e.g., for fine bakery wares), toppings (non fruit) and sweet sauces.	300 mg/kg	
06.3	Breakfast cereals, including rolled oats.	300 mg/kg	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding).	300 mg/kg	
07.1.2	Crackers, excluding sweet crackers	300 mg/kg	161
07.1.3	Other ordinary bakery products (e.g., bagels, pita, English muffins).	300 mg/kg	161
07.2	Fine bakery wares (sweet, salty, savoury) and mixes.	300 mg/kg	161
08.3.2	Heat-treated processed comminuted meat, poultry, and game products.	25 mg/kg	161
08.4	Edible casings (e.g., sausage casings)	300 mg/kg	16
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms.	300 mg/kg	95
09.2.4.1	Cooked fish and fish products.	300 mg/kg	95
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms.	250 mg/kg	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms.	300 mg/kg	22
09.3.3	Salmon substitutes, caviar, and other fish roe products.	300 mg/kg	
09.3.4	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms (e.g., fish paste), excluding products of food categories 09.3.1 - 09.3.3.	300 mg/kg	
10.1	Fresh eggs.	100 mg/kg	4
10.4	Egg-based desserts (e.g., custard).	300 mg/kg	161
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings).	300 mg/kg	161
12.2.2	Seasonings and condiments.	300 mg/kg	
12.4	Mustards.	300 mg/kg	
12.5	Soups and broths.	300 mg/kg	161
12.6	Sauces and like products.	300 mg/kg	
13.3	Dietetic foods intended for special medical	50 mg/kg	

	purposes (excluding products of food category 13.1).		
13.4	Dietetic formulae for slimming purposes and weight reduction.	50 mg/kg	
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6.	300 mg/kg	
13.6	Food supplements.	300 mg/kg	
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks.	300 mg/kg	127 & 161
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes).	200 mg/kg	161
15.2	Processed nuts, including coated nuts and nut mixtures (with e.g., dried fruit).	100 kg	

*This material may be having a negative effect on activity and concentration in children.(The prior statement must be written under contents).

ALUMINIUM AMMONIUM SULFATE.

INS 523 Aluminium ammonium sulfate Functional Class:Firming agent, Stabilizer.

Food Cat No	Food Category	Max Level	Notes
04.1.2.7	Candied fruit.	200 mg/kg	6
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce.	35 mg/kg	6
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5.	200 mg/kg	6
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms.	200 mg/kg	6
10.2	Egg products.	30 mg/kg	6
10.4	Egg-based desserts (e.g., custard).	380 mg/kg	6

AMMONIUM SALTS OF PHOSPHATIDIC ACID.

INS 442 Ammonium salts of phosphatidic acid Functional Class: Emulsifier.

Food Cat No	Food Category	Max Level	Notes
05.1.1	Cocoa mixes (powders) and cocoa mass/cake.	10000 mg/kg	97
05.1.4	Cocoa and chocolate products.	10000 mg/kg	
05.1.5	Imitation chocolate, chocolate substitute products.	10000 mg/kg	

ALPHA-AMYLASE FROM ASPERGILLUS ORYZAE VAR.

INS 1100 Alpha-Amylase from Aspergillus oryzae var Functional Class: Flour treatment agent.

Food Cat No	Food Category	Max Level	Notes
06.2	Flours and starches (including soybean powder).	GMP	

ANNATTO EXTRACTS, BIXIN-BASED.

INS 160b (i) Annatto extracts, bixin-based Functional Class: Colour.

Food Cat No	Food Category	Max Level	Notes
02.2.1	Butter.	20 mg/kg	8

ASCORBIC ACID, L-

INS 300 Ascorbic acid, L- Functional Class: Acidity regulator, Antioxidant, Flour treatment agent.

Food Cat No	Food Category	Max Level	Notes
13.1.2	Follow-up formulae.	GMP	72
14.1.2.1	Fruit juice.	GMP	
14.1.2.3	Concentrates for fruit juice.	GMP	127
14.1.3.1	Fruit nectar.	GMP	
14.1.3.3	Concentrates for fruit nectar.	GMP	127

ASCORBYL ESTERS.

INS 304 Ascorbyl palmitate Functional Class: Antioxidant.

INS 305 Ascorbyl stearate Functional Class: Antioxidant.

Food Cat No	Food Category	Max Level	Notes
01.3.2	Beverage whiteners.	80 mg/g	10
01.5.1	Milk powder and cream powder (plain).	500 mg/kg	10
01.5.2	Milk and cream powder analogues.	80 mg/kg	10
01.6.2.1	Ripened cheese, includes rind.	500mg/kg	10
01.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt).	500 mg/kg	2
02.1.1	Butter oil, anhydrous milkfat, ghee	500 mg/kg	10
02.1.2	Vegetable oils and fats	500 mg/kg	
02.1.3	Fish oil, and other animal fats	500 mg/kg	
02.2.2	Fat spreads, dairy fat spreads and blended spreads.	500 mg/kg	
02.3	Fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions.	500 mg/kg	
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	80mg/kg	
03.0	Edible ices, including sherbet and sorbet.	200 mg/kg	10 & 15
04.1.2.2	Dried fruit.	80 mg/kg	10
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts.	500 mg/kg	2 & 10
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds.	80m g/kg	10
05.0	Confectionery.	500 mg/kg	10, 15 & 114
06.3	Breakfast cereals, including rolled oats.	200 mg/kg	10
06.4.3	Pre-cooked pastas and noodles and like products.	20 mg/kg	10
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding).	500 mg/kg	2 & 10
07.0	Bakery wares.	1000 mg/kg	10 & 15
08.4	Edible casings (e.g., sausage casings).	5000 mg/kg	10
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms.	1000 mg/kg	10
09.2.2	Frozen battered fish, fish fillets, and fish crustaceans, and products, including mollusks, echinoderms	1000 mg/kg	10
10.4	Egg-based desserts (e.g., custard).	500 mg/kg	2 & 10

11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings).	200 mg/kg	10
12.2	Herbs, spices, seasonings and condiments (e.g., seasoning for instant noodles).	500 mg/kg	10
12.4	Mustards.	500 mg/kg	10
12.5	Soups and broths.	200 mg/kg	10
12.6.1	Emulsified sauces (e.g., mayonnaise, salad dressing).	500 mg/kg	10 & 15
12.6.2	Non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy).	500 mg/kg	10
12.6.3	Mixes for sauces and gravies.	200 mg/kg	10
12.6.4	Clear sauces (e.g., fish sauce).	200 mg/kg	10
12.7	Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.3.	200 mg/kg	10
13.1.1	Infant formulae.	10 mg/kg	15, 72 & 187
13.1.2	Follow-up formulae.	50 mg/kg	15 & 72
13.1.3	Formulae for special medical purposes for infants.	10mg/kg	10, 15 & 72
13.2	Complementary foods for infants and young children.	100mg/kg	10 & 15
13.4	Dietetic formulae for slimming purposes and weight reduction.	500 mg/kg	10
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6.	500 mg/kg	10
13.6	Food supplements	500 mg/kg	10
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks.	1000 mg/kg	10 & 15
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes).	200 mg/kg	10
15.2	Processed nuts, including coated nuts and nut mixtures (with e.g., dried fruit).	200 mg/kg	10

AZODICARBONAMIDE.

INS 927a Azodicarbonamide Functional Class: Flour treatment agent.

Food Cat No	Food Category	Max Level	Notes
06.2.1	Flour	45 mg/kg	

BEESWAX.

INS 901 Beeswax Functional Class: Emulsifier, Glazing agent.

Food Cat No	Food Category	Max Level	Notes
04.1.1.2	Surface-treated fresh fruit.	GMP	
04.2.1.2	Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds.	GMP	79
05.1.4	Cocoa and chocolate products .	GMP	3
05.1.5	Imitation chocolate, chocolate substitute products .	GMP	3
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4.	GMP	3
05.3	Chewing gum .	GMP	
05.4	Decorations (e.g., for fine bakery wares), toppings (non fruit) and sweet sauces.	GMP	
07.2	Fine bakery wares (sweet, salty, savoury) and mixes .	GMP	3
13.6	Food supplements.	GMP	3
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks.	200 mg/kg	131
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa.	GMP	108
15.0	Ready-to-eat savouries .	GMP	3

BENZOATES

INS 210 Benzoic acid Functional Class: Preservative.
 INS 211 Sodium benzoate Functional Class: Preservative.
 INS 212 Potassium benzoate Functional Class: Preservative.
 INS 213 Calcium benzoate Functional Class: Preservative.

Food Cat No	Food Category	Max Level	Notes
01.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt).	300 mg/kg	13
02.2.2	Fat spreads, dairy fat spreads and blended spreads.	1000 mg/kg	13
02.3	Fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions.	1000 mg/kg	13
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7.	1000 mg/kg	13

04.1.2.2	Dried fruit.	800 mg/kg	13
04.1.2.3	Fruit in vinegar, oil, or brine.	1000 mg/kg	13
04.1.2.5	Jams, jellies, marmelades.	1000 mg/kg	13
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5.	1000 mg/kg	13
04.1.2.7	Candied fruit.	1000 mg/kg	13
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk.	1000 mg/kg	13
04.1.2.9	Fruit-based desserts, including fruit flavoured water-based desserts.	1000 mg/kg	13
04.1.2.10	Fermented fruit products.	1000 mg/kg	13
04.1.2.11	Fruit fillings for pastries.	1000 mg/kg	13
04.1.2.12	Cooked fruit.	1000 mg/kg	13
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds.	1000 mg/kg	13
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce.	2000 mg/kg	13
04.2.2.5	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter).	1000 mg/kg	13
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5.	3000 mg/kg	13
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3.	1000 mg/kg	13
04.2.2.8	Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds.	1000 mg/kg	13
05.1.3	Cocoa-based spreads, including fillings.	1500 mg/kg	13
05.1.5	Imitation chocolate, chocolate substitute products.	1500 mg/kg	13
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4.	1500 mg/kg	13
05.3	Chewing gum.	1500 mg/kg	13

05.4	Decorations (e.g., for fine bakery wares), toppings (non fruit) and sweet sauces.	1500 mg/kg	13
06.4.3	Pre-cooked pastas and noodles and like products.	1000 mg/kg	13
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding).	1000 mg/kg	13
07.0	Bakery wares.	1000 mg/kg	13
08.2.1.2	Cured (including salted) and dried non-heat treated processed meat, poultry, and game products in whole pieces or cuts.	1000 mg/kg	3 & 13
08.3.1.2	Cured (including salted) and dried non-heat treated processed comminuted meat, poultry, and game products.	1000 mg/kg	3 & 13
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms.	2000 mg/kg	13 & 82
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms.	200 mg/kg	13 & 121
09.3	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms.	2000 mg/kg	13 & 120
10.2.1	Liquid egg products.	5000 mg/kg	13
10.4	Egg-based desserts (e.g., custard).	1000 mg/kg	13
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings).	1000 mg/kg	13
11.6	Table-top sweeteners, including those containing high intensity sweeteners.	2000 mg/kg	13
12.2.2	Seasonings and condiments.	1000 mg/kg	13
12.3	Vinegars.	1000 mg/kg	13
12.4	Mustards.	1000 mg/kg	13
12.5	Soups and broths.	500 mg/kg	13
12.6	Sauces and like products.	1000 mg/kg	13
12.7	Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.3.	1500 mg/kg	3
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1).	1500 mg/kg	13
13.4	Dietetic formulae for slimming purposes and weight reduction.	1500 mg/kg	13
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6.	2000 mg/kg	13
13.6	Food supplements.	2000 mg/kg	13
14.1.2.1	Fruit juice.	1000 mg/kg	13, 91 & 122
14.1.2.3	Concentrates for fruit juice.	1000 mg/kg	13, 91, 122 & 127

14.1.3.1	Fruit nectar.	1000 mg/kg	13, 91 & 122
14.1.3.3	Concentrates for fruit nectar.	1000 mg/kg	13, 91, 122 & 127
14.1.3.4	Concentrates for vegetable nectar.	600 mg/kg	13
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks.	600 mg/kg	13, 301
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa.	1000 mg/kg	13
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes).	1000 mg/kg	13
16.0	Composite foods - foods that could not be placed in categories 01 – 15.	1000 mg/kg	13

BENZOYL PEROXIDE.

INS 928 Benzoyl peroxide Functional Class: Flour treatment agent, Preservative.

Food Cat No	Food Category	Max Level	Notes
01.8.1	Liquid whey and whey products, excluding whey cheese.	100 mg/kg	74
01.8.2	Dried whey and whey products, excluding whey cheese.	100 mg/kg	147
06.2.1	Flours.	75 mg/kg	

BRILLIANT BLUE FCF.

INS 133 Brilliant blue FCF Functional Class: Colour.

Food Cat No	Food Category	Max Level	Notes
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey based drinks).	150 mg/kg	52
01.6.2.2	Rind of ripened cheese .	100 mg/kg	
01.6.5	Cheese analogues .	100 mg/kg	3
01.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt).	150 mg/kg	
02.3	Fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions.	100 mg/kg	
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7.	150 mg/kg	
03.0	Edible ices, including sherbet and sorbet .	150 mg/kg	
04.1.2.4	Canned or bottled (pasteurized) fruit .	200 mg/kg	161
04.1.2.5	Jams, jellies, marmelades .	100 mg/kg	161
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding	100 mg/kg	161

	products of food category 04.1.2.5.		
04.1.2.7	Candied fruit	100 mg/kg	161
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk.	100 mg/kg	161 & 182
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts.	150 mg/kg	
04.1.2.11	Fruit fillings for pastries .	250 mg/kg	
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce.	500 mg/kg	161
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds.	200 mg/kg	161
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5.	100 mg/kg	92 & 161
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3.	100 mg/kg	92 & 161
05.1.3	Cocoa-based spreads, including fillings.	100 mg/kg	161
05.1.4	Cocoa and chocolate products .	100 mg/kg	183
05.1.5	Imitation chocolate, chocolate substitute products.	100 mg/kg	
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4.	300 mg/kg	
05.3	Chewing gum .	300 mg/kg	
05.4	Decorations (e.g., for fine bakery wares), toppings (non fruit) and sweet sauces.	500 mg/kg	
06.3	Breakfast cereals, including rolled oats.	200 mg/kg	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding).	150 mg/kg	
07.1	Bread and ordinary bakery wares.	100 mg/kg	161
07.2	Fine bakery wares (sweet, salty, savoury) and mixes .	200 mg/kg	161
08.0	Meat and meat products, including poultry and game .	100 mg/kg	4 & 16
09.1.1	Fresh fish.	300 mg/kg	4, 16 & 50
09.1.2	Fresh mollusks, crustaceans, and echinoderms.	500 mg/kg	4 & 16

09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms.	500 mg/kg	95
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms.	500 mg/kg	16
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms.	500 mg/kg	16
09.2.4.1	Cooked fish and fish products .	100 mg/kg	95
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms .	100 mg/kg	
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms.	500 mg/kg	16
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms.	100 mg/kg	22
09.3.1	Fish and fish products, including mollusks, crustaceans, and echinoderms, marinated and/or in jelly.	500 mg/kg	16
09.3.2	Fish and fish products, including mollusks, crustaceans, and echinoderms, pickled and/or in brine.	500 mg/kg	16
09.3.3	Salmon substitutes, caviar, and other fish roe products .	500 mg/kg	
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms.	500 mg/kg	
10.1	Fresh eggs .	GMP	
10.4	Egg-based desserts (e.g., custard) .	150 mg/kg	
12.2.2	Seasonings and condiments .	100 mg/kg	
12.4	Mustards .	100 mg/kg	
12.5	Soups and broths .	50 mg/kg	
12.6	Sauces and like products.	100 mg/kg	
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1).	50 mg/kg	
13.4	Dietetic formulae for slimming purposes and weight reduction.	50 mg/kg	
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6.	300 mg/kg	
13.6	Food supplements.	300 mg/kg	
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks.	100 mg/kg	
15.1	Snacks - potato, cereal, flour or starch based	200 mg/kg	

	(from roots and tubers, pulses and legumes).		
15.2	Processed nuts, including coated nuts and nut mixtures (with e.g., dried fruit).	100 mg/kg	

BUTYLATED HYDROXYANISOLE.

INS 320 Butylated hydroxyanisole (BHA) Functional Class: Antioxidant.

Food Cat No	Food Category	Max Level	Notes
01.3.2	Beverage whiteners .	100 mg/kg	15 & 195
01.5.1	Milk powder and cream powder (plain).	100 mg/kg	15 & 196
02.1.1	Butter oil, anhydrous milk fat, ghee.	175 mg/kg	15, 133 & 171
02.1.2	Vegetable oils and fats.	200 mg/kg	15 & 130
02.1.3	Fish oil, and other animal fats.	200 mg/kg	15 & 130
02.2.2	Fat spreads, dairy fat spreads and blended spreads .	200 mg/kg	15 & 130
02.3	Fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions.	200 mg/kg	15 & 130
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7.	200 mg/kg	15 & 130
03.0	Edible ices, including sherbet and sorbet .	200 mg/kg	15 & 195
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds.	200 mg/kg	15, 76 & 196
05.1.4	Cocoa and chocolate products.	200 mg/kg	15, 130 & 141
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4.	200 mg/kg	15 & 130
05.3	Chewing gum .	400 mg/kg	130
05.4	Decorations (e.g., for fine bakery wares), toppings (non fruit) and sweet sauces.	200 mg/kg	15 & 130
06.3	Breakfast cereals, including rolled oats.	200 mg/kg	15 & 196
06.4.3	Pre-cooked pastas and noodles and like products .	200 mg/kg	15 & 130
07.0	Bakery wares .	200 mg/kg	15 & 180
08.2	Processed meat, poultry, and game products in whole pieces or cuts.	200 mg/kg	15 & 130
08.3	Processed comminuted meat, poultry, and game products.	200 mg/kg	15 & 130
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms.	200 mg/kg	15 & 180
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms.	200 mg/kg	15 & 180
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks,	200 mg/kg	15 & 196

	crustaceans, and echinoderms.		
09.3	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms.	200 mg/kg	15 & 180
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms.	200 mg/kg	15 & 180
12.2	Herbs, spices, seasonings and condiments (e.g., seasoning for instant noodles).	200 mg/kg	15 & 130
12.5	Soups and broths.	200 mg/kg	15 & 130
12.6	Sauces and like products.	200 mg/kg	15 & 130
12.8	Yeast and like products .	200 mg/kg	15
13.6	Food supplements.	400 mg/kg	15 & 196
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes).	200 mg/kg	15 & 130
15.2	Processed nuts, including coated nuts and nut mixtures (with e.g., dried fruit).	200 mg/kg	15 & 130

BUTYLATED HYDROXYTOLUENE.

INS 321 Butylated hydroxytoluene (BHT) Functional Class: Antioxidant.

Food Cat No	Food Category	Max Level	Notes
01.3.2	Beverage whiteners.	100 mg/kg	15 & 195
01.5.1	Milk powder and cream powder (plain).	200 mg/kg	15 & 196
02.1.1	Butter oil, anhydrous milk fat, ghee	75 mg/kg	15, 133 & 171
02.1.2	Vegetable oils and fats.	200 mg/kg	15 & 130
02.1.3	Fish oil, and other animal fats.	200 mg/kg	15 & 130
02.2.2	Fat spreads, dairy fat spreads and blended spreads.	200 mg/kg	15 & 130
02.3	Fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions.	200 mg/kg	15 & 130
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7.	200 mg/kg	15 & 130
03.0	Edible ices, including sherbet and sorbet .	100 mg/kg	15 & 195
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds.	200 mg/kg	15, 76 & 196
05.1.4	Cocoa and chocolate products.	200 mg/kg	15, 130 & 141
05.1.5	Imitation chocolate, chocolate substitute products .	200 mg/kg	15 & 197
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4.	200 mg/kg	15 & 130
05.3	Chewing gum.	400 mg/kg	130
05.4	Decorations (e.g., for fine bakery wares), toppings (non fruit) and sweet sauces.	200 mg/kg	15 & 130

06.3	Breakfast cereals, including rolled oats .	100 mg/kg	15 & 196
06.4.3	Pre-cooked pastas and noodles and like products.	200 mg/kg	15 & 130
07.0	Bakery wares.	200 mg/kg	15 & 180
08.2	Processed meat, poultry, and game products in whole pieces or cuts.	100 mg/kg	15, 130 ,&167
08.3	Processed comminuted meat, poultry, and game products.	100 mg/kg	15, 130 &162
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms.	200 mg/kg	15 & 180
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms.	200 mg/kg	15 & 180
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms.	200 mg/kg	15 & 196
09.3	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms.	200 mg/kg	15 & 180
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms.	200 mg/kg	15 & 180
12.2	Herbs, spices, seasonings and condiments (e.g., seasoning for instant noodles).	200 mg/kg	15 & 130
12.5	Soups and broths.	100 mg/kg	15 & 130
12.6	Sauces and like products.	100 mg/kg	15 & 130
13.6	Food supplements.	400 mg/kg	15 & 196
15.0	Ready-to-eat savouries.	200 mg/kg	15 & 130

CALCIUM ALUMINIUM SILICATE.

INS 556 Calcium aluminium silicate Functional Class: Anticaking agent.

Food Cat No	Food Category	Max Level	Notes
01.8.2	Dried whey and whey products, excluding whey cheeses.	10000 mg/kg	
11.1.2	Powdered sugar, powdered dextrose.	15000 mg/kg	56

CALCIUM ASCORBATE.

INS 302 Calcium ascorbate Functional Class: Antioxidant.

Food Cat No	Food Category	Max Level	Notes
14.1.2.1	Fruit juice.	GMP	
14.1.2.3	Concentrates for fruit juice.	GMP	127
14.1.3.1	Fruit nectar.	GMP	
14.1.3.3	Concentrates for fruit nectar.	GMP	127

CALCIUM CARBONATE.

INS 170(i) Calcium carbonate Functional Class: Acidity regulator, Anticaking agent, Stabilizer.

Food Cat No	Food Category	Max Level	Notes
01.8.2	Dried whey and whey products, excluding whey cheeses.	10000 mg/kg	
12.1.1	Salt.	GMP	

CALCIUM CHLORIDE.

INS 509 Calcium chloride Functional Class: Firming agent, Stabilizer, Thickener.

Food Cat No	Food Category	Max Level	Notes
01.8.2	Dried whey and whey products, excluding whey cheeses.	GMP	

CALCIUM HYDROXIDE

INS 526 Calcium hydroxide Functional Class: Acidity regulator, Firming agent.

Food Cat No	Food Category	Max Level	Notes
01.8.2	Dried whey and whey products, excluding whey cheeses.	GMP	
02.2.1	Butter.	GMP	
13.1.1	Infant formulae.	2000 mg/kg	55 & 72
13.1.2	Follow-up formulae.	GMP	72

CALCIUM PROPIONATE.

INS 282 Calcium propionate Functional Class: Preservative.

Food Cat No	Food Category	Max Level	Notes
01.6.6	Whey protein cheese.	3000 mg/kg	70

CALCIUM SILICATE

INS 552 Calcium silicate Functional Class: Anticaking agent.

Food Cat No	Food Category	Max Level	Notes
01.8.2	Dried whey and whey products, excluding whey cheeses.	10000 mg/kg	
11.1.2	Powdered sugar, powdered dextrose.	15000 mg/kg	
12.1. 1	Salt.	GMP	

CANDELILLA WAX.

INS 902 Candelilla wax Functional Class: Emulsifier, Glazing agent.

Food Cat No	Food Category	Max Level	Notes
04.1.1.2	Surface-treated fresh fruit.	GMP	
04.2.1.2	Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds.	GMP	79
05.1.4	Cocoa and chocolate products.	GMP	3
05.1.5	Imitation chocolate, chocolate substitute products.	GMP	3
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4.	GMP	3
05.3	Chewing gum.	GMP	
05.4	Decorations (e.g., for fine bakery wares), toppings (non fruit) and sweet sauces.	GMP	
07.2	Fine bakery wares (sweet, salty, savoury) and mixes.	GMP	3
13.6	Food supplements.	GMP	3
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks.	200 mg/kg	131
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa.	GMP	108
15.0	Ready-to-eat savouries.	GMP	3

CANTHAXANTHIN.

INS 161g Canthaxanthin Functional Class: Color

Food Cat No	Food Category	Max Level	Notes
08.4	Edible casings (e.g., sausage casings)	30 ppm	

CARAMEL III - AMMONIA CARAMEL.

INS 150c Caramel iii - ammonia caramel Functional Class :Color

Food Cat No	Food Category	Max Level	Notes
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks).	2000 mg/kg	52
01.3.2	Beverage whiteners.	1000 mg/kg	

01.4.4	Cream analogues.	5000 mg/kg	
01.5.2	Milk and cream powder analogues.	5000 mg/kg	
01.6.2.2	Rind of ripened cheese.	50000 mg/kg	
01.6.4.2	Flavoured processed cheese, including containing fruit, vegetables, meat, etc.	50000 mg/kg	
01.6.5	Cheese analogues.	50000 mg/kg	
01.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt).	2000 mg/kg	
02.2.2	Fat spreads, dairy fat spreads and blended spreads.	500 mg/kg	
02.3	Fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions.	20000 mg/kg	
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7.	20000 mg/kg	
03.0	Edible ices, including sherbet and sorbet.	1000 mg/kg	
04.1.2.3	Fruit in vinegar, oil, or brine.	200 mg/kg	
04.1.2.4	Canned or bottled (pasteurized) fruit.	200 mg/kg	
04.1.2.5	Jams, jellies, marmelades.	200 mg/kg	
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5.	500 mg/kg	
04.1.2.7	Candied fruit.	200 mg/kg	
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk.	7500 mg/kg	187
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts.	200 mg/kg	
04.1.2.11	Fruit fillings for pastries.	7500 mg/kg	
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds.	50000 mg/kg	76 & 161
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce.	500 mg/kg	
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds.	50000 mg/kg	161
04.2.2.5	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter).	50000 mg/kg	
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and	50000 mg/kg	161

	preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5.		
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3.	50000 mg/kg	161
04.2.2.8	Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds.	50000 mg/kg	161
05.1.2	Cocoa mixes (syrops).	50000 mg/kg	
05.1.3	Cocoa-based spreads, including fillings.	GMP	
05.1.4	Cocoa and chocolate products.	50000 mg/kg	183
05.1.5	Imitation chocolate, chocolate substitute products.	50000 mg/kg	
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4.	GMP	
05.3	Chewing gum.	20000 mg/kg	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces.	GMP	
06.3	Breakfast cereals, including rolled oats.	50000 mg/kg	189
06.4.3	Pre-cooked pastas and noodles and like products.	50000 mg/kg	153 & 173
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding).	50000 mg/kg	
06.6	Batters (e.g., for breading or batters for fish or poultry).	50000 mg/kg	
06.7	Pre-cooked or processed rice products, including rice cakes (Oriental type only).	50000 mg/kg	
06.8.1	Soybean-based beverages.	1500 mg/kg	
06.8.8	Other soybean protein products.	20000 mg/kg	
07.1.2	Crackers, excluding sweet crackers.	50000 mg/kg	161
07.1.3	Other ordinary bakery products (e.g., bagels, pita, English muffins).	50000 mg/kg	161
07.1.4	Bread-type products, including bread stuffing and bread crumbs.	50000 mg/kg	161
07.1.5	Steamed breads and buns.	50000 mg/kg	161
07.1.6	Mixes for bread and ordinary bakery wares.	50000 mg/kg	161
07.2	Fine bakery wares (sweet, salty, savoury) and	50000	16

	mixes.	mg/kg	
08.0	Meat and meat products, including poultry and game.	GMP	3, 4 & 16
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms.	30000 mg/kg	4 & 16
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms.	30000 mg/kg	
09.3	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms.	30000 mg/kg	95
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms.	500 mg/kg	50
10.1	Fresh eggs.	20000 mg/kg	4
10.3	Preserved eggs, including alkaline, salted, and canned eggs.	20000 mg/kg	4
10.4	Egg-based desserts (e.g., custard).	20000 mg/kg	
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings).	50000 mg/kg	100
12.2.2	Seasonings and condiments.	50000 mg/kg	
12.3	Vinegars.	1000 mg/kg	78
12.4	Mustards.	50000 mg/kg	
12.5	Soups and broths.	25000 mg/kg	
12.6	Sauces and like products.	50000 mg/kg	
12.7	Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.3.	GMP	
12.9.2.1	Fermented soybean sauce.	20000 mg/kg	207
12.9.2.2	Non-fermented soybean sauce.	1500 mg/kg	
12.9.2.3	Other soybean sauces.	20000 mg/kg	
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1).	20000 mg/kg	
13.4	Dietetic formulae for slimming purposes and weight reduction.	20000 mg/kg	
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6.	20000 mg/kg	
13.6	Food supplements.	20000 mg/kg	
14.1.4	Water-based flavoured drinks, including "sport,"	5000 mg/kg	9

	"energy," or "electrolyte" drinks and particulated drinks.		
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa.	10000 mg/kg	160 & 7
15.0	Ready-to-eat savouries.	10000 mg/kg	
16.0	Composite foods - foods that could not be placed in categories 01 – 15.	1000 mg/kg	

CARAMEL IV - SULFITE AMMONIA CARAMEL

INS 150d Caramel iv - sulfite ammonia caramel Functional Class: Colour.

Food Cat No	Food Category	Max Level	Notes
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey- based drinks).	2000 mg/kg	52
01.2.1	Fermented milks (plain).	150 mg/kg	12
01.2.2	Rennet milk (plain).	GMP	
01.3.2	Beverage whiteners.	1000 mg/kg	
01.4.4	Cream analogues.	5000 mg/kg	
01.5.2	Milk and cream powder analogues.	5000 mg/kg	
01.6.1	Unripened cheese.	50000 mg/kg	201
01.6.2.1	Ripened cheese, includes rind.	50000 mg/kg	201
01.6.2.2	Rind of ripened cheese.	50000 mg/kg	
01.6.4.2	Flavoured processed cheese, including containing fruit, vegetables, meat, etc.	50000 mg/kg	
01.6.5	Cheese analogues.	50000 mg/kg	201
01.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt).	2000 mg/kg	
02.2.2	Fat spreads, dairy fat spreads and blended spreads.	500 mg/kg	214
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7.	20000 mg/kg	
03.0	Edible ices, including sherbet and sorbet.	1000 mg/kg	
04.1.2.3	Fruit in vinegar, oil, or brine.	7500 mg/kg	
04.1.2.4	Canned or bottled (pasteurized) fruit.	7500 mg/kg	
04.1.2.	Jams, jellies, marmelades.	1500	

5		mg/kg	
04.1.2. 6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5.	500 mg/kg	
04.1.2. 7	Candied fruit.	7500 mg/kg	
04.1.2. 8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk.	7500 mg/kg	182
04.1.2. 9	Fruit-based desserts, including fruit-flavoured water-based desserts.	7500 mg/kg	
04.1.2. 11	Fruit fillings for pastries.	7500 mg/kg	
04.2.2	Processed vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds.	50000 mg/k	92 & 161
05.1.3	Cocoa-based spreads, including fillings.	GMP	
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4.	GMP	
05.3	Chewing gum.	20000 mg/kg	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces.	GMP	
06.3	Breakfast cereals, including rolled oats.	2500 mg/kg	
06.4.2	ried pastas and noodles and like products.	50000 mg/kg	211
06.4.3	Pre-cooked pastas and noodles and like products.	50000 mg/kg	153
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding).	2500 mg/kg	
06.6	Batters (e.g., for breading or batters for fish or poultry).	2500 mg/kg	
06.7	Pre-cooked or processed rice products, including rice cakes (Oriental type only)	2500 mg/kg	
06.8.8	Other soybean protein products.	20000 mg/kg	
07.1.2	Crackers, excluding sweet crackers.	50000 mg/kg	161
07.1.3	Other ordinary bakery products (e.g., bagels, pita, English muffins).	50000 mg/kg	161
07.2	Fine bakery wares (sweet, salty, savoury) and mixes	1200 mg/kg	
08.0	Meat and meat products, including poultry and game.	GMP	3, 4 & 16
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms.	30000 mg/kg	95
09.3	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms.	30000 mg/kg	95

09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms.	30000 mg/kg	95
10.1	Fresh eggs.	20000 mg/kg	4
10.2	Egg products.	20000 mg/kg	161
10.3	Preserved eggs, including alkaline, salted, and canned eggs.	20000 mg/kg	
10.4	Egg-based desserts (e.g., custard).	20000 mg/kg	
11.6	Table-top sweeteners, including those containing high-intensity sweeteners.	1200 mg/kg	213
12.2	Herbs, spices, seasonings and condiments (e.g., seasoning for instant noodles).	10000 mg/kg	
12.3	Vinegars.	50000 mg/kg	
12.4	Mustards.	50000 mg/kg	
12.5	Soups and broths.	25000 mg/kg	212
12.6	Sauces and like products.	30000 mg/kg	
12.7	Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.3.	50000 mg/kg	
12.9.2.1	Fermented soybean sauce.	60000 mg/kg	
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1).	20000 mg/kg	
13.4	Dietetic formulae for slimming purposes and weight reduction.	20000 mg/kg	
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6.	20000 mg/kg	
13.6	Food supplements.	20000 mg/kg	
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks.	50000 mg/kg	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa.	10000 mg/kg	7 & 127
15.0	Ready-to-eat savouries.	10000 mg/kg	
16.0	Composite foods - foods that could not be placed in categories 01 – 15.	1000 mg/kg	

CARBON DIOXIDE.

INS 290 carbon dioxide Functional Class: Carbonating agent, Packaging gas, Preservative, propellant.

Food Cat No	Food Category	Max Level	Notes
14.1.2.1	Fruit juice.	GMP	69
14.1.2.3	Concentrates for fruit juice.	GMP	69 & 127
14.1.3.1	Fruit nectar.	GMP	69
14.1.3.3	Concentrates for fruit nectar.	GMP	69 & 127

CARMINES

INS 120 Carmines Functional Class: Colour.

Food Cat No	Food Category	Max Level	Notes
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey based drinks).	150 mg/kg	52
01.6.2.1	Ripened cheese, includes rind.	125 mg/kg	
01.6.4.2	Flavoured processed cheese, including containing fruit, vegetables, meat, etc.	100 mg/kg	
01.6.5	Cheese analogues.	100 mg/kg	3 & 178
01.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt).	150 mg/kg	
02.2.2	Fat spreads, dairy fat spreads and blended spreads.	500 mg/kg	161 & 178
02.3	Fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions.	500 mg/kg	161 & 178
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7.	150 mg/kg	
03.0	Edible ices, including sherbet and sorbet.	150 mg/kg	
04.1.1.2	Surface-treated fresh fruit.	500 mg/kg	4 & 16
04.1.2.4	Canned or bottled (pasteurized) fruit.	200 mg/kg	
04.1.2.5	Jams, jellies, marmelades.	200 mg/kg	
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5.	500 mg/kg	
04.1.2.7	Candied fruit.	200 mg/kg	
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk.	500 mg/kg	182
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts.	150 mg/kg	
104.1.2.1	Fruit fillings for pastries.	300 mg/kg	
04.2.1.2	Surface-treated fresh vegetables (including	500 mg/kg	4 & 16

	mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds.		
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce.	500 mg/kg	161 & 178
04.2.2.5	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter).	100 mg/kg	
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5.	200 mg/kg	92
05.1.2	Cocoa mixes (syrops).	300 mg/kg	
05.1.5	Imitation chocolate, chocolate substitute products.	300 mg/kg	
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4	300 mg/kg	
05.3	Chewing gum.	500 mg/kg	178
05.4	Decorations (e.g., for fine bakery wares), toppings (non fruit) and sweet sauces	500 mg/kg	
06.3	Breakfast cereals, including rolled oats.	200 mg/kg	
06.4.3	Pre-cooked pastas and noodles and like products.	100 mg/kg	153 & 178
06.5	Cereal and starch based desserts (e.g., rice pudding ,tapioca pudding)	150 mg/kg	
06.6	Batters (e.g., for breading or batters for fish or poultry).	500 mg/kg	
06.8.1	Soybean-based beverages.	100 mg/kg	178
07.1.2	Crackers, excluding sweet crackers	200 mg/kg	178
07.1.4	Bread-type products, including bread stuffing and bread crumbs.	500 mg/kg	178
07.2	Fine bakery wares (sweet, salty, savoury) and mixes.	200 mg/kg	
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts.	500 mg/kg	4 & 16
08.1.2	Fresh meat, poultry, and game, comminuted.	100 mg/kg	4, 16 & 117
08.2	Processed meat, poultry, and game products in whole pieces or cuts.	500 mg/kg	16
08.3.1.1	Cured (including salted) non-heat treated processed comminuted meat, poultry, and game products.	200 mg/kg	
08.3.1.2	Cured (including salted) and dried non-heat treated processed comminuted meat, poultry, and game products	100 mg/kg	

08.3.1.3	Fermented non-heat treated processed comminuted meat, poultry, and game products.	100 mg/kg	
08.3.2	Heat-treated processed comminuted meat, poultry, and game products.	100 mg/kg	
08.3.3	Frozen processed comminuted meat, poultry, and game products.	500 mg/kg	16
08.4	Edible casings (e.g., sausage casings).	500 mg/kg	16
09.1.1	Fresh fish.	300 mg/kg	4, 16 & 50
09.1.2	Fresh mollusks, crustaceans, and echinoderms.	500 mg/kg	4 & 16
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms.	100 mg/kg	95 & 178
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	16, 95 & 178
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms.	500 mg/kg	16
09.2.4.1	Cooked fish and fish products.	500 mg/kg	
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms.	250 mg/kg	
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms.	500 mg/kg	16, 95 & 178
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms.	300 mg/kg	22
09.3.1	Fish and fish products, including mollusks, crustaceans, and echinoderms, marinated and/or in jelly.	500 mg/kg	16
09.3.2	Fish and fish products, including mollusks, crustaceans, and echinoderms, pickled and/or in brine.	500 mg/kg	16
09.3.3	Salmon substitutes, caviar, and other fish roe products.	500 mg/kg	
09.3.4	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms (e.g., fish paste), excluding products of food categories 09.3.1 - 09.3.3.	100 mg/kg	
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms.	500 mg/kg	16
10.1	Fresh eggs.	GMP	4
10.4	Egg-based desserts (e.g., custard).	150 mg/kg	
12.2.2	Seasonings and condiments.	500 mg/kg	
12.4	Mustards.	300 mg/kg	
12.5	Soups and broths.	50 mg/kg	
12.6	Sauces and like products.	500 mg/kg	
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1).	50 mg/kg	
13.4	Dietetic formulae for slimming purposes and	50 mg/kg	

	weight reduction.		
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6.	300 mg/kg	
13.6	Food supplements.	300 mg/kg	
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks.	100 mg/kg	178
15.1	Snacks - potato, cereal, flour or starch based (from root and tubers, pulses and legumes).	200 mg/kg	
15.2	Processed nuts, including coated nuts and nut mixtures (with e.g., dried fruit).	100 mg/kg	
15.3	Snacks - fish based.	200 mg/kg	178

CARNAUBA WAX.

INS 903 Carnauba wax Functional Class: Acidity regulator, Bulking agent, Carrier, Glazing agent.

Food Cat No	Food Category	Max Level	Notes
04.1.1.2	Surface-treated fresh fruit.	400 mg/kg	
04.1.2	Processed fruit.	400 mg/kg	
04.2.1.2	Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds.	400 mg/kg	79
05.1.4	Cocoa and chocolate products.	5000 mg/kg	3
05.1.5	Imitation chocolate, chocolate substitute products.	5000 mg/kg	3
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4.	5000 mg/kg	3
05.3	Chewing gum.	1200 mg/kg	3
05.4	Decorations (e.g., for fine bakery wares), toppings (non fruit) and sweet sauces.	4000 mg/kg	
07.0	Bakery wares.	GMP	3
13.6	Food supplements.	5000 mg/kg	3
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks.	200 mg/kg	131
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa.	200 mg/kg	108
15.0	Ready-to-eat savouries	200 mg/kg	3

CAROTENES, BETA-, VEGETABLE.

INS 160a(ii)

beta-Carotenes, vegetable Functional Class: Colour.

Food Cat No	Food Category	Max Level	Notes
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey based drinks).	1000 mg/kg	52
01.3.2	Beverage whiteners.	1000 mg/kg	
01.4.4	Cream analogues.	20 mg/kg	
01.5.2	Milk and cream powder analogues.	1000 mg/kg	
01.6.1	Unripened cheese.	600 mg/kg	
01.6.2.1	Ripened cheese, includes rind.	600 mg/kg	
01.6.2.2	Rind of ripened cheese.	1000 mg/kg	
01.6.2.3	Cheese powder (for reconstitution; e.g., for cheese sauces).	1000 mg/kg	
01.6.4	Processed cheese.	1000 mg/kg	
01.6.5	Cheese analogues.	1000 mg/kg	3
01.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt).	1000 mg/kg	
02.1.2	Vegetable oils and fats.	1000 mg/kg	
02.1.3	Fish oil, and other animal fats.	1000 mg/kg	
02.2.1	Butter.	600 mg/kg	
02.2.2	Fat spreads, dairy fat spreads and blended spreads.	1000 mg/kg	
02.3	Fat emulsions mainly of type oil-in water, including mixed and/or flavoured products based on fat emulsions.	1000 mg/kg	
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7.	1000 mg/kg	
03.0	Edible ices, including sherbet and sorbet	1000 mg/kg	
04.1.2.3	Fruit in vinegar, oil, or brine.	1000 mg/kg	
04.1.2.4	Canned or bottled (pasteurized) fruit.	1000 mg/kg	
04.1.2.5	Jams, jellies, marmelades.	1000 mg/kg	
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5.	500 mg/kg	
04.1.2.7	Candied fruit.	1000 mg/kg	
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk.	100 mg/kg	182
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts.	1000 mg/kg	
04.1.2.10	Fermented fruit products.	200 mg/kg	
04.1.2.11	Fruit fillings for pastries.	100 mg/kg	
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds.	200 mg/kg	
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce.	1320 mg/kg	

04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds.	200 mg/kg	
04.2.2.5	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter).	1000 mg/kg	
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5.	1000 mg/kg	92
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3.	1000 mg/kg	
05.1.5	Imitation chocolate, chocolate substitute products.	100 mg/kg	
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4.	500 mg/kg	
05.3	Chewing gum.	500 mg/kg	
05.4	Decorations (e.g., for fine bakery wares), toppings (non fruit) and sweet sauces.	20000 mg/kg	
06.3	Breakfast cereals, including rolled oats.	400 mg/kg	
06.4.2	Dried pastas and noodles and like products.	1000 mg/kg	211
06.4.3	Pre-cooked pastas and noodles and like products.	1000 mg/kg	153
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding).	1000 mg/kg	
06.6	Batters (e.g., for breading or batters for fish or poultry).	1000 mg/kg	
07.1.2	Crackers, excluding sweet crackers.	1000 mg/kg	
07.1.4	Bread-type products, including bread stuffing and bread crumbs.	1000 mg/kg	
07.2	Fine bakery wares (sweet, salty, savoury) and mixes.	1000 mg/kg	
08.1.2	Fresh meat, poultry, and game, comminuted.	20 mg/kg	4 & 16
08.2	Processed meat, poultry, and game products in whole pieces or cuts.	5000 mg/kg	16
08.3.1	Non-heat treated processed comminuted meat, poultry, and game products.	20 mg/kg	
08.3.2	Heat-treated processed comminuted meat, poultry, and game products.	20 mg/kg	
08.3.3	Frozen processed comminuted meat, poultry, and game products.	5000 mg/kg	16
08.4	Edible casings (e.g., sausage casings).	5000 mg/kg	
09.1.1	Fresh fish.	100 mg/kg	4, 16 & 50
09.2.3	Frozen minced and creamed fish products,	1000 mg/kg	16

	including mollusks, crustaceans, and echinoderms.		
09.2.4.1	Cooked fish and fish products.	1000 mg/kg	95
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms.	1000 mg/kg	
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms.	1000 mg/kg	16
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms.	1000 mg/kg	
09.3.1	Fish and fish products, including mollusks, crustaceans, and echinoderms, marinated and/or in jelly.	1000 mg/kg	16
09.3.2	Fish and fish products, including mollusks, crustaceans, and echinoderms, pickled and/or in brine.	1000 mg/kg	16
09.3.3	Salmon substitutes, caviar, and other fish roe products.	1000 mg/kg	
09.3.4	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms (e.g., fish paste), excluding products of food categories 09.3.1 - 09.3.3.	1000 mg/kg	16
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms.	500 mg/kg	
10.1	Fresh eggs.	1000 mg/kg	4
10.2	Egg products.	1000 mg/kg	
10.4	Egg-based desserts (e.g., custard).	150 mg/kg	
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings).	50 mg/kg	
12.2.2	Seasonings and condiments.	500 mg/kg	
12.4	Mustards.	1000 mg/kg	
12.5	Soups and broths.	1000 mg/kg	
12.6.1	Emulsified sauces (e.g., mayonnaise, salad dressing).	2000 mg/kg	
12.6.2	Non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy).	2000 mg/kg	
12.6.3	Mixes for sauces and gravies.	2000 mg/kg	
12.7	Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.3.	1000 mg/kg	
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1).	600 mg/kg	
13.4	Dietetic formulae for slimming purposes and weight reduction.	600 mg/kg	
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6.	600 mg/kg	
13.6	Food supplements.	600 mg/kg	

14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks.	2000 mg/kg	
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes).	100 mg/kg	
15.2	Processed nuts, including coated nuts and nut mixtures (with e.g., dried fruit).	20000 mg/kg	3
15.3	Snacks - fish based.	100 mg/kg	

CAROTENOIDS.

INS 160a(i) beta-Carotenes, synthetic Functional Class: Colour.
 INS 160a(iii) beta-Carotenes, Blakeslea trispora Functional Class: Colour.
 INS 160e Carotenal, beta-apo-8'- Functional Class: Colour.
 INS 160f Carotenoic acid, ethyl ester, beta- apo-8'-Functional Class: Colour.

Food Cat No	Food Category	Max Level	Notes
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey based drinks).	150 mg/kg	52
01.3.2	Beverage whiteners.	100 mg/kg	
01.4.4	Cream analogues.	20 mg/kg	
01.5.2	Milk and cream powder analogues.	100 mg/kg	209
01.6.1	Unripened cheese.	100 mg/kg	
01.6.2.1	Ripened cheese, includes rind.	100 mg/kg	
01.6.2.2	Rind of ripened cheese.	500 mg/kg	
01.6.2.3	Cheese powder (for reconstitution; e.g., for cheese sauces).	100 mg/kg	
01.6.4	Processed cheese.	100 mg/kg	
01.6.5	Cheese analogues.	200 mg/kg	
01.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt).	100 mg/kg	
02.1.3	Fish oil, and other animal fats.	25 mg/kg	
02.2.1	Butter.	25 mg/kg	146
02.2.2	Fat spreads, dairy fat spreads and blended spreads.	35 mg/kg	
02.3	Fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions.	200 mg/kg	
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7.	150 mg/kg	
03.0	Edible ices, including sherbet and sorbet	200 mg/kg	
04.1.2.3	Fruit in vinegar, oil, or brine.	1000 mg/kg	
04.1.2.4	Canned or bottled (pasteurized) fruit.	200 mg/kg	161
04.1.2.5	Jams, jellies, marmelades.	200 mg/kg	
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5.	500 mg/kg	
04.1.2.7	Candied fruit.	200 mg/kg	
04.1.2.8	Fruit preparations, including pulp, purees, fruit	100 mg/kg	161 & 182

	toppings and coconut milk.		
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts.	150 mg/kg	
04.1.2.10	Fermented fruit products.	500 mg/kg	
04.1.2.11	Fruit fillings for pastries.	100 mg/kg	
04.2.1.2	Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds.	500 mg/kg	4, 16 & 161
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds.	1000 mg/kg	161
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce.	50 mg/kg	161
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds.	50 mg/kg	161
04.2.2.5	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter).	50 mg/kg	161
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5.	50 mg/kg	92 & 161
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3.	50 mg/kg	
05.1.3	Cocoa-based spreads, including fillings.	100 mg/kg	161
05.1.4	Cocoa and chocolate products.	100 mg/kg	183
05.1.5	Imitation chocolate, chocolate substitute products.	100 mg/kg	
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4.	100 mg/kg	
05.3	Chewing gum.	100 mg/kg	
05.4	Decorations (e.g., for fine bakery wares), toppings (non fruit) and sweet sauces.	100 mg/kg	
06.3	Breakfast cereals, including rolled oats	200 mg/kg	
06.4.3	Pre-cooked pastas and noodles and like products.	1200 mg/kg	153
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding).	150 mg/kg	
06.6	Batters (e.g., for breading or batters for fish or poultry).	500 mg/kg	
07.1.2	Crackers, excluding sweet crackers.	1000 mg/kg	

07.1.3	Other ordinary bakery products (e.g., bagels, pita, English muffins).	100 mg/kg	
07.1.4	Bread-type products, including bread stuffing and bread crumbs.	200 mg/kg	116
07.1.5	Steamed breads and buns.	100 mg/kg	216
07.2	Fine bakery wares (sweet, salty, savoury) and mixes.	100 mg/kg	
08.1.2	Fresh meat, poultry, and game, comminuted.	100 mg/kg	4 & 16
08.3.1.1	Cured (including salted) non-heat treated processed comminuted meat, poultry, and game products.	100 mg/kg	16
08.3.1.2	Cured (including salted) and dried non-heat treated processed comminuted meat, poultry, and game products.	20 mg/kg	16
08.3.1.3	Fermented non-heat treated processed comminuted meat, poultry, and game products.	20 mg/kg	16
08.3.2	Heat-treated processed comminuted meat, poultry, and game products.	20 mg/kg	16
08.4	Edible casings (e.g., sausage casings)	100 mg/kg	
09.1.1	Fresh fish.	300 mg/kg	4
09.1.2	Fresh mollusks, crustaceans, and echinoderms.	100 mg/kg	4 & 16
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms.	100 mg/kg	95
09.3	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms.	100 mg/kg	95
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms.	100 mg/kg	95
10.1	Fresh eggs.	1000 mg/kg	4
10.4	Egg-based desserts (e.g., custard).	150 mg/kg	
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings).	50 mg/kg	217
12.2.2	Seasonings and condiments.	500 mg/kg	
12.4	Mustards.	300 mg/kg	
12.5	Soups and broths.	300 mg/kg	
12.6	Sauces and like products.	500 mg/kg	
12.7	Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.3.	50 mg/kg	
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1).	50 mg/kg	
13.4	Dietetic formulae for slimming purposes and weight reduction.	50 mg/kg	
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6.	300 mg/kg	
13.6	Food supplements.	300 mg/kg	
14.1.4	Water-based flavoured drinks, including "sport,"	100 mg/kg	

	"energy," or "electrolyte" drinks and particulated drinks.		
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes).	100 mg/kg	
15.2	Processed nuts, including coated nuts and nut mixtures (with e.g., dried fruit).	100 mg/kg	

CASTOR OIL.

INS 1503 Castor oil Functional Class: Anticaking agent, Carrier, Emulsifier, Glazing agent.

Food Cat No	Food Category	Max Level	Notes
05.1.4	Cocoa and chocolate products.	350 mg/kg	
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4.	500 mg/kg	
05.3	Chewing gum.	2100 mg/kg	
13.6	Food supplements.	1000 mg/kg	

CHLORINE.

INS 925 Chlorine Functional Class: Flour treatment agent.

Food Cat No	Food Category	Max Level	Notes
06.2.1	Flours.	2500 mg/kg	87

CHLORINE DIOXIDE.

INS 926 Chlorine dioxide Functional Class: Flour treatment agent.

Food Cat No	Food Category	Max Level	Notes
06.2.1	Flours.	30 mg/kg	87

CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES.

INS 141(i) Chlorophylls, copper complexes Functional Class: Colour.
 INS 141(ii) Chlorophyllin copper complexes, potassium and sodium salts Functional Class: Colour.

Food Cat No	Food Category	Max Level	Notes
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey based drinks).	50 mg/kg	52 & 190
01.6.1	Unripened cheese.	50 mg/kg	161
01.6.2.1	Ripened cheese, includes rind.	15 mg/kg	

01.6.2.2	Rind of ripened cheese.	75 mg/kg	
01.6.2.3	Cheese powder (for reconstitution; e.g., for cheese sauces).	50 mg/kg	
01.6.4.2	Flavoured processed cheese, including containing fruit, vegetables, meat, etc.	50 mg/kg	
01.6.5	Cheese analogues.	50 mg/kg	
01.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt).	500 mg/kg	
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7.	500 mg/kg	
03.0	Edible ices, including sherbet and sorbet.	500 mg/kg	
04.1.2.3	Fruit in vinegar, oil, or brine.	100 mg/kg	62
04.1.2.4	Canned or bottled (pasteurized) fruit.	100 mg/kg	62
04.1.2.5	Jams, jellies, marmelades.	200 mg/kg	161
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5.	150 mg/kg	
04.1.2.7	Candied fruit.	250 mg/kg	
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk.	100 mg/kg	62 & 182
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts.	150 mg/kg	
04.1.2.10	Fermented fruit products.	100 mg/kg	62
04.1.2.11	Fruit fillings for pastries.	100 mg/kg	62
04.1.2.12	Cooked fruit.	100 mg/kg	62
04.2.2.5	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter).	100 mg/kg	62
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5.	100 mg/kg	62 & 92
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3.	100 mg/kg	62
04.2.2.8	Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds.	100 mg/kg	62
05.1.2	Cocoa mixes (syrops).	6.4 mg/kg	62 & 161
05.1.3	Cocoa-based spreads, including fillings.	6.4 mg/kg	62 & 161
05.1.4	Cocoa and chocolate products.	700 mg/kg	183
05.1.5	Imitation chocolate, chocolate substitute products.	700 mg/kg	
05.2.1	Hard candy.	700 mg/kg	
05.2.2	Soft candy.	100 mg/kg	
05.2.3	Nougats and marzipans.	100 mg/kg	

05.3	Chewing gum.	700 mg/kg	
05.4	Decorations (e.g., for fine bakery wares), toppings (non fruit) and sweet sauces.	100 mg/kg	
06.4.3	Pre-cooked pastas and noodles and like products.	100 mg/kg	153
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding).	75 mg/kg	
07.1.4	Bread-type products, including bread stuffing and bread crumbs.	6.4 mg/kg	62 & 161
07.2	Fine bakery wares (sweet, salty, savoury) and mixes.	75 mg/kg	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms.	40 mg/kg	95
09.2.4.1	Cooked fish and fish products.	30 mg/kg	62 & 95
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms.	40 mg/kg	95
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms.	200 mg/kg	
09.3.1	Fish and fish products, including mollusks, crustaceans, and echinoderms, marinated and/or in jelly.	40 mg/kg	16
09.3.2	Fish and fish products, including mollusks, crustaceans, and echinoderms, pickled and/or in brine.	40 mg/kg	16
09.3.3	Salmon substitutes, caviar, and other fish roe products.	200 mg/kg	
09.3.4	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms (e.g., fish paste), excluding products of food categories 09.3.1 - 09.3.3.	75 mg/kg	95
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms.	500 mg/kg	95
10.4	Egg-based desserts (e.g., custard).	300 mg/kg	2
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings).	64 mg/kg	62
12.2.2	Seasonings and condiments.	500 mg/kg	
12.4	Mustards.	500 mg/kg	
12.5	Soups and broths.	400 mg/kg	127
12.6	Sauces and like products.	100 mg/kg	
13.6	Food supplements.	500 mg/kg	3
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks.	300 mg/kg	
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes).	350 mg/kg	
15.2	Processed nuts, including coated nuts and nut mixtures (with e.g., dried fruit).	100 mg/kg	
15.3	Snacks - fish based.	350 mg/kg	

CITRIC ACID.

INS 330 Citric acid Functional Class: Acidity regulator, Antioxidant, Sequestrant.

Food Cat No	Food Category	Max Level	Notes
01.6.6	Whey protein cheese.	GMP	
02.1.1	Butter oil, anhydrous milk fat, ghee.	GMP	171
13.1.2	Follow-up formulae.	GMP	72
14.1.2.1	Fruit juice.	3000 mg/kg	122
14.1.2.3	Concentrates for fruit juice.	3000 mg/kg	122 & 127
14.1.3.1	Fruit nectar.	5000 mg/kg	
14.1.3.3	Concentrates for fruit nectar.	5000 mg/kg	127

CYCLODEXTRIN, BETA-.

INS 459 Cyclodextrin, beta- Functional Class: Carrier, Stabilizer, Thickener.

Food Cat No	Food Category	Max Level	Notes
05.3	Chewing gum.	20000 mg/kg	
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks.	500 mg/kg	
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes).	500 mg/kg	

DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL.

INS 472e Diacetyltartaric and fatty acid esters of glycerol Functional Class: Emulsifier, Sequestrant, Stabilizer.

Food Cat No	Food Category	Max Level	Notes
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey based drinks).	5000 mg/kg	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation.	5000 mg/kg	
01.2.2	Renneted milk (plain).	5000 mg/kg	
01.3.2	Beverage whiteners.	5000 mg/kg	
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain).	6000 mg/kg	
01.4.3	Clotted cream (plain).	5000 mg/kg	
01.4.4	Cream analogues.	6000 mg/kg	
01.5.1	Milk powder and cream powder (plain).	10000 mg/kg	

01.5.2	Milk and cream powder analogues.	10000 mg/kg	
01.6.2.1	Ripened cheese, includes rind.	10000 mg/kg	
01.6.4	Processed cheese.	10000 mg/kg	
01.6.5	Cheese analogues.	10000 mg/kg	
01.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt).	10000 mg/kg	
02.1.2	Vegetable oils and fats.	10000 mg/kg	
02.1.3	Fish oil, and other animal fats.	10000 mg/kg	
02.2.2	Fat spreads, dairy fat spreads and blended spreads.	10000 mg/kg	
02.3	Fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions.	10000 mg/kg	
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7.	5000 mg/kg	
03.0	Edible ices, including sherbet and sorbet.	1000 mg/kg	
04.1.2.2	Dried fruit.	10000 mg/kg	
04.1.2.3	Fruit in vinegar, oil, or brine.	1000 mg/kg	
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5.	5000 mg/kg	
04.1.2.7	Candied fruit.	1000 mg/kg	
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk.	2500 mg/kg	
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts.	2500 mg/kg	
04.1.2.10	Fermented fruit products.	2500 mg/kg	
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds.	10000 mg/kg	
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce.	2500 mg/kg	
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5.	2500 mg/kg	
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3.	2500 mg/kg	

04.2.2.8	Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds.	2500 mg/kg	
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4.	10000 mg/kg	
05.3	Chewing gum.	50000 mg/kg	
05.4	Decorations (e.g., for fine bakery wares), toppings (non fruit) and sweet sauces.	10000 mg/kg	
06.2	Flours and starches (including soybean powder).	3000 mg/kg	186
06.4.2	Dried pastas and noodles and like products.	5000 mg/kg	
06.4.3	Pre-cooked pastas and noodles and like products.	10000 mg/kg	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding).	5000 mg/kg	
06.6	Batters (e.g., for breading or batters for fish or poultry).	5000 mg/kg	
07.1	Bread and ordinary bakery wares.	6000 mg/kg	
07.2	Fine bakery wares (sweet, salty, savoury) and mixes.	20000 mg/kg	
10.2.3	Dried and/or heat coagulated egg products.	5000 mg/kg	
10.4	Egg-based desserts (e.g., custard).	5000 mg/kg	
12.1.2	Salt Substitutes.	16000 mg/kg	
12.4	Mustards.	10000 mg/kg	
12.5	Soups and broths.	5000 mg/kg	
12.6	Sauces and like products.	10000 mg/kg	
12.7	Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.3.	5000 mg/kg	
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1).	5000 mg/kg	
13.4	Dietetic formulae for slimming purposes and weight reduction.	5000 mg/kg	
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6.	5000 mg/kg	
13.6	Food supplements.	5000 mg/kg	
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks.	5000 mg/kg	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa.	500 mg/kg	142
15.1	Snacks - potato, cereal, flour or starch based (from	20000	

	roots and tubers, pulses and legumes).	mg/kg	
15.2	Processed nuts, including coated nuts and nut mixtures (with e.g., dried fruit).	10000 mg/kg	

DIMETHYL DICARBONATE.

INS 242 Dimethyl dicarbonate Functional Class: Preservative.

Food Cat No	Food Category	Max Level	Notes
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks.	250 mg/kg	18
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa.	250 mg/kg	18

ERYTHROSINE.

INS 127 Erythrosine Functional Class: Colour.

Food Cat No	Food Category	Max Level	Notes
01.6.6	Cherry and cherry products.	-	

ETHYLENE DIAMINE TETRA ACETATES.

INS 385 Calcium disodium ethylenediaminetetraacetate Functional Class: Antioxidant
‘Colour retention agent ‘Preservative‘ Sequestrant.

INS 386 Disodium ethylenediaminetetraacetate Functional Class: Antioxidant,
Preservative‘ Sequestrant.

Food Cat No	Food Category	Max Level	Notes
02.2.2	Fat spreads, dairy fat spreads and blended spreads.	100 mg/kg	21
04.1.2.2	Dried fruit.	265 mg/kg	21
04.1.2.3	Fruit in vinegar, oil, or brine.	250 mg/kg	21
04.1.2.5	Jams, jellies, marmalades.	130 mg/kg	21
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5.	100 mg/kg	21
04.1.2.10	Fermented fruit products.	250 mg/kg	21
04.1.2.11	Fruit fillings for pastries.	650 mg/kg	21
04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds.	100 mg/kg	21 & 110
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds.	800 mg/kg	21 & 64
04.2.2.3	Vegetables (including mushrooms and fungi, roots	250 mg/kg	21

	and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce.		
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds.	365 mg/kg	21
04.2.2.5	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter).	250 mg/kg	21
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5 .	80 mg/kg	21
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3.	250 mg/kg	21
04.2.2.8	Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds.	250 mg/kg	21
05.1.3	Cocoa-based spreads, including fillings.	50 mg/kg	21
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding).	315 mg/kg	21
08.3.2	Heat-treated processed comminuted meat, poultry, and game products.	35 mg/kg	21
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms.	75 mg/kg	21
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms.	75 mg/kg	21
09.2.4.1	Cooked fish and fish products.	50 mg/kg	21
09.3.2	Fish and fish products, including mollusks, crustaceans, and echinoderms, pickled and/or in brine.	250 mg/kg	21
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms.	340 mg/kg	21
10.2.3	Dried and/or heat coagulated egg products.	200 mg/kg	21 & 47
11.6	Table-top sweeteners, including those containing high intensity sweeteners.	1000 mg/kg	21 & 96
12.2	Herbs, spices, seasonings and condiments (e.g., seasoning for instant noodles).	70 mg/kg	21
12.4	Mustards.	75 mg/kg	21
12.6.1	Emulsified sauces (e.g., mayonnaise, salad dressing).	100 mg/kg	21
12.6.2	Non-emulsified sauces (e.g., ketchup, cheese sauce,	75 mg/kg	21

	cream sauce, brown gravy).		
12.7	Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.3.	100 mg/kg	21
13.6	Food supplements	150 mg/kg	21
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks.	200 mg/kg	21
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa.	35 mg/kg	21

FAST GREEN FCF.

INS 143 Fast green FCF Functional Class: Colour.

Food Cat No	Food Category	Max Level	Notes
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey based drinks).	100 mg/kg	52
01.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt).	100 mg/kg	2
02.1.3	Fish oil, and other animal fats.	GMP	
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7.	100 mg/kg	
03.0	Edible ices, including sherbet and sorbet.	100 mg/kg	
04.1.2.4	Canned or bottled (pasteurized) fruit.	200 mg/kg	
04.1.2.5	Jams, jellies, marmelades.	400 mg/kg	
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5.	100 mg/kg	161
04.1.2.7	Candied fruit.	100 mg/kg	161
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk.	100 mg/kg	161 & 182
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts .	100 mg/kg	161
04.1.2.11	Fruit fillings for pastries.	100 mg/kg	161
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce.	300 mg/kg	
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds.	200 mg/kg	
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3.	100 mg/kg	161

05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4	100 mg/kg	
05.3	Chewing gum.	300 mg/kg	
05.4	Decorations (e.g., for fine bakery wares), toppings (non fruit) and sweet sauces.	100 mg/kg	
06.4.3	Pre-cooked pastas and noodles and like products.	290 mg/kg	194
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding).	100 mg/kg	161
07.0	Bakery wares.	100 mg/kg	161
08.1	Fresh meat, poultry, and game.	100 mg/kg	3, 4 & 16
08.2	Processed meat, poultry, and game products in whole pieces or cuts.	100 mg/kg	3 & 4
08.4	Edible casings (e.g., sausage casings).	100 mg/kg	3 & 4
09.2.4.1	Cooked fish and fish products.	100 mg/kg	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms.	100 mg/kg	
09.3.3	Salmon substitutes, caviar, and other fish roe products.	100 mg/kg	
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms.	100 mg/kg	95
10.1	Fresh eggs.	GMP	4
10.4	Egg-based desserts (e.g., custard).	100 mg/kg	
12.2.2	Seasonings and condiments.	100 mg/kg	
12.6.1	Emulsified sauces (e.g., mayonnaise, salad dressing).	100 mg/kg	
13.6	Food supplements.	600 mg/kg	
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks.	100 mg/kg	

FERRIC AMMONIUM CITRATE.

INS 381 Ferric ammonium citrate Functional Class: Anticaking agent.

Food Cat No	Food Category	Max Level	Notes
14.1.4.3	Concentrates (liquid or solid) for water-based flavoured drinks.	10 mg/kg	23

FERROCYANIDES.

- INS 535 Sodium ferrocyanide Functional Class: Anticaking agent.
 INS 536 Potassium ferrocyanide Functional Class: Anticaking agent.
 INS 538 Calcium ferrocyanide Functional Class: Anticaking agent.

Food Cat No	Food Category	Max Level	Notes
12.1.1	Salt.	14 mg/kg	24 & 107
12.1.2	Salt Substitutes.	20 mg/kg	24
12.2.2	Seasonings and condiments.	20 mg/kg	24

FERROUS GLUCONATE.

- INS 579 Ferrous gluconate Functional Class: Colour retention agent.

Food Cat No	Food Category	Max Level	Notes
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce.	150 mg/kg	23 & 48

FERROUS LACTATE.

- INS 585 Ferrous lactate Functional Class: Colour retention agent.

Food Cat No	Food Category	Max Level	Notes
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce.	150 mg/kg	23 & 48

FORMIC ACID.

- INS 236 Formic acid Functional Class: Preservative.

Food Cat No	Food Category	Max Level	Notes
12.6	Sauces and like products.	200 mg/kg	25
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks.	100 mg/kg	25

GLUCONO DELTA-LACTONE.

- INS 575 Glucono delta-lactone Functional Class: Acidity regulator, Raising agent, Sequestrant.

Food Cat No	Food Category	Max Level	Notes
01.6.6	Whey protein cheese.	GMP	

GLYCEROL ESTER OF WOOD ROSIN.

INS 445(iii) Glycerol ester of wood rosin Functional Class: Emulsifier.

Food Cat No	Food Category	Max Level	Notes
04.1.1.2	Surface-treated fresh fruit.	110 mg/kg	
04.2.1.2	Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds.	110 mg/kg	
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks.	150 mg/kg	

GRAPE SKIN EXTRACT.

INS 163(ii) Grape skin extract Functional Class: Colour.

Food Cat No	Food Category	Max Level	Notes
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, wheybased drinks).	150 mg/kg	52 & 181
01.4.4	Cream analogues.	150 mg/kg	181 & 201
01.5.2	Milk and cream powder analogues.	150 mg/kg	181, 201 & 209
01.6.2.2	Rind of ripened cheese.	1000 mg/kg	
01.6.4.2	Flavoured processed cheese, including containing fruit, vegetables, meat, etc.	1000 mg/kg	
01.6.5	Cheese analogues.	1000 mg/kg	
01.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt).	200 mg/kg	181
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7.	200 mg/kg	181
03.0	Edible ices, including sherbet and sorbet.	100 mg/kg	181
04.1.2.3	Fruit in vinegar, oil, or brine.	1500 mg/kg	161
04.1.2.4	Canned or bottled (pasteurized) fruit.	1500 mg/kg	181
04.1.2.5	Jams, jellies, marmelades.	500 mg/kg	161 & 181
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5.	500 mg/kg	161 & 181
04.1.2.7	Candied fruit.	1000 mg/kg	
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk.	500 mg/kg	179, 181 & 182
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts.	500 mg/kg	161 & 181
04.1.2.10	Fermented fruit products.	500 mg/kg	161 & 181
04.1.2.11	Fruit fillings for pastries.	500 mg/kg	161 & 181
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and	100 mg/kg	179 & 181

	seaweeds in vinegar, oil, brine, or soybean sauce.		
04.2.2.5	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter).	100 mg/kg	179 & 181
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5.	100 mg/kg	92 & 181
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3.	100 mg/kg	161 & 181
	05.1.5 Imitation chocolate, chocolate substitute products.	200 mg/kg	181
05.1.5	Imitation chocolate, chocolate substitute product.	200 mg/kg	181
05.3	Chewing gum.	500 mg/kg	181
05.4	Decorations (e.g., for fine bakery wares), toppings (non fruit) and sweet sauces.	500 mg/kg	181
06.3	Breakfast cereals, including rolled oats	200 mg/kg	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding).	200 mg/kg	181
07.1.2	Crackers, excluding sweet crackers.	200 mg/kg	181
07.1.4	Bread-type products, including bread stuffing and bread crumbs.	200 mg/kg	181
08.1.2	Fresh meat, poultry, and game, comminuted.	1000 mg/kg	4, 16 & 94
08.2	Processed meat, poultry, and game products in whole pieces or cuts.	5000 mg/kg	16
08.3	Processed comminuted meat, poultry, and game products.	5000 mg/kg	16
08.4	Edible casings (e.g., sausage casings)	5000 mg/kg	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms.	500 mg/kg	16
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms.	GMP	16 & 95
09.2.4.1	Cooked fish and fish products	500 mg/kg	95
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms.	1000 mg/kg	
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms.	1000 mg/kg	16 & 95
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms.	1000 mg/kg	22
09.3.1	Fish and fish products, including mollusks, crustaceans, and echinoderms, marinated and/or in jelly.	500 mg/kg	16
09.3.2	Fish and fish products, including mollusks,	1500 mg/kg	16

	crustaceans, and echinoderms, pickled and/or in brine.		
09.3.3	Salmon substitutes, caviar, and other fish roe products.	1500 mg/kg	
09.3.4	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms (e.g., fish paste), excluding products of food categories 09.3.1 - 09.3.3.	1500 mg/kg	16
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms.	1500 mg/kg	16
10.1	Fresh eggs.	1500 mg/kg	4
10.4	Egg-based desserts (e.g., custard).	200 mg/kg	181
12.4	Mustards.	200 mg/kg	181
12.5	Soups and broths.	500 mg/kg	181
12.6.1	Emulsified sauces (e.g., mayonnaise, salad dressing).	300 mg/kg	181
12.6.2	Non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy).	300 mg/kg	181
12.6.3	Mixes for sauces and gravies.	300 mg/kg	181
12.7	Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.3.	1500 mg/kg	
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1).	250 mg/kg	181
13.4	Dietetic formulae for slimming purposes and weight reduction.	250 mg/kg	181
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6.	250 mg/kg	181
13.6	Food supplements.	500 mg/kg	181
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks.	300 mg/kg	181
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes).	500 mg/kg	181
15.2	Processed nuts, including coated nuts and nut mixtures (with e.g., dried fruit).	300 mg/kg	181
15.3	Snacks - fish based.	400 mg/kg	

GUAIAIC RESIN.

INS 314 Guaiac resin Functional Class: Antioxidant.

Food Cat No	Food Category	Max Level	Notes
02.1.2	Vegetable oils and fats.	1000 mg/kg	
02.1.3	Fish oil, and other animal fats.	1000 mg/kg	
05.3	Chewing gum.	1500 mg/kg	
12.6	Sauces and like products.	600 mg/kg	15

HEXAMETHYLENE TETRAMINE.

INS 239 Hexamethylene tetramine Functional Class: Preservative.

Food Cat No	Food Category	Max Level	Notes
01.6.2.1	Ripened cheese, includes rind.	25 mg/kg	66

HYDROXYBENZOATES, PARA-.

INS 214 Ethyl para-hydroxybenzoate Functional Class: Preservative.

INS 218 Methyl para-hydroxybenzoate Functional Class: Preservative.

Food Cat No	Food Category	Max Level	Notes
01.6.5	Cheese analogues.	500 mg/kg	27
04.1.2.2	Dried fruit.	800 mg/kg	27
04.1.2.7	Candied fruit.	1000 mg/kg	27
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk.	800 mg/kg	27
04.1.2.10	Fermented fruit products.	800 mg/kg	27
04.1.2.11	Fruit fillings for pastries.	800 mg/kg	27
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce.	1000 mg/kg	27
04.2.2.5	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter).	1000 mg/kg	27
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5.	1000 mg/kg	27
05.1.5	Imitation chocolate, chocolate substitute products.	300 mg/kg	27
05.3	Chewing gum.	1500 mg/kg	27
05.4	Decorations (e.g., for fine bakery wares), toppings	300 mg/kg	27

	(non fruit) and sweet sauces.		
07.2	Fine bakery wares (sweet, salty, savoury) and mixes.	300 mg/kg	27
08.4	Edible casings (e.g., sausage casings).	36 mg/kg	27
09.3	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms.	1000 mg/kg	27
12.4	Mustards.	300 mg/kg	27
12.6	Sauces and like products.	1000 mg/kg	27
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks.	500 mg/kg	27
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes).	300 mg/kg	27
15.2	Processed nuts, including coated nuts and nut mixtures (with e.g., dried fruit).	300 mg/kg	27

HYDROXYPROPYL DISTARCH PHOSPHATE.

INS 1442 Hydroxypropyl distarch phosphate Functional Class: Emulsifier, Stabilizer, Thickener.

Food Cat No	Food Category	Max Level	Notes
01.8.2	Dried whey and whey products, excluding whey cheeses.	10000 mg/kg	

INDIGOTINE (INDIGO CARMINE).

INS 132 Indigotine (Indigo carmine) Functional Class: Colour.

Food Cat No	Food Category	Max Level	Notes
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey based drinks).	300 mg/kg	52
01.6.1	Unripened cheese.	200 mg/kg	3
01.6.2.2	Rind of ripened cheese.	100 mg/kg	
01.6.4.2	Flavoured processed cheese, including containing fruit, vegetables, meat, etc.	100 mg/kg	
01.6.5	Cheese analogues.	200 mg/kg	3 & 161
01.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt).	150 mg/kg	
02.1.3	Fish oil, and other animal fats .	300 mg/kg	161
02.3	Fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions.	161	300 mg/kg
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7.	150 mg/kg	
03.0	Edible ices, including sherbet and sorbet	150 mg/kg	

04.1.2.5	Jams, jellies, marmelades.	300 mg/kg	161
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5.	300 mg/kg	161
04.1.2.7	Candied fruit.	200 mg/kg	161
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk.	150 mg/kg	161 & 182
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts.	150 mg/kg	161
04.1.2.11	Fruit fillings for pastries.	150 mg/kg	161
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce.	150 mg/kg	161
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5.	200 mg/kg	92 & 161
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3.	300 mg/kg	161
05.1.4	Cocoa and chocolate products.	450 mg/kg	183
05.1.5	Imitation chocolate, chocolate substitute products.	300 mg/kg	
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4.	300 mg/kg	
05.3	Chewing gum.	300 mg/kg	
05.4	Decorations (e.g., for fine bakery wares), toppings (non fruit) and sweet sauces.	300 mg/kg	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding).	150 mg/kg	
07.2	Fine bakery wares (sweet, salty, savoury) and mixes.	200 mg/kg	161
09.1.1	Fresh fish.	300 mg/kg	4, 16 & 50
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms.	300 mg/kg	95
09.2.4.1	Cooked fish and fish products.	300 mg/kg	95
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms.	250 mg/kg	16
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms.	300 mg/kg	22 & 161
09.3.3	Salmon substitutes, caviar, and other fish roe products.	300 mg/kg	
09.3.4	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms (e.g., fish paste), excluding products of food categories 09.3.1 - 09.3.3.	300 mg/kg	161

09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms.	300 mg/kg	
10.1	Fresh eggs.	300 mg/kg	4 & 161
10.4	Egg-based desserts (e.g., custard).	300 mg/kg	161
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings).	300 mg/kg	161
12.2.2	Seasonings and condiments.	300 mg/kg	
12.4	Mustards.	300 mg/kg	
12.5	Soups and broths.	50 mg/kg	
12.6	Sauces and like products.	300 mg/kg	
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1).	50 mg/kg	
13.4	Dietetic formulae for slimming purposes and weight reduction.	50 mg/kg	
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6.	300 mg/kg	
13.6	Food supplements.	300 mg/kg	
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks.	100 mg/kg	
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes).	200 mg/kg	
15.2	Processed nuts, including coated nuts and nut mixtures (with e.g., dried fruit).	100 mg/kg	

IRON OXIDES.

- INS 172(i) Iron oxide, black Functional Class: Colour.
 INS 172(ii) Iron oxide, red Functional Class: Colour.
 INS 172(iii) Iron oxide, yellow Functional Class: Colour.

Food Cat No	Food Category	Max Level	Notes
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey based drinks).	20 mg/kg	52
01.6.2.2	Rind of ripened cheese.	100 mg/kg	
01.6.4	Processed cheese.	50 mg/kg	
01.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt).	100 mg/kg	
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7.	350 mg/kg	
03.0	Edible ices, including sherbet and sorbet.	300 mg/kg	
04.1.1.2	Surface-treated fresh fruit.	1000 mg/kg	4 & 16
04.1.2.4	Canned or bottled (pasteurized) fruit.	300 mg/kg	

04.1.2.5	Jams, jellies, marmelades.	200 mg/kg	
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5.	500 mg/kg	
04.1.2.7	Candied fruit.	250 mg/kg	
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts.	200 mg/kg	
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4.	200 mg/kg	
05.3	Chewing gum.	10000 mg/kg	161
05.4	Decorations (e.g., for fine bakery wares), toppings (non fruit) and sweet sauces.	100 mg/kg	
06.3	Breakfast cereals, including rolled oats	75 mg/kg	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding).	75 mg/kg	
07.2	Fine bakery wares (sweet, salty, savoury) and mixes.	100 mg/kg	
08.4	Edible casings (e.g., sausage casings).	1000 mg/kg	72
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms.	250 mg/kg	22
09.3.3	Salmon substitutes, caviar, and other fish roe products .	100 mg/kg	
09.3.4	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms (e.g., fish paste), excluding products of food categories 09.3.1 - 09.3.3.	50 mg/kg	95
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms.	50 mg/kg	95
10.1	Fresh eggs.	GMP	4
10.4	Egg-based desserts (e.g., custard).	150 mg/kg	
12.2.2	Seasonings and condiments.	1000 mg/kg	
12.5	Soups and broths.	100 mg/kg	
12.6	Sauces and like products.	75 mg/kg	
13.6	Food supplements.	7500 mg/kg	3
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks.	100 mg/kg	
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes).	500 mg/kg	
15.2	Processed nuts, including coated nuts and nut mixtures (with e.g., dried fruit).	400 mg/kg	

ISOPROPYL CITRATES.

INS 384 Isopropyl citrates Functional Class: Antioxidant, Preservative, Sequestrant.

Food Cat No	Food Category	Max Level	Notes
02.1.2	Vegetable oils and fats.	200 mg/kg	
02.1.3	Fish oil, and other animal fats.	200 mg/kg	
02.2.2	Fat spreads, dairy fat spreads and blended spreads.	100 mg/kg	
08.1.2	Fresh meat, poultry, and game, comminuted.	200 mg/kg	
08.2.1.2	Cured (including salted) and dried non-heat treated processed meat, poultry, and game products in whole pieces or cuts.	200 mg/kg	
08.3.1.2	Cured (including salted) and dried non-heat treated processed comminuted meat, poultry, and game products.	200 mg/kg	
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks.	200 mg/kg	

LACTIC ACID, L-, D- and DL-.

INS 270 Lactic acid, L-, D- and DL- Functional Class: Acidity regulator.

Food Cat No	Food Category	Max Level	Notes
13.1.2	Follow-up formulae.	GMP	72 & 83
01.6.6	Whey protein cheese.	GMP	

LAURIC ARGINATE ETHYL ESTER

INS 243 Lauric arginate ethyl ester Functional Class: Preservative

Food Cat No	Food Category	Max Level	Notes
01.6.1	Unripened cheese.	200 mg/kg	
01.6.2.1	Ripened cheese, includes rind.	200 mg/kg	
01.6.3	Whey cheese.	200 mg/kg	
01.6.4	Processed cheese.	200 mg/kg	
01.6.5	Cheese analogues.	200 mg/kg	
01.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt).	200 mg/kg	170
02.2.2	Fat spreads, dairy fat spreads and blended spreads.	200 mg/kg	214 & 215
04.1.2.2	Dried fruit.	200 mg/kg	
04.1.2.11	Fruit fillings for pastries.	200 mg/kg	
04.2.1.2	Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds.	200 mg/kg	
04.2.1.3	Peeled, cut or shredded fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and	200 mg/kg	

	legumes, and aloe vera), seaweeds, and nuts and seeds.		
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce.	200 mg/kg	
05.1.3	Cocoa-based spreads, including fillings	200 mg/kg	
05.3	Chewing gum.	225 mg/kg	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding).	200 mg/kg	
10.2	Egg products.	200 mg/kg	
10.4	Egg-based desserts (e.g., custard).	200 mg/kg	
12.2.2	Seasonings and condiments.	200 mg/kg	
12.5.1	Ready-to-eat soups and broths, including canned, bottled, and frozen.	200 mg/kg	
12.5.2	Mixes for soups and broths.	200 mg/kg	127
12.6.1	Emulsified sauces (e.g., mayonnaise, salad dressing).	200 mg/kg	
12.6.2	Non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy).	200 mg/kg	
12.7	Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.3.	200 mg/kg	
14.1.4.1	Carbonated water-based flavoured drinks	50 mg/kg	
14.1.4.2	Non-carbonated water-based flavoured drinks, including punches and ades.	50 mg/kg	
14.1.4.3	Concentrates (liquid or solid) for water-based flavoured drinks.	50 mg/kg	127

LYSOZYME.

INS 1105 Lysozyme Functional Class: Preservative.

Food Cat No	Food Category	Max Level	Notes
01.6.2	Ripened cheese .	GMP	

MAGNESIUM CARBONATE.

INS 504(i) Magnesium carbonate Functional Class: Acidity regulator, Anticaking agent, Colour retention agent.

Food Cat No	Food Category	Max Level	Notes
01.8.2	Dried whey and whey products, excluding whey cheeses.	10000 mg/kg	
11.1.2	Powdered sugar, powdered dextrose.	15000 mg/kg	56
12.1.1	Salt.	GMP	

MAGNESIUM OXIDE.

INS 530 Magnesium oxide Functional Class: Anticaking agent.

Food Cat No	Food Category	Max Level	Notes
01.8.2	Dried whey and whey products, excluding whey cheeses.	10000 mg/kg	
12.1.1	Salt.	GMP	

MAGNESIUM SILICATE, SYNTHETIC.

INS 553(i) Magnesium silicate, synthetic Functional Class: Anticaking agent.

Food Cat No	Food Category	Max Level	Notes
01.8.2	Dried whey and whey products, excluding whey cheeses.	10000 mg/kg	
11.1.2	Powdered sugar, powdered dextrose.	15000 mg/kg	56
12.1.1	Salt.	GMP	

MALIC ACID, DL-.

INS 296 Malic acid, DL- Functional Class: Acidity regulator.

Food Cat No	Food Category	Max Level	Notes
01.6.6	Whey protein cheese.	GMP	
14.1.2.1	Fruit juice.	GMP	115
14.1.2.3	Concentrates for fruit juice.	GMP	115 & 127
14.1.3.1	Fruit nectar.	GMP	
14.1.3.3	Concentrates for fruit nectar.	GMP	127

MICROCRYSTALLINE CELLULOSE (CELLULOSE GEL).

INS 460(i) Microcrystalline cellulose (Cellulose gel) Functional Class: Anticaking agent, Bulking agent, Carrier, Emulsifier, Foaming agent, Glazing agent, Stabilizer, Thickener.

Food Cat No	Food Category	Max Level	Notes
01.8.2	Dried whey and whey products, excluding whey cheeses.	10000 mg/kg	

MICROCRYSTALLINE WAX.

INS 905c(i) Microcrystalline wax Functional Class: Glazing agent.

Food Cat No	Food Category	Max Level	Notes
01.6.2.2	Rind of ripened cheese.	30000 mg/kg	
04.1.1.2	Surface-treated fresh fruit.	50 mg/kg	
04.2.1.2	Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds.	50 mg/kg	
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4.	GMP	3
05.3	Chewing gum.	20000 mg/kg	3

NATAMYCIN (PIMARICIN).

INS 235 Natamycin (Pimaricin) Functional Class: Preservative.

Food Cat No	Food Category	Max Level	Notes
01.6.1	Unripened cheese.	40 mg/kg	3 & 80
01.6.2	Ripened cheese.	40 mg/kg	3 & 80
01.6.4	Processed cheese.	40 mg/kg	3 & 80
01.6.5	Cheese analogues.	40 mg/kg	3 & 80
01.6.6	Whey protein cheese .	40 mg/kg	3 & 80
08.2.1.2	Cured (including salted) and dried non-heat treated processed meat, poultry, and game products in whole pieces or cuts.	6 mg/kg	
08.3.1.2	Cured (including salted) and dried non-heat treated processed comminuted meat, poultry, and game products.	20 mg/kg	3 & 81

NISIN.

INS 234 Nisin Functional Class: Preservative.

Food Cat No	Food Category	Max Level	Notes
01.4.3	Clotted cream (plain).	10 mg/kg	28
01.6.2	Ripened cheese.	12.5 mg/kg	28
01.6.5	Cheese analogues.	12.5 mg/kg	28
01.6.6	Whey protein cheese.	12.5 mg/kg	28
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding).	3 mg/kg	28

PECTINS.

INS 440 Pectins Functional Class: Emulsifier, Gelling agent, Stabilizer, Thickener.

Food Cat No	Food Category	Max Level	Notes
13.1.2	Follow-up formulae.	10000 mg/kg	72
14.1.2.1	Fruit juice .	GMP	35
14.1.2.3	Concentrates for fruit juice.	GMP	35 & 127
14.1.3. 1	Fruit nectar.	GMP	
14.1.3.3	Concentrates for fruit nectar.	GMP	127

PHOSPHATES.

INS 338 Phosphoric acid Functional Class: Acidity regulator, Antioxidant, Sequestrant.

INS 339(i) Sodium dihydrogen phosphate Functional Class :Acidity regulator, Emulsifier, Humectant, Raising agent,Sequestrant, Stabilizer, Thickener .

INS 339(ii) Disodium hydrogen phosphate Functional Class:Acidity regulator, Emulsifier, Humectant, Sequestrant, Stabilizer, Thickener.

INS 339(iii) Trisodium phosphate Functional Class:Acidity regulator, Emulsifier, Humectant, Preservative, Sequestrant, Stabilizer, Thickener.

INS 340(i) Potassium dihydrogen phosphate Functional Class: Acidity regulator, Emulsifier, Humectant, Sequestrant, Stabilizer, Thickener .

INS 340(ii) Dipotassium hydrogen phosphate Functional Class:Acidity regulator, Emulsifier, Humectant, Sequestrant, Stabilizer, Thickener.

INS 340(iii) Tripotassium phosphate Functional Class : Acidity regulator, Emulsifier, Humectant, Sequestrant, Stabilizer, Thickener.

INS 341(i) Monocalcium dihydrogen phosphateFunctional Class:Acidity regulator, Anticaking agent, Firming agent, Flour treatment agent, Humectant, Raising agent, Sequestrant, Stabilizer, Thickener.

INS 341(ii) Calcium hydrogen phosphate Functional Class :Acidity regulator, Anticaking agent, Firming agent, Flour treatment agent, Humectant, Raising agent, Stabilizer, Thickener.

INS 341(iii) Tricalcium phosphate Functional Class :Acidity regulator, Anticaking agent, Emulsifier, Firming agent, Flour treatment agent, Humectant, Raising agent,Stabilizer, Thickener.

INS 342(i) Ammonium dihydrogen phosphate Functional Class: Acidity regulator, Flour treatment agent.

INS 342(ii)	Diammonium hydrogen phosphate Functional Class: Acidity regulator, Flour treatment agent.
INS 343(i)	Magnesium dihydrogen phosphate Functional Class: Acidity regulator, Anticaking agent.
INS 343(ii)	Magnesium hydrogen phosphate Functional Class: Acidity regulator, Anticaking agent.
INS 343(iii)	Trimagnesium phosphate Functional Class: Acidity regulator, Anticaking agent.
INS 450(i)	Disodium diphosphate Functional Class: Acidity regulator, Emulsifier, Humectant, Raising agent, Sequestrant, Stabilizer, Thickener.
INS 450(ii)	Trisodium diphosphate Functional Class: Acidity regulator, Emulsifier, Humectant, Raising agent, Sequestrant, Stabilizer, Thickener.
INS 450(iii)	Tetrasodium diphosphate Functional Class :Acidity regulator, Emulsifier, Humectant, Raising agent, Sequestrant, Stabilizer, Thickener.
INS 450(v)	Tetrapotassium diphosphate Functional Class:Acidity regulator, Emulsifier, Humectant, Raising agent, Sequestrant, Stabilizer, Thickener.
INS 450(vi)	Dicalcium diphosphate Functional Class:Acidity regulator, Emulsifier, Firming agent, Raising agent, Sequestrant, Stabilizer, Thickener.
INS 450(vii)	Calcium dihydrogen diphosphate Functional Class:Acidity regulator, Emulsifier, Humectant, Raising agent, Sequestrant, Stabilizer.
INS 451(i)	Pentasodium triphosphate Functional Class:Acidity regulator, Emulsifier, Humectant, Sequestrant, Stabilizer, Thickener.
INS 451(ii)	Pentapotassium triphosphate Functional Class:Acidity regulator, Emulsifier, Humectant, Sequestrant, Stabilizer, Thickener.
INS 452(i)	Sodium polyphosphate Functional Class:Acidity regulator, Emulsifier, Humectant, Raising agent, Sequestrant, Stabilizer, Thickener.
INS 452(ii)	Potassium polyphosphate Functional Class :Acidity regulator, Emulsifier, Humectant, Raising agent, Sequestrant, Stabilizer, Thickener.
INS 452(iii)	Sodium calcium polyphosphate Functional Class: Acidity regulator, Emulsifier, Humectant, Raising agent, Sequestrant, Stabilizer.
INS 452(iv)	Calcium polyphosphate Functional Class: Acidity regulator, Emulsifier, Humectant, Raising agent, Sequestrant, Stabilizer, Thickener.
INS 452(v)	Ammonium polyphosphate Functional Class: Emulsifier, Humectant, Sequestrant, Stabilizer, Thickener.
INS 542	Bone phosphate Functional Class: Anticaking agent, Emulsifier, Humectant.

Food Cat No	Food Category	Max Level	Notes
01.2	Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks).	1000 mg/kg	33
01.5.2	Milk and cream powder analogues.	4400 mg/kg	33 & 88
01.8.2	Dried whey and whey products, excluding whey cheeses.	4400 mg/kg	33
02.2.1	Butter .	880 mg/kg	33 & 34
02.2.2	Fat spreads, dairy fat spreads and blended spreads .	2200 mg/kg	33
02.3	Fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions.	2200 mg/kg	33
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5.	1100 mg/kg	33
04.1.2.10	Fermented fruit products.	2200 mg/kg	33
04.2.1.2	Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds.	1760 mg/kg	16 & 33
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3.	2200 mg/kg	33
05.1.5	Imitation chocolate, chocolate substitute products.	2200 mg/kg	33
06.3	Breakfast cereals, including rolled oats.	2200 mg/kg	33
08.2.3	Frozen processed meat, poultry, and game products in whole pieces or cuts.	2200 mg/kg	33
08.3	Processed comminuted meat, poultry, and game products.	2200 mg/kg	33
08.4	Edible casings (e.g., sausage casings).	1100 mg/kg	33
09.3.4	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms (e.g., fish paste), excluding products of food categories 09.3.1 - 09.3.3.	2200 mg/kg	33 & 193
10.2.1	Liquid egg products.	4400 mg/kg	33 & 67
10.2.2	Frozen egg products.	1290 mg/kg	33
11.1.2	Powdered sugar, powdered dextrose.	6600 mg/kg	33 & 56
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings).	1320 mg/kg	33
11.6	Table-top sweeteners, including those containing high intensity sweeteners.	1000 mg/kg	33
12.1.1	Salt.	8800 mg/kg	33
13.3	Dietetic foods intended for special medical purposes (excluding products of food category	2200 mg/kg	33

	13.1.)		
13.4	Dietetic formulae for slimming purposes and weight reduction.	2200 mg/kg	33
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6.	2200 mg/kg	33
13.6	Food supplements.	2200 mg/kg	33
14.1.2.1	Fruit juice.	1000 mg/kg	33, 40 & 122
14.1.2.3	Concentrates for fruit juice.	1000 mg/kg	33, 40, 122 & 127
14.1.3.1	Fruit nectar.	1000 mg/kg	33, 40 & 122
14.1.3.3	Concentrates for fruit nectar.	1000 mg/kg	33, 40, 122 & 127
15.0	Ready-to-eat savouries.	2200 mg/kg	33

POLYDIMETHYLSILOXANE.

INS 900a Polydimethylsiloxane Functional Class: Anticaking agent, Antifoaming agent, Emulsifier

Food Cat No	Food Category	Max Level	Notes
01.5.1	Milk powder and cream powder (plain).	10 mg/kg	
02.1.2	Vegetable oils and fats.	10 mg/kg	
02.1.3	Fish oil, and other animal fats.	10 mg/kg	
02.2.2	Fat spreads, dairy fat spreads and blended spreads.	10 mg/kg	152
04.1.2.3	Fruit in vinegar, oil, or brine.	10 mg/kg	
04.1.2.4	Canned or bottled (pasteurized) fruit.	10 mg/kg	
04.1.2.5	Jams, jellies, marmelades.	30 mg/kg	
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5.	10 mg/kg	
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts.	110 mg/kg	
04.1.2.10	Fermented fruit products.	10 mg/kg	
04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds.	10 mg/kg	15
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce.	10 mg/kg	
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi,	10 mg/kg	

	roots and tubers, pulse sand legumes, and aloe vera), and seaweeds.		
04.2.2.5	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter).	10 mg/kg	
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5.	50 mg/kg	
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3.	10 mg/kg	
05.1.5	Imitation chocolate, chocolate substitute products.	10 mg/kg	
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4.	10 mg/kg	
05.3	Chewing gum.	mg/kg100	
06.4.3	Pre-cooked pastas and noodles and like products.	50 mg/kg	153
06.6	Batters (e.g., for breading or batters for fish or poultry).	10 mg/kg	
12.5	Soups and broths.	10 mg/kg	
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1).	50 mg/kg	
13.4	Dietetic formulae for slimming purposes and weight reduction.	50 mg/kg	
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6.	50 mg/kg	
13.6	Food supplements.	50 mg/kg	
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks.	20 mg/kg	

POLYETHYLENE GLYCOL.

INS 1521 Polyethylene glycol Functional Class: Antifoaming agent, Carrier, Emulsifier, Glazing agent.

Food Cat No	Food Category	Max Level	Notes
04.1.1.2	Surface-treated fresh fruit.	GMP	
05.3	Chewing gum.	20000 mg/kg	
11.6	Table-top sweeteners, including those containing high intensity sweeteners.	10000 mg/kg	
13.6	Food supplements.	70000 mg/kg	
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks.	1000 mg/kg	

POLYSORBATES.

INS 432 Polyoxyethylene (20) sorbitan monolaurate Functional Class: Emulsifier.
 INS 433 Polyoxyethylene (20) sorbitan monooleate Functional Class: Emulsifier.
 INS 434 Polyoxyethylene (20) sorbitan monopalmitate Functional Class: Emulsifier.
 INS 435 Polyoxyethylene (20) sorbitan monostearate Functional Class: Emulsifier.
 INS 436 Polyoxyethylene (20) sorbitan tristearate Functional Class: Emulsifier.

Food Cat No	Food Category	Max Level	Notes
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey based drinks).	3000 mg/kg	
01.3.2	Beverage whiteners.	4000 mg/kg	
01.4.1	Pasteurized cream (plain).	1000 mg/kg	
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain).	1000 mg/kg	
01.4.3	Clotted cream (plain).	1000 mg/kg	
01.4.4	Cream analogues.	5000 mg/kg	
01.5.2	Milk and cream powder analogues.	4000 mg/kg	
01.6.1	Unripened cheese.	80 mg/kg	38
01.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt).	3000 mg/kg	
02.1.2	Vegetable oils and fats.	5000 mg/kg	102

02.1.3	Fish oil, and other animal fats.	5000 mg/kg	102
02.2.2	Fat spreads, dairy fat spreads and blended spreads.	5000 mg/kg	102
02.3	Fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions.	5000 mg/kg	102
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	3000 mg/kg	102
03.0	Edible ices, including sherbet and sorbet.	1000 mg/kg	
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk.	1000 mg/kg	154
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts.	3000 mg/kg	
04.1.2.11	Fruit fillings for pastries.	3000 mg/kg	
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5.	3000 mg/kg	
05.1.2	Cocoa mixes (syrups).	500 mg/kg	
05.1.3	Cocoa-based spreads, including fillings.	1000 mg/kg	
05.1.4	Cocoa and chocolate products.	5000 mg/kg	101
05.1.5	Imitation chocolate, chocolate substitute products.	5000 mg/kg	
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4.	1000 mg/kg	
05.3	Chewing gum.	5000 mg/kg	
05.4	Decorations (e.g., for fine bakery wares), toppings (non fruit) and sweet sauces.	3000 mg/kg	
06.4.2	Dried pastas and noodles and like products.	5000 mg/kg	
06.4.3	Pre-cooked pastas and noodles and like products.	5000 mg/kg	153
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding).	3000 mg/kg	
06.6	Batters (e.g., for breading or batters for fish or poultry).	5000 mg/kg	2
07.1.1	Breads and rolls.	3000 mg/kg	
07.1.2	Crackers, excluding sweet crackers.	5000	11

		mg/kg	
07.1.3	Other ordinary bakery products (e.g., bagels, pita, English muffins).	3000 mg/kg	11
07.1.4	Bread-type products, including bread stuffing and bread crumbs.	3000 mg/kg	11
07.1.5	Steamed breads and buns.	3000 mg/kg	11
07.1.6	Mixes for bread and ordinary bakery wares	3000 mg/kg	11
07.2	Fine bakery wares (sweet, salty, savoury) and mixes.	3000 mg/kg	
08.2	Processed meat, poultry, and game products in whole pieces or cuts.	5000 mg/kg	
08.3	Processed comminuted meat, poultry, and game products.	5000 mg/kg	
08.4	Edible casings (e.g., sausage casings).	1500 mg/kg	
10.4	Egg-based desserts (e.g., custard).	3000 mg/kg	
12.1.1	Salt.	10 mg/kg	
12.2.1	Herbs and spices.	2000 mg/kg	
12.2.2	Seasonings and condiments.	5000 mg/kg	
12.5	Soups and broths.	1000 mg/kg	
12.6.1	Emulsified sauces (e.g., mayonnaise, salad dressing).	3000 mg/kg	
12.6.2	Non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy).	5000 mg/kg	
12.6.3	Mixes for sauces and gravies.	5000 mg/kg	127
12.6.4	Clear sauces (e.g., fish sauce).	5000 mg/kg	
12.7	Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.3.	2000 mg/kg	
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1).	1000 mg/kg	
13.4	Dietetic formulae for slimming purposes and weight reduction.	1000 mg/kg	
13.6	Food supplements.	25000 mg/kg	
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks.	500 mg/kg	127

POLYVINYLPIRROLIDONE.

INS 1201 Polyvinylpyrrolidone Functional Class: Emulsifier, Stabilizer, Thickener.

Food Cat No	Food Category	Max Level	Notes
04.1.1.2	Surface-treated fresh fruit.	GMP	
05.3	Chewing gum.	10000 mg/kg	
11.6	Table-top sweeteners, including those containing high intensity sweeteners.	3000 mg/kg	
12.3	Vinegars.	40 mg/kg	
13.6	Food supplements.	GMP	
14.1.4.3	Concentrates (liquid or solid) for water-based flavoured drinks.	500 mg/kg	

POTASSIUM CARBONATE.

INS 501(i) Potassium carbonate Functional Class: Acidity regulator, Stabilizer.

Food Cat No	Food Category	Max Level	Notes
01.8.2	Dried whey and whey products, excluding whey cheeses.	GMP	
13.1.1	Infant formulae.	2000 mg/kg	55 & 72
13.1.2	Follow-up formulae.	GMP	72

POTASSIUM CHLORIDE.

INS 508 Potassium chloride Functional Class: Flavour enhancer, Gelling agent, Thickener.

Food Cat No	Food Category	Max Level	Notes
01.8.2	Dried whey and whey products, excluding whey cheeses.	GMP	

POTASSIUM HYDROGEN CARBONATE

INS 501 (ii) Potassium hydrogen carbonate Functional Class: Acidity regulator, Stabilizer

Food Cat No	Food Category	Max Level	Notes
01.8.2	Dried whey and whey products, excluding whey cheeses.	GMP	

POTASSIUM HYDROXIDE.

INS 525 Potassium hydroxide Functional Class: Acidity regulator.

Food Cat No	Food Category	Max Level	Notes
01.8.2	Dried whey and whey products, excluding whey cheeses.	GMP	
13.1.2	Follow-up formulae.	GMP	72

POWDERED CELLULOSE.

INS 460(ii) Powdered cellulose Functional Class Anticaking agent, Bulking agent, Emulsifier, Glazing agent, Humectant, Stabilizer, Thickener.

Food Cat No	Food Category	Max Level	Notes
01.8.2	Dried whey and whey products, excluding whey cheeses .	10000 mg/kg	

PROPIONIC ACID.

INS 280 Propionic acid Functional Class: Preservative.

Food Cat No	Food Category	Max Level	Notes
01.6.6	Whey protein cheese.	3000 mg/kg	70

PROPYL GALLATE.

INS 310 Propyl gallate Functional Class: Antioxidant.

Food Cat No	Food Category	Max Level	Notes
01.5.1	Milk powder and cream powder (plain).	200 mg/kg	15, 75 & 196
01.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt).	90 mg/kg	2 & 15
02.1.1	Butter oil, anhydrous milk fat, ghee.	100 mg/kg	15, 133 & 171
02.1.2	Vegetable oils and fats.	200 mg/kg	15 & 130
02.1.3	Fish oil, and other animal fats.	200 mg/kg	15 & 130
02.2.2	Fat spreads, dairy fat spreads and blended spreads.	200 mg/kg	15 & 130
02.3	Fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions.	200 mg/kg	15 & 130
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7.	200 mg/kg	15 & 130
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts.	90 mg/kg	2 & 15
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and	50 mg/kg	15, 76 & 196

	aloe vera), seaweeds, and nuts and seeds.		
05.1	Cocoa products and chocolate products including imitation sand chocolate substitutes.	200 mg/kg	15 & 130
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4.	200 mg/kg	15 & 130
05.3	Chewing gum.	1000 mg/kg	130
05.4	Decorations (e.g., for fine bakery wares), toppings (non fruit) and sweet sauces.	200 mg/kg	15 & 130
06.1	Whole, broken, or flaked grain, including rice.	100 mg/kg	15
06.3	Breakfast cereals, including rolled oats.	200 mg/kg	15 & 196
06.4.3	Pre-cooked pastas and noodles and like products.	100 mg/kg	15 & 130
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding).	90 mg/kg	2 & 15
07.1.3	Other ordinary bakery products (e.g., bagels, pita, English muffins).	100 mg/kg	15 & 130
07.2.3	Mixes for fine bakery wares (e.g., cakes, pancakes).	200 mg/kg	15 & 196
08.2	Processed meat, poultry, and game products in whole pieces or cuts	200 mg/kg	15 & 130
08.3	Processed comminuted meat, poultry, and game products	200 mg/kg	15 & 130
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms.	100 mg/kg	15 & 196
10.4	Egg-based desserts (e.g., custard).	90 mg/kg	2 & 15
12.2	Herbs, spices, seasonings and condiments (e.g., seasoning for instant noodles).	200 mg/kg	15 & 130
12.5.2	Mixes for soups and broths.	200 mg/kg	15 & 130
12.6	Sauces and like products.	200 mg/kg	15 & 130
13.6	Food supplements.	400 mg/kg	15 & 196
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks.	1000 mg/kg	15
15.1	Snacks - potato, cereal, flour or starch based (from root sand tubers, pulses and legumes).	200 mg/kg	15 & 130
15.2	Processed nuts, including coated nuts and nut mixtures (with e.g., dried fruit).	200 mg/kg	15 & 130

PROPYLENE GLYCOL ESTERS OF FATTY ACIDS.

INS 477 Propylene glycol esters of fatty acids Functional Class: Emulsifier.

Food Cat No	Food Category	Max Level	Notes
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey based drinks).	5000 mg/kg	
01.3.2	Beverage whiteners.	1000 mg/kg	
01.4.4	Cream analogues.	5000 mg/kg	86
01.5.2	Milk and cream powder analogues.	100000 mg/kg	
01.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt).	5000 mg/kg	
02.1.2	Vegetable oils and fats.	10000 mg/kg	
02.1.3	Fish oil, and other animal fats.	10000 mg/kg	
02.2.2	Fat spreads, dairy fat spreads and blended spreads.	20000 mg/kg	
02.3	Fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions.	30000 mg/kg	
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7.	40000 mg/kg	
03.0	Edible ices, including sherbet and sorbet.	5000 mg/kg	
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk.	40000 mg/kg	
04.1.2.9	Fruit-based desserts, including fruit flavoured water-based desserts.	40000 mg/kg	
04.1.2. 11	Fruit fillings for pastries.	40000 mg/kg	
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5.	5000 mg/kg	
05.1.1	Cocoa mixes (powders) and cocoa mass/cake.	5000 mg/kg	97
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4.	5000 mg/kg	
05.3	Chewing gum.	20000 mg/kg	

05.4	Decorations (e.g., for fine bakery wares), toppings (non fruit) and sweet sauces.	40000 mg/kg	
06.4.3	Pre-cooked pastas and noodles and like products.	5000 mg/kg	2 & 153
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding).	40000 mg/kg	
07.0	Bakery wares.	15000 mg/kg	11 & 72
10.4	Egg-based desserts (e.g., custard).	40000 mg/kg	
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings).	5000 mg/kg	
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1).	5000 mg/kg	
13.4	Dietetic formulae for slimming purposes and weight reduction.	5000 mg/kg	
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks.	500 mg/kg	

QUILLAIA EXTRACTS.

INS 999(i) Quillaia extract type I Functional Class: Emulsifier, Foaming agent.

INS 999(ii) Quillaia extract type 2 Functional Class: Emulsifier, Foaming agent.

Food Cat No	Food Category	Max Level	Notes
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks.	50 mg/kg	132 & 168

RIBOFLAVINS.

INS 101(i) Riboflavin, synthetic Functional Class: Colour.

INS 101(ii) Riboflavin 5'-phosphate sodium Functional Class: Colour.

INS 101(iii) Riboflavin from Bacillus subtilis Functional Class: Colour.

Food Cat No	Food Category	Max Level	Notes
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey based drinks).	300 mg/kg	52
01.3.2	Beverage whiteners.	300 mg/kg	
01.5.2	Milk and cream powder analogues.	300 mg/kg	
01.6.1	Unripened cheese.	300 mg/kg	

01.6.2.1	Ripened cheese, includes rind.	300 mg/kg	
01.6.2.2	Rind of ripened cheese.	300 mg/kg	
01.6.4	Processed cheese.	300 mg/kg	
01.6.5	Cheese analogues.	300 mg/kg	
01.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt).	300 mg/kg	
02.2.2	Fat spreads, dairy fat spreads and blended spreads.	300 mg/kg	
02.3	Fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions.	300 mg/kg	
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7.	300 mg/kg	
03.0	Edible ices, including sherbet and sorbet.	500 mg/kg	
04.1.1.2	Surface-treated fresh fruit.	300 mg/kg	4 & 16
04.1.2.4	Canned or bottled (pasteurized) fruit.	300 mg/kg	
04.1.2.5	Jams, jellies, marmelades.	200 mg/kg	
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5.	500 mg/kg	
04.1.2.7	Candied fruit.	300 mg/kg	
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk.	300 mg/kg	182
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts.	300 mg/kg	
04.1.2.10	Fermented fruit products.	500 mg/kg	
04.1.2.11	Fruit fillings for pastries.	300 mg/kg	
04.2.1.2	Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds.	300 mg/kg	4 & 16
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce.	500 mg/kg	
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5.	300 mg/kg	92
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3	500 mg/kg	
05.1.5	Imitation chocolate, chocolate substitute products.	1000 mg/kg	

05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4.	1000 mg/kg	
05.3	Chewing gum.	1000 mg/kg	
05.4	Decorations (e.g., for fine bakery wares), toppings (non fruit) and sweet sauces.	1000 mg/kg	
06.3	Breakfast cereals, including rolled oats.	300 mg/kg	
06.4.3	Pre-cooked pastas and noodles and like products.	300 mg/kg	153
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding).	300 mg/kg	
06.6	Batters (e.g., for breading or batters for fish or poultry).	300 mg/kg	
06.8.1	Soybean-based beverages.	50 mg/kg	
07.2	Fine bakery wares (sweet, salty, savoury) and mixes.	300 mg/kg	
08.2	Processed meat, poultry, and game products in whole pieces or cuts.	1000 mg/kg	16
08.3	Processed comminuted meat, poultry, and game products.	1000 mg/kg	16
08.4	Edible casings (e.g., sausage casings).	1000 mg/kg	16
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms.	1000 mg/kg	95
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	300 mg/kg	16
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms.	300 mg/kg	16
09.2.4.1	Cooked fish and fish products.	300 mg/kg	95
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms.	300 mg/kg	
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms.	300 mg/kg	16
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	300 mg/kg	22
09.3.1	Fish and fish products, including mollusks, crustaceans, and echinoderms, marinated and/or in jelly.	300 mg/kg	16
09.3.2	Fish and fish products, including mollusks, crustaceans, and echinoderms, pickled and/or in brine.	300 mg/kg	16
09.3.3	Salmon substitutes, caviar, and other fish roe products	300 mg/kg	
09.3.4	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms (e.g.,	300 mg/kg	

	fish paste), excluding products of food categories 09.3.1 - 09.3.3.		
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	95
10.1	Fresh eggs.	300 mg/kg	4
10.4	Egg-based desserts (e.g., custard).	300 mg/kg	
11.3	Sugar solutions and syrups, also (partially) inverted, including treacle and molasses, excluding products of food category 11.1.3.	300 mg/kg	
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings).	300 mg/kg	
12.2.2	Seasonings and condiments.	350 mg/kg	
12.4	Mustards.	300 mg/kg	
12.5	Soups and broths.	200 mg/kg	
12.6	Sauces and like products.	350 mg/kg	
12.7	Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.3.	300 mg/kg	
12.9.1	Fermented soybean paste (e.g., miso).	30 mg/kg	
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1).	300 mg/kg	
13.4	Dietetic formulae for slimming purposes and weight reduction.	300 mg/kg	
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6.	300 mg/kg	
13.6	Food supplements.	300 mg/kg	
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks.	50 mg/kg	
15.1	Snacks - potato, cereal, flour or starch based (from root and tubers, pulses and legumes).	1000 mg/kg	
15.2	Processed nuts, including coated nuts and nut mixtures (with e.g., dried fruit).	1000 mg/kg	

SALTS OF MYRISTIC, PALMITIC AND STEARIC ACIDS WITH AMMONIA, CALCIUM, POTASSIUM AND SODIUM

INS 470(i) Salts of myristic, palmitic and stearic acids with ammonia, calcium, potassium and sodium
Functional Class: Anticaking agent, Emulsifier, Stabilizer.

Food Cat No	Food Category	Max Level	Notes
12.1.1	Salt.	GMP	71

SHELLAC, BLEACHED.

INS 904 Shellac, bleached
Functional Class: Glazing agent.

Food Cat No	Food Category	Max Level	Notes
04.1.1.2	Surface-treated fresh fruit.	GMP	
04.2.1.2	Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds.	GMP	79
05.1.4	Cocoa and chocolate products.	GMP	3
05.1.5	Imitation chocolate, chocolate substitute products.	GMP	3
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4.	GMP	3
05.3	Chewing gum.	GMP	3
05.4	Decorations (e.g., for fine bakery wares), toppings (non fruit) and sweet sauces.	GMP	
07.2	Fine bakery wares (sweet, salty, savoury) and mixes.	GMP	3
13.6	Food supplements.	GMP	3
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa.	GMP	108
15.0	Ready-to-eat savouries.	GMP	3

SILICON DIOXIDE, AMORPHOUS.

INS 551 Silicon dioxide, amorphous
Functional Class: Anticaking agent.

Food Cat No	Food Category	Max Level	Notes
01.8.2	Dried whey and whey products, excluding whey cheeses.	10000 mg/kg	
11.1.2	Powdered sugar, powdered dextrose.	15000 mg/kg	56
12.1.1	Salt.	GMP	

SODIUM ALUMINOSILICATE.

INS 554 Sodium aluminosilicate Functional Class: Anticaking agent.

Food Cat No	Food Category	Max Level	Notes
01.8.2	Dried whey and whey products, excluding whey cheeses.	10000 mg/kg	
11.1.2	Powdered sugar, powdered dextrose.	15000 mg/kg	56

SODIUM ASCORBATE.

INS 301 Sodium ascorbate Functional Class: Antioxidant.

Food Cat No	Food Category	Max Level	Notes
14.1.2.1	Fruit juice .	GMP	
14.1.2.3	Concentrates for fruit juice.	GMP	127
14.1.3.1	Fruit nectar.	GMP	
14.1.3.3	Concentrates for fruit nectar.	GMP	127

SODIUM CARBONATE.

INS 500 (i) Sodium carbonate Functional Class: Acidity regulator, Anticaking agent, Raising agent.

Food Cat No	Food Category	Max Level	Notes
01.8.2	Dried whey and whey products, excluding whey cheeses.	GMP	
02.2.1	Butter.	GMP	
13.1.1	Infant formulae.	2000 mg/kg	55 & 72
13.1.2	Follow-up formulae.	GMP	72

SODIUM DIHYDROGEN CITRATE.

INS 331(i) Sodium dihydrogen citrate Functional Class: Acidity regulator, Emulsifier, Sequestrant, Stabilizer.

Food Cat No	Food Category	Max Level	Notes
01.8.2	Dried whey and whey products, excluding whey cheeses.	GMP	
02.1.1	Butter oil, anhydrous milkfat, ghee.	GMP	171
13.1.2	Follow-up formulae.	GMP	72

SODIUM HYDROGEN CARBONATE.

INS 500(ii) Sodium hydrogen carbonate Functional Class: Acidity regulator, Anticaking agent, Raising agent.

Food Cat No	Food Category	Max Level	Notes
01.8.2	Dried whey and whey products, excluding whey cheeses.	GMP	
02.2.1	Butter.	GMP	
13.1.1	Infant formulae.	2000 mg/kg	55 & 72
13.1.2	Follow-up formulae.	GMP	72

SODIUM HYDROXIDE.

INS 524 Sodium hydroxide Functional Class: Acidity regulator.

Food Cat No	Food Category	Max Level	Notes
01.8.2	Dried whey and whey products, excluding whey cheeses.	GMP	
02.2.1	Butter.	GMP	
13.1.1	Infant formulae.	2000 mg/kg	55 & 72
13.1.2	Follow-up formulae.	GMP	72

SODIUM PROPIONATE.

INS 281 Sodium propionate Functional Class: Preservative.

Food Cat No	Food Category	Max Level	Notes
01.6.6	Whey protein cheese.	3000 mg/kg	70

SODIUM SESQUICARBONATE.

INS 500(iii) Sodium sesquicarbonate Functional Class: Acidity regulator, Anticaking agent, Raising agent.

Food Cat No	Food Category	Max Level	Notes
01.8.2	Dried whey and whey products, excluding whey cheeses.	GMP	2006

SORBATES.

INS 200 Sorbic acid Functional Class: Preservative.

INS 201 Sodium sorbate Functional Class: Preservative.

INS 202 Potassium sorbate Functional Class: Preservative.

INS 203 Calcium sorbate Functional Class: Preservative.

Food Cat No	Food Category	Max Level	Notes
01.3.2	Beverage whiteners.	200 mg/kg	
01.6.3	Whey cheese.	1000 mg/kg	
01.6.5	Cheese analogues.	3000 mg/kg	3
01.6.6	Whey protein cheese.	3000 mg/kg	
02.2.2	Fat spreads, dairy fat spreads and blended spreads.	2000 mg/kg	
02.3	Fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions.	1000 mg/kg	
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7.	1000 mg/kg	
04.1.2.3	Fruit in vinegar, oil, or brine.	1000 mg/kg	
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5.	1000 mg/kg	
04.1.2.10	Fermented fruit products.	1000 mg/kg	
04.1.2.11	Fruit fillings for pastries.	1000 mg/kg	
04.1.2.12	Cooked fruit.	1200 mg/kg	
05.1.5	Imitation chocolate, chocolate substitute products.	1500 mg/kg	
05.3	Chewing gum.	1500 mg/kg	
06.6	Batters (e.g., for breading or batters for fish or poultry).	2000 mg/kg	
09.2.4.1	Cooked fish and fish products.	2000 mg/kg	
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms.	2000 mg/kg	42
10.2.1	Liquid egg products.	5000 mg/kg	

10.2.2	Frozen egg products.	1000 mg/kg	
10.2.3	Dried and/or heat coagulated egg products.	1000 mg/kg	
10.4	Egg-based desserts (e.g., custard).	1000 mg/kg	
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings).	1000 mg/kg	
11.6	Table-top sweeteners, including those containing high- intensity sweeteners.	1000 mg/kg	42
12.2	Herbs, spices, seasonings and condiments (e.g., seasoning for instant noodles).	1000 mg/kg	
12.7	Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.3.	1500 mg/kg	
12.9.1	Fermented soybean paste (e.g., miso).	1000 mg/kg	
12.9.2.1	Fermented soybean sauce.	1000 mg/kg	
12.9.2.3	Other soybean sauces.	1000 mg/kg	
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1).	1500 mg/kg	
13.4	Dietetic formulae for slimming purposes and weight reduction.	1500 mg/kg	
14.1.2.1	Fruit juice.	1000 mg/kg	42, 91 & 122
14.1.2.3	Concentrates for fruit juice.	1000 mg/kg	42, 91, 122& 127
14.1.3.1	Fruit nectar.	1000 mg/kg	42, 91 & 122
14.1.3.3	Concentrates for fruit nectar.	1000 mg/kg	42, 91, 122& 127
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes).	1000 mg/kg	42
15.2	Processed nuts, including coated nuts and nut mixtures (with e.g., dried fruit).	1000 mg/kg	42

STANNOUS CHLORIDE.

INS 512 Stannous chloride Functional Class: Antioxidant, Colour retention agent.

Food Cat No	Food Category	Max Level	Notes
04.1.2.4	Canned or bottled (pasteurized) fruit.	20 mg/kg	43
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulse and legumes, and aloe vera), and seaweeds.	25 mg/kg	43
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks.	20 mg/kg	43

STEAROYL LACTYLATES.

INS 481(i) Sodium stearoyl lactylate Functional Class: Emulsifier, Stabilizer.

INS 482(i) Calcium stearoyl lactylate Functional Class: Emulsifier.

Food Cat No	Food Category	Max Level	Notes
02.2.2	Fat spreads, dairy fat spreads and blended spreads.	10000 mg/kg	

STEARYL CITRATE.

INS 484 Stearyl citrate Functional Class: Emulsifier, Sequestrant.

Food Cat No	Food Category	Max Level	Notes
02.1.2	Vegetable oils and fats.	GMP	
02.1.3	Fish oil, and other animal fats.	GMP	
05.3	Chewing gum.	15000 mg/kg	
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks.	500 mg/kg	

SUCROGLYCERIDES.

INS 474 Sucroglycerides Functional Class: Emulsifier

Food Cat No	Food Category	Max Level	Notes
01.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt).	5000 mg/kg	
02.2.2	Fat spreads, dairy fat spreads and blended spreads.	10000 mg/kg	102
02. 3	Fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions.	10000 mg/kg	102
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7.	5000 mg/kg	
03.0	Edible ices, including sherbet and sorbet.	5000 mg/kg	
04.1.1.2	Surface-treated fresh fruit.	GMP	
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts.	5000 mg/kg	
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5.	5000 mg/kg	
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4.	5000 mg/kg	
05.3	Chewing gum.	10000 mg/kg	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding).	5000 mg/kg	
07.2	Fine bakery wares (sweet, salty, savoury) and mixes.	10000 mg/kg	
08.2.2	Heat-treated processed meat, poultry, and game products in whole pieces or cuts.	5000 mg/kg	15
08.3.2	Heat-treated processed comminuted meat, poultry, and game products.	5000 mg/kg	15
10.4	Egg-based desserts (e.g., custard).	5000 mg/kg	
12.5	Soups and broths.	2000 mg/kg	
12.6	Sauces and like products.	10000 mg/kg	
13.3	Dietetic foods intended for special medical purposes(excluding products of food category 13.1)	5000 mg/kg	

13.4	Dietetic formulae for slimming purposes and weight reduction.	5000 mg/kg	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa.	1000 mg/kg	176

SUCROSE ACETATE ISOBUTYRATE.

INS 444 Sucrose acetate isobutyrate Functional Class: Emulsifier, Stabilizer.

Food Cat No	Food Category	Max Level	Notes
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks.	500 mg/kg	

SULFITES.

INS 220 Sulfur dioxide Functional Class: Antioxidant, Preservative
 INS 221 Sodium sulfite Functional Class: Antioxidant, Preservative
 INS 222 Sodium hydrogen sulfite Functional Class: Antioxidant, Preservative
 INS 223 Sodium metabisulfite Functional Class: Antioxidant, Bleaching agent, Flour treatment agent, Preservative.
 INS 224 Potassium metabisulfite Functional Class: Antioxidant, Preservative.
 INS 225 Potassium sulfite Functional Class: Antioxidant, Preservative.
 INS 227 Calcium hydrogen sulfite Functional Class: Antioxidant, Preservative.
 INS 228 Potassium bisulfite Functional Class: Antioxidant, Preservative.
 INS 539 Sodium thiosulfate Functional Class: Antioxidant, Sequestrant

Food Cat No	Food Category	Max Level	Notes
04.1.1.2	Surface-treated fresh fruit.	30 mg/kg	44 & 204
04.1.2.1	Frozen fruit.	500 mg/kg	44 & 155
04.1.2.2	Dried fruit.	1000 mg/kg	44, 135 & 218
04.1.2.3	Fruit in vinegar, oil, or brine.	100 mg/kg	44
04.1.2.5	Jams, jellies, marmelades.	100 mg/kg	44
04.1.2.7	Candied fruit.	100 mg/kg	44
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk.	500 mg/kg	44
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts.	100 mg/kg	44
04.1.2.10	Fermented fruit products.	100 mg/kg	44
04.1.2.11	Fruit fillings for pastries.	100	44

		mg/kg	
04.2.1.3	Peeled, cut or shredded fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds.	50 mg/kg	44, 76 & 136
04.2.2.1	Frozen vegetables (including mushrooms and fungi, root sand tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds.	50 mg/kg	44, 76, 136 & 137
04.2.2.2	Dried vegetables (including mushrooms and fungi, root sand tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds.	500 mg/kg	44 & 105
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce.	100 mg/kg	44
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulse sand legumes, and aloe vera), and seaweeds.	50 mg/kg	44
04.2.2.5	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter).	500 mg/kg	44 & 138
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5.	300 mg/kg	44 & 205
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3.	500 mg/kg	44
06.2.1	Flours.	200 mg/kg	44
06.2.2	Starches.	50 mg/kg	44
06.4.3	Pre-cooked pastas and noodles and like products.	20 mg/kg	44
07.2	Fine bakery wares (sweet, salty, savoury) and mixes.	50 mg/kg	44
09.1.2	Fresh mollusks, crustaceans, and echinoderms.	100 mg/kg	44
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms.	100 mg/kg	44 & 139
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms.	150 mg/kg	44

09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms.	30 mg/kg	44
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms.	150 mg/kg	44& 140
11.1.1	White sugar, dextrose anhydrous, dextrose monohydrate, fructose.	15mg/kg	44
11.1.2	Powdered sugar, powdered dextrose.	15mg/kg	44
11.1.3	Soft white sugar, soft brown sugar, glucose syrup, dried glucose syrup, raw cane sugar.	20 mg/kg	44& 111
11.1.5	Plantation or mill white sugar.	70 mg/kg	44
11.2	Brown sugar excluding products of food category 11.1.3.	40 mg/kg	44
11.3	Sugar solutions and syrups, also (partially) inverted, including treacle and molasses, excluding products of food category 11.1.3.	70 mg/kg	44
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings).	40 mg/kg	44
12.2.1	Herbs and spices.	150 mg/kg	44
12.2.2	Seasonings and condiments.	200 mg/kg	44
12.3	Vinegars.	100 mg/kg	44
12.4	Mustards.	250 mg/kg	44& 106
12.6	Sauces and like products.	300 mg/kg	44
14.1.2.1	Fruit juice.	50 mg/kg	44& 122
14.1.2.2	Vegetable juice.	50 mg/kg	44& 122
14.1.2.3	Concentrates for fruit juice.	50 mg/kg	44, 122 &127
14.1.2.4	Concentrates for vegetable juice.	50 mg/kg	44, 122 &127
14.1.3.1	Fruit nectar.	50 mg/kg	44& 122
14.1.3.2	Vegetable nectar.	50 mg/kg	44 & 122
14.1.3.3	Concentrates for fruit nectar.	50 mg/kg	44, 122 &127
14.1.3.4	Concentrates for vegetable nectar.	50 mg/kg	12744, 122&
14.1.4	Water-based flavoured drinks, including "sport," "energy," or electrolyte" drinks and particulated drinks.	70 mg/kg	44, 127 &143
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes).	50 mg/kg	44

*** SUNSET YELLOW FCF**

INS 110 Sunset yellow FCF Functional Class: Colour.

Food Cat No	Food Category	Max Level	Notes
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey based drinks).	300 mg/kg	52
01.6.1	Unripened cheese.	300 mg/kg	3
01.6.2.2	Rind of ripened cheese.	300 mg/kg	
01.6.4	Processed cheese.	200 mg/kg	3
01.6.5	Cheese analogues.	300 mg/kg	3
01.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt).	300 mg/kg	161
02.1.3	Fish oil, and other animal fats.	300 mg/kg	161
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7.	50 mg/kg	
03.0	Edible ices, including sherbet and sorbet.	50 mg/kg	
04.1.2.5	Jams, jellies, marmelades.	300 mg/kg	161
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5.	300 mg/kg	161
04.1.2.7	Candied fruit.	200 mg/kg	161
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk.	300 mg/kg	161 & 182
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts.	50 mg/kg	161
04.1.2.11	Fruit fillings for pastries.	300 mg/kg	161
04.2.1.2	Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds.	300 mg/kg	4 & 16
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5.	50 mg/kg	92
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed	200 mg/kg	92

	products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3.		
05.1.4	Cocoa and chocolate products.	400 mg/kg	183
05.1.5	Imitation chocolate, chocolate substitute products.	300 mg/kg	
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4.	300 mg/kg	161
05.3	Chewing gum.	300 mg/kg	
05.4	Decorations (e.g., for fine bakery wares), toppings (non fruit) and sweet sauces.	300 mg/kg	
06.3	Breakfast cereals, including rolled oats	300 mg/kg	161
06.4.3	Pre-cooked pastas and noodles and like products.	300 mg/kg	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding).	50 mg/kg	
07.2	Fine bakery wares (sweet, salty, savoury) and mixes.	50 mg/kg	
08.1	Fresh meat, poultry, and game.	300 mg/kg	4 & 16
08.2	Processed meat, poultry, and game products in whole pieces or cuts.	300 mg/kg	16
08.3.1.1	Cured (including salted) non-heat treated processed comminuted meat, poultry, and game products.	300 mg/kg	16
08.3.1.2	Cured (including salted) and dried non-heat treated processed comminuted meat, poultry, and game products.	135 mg/kg	
08.3.1.3	Fermented non-heat treated processed comminuted meat, poultry, and game products.	300 mg/kg	16
08.3.2	Heat-treated processed comminuted meat, poultry, and game products.	300 mg/kg	16
08.3.3	Frozen processed comminuted meat, poultry, and game products.	300 mg/kg	16
08.4	Edible casings (e.g., sausage casings).	300 mg/kg	16
09.1.1	Fresh fish.	300 mg/kg	4, 16 & 50
09.1.2	Fresh mollusks, crustaceans, and echinoderms.	300 mg/kg	4 & 16
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms.	300 mg/kg	95
09.2.2	Frozen battered fish, fish fillets, and fish	300	16

	products, including mollusks, crustaceans, and echinoderms.	mg/kg	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms.	300 mg/kg	16 & 95
09.2.4.1	Cooked fish and fish products	300 mg/kg	95
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	250 mg/kg	
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms.	300 mg/kg	16
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms.	100 mg/kg	22
09.3.1	Fish and fish products, including mollusks, crustaceans, and echinoderms, marinated and/or in jelly.	300 mg/kg	16
09.3.2	Fish and fish products, including mollusks, crustaceans, and echinoderms, pickled and/or in brine.	300 mg/kg	16
09.3.3	Salmon substitutes, caviar, and other fish roe products.	300 mg/kg	
09.3.4	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms (e.g., fish paste), excluding products of food categories 09.3.1 - 09.3.3.	300 mg/kg	
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms.	300 mg/kg	95
10.1	Fresh eggs.	GMP	4
10.4	Egg-based desserts (e.g., custard).	50 mg/kg	
12.2.2	Seasonings and condiments.	300 mg/kg	
12.4	Mustards.	300 mg/kg	
12.5	Soups and broths.	50 mg/kg	
12.6	Sauces and like products.	300 mg/kg	
13.3	Dietetic foods intended for special medical purposes excluding products of food category 13.1).	50 mg/kg	
13.4	Dietetic formulae for slimming purposes and weight reduction.	50 mg/kg	
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6.	300 mg/kg	
13.6	Food supplements.	300 mg/kg	
14.1.4	Water-based flavoured drinks, including	100	127 & 161

	"sport, "energy," or electrolyte" drinks and particulated drinks.	mg/kg	
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes).	200 mg/kg	

*This material may be having a negative effect on activity and concentration in children.(The prior statement must be written under contents).

TALC

INS 553(iii) Talc Functional Class: Anticaking agent, Glazing agent, Thickener

Food Cat No	Food Category	Max Level	Notes
01.8.2	Dried whey and whey products, excluding whey cheeses.	10000 mg/kg	

TARTRATES.

INS 334 L(+)- Tartaric acid Functional Class: Acidity regulator, Antioxidant, sequestrant
 INS 335(i) Monosodium tartrate Functional Class: Acidity regulator, Sequestrant, stabilizer
 INS 335(ii) Sodium L(+)-tartrate Functional Class: Acidity regulator, Sequestrant, stabilizer
 INS 336(i) Monopotassium tartrate Functional Class: Acidity regulator, sequestrant, Stabilizer
 INS 336(ii) Dipotassium tartrate Functional Class: Acidity regulator, Sequestrant, stabilizer
 INS 337 Potassium sodium L(+)-tartrate Functional Class: Acidity regulator, sequestrant, Stabilizer

Food Cat No	Food Category	Max Level	Notes
14.1.2.1	Fruit juice.	4000 mg/kg	45, 128 & 129
14.1.2.3	Concentrates for fruit juice.	4000 mg/kg	45, 127, 128 & 129
14.1.3.1	Fruit nectar.	4000 mg/kg	45 & 128
14.1.3.3	Concentrates for fruit nectar.	4000 mg/kg	45, 127 & 128

TERTIARY BUTYLHYDROQUINONE (TBHQ).

INS 319 Tertiary butylhydroquinone (TBHQ) Functional Class: Antioxidant.

Food Cat No	Food Category	Max Level	Notes
01.3.2	Beverage whiteners.	100mg/kg	15 & 195
02.1.2	Vegetable oils and fats.	200mg/kg	15 & 130
02.1.3	Fish oil, and other animal fats.	200mg/kg	15 & 130
02.2.2	Fat spreads, dairy fat spreads and blended spreads.	200mg/kg	15 & 130
02.3	Fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions.	200mg/kg	15 & 130
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7.	200mg/kg	15 & 130
03.0	Edible ices, including sherbet and sorbet.	200mg/kg	15 & 195
05.1.4	Cocoa and chocolate products.	200 mg/kg	15, 130 & 141
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4.	200mg/kg	15 & 130
05.3	Chewing gum.	400 mg/kg	130
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces.	200mg/kg	15 & 130
06.4.3	Pre-cooked pastas and noodles and like products.	200mg/kg	15 & 130
07.1.1	Breads and rolls.	200mg/kg	15 & 195
07.1.2	Crackers, excluding sweet crackers.	200mg/kg	15 & 195
07.1.3	Other ordinary bakery products (e.g., bagels, pita, English muffins).	200mg/kg	150 & 130
07.1.4	Bread-type products, including bread stuffing and bread crumbs.	200mg/kg	15 & 195
08.2	Processed meat, poultry, and game products in whole pieces or cuts.	100mg/kg	15, 130 & 167
08.3	Processed comminuted meat, poultry, and game products.	100mg/kg	15, 130 & 162
12.2	Herbs, spices, seasonings and condiments (e.g., seasoning for instant noodles).	200mg/kg	15 & 130
12.4	Mustards.	200 mg/kg	15
12.5	Soups and broths.	200mg/kg	15 & 130
12.6	Sauces and like products.	200mg/kg	15 & 130
15.0	Ready-to-eat savouries.	200mg/kg	15 & 130

THERMALLY OXIDIZED SOYA BEAN OIL INTERACTED WITH MONO- AND DIGLYCERIDES OF FATTY ACIDS.

INS 479 Thermally oxidized soya bean oil Functional Class: Emulsifier interacted with mono- and diglycerides of fatty acids.

Food Cat No	Food Category	Max Level	Notes
02.2.2	Fat spreads, dairy fat spreads and blended spreads.	5000 mg/kg	

THIODIPROPIONATES.

INS 388 Thiodipropionic acid Functional Class: Antioxidant.

INS 389 Dilauryl thiodipropionate Functional Class: Antioxidant.

Food Cat No	Food Category	Max Level	Notes
02.1.2	Vegetable oils and fats.	200 mg/kg	46
02.1.3	Fish oil, and other animal fats.	200 mg/kg	46
02.2.2	Fat spreads, dairy fat spreads and blended spreads.	200 mg/kg	46
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms.	200mg/kg	15&46
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks.	1000mg/kg	15&46
15.0	Ready-to-eat savouries.	200 mg/kg	46

TOCOPHEROLS.

INS 307a d-alpha-Tocopherol Functional Class: Antioxidant.

INS 307b Tocopherol concentrate, mixed Functional Class: Antioxidant.

INS 307c dl-alpha-Tocopherol Functional Class: Antioxidant.

Food Cat No	Food Category	Max Level	Notes
02.1. 1	Butter oil, anhydrous milk fat, ghee.	500 mg/kg	171
02.2.2	Fat spreads, dairy fat spreads and blended spreads.	500 mg/kg	

TRIETHYL CITRATE.

INS 1505 Triethyl citrate Functional Class: Carrier, Emulsifier, Sequestrant, Stabilizer.

Food Cat No	Food Category	Max Level	Notes
10.2.1	Liquid egg products.	2500 mg/kg	47
10.2.3	Dried and/or heat coagulated egg products.	2500 mg/kg	47
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks.	200 mg/kg	

TRIPOTASSIUM CITRATE.

INS 332(II) Tripotassium citrate Functional Class: Acidity regulator, Sequestrant, Stabilizer.

Food Cat No	Food Category	Max Level	Notes
01.8.2	Dried whey and whey products, excluding whey cheeses.	GMP	
13.1.1	Infant formulae.	GMP	55 & 72
13.1.2	Follow-up formulae.	GMP	72

TRISODIUM CITRATE.

INS 331(iii) Trisodium citrate Functional Class: Acidity regulator, Emulsifier, Sequestrant, Stabilizer.

Food Cat No	Food Category	Max Level	Notes
01.8.2	Dried whey and whey products, excluding whey cheeses.	GMP	
02.1.1	Butter oil, anhydrous milk fat, ghee.	GMP	171
13.1.1	Infant formulae.	GMP	55 & 72
13.1.2	Follow-up formulae.	GMP	72

Annex Table (1A)
Permitted Natural Colours for Use in Foodstuffs in General

INS	color	NOTE
160 D	Lycopene	
161 B	Lutein	
162	Beet root red	Betanine
163	Anthocyanine	Grape skin extract
160 C	Paprika Oleoresin	
100(II)	Turmeric Powder	
100(I)	Curcumin	
100 (III)	Turmeric Oleoresin	
140	Chlorophyll	
150 A	Plain caramel	
150B	Caustic sulphite caramel	
153	Activated vegetable carbon	
171	Titanium dioxide	White dye 6
155	Chocolate brown HT	Food brown 3
	Saffron	Natural yellow 6

Annex Table (1B)
Permitted Synthetic Colours for Use in Foodstuffs in General

NOTE	color	INS
Food brown 3	Chocolate brown HT	155

Table (2)
Food Categories or Individual Food Items in Which
Food Additives are Permitted

Food Category No.	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey based drinks).		
01.1.2			
Additive	INS	Max Level	Notes
*Allura red AC.	129	300 mg/kg	52 & 161
Brilliant blue FCF.	133	150 mg/kg	52
Caramel iii - ammonia caramel.	150c	2000 mg/kg	52
Caramel iv - sulfite ammonia caramel.	150d	2000 mg/kg	52
Carmines.	120	150 mg/kg	52
Beta-Carotenes.	160a(ii)	1000 mg/kg	52

Beta-Carotenes, synthetic . Beta-Carotenes, Blakeslea trispora . Carotenal, beta-apo-8'- . Carotenoic acid, ethyl ester, beta apo-8'- .	160a(i) 160a(iii) 160e 160f	150 mg/kg	52
Chlorophylls, copper complexes. Chlorophyllin copper complexes, potassium and sodium salts.	141(i) 141(ii)	50 mg/kg	52 & 190
Diacetyltartaric and fatty acid esters of glycerol.	472e	5000 mg/kg	
Fast green FCF.	143	100 mg/kg	52
Grape skin extract.	163(ii)	150 mg/kg	52 & 181
Indigotine (Indigo carmine).	132	300 mg/kg	52
Iron oxide, black. Iron oxide, red . Iron oxide, yellow .	172(i) 172(ii) 172(iii)	20 mg/kg	52
Polysorbates.	432 - 436	3000 mg/kg	
Propylene glycol esters of fatty acids	477	5000 mg/kg	
Riboflavin, synthetic. Riboflavin 5'-phosphate sodium . Riboflavin from Bacillus subtilis.	101(i) 101(ii) 101(iii)	300 mg/kg	52
Sulfites	220-225, 227, 228, 539	300 mg/kg	52

* This material may be having a negative effect on activity and concentration in children. (The prior statement must be written under contents).

Food Category No	Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairybased drinks)		
01.2			
Additive	INS	Max Level	Notes
Phosphates.	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i),(ii); 343(i)-(iii); 450(i) (iii),(v)-(vii); 451(i),(ii); 452(i)-(v); 542	1000 mg/kg	33

Food Category No.	Fermented milks (plain).		
01.2.1			
Additive	INS	Max Level	Notes
Caramel iv - sulfite ammonia caramel.	150d	150 mg/kg	12

Food Category No.	Fermented milks (plain), heat-treated after fermentation.		
01.2.1.2			
Additive	INS	Max Level	Notes
Diacetyltartaric and fatty acid esters of glycerol.	472e	5000 mg/kg	

Food Category No.	Renneted milk (plain).		
01.2.2			
Additive	INS	Max Level	Notes
Caramel iv - sulfite ammonia caramel.	150d	GMP	
Diacetyltartaric and fatty acid esters of glycerol.	472e	5000 mg/kg	

Food Category No.	Beverage whiteners .		
01.3.2			
Additive	INS	Max Level	Notes
Ascorbyl palmitate.	304	80 mg/g	10
Ascorbyl stearate.	305		
Butylated hydroxyanisole (BHA).	320	100 mg/kg	15 & 195
Butylated hydroxytoluene (BHT).	321	100 mg/kg	15 & 195
Caramel iii - ammonia caramel.	150c	1000 mg/kg	
Caramel iv - sulfite ammonia.	150d	1000 mg/kg	
Beta-Carotenes, vegetable.	160a(ii)	1000 mg/kg	
Beta-Carotenes, synthetic .	160a(i)	100 mg/kg	
Beta-Carotenes, Blakeslea trispora .	160a(iii)		
Carotenal, beta-apo-8'- .	160e		
Carotenoic acid, ethyl ester, beta apo-8'- .	160f		
Diacetyltartaric and fatty acid esters of glycerol.	472e	5000 mg/kg	
Polysorbates	432 - 436	4000 mg/kg	
Propylene glycol esters of fatty acids	477	1000 mg/kg	
Riboflavins	101(i) , 101(ii), 101(iii)	300 mg/kg	
Sorbates	200 - 203	200 mg/kg	
Tertiary butylhydroquinone (TBHQ)	319	100mg/kg	15 & 195

Food Category No.	Pasteurized cream (plain).		
01.4.1			
Additive	INS	Max Level	Notes
Polysorbates	432 - 436	1000 mg/kg	

Food Category No.	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain).		
01.4.2			
Additive	INS	Max Level	Notes
Diacetyltartaric and fatty acid esters of glycerol	472e	6000 mg/kg	
Polysorbates	432 - 436	1000 mg/kg	

Food Category No.	Clotted cream (plain).		
01.4.3			
Additive	INS	Max Level	Notes
Diacetyltartaric and fatty acid esters of glycerol	472e	5000 mg/kg	
Nisin	234	10 mg/kg	28
Polysorbates	432 - 436	1000 mg/kg	

Food Category No.	Cream analogues.		
01.4.4			
Additive	INS	Max Level	Notes
Caramel iii - ammonia caramel	150c	5000 mg/kg	
Caramel iv - sulfite ammonia caramel	150d	5000 mg/kg	
Beta-Carotenes, vegetable	160a(ii)	20 mg/kg	
Beta-Carotenes, synthetic . Beta-Carotenes, Blakeslea trispora . Carotenal, beta-apo-8'- . Carotenoic acid, ethyl ester, beta apo-8'- .	160a(i) 160a(iii) 160e 160f	20 mg/kg	
Diacetyltartaric and fatty acid esters of glycerol	472e	6000 mg/kg	
Grape skin extract	163(ii)	150 mg/kg	181 & 201
Polysorbates	432 - 436	5000 mg/kg	
Propylene glycol esters of fatty acids	477	5000 mg/kg	86

Food Category No.	Milk powder and cream powder (plain).		
01.5.1			
Additive	INS	Max Level	Notes
Ascorbyl palmitate	304	50	10
Ascorbyl stearate	305	mg/kg	
Butylated hydroxyanisole (BHA)	320	100 mg/kg	15 & 196
Butylated hydroxytoluene (BHT)	321	200 mg/kg	15 & 196
Diacetyltartaric and fatty acid esters of glycerol	472e	10000 mg/kg	
Polydimethylsiloxane	900a	10 mg/kg	
Propyl gallate	310	200 mg/kg	15, 75 & 196

Food Category No.	Milk and cream powder analogues.		
01.5.2			
Additive	INS	Max Level	Notes
Ascorbyl palmitate	304	80 mg/kg	10
Ascorbyl stearate	305		
Caramel iii - ammonia caramel	150c	5000 mg/kg	
Caramel iv - sulfite ammonia caramel	150d	5000 mg/kg	
Beta-Carotenes, vegetable	160a(ii)	1000 mg/kg	
Beta-Carotenes, synthetic . Beta-Carotenes, Blakeslea trispora . Carotenal, beta-apo-8'- . Carotenoic acid, ethyl ester, beta apo-8'- .	160a(i) 160a(iii) 160e 160f	100 mg/kg	209
Diacetyltartaric and fatty acid esters of glycerol	472e	10000 mg/kg	
Grape skin extract	163(ii)	150 mg/kg	181, 201 & 209
Phosphates	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i),(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii); 451(i),(ii); 452(i)-(v); 542	4400 mg/kg	33 & 88

Polysorbates	432 - 436	4000 mg/kg	
Propylene glycol esters of fatty acids	477	100000 mg/kg	
Riboflavins	101(i) , 101(ii), 101(iii)	300 mg/kg	

Food Category No.	Unripened cheese.		
01.6.1			
Additive	INS	Max Level	Notes
Caramel iv - sulfite ammonia caramel	150d	50000 mg/kg	201
Beta-Carotenes, vegetable	160a(ii)	600 mg/kg	
Beta-Carotenes, synthetic . Beta-Carotenes, Blakeslea trispora . Carotenal, beta-apo-8'- . Carotenoic acid, ethyl ester, beta apo-8'- .	160a(i) 160a(iii) 160e 160f	100 mg/kg	
Chlorophylls, copper complexes. Chlorophyllin copper complexes, potassium and sodium	141(i) 141(ii)	50 mg/kg	161
Indigotine (Indigo carmine)	132	200 mg/kg	3
Lauric arginate ethyl ester	243	200 mg/kg	
Natamycin (Pimaricin)	235	40 mg/kg	3 & 80
Polysorbates	432 - 436	80 mg/kg	38
Riboflavins	101(i) , 101(ii), 101(iii)	300 mg/kg	
* Sunset yellow FCF	110	300 mg/kg	3

* This material may be having a negative effect on activity and concentration in children. (The prior statement must be written under contents).

Food Category No.	Ripened cheese.		
01.6.2			
Additive	INS	Max Level	Notes
Lysozyme	1105	GMP	
Natamycin (Pimaricin)	235	40 mg/kg	3 & 80
Nisin	234	12.5 mg/kg	28
Food Category No.	Ripened cheese, includes rind.		
01.6.2.1			
Additive	INS	Max Level	Notes
Ascorbyl palmitate	304	500 mg/kg	10
Ascorbyl stearate	305		
Caramel iv - sulfite ammonia caramel	150d	50000 mg/kg	201
Carmines	120	125 mg/kg	
Beta-Carotenes, vegetable	160a(ii)	600 mg/kg	
Beta-Carotenes, synthetic .	160a(i)	100 mg/kg	

Beta-Carotenes, Blakeslea trispora . Carotenal, beta-apo-8'- . Carotenoic acid, ethyl ester, beta apo-8'- .	160a(iii) 160e 160f		
Chlorophylls, copper complexes. Chlorophyllin copper complexes, potassium and sodium	141(i) 141(ii)	15 mg/kg	
Diacetyltartaric and fatty acid esters of glycerol	472e	10000 mg/kg	
Hexamethylene tetramine	239	25 mg/kg	66
Lauric arginate ethyl ester	243	200 mg/kg	
Riboflavins	101(i) , 101(ii), 101(iii)	300 mg/kg	

Food Category No.	Rind of ripened cheese.		
01.6.2.2			
Additive	INS	Max Level	Notes
*Allura red AC	129	100 mg/kg	
Brilliant blue FCF	133	100 mg/kg	
Caramel iii - ammonia caramel	150c	50000 mg/kg	
Caramel iv - sulfite ammonia caramel	150d	50000 mg/kg	
Beta-Carotenes, vegetable	160a(ii)	1000 mg/kg	
Beta-Carotenes, synthetic . Beta-Carotenes, Blakeslea trispora . Carotenal, beta-apo-8'- . Carotenoic acid, ethyl ester, beta apo-8'- .	160a(i) 160a(iii) 160e 160f	500 mg/kg	
Chlorophylls, copper complexes. Chlorophyllin copper complexes, potassium and sodium	141(i) 141(ii)	75 mg/kg	
Grape skin extract	163(ii)	1000 mg/kg	
Indigotine (Indigo carmine)	132	100 mg/kg	
Iron oxide, black. Iron oxide, red . Iron oxide, yellow .	172(i) 172(ii) 172(iii)	100 mg/kg	
Microcrystalline wax	905c(i)	30000 mg/kg	
Riboflavins	101(i) , 101(ii), 101(iii)	300 mg/kg	
* Sunset yellow FCF	110	300 mg/kg	

* This material may be having a negative effect on activity and concentration in children. (The prior statement must be written under contents).

Food Category No.	Cheese powder (for reconstitution; e.g., for cheese sauces).		
01.6.2.3			
Additive	INS	Max Level	Notes
Beta-Carotenes, vegetable	160a(ii)	1000 mg/kg	
Beta-Carotenes, synthetic . Beta-Carotenes, Blakeslea trispora . Carotenal, beta-apo-8'- . Carotenoic acid, ethyl ester, beta apo-8'- .	160a(i) 160a(iii) 160e 160f	100 mg/kg	
Chlorophylls, copper complexes. Chlorophyllin copper complexes, potassium and sodium	141(i) 141(ii)	50 mg/kg	

Food Category No.	Whey cheese		
01.6.3			
Additive	INS	Max Level	Notes
Lauric arginate ethyl ester	243	200 mg/kg	
Sorbates	200 - 203	1000 mg/kg	

Food Category No.	Processed cheese.		
01.6.4			
Additive	INS	Max Level	Notes
*Allura red AC	129	100 mg/kg	161
Beta-Carotenes, vegetable	160a(ii)	1000 mg/kg	
Beta-Carotenes, synthetic . Beta-Carotenes, Blakeslea trispora . Carotenal, beta-apo-8'- . Carotenoic acid, ethyl ester, beta apo-8'- .	160a(i) 160a(iii) 160e 160f	100 mg/kg	
Diacetyltartaric and fatty acid esters of glycerol	472e	10000 mg/kg	
Iron oxide, black. Iron oxide, red . Iron oxide, yellow .	172(i) 172(ii) 172(iii)	50 mg/kg	
Lauric arginate ethyl ester	243	200 mg/kg	
Natamycin (Pimaricin)	235	40 mg/kg	3 & 80
Riboflavins	101(i) , 101(ii), 101(iii)	300 mg/kg	
*Sunset yellow FCF	110	200 mg/kg	3

*This material may be having a negative effect on activity and concentration in children.(The prior statement must be written under contents).

Food Category No.	Flavoured processed cheese, including containing fruit, vegetables, meat, etc.		
01.6.4.2			
Additive	INS	Max Level	Notes
Caramel iii - ammonia caramel	150c	50000 mg/kg	
Caramel iv - sulfite ammonia caramel	150d	50000 mg/kg	
Carmines	120	100 mg/kg	
Chlorophylls, copper complexes. Chlorophyllin copper complexes, potassium and sodium	141(i) 141(ii)	50 mg/kg	
Grape skin extract	163(ii)	1000 mg/kg	
Indigotine (Indigo carmine)	132	100 mg/kg	

Food Category No.	Cheese analogues.		
01.6.5			
Additive	INS	Max Level	Notes
*Allura red AC	129	100 mg/kg	3
Brilliant blue FCF	133	100 mg/kg	3
Caramel iii - ammonia caramel	150c	50000 mg/kg	
Caramel iv - sulfite ammonia	150d	50000 mg/kg	
Carmines	120	100 mg/kg	3 & 178
Beta-Carotenes, vegetable	160a(ii)	1000 mg/kg	3
Beta-Carotenes, synthetic . Beta-Carotenes, Blakeslea trispora . Carotenal, beta-apo-8'- . Carotenoic acid, ethyl ester, beta apo-8'- .	160a(i) 160a(iii) 160e 160f	200 mg/kg	
Chlorophylls, copper complexes. Chlorophyllin copper complexes, potassium and sodium	141(i) 141(ii)	50 mg/kg	
Diacetyltartaric and fatty acid esters of glycerol	472e	10000 mg/kg	
Grape skin extract	163(ii)	1000 mg/kg	
Ethyl para-hydroxybenzoate Methyl para-hydroxybenzoate	214 218	500 mg/kg	27
Indigotine (Indigo carmine)	132	200 mg/kg	3 & 161
Lauric arginate ethyl ester	243	200 mg/kg	
Natamycin (Pimaricin)	235	40 mg/kg	3 & 80
Nisin	234	12.5 mg/kg	28
Riboflavins	101(i) , 101(ii), 101(iii)	300 mg/kg	
Sorbates	200 - 203	3000 mg/kg	3
*Sunset yellow FCF	110	300 mg/kg	

*This material may be having a negative effect on activity and concentration in children.(The prior statement must be written under contents).

Food Category No.	Whey protein cheese.		
01.6.6			
Additive	INS	Max Level	Notes
Acetic acid, glacial	260	GMP	
Calcium propionate	282	3000 mg/kg	70
Citric acid	330	GMP	
Glucono delta-lactone	575	GMP	
Lactic acid, L-, D- and DL	270	GMP	
Malic acid, DL-	296	GMP	
Natamycin (Pimaricin)	235	40 mg/kg	3 & 80
Nisin	234	12.5 mg/kg	28
Propionic acid	280	3000 mg/kg	70
Sodium propionate	281	3000 mg/kg	
Sorbates	200 - 203	3000 mg/kg	

Food Category No.	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt).		
01.7			
Additive	INS	Max Level	Notes
*Allura red AC	129	300 mg/kg	161
Ascorbyl palmitate	304	500 mg/kg	2
Ascorbyl stearate	305		
Benzoates	210 - 213	300 mg/kg	13
Brilliant blue FCF	133	150 mg/kg	
Caramel iii - ammonia caramel	150c	2000 mg/kg	
Caramel iv - sulfite ammonia	150d	2000 mg/kg	
Carmines	120	150 mg/kg	
Beta-Carotenes, vegetable	160a(ii)	1000 mg/kg	
Beta-Carotenes, synthetic .	160a(i)	100 mg/kg	
Beta-Carotenes, Blakeslea trispora .	160a(iii)		
Carotenal, beta-apo-8'- .	160e		
Carotenoic acid, ethyl ester, beta apo-8'- .	160f		
Chlorophylls, copper complexes.	141(i)	500 mg/kg	
Chlorophyllin copper complexes, potassium and sodium	141(ii)		
Diacetyltartaric and fatty acid esters of glycerol	472e	10000 mg/kg	
Fast green FCF	143	100 mg/kg	2
Grape skin extract	163(ii)	200 mg/kg	181
Indigotine (Indigo carmine)	132	150 mg/kg	
Iron oxide, black.	172(i)	100 mg/kg	
Iron oxide, red .	172(ii)		
Iron oxide, yellow .	172(iii)		
Lauric arginate ethyl ester	243	200 mg/kg	170
Polysorbates	432 - 436	3000 mg/kg	
Propyl gallate	310	90 mg/kg	2 & 15
Propylene glycol esters of fatty acids	477	5000 mg/kg	
Riboflavins	101(i) ,	300 mg/kg	

	101(ii), 101(iii)		
Sucroglycerides	474	5000 mg/kg	
*Sunset yellow FCF	110	300 mg/kg	161

*This material may be having a negative effect on activity and concentration in children.(The prior statement must be written under contents).

Food Category No.	Liquid whey and whey products, excluding whey cheeses		
01.8.1			
Additive	INS	Max Level	Notes
Benzoyl peroxide	928	100 mg/kg	74

Food Category No.	Dried whey and whey products, excluding whey cheeses.		
01.8.2			
Additive	INS	Max Level	Notes
Aluminium silicate	559	100 mg/kg	147
Benzoyl peroxide	928	100 mg/kg	147
Calcium aluminium silicate	556	10000 mg/kg	
Calcium carbonate	170(i)	10000 mg/kg	
Calcium chloride	509	GMP	
Calcium hydroxide	526	GMP	
Calcium silicate	552	10000 mg/kg	
Hydroxypropyl distarch phosphate	1442	10000 mg/kg	
Magnesium carbonate	504(i)	10000 mg/kg	
Magnesium oxide	530	10000 mg/kg	
Magnesium silicate, synthetic	553(i)	10000 mg/kg	
Microcrystalline cellulose (Cellulose gel)	460(i)	10000 mg/kg	
Phosphates	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i),(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii); 451(i),(ii); 452(i)-(v); 542	4400 mg/kg	33
Potassium carbonate	501(i)	GMP	
Potassium chloride	508	GMP	
Potassium hydrogen carbonate	501 (ii)	GMP	
Potassium hydroxide	525	GMP	
Powdered cellulose	460(ii)	10000 mg/kg	
Silicon dioxide, amorphous	551	10000 mg/kg	
Sodium aluminosilicate	554	10000 mg/kg	
Sodium carbonate	500(i)	GMP	

Sodium dihydrogen citrate	331(i)	GMP	
Sodium hydrogen carbonate	500(ii)	GMP	
Sodium hydroxide	524	GMP	
Sodium sesquicarbonate	500(iii)	GMP	
Talc	553(iii)	GMP	
Tripotassium citrate	332(II)	GMP	
Trisodium citrate	331(iii)	GMP	

Food Category No.	Butter oil, anhydrous milkfat, ghee.		
02.1.1			
Additive	INS	Max Level	Notes
Ascorbyl palmitate	304	500 mg/kg	10
Ascorbyl stearate	305		
Butylated hydroxyanisole (BHA)	320	175 mg/kg	15, 133 & 171
Butylated hydroxytoluene (BHT)	321	75 mg/kg	15, 133 & 171
Citric acid	330	GMP	171
Propyl gallate	310	100 mg/kg	15, 133 & 171
Sodium dihydrogen citrate	331(i)	GMP	171
D-alpha-Tocopherol	307a	500 mg/kg	171
Tocopherol concentrate, mixed	307b		
Dl-alpha-Tocopherol	307c		
Trisodium citrate	331(iii)	GMP	171

Food Category No.	Vegetable oils and fats.		
02.1.2			
Additive	INS	Max Level	Notes
Ascorbyl palmitate	304	500 mg/kg	
Ascorbyl stearate	305		
Butylated hydroxyanisole (BHA)	320	200 mg/kg	15 & 130
Butylated hydroxytoluene (BHT)	321	200 mg/kg	15 & 130
Beta-Carotenes, vegetable	160a(ii)	1000 mg/kg	
Diacetyltartaric and fatty acid esters	472e	10000 mg/kg	
Guaiac resin	314	1000 mg/kg	
Isopropyl citrates	384	200 mg/kg	
Polydimethylsiloxane	900a	10 mg/kg	
Polysorbates	432 - 436	5000 mg/kg	102
Propyl gallate	310	200 mg/kg	15 & 130
Propylene glycol esters of fatty acids	477	10000 mg/kg	
Stearyl citrate	484	GMP	
Tertiary butylhydroquinone (TBHQ)	319	200mg/kg	15 & 130
Thiodipropionic acid	388	200 mg/kg	46
Dilauryl thiodipropionate	389		

Food Category No.	Fish oil, and other animal fats.		
02.1.3			
Additive	INS	Max Level	Notes
Ascorbyl palmitate	304	500 mg/kg	

Ascorbyl stearate	305		
Butylated hydroxyanisole (BHA)	320	200 mg/kg	15 & 130
Butylated hydroxytoluene (BHT)	321	200 mg/kg	15 & 130
Beta-Carotenes, vegetable	160a(ii)	1000 mg/kg	
Beta-Carotenes, synthetic . Beta-Carotenes, Blakeslea trispora . Carotenal, beta-apo-8'- . Carotenoic acid, ethyl ester, beta apo-8'- .	160a(i) 160a(iii) 160e 160f	25 mg/kg	
Diacetyltartaric and fatty acid esters of glycerol	472e	10000 mg/kg	
Fast green FCF	143	GMP	
Guaiaac resin	314	1000 mg/kg	
Indigotine (Indigo carmine)	132	300 mg/kg	161
Isopropyl citrates	384	200 mg/kg	
Polydimethylsiloxane	900a	10 mg/kg	
Polysorbates	432 - 436	5000 mg/kg	102
Propyl gallate	310	200 mg/kg	15 & 130
Propylene glycol esters of fatty acids	477	10000 mg/kg	
Stearyl citrate	484	GMP	
*Sunset yellow FCF	110	300 mg/kg	161
Tertiary butylhydroquinone (TBHQ)	319	200mg/kg	15 & 130
Thiodipropionic acid	388	200 mg/kg	46
Dilauryl thiodipropionate	389		

Food Category No.	Butter.		
02.2.1			
Additive	INS	Max Level	Notes
Annatto extracts, bixin-based	160b (i)	20 mg/kg	8
Calcium hydroxide	526	GMP	
Beta-Carotenes, vegetable	160a(ii)	600 mg/kg	
Beta-Carotenes, synthetic . Beta-Carotenes, Blakeslea trispora . Carotenal, beta-apo-8'- . Carotenoic acid, ethyl ester, beta apo-8'- .	160a(i) 160a(iii) 160e 160f	25 mg/kg	146
Phosphates	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i),(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii); 451(i),(ii); 452(i)-(v); 542	880 mg/kg	33 & 34

Sodium carbonate	500 (i)	GMP	
Sodium hydrogen carbonate	500(ii)	GMP	
Sodium hydroxide	524	GMP	

Food Category No.	Fat spreads, dairy fat spreads and blended spreads.		
02.2.2			
Additive	INS	Max Level	Notes
Ascorbyl palmitate	304	500 mg/kg	
Ascorbyl stearate	305		
Benzoates	210 - 213	1000 mg/kg	13
Butylated hydroxyanisole (BHA)	320	200 mg/kg	15 & 130
Butylated hydroxytoluene (BHT)	321	200 mg/kg	15 & 130
Caramel iii - ammonia caramel	150c	500 mg/kg	
Caramel iv - sulfite ammonia caramel	150d	500 mg/kg	214
Carmines	120	500 mg/kg	161 & 178
Beta-Carotenes, vegetable	160a(ii)	1000 mg/kg	
Beta-Carotenes, synthetic .	160a(i)	35 mg/kg	
Beta-Carotenes, Blakeslea trispora .	160a(iii)		
Carotenal, beta-apo-8' - .	160e		
Carotenoic acid, ethyl ester, beta apo-8' - .	160f		
Diacetyltartaric and fatty acid esters of glycerol	472e	10000 mg/kg	
Calcium disodium ethylenediaminetetraacetate	385	100 mg/kg	21
Disodium ethylenediaminetetraacetate	386		
Isopropyl citrates	384	100 mg/kg	
Lauric arginate ethyl ester	243	200 mg/kg	214 & 215
Phosphates	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i),(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii); 451(i),(ii); 452(i)-(v); 542	2200 mg/kg	33
Polydimethylsiloxane	900a	10 mg/kg	152
Polysorbates	432 - 436	5000 mg/kg	102
Propyl gallate	310	200 mg/kg	15 & 130
Propylene glycol esters of fatty acids	477	20000 mg/kg	
Riboflavins	101(i) , 101(ii), 101(iii)	300 mg/kg	

Sorbates	200 - 203	2000 mg/kg	
Sodium stearoyl lactylate	481(i)	10000 mg/kg	
Calcium stearoyl lactylate	482(i)		
Sucroglycerides	474	10000 mg/kg	102
Tertiary butylhydroquinone (TBHQ)	319	200mg/kg	15 & 130
Thermally oxidized soya bean oil interacted with mono- and diglycerides of fatty acids.	479	5000 mg/kg	
Thiodipropionic acid Dilauryl thiodipropionate	388 389	200 mg/kg	46
D-alpha-Tocopherol	307a	500 mg/kg	
Tocopherol concentrate, mixed	307b		
DL-alpha-Tocopherol	307c		

Food Category No.	Fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions.		
02.3			
Additive	INS	Max Level	Notes
Ascorbyl palmitate	304	500 mg/kg	
Ascorbyl stearate	305		
Benzoates	210 - 213	1000 mg/kg	13
Brilliant blue FCF	133	100 mg/kg	
Butylated hydroxyanisole (BHA)	320	200 mg/kg	15 & 130
Butylated hydroxytoluene (BHT)	321	200 mg/kg	15 & 130
Caramel iii - ammonia caramel	150c	20000 mg/kg	
Carmines	120	500 mg/kg	161 & 178
Beta-Carotenes, vegetable	160a(ii)	1000 mg/kg	
Beta-Carotenes, synthetic .	160a(i)	200 mg/kg	
Beta-Carotenes, Blakeslea trispora .	160a(iii)		
Carotenal, beta-apo-8'- .	160e		
Carotenoic acid, ethyl ester, beta apo-8'- .	160f		
Diacetyltartaric and fatty acid esters of glycerol	472e	10000 mg/kg	
Indigotine (Indigo carmine)	132	161	300 mg/kg
Phosphates	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i),(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii); 451(i),(ii); 452(i)-(v); 542	2200 mg/kg	33
Polysorbates	432 - 436	5000 mg/kg	102
Propyl gallate	310	200 mg/kg	15 & 130

Propylene glycol esters of fatty acids	477	30000 mg/kg	
Riboflavins	101(i) , 101(ii), 101(iii)	300 mg/kg	
Sorbates	200 - 203	1000 mg/kg	
Sucroglycerides	474	10000 mg/kg	102
Tertiary butylhydroquinone (TBHQ)	319	200mg/kg	15 & 130

Food Category No.	Fat-based desserts excluding dairy-based dessert products of food category 01.7		
02.4			
Additive	INS	Max Level	Notes
*Allura red AC	129	300 mg/kg	161
Ascorbyl palmitate	304	80 mg/kg	
Ascorbyl stearate	305		
Benzoates	210 - 213	1000 mg/kg	13
Brilliant blue FCF	133	150 mg/kg	
Butylated hydroxyanisole (BHA)	320	200 mg/kg	15 & 130
Butylated hydroxytoluene (BHT)	321	200 mg/kg	15 & 130
Caramel iii - ammonia caramel	150c	20000 mg/kg	
Caramel iv - sulfite ammonia caramel	150d	20000 mg/kg	
Carmines	120	150 mg/kg	
Beta-Carotenes, vegetable	160a(ii)	1000 mg/kg	
Beta-Carotenes, synthetic .	160a(i)	150 mg/kg	
Beta-Carotenes, Blakeslea trispora .	160a(iii)		
Carotenal, beta-apo-8'- .	160e		
Carotenoic acid, ethyl ester, beta apo-8'- .	160f		
Chlorophylls, copper complexes	141(i)	500 mg/kg	
Chlorophyllin copper complexes, potassium and sodium salts	141(ii)		
Diacetyltartaric and fatty acid esters of glycerol	472e	5000 mg/kg	
Fast green FCF	143	100 mg/kg	
Grape skin extract	163(ii)	200 mg/kg	181
Indigotine (Indigo carmine)	132	150 mg/kg	
Iron oxide, black.	172(i)	350 mg/kg	
Iron oxide, red .	172(ii)		
Iron oxide, yellow .	172(iii)		
Polysorbates	432 - 436	3000 mg/kg	102
Propyl gallate	310	200 mg/kg	15 & 130
Propylene glycol esters of fatty acids	477	40000 mg/kg	
Riboflavins	101(i) , 101(ii), 101(iii)	300 mg/kg	
Sorbates	200 - 203	1000 mg/kg	
Sucroglycerides	474	5000 mg/kg	
*Sunset yellow FCF	110	50 mg/kg	
Tertiary butylhydroquinone (TBHQ)	319	200mg/kg	15 & 130

*This material may be having a negative effect on activity and concentration in children.(The prior statement must be written under contents).

Food Category No.	Edible ices, including sherbet and sorbet.		
03.0			
Additive	INS	Max Level	Notes
*Allura red AC	129	150 mg/kg	
Ascorbyl palmitate Ascorbyl stearate	304 305	200 mg/kg	10 & 15
Brilliant blue FCF	133	150 mg/kg	
Butylated hydroxyanisole (BHA)	320	200 mg/kg	15 & 195
Butylated hydroxytoluene (BHT)	321	100 mg/kg	15 & 195
Caramel iii - ammonia caramel	150c	1000 mg/kg	
Caramel iv - sulfite ammonia caramel	150d	1000 mg/kg	
Carmines	120	150 mg/kg	
Beta-Carotenes, vegetable	160a(ii)	1000 mg/kg	
Beta-Carotenes, synthetic . Beta-Carotenes, Blakeslea trispora . Carotenal, beta-apo-8'- . Carotenoic acid, ethyl ester, beta apo-8'- .	160a(i) 160a(iii) 160e 160f	200 mg/kg	
Chlorophylls, copper complexes Chlorophyllin copper complexes, potassium and sodium salts	141(i) 141(ii)	500 mg/kg	
Diacetyltartaric and fatty acid esters of glycerol	472e	1000 mg/kg	
Fast green FCF	143	100 mg/kg	
Grape skin extract	163(ii)	100 mg/kg	181
Indigotine (Indigo carmine)	132	150 mg/kg	
Iron oxide, black. Iron oxide, red . Iron oxide, yellow .	172(i) 172(ii) 172(iii)	300 mg/kg	
Polysorbates	432 - 436	1000 mg/kg	
Propylene glycol esters of fatty acids	477	5000 mg/kg	
Riboflavins	101(i) , 101(ii), 101(iii)	500 mg/kg	
Sucroglycerides	474	5000 mg/kg	
*Sunset yellow FCF	110	50 mg/kg	
Tertiary butylhydroquinone (TBHQ)	319	200mg/kg	15 & 195

*This material may be having a negative effect on activity and concentration in children.(The prior statement must be written under contents).

Food Category No.	Surface-treated fresh fruit.		
04.1.1.2			
Additive	INS	Max Level	Notes
Beeswax	901	GMP	
Candelilla wax	902	GMP	
Carnauba wax	903	400 mg/kg	
Glycerol ester of wood rosin	445	110 mg/kg	
Iron oxide, black.	172(i)	1000 mg/kg	4 & 16
Iron oxide, red .	172(ii)		
Iron oxide, yellow .	172(iii)		
Microcrystalline wax	905c(i)	50 mg/kg	
Polyvinylpyrrolidone Polyethylene glycol	1521	GMP	
Polyvinylpyrrolidone	1201	GMP	
Riboflavins	101(i) , 101(ii), 101(iii)	300 mg/kg	4 & 16
Shellac, bleached	904	GMP	
Sucroglycerides	474	GMP	
Sulfites	220-225, 227, 228, 539	30 mg/kg	44 & 204

Food Category No.	Processed fruit.		
04.1.2			
Additive	INS	Max Level	Notes
Carnauba wax	903	400 mg/kg	

Food Category No.	Frozen fruit		
04.1.2.1.			
Additive	INS	Max Level	Notes
Sulfites	220-225, 227, 228, 539	500 mg/kg	44 & 155

Food Category No.	Dried fruit.		
04.1.2.2			
Additive	INS	Max Level	Notes
Ascorbyl palmitate	304	80 mg/kg	10
Ascorbyl stearate	305		
Benzoates	210 - 213	800 mg/kg	13
Diacetyltartaric and fatty acid esters of glycerol	472e	10000 mg/kg	
Calcium disodium ethylenediaminetetraacetate	385	265 mg/kg	21
Disodium ethylenediaminetetraacetate	386		
Ethyl para-hydroxybenzoate	214	800 mg/kg	27
Methyl para-hydroxybenzoate	218		
Lauric arginate ethyl ester	243	200 mg/kg	
Sulfites	220-225, 227, 228, 539	1000 mg/kg	44, 135 & 218

Food Category No.	Fruit in vinegar, oil, or brine.		
04.1.2.3			
Additive	INS	Max Level	Notes
Benzoates	210 - 213	1000 mg/kg	13
Caramel iii - ammonia caramel	150c	200 mg/kg	
Caramel iv - sulfite ammonia caramel	150d	7500 mg/k	
Beta-Carotenes, vegetable	160a(ii)	1000 mg/kg	
Beta-Carotenes, synthetic .	160a(i)	1000 mg/kg	
Beta-Carotenes, Blakeslea trispora .	160a(iii)		
Carotenal, beta-apo-8'- .	160e		
Carotenoic acid, ethyl ester, beta apo-8'- .	160f		
Chlorophylls, copper complexes	141(i)	100 mg/kg	62
Chlorophyllin copper complexes, potassium and sodium	141(ii)		
Diacetyltartaric and fatty acid esters of glycerol	472e	1000 mg/kg	
Calcium disodium ethylenediaminetetraacetate	385	250 mg/kg	21
Disodium ethylenediaminetetraacetate	386		
Grape skin extract	163(ii)	1500 mg/kg	161
Polydimethylsiloxane	900a	10 mg/kg	
Sorbates	200 - 203	1000 mg/kg	
Sulfites	220-225, 227, 228, 539	100 mg/kg	44

Food Category No.	Canned or bottled (pasteurized) fruit		
04.1.2.4			
Additive	INS	Max Level	Notes
Brilliant blue FCF	133	200 mg/kg	161
Caramel iii - ammonia caramel	150c	200 mg/kg	
Caramel iv - sulfite ammonia caramel	150d	7500 mg/kg	
Carmines	120	200 mg/kg	
Beta-Carotenes, vegetable	160a(ii)	1000 mg/kg	
Beta-Carotenes, synthetic . Beta-Carotenes, Blakeslea trispora . Carotenal, beta-apo-8'- . Carotenoic acid, ethyl ester, beta apo-8'- .	160a(i) 160a(iii) 160e 160f	200 mg/kg	161
Chlorophylls, copper complexes Chlorophyllin copper complexes, potassium and sodium	141(i) 141(ii)	100 mg/kg	62
Fast green FCF	143	200 mg/kg	
Grape skin extract	163(ii)	1500 mg/kg	181
Iron oxide, black. Iron oxide, red . Iron oxide, yellow .	172(i) 172(ii) 172(iii)	300 mg/kg	
Polydimethylsiloxane	900a	10 mg/kg	
Riboflavins	101(i) , 101(ii), 101(iii)	300 mg/kg	
Stannous chloride	512	20 mg/kg	43

Food Category No.	Jams, jellies, marmelades		
04.1.2.5			
Additive	INS	Max Level	Notes
*Allura red AC	129	100 mg/kg	161
Benzoates	210 - 213	1000 mg/kg	13
Brilliant blue FCF	133	100 mg/kg	161
Caramel iii - ammonia caramel	150c	200 mg/kg	
Caramel iv - sulfite ammonia caramel	150d	1500 mg/kg	
Carmines	120	200 mg/kg	
Beta-Carotenes, vegetable	160a(ii)	1000 mg/kg	
Beta-Carotenes, synthetic . Beta-Carotenes, Blakeslea trispora . Carotenal, beta-apo-8'- . Carotenoic acid, ethyl ester, beta apo-8'- .	160a(i) 160a(iii) 160e 160f	200 mg/kg	
Chlorophylls, copper complexes Chlorophyllin copper complexes,	141(i) 141(ii)	200 mg/kg	161

potassium and sodium			
Calcium disodium ethylenediaminetetraacetate	385	130 mg/kg	21
Disodium ethylenediaminetetraacetate	386		
Fast green FCF	143	400 mg/kg	
Grape skin extract	163(ii)	500 mg/kg	161 & 181
Indigotine (Indigo carmine)	132	300 mg/kg	161
Iron oxide, black.	172(i)	200 mg/kg	
Iron oxide, red .	172(ii)		
Iron oxide, yellow .	172(iii)		
Polydimethylsiloxane	900a	30 mg/kg	
Riboflavins	101(i) , 101(ii), 101(iii)	200 mg/kg	
Sulfites	220-225, 227, 228, 539	100 mg/kg	44
*Sunset yellow FCF	110	300 mg/kg	161

*This material may be having a negative effect on activity and concentration in children.(The prior statement must be written under contents).

Food Category No.	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5.		
04.1.2.6			
Additive	INS	Max Level	Notes
Benzoates	210 - 213	1000 mg/kg	13
Brilliant blue FCF	133	100 mg/kg	161
Caramel iii - ammonia caramel	150c	500 mg/kg	
Caramel iv - sulfite ammonia caramel	150d	500 mg/kg	
Carmines	120	500 mg/kg	
Beta-Carotenes, vegetable	160a(ii)	500 mg/kg	
Beta-Carotenes, synthetic .	160a(i)	500 mg/kg	
Beta-Carotenes, Blakeslea trispora .	160a(iii)		
Carotenal, beta-apo-8'- .	160e		
Carotenoic acid, ethyl ester, beta apo-8'- .	160f		
Chlorophylls, copper complexes	141(i)	150 mg/kg	
Chlorophyllin copper complexes, potassium and sodium	141(ii)		
Diacetyltartaric and fatty acid esters of glycerol	472e	5000 mg/kg	
Calcium disodium ethylenediaminetetraacetate	385	100 mg/kg	21
Disodium ethylenediaminetetraacetate	386		
Fast green FCF	143	100 mg/kg	161
Grape skin extract	163(ii)	500 mg/kg	161 & 181
Indigotine (Indigo carmine)	132	300 mg/kg	161

Iron oxide, black.	172(i)	500 mg/kg	
Iron oxide, red .	172(ii)		
Iron oxide, yellow .	172(iii)		
Phosphates	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i),(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii); 451(i),(ii); 452(i)-(v); 542	1100 mg/kg	33
Polydimethylsiloxane	900a	10 mg/kg	
Riboflavins	101(i) , 101(ii), 101(iii)	500 mg/kg	
Sorbates	200 - 203	1000 mg/kg	
*Sunset yellow FCF	110	300 mg/kg	161

*This material may be having a negative effect on activity and concentration in children.(The prior statement must be written under contents).

Food Category No.	Candied fruit.		
04.1.2.7			
Additive	INS	Max Level	Notes
*Allura red AC	129	300 mg/kg	161
Aluminium ammonium sulfate	523	200 mg/kg	6
Benzoates	210 - 213	1000 mg/kg	13
Brilliant blue FCF	133	100 mg/kg	161
Caramel iii - ammonia caramel	150c	200 mg/kg	
Caramel iv - sulfite ammonia caramel	150d	7500 mg/kg	
Carmines	120	200 mg/kg	
Beta-Carotenes, vegetable	160a(ii)	1000 mg/kg	
Beta-Carotenes, synthetic . Beta-Carotenes, Blakeslea trispora . Carotenal, beta-apo-8'- . Carotenoic acid, ethyl ester, beta apo-8'- .	160a(i) 160a(iii) 160e 160f	200 mg/kg	
Chlorophylls, copper complexes Chlorophyllin copper complexes, potassium and sodium	141(i) 141(ii)	250 mg/kg	
Diacetyltartaric and fatty acid esters of glycerol	472e	1000 mg/kg	
Fast green FCF	143	100 mg/kg	161

Grape skin extract	163(ii)	1000 mg/kg	
Ethyl para-hydroxybenzoate	214	1000 mg/kg	27
Methyl para-hydroxybenzoate	218		
Indigotine (Indigo carmine)	132	200 mg/kg	161
Iron oxide, black.	172(i)	250 mg/kg	
Iron oxide, red .	172(ii)		
Iron oxide, yellow .	172(iii)		
Riboflavins	101(i) , 101(ii), 101(iii)	300 mg/kg	
Sulfites	220-225, 227, 228, 539	100 mg/kg	44

*This material may be having a negative effect on activity and concentration in children.(The prior statement must be written under contents).

Food Category No.	Fruit preparations, including pulp, purees, fruit toppings and coconut milk.		
04.1.2.8			
Additive	INS	Max Level	Notes
*Allura red AC	129	300 mg/kg	161 & 182
Benzoates	210 - 213	1000 mg/kg	13
Brilliant blue FCF	133	100 mg/kg	161 & 182
Caramel iii - ammonia caramel	150c	7500 mg/kg	187
Caramel iv - sulfite ammonia caramel	150d	7500 mg/kg	182
Carmines	120	500 mg/kg	182
Beta-Carotenes, vegetable	160a(ii)	100 mg/kg	182
Beta-Carotenes, synthetic . Beta-Carotenes, Blakeslea trispora . Carotenal, beta-apo-8' - . Carotenoic acid, ethyl ester, beta apo-8' - .	160a(i) 160a(iii) 160e 160f	100 mg/kg	161 & 182
Chlorophylls, copper complexes Chlorophyllin copper complexes, potassium and sodium	141(i) 141(ii)	100 mg/kg	62 & 182
Diacetyltartaric and fatty acid esters of glycerol	472e	2500 mg/kg	
Fast green FCF	143	100 mg/kg	161 & 182
Grape skin extract	163(ii)	500 mg/kg	179, 181 & 182
Ethyl para-hydroxybenzoate Methyl para-hydroxybenzoate	214 218	800 mg/kg	27
Indigotine (Indigo carmine)	132	150 mg/kg	161 & 182
Polysorbates	432 - 436	1000 mg/kg	154
Propylene glycol esters of fatty acids	477	40000 mg/kg	
Riboflavins	101(i) , 101(ii), 101(iii)	300 mg/kg	182
Sulfitess	220-225, 227, 228, 539	500 mg/kg	44
*Sunset yellow FCF	110	300 mg/kg	161 & 182

*This material may be having a negative effect on activity and concentration in children.(The prior statement must be written under contents).

Food Category No.	Fruit-based desserts, including fruit flavoured water-based Desserts.		
04.1.2.9			
Additive	INS	Max Level	Notes
*Allura red AC	129	300 mg/kg	161
Ascorbyl palmitate Ascorbyl stearate	304 305	500 mg/kg	2 & 10
Benzoates	210 - 213	1000 mg/kg	13

Brilliant blue FCF	133	150 mg/kg	
Caramel iii - ammonia caramel	150c	200 mg/kg	
Caramel iv - sulfite ammonia caramel	150d	7500 mg/kg	
Carmines	120	150 mg/kg	
Beta-Carotenes, vegetable	160a(ii)	1000 mg/kg	
Beta-Carotenes, synthetic .	160a(i)	150 mg/kg	
Beta-Carotenes, Blakeslea trispora .	160a(iii)		
Carotenal, beta-apo-8'- .	160e		
Carotenoic acid, ethyl ester, beta apo-8'- .	160f		
Chlorophylls, copper complexes	141(i)	150 mg/kg	
Chlorophyllin copper complexes, potassium and sodium	141(ii)		
Diacetyltartaric and fatty acid esters of glycerol	472e	2500 mg/kg	
Fast green FCF	143	100 mg/kg	161
Grape skin extract	163(ii)	500 mg/kg	161 & 181
Indigotine (Indigo carmine)	132	150 mg/kg	161
Iron oxide, black.	172(i)	200 mg/kg	
Iron oxide, red .	172(ii)		
Iron oxide, yellow .	172(iii)		
Polydimethylsiloxane	900a	110 mg/kg	
Polysorbates	432 - 436	3000 mg/kg	
Propyl gallate	310	90 mg/kg	2 & 15
Propylene glycol esters of fatty acids	477	40000 mg/kg	
Riboflavins	101(i) , 101(ii), 101(iii)	300 mg/kg	
Sucroglycerides	474	5000 mg/kg	
Sulfites	220-225, 227, 228, 539	100 mg/kg	44
*Sunset yellow FCF	110	50 mg/kg	161

*This material may be having a negative effect on activity and concentration in children.(The prior statement must be written under contents).

Food Category No.	Fermented fruit products.		
04.1.2.10			
Additive	INS	Max Level	Notes
Benzoates	210 - 213	1000 mg/kg	13
Beta-Carotenes, vegetable	160a(ii)	200 mg/kg	200 mg/kg
Beta-Carotenes, synthetic .	160a(i)	500 mg/kg	500 mg/kg
Beta-Carotenes, Blakeslea trispora .	160a(iii)		
Carotenal, beta-apo-8'- .	160e		
Carotenoic acid, ethyl ester, beta apo-8'- .	160f		

Chlorophylls, copper complexes Chlorophyllin copper complexes, potassium and sodium	141(i) 141(ii)	100 mg/kg	62
Diacetyltartaric and fatty acid esters of glycerol	472e	2500 mg/kg	
Ethyl para-hydroxybenzoate Methyl para-hydroxybenzoate	214 218	250 mg/kg	21
Grape skin extract	163(ii)	500 mg/kg	161 & 181
Ethyl para-hydroxybenzoate Methyl para-hydroxybenzoate	214 218	800 mg/kg	27
Phosphates	338; 339(i)- (iii); 340(i)- (iii); 341(i)- (iii); 342(i),(ii); 343(i)-(iii); 450(i)- (iii),(v)-(vii); 451(i),(ii); 452(i)-(v); 542	2200 mg/kg	33
Polydimethylsiloxane	900a	10 mg/kg	
Riboflavins	101(i) , 101(ii), 101(iii)	500 mg/kg	
Sorbates	200 - 203	1000 mg/kg	
Sulfites	220-225, 227, 228, 539	100 mg/kg	44

Food Category No.	Fruit fillings for pastries.		
04.1.2.11			
Additive	INS	Max Level	Notes
*Allura red AC	129	300 mg/kg	161
Benzoates	210 - 213	1000 mg/kg	13
Brilliant blue FCF	133	250 mg/kg	
Caramel iii - ammonia caramel	150c	7500 mg/kg	
Caramel iv - sulfite ammonia caramel	150d	7500 mg/kg	
Carmines	120	300 mg/kg	
Beta-Carotenes, vegetable	160a(ii)	100 mg/kg	

Beta-Carotenes, synthetic . Beta-Carotenes, Blakeslea trispora . Carotenal, beta-apo-8'- . Carotenoic acid, ethyl ester, beta apo-8'- .	160a(i) 160a(iii) 160e 160f	100 mg/kg	
Chlorophylls, copper complexes Chlorophyllin copper complexes, potassium and sodium	141(i) 141(ii)	100 mg/kg	62
Calcium disodium ethylenediaminetetraacetate Disodium ethylenediaminetetraacetateal	385 386	650 mg/kg	21
Fast green FCF.	143	100 mg/kg	161
Grape skin extract	163(ii)	500 mg/kg	161 & 181
Ethyl para-hydroxybenzoate Methyl para-hydroxybenzoate	214 218	800 mg/kg	27
Indigotine (Indigo carmine)	132	150 mg/kg	161
Lauric arginate ethyl ester	243	200 mg/kg	
Polysorbates	432 - 436	3000 mg/kg	
Propylene glycol esters of fatty acids	477	40000 mg/kg	
Riboflavins	101(i) , 101(ii), 101(iii)	300 mg/kg	
Sorbates	200 - 203	1000 mg/kg	
Sulfites	220-225, 227, 228, 539	100 mg/kg	44
*Sunset yellow FCF	110	300 mg/kg	161

*This material may be having a negative effect on activity and concentration in children.(The prior statement must be written under contents).

Food Category No.	Cooked fruit.		
04.1.2.12			
Additive	INS	Max Level	Notes
Benzoates	210 - 213	1000 mg/kg	13
Chlorophylls, copper complexes Chlorophyllin copper complexes, potassium and sodium	141(i) 141(ii)	100 mg/kg	62
Sorbates	200 - 203	1200 mg/kg	

Food Category No.	Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds		
04.2.1.2			
Additive	INS	Max Level	Notes
Beeswax	901	GMP	79
Candelilla wax	902	GMP	79
Carmines	120	500 mg/kg	4 & 16
Carnauba wax	903	400 mg/kg	79
Beta-Carotenes, synthetic . Beta-Carotenes, Blakeslea trispora . Carotenal, beta-apo-8'- . Carotenoic acid, ethyl ester, beta apo-8'- .	160a(i) 160a(iii) 160e 160f	500 mg/kg	4, 16 & 161
Glycerol ester of wood rosin	445	110 mg/kg	
Lauric arginate ethyl ester	243	200 mg/kg	
Microcrystalline wax	905c(i)	50 mg/kg	
Phosphates	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i),(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii); 451(i),(ii); 452(i)-(v); 542	1760 mg/kg	16 & 33
Riboflavins	101(i) , 101(ii),	300 mg/kg	4 & 16

	101(iii)		
Shellac, bleached	904	GMP	79
*Sunset yellow FCF	110	300 mg/kg	4 & 16

*This material may be having a negative effect on activity and concentration in children.(The prior statement must be written under contents).

Food Category No.	Peeled, cut or shredded fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds		
04.2.1.3			
Additive	INS	Max Level	Notes
Lauric arginate ethyl ester	243	200 mg/kg	
Sulfites	220-225, 227, 228, 539	50 mg/kg	44, 76 & 136

Food Category No.	Processed vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds.		
04.2.2			
Additive	INS	Max Level	Notes
Caramel iv - sulfite ammonia caramel	150d	50000 mg/k	92 & 161

Food Category No.	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds		
04.2.2.1			
Additive	INS	Max Level	Notes
Calcium disodium ethylenediaminetetraacetate	385	100 mg/kg	21 & 110
Disodium ethylenediaminetetraacetate	386		
Polydimethylsiloxane	900a	10 mg/kg	15
Sulfites	220-225, 227, 228, 539	50 mg/kg	44, 76, 136 & 137

Food Category No.	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds.		
04.2.2.2			
Additive	INS	Max Level	Notes
Ascorbyl palmitate	304	80m g/kg	10
Ascorbyl stearate	305		
Benzoates	210 - 213	1000 mg/kg	13

Butylated hydroxyanisole (BHA)	320	200 mg/kg	15, 76 & 196
Butylated hydroxytoluene (BHT)	321	200 mg/kg	15, 76 & 196
Caramel iii - ammonia caramel	150c	50000 mg/kg	76 & 161
Beta-Carotenes, vegetable	160a(ii)	200 mg/kg	200 mg/kg
Beta-Carotenes, synthetic . Beta-Carotenes, Blakeslea trispora . Carotenal, beta-apo-8'- . Carotenoic acid, ethyl ester, beta apo-8'- .	160a(i) 160a(iii) 160e 160f	1000 mg/kg	161
Diacetyltartaric and fatty acid esters of glycerol	472e	10000 mg/kg	10000 mg/kg
Calcium disodium ethylenediaminetetraacetate Disodium ethylenediaminetetraacetateal	385 386	800 mg/kg	21 & 64
Propyl gallate	310	50 mg/kg	15, 76 & 196
Sulfites	220-225, 227, 228, 539	500 mg/kg	44 & 105

Food Category No.	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce.		
04.2.2.3			
Additive	INS	Max Level	Notes
*Allura red AC	129	300 mg/kg	161
Aluminium ammonium sulfate	523	35 mg/kg	6
Benzoates	210 - 213	2000 mg/kg	13
Brilliant blue FCF	133	500 mg/kg	161
Caramel iii - ammonia caramel	150c	500 mg/kg	
Carmines	120	500 mg/kg	161 & 178
Beta-Carotenes, vegetable	160a(ii)	1320 mg/kg	
Beta-Carotenes, synthetic . Beta-Carotenes, Blakeslea trispora . Carotenal, beta-apo-8'- . Carotenoic acid, ethyl ester, beta apo-8'- .	160a(i) 160a(iii) 160e 160f	50 mg/kg	161
Diacetyltartaric and fatty acid esters of glycerol	472e	2500 mg/kg	
Calcium disodium ethylenediaminetetraacetate	385	250 mg/kg	21

Disodium ethylenediaminetetraacetate	386		
Fast green FCF.	143	300 mg/kg	
Ferrous gluconate	579	150 mg/kg	23 & 48
Ferrous lactate	585	150 mg/kg	23 & 48
Grape skin extract	163(ii)	100 mg/kg	179 & 181
Ethyl para-hydroxybenzoate	214	1000 mg/kg	27
Methyl para-hydroxybenzoate	218		
Indigotine (Indigo carmine)	132	150 mg/kg	161
Lauric arginate ethyl ester	243	200 mg/kg	
Polydimethylsiloxane	900a	10 mg/kg	
Riboflavins	101(i) , 101(ii), 101(iii)	500 mg/kg	
Sulfites	220-225, 227, 228, 539	100 mg/kg	44

* This material may be having a negative effect on activity and concentration in children. (The prior statement must be written under contents).

Food Category No.	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds.		
04.2.2.4			
Additive	INS	Max Level	Notes
*Allura red AC	129	200 mg/kg	161
Brilliant blue FCF	133	200 mg/kg	161
Caramel iii - ammonia caramel	150c	50000 mg/kg	161
Beta-Carotenes, vegetable	160a(ii)	200 mg/kg	
Beta-Carotenes, synthetic . Beta-Carotenes, Blakeslea trispora . Carotenal, beta-apo-8'- . Carotenoic acid, ethyl ester, beta apo-8'- .	160a(i) 160a(iii) 160e 160f	50 mg/kg	161
Calcium disodium ethylenediaminetetraacetate Disodium ethylenediaminetetraacetateal	385 386	365 mg/kg	21
Fast green FCF.	143	200 mg/kg	
Polydimethylsiloxane	900a	10 mg/kg	10 mg/kg
Stannous chloride	512	25 mg/kg	43
Sulfites	220-225, 227, 228, 539	50 mg/kg	44

*This material may be having a negative effect on activity and concentration in children.(The prior statement must be written under contents).

Food Category No.	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter).		
04.2.2.5			
Additive	INS	Max Level	Notes
Benzoates	210 - 213	1000 mg/kg	13
Caramel iii - ammonia caramel	150c	50000 mg/kg	
Carmines	120	100 mg/kg	
Beta-Carotenes, vegetable	160a(ii)	1000 mg/kg	
Beta-Carotenes, synthetic . Beta-Carotenes, Blakeslea trispora . Carotenal, beta-apo-8'- .	160a(i) 160a(iii) 160e	50 mg/kg	161

Carotenoic acid, ethyl ester, beta apo-8'- .	160f		
Chlorophylls, copper complexes	141(i)	100 mg/kg	62
Chlorophyllin copper complexes, potassium and sodium	141(ii)		
Calcium disodium ethylenediaminetetraacetate	385	250 mg/kg	21
Disodium ethylenediaminetetraacetate	386		
Grape skin extract	163(ii)	100 mg/kg	179 & 181
Ethyl para-hydroxybenzoate	214	1000 mg/kg	27
Methyl para-hydroxybenzoate	218		
Polydimethylsiloxane	900a	10 mg/kg	
Sulfites	220-225, 227, 228, 539	500 mg/kg	44 & 138

Food Category No.	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5		
04.2.2.6			
Additive	INS	Max Level	Notes
*Allura red AC	129	200 mg/kg	92 & 161
Aluminium ammonium sulfate	523	200 mg/kg	6
Benzoates	210 - 213	3000 mg/kg	13
Brilliant blue FCF	133	100 mg/kg	92 & 161
Caramel iii - ammonia caramel	150c	50000 mg/kg	161
Carmines	120	200 mg/kg	92
Beta-Carotenes, vegetable	160a(ii)	1000 mg/kg	92
Beta-Carotenes, synthetic .	160a(i)	50 mg/kg	92 & 161
Beta-Carotenes, Blakeslea trispora .	160a(iii)		
Carotenal, beta-apo-8'- .	160e		
Carotenoic acid, ethyl ester, beta apo-8'- .	160f		
Chlorophylls, copper complexes	141(i)	100 mg/kg	62 & 92
Chlorophyllin copper complexes,	141(ii)		

potassium and sodium			
Diacetyltartaric and fatty acid esters of glycerol	472e	2500 mg/kg	
Calcium disodium ethylenediaminetetraacetate	385	80 mg/kg	21
Disodium ethylenediaminetetraacetate	386		
Grape skin extract	163(ii)	100 mg/kg	92 & 181
Ethyl para-hydroxybenzoate	214	1000 mg/kg	27
Methyl para-hydroxybenzoate	218		
Indigotine (Indigo carmine)	132	200 mg/kg	92 & 161
Polydimethylsiloxane	900a	50 mg/kg	50 mg/kg
Polysorbates	432 - 436	3000 mg/kg	
Propylene glycol esters of fatty acids	477	5000 mg/kg	
Riboflavins	101(i) , 101(ii), 101(iii)	300 mg/kg	92
Sucroglycerides	474	5000 mg/kg	
Sulfites	220-225, 227, 228, 539	300 mg/kg	44 & 205
*Sunset yellow FCF	110	50 mg/kg	92

*This material may be having a negative effect on activity and concentration in children.(The prior statement must be written under contents).

Food Category No.	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3.		
04.2.2.7			
Additive	INS	Max Level	Notes
Benzoates	210 - 213	1000 mg/kg	13
Brilliant blue FCF	133	100 mg/kg	92 & 161
Caramel iii - ammonia caramel	150c	50000 mg/kg	161
Beta-Carotenes, vegetable	160a(ii)	1000 mg/kg	
Beta-Carotenes, synthetic .	160a(i)	50 mg/kg	
Beta-Carotenes, Blakeslea trispora .	160a(iii)		
Carotenal, beta-apo-8'- .	160e		

Carotenoic acid, ethyl ester, beta apo-8'- .	160f		
Chlorophylls, copper complexes	141(i)	100 mg/kg	62
Chlorophyllin copper complexes, potassium and sodium	141(ii)		
Diacetyltartaric and fatty acid esters of glycerol	472e	2500 mg/kg	
Calcium disodium ethylenediaminetetraacetate	385	250 mg/kg	21
Disodium ethylenediaminetetraacetate	386		
Fast green FCF.	143	100 mg/kg	161
Grape skin extract	163(ii)	100 mg/kg	161 & 181
Indigotine (Indigo carmine)	132	300 mg/kg	161
Phosphates	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i),(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii); 451(i),(ii); 452(i)-(v); 542	2200 mg/kg	33
Polydimethylsiloxane	900a	10 mg/kg	
Riboflavins	101(i) , 101(ii), 101(iii)	500 mg/kg	
Sulfites	220-225, 227, 228, 539	500 mg/kg	44
*Sunset yellow FCF	110	200 mg/kg	92

*This material may be having a negative effect on activity and concentration in children.(The prior statement must be written under contents).

Food Category No.	Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds.		
04.2.2.8			
Additive	INS	Max Level	Notes
Benzoates	210 - 213	1000 mg/kg	13
Caramel iii - ammonia caramel	150c	50000 mg/kg	161
Chlorophylls, copper complexes Chlorophyllin copper complexes, potassium and sodium	141(i) 141(ii)	100 mg/kg	62
Diacetyltartaric and fatty acid esters of glycerol	472e	2500 mg/kg	
Calcium disodium ethylenediaminetetraacetate Disodium ethylenediaminetetraacetateal	385 386	250 mg/kg	21

Food Category No.	Confectionery.		
05.0			
Additive	INS	Max Level	Notes
Ascorbyl palmitate	304	500 mg/kg	10, 15 & 114
Ascorbyl stearate	305		

Food Category No.	Cocoa products and chocolate products including imitations and chocolate substitutes.		
05.1			
Additive	INS	Max Level	Notes
Propyl gallate	310	200 mg/kg	15 & 130

Food Category No.	Cocoa mixes (powders) and cocoa mass/cake.		
05.1.1			
Additive	INS	Max Level	Notes
Ammonium salts of phosphatidic acid	442	10000 mg/kg	97
Propylene glycol esters of fatty acids	477	5000 mg/kg	97

Food Category No.	Cocoa mixes (syrops).		
05.1.2			
Additive	INS	Max Level	Notes
Caramel iii - ammonia caramel	150c	50000 mg/kg	
Carmines	120	300 mg/kg	
Chlorophylls, copper complexes Chlorophyllin copper complexes, potassium and sodium	141(i) 141(ii)	6.4 mg/kg	62 & 161
Polysorbates	432 - 436	500 mg/kg	

Food Category No.	Cocoa-based spreads, including fillings.		
05.1.3			
Additive	INS	Max Level	Notes
*Allura red AC	129	300 mg/kg	161
Benzoates	210 - 213	1500 mg/kg	13
Brilliant blue FCF	133	100 mg/kg	161
Caramel iii - ammonia caramel	150c	GMP	
Caramel iv - sulfite ammonia caramel	150d	GMP	
Beta-Carotenes, synthetic . Beta-Carotenes, Blakeslea trispora . Carotenal, beta-apo-8'- . Carotenoic acid, ethyl ester, beta apo-8'- .	160a(i) 160a(iii) 160e 160f	100 mg/kg	161
Chlorophylls, copper complexes Chlorophyllin copper complexes, potassium and sodium	141(i) 141(ii)	6.4 mg/kg	62 & 161
Calcium disodium ethylenediaminetetraacetate Disodium ethylenediaminetetraacetateal	385 386	50 mg/kg	21
Lauric arginate ethyl ester	243	200 mg/kg	
Polysorbates	432 - 436	1000 mg/kg	

*This material may be having a negative effect on activity and concentration in children.(The prior statement must be written under contents).

Food Category No.	Cocoa and chocolate products.		
05.1.4			
Additive	INS	Max Level	Notes
*Allura red AC	129	300 mg/kg	183
Ammonium salts of phosphatidic acid	442	10000 mg/kg	
Beeswax	901	GMP	3
Brilliant blue FCF	133	100 mg/kg	183
Butylated hydroxyanisole (BHA)	320	200 mg/kg	15, 130 & 141

Butylated hydroxytoluene (BHT)	321	200 mg/kg	15, 130 & 141
Candelilla wax	902	GMP	3
Caramel iii - ammonia caramel	150c	50000 mg/kg	183
Carnauba wax	903	5000 mg/kg	3
Beta-Carotenes, synthetic . Beta-Carotenes, Blakeslea trispora . Carotenal, beta-apo-8'- . Carotenoic acid, ethyl ester, beta apo-8'- .	160a(i) 160a(iii) 160e 160f	100 mg/kg	183
Castor oil	1503	350 mg/kg	
Chlorophylls, copper complexes Chlorophyllin copper complexes, potassium and sodium	141(i) 141(ii)	700 mg/kg	183
Indigotine (Indigo carmine)	132	450 mg/kg	183
Polysorbates	432 - 436	5000 mg/kg	101
Shellac, bleached	904	GMP	3
*Sunset yellow FCF	110	400 mg/kg	183
Tertiary butylhydroquinone (TBHQ)	319	200 mg/kg	15, 130 & 141

*This material may be having a negative effect on activity and concentration in children.(The prior statement must be written under contents).

Food Category No.	Lmitation chocolate, chocolate substitute product.		
05.1.5			
Additive	INS	Max Level	Notes
*Allura red AC	129	300 mg/kg	
Ammonium salts of phosphatidic acid	442	10000 mg/kg	
Beeswax	901	GMP	3
Benzoates	210 - 213	1500 mg/kg	13
Brilliant blue FCF	133	100 mg/kg	
Butylated hydroxytoluene (BHT)	321	200 mg/kg	15 & 197
Candelilla wax	902	GMP	3
Caramel iii - ammonia caramel	150c	50000 mg/kg	
Carmines	120	300 mg/kg	
Carnauba wax	903	5000 mg/kg	3
Beta-Carotenes, vegetable	160a(ii)	100 mg/kg	
Beta-Carotenes, synthetic . Beta-Carotenes, Blakeslea trispora . Carotenal, beta-apo-8'- . Carotenoic acid, ethyl ester, beta apo-8'- .	160a(i) 160a(iii) 160e 160f	100 mg/kg	
Chlorophylls, copper complexes Chlorophyllin copper complexes, potassium and sodium	141(i) 141(ii)	700	
Grape skin extract	163(ii)	200 mg/kg	181

Ethyl para-hydroxybenzoate Methyl para-hydroxybenzoate	214 218	300 mg/kg	27
Indigotine (Indigo carmine)	132	300 mg/kg	
Phosphates	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i),(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii); 451(i),(ii); 452(i)-(v); 542	2200 mg/kg	33
Polydimethylsiloxane	900a	10 mg/kg	
Polysorbates	432 - 436	5000 mg/kg	
Riboflavins	101(i) , 101(ii), 101(iii)	1000 mg/kg	
Shellac, bleached	904	GMP	3
Sorbates	200-203	1500 mg/kg	
*Sunset yellow FCF	110	300 mg/kg	

*This material may be having a negative effect on activity and concentration in children.(The prior statement must be written under contents).

Food Category No.	Confectionery including hard and soft candy, nougats, etc.other than food categories 05.1, 05.3 and 05.4		
05.2			
Additive	INS	Max Level	Notes
*Allura red AC	129	300 mg/kg	
Beeswax	901	GMP	3
Benzoates	210 - 213	1500 mg/kg	13
Brilliant blue FCF	133	300 mg/kg	
Butylated hydroxyanisole (BHA)	320	200 mg/kg	15 & 130
Butylated hydroxytoluene (BHT)	321	200 mg/kg	15 & 130
Candelilla wax	902	GMP	3
Caramel iii - ammonia caramel	150c	GMP	
Caramel iv - sulfite ammonia caramel	150d	GMP	
Carmines	120	300 mg/kg	
Carnauba wax	903	5000 mg/kg	3
Beta-Carotenes, vegetable	160a(ii)	500 mg/kg	
Beta-Carotenes, synthetic .	160a(i)	100 mg/kg	
Beta-Carotenes, Blakeslea trispora .	160a(iii)		
Carotenal, beta-apo-8'- .	160e		
Carotenoic acid, ethyl ester, beta apo-8'- .	160f		

Castor oil	1503	500 mg/kg	
Diacetyltartaric and fatty acid esters of glycerol	472e	10000 mg/k	
Fast green FCF.	143	100 mg/kg	
Indigotine (Indigo carmine)	132	300 mg/kg	
Iron oxide, black.	172(i)	200 mg/kg	
Iron oxide, red .	172(ii)		
Iron oxide, yellow .	172(iii)		
Microcrystalline wax	905c(i)	GMP	3
Polydimethylsiloxane	900a	10 mg/kg	
Polysorbates	432 - 436	1000 mg/kg	
Propyl gallate	310	200 mg/kg	15 & 130
Propylene glycol esters of fatty acids	477	5000 mg/kg	
Riboflavins	101(i) , 101(ii), 101(iii)	1000 mg/kg	
Shellac, bleached	904	GMP	3
Sucroglycerides	474	5000 mg/kg	
*Sunset yellow FCF	110	300 mg/kg	161
Tertiary butylhydroquinone (TBHQ)	319	200mg/kg	15 & 130

*This material may be having a negative effect on activity and concentration in children.(The prior statement must be written under contents).

Food Category No.	Hard candy.		
05.2.1			
Additive	INS	Max Level	Notes
Chlorophylls, copper complexes	141(i)	700 mg/kg	
Chlorophyllin copper complexes, potassium and sodium	141(ii)		

Food Category No.	Soft candy		
05.2.2			
Additive	INS	Max Level	Notes
Chlorophylls, copper complexes	141(i)	100 mg/kg	
Chlorophyllin copper complexes, potassium and sodium	141(ii)		

Food Category No.	Nougats and marzipans.		
05.2.3			
Additive	INS	Max Level	Notes
Chlorophylls, copper complexes	141(i)	100 mg/kg	
Chlorophyllin copper complexes, potassium and sodium	141(ii)		

Food Category No.	Chewing gum		
05.3			
Additive	INS	Max Level	Notes
*Allura red AC	129	300 mg/kg	
Beeswax	901	GMP	GMP
Benzoates	210 – 213	1500 mg/kg	13
Brilliant blue FCF	133	300 mg/kg	
Butylated hydroxyanisole (BHA)	320	400 mg/kg	130
Butylated hydroxytoluene (BHT)	321	400 mg/kg	130
Candelilla wax	902	GMP	
Caramel iii - ammonia caramel	150c	20000 mg/kg	
Caramel iv - sulfite ammonia caramel	150d	20000 mg/kg	
Carmines	120	500 mg/kg	178
Carnauba wax	903	1200 mg/kg	3
Beta-Carotenes, vegetable	160a(ii)	500 mg/kg	
Beta-Carotenes, synthetic .	160a(i)	100 mg/kg	
Beta-Carotenes, Blakeslea trispora .	160a(iii)		
Carotenal, beta-apo-8'- .	160e		
Carotenoic acid, ethyl ester, beta apo-8'- .	160f		
Castor oil	1503	2100 mg/kg	
Chlorophylls, copper complexes	141(i)	700 mg/kg	
Chlorophyllin copper complexes, potassium and sodium	141(ii)		
Cyclodextrin, beta-	459	20000 mg/kg	
Diacetyltartaric and fatty acid esters of glycerol	472e	50000 mg/kg	
Fast green FCF.	143	300 mg/kg	
Grape skin extract	163(ii)	500 mg/kg	181
Guaiaac resin	314	1500 mg/kg	
Ethyl para-hydroxybenzoate Methyl para-hydroxybenzoate	214 218	1500 mg/kg	27
Indigotine (Indigo carmine)	132	300 mg/kg	
Iron oxide, black.	172(i)	10000 mg/kg	161
Iron oxide, red .	172(ii)		
Iron oxide, yellow .	172(iii)		
Lauric arginate ethyl ester	243	225 mg/kg	
Microcrystalline wax	905c(i)	20000 mg/kg	3
Polydimethylsiloxane	900a	100 mg/kg	
Polyethylene glycol	1521	20000 mg/kg	
Polysorbates	432 - 436	5000 mg/kg	
Polyvinylpyrrolidone	1201	10000 mg/kg	
Propyl gallate	310	1000 mg/kg	130
Propylene glycol esters of fatty acids	477	20000 mg/kg	
Riboflavins	101(i) , 101(ii),	1000 mg/kg	

	101(iii)		
Shellac, bleached	904	GMP	3
Sorbates	200 - 203	1500 mg/kg	
Stearyl citrate	484	15000 mg/kg	
Sucroglycerides	474	10000 mg/kg	
*Sunset yellow FCF	110	300 mg/kg	
Tertiary butylhydroquinone (TBHQ)	319	400 mg/kg	130

*This material may be having a negative effect on activity and concentration in children.(The prior statement must be written under contents).

Food Category No.	Decorations (e.g., for fine bakery wares), toppings (nonfruit) and sweet sauces.		
05.4			
Additive	INS	Max Level	Notes
*Allura red AC	129	300 mg/kg	
Beeswax	901	GMP	
Benzoates	210 - 213	1500 mg/kg	13
Brilliant blue FCF	133	500 mg/kg	
Butylated hydroxyanisole (BHA)	320	200 mg/kg	15 & 130
Butylated hydroxytoluene (BHT)	321	200 mg/kg	15 & 130
Candelilla wax	902	GMP	
Caramel iii - ammonia caramel	150c	GMP	
Caramel iv - sulfite ammonia caramel	150d	GMP	
Carmines	120	500 mg/kg	
Carnauba wax	903	4000 mg/kg	
Beta-Carotenes, vegetable	160a(ii)	20000 mg/kg	
Beta-Carotenes, synthetic .	160a(i)	100 mg/kg	
Beta-Carotenes, Blakeslea trispora .	160a(iii)		
Carotenal, beta-apo-8'- .	160e		
Carotenoic acid, ethyl ester, beta apo-8'- .	160f		
Chlorophylls, copper complexes	141(i)	100 mg/kg	
Chlorophyllin copper complexes, potassium and sodium	141(ii)		
Diacetyltartaric and fatty acid esters of glycerol	472e	10000 mg/kg	
Fast green FCF.	143	100 mg/kg	
Grape skin extract	163(ii)	500 mg/kg	181
Ethyl para-hydroxybenzoate Methyl para-hydroxybenzoate	214 218	300 mg/kg	27
Indigotine (Indigo carmine)	132	300 mg/kg	
Iron oxide, black.	172(i)	100 mg/kg	
Iron oxide, red .	172(ii)		
Iron oxide, yellow .	172(iii)		
Polysorbates	432 - 436	3000 mg/kg	
Propyl gallate	310	200 mg/kg	15 & 130

Propylene glycol esters of fatty acids	477	40000 mg/kg	
Riboflavins	101(i) , 101(ii), 101(iii)	1000 mg/kg	
Shellac, bleached	904	GMP	
*Sunset yellow FCF	110	300 mg/kg	
Tertiary butylhydroquinone (TBHQ)	319	200mg/kg	15 & 130

*This material may be having a negative effect on activity and concentration in children.(The prior statement must be written under contents).

Food Category No.	Whole, broken, or flaked grain, including rice.		
06.1			
Additive	INS	Max Level	Notes
Propyl gallate	310	100 mg/kg	15

Food Category No.	Flours and starches (including soybean powder).		
06.2			
Additive	INS	Max Level	Notes
Alpha-Amylase from Aspergillus oryzae var	1100	GMP	
Diacetyltartaric and fatty acid esters of glycerol	472e	3000 mg/kg	186

Food Category No.	Flours		
06.2.1.			
Additive	INS	Max Level	Notes
Azodicarbonamide	927a	45 mg/kg	
Benzoyl peroxide	928	75 mg/kg	
Chlorine dioxide	926	30 mg/kg	87
Sulfites	220-225, 227, 228, 539	200 mg/kg	44

Food Category No.	Starches		
06.2.2			
Additive	INS	Max Level	Notes
Sulfites	220-225, 227, 228, 539	50 mg/kg	44

Food Category No.	Breakfast cereals, including rolled oats.		
06.3			
Additive	INS	Max Level	Notes
*Allura red AC	129	300 mg/kg	
Ascorbyl palmitate.	304	200 mg/kg	10
Ascorbyl stearate.	305		
Brilliant blue FCF	133	200 mg/kg	
Butylated hydroxyanisole (BHA)	320	200 mg/kg	15 & 196

Butylated hydroxytoluene (BHT)	321	100 mg/kg	15 & 196
Caramel iii - ammonia caramel	150c	50000 mg/kg	189
Caramel iv - sulfite ammonia caramel	150d	2500 mg/kg	
Carmines	120	200 mg/kg	
Beta-Carotenes, vegetable	160a(ii)	400 mg/kg	
Beta-Carotenes, synthetic .	160a(i)	200 mg/kg	
Beta-Carotenes, Blakeslea trispora .	160a(iii)		
Carotenal, beta-apo-8'- .	160e		
Carotenoic acid, ethyl ester, beta apo-8'- .	160f		
Grape skin extract.	163(ii)	200 mg/kg	
Iron oxide, black.	172(i)	75 mg/kg	
Iron oxide, red .	172(ii)		
Iron oxide, yellow .	172(iii)		
Phosphates	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i),(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii); 451(i),(ii); 452(i)-(v); 542	2200 mg/kg	33
Propyl gallate	310	200 mg/kg	15 & 196
Riboflavins	101(i) , 101(ii), 101(iii)	300 mg/kg	
*Sunset yellow FCF	110	300 mg/kg	161

*This material may be having a negative effect on activity and concentration in children.(The prior statement must be written under contents).

Food Category No.	Dried pastas and noodles and like products.		
06.4.2			
Additive	INS	Max Level	Notes
Caramel iv - sulfite ammonia caramel	150d	50000 mg/kg	211
Beta-Carotenes, vegetable	160a(ii)	1000 mg/kg	211
Diacetyltartaric and fatty acid esters of glycerol	472e	5000 mg/kg	
Polysorbates	432 - 436	5000 mg/kg	
Food Category No.	Pre-cooked pastas and noodles and like products.		
06.4.3			
Additive	INS	Max Level	Notes
Ascorbyl palmitate.	304	20 mg/kg	10
Ascorbyl stearate.	305		

Benzoates	210 – 213	1000 mg/kg	13
Butylated hydroxyanisole (BHA)	320	200 mg/kg	15 & 130
Butylated hydroxytoluene (BHT)	321	200 mg/kg	15 & 130
Caramel iii - ammonia caramel	150c	50000 mg/kg	153 & 173
Caramel iv - sulfite ammonia caramel	150d	50000 mg/kg	153
Carmines	120	100 mg/kg	153 & 178
Beta-Carotenes, vegetable	160a(ii)	1000 mg/kg	153
Beta-Carotenes, synthetic . Beta-Carotenes, Blakeslea trispora . Carotenal, beta-apo-8'- . Carotenoic acid, ethyl ester, beta apo-8'- .	160a(i) 160a(iii) 160e 160f	1200 mg/kg	153
Chlorophylls, copper complexes Chlorophyllin copper complexes, potassium and sodium	141(i) 141(ii)	100 mg/kg	153
Diacetyltartaric and fatty acid esters of glycerol	472e	10000 mg/kg	
Fast green FCF.	143	290 mg/kg	194
Polydimethylsiloxane	900a	50 mg/kg	153
Polysorbates	432 - 436	5000 mg/kg	153
Propyl gallate	310	100 mg/kg	15 & 130
Propylene glycol esters of fatty acids	477	5000 mg/kg	2 & 153
Riboflavins	101(i) , 101(ii), 101(iii)	300 mg/kg	153
Sulfites	220-225, 227, 228, 539	20 mg/kg	44
*Sunset yellow FCF	110	300 mg/kg	
Tertiary butylhydroquinone (TBHQ)	319	200mg/kg	15 & 130

*This material may be having a negative effect on activity and concentration in children.(The prior statement must be written under contents).

Food Category No.	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding).		
06.5			
Additive	INS	Max Level	Notes
*Allura red AC	129	300 mg/kg	
Ascorbyl palmitate. Ascorbyl stearate.	304 305	500 mg/kg	2 & 10
Benzoates	210 – 213	1000 mg/kg	13
Brilliant blue FCF	133	150 mg/kg	
Caramel iii - ammonia caramel	150c	50000 mg/kg	
Caramel iv - sulfite ammonia caramel	150d	2500 mg/kg	
Carmines	120	150 mg/kg	
Beta-Carotenes, vegetable	160a(ii)	1000 mg/kg	

Beta-Carotenes, synthetic . Beta-Carotenes, Blakeslea trispora . Carotenal, beta-apo-8'- . Carotenoic acid, ethyl ester, beta apo-8'- .	160a(i) 160a(iii) 160e 160f	150 mg/kg	
Chlorophylls, copper complexes Chlorophyllin copper complexes, potassium and sodium	141(i) 141(ii)	75 mg/kg	
Diacetyltartaric and fatty acid esters of glycerol	472e	5000 mg/kg	
Calcium disodium ethylenediaminetetraacetate Disodium ethylenediaminetetraacetate	385 386	315 mg/kg	21
Fast green FCF.	143	100 mg/kg	161
Grape skin extract.	163(ii)	200 mg/kg	181
Indigotine (Indigo carmine).	132	150 mg/kg	
Iron oxide, black. Iron oxide, red . Iron oxide, yellow .	172(i) 172(ii) 172(iii)	75 mg/kg	
Lauric arginate ethyl ester	243	200 mg/kg	
Nisin	234	3 mg/kg	28
Polysorbates	432 - 436	3000 mg/kg	
Propyl gallate	310	90 mg/kg	2 & 15
Propylene glycol esters of fatty acids	477	40000 mg/kg	
Riboflavins	101(i) , 101(ii), 101(iii)	300 mg/kg	
Sucroglycerides	474	5000 mg/kg	
*Sunset yellow FCF	110	50 mg/kg	

*This material may be having a negative effect on activity and concentration in children.(The prior statement must be written under contents).

Food Category No.	Batters (e.g., for breading or batters for fish or poultry).		
06.6			
Additive	INS	Max Level	Notes
Caramel iii - ammonia caramel	150c	50000 mg/kg	
Caramel iv - sulfite ammonia caramel	150d	2500 mg/kg	
Carmines	120	500 mg/kg	
Beta-Carotenes, vegetable	160a(ii)	1000 mg/kg	
Beta-Carotenes, synthetic . Beta-Carotenes, Blakeslea trispora . Carotenal, beta-apo-8'- . Carotenoic acid, ethyl ester, beta apo-8'- .	160a(i) 160a(iii) 160e 160f	500 mg/kg	
Diacetyltartaric and fatty acid esters of glycerol	472e	5000 mg/kg	
Polydimethylsiloxane	900a	10 mg/kg	

Polysorbates	432 - 436	5000 mg/kg	2
Riboflavins	101(i) , 101(ii), 101(iii)	300 mg/kg	
Sorbates	200 - 2003	2000 mg/kg	

Food Category No.	Pre-cooked or processed rice products, including rice cakes (Oriental type only).		
06.7			
Additive	INS	Max Level	Notes
Caramel iii - ammonia caramel	150c	50000 mg/kg	
Caramel iv - sulfite ammonia caramel	150d	2500 mg/kg	

Food Category No.	Soybean-based beverages.		
06.8.1			
Additive	INS	Max Level	Notes
Caramel iii - ammonia caramel	150c	1500 mg/kg	
Carmines	120	100 mg/kg	178
Riboflavins	101(i) , 101(ii), 101(iii)	50 mg/kg	

Food Category No.	Other soybean protein products.		
06.8.8			
Additive	INS	Max Level	Notes
Caramel iii - ammonia caramel	150c	20000 mg/kg	
Caramel iv - sulfite ammonia caramel	150d	20000 mg/kg	

Food Category No.	Bakery wares.		
07.0			
Additive	INS	Max Level	Notes
Ascorbyl palmitate.	304	1000 mg/kg	10 & 15
Ascorbyl stearate.	305		
Benzoates	210 - 213	1000 mg/kg	13
Butylated hydroxyanisole (BHA)	320	200 mg/kg	15 & 180
Butylated hydroxytoluene (BHT)	321	200 mg/kg	15 & 180
Carnauba wax	903	GMP	3
Fast green FCF.	143	100 mg/kg	161
Propylene glycol esters of fatty acids	477	15000 mg/kg	11 & 72

Food Category No.	Bread and ordinary bakery wares.		
07.1			
Additive	INS	Max Level	Notes
Brilliant blue FCF	133	100 mg/kg	161
Diacyltartaric and fatty acid esters of glycerol	472e	6000 mg/kg	

Food Category No.	Breads and rolls		
07.1.1.			
Additive	INS	Max Level	Notes
Polysorbates	432 - 436	3000 mg/kg	
Tertiary butylhydroquinone (TBHQ)	319	200mg/kg	15 & 195

Food Category No.	Crackers, excluding sweet crackers.		
07.1.2			
Additive	INS	Max Level	Notes
*Allura red AC	129	300 mg/kg	161
Caramel iii - ammonia caramel	150c	50000 mg/kg	161
Caramel iv - sulfite ammonia caramel	150d	50000 mg/kg	161
Carmines	120	200 mg/kg	178
Beta-Carotenes, vegetable	160a(ii)	1000 mg/kg	
Beta-Carotenes, synthetic .	160a(i)	1000 mg/kg	
Beta-Carotenes, Blakeslea trispora .	160a(iii)		
Carotenal, beta-apo-8'- .	160e		
Carotenoic acid, ethyl ester, beta apo-8'- .	160f		
Grape skin extract.	163(ii)	200 mg/kg	181
Polysorbates	432 - 436	5000 mg/kg	11
Tertiary butylhydroquinone (TBHQ)	319	200mg/kg	15 & 195

*This material may be having a negative effect on activity and concentration in children.(The prior statement must be written under contents).

Food Category No.	Other ordinary bakery products (e.g., bagels, pita, English muffins).		
07.1.3			
Additive	INS	Max Level	Notes
*Allura red AC	129	300 mg/kg	161
Caramel iii - ammonia caramel	150c	50000 mg/kg	161
Caramel iv - sulfite ammonia caramel	150d	50000 mg/kg	161
Beta-Carotenes, synthetic .	160a(i)	100 mg/kg	
Beta-Carotenes, Blakeslea trispora .	160a(iii)		
Carotenal, beta-apo-8'- .	160e		
Carotenoic acid, ethyl ester, beta apo-8'- .	160f		
Polysorbates	432 - 436	3000 mg/kg	11
Propyl gallate	310	100 mg/kg	15 & 130
Tertiary butylhydroquinone (TBHQ)	319	200mg/kg	150&130

*This material may be having a negative effect on activity and concentration in children.(The prior statement must be written under contents).

Food Category No.	Bread-type products, including bread stuffing and bread crumbs.		
07.1.4			
Additive	INS	Max Level	Notes
Caramel iii - ammonia caramel	150c	50000 mg/kg	161
Carmines	120	500 mg/kg	178
Beta-Carotenes, vegetable	160a(ii)	1000 mg/kg	
Beta-Carotenes, synthetic . Beta-Carotenes, Blakeslea trispora . Carotenal, beta-apo-8'- . Carotenoic acid, ethyl ester, beta apo-8'- .	160a(i) 160a(iii) 160e 160f	200 mg/kg	116
Chlorophylls, copper complexes Chlorophyllin copper complexes, potassium and sodium	141(i) 141(ii)	6.4 mg/kg	62 & 161
Grape skin extract.	163(ii)	200 mg/kg	181
Polysorbates	432 - 436	3000 mg/kg	11
Tertiary butylhydroquinone (TBHQ)	319	200mg/kg	15 & 195

Food Category No.	Steamed breads and buns.		
07.1.5			
Additive	INS	Max Level	Notes
Caramel iii - ammonia caramel	150c	50000 mg/kg	161
Beta-Carotenes, synthetic . Beta-Carotenes, Blakeslea trispora . Carotenal, beta-apo-8'- . Carotenoic acid, ethyl ester, beta apo-8'- .	160a(i) 160a(iii) 160e 160f	100 mg/kg	216
Polysorbates	432 - 436	3000 mg/kg	11

Food Category No.	Mixes for bread and ordinary bakery wares.		
07.1.6			
Additive	INS	Max Level	Notes
Caramel iii - ammonia caramel	150c	50000 mg/kg	161
Polysorbates	432 - 436	3000 mg/kg	11

Food Category No.	Fine bakery wares (sweet, salty, savoury) and mixes.		
07.2			
Additive	INS	Max Level	Notes
*Allura red AC	129	300 mg/kg	161
Beeswax	901	GMP	3
Brilliant blue FCF	133	200 mg/kg	161
Candelilla wax	902	GMP	3
Caramel iii - ammonia caramel	150c	50000 mg/kg	16
Caramel iv - sulfite ammonia caramel	150d	1200 mg/kg	
Carmines	120	200 mg/kg	

Beta-Carotenes, vegetable	160a(ii)	1000	
Beta-Carotenes, synthetic .	160a(i)	100 mg/kg	
Beta-Carotenes, Blakeslea trispora .	160a(iii)		
Carotenal, beta-apo-8'- .	160e		
Carotenoic acid, ethyl ester, beta apo-8'- .	160f		
Chlorophylls, copper complexes	141(i)	75 mg/kg	
Chlorophyllin copper complexes, potassium and sodium	141(ii)		
Diacetyltartaric and fatty acid esters of glycerol	472e	20000 mg/kg	
Ethyl para-hydroxybenzoate Methyl para-hydroxybenzoate	214 218	300 mg/kg	27
Indigotine (Indigo carmine).	132	200 mg/kg	161
Iron oxide, black.	172(i)	200 mg/kg	
Iron oxide, red .	172(ii)		
Iron oxide, yellow .	172(iii)		
Polysorbates	432 - 436	3000 mg/kg	
Riboflavins	101(i) , 101(ii), 101(iii)	300 mg/kg	
Shellac, bleached	904	GMP	3
Sucroglycerides	474	10000 mg/kg	
Sulfites	220-225, 227, 228, 539	50 mg/kg	44
* Sunset yellow FCF.	110	50 mg/kg	

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Food Category No.	Mixes for fine bakery wares (e.g., cakes, pancakes).		
07.2.3			
Additive	INS	Max Level	Notes
Propyl gallate	310	200 mg/kg	15 & 196

Food Category No.	Meat and meat products, including poultry and game.		
08.0			
Additive	INS	Max Level	Notes
Brilliant blue FCF	133	100 mg/kg	4 & 16
Caramel iii - ammonia caramel	150c	GMP	3, 4 & 16
Caramel iv - sulfite ammonia caramel	150d	GMP	3, 4 & 16

Food Category No.	Fresh meat, poultry, and game.		
08.1			
Additive	INS	Max Level	Notes
Fast green FCF	143	100 mg/kg	3, 4 & 16
*Sunset yellow FCF	110	300 mg/kg	4 & 16

*This material may be having a negative effect on activity and concentration in children.(The prior statement must be written under contents).

Food Category No.	Fresh meat, poultry, and game, whole pieces or cuts.		
08.1.1			
Additive	INS	Max Level	Notes
Carmines	120	500 mg/kg	4 & 16

Food Category No.	Fresh meat, poultry, and game, comminuted.		
08.1.2			
Additive	INS	Max Level	Notes
Carmines	120	100 mg/kg	4, 16 & 117
Beta-Carotenes, vegetable	160a(ii)	20 mg/kg	4 & 16
Beta-Carotenes, synthetic .	160a(i)	100 mg/kg	4 & 16
Beta-Carotenes, Blakeslea trispora .	160a(iii)		
Carotenal, beta-apo-8'- .	160e		
Carotenoic acid, ethyl ester, beta apo-8'- .	160f		
Grape skin extract.	163(ii)	1000 mg/kg	4, 16 & 94
Isopropyl citrates	384	200 mg/kg	

Food Category No.	Processed meat, poultry, and game products in whole pieces or cuts		
08.2.			
Additive	INS	Max Level	Notes
Butylated hydroxyanisole (BHA)	320	200 mg/kg	15 & 130
Butylated hydroxytoluene (BHT)	321	100 mg/kg	15, 130 & 167
Carmines	120	500 mg/kg	16
Beta-Carotenes, vegetable	160a(ii)	5000 mg/kg	16
Fast green FCF	143	100 mg/kg	3 & 4
Grape skin extract.	163(ii)		
Polysorbates	432 - 436	5000 mg/kg	
Propyl gallate	310	200 mg/kg	15 & 130
Riboflavins	101(i) , 101(ii), 101(iii)	1000 mg/kg	16
*Sunset yellow FCF	110	300 mg/kg	16
Tertiary butylhydroquinone (TBHQ)	319	100mg/kg	15, 130 & 167

*This material may be having a negative effect on activity and concentration in children.(The prior statement must be written under contents).

Food Category No.	Cured (including salted) and dried non-heat treated processed meat, poultry, and game products in whole pieces or cuts.		
08.2.1.2			
Additive	INS	Max Level	Notes
Benzoates	210 - 213	1000 mg/kg	3 & 13
Isopropyl citrates	384	200 mg/kg	
Natamycin (Pimaricin)	235	6 mg/kg	

Food Category No.	Heat-treated processed meat, poultry, and game products in whole pieces or cuts.		
08.2.2			
Additive	INS	Max Level	Notes
Sucroglycerides	474	5000 mg/kg	15

Food Category No.	Frozen processed meat, poultry, and game products in whole pieces or cuts.		
08.2.3			
Additive	INS	Max Level	Notes
Phosphates	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i),(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii); 451(i),(ii); 452(i)-(v); 542	2200 mg/kg	33

Food Category No.	Processed comminuted meat, poultry, and game products.		
08.3			
Additive	INS	Max Level	Notes
Butylated hydroxyanisole (BHA)	320	200 mg/kg	15 & 130
Butylated hydroxytoluene (BHT)	321	100 mg/kg	15, 130 & 162
Grape skin extract.	163(ii)	5000 mg/kg	16
Phosphates	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i),(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii); 451(i),(ii); 452(i)-(v); 542	2200 mg/kg	33
Polysorbates	432 - 436	5000 mg/kg	
Propyl gallate	310	200 mg/kg	15 & 130

Riboflavins	101(i) , 101(ii), 101(iii)	1000 mg/kg	16
Tertiary butylhydroquinone (TBHQ)	319	100mg/kg	15, 130 &162

Food Category No.	Non-heat treated processed comminuted meat, poultry, and game products.		
08.3.1			
Additive	INS	Max Level	Notes
Beta-Carotenes, vegetable	160a(ii)	20 mg/kg	118

Food Category No.	Cured (including salted) non-heat treated processed comminuted meat, poultry, and game products		
08.3.1.1			
Additive	INS	Max Level	Notes
Carmines	120	200 mg/kg	118
Beta-Carotenes, synthetic . Beta-Carotenes, Blakeslea trispora . Carotenal, beta-apo-8'- . Carotenoic acid, ethyl ester, beta apo-8'- .	160a(i) 160a(iii) 160e 160f	100 mg/kg	16
*Sunset yellow FCF	110	300 mg/kg	16

*This material may be having a negative effect on activity and concentration in children.(The prior statement must be written under contents).

Food Category No.	Cured (including salted) and dried non-heat treated processed comminuted meat, poultry, and game products.		
08.3.1.2			
Additive	INS	Max Level	Notes
Benzoates	210 - 213	1000 mg/kg	3 & 13
Carmines	120	100 mg/kg	
Beta-Carotenes, synthetic . Beta-Carotenes, Blakeslea trispora . Carotenal, beta-apo-8'- . Carotenoic acid, ethyl ester, beta apo-8'- .	160a(i) 160a(iii) 160e 160f	20 mg/kg	16
Isopropyl citrates	384	200 mg/kg	
Natamycin (Pimaricin)	235	20 mg/kg	3 & 81
*Sunset yellow FCF	110	135 mg/kg	

*This material may be having a negative effect on activity and concentration in children.(The prior statement must be written under contents).

Food Category No.	Fermented non-heat treated processed comminuted meat, poultry, and game products.		
08.3.1.3			
Additive	INS	Max Level	Notes
Carmines	120	100 mg/kg	
Beta-Carotenes, synthetic .	160a(i)	20 mg/kg	16

Beta-Carotenes, Blakeslea trispora .	160a(iii)		
Carotenal, beta-apo-8'- .	160e		
Carotenoic acid, ethyl ester, beta apo-8'- .	160f		
*Sunset yellow FCF	110	300 mg/kg	16

*This material may be having a negative effect on activity and concentration in children.(The prior statement must be written under contents).

Food Category No.	Heat-treated processed comminuted meat, poultry, and game products.		
08.3.2			
Additive	INS	Max Level	Notes
*Allura red AC	129	25 mg/kg	161
Carmines	120	100 mg/kg	
Beta-Carotenes, vegetable	160a(ii)	20 mg/kg	
Beta-Carotenes, synthetic .	160a(i)	20 mg/kg	16
Beta-Carotenes, Blakeslea trispora .	160a(iii)		
Carotenal, beta-apo-8'- .	160e		
Carotenoic acid, ethyl ester, beta apo-8'- .	160f		
Calcium disodium ethylenediaminetetraacetate	385	35 mg/kg	21
Disodium ethylenediaminetetraacetate	386		
Sucroglycerides	474	5000 mg/kg	15
*Sunset yellow FCF	110	300 mg/kg	16

*This material may be having a negative effect on activity and concentration in children.(The prior statement must be written under contents).

Food Category No.	Frozen processed comminuted meat, poultry, and game products.		
08.3.3			
Additive	INS	Max Level	Notes
Carmines	120	500 mg/kg	16
Beta-Carotenes, vegetable	160a(ii)	5000 mg/kg	16
*Sunset yellow FCF	110	300 mg/kg	16

*This material may be having a negative effect on activity and concentration in children.(The prior statement must be written under contents).

Food Category No.	Edible casings (e.g., sausage casings).		
08.4			
Additive	INS	Max Level	Notes
*Allura red AC	129	300 mg/kg	16
Ascorbyl palmitate.	304	5000 mg/kg	10
Ascorbyl stearate.	305		
Canthaxanthin	161g	30 ppm	
Carmines	120	500 mg/kg	16

Beta-Carotenes, vegetable	160a(ii)	5000 mg/kg	
Beta-Carotenes, synthetic .	160a(i)	100 mg/kg	
Beta-Carotenes, Blakeslea trispora .	160a(iii)		
Carotenal, beta-apo-8'- .	160e		
Carotenoic acid, ethyl ester, beta apo-8'- .	160f		
Fast green FCF	143	100 mg/kg	3 & 4
Grape skin extract.	163(ii)	5000 mg/kg	
Ethyl para-hydroxybenzoate Methyl para-hydroxybenzoate	214 218	36 mg/kg	27
Iron oxide, black.	172(i)	1000 mg/kg	72
Iron oxide, red .	172(ii)		
Iron oxide, yellow .	172(iii)		
Phosphates	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i),(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii); 451(i),(ii); 452(i)-(v); 542	1100 mg/kg	33
Polysorbates	432 - 436	1500 mg/kg	
Riboflavins	101(i) , 101(ii), 101(iii)	1000 mg/kg	16
*Sunset yellow FCF	110	300 mg/kg	16

*This material may be having a negative effect on activity and concentration in children.(The prior statement must be written under contents).

Food Category No.	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms		
09.1			
Additive	INS	Max Level	Notes
Caramel iii - ammonia caramel	150c	30000 mg/kg	4 & 16

Food Category No.	Fresh fish		
09.1.1.			
Additive	INS	Max Level	Notes
Brilliant blue FCF	133	300 mg/kg	4, 16 & 50
Carmines	120	300 mg/kg	4, 16 & 50
Beta-Carotenes, vegetable	160a(ii)	100 mg/kg	4, 16 & 50
Beta-Carotenes, synthetic .	160a(i)	300 mg/kg	4
Beta-Carotenes, Blakeslea trispora .	160a(iii)		
Carotenal, beta-apo-8'- .	160e		
Carotenoic acid, ethyl ester, beta	160f		

apo-8'- .			
Indigotine (Indigo carmine).	132	300 mg/kg	4, 16 & 50
*Sunset yellow FCF	110	300 mg/kg	4, 16 & 50

*This material may be having a negative effect on activity and concentration in children.(The prior statement must be written under contents).

Food Category No.	Fresh mollusks, crustaceans, and echinoderms.		
09.1.2			
Additive	INS	Max Level	Notes
Brilliant blue FCF	133	500 mg/kg	4 & 16
Carmines	120	500 mg/kg	4 & 16
Beta-Carotenes, synthetic . Beta-Carotenes, Blakeslea trispora . Carotenal, beta-apo-8'- . Carotenoic acid, ethyl ester, beta apo-8'- .	160a(i) 160a(iii) 160e 160f	100 mg/kg	4 & 16
Sulfites	220-225, 227, 228, 539	100 mg/kg	44
*Sunset yellow FCF	110	300 mg/kg	4 & 16

Food Category No.	Processed fish and fish products, including mollusks, crustaceans, and echinoderms.		
09.2			
Additive	INS	Max Level	Notes
Caramel iii - ammonia caramel	150c	30000 mg/kg	
Caramel iv - sulfite ammonia caramel	150d	30000 mg/kg	95
Beta-Carotenes, synthetic . Beta-Carotenes, Blakeslea trispora . Carotenal, beta-apo-8'- . Carotenoic acid, ethyl ester, beta apo-8'- .	160a(i) 160a(iii) 160e 160f	100 mg/kg	95

Food Category No.	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms.		
09.2.1			
Additive	INS	Max Level	Notes
*Allura red AC	129	300 mg/kg	95
Ascorbyl palmitate.	304	1000 mg/kg	10
Ascorbyl stearate.	305		
Brilliant blue FCF	133	500 mg/kg	95
Butylated hydroxyanisole (BHA)	320	200 mg/kg	15 & 180
Butylated hydroxytoluene (BHT)	321	200 mg/kg	15 & 180
Carmines	120	100 mg/kg	95 & 178
Calcium disodium ethylenediaminetetraacetate Disodium	385	75 mg/kg	21

ethylenediaminetetraacetate	386		
Indigotine (Indigo carmine).	132	300 mg/kg	95
Riboflavins	101(i) , 101(ii), 101(iii)	1000 mg/kg	95
Sulfites	220-225, 227, 228, 539	100 mg/kg	44& 139
*Sunset yellow FCF	110	300 mg/kg	95

*This material may be having a negative effect on activity and concentration in children.(The prior statement must be written under contents).

Food Category No .	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms		
09.2.2			
Additive	INS	Max Level	Notes
Ascorbyl palmitate.	304	1000 mg/kg	10
Ascorbyl stearate.	305		
Brilliant blue FCF	133	500 mg/kg	16
Butylated hydroxyanisole (BHA)	320	200 mg/kg	15 & 180
Butylated hydroxytoluene (BHT)	321	200 mg/kg	15 & 180
Carmines	120	500 mg/kg	16, 95 & 178
Calcium disodium ethylenediaminetetraacetate	385	75 mg/kg	21
Disodium ethylenediaminetetraacetate	386		
Grape skin extract.	163(ii)	500 mg/kg	16
Riboflavins	101(i) , 101(ii), 101(iii)	300 mg/kg	16
*Sunset yellow FCF	110	300 mg/kg	16
Thiodipropionic acid	388	200mg/kg	15&46
Dilauryl thiodipropionate	389		

*This material may be having a negative effect on activity and concentration in children.(The prior statement must be written under contents).

Food Category No.	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms.		
09.2.3			
Additive	INS	Max Level	Notes
Brilliant blue FCF	133	500 mg/kg	16
Carmines	120	500 mg/kg	16
Beta-Carotenes, vegetable	160a(ii)	1000 mg/kg	16
Chlorophylls, copper complexes	141(i)	40 mg/kg	95
Chlorophyllin copper complexes, potassium and sodium	141(ii)		
Grape skin extract.	163(ii)	GMP	16 & 95
*Sunset yellow FCF	110	300 mg/kg	16 & 95

Riboflavins	101(i) , 101(ii), 101(iii)	300 mg/kg	16
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*This material may be having a negative effect on activity and concentration in children.(The prior statement must be written under contents).

Food Category No.	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms.		
09.2.4			
Additive	INS	Max Level	Notes
Aluminium ammonium sulfate	523	200 mg/kg	6

Food Category No.	Cooked fish and fish products.		
09.2.4.1			
Additive	INS	Max Level	Notes
*Allura red AC	129	300 mg/kg	95
Brilliant blue FCF	133	100 mg/kg	95
Carmines	120	500 mg/kg	
Beta-Carotenes, vegetable	160a(ii)	1000 mg/kg	95
Chlorophylls, copper complexes Chlorophyllin copper complexes, potassium and sodium	141(i) 141(ii)	30 mg/kg	62 & 95
Calcium disodium ethylenediaminetetraacetate Disodium ethylenediaminetetraacetate	385 386	50 mg/kg	21
Fast green FCF.	143	100 mg/kg	
Grape skin extract.	163(ii)	500 mg/kg	95
Indigotine (Indigo carmine).	132	300 mg/kg	95
Riboflavins	101(i) , 101(ii), 101(iii)	300 mg/kg	95
Sorbates	200 - 2003		
*Sunset yellow FCF	110		

*This material may be having a negative effect on activity and concentration in children.(The prior statement must be written under contents).

Food Category No.	Cooked mollusks, crustaceans, and echinoderms.		
09.2.4.2			
Additive	INS	Max Level	Notes
*Allura red AC	129	250 mg/kg	
Benzoates	210 - 213	2000 mg/kg	13 & 82
Brilliant blue FCF	133	100 mg/kg	
Carmines	120	250 mg/kg	
Beta-Carotenes, vegetable	160a(ii)	1000 mg/kg	
Grape skin extract.	163(ii)	1000 mg/kg	

Indigotine (Indigo carmine).	132	250 mg/kg	16
Riboflavins	101(i) , 101(ii), 101(iii)	300 mg/kg	
Sorbates	200 - 2003	2000 mg/kg	42
Sulfites	220-225, 227, 228, 539	150 mg/kg	44
*Sunset yellow FCF	110	250 mg/kg	

*This material may be having a negative effect on activity and concentration in children.(The prior statement must be written under contents).

Food Category No.	Fried fish and fish products, including mollusks, crustaceans, and echinoderms.		
09.2.4.3			
Additive	INS	Max Level	Notes
Brilliant blue FCF	133	500 mg/kg	16
Carmines	120	500 mg/kg	16, 95 & 178
Beta-Carotenes, vegetable	160a(ii)	1000 mg/kg	16
Chlorophylls, copper complexes Chlorophyllin copper complexes, potassium and sodium	141(i) 141(ii)	40 mg/kg	95
Grape skin extract.	163(ii)	1000 mg/kg	16 & 95
Riboflavins	101(i) , 101(ii), 101(iii)	300 mg/kg	16
*Sunset yellow FCF	110	300 mg/kg	16

*This material may be having a negative effect on activity and concentration in children.(The prior statement must be written under contents).

Food Category No.	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms.		
09.2.5			
Additive	INS	Max Level	Notes
*Allura red AC	129	300 mg/kg	22
Benzoates	210 - 213	200 mg/kg	13 & 121
Brilliant blue FCF	133	100 mg/kg	22
Butylated hydroxyanisole (BHA)	320	200 mg/kg	15 & 196
Butylated hydroxytoluene (BHT)	321	200 mg/kg	15 & 196
Carmines	120	300 mg/kg	22
Beta-Carotenes, vegetable	160a(ii)	1000 mg/kg	
Chlorophylls, copper complexes Chlorophyllin copper complexes, potassium and sodium	141(i) 141(ii)	200 mg/kg	
Fast green FCF	143	100 mg/kg	
Grape skin extract.	163(ii)	1000 mg/kg	22
Indigotine (Indigo carmine).	132	300 mg/kg	22 & 161
Iron oxide, black.	172(i)	250 mg/kg	22

Iron oxide, red .	172(ii)		
Iron oxide, yellow .	172(iii)		
Propyl gallate	310	100 mg/kg	15 & 196
Riboflavins	101(i) , 101(ii), 101(iii)	300 mg/kg	22
Sulfites	220-225, 227, 228, 539	30 mg/kg	44
*Sunset yellow FCF	110	100 mg/kg	22

*This material may be having a negative effect on activity and concentration in children.(The prior statement must be written under contents).

Food Category No.	Semi-preserved fish and fish products, include mollusks, crustaceans, and echinoderms		
09.3			
Additive	INS	Max Level	Notes
Benzoates	210 - 213	2000 mg/kg	13 & 120
Butylated hydroxyanisole (BHA)	320	200 mg/kg	15 & 180
Butylated hydroxytoluene (BHT)	321	200 mg/kg	15 & 180
Caramel iii - ammonia caramel	150c	30000 mg/kg	95
Caramel iv - sulfite ammonia caramel	150d	30000 mg/kg	95
Beta-Carotenes, synthetic . Beta-Carotenes, Blakeslea trispora . Carotenal, beta-apo-8'- . Carotenoic acid, ethyl ester, beta apo-8'- .	160a(i) 160a(iii) 160e 160f	100 mg/kg	95
Ethyl para-hydroxybenzoate Methyl para-hydroxybenzoate	214 218	1000 mg/kg	27

Food Category No.	Fish and fish products, including mollusks, crustaceans, and echinoderms, marinated and/or in jelly		
09.3.1			
Additive	INS	Max Level	Notes
Brilliant blue FCF	133	500 mg/kg	16
Carmines	120	500 mg/kg	16
Beta-Carotenes, vegetable	160a(ii)	1000 mg/kg	16
Chlorophylls, copper complexes Chlorophyllin copper complexes, potassium and sodium	141(i) 141(ii)	40 mg/kg	16
Grape skin extract.	163(ii)	500 mg/kg	16
Riboflavins	101(i) , 101(ii), 101(iii)	300 mg/kg	16
*Sunset yellow FCF	110	300 mg/kg	16

*This material may be having a negative effect on activity and concentration in children.(The prior statement must be written under contents).

Food Category No.	Fish and fish products, including mollusks, crustaceans, and echinoderms, pickled and/or in brine.		
09.3.2			
Additive	INS	Max Level	Notes
Brilliant blue FCF	133	500 mg/kg	16
Carmines	120	500 mg/kg	16
Beta-Carotenes, vegetable	160a(ii)	1000 mg/kg	16
Chlorophylls, copper complexes Chlorophyllin copper complexes, potassium and sodium	141(i) 141(ii)	40 mg/kg	16
Calcium disodium ethylenediaminetetraacetate Disodium ethylenediaminetetraacetate	385 386	250 mg/kg	21
Grape skin extract.	163(ii)	1500 mg/kg	16
Riboflavins	101(i) , 101(ii), 101(iii)	300 mg/kg	16
*Sunset yellow FCF	110	300 mg/kg	16

*This material may be having a negative effect on activity and concentration in children.(The prior statement must be written under contents).

Food Category No.	Salmon substitutes, caviar, and other fish roe products		
09.3.3			
Additive	INS	Max Level	Notes
*Allura red AC	129	300 mg/kg	
Brilliant blue FCF	133	500 mg/kg	
Carmines	120	500 mg/kg	
Beta-Carotenes, vegetable	160a(ii)	1000 mg/kg	
Chlorophylls, copper complexes Chlorophyllin copper complexes, potassium and sodium	141(i) 141(ii)	200 mg/kg	
Fast green FCF	143	100 mg/kg	
Grape skin extract.	163(ii)	1500 mg/kg	
Indigotine (Indigo carmine).	132	300 mg/kg	
Iron oxide, black. Iron oxide, red . Iron oxide, yellow .	172(i) 172(ii) 172(iii)	100 mg/kg	
Riboflavins	101(i) , 101(ii), 101(iii)	300 mg/kg	
*Sunset yellow FCF	110	300 mg/kg	

*This material may be having a negative effect on activity and concentration in children.(The prior statement must be written under contents).

Food Category No.	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms (e.g., fish paste), excluding products of food categories 09.3.1 - 09.3.3.		
09.3.4			
Additive	INS	Max Level	Notes
*Allura red AC	129	300 mg/kg	
Carmines	120	100 mg/kg	
Beta-Carotenes, vegetable	160a(ii)	1000 mg/kg	16
Chlorophylls, copper complexes	141(i)	75 mg/kg	95
Chlorophyllin copper complexes, potassium and sodium	141(ii)		
Grape skin extract.	163(ii)	1500 mg/kg	16
Indigotine (Indigo carmine).	132	300 mg/kg	161
Iron oxide, black.	172(i)	50 mg/kg	95
Iron oxide, red .	172(ii)		
Iron oxide, yellow .	172(iii)		
Phosphates	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i),(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii); 451(i),(ii); 452(i)-(v); 542	2200 mg/kg	33 & 193
Riboflavins	101(i) , 101(ii), 101(iii)	300 mg/kg	
*Sunset yellow FCF	110	300 mg/kg	

*This material may be having a negative effect on activity and concentration in children.(The prior statement must be written under contents).

Food Category No.	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms.		
09.4			
Additive	INS	Max Level	Notes
Brilliant blue FCF	133	500 mg/kg	
Butylated hydroxyanisole (BHA)	320	200 mg/kg	15 & 180
Butylated hydroxytoluene (BHT)	321	200 mg/kg	15 & 180
Caramel iii - ammonia caramel	150c	500 mg/kg	50
Caramel iv - sulfite ammonia caramel	150d	30000 mg/kg	95
Carmines	120	500 mg/kg	16
Beta-Carotenes, vegetable	160a(ii)	500 mg/kg	

Beta-Carotenes, synthetic . Beta-Carotenes, Blakeslea trispora . Carotenal, beta-apo-8'- . Carotenoic acid, ethyl ester, beta apo-8'- .	160a(i) 160a(iii) 160e 160f	100 mg/kg	95
Chlorophylls, copper complexes Chlorophyllin copper complexes, potassium and sodium	141(i) 141(ii)	500 mg/kg	95
Calcium disodium ethylenediaminetetraacetate Disodium ethylenediaminetetraacetate	385 386	340 mg/kg	21
Fast green FCF	143	100 mg/kg	95
Grape skin extract.	163(ii)	1500 mg/kg	16
Indigotine (Indigo carmine).	132	300 mg/kg	
Iron oxide, black. Iron oxide, red . Iron oxide, yellow .	172(i) 172(ii) 172(iii)	50 mg/kg	95
Riboflavins	101(i) , 101(ii), 101(iii)	500 mg/kg	95
Sulfites	220-225, 227, 228, 539	150 mg/kg	44& 140
*Sunset yellow FCF	110	300 mg/kg	95

*This material may be having a negative effect on activity and concentration in children.(The prior statement must be written under contents).

Food Category No.	Fresh eggs.		
10.1			
Additive	INS	Max Level	Notes
*Allura red AC	129	100 mg/kg	4
Brilliant blue FCF	133	GMP	
Caramel iii - ammonia caramel	150c	20000 mg/kg	4
Caramel iv - sulfite ammonia caramel	150d	20000 mg/kg	4
Carmines	120	GMP	4
Beta-Carotenes, vegetable	160a(ii)	1000 mg/kg	4
Beta-Carotenes, synthetic . Beta-Carotenes, Blakeslea trispora . Carotenal, beta-apo-8'- . Carotenoic acid, ethyl ester, beta apo-8'- .	160a(i) 160a(iii) 160e 160f	1000 mg/kg	4
Fast green FCF	143	GMP	4
Grape skin extract.	163(ii)	1500 mg/kg	4
Indigotine (Indigo carmine).	132	300 mg/kg	4 & 161
Iron oxide, black. Iron oxide, red . Iron oxide, yellow .	172(i) 172(ii) 172(iii)	GMP	4
Riboflavins	101(i) , 101(ii), 101(iii)	300 mg/kg	4
*Sunset yellow FCF	110	GMP	4

*This material may be having a negative effect on activity and concentration in children.(The prior statement must be written under contents).

Food Category No.	Egg products.		
10.2.			
Additive	INS	Max Level	Notes
Aluminium ammonium sulfate	523	30 mg/kg	6
Caramel iv - sulfite ammonia caramel	150d	20000 mg/kg	161
Beta-Carotenes, vegetable	160a(ii)	1000 mg/kg	
Lauric arginate ethyl ester	243	200 mg/kg	

Food Category No.	Liquid egg products.		
10.2.1			
Additive	INS	Max Level	Notes
Benzoates	210 - 213	5000 mg/kg	13
Phosphates	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i),(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii); 451(i),(ii); 452(i)-(v); 542	4400 mg/kg	33 & 67
Sorbates	200 - 203	5000 mg/kg	
Triethyl citrate	1505	2500 mg/kg	47

Food Category No.	Frozen egg products.		
10.2.2			
Additive	INS	Max Level	Notes
Phosphates	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i),(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii); 451(i),(ii); 452(i)-(v); 542	1290 mg/kg	33
Sorbates	200 - 203	1000 mg/kg	

Food Category No.	Dried and/or heat coagulated egg products.		
10.2.3			
Additive	INS	Max Level	Notes
Diacetyltartaric and fatty acid esters of glycerol.	472e	5000 mg/kg	
Calcium disodium ethylenediaminetetraacetate	385	200 mg/kg	21 & 47
Disodium ethylenediaminetetraacetate	386		
Sorbates	200 - 203	1000 mg/kg	
Triethyl citrate	1505	2500 mg/kg	47

Food Category No.	Preserved eggs, including alkaline, salted, and canned eggs.		
10.3			
Additive	INS	Max Level	Notes
Caramel iii - ammonia caramel	150c	20000 mg/kg	4
Caramel iv - sulfite ammonia caramel	150d	20000 mg/kg	

Food Category No.	Egg-based desserts (e.g., custard).		
10.4			
Additive	INS	Max Level	Notes
*Allura red AC	129	300 mg/kg	161
Aluminium ammonium sulfate	523	380 mg/kg	6
Ascorbyl palmitate.	304	500 mg/kg	2 & 10
Ascorbyl stearate.	305		
Benzoates	210 - 213	1000 mg/kg	13
Brilliant blue FCF	133	150 mg/kg	
Caramel iii - ammonia caramel	150c	20000 mg/kg	
Caramel iv - sulfite ammonia caramel	150d	20000 mg/kg	
Carmines	120	150 mg/kg	
Beta-Carotenes, vegetable	160a(ii)	150 mg/kg	
Beta-Carotenes, synthetic .	160a(i)	150 mg/kg	
Beta-Carotenes, Blakeslea trispora .	160a(iii)		
Carotenal, beta-apo-8'- .	160e		
Carotenoic acid, ethyl ester, beta apo-8'- .	160f		
Chlorophylls, copper complexes	141(i)	300 mg/kg	2
Chlorophyllin copper complexes, potassium and sodium	141(ii)		
Diacetyltartaric and fatty acid esters of glycerol.	472e	5000 mg/kg	
Fast green FCF	143	100 mg/kg	

Grape skin extract.	163(ii)	200 mg/kg	181
Indigotine (Indigo carmine).	132	300 mg/kg	161
Iron oxide, black.	172(i)	150 mg/kg	
Iron oxide, red .	172(ii)		
Iron oxide, yellow .	172(iii)		
Lauric arginate ethyl ester	243	200 mg/kg	
Polysorbates	432 - 436	3000 mg/kg	
Propyl gallate	310	90 mg/kg	2 & 15
Propylene glycol esters of fatty acids	477	40000 mg/kg	
Riboflavins	101(i) , 101(ii), 101(iii)	300 mg/kg	
Sorbates	200 - 203	1000 mg/kg	
Sucroglycerides	474	5000 mg/kg	
*Sunset yellow FCF	110	50 mg/kg	

*This material may be having a negative effect on activity and concentration in children.(The prior statement must be written under contents).

Food Category No.	White sugar, dextrose anhydrous, dextrose monohydrate, fructose.		
11.1.1			
Additive	INS	Max Level	Notes
Sulfites	220-225, 227, 228, 539	15mg/kg	44

Food Category No.	Powdered sugar, powdered dextrose.		
11.1.2			
Additive	INS	Max Level	Notes
Calcium aluminium silicate	556	15000 mg/kg	56
Calcium silicate	552	15000 mg/kg	56
Magnesium carbonate	504(i)	15000 mg/kg	56
Magnesium silicate, synthetic	553(i)	15000 mg/kg	56
Phosphates	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i),(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii); 451(i),(ii); 452(i)-(v); 542	6600 mg/kg	33 & 56
Silicon dioxide, amorphous	551	15000 mg/kg	56
Sodium aluminosilicate	554	15000 mg/kg	56
Sulfites	220-225, 227, 228, 539	15mg/kg	44

Food Category No.	Soft white sugar, soft brown sugar, glucose syrup, dried glucose syrup, raw cane sugar		
11.1.3			
Additive	INS	Max Level	Notes
Sulfites	220-225, 227, 228, 539	20 mg/kg	44& 111

Food Category No.	Plantation or mill white sugar.		
11.1.5			
Additive	INS	Max Level	Notes
Sulfites	220-225, 227, 228, 539	70 mg/kg	44

Food Category No.	Brown sugar excluding products of food category 11.1.3		
11.2			
Additive	INS	Max Level	Notes
Sulfites	220-225, 227, 228, 539	40 mg/kg	44

Food Category No.	Sugar solutions and syrups, also (partially) inverted, including treacle and molasses, excluding products of food category 11.1.3.		
11.3			
Additive	INS	Max Level	Notes
Riboflavins	101(i) , 101(ii), 101(iii)	300 mg/kg	
Sulfites	220-225, 227, 228, 539	70 mg/kg	44

Food Category No.	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings).		
11.4			
Additive	INS	Max Level	Notes
*Allura red AC	129	300 mg/kg	161
Ascorbyl palmitate.	304	200 mg/kg	10
Ascorbyl stearate.	305		
Benzoates	210 - 213	1000 mg/kg	13
Caramel iii - ammonia caramel	150c	50000 mg/kg	100
Beta-Carotenes, vegetable	160a(ii)	50 mg/kg	
Beta-Carotenes, synthetic . Beta-Carotenes, Blakeslea trispora . Carotenal, beta-apo-8'- . Carotenoic acid, ethyl ester, beta apo-8'- .	160a(i) 160a(iii) 160e 160f	50 mg/kg	217
Chlorophylls, copper complexes Chlorophyllin copper complexes, potassium and sodium	141(i) 141(ii)	64 mg/kg	62
Indigotine (Indigo carmine).	132	300 mg/kg	161
Phosphates	338; 339(i)-	1320 mg/kg	33

	(iii); 340(i)-(iii); 341(i)-(iii); 342(i),(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii); 451(i),(ii); 452(i)-(v); 542		
Propylene glycol esters of fatty acids	477	5000 mg/kg	
Riboflavins	101(i) , 101(ii), 101(iii)	300 mg/kg	
Sorbates	200 - 203	1000 mg/kg	
Sulfites	220-225, 227, 228, 539	40 mg/kg	44

*This material may be having a negative effect on activity and concentration in children.(The prior statement must be written under contents).

Food Category No.	Table-top sweeteners, including those containing high intensity sweeteners.		
11.6			
Additive	INS	Max Level	Notes
Benzoates	210 - 213	2000 mg/kg	13
Caramel iv - sulfite ammonia caramel	150d	1200 mg/kg	213
Calcium disodium ethylenediaminetetraacetate	385	1000 mg/kg	21 & 96
Disodium ethylenediaminetetraacetate	386		
Phosphates	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i),(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii); 451(i),(ii); 452(i)-(v); 542	1000 mg/kg	33
Polyethylene glycol	1521	10000 mg/kg	
Polyvinylpyrrolidone	1201	3000 mg/kg	
Sorbates	200 - 203	1000 mg/kg	42

Food Category No.	Salt		
12.1.1			
Additive	INS	Max Level	Notes
Calcium carbonate	170(i)	GMP	
Calcium silicate	552	GMP	
Ferrocyanides	535, 536, 538	14 mg/kg	24 & 107
Magnesium carbonate	504(i)	GMP	
Magnesium oxide	530	GMP	
Magnesium silicate, synthetic	553(i)	GMP	
Phosphates	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i),(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii); 451(i),(ii); 452(i)-(v); 542	8800 mg/kg	33
Polysorbates	432-436	10 mg/kg	
Salts of myristic, palmitic and stearic acids with ammonia, calcium, potassium and sodium	470(i)	GMP	71
Silicon dioxide, amorphous	551	GMP	

Food Category No.	Salt Substitutes.		
12.1.2			
Additive	INS	Max Level	Notes
Diacyltartaric and fatty acid esters of glycerol.	472e	16000 mg/kg	
Sodium ferrocyanide	535	20 mg/kg	24
Potassium ferrocyanide	536		
Calcium ferrocyanide	538		

Food Category No.	Herbs, spices, seasonings and condiments (e.g., seasoning for instant noodles).		
12.2			
Additive	INS	Max Level	Notes
Ascorbyl palmitate.	304	500 mg/kg	10
Ascorbyl stearate.	305		
Butylated hydroxyanisole (BHA)	320	200 mg/kg	15 & 130
Butylated hydroxytoluene (BHT)	321	200 mg/kg	15 & 130
Caramel iv - sulfite ammonia caramel	150d	10000 mg/kg	
Calcium disodium ethylenediaminetetraacetate	385	70 mg/kg	21
Disodium	386		

ethylenediaminetetraacetate			
Propyl gallate	310	200 mg/kg	15 & 130
Sorbates	200 - 203	1000 mg/kg	
Tertiary butylhydroquinone (TBHQ)	319	200mg/kg	15 & 130

Food Category No.	Herbs and spices.		
12.2.1			
Additive	INS	Max Level	Notes
Polysorbates	432 - 436	2000 mg/kg	
Sulfites	220-225, 227, 228, 539	150 mg/kg	44

Food Category No.	Seasonings and condiments.		
12.2.2			
Additive	INS	Max Level	Notes
*Allura red AC	129	300 mg/kg	
Benzoates	210 - 213	1000 mg/kg	13
Brilliant blue FCF	133	100 mg/kg	
Caramel iii - ammonia caramel	150c	50000 mg/kg	
Carmines	120	500 mg/kg	
Beta-Carotenes, vegetable	160a(ii)	500 mg/kg	
Beta-Carotenes, synthetic .	160a(i)	500 mg/kg	
Beta-Carotenes, Blakeslea trispora .	160a(iii)		
Carotenal, beta-apo-8'- .	160e		
Carotenoic acid, ethyl ester, beta apo-8'- .	160f		
Chlorophylls, copper complexes	141(i)	500 mg/kg	
Chlorophyllin copper complexes, potassium and sodium	141(ii)		
Fast green FCF	143	100 mg/kg	
Sodium ferrocyanide	535	20 mg/kg	24
Potassium ferrocyanide	536		
Calcium ferrocyanide	538		
Indigotine (Indigo carmine).	132	300 mg/kg	
Iron oxide, black.	172(i)	1000 mg/kg	
Iron oxide, red .	172(ii)		
Iron oxide, yellow .	172(iii)		
Lauric arginate ethyl ester	243	200 mg/kg	
Polysorbates	432 - 436	5000 mg/kg	
Riboflavins	101(i) , 101(ii), 101(iii)	350 mg/kg	
Sulfites	220-225, 227, 228, 539	200 mg/kg	44
*Sunset yellow FCF	110	300 mg/kg	

*This material may be having a negative effect on activity and concentration in children.(The prior statement must be written under contents).

Food Category No.	Vinegars.		
12.3			
Additive	INS	Max Level	Notes
Benzoates	210 - 213	1000 mg/kg	13
Caramel iii - ammonia caramel	150c	1000 mg/kg	78
Caramel iv - sulfite ammonia caramel	150d	50000 mg/kg	
Polyvinylpyrrolidone	1201	40 mg/kg	
Sulfites	220-225, 227, 228, 539	100 mg/kg	44

*This material may be having a negative effect on activity and concentration in children.(The prior statement must be written under contents).

Food Category No.	Mustards		
12.4			
Additive	INS	Max Level	Notes
*Allura red AC	129	300 mg/kg	
Ascorbyl palmitate.	304	500 mg/kg	10
Ascorbyl stearate.	305		
Benzoates	210 - 213	1000 mg/kg	13
Brilliant blue FCF	133	100 mg/kg	
Caramel iii - ammonia caramel	150c	50000 mg/kg	
Caramel iv - sulfite ammonia caramel	150d	50000 mg/kg	
Carmines	120	300 mg/kg	
Beta-Carotenes, vegetable	160a(ii)	1000 mg/kg	
Beta-Carotenes, synthetic .	160a(i)	300 mg/kg	
Beta-Carotenes, Blakeslea trispora .	160a(iii)		
Carotenal, beta-apo-8' - .	160e		
Carotenoic acid, ethyl ester, beta apo-8' - .	160f		
Chlorophylls, copper complexes	141(i)	500 mg/kg	
Chlorophyllin copper complexes, potassium and sodium	141(ii)		
Diacetyltartaric and fatty acid esters of glycerol.	472e	10000 mg/kg	
Calcium disodium ethylenediaminetetraacetate	385	75 mg/kg	21
Disodium ethylenediaminetetraacetate	386		
Grape skin extract.	163(ii)	200 mg/kg	181
Ethyl para-hydroxybenzoate Methyl para-hydroxybenzoate	214 218	300 mg/kg	27
Indigotine (Indigo carmine).	132	300 mg/kg	
Riboflavins	101(i) , 101(ii), 101(iii)	300 mg/kg	
Sulfites	220-225, 227,	250 mg/kg	44& 106

	228, 539		
*Sunset yellow FCF	110	300 mg/kg	
Tertiary butylhydroquinone (TBHQ)	319	200 mg/kg	15

*This material may be having a negative effect on activity and concentration in children.(The prior statement must be written under contents).

Food Category No.	Soups and broths.		
12.5			
Additive	INS	Max Level	Notes
*Allura red AC	129	300 mg/kg	161
Ascorbyl palmitate.	304	200 mg/kg	10
Ascorbyl stearate.	305		
Benzoates	210 - 213	500 mg/kg	13
Brilliant blue FCF	133	50 mg/kg	
Butylated hydroxyanisole (BHA)	320	200 mg/kg	15 & 130
Butylated hydroxytoluene (BHT)	321	100 mg/kg	15 & 130
Caramel iii - ammonia caramel	150c	25000 mg/kg	
Caramel iv - sulfite ammonia caramel	150d	25000 mg/kg	212
Carmines	120	50 mg/kg	
Beta-Carotenes, vegetable	160a(ii)	1000 mg/kg	
Beta-Carotenes, synthetic .	160a(i)	300 mg/kg	
Beta-Carotenes, Blakeslea trispora .	160a(iii)		
Carotenal, beta-apo-8'- .	160e		
Carotenoic acid, ethyl ester, beta apo-8'- .	160f		
Chlorophylls, copper complexes	141(i)	400 mg/kg	127
Chlorophyllin copper complexes, potassium and sodium	141(ii)		
Diacetyltartaric and fatty acid esters of glycerol.	472e	5000 mg/kg	
Grape skin extract.	163(ii)	500 mg/kg	181
Indigotine (Indigo carmine).	132	50 mg/kg	
Iron oxide, black.	172(i)	100 mg/kg	
Iron oxide, red .	172(ii)		
Iron oxide, yellow .	172(iii)		
Polydimethylsiloxane	900a	10 mg/kg	
Polysorbates	432 - 436	1000 mg/kg	
Riboflavins	101(i) , 101(ii), 101(iii)	200 mg/kg	
Sucroglycerides	474	2000 mg/kg	
*Sunset yellow FCF	110	50 mg/kg	
Tertiary butylhydroquinone (TBHQ)	319	200mg/kg	15 & 130

*This material may be having a negative effect on activity and concentration in children.(The prior statement must be written under contents).

Food Category No.	Ready-to-eat soups and broths, including canned, bottled, and frozen.		
12.5.1			
Additive	INS	Max Level	Notes
Lauric arginate ethyl ester	243	200 mg/kg	

Food Category No.	Mixes for soups and broths.		
12.5.2			
Additive	INS	Max Level	Notes
Lauric arginate ethyl ester	243	200 mg/kg	127
Propyl gallate	310	200 mg/kg	15 & 130

Food Category No.	Sauces and like products.		
12.6			
Additive	INS	Max Level	Notes
*Allura red AC	129	300 mg/kg	
Benzoates	210 - 213	1000 mg/kg	13
Brilliant blue FCF	133	100 mg/kg	
Butylated hydroxyanisole (BHA)	320	200 mg/kg	15 & 130
Butylated hydroxytoluene (BHT)	321	100 mg/kg	15 & 130
Caramel iii - ammonia caramel	150c	50000 mg/kg	
Caramel iv - sulfite ammonia caramel	150d	30000 mg/kg	
Carmines	120	500 mg/kg	
Beta-Carotenes, synthetic . Beta-Carotenes, Blakeslea trispora . Carotenal, beta-apo-8'- . Carotenoic acid, ethyl ester, beta apo-8'- .	160a(i) 160a(iii) 160e 160f	500 mg/kg	
Chlorophylls, copper complexes Chlorophyllin copper complexes, potassium and sodium	141(i) 141(ii)	100 mg/kg	
Diacetyltartaric and fatty acid esters of glycerol.	472e	10000 mg/kg	
Formic acid	236	200 mg/kg	25
Guaiac resin	314	600 mg/kg	15
Ethyl para-hydroxybenzoate Methyl para-hydroxybenzoate	214 218	1000 mg/kg	27
Indigotine (Indigo carmine).	132	300 mg/kg	
Iron oxide, black. Iron oxide, red . Iron oxide, yellow .	172(i) 172(ii) 172(iii)	75 mg/kg	
Propyl gallate	310	200 mg/kg	15 & 130
Riboflavins	101(i) , 101(ii), 101(iii)	350 mg/kg	

Sucroglycerides	474	10000 mg/kg	
Sulfites	220-225, 227, 228, 539	300 mg/kg	44
*Sunset yellow FCF	110	300 mg/kg	
Tertiary butylhydroquinone (TBHQ)	319	200mg/kg	15 & 130

*This material may be having a negative effect on activity and concentration in children.(The prior statement must be written under contents).

Food Category No.	Emulsified sauces (e.g., mayonnaise, salad dressing).		
12.6.1			
Additive	INS	Max Level	Notes
Ascorbyl palmitate	304	500 mg/kg	10 & 15
Ascorbyl stearate	305		
Beta-Carotenes, vegetable	160a(ii)	2000 mg/kg	
Calcium disodium ethylenediaminetetraacetate	385	100 mg/kg	21
Disodium ethylenediaminetetraacetate	386		
Fast green FCF	143	100 mg/kg	
Grape skin extract.	163(ii)	300 mg/kg	181
Lauric arginate ethyl ester	243	200 mg/kg	
Polysorbates	432 - 436	3000 mg/kg	

Food Category No.	Non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy).		
12.6.2			
Additive	INS	Max Level	Notes
Ascorbyl palmitate	304	500 mg/kg	10
Ascorbyl stearate	305		
Beta-Carotenes, vegetable	160a(ii)	2000 mg/kg	
Calcium disodium ethylenediaminetetraacetate	385	75 mg/kg	21
Disodium ethylenediaminetetraacetate	386		
Grape skin extract.	163(ii)	300 mg/kg	181
Lauric arginate ethyl ester	243	200 mg/kg	
Polysorbates	432 - 436	5000 mg/kg	

Food Category No.	Mixes for sauces and gravies.		
12.6.3			
Additive	INS	Max Level	Notes
Ascorbyl palmitate	304	200 mg/kg	10
Ascorbyl stearate	305		
Beta-Carotenes, vegetable	160a(ii)	2000 mg/kg	
Grape skin extract.	163(ii)	300 mg/kg	181
Polysorbates	432 - 436	5000 mg/kg	127

Food Category No.	Clear sauces (e.g., fish sauce).		
12.6.4			
Additive	INS	Max Level	Notes
Ascorbyl palmitate	304	200 mg/kg	10
Ascorbyl stearate	305		
Polysorbates	432 - 436	5000 mg/kg	

Food Category No.	Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.3.		
12.7			
Additive	INS	Max Level	Notes
Ascorbyl palmitate	304	200 mg/kg	10
Ascorbyl stearate	305		
Benzoates	210 - 213	1500 mg/kg	3
Caramel iii - ammonia caramel	150c	GMP	
Caramel iv - sulfite ammonia caramel	150d	50000 mg/kg	
Beta-Carotenes, vegetable	160a(ii)	1000 mg/kg	
Beta-Carotenes, synthetic .	160a(i)	50 mg/kg	
Beta-Carotenes, Blakeslea trispora .	160a(iii)		
Carotenal, beta-apo-8'- .	160e		
Carotenoic acid, ethyl ester, beta apo-8'- .	160f		
Diacetyltartaric and fatty acid esters of glycerol.	472e	5000 mg/kg	
Calcium disodium ethylenediaminetetraacetate	385	100 mg/kg	21
Disodium ethylenediaminetetraacetate	386		
Grape skin extract.	163(ii)	1500 mg/kg	
Lauric arginate ethyl ester	243	200 mg/kg	
Polysorbates	432 - 436	2000 mg/kg	
Riboflavins	101(i) , 101(ii), 101(iii)	300 mg/kg	
Sorbates	200 - 203	1500 mg/kg	

Food Category No.	Yeast and like products .		
12.8			
Additive	INS	Max Level	Notes
Butylated hydroxyanisole (BHA)	320	200 mg/kg	15

Food Category No.	Fermented soybean paste (e.g., miso).		
12.9.1			
Additive	INS	Max Level	Notes
Riboflavins	101(i) , 101(ii), 101(iii)	30 mg/kg	
Sorbates	200 - 203	1000 mg/kg	

Food Category No.	Fermented soybean sauce.		
12.9.2.1			
Additive	INS	Max Level	Notes
Caramel iii - ammonia caramel	150c	20000 mg/kg	207
Caramel iv - sulfite ammonia caramel	150d	60000 mg/kg	
Sorbates	200 - 203	1000 mg/kg	

Food Category No.	Non-fermented soybean sauce.		
12.9.2.2			
Additive	INS	Max Level	Notes
Caramel iii - ammonia caramel	150c	1500 mg/kg	

Food Category No.	Other soybean sauces.		
12.9.2.3			
Additive	INS	Max Level	Notes
Caramel iii - ammonia caramel	150c	20000 mg/kg	
Sorbates	200 - 203	1000 mg/kg	

Food Category No.	Infant formulae.		
13.1.1			
Additive	INS	Max Level	Notes
ACETYLATED DISTARCH PHOSPHATE	1414	5000 mg/kg	72, 150, 284 & 292
ASCORBYL ESTERS	304, 305	10 mg/kg	15, 72 & 187
CALCIUM HYDROXIDE	526	2000 mg/kg	55 & 72
CAROB BEAN GUM	410	1000 mg/kg	72
DISTARCH PHOSPHATE	1412	5000 mg/kg	72, 150, 284 & 292
GUAR GUM	412	1000 mg/kg	14 & 72
HYDROXYPROPYL STARCH	1440	5000 mg/kg	72, 150, 284 & 292
LECITHIN	322(i)	5000 mg/kg	72
MONO- AND DI-GLYCERIDES OF FATTY ACIDS	471	4000 mg/kg	72
PHOSPHATED DISTARCH PHOSPHATE	1413	5000 mg/kg	72, 150, 284 & 292
POTASSIUM CARBONATE	501(i)	2000 mg/kg	55 & 72

POTASSIUM DIHYDROGEN CITRATE	332(i)	GMP	55 & 72
POTASSIUM HYDROGEN CARBONATE	501(ii)	2000 mg/kg	55 & 72
POTASSIUM HYDROXIDE	525	2000 mg/kg	55 & 72
SODIUM CARBONATE	500(i)	2000 mg/kg	55 & 72
SODIUM DIHYDROGEN CITRATE	331(i)	GMP	55 & 72
SODIUM HYDROGEN CARBONATE	500(ii)	2000 mg/kg	55 & 72
SODIUM HYDROXIDE	524	2000 mg/kg	55 & 72
TRIPOTASSIUM CITRATE	332(ii)	GMP	55 & 72
TRISODIUM CITRATE	331(iii)	GMP	55 & 72

Food Category No.	Follow-up formulae.		
13.1.2			
Additive	INS	Max Level	Notes
ACETYLATED DISTARCH ADIPATE	304	5000 mg/kg	72, 150, 284 & 292
ACETYLATED DISTARCH PHOSPHATE	1414	5000 mg/kg	72, 150, 284 & 292
ASCORBIC ACID, L-	300	50 mg/kg	72 & 242
ASCORBYL ESTERS	304, 305	50 mg/kg	15 & 72
CALCIUM HYDROXIDE	526	GMP	72
CAROB BEAN GUM	410	1000 mg/kg	72
CITRIC ACID	330	GMP	72
DISTARCH PHOSPHATE	1412	5000 mg/kg	72, 150, 285 & 292
GUAR GUM	412	1000 mg/kg	72
LACTIC ACID, L-, D- and DL-	270	GMP	72 & 83
LECITHIN	322(i)	5000 mg/kg	72
MONO- AND DI-GLYCERIDES OF FATTY ACIDS	471	4000 mg/kg	72
PECTINS	440	10000 mg/kg	72
PHOSPHATED DISTARCH PHOSPHATE	1413	5000 mg/kg	72, 150, 285 & 292
POTASSIUM CARBONATE	501(i)	GMP	72
POTASSIUM DIHYDROGEN CITRATE	332(i)	GMP	72
POTASSIUM HYDROGEN CARBONATE	501(ii)	GMP	72
POTASSIUM HYDROXIDE	525	GMP	72
SODIUM CARBONATE	500(i)	GMP	72
SODIUM DIHYDROGEN CITRATE	331(i)	GMP	72
SODIUM HYDROGEN CARBONATE	500(ii)	GMP	72
SODIUM HYDROXIDE	524	GMP	72
TRIPOTASSIUM CITRATE	332(ii)	GMP	72

TRISODIUM CITRATE	331(iii)	GMP	72
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Food Category No.	Formulae for special medical purposes for infants.		
13.1.3			
Additive	INS	Max Level	Notes
Ascorbyl palmitate	304	10mg/kg	10, 15 & 72
Ascorbyl stearate	305		

Food Category No.	Complementary foods for infants and young children.		
13.2			
Additive	INS	Max Level	Notes
Ascorbyl palmitate	304	100mg/kg	10 & 15
Ascorbyl stearate	305		

Food Category No.	Dietetic foods intended for special medical purposes (excluding products of food category 13.1).		
13.3			
Additive	INS	Max Level	Notes
*Allura red AC	129	50 mg/kg	
Benzoates	210 - 213	1500 mg/kg	13
Brilliant blue FCF	133	50 mg/kg	
Caramel iii - ammonia caramel	150c	20000 mg/kg	
Caramel iv - sulfite ammonia caramel	150d	20000 mg/kg	
Carmines	120	50 mg/kg	
Beta-Carotenes, vegetable	160a(ii)	600 mg/kg	
Beta-Carotenes, synthetic .	160a(i)	50 mg/kg	
Beta-Carotenes, Blakeslea trispora .	160a(iii)		
Carotenal, beta-apo-8'- .	160e		
Carotenoic acid, ethyl ester, beta apo-8'- .	160f		
Diacetyltartaric and fatty acid esters of glycerol.	472e	5000 mg/kg	
Grape skin extract.	163(ii)	250 mg/kg	181
Indigotine (Indigo carmine).	132	50 mg/kg	
Phosphates	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i),(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii); 451(i),(ii); 452(i)-(v); 542	2200 mg/kg	33
Polydimethylsiloxane	900a	50 mg/kg	
Polysorbates	432 - 436	1000 mg/kg	

Propylene glycol esters of fatty acids	477	5000 mg/kg	
Riboflavins	101(i) , 101(ii), 101(iii)	300 mg/kg	
Sorbates	200 - 203	1500 mg/kg	
Sucroglycerides	474	5000 mg/kg	
*Sunset yellow FCF	110	50 mg/kg	

*This material may be having a negative effect on activity and concentration in children.(The prior statement must be written under contents).

Food Category No.	Dietetic formulae for slimming purposes and weight reduction		
13.4			
Additive	INS	Max Level	Notes
*Allura red AC	129	50 mg/kg	
Ascorbyl palmitate	304	500 mg/kg	10
Ascorbyl stearate	305		
Benzoates	210 - 213	1500 mg/kg	13
Brilliant blue FCF	133	50 mg/kg	
Caramel iii - ammonia caramel	150c	20000 mg/kg	
Caramel iv - sulfite ammonia caramel	150d	20000 mg/kg	
Carmines	120	50 mg/kg	
Beta-Carotenes, vegetable	160a(ii)	600 mg/kg	
Beta-Carotenes, synthetic .	160a(i)	50 mg/kg	
Beta-Carotenes, Blakeslea trispora .	160a(iii)		
Carotenal, beta-apo-8'- .	160e		
Carotenoic acid, ethyl ester, beta apo-8'- .	160f		
Diacetyltartaric and fatty acid esters of glycerol.	472e	5000 mg/kg	
Grape skin extract.	163(ii)	250 mg/kg	181
Indigotine (Indigo carmine).	132	50 mg/kg	
Phosphates	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i),(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii); 451(i),(ii); 452(i)-(v); 542	2200 mg/kg	33
Polydimethylsiloxane	900a	50 mg/kg	
Polysorbates	432 - 436	1000 mg/kg	
Propylene glycol esters of fatty acids	477	5000 mg/kg	
Riboflavins	101(i) , 101(ii),	300 mg/kg	

	101(iii)		
Sorbates	200 - 203	1500 mg/kg	
Sucroglycerides	474	5000 mg/kg	
*Sunset yellow FCF	110	50 mg/kg	

*This material may be having a negative effect on activity and concentration in children.(The prior statement must be written under contents).

Food Category No.	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6.		
13.5			
Additive	INS	Max Level	Notes
*Allura red AC	129	300 mg/kg	
Ascorbyl palmitate	304	500 mg/kg	10
Ascorbyl stearate	305		
Benzoates	210 - 213	2000 mg/kg	13
Brilliant blue FCF	133	300 mg/kg	
Caramel iii - ammonia caramel	150c	20000 mg/kg	
Caramel iv - sulfite ammonia caramel	150d	20000 mg/kg	
Carmines	120	300 mg/kg	
Beta-Carotenes, vegetable	160a(ii)	600 mg/kg	
Beta-Carotenes, synthetic .	160a(i)	300 mg/kg	
Beta-Carotenes, Blakeslea trispora .	160a(iii)		
Carotenal, beta-apo-8'- .	160e		
Carotenoic acid, ethyl ester, beta apo-8'- .	160f		
Diacetyltartaric and fatty acid esters of glycerol.	472e	5000 mg/kg	
Grape skin extract.	163(ii)	250 mg/kg	181
Indigotine (Indigo carmine).	132	300 mg/kg	
Phosphates	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i),(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii); 451(i),(ii); 452(i)-(v); 542	2200 mg/kg	33
Polydimethylsiloxane	900a	50 mg/kg	
Riboflavins	101(i) , 101(ii), 101(iii)	300 mg/kg	
*Sunset yellow FCF	110	300 mg/kg	

*This material may be having a negative effect on activity and concentration in children.(The prior statement must be written under contents).

Food Category No.	Food supplements.		
13.6			
Additive	INS	Max Level	Notes
*Allura red AC	129	300 mg/kg	
Ascorbyl palmitate	304	500 mg/kg	10
Ascorbyl stearate	305		
Beeswax	901	GMP	3
Benzoates	210 - 213	2000 mg/kg	13
Brilliant blue FCF	133	300 mg/kg	
Butylated hydroxyanisole (BHA)	320	400 mg/kg	15 & 196
Butylated hydroxytoluene (BHT)	321	400 mg/kg	15 & 196
Candelilla wax	902	GMP	3
Caramel iii - ammonia caramel	150c	20000 mg/kg	
Caramel iv - sulfite ammonia caramel	150d	20000 mg/kg	
Carmines	120	300 mg/kg	
Carnauba wax	903	5000 mg/kg	3
Beta-Carotenes, vegetable	160a(ii)	600 mg/kg	
Beta-Carotenes, synthetic .	160a(i)	300 mg/kg	
Beta-Carotenes, Blakeslea trispora .	160a(iii)		
Carotenal, beta-apo-8'- .	160e		
Carotenoic acid, ethyl ester, beta apo-8'- .	160f		
Castor oil	1503	1000 mg/kg	
Chlorophylls, copper complexes	141(i)	500 mg/kg	3
Chlorophyllin copper complexes, potassium and sodium	141(ii)		
Diacetyltartaric and fatty acid esters of glycerol.	472e	5000 mg/kg	
Calcium disodium ethylenediaminetetraacetate	385	150 mg/kg	21
Disodium ethylenediaminetetraacetate	386		
Fast green FCF	143	600 mg/kg	
Grape skin extract.	163(ii)	500 mg/kg	181
Indigotine (Indigo carmine).	132	300 mg/kg	
Iron oxide, black.	172(i)	7500 mg/kg	3
Iron oxide, red .	172(ii)		
Iron oxide, yellow .	172(iii)		
Phosphates	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i),(ii); 343(i)-(iii);	2200 mg/kg	33

	450(i)-(iii),(v)-(vii); 451(i),(ii); 452(i)-(v); 542		
Polydimethylsiloxane	900a	50 mg/kg	
Polyethylene glycol	1521	70000 mg/kg	
Polysorbates	432 - 436	25000 mg/kg	
Polyvinylpyrrolidone	1201	GMP	
Propyl gallate	310	400 mg/kg	15 & 196
Riboflavins	101(i) , 101(ii), 101(iii)	300 mg/kg	
Shellac, bleached	904	GMP	3
*Sunset yellow FCF	110	300 mg/kg	

*This material may be having a negative effect on activity and concentration in children.(The prior statement must be written under contents).

Food Category No.	Fruit juice.		
14.1.2.1			
Additive	INS	Max Level	Notes
Ascorbic acid, L-	300	GMP	
Benzoates	210 - 213	1000 mg/kg	13, 91 & 122
Calcium ascorbate	302	GMP	
carbon dioxide	290	GMP	69
Citric acid	330	3000 mg/kg	122
Malic acid, DL-	296	GMP	115
Pectins	440	GMP	35
Phosphates	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i),(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii); 451(i),(ii); 452(i)-(v); 542	1000 mg/kg	33, 40 & 122
Sorbates	200 - 203	1000 mg/kg	42, 91 & 122
Sulfites	220-225, 227, 228, 539	50 mg/kg	44& 122
Tartrates	334; 335(i),(ii); 336(i),(ii); 337	4000 mg/kg	45, 128 & 129

Food Category No.	Vegetable juice.		
14.1.2.2			
Additive	INS	Max Level	Notes
Sulfites	220-225, 227, 228, 539	50 mg/kg	44& 122

Food Category No.	Concentrates for fruit juice.		
14.1.2.3			
Additive	INS	Max Level	Notes
Ascorbic acid, L-	300	GMP	127
Benzoates	210 - 213	1000 mg/kg	13, 91, 122 & 127
Calcium ascorbate	302	GMP	127
carbon dioxide	290	GMP	69 & 127
Citric acid	330	3000 mg/kg	122 & 127
Malic acid, DL-	296	GMP	115 & 127
Pectins	440	GMP	35 & 127
Phosphates	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i),(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii); 451(i),(ii); 452(i)-(v); 542	1000 mg/kg	33, 40, 122 & 127
Sodium ascorbate	301	GMP	127
Sorbates	200 - 203	1000 mg/kg	42, 91, 122 & 127
Sulfites	220-225, 227, 228, 539	50 mg/kg	44, 122 & 127
Tartrates	334; 335(i),(ii); 336(i),(ii); 337	4000 mg/kg	45, 127, 128 & 129

Food Category No.	Concentrates for vegetable juice.		
14.1.2.4			
Additive	INS	Max Level	Notes
Sulfites	220-225, 227, 228, 539	50 mg/kg	44, 122 & 127

Food Category No.	Fruit nectar.		
14.1.3.1			
Additive	INS	Max Level	Notes
Ascorbic acid, L-	300	GMP	
Benzoates	210 - 213	1000 mg/kg	13, 91 & 122
Calcium ascorbate	302	GMP	
carbon dioxide	290	GMP	69
Citric acid	330	5000 mg/kg	
Malic acid, DL-	296	GMP	
Pectins	440	GMP	
Phosphates	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i),(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii); 451(i),(ii); 452(i)-(v); 542	1000 mg/kg	33, 40 & 122
Sodium ascorbate	301	GMP	
Sorbates	200 - 203	1000 mg/kg	42, 91 & 122
Sulfites	220-225, 227, 228, 539	50 mg/kg	44 & 122
Tartrates	334; 335(i),(ii); 336(i),(ii); 337	4000 mg/kg	45 & 128

Food Category No.	Vegetable nectar.		
14.1.3.2			
Additive	INS	Max Level	Notes
Sulfites	220-225, 227, 228, 539	50 mg/kg	44 & 122

Food Category No.	Concentrates for fruit nectar.		
14.1.3.3			
Additive	INS	Max Level	Notes
Ascorbic acid, L-	300	GMP	127
Benzoates	210 - 213	1000 mg/kg	13, 91, 122

			&127
Calcium ascorbate	302	GMP	127
carbon dioxide	290	GMP	69 & 127
Citric acid	330	5000 mg/kg	127
Malic acid, DL-	296	GMP	127
Pectins	440	GMP	127
Phosphates	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i),(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii); 451(i),(ii); 452(i)-(v); 542	1000 mg/kg	33, 40, 122&127
Sodium ascorbate	301	GMP	127
Sorbates	200 - 203	1000 mg/kg	42, 91, 122&127
Sulfites	220-225, 227, 228, 539	50 mg/kg	44, 122 &127
Tartrates	334; 335(i),(ii); 336(i),(ii); 337	4000 mg/kg	45, 127 &128

Food Category No.	Concentrates for vegetable nectar.		
14.1.3.4			
Additive	INS	Max Level	Notes
Benzoates	210 - 213	600 mg/kg	13
Sulfites	220-225, 227, 228, 539	50 mg/kg	44, 122 &127

Food Category No.	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks.		
14.1.4			
Additive	INS	Max Level	Notes
*Allura red AC	129	300 mg/kg	127 & 161
Ascorbyl palmitate	304	1000 mg/kg	10 & 15
Ascorbyl stearate	305		
Beeswax	901	200 mg/kg	131
Benzoates	210 - 213	600 mg/kg	13, 123 & 301
Brilliant blue FCF	133	100 mg/kg	
Candelilla wax	902	200 mg/kg	131
Caramel iii - ammonia caramel	150c	5000 mg/kg	9
Caramel iv - sulfite ammonia	150d	50000 mg/kg	

caramel			
Carmines	120	100 mg/kg	178
Carnauba wax	903	200 mg/kg	131
Beta-Carotenes, vegetable	160a(ii)	2000 mg/kg	
Beta-Carotenes, synthetic .	160a(i)	100 mg/kg	
Beta-Carotenes, Blakeslea trispora .	160a(iii)		
Carotenal, beta-apo-8'- .	160e		
Carotenoic acid, ethyl ester, beta apo-8'- .	160f		
Chlorophylls, copper complexes	141(i)	300 mg/kg	
Chlorophyllin copper complexes, potassium and sodium	141(ii)		
Cyclodextrin, beta	459	500 mg/kg	
Diacetyltartaric and fatty acid esters of glycerol.	472e	5000 mg/kg	
Dimethyl dicarbonate	242	250 mg/kg	18
Calcium disodium ethylenediaminetetraacetate	385	200 mg/kg	21
Disodium ethylenediaminetetraacetate	386		
Fast green FCF	143	100 mg/kg	
Formic acid	236	100 mg/kg	25
Glycerol ester of wood rosin	445	150 mg/kg	
Grape skin extract.	163(ii)	300 mg/kg	181
Ethyl para-hydroxybenzoate	214	500 mg/kg	27
Methyl para-hydroxybenzoate	218		
Indigotine (Indigo carmine).	132	100 mg/kg	
Iron oxide, black.	172(i)	100 mg/kg	
Iron oxide, red .	172(ii)		
Iron oxide, yellow .	172(iii)		
Isopropyl citrates	384	200 mg/kg	
Polydimethylsiloxane	900a	20 mg/kg	
Polyethylene glycol	1521	1000 mg/kg	
Polysorbates	432 - 436	500 mg/kg	127
Propyl gallate	310	1000 mg/kg	15
Propylene glycol esters of fatty acids	477	500 mg/kg	
Quillaia extracts	999(i), 999(ii)	50 mg/kg	132 & 168
Riboflavins	101(i) , 101(ii), 101(iii)	50 mg/kg	
Stannous chloride	512	20 mg/kg	43
Stearyl citrate	484	500 mg/kg	
Sucrose acetate isobutyrate	444	500 mg/kg	
Sulfites	220-225, 227, 228, 539	70 mg/kg	44, 127 & 143
* Sunset yellow FCF	110	100 mg/kg	127 & 161

Thiodipropionic acid	388	1000mg/kg	15&46
Dilauryl thiodipropionate	389		
Triethyl citrate	1505	200 mg/kg	

*This material may be having a negative effect on activity and concentration in children.(The prior statement must be written under contents).

Food Category No.	Carbonated water-based flavoured drinks.		
14.1.4.1			
Additive	INS	Max Level	Notes
Lauric arginate ethyl ester	243	50 mg/kg	

Food Category No.	Non-carbonated water-based flavoured drinks, including punches and ades.		
14.1.4.2			
Additive	INS	Max Level	Notes
Lauric arginate ethyl ester	243	50 mg/kg	

Food Category No.	Concentrates (liquid or solid) for water-based flavoured drinks.		
14.1.4.3			
Additive	INS	Max Level	Notes
Ferric ammonium citrate	381	10 mg/kg	23
Lauric arginate ethyl ester	243	50 mg/kg	127
Polyvinylpyrrolidone	1201	500 mg/kg	

Food Category No.	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa		
14.1.5			
Additive	INS	Max Level	Notes
Beeswax	901	GMP	108
Benzoates	210 - 213	1000 mg/kg	13
Candelilla wax	902	GMP	108
Caramel iii - ammonia caramel	150c	10000 mg/kg	160 & 7
Caramel iv - sulfite ammonia caramel	150d	10000 mg/kg	7 & 127
Carnauba wax	903	200 mg/kg	108
Diacetyltartaric and fatty acid esters of glycerol.	472e	500 mg/kg	142
Dimethyl dicarbonate	242	250 mg/kg	18
Calcium disodium ethylenediaminetetraacetate	385	35 mg/kg	21
Disodium ethylenediaminetetraacetate	386		
Shellac, bleached	904	GMP	108
Sucroglycerides	474	1000 mg/kg	176

Food Category No.	Ready-to-eat savouries		
15.0			
Additive	INS	Max Level	Notes
Beeswax	901	GMP	3
Butylated hydroxytoluene (BHT)	321	200 mg/kg	15 & 130
Candelilla wax	902	GMP	3
Caramel iii - ammonia caramel	150c	10000 mg/kg	
Caramel iv - sulfite ammonia caramel	150d	10000 mg/kg	
Carnauba wax	903	200 mg/kg	3
Phosphates	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i),(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii); 451(i),(ii); 452(i)-(v); 542	2200 mg/kg	33
Shellac, bleached	904	GMP	3
Tertiary butylhydroquinone (TBHQ)	319	200mg/kg	15 & 130
Thiodipropionic acid	388	200 mg/kg	46
Dilauryl thiodipropionate	389		

Food Category No.	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes).		
15.1			
Additive	INS	Max Level	Notes
*Allura red AC	129	200 mg/kg	161
Ascorbyl palmitate	304	200 mg/kg	10
Ascorbyl stearate	305		
Benzoates	210 - 213	1000 mg/kg	13
Brilliant blue FCF	133	200 mg/kg	
Butylated hydroxyanisole (BHA)	320	200 mg/kg	15 & 130
Carmines	120	200 mg/kg	
Beta-Carotenes, vegetable	160a(ii)	100 mg/kg	
Beta-Carotenes, synthetic .	160a(i)	100 mg/kg	
Beta-Carotenes, Blakeslea trispora .	160a(iii)		
Carotenal, beta-apo-8'- .	160e		
Carotenoic acid, ethyl ester, beta apo-8'- .	160f		
Chlorophylls, copper complexes	141(i)	350 mg/kg	
Chlorophyllin copper complexes, potassium and sodium	141(ii)		

Cyclodextrin, beta	459	500 mg/kg	
Diacetyltartaric and fatty acid esters of glycerol.	472e	20000 mg/kg	
Grape skin extract.	163(ii)	500 mg/kg	181
Ethyl para-hydroxybenzoate	214	300 mg/kg	27
Methyl para-hydroxybenzoate	218		
Indigotine (Indigo carmine).	132	200 mg/kg	
Iron oxide, black.	172(i)	500 mg/kg	
Iron oxide, red .	172(ii)		
Iron oxide, yellow .	172(iii)		
Propyl gallate	310	200 mg/kg	15 & 130
Riboflavins	101(i) , 101(ii), 101(iii)	1000 mg/kg	
Sorbates	200 - 203	1000 mg/kg	42
Sulfites	220-225, 227, 228, 539	50 mg/kg	44
* Sunset yellow FCF	110	200 mg/kg	

*This material may be having a negative effect on activity and concentration in children.(The prior statement must be written under contents).

Food Category No.	Processed nuts, including coated nuts and nut mixtures (with e.g., dried fruit).		
15.2			
Additive	INS	Max Level	Notes
*Allura red AC	129	100 mg/kg	
Ascorbyl palmitate	304	200 mg/kg	10
Ascorbyl stearate	305		
Brilliant blue FCF	133	100 mg/kg	
Butylated hydroxyanisole (BHA)	320	200 mg/kg	15 & 130
Carmines	120	100 mg/kg	
Beta-Carotenes, vegetable	160a(ii)	20000 mg/kg	3
Beta-Carotenes, synthetic .	160a(i)	100 mg/kg	
Beta-Carotenes, Blakeslea trispora .	160a(iii)		
Carotenal, beta-apo-8'- .	160e		
Carotenoic acid, ethyl ester, beta apo-8'- .	160f		
Chlorophylls, copper complexes	141(i)	100 mg/kg	
Chlorophyllin copper complexes, potassium and sodium	141(ii)		
Diacetyltartaric and fatty acid esters of glycerol.	472e	10000 mg/kg	
Grape skin extract.	163(ii)	300 mg/kg	181
Ethyl para-hydroxybenzoate	214	300 mg/kg	27
Methyl para-hydroxybenzoate	218		
Indigotine (Indigo carmine).	132	100 mg/kg	
Iron oxide, black.	172(i)	400 mg/kg	
Iron oxide, red .	172(ii)		
Iron oxide, yellow .	172(iii)		
Riboflavins	101(i) , 101(ii), 101(iii)	1000 mg/kg	
Sorbates	200 - 203	1000 mg/kg	42

*This material may be having a negative effect on activity and concentration in children.(The prior statement must be written under contents).

Food Category No.	Snacks - fish based.		
15.3			
Additive	INS	Max Level	Notes
Carmines	120	200 mg/kg	178
Beta-Carotenes, vegetable	160a(ii)	100 mg/kg	
Chlorophylls, copper complexes	141(i)	350 mg/kg	
Chlorophyllin copper complexes, potassium and sodium	141(ii)		
Grape skin extract.	163(ii)	400 mg/kg	

Food Category No.	Composite foods - foods that could not be placed in categories 01 – 15.		
16.0			
Additive	INS	Max Level	Notes
Benzoates	210 - 213	1000 mg/kg	13
Caramel iii - ammonia caramel	150c	1000 mg/kg	
Caramel iv - sulfite ammonia caramel	150d	1000 mg/kg	

Food Category	Cherry and cherry products.		
Additive	INS	Max Level	Notes
Erythrosine	127		

Table (3)
Additives Permitted for Use in Food in General,
Unless Otherwise Specified, in Accordance with GMP

INS No	Additive	Functional Class
260	Acetic acid, glacial	Acidity regulator, Preservative
472a	Acetic and fatty acid esters of glycerol	Emulsifier, Sequestrant, Stabilizer
1422	Acetylated distarch adipate	Emulsifier, Stabilizer, Thickener
1414	Acetylated distarch phosphate	Emulsifier, Stabilizer, Thickener
1451	Acetylated oxidized starch	Emulsifier, Stabilizer, Thickener
1401	Acid treated starch	Emulsifier, Stabilizer, Thickener
406	Agar	Bulking agent, Carrier, Emulsifier, Gelling agent, Glazing agent, Humectant, Stabilizer, Thickener
400	Alginic acid	Bulking agent, Carrier, Emulsifier, Foaming agent, Gelling agent, Glazing agent, Humectant, Sequestrant, Stabilizer, Thickener
1402	Alkaline treated starch	Emulsifier, Stabilizer, Thickener
1100	alpha-Amylase from <i>Aspergillus oryzae</i> var.	Flour treatment agent
1100	alpha-Amylase from <i>Bacillus licheniformis</i> (Carbohydrase)	Flour treatment agent
1100	alpha-Amylase from <i>Bacillus megaterium</i> expressed in <i>Bacillus subtilis</i>	Flour treatment agent
1100	alpha-Amylase from <i>Bacillus stearothermophilus</i>	Flour treatment agent
1100	alpha-Amylase from <i>Bacillus stearothermophilus</i> expressed in <i>Bacillus subtilis</i>	Flour treatment agent
1100	alpha-Amylase from <i>Bacillus subtilis</i>	Flour treatment agent
264	Ammonium acetate	Acidity regulator
403	Ammonium alginate	Bulking agent, Carrier, Emulsifier, Foaming agent, Gelling agent, Glazing agent, Humectant, Sequestrant, Stabilizer, Thickene

INS No	Additive	Functional Class
503(i)	Ammonium carbonate	Acidity regulator, Raising agent
510	Ammonium chloride	Flour treatment agent
503(ii)	Ammonium hydrogen	carbonate Acidity regulator, Raising agent
527	Ammonium hydroxide	Acidity regulator
328	Ammonium lactate	Acidity regulator, Flour treatment agent
300	Ascorbic acid, L-	Acidity regulator, Antioxidant, Flour treatment agent
*122	AZORUBINE (CARMOISINE)	Colour
162	Beet red	Colour
1403	Bleached starch	Emulsifier, Stabilizer, Thickener
1101(iii)	Bromelain	Flavour enhancer, Stabilizer Flour treatment agent,
629	Calcium 5'-guanylate	Flavour enhancer
633	Calcium 5'-inosinate	Flavour enhancer
634	Calcium 5'-ribonucleotides	Flavour enhancer
263	Calcium acetate	Acidity regulator, Preservative, Stabilizer
404	Calcium alginate	Antifoaming agent, Bulking agent, Carrier, Foaming agent, Gelling agent, Glazing agent, Humectant, Sequestrant, Stabilizer, Thickener
302	Calcium ascorbate	Antioxidant
170(i)	Calcium carbonate	Acidity regulator, Anticaking agent, Colour, Stabilizer
509	Calcium chloride	Firming agent, Stabilizer, Thickener
623	Calcium di-L glutamate	Flavour enhancer
578	Calcium gluconate	Acidity regulator, Firming agent, Sequestrant
526	Calcium hydroxide	Acidity regulator, Firming agent
327	Calcium lactate	Acidity regulator, Flour treatment agent
352(ii)	Calcium malate, DL-	Acidity regulator
529	Calcium oxide	Acidity regulator, Flour treatment agent
282	Calcium propionate	Preservative
552	Calcium silicate	Anticaking agent
516	Calcium sulfate	Firming agent, Flour treatment agent, Sequestrant, Stabilizer
150a	Caramel I – plain caramel	Colour
290	Carbon dioxide	Carbonating agent, Packaging gas,

INS No	Additive	Functional Class
		Preservative, Propellant
410	Carob bean gum	Emulsifier, Stabilizer, Thickener
407	Carrageenan	Bulking agent, Carrier, Emulsifier, Gelling agent, Glazing agent, Humectant, Stabilizer, Thickener
140	Chlorophylls	Colour
1001	Choline salts and esters	Emulsifier
330	Citric acid	Acidity regulator, Antioxidant, Sequestrant
472 a-c	Citric and fatty acid esters of glycerol	Antioxidant, Emulsifier, Flour treatment agent, Sequestrant, Stabilizer
468	Cross-linked sodium carboxymethyl cellulose (Crosslinked- cellulose gum)	Stabilizer, Thickener
424	Curdlan	Firming agent, Gelling agent, Stabilizer, Thickener
457	Cyclodextrin, alpha-	Stabilizer, Thickener
458	Cyclodextrin, gamma-	Stabilizer, Thickener
1400	Dextrins, roasted starch	Emulsifier, Stabilizer, Thickener
628	Dipotassium 5'-guanylate	Flavour enhancer
627	Disodium 5'-guanylate	Flavour enhancer
631	Disodium 5'-inosinate	Flavour enhancer
635	Disodium 5' ribonucleotides	Flavour enhancer
1412	Distarch phosphate	Emulsifier, Stabilizer, Thickener
315	Erythorbic Acid (Isoascorbic acid)	Antioxidant
968	Erythritol	Flavour enhancer, Humectant, Sweetener
462	Ethyl cellulose	Bulking agent, Carrier, Glazing agent, Thickener
467	Ethyl hydroxyethyl	cellulose Emulsifier, Stabilizer, Thickener
297	Fumaric acid	Acidity regulator
418	Gellan gum	Gelling agent, Stabilizer, Thickener
575	Glucono delta-lactone	Acidity regulator, Raising agent, Sequestrant
1102	Glucose oxidase	Antioxidant
620	Glutamic acid, L(+)-	Flavour enhancer
422	Glycerol	Humectant, Thickener
626	Guanylic acid, 5'-	Flavour enhancer
412	Guar gum	Emulsifier, Stabilizer, Thickener
414	Gum arabic (Acacia gum)	Bulking agent, Carrier, Emulsifier, Glazing agent, Stabilizer, Thickener

INS No	Additive	Functional Class
507	Hydrochloric acid	Acidity regulator
463	Hydroxypropyl cellulose	Emulsifier, Foaming agent, Glazing agent, Stabilizer, Thickener
1442	Hydroxypropyl distarch phosphate	Emulsifier, Stabilizer, Thickener
464	Hydroxypropyl methyl cellulose	Bulking agent, Emulsifier, Glazing agent, Stabilizer, Thickener
1440	Hydroxypropyl starch	Emulsifier, Stabilizer, Thickener
630	Inosinic acid, 5'-	Flavour enhancer
953	Isomalt (Hydrogenated isomaltulose)	Anticaking agent, Bulking agent, Glazing agent, Sweetener, Stabiliser, Thickener
416	Karaya gum	Emulsifier, Stabilizer, Thickener
425	Konjac flour Carrier,	Emulsifier, Gelling agent, Glazing agent, Humectant, Stabilizer, Thickener
270	Lactic acid, L-, D- and DL-	Acidity regulator
472b	Lactic and fatty acid esters of glycerol	Emulsifier, Sequestrant, Stabilizer
966	Lactitol	Emulsifier, Sweetener, Thickener
322(i)	Lecithin	Antioxidant, Emulsifier
1104	Lipases	Flavour enhancer
504(i)	Magnesium carbonate	Acidity regulator, Anticaking agent, Colour retention agent
511	Magnesium chloride	Colour retention agent, Firming agent, Stabilizer
625	Magnesium di-L-glutamate	Flavour enhancer
580	Magnesium gluconate	Acidity regulator, Firming agent, Flavour enhancer
528	Magnesium hydroxide	Acidity regulator, Colour retention agent
504(ii)	Magnesium hydroxide carbonate	Acidity regulator, Anticaking agent, Carrier, Colour retention agent
329	Magnesium lactate, DL-	Acidity regulator, Flour treatment agent
530	Magnesium oxide	Anticaking agent
470 (iii)	Magnesium salts of fatty acids	Anticaking agent, Emulsifier, Stabilizer
553(i)	Magnesium silicate, synthetic	Anticaking agent
518	Magnesium sulfate	Firming agent, Flavour enhancer
296	Malic acid, DL-	Acidity regulator
965(i)	Maltitol	Bulking agent, Emulsifier,

INS No	Additive	Functional Class
		Humectant, Stabilizer, Sweetener, Thickener
965(ii)	Maltitol syrup	Bulking agent, Emulsifier, Humectant, Stabilizer, Sweetener, Thickener
421	Mannitol	Anticaking agent, Bulking agent, Humectant, Stabilizer, Sweetener, Thickener
461	Methyl cellulose	Bulking agent, Emulsifier, Glazing agent, Stabilizer, Thickener
465	Methyl ethyl cellulose	Emulsifier, Foaming agent, Stabilizer, Thickener
460(i)	Microcrystalline cellulose (Cellulose gel)	Anticaking agent, Bulking agent, Carrier, Emulsifier, Foaming agent, Glazing agent, Stabilizer, Thickener
471	Mono- and di-glycerides of fatty acids	Antifoaming agent, Emulsifier, Stabilizer
624	Monoammonium L-glutamate	Flavour enhancer
622	Monopotassium L-glutamate	Flavour enhancer
621	Monosodium L-glutamate	Flavour enhancer
471	Mono- and diglycerides	emulsifiers
1410	Mono starch phosphate	Emulsifier, Stabilizer, Thickener
941	Nitrogen	Packaging gas, Propellant
942	Nitrous oxide	Antioxidant, Foaming agent, Packaging gas, Propellant
1404	Oxidized starch	Emulsifier, Stabilizer, Thickener
1101(ii)	Papain	Flavour enhancer
440	Pectins	Emulsifier, Gelling agent, Stabilizer, Thickener
1413	Phosphated distarch phosphate	Emulsifier, Stabilizer, Thickener
1200	Polydextroses	Bulking agent, Glazing agent, Humectant, Stabilizer, Thickener
964	Polyglycitol syrup	Sweetener
1202	Polyvinylpyrrolidone, insoluble	Colour retention agent, Stabilizer
632	Potassium 5'-inosinate	Flavour enhancer
261	Potassium acetates	Acidity regulator, Preservative
402	Potassium alginate, Sequestrant, Stabilizer, Thickener	Bulking agent, Carrier, Emulsifier, Foaming agent, Gelling agent, Glazing agent, Humectant
501(i)	Potassium carbonate	Acidity regulator, Stabilizer
508	Potassium chloride	Flavour enhancer, Gelling agent, Thickener

INS No	Additive	Functional Class
577	Potassium gluconate	Acidity regulator, Sequestrant
501(ii)	Potassium hydrogen carbonate	Acidity regulator, Stabilizer
351(i)	Potassium hydrogen malate	Acidity regulator
525	Potassium hydroxide	Acidity regulator
326	Potassium lactate	Acidity regulator, Antioxidant
351(ii)	Potassium malate	Acidity regulator
283	Potassium propionate	Preservative
515(i)	Potassium sulfate	Acidity regulator
460(ii)	Powdered cellulose	Anticaking agent, Bulking agent, Emulsifier, Glazing agent, Humectant, Stabilizer, Thickener
407a	Processed eucheuma seaweed (PES)	Emulsifier, Gelling agent, Stabilizer, Thickener
944	Propane	Propellant
280	Propionic acid	Preservative
1101(i)	Protease	Flavour enhancer, Flour treatment agent, Stabilizer
1204	Pullulan	Glazing agent
470(i)	Salts of myristic, palmitic and stearic acids with ammonia, calcium, potassium and sodium	Anticaking agent, Emulsifier, Stabilizer
470(ii)	Salts of oleic acid with calcium, potassium and sodium	Anticaking agent, Emulsifier, Stabilizer
551	Silicon dioxide, amorphous	Anticaking agent
262(i)	Sodium acetate	Acidity regulator, Preservative, Sequestrant
401	Sodium alginate	Bulking agent, Carrier, Emulsifier, Foaming agent, Gelling agent, Glazing agent, Humectant, Sequestrant, Stabilizer, Thickener
301	Sodium ascorbate	Antioxidant
500(i)	Sodium carbonate	Acidity regulator, Anticaking agent, Raising agent
466	Sodium carboxymethyl cellulose (Cellulose gum)	Bulking agent, Emulsifier, Firming agent, Gelling agent, Glazing agent, Humectant, Stabilizer, Thickener
469	Sodium carboxymethyl cellulose, enzymatically hydrolysed (Cellulose gum, enzymatically hydrolyzed)	Stabilizer, Thickener
331(i)	Sodium dihydrogen citrate	Acidity regulator, Emulsifier, Sequestrant, Stabilizer
350(ii)	Sodium DL-malate	Acidity regulator, Humectant

INS No	Additive	Functional Class
316	Sodium erythorbate (Sodium isoascorbate)	Antioxidant
365	Sodium fumarates	Acidity regulator
576	Sodium gluconate	Sequestrant, Stabilizer, Thickener
500(ii)	Sodium hydrogen carbonate	Acidity regulator, Anticaking agent, Raising agent
350(i)	Sodium hydrogen DL-	Acidity regulator, malate Humectant
524	Sodium hydroxide	Acidity regulator
325	Sodium lactate	Acidity regulator, Antioxidant, Bulking agent, Humectant, Thickener
281	Sodium propionate	Preservative
500(iii)	Sodium sesquicarbonate	Acidity regulator, Anticaking agent, Raising agent
514(i)	Sodium sulfate	Acidity regulator
420(i)	Sorbitol	Bulking agent, Humectant, Sequestrant, Stabilizer, Sweetener, Thickener
420(ii)	Sorbitol syrup	Bulking agent, Humectant, Sequestrant, Stabilizer, Sweetener, Thickener
1420	Starch acetate	Emulsifier, Stabilizer, Thickener
1450	Starch sodium octenyl succinate	Emulsifier, Stabilizer, Thickener
1405	Starches, enzyme treated	Emulsifier, Stabilizer, Thickener
553(iii)	Talc	Anticaking agent, Glazing agent, Thickener
417	Tara gum	Stabilizer, Thickener
*102	Tartrazine	Colour
957	Thaumatococcus	Flavour enhancer, Sweetener
171	Titanium dioxide	Colour
413	Tragacanth gum	Emulsifier, Stabilizer, Thickener
1518	Triacetin	Carrier, Emulsifier, Humectant
380	Triammonium citrate	Acidity regulator
333(iii)	Tricalcium citrate	Acidity regulator, Firming agent, Sequestrant, Stabilizer
332(ii)	Tripotassium citrate	Acidity regulator, Sequestrant, Stabilizer
331(iii)	Trisodium	citrate Acidity regulator, Emulsifier, Sequestrant, Stabilizer
415	Xanthan gum	Emulsifier, Foaming agent, Stabilizer, Thickener
967	Xylitol	Emulsifier, Humectant, Stabilizer, Sweetener, Thickener

*This material may be having a negative effect on activity and concentration in children. (The prior statement must be written under contents).

Annex Table (3A)

**Additives Permitted for Use in Food in General,
Unless Otherwise Specified, in Accordance with GMP**

INS	Color	Foodstuff	Max Level
173	Aluminum	External coating of sugar confectionery for the decoration of cakes and pastries	GMP
174	Silver	External coating of confectionery	GMP
175	Gold	External coating of confectionery	GMP
180	Lithotrubine BK	Edible cheese surface	GMP

Annex Table (3B)**Food Categories or Individual Food Items Excluded from the General Conditions of Table Three**

The use of additives listed in Table Three in the following foods is governed by the provisions in Tables One and Two.

Category Number	Food Category
01.1.1	Milk and buttermilk (plain) (excluding heat-treated buttermilk)
01.2	Fermented and renneted milk products (plain) excluding food category 01.1.2 (dairy based drinks) ¹
01.4.1	Pasteurized cream (plain)
01.4.2	Sterilized and UHT creams, whipping or whipped creams, and reduced fat creams (plain)
01.6.3	Whey Cheese
01.6.6	Whey protein cheese
01.8.2	Dried whey and whey products, excluding whey cheese
02.1	Fats and oils essentially free from water
02.2.1	Butter
04.1.1	Fresh fruit
04.2.	1 Fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds
04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3
06.1	Whole, broken or flaked grain, including rice
06.2	Flours and starches (including soybean powder)
06.4.1	Fresh pastas and noodles and like products
06.4.2	Dried pastas and noodles and like products
08.1	Fresh meat, poultry, and game
09.1	Fresh fish and fish products, including molluscs, crustaceans and echinoderms
09.2	Processed fish and fish products, including molluscs, crustaceans and echinoderms
10.1	Fresh eggs
10.2.1	Liquid egg products
10.2.2	Frozen egg products
11.1	Refined and raw sugars
11.2	Brown sugar, excluding products of food category 11.1.3 (soft white sugar, soft brown sugar, glucose syrup, dried glucose syrup, raw cane sugar)
11.3	Sugar solutions and syrups, also (partially) inverted, including treacle and molasses, excluding products of food category 11.1.3 (soft white sugar, soft brown sugar, glucose syrup, dried glucose

Category Number	Food Category
	syrup, raw cane sugar)
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)
11.5	Honey
12.1	Salt and salt substitutes
12.2.1	Herbs and spices (ONLY HERBS)
13.1	Infant formulae, follow-up formulae, and formulae for special medical purposes for infants
13.2	Complementary foods for infants and young children
14.1.1	Waters
14.1.2	Fruit and vegetable juices
14.1.3	Fruit and vegetable nectars
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal beverages, excluding cocoa

Notes to the Comments for the Revised General Standard for Food Additives:

Note 1:As adipic acid.

Note 2: On dry ingredient, dry weight, dry mix or concentrate basis.

Note 3:Surface treatment.

Note 4:For decoration, stamping, marking or branding the product.

Note 5: Excluding products conforming to the Standard for Jams, Jellies and Marmalades (CODEX STAN296-2009).

Note 6:As aluminium.

Note 7:For coffee substitutes only.

Note 8:As bixin.

Note 9:10000 mg/kg for use in ready-to-drink coffee products.

Note 10: As Ascorbyl stearate.

Note 11: Flour basis.

Note 12: Carryover from flavouring substances.

Note 13: As benzoic acid.

Note 14: For use in hydrolyzed protein liquid formula only.

Note 15: Fat or oil basis.

Note 16: For use in glaze, coatings or decorations for fruit, vegetables, meat or fish.

- Note 18: Added level; residue not detected in ready-to-eat food.
- Note 19: Used in cocoa fat; use level on ready-to-eat basis.
- Note 20: On total amount of stabilizers, thickeners and/or gums.
- Note 21: As anhydrous calcium disodium ethylenediaminetetraacetate.
- Note 22: For use in smoked fish products only.
- Note 23: As iron.
- Note 24: As anhydrous sodium ferrocyanide.
- Note 25: As formic acid.
- Note 26: As steviol equivalents.
- Note 27: As para-hydroxybenzoic acid.
- Note 28: ADI conversion: if a typical preparation contains 0.025 µg/U, then the ADI of 33 000 U/kg bw becomes: $[(33\ 000\ \text{U/kg bw}) \times (0.025\ \mu\text{g/U}) \times (1\ \text{mg/1\ 000}\ \mu\text{g})] = 0.825\ \text{mg/kg bw}$.
- Note 29: Reporting basis not specified.
- Note 30: As residual NO₃ ion.
- Note 31: Of the mash used.
- Note 32: As residual NO₂ ion.
- Note 33: As phosphorus.
- Note 34: Anhydrous basis.
- Note 35: For use in cloudy juices only.
- Note 36: Residual level.
- Note 37: As weight of nonfat milk solids.
- Note 38: Level in creaming mixture.
- Note 39: Only when product contains butter or other fats and oils.
- Note 40: INS 451i (pentasodium triphosphate) only, to enhance the effectiveness of benzoates and sorbates.
- Note 41: Use in breading or batter coatings only.
- Note 42: As sorbic acid.

- Note 43: As tin.
- Note 44: As residual SO₂.
- Note 45: As tartaric acid.
- Note 46: As thiodipropionic acid.
- Note 47: On egg yolk weight, dry basis.
- Note 48: For olives only.
- Note 49: For use on citrus fruits only.
- Note 50: For use in fish roe only.
- Note 51: For use in herbs only.
- Note 52: Excluding chocolate milk.
- Note 53: For use in coatings only.
- Note 54: For use in cocktail cherries and candied cherries only.
- Note 55: Singly or in combination, within the limits for sodium, calcium, and potassium specified in the commodity standard.
- Note 56: Provided starch is not present.
- Note 57: GMP is 1 part benzoyl peroxide and not more than 6 parts of the subject additive by weight.
- Note 58: As calcium.
- Note 59: Use as packaging gas.
- Note 61: For use in minced fish only.
- Note 62: As copper.
- Note 63: On amount of dairy ingredients.
- Note 64: Level added to dry beans; 200 mg/kg in ready-to-eat food, anhydrous basis.
- Note 65: Carryover from nutrient preparations.
- Note 66: As formaldehyde. For use in provolone cheese only.
- Note 67: Except for use in liquid egg whites at 8800 mg/kg as phosphorus, and in liquid whole eggs at 14700 mg/kg as phosphorus.
- Note 68: For use in products with no added sugar only.

- Note 69: Use as carbonating agent.
- Note 70: As the acid.
- Note 71: Calcium, potassium and sodium salts only.
- Note 72: Ready-to-eat basis.
- Note 73: Except whole fish.
- Note 74: Excluding liquid whey and whey products used as ingredients in infant formula.
- Note 75: Use in milk powder for vending machines only.
- Note 76: Use in potatoes only.
- Note 77: For special nutritional uses only.
- Note 78: 50000 mg/kg for pickling and balsamic vinegars only.
- Note 79: For use on nuts only.
- Note 80: Equivalent to 2 mg/dm² surface application to a maximum depth of 5 mm.
- Note 81: Equivalent to 1 mg/dm² surface application to a maximum depth of 5 mm.
- Note 82: For use in shrimp; 6 000 mg/kg for Crangon crangon and Crangon vulgaris.
- Note 83: L(+)-form only.
- Note 84: For infants over 1 year of age only.
- Note 85: Use level in sausage casings; residue in sausage prepared with such casings should not exceed 100 mg/kg.
- Note 86: Use in whipped dessert toppings other than cream only.
- Note 87: Treatment level.
- Note 88: Carryover from the ingredient.
- Note 89: For sandwich spreads only.
- Note 90: For use in milk-sucrose mixtures used in the finished product.
- Note 91: Benzoates and sorbates, singly or in combination.
- Note 92: Excluding tomato-based sauces.
- Note 94: For use in loganiza (fresh, uncured sausage) only.
- Note 95: For use in surimi and fish roe products only.

- Note 96: On a dried weight basis of the high intensity sweetener.
- Note 97: In the finished product/final cocoa and chocolate products.
- Note 98: For dust control.
- Note 99: For use in fish fillets and minced fish only.
- Note 100: Only for crystalline products and sugar toppings.
- Note 101: Use level singly, not to exceed 15 000 mg/kg in combination.
- Note 102: For use in fat emulsions for baking purposes only.
- Note 104: Maximum 5000 mg/kg residue in bread and yeast-leavened bakery products.
- Note 105: Except for use in dried gourd strips (Kampyo) at 5000 mg/kg.
- Note 106: Except for use in Dijon mustard at 500 mg/kg.
- Note 107: Except for use of sodium ferrocyanide (INS 535) and potassium ferrocyanide (INS 536) in food-grade dendridic salt at 29 mg/kg as anhydrous sodium ferrocyanide.
- Note 108: For use on coffee beans only.
- Note 109: Use level reported as $25 \text{ lbs}/1\,000 \text{ gal} \times (0.45 \text{ kg/lb}) \times (1 \text{ gal}/3.75 \text{ L}) \times (1 \text{ L/kg}) \times (10^6 \text{ mg/kg}) = 3000 \text{ mg/kg}$.
- Note 110: For use in frozen French fried potatoes only.
- Note 111: Excluding dried glucose syrup used in the manufacture of sugar confectionery at 150 mg/kg and glucose syrup used in the manufacture of sugar confectionery at 400 mg/kg.
- Note 112: For use in grated cheese only.
- Note 113: Use level reported as acesulfame potassium equivalents (the reported maximum level can be converted to an aspartame-acesulfame salt basis by dividing by 0.44). combined use of aspartameacesulfame salt with individual acesulfame potassium or aspartame should not exceed the individual maximum levels for acesulfame potassium or aspartame (the reported maximum level can be converted to aspartame equivalents by dividing by 0.68).
- Note 114: Excluding cocoa powder.
- Note 115: For use in pineapple juice only.
- Note 116: For use in doughs only.
- Note 117: Except for use in loganiza (fresh, uncured sausage) at 1000 mg/kg.

- Note 119: Use level reported as aspartame equivalents (the reported maximum level can be converted to an aspartame-acesulfame salt basis by dividing by 0.64). Combined use of aspartame-acesulfame salt with individual aspartame or acesulfame potassium should not exceed the individual maximum levels for aspartame or acesulfame potassium (the reported maximum level can be converted to acesulfame potassium equivalents by multiplying by 0.68).
- Note 120: Except for use in caviar at 2500 mg/kg.
- Note 121: Excluding fermented fish products at 1000 mg/kg.
- Note 122: Subject to national legislation of the importing country.
- Note 125: For use as a release agent for baking pans in a mixture with vegetable oil.
- Note 126: For releasing dough in dividing or baking only.
- Note 127: As served to the consumer.
- Note 128: INS 334 (tartaric acid) only.
- Note 129: For use as an acidity regulator in grape juice.
- Note 130: Singly or in combination: butylated hydroxyanisole (INS 320), butylated hydroxytoluene (INS 321), tertiary butylated hydroquinone (INS 319), and propyl gallate (INS 310).
- Note 131: As a result of use as a flavour carrier.
- Note 132: Except for use at 130 mg/kg (dried basis) in semi-frozen beverages.
- Note 133: Any combination of butylated hydroxyanisole (INS 320), butylated hydroxytoluene (INS 321), and propyl gallate (INS 310) at 200 mg/kg, provided that single use limits are not exceeded.
- Note 134: Except for use in cereal-based puddings at 500 mg/kg.
- Note 135: Except for use in dried apricots at 2000 mg/kg, bleached raisins at 1500 mg/kg, desiccated coconut at 200 mg/kg and coconut from which oil has been partially extracted at 50 mg/kg.
- Note 136: To prevent browning of certain light coloured vegetables.
- Note 137: Except for use in frozen avocado at 300 mg/kg.
- Note 138: For use in energy-reduced products only.
- Note 139: For use in mollusks, crustaceans, and echinoderms only.
- Note 140: Except for use in canned abalone (PAUA) at 1 000 mg/kg.
- Note 141: For use in white chocolate only.

- Note 142: Excluding coffee and tea.
- Note 143: For use in fruit juice-based drinks and dry ginger ale only.
- Note 144: For use in sweet and sour products only.
- Note 145: Products are energy reduced or with no added sugar.
- Note 146: Use level for beta-carotene (synthetic) (INS 160ai); 35 mg/kg for beta-apo-8'-carotenal (INS 160e) and beta-apo-8'-carotenoic acid, methyl or ethyl ester (INS 160f).
- Note 147: Excluding whey powders for infant food.
- Note 148: For use in microsweets and breath freshening mints at 10 000 mg/kg
- Note 149: Except for use in fish roe at 100 mg/kg.
- Note 150: Use level for soy-based formula; 25 000 mg/kg for hydrolyzed protein and/or amino acid-based formula.
- Note 151: Use level for soy-based formula; 1 000 mg/kg for hydrolyzed protein and/or amino acid-based formula.
- Note 152: For frying purposes only.
- Note 153: For use in instant noodles only.
- Note 154: For use in coconut milk only.
- Note 155: For use in frozen, sliced apples only.
- Note 156: For use in microsweets and breath freshening mints at 2 500 mg/kg.
- Note 157: For use in microsweets and breath freshening mints at 2 000 mg/kg.
- Note 158: For use in microsweets and breath freshening mints at 1 000 mg/kg.
- Note 159: For use in pancake syrup and maple syrup only.
- Note 160: For use in ready-to-drink products and pre-mixes for ready-to-drink products only.
- Note 161: Subject to national legislation of the importing country aimed, in particular, at consistency with section 3.2 of the Preamble.
- Note 162: For use in dehydrated products and salami-type products only.
- Note 163: For use in microsweets and breath freshening mints at 3 000 mg/kg.
- Note 164: For use in microsweets and breath freshening mints at 30 000 mg/kg.

- Note 165: For use in products for special nutritional use only.
- Note 166: For milk-based sandwich spreads only.
- Note 167: For dehydrated products only.
- Note 168: Quillaia extract type 1 (INS 999(i)) only. Acceptable maximum use level is expressed on saponin basis.
- Note 169: For use in fat-based sandwich spreads only.
- Note 170: Excluding products conforming to the Standard for Fermented Milks (CODEX STAN 243-2003).
- Note 171: Excluding anhydrous milkfat.
- Note 172: Except for use in fruit sauces, fruit toppings, coconut cream, coconut milk and "fruit bars" at 50 mg/kg.
- Note 173: Excluding instant noodles containing vegetables and eggs.
- Note 174: Singly or in combination: sodium aluminium silicate (INS 554), calcium aluminium silicate (INS 556), and aluminium silicate (INS 559).
- Note 175: Except for use in jelly-type fruit-based desserts at 200 mg/kg.
- Note 176: For use in canned liquid coffee only.
- Note 177: For use in sliced, cut, shredded, or grated cheese only.
- Note 178: Expressed as carminic acid.
- Note 179: To restore the natural colour lost in processing only.
- Note 180: Singly or in combination: butylated hydroxyanisole (BHA, INS 320) and butylated hydroxytoluene (BHT, INS 321).
- Note 181: Expressed as anthocyanin.
- Note 182: Except for use in coconut milk.
- Note 183: Products conforming to the Standard for Chocolate and Chocolate Products (CODEX STAN 87-1981) may only use colours for surface decoration.
- Note 184: For use in nutrient coated rice grain premixes only.
- Note 185: As norbixin.
- Note 186: For use in flours with additives only.
- Note 187: Ascorbyl palmitate (INS 304) only.

- Note 189: Excluding rolled oats.
- Note 190: Except for use in fermented milk drinks at 500 mg/kg.
- Note 192: For liquid products only.
- Note 193: For use in crustacean and fish pastes only.
- Note 194: Only for use in instant noodles conforming to the Standard for Instant Noodles (CODEX STAN 249- 2006).
- Note 195: Singly or in combination: butylated hydroxyanisole (BHA, INS 320), butylated hydroxytoluene (BHT, INS 321) and tertiary butylhydroquinone (TBHQ, INS 319).
- Note 196: Singly or in combination: butylated hydroxyanisole (BHA, INS 320), butylated hydroxytoluene (BHT, INS 321) and propyl gallate (INS 310).
- Note 197: Singly or in combination: butylated hydroxytoluene (BHT, INS 321) and propyl gallate (INS 310).
- Note 198: Use level for solid products (e.g., energy, meal replacement or fortified bars); 600 mg/kg as steviol equivalents for use in liquid products.
- Note 199: For use in microsweets and breath freshening mints at 6000 mg/kg as steviol equivalents.
- Note 201: For use in flavoured products only.
- Note 202: For use in brine used in the production of sausage only.
- Note 203: For use in chewable supplements only.
- Note 204: For use at 50 mg/kg in longan and lichee only.
- Note 205: For use at 50 mg/kg to prevent browning of certain light colored vegetables.
- Note 206: For use at 30 mg/kg as a bleaching agent only for products conforming to the Standard for Aqueous Coconut Products (CODEX STAN 240-2003).
- Note 207: For use at 50,000 mg/kg in soybean sauce intended for further processing.
- Note 208: For use in dried and dehydrated products only.
- Note 209: Excluding products conforming to the Standard for Blend of Skimmed Milk and egetable Fat in Powdered Form (CODEX STAN 251-2006).
- Note 210: For use in pasta made from Triticum aestivum, and for use in noodles.
- Note 211: For use in noodles only.

- Note 212: Except for products conforming to the Standard for Bouillon and Consommés (CODEX STAN 117- 1981) at 3000 mg/kg.
- Note 213: For use in liquid products containing high intensity sweeteners only.
- Note 214: Excluding products conforming to the Standard for Dairy Fat Spreads (CODEX STAN 253-2006).
- Note 215: Excluding products conforming to the Standard for Fat Spreads and Blended Spreads (CODEX STAN 256-2007).
- Note 216: For use in maize-based products only.
- Note 217: For use at 300 mg/kg in toppings only.
- Note 218: Only sulfites can be used as preservatives and antioxidants in the products covered by the Standard for Desiccated Coconut (CODEX STAN 177-1991).
- Note 301: Interim maximum level.

5. LABELLING

Without prejudice to what is stated in of gulf standards mentioned in items (2.1) the following shall be declared in the food labeling:

- 5.1 Common name or EEC number.
- 5.2 In case of colores (Tartrazine INS 102, Sunset yellow INS 110, Azorubine (Carmoisine) INS 122 and/or Allura red INS 129) added the following shall be declared”
- 5.2.1 Use Distinguishable mark (*).
- 5.2.2 Write the following statement “This material may be having a negative effect on activity and concentration in children” under contents).
- 5.3 Emulsifiers, Stabilizers And Thickeners
In case of gelatine, lecithins and mono - and di-glycerides the source shall be mentioned.

Annex**Annex
(A)****GUIDELINES FOR THE DEVELOPMENT OF MAXIMUM LEVELS FOR THE USE OF FOOD ADDITIVES WITH NUMERICAL ACCEPTABLE DAILY INTAKES**

This annex is intended as a guidance to screen proposals for use of additives based on consideration of their maximum use level and the physiological upper limit to the amount of food and drink that can be consumed each day. The Annex is not intended for allocating provisions for the use of an additive and cannot be used for calculating accurate additive intakes

1. FOOD ADDITIVES - BASIC PRINCIPLES FOR CALCULATION OF USE LEVELS

The levels and quantities of food additives used in the Budget Method calculations should be expressed on the same basis as the substances on which the ADI was allocated (e.g., an acid or its salts) For foods sold as concentrates or powders intended for reconstitution before consumption, the Budget calculation on the food additive use levels should be performed on the ready-to-eat product

2. ESTIMATION OF THE SAFETY ASPECTS OF USE LEVELS - FOOD ADDITIVES WITH NO NUMERICAL ADI

Food additives with an adi of “not specified”

When an additive has been allocated an ADI "not specified"¹² it could in principle, be allowed for use in foods in general with no limitation other than in accordance with Good Manufacturing Practices (GMP). It should, however, be born in mind that ADI not specified does not mean that unlimited intake is acceptable. The term is used by JECFA in case where "on the basis of the available data (chemical, biochemical , toxicological, and other) the total daily intake of the substance arising from its use at the levels necessary to achieve the desired effect and from its acceptable background in food does not, in the opinion of the Committee, represent a hazard to health"¹ If, therefore, a substance is used in larger amounts and/or in a wider range of foods than originally envisaged by JECFA it may be necessary to consult JECFA to ensure that the new uses fall within the evaluation. For example a substance may have been evaluated as a humectant without including a later use as a bulk sweetener, which could give considerable higher intake

3. FOOD ADDITIVES EVALUATED AS “ACCEPTABLE” FOR CERTAIN PURPOSES

In some cases, JECFA has been unable to allocate an ADI but nevertheless found a specific use of a substance acceptable. In such cases, the additive in question should only be authorized in accordance with the conditions specified. In case of any other reported uses CCFA should request JECFA to re-evaluate the additive in question in light of the new information on uses.

4. ESTIMATION OF THE SAFETY ASPECTS OF USE LEVELS - FOOD ADDITIVES WITH NUMERICAL ADI

Fractions of the adi to be used for solid food and beverages, respectively if an additive is proposed for use in both solid food and in beverages the full ADI cannot be used for both for uses in solid food and uses in beverages. It is therefore necessary to allocate a fraction of the ADI to each of the applications. As a first approach, it may be appropriate to assume that one-half of the ADI is allocated to each solid and liquid foods. However, in special cases other fractions may be more appropriate as long as the sum of the fractions does not exceed the figure for the ADI (e.g. $FS=1/4$ and $FB=3/4$; $FS=1/6$ and $FB=5/6$.)

where FS is the fraction for use in solid food and FB is the fraction for use in beverages). If the additive is used only in solid food, then $FS=1$ and $FB=0$ and if the additive is used only in beverages, then $FS=0$ and $FB=1$

V(a) FOOD ADDITIVE USES IN SOLID FOOD (FS)

- USE LEVELS BELOW $FS \times ADI \times 40$

If the proposed use levels are below $FS \times ADI \times 40$, these food additive provisions could be suitable in food in general.

- USE LEVELS BELOW $FS \times ADI \times 80$

If the proposed use levels are below $FS \times ADI \times 80$ they are acceptable provided the daily consumption of the foods containing the additive will usually not exceed half of the assumed maximum total solid food intake (i.e., 12.5 g/kg bw/day).

- USE LEVELS BELOW $FS \times ADI \times 160$

If the proposed use levels are below $FS \times ADI \times 160$ they are acceptable provided the daily consumption of the foods containing the additive will usually not exceed one fourth of the assumed maximum total solid food intake (i.e., 6.25 g/kg bw/day).

- USE LEVELS BELOW $FS \times ADI \times 320$

If the proposed use levels are below $FS \times ADI \times 320$ they could be accepted provided the daily consumption of the foods containing the additive will usually not exceed one eighth of the assumed maximum total food intake (i.e., 3.13 g/kg bw/day).

- USE LEVELS ABOVE $FS \times ADI \times 320$

If the proposed levels are higher than $FS \times ADI \times 320$ they should only be accepted for products where calculation of potential intake from all proposed uses will show that exceeding the ADI is unlikely, or if estimation of the intake of the additive based on more exact intake estimates methods show that the use levels are acceptable (e.g., food consumption surveys)

V(b) FOOD ADDITIVE USES IN BEVERAGES (FL)

- USE LEVELS BELOW $FL \times ADI \times 10$

If the proposed levels are below $FL \times ADI \times 10$, the additive could be accepted for use in all beverages in general.

- USE LEVELS BELOW FL X ADI X 20

If the proposed use levels are below FL x ADI x 20 they could be accepted provided the daily consumption of beverages containing the additive will usually not exceed half of the assumed maximum total intake of beverage (i.e., 50 ml/kg bw/day).

- USE LEVELS BELOW FS X ADI X 40

If the proposed use levels are below FL x ADI x 40 they could be accepted provided the daily consumption of beverages containing the additive will usually not exceed a fourth of the assumed maximum total intake of beverage (i.e., 25 ml/kg bw/day).

- USE LEVELS BELOW FL X ADI X 80

If the proposed use levels are below FL x ADI x 80 they could be accepted provided the daily consumption of beverages containing the additive will usually not exceed an eighth of the assumed maximum total intake of beverage (i.e., 12.5 ml/kg bw/day).

- USE LEVELS ABOVE FL X ADI X 80

Levels above FL x ADI x 80 should only be accepted for products where calculation of potential intake will show that exceeding the ADI is unlikely (e.g., strong alcoholic beverages).

Scientific References

1. Codex General Standard for Food Additives Codex Stan 192-1995.
2. Commission Regulation (EU) No 1129/2011 Of 11 November 2011 Amending Annex Ii To Regulation (EC) No 1333/2008 Of The European Parliament And Of The Council By Establishing A Union List Of Food Additives.
3. Class Names and the International Numbering System for Food Additives Cac/GL 36-1989.
4. SASO 1548/2011 "Sweeteners permitted to use in foodstuff."