

Government of the People's Republic of Bangladesh  
**Bangladesh Food Safety Authority**  
**Ministry of Food**  
**DRAFT NOTIFICATION**  
Dated the \_\_\_\_\_ 2023

**S.R.O. No. \_\_\_\_\_** - In exercise of the powers conferred by section 87 of the Food Safety Act 2013 (Act No. 43 of 2013), to be read with section 27, the Bangladesh Food Safety Authority, with the prior approval of the Government hereby enacted the following Regulation, as follows: -

**1. Title and commencement-** (1) the regulations may be called the Food Safety (Use of Food Additives) Regulation, 2023.

ii) It shall come into force after 6 month from the date of their publication in the Official Gazette and Food Business Operator shall comply with all the provisions of these regulations by .....

**2. Definitions-** (1) in the regulations, unless there is anything repugnant in the subject or context-

a) **“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.

b) **“Maximum Limit”** 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. It is generally expressed as mg additive/kg of food.

The maximum limit does not usually correspond to the optimum, recommended, or typical level of use. Under GMP, the optimum, recommended, or typical use level will differ for each application of an additive and is dependent on the intended technical effect and the specific food in which the additive would be used, considering the type of raw material, food processing and post-manufacture storage, transport and handling by distributors, retailers, and consumers. Unless otherwise specified, maximum use levels for food additives are set on the final product as consumed.

c) **“Act”** means the Food Safety Act, 2013 (Act No. 43 of 2013);

d) **“Authority”** means the Bangladesh Food Safety Authority established under section 5 of the Act;

e) **“Codex Alimentarius”** means the integrated food code comprising of stipulated or accepted standard as to production of food and food safety, direction of use, directions and other recommendations adopted by the Codex Alimentarius Commission which has been constituted by the Food and Agriculture Organization of the United Nations and the World Health Organization.



- f) **"Schedule"** means any schedule of the regulations;
- g) **"Functional Class"** means the following materials or ingredients, such as:-
- 1) **"Anti-Oxidant"** means a food additive, which prolongs the shelf-life of foods by protecting against deterioration caused by oxidation;
  - 2) **"Color retention agent"** means a food additive, which stabilizes, retains or intensifies the color of a food;
  - 3) **"Color"** means a food additive, which adds or restores color in a food;
  - 4) **"Preservatives"** means a food additive, which prolongs the shelf-life of a food by protecting against deterioration caused by microorganisms;
  - 5) **"Flavor Enhancer"** means a food additive, which enhances the existing taste and/or odor of a food;
  - 6) **"Stabilizer"** means a food additive, which makes it possible to maintain a uniform dispersion of two or more components;
  - 7) **"Sweetener"** means a food additive (other than a mono- or disaccharide sugar), which imparts a sweet taste to a food;
  - 8) **"Acidity Regulator"** a food additive, which controls the acidity or alkalinity of a food;
  - 9) **"Antifoaming agent"** means a food additive, which prevents or reduces foaming;
  - 10) **"Foaming agent"** means a food additive, which makes it possible to form or maintain a uniform dispersion of a gaseous phase in a liquid or solid food;
  - 11) **"Firming agent"** means a food additive, which makes or keeps tissues of fruit or vegetables firm and crisp, or interacts with gelling agents to produce or strengthen a gel;
  - 12) **"Thickener"** means a food additive, which increases the viscosity of a food;
  - 13) **"Anti-caking agent"** means a food additive, which reduces the tendency of components of food to adhere to one another;
  - 14) **"Sequestrant"** means A food additive, which controls the availability of a cation;
  - 15) **"Gelling agent"** means a food additive, which gives a food texture through formation of a gel;
  - 16) **"Emulsifier"** means a food additive, which forms or maintains a uniform emulsion of two or more phases in a food;
  - 17) **"Bulking agent"** means a food additive, which contributes to the bulk of a food without contributing significantly to its available energy value;
  - 18) **"Flour treatment agent"** means a food additive, which is added to flour or dough to improve its baking quality or color;
  - 19) **"Glazing agent"** means a food additive, which when applied to the external surface of a food, imparts a shiny appearance or provides a protective coating;
  - 20) **"Humectant"** means a food additive, which prevents food from drying out by counteracting the effect of a dry atmosphere;
  - 21) **"Propellant"** means a food additive gas (except air), which expels a food from a container;
  - 22) **"Raising agent"** means a food additive or a combination of food additives, which liberate(s) gas and thereby increase(s) the volume of a dough or batter;

(2) The words or expressions used in the regulations but not provided with any definition or explanation shall carry the same meaning as provided under the Act.

### **3. Food Additives Included in the Regulation**

Only the food additives listed herein are recognized as suitable for use in foods in conformance with the provisions of the regulation. The use of additives listed herein the regulation are considered to be technologically justified.

#### **(1) International Numbering System (INS) for Food Additives:**

A complete list of food additives, along with their INS numbers and recognized functional classes and technological purposes has been published in latest version of Codex Guideline (CXG 36-1989), which shall be used as a reference for this purpose.

#### **(2) Foods in Which Additives May be Used**

The regulation sets forth the conditions (Notes included in Schedule III) under which food additives (listed in Schedule II) may be used in foods.

### **4. General Principles for the Use of Food Additives**

The use of food additives in conformance with the regulation requires adherence to all the principles set forth in Sections 4(1) – 4(3).

#### **(1) Justification for the Use of Additives**

The use of food additives is justified only when such use has an advantage, does not present health risk to consumers, does not mislead the consumer, and serves one or more of the technological functions set out by the authority. The needs set out from (a) through (d) below, and only where these objectives cannot be achieved by other means that are economically and technologically practicable:

- a) To preserve the nutritional quality of the food; an intentional reduction in the nutritional quality of a food would be justified in the circumstances dealt with in sub-paragraph (b) and also in other circumstances where the food does not constitute a significant item in a normal diet;
- b) To provide necessary ingredients or constituents for foods manufactured for groups of consumers having special dietary needs;
- c) To enhance the keeping quality or stability of a food or to improve its organoleptic properties, provided that this does not change the nature, substance or quality of the food so as to deceive the consumer;
- d) To provide aids in the manufacture, processing, preparation, treatment, packing, transport or storage of food, provided that the additive is not used to disguise the effects of the use of faulty raw materials or of undesirable (including unhygienic) practices or techniques during the course of any of these activities.

#### **(2) Good Manufacturing Practice (GMP)**

All food additives subject to the provisions of the regulation 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.

Alongside with the above requirements manufacturer should also follow "International Food Additives Council Good Manufacturing Practice and Quality Assurance Guide for Food Additives and GRAS Substances".

### **(3) Specification for the identity and purity of Food Additives**

Food additives shall be food grade quality and should at all times conform to the applicable Specifications of Identity and Purity recommended by the Authority, and in absence of such specifications Codex Alimentarius Commission specifications/standards or any recognized international organization's (ISO, BRC etc.) specifications/standards will be applicable.

## **5. Carry-Over of Food Additives into Food**

### **(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 the regulation;
- 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 the regulation;
- 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 the regulation.

### **(2) Special conditions applying to the use of food additives not directly authorized 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 the regulation, including that any maximum level applying to the food is not exceeded.

## **6. Food Category System**

The food category system applies to all foodstuffs. Food category descriptors are not to be legal product designations nor are they intended for labelling purposes. Food category system is applied in this regulation for assigning food additives in foods.

The food category system is based on the following principles:

- a) 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.
- b) The food category system is based on product descriptors of foodstuffs as marketed, unless otherwise stated.
- c) 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.
- d) The food category system is used to simplify the reporting of food additive uses for assembling and constructing the regulation.

## **7. Inapplicability-** The provisions of Pure Food Rules 1967 concerned with this Regulation shall be



rendered inapplicable as soon as this Regulation comes into effect.

**8. Publication of English translation of the Regulation-** After the commencement of this Regulation, the Government may, if necessary, by notification in the official Gazette, publish an authentic English text of the Regulation.

Provided that in the event of conflict between the Bangla and the English text, the Bangla text shall prevail.

## **SCHEDULE I:**

### **FOOD CATEGORY SYSTEM**

#### **PART I: Food Category System**

#### **01.0 Dairy products and analogues, excluding products of food category 02.0**

##### **01.1 Fluid Milk and Milk Products**

- 01.1.1 Fluid Milk (plain)
- 01.1.2 Other Fluid Milk (plain)
- 01.1.3 Fluid Buttermilk (plain)
- 01.1.4 Flavoured Fluid Milk Drinks

##### **01.2 Fermented and renneted milk products (plain),**

- 01.2.1 Fermented milks (plain)
  - 01.2.1.1 Fermented milks (plain), not heat-treated after fermentation
  - 01.2.1.2 Fermented milks (plain), heat-treated after fermentation
- 01.2.2 Renneted milk (plain)

##### **01.3 Condensed milk and analogues (plain)**

- 01.3.1 Condensed milk (plain)
- 01.3.2 Beverage whiteners

##### **01.4 Cream (plain) and the like**

- 01.4.1 Pasteurized cream (plain)
- 01.4.2 Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)
- 01.4.3 Clotted cream (plain)
- 01.4.4 Cream analogues

##### **01.5 Milk powder and cream powder and powder analogues (plain)**

- 01.5.1 Milk powder and cream powder (plain)
- 01.5.2 Milk and cream powder analogues

##### **01.6 Cheese and analogues**

- 01.6.1 Unripened cheese
- 01.6.2 Ripened cheese
  - 01.6.2.1 Ripened cheese, includes rind
  - 01.6.2.2 Rind of ripened cheese
  - 01.6.2.3 Cheese powder (for reconstitution; e.g. for cheese sauces)
- 01.6.3 Whey cheese
- 01.6.4 Processed cheese
  - 01.6.4.1 Plain processed cheese
  - 01.6.4.2 Flavoured processed cheese, including containing fruit, vegetables, meat, etc.
- 01.6.5 Cheese analogues
- 01.6.6 Whey protein cheese

- 01.7 Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)
- 01.8 Whey and whey products, excluding whey cheeses
  - 01.8.1 Liquid whey and whey products, excluding whey cheeses
  - 01.8.2 Dried whey and whey products, excluding whey cheeses
- 02.0 Fats and oils, and fat emulsions
  - 02.1 Fats and oils essentially free from water
    - 02.1.1 Butter oil, anhydrous milkfat, ghee
    - 02.1.2 Vegetable oils and fats
    - 02.1.3 Lard, tallow, fish oil, and other animal fats
  - 02.2 Fat emulsions mainly of type water-in-oil
    - 02.2.1 Butter
    - 02.2.2 Fat spreads, dairy fat spreads and blended spreads
  - 02.3 Fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions
  - 02.4 Fat-based desserts excluding dairy-based dessert products of food category 01.7
- 03.0 Edible ices, including sherbet and sorbet
- 04.0 Fruits and vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds
  - 04.1 Fruit
    - 04.1.1 Fresh fruit
      - 04.1.1.1 Untreated fresh fruit
      - 04.1.1.2 Surface-treated fresh fruit
      - 04.1.1.3 Peeled or cut fresh fruit
    - 04.1.2 Processed fruit
      - 04.1.2.1 Frozen fruit
      - 04.1.2.2 Dried fruit
      - 04.1.2.3 Fruit in vinegar, oil, or brine
      - 04.1.2.4 Canned or bottled (pasteurized) fruit
      - 04.1.2.5 Jams, jellies, marmalades
      - 04.1.2.6 Fruit-based spreads (e.g. chutney) excluding products of food category 04.1.2.5
      - 04.1.2.7 Candied fruit
      - 04.1.2.8 Fruit preparations, including pulp, purees, fruit toppings and coconut milk
      - 04.1.2.9 Fruit-based desserts, incl. fruit-flavoured water-based desserts
      - 04.1.2.10 Fermented fruit products
      - 04.1.2.11 Fruit fillings for pastries
      - 04.1.2.12 Cooked fruit
  - 04.2 Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds
    - 04.2.1 Fresh vegetables, (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds and nuts and seeds
      - 04.2.1.1 Untreated fresh vegetables, (including mushrooms and fungi, roots and tubers, pulses and legumes (including soybeans), and aloe vera), seaweeds and nuts and seeds
      - 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

- 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
- 04.2.2 Processed 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
  - 04.2.2.2 Dried vegetables (including 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
  - 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
  - 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)
  - 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
  - 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
  - 04.2.2.8 Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds
- 05.0 Confectionery
  - 05.1 Cocoa products and chocolate products including imitations and chocolate substitutes
    - 05.1.1 Cocoa mixes (powders) and cocoa mass/cake
    - 05.1.2 Cocoa mixes (syrops)
    - 05.1.3 Cocoa-based spreads, incl. fillings
    - 05.1.4 Cocoa and chocolate products
    - 05.1.5 Imitation chocolate, chocolate substitute products
  - 05.2 Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3, and 05.4
    - 05.2.1 Hard candy
    - 05.2.2 Soft candy
    - 05.2.3 Nougats and marzipans
  - 05.3 Chewing gum
  - 05.4 Decorations (e.g. for fine bakery wares), toppings (non-fruit), and sweet sauces
- 06.0 Cereals and cereal products, derived from cereal grains, from roots and tubers, pulses, legumes and pith or soft core of palm tree, excluding bakery wares of food category 07.0
  - 06.1 Whole, broken, or flaked grain, including rice
  - 06.2 Flours and starches (including soybean powder)
    - 06.2.1 Flours
    - 06.2.2 Starches

- 06.3 Breakfast cereals, including rolled oats
- 06.4 Pastas and noodles and like products (e.g. rice paper, rice vermicelli, soybean pastas and noodles)
  - 06.4.1 Fresh pastas and noodles and like products
  - 06.4.2 Dried pastas and noodles and like products
  - 06.4.3 Pre-cooked pastas and noodles and like products
- 06.5 Cereal and starch based desserts (e.g. rice pudding, tapioca pudding)
- 06.6 Batters (e.g. for breading or batters for fish or poultry)
- 06.7 Pre-cooked or processed rice products, including rice cakes (Oriental type only)
- 06.8 Soybean products (excluding soybean-based seasonings and condiments of food category 12.9)
  - 06.8.1 Soybean-based beverages
  - 06.8.2 Soybean-based beverage film
  - 06.8.3 Soybean curd (tofu)
  - 06.8.4 Semi-dehydrated soybean curd
    - 06.8.4.1 Thick gravy-stewed semi-dehydrated soybean curd
    - 06.8.4.2 Deep fried semi-dehydrated soybean curd
    - 06.8.4.3 Semi-dehydrated soybean curd, other than food categories 06.8.4.1 and 06.8.4.2
  - 06.8.5 Dehydrated soybean curd (kori tofu)
  - 06.8.6 Fermented soybeans (e.g. natto, tempe)
  - 06.8.7 Fermented soybean curd
  - 06.8.8 Other soybean protein products
- 07.0 Bakery wares
  - 07.1 Bread and ordinary bakery wares and mixes
    - 07.1.1 Breads and rolls
      - 07.1.1.1 Yeast-leavened breads and specialty breads
      - 07.1.1.2 Soda breads
    - 07.1.2 Crackers, excluding sweet crackers
    - 07.1.3 Other ordinary bakery products (e.g. bagels, pita, English muffins)
    - 07.1.4 Bread-type products, including bread stuffing and bread crumbs
    - 07.1.5 Steamed breads and buns
    - 07.1.6 Mixes for bread and ordinary bakery wares
  - 07.2 Fine bakery wares (sweet, salty, savoury) and mixes
    - 07.2.1 Cakes, cookies and pies (e.g. fruit-filled or custard types)
    - 07.2.2 Other fine bakery products (e.g. doughnuts, sweet rolls, scones, and muffins)
    - 07.2.3 Mixes for fine bakery wares (e.g. cakes, pancakes)
- 08.0 Meat and meat products, including poultry and game
  - 08.1 Fresh meat, poultry, and game
    - 08.1.1 Fresh meat, poultry and game, whole pieces or cuts
    - 08.1.2 Fresh meat, poultry and game, comminuted
  - 08.2 Processed meat, poultry, and game products in whole pieces or cuts
    - 08.2.1 Non-heat treated processed meat, poultry, and game products in whole pieces or cuts

- 08.2.1.1 Cured (including salted) non-heat treated processed meat, poultry, and game products in whole pieces or cuts
    - 08.2.1.2 Cured (including salted) and dried non-heat treated processed meat, poultry, and game products in whole pieces or cuts
    - 08.2.1.3 Fermented non-heat treated processed meat, poultry, and game products in whole pieces or cuts
  - 08.2.2 Heat-treated processed meat, poultry, and game products in whole pieces or cuts
  - 08.2.3 Frozen processed meat, poultry and game products in whole pieces or cuts
- 08.3 Processed comminuted meat, poultry, and game products
  - 08.3.1 Non-heat treated processed comminuted meat, poultry, and game products
    - 08.3.1.1 Cured (including salted) non-heat treated processed comminuted meat, poultry, and game products
    - 08.3.1.2 Cured (including salted) and dried non-heat treated processed comminuted meat, poultry, and game products
    - 08.3.1.3 Fermented non-heat treated processed comminuted meat, poultry, and game products
  - 08.3.2 Heat-treated processed comminuted meat, poultry, and game products
  - 08.3.3 Frozen processed comminuted meat, poultry, and game products
- 08.4 Edible casings (e.g. sausage casings)
- 09.0 Fish and fish products, including molluscs, crustaceans, and echinoderms
  - 09.1 Fresh fish and fish products, including molluscs, crustaceans, and echinoderms
    - 09.1.1 Fresh fish
    - 09.1.2 Fresh molluscs, crustaceans, and echinoderms
  - 09.2 Processed fish and fish products, including molluscs, crustaceans, and echinoderms
    - 09.2.1 Frozen fish, fish fillets, and fish products, including molluscs, crustaceans, and echinoderms
    - 09.2.2 Frozen battered fish, fish fillets and fish products, including molluscs, crustaceans, and echinoderms
    - 09.2.3 Frozen minced and creamed fish products, including molluscs, crustaceans, and echinoderms
    - 09.2.4 Cooked and/or fried fish and fish products, including molluscs, crustaceans, and echinoderms
      - 09.2.4.1 Cooked fish and fish products
      - 09.2.4.2 Cooked molluscs, crustaceans, and echinoderms
      - 09.2.4.3 Fried fish and fish products, including molluscs, crustaceans, and echinoderms
    - 09.2.5 Smoked, dried, fermented, and/or salted fish and fish products, including molluscs, crustaceans, and echinoderms
  - 09.3 Semi-preserved fish and fish products, including molluscs, crustaceans, and echinoderms
    - 09.3.1 Fish and fish products, including molluscs, crustaceans, and echinoderms, marinated and/or in jelly
    - 09.3.2 Fish and fish products, including molluscs, crustaceans and echinoderms, pickled and/or in brine
    - 09.3.3 Salmon substitutes, caviar and other fish roe products
    - 09.3.4 Semi-preserved fish and fish products, including molluscs, crustaceans and echinoderms (e.g. 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 molluscs, crustaceans, and echinoderms
- 10.0 Eggs and egg products
  - 10.1 Fresh eggs
  - 10.2 Egg products
    - 10.2.1 Liquid egg products
    - 10.2.2 Frozen egg products
    - 10.2.3 Dried and/or heat coagulated egg products
  - 10.3 Preserved eggs, including alkaline, salted, and canned eggs
  - 10.4 Egg-based desserts (e.g. custard)
- 11.0 Sweeteners, including honey
  - 11.1 Refined and raw sugars
    - 11.1.1 White sugar, dextrose anhydrous, dextrose monohydrate, fructose
    - 11.1.2 Powdered sugar, powdered dextrose
    - 11.1.3 Soft white sugar, soft brown sugar, glucose syrup, dried glucose syrup, raw cane sugar
      - 11.1.3.1 Dried glucose syrup used to manufacture sugar confectionery
      - 11.1.3.2 Glucose syrup used to manufacture sugar confectionery
    - 11.1.4 Lactose
    - 11.1.5 Plantation or mill white sugar
    - 11.1.6 Gur or jaggery
  - 11.2 Brown sugar excluding products of food category 11.1.3
  - 11.3 Sugar solutions and syrups, also (partially) inverted, including treacle and molasses, excluding products of food category 11.1.3
  - 11.4 Other sugars and syrups (e.g. xylose, maple syrup, sugar toppings)
  - 11.5 Honey
  - 11.6 Table-top sweeteners, including those containing high-intensity sweeteners
- 12.0 Salts, spices, soups, sauces, salads and protein products
  - 12.1 Salt and salt substitutes
    - 12.1.1 Salt
    - 12.1.2 Salt substitutes
  - 12.2 Herbs, spices, seasonings, and condiments (e.g. seasoning for instant noodles)
    - 12.2.1 Herbs and spices
    - 12.2.2 Seasonings and condiments
  - 12.3 Vinegars
  - 12.4 Mustards
  - 12.5 Soups and broths
    - 12.5.1 Ready-to-eat soups and broths, including canned, bottled, and frozen
    - 12.5.2 Mixes for soups and broths
  - 12.6 Sauces and like products
    - 12.6.1 Emulsified sauces and dips (e.g. mayonnaise, salad dressing, onion dips)
    - 12.6.2 Non-emulsified sauces (e.g. ketchup, cheese sauce, cream sauce, brown gravy)
    - 12.6.3 Mixes for sauces and gravies
    - 12.6.4 Clear sauces (e.g. fish sauce)

- 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
- 12.8 Yeast and like products
- 12.9 Soybean-based seasonings and condiments
  - 12.9.1 Fermented soybean paste (e.g. miso)
  - 12.9.2 Soybean sauce
    - 12.9.2.1 Fermented soybean sauce
    - 12.9.2.2 Non-fermented soybean sauce
    - 12.9.2.3 Other soybean sauces
- 12.10 Protein products other than from soybeans
- 13.0 Foodstuffs intended for particular nutritional uses
  - 13.1 Infant formulae, follow-on formulae, and formulae for special medical purposes for infants
    - 13.1.1 Infant formulae
    - 13.1.2 Follow-up formulae
    - 13.1.3 Formulae for special medical purposes for infants
  - 13.2 Complementary foods for infants and young children
  - 13.3 Dietetic foods intended for special medical purposes (excluding products of food category 13.1)
  - 13.4 Dietetic formulae for slimming purposes and 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
  - 13.6 Food supplements
- 14.0 Beverages, excluding dairy products
  - 14.1 Non-alcoholic ("soft") beverages
    - 14.1.1 Waters
      - 14.1.1.1 Natural mineral waters and source waters
      - 14.1.1.2 Table waters and soda waters
    - 14.1.2 Fruit and vegetable juices
      - 14.1.2.1 Fruit juice
      - 14.1.2.2 Vegetable juice
      - 14.1.2.3 Concentrates for fruit juice
      - 14.1.2.4 Concentrates for vegetable juice
    - 14.1.3 Fruit and vegetable nectars
      - 14.1.3.1 Fruit nectar
      - 14.1.3.2 Vegetable nectar
      - 14.1.3.3 Concentrates for fruit nectar
      - 14.1.3.4 Concentrates for vegetable nectar
    - 14.1.4 Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks
      - 14.1.4.1 Carbonated water-based flavoured drinks
      - 14.1.4.2 Non-carbonated water-based flavoured drinks, including punches and ades
      - 14.1.4.3 Concentrates (liquid or solid) for water-based flavoured drinks
    - 14.1.5 Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa

15.0 Ready-to-eat savouries

15.1 Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)

15.2 Processed nuts, including coated nuts and nut mixtures (with e.g. dried fruit)

15.3 Snacks - fish based

16. Prepared foods

A handwritten signature or mark, possibly a stylized 'C' or 'S', located at the bottom center of the page.

## **PART II: Food Category Descriptors**

### **01.0 Dairy products and analogues, excluding products of food category 02.0:**

Includes all types of dairy products that are derived from the milk of any milking animal (e.g. cow, sheep, goat, buffalo). In this category, with the exception of food category 1.1.4, a "plain" product is one that is not flavoured, nor contains fruit, vegetables or other non-dairy ingredients, nor is mixed with other non-dairy ingredients, unless permitted by relevant standards. Analogues are products in which milk fat has been partially or wholly replaced by vegetable fats or oils.

#### **01.1 Fluid milk and milk products**

Includes all plain and flavoured fluid milks based on skim, part-skim, low-fat and whole milk, excluding plain fermented products and plain renneted milk products of food category 1.2. Fluid milks are 'milk products' as defined in CODEX STAN 206-1999, that are obtained by the processing of milk, and may contain food additives and other ingredients functionally necessary for processing. Raw milk ("milk" as defined in CODEX STAN 206- 1999) shall not contain any food additives.

##### **01.1.1 Fluid milk (plain)**

Plain fluid milk obtained from milking animals (e.g., cows, sheep, goats, buffalo) that has been processed. Includes pasteurized, ultra-high temperature (UHT) treated, sterilized, homogenized, or fat adjusted milk. Includes, but is not limited to, skim, part-skim, low-fat and whole milk.

##### **01.1.2 Other fluid milks (plain)**

Includes all plain fluid milk, excluding products of food categories 01.1.1 Fluid milk (plain), 01.1.3 Fluid buttermilk (plain), and 01.2 Fermented and renneted milk products (plain). Includes, but is not limited to, plain recombined fluid milks, plain reconstituted fluid milks, plain composite milks, non-flavoured vitamin and mineral fortified fluid milks, protein adjusted milks, lactose reduced milk, and plain milk-based beverages. In this food category, plain products contain no added flavouring nor other ingredients that intentionally impart flavour, but may contain other non-dairy ingredients.

##### **01.1.3 Fluid buttermilk (plain):**

Fluid buttermilk is the nearly milkfat-free fluid remaining from the butter-making process (i.e. churning fermented or non-fermented milk and cream). Fluid buttermilk is also produced by fermentation of fluid skim milk, either by spontaneous souring by the action of lactic acid-forming or aroma-forming bacteria, or by inoculation of heated milk with pure bacterial cultures (cultured buttermilk). Fluid buttermilk may be pasteurized or sterilized.

##### **01.1.4 Flavoured fluid milk drinks**

Includes all mixes and ready-to-drink fermented or not fermented milk-based drinks with flavourings and/or food ingredients that intentionally impart flavour, excluding mixes for cocoa (cocoa-sugar mixtures, category 05.1.1). Examples, include but are not limited to, chocolate milk, chocolate malt drinks, strawberry-flavoured yoghurt drink, lactic acid bacteria drinks, whey-based drinks, and lassi (liquid obtained by whipping curd from the lactic acid fermentation of milk, and mixing with sugar or intense sweetener).

#### **01.2 Fermented and renneted milk products (plain):**

Includes all plain fermented or renneted products based on skim, part-skim, low-fat and whole milk, excluding food category 01.1.4. Flavoured products are included in 01.1.4 (beverages) and 01.7 (desserts).

##### **01.2.1 Fermented milks (plain)**

Includes all plain products, including fluid fermented milk, acidified milk and cultured milk. Plain yoghurt and plain drinks based on fermented milk, which do not contain flavouring or colours, may be found in one of the sub-categories of 01.2.1 depending on whether it is heat-treated after fermentation or not.

###### **01.2.1.1 Fermented milks (plain), not heat treated after fermentation**

Includes fluid and non-fluid plain products, such as yoghurt and plain drinks based on fermented milk.

###### **01.2.1.2 Fermented milks (plain), heat-treated after fermentation:**

Products similar to that in 01.2.1.1, except that they have been heat-treated (e.g. sterilized or pasteurized) after fermentation.

#### 01.2.1.3 Renneted milk (plain):

Plain, coagulated milk produced by the action of milk coagulating enzymes. Includes curdled milk. Flavoured renneted milk products are found in category 01.7.

#### 01.3 Condensed milk and analogues (plain):

Includes plain and sweetened types of condensed milk, evaporated milk, and their analogues (including beverage whiteners). Includes products based on skim, part-skim, low-fat and whole milk, blends of evaporated skimmed milk and vegetable fat, and blends of sweetened condensed skimmed milk and vegetable fat.

##### 01.3.1 Condensed milk (plain):

Condensed milk is obtained by partial removal of water from milk to which sugar may have been added. For evaporated milk, the water removal may be accomplished by heating. Includes partially dehydrated milk, evaporated milk, sweetened condensed milk, and *khoa* (cow or buffalo milk concentrated by boiling).

##### 01.3.2 Beverage whiteners:

Milk or cream substitute consisting of a vegetable fat-water emulsion in water with milk protein and lactose or vegetable proteins for use in beverages such as coffee and tea. Also includes the same type of products in powdered form. Includes condensed milk analogues, blends of evaporated skimmed milk and vegetable fat and blends of sweetened condensed skimmed milk and vegetable fat.

#### 01.4 Cream (plain) and the like:

Cream is a fluid dairy product, relatively high in fat content in comparison to milk. Includes all plain fluid, semi- fluid and semi-solid cream and cream analogue products. Flavoured cream products are found in 01.1.4 (beverages) and 01.7 (desserts).

##### 01.4.1 Pasteurized cream (plain):

Cream subjected to pasteurization by appropriate heat treatment or made from pasteurized milk. Includes milk cream and "half-and-half."

##### 01.4.2 Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain):

Includes every cream, regardless of fat content, which has undergone a higher heat-treatment than pasteurization. Also includes pasteurized creams with a reduced fat content, as well as every cream intended for whipping or being whipped. Sterilized cream is subjected to appropriate heat-treatment in the container in which it is presented to the consumer. Ultra-heat treated (UHT) or ultrapasteurized cream is subjected to the appropriate heat treatment (UHT or ultrapasteurization) in a continuous flow process and aseptically packaged. Cream may also be packaged under pressure (whipped cream). Includes whipping cream, heavy cream, whipped pasteurized cream, and whipped cream-type dairy toppings and fillings. Creams or toppings with partial or total replacement of milkfat by other fats are included in sub-category 01.4.4 (cream analogues).

##### 01.4.3 Clotted cream (plain):

Thickened, viscous cream formed from the action of milk coagulating enzymes. Includes sour cream (cream subjected to lactic acid fermentation achieved as described for buttermilk (01.1.3)). Cream analogues:

Cream substitute consisting of a vegetable fat-water emulsion in liquid or powdered form for use other than as a beverage whitener (01.3.2). Includes instant whipped cream toppings and sour cream substitutes.

#### 01.5 Milk powder and cream powder and powder analogues (plain):

Includes plain milk powders, cream powders, or combination of the two, and their analogues. Includes products based on skim, part-skim, low-fat and whole milk.

##### 01.5.1 Milk powder and cream powder (plain):

Milk products obtained by partial removal of water from milk or cream and produced in a powdered form. Includes casein and caseinates.



#### 01.5.2 Milk and cream powder analogues:

Products based on a fat-water emulsion and dried for use other than as a beverage whitener (01.3.2). Examples include imitation dry cream mix and blends of skimmed milk and vegetable fat in powdered form.

#### 01.6 Cheese and analogues:

Cheese and cheese analogues are products that have water and fat included within a coagulated milk-protein structure. Products such as cheese sauce (12.6.2), cheese-flavoured snacks (15.1), and composite prepared foods containing cheese as an ingredient (e.g. macaroni and cheese; 16.0) are categorized elsewhere.

##### 01.6.1 Unripened cheese:

Unripened cheese, including fresh cheese, is ready for consumption soon after manufacture. Examples include cottage cheese (a soft, unripened, coagulated curd cheese), creamed cottage cheese (cottage cheese covered with a creaming mixture), cream cheese (rahmfrischkase, an uncured, soft spreadable cheese), mozzarella and scamorza cheeses and *paneer* (milk protein coagulated by the addition of citric acid from lemon or lime juice or of lactic acid from whey, that is strained into a solid mass, and is used in vegetarian versions of, e.g. hamburgers). Includes the whole unripened cheese and unripened cheese rind (for those unripened cheeses with a "skin" such as mozzarella). Most products are plain, however, some, such as cottage cheese and cream cheese, may be flavoured or contain ingredients such as fruit, vegetables or meat. Excludes ripened cream cheese, where cream is a qualifier for a high fat content.

##### 01.6.2 Ripened cheese:

Ripened cheese is not ready for consumption soon after manufacture, but is held under such time and temperature conditions so as to allow the necessary biochemical and physical changes that characterize the specific cheese. For mould-ripened cheese, the ripening is accomplished primarily by the development of characteristic mould growth throughout the interior and/or on the surface of the cheese. Ripened cheese may be soft (e.g. camembert), firm (e.g. edam, gouda), hard (e.g. cheddar), or extra-hard. Includes cheese in brine, which is a ripened semi-hard to soft cheese, white to yellowish in colour with a compact texture, and without actual rind that has been preserved in brine until presented to the consumer.

##### 01.6.2.1 Ripened cheese, includes rind:

Refers to ripened (including mould-ripened) cheese, including rind, or any part thereof, such as cut, shredded, grated or sliced cheese. Examples of ripened cheese include: blue cheese, brie, gouda, havarti, hard grating cheese, and Swiss cheese.

##### 01.6.2.2 Rind of ripened cheese:

Refers to the rind only of the cheese. The rind of the cheese is the exterior portion of the cheese mass that initially has the same composition as the interior portion of the cheese, but which may dry after brining and ripening.

##### 01.6.2.3 Cheese powder (for reconstitution: e.g. for cheese sauces):

Dehydrated product prepared from a variety or processed cheese. Does not include grated or shredded cheese (01.6.2.1 for variety cheese; 01.6.4 for processed cheese). Product is intended either to be reconstituted with milk or water to prepare a sauce, or used as-is as an ingredient (e.g. with cooked macaroni, milk and butter to prepare a macaroni and cheese casserole). Includes spray-dried cheese.

##### 01.6.3 Whey cheese:

A solid or semi-solid product obtained by concentration of whey with or without the addition of milk, cream or other materials of milk origin, and moulding of the concentrated product. Includes the whole cheese and the rind of the cheese. Different from whey protein cheese (01.6.6).

#### 01.6.4 Processed cheese:

Product with a very long shelf life obtained by melting and emulsifying cheese. Includes products manufactured by heating and emulsifying mixtures of cheese, milkfat, milk protein, milk powder, and water in different amounts. Products may contain other added ingredients, such as aromas, seasonings and fruit, vegetables and/or meat. Product may be spreadable or cut into slices and pieces. The term "processed" does not mean cutting, grating, shredding, etc. of cheese. Cheese treated by these mechanical processes are included under food category 01.6.2 (Ripened cheese).

##### 01.6.4.1 Plain processed cheese:

Processed cheese product that does not contain added flavours, seasonings, fruit, vegetables and/or meat. Examples include: American cheese, requeson.

##### 01.6.4.2 Flavoured processed cheese, including containing fruit, vegetables, meat, etc.:

Processed cheese product that contains added flavours, seasonings, fruit, vegetables and/or meat. Examples include: neufchatel cheese spread with vegetables, pepper jack cheese, cheddar cheese spread with wine, and cheese balls (formed processed cheese coated in nuts, herbs or spices).

#### 01.6.5 Cheese analogues:

Products that look like cheese, but in which milkfat has been partly or completely replaced by other fats. Includes imitation cheese, imitation cheese mixes, and imitation cheese powders.

#### 01.6.6 Whey protein cheese:

Product containing the protein extracted from the whey component of milk. These products are principally made by coagulation of whey proteins. Example: ricotta cheese. Different from whey cheese (01.6.3).

#### 01.7 Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt):

Includes ready-to-eat flavoured dairy dessert products and dessert mixes. Includes frozen dairy confections and novelties, and dairy-based fillings. Includes flavoured yoghurt (a milk product obtained by fermentation of milk and milk products to which flavours and ingredients (e.g. fruit, cocoa, coffee) have been added) that may or may not be heat-treated after fermentation. Other examples include: ice cream (frozen dessert that may contain whole milk, skim milk products, cream or butter, sugar, vegetable oil, egg products, and fruit, cocoa, or coffee), ice milk (product similar to ice cream with reduced whole or skim milk content, or made with nonfat milk), jellied milk, frozen flavoured yoghurt, junket (sweet custard-like dessert made from flavoured milk set with rennet), dulce de leche (cooked milk with sugar and added ingredients such as coconut or chocolate), butterscotch pudding and chocolate mousse. Includes traditional milk-based sweets prepared from milk concentrated partially, from *khoa* (cow or buffalo milk concentrated by boiling), or *chhena* (cow or buffalo milk, heat coagulated aided by acids like citric acid, lactic acid, malic acid, etc), sugar or synthetic sweetener, and other ingredients (e.g. *maida* (refined wheat flour), flavours and colours (e.g. *peda*, *burfee*, milk cake, *gulab jamun*, *rasgulla*, *rasmalai*, *basundi*). These products are different from those in food category 03.0 (edible ices, including sherbet and sorbet) in that the foods in category 01.7 are dairy-based, while those in 03.0 are water-based and contain no dairy ingredients.

#### 01.8 Whey and whey products, excluding whey cheeses:

Includes a variety of whey-based products in liquid and powdered forms.

##### 01.8.1 Liquid whey and whey products, excluding whey cheeses:

Whey is the fluid separated from the curd after coagulation of milk, cream, skimmed milk or buttermilk with milk coagulating enzymes during the manufacture of cheese, casein or similar products. Acid whey is obtained after the coagulation of milk, cream, skimmed milk or buttermilk, mainly with acids of the type used for the manufacture of fresh cheese. Dried whey and whey products, excluding whey cheeses:

Whey powders are prepared by spray- or roller-drying whey or acid whey from which the major portion of the milkfat has been removed. Fats and oils, and fat emulsions:

Includes all fat-based products that are derived from vegetable, animal or marine sources, or their mixtures.

## 02.0 Fats and oils essentially free from water:

Edible fats and oils are foods composed mainly of triglycerides of fatty acids from vegetable, animal or marine sources.  
Butter oil, anhydrous milkfat, ghee:

The milkfat products anhydrous milkfat, anhydrous butter oil and butter oil are products derived exclusively from milk and/or products obtained from milk by a process that almost completely removes water and non-fat solids. Ghee is a product obtained exclusively from milk, cream or butter by a process that almost completely removes water and non-fat solids; it has a specially developed flavour and physical structure.

### 02.0.1 Vegetable oils and fats:

Edible fats and oils obtained from edible plant sources. Products may be from a single plant source or marketed and used as blended oils that are generally designated as edible, cooking, frying, table or salad oils. Virgin oils are obtained by mechanical means (e.g. pressing or expelling), with application of heat only so as not to alter the natural composition of the oil. Virgin oils are suitable for consumption in the natural state. Cold pressed oils are obtained by mechanical means without application of heat. Examples include: virgin olive oil, cottonseed oil, peanut oil, and vanaspati.

### 02.0.2 Lard, tallow, fish oil, and other animal fats:

All animal fats and oils should be derived from animals in good health at the time of slaughter and intended for human consumption. Lard is fat rendered from the fatty tissue of swine. Edible beef fat is obtained from fresh bovine fatty tissue covering the abdominal cavity and surrounding the kidney and heart, and from other compact, undamaged fat tissues. Such fresh fat obtained at the time of slaughter is the "killing fat." Prime beef fat (premiere jus or oleo stock) is obtained by low-heat rendering (50-55°C) of killing fat and selected fat trimmings (cutting fat). Secunda beef fat is a product with typical beef fat odour and taste obtained by rendering (60-65°C) and purifying beef fat. Rendered pork fat is fat obtained from the tissue and bones of swine. Edible tallow (dripping) is produced by the rendering of fatty tissue (excluding trimmings and cutting fat), attached muscles and bones of bovine animals or sheep. Fish oils are derived from suitable sources such as herring, sardines, sprat, and anchovies. Other examples include: tallow and partially defatted beef or pork fatty tissue.

### 02.1 Fat emulsions mainly of type water-in-oil:

Include all emulsified products excluding fat-based counterparts of dairy products and dairy desserts.

#### 02.1.1 Butter:

Butter is a fatty product consisting of a primarily water-in-oil emulsion derived exclusively from milk and/or products obtained from milk.

#### 02.1.2 Fat spreads, dairy fat spreads and blended spreads:

Includes fat spreads (emulsions principally of the type water and edible fats and oils), dairy fat spreads (emulsions principally of the type water-in-milkfat), and blended spreads (fat spreads blended with higher amounts of milkfat). Examples include margarine (a spreadable or fluid water-in-oil emulsion produced mainly from edible fats and oils); products derived from butter (e.g. "butterine," a spreadable butter blend with vegetable oils) blends of butter and margarine; and minarine (a spreadable water-in-oil emulsion produced principally from water and edible fats and oils that are not solely derived from milk). Also includes reduced fat-based products derived from milkfat or from animal or vegetable fats, including reduced-fat counterparts of butter, margarine, and their mixtures (e.g. three-quarter fat butter, three-quarter fat margarine, or three-quarter fat butter-margarine blends).

02.2 Fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions:

Includes fat-based counterparts of dairy-based foods excluding dessert products. The fat portion of these products are derived from sources other than milkfat (e.g. vegetable fats and oils). Examples include: imitation milk (a fat-substituted milk produced from non-fat milk solids by addition of vegetable fats (coconut, safflower or corn oil)), non-dairy whipped cream; non-dairy toppings; and vegetable cream. Mayonnaise is included in food category 12.6.1.

02.3 Fat-based desserts excluding dairy-based dessert products of food category 01.7:

Includes fat-based counterparts of dairy-based desserts, which are found in category 01.7. Includes ready-to-eat products and their mixes. Also includes non-dairy fillings for desserts. An example is an ice cream-like product made with vegetable fats.

03.0 Edible ices, including sherbet and sorbet:

This category includes water-based frozen desserts, confections and novelties, such as fruit sorbet, "Italian"-style ice, and flavoured ice. Frozen desserts containing primarily dairy ingredients are included in food category 01.7.

04.0 Fruits and vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds:

This major category is divided into two categories: 04.1 (Fruit) and 04.2 (Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds). Each of these categories is further divided into sub-categories for fresh and processed products.

04.1 Fruit:

Includes all fresh (04.1.1) and processed (04.1.2) products.

04.1.1 Fresh fruit:

Fresh fruit is generally free of additives. However, fresh fruit that is coated or cut or peeled for presentation to the consumer may contain additives.

04.1.1.1 Untreated fresh fruit:

Raw fruit presented fresh from harvest.

04.1.1.2 Surface-treated fresh fruit:

The surfaces of certain fresh fruit are coated with glazes or waxes or are treated with other food additives that act as protective coatings and/or help to preserve the freshness and quality of the fruit. Examples include apples, oranges, dates, and longans.

04.1.1.3 Peeled or cut fresh fruit:

Fresh fruit that is cut or peeled and presented to the consumer, e.g. in a fruit salad. Includes fresh shredded or flaked coconut.

04.1.2 Processed fruit:

Includes all forms of processing other than peeling, cutting and surface treating fresh fruit.

04.1.2.1 Frozen fruit:

Fruit that may or may not be blanched prior to freezing. The product may be frozen in a juice or sugar syrup.<sup>38</sup> Examples include frozen fruit salad and frozen strawberries.

04.1.2.2 Dried fruit:

Fruit from which water is removed to prevent microbial growth.<sup>38</sup> Includes dried fruit leathers (fruit rolls) prepared by drying fruit purees. Examples include dried apple slices, raisins, dried shredded or flaked coconut, and prunes.

#### 04.1.2.3 Fruit in vinegar, oil, or brine:

Includes pickled products such as pickled plums, mango pickles, lime pickles, pickled gooseberries, and pickled watermelon rind. Oriental pickled ("cured" or "preserved") fruit products are sometimes referred to as "candied" fruit. These are not the candied fruit products of category 04.1.2.7 (i.e. dried, sugar coated fruit).

#### 04.1.2.4 Canned or bottled (pasteurized) fruit:

Fully preserved product in which fresh fruit is cleaned and placed in cans or jars with natural juice or sugar syrup (including artificially sweetened syrup) and heat-sterilized or pasteurized. Includes products processed in retort pouches. Examples include: canned fruit salad, and applesauce in jars.

#### 04.1.2.5 Jams, jellies, marmalades:

Jams, preserves and conserves are thick, spreadable products prepared by boiling whole fruit or pieces of fruit, fruit pulp or puree, with or without fruit juice or concentrated fruit juice, and sugar to thicken, and to which pectin and fruit pieces may be added. Jelly is a clear spreadable product prepared similarly to jam, except that it has a smoother consistency and does not contain fruit pieces. Marmalade is a thick spreadable fruit slurry prepared from whole fruit, fruit pulp or puree (usually citrus), and boiled with sugar to thicken, to which pectin and fruit pieces and fruit peel pieces may be added. Includes dietetic counterparts made with non-nutritive high-intensity sweeteners. Examples include: orange marmalade, grape jelly, and strawberry jam.

#### 04.1.2.6 Fruit-based spreads (e.g. chutney) excluding products of food category 04.1.2.5:

Includes all other fruit-based spreads, such as apple butter and lemon curd. Also includes condiment-type fruit products such as mango chutney and raisin chutney.

#### 04.1.2.7 Candied fruit:

Includes glazed fruits (fruit treated with a sugar solution and dried), candied fruit (dried glazed fruit immersed in a sugar solution and dried so that the fruit is covered by a candy-like sugar shell), and crystallized fruit is prepared (dried glazed fruit rolled in icing or granulated sugar and dried). Examples include: cocktail (maraschino) cherries, candied citrus peel, candied citrons (e.g. used in holiday fruitcakes), and mostarda di frutta.

#### 04.1.2.8 Fruit preparations, including pulp, purees, fruit toppings and coconut milk:

Fruit pulp is not usually intended for direct consumption. It is a slurry of lightly steamed and strained fresh fruit, with or without added preservatives. Fruit puree (e.g. mango puree, prune puree) is produced in the same way, but has a smoother, finer texture, and may be used as fillings for pastries, but is not limited to this use. Fruit sauce (e.g. pineapple sauce or strawberry sauce) is made from boiled fruit pulp with or without added sweeteners and may contain fruit pieces. Fruit sauce may be used as toppings for fine bakery wares and ice cream sundaes. Fruit syrup (e.g. blueberry syrup) is a more liquid form of fruit sauce that may be used as a topping e.g. for pancakes. Non-fruit toppings are included in category 05.4 (sugar- and chocolate-based toppings) and sugar syrups (e.g. maple syrup) are included in category 11.4. Coconut milk and coconut cream are products prepared using a significant amount of separated, whole, disintegrated macerated or comminuted fresh endosperm (kernel) of coconut palm and expelled, where most filterable fibers and residues are excluded, with or without coconut water, and/or with additional water. Coconut milk and coconut cream are treated by heat pasteurization, sterilization or ultrahigh temperature (UHT) processes. Coconut milk and coconut cream may also be produced in concentrated or skim (or "light") forms. Examples of traditional foods in this sub-category are: tamarind concentrate (clean extract of tamarind fruit with not less than 65% total soluble solids), tamarind powder (tamarind paste mixed with tapioca starch), tamarind toffee (mixture of tamarind pulp, sugar, milk solids, antioxidants, flavours, stabilizers and preservatives), and fruit bars (a mixture of fruit (mango, pineapple, or guava) pulp mixed with sugar, flavours and preservatives, dried into a sheet).

#### 04.1.2.9 Fruit-based desserts, incl. fruit-flavoured water-based desserts:

Includes the ready-to-eat products and mixes. Includes fruit-flavoured gelatine, rote gruze, frutgroed, fruit compote, nata de coco, and *mitsumame* (gelatine-like dessert of agar jelly, fruit pieces and syrup). This category does not include fine bakery wares containing fruit (categories 07.2.1 and 07.2.2), fruit-flavoured edible ices (category 03.0), or fruit-containing frozen dairy desserts (category 01.7).



#### 04.1.2.10 Fermented fruit products:

Type of pickled product produced by preservation in salt by lactic acid fermentation. Examples include: fermented plums.

#### 04.1.2.11 Fruit fillings for pastries:

Includes the ready-to-eat products and mixes. Includes all type of fillings excluding purees (category 04.1.2.8). These fillings usually include whole fruit or fruit pieces. Examples include: cherry pie filling and raisin filling for oatmeal cookies.

#### 04.1.2.12 Cooked fruit:

Fruit that is steamed, boiled, baked, or fried, with or without a coating, for presentation to the consumer. Examples include: baked apples, fried apple rings, and peach dumplings (baked peaches with a sweet dough covering).

#### 04.2 Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds:

Includes all fresh (04.2.1) and processed (04.2.2) products.

##### 04.2.1 Fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds:

Fresh vegetables are generally free of additives. However, fresh vegetables that are coated or cut or peeled for presentation to the consumer may contain additives.

##### 04.2.1.1 Untreated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes (including soybeans), and aloe vera), seaweeds, and nuts and seeds:

Raw vegetables presented fresh from harvest.

##### 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:

The surfaces of certain fresh vegetables are coated with glazes or waxes or are treated with other food additives that act as protective coatings and/or help to preserve the freshness and quality of the vegetable. Examples include: avocados, cucumbers, green peppers and pistachio nuts.

##### 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:

Fresh vegetables, e.g. peeled raw potatoes, that are presented to the consumer to be cooked at home (e.g. in the preparation of hash brown potatoes).

##### 04.2.2 Processed vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds:

Includes all forms of processing other than peeling, cutting and surface treating fresh vegetables.

##### 04.2.2.1 Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds:

Fresh vegetables are usually blanched and frozen. Examples include: quick-frozen corn, quick-frozen French-fried potatoes, quick frozen peas, and quick frozen whole processed tomatoes.

##### 04.2.2.2 Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds:

Products in which the natural water content has been reduced below that critical for growth for microorganisms without affecting the important nutrients. The product may or may not be intended for rehydration prior to consumption. Includes vegetable powders that are obtained from drying the juice, such as tomato powder and beet powder.<sup>42</sup> Examples include: dried potato flakes and dried lentil. Examples of Oriental dried products include: dried sea tangle (kelp; *kombu*), dried sea tangle with seasoning (*shio-kombu*), dried seaweed (*tororo-kombu*), dried gourd strips (*kampyo*), dried laver (*nori*), and dried laminariales (*wakame*).



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:

Products prepared by treating raw vegetables with salt solution excluding fermented soybean products. Fermented vegetables, which are a type of pickled product, are classified in 04.2.2.7. Fermented soybean products are classified in 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3. Examples include: pickled cabbage, pickled cucumber, olives, pickled onions, mushrooms in oil, marinated artichoke hearts, achar, and piccalilli. Examples of Oriental-style pickled vegetables include: *tsukemono* such as rice bran pickled vegetables (*nuka-zuke*), *koji*-pickled vegetables (*koji-zuke*), sake lees-pickled vegetables (*kasu-zuke*), *miso*-pickled vegetables (*miso-zuke*), soybeansauce-pickled vegetables (*shoyu-zuke*), vinegar-pickled vegetables (*su-zuke*) and brine-pickled vegetables (*shio-zuke*). Other examples include: pickled ginger, pickled garlic, and chilli pickles.

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:

Fully preserved product in which fresh vegetables are cleaned, blanched, and placed in cans or jars in liquid (e.g. brine, water, oil or sauce), and heat-sterilized or pasteurized. Examples include: canned chestnuts, canned chestnut puree, asparagus packed in glass jars, canned and cooked pink beans, canned tomato paste (low acid), and canned tomatoes (pieces, wedges or whole).

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):

Vegetable purees are finely dispersed slurries prepared from the concentration of vegetables, which may have been previously heat-treated (e.g. steamed). The slurries may be filtered prior to packaging. Purees contain lower amounts of solids than pastes (found in category 04.2.2.6). Examples include: tomato puree, peanut butter (a spreadable paste made from roasted and ground peanuts by the addition of peanut oil), other nut butters (e.g. cashew butter), and pumpkin butter.

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:

Vegetable pastes and pulps are prepared as described for vegetable purees (category 04.2.2.5). However, pastes and pulps have a higher amount of solids, and are usually used as components of other foods (e.g. sauces). Examples include: potato pulp, horseradish pulp, aloe extract, salsa (e.g. chopped tomato, onion, peppers, spices and herbs), sweet red bean paste (*an*), sweet coffee bean paste (filling), tomato paste, tomato pulp, tomato sauce, crystallized ginger, and bean-based vegetable dessert (*namagashi*).

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 category 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3:

Fermented vegetables are a type of pickled product, formed by the action of lactic acid bacteria, usually in the presence of salt. Traditional Oriental fermented vegetable products are prepared by air-drying vegetables and exposing them to ambient temperatures so as to allow the microorganisms to flourish; the vegetables are then sealed in an anaerobic environment and salt (to generate lactic acid), spices and seasonings are added. Examples include: red pepper paste, fermented vegetable products (some *tsukemono* other than category 04.2.2.3), *kimchi* (fermented Chinese cabbage and vegetable preparation), and sauerkraut (fermented cabbage). Excludes fermented soybean products that are found in food categories 06.8.6 (fermented soybeans (e.g. *natto* and *tempe*)), 06.8.7 (fermented soybean curd), 12.9.1 (fermented soybean paste e.g. *miso*),

12.9.2.1 (fermented soybean sauce), and 12.9.2.3 (other soybean sauce).

04.2.2.8 Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweeds:

Vegetables that are steamed, boiled, baked, or fried, with or without a coating, for presentation to the consumer. Examples include: simmered beans, pre-fried potatoes, fried okra, and vegetables boiled down in soy sauce (*tsukudani*).

05.0 Confectionery:

Includes all cocoa and chocolate products (05.1), other confectionery products that may or may not contain cocoa (05.2), chewing gum (05.3), and decorations and icings (05.4), or foods produced solely with any combination of foods conforming to these sub-categories.

#### 05.1 Cocoa products and chocolate products including imitations and chocolate substitutes:

This category is divided to reflect the variety of standardized and non-standardized cocoa- and chocolate- based products.

##### 05.1.1 Cocoa mixes (powders) and cocoa mass/cake:

Includes a variety of products that are used in the manufacture of other chocolate products or in the preparation of cocoa-based beverages. Most cocoa products have their origin in the cocoa nib, which is obtained from cocoa beans that have been cleaned and freed from the shells. Cocoa mass is obtained from the mechanical disintegration of the nib. Depending on the desired finished chocolate product, the cocoa nib or mass may be treated by an alkalization process that mellows the flavour. Cocoa dust is the fraction of the cocoa bean produced as a product during winnowing and degerming. Cocoa powder is produced by reducing the fat content of cocoa mass or liquor by pressing (including expeller pressing) and molding into a cocoa press cake. The cocoa press cake is disintegrated and ground to cocoa powder. Cocoa liquor is a homogeneous flowing paste produced from the cocoa nib, which has been roasted, dried, disintegrated and milled. Cocoa-sugar mixtures contain only cocoa powder and sugar. Chocolate powder for beverages is made from cocoa liquor or cocoa powder and sugar to which flavouring (e.g. vanillin) may be added. Examples include: drinking chocolate powder; breakfast cocoa; cocoa dust (fines), nibs, mass, press cake; chocolate liquor; cocoa mixes (powders for preparing the hot beverage); cocoa-sugar mixture; and dry mixes for sugar-cocoa confectionery. Finished cocoa beverages and chocolate milk are included in category 01.1.4, and most finished chocolate products are included in category 05.1.4.

##### 05.1.2 Cocoa mixes (syrops):

Products that may be produced by adding a bacterial amylase to cocoa liquor. The enzyme prevents the syrup from thickening or setting by solubilizing and dextrinizing cocoa starch. Includes products such as chocolate syrup used to prepare chocolate milk or hot chocolate. Chocolate syrup differs from fudge sauce (e.g. for ice cream sundaes), which is found in category 05.4.

##### 05.1.3 Cocoa-based spreads, including fillings:

Products in which cocoa is mixed with other ingredients (usually fat-based) to prepare a spreadable paste that is used as a spread for bread or as a filling for fine bakery wares. Examples include: cocoa butter, fillings for bonbons and chocolates, chocolate pie filling, and nut-chocolate based spreads for bread (*Nutella*-type product).

##### 05.1.4 Cocoa and chocolate products:

Chocolate is produced from cocoa nibs, mass, press cake, powder, or liquor with or without addition of sugar, cocoa butter, aroma or flavouring substances, and optional ingredients (e.g. nuts). This category is for chocolate as defined in the *Standard for Chocolate and Chocolate Products* (CODEX STAN 87-1981), and for confectionery that uses chocolate that meets the standard and may contain other ingredients, for example chocolate-covered nuts and fruit (e.g. raisins). This category includes only the chocolate portion of any confectionery within the scope of food category 05.2. Examples include: bonbons, cocoa butter confectionery (composed of cocoa butter, milk solids and sugar), white chocolate, chocolate chips (e.g. for baking), milk chocolate, cream chocolate, sweet chocolate, bitter chocolate, enrobing chocolate, chocolate covered in a sugar-based "shell" or with coloured decorations, filled chocolate (chocolate with a texturally distinct center and external coating, excluding flour confectionery and pastry products of categories 07.2.1 and 07.2.2) and chocolate with added edible ingredients. This category does not include yoghurt-, cereal-, and honey- covered nuts (category 15.2).

##### 05.1.5 Imitation chocolate, chocolate substitute products:

Includes chocolate-like products that may or may not be cocoa-based, but have similar organoleptic properties as chocolate, such as carob chips, and cocoa-based products that contain greater than 5% vegetable fat (other than cocoa butter) that are excluded from the scope of the *Standard for Chocolate and Chocolate Products* (CODEX STAN 87-1981). These chocolate-like products may contain additional optional ingredients and may include filled confectionery. Examples include: compound chocolate, flavoured and coloured compound chocolate, compound chocolate coatings, and imitation chocolate covered nuts and fruit (e.g. raisins). This category includes only the chocolate-like portion of any confectionery within the scope of food category 05.2.



#### 05.2 Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3, and 05.4:

Includes all types of products that primarily contain sugar and their dietetic counterparts and may or may not contain cocoa. Includes hard candy (05.2.1), soft candy (05.2.2), and nougats and marzipans (05.2.3).

##### 05.2.1 Hard candy:

Products made from water and sugar (simple syrup), colour and flavour that may or may not have a filling, their dietetic counterparts, and products that may or may not contain cocoa. Includes: pastilles and lozenges (rolled, shaped and filled sweetened candy). These types of products may be used as fillings for chocolate products within the scope of food categories 05.1.4 and 05.1.5.

##### 05.2.2 Soft candy:

Products include soft, chewy products such as caramels (containing sugar syrup, fats, colour and flavour) and their dietetic counterparts; products that may or may not contain cocoa and milk (e.g. toffees and chocolate-flavoured caramels); jelly-based candies (e.g. jelly beans, jellied fruit paste covered in sugar, made from gelatin, pectin, colour and flavour); and licorice. Also included are halwa teheniaa and oriental specialties, such as sweet bean jelly (*yokan*) and agar jelly for *mitsumame*. These types of products may be used as fillings for chocolate products within the scope of food categories 05.1.4 and 05.1.5.

##### 05.2.3 Nougats and marzipans:

Nougats consist of roasted ground nuts, sugar and cocoa and their dietetic counterparts, that may be consumed as is, or may be used as a filling for chocolate products within the scope of food categories 05.1.4 and 05.1.5. Marzipan consists of almond paste and sugar and their dietetic counterparts, that may be shaped and coloured for direct consumption, or may be used as a filling for chocolate products within the scope of food categories 05.1.4 and 05.1.5.

##### 05.3 Chewing gum:

Product made from natural or synthetic gum base containing flavours, sweeteners (nutritive or non-nutritive), aroma compounds, and other additives. Includes bubble gum and breath-freshener gum products.

##### 05.4 Decorations (e.g. for fine bakery wares), toppings (non-fruit) and sweet sauces:

Includes ready-to-eat icings and frostings for cakes, cookies, pies and bread and flour confectionery, as well as mixes for these products. Also includes sugar- and chocolate-based coatings for baked goods. Sweet sauces and toppings include butterscotch sauce for use, e.g. on ice cream. These sweet sauces are different than the syrups (e.g. maple, caramel, and flavoured syrups for fine bakery wares and ices) included in category

11.4. Fruit-based toppings are included in 04.1.2.8. Chocolate sauce is included in 05.1.2.

#### 06.0 Cereals and cereal products derived from cereal grains, roots and tubers, pulses, legumes and pith or soft core of palm tree, excluding bakery wares of food category 07.0:

Includes unprocessed (06.1) and various processed forms of cereal and cereal-based products.

##### 06.1 Whole, broken, or flaked grain, including rice:

Includes whole, husked, unprocessed cereals and grains. Examples include: barley, corn (maize), hops (for beer manufacture), oats, rice (including enriched, instant and parboiled), sorghum, soybeans, and wheat.

##### 06.2 Flours and starches (including soybean powder):

The basic milled products of cereal grains, roots, tubers, pulses, pith or softy core of palm tree or legumes sold as such or used as ingredients (e.g. in baked goods).

##### 06.2.1 Flours:

Flour is produced from the milling of grain, cereals and tubers (e.g. cassava) and pith or soft core of palm tree. Includes flour pastes for bread and flour confectionery, flour for bread, pastries, noodles and pasta, and flour mixes (physical mixtures of flours from different cereal or grain sources, which are different from mixes for bakery goods (dry mixes containing flour and other ingredients, categories 07.1.6 (mixes for ordinary bakery wares) and 07.2.3 (mixes for fine bakery wares)). Examples include: durum wheat flour, self-rising flour, enriched flour, instantized flour, corn flour, corn meal, bran, farina, roasted soybean flour (kinako), konjac flour (devil's tongue jelly powder, konnayaku-ko), and maida (refined wheat flour) and sago flour.

#### 06.2.2 Starches:

Starch is a glucose polymer occurring in granular form in certain plant species, notably seeds (e.g. cereals, pulses, corn, wheat, rice, beans, peas) and tubers (e.g. tapioca, potato). The polymer consists of linked anhydro-alpha-D-glucose units. Native starch is separated by processes that are specific for each raw material.

#### 06.3 Breakfast cereals, including rolled oats:

Includes all ready-to-eat, instant, and regular hot breakfast cereal products. Examples include: granola-type breakfast cereals, instant oatmeal, farina, corn flakes, puffed wheat or rice, multi-grain (e.g. rice, wheat and corn) breakfast cereals, breakfast cereals made from soy or bran, and extruded-type breakfast cereals made from grain flour or powder.

#### 06.4 Pastas and noodles and like products (e.g. rice paper, rice vermicelli, soybean pastas and noodles):

This food category was revised, with the understanding that there would be few, if any additives needed in dried pastas and noodles. Includes all pasta, noodle and similar products.

##### 06.4.1 Fresh pastas and noodles and like products:

Products that are untreated (i.e. not heated, boiled, steamed, cooked, pre-gelatinized or frozen) and are not dehydrated. These products are intended to be consumed soon after preparation. Examples include: unboiled noodles, and "skins" or crusts for spring rolls, wontons, and *shuo mai*.

##### 06.4.2 Dried pastas and noodles and like products:

Products that are untreated (i.e. not heated, boiled, steamed, cooked, pre-gelatinized or frozen) and are dehydrated. Examples include dried forms of: spaghetti, bean vermicelli, rice vermicelli, macaroni, and rice noodles.

##### 06.4.3 Pre-cooked pastas and noodles and like products:

Products that are treated (i.e. heated, boiled, steamed, cooked, pre-gelatinized or frozen). These products may be sold directly to the consumer (e.g. pre-cooked, chilled gnocchi to be heated prior to consumption), or may be the starch component of prepared meals (e.g. heat-and-serve frozen dinner entrees containing spaghetti, macaroni or noodles; canned spaghetti and meatballs entrée). Also includes instant noodles (*sokuseki-men*; e.g. pre-cooked ramen, udon, rice noodles), that are pre-gelatinized, heated and dried prior to sale to the consumer.

#### 06.5 Cereal and starch based desserts (e.g. rice pudding, tapioca pudding):

Dessert products containing cereal, starch or grain as the main ingredient. Also includes cereal- or starch based fillings for desserts. Examples include: rice pudding, semolina pudding, tapioca pudding, rice flour dumplings (*dango*), a steamed yeast-fermented wheat flour dough dessert (*musipan*), and a starchy pudding based dessert (*namagashi*).

#### 06.6 Batters (e.g. for breading or batters for fish or poultry):

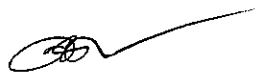
Products containing flaked or ground cereal or grain that when combined with other ingredients (e.g. egg, water, milk) are used as a coating for fish or poultry. Products are usually sold as dry mix of the cereal or grain component. Examples include breading for *tempura* batter. Doughs (e.g. for bread) are found in 07.1.4, and other mixes (e.g. for bread or cakes) are found in 07.1.6 and 07.2.3, respectively.

#### 06.7 Pre-cooked or processed rice products, including rice cakes (Oriental type only):

Products prepared from rice that is soaked, drained, steamed, kneaded and shaped into cake forms (e.g. Japanese *mochi*, Korean *tenuck*). Crisp snacks made from rice grains, also called "rice cakes" are categorized in 15.1, and dessert-type rice cakes are in 06.5. Category 06.7 would also include processed rice and enriched rice products, such as pre-cooked products that are sold canned, chilled or frozen; and processed rice products sold in retort pouches. This is to distinguish from category 06.1 (Whole, broken, or flaked grain, including rice) that is intended to include only whole, husked, unprocessed cereals and grains.

#### 06.8 Soybean products (excluding soybean-based seasonings and condiments of food category 12.9): Includes

dried, cooked, fried or fermented soybean products, and soybean curd products.





#### 06.8.1 Soybean-based beverages

Products prepared from dried soybeans that are soaked in water, pureed, boiled and strained, or prepared from soybean flour, soybean concentrate, or soybean isolate. In a number of countries this category includes products referred to as soybean milk. Soybean-based beverages may be consumed as is, or used to prepare other soybean products, such as those in food categories 06.8.2 (soybean-based beverage film), 06.8.3 (soybean curd (tofu)), 06.8.4 (semi-dehydrated soybean curd), and 06.8.5 (dehydrated soybean curd (kori tofu)). Also includes soybean products, such as soybean-based beverage powder, which is sold as is, for reconstitution, or as a mix containing a coagulant that can be reconstituted by the consumer for preparation of home-made soft tofu. Soybean-based beverage film:

Film formed on the surface of boiling soybean-based beverage that is dried. It may be deep-fried or softened in water prior to use in soups or poached food. Also known as *fuzhu* or *yuba*.

#### 06.8.2 Soybean curd (tofu):

Soybean curd is prepared from dried soybeans that are soaked in water, pureed, and strained to produce soybean-based beverage, which is then made into a curd with a coagulant, and placed in a mould. Soybean curds may be of a variety of textures (e.g. soft, semi-firm, firm).

#### 06.8.3 Semi-dehydrated soybean curd:

Soybean curd that has been pressed while being moulded into blocks so that some moisture has been removed, but so that it is not completely dried (see food category 06.8.5). Semi-dehydrated soybean curd typically contains 62% water, and has a chewy texture. Thick gravy-stewed semi-dehydrated soybean curd:

Partially dehydrated soybean curd that is cooked (stewed) with a thick sauce (e.g. miso sauce). The partially dehydrated soybean curd typically absorbs the sauce, and so regains its original texture. Deep fried semi-dehydrated soybean curd:

Partially dehydrated soybean curd that is deep-fried. It may be consumed as such, or cooked (e.g. stewed in sauce) after frying.

#### 06.8.3.1 Semi-dehydrated soybean curd, other than food categories 06.8.4.1 and 06.8.4.2:

Partially dehydrated soybean curd prepared other than by stewing in thick (e.g. miso) sauce or by deep-frying. Includes grilled products and mashed products that may be combined with other ingredients (e.g. to make a patty or a loaf). Dehydrated soybean curd (kori tofu):

Soybean curd from which all moisture has been removed through the process of freezing, aging, and dehydrating. It may be reconstituted with water or sauce for consumption, or is used directly in prepared dishes. It may also be deep-fried or simmered in sauce.

#### 06.8.4 Fermented soybeans (e.g. natto, tempe):

The product is prepared from soybeans that have been steamed and fermented with certain fungi or bacteria (starter). The soft, whole beans have a distinctive aroma and taste. It includes products such as *dou chi* (China), *natto* (Japan), and *tempe* (Indonesia).

#### 06.8.5 Fermented soybean curd:

The product is prepared by forming soybean curd into a loaf during the fermentation process. It is a soft, flavoured product, either in red, rice-yellow, or grey-green.

#### 06.8.6 Other soybean protein products

Other products from soybeans composed mainly of soybean protein such as extruded, textured, concentrated, and isolated soybean protein.

#### 07.0 Bakery wares:

Includes categories for bread and ordinary bakery wares (07.1) and for sweet, salty and savoury fine bakery wares (07.2).

#### 07.1 Bread and ordinary bakery wares and mixes:

Includes all types of non-sweet bakery products and bread-derived products.

#### 07.1.1 Breads and rolls:

Includes yeast-leavened and specialty breads and soda bread.

#### 07.1.1.1 Yeast-leavened breads and specialty breads:

Includes all types of non-sweet bakery products and bread-derived products. Examples include: white bread, rye bread, pumpernickel bread, raisin bread, whole wheat bread, pain courant francais, malt bread, hamburger rolls, whole wheat rolls, and milk rolls.

#### 07.1.1.2 Soda breads:

Includes soda breads.

#### 07.1.2 Crackers, excluding sweet crackers:

The term "cracker" refers to a thin, crisp wafer, usually of unsweetened dough. Flavoured crackers (e.g. cheese flavoured) that are consumed as snacks are in 15.1. Examples include: soda crackers, rye crisps, and matzohs.

#### 07.1.3 Other ordinary bakery products (e.g. bagels, pita, English muffins):

Includes all other ordinary bakery wares, such as cornbread and biscuits. The term "biscuit" in this category refers to a small cake of shortened bread, leavened with baking powder or baking soda. It does not refer to the British "biscuit," which is a "cookie" or "sweet cracker" included in category 07.2.1.

#### 07.1.4 Bread-type products, including bread stuffing and bread crumbs:

Includes bread-based products such as croutons, bread stuffing and stuffing mixes, and prepared doughs (e.g. for biscuits). Bread mixes are included in category 07.1.6.

#### 07.1.5 Steamed breads and buns:

Oriental-style leavened wheat or rice products that are cooked in a steamer. Products may be made with or without filling. In China, products without filling are called steamed bread (*manton*), and those with filling are called steamed buns (*baozi* or *bao*). Twisted rolls of various shapes (*hujuan*) may also be prepared. Examples include: filled dumplings and steamed bun with meat, jam or other filling (*manjyu*).

#### 07.1.6 Mixes for bread and ordinary bakery wares:

Includes all the mixes containing the dry ingredients to which wet ingredients (e.g. water, milk, oil, butter, eggs) are added to prepare a dough for baked goods from food categories 07.1.1 to 07.1.5. Examples include: French bread mix, tin bread mix, panettone mix, ciabatta mix, among others. Mixes for fine bakery wares (e.g. cakes, cookies, pancakes) are found in category 07.2.3.

#### 07.2 Fine bakery wares (sweet, salty, savoury) and mixes:

Includes sub-categories for ready-to-eat products (07.2.1 and 07.2.2) as well as mixes (07.2.3) for preparing fine baked goods.

#### 07.2.1 Cakes, cookies and pies (e.g. fruit-filled or custard types):

The term "sweet cracker" or "sweet biscuit" used in this category refers to a cookie-like product that may be eaten as a dessert. Examples include: butter cake, cheesecake, fruit-filled cereal bars, pound cake (including *kasutera*), moist cake (type of starchy dessert (*namagashi*)), western cakes, moon cakes, sponge cake, fruit-filled pies (e.g. apple pie), oatmeal cookies, sugar cookies and British "biscuits" (cookies or sweet crackers).



#### 07.2.2 Other fine bakery products (e.g. doughnuts, sweet rolls, scones, and muffins):

Includes products that may be eaten as a dessert or as breakfast. Examples include: pancakes, waffles, filled sweet buns (*anpan*), Danish pastry, wafers or cones for ice cream, flour confectionery, and trifles.

#### 07.2.3 Mixes for fine bakery wares (e.g. cakes, pancakes):

Mixes containing the dry ingredients to which wet ingredients (e.g. water, milk, oil, butter, eggs) are added to prepare a dough for fine baked goods. Examples include: cake mix, flour confectionery mix, pancake mix, pie mix, and waffle mix. Prepared dough is found in category 07.1.4. Mixes for ordinary bakery wares (e.g. bread) is found in category 07.1.6.

#### 08.0 Meat and meat products, including poultry and game:

This category includes all types of meat, poultry, and game products, in pieces and cuts or comminuted, fresh (08.1) and processed (08.2 and 08.3).

##### 08.1 Fresh meat, poultry and game:

Fresh products are usually free of additives. However, in certain circumstances, additives are necessary. For example, colours are used for certification stamps on the surfaces of fresh cuts of meat, and are indicated in the Food Category System with a notation for "stamping, marking or branding the product." Additionally, coatings, such as glazes and spice rubs, may be applied to meat products prior to marketing to the consumer (e.g. glazed ham, and barbecued chicken). In the Food Category System, this is indicated with a notation for "use as a glaze or coating (surface treatment)." It should be noted that the coatings marketed *per se* are included in food categories 04.1.2.8 (fruit-based glazes, e.g. for ham) and 12.2 (spice rubs).

##### 08.1.1 Fresh meat, poultry and game, whole pieces or cuts:

Untreated raw meat, poultry and game carcasses and cuts. Examples include: beef, hog and pork carcasses; fresh beef blood; fresh whole chickens and chicken parts; fresh beef cuts (e.g. steaks); beef organs (e.g. heart, kidney); fresh tripe; and pork chops.

##### 08.1.2 Fresh meat, poultry and game, comminuted:

Untreated raw comminuted or mechanically deboned meat, poultry and game. Examples include: fresh beef (hamburger) patties; boerewors; fresh breakfast sausages; gehakt (chopped meat); loganiza (fresh, uncured sausage); fresh meatballs; mechanically deboned, ground and formed poultry pieces (with or without breading or coating); and fresh sausages (e.g. beef, Italian, and pork).

##### 08.2 Processed meat, poultry, and game products in whole pieces or cuts:

Includes various treatments for non-heat treated meat cuts (08.2.1) and heat-treated meat cuts (08.3.2).

##### 08.2.1 Non-heat treated processed meat, poultry and game products in whole pieces or cuts:

This category describes several treatment methods (e.g. curing, salting, drying, pickling) that preserve and extend the shelf life of meats.

##### 08.2.1.1 Cured (including salted) non-heat treated processed meat, poultry, and game products in whole pieces or cuts:

Salted products are treated with sodium chloride. Dry cured (dry pickled) products are prepared by rubbing salt directly on the meat surface. Wet pickle cured products are prepared by submerging the meat in a brine solution. Pump cured products are prepared by injecting brine into the meat. Curing may also be achieved by addition of additives. Smoked products are also included here. Examples include: bacon (cured, dry-cured, immersion-cured, pump-cured); side bacon; corned beef; marinated beef; and different types of Oriental pickled products: miso-pickled meat (*miso-zuke*), koji-pickled meat (*koji-zuke*), and soy sauce-pickled meat (*shoyu-zuke*).

##### 08.2.1.2 Cured (including salted) and dried non-heat treated processed meat, poultry, and game products in whole pieces or cuts:

The meat cuts may be cured or salted as described for category 08.2.1.1, and then dried, or they may only be dried. Drying is achieved either in hot air or in vacuum. Examples include: dried salt pork, dehydrated meat, stuffed loin, Iberian ham, and prosciutto-type ham.

#### 08.2.1.3 Fermented non-heat treated processed meat, poultry, and game products in whole pieces or cuts:

Fermented products are a type of pickled product produced by the action of lactic acid bacteria in the presence of salt. Examples include: potted beef and pickled (fermented) pig's feet.

#### 08.2.2 Heat-treated processed meat, poultry, and game products in whole pieces or cuts:

Includes cooked (including cured and cooked, and dried and cooked), heat-treated (including sterilized) and canned meat cuts. Examples include: cured, cooked ham; cured, cooked pork shoulder; canned chicken meat; and meat pieces boiled in soy sauce (*tsukudani*).

#### 08.2.3 Frozen processed meat, poultry, and game products in whole pieces or cuts:

Includes raw and cooked meat cuts that have been frozen. Examples include: frozen whole chickens, frozen chicken parts, and frozen beef steaks.

#### 08.3 Processed comminuted meat, poultry, and game products:

Includes various treatments for non-heat treated products (08.3.1) and heat-treated products (08.3.2).

##### 08.3.1 Non-heat treated processed comminuted meat, poultry, and game products:

This category describes several treatment methods (e.g. curing, salting, drying, pickling) that preserve and extend the shelf life of comminuted and mechanically deboned meat products.

##### 08.3.1.1 Cured (including salted) non-heat treated processed comminuted meat, poultry, and game products:

Salted products are treated with sodium chloride. Dry cured (dry pickled) products are prepared by rubbing salt directly on the meat surface. Wet pickle cured products are prepared by submerging the meat in a brine solution. Pump cured products are prepared by injecting brine into the meat. Curing may also be achieved by addition of additives. Also includes smoked products. Examples include: chorizos (spicy pork sausages), salami-type products, salchichon, tocino (fresh, cured sausage), pepperoni, and smoked sausage.

##### 08.3.1.2 Cured (including salted) and dried non-heat treated processed comminuted meat, poultry, and game products:

The comminuted or mechanically deboned products may be cured or salted as described for category 08.3.1.1, and then dried, or they may only be dried. Drying is achieved either in hot air or in vacuum. Examples include: pasturmas, dried sausages, cured and dried sausages, beef jerky, Chinese sausages (including traditional cured or smoked pork sausage), and sobrasada.

##### 08.3.1.3 Fermented non-heat treated processed comminuted meat, poultry, and game products:

Fermented products are a type of pickled product produced by the action of lactic acid bacteria in the presence of salt. Certain types of sausages may be fermented.

##### 08.3.2 Heat-treated processed comminuted meat, poultry, and game products:

Includes cooked (including cured and cooked, and dried and cooked), heat-treated (including sterilized) and canned comminuted products. Examples include: pre-grilled beef patties; foie gras and pates; brawn and head cheese; cooked, cured chopped meat; chopped meat boiled in soy sauce (*tsukudani*); canned corned beef; luncheon meats; meat pastes; cooked meat patties; cooked salami-type products; cooked meatballs; saucises de strasbourg; breakfast sausages; brown-and-serve sausages; and terrines (a cooked chopped meat mixture).

##### 08.3.3 Frozen processed comminuted meat, poultry, and game products:

Includes raw, partially cooked and fully cooked comminuted or mechanically deboned meat products that have been frozen. Examples include: frozen hamburger patties; frozen breaded or battered chicken fingers.

#### 08.4 Edible casings (e.g. sausage casings):

Casings or tubing prepared from collagen, cellulose, or food-grade synthetic material or from natural sources (e.g. hog or sheep intestines) that contain the sausage mix.

#### 09.0 Fish and fish products, including molluscs, crustaceans, and echinoderms:

This broad category is divided into categories for fresh fish (09.1) and various processed fish products (09.2 – 09.4). This category includes aquatic vertebrates (fish and aquatic mammals (e.g. whales)), aquatic invertebrates (e.g. jellyfish), as well as molluscs (e.g. clams, snails), crustaceans (e.g. shrimp, crab, lobster), and echinoderms (e.g. sea urchins, sea cucumbers). Fish products may be treated with coatings, such as glazes and spice rubs, prior to marketing to the consumer (e.g. glazed frozen fish fillets). In the Food Category System, this is indicated with a notation for "use as a glaze or coating (surface treatment)."

#### 09.1 Fresh fish and fish products, including molluscs, crustaceans, and echinoderms:

The term "fresh" refers to fish and fish products that are untreated except for refrigeration, storage on ice, or freezing upon catching at sea or in lakes or other bodies of water in order to prevent decomposition and spoilage.

##### 091.1. Fresh fish:

Includes fresh whale meat, cod, salmon, trout, etc.; and fresh fish roe.

##### 09.1.2 Fresh molluscs, crustaceans and echinoderms:

Includes fresh shrimp, clams, crabs, lobster, snails, etc.

#### 09.2 Processed fish and fish products, including molluscs, crustaceans, and echinoderms:

This category refers to fish products that are frozen and may require further cooking, as well as ready-to-eat cooked, smoked, dried, fermented, and salted products.

##### 09.2.1 Frozen fish, fish fillets, and fish products, including molluscs, crustaceans, and echinoderms:

Fresh, including partially cooked, fish subjected to freezing or quick-freezing at sea and on land for further processing. Examples include: frozen or deep frozen clams, cod fillets, crab, finfish, haddock, hake, lobster, minced fish, prawns and shrimp; frozen fish roe; frozen surimi; and frozen whale meat.

##### 09.2.2 Frozen battered fish, fish fillets and fish products, including molluscs, crustaceans, and echinoderms:

Uncooked product prepared from fish or fish portions, with dressing in eggs and bread crumbs or batter. Examples include: frozen raw breaded or batter-coated shrimp; and frozen or quick-frozen breaded or batter-coated fish fillets, fish portions and fish sticks (fish fingers).

##### 09.2.3 Frozen minced and creamed fish products, including molluscs, crustaceans, and echinoderms: Uncooked

product prepared from minced fish pieces in cream-type sauce.

##### 09.2.4 Cooked and/or fried fish and fish products, including molluscs, crustaceans, and echinoderms: Includes

all ready-to-eat cooked products as described in the sub-categories.

###### 09.2.4.1 Cooked fish and fish products:

Cooked products include steamed, boiled or any other cooking method except frying (see 09.2.4.3). The fish may be whole, in portions or comminuted. Examples include: fish sausage; cooked fish products boiled down in soy sauce (*tsukudani*); cooked surimi product (*kamaboko*); crab-flavoured cooked *kamaboko* product (*kanikama*); cooked fish roe; cooked surimi; cooked, tube-shaped surimi product (*chikinwa*); and cooked fish and lobster paste (surimi-like products). Other fish paste (Oriental type) is found in 09.3.4.

###### 09.2.4.2 Cooked molluscs, crustaceans, and echinoderms:

Cooked products include steamed, boiled or any other cooking method except frying (see 09.2.4.3). Examples include: cooked *crangon crangon* and *crangon vulgaris* (brown shrimp); cooked shrimp, clams and crabs.

###### 09.2.4.3 Fried fish and fish products, including molluscs, crustaceans, and echinoderms:

Ready-to-eat products prepared from fish or fish portions, with or without further dressing in eggs and bread crumbs or batter, that are fried, baked, roasted or barbecued, and then packaged or canned with or without sauce or oil. Examples include: ready-to-eat fried surimi, fried calamari, and fried soft-shell crabs.

##### 09.2.5 Smoked, dried, fermented, and/or salted fish and fish products, including molluscs, crustaceans, and echinoderms:

Smoked fish are usually prepared from fresh deep frozen or frozen fish that are dried directly or after boiling, with or without salting, by exposing the fish to freshly-generated sawdust smoke. Dried fish are prepared by exposing the fish to sunlight or drying directly or after boiling in a special installation; the fish may be salted prior to drying. Salted fish are either rubbed with salt or placed in a salt solution. This manufacturing process is different from that described in food category 09.3 for marinated and pickled fish. Cured fish is prepared by salting and then smoking fish.<sup>61</sup> Examples include: salted anchovies, shrimp, and shad; smoked chub, cuttlefish and octopus; fish ham; dried and salted species of the *Gadidae* species; smoked or salted fish paste and fish roe; cured and smoked sablefish, shad, and salmon; dried shellfish, dried bonito (*katsubushi*), and boiled, dried fish (*niboshi*).

### 09.3 Semi-preserved fish and fish products, including molluscs, crustaceans, and echinoderms:

Includes products treated by methods such as marinating, pickling and partial cooking that have a limited shelf life.

#### 09.3.1 Fish and fish products, including molluscs, crustaceans, and echinoderms, marinated and/or in jelly:

Marinated products are manufactured by soaking the fish in vinegar or wine with or without added salt and spices. They are packaged in jars or cans and have a limited shelf life. Products in jelly may be manufactured by tenderizing fish products by cooking or steaming, adding vinegar or wine, salt and preservatives, and solidifying in a jelly. Examples include: "rollmops" (a type of marinated herring), sea eel (dogfish) in jelly and fish aspic.

#### 09.3.2 Fish and fish products, including molluscs, crustaceans, and echinoderms, pickled and/or in brine:

Pickled products are sometimes considered a type of marinated product. Pickling results from the treatment of the fish with a salt and vinegar or alcohol (e.g. wine) solution.<sup>61</sup> Examples include: different types of Oriental pickled products: *koji*-pickled fish (*koji-zuke*), lees-pickled fish (*kasu-zuke*), *miso*-pickled fish (*miso-zuke*), soy sauce-pickled fish (*shoyu-zuke*), and vinegar-pickled fish (*su-zuke*); pickled whale meat; and pickled herring and sprat.

#### 09.3.3 Salmon substitutes, caviar, and other fish roe products:

Roe is usually produced by washing, salting and allowing to ripen until transparent. The roe is then packaged in glass or other suitable containers. The term "caviar" refers only to the roe of the sturgeon species (e.g. beluga). Caviar substitutes are made of roe of various sea and freshwater fish (e.g. cod and herring) that are salted, spiced, dyed and may be treated with a preservative.<sup>61</sup> Examples include: salted salmon roe (*sujiko*), processed, salted salmon roe (*ikura*), cod roe, salted cod roe (*tarako*) and lumpfish caviar. Occasionally, roe may be pasteurized. In this case, it is included in food category 09.4, since it is a fully preserved product. Roe products that are frozen, cooked or smoked are included in category 09.2.1, 09.2.4.1, and 09.2.5, respectively; fresh fish roe is found in category 09.1.1.

#### 09.3.4 Semi-preserved fish and fish products, including molluscs, crustaceans, and echinoderms (e.g. fish paste), excluding products of food categories 09.3.1 – 0.9.3.3:

Examples include fish or crustacean pates and traditional Oriental fish paste. The latter is produced from fresh fish or the residue from fish sauce production, which is combined with other ingredients such as wheat flour, bran, rice or soybeans. The product may be further fermented. Cooked fish or crustacean pastes (surimi-like products) are found in 09.2.4.1 and 09.2.4.2, respectively.

### 09.4 Fully preserved, including canned or fermented fish and fish products, including molluscs, crustaceans, and echinoderms:

Products with extended shelf life, manufactured by pasteurizing or steam retorting and packaging in vacuum-sealed airtight containers to ensure sterility. Products may be packed in their own juice or in added oil or sauce. This category excludes fully cooked products (see category 09.2.4). Examples include: canned tuna, clams, crab, fish roe and sardines; gefilte fish balls; and surimi (heat-pasteurized).

### 10.0 Eggs and egg products:

Includes fresh in-shell eggs (10.1), products that may substitute for fresh eggs (10.2) and other egg products (10.3 and 10.4).

#### 10.1 Fresh eggs:

Fresh in-shell eggs are not expected to contain additives. However, colours may be used for decorating, dyeing or stamping the exterior surfaces of shell eggs. In the Food Category System, a notation for "for decoration, stamping, marking or branding the product (surface treatment) accommodates this.

#### 10.2 Egg products:

Products that may be used as replacement for fresh eggs in recipes or as a food (e.g. omelette). They are produced from fresh eggs by either (i) mixing and purifying the whole egg; or (ii) separating the egg white and yolk, and then mixing and purifying each separately. The purified whole egg, white or yolk is then further processed to produce liquid, frozen or dried eggs as described below.<sup>64</sup>



#### 10.2.1 Liquid egg products:

The purified whole egg, egg yolk or egg white is pasteurized and chemically preserved (e.g. by addition of salt).

#### 10.2.2 Frozen egg products:

The purified whole egg, egg yolk or egg white is pasteurized and frozen.

#### 10.2.3 Dried and/or heat coagulated egg products:

Sugars are removed from the purified whole egg, egg yolk or egg white, which is then pasteurized and dried.

#### 10.3 Preserved eggs, including alkaline, salted, and canned eggs:

Includes traditional Oriental preserved products, such as salt-cured duck eggs (*Hueidan*), and alkaline treated "thousand-year-old-eggs" (*pidan*).

#### 10.4 Egg-based desserts (e.g. custard):

Includes ready-to-eat products and products to be prepared from a dry mix. Examples include: flan and egg custard. Also includes custard fillings for fine bakery wares (e.g. pies).

#### 11.0 Sweeteners, including honey:

Includes all standardized sugars (11.1), non-standardized products (e.g. 11.2, 11.3, 11.4 and 11.6), and natural sweeteners (11.5 – honey).

#### 11.1 Refined and raw sugars:

Nutritive sweeteners, such as fully or partially purified sucrose (derived from sugar beet and sugar cane), glucose (derived from starch), or fructose, that are included in sub-categories 11.1.1 to 11.1.5.

##### 11.1.1 White sugar, dextrose anhydrous, dextrose monohydrate, fructose:

White sugar is purified and crystallized sucrose with a polarisation of not less than 99.7%Z. Dextrose anhydrous is purified and crystallized D-glucose without water of crystallization. Dextrose monohydrate is purified and crystallized D-glucose with one molecule of water of crystallization. Fructose is purified and crystallized D-fructose.

##### 11.1.2 Powdered sugar, powdered dextrose:

Powdered sugar (icing sugar) is finely pulverized white sugar with or without added anticaking agents. Powdered dextrose (icing dextrose) is finely pulverized dextrose anhydrous or dextrose monohydrate, or a mixture of the two, with or without added anticaking agents. Soft white sugar, soft brown sugar, glucose syrup, dried glucose syrup, raw cane sugar:

Soft white sugar is fine grain purified, moist sugar, that is white in colour. Soft brown sugar is fine grain moist sugar that is light to dark brown in colour. Glucose syrup is a purified concentrated aqueous solution of nutritive saccharides derived from starch and/or inulin. Dried glucose syrup is glucose syrup from which water has been partially removed. Raw cane sugar is partially purified sucrose crystallized from partially purified cane juice without further purification.

##### 11.1.2.1 Dried glucose syrup used to manufacture sugar confectionery:

Dried glucose syrup, as described in 11.1.3, used to manufacture candy products that are included in food category 05.2 (e.g. hard or soft candies).

##### 11.1.2.2 Glucose syrup used to manufacture sugar confectionery:

Glucose syrup, as described in 11.1.3, used to manufacture candy products that are included in food category 05.2 (e.g. hard or soft candies).

##### 11.1.3 Lactose:

A natural constituent of milk normally obtained from whey. It may be anhydrous, or contain one molecule of water of crystallization, or be a mixture of both forms.

#### 11.1.4 Plantation or mill white sugar:

Purified and crystallized sucrose with a polarisation of not less than 99.5°Z.

#### 11.1.5 Gur or jaggery

#### 11.2 Brown sugar excluding products of food category 11.1.3:

Includes large-grain, brown or yellow lump sugars, such as Demerara sugar.

#### 11.3 Sugar solutions and syrups, also (partially) inverted, including treacle and molasses, excluding products of food category 11.1.3:

Includes co-products of the sugar refining process (e.g. treacle and molasses), invert sugar (equimolar mixture of glucose and fructose produced from the hydrolysis of sucrose), and other sweeteners, such as high fructose corn syrup, high fructose inulin syrup and corn sugar.

#### 11.4 Other sugars and syrups (e.g. xylose, maple syrup, sugar toppings):

Includes all types of table syrups (e.g. maple syrup), syrups for fine bakery wares and ices (e.g. caramel syrup, flavoured syrups), and decorative sugar toppings (e.g. coloured sugar crystals for cookies).

#### 11.5 Honey:

Honey is the natural sweet substance produced by honeybees from the nectar of blossoms or secretions of plants. The honeybees collect the nectar or secretions, transform it by combination with specific substances of the bees' own, and store it in a honeycomb to ripen and mature. Examples of honey include wildflower honey and clover honey.

#### 11.6 Table-top sweeteners, including those containing high-intensity sweeteners:

Includes products that are preparations of high-intensity sweeteners (e.g. acesulfame potassium) and/or of polyols (e.g. sorbitol) which may contain other additives and/or nutritive ingredients, such as carbohydrates. These products, which are sold to the final consumer, may be in powder, solid (e.g. tablets or cubes), or liquid form.

#### 12.0 Salts, spices, soups, sauces, salads, protein products:

This is a broad category that includes substances added to food to enhance its aroma and taste (12.1 – salt and salt substitutes; 12.2 – herbs, spices, seasonings and condiments (e.g. seasoning for instant noodles);

12.3 – vinegars; and 12.4 – mustards), certain prepared foods (12.5 – soups and broths; 12.6 – sauces and like products; and 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)), and products composed primarily of protein that are derived from soybeans or from other sources (e.g. milk, cereal, or vegetables) (12.9 – soybean-based seasonings and condiments; and 12.10 – protein products other than from soybeans).

#### 12.1 Salt and salt substitutes:

Includes salt (12.1.1) and salt substitutes (12.1.2) used as seasoning for food.

##### 12.1.1 Salt:

Primarily food-grade sodium chloride. Includes table salt, iodized and fluoride iodized salt, and dendritic salt.

##### 12.1.2 Salt substitutes:

Salt substitutes are seasonings with reduced sodium content intended to be used on food in place of salt.

#### 12.2 Herbs, spices, seasonings, and condiments (e.g. seasoning for instant noodles):

This category describes items whose use is intended to enhance the aroma and taste of food.

##### 12.2.1 Herbs and spices:

Herbs and spices are usually derived from botanical sources, and may be dehydrated, and either ground or whole. Examples of herbs include basil, oregano and thyme. Examples of spices include cumin and caraway seeds. Spices may also be found as blends in powder or paste form. Examples of spice blends include chilli seasoning, chilli paste, curry paste, curry roux, and dry cures or rubs that are applied to external surfaces of meat or fish.



### 12.2.2 Seasonings and condiments:

Condiments include seasonings such as meat tenderizers, onion salt, garlic salt, Oriental seasoning mix (*dashi*), topping to sprinkle on rice (*furikake*, containing, e.g. dried seaweed flakes, sesame seeds and seasoning), and seasoning for noodles. The term "condiments" as used in the Food Category System does not include condiment sauces (e.g. ketchup, mayonnaise, mustard) or relishes.

### 12.3 Vinegars:

Liquid produced from fermentation of ethanol from a suitable source (e.g. wine, cider). Examples include, cider vinegar, wine vinegar, malt vinegar, spirit vinegar, grain vinegar, raisin vinegar, and fruit (wine) vinegar.

### 12.4 Mustards:

Condiment sauce prepared from ground, often defatted mustard seed that is mixed into a slurry with water, vinegar, salt, oil and other spices and refined. Examples include Dijon mustard, and "hot" mustard (prepared from seeds with hulls).

### 12.5 Soups and broths:

Includes ready-to-eat soups and mixes. The finished products may be water- (e.g. consommé) or milk-based (e.g. chowder).

#### 12.5.1 Ready-to-eat soups and broths, including canned, bottled, and frozen:

Water- or milk-based products consisting of vegetable, meat or fish broth with or without other ingredients (e.g. vegetables, meat, noodles). Examples include: bouillon, broths, consommés, water- and cream-based soups, chowders, and bisques.

#### 12.5.2 Mixes for soups and broths:

Concentrated soup to be reconstituted with water and/or milk, with or without addition of other optional ingredients (e.g. vegetables, meat, noodles). Examples include: bouillon powders and cubes; powdered and condensed soups (e.g. *mentsuyu*); and stock cubes and powders.

### 12.6 Sauces and like products:

Includes ready-to-eat sauces, gravies and dressings, and mixes to be reconstituted before consumption. The ready-to eat products are divided into sub-categories for emulsified (12.6.1) and non-emulsified (12.6.2) products, whereas the sub-category for the mixes (12.6.3) encompasses both emulsified and non-emulsified sauce mixes.

#### 12.6.1 Emulsified sauces and dips (e.g. mayonnaise, salad dressing, onion dips):

Sauces, gravies, dressings based and dips, at least in part, on a fat- or oil-in water emulsion. Examples include: salad dressing (e.g. French, Italian, Greek, ranch style), fat-based sandwich spreads (e.g. mayonnaise with mustard), salad cream, and fatty sauces and snack dips (e.g. bacon and cheddar dip, onion dip).

#### 12.6.2 Non-emulsified sauces (e.g. ketchup, cheese sauce, cream sauce, brown gravy):

Include water-, coconut milk-, and milk-based sauces, gravies and dressings. Examples include: barbecue sauce, tomato ketchup, cheese sauce, Worcestershire sauce, Oriental thick Worcestershire sauce (*tonkatsu sauce*), chilli sauce, sweet and sour dipping sauce, and white (cream-based) sauce (sauce consisting primarily of milk or cream, with little added fat (e.g. butter) and flour, with or without seasoning or spices).

#### 12.6.3 Mixes for sauces and gravies:

Concentrated product, usually in powdered form, to be mixed with water, milk, oil or other liquid to prepare a finished sauce or gravy. Examples include mixes for cheese sauce, hollandaise sauce, and salad dressing (e.g. Italian or ranch dressing).

#### 12.6.4 Clear sauces (e.g. fish sauce):

Includes thin, non-emulsified clear sauces that may be water-based. These sauces may be used as condiments or ingredients rather than as finished gravy (for use e.g. on roast beef). Examples include: oyster sauce, and Thai fish sauce (*nam pla*).

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:

Includes prepared salads, milk-based sandwich spreads, non-standardized mayonnaise-like sandwich spreads, and dressing for coleslaw (cabbage salad).

12.8 Yeast and like products:

Includes baker's yeast and leaven used in the manufacture of baked goods. Includes the Oriental products *koji* (rice or wheat malted with *A. oryzae*) used in the production of alcoholic beverages.

12.9 Soybean-based seasonings and condiments:

Includes products that are derived from soybeans and other ingredients intended for use as seasonings and condiments, such as fermented soybean paste and soybean sauces.

12.9.1 Fermented soybean paste (e.g. miso):

The product is made of soybeans, salt, water and other ingredients, using the process of fermentation. The product includes *dou jiang* (China), *doenjang* (Republic of Korea), or *miso* (Japan), which may be used in the preparation of soups or dressings, or as a seasoning.

12.9.2 Soybean sauce:

A liquid seasoning obtained by fermentation of soybeans, non-fermentation (e.g. hydrolysis) of soybeans, or by hydrolysis of vegetable protein.

12.9.2.1 Fermented soybean sauce:

A clear, non-emulsified sauce made of soybeans, cereal, salt and water by the fermentation process.

12.9.2.2 Non-fermented soybean sauces:

Non-fermented soybean sauce, which is also known as non-brewed soybean sauce, may be produced from vegetable proteins, such as defatted soybeans that are acid-hydrolyzed (e.g. with hydrochloric acid), neutralized (e.g. with sodium carbonate), and filtered.

12.9.2.3 Other soybean sauce:

Non-emulsified sauce made from fermented soybean sauce and/or non-fermented soybean sauce, with or without sugar, with or without caramelization process.

12.10 Protein products other than from soybeans:

Includes, for example, milk protein, cereal protein and vegetable protein analogues or substitutes for standard products, such as meat, fish or milk. Examples include: vegetable protein analogues, *fu* (a mixture of gluten (vegetable protein) and flour that is sold dried (baked) or raw, and is used as an ingredient, e.g. in miso soup) and proteinaceous meat and fish substitutes.

13.0 Foodstuffs intended for particular nutritional uses:

Foods for special dietary use are specially processed or formulated to satisfy particular dietary requirements that exist because of a particular physical or physiological condition and/or specific disease and disorder. The composition of these foods must differ significantly from the composition of ordinary foods of comparable nature, if such foods exist. Dietetic foods other than those in 13.0 are included in the categories for their standard counterparts.

13.1 Infant formulae, follow-up formulae, and formulae for special medical purposes for infants:

Foods that are intended for infants and for young children as defined in the sub-categories 13.1.1, 13.1.2, and 13.1.3.

#### 13.1.1 Infant formulae:

A human milk substitute for infants (aged no more than 12 months) that is specifically formulated to provide the sole source of nutrition during the first months of life up to the introduction of appropriate complementary feeding. Product is in a liquid form, either as a ready-to-eat product, or is reconstituted from a powder. Products, other than those under food category 13.1.3, may be, hydrolyzed protein and/or amino acid-based, or milk-based.

#### 13.1.2 Follow-up formulae:

Food intended for use as a liquid part of the complementary feeding of infants (aged at least 6 months) and for young children (aged 1-3 years). They may be ready-to-eat or in a powdered form to be reconstituted with water. Products, other than those under food category 13.1.3, may be soy based hydrolyzed protein and/or amino acid-based, or milk-based.

#### 13.1.3 Formulae for special medical purposes intended for infants:

Foods for special dietary use that are specially processed or formulated and presented for the dietary management of infants and may be used only under medical supervision. They are intended for the exclusive or partial feeding of infants with limited or impaired capacity to take, digest, absorb or metabolize ordinary infant formulae or certain nutrients contained therein, or who have other special medically-determined nutrient requirement, whose dietary management cannot be achieved only by modification of the normal diet, by other foods for special dietary uses, or by a combination of the two. Complementary foods for infants and young children:

Foods that are intended for infants 6 months of age and older, and for progressive adaptation of infants and children to ordinary food. Products may be ready-to-eat or in powder form to be reconstituted with water, milk, or other suitable liquid. These foods exclude infant formulae (13.1.1), follow-up formulae (13.1.2), and formulae for special medical purposes (13.1.3). Examples include: cereal-, fruit-, vegetable-, and meat-based "baby foods" for infants, "toddler foods," and "junior foods"; lactea flour, biscuits and rusks for children.

#### 13.2 Dietetic foods intended for special medical purposes (excluding products of food category 13.1):

Foods for special dietary use that are specially processed or formulated and presented for the dietary management of patients and may be used only under medical supervision. They are intended for the exclusive or partial feeding of patients with limited or impaired capacity to take, digest, absorb or metabolize ordinary foods or certain nutrients contained therein, or who have other special medically-determined nutrient requirement, whose dietary management cannot be achieved only by modification of the normal diet, by other foods for special dietary uses, or by a combination of the two.

#### 13.3 Dietetic formulae for slimming purposes and weight reduction:

Formula foods that when presented as "ready-to-eat" or when prepared in conformity with the directions for use are specifically presented as replacements for all or part of the total daily diet. Includes products with reduced caloric content such as those that are low in sugar and/or fat, sugar- or fat-free, or contain sugar- and/or fat-substitutes.

#### 13.4 Dietetic foods (e.g. supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6:

Products of high nutritional content, in liquid or solid form (e.g. protein bars), to be used by individuals as part of a balanced diet to provide supplemental nutrition. Products are not intended to be used for purposes of weight loss or as part of a medical regimen.

#### 13.5 Food supplements:

Includes vitamin and mineral supplements in unit dose forms such as capsules, tablets, powders, solutions, etc. where national jurisdictions regulate these products as food.

#### 14.0 Beverages, excluding dairy products:

This major category is divided into the broad categories of non-alcoholic (14.1) and alcoholic (14.2) beverages. Dairy-based beverages are included in 01.1.4.

#### 14.1 Non-alcoholic ("soft") beverages:

This broad category includes waters and carbonated waters (14.1.1), fruit and vegetable juices (14.1.2), fruit and vegetable nectars (14.1.3), water-based flavoured carbonated and non-carbonated drinks (14.1.4), and water-based brewed or steeped beverages such as coffee and tea (14.1.5).

##### 14.1.1 Waters:

Includes natural waters (14.1.1.1) and other bottled waters (14.1.1.2), each of which may be non-carbonated or carbonated.

##### 14.1.1.1 Natural mineral waters and source waters:

Waters obtained directly at the source and packaged close to the source; are characterized by the presence of certain mineral salts in relative proportions and trace elements or other constituents. Natural mineral water may be naturally carbonated (with carbon dioxide from the source), carbonated (with added carbon dioxide of another origin), decarbonated (with less carbon dioxide than present in the water at the source so it does not spontaneously give off carbon dioxide under conditions of standard temperature and pressure), or fortified (with carbon dioxide from the source), and non-carbonated (contains no free carbon dioxide).

##### 14.1.1.2 Table waters and soda waters:

Includes waters other than natural source waters that may be carbonated by addition of carbon dioxide and may be processed by filtration, disinfection, or other suitable means. These waters may contain added mineral salts. Carbonated and non-carbonated waters containing flavours are found in category 14.1.4. Examples are table water, bottled water with or without added minerals, purified water, seltzer water, club soda, and sparkling water.

##### 14.1.2 Fruit and vegetable juices:

This category applies only to fruit and vegetable juices. Beverages based on fruit and vegetable juices are found in food category 14.1.4.2. Fruit-vegetable juice blends have separate classifications for each component (i.e. fruit juice (14.1.2.1) and vegetable juice (14.1.2.2)).

##### 14.1.2.1 Fruit juice:

Fruit juice is the unfermented but fermentable liquid obtained from the edible part of sound, appropriately mature and fresh fruit or of fruit maintained in sound condition by suitable means. The juice is prepared by suitable processes, which maintain the essential physical, chemical, organoleptical and nutritional characteristics of the juices of the fruit from which it comes. The juice may be cloudy or clear, and may have restored (to the normal level attained in the same kind of fruit) aromatic substances and volatile flavour components, all of which must be obtained by suitable physical means, and all of which must have been recovered from the same kind of fruit. Pulp and cells obtained by suitable physical means from the same kind of fruit may be added. A single juice is obtained from one kind of fruit. A mixed juice is obtained by blending two or more juices or juices and purees, from different kinds of fruit. Fruit juice may be obtained, e.g. by directly expressing the juice by mechanical extraction processes, by reconstituting concentrated fruit juice (food category 14.1.2.3) with water, or in limited situations by water extraction of the whole fruit (e.g. prune juice from dried prunes). Examples include: orange juice, apple juice, black currant juice, lemon juice, orange-mango juice and coconut water.

##### 14.1.2.2 Vegetable juice:

Vegetable juice is the liquid unfermented but fermentable product intended for direct consumption obtained by mechanical expression, crushing, grinding, and/or sieving of one or more sound fresh vegetables or vegetables preserved exclusively by physical means. The juice may be clear, turbid, or pulpy. It may have been concentrated and reconstituted with water. Products may be based on a single vegetable (e.g. carrot) or blends of vegetables (e.g. carrots, celery).

#### 14.1.2.3 Concentrates for fruit juice:

Concentrated fruit juice is the product that complies with the definition given in food category 14.1.2.1. It is prepared by the physical removal of water from fruit juice in an amount to increase the Brix level to a value at least 50% greater than that established for reconstituted juice from the same fruit. In the production of juice that is to be concentrated, suitable processes are used, and may be combined, with simultaneous diffusion of the pulp cells or fruit pulp by water, provided that the water-extracted soluble fruit solids are added in-line to the primary juice, before the concentration procedure. Fruit juice concentrates may have restored (to the normal level attained in the same kind of fruit) aromatic substances and volatile flavour components, all of which must be obtained by suitable physical means, and all of which must be recovered from the same kind of fruit. Pulp and cells obtained by suitable physical means from the same kind of fruit may be added. Sold in liquid, syrup and frozen forms for the preparation of a ready-to-drink juice by addition of water. Examples include: frozen orange juice concentrate, and lemon juice concentrate.

#### 14.1.2.4 Concentrates for vegetable juice:

Prepared by the physical removal of water from vegetable juice. Sold in liquid, syrup and frozen forms for the preparation of a ready-to-drink juice by addition of water. Includes carrot juice concentrate.

#### 14.1.3 Fruit and vegetable nectars:

Fruit and vegetable nectars are beverages produced from purees, juices, or concentrates of either, blended with water and sugar, honey, syrups, and/or sweeteners. Fruit-vegetable nectar blends are reported under their components (i.e. fruit nectar (14.1.3.1) and vegetable nectar (14.1.3.2)).

##### 14.1.3.1 Fruit nectar:

Fruit nectar is the unfermented but fermentable product obtained by adding water with or without the addition of sugar, honey, syrups, and/or sweeteners to fruit juice, concentrated fruit juice, fruit purees or concentrated fruit purees, or a mixture of those products. Aromatic substances, volatile flavour components, pulp and cells, all of which must have been recovered from the same kind of fruit and obtained by suitable physical means, may be added. Products may be based on a single fruit or on fruit blends. Examples include: pear nectar and peach nectar.

##### 14.1.3.2 Vegetable nectar:

Product obtained by adding water with or without the addition of sugar, honey, syrups, and/or sweeteners to vegetable juice or concentrated vegetable juice, or a mixture of those products. Products may be based on a single vegetable or on a blend of vegetables.

##### 14.1.3.3 Concentrates for fruit nectar:

Prepared by the physical removal of water from fruit nectar or its starting materials. Sold in liquid, syrup and frozen forms for the preparation of a ready-to-drink nectar by addition of water. Examples: pear nectar concentrate and peach nectar concentrate.

##### 14.1.3.4 Concentrates for vegetable nectar:

Prepared by the physical removal of water from vegetable nectar. Sold in liquid, syrup and frozen forms for the preparation of ready-to-drink nectars by addition of water.

#### 14.1.4 Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks:

Includes all carbonated and non-carbonated varieties and concentrates. Includes products based on fruit and vegetable juices.<sup>33</sup> Also, includes coffee-, tea- and herbal-based drinks.

##### 14.1.4.1 Carbonated water-based flavoured drinks:

Includes water-based flavoured drinks with added carbon dioxide with nutritive, non-nutritive and/or intense sweeteners and other permitted food additives. Includes *gaseosa* (water-based drinks with added carbon dioxide, sweetener, and flavour), and sodas such as colas, pepper-types, root beer, lemon-lime, and citrus types, both diet/light and regular types. These beverages may be clear, cloudy, or may contain particulated matter (e.g. fruit pieces). Includes so-called "energy" drinks that are carbonated and contain high levels of nutrients and other ingredients (e.g. caffeine, taurine, carnitine).

#### 14.1.4.2 Non-carbonated water-based flavoured drinks, including punches and ades:

Include water-based flavoured drinks without added carbon dioxide, fruit and vegetable juice-based drinks (e.g. almond, aniseed, coconut-based drinks, and ginseng drink), fruit flavoured ades (e.g. lemonade, orangeade), squashes (citrus-based soft drinks), capile groselha, lactic acid beverage, ready-to-drink coffee and tea drinks with or without milk or milk solids, and herbal-based drinks (e.g. iced tea, fruit-flavoured iced tea, chilled canned cappuccino drinks) and "sports" drinks containing electrolytes. These beverages may be clear or contain particulated matter (e.g. fruit pieces), and may be unsweetened or sweetened with sugar or a non-nutritive high-intensity sweetener. Includes so-called "energy" drinks that are non-carbonated and contain high levels of nutrients and other ingredients (e.g. caffeine, taurine, carnitine).

#### 14.1.4.3 Concentrates (liquid or solid) for water-based flavoured drinks:

Include powder, syrup, liquid and frozen concentrates for the preparation of carbonated or non-carbonated water-based non-alcoholic beverages by addition of water or carbonated water. Examples include: fountain syrups (e.g. cola syrup), fruit syrups for soft drinks, frozen or powdered concentrate for lemonade and iced tea mixes.

#### 14.1.5 Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa:

Includes the ready-to-drink products (e.g. canned), and their mixes and concentrates. Examples include: chicory-based hot beverages (postum), rice tea, mate tea, and mixes for hot coffee and tea beverages (e.g. instant coffee, powder for hot cappuccino beverages). Treated coffee beans for the manufacture of coffee products are also included. Ready-to-drink cocoa is included in category 01.1.4, and cocoa mixes in 05.1.1.

#### 15.0 Ready-to-eat savouries:

Includes all types of savoury snack foods.

#### 15.1 Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes):

Includes all savoury snacks, with or without added flavourings, but excludes unsweetened crackers (category 07.1.2). Examples include potato chips, popcorn, pretzels, rice crackers (*senbei*), flavoured crackers (e.g. cheese-flavoured crackers), *bhujia* (*nankeem*: snack made of a mixture of flours, maize, potatoes, salt, dried fruit, peanuts, spices, colours, flavours, and antioxidants), and *papads* (prepared from soaked rice flour or from black gram or cow pea flour, mixed with salt and spices, and formed into balls or flat cakes).

#### 15.2 Processed nuts, including coated nuts and nut mixtures (with e.g. dried fruit):

Includes all types of whole nuts processed by, e.g. dry-roasting, roasting, marinating or boiling, either in-shell or shelled, salted or unsalted, Yoghurt-, cereal-, and honey-covered nuts, and dried fruit-nut-and-cereal snacks (e.g. "trail mixes") are classified here. Chocolate-covered nuts are classified in 05.1.4, and nuts covered in imitation chocolate are included in 05.1.5.

### 15.3 Snacks - fish based:

This describes savoury crackers with fish, fish products or fish flavouring. Dried fish *per se* that may be consumed as a snack is assigned to food category 09.2.5, and dried meat snacks (e.g. beef jerky, pemmican) are assigned to food category 08.3.1.2.

### 16.0 Prepared foods:

These foods are not included in the other food categories (01-15) and should be considered on a case-by-case basis. Prepared foods are mixtures of multiple components (e.g. meat, sauce, grain, cheese, vegetables); the components are included in other food categories. Prepared foods require minimal preparation by the consumer (e.g. heating, thawing, rehydrating). Provisions for additives will be listed in this food category in the GSFA only if the additive is needed: (i) solely to have a technological function in the prepared food as sold to the consumer; or (ii) at a use level that has an intentional technological function in the prepared food that exceeds the use level that can be accounted for by carry-over from the individual components.

**Schedule II**  
**List of Permitted Additives**

**TABLE 1**

Food Category	Food Additive	INS number	Max. Limit (mg/ kg)	Note
01.0 Dairy products and analogues, excluding products of food category 02.0				
01.1.1 Fluid Milk (plain)	NITROGEN	941	GMP	59
	PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542	1500	33, 227
	SODIUM CITRATES	331	4000	Only UHT goat milk
	ACETIC AND FATTY ACID ESTERS OF GLYCEROL	472a	GMP	407
01.1.2 Other Fluid Milk (plain)	ASCORBIC ACID, L-	300	GMP	410
	CAROB BEAN GUM	410	GMP	407 & 438
	CARRAGEENAN	407	GMP	407 & 438
	CITRIC ACID	330	GMP	407
	CITRIC AND FATTY ACID ESTERS OF GLYCEROL	472c	GMP	407
	DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	120	407
	GELLAN GUM	418	GMP	407 & 438
	GUAR GUM	412	GMP	407 & 438
	GUM ARABIC (ACACIA GUM)	414	GMP	407 & 438
	HYDROXYPROPYL STARCH	1440	GMP	407 & 438
	LACTIC AND FATTY ACID ESTERS OF GLYCEROL	472b	GMP	407
	LECITHIN	322(i)	GMP	410
	MICROCRYSTALLINE CELLULOSE (CELLULOSE GEL)	460(i)	GMP	407 & 438
	MONO- AND DI-GLYCERIDES OF FATTY ACIDS	471	GMP	410



Food Category	Food Additive	INS number	Max, Limit (mg/ kg)	Note
	NITROGEN	941	GMP	59
	PECTINS	440	GMP	407 & 438
	PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542	2200	33, 364, 411
	POLYDEXTROSES	1200	GMP	407 & 438
	POLYGLYCEROL ESTERS OF FATTY ACIDS	475	1000	410
	POTASSIUM CARBONATE	501(i)	GMP	407
	POTASSIUM HYDROXIDE	525	GMP	410
	SODIUM ASCORBATE	301	GMP	410
	SODIUM CARBOXYMETHYL CELLULOSE (CELLULOSE GUM)	466	GMP	407 & 438
	SODIUM HYDROXIDE	524	GMP	410
	SUCROSE ESTERS	473, 473a, 474	1000	410
	TOCOPHEROLS	307a, b, c	200	410
	TRISODIUM CITRATE	331(iii)	GMP	410
	XANTHAN GUM	415	GMP	407 & 438
01.1.3 Fluid Buttermilk (plain)	MAGNESIUM CARBONATE	504(i)	GMP	261
	MAGNESIUM HYDROXIDE	528	GMP	261
	MAGNESIUM HYDROXIDE CARBONATE	504(ii)	GMP	261
	PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542	1500	33, 227 & 397
	POTASSIUM DIHYDROGEN CITRATE	332(i)	GMP	261
	POTASSIUM LACTATE	326	GMP	261
	SODIUM DIHYDROGEN CITRATE	331(i)	GMP	261
	SODIUM LACTATE	325	GMP	261
	TRIPOTASSIUM CITRATE	332(ii)	GMP	261
	TRISODIUM CITRATE	331(iii)	GMP	261
01.1.4 Flavoured Fluid Milk Drinks	ACESULFAME POTASSIUM	950	350	478 & 188
	ALLURA RED AC	129	300 .0	52
	AMARANTH	123	50 .0	52
	ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	100.0	8 & 52
	ANNATTO EXTRACTS, NORBIXIN- BASED	160b(ii)		52 & 185
	ASPARTAME	951	600 .0	478, 191 & 405
	ASPARTAME-ACESULFAME SALT	962	350 .0	113 & 477

Food Category	Food Additive	INS number	Max, Limit (mg/ kg)	Note
	AZORUBINE (CARMOISINE)	122	150 .0	52
	BRILLIANT BLACK (BLACK PN)	151	150 .0	52
	BRILLIANT BLUE FCF	133	150 .0	52
	BROWN HT	155	150 .0	52
	CANTHAXANTHIN	161g	15 .0	52 & 170
	CARAMEL II - SULFITE CARAMEL	150b	2000 .0	52 & 400
	CARAMEL III - AMMONIA CARAMEL	150c	2000 .0	52
	CARAMEL IV - SULFITE AMMONIA CARAMEL	150d	2000 .0	52
	CARMINES	120	150 .0	52 & 178
	CAROTENES, BETA-, VEGETABLE	160a(ii)	1000 .0	52 & 401
	CAROTENOIDS	160a(i),a(iii),e,f	150 .0	52 & 402
	CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES	141(i),(ii)	50 .0	52 & 190
	CURCUMIN	100(i)	150 .0	52 & 402
	CYCLAMATES	952(i), (ii), (iv)	250 .0	17 & 477
	DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	5000 .0	399
	FAST GREEN FCF	143	100 .0	52
	GRAPE SKIN EXTRACT	163(ii)	150 .0	52, 181 & 402
	INDIGOTINE (INDIGO CARMINE)	132	300 .0	52 & 402
	IRON OXIDES	172(i)-(iii)	20 .0	52 & 402
	LUTEIN FROM TAGETES ERECTA	161b(i)	100 .0	52 & 400
	NEOTAME	961	20 .0	478
	NISIN	234	12.5 .0	233 & 403
	PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542	1500 .0	33, 364 & 398
	POLYGLYCEROL ESTERS OF FATTY ACIDS	475	2000 .0	
	POLYSORBATES	432-436	3000 .0	
	PONCEAU 4R (COCHINEAL RED A)	124	150 .0	52
	PROPYLENE GLYCOL ALGINATE	405	1300 .0	XS243
	PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	477	5000 .0	
	QUINOLINE YELLOW	104	10 .0	52
	RIBOFLAVINS	101(i),(ii), (iii)	300 .0	52
	SACCHARINS	954(i)-(iv)	80 .0	477 & 406
	SORBATES	200, 202, 203	1000 .0	42 & 220
	SORBITAN ESTERS OF FATTY ACIDS	491-495	5000 .0	
	STEAROYL LACTYLATES	481(i), 482(i)	1000 .0	
	STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	200 .0	26 & XS243
	SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	300 .0	478 & 404

Food Category	Food Additive	INS number	Max, Limit (mg/ kg)	Note
	SUCROSE ESTERS	473, 473a, 474	5000 .0	
	SUNSET YELLOW FCF	110	300 .0	52
	TARTRAZINE	102	300 .0	52
	TOCOPHEROLS	307a, b, c	200 .0	15
	ZEAXANTHIN, SYNTHETIC	161h(i)	100 .0	52 & 400
	CARAMEL COLOR (PLAIN)	150a	GMP	
	ERYTHROSINE	127	50 .0	
	SODIUM ALUMINOSILICATE	554	60 .0	6, 253
	HYDROXY PROPYL METHYL CELLULOSE	464	7.5g/kg	
01.2 Fermented and renneted milk products (plain),	PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542	1000 .0	33
01.2.1 Fermented milks (plain)	ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	10 .0	8, 508, 509, XS33, XS210
	CARAMEL IV - SULFITE AMMONIA CARAMEL	150d	150 .0	12
01.2.1.1 Fermented milks (plain), not heat-treated after fermentation	ACETYLATED DISTARCH ADIPATE	1422	GMP	234 & 235
	ACETYLATED DISTARCH PHOSPHATE	1414	GMP	234 & 235
	ACID-TREATED STARCH	1401	GMP	234 & 235
	AGAR	406	GMP	234 & 235
	ALKALINE TREATED STARCH	1402	GMP	234 & 235
	BLEACHED STARCH	1403	GMP	234 & 235
	CAROB BEAN GUM	410	GMP	234 & 235
	CARRAGEENAN	407	GMP	234 & 235
	DEXTRINS, ROASTED STARCH	1400	GMP	234 & 235
	DISTARCH PHOSPHATE	1412	GMP	234 & 235
	GELLAN GUM	418	GMP	234 & 235
	GUAR GUM	412	GMP	234 & 235
	GUM ARABIC (ACACIA GUM)	414	GMP	234 & 235
	HYDROXYPROPYL DISTARCH PHOSPHATE	1442	GMP	234 & 235
	HYDROXYPROPYL STARCH	1440	GMP	234 & 235
	KARAYA GUM	416	200 .0	234 & 235
	KONJAC FLOUR	425	GMP	234 & 235
	MICROCRYSTALLINE CELLULOSE (CELLULOSE GEL)	460(i)	GMP	234 & 235
	MONO- AND DI-GLYCERIDES OF FATTY ACIDS	471	GMP	234 & 235
	MONOSTARCH PHOSPHATE	1410	GMP	234 & 235
	OXIDIZED STARCH	1404	GMP	234 & 235
	PECTINS	440	GMP	234 & 235
	PHOSPHATED DISTARCH PHOSPHATE	1413	GMP	234 & 235
	POLYDEXTROSES	1200	GMP	234 & 235
	POWDERED CELLULOSE	460(ii)	GMP	234 & 235
	PROCESSED EUCHEUMA SEAWEED (PES)	407a	GMP	234 & 235

Food Category	Food Additive	INS number	Max, Limit (mg/ kg)	Note
	PROPYLENE GLYCOL ALGINATE	405	5000 .0	234 & 235
	SODIUM ALGINATE	401	GMP	234 & 235
	SODIUM CARBOXYMETHYL CELLULOSE (CELLULOSE GUM)	466	GMP	234 & 235
	STARCH ACETATE	1420	GMP	234 & 235
	STARCH SODIUM OCTENYL SUCCINATE	1450	GMP	234 & 235
	STARCHES, ENZYME TREATED	1405	GMP	234 & 235
	TAMARIND SEED POLYSACCHARIDE	437	GMP	234 & 235
	TARA GUM	417	GMP	234 & 235
	XANTHAN GUM	415	GMP	234 & 235
1.2.1.2 Fermented milks (plain), heat-treated after fermentation	ACETIC AND FATTY ACID ESTERS OF GLYCEROL	472a	GMP	234
	ACETYLATED DISTARCH ADIPATE	1422	GMP	234
	ACETYLATED DISTARCH PHOSPHATE	1414	GMP	234
	ACID-TREATED STARCH	1401	GMP	234
	ADIPATES	355	1500 .0	1
	AGAR	406	GMP	234
	ALGINIC ACID	400	GMP	234
	ALKALINE TREATED STARCH	1402	GMP	234
	AMMONIUM ALGINATE	403	GMP	234
	AMMONIUM HYDROXIDE	527	GMP	
	BLEACHED STARCH	1403	GMP	234
	CALCIUM ALGINATE	404	GMP	234
	CALCIUM CARBONATE	170(i)	GMP	
	CALCIUM HYDROXIDE	526	GMP	
	CALCIUM LACTATE	327	GMP	
	CALCIUM OXIDE	529	GMP	
	CARBON DIOXIDE	290	GMP	59
	CAROB BEAN GUM	410	GMP	234
	CARRAGEENAN	407	GMP	234
	CITRIC ACID	330	GMP	
	CITRIC AND FATTY ACID ESTERS OF GLYCEROL	472c	GMP	234
	DEXTRINS, ROASTED STARCH	1400	GMP	234
	DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	5000 .0	
	DISTARCH PHOSPHATE	1412	GMP	234
	GELLAN GUM	418	GMP	234
	GLUCONO DELTA-LACTONE	575	GMP	
	GUAR GUM	412	GMP	234
	GUM ARABIC (ACACIA GUM)	414	GMP	234
	HYDROXYPROPYL CELLULOSE	463	GMP	234
	HYDROXYPROPYL METHYL CELLULOSE	464	GMP	234
	HYDROXYPROPYL STARCH	1440	GMP	234
	KARAYA GUM	416	GMP	234
	KONJAC FLOUR	425	GMP	234
	LACTIC AND FATTY ACID ESTERS OF GLYCEROL	472b	GMP	234
	MAGNESIUM CARBONATE	504(i)	GMP	
	MAGNESIUM CHLORIDE	511	GMP	234
	MAGNESIUM HYDROXIDE	528	GMP	
	MAGNESIUM HYDROXIDE CARBONATE	504(ii)	GMP	

Food Category	Food Additive	INS number	Max, Limit (mg/ kg)	Note
	MALIC ACID, DL-	296	GMP	
	METHYL CELLULOSE	461	GMP	234
	METHYL ETHYL CELLULOSE	465	GMP	234
	MICROCRYSTALLINE CELLULOSE (CELLULOSE GEL)	460(i)	GMP	234
	MONO- AND DI-GLYCERIDES OF FATTY ACIDS	471	GMP	234
	MONOSTARCH PHOSPHATE	1410	GMP	234
	NITROGEN	941	GMP	59
	NITROUS OXIDE	942	GMP	59
	OXIDIZED STARCH	1404	GMP	234
	PECTINS	440	GMP	234
	PHOSPHATED DISTARCH PHOSPHATE	1413	GMP	234
	POLYDEXTROSES	1200	GMP	234
	POTASSIUM ALGINATE	402	GMP	234
	POTASSIUM CARBONATE	501(i)	GMP	234
	POTASSIUM DIHYDROGEN CITRATE	332(i)	GMP	
	POTASSIUM LACTATE	326	GMP	
	POWDERED CELLULOSE	460(ii)	GMP	234
	PROCESSED EUCHEUMA SEAWEED (PES)	407a	GMP	234
	PROPYLENE GLYCOL ALGINATE	405	5000 .0	234
	SALTS OF MYRISTIC, PALMITIC AND STEARIC ACIDS WITH AMMONIA, CALCIUM, POTASSIUM AND SODIUM	470(i)	GMP	234
	SALTS OF OLEIC ACID WITH CALCIUM, POTASSIUM AND SODIUM	470(ii)	GMP	234
	SODIUM ALGINATE	401	GMP	234
	SODIUM CARBONATE	500(i)	GMP	
	SODIUM CARBOXYMETHYL CELLULOSE (CELLULOSE GUM)	466	GMP	234
	SODIUM DIHYDROGEN CITRATE	331(i)	GMP	234
	SODIUM HYDROGEN CARBONATE	500(ii)	GMP	
	SODIUM HYDROXIDE	524	GMP	
	SODIUM LACTATE	325	GMP	
	STARCH ACETATE	1420	GMP	234
	STARCH SODIUM OCTENYL SUCCINATE	1450	GMP	234
	STARCHES, ENZYME TREATED	1405	GMP	234
	TAMARIND SEED POLYSACCHARIDE	437	GMP	234
	TARA GUM	417	GMP	234
	TARTRATES	334, 335(ii), 337	2000 .0	45 & 230
	TRAGACANTH GUM	413	GMP	234
	TRIPOTASSIUM CITRATE	332(ii)	GMP	234
	XANTHAN GUM	415	GMP	234
	CURCUMIN	100	100 .0	
	RIBOFLAVINS		GMP	
	CARAMEL COLOUR (PLAIN) CARAMEL I	150 a	150 .0	
	ANNATTO	160b(i), (ii)	100 .0	

Food Category	Food Additive	INS number	Max, Limit (mg/ kg)	Note
	CAROTENOIDS		100 .0	INS 160f only in flavoured and fruit yoghurt
	CANTHAXANTHIN	161g	100 .0	
	TARTRAZINE	102	100 .0	
	SUNSET YELLOW FCF	110	100 .0	
	CARMOISINE	122	100 .0	
	PONCEAU 4R	124	100 .0	
	ERYTHROSINE	127	50 .0	
	INDIGOTINE (INDIGOCARMINE)	132	100 .0	3
	BRILLIANT BLUE FCF	133	100 .0	
	FAST GREEN FCF	143	100 .0	
	QUINOLINE YELLOW		10 .0	61
	LYCOPENE	160d	30 .0	
	SUCCINIC ACID	363	6000 .0	
	CASSIA GUM	427	2500 .0	
	STEARYL TARTRATE	483	5000 .0	
	THAUMATIN	957	5 .0	only as flavour enhancer
01.2.2 Renneted milk (plain)	ACETIC AND FATTY ACID ESTERS OF GLYCEROL	472a	GMP	
	ACETYLATED DISTARCH ADIPATE	1422	GMP	
	ACETYLATED DISTARCH PHOSPHATE	1414	GMP	
	ACID-TREATED STARCH	1401	GMP	
	AGAR	406	GMP	
	ALKALINE TREATED STARCH	1402	GMP	
	BLEACHED STARCH	1403	GMP	
	CALCIUM CARBONATE	170(i)	GMP	
	CARAMEL IV - SULFITE AMMONIA CARAMEL	150d	GMP	
	CARBON DIOXIDE	290	GMP	59
	CAROB BEAN GUM	410	GMP	
	CARRAGEENAN	407	GMP	
	CITRIC AND FATTY ACID ESTERS OF GLYCEROL	472c	GMP	
	DEXTRINS, ROASTED STARCH	1400	GMP	
	DIACETYL TARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	5000 .0	
	DISTARCH PHOSPHATE	1412	GMP	
	GLYCEROL	422	GMP	
	GUAR GUM	412	GMP	
	GUM ARABIC (ACACIA GUM)	414	GMP	
	HYDROXYPROPYL CELLULOSE	463	GMP	
	HYDROXYPROPYL DISTARCH PHOSPHATE	1442	GMP	
	HYDROXYPROPYL METHYL CELLULOSE	464	GMP	
	HYDROXYPROPYL STARCH	1440	GMP	
	KONJAC FLOUR	425	GMP	
	LACTIC AND FATTY ACID ESTERS OF GLYCEROL	472b	GMP	
	LECITHIN	322(i)	GMP	
	MAGNESIUM CHLORIDE	511	GMP	

Food Category	Food Additive	INS number	Max, Limit (mg/ kg)	Note
	MANNITOL	421	GMP	
	METHYL CELLULOSE	461	GMP	
	METHYL ETHYL CELLULOSE	465	GMP	
	MICROCRYSTALLINE CELLULOSE (CELLULOSE GEL)	460(i)	GMP	
	MONO- AND DI-GLYCERIDES OF FATTY ACIDS	471	GMP	
	MONOSTARCH PHOSPHATE	1410	GMP	
	NITROGEN	941	GMP	59
	OXIDIZED STARCH	1404	GMP	
	PECTINS	440	GMP	
	PHOSPHATED DISTARCH PHOSPHATE	1413	GMP	
	POLYDEXTROSES	1200	GMP	
	POTASSIUM DIHYDROGEN CITRATE	332(i)	GMP	
	POWDERED CELLULOSE	460(ii)	GMP	
	PROCESSED EUCHEUMA SEAWEED (PES)	407a	GMP	
	SALTS OF MYRISTIC, PALMITIC AND STEARIC ACIDS WITH AMMONIA, CALCIUM, POTASSIUM AND SODIUM	470(i)	GMP	
	SALTS OF OLEIC ACID WITH CALCIUM, POTASSIUM AND SODIUM	470(ii)	GMP	
	SODIUM ALGINATE	401	GMP	
	SODIUM CARBOXYMETHYL CELLULOSE (CELLULOSE GUM)	466	GMP	
	SODIUM DIHYDROGEN CITRATE	331(i)	GMP	
	SORBATES	200, 202, 203	1000 .0	42
	STARCH ACETATE	1420	GMP	
	STARCH SODIUM OCTENYL SUCCINATE	1450	GMP	
	STARCHES, ENZYME TREATED	1405	GMP	
	TARA GUM	417	GMP	
	TRAGACANTH GUM	413	GMP	
	TRIPOTASSIUM CITRATE	332(ii)	GMP	
	TRISODIUM CITRATE	331(iii)	GMP	
	XANTHAN GUM	415	GMP	
01.3 Condensed milk and analogues (plain)				
01.3.1 Condensed milk (plain)	PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542	880	33
	CALCIUM CARBONATE	170 (i)	2,000 .0 singly or 3,000 in combination	Total salt content shall not exceed 3,000 .0 calculated
	SODIUM CITRATES	331		
	POTASSIUM CITRATES	332		
	CALCIUM CITRATES	333		
	SODIUM CARBONATE	500 (i)		
	POTASSIUM CARBONATE	501 (i)		

Food Category	Food Additive	INS number	Max, Limit (mg/ kg)	Note
	POTASSIUM CHLORIDE	508		as phosphorus/carbonates/citrate/chloride
	CALCIUM CHLORIDE	509		
	GLUCONO DELTA LACTONE	575	GMP	Permitted in khoya only
	PROPIONIC ACID; SODIUM AND CALCIUM PROPIONATE EXPRESSED AS PROPIONIC ACID (SINGLY OR IN COMBINATION)	280, 281, 282	2000 .0	Permitted in khoya only
	SORBATES		2000 .0	Permitted in khoya only
	NISIN	234	12.5 .0	Permitted in khoya only
	CARRAGEENAN	407	150 .0	Permitted in khoya only
01.3.2 Beverage whiteners	ACESULFAME POTASSIUM	950	2000 .0	188, 201, 478, XS250, XS252
	ASCORBYL ESTERS	304, 305	80 .0	10, XS250 & XS252
	ASPARTAME	951	6000 .0	191, 201, 478, XS250, XS252
	BUTYLATED HYDROXYANISOLE	320	100 .0	15, 195, XS250 & XS252
	BUTYLATED HYDROXYTOLUENE	321	100 .0	15, 195, XS250 & XS252
	CAMEL III - AMMONIA CAMEL	150c	1000 .0	XS250 & XS252
	CAMEL IV - SULFITE AMMONIA CAMEL	150d	1000 .0	XS250 & XS252
	CAROTENES, BETA-, VEGETABLE	160a(ii)	1000 .0	XS250 & XS252
	CAROTENIDS	160a(i),a(iii),e,f	100 .0	XS250 & XS252
	DIACETYL TARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	5000 .0	XS250 & XS252
	NEOTAME	961	65 .0	201, 478, XS250, XS252
	PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii), (v)-(vii), (ix); 451(i), (ii); 452(i)-(v); 542	13000 .0	33 & 480



Food Category	Food Additive	INS number	Max, Limit (mg/ kg)	Note
	POLYGLYCEROL ESTERS OF FATTY ACIDS	475	5000 .0	352, XS250 & XS252
	POLYSORBATES	432-436	4000 .0	XS250 & XS252
	PROPYLENE GLYCOL ALGINATE	405	5000 .0	XS250 & XS252
	PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	477	1000 .0	XS250 & XS252
	RIBOFLAVINS	101(i),(ii), (iii)	300 .0	XS250 & XS252
	SODIUM ALUMINIUM SILICATE	554	570 .0	6, 260, XS250 & XS252
	SORBATES	200, 202, 203	200 .0	42, XS250 & XS252
	SORBITAN ESTERS OF FATTY ACIDS	491-495	4000 .0	XS250 & XS252
	STEAROYL LACTYLATES	481(i), 482(i)	3000 .0	XS250 & XS252
	SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	580 .0	201, 478, XS250, XS252
	SUCROSE ESTERS	473, 473a, 474	20000 .0	XS250 & XS252
	TERTIARY BUTYLHYDROQUINONE	319	100 .0	15, 195, XS250 & XS252
	TOCOPHEROLS	307a, b, c	200 .0	XS250 & XS252
01.4 Cream (plain) and the like	PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542	2200 .0	33
01.4.1 Pasteurized cream (plain)	ACETIC AND FATTY ACID ESTERS OF GLYCEROL	472a	GMP	236
	ACETYLATED DISTARCH ADIPATE	1422	GMP	236
	ACETYLATED DISTARCH PHOSPHATE	1414	GMP	236
	AGAR	406	GMP	236
	ALGINIC ACID	400	GMP	236
	AMMONIUM ALGINATE	403	GMP	236
	CALCIUM ALGINATE	404	GMP	236
	CALCIUM CARBONATE	170(i)	GMP	236
	CALCIUM CHLORIDE	509	GMP	236
	CALCIUM LACTATE	327	GMP	
	CALCIUM SULFATE	516	GMP	236
	CAROB BEAN GUM	410	GMP	236
	CARRAGEENAN	407	GMP	236
	CITRIC ACID	330	GMP	
	CITRIC AND FATTY ACID ESTERS OF GLYCEROL	472c	GMP	236
	DISTARCH PHOSPHATE	1412	GMP	236

Food Category	Food Additive	INS number	Max. Limit (mg/ kg)	Note
	GELLAN GUM	418	GMP	236
	GUAR GUM	412	GMP	236
	GUM ARABIC (ACACIA GUM)	414	GMP	236
	HYDROXYPROPYL CELLULOSE	463	GMP	236
	HYDROXYPROPYL DISTARCH PHOSPHATE	1442	GMP	236
	HYDROXYPROPYL METHYL CELLULOSE	464	GMP	236
	HYDROXYPROPYL STARCH	1440	GMP	236
	KONJAC FLOUR	425	GMP	236
	LACTIC ACID, L-, D- and DL-	270	GMP	
	LACTIC AND FATTY ACID ESTERS OF GLYCEROL	472b	GMP	236
	LECITHIN	322(i)	GMP	236
	METHYL CELLULOSE	461	GMP	236
	METHYL ETHYL CELLULOSE	465	GMP	236
	MICROCRYSTALLINE CELLULOSE (CELLULOSE GEL)	460(i)	GMP	236
	MONO- AND DI-GLYCERIDES OF FATTY ACIDS	471	GMP	236
	MONOSTARCH PHOSPHATE	1410	GMP	236
	OXIDIZED STARCH	1404	GMP	236
	PECTINS	440	GMP	236
	PHOSPHATED DISTARCH PHOSPHATE	1413	GMP	236
	POLYGLYCEROL ESTERS OF FATTY ACIDS	475	6000 .0	
	POLYSORBATES	432-436	1000 .0	
	POTASSIUM ALGINATE	402	GMP	236
	POTASSIUM CARBONATE	501(i)	GMP	236
	POTASSIUM CHLORIDE	508	GMP	236
	POTASSIUM DIHYDROGEN CITRATE	332(i)	GMP	236
	POTASSIUM HYDROGEN CARBONATE	501(ii)	GMP	236
	POTASSIUM LACTATE	326	GMP	
	POWDERED CELLULOSE	460(ii)	GMP	236
	PROCESSED EUCHEUMA SEAWEED (PES)	407a	GMP	236
	SODIUM ALGINATE	401	GMP	236
	SODIUM CARBONATE	500(i)	GMP	
	SODIUM CARBOXYMETHYL CELLULOSE (CELLULOSE GUM)	466	GMP	236
	SODIUM DIHYDROGEN CITRATE	331(i)	GMP	236
	SODIUM HYDROGEN CARBONATE	500(ii)	GMP	
	SODIUM LACTATE	325	GMP	
	SODIUM SESQUICARBONATE	500(iii)	GMP	
	STARCH ACETATE	1420	GMP	236
	STARCH SODIUM OCTENYL SUCCINATE	1450	GMP	236
	TAMARIND SEED POLYSACCHARIDE	437	GMP	236
	TARA GUM	417	GMP	236
	TRAGACANTH GUM	413	GMP	236
	TRICALCIUM CITRATE	333(iii)	GMP	236
	TRIPOTASSIUM CITRATE	332(ii)	GMP	236
	TRISODIUM CITRATE	331(iii)	GMP	236
	XANTHAN GUM	415	GMP	236

Food Category	Food Additive	INS number	Max, Limit (mg/ kg)	Note
01.4.2 Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	ACETIC AND FATTY ACID ESTERS OF GLYCEROL	472a	GMP	
	ACETYLATED DISTARCH ADIPATE	1422	GMP	
	ACETYLATED DISTARCH PHOSPHATE	1414	GMP	
	ACID-TREATED STARCH	1401	GMP	236
	AGAR	406	GMP	
	ALGINIC ACID	400	GMP	
	AMMONIUM ALGINATE	403	GMP	
	BLEACHED STARCH	1403	GMP	236
	CALCIUM ALGINATE	404	GMP	
	CALCIUM CARBONATE	170(i)	GMP	
	CALCIUM CHLORIDE	509	GMP	
	CALCIUM LACTATE	327	GMP	
	CALCIUM SULFATE	516	GMP	
	CARBON DIOXIDE	290	GMP	59 & 278
	CAROB BEAN GUM	410	GMP	
	CARRAGEENAN	407	GMP	
	CITRIC ACID	330	GMP	
	CITRIC AND FATTY ACID ESTERS OF GLYCEROL	472c	GMP	
	DEXTRINS, ROASTED STARCH	1400	GMP	236
	DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	6000 .0	
	DISTARCH PHOSPHATE	1412	GMP	
	GELLAN GUM	418	GMP	
	GUAR GUM	412	GMP	
	GUM ARABIC (ACACIA GUM)	414	GMP	
	HYDROXYPROPYL CELLULOSE	463	GMP	
	HYDROXYPROPYL DISTARCH PHOSPHATE	1442	GMP	
	HYDROXYPROPYL METHYL CELLULOSE	464	GMP	
	HYDROXYPROPYL STARCH	1440	GMP	
	KONJAC FLOUR	425	GMP	236
	LACTIC ACID, L-, D- and DL-	270	GMP	
	LACTIC AND FATTY ACID ESTERS OF GLYCEROL	472b	GMP	
	LECITHIN	322(i)	GMP	
	METHYL CELLULOSE	461	GMP	
	METHYL ETHYL CELLULOSE	465	GMP	
	MICROCRYSTALLINE CELLULOSE (CELLULOSE GEL)	460(i)	GMP	
	MONO- AND DI-GLYCERIDES OF FATTY ACIDS	471	GMP	
	MONOSTARCH PHOSPHATE	1410	GMP	
	NITROGEN	941	GMP	59 & 278
	NITROUS OXIDE	942	GMP	59 & 278
	OXIDIZED STARCH	1404	GMP	236
	PECTINS	440	GMP	
	PHOSPHATED DISTARCH PHOSPHATE	1413	GMP	
	POLYDEXTROSES	1200	GMP	236
	POLYGLYCEROL ESTERS OF FATTY ACIDS	475	6000 .0	
	POLYSORBATES	432-436	1000 .0	

Food Category	Food Additive	INS number	Max, Limit (mg/ kg)	Note
	POTASSIUM ALGINATE	402	GMP	
	POTASSIUM CARBONATE	501(i)	GMP	
	POTASSIUM CHLORIDE	508	GMP	
	POTASSIUM DIHYDROGEN CITRATE	332(i)	GMP	
	POTASSIUM HYDROGEN CARBONATE	501(ii)	GMP	
	POTASSIUM LACTATE	326	GMP	
	POWDERED CELLULOSE	460(ii)	GMP	
	PROCESSED EUCHEUMA SEAWEED (PES)	407a	GMP	
	SODIUM ALGINATE	401	GMP	
	SODIUM CARBONATE	500(i)	GMP	
	SODIUM CARBOXYMETHYL CELLULOSE (CELLULOSE GUM)	466	GMP	
	SODIUM DIHYDROGEN CITRATE	331(i)	GMP	
	SODIUM HYDROGEN CARBONATE	500(ii)	GMP	
	SODIUM LACTATE	325	GMP	
	SODIUM SESQUICARBONATE	500(iii)	GMP	
	STARCH ACETATE	1420	GMP	
	STARCH SODIUM OCTENYL SUCCINATE	1450	GMP	
	SUCROSE ESTERS	473, 473a, 474	5000 .0	
	TAMARIND SEED POLYSACCHARIDE	437	GMP	
	TARA GUM	417	GMP	236
	TRAGACANTH GUM	413	GMP	236
	TRICALCIUM CITRATE	333(iii)	GMP	
	TRIPOTASSIUM CITRATE	332(ii)	GMP	
	TRISODIUM CITRATE	331(iii)	GMP	
	XANTHAN GUM	415	GMP	
01.4.3 Clotted cream (plain)	DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	5000 .0	
	NISIN	234	10 .0	
	POLYGLYCEROL ESTERS OF FATTY ACIDS	475	6000 .0	
	POLYSORBATES	432-436	1000 .0	
	PROPYLENE GLYCOL ALGINATE	405	5000 .0	
01.4.4 Cream analogues	ACESULFAME POTASSIUM	950	1000 .0	188, 478 & 68
	ASPARTAME	951	1000 .0	191, 478 & 68
	CARAMEL III - AMMONIA CARAMEL	150c	5000 .0	
	CARAMEL IV - SULFITE AMMONIA CARAMEL	150d	5000 .0	
	CAROTENES, BETA-, VEGETABLE	160a(ii)	20 .0	
	CAROTENOIDS	160a(i), a(iii), e, f	20 .0	
	DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	6000 .0	
	GRAPE SKIN EXTRACT	163(ii)	150 .0	181 & 201
	NEOTAME	961	33 .0	478 & 68
	POLYGLYCEROL ESTERS OF FATTY ACIDS	475	8000 .0	
	POLYSORBATES	432-436	5000 .0	

Food Category	Food Additive	INS number	Max, Limit (mg/ kg)	Note
	PROPYLENE GLYCOL ALGINATE	405	2500 .0	
	PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	477	5000 .0	86
	SORBITAN ESTERS OF FATTY ACIDS	491-495	5000 .0	349
	STEAROYL LACTYLATES	481(i), 482(i)	5000 .0	2
	SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	580 .0	478 & 68
	SUCROSE ESTERS	473, 473a, 474	10000 .0	
	TOCOPHEROLS	307a, b, c	200 .0	
01.5.1 Milk powder and cream powder (plain)	ASCORBYL ESTERS	304, 305	500 .0	10
	BUTYLATED HYDROXYANISOLE	320	100 .0	15 & 196
	BUTYLATED HYDROXYTOLUENE	321	200 .0	15 & 196
	DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	10000 .0	
	PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii), (v)-(vii), (ix); 451(i), (ii); 452(i)-(v); 542	4400 .0	33
	POLYDIMETHYLSILOXANE	900a	10 .0	
	PROPYL GALLATE	310	200 .0	15, 75 & 196
	SODIUM ALUMINIUM SILICATE	554	265 .0	6 & 259
	SUCROSE ESTERS	473, 473a, 474	10000 .0	536, XS207 & XS290
	TERTIARY BUTYLHYDROQUINONE	319 2021		
01.5.2 Milk and cream powder analogues	ACESULFAME POTASSIUM	950	1000 .0	188, 478, XS251 & 408
	ASCORBYL ESTERS	304, 305	80 .0	10
	ASPARTAME	951	2000 .0	191, 478, XS251 & 408
	BUTYLATED HYDROXYANISOLE	320	100 .0	15 & 481
	BUTYLATED HYDROXYTOLUENE	321	100 .0	15 & 481
	CARAMEL III - AMMONIA CARAMEL	150c	5000 .0	XS251
	CARAMEL IV - SULFITE AMMONIA CARAMEL	150d	5000 .0	XS251
	CAROTENES, BETA-, VEGETABLE	160a(ii)	1000 .0	XS251
	CAROTENOIDS	160a(i), a(iii), e, f	100 .0	XS251
	DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	10000 .0	XS251
	GRAPE SKIN EXTRACT	163(ii)	150 .0	181, 201 & XS251
	NEOTAME	961	65 .0	478, XS251 & 408

Food Category	Food Additive	INS number	Max, Limit (mg/ kg)	Note
	PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542	4400 .0	33, 88, 482 & 483
	POLYGLYCEROL ESTERS OF FATTY ACIDS	475	5000 .0	XS251
	POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	476	5000 .0	XS251
	POLYSORBATES	432-436	4000 .0	XS251
	PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	477	GMP	XS251
	RIBOFLAVINS	101(i),(ii), (iii) 2021	300 .0	XS251
	SODIUM ALUMINIUM SILICATE	554 2021	570 .0	6
	SORBITAN ESTERS OF FATTY ACIDS	491-495 2016	4000 .0	XS251
	STEVIOLE GLYCOSIDES	960a, 960b, 960c, 960d 2021	330 .0	26, 201 & XS251
	SUCROSE ESTERS	473, 473a, 474 2021	5000 .0	350 & XS251
	TERTIARY BUTYLHYDROQUINONE	319 2021	100 .0	15 & 481
	CALCIUM ALUMINIUM SILICATE	556	570 .0	6, 259
01.6.1 Unripened cheese	ANNATTO EXTRACTS, NORBIXIN- BASED	160b(ii) 2021	GMP	185, 485, XS273
	ASCORBYL ESTERS	304, 305 2021	500 .0	10, XS221, XS273
	ASPARTAME	951 2021	1000 .0	191, 201, 478, XS221, XS262, XS273 & XS275
	CALCIUM SILICATE	552 2021	GMP	488, XS273, XS275
	CANTHAXANTHIN	161g 2021	15 .0	201, XS221, XS273, XS275
	CARAMEL III - AMMONIA CARAMEL	150c 2021	15000 .0	201, XS221, XS273, XS275
	CARAMEL IV - SULFITE AMMONIA CARAMEL	150d 2021	50000 .0	201, XS221, XS273, XS275
	CAROTENES, BETA-, VEGETABLE	160a(ii) 2005	600 .0	
	CAROTENOIDS	160a(i),a(iii),e,f 2021	100 .0	489, 490, XS273

Food Category	Food Additive	INS number	Max, Limit (mg/ kg)	Note
	CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES	141(i),(ii) 2021	50 .0	484, XS273, XS275
	CURCUMIN	100(i) 2021	GMP	493, XS273, XS275
	DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e 2021	10000 .0	497, XS221, XS273
	INDIGOTINE (INDIGO CARMINE)	132 2021	200 .0	3, XS221, XS273, XS275
	LAURIC ARGINATE ETHYL ESTER	243 2021	200 .0	XS221, XS273, XS275
	MAGNESIUM SILICATE, SYNTHETIC	553(i) 2021	GMP	488, XS273, XS275
	NATAMYCIN (PIMARICIN)	235 2021	40 .0	3, 80, 486, XS273, XS275
	NISIN	234 2016	12.5 .0	233
	PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542	4400 .0	33, 487, 495, 496
	POLYSORBATES	432-436 2021	80 .0	38, XS221, XS273, XS275
	PONCEAU 4R (COCHINEAL RED A)	124 2021	100 .0	3, XS221, XS273, XS275
	PROPYLENE GLYCOL ALGINATE	405	5000 .0	XS262
	RIBOFLAVINS	101(i),(ii), (iii)	300 .0	491, XS273, XS275
	SILICON DIOXIDE, AMORPHOUS	551	GMP	3, 488, XS273, XS275
	SORBATES	200, 202, 203	1000 .0	42, 223, 492, 494
	SUNSET YELLOW FCF	110	300 .0	3, XS221, XS273, XS275
	TALC	553(iii)	GMP	3, 488, XS273, XS275
	TARTRATES	334, 335(ii), 337	1500 .0	45 & 351
	TOCOPHEROLS	307a, b, c	200 .0	168, 351, XS221, XS273
	PROPIONIC ACID, SODIUM PROPIONATE, CALCIUM PROPIONATE,	280, 281, 282, 283	3000 .0	(sing ly or in combinati on, expressed as propionic acid)

Food Category	Food Additive	INS number	Max, Limit (mg/ kg)	Note
	GLUCONO DELTA LACTONE	575	GMP	(for channa and paneer only)
	CALCIUM CHLORIDE	509	200 .0	Except cream cheese
	CARRAGEENAN	407	5000 .0	For cream cheese only
	ALGINATE OF SODIUM/POTASSIUM/CALCIUM	401,402, 404	5000 .0	For cream cheese only
	PAPRIKA EXTRACT	160c	GMP	
	CURCUMIN	100	GMP	
	LAURIC ARGINATE ETHYL ESTER	243	200 .0	
01.6.2 Ripened cheese	CANTHAXANTHIN	161g	15 .0	201, XS208, XS221, XS263, XS264, XS265, XS266, XS267, XS268, XS269, XS270, XS271, XS272, XS274, XS276, XS277, XS283
	CURCUMIN	100(i)	GMP	498, XS208, XS278
	LYSOZYME	1105	GMP	XS208, XS274, XS276, XS277, XS278
	NATAMYCIN (PIMARICIN)	235	40 .0	3, 80, XS208, XS274, XS276, XS277, XS278
	NISIN	234	12.5 .0	233, XS208, XS274, XS276, XS277, XS278
	NITRATES	251, 252	35 .0	30, 464, XS208, XS274, XS276, XS277, XS278



Food Category	Food Additive	INS number	Max, Limit (mg/ kg)	Note
01.6.2.1 Ripened cheese, includes rind	SORBATES	200, 202, 203	3000 .0	42, 457, 499, 501, XS208, XS274, XS276, XS277
	CALCIUM CHLORIDE	509	200 .0	
	RIBOFLAVINS		300 .0	
	SODIUM SALTS OF MONO/DI/POLY PHOSPHORIC ACID	339, 450(i, ii, iii), 451(i), 452(i)	9000 .0	Total salt content should not exceed 9000 .0 calculated as phosphorus/carbonates/citrate/chloride
	POTASSIUM SALTS OF MONO/DI/POLY PHOSPHORIC ACID	340, 450 (iv), (v), 451(ii), 452(ii)		
	ANNATTO EXTRACTS, BIXIN-BASED	160b (i)	50 .0	Normal to orange colour
	PROPIONIC ACID, SODIUM PROPIONATE, CALCIUM PROPIONATE,	280, 281, 282, 283	3000 .0	Singly or in combination, expressed as propionic acid
	PAPRIKA EXTRACT	160c	GMP	
01.6.2.1 Ripened cheese, includes rind	ANNATTO EXTRACTS, NORBIXIN- BASED	160b(ii)	100 .0	185, 463, 506, XS208, XS278
	ASCORBYL ESTERS	304, 305	500 .0	10, 112, XS208, XS263, XS264, XS265, XS266, XS267, XS268, XS269, XS270, XS271, XS272, XS274, XS276, XS277, XS278, XS283
	CALCIUM PROPIONATE	282	GMP	3, 460, 503, XS208, XS269, XS274, XS276, XS277, XS278

Food Category	Food Additive	INS number	Max, Limit (mg/ kg)	Note
	CALCIUM SILICATE	552	GMP	459, 461, 502, XS208, XS274, XS276, XS277
	CARAMEL IV - SULFITE AMMONIA CARAMEL	150d	50000 .0	201, XS208, XS263, XS264, XS265, XS266, XS267, XS268, XS269, XS270, XS271, XS272, XS274, XS276, XS277, XS278
	CARMINES	120	125 .0	178, 505, XS208, XS263, XS264, XS265, XS266, XS267, XS268, XS269, XS270, XS271, XS272, XS274, XS276, XS277, XS278
	CAROTENES, BETA-, VEGETABLE	160a(ii)	600 .0	463, XS208, XS278
	CAROTENOIDS	160a(i),a(iii),e,f	100 .0	458, 500, XS208, XS278
	CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES	141(i),(ii)	15 .0	62, XS208, XS263, XS264, XS265, XS266, XS267, XS268, XS269, XS270, XS271, XS272, XS274, XS276, XS277
	DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	10000 .0	XS208, XS263, XS264, XS265, XS266, XS267, XS268, XS269, XS270,

Food Category	Food Additive	INS number	Max, Limit (mg/ kg)	Note
				XS271, XS272, XS274, XS276, XS277, XS278, XS283
	HEXAMETHYLENE TETRAMINE	239	25 .0	66, 298, XS208, XS263, XS264, XS265, XS266, XS267, XS268, XS269, XS270, XS271, XS272, XS274, XS276, XS277, XS278
	LAURIC ARGINATE ETHYL ESTER	243	200 .0	XS208, XS263, XS264, XS265, XS266, XS267, XS268, XS269, XS270, XS271, XS272, XS274, XS276, XS277, XS278, XS283
	MAGNESIUM SILICATE, SYNTHETIC	553(i)	GMP	459, 461, 502, XS208, XS274, XS276, XS277, XS278
	PROPIONIC ACID	280 2021	GMP	3, 460, 503, XS208, XS269, XS274, XS276, XS277, XS278
	RIBOFLAVINS	101(i),(ii), (iii)	300 .0	462,504, XS208, XS265, XS266, XS267, XS268, XS269, XS270, XS271, XS272, XS274, XS276,

Food Category	Food Additive	INS number	Max, Limit (mg/ kg)	Note
				XS277, XS278
	SILICON DIOXIDE, AMORPHOUS	551	GMP	459, 461, 502, XS208, XS274, XS276, XS277, XS278
	SODIUM PROPIONATE	281	GMP	3, 460, 503, XS208, XS269, XS274, XS276, XS277, XS278
	TALC	553(iii)	GMP	459, 461, 502, XS208, XS274, XS276, XS277, XS278
01.6.2.2 Rind of ripened cheese	ALLURA RED AC	129	100 .0	
	BRILLIANT BLUE FCF	133	100 .0	
	CARAMEL III - AMMONIA CARAMEL	150c	50000 .0	
	CARAMEL IV - SULFITE AMMONIA CARAMEL	150d	50000 .0	
	CAROTENES, BETA-, VEGETABLE	160a(ii)	1000 .0	
	CAROTENOIDS	160a(i),a(iii),e,f	500 .0	
	CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES	141(i),(ii)	75 .0	
	GRAPE SKIN EXTRACT	163(ii)	1000 .0	
	INDIGOTINE (INDIGO CARMINE)	132	100 .0	
	IRON OXIDES	172(i)-(iii)	100 .0	
	MICROCRYSTALLINE WAX	905c(i)	30000 .0	
	PONCEAU 4R (COCHINEAL RED A)	124	100 .0	
	RIBOFLAVINS	101(i),(ii), (iii)	300	
01.6.2.3 Cheese powder (for reconstitution; e.g. for cheese sauces)	SUNSET YELLOW FCF	110	300	
	CAROTENES, BETA-, VEGETABLE	160a(ii)	1000 .0	
	CAROTENOIDS	160a(i),a(iii),e,f	100 .0	
	CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES	141(i),(ii)	50 .0	
	PROPYLENE GLYCOL ALGINATE	405	16000 .0	353
01.6.3 Whey cheese	TOCOPHEROLS	307a, b, c	300 .0	
	LAURIC ARGINATE ETHYL ESTER	243	200 .0	

Food Category	Food Additive	INS number	Max, Limit (mg/ kg)	Note
01.6.4 Processed cheese	SORBATES	200, 202, 203	1000 .0	42
	ALLURA RED AC	129	100 .0	
	CAROTENES, BETA-, VEGETABLE	160a(ii)	1000 .0	
	CAROTENOIDS	160a(i),a(iii),e,f	100 .0	
	DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	10000 .0	
	HYDROXYBENZOATES, PARA-IRON OXIDES	214, 218 172(i)-(iii)	300 .0 50 .0	27
	LAURIC ARGINATE ETHYL ESTER	243	200 .0	
	NATAMYCIN (PIMARICIN)	235	40 .0	3 & 80
	NISIN	234	12.5 .0	233
	PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542	9000 .0	33
	POLYGLYCEROL ESTERS OF FATTY ACIDS	475	5000 .0	
	POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	476	500 .0	
	PROPYLENE GLYCOL ALGINATE	405	9000 .0	
	RIBOFLAVINS	101(i),(ii), (iii)	300 .0	
	SODIUM ALUMINIUM PHOSPHATES	541(i),(ii)	1600 .0	6 & 251
	SORBATES	200, 202, 203	3000 .0	42
	SUCROSE ESTERS	473, 473a, 474	3000 .0	
	SUNSET YELLOW FCF	110	200 .0	3
	TARTRATES	334, 335(ii), 337	30000 .0	45
	TOCOPHEROLS	307a, b, c	200 .0	
	CURCUMIN	100	100 .0	
	CHLOROPHYLL	140	100 .0	
	ANNATTO	160(b) (i), (ii)	50 .0	
01.6.4.2 Flavoured processed cheese, including containing fruit, vegetables, meat, etc.	CANTHAXANTHIN	161g	15 .0	
	CARAMEL III - AMMONIA CARAMEL	150c	50000 .0	
	CARAMEL IV - SULFITE AMMONIA CARAMEL	150d	50000 .0	72
	CARMINES	120	100 .0	178
	CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES	141(i),(ii)	50 .0	
	GRAPE SKIN EXTRACT	163(ii)	1000 .0	
	INDIGOTINE (INDIGO CARMINE)	132	100 .0	
	PONCEAU 4R (COCHINEAL RED A)	124	100 .0	

Food Category	Food Additive	INS number	Max. Limit (mg/ kg)	Note
01.6.5 Cheese analogues	ALLURA RED AC	129	100 .0	3
	BRILLIANT BLUE FCF	133	100 .0	3
	CANTHAXANTHIN	161g	15 .0	
	CARAMEL III - AMMONIA CARAMEL	150c	50000 .0	
	CARAMEL IV - SULFITE AMMONIA CARAMEL	150d	50000 .0	201
	CARMINES	120	100 .0	3 & 178
	CAROTENES, BETA-, VEGETABLE	160a(ii)	1000 .0	3
	CAROTENOIDS	160a(i),a(iii),e,f	200 .0	
	CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES	141(i),(ii)	50 .0	
	DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	10000 .0	
	GRAPE SKIN EXTRACT	163(ii)	1000 .0	
	HYDROXYBENZOATES, PARA-INDIGOTINE (INDIGO CARMINE)	214, 218	500 .0	27
		132	200 .0	3
	LAURIC ARGINATE ETHYL ESTER	243	200 .0	
	NATAMYCIN (PIMARICIN)	235	40 .0	3 & 80
	NISIN	234	12.5 .0	
	PHOSPHATES	338; 339(i)-(iii); 340(i)-2012 (iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542	9000 .0	33
	POLYGLYCEROL ESTERS OF FATTY ACIDS	475	5000 .0	
	PONCEAU 4R (COCHINEAL RED A)	124	100 .0	3
	PROPYLENE GLYCOL ALGINATE	405	9000 .0	
	RIBOFLAVINS	101(i),(ii), (iii)	300 .0	
	SORBATES	200, 202, 203	3000 .0	3 & 42
	STEAROYL LACTYLATES	481(i), 482(i)	2000 .0	
	SUCROSE ESTERS	473, 473a, 474	10000 .0	
	SUNSET YELLOW FCF	110	300 .0	3
	TOCOPHEROLS	307a, b, c	400 .0	
	ACESULFAME POTASSIUM	950	350 .0	188
	ASPARTAME	951	1000 .0	191
	SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	500 .0	
01.6.6 Whey protein cheese 01.7 Dairy-based desserts (e.g. pudding, fruit or flavoured yoghurt)	ACETIC ACID, GLACIAL	260	GMP	
	CALCIUM PROPIONATE	282	3000 .0	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 .0	3 & 80

Food Category	Food Additive	INS number	Max, Limit (mg/ kg)	Note
	NISIN	234	12.5 .0	
	PROPIONIC ACID	280	3000 .0	70
	SODIUM PROPIONATE	281	3000 .0	70
	SORBATES	200, 202, 203	3000 .0	42
	ACESULFAME POTASSIUM	950	350 .0	478 & 188
	ADVANTAME	969	10 .0	478
	ALLURA RED AC	129	300 .0	
	AMMONIUM SALTS OF PHOSPHATIDIC ACID	442	5000 .0	231
	ASCORBYL ESTERS	304, 305	500 .0	2 & 10
	ASPARTAME	951	1000 .0	478 & 191
	ASPARTAME-ACESULFAME SALT	962	350 .0	113 & 477
	BENZOATES	210-213	300 .0	13
	BRILLIANT BLUE FCF	133	150 .0	
	CANTHAXANTHIN	161g	15 .0	170
	CARAMEL III - AMMONIA CARAMEL	150c	2000 .0	
	CARAMEL IV - SULFITE AMMONIA CARAMEL	150d	3000 .0	
	CARMINES	120	150 .0	178
	CAROTENES, BETA-, VEGETABLE	160a(ii)	1000 .0	
	CAROTENOIDS	160a(i),a(iii),e,f	100 .0	
	CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES	141(i),(ii)	500 .0	
	CYCLAMATES	952(i), (ii), (iv)	250 .0	17 & 477
	DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	10000 .0	
	ETHYL MALTOL	637	200 .0	
	FAST GREEN FCF	143	100 .0	2
	GRAPE SKIN EXTRACT	163(ii)	200 .0	181
	HYDROXYBENZOATES, PARA-INDIGOTINE (INDIGO CARMINE)	214, 218	120 .0	27
	IRON OXIDES	132	150 .0	
		172(i)-(iii)	100 .0	
	LAURIC ARGINATE ETHYL ESTER	243	200 .0	170
	MALTOL	636	200 .0	
	NEOTAME	961	100 .0	478
	NISIN	234	12.5 .0	233 & 362
	PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542	1500 .0	33
	POLYGLYCEROL ESTERS OF FATTY ACIDS	475	GMP	354 & XS243
	POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	476	5000 .0	XS243
	POLYSORBATES	432-436	3000 .0	
	PONCEAU 4R (COCHINEAL RED A)	124	150 .0	

Food Category	Food Additive	INS number	Max. Limit (mg/ kg)	Note
	PROPYL GALLATE	310	90 .0	2 & 15
	PROPYLENE GLYCOL ALGINATE	405	GMP	
	PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	477	5000 .0	
	RIBOFLAVINS	101(i),(ii), (iii)	300 .0	
	SACCHARINS	954(i)-(iv)	100 .0	477
	SORBATES	200, 202, 203	1000 .0	42
	SORBITAN ESTERS OF FATTY ACIDS	491-495	5000 .0	362
	STEAROYL LACTYLATES	481(i), 482(i)	5000 .0	355
	STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	330 .0	26
	SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	400 .0	478
	SUCROSE ESTERS	473, 473a, 474	5000 .0	
	SUNSET YELLOW FCF	110	300 .0	
	TARTRATES	334, 335(ii), 337	2000 .0	45 & 449
	TOCOPHEROLS	307a, b, c	500 .0	XS243
	BUTYLATED HYDROXYANISOLE (BHA)	320	200 .0	Only for rasgulla dry mixes
	POLYOXYETHYLENE SORBITAN TRISTEARATE	436	GMP	
	POLYOXYETHYLENE SORBYTON MONO LAUREATE	432	GMP	
	POLYOXYETHYLENE SORBYTON MONOSTEARATE	435	GMP	
	DISTARCH GLYCEROL	1411	GMP	
	DISTARCH GLYCEROL ACETYLATED	1432	GMP	
	DISTARCH GLYCEROL HYDROXYPROPYL	1443	GMP	
	MICROCRYSTALLINE CELLULOSE	460 (i)	10000 .0	
	CURCUMIN	100	100 .0	
	ANNATTO	160 b(i), (ii)	100 .0	
	CARMOISINE	122	100 .0	
	ERYTHROSINE	127	50 .0	
	TARTRAZINE	102	100 .0	
01.8 Whey and whey products, excluding whey cheeses	TOCOPHEROLS	307a, b, c	200 .0	
01.8.1 Liquid whey and whey products, excluding whey cheeses	BENZOYL PEROXIDE	928	100 .0	74
	PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542	880 .0	33 & 228



Food Category	Food Additive	INS number	Max. Limit (mg/ kg)	Note
01.8.2 Dried whey and whey products, excluding whey cheeses	BENZOYL PEROXIDE	928	100 .0	147
	CALCIUM CARBONATE	170(i)	10000 .0	
	CALCIUM CHLORIDE	509	GMP	
	CALCIUM HYDROXIDE	526	GMP	
	CALCIUM SILICATE	552	10000 .0	
	HYDROXYPROPYL DISTARCH PHOSPHATE	1442	10000 .0	
	LECITHIN	322(i)	GMP	
	MAGNESIUM CARBONATE	504(i)	10000 .0	
	MAGNESIUM OXIDE	530	10000 .0	
	MAGNESIUM SILICATE, SYNTHETIC	553(i)	10000 .0	
	MICROCRYSTALLINE CELLULOSE (CELLULOSE GEL)	460(i)	10000 .0	
	PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii), (v)-(vii), (ix); 451(i), (ii); 452(i)-(v); 542	4400 .0	33
	POTASSIUM CARBONATE	501(i)	GMP	
	POTASSIUM CHLORIDE	508	GMP	
	POTASSIUM DIHYDROGEN CITRATE	332(i)	GMP	
	POTASSIUM HYDROGEN CARBONATE	501(ii)	GMP	
	POTASSIUM HYDROXIDE	525	GMP	
	POWDERED CELLULOSE	460(ii)	10000 .0	
	SILICON DIOXIDE, AMORPHOUS	551	10000 .0	
	SODIUM ALUMINIUM SILICATE	554	1140 .0	6
	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)	10000 .0	
	TRIPOTASSIUM CITRATE	332(ii)	GMP	
	TRISODIUM CITRATE	331(iii)	GMP	

TABLE 2				
02.0 Fats and oils, and fat emulsions				
02.1.1 Butter oil, anhydrous milkfat, ghee	ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	10 .0	8, 508
	ASCORBYL ESTERS	304, 305	500 .0	10 & 171
	BUTYLATED HYDROXYANISOLE	320	175 .0	15, 133, 171, 514
	BUTYLATED HYDROXYTOLUENE	321	75 .0	15, 133, 171, 514
	CITRIC ACID	330	GMP	171
	LECITHIN	322(i)	GMP	507
	MONO- AND DI-GLYCERIDES OF FATTY ACIDS	471	GMP	507
	PROPYL GALLATE	310	100 .0	15, 133, 171, 514
	SODIUM DIHYDROGEN CITRATE	331(i)	GMP	171
	TERTIARY BUTYLHYDROQUINONE	319	120 .0	15, 171, 514
	TOCOPHEROLS	307a, b, c	500 .0	171, 513
	TRICALCIUM CITRATE	333(iii)	GMP	507
	TRIPOTASSIUM CITRATE	332(ii)	GMP	507
	TRISODIUM CITRATE	331(iii)	GMP	171
	GALLATE(OCTYL/ETHYL/DODECYL)	311, 313, 312	100 .0	
02.1.2 Vegetable oils and fats	ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	10 .0	8, 508, 509, XS33, XS210
	ASCORBYL ESTERS	304, 305	500 .0	10, 511, XS33
	BUTYLATED HYDROXYANISOLE	320	200 .0	15, 130, 511, 515, XS33
	BUTYLATED HYDROXYTOLUENE	321	200 .0	15, 130, 511, 515, XS33
	CAROTENES, BETA-, VEGETABLE	160a(ii)	1000 .0	509, 517, XS33, XS210
	CAROTENOIDS	160a(i), a(iii), e, f	25 .0	509, 508, XS33, XS210
	CITRIC ACID	330	GMP	15, 511, XS33
	CITRIC AND FATTY ACID ESTERS OF GLYCEROL	472c	100 .0	511, 520, XS33
	CURCUMIN	100(i)	5 .0	509, 508, XS33, XS210
	DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	10000 .0	XS19, XS33, XS210
	GUAIAC RESIN	314	1000 .0	XS19, XS33, XS210
	ISOPROPYL CITRATES	384	200 .0	511, 520, XS33
	LECITHIN	322(i)	GMP	511, 519, XS33
	POLYDIMETHYLSILOXANE	900a	10 .0	511, 524, XS33
	POLYSORBATES	432-436	5000 .0	102, XS19, XS33, XS210
	PROPYL GALLATE	310	200 .0	15, 130, 511, 515, XS33

	OCTYL GALLATE	311	200	
	DODECYL GALLATE	312	200	
	PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	477	10000 .0	XS19, XS33, XS210
	SODIUM DIHYDROGEN CITRATE	331(i)	GMP	511, XS33
	STEARYL CITRATE	484	GMP	XS19, XS33, XS210
	TERTIARY BUTYLHYDROQUINONE	319	200 .0	15, 130, 511, 515, XS33
	THIODIPROPIONATES	388, 389	200 .0	46, 511, XS33
	TOCOPHEROLS	307a, b, c	GMP	357, 511
	TRICALCIUM CITRATE	333(iii)	GMP	511, XS33
	TRIPOTASSIUM CITRATE	332(ii)	GMP	511, XS33
	TRISODIUM CITRATE	331(iii)	GMP	511, XS33
	TARTARIC ACID	334	GMP	15,277
	PHOSPHORIC ACID	338	100 .0	Singly or in combination
	LACTIC AND FATTY ACID ESTERS OF GLYCEROL	472b	10000 .0	408
	MONO AND DIGLYCERIDES OF FATTY ACIDS	471	GMP	408
	POLYGLYCEROL ESTERS OF FATTY ACID	475	5000 .0	408
	ASCORBIC ACID	300	GMP	
02.1.3 Lard, tallow, fish oil, and other animal fats	ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	10 .0	8, 512, XS329
	ASCORBIC ACID, L-	300	GMP	XS19, XS211
	ASCORBYL ESTERS	304, 305	500 .0	10, 526
	BUTYLATED HYDROXYANISOLE	320	200 .0	15, 130, 516
	BUTYLATED HYDROXYTOLUENE	321	200 .0	15, 130, 516
	CAROTENES, BETA-, VEGETABLE	160a(ii)	1000 .0	518, XS329
	CAROTENOIDS	160a(i),a(iii),e,f	25 .0	512, XS329
	CITRIC ACID	330	GMP	
	CITRIC AND FATTY ACID ESTERS OF GLYCEROL	472c	100 .0	521
	CURCUMIN	100(i)	5 .0	512, XS329
	DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	10000 .0	XS19, XS211
	FAST GREEN FCF	143	GMP	XS19, XS211, XS329
	GUAIAIC RESIN	314	1000 .0	XS19, XS211
	INDIGOTINE (INDIGO CARMINE)	132	300 .0	XS19, XS211, XS329
	ISOPROPYL CITRATES	384	200 .0	521
	LECITHIN	322(i)	GMP	
	MONO- AND DI-GLYCERIDES OF FATTY ACIDS	471	GMP	525
	POLYDIMETHYLSILOXANE	900a	10 .0	523, XS211
	POLYSORBATES	432-436	5000 .0	102, XS19, XS211
	PROPYL GALLATE	310	200 .0	15, 130, 516

	PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	477	10000 .0	XS19, XS211
	SODIUM DIHYDROGEN CITRATE	331(i)	GMP	522, XS329
	STEARYL CITRATE	484	GMP	XS19, XS211
	SUNSET YELLOW FCF	110	300 .0	XS19, XS211, XS329
	TERTIARY BUTYLHYDROQUINONE	319	200 .0	15, 130, 516
	THIODIPROPIONATES	388, 389	200 .0	46, XS211
	TOCOPHEROLS	307a, b, c	GMP	527
	TRICALCIUM CITRATE	333(iii)	GMP	507, XS211
	TRIPOTASSIUM CITRATE	332(ii)	GMP	507, XS211
	TRISODIUM CITRATE	331(iii)	GMP	522, XS329
	ASCORBIC ACID	300	GMP	
	TARTARIC ACID	334	GMP	
	PHOSPHORIC ACID	338	100 .0	
02.2 Fat emulsions mainly of type water-in-oil				
02.2.1 Butter	ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	20 .0	8
	CALCIUM HYDROXIDE	526	GMP	
	CAROTENES, BETA-, VEGETABLE	160a(ii)	600 .0	
	CAROTENOIDS	160a(i), a(iii), e, f	35 .0	146 & 291
	PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii), (v)-(vii), (ix); 451(i), (ii); 452(i)-(v); 542	880 .0	33 & 34
	SODIUM CARBONATE	500(i)	GMP	
	SODIUM HYDROGEN CARBONATE	500(ii)	GMP	
	SODIUM HYDROXIDE	524	GMP	
	CURCUMIN	100	100 .0	
02.2.2 Fat spreads, dairy fat spreads and blended spreads	ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	100 .0	8
	ASCORBYL ESTERS	304, 305	500 .0	10
	BENZOATES	210-213	1000 .0	13, 529
	BUTYLATED HYDROXYANISOLE	320	200 .0	15 & 130
	BUTYLATED HYDROXYTOLUENE	321	200 .0	15 & 130
	CANTHAXANTHIN	161g	15 .0	214 & 215
	CARAMEL II - SULFITE CARAMEL	150b	500 .0	528
	CARAMEL III - AMMONIA CARAMEL	150c	500 .0	
	CARAMEL IV - SULFITE AMMONIA CARAMEL	150d	500 .0	214
	CARMINES	120	500 .0	178
	CAROTENES, BETA-, VEGETABLE	160a(ii)	1000 .0	
	CAROTENOIDS	160a(i), a(iii), e, f	35 .0	
	CURCUMIN	100(i)	10 .0	528
	DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	10000 .0	
	ETHYLENE DIAMINE TETRA ACETATES	385, 386	100 .0	21
	HYDROXYBENZOATES, PARA-ISOPROPYL CITRATES	214, 218	300 .0	27, XS256
		384	100 .0	
	LAURIC ARGINATE ETHYL ESTER	243	200 .0	214 & 215

	PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542	2200 .0	33, 530
	POLYDIMETHYLSILOXANE	900a	10 .0	152
	POLYGLYCEROL ESTERS OF FATTY ACIDS	475	5000 .0	359
	POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	476	4000 .0	359
	POLYSORBATES	432-436	10000 .0	360 & 364
	PROPYL GALLATE	310	200 .0	15 & 130
	PROPYLENE GLYCOL ALGINATE	405	3000 .0	359
	PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	477	20000 .0	
	RIBOFLAVINS	101(i),(ii), (iii)	300 .0	
	SODIUM DIACETATE	262(ii)	1000 .0	XS253
	SORBATES	200, 202, 203	2000 .0	42, 529
	SORBITAN ESTERS OF FATTY ACIDS	491-495	10000 .0	359
	STEAROYL LACTYLATES	481(i), 482(i)	10000 .0	
	STEARYL CITRATE	484	100 .0	15
	SUCROSE ESTERS	473, 473a, 474	10000 .0	360
	TARTRATES	334, 335(ii), 337	GMP	45 & 361
	TERTIARY BUTYLHYDROQUINONE	319	200 .0	15 & 130
	THERMALLY OXIDIZED SOYA BEAN OIL INTERACTED WITH MONO- AND DIGLYCERIDES OF FATTY ACIDS	479	5000 .0	531
	THIODIPROPIONATES	388, 389	200 .0	46
	TOCOPHEROLS	307a, b, c	GMP	
	LECITHINS	322(i), (ii)	GMP	
	GUAIAC RESIN	314	1000 .0	
	CURCUMIN	100	100 .0	
02.3 Fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions	ASCORBYL ESTERS	304, 305	500 .0	10
	BENZOATES	210-213	1000 .0	13
	BRILLIANT BLUE FCF	133	100 .0	
	BUTYLATED HYDROXYANISOLE	320	200 .0	15 & 130
	BUTYLATED HYDROXYTOLUENE	321	200 .0	15 & 130
	CANTHAXANTHIN	161g	15 .0	
	CARAMEL III - AMMONIA CARAMEL	150c	20000 .0	
	CARMINES	120	500 .0	178
	CAROTENES, BETA-, VEGETABLE CAROTENOIDS	160a(ii) 160a(i),a(iii),e,f	1000 .0 200 .0	
	DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	10000 .0	
	HYDROXYBENZOATES, PARA- INDIGOTINE (INDIGO CARMINE)	214, 218 132	300 .0 300 .0	27
	PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542	2200 .0	33

		(iii),(v)-(vii), (ix);		
		451(i),(ii); 452(i)-(v);		
		542		
	POLYGLYCEROL ESTERS OF FATTY ACIDS	475	20000 .0	363
	POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	476	10000 .0	
	POLYSORBATES	432-436	5000 .0	102
	PROPYL GALLATE	310	200 .0	15 & 130
	PROPYLENE GLYCOL ALGINATE	405	3000 .0	
	PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	477	30000 .0	
	RIBOFLAVINS	101(i),(ii), (iii)	300 .0	
	SODIUM DIACETATE	262(ii)	1000 .0	
	SORBATES	200, 202, 203	1000 .0	42
	SORBITAN ESTERS OF FATTY ACIDS	491-495	5000 .0	363
	STEAROYL LACTYLATES	481(i), 482(i)	3000 .0	
	SUCROSE ESTERS	473, 473a, 474	5000 .0	102 & 363
	TARTRATES	334, 335(ii), 337	100 .0	45
	TERTIARY BUTYLHYDROQUINONE	319	200 .0	15 & 130
	TOCOPHEROLS	307a, b, c	900 .0	
	NEOTAME	961	10 .0	
	ACESULFAME POTASSIUM	950	1000 .0	188
	ASPARTAME	951	1000 .0	191
02.4 Fat-based desserts excluding dairy-based dessert products of food category 01.7	ACESULFAME POTASSIUM	950	350 .0	188 & 478
	ALLURA RED AC	129	300 .0	
	ASCORBYL ESTERS	304, 305	80 .0	10
	ASPARTAME	951	1000 .0	191 & 478
	ASPARTAME-ACESULFAME SALT	962	350 .0	113 & 477
	BENZOATES	210-213	1000 .0	13
	BRILLIANT BLUE FCF	133	150 .0	
	BUTYLATED HYDROXYANISOLE	320	200 .0	15 & 130
	BUTYLATED HYDROXYTOLUENE	321	200 .0	15 & 130
	CANTHAXANTHIN	161g	100 .0	
	CARAMEL III - AMMONIA CARAMEL	150c	20000 .0	
	CARAMEL IV - SULFITE AMMONIA CARAMEL	150d	20000 .0	
	CARMINES	120	150 .0	178
	CAROTENES, BETA-, VEGETABLE	160a(ii)	1000 .0	
	CAROTENIDS	160a(i),a(iii),e,f	150 .0	
	CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES	141(i),(ii)	500 .0	
	CYCLAMATES	952(i), (ii), (iv)	250 .0	17 & 477
	DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	5000 .0	
	FAST GREEN FCF	143	100 .0	
	GRAPE SKIN EXTRACT	163(ii)	200 .0	181
	INDIGOTINE (INDIGO CARMINE)	132	150 .0	
	IRON OXIDES	172(i)-(iii)	350 .0	
	NEOTAME	961	100 .0	478

	PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii), (v)-(vii), (ix); 451(i), (ii); 452(i)-(v); 542	1500 .0	33
	POLYGLYCEROL ESTERS OF FATTY ACIDS	475	10000 .0	
	POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	476	2000 .0	
	POLYSORBATES	432-436	3000 .0	102
	PONCEAU 4R (COCHINEAL RED A)	124	50 .0	
	PROPYL GALLATE	310	200 .0	15 & 130
	PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	477	40000 .0	
	RIBOFLAVINS	101(i), (ii), (iii)	300 .0	
	SACCHARINS	954(i)-(iv)	100 .0	477
	SODIUM DIACETATE	262(ii)	1000 .0	
	SORBATES	200, 202, 203	1000 .0	42
	SORBITAN ESTERS OF FATTY ACIDS	491-495	10000 .0	
	STEAROYL LACTYLATES	481(i), 482(i)	5000 .0	
	STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	330 .0	26
	SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	400 .0	478
	SUCROSE ESTERS	473, 473a, 474	5000 .0	
	SUNSET YELLOW FCF	110	50 .0	
	TARTRATES	334, 335(ii), 337	100 .0	45
	TERTIARY BUTYLHYDROQUINONE	319	200 .0	15 & 130
	TOCOPHEROLS	307a, b, c	200 .0	
	PROPYLENE GLYCOL ALGINATE	405	10g/kg	
	POLYOXETHYLENE SORBITAN MONOLAUREATE	432	10g/kg	
	POLYOXETHYLENE SORBITAN TRISTEARATE	436	10g/kg	
	POLYOXETHYLENE SORBITAN MONOLSTEARATE	435	10g/kg	
	CURCUMIN	100	100 .0	
	ANNATTO	160b	100 .0	
	BETA APO -8- CAROTENAL	160e	100 .0	
	METHYL ESTER OF BETA APO- 8- CAROTENAL	160f		
	TARTRATES	334, 335(ii), 337	1g/kg	

TABLE 3

03.0 Edible ices, including sherbet and sorbet	ACESULFAME POTASSIUM	950	800 .0	478 & 188
	ADVANTAME	969	10 .0	478
	ALITAME	956	100 .0	477
	ALLURA RED AC	129	150 .0	
	ASCORBYL ESTERS	304, 305	200 .0	10 & 15
	ASPARTAME	951	1000 .0	478 & 191
	ASPARTAME-ACESULFAME SALT	962	1000 .0	119 & 477
	BRILLIANT BLUE FCF	133	150 .0	
	BUTYLATED HYDROXYANISOLE	320	200 .0	15 & 195
	BUTYLATED HYDROXYTOLUENE	321	100 .0	15 & 195
	CARAMEL III - AMMONIA CARAMEL	150c	GMP	
	CARAMEL IV - SULFITE AMMONIA CARAMEL	150d	3000 .0	
	CARMINES	120	150 .0	178
	CAROTENES, BETA-, VEGETABLE	160a(ii)	1000 .0	
	CAROTENOIDS	160a(i), a(iii), e, f	200 .0	
	CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES	141(i), (ii)	500 .0	
	CYCLAMATES	952(i), (ii), (iv)	250 .0	17 & 477
	DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	1000 .0	
	ETHYL MALTOL	637	200 .0	
	FAST GREEN FCF	143	100 .0	
	GRAPE SKIN EXTRACT	163(ii)	100 .0	181
	INDIGOTINE (INDIGO CARMINE)	132	150 .0	
	IRON OXIDES	172(i)-(iii)	300 .0	
	MALTOL	636	200 .0	
	NEOTAME	961	100 .0	478
	PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii), (v)-(vii), (ix); 451(i), (ii); 452(i)-(v); 542	7500 .0	33
	POLYGLYCEROL ESTERS OF FATTY ACIDS	475	10000 .0	
	POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	476	5000 .0	
	POLYSORBATES	432-436	1000 .0	
	PONCEAU 4R (COCHINEAL RED A)	124	100 .0	
	PROPYLENE GLYCOL ALGINATE	405	10000 .0	
	PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	477	5000 .0	
	RIBOFLAVINS	101(i), (ii), (iii)	500 .0	
	SACCHARINS	954(i)-(iv)	100 .0	477
	SORBITAN ESTERS OF FATTY ACIDS	491-495	1000 .0	
	STEAROYL LACTYLATES	481(i), 482(i)	5000 .0	15
	STEVIOLE GLYCOSIDES	960a, 960b, 960c, 960d	270 .0	26
	SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	320 .0	478
	SUCROSE ESTERS	473, 473a, 474	5000 .0	



	SUNSET YELLOW FCF	110	100 .0	
	TARTRATES	334, 335(ii), 337	4000 .0	45
	TERTIARY BUTYLHYDROQUINONE	319	200 .0	15 & 195
	TOCOPHEROLS	307a, b, c	500 .0	15
	CURCUMIN	100	100 .0	
	ANNATTO	160b	100 .0	
	CANTHAXANTHIN	161g	100 .0	
	CARMOISINE	122	50 .0	
	ERYTHROSINE	127	100 .0	
	TARTRAZINE	102	1000 .0	



TABLE 4

04.0 Fruits and vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds				
04.1.1.2 Surface-treated fresh fruit	ACETIC AND FATTY ACID ESTERS OF GLYCEROL	472a	GMP	454
	ACETYLATED DISTARCH PHOSPHATE	1414	GMP	454
	AGAR	406	GMP	453 & 454
	ALGINIC ACID	400	GMP	454
	AMMONIUM ALGINATE	403	GMP	454
	BEESWAX	901	GMP	
	CALCIUM ALGINATE	404	GMP	454
	CANDELILLA WAX	902	GMP	
	CARMINES	120	500 .0	4, 16 & 178
	CARNAUBA WAX	903	400 .0	
	CARRAGEENAN	407	GMP	454
	GLYCEROL ESTER OF WOOD ROSIN	445(iii)	110 .0	
	GUM ARABIC (ACACIA GUM)	414	GMP	453 & 454
	HYDROXYPROPYL CELLULOSE	463	GMP	454
	HYDROXYPROPYL METHYL CELLULOSE	464	GMP	454
	IRON OXIDES	172(i)-(iii)	1000 .0	4 & 16
	LECITHIN	322(i)	GMP	454
	MICROCRYSTALLINE WAX	905c(i)	50 .0	
	MONO- AND DI-GLYCERIDES OF FATTY ACIDS	471	GMP	453
	ORTHO-PHENYLPHENOLS	231, 232	12 .0	49
	PECTINS	440	GMP	454
	POLYETHYLENE GLYCOL	1521	GMP	
	POLYVINYLPIRROLIDONE	1201	GMP	
	RIBOFLAVINS	101(i), (ii), (iii)	300 .0	4 & 16
	SALTS OF MYRISTIC, PALMITIC AND STEARIC ACIDS WITH AMMONIA, CALCIUM, POTASSIUM AND SODIUM	470(i)	GMP	71 & 454
	SALTS OF OLEIC ACID WITH CALCIUM, POTASSIUM AND SODIUM	470(ii)	GMP	454
	SHELLAC, BLEACHED	904	GMP	
	SODIUM ALGINATE	401	GMP	453 & 454
	SUCROSE ESTERS	473, 473a, 474	1500 .0	454
	SULFITES	220-225, 539	30 .0	44 & 204
	SODIUM ORTHOPHENYLPHENOL	232	12 .0	49
04.1.1.3 Peeled or cut fresh fruit	CALCIUM ASCORBATE	302	GMP	
	CARBON DIOXIDE	290	GMP	59
	NITROGEN	941	GMP	59
	NITROUS OXIDE	942	GMP	
	SODIUM ASCORBATE	301	GMP	
	POTASSIUM ASCORBATE	303	GMP	
	CALCIUM CHLORIDE,	509	350 .0	
	CALCIUM LACTATE	327	350 .0	
	CALCIUM GLUCONATE	578	350 .0	
	CALCIUM	170 (i)	350 .0	

	CARBONATE			
	CITRIC ACID	330	GMP	
	ASCORBIC ACID	300	GMP	
	POTASSIUM CARBONATE	501	GMP	
04.1.2 Processed fruit	CARNAUBA WAX	903	GMP	
04.1.2.1 Frozen fruit	ACESULFAME POTASSIUM	950	500 .0	188, 478 & 358
	ASPARTAME	951	2000 .0	191, 478, & 358
	NEOTAME	961	100 .0	478 & 358
	SUCRALOSE (TRICHLOROGLACTOSUCROSE)	955	400 .0	478 & 358
	SULFITES	220-225, 539	500 .0	44 & 155
04.1.2.2 Dried fruit	ASCORBYL ESTERS	304, 305	80 .0	10
	BENZOATES	210-213	800 .0	13
	DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	10000 .0	
	ETHYLENE DIAMINE TETRA ACETATES	385, 386	265 .0	21
	HYDROGENATED POLY-1-DECENES	907	2000 .0	
	HYDROXYBENZOATES, PARA-LAURIC ARGINATE ETHYL ESTER	214, 218 243	800 .0 200 .0	27
	MINERAL OIL, HIGH VISCOSITY	905d	5000 .0	
	MINERAL OIL, MEDIUM VISCOSITY	905e	5000 .0	
	SORBATES	200, 202, 203	500 .0	42
	SULFITES	220-225, 539 2011	1000 .0	44, 135 & 218
	TOCOPHEROLS	307a, b, c 2018	200 .0	XS67, XS130
	CALCIUM PHOSPHATE	341(i)	20000 .0	
	MAGNESIUM PHOSPHATE	343(ii)	20000 .0	
	TARTARIC ACID, L (+)	334	GMP	
04.1.2.3 Fruit in vinegar, oil, or brine	ACESULFAME POTASSIUM	950	200 .0	144 & 188
	ASPARTAME	951	300 .0	144 & 191
	BENZOATES	210-213	1000 .0	13
	CARAMEL III - AMMONIA CARAMEL	150c	200 .0	
	CARAMEL IV - SULFITE AMMONIA CARAMEL	150d	7500 .0	
	CAROTENES, BETA-, VEGETABLE	160a(ii)	1000 .0	
	CAROTENOIDS	160a(i), a(iii), e, f	1000 .0	
	CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES	141(i), (ii)	100 .0	62
	DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	1000 .0	
	ETHYLENE DIAMINE TETRA ACETATES	385, 386	250 .0	21
	GRAPE SKIN EXTRACT	163(ii)	1500 .0	
	HYDROXYBENZOATES, PARA-NEOTAME	214, 218 961	250 .0 100 .0	27 144
	PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii);	2200 .0	33

		450(i)-(iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542		
	POLYDIMETHYLSILOXANE	900a	10 .0	
	SACCHARINS	954(i)-(iv)	160 .0	144
	SORBATES	200, 202, 203	1000 .0	42
	STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	100 .0	26
	SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	180 .0	144
	SULFITES	220-225, 539	100 .0	44
	TARTRATES	334, 335(ii), 337	1000 .0	45
04.1.2.4 Canned or bottled (pasteurized) fruit	ACESULFAME POTASSIUM	950	350 .0	188, 478 & XS319
	ASPARTAME	951	1000 .0	191, 478 & XS319
	ASPARTAME-ACESULFAME SALT	962	350 .0	113, 477 & XS319
	BRILLIANT BLUE FCF	133	200 .0	267
	CARAMEL III - AMMONIA CARAMEL	150c	200 .0	267
	CARAMEL IV - SULFITE AMMONIA CARAMEL	150d	7500 .0	267
	CARMINES	120	200 .0	104 & 178
	CAROTENES, BETA-, VEGETABLE	160a(ii)	1000 .0	104
	CAROTENOIDS	160a(i), a(iii), e, f	200 .0	104
	CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES	141(i),(ii)	100 .0	62 & 267
	CYCLAMATES	952(i), (ii), (iv)	1000 .0	17, 477 & XS319
	FAST GREEN FCF	143	200 .0	267
	GRAPE SKIN EXTRACT	163(ii)	1500 .0	181 & 267
	IRON OXIDES	172(i)-(iii)	300 .0	267
	NEOTAME	961	33 .0	478 & XS319
	POLYDIMETHYLSILOXANE	900a	10 .0	266
	PONCEAU 4R (COCHINEAL RED A)	124	300 .0	267
	RIBOFLAVINS	101(i),(ii), (iii)	300 .0	267
	SACCHARINS	954(i)-(iv)	200 .0	477 & XS319
	STANNOUS CHLORIDE	512	20 .0	43 & 141
	STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	330 .0	26 & XS319
	SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	400 .0	478 & XS319
	CANTHAXANTHIN	161g	200 .0	
	CARMOISINE	122	200 .0	
	ERYTHROSINE	127	100 .0	
	SAFFRON		GMP	
04.1.2.5 Jams, jellies, marmalades	ACESULFAME POTASSIUM	950	1000 .0	478 & 188
	ADVANTAME	969	10 .0	478 & XS296
	ALLURA RED AC	129	100 .0	
	ASPARTAME	951	1000 .0	478 & 191
	ASPARTAME-ACESULFAME SALT	962	1000 .0	119 & 477
	BENZOATES	210-213	1000 .0	13
	BRILLIANT BLUE FCF	133	200 .0	
	CANTHAXANTHIN	161g	200 .0	5
	CARAMEL III - AMMONIA	150c	200 .0	

	CARAMEL			
	CARAMEL IV - SULFITE AMMONIA	150d	1500 .0	
	CARAMEL			
	CARMINES	120	200 .0	178
	CAROTENES, BETA-, VEGETABLE	160a(ii)	1000 .0	
	CAROTENIDS	160a(i),a(iii),e,f	200 .0	
	CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES	141(i),(ii)	200 .0	
	CYCLAMATES	952(i), (ii), (iv)	1000 .0	17 & 477
	ETHYLENE DIAMINE TETRA ACETATES	385, 386	130 .0	21
	FAST GREEN FCF	143	400 .0	
	GRAPE SKIN EXTRACT	163(ii)	500 .0	181
	HYDROXYBENZOATES, PARA- INDIGOTINE (INDIGO CARMINE)	214, 218	250 .0	27
		132	300 .0	
	IRON OXIDES	172(i)-(iii)	200 .0	
	NEOTAME	961	70 .0	478
	POLYDIMETHYLSILOXANE	900a	30 .0	
	PONCEAU 4R (COCHINEAL RED A)	124	200 .0	
	PROPYLENE GLYCOL ALGINATE	405	5000 .0	409, XS296
	RIBOFLAVINS	101(i),(ii), (iii)	200 .0	
	SACCHARINS	954(i)-(iv)	200 .0	477
	SORBATES	200, 202, 203	1000 .0	42
	STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	360 .0	26
	SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	400 .0	478
	SULFITES	220-225, 539	100 .0	44
	SUNSET YELLOW FCF	110	300 .0	
	TARTRATES	334, 335(ii), 337	GMP	45
	CARMOISINE	122	200 .0	
	CURCUMIN	100	100 .0	
	TARTRAZINE	102	200 .0	
	LUTEIN	161b	100.0	except chestnut purée
04.1.2.6 Fruit-based spreads (e.g. chutney) excluding products of food category	ACESULFAME POTASSIUM	950	1000 .0	478 & 188
	ADVANTAME	969	10 .0	478 & XS160
	ASPARTAME	951	1000 .0	478 & 191
	ASPARTAME-ACESULFAME SALT	962	1000 .0	119, 477 & XS160
	BENZOATES	210-213	1000 .0	13
	BRILLIANT BLUE FCF	133	100 .0	
	CANTHAXANTHIN	161g	15 .0	
	CARAMEL III - AMMONIA CARAMEL	150c	500 .0	
	CARAMEL IV - SULFITE AMMONIA CARAMEL	150d	500 .0	
	CARMINES	120	500 .0	178
	CAROTENES, BETA-, VEGETABLE	160a(ii)	500 .0	
	CAROTENIDS	160a(i),a(iii),e,f	500 .0	
	CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES	141(i),(ii)	150 .0	
	CYCLAMATES	952(i), (ii), (iv)	2000 .0	17 & 477
	DIACETYL TARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	5000 .0	
	ETHYLENE DIAMINE TETRA ACETATES	385, 386	100 .0	21

	FAST GREEN FCF	143	100 .0	
	GRAPE SKIN EXTRACT	163(ii)	500 .0	181
	HYDROXYBENZOATES, PARA-INDIGOTINE (INDIGO CARMINE)	214, 218	1000 .0	27
	IRON OXIDES	132	300 .0	
	IRON OXIDES	172(i)-(iii)	500 .0	
	NEOTAME	961	70 .0	478
	PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii), (v)-(vii), (ix); 451(i), (ii); 452(i)-(v); 542	1100 .0	33
	POLYDIMETHYLSILOXANE	900a	10 .0	
	PONCEAU 4R (COCHINEAL RED A)	124	500 .0	
	RIBOFLAVINS	101(i), (ii), (iii)	500 .0	
	SACCHARINS	954(i)-(iv)	200 .0	477
	SORBATES	200, 202, 203	1000 .0	42
	STEVIOLE GLYCOSIDES	960a, 960b, 960c, 960d	330 .0	26
	SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	400 .0	478
	SUNSET YELLOW FCF	110	300 .0	
	TOCOPHEROLS	307a, b, c	GMP	XS160
	ANNATTO	160b	GMP	
	CURCUMIN	100	GMP	
	TARTARIC ACID, L (+)	334	GMP	
	ASCORBYL PALMITATE	304	200 .0	
	TBHQ	319	200 .0	
	LUTEIN	161b	100.0	31
04.1.2.7 Candied fruit	ACESULFAME POTASSIUM	950	500 .0	188 & 478
	ALLURA RED AC	129	300 .0	
	ASPARTAME	951	2000 .0	191 & 478
	BENZOATES	210-213	1000 .0	13
	BRILLIANT BLUE FCF	133	200 .0	
	CARAMEL III - AMMONIA CARAMEL	150c	200 .0	
	CARAMEL IV - SULFITE AMMONIA CARAMEL	150d	7500 .0	
	CARMINES	120	200 .0	178
	CAROTENES, BETA-, VEGETABLE	160a(ii)	1000 .0	
	CAROTENOIDS	160a(i), a(iii), e, f	200 .0	
	CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES	141(i), (ii)	250 .0	
	DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	1000 .0	
	ERYTHROSINE	127	200 .0	54
	FAST GREEN FCF	143	200 .0	
	GRAPE SKIN EXTRACT	163(ii)	1000 .0	
	HYDROXYBENZOATES, PARA-INDIGOTINE (INDIGO CARMINE)	214, 218	1000 .0	27
	IRON OXIDES	132	200 .0	
	IRON OXIDES	172(i)-(iii)	250 .0	
	NEOTAME	961	100 .0	478

	PHOSPHATES	338; 339(i)-(iii); 340(i)- (iii); 341(i)-(iii); 342(i)- (ii); 343(i)-(iii); 450(i)- (iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542	10 .0	33
	PONCEAU 4R (COCHINEAL RED A)	124	200 .0	
	RIBOFLAVINS	101(i),(ii), (iii)	300 .0	
	SORBATES	200, 202, 203	500 .0	42
	STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	40 .0	26
	SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	1500 .0	478
	SULFITES	220-225, 539	100 .0	44
	SUNSET YELLOW FCF	110	200 .0	
	TARTRATES	334, 335(ii), 337	GMP	45
	ANNATTO	160b	200 .0	
	CURCUMIN	100	200 .0	
	TARTRAZINE	102	200 .0	
	ACESULFAME POTASSIUM	950	350 .0	478 & 188
	ADVANTAME	969	10 .0	478, XS240 & XS314R
	ALLURA RED AC	129	300 .0	182
04.1.2.8 Fruit preparations, including pulp, purees, fruit toppings and coconut milk	ASPARTAME	951	1000 .0	478 & 191
	ASPARTAME-ACESULFAME SALT	962	350 .0	113 & 477
	BENZOATES	210-213	1000 .0	13
	BRILLIANT BLUE FCF	133	100 .0	182
	CARAMEL III - AMMONIA CARAMEL	150c	7500 .0	182
	CARAMEL IV - SULFITE AMMONIA CARAMEL	150d	7500 .0	182
	CARMINES	120	500 .0	178 & 182
	CAROTENES, BETA-, VEGETABLE	160a(ii)	100 .0	182
	CAROTENOIDS	160a(i),a(iii),e,f	100 .0	182
	CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES	141(i),(ii)	100 .0	62 & 182
	CYCLAMATES	952(i), (ii), (iv)	250 .0	17 & 477
	DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	2500 .0	
	FAST GREEN FCF	143	100 .0	182
	GRAPE SKIN EXTRACT	163(ii)	500 .0	179, 181 & 182
	HYDROXYBENZOATES, PARA-	214, 218	800 .0	27
	INDIGOTINE (INDIGO CARMINE)	132	150 .0	182
	NEOTAME	961	100 .0	478
	PHOSPHATES	338; 339(i)-(iii); 340(i)- (iii); 341(i)-(iii); 342(i)- (ii); 343(i)-(iii); 450(i)- (iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542	350 .0	33
	POLYGLYCEROL ESTERS OF FATTY ACIDS	475	5000 .0	XS240 & XS314R
	POLYSORBATES	432-436	1000 .0	154

	PONCEAU 4R (COCHINEAL RED A)	124	50 .0	182
	PROPYLENE GLYCOL	1520	2000 .0	XS240 & XS314R
	PROPYLENE GLYCOL ALGINATE	405	5000 .0	XS240 & XS314R
	PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	477	40000 .0	
	RIBOFLAVINS	101(i),(ii), (iii)	300 .0	182
	SACCHARINS	954(i)-(iv)	200 .0	477
	SORBATES	200, 202, 203	1000 .0	42
	SORBITAN ESTERS OF FATTY ACIDS	491-495	5000 .0	XS240 & XS314R
	STEAROYL LACTYLATES	481(i), 482(i)	2000 .0	XS240 & XS314R
	STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	330 .0	26
	SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	400 .0	478
	SUCROSE ESTERS	473, 473a, 474	1500 .0	XS314R
	SULFITES	220-225, 539	100 .0	44 & 206
	SUNSET YELLOW FCF	110	300 .0	182
	TOCOPHEROLS	307a, b, c	150 .0	XS240 & XS314R
	CURCUMIN	100	GMP	
	PAPRIKA OLEORESIN	160c(i)	GMP	
04.1.2.9 Fruit-based desserts, incl. fruit-flavoured water-based desserts	ACESULFAME POTASSIUM	950	350 .0	478 & 188
	ADVANTAME	969	10 .0	478
	ALLURA RED AC	129	300 .0	
	ASCORBYL ESTERS	304, 305	500 .0	2 & 10
	ASPARTAME	951	1000 .0	478 & 191
	ASPARTAME-ACESULFAME SALT	962	350 .0	113 & 477
	BENZOATES	210-213	1000 .0	13
	BRIILLANT BLUE FCF	133	150 .0	
	CANTHAXANTHIN	161g	15 .0	
	CARAMEL III - AMMONIA CAMEL	150c	200 .0	
	CARAMEL IV - SULFITE AMMONIA CAMEL	150d	7500 .0	
	CARMINES	120	150 .0	178
	CAROTENES, BETA-, VEGETABLE	160a(ii)	1000 .0	
	CAROTENOIDS	160a(i),a(iii),e,f	150 .0	
	CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES	141(i),(ii)	150 .0	
	CYCLAMATES	952(i), (ii), (iv)	250 .0	17 & 477
	DIACETYL TARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	2500 .0	
	DIOCTYL SODIUM SULFOSUCCINATE	480	15 .0	383, 384 & 385
	FAST GREEN FCF	143	100 .0	
	GRAPE SKIN EXTRACT	163(ii)	500 .0	181
	HYDROXYBENZOATES, PARA-INDIGOTINE (INDIGO CARMINE)	214, 218	800 .0	27
	IRON OXIDES	172(i)-(iii)	200 .0	
	NEOTAME	961	100 .0	478
	PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii); (v)-(vii), (ix); 451(i),(ii);	1500 .0	33



		452(i)-(v); 542		
	POLYDIMETHYLSILOXANE	900a	110 .0	
	POLYGLYCEROL ESTERS OF FATTY ACIDS	475	5000 .0	
	POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	476	2000 .0	
	POLYSORBATES	432-436	3000 .0	
	PONCEAU 4R (COCHINEAL RED A)	124	50 .0	
	PROPYL GALLATE	310	90 .0	2 & 15
	PROPYLENE GLYCOL ALGINATE	405	6000 .0	
	PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	477	40000 .0	
	RIBOFLAVINS	101(i),(ii), (iii)	300 .0	
	SACCHARINS	954(i)-(iv)	100 .0	477
	SORBATES	200, 202, 203	1000 .0	42
	SORBITAN ESTERS OF FATTY ACIDS	491-495	5000 .0	
	STEAROYL LACTYLATES	481(i), 482(i)	5000 .0	
	STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	350 .0	26
	SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	400 .0	478
	SUCROSE ESTERS	473, 473a, 474	5000 .0	
	SULFITES	220-225, 539	100 .0	44
	SUNSET YELLOW FCF	110	50 .0	
	TARTRATES	334, 335(ii), 337	1000 .0	45
	TOCOPHEROLS	307a, b, c	500 .0	15
04.1.2.10 Fermented fruit products	ACESULFAME POTASSIUM	950	350 .0	478 & 188
	ADVANTAME	969	10 .0	478
	ASPARTAME	951	1000 .0	478 & 191
	ASPARTAME-ACESULFAME SALT	962	350 .0	113 & 477
	BENZOATES	210-213	1000 .0	13
	CAROTENES, BETA-, VEGETABLE	160a(ii)	200 .0	
	CAROTENOIDS	160a(i),a(iii),e,f	500 .0	
	CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES	141(i),(ii)	100 .0	62
	DIACETYL TARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	2500 .0	
	ETHYLENE DIAMINE TETRA ACETATES	385, 386	250 .0	21
	GRAPE SKIN EXTRACT	163(ii)	500 .0	181
	HYDROXYBENZOATES, PARA-NEOTAME	214, 218	800 .0	27
		961	65 .0	478
	PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542	2200 .0	33
	POLYDIMETHYLSILOXANE	900a	10 .0	
	RIBOFLAVINS	101(i),(ii), (iii)	500 .0	

04.1.2.11 Fruit fillings for pastries

SACCHARINS	954(i)-(iv)	160.0	477
SORBATES	200, 202, 203	1000.0	42
STEVIOI GLYCOSIDES	960a, 960b, 960c, 960d	115.0	26
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	150.0	478
SULFITES	220-225, 539	100.0	44
ACESULFAME POTASSIUM	950	350.0	188 & 478
ALLURA RED AC	129	300.0	
ASPARTAME	951	1000.0	191 & 478
BENZOATES	210-213	1000.0	13
BRILLIANT BLUE FCF	133	250.0	
CANTHAXANTHIN	161g	15.0	
CARAMEL III - AMMONIA CARAMEL	150c	7500.0	
CARAMEL IV - SULFITE AMMONIA CARAMEL	150d	7500.0	
CARMINES	120	300.0	178
CAROTENES, BETA-, VEGETABLE	160a(ii)	100.0	
CAROTENIDS	160a(i), a(iii), e, f	500.0	
CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES	141(i), (ii)	100.0	62
ETHYLENE DIAMINE TETRA ACETATES	385, 386	650.0	21
FAST GREEN FCF	143	100.0	
GRAPE SKIN EXTRACT	163(ii)	500.0	181
HYDROXYBENZOATES, PARA-	214, 218	800.0	27
INDIGOTINE (INDIGO CARMINE)	132	150.0	
LAURIC ARGINATE ETHYL ESTER	243	200.0	
NEOTAME	961	100.0	478
PHOSPHATES	338; 339(i)-(iii); 340(i)-(ii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii), (v)-(vii), (ix); 451(i), (ii); 452(i)-(v); 542	1500.0	33
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	2000.0	
POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	476	2000.0	
POLYSORBATES	432-436	3000.0	
PONCEAU 4R (COCHINEAL RED A)	124	50.0	
PROPYLENE GLYCOL ALGINATE	405	5000.0	
PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	477	40000.0	
RIBOFLAVINS	101(i), (ii), (iii)	300.0	
SORBATES	200, 202, 203	1000.0	42
SORBITAN ESTERS OF FATTY ACIDS	491-495	5000.0	
STEAROYL LACTYLATES	481(i), 482(i)	2000.0	
STEVIOI GLYCOSIDES	960a, 960b, 960c, 960d	330.0	26
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	400.0	478
SULFITES	220-225, 539	100.0	44
SUNSET YELLOW FCF	110	300.0	
TARTRATES	334, 335(ii), 337	10000.0	45

	TOCOPHEROLS	307a, b, c	150 .0	
	ACESULFAME POTASSIUM	950	500 .0	478 & 188
	ADVANTAME	969	10 .0	478
	ASPARTAME	951	1000 .0	478 & 191
	ASPARTAME-ACESULFAME SALT	962	500 .0	113 & 477
	BENZOATES	210-213	1000 .0	13
	CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES	141(i),(ii)	100 .0	62
	NEOTAME	961	65 .0	478
	SORBATES	200, 202, 203	1200 .0	42
	STEVIOLE GLYCOSIDES	960a, 960b, 960c, 960d	40 .0	26
	SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	150 .0	478
04.1.2.12 Cooked fruit				
04.2.1.1 Untreated fresh vegetables, (including mushrooms and fungi, roots and tubers, pulses and legumes (including soybeans), and aloe vera), seaweeds and nuts and seeds	ACETIC ACID, GLACIAL	260	GMP	262 & 263
	ASCORBIC ACID, L-	300	500 .0	262
	CITRIC ACID	330	GMP	262 & 264
	LACTIC ACID, L-, D- and DL-	270	GMP	262 & 264
	SODIUM DIHYDROGEN CITRATE	331(i)	GMP	262
	TRISODIUM CITRATE	331(iii)	GMP	262
	AGAR	406	GMP	455 & 456
	BEESWAX	901	GMP	79
	CANDELLA WAX	902	GMP	79
	CARMINES	120	500 .0	4, 16 & 178
	CARNAUBA WAX	903	GMP	79
	CAROTENIDS	160a(i),a(iii),e,f	500 .0	4, 16
	GLYCEROL ESTER OF WOOD ROSIN	445(iii)	110 .0	
	LAURIC ARGINATE ETHYL ESTER	243	200 .0	
	LECITHIN	322(i)	GMP	455 & 456
	MICROCRYSTALLINE WAX	905c(i)	50 .0	
	MONO- AND DI-GLYCERIDES OF FATTY ACIDS	471	GMP	455
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	PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii); (v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542	1760 .0	16 & 33
	RIBOFLAVINS	101(i),(ii), (iii)	300 .0	4 & 16
	SALTS OF MYRISTIC, PALMITIC AND STEARIC ACIDS WITH AMMONIA, CALCIUM, POTASSIUM AND SODIUM	470(i)	GMP	71 & 456
	SALTS OF OLEIC ACID WITH CALCIUM, POTASSIUM AND SODIUM	470(ii)	GMP	456
	SHELLAC, BLEACHED	904	GMP	79
	SODIUM ALGINATE	401	GMP	455 & 456
	SUNSET YELLOW FCF	110	300 .0	4 & 16
04.2.1.3 Peeled, cut or	LAURIC ARGINATE ETHYL ESTER	243	200 .0	

shredded fresh vegetables, (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds and nuts and seeds	PHOSPHATES	338; 339(i)-(iii); 340(i)- (iii); 341(i)-(iii); 342(i)- (ii); 343(i)-(iii); 450(i)- (iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542	5600 .0	33 & 76
	SODIUM ASCORBATE	301	GMP	
	SULFITES	220-225, 539	50 .0	44, 76 & 136
	CALCIUM CHLORIDE	509	350 .0	
	CALCIUM LACTATE	327	350 .0	
	CALCIUM GLUCONATE	578	350 .0	
	CALCIUM CARBONATE	170(i)	350 .0	
	CITRIC ACID	330	GMP	
	ASCORBIC ACID	300	GMP	
	CALCIUM ASCORBATE	302	GMP	
	POTASSIUM CARBONATE	501	GMP	
04.2.2 Processed vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	CARAMEL IV - SULFITE AMMONIA CARAMEL	150d	50000 .0	92
04.2.2.1 Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds and nuts and seeds	ACETIC ACID, GLACIAL	260	GMP	262 & 263
	ASCORBIC ACID, L-	300	GMP	110
	CALCIUM CHLORIDE	509	GMP	29, 323 & 324
	CALCIUM SULFATE	516	GMP	29, 323 & 324
	CITRIC ACID	330	GMP	242, 262, 264 & 265
	ETHYLENE DIAMINE TETRA ACETATES	385, 386	100 .0	21 & 110
	LACTIC ACID, L-, D- and DL-	270	GMP	262 & 264
	MALIC ACID, DL-	296	GMP	265
	MONOSODIUM L-GLUTAMATE	621	GMP	201
	PHOSPHATES	338; 339(i)-(iii); 340(i)- (iii); 341(i)-(iii); 342(i)- (ii); 343(i)-(iii); 450(i)- (iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542	5000 .0	33 & 76
	POLYDIMETHYLSILOXANE	900a	10 .0	15
	POTASSIUM DIHYDROGEN CITRATE	332(i)	GMP	29
	SODIUM DIHYDROGEN CITRATE	331(i)	GMP	29
	SULFITES	220-225, 539	50 .0	44, 76, 136 & 137
	TRICALCIUM CITRATE	333(iii)	GMP	29
	TRIPOTASSIUM CITRATE	332(ii)	GMP	29
	TRISODIUM CITRATE	331(iii)	GMP	29
04.2.2.2 Dried vegetables (including mushrooms and	ASCORBYL ESTERS	304, 305	80 .0	10
	ASPARTAME	951	1000 .0	144, 191 &

fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds				348
	BENZOATES	210-213	1000 .0	13
	BUTYLATED HYDROXYANISOLE	320	200 .0	15, 76 & 196
	BUTYLATED HYDROXYTOLUENE	321	200 .0	15, 76 & 196
	CANTHAXANTHIN	161g	10 .0	
	CARAMEL III - AMMONIA CARAMEL	150c	50000 .0	76
	CAROTENES, BETA-, VEGETABLE	160a(ii)	200 .0	
	CAROTENOIDS	160a(i),a(iii),e,f	1000 .0	
	DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	10000 .0	
	ETHYLENE DIAMINE TETRA ACETATES	385, 386	800 .0	21, 64 & 297
	NEOTAME	961	33 .0	144 & 348
	PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii), (v)-(vii), (ix); 451(i), (ii); 452(i)-(v); 542	5000 .0	33 & 76
	PROPYL GALLATE	310	50 .0	15, 76 & 196
	SACCHARINS	954(i)-(iv)	500 .0	144 & 348
	SORBITAN ESTERS OF FATTY ACIDS	491-495	5000 .0	76
	STEAROYL LACTYLATES	481(i), 482(i)	5000 .0	76
	STEVIOLE GLYCOSIDES	960a, 960b, 960c, 960d	40 .0	26
	SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	580 .0	144 & 348
	SULFITES	220-225, 539	500 .0	44 & 105
	TOCOPHEROLS	307a, b, c	200 .0	XS38
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	ACESULFAME POTASSIUM	950	200 .0	144 & 188
	ALLURA RED AC	129	300 .0	
	ALUMINIUM AMMONIUM SULFATE	523	520 .0	6, 245, 296 & XS66
	ASPARTAME	951	300 .0	144 & 191
	ASPARTAME-ACESULFAME SALT	962	200 .0	113 & 144
	BENZOATES	210-213	2000 .0	13
	BRILLIANT BLUE FCF	133	500 .0	
	CARAMEL III - AMMONIA CARAMEL	150c	500 .0	
	CARMINES	120	500 .0	178
	CAROTENES, BETA-, VEGETABLE	160a(ii)	1320 .0	
	CAROTENOIDS	160a(i),a(iii),e,f	50 .0	
	DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	2500 .0	
	ETHYLENE DIAMINE TETRA ACETATES	385, 386	250 .0	21
	FAST GREEN FCF	143	300 .0	
	FERROUS GLUCONATE	579	150 .0	23 & 48
	FERROUS LACTATE	585	150 .0	23 & 48
	GRAPE SKIN EXTRACT	163(ii)	100 .0	179 & 181
	HYDROXYBENZOATES, PARA-INDIGOTINE (INDIGO CARMINE)	214, 218	1000 .0	27
	INDIGOTINE (INDIGO CARMINE)	132	150 .0	
	LAURIC ARGINATE ETHYL ESTER	243	200 .0	
	NEOTAME	961	10 .0	144

	PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii), (v)-(vii), (ix); 451(i), (ii); 452(i)-(v); 542	2200 .0	33
	POLYDIMETHYLSILOXANE	900a	10 .0	
	PROPYLENE GLYCOL ALGINATE	405	6000 .0	386, XS38 & XS260
	RIBOFLAVINS	101(i), (ii), (iii)	500 .0	
	SACCHARINS	954(i)-(iv)	160 .0	144
	SORBATES	200, 202, 203	1000 .0	42
	STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	330 .0	26
	SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	400 .0	
	SULFITES	220-225, 539	100 .0	44
	TARTRATES	334, 335(ii), 337	15000 .0	45, XS38 & XS115
	ACESULFAME POTASSIUM	950	350 .0	188 & 478
	ALLURA RED AC	129	200 .0	
	ASPARTAME	951	1000 .0	191 & 478
	BRILLIANT BLUE FCF	133	200 .0	
	CARAMEL III - AMMONIA CARAMEL	150c	50000 .0	
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	CAROTENES, BETA-, VEGETABLE	160a(ii)	200 .0	
	CAROTENOIDS	160a(i), a(iii), e, f	200 .0	
	ETHYLENE DIAMINE TETRA ACETATES	385, 386	365 .0	21
	FAST GREEN FCF	143	200 .0	
	NEOTAME	961	33 .0	478
	PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii), (v)-(vii), (ix); 451(i), (ii); 452(i)-(v); 542	2200 .0	33
	POLYDIMETHYLSILOXANE	900a	10 .0	
	SACCHARINS	954(i)-(iv)	160 .0	144 & 477
	STANNOUS CHLORIDE	512	25 .0	43
	STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	70 .0	26
	SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	580 .0	478
	SULFITES	220-225, 539	50 .0	44
	TARTRATES	334, 335(ii), 337	1300 .0	45, XS13, XS38, XS57, XS145, XS257R, XS259R & XS297
	ACESULFAME POTASSIUM	950	1000 .0	188
	ASPARTAME	951	1000 .0	191 & 478
	BENZOATES	210-213	1000 .0	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)	CARAMEL III - AMMONIA CAMEL	150c	50000 .0	
	CARMINES	120	100 .0	178
	CAROTENES, BETA-, VEGETABLE	160a(ii)	1000 .0	
	CAROTENOIDS	160a(i),a(iii),e,f	50 .0	
	CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES	141(i),(ii)	100 .0	62
	ETHYLENE DIAMINE TETRA ACETATES	385, 386	250 .0	21
	GRAPE SKIN EXTRACT	163(ii)	100 .0	179 & 181
	HYDROXYBENZOATES, PARA-	214, 218	1000 .0	27
	NEOTAME	961	33 .0	478
	PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542	2200 .0	33 & 76
	POLYDIMETHYLSILOXANE	900a	10 .0	
	SACCHARINS	954(i)-(iv)	160 .0	477
	SORBATES	200, 202, 203	1000 .0	42
	STEVIOLE GLYCOSIDES	960a, 960b, 960c, 960d	330 .0	26
	SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	400 .0	169 & 478
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	SULFITES	220-225, 539	500 .0	44 & 138
	TOCOPHEROLS	307a, b, c	300 .0	XS57
	ACESULFAME POTASSIUM	950	350 .0	188 & 478
	ALLURA RED AC	129	200 .0	92
	ASPARTAME	951	1000 .0	191 & 478
	ASPARTAME-ACESULFAME SALT	962	350 .0	113 & 477
	BENZOATES	210-213	3000 .0	13
	BRILLIANT BLUE FCF	133	100 .0	92
	CARAMEL III - AMMONIA CAMEL	150c	50000 .0	
	CARMINES	120	200 .0	92 & 178
	CAROTENES, BETA-, VEGETABLE	160a(ii)	1000 .0	92
	CAROTENOIDS	160a(i),a(iii),e,f	50 .0	92
	CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES	141(i),(ii)	100 .0	62 & 92
	CYCLAMATES	952(i), (ii), (iv)	250 .0	17 & 477
	DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	2500 .0	
	ETHYLENE DIAMINE TETRA ACETATES	385, 386	80 .0	21
	GRAPE SKIN EXTRACT	163(ii)	100 .0	92 & 181
	HYDROXYBENZOATES, PARA-	214, 218	1000 .0	27
	INDIGOTINE (INDIGO CARMINE)	132	200 .0	92
	NEOTAME	961	33 .0	478
	PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542	2200 .0	33

	POLYDIMETHYLSILOXANE	900a	50 .0	
	POLYSORBATES	432-436	3000 .0	
	PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	477	5000 .0	
	RIBOFLAVINS	101(i),(ii), (iii)	300 .0	92
	SACCHARINS	954(i)-(iv)	200 .0	477
	SORBATES	200, 202, 203	1000 .0	42
	STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	165 .0	26
	SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	400 .0	478
	SUCROSE ESTERS	473, 473a, 474	5000 .0	XS38, XS57, XS259R, XS308R, XS321 & 536
	SULFITES	220-225, 539	300 .0	44 & 205
	SUNSET YELLOW FCF	110	50 .0	92
04.2.2.7 Fermented vegetable (including mushrooms and fungi, roots and tubers, 12.9.2.1 and 12.9.2.3 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,	ACESULFAME POTASSIUM	950	1000 .0	188
	ACETIC ACID, GLACIAL	260	GMP	
	ALGINIC ACID	400	GMP	
	ASCORBIC ACID, L-	300	GMP	
	ASPARTAME	951	2500 .0	144 & 191
	BENZOATES	210-213	1000 .0	13
	BRILLIANT BLUE FCF	133	100 .0	92
	CALCIUM 5'-RIBONUCLEOTIDES	634	GMP	279
	CALCIUM CARBONATE	170(i)	GMP	
	CALCIUM CHLORIDE	509	GMP	
	CALCIUM LACTATE	327	10000 .0	58
	CARAMEL III - AMMONIA CARAMEL	150c	50000 .0	
	CAROTENES, BETA-, VEGETABLE	160a(ii)	1000 .0	
	CAROTENOIDS	160a(i),a(iii),e,f	50 .0	
	CARRAGEENAN	407	GMP	
	CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES	141(i),(ii)	100 .0	62
	CITRIC ACID	330	GMP	
	CITRIC AND FATTY ACID ESTERS OF GLYCEROL	472c	GMP	
	DEXTRINS, ROASTED STARCH	1400	GMP	
	DIACETYL TARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	2500 .0	
	DISODIUM 5'-GUANYLATE	627	GMP	279
	DISODIUM 5'-INOSINATE	631	GMP	279
	DISODIUM 5'-RIBONUCLEOTIDES	635	GMP	279
	ERYTHROSINE	127	30 .0	
	ETHYLENE DIAMINE TETRA ACETATES	385, 386	250 .0	21
	FAST GREEN FCF	143	100 .0	
	FUMARIC ACID	297	GMP	
	GLYCEROL	422	GMP	
	GRAPE SKIN EXTRACT	163(ii)	100 .0	181
	GUAR GUM	412	GMP	
	HYDROXYBENZOATES, PARA-	214, 218	300 .0	27
	INDIGOTINE (INDIGO CARMINE)	132	300 .0	
	LACTIC ACID, L-, D- and DL-	270	GMP	
	LECITHIN	322(i)	GMP	
	MAGNESIUM CARBONATE	504(i)	5000 .0	36
	MALIC ACID, DL-	296	GMP	
	MONOSODIUM L-GLUTAMATE	621	GMP	279



	NEOTAME	961	33 .0	144
	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), (ix); 451(i),(ii); 452(i)-(v); 542	2200 .0	33
	POLYDIMETHYLSILOXANE	900a	10 .0	
	PONCEAU 4R (COCHINEAL RED A)	124	500 .0	
	POTASSIUM CARBONATE	501(i)	GMP	
	POTASSIUM CHLORIDE	508	GMP	
	PROCESSED EUCHEUMA SEAWEED (PES)	407a	GMP	
	PULLULAN	1204	GMP	
	RIBOFLAVINS	101(i),(ii), (iii)	500 .0	
	SACCHARINS	954(i)-(iv)	200 .0	144
	SODIUM ACETATE	262(i)	GMP	
	SODIUM ASCORBATE	301	GMP	
	SODIUM CARBONATE	500(i)	GMP	
	SODIUM DL-MALATE	350(ii)	GMP	
	SODIUM ERYTHORBATE (SODIUM ISOASCORBATE)	316	GMP	280
	SODIUM FUMARATES	365	GMP	
	SODIUM GLUCONATE	576	GMP	
	SODIUM LACTATE	325	GMP	
	SORBATES	200, 202, 203	1000 .0	42
	STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	200 .0	26
	SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	580 .0	144
	SULFITES	220-225, 539	500 .0	44
	SUNSET YELLOW FCF	110	200 .0	92
	TAMARIND SEED POLYSACCHARIDE	437	GMP	XS38
	TRISODIUM CITRATE	331(iii)	GMP	
	XANTHAN GUM	415	GMP	
	CALCIUM BISULFITE	227	500 .0	
04.2.2.8 Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	ASPARTAME	951	1000 .0	144, 191, 478 & 345
	BENZOATES	210-213	1000 .0	13
	CARAMEL III - AMMONIA CARAMEL	150c	50000 .0	
	CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES	141(i),(ii)	100 .0	62
	DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	2500 .0	
	ETHYLENE DIAMINE TETRA ACETATES	385, 386	250 .0	21
	NEOTAME	961	33 .0	144, 478 & 345
	PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii), (ix); 451(i),(ii);	2200 .0	33 & 76

		452(i)-(v); 542		
	SACCHARINS	954(i)-(iv)	160 .0	144, 477 & 345
	SORBATES	200, 202, 203	1000 .0	42 & 221
	STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	40 .0	26
	SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	150 .0	144, 478 & 345
	L-TARTARIC ACID	334	GMP	
	CURCUMIN	100	GMP	



TABLE 5				
05.0 Confectionery	ASCORBYL ESTERS	304, 305	500 .0	10, 15, 375, XS86, XS105, XS141 & XS309R
	MINERAL OIL, MEDIUM VISCOSITY	905e	2000 .0	3, XS86, XS87, XS105, XS309R & XS141
	POLYDIMETHYLSILOXANE	900a	10 .0	
05.1 Cocoa products and chocolate products including imitations and chocolate substitutes	MINERAL OIL, HIGH VISCOSITY	905d	2000 .0	3, XS86, XS87, XS105 & XS141
	PROPYL GALLATE	310	200 .0	15, 130, 303, XS86, XS105 & XS141
05.1.1 Cocoa mixes (powders) and cocoa mass/cake	ACESULFAME POTASSIUM	950	350 .0	97, 188 & XS141
	AMMONIUM SALTS OF PHOSPHATIDIC ACID	442	GMP	97
	ASPARTAME	951	3000 .0	97, 191 & XS141
	PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542	1100 .0	33, 97
	POLYGLYCEROL ESTERS OF FATTY ACIDS	475	5000 .0	97 & XS141
	POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	476	5000 .0	97
	PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	477	5000 .0	97 & XS141
	SACCHARINS	954(i)-(iv)	100 .0	97 & XS141
	SORBITAN ESTERS OF FATTY ACIDS	491-495	2000 .0	97, 123 & XS141
	SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	580 .0	97 & XS141
	SUCROSE ESTERS	473, 473a, 474	10000 .0	97 & XS141
	TARTRATES	334, 335(ii), 337	5000 .0	45, 97 & 128
	BENZOATES		1500 .0	
	SORBATES		1500 .0	
05.1.2 Cocoa mixes (syrups)	ACESULFAME POTASSIUM	950	350 .0	97, 188 & 478
	ASPARTAME	951	1000 .0	191 & 478
	CARAMEL III - AMMONIA CARAMEL	150c	50000 .0	
	CARAMEL IV - SULFITE AMMONIA CARAMEL	150d	50000 .0	

	CARMINES	120	300.0	178
	CYCLAMATES	952(i), (ii), (iv)	250.0	17, 127 & 477
	NEOTAME	961	33.0	97 & 478
	POLYSORBATES	432-436	500.0	
	PROPYLENE GLYCOL ALGINATE	405	10000.0	
	SACCHARINS	954(i)-(iv)	80.0	477
	SORBATES	200, 202, 203	1000.0	42
	SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	400.0	97 & 478
	SUCROSE ESTERS	473, 473a, 474	10000.0	
	TARTRATES	334, 335(ii), 337	2000.0	45
	TOCOPHEROLS	307a, b, c	500.0	15
05.1.3 Cocoa-based spreads, incl. fillings	ACESULFAME POTASSIUM	950	1000.0	478, 188 & XS86
	ADVANTAME	969	10.0	478 & XS86
	ALLURA RED AC	129	300.0	XS86
	ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	50.0	8 & XS86
	ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	30.0	185 & XS86
	ASPARTAME	951	3000.0	478, 191 & XS86
	ASPARTAME-ACESULFAME SALT	962	1000.0	113, 477 & XS86
	BENZOATES	210-213	1500.0	13 & XS86
	BRILLIANT BLUE FCF	133	100.0	XS86
	CARAMEL II - SULFITE CARAMEL	150b	50000.0	XS86
	CARAMEL III - AMMONIA CARAMEL	150c	50000.0	XS86
	CARAMEL IV - SULFITE AMMONIA CARAMEL	150d	50000.0	XS86
	CAROTENES, BETA-, VEGETABLE	160a(ii)	100.0	XS86
	CAROTENOIDS	160a(i), a(iii), e, f	100.0	XS86
	CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES	141(i), (ii)	6.4.0	62 & XS86
	CURCUMIN	100(i)	300.0	XS86
	CYCLAMATES	952(i), (ii), (iv)	500.0	17, 477 & XS86
	ETHYLENE DIAMINE TETRA ACETATES	385, 386	50.0	21 & XS86
	GRAPE SKIN EXTRACT	163(ii)	200.0	181 & XS86
	HYDROXYBENZOATES, PARA-	214, 218	300.0	27 & XS86
	LAURIC ARGINATE ETHYL ESTER	243	200.0	XS86
	NEOTAME	961	100.0	478 & XS86
	PAPRIKA EXTRACT	160c(ii)	95.0	39 & XS86
	PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii), (v)-(vii), (ix); 451(i), (ii); 452(i)-(v); 542	880.0	33 & XS86
	POLYSORBATES	432-436	1000.0	XS86
	PROPYLENE GLYCOL	1520	1000.0	XS86
	PROPYLENE GLYCOL ALGINATE	405	10000.0	XS86
	SACCHARINS	954(i)-(iv)	200.0	477 &

				XS86
	SORBATES	200, 202, 203	1000 .0	42 & XS86
	SORBITAN ESTERS OF FATTY ACIDS	491-495	10000 .0	XS86
	STEVIOLE GLYCOSIDES	960a, 960b, 960c, 960d	350 .0	26, 477 & XS86
	SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	400 .0	478, 169 & XS86
	SUCROSE ESTERS	473, 473a, 474	10000 .0	XS86
	TARTRATES	334, 335(ii), 337	2000 .0	45 & XS86
	TARTRAZINE	102	100 .0	XS86
	TOCOPHEROLS	307a, b, c	100 .0	15 & XS86
	Propyl gallate	310	200 .0	15, 130
	ASCORBYL ESTERS		500 .0	10, 15, 114
	MINERAL OIL, MEDIUM AND LOW VISCOSITY, CLASS I	905e	2000 .0	3
05.1.4 Cocoa and chocolate products	ACESULFAME POTASSIUM	950	1000 .0	478 & 188
	ADVANTAME	969	20 .0	478
	ALLURA RED AC	129	300 .0	183
	AMMONIUM SALTS OF PHOSPHATIDIC ACID	442	GMP	101
	ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	100 .0	8 & 183
	ASPARTAME	951	3000 .0	37, 478 & 191
	ASPARTAME-ACESULFAME SALT	962	500 .0	113 & 477
	BEESWAX	901	GMP	3
	BRILLIANT BLUE FCF	133	100 .0	183
	BUTYLATED HYDROXYANISOLE	320	200 .0	15, 130 & 303
	BUTYLATED HYDROXYTOLUENE	321	200 .0	15, 130 & 303
	CANDELILLA WAX	902	GMP	3
	CARAMEL II - SULFITE CARAMEL	150b	50000 .0	183
	CARAMEL III - AMMONIA CARAMEL	150c	50000 .0	183
	CARAMEL IV - SULFITE AMMONIA CARAMEL	150d	50000 .0	183
	CARNAUBA WAX	903	GMP	3 & XS87
	CAROTENES, BETA-, VEGETABLE	160a(ii)	100 .0	183
	CAROTENOIDS	160a(i), a(iii), e, f	100 .0	183
	CASTOR OIL	1503	350 .0	XS87
	CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES	141(i), (ii)	700 .0	183
	CURCUMIN	100(i)	300 .0	183
	CYCLAMATES	952(i), (ii), (iv)	500 .0	17 & 477
	GRAPE SKIN EXTRACT	163(ii)	200 .0	181 & 183
	INDIGOTINE (INDIGO CARMINE)	132	450 .0	183
	NEOTAME	961	100 .0	478 & XS87
	PAPRIKA EXTRACT	160c(ii)	95 .0	39 & 183
	PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii), (v)-(vii), (ix); 451(i), (ii); 452(i)-(v); 542	2500 .0	33
	POLYGLYCEROL ESTERS OF	476	5000 .0	101

	INTERESTERIFIED RICINOLEIC ACID			
	POLYSORBATES	432-436	5000 .0	101
	PONCEAU 4R (COCHINEAL RED A)	124	300 .0	183
	SACCHARINS	954(i)-(iv)	500 .0	477
	SHELLAC, BLEACHED	904	GMP	3
	SORBITAN ESTERS OF FATTY ACIDS	491-495	10000 .0	101
	STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	350 .0	26 & 477
	SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	800 .0	478 & XS87
	SUNSET YELLOW FCF	110	400 .0	183
	TARTRATES	334, 335(ii), 337	5000 .0	45 & 128
	TARTRAZINE	102	100 .0	183
	TERTIARY BUTYLHYDROQUINONE	319	200 .0	15, 130 & 303
	TOCOPHEROLS	307a, b, c	750 .0	15 & 168
	ETHYLENE DIAMINE TETRA ACETATES (EDTA)		50 .0	21
	SAFFRON		GMP	
	ERYTHROSINE	127	50 .0	
	POLYGLYCEROL ESTERS OF FATTY ACID	475	2,000 .0	By weight in chocolateS
	HYDROXYBENZOATES, PARA-RIBOFLAVINS		300 .0	27
	CARMOISINE	122	100 .0	
	FAST GREEN FCF	143	100 .0	
	CANTHAXANTHIN	161g	100 .0	
	LAURIC ARGINATE ETHYL ESTER	243	200 .0	
05.1.5 Imitation chocolate, chocolate substitute products	ACESULFAME POTASSIUM	950	500 .0	188 & 478
	ALLURA RED AC	129	300 .0	
	AMMONIUM SALTS OF PHOSPHATIDIC ACID	442	GMP	
	ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	100 .0	8
	ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	100 .0	185
	ASPARTAME	951	3000 .0	191 & 478
	ASPARTAME-ACESULFAME SALT	962	500 .0	113 & 477
	BEE SWAX	901	GMP	3
	BENZOATES	210-213	1500 .0	13
	BRIILLANT BLUE FCF	133	100 .0	
	BUTYLATED HYDROXYTOLUENE	321	200 .0	15 & 197
	CANDELILLA WAX	902	GMP	3
	CARAMEL II - SULFITE CARAMEL	150b	50000 .0	
	CARAMEL III - AMMONIA CARAMEL	150c	50000 .0	
	CARAMEL IV - SULFITE AMMONIA CARAMEL	150d	50000 .0	
	CARMINES	120	300 .0	178
	CARNAUBA WAX	903	GMP	3
	CAROTENES, BETA-, VEGETABLE	160a(ii)	100 .0	
	CAROTENIODS	160a(i), a(iii), e, f	100 .0	
	CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES	141(i), (ii)	700 .0	
	CURCUMIN	100(i)	300 .0	
	CYCLAMATES	952(i), (ii), (iv)	500 .0	17 & 477
	GRAPE SKIN EXTRACT	163(ii)	200 .0	181

	HYDROXYBENZOATES, PARA-INDIGOTINE (INDIGO CARMIN)	214, 218	300 .0	27
	NEOTAME	132	300 .0	
	PAPRIKA EXTRACT	961	100 .0	478
		160c(ii)	95 .0	39
	PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542	2200 .0	33
	POLYDIMETHYLSILOXANE	900a	10 .0	
	POLYGLYCEROL ESTERS OF FATTY ACIDS	475	2000 .0	366
	POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	476	5000 .0	366
	POLYSORBATES	432-436	5000 .0	
	PONCEAU 4R (COCHINEAL RED A)	124	50 .0	
	RIBOFLAVINS	101(i),(ii), (iii)	1000 .0	
	SACCHARINS	954(i)-(iv)	500 .0	477
	SHELLAC, BLEACHED	904	GMP	3
	SORBATES	200, 202, 203	1500 .0	42
	SORBITAN ESTERS OF FATTY ACIDS	491-495	10000 .0	
	SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	800 .0	478
	SUCROSE ESTERS	473, 473a, 474	6000 .0	
	TARTRATES	334, 335(ii), 337	5000 .0	45
	TARTRAZINE	102	100 .0	
	TOCOPHEROLS	307a, b, c	500 .0	15
	CANTHAXANTHIN	161g	100 .0	
	SAFFRON		GMP	
	SULFUR DIOXIDE	220	150 .0	
05.2 Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3, and 05.4	ALLURA RED AC	129	300 .0	XS309R
	ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	200 .0	8
	BEESWAX	901	GMP	3 & XS309R
	BENZOATES	210-213	1500 .0	13 & XS309R
	BRILLIANT BLACK (BLACK PN)	151	100 .0	
	BRILLIANT BLUE FCF	133	300 .0	XS309R
	BROWN HT	155	50 .0	
	BUTYLATED HYDROXYANISOLE	320	200 .0	15, 130 & XS309R
	BUTYLATED HYDROXYTOLUENE	321	200 .0	15, 130 & XS309R
	CANDELILLA WAX	902	GMP	3 & XS309R
	CARAMEL II - SULFITE CARAMEL	150b	50000 .0	
	CARAMEL III - AMMONIA CARAMEL	150c	50000 .0	XS309R
	CARAMEL IV - SULFITE AMMONIA CARAMEL	150d	50000 .0	XS309R
	CARMINES	120	300 .0	178 & XS309R
	CARNAUBA WAX	903	5000 .0	3 & XS309R
	CAROTENES, BETA-VEGETABLE	160a(ii)	500 .0	XS309R

CAROTENOIDS	160a(i),a(iii),e,f	GMP	XS309R
CASTOR OIL	1503	500 .0	XS309R
CURCUMIN	100(i)	GMP	
CYCLAMATES	952(i), (ii), (iv)	500 .0	17, 156, 477 & XS309R
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	GMP	XS309R
ETHYL MALTOL	637	1000 .0	XS309R
FAST GREEN FCF	143	100 .0	XS309R
HYDROXYBENZOATES, PARA-	214, 218	1000 .0	27 & XS309R
INDIGOTINE (INDIGO CARMINE)	132	300 .0	XS309R
IRON OXIDES	172(i)-(iii)	200 .0	XS309R
MALTOL	636	200 .0	XS309R
MICROCRYSTALLINE WAX	905c(i)	GMP	3 & XS309R
MINERAL OIL, HIGH VISCOSITY	905d	2000 .0	3 & XS309R
NEOTAME	961	330 .0	158, 478 & XS309R
PAPRIKA EXTRACT	160c(ii)	100 .0	39
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542	2200 .0	33 & XS309R
POLYDIMETHYLSILOXANE	900a	10 .0	XS309R
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	2000 .0	367 & XS309R
POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	476	3000 .0	XS309R
POLYSORBATES	432-436	1000 .0	XS309R
PONCEAU 4R (COCHINEAL RED A)	124	100 .0	XS309R
PROPYL GALLATE	310	200 .0	15, 130 & XS309R
PROPYLENE GLYCOL ALGINATE	405	5000 .0	XS309R
PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	477	5000 .0	XS309R
RIBOFLAVINS	101(i),(ii), (iii)	1000 .0	XS309R
SACCHARINS	954(i)-(iv)	500 .0	477, 163 & XS309R
SHELLAC, BLEACHED	904	GMP	3 & XS309R
SODIUM DIACETATE	262(ii)	1000 .0	XS309R
SORBATES	200, 202, 203	1500 .0	42 & XS309R
STEAROYL LACTYLATES	481(i), 482(i)	5000 .0	XS309R
STEVIOLE GLYCOSIDES	960a, 960b, 960c, 960d	700 .0	26, 199 & XS309R
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	1800 .0	478, 164 & XS309R
SUCROSE ESTERS	473, 473a, 474	5000 .0	XS309R
SUNSET YELLOW FCF	110	300 .0	XS309R
TARTRATES	334, 335(ii), 337	5000 .0	45, XS309R & 450
TARTRAZINE	102	300 .0	
TERTIARY BUTYLHYDROQUINONE	319	200 .0	15, 130 & XS309R



	TOCOPHEROLS	307a, b, c	500 .0	15 & XS309R
	SULFUR DIOXIDE	220	2,000 .0	
	CANTHAXANTHIN	161g	GMP	
	LIQUID PARAFFIN	905e	GMP	
	AMMONIUM SALTS OF PHOSPHATIDIC ACIDS	442	GMP	
	ERYTHROSINE	127	50 .0	
05.2.1 Hard candy	ACESULFAME POTASSIUM	950	3500 .0	156, 478 & 188
	ADVANTAME	969	40 .0	114 & 478
	ANNATTO EXTRACTS, NORBIXIN- BASED	160b(ii)	200 .0	185, 440
	ASPARTAME	951	10000 .0	478 & 148
	AZORUBINE (CARMOISINE)	122	100 .0	441
	CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES	141(i),(ii)	700 .0	
	PROPYLENE GLYCOL	1520	5300 .0	
	QUINOLINE YELLOW	104	100 .0	442
	SORBITAN ESTERS OF FATTY ACIDS	491-495	10000 .0	
05.2.2 Soft candy	ACESULFAME POTASSIUM	950	3500 .0	157, 478, 188 & XS309R
	ADVANTAME	969	30 .0	114, 478 & XS309R
	ANNATTO EXTRACTS, NORBIXIN- BASED	160b(ii)	GMP	185, 440 & 443
	ASPARTAME	951	3000 .0	148, 478 & XS309R
	CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES	141(i),(ii)	100 .0	XS309R
	GRAPE SKIN EXTRACT	163(ii)	1700 .0	181 & XS309R
	HYDROGENATED POLY-1- DECENES	907	2000 .0	XS309R
	PROPYLENE GLYCOL	1520	4500 .0	XS309R
	QUINOLINE YELLOW	104	100 .0	
	SORBITAN ESTERS OF FATTY ACIDS	491-495	10000 .0	XS309R
	SULFUR DIOXIDE	220	2,000 .0	
05.2.3 Nougats and marzipans	ACESULFAME POTASSIUM	950	1000 .0	478 & 188
	ADVANTAME	969	30 .0	478
	ANNATTO EXTRACTS, NORBIXIN- BASED	160B(II)	30 .0	185
	ASPARTAME	951	3000 .0	478 & 191
	AZORUBINE (CARMOISINE)	122	50 .0	
	CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES	141(I),(II)	100 .0	
	PROPYLENE GLYCOL	1520	1000 .0	
	QUINOLINE YELLOW	104	100 .0	
	SORBITAN ESTERS OF FATTY ACIDS	491-495	10000 .0	
	FAST GREEN FCF	143	200 .0	
	CAROTENOIDS		100 .0	
05.3 Chewing gum	ACESULFAME POTASSIUM	950	5000 .0	478 & 188
	ADVANTAME	969	400 .0	478
	ALITAME	956	300 .0	477

ALLURA RED AC	129	300 .0	
AMARANTH	123	100 .0	
ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	GMP	8
ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	50 .0	185
ASPARTAME	951	10000 .0	478 & 191
ASPARTAME-ACESULFAME SALT	962	5000 .0	113 & 477
AZORUBINE (CARMOISINE)	122	100 .0	
BEE SWAX	901	GMP	
BENZOATES	210-213	1500 .0	13
BRILLIANT BLACK (BLACK PN)	151	300 .0	
BRILLIANT BLUE FCF	133	300 .0	
BROWN HT	155	300 .0	
BUTYLATED HYDROXYANISOLE	320	400 .0	130
BUTYLATED HYDROXYTOLUENE	321	400 .0	130
CANDELILLA WAX	902	GMP	
CARAMEL II - SULFITE CARAMEL	150b	20000 .0	
CARAMEL III - AMMONIA CARAMEL	150c	20000 .0	
CARAMEL IV - SULFITE AMMONIA CARAMEL	150d	20000 .0	
CARMINES	120	500 .0	178
CARNAUBA WAX	903	GMP	3
CAROTENES, BETA-, VEGETABLE	160a(ii)	500 .0	
CAROTENOIDS	160a(i),a(iii),e,f	100 .0	
CASTOR OIL	1503	2100 .0	
CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES	141(i),(ii)	GMP	
CURCUMIN	100(i)	GMP	444
CYCLAMATES	952(i), (ii), (iv)	3000 .0	17 & 477
CYCLODEXTRIN, BETA-	459	20000 .0	
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	50000 .0	
ERYTHROSINE	127	50 .0	
ETHYL MALTOL	637	1000 .0	
FAST GREEN FCF	143	300 .0	
GRAPE SKIN EXTRACT	163(ii)	500 .0	181
GUAIAIC RESIN	314	1500 .0	
HYDROXYBENZOATES, PARA-	214, 218	1500 .0	27
INDIGOTINE (INDIGO CARMINE)	132	300 .0	
IRON OXIDES	172(i)-(iii)	10000 .0	
LAURIC ARGINATE ETHYL ESTER	243	225 .0	
MALTOL	636	200 .0	
MICROCRYSTALLINE WAX	905c(i)	20000 .0	3
MINERAL OIL, HIGH VISCOSITY	905d	20000 .0	
NEOTAME	961	1000 .0	478
PAPRIKA EXTRACT	160c(ii)	150 .0	39
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542	44000 .0	33
POLYDIMETHYLSILOXANE	900a	100 .0	
POLYETHYLENE GLYCOL	1521	20000 .0	
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	5000 .0	
POLYGLYCEROL ESTERS OF	476	GMP	

	INTERESTERIFIED RICINOLEIC ACID			
	POLYOXYETHYLENE STEARATES	430, 431	200 .0	
	POLYSORBATES	432-436	5000 .0	
	POLYVINYLPIRROLIDONE	1201	10000 .0	
	PONCEAU 4R (COCHINEAL RED A)	124	300 .0	
	PROPYL GALLATE	310	1000 .0	130
	PROPYLENE GLYCOL	1520	20000 .0	
	PROPYLENE GLYCOL ALGINATE	405	5000 .0	
	PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	477	20000 .0	
	QUINOLINE YELLOW	104	30 .0	445
	RIBOFLAVINS	101(i),(ii), (iii)	1000 .0	
	SACCHARINS	954(i)-(iv)	2500 .0	477
	SHELLAC, BLEACHED	904	GMP	3
	SODIUM ALUMINIUM SILICATE	554	100 .0	6 & 174
	SORBATES	200, 202, 203	1500 .0	42
	SORBITAN ESTERS OF FATTY ACIDS	491-495	5000 .0	
	STEAROYL LACTYLATES	481(i), 482(i)	2000 .0	
	STEARYL CITRATE	484	15000 .0	
	STEVIOLE GLYCOSIDES	960a, 960b, 960c, 960d	3500 .0	26
	SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	5000 .0	478
	SUCROSE ESTERS	473, 473a, 474	12000 .0	
	SUNSET YELLOW FCF	110	300 .0	
	TARTRATES	334, 335(ii), 337	30000 .0	45
	TARTRAZINE	102	300 .0	
	TERTIARY BUTYLHYDROQUINONE	319	400 .0	130
	TOCOPHEROLS	307a, b, c	1500 .0	
	SUCROGLYCERIDES	474	20,000 .0	
	SUCROSE ESTERS OF FATTY ACIDS	473	GMP	
	L-TARTARIC ACID	334	3,000 .0	
	CALCIUM ALUMINIUM SILICATE	556	100 .0	Expressed as Aluminium
	AMMONIUM SALTS OF PHOSPHATIDIC ACIDS	442	GMP	
	CANTHAXANTHIN	161g	GMP	
	ALUMINIUM SILICATE	559	100 .0	
05.4 Decorations (e.g. for fine bakery wares), toppings (non-fruit), and sweet sauces	ACESULFAME POTASSIUM	950	500 .0	478 & 188
	ADVANTAME	969	20 .0	478
	ALLURA RED AC	129	300 .0	
	AMARANTH	123	100 .0	
	ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	80 .0	8
	ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	25 .0	185 & 446
	ASPARTAME	951	1000 .0	478 & 191
	ASPARTAME-ACESULFAME SALT	962	500 .0	113 & 477
	AZORUBINE (CARMOISINE)	122	300 .0	447
	BEESWAX	901	GMP	
	BENZOATES	210-213	1500 .0	13
	BRILLIANT BLACK (BLACK PN)	151	500 .0	
	BRILLIANT BLUE FCF	133	500 .0	
	BROWN HT	155	50 .0	
	BUTYLATED HYDROXYANISOLE	320	200 .0	15 & 130
	BUTYLATED HYDROXYTOLUENE	321	200 .0	15 & 130

CANDELILLA WAX	902	GMP	
CARAMEL II - SULFITE CARAMEL	150b	50000 .0	
CARAMEL III - AMMONIA CARAMEL	150c	50000 .0	
CARAMEL IV - SULFITE AMMONIA CARAMEL	150d	50000 .0	
CARMINES	120	500 .0	178
CARNAUBA WAX	903	GMP	
CAROTENES, BETA-, VEGETABLE	160a(ii)	20000 .0	
CAROTENOIDS	160a(i),a(iii),e,f	100 .0	
CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES	141(i),(ii)	100 .0	
CURCUMIN	100(i)	500 .0	
CYCLAMATES	952(i), (ii), (iv)	500 .0	17 & 477
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	10000 .0	
ERYTHROSINE	127	100 .0	
FAST GREEN FCF	143	100 .0	
GRAPE SKIN EXTRACT	163(ii)	500 .0	181
HYDROXYBENZOATES, PARA-INDIGOTINE (INDIGO CARMINE)	214, 218	300 .0	27
IRON OXIDES	132	300 .0	
MINERAL OIL, HIGH VISCOSITY	172(i)-(iii)	100 .0	
NEOTAME	905d	2000 .0	3
PAPRIKA EXTRACT	961	100 .0	478
	160c(ii)	100 .0	39
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542	1500 .0	33
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	2000 .0	368
POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	476	5000 .0	
POLYSORBATES	432-436	3000 .0	
PONCEAU 4R (COCHINEAL RED A)	124	50 .0	
PROPYL GALLATE	310	1000 .0	15 & 130
PROPYLENE GLYCOL ALGINATE	405	5000 .0	
PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	477	40000 .0	
QUINOLINE YELLOW	104	50 .0	445
RIBOFLAVINS	101(i),(ii), (iii)	3000 .0	
SACCHARINS	954(i)-(iv)	500 .0	477
SHELLAC, BLEACHED	904	GMP	
SORBATES	200, 202, 203	1000 .0	42
SORBITAN ESTERS OF FATTY ACIDS	491-495	10000 .0	
STEAROYL LACTYLATES	481(i), 482(i)	2000 .0	
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	330 .0	26 & 477
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	1000 .0	478
SUCROSE ESTERS	473, 473a, 474	5000 .0	387
SUNSET YELLOW FCF	110	300 .0	
TARTRATES	334, 335(ii), 337	8000 .0	45
TARTRAZINE	102	500 .0	
TERTIARY	319	200 .0	15 & 130

	BUTYLHYDROQUINONE			
	TOCOPHEROLS	307a, b, c	500 .0	15

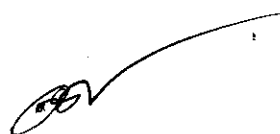


TABLE 6

TABLE 6				
<b>06.0 Cereals and cereal products, derived from cereal grains, from roots and tubers, pulses, legumes and pith or soft core of palm tree, excluding bakery wares of food category 07.0</b>				
06.1 Whole, broken, or flaked grain, including rice	MINERAL OIL, HIGH VISCOSITY	905d	800 .0	98 & XS202
	PROPYL GALLATE	310	100 .0	15 & XS202
06.2 Flours and starches (including soybean powder)	ALPHA AMYLASE FROM ASPERGILLUS ORYZAE VAR.	1100(i)	GMP	
	ALPHA-AMYLASE FROM BACILLUS SUBTILIS	1100(iii)	GMP	XS152
	CARBOHYDRASE FROM BACILLUS LICHENIFORMIS	1100(vi)	GMP	XS152
	DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	3000 .0	186 & XS152
06.2.1 Flours	ASCORBIC ACID, L-	300	300 .0	472
	AZODICARBONAMIDE	927a	45 .0	467
	BENZOYL PEROXIDE	928	75 .0	468
	CALCIUM SULFATE	516	GMP	57
	CHLORINE	925	2500 .0	87, 471
	LECITHIN	322(i)	GMP	25 & 28
	MAGNESIUM CARBONATE	504(i)	1500 .0	
	METHACRYLATE COPOLYMER, BASIC (BMC)	1205	GMP	
	PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii), (v)-(vii), (ix); 451(i), (ii); 452(i)-(v); 542	2500 .0	33, 225, 469
	PROTEASE FROM ASPERGILLUS ORYZAE VAR.	1101(i)	GMP	
	PULLULAN	1204	GMP	25 & XS152
	SODIUM ALUMINIUM PHOSPHATES	541(i), (ii)	1600 .0	6, 252, XS152
	SODIUM ASCORBATE	301	300 .0	
	STEAROYL LACTYLATES	481(i), 482(i)	5000 .0	186 & XS152
	SULFITES	220-225, 539	200 .0	44, 470
	SODIUM BISULPHITE	222	GMP	
	SODIUM META BISULPHITE	223	GMP	
	TARTRATES	334, 335(ii), 337	5000 .0	45, 186 & XS152
	TOCOPHEROLS	307a, b, c	5000 .0	15, 186 & XS152
	TRISODIUM CITRATE	331(iii)	GMP	25 & XS152
	AMYLASES AND OTHER ENZYMES	1100	GMP	
	AMMONIUM PERSULPHATE	923	2500 .0	On flour mass basis
	CALCIUM CARBONATE	170(i)	5,000 .0	On flour mass basis

	AMMONIUM CHLORIDE	510	5,00 .0	On flour mass basis
	L-CYSTEINE MONO HYDROCHLORIDE	920	90 .0	On flour mass basis
06.2.2 Starches	SODIUM CARBONATE	500(i)	GMP	
	SULFITES	220-225, 539	200 .0	44
	TARTRATES	334, 335(ii), 337	2000 .0	45
	ASCORBIC ACID, L-	300	300 .0	
	AZODICARBONAMIDE	927a	45 .0	
	BENZOYL PEROXIDE	928	75 .0	
	CHLORINE	925	2500 .0	
	LECITHIN	322(i)	GMP	
	PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii), (v)-(vii), (ix); 451(i), (ii); 452(i)-(v); 542	2500 .0	225, 33
	PROTEASE FROM ASPERGILLUS ORYZAE VAR.	1101(i)	GMP	
	PULLULAN	1204	GMP	25
	SODIUM ALUMINIUM PHOSPHATES	541(i), (ii)	1600 .0	6252
	SODIUM ASCORBATE	301	300 .0	
	SULFITES	220-225, 539	200 .0	44
	SODIUM BISULPHITE	222	GMP	
	SODIUM META BISULPHITE	223	GMP	
	TRISODIUM CITRATE	331(iii)	GMP	
	AMYLASES AND OTHER ENZYMES	1100	GMP	
	AMMONIUM PERSULPHATE	923	2500 .0	On flour mass basis
	CALCIUM CARBONATE	170(i)	5,000 .0	On flour mass basis
	AMMONIUM CHLORIDE	510	5,00 .0	On flour mass basis
	L-CYSTEINE MONO HYDROCHLORIDE	920	90 .0	On flour mass basis
06.3 Breakfast cereals, including rolled oats	ACESULFAME POTASSIUM	950	1200 .0	478 & 188
	ADVANTAME	969	10 .0	478
	ALLURA RED AC	129	300 .0	
	ASCORBYL ESTERS	304, 305	200 .0	10
	ASPARTAME	951	1000 .0	478 & 191
	ASPARTAME-ACESULFAME SALT	962	1000 .0	119 & 477
	BRIILLANT BLUE FCF	133	200 .0	
	BUTYLATED HYDROXYANISOLE	320	200 .0	15 & 196
	BUTYLATED HYDROXYTOLUENE	321	100 .0	15 & 196
	CARAMEL III - AMMONIA CARAMEL	150c	50000 .0	189
	CARAMEL IV - SULFITE AMMONIA CARAMEL	150d	2500 .0	
	CARMINES	120	200 .0	178
	CAROTENES, BETA-, VEGETABLE	160a(ii)	400 .0	
	CAROTENOIDS	160a(i), a(iii), e, f	200 .0	
	GRAPE SKIN EXTRACT	163(ii)	200 .0	
	IRON OXIDES	172(i)-(iii)	75 .0	
	NEOTAME	961	160 .0	478

	PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii), (v)-(vii), (ix); 451(i), (ii); 452(i)-(v); 542	2200 .0	33
	POLYGLYCEROL ESTERS OF FATTY ACIDS	475	10000 .0	369
	PROPYL GALLATE	310	200 .0	15 & 196
	RIBOFLAVINS	101(i), (ii), (iii)	300 .0	
	SACCHARINS	954(i)-(iv)	100 .0	477
	STEAROYL LACTYLATES	481(i), 482(i)	5000 .0	
	STEVIOYL GLYCOSIDES	960a, 960b, 960c, 960d	350 .0	26
	SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	1000 .0	478
	SUCROSE ESTERS	473, 473a, 474	10000 .0	
	SUNSET YELLOW FCF	110	300 .0	
	TOCOPHEROLS	307a, b, c	200 .0	
	CURCUMIN	100	GMP	
	PAPRIKA OLEORESIN	160c(i)	GMP	
6.4.1 Fresh pastas and noodles and like products	ACETIC AND FATTY ACID ESTERS OF GLYCEROL	472a	GMP	211
	AGAR	406	GMP	211
	ALGINIC ACID	400	GMP	211
	ALUMINIUM AMMONIUM SULFATE	523	300 .0	6 & 247
	ASCORBIC ACID, L-	300	200 .0	
	CALCIUM CARBONATE	170(i)	GMP	
	CARBON DIOXIDE	290	GMP	59 & 211
	CAROB BEAN GUM	410	GMP	211
	CARRAGEENAN	407	GMP	211
	CITRIC ACID	330	GMP	
	CITRIC AND FATTY ACID ESTERS OF GLYCEROL	472c	GMP	211
	CURDLAN	424	GMP	211
	DISTARCH PHOSPHATE	1412	GMP	211
	FUMARIC ACID	297	700 .0	
	GELLAN GUM	418	GMP	211
	GLUCONO DELTA-LACTONE	575	GMP	
	GLYCEROL	422	GMP	211
	GUAR GUM	412	GMP	211
	GUM ARABIC (ACACIA GUM)	414	GMP	211
	KARAYA GUM	416	GMP	211
	KONJAC FLOUR	425	GMP	211
	LACTIC ACID, L-, D- and DL-	270	GMP	
	LACTIC AND FATTY ACID ESTERS OF GLYCEROL	472b	GMP	211
	LECITHIN	322(i)	GMP	
	MICROCRYSTALLINE CELLULOSE (CELLULOSE GEL)	460(i)	GMP	211
	MONO- AND DI-GLYCERIDES OF FATTY ACIDS	471	GMP	
	PECTINS	440	GMP	211
	PHOSPHATED DISTARCH PHOSPHATE	1413	GMP	211



	PHOSPHATES	338; 339(i)-(iii); 340(i)- (iii); 341(i)-(iii); 342(i)- (ii); 343(i)-(iii); 450(i)- (iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542	2500 .0	33 & 211
	POTASSIUM CARBONATE	501(i)	11000 .0	
	PROCESSED EUCHEUMA SEAWEED (PES)	407a	GMP	211
	PROPYLENE GLYCOL	1520	20000 .0	370
	PROPYLENE GLYCOL ALGINATE	405	10000 .0	370
	PULLULAN	1204	GMP	211
	SODIUM ACETATE	262(i)	6000 .0	
	SODIUM ALGINATE	401	GMP	211
	SODIUM ASCORBATE	301	GMP	
	SODIUM CARBONATE	500(i)	10000 .0	
	SODIUM CARBOXYMETHYL CELLULOSE (CELLULOSE GUM)	466	GMP	211
	SODIUM DL-MALATE	350(ii)	GMP	
	SODIUM HYDROGEN CARBONATE	500(ii)	GMP	
	SODIUM LACTATE	325	GMP	
	SUCROSE ESTERS	473, 473a, 474	2000 .0	370
	TAMARIND SEED POLYSACCHARIDE	437	GMP	211
	TARTRATES	334, 335(ii), 337	5000 .0	45 & 128
	TRAGACANTH GUM	413	GMP	211
	XANTHAN GUM	415	GMP	211
06.4.2 Dried pastas and noodles and like products	ACETYLATED DISTARCH ADIPATE	1422	GMP	256
	ACETYLATED DISTARCH PHOSPHATE	1414	GMP	256
	AGAR	406	GMP	256
	ALGINIC ACID	400	GMP	256
	AMMONIUM ALGINATE	403	GMP	256
	ASCORBIC ACID, L-	300	GMP	256
	CALCIUM 5'-RIBONUCLEOTIDES	634	GMP	256
	CALCIUM ALGINATE	404	GMP	256
	CALCIUM ASCORBATE	302	200 .0	256
	CALCIUM CARBONATE	170(i)	GMP	256
	CALCIUM SULFATE	516	GMP	256
	CANTHAXANTHIN	161g	15 .0	211
	CARAMEL IV - SULFITE AMMONIA CARAMEL	150d	50000 .0	211
	CAROB BEAN GUM	410	GMP	256
	CAROTENES, BETA-, VEGETABLE	160a(ii)	1000 .0	211
	CARRAGEENAN	407	GMP	256
	CITRIC ACID	330	GMP	256
	DEXTRINS, ROASTED STARCH	1400	GMP	256
	DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	5000 .0	
	DISODIUM 5'-GUANYLATE	627	GMP	256
	DISODIUM 5'-INOSINATE	631	GMP	256
	DISODIUM 5'-RIBONUCLEOTIDES	635	GMP	256
	DISTARCH PHOSPHATE	1412	GMP	256
	FUMARIC ACID	297	GMP	256
	GELLAN GUM	418	GMP	256
	GUAR GUM	412	GMP	256

	GUM ARABIC (ACACIA GUM)	414	GMP	256
	KARAYA GUM	416	GMP	256
	KONJAC FLOUR	425	GMP	256
	LACTIC ACID, L-, D- and DL-	270	GMP	256
	LECITHIN	322(i)	GMP	256
	MALIC ACID, DL-	296	GMP	256
	MANNITOL	421	GMP	256
	MICROCRYSTALLINE CELLULOSE (CELLULOSE GEL)	460(i)	GMP	256
	MONO- AND DI-GLYCERIDES OF FATTY ACIDS	471	GMP	256
	MONOSODIUM L-GLUTAMATE	621	GMP	256
	NITROUS OXIDE	942	GMP	256
	PECTINS	440	GMP	256
	PHOSPHATED DISTARCH PHOSPHATE	1413	GMP	256
	PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii), (v)-(vii), (ix); 451(i), (ii); 452(i)-(v); 542	900 .0	33 & 211
	POLYSORBATES	432-436	5000 .0	
	POTASSIUM ALGINATE	402	GMP	256
	POTASSIUM CARBONATE	501(i)	GMP	256
	POTASSIUM CHLORIDE	508	GMP	256
	PROCESSED EUCHEUMA SEAWEED (PES)	407a	GMP	256
	PROPYLENE GLYCOL ALGINATE	405	5000 .0	211
	PULLULAN	1204	GMP	256
	SALTS OF MYRISTIC, PALMITIC AND STEARIC ACIDS WITH AMMONIA, CALCIUM, POTASSIUM AND SODIUM	470(i)	GMP	256
	SODIUM ACETATE	262(i)	GMP	256
	SODIUM ALGINATE	401	GMP	256
	SODIUM ASCORBATE	301	200 .0	256
	SODIUM CARBONATE	500(i)	GMP	256
	SODIUM CARBOXYMETHYL CELLULOSE (CELLULOSE GUM)	466	GMP	256
	SODIUM GLUCONATE	576	GMP	256
	SODIUM HYDROGEN CARBONATE	500(ii)	GMP	256
	SODIUM LACTATE	325	GMP	256
	SORBITAN ESTERS OF FATTY ACIDS	491-495	5000 .0	11 & 211
	STEAROYL LACTYLATES	481(i), 482(i)	5000 .0	211
	SUCROSE ESTERS	473, 473a, 474	4000 .0	211
	TAMARIND SEED POLYSACCHARIDE	437	GMP	256
	TARA GUM	417	GMP	256
	TOCOPHEROLS	307a, b, c	500 .0	211
	TRAGACANTH GUM	413	GMP	256
	XANTHAN GUM	415	GMP	256
06.4.3 Pre-cooked pastas and noodles and like products	AMARANTH	123	100 .0	194
	ASCORBYL ESTERS	304, 305	500 .0	10 & 211
	BENZOATES	210-213	1000 .0	13 & XS249
	BUTYLATED HYDROXYANISOLE	320	200 .0	15 & 130
	BUTYLATED HYDROXYTOLUENE	321	200 .0	15 & 130

	CANTHAXANTHIN	161g	15 .0	153 & XS249
	CARAMEL II - SULFITE CARAMEL	150b	50000 .0	194
	CARAMEL III - AMMONIA CARAMEL	150c	50000 .0	153 & 173
	CARAMEL IV - SULFITE AMMONIA CARAMEL	150d	50000 .0	153
	CARMINES	120	100 .0	153 & 178
	CAROTENES, BETA-, VEGETABLE	160a(ii)	1000 .0	153
	CAROTENOIDS	160a(i),a(iii),e,f	1200 .0	153, 474
	CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES	141(i),(ii)	100 .0	153
	CURCUMIN	100(i)	500 .0	194
	CYCLODEXTRIN, BETA-	459	1000 .0	153
	DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	10000 .0	
	FAST GREEN FCF	143	290 .0	194
	PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542	2500 .0	33, 211, 475
	POLYDIMETHYLSILOXANE	900a	50 .0	153
	POLYGLYCEROL ESTERS OF FATTY ACIDS	475	2000 .0	194
	POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	476	500 .0	194
	POLYOXYETHYLENE STEARATES	430, 431	5000 .0	2 & 194
	POLYSORBATES	432-436	5000 .0	153
	PROPYL GALLATE	310	200 .0	15, 130 & 211
	PROPYLENE GLYCOL	1520	10000 .0	194
	PROPYLENE GLYCOL ALGINATE	405	5000 .0	194 & 371
	PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	477	5000 .0	2 & 153
	RIBOFLAVINS	101(i),(ii), (iii)	300 .0	153, 473
	SORBATES	200, 202, 203	2000 .0	42 & 211
	SORBITAN ESTERS OF FATTY ACIDS	491-495	5000 .0	2 & 194
	STEAROYL LACTYLATES	481(i), 482(i)	5000 .0	194 & 371
	SUCROSE ESTERS	473, 473a, 474	2000 .0	194
	SULFITES	220-225, 539	20 .0	44, 476
	SUNSET YELLOW FCF	110	300 .0	153
	TARTRATES	334, 335(ii), 337	GMP	45 & 128
	TARTRAZINE	102	300 .0	194
	TERTIARY BUTYLHYDROQUINONE	319	200 .0	15 & 130
	TOCOPHEROLS	307a, b, c	200 .0	211
	PAPRIKA OLEORESIN	160c(i)	GMP	
	ANNATTO	160b(i)(ii)	GMP	
06.5 Cereal and starch based desserts (e.g. rice pudding, tapioca pudding)	ACESULFAME POTASSIUM	950	350 .0	188 & 478
	ALLURA RED AC	129	300 .0	
	ASCORBYL ESTERS	304, 305	500 .0	2 & 10
	ASPARTAME	951	1000 .0	191 & 478
	BENZOATES	210-213	1000 .0	13
	BRILLIANT BLUE FCF	133	150 .0	

	CANTHAXANTHIN	161g	15 .0	
	CARAMEL III - AMMONIA CARAMEL	150c	50000 .0	
	CARAMEL IV - SULFITE AMMONIA CARAMEL	150d	2500 .0	
	CARMINES	120	150 .0	178
	CAROTENES, BETA-, VEGETABLE	160a(ii)	1000 .0	
	CAROTENOIDS	160a(i),a(iii),e,f	150 .0	
	CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES	141(i),(ii)	75 .0	
	CYCLAMATES	952(i), (ii), (iv)	250 .0	17 & 477
	DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	5000 .0	
	ETHYLENE DIAMINE TETRA ACETATES	385, 386	315 .0	21
	FAST GREEN FCF	143	100 .0	
	GRAPE SKIN EXTRACT	163(ii)	200 .0	181
	INDIGOTINE (INDIGO CARMINE)	132	150 .0	
	IRON OXIDES	172(i)-(iii)	75 .0	
	LAURIC ARGINATE ETHYL ESTER	243	200 .0	
	NEOTAME	961	33 .0	478
	NISIN	234	3 .0	
	PHOSPHATES	338; 339(i)-(iii); 340(i)- (iii); 341(i)-(iii); 342(i)- (ii); 343(i)-(iii); 450(i)- (iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542	7000 .0	33
	POLYGLYCEROL ESTERS OF FATTY ACIDS	475	9000 .0	
	POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	476	5000 .0	
	POLYSORBATES	432-436	3000 .0	
	PONCEAU 4R (COCHINEAL RED A)	124	100 .0	
	PROPYL GALLATE	310	90 .0	2 & 15
	PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	477	40000 .0	
	RIBOFLAVINS	101(i),(ii), (iii)	300 .0	
	SACCHARINS	954(i)-(iv)	100 .0	477
	SORBATES	200, 202, 203	1000 .0	42
	SORBITAN ESTERS OF FATTY ACIDS	491-495	5000 .0	
	STEAROYL LACTYLATES	481(i), 482(i)	6000 .0	
	STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	165 .0	26
	SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	400 .0	478
	SUCROSE ESTERS	473, 473a, 474	5000 .0	
	SUNSET YELLOW FCF	110	100 .0	
	TARTRATES	334, 335(ii), 337	2860 .0	45
	TOCOPHEROLS	307a, b, c	GMP	15
	TBHQ	319	200 .0	
	CARMOISINE	122	100 .0	
	ERYTHROSINE	127	100 .0	
	TARTRAZINE	102	100 .0	
06.6 Batters (e.g. for breeding or batters for fish or poultry)	CARAMEL III - AMMONIA CARAMEL	150c	50000 .0	

	CARAMEL IV - SULFITE AMMONIA CARAMEL	150d	2500 .0	
	CARMINES	120	500 .0	178
	CAROTENES, BETA-, VEGETABLE	160a(ii)	1000 .0	
	CAROTENOIDS	160a(i),a(iii),e,f	500 .0	
	DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	5000 .0	
	PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542	5600 .0	33
	POLYDIMETHYLSILOXANE	900a	10 .0	
	POLYSORBATES	432-436	5000 .0	2
	RIBOFLAVINS	101(i),(ii), (iii)	300 .0	
	SODIUM ALUMINIUM PHOSPHATES	541(i),(ii)	1000 .0	6
	SORBATES	200, 202, 203	2000 .0	42
	SUCROSE ESTERS	473, 473a, 474	10000 .0	
	TOCOPHEROLS	307a, b, c	100 .0	
	BUTYLATED HYDROXYANISOLE (BHA)	320	200 .0	Only for vada dry mixes
	TARTARIC ACID	334	GMP	
06.7 Pre-cooked or processed rice products, including rice cakes (Oriental type only)	CARAMEL III - AMMONIA CARAMEL	150c	50000 .0	
	CARAMEL IV - SULFITE AMMONIA CARAMEL	150d	2500 .0	
	SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	200 .0	72
	SUCROSE ESTERS	473, 473a, 474	10000 .0	
06.8.1 Soybean-based beverages	CARAMEL III - AMMONIA CARAMEL	150c	1500 .0	
	CARMINES	120	100 .0	178
	DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	2000 .0	347
	PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542	1300 .0	33
	RIBOFLAVINS	101(i),(ii), (iii)	50 .0	
	STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	200 .0	26
	SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	400 .0	
	SUCROSE ESTERS	473, 473a, 474	20000 .0	
06.8.3 Soybean curd (tofu)	PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii), (ix);	100 .0	33

		451(i),(ii); 452(i)-(v); 542		
06.8.8 Other soybean protein products	CAMEL III - AMMONIA CAMEL	150c	20000 .0	XS175
	CAMEL IV - SULFITE AMMONIA CAMEL	150d	20000 .0	XS175



TABLE 7

07.0 Bakery wares	ASCORBYL ESTERS	304, 305	1000 .0	10 & 15
	BENZOATES	210-213	1000 .0	13
	BUTYLATED HYDROXYANISOLE	320	200 .0	15 & 180
	BUTYLATED HYDROXYTOLUENE	321	200 .0	15 & 180
	CARNAUBA WAX	903	GMP	3
	FAST GREEN FCF	143	100 .0	
	MINERAL OIL, HIGH VISCOSITY	905d	3000 .0	125
	PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	477	15000 .0	11 & 72
	SORBATES	200, 202, 203	1000 .0	42
07.1 Bread and ordinary bakery wares and mixes	ACESULFAME POTASSIUM	950	1000 .0	188
	ASPARTAME	951	4000 .0	191
	BRILLIANT BLUE FCF	133	100 .0	
	DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	6000 .0	
	NEOTAME	961	70 .0	
	POLYOXYETHYLENE STEARATES	430, 431	3000 .0	
	PROPYLENE GLYCOL	1520	1500 .0	
	SODIUM DIACETATE	262(ii)	4000 .0	
	SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	650 .0	
	SUCROSE ESTERS	473, 473a, 474 2021	GMP	
	TARTRATES	334, 335(ii), 337	GMP	45 & 388
07.1.1 Breads and rolls	MINERAL OIL, MEDIUM VISCOSITY	905e	3000 .0	36 & 126
	POLYGLYCEROL ESTERS OF FATTY ACIDS	475	10000 .0	372
	POLYSORBATES	432-436	3000 .0	
	SORBITAN ESTERS OF FATTY ACIDS	491-495	3000 .0	
	TERTIARY BUTYLHYDROQUINONE	319	200 .0	15 & 195
	XYLANASE		GMP	Only for breads, FS03
	PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542	9,300 .0	229,33
07.1.1.1 Yeast-leavened breads and specialty breads	PROPYLENE GLYCOL ALGINATE	405	4000 .0	
	STEAROYL LACTYLATES	481(i), 482(i)	5000 .0	388
07.1.1.2 Soda breads	PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542	9300 .0	33 & 229
	STEAROYL LACTYLATES	481(i), 482(i)	5000 .0	
07.1.2 Crackers, excluding	ALLURA RED AC	129	300 .0	

sweet crackers	ALUMINIUM AMMONIUM SULFATE	523	100 .0	6 & 246
	CARAMEL III - AMMONIA CARAMEL	150c	50000 .0	
	CARAMEL IV - SULFITE AMMONIA CARAMEL	150d	50000 .0	
	CARMINES	120	200 .0	178
	CAROTENES, BETA-, VEGETABLE	160a(ii)	1000 .0	
	CAROTENOIDS	160a(i), a(iii), e, f	1000 .0	
	GRAPE SKIN EXTRACT	163(ii)	200 .0	181
	PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii), (v)-(vii), (ix); 451(i), (ii); 452(i)-(v); 542	9300 .0	33 & 229
	POLYGLYCEROL ESTERS OF FATTY ACIDS	475	6000 .0	
	POLYSORBATES	432-436	5000 .0	11
	PROPYLENE GLYCOL ALGINATE	405	2000 .0	
	SODIUM ALUMINIUM PHOSPHATES	541(i), (ii)	100 .0	6 & 246
	SORBITAN ESTERS OF FATTY ACIDS	491-495	10000 .0	11
	STEAROYL LACTYLATES	481(i), 482(i)	5000 .0	
	TERTIARY BUTYLHYDROQUINONE	319	200 .0	15 & 195
	TOCOPHEROLS	307a, b, c	200 .0	
07.1.3 Other ordinary bakery products (e.g. bagels, pita, English muffins)	ALLURA RED AC	129	300 .0	
	ALUMINIUM AMMONIUM SULFATE	523	100 .0	6, 244 & 246
	CARAMEL III - AMMONIA CARAMEL	150c	50000 .0	
	CARAMEL IV - SULFITE AMMONIA CARAMEL	150d	50000 .0	
	CAROTENOIDS	160a(i), a(iii), e, f	100 .0	
	PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii), (v)-(vii), (ix); 451(i), (ii); 452(i)-(v); 542	9300 .0	33 & 229
	POLYGLYCEROL ESTERS OF FATTY ACIDS	475	6000 .0	
	POLYSORBATES	432-436	3000 .0	11
	PROPYL GALLATE	310	100 .0	15 & 130
	SODIUM ALUMINIUM PHOSPHATES	541(i), (ii)	100 .0	6, 244 & 246
	SORBITAN ESTERS OF FATTY ACIDS	491-495	10000 .0	11
	STEAROYL LACTYLATES	481(i), 482(i)	5000 .0	
	TERTIARY BUTYLHYDROQUINONE	319	200 .0	15 & 130
07.1.4 Bread-type products, including bread stuffing and bread crumbs	CARAMEL III - AMMONIA CARAMEL	150c	50000 .0	
	CARMINES	120	500 .0	178
	CAROTENES, BETA-, VEGETABLE	160a(ii)	1000 .0	



	CAROTENOIDS	160a(i),a(iii),e,f	200 .0	116
	CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES	141(i),(ii)	6.4 .0	62
	GRAPE SKIN EXTRACT	163(ii)	200 .0	181
	PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)- (vii), (ix);451(i),(ii); 452(i)-(v); 542	9300 .0	33 & 229
	POLYGLYCEROL ESTERS OF FATTY ACIDS	475	10000 .0	
	POLYSORBATES	432-436	3000 .0	11
	SORBITAN ESTERS OF FATTY ACIDS	491-495	10000 .0	11
	STEAROYL LACTYLATES	481(i), 482(i)	5000 .0	
	TERTIARY BUTYLHYDROQUINONE	319	200 .0	15 & 195
07.1.5 Steamed breads and buns	ALUMINIUM AMMONIUM SULFATE	523	40 .0	6, 246 & 248
	CARAMEL III - AMMONIA CARAMEL	150c	50000 .0	
	CAROTENOIDS	160a(i),a(iii),e,f	100 .0	216
	PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)- (vii), (ix);451(i),(ii); 452(i)-(v); 542	9300 .0	33 & 229
	POLYGLYCEROL ESTERS OF FATTY ACIDS	475	10000 .0	
	POLYSORBATES	432-436	3000 .0	11
	PROPYLENE GLYCOL ALGINATE	405	500 .0	
	SODIUM ALUMINIUM PHOSPHATES	541(i),(ii)	40 .0	6, 246 & 248
	SORBITAN ESTERS OF FATTY ACIDS	491-495	10000 .0	11
	STEAROYL LACTYLATES	481(i), 482(i)	5000 .0	
	PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	477	15,000 .0	
07.1.6 Mixes for bread and ordinary bakery wares	ALUMINIUM AMMONIUM SULFATE	523	40 .0	6, 246 & 249
	CARAMEL III - AMMONIA CARAMEL	150c	50000 .0	
	PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)- (vii), (ix);451(i),(ii); 452(i)-(v); 542	9300 .0	33 & 229
	POLYGLYCEROL ESTERS OF FATTY ACIDS	475	15000 .0	11
	POLYSORBATES	432-436	3000 .0	11
	PROPYLENE GLYCOL ALGINATE	405	20000 .0	11
	SODIUM ALUMINIUM PHOSPHATES	541(i),(ii)	40 .0	6, 246 & 249

	SORBITAN ESTERS OF FATTY ACIDS	491-495	10000 .0	11
	STEAROYL LACTYLATES	481(i), 482(i)	5000 .0	
	TOCOPHEROLS	307a, b, c	100 .0	
07.2 Fine bakery wares (sweet, salty, savoury) and mixes	ACESULFAME POTASSIUM	950	1000 .0	165 & 188
	ALLURA RED AC	129	300 .0	
	ASPARTAME	951	1700 .0	165 & 191
	ASPARTAME-ACESULFAME SALT	962	1000 .0	77 & 113
	BEE SWAX	901	GMP	3
	BRILLIANT BLUE FCF	133	200 .0	
	CANDELILLA WAX	902	GMP	3
	CARAMEL III - AMMONIA CARAMEL	150c	50000 .0	
	CARAMEL IV - SULFITE AMMONIA CARAMEL	150d	1200 .0	
	CARMINES	120	200 .0	178
	CAROTENES, BETA-, VEGETABLE	160a(ii)	1000 .0	
	CAROTENIDS	160a(i),a(iii),e,f	100 .0	
	CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES	141(i),(ii)	75 .0	
	CYCLAMATES	952(i), (ii), (iv)	1600 .0	17 & 165
	DIACETYL TARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	20000 .0	
	HYDROXYBENZOATES, PARA- INDIGOTINE (INDIGO CARMINE)	214, 218 132	300 .0 200 .0	27
	IRON OXIDES	172(i)-(iii)	100 .0	
	NEOTAME	961	80 .0	165 & 478
	NISIN	234	6.25 .0	233
	PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)- (vii); (ix);451(i),(ii); 452(i)-(v); 542	9300 .0	33 & 229
	POLYOXYETHYLENE STEARATES	430, 431	3000 .0	
	POLYSORBATES	432-436	3000 .0	
	PONCEAU 4R (COCHINEAL RED A)	124	50 .0	
	PROPYLENE GLYCOL	1520	1500 .0	
	RIBOFLAVINS	101(i),(ii), (iii)	300 .0	
	SACCHARINS	954(i)-(iv)	170 .0	165
	SHELLAC, BLEACHED	904	GMP	3
	SORBITAN ESTERS OF FATTY ACIDS	491-495	10000 .0	
	STEAROYL LACTYLATES	481(i), 482(i)	5000 .0	
	SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	700 .0	165 & 478
	SUCROSE ESTERS	473, 473a, 474	10000 .0	
	SULFITES	220-225, 539	50 .0	44
	SUNSET YELLOW FCF	110	50 .0	110
07.2.1 Cakes, cookies and pies (e.g. fruit-filled or custard types)	POLYGLYCEROL ESTERS OF FATTY ACIDS	475	10000 .0	
	PROPYLENE GLYCOL ALGINATE	405	3000 .0	
	TARTRATES	334, 335(ii), 337	5000 .0	45
	TOCOPHEROLS	307a, b, c	200 .0	389
	SUCROGLYCERIDES	474	10,000 .0	
	SUCROSE ESTERS OF FATTY ACIDS	473	GMP	

	TARTARIC ACID	334	GMP	
	INDIGOTINE (INDIGO CARMINE)	132	200 .0	
	BENZOYL PEROXIDE	928	40 .0	
	CURCURMIN	100(i)	GMP	
	CANTHAXANTHIN	161g	GMP	
	ANNATTO	160(b)	GMP	
	CARMOISINE	122	100 .0	
	ERYTHROSINE	127	50 .0	
	TARTARAZINE	102	100 .0	
07.2.2 Other fine bakery products (e.g. doughnuts, sweet rolls, scones, and muffins)	POLYGLYCEROL ESTERS OF FATTY ACIDS	475	10000 .0	
	PROPYLENE GLYCOL ALGINATE	405	2000 .0	
	TARTRATES	334, 335(ii), 337	500 .0	45
	TOCOPHEROLS	307a, b, c	200 .0	
07.2.3 Mixes for fine bakery wares (e.g. cakes, pancakes)	POLYGLYCEROL ESTERS OF FATTY ACIDS	475	16000 .0	451
	PROPYL GALLATE	310	200 .0	15 & 196
	PROPYLENE GLYCOL ALGINATE	405	10000 .0	11
	TARTRATES	334, 335(ii), 337	8000 .0	11 & 45
	TOCOPHEROLS	307a, b, c	200 .0	11

TABLE 8				
08.0 Meat and meat products, including poultry and game	BRILLIANT BLUE FCF	133	100 .0	4, 16, XS88, XS89, XS96, XS97 & XS98
	CARAMEL III - AMMONIA CARAMEL	150c	GMP	3, 4, 16, XS88, XS89, XS96, XS97 & XS98
	CARAMEL IV - SULFITE AMMONIA CARAMEL	150d	GMP	3, 4, 16, XS88, XS89, XS96, XS97 & XS98
08.1 Fresh meat, poultry, and game	DISODIUM 5'-GUANYLATE	627	GMP	16
	DISODIUM 5'-INOSINATE	631	GMP	16
	FAST GREEN FCF	143	100 .0	3, 4 & 16
	MONOAMMONIUM L-GLUTAMATE	624	GMP	16
	MONOSODIUM L-GLUTAMATE	621	GMP	16

	SUNSET YELLOW FCF	110	300 .0	4 & 16
08.1.1 Fresh meat, poultry and game, whole pieces or cuts	ACETIC AND FATTY ACID ESTERS OF GLYCEROL	472a	GMP	16 & 326
	ACETYLATED DISTARCH PHOSPHATE	1414	GMP	16 & 326
	AGAR	406	GMP	16 & 326
	BROMELAIN	1101(iii)	GMP	16 & 326
	CALCIUM CARBONATE	170(i)	GMP	4, 16 & 326
	CALCIUM CHLORIDE	509	GMP	16 & 326
	CARMINES	120	500 .0	4, 16 & 178
	CARRAGEENAN	407	GMP	16 & 326
	CITRIC AND FATTY ACID ESTERS OF GLYCEROL	472c	GMP	16 & 326
	GELLAN GUM	418	GMP	16 & 326
	GLYCEROL	422	GMP	16 & 326
	GUM ARABIC (ACACIA GUM)	414	GMP	16 & 326
	HYDROXYPROPYL CELLULOSE	463	GMP	16 & 326
	HYDROXYPROPYL METHYL CELLULOSE	464	GMP	16 & 326
	HYDROXYPROPYL STARCH	1440	GMP	16 & 326
	KARAYA GUM	416	GMP	16 & 326
	KONJAC FLOUR	425	GMP	16 & 326
	LACTIC AND FATTY ACID ESTERS OF GLYCEROL	472b	GMP	16 & 326
	LECITHIN	322(i)	GMP	16 & 326
	MAGNESIUM CHLORIDE	511	GMP	16 & 326
	MANNITOL	421	GMP	16 & 326
	METHYL CELLULOSE	461	GMP	16 & 326
	METHYL ETHYL CELLULOSE	465	GMP	16 & 326
	MICROCRYSTALLINE CELLULOSE (CELLULOSE GEL)	460(i)	GMP	16 & 326
	MONO- AND DI-GLYCERIDES OF FATTY ACIDS	471	GMP	16 & 326
	OXIDIZED STARCH	1404	GMP	16 & 326
	PECTINS	440	GMP	16 & 326
	POTASSIUM CHLORIDE	508	GMP	16 & 326
	POTASSIUM DIHYDROGEN CITRATE	332(i)	GMP	16 & 326
	POWDERED CELLULOSE	460(ii)	GMP	16 & 326
	PROCESSED EUCHEUMA SEAWEED (PES)	407a	GMP	16 & 326
	SALTS OF MYRISTIC, PALMITIC AND STEARIC ACIDS WITH AMMONIA, CALCIUM, POTASSIUM AND SODIUM	470(i)	GMP	16, 71 & 326

	SALTS OF OLEIC ACID WITH CALCIUM, POTASSIUM AND SODIUM	470(ii)	GMP	16 & 326
	SODIUM ALGINATE	401	GMP	16 & 326
	SODIUM CARBOXYMETHYL CELLULOSE (CELLULOSE GUM)	466	GMP	16 & 326
	SODIUM DIHYDROGEN CITRATE	331(i)	GMP	16 & 326
	TARA GUM	417	GMP	16 & 326
	TRAGACANTH GUM	413	GMP	16 & 326
	TRIPOTASSIUM CITRATE	332(ii)	GMP	16 & 326
	TRISODIUM CITRATE	331(iii)	GMP	16 & 326
	XANTHAN GUM	415	GMP	16 & 326
08.1.2 Fresh meat, poultry and game, comminuted	ACETIC AND FATTY ACID ESTERS OF GLYCEROL	472a	GMP	281
	ACETYLATED DISTARCH PHOSPHATE	1414	GMP	281
	AGAR	406	GMP	281
	ASCORBIC ACID, L-	300	GMP	281
	CALCIUM ASCORBATE	302	GMP	281
	CALCIUM CARBONATE	170(i)	GMP	4, 16 & 281
	CALCIUM LACTATE	327	GMP	281
	CARMINES	120	100 .0	4, 16, 117 & 178
	CAROB BEAN GUM	410	GMP	281
	CAROTENES, BETA-, VEGETABLE	160a(ii)	20 .0	4 & 16
	CAROTENOIDS	160a(i),a(iii),e,f	100 .0	4 & 16
	CARRAGEENAN	407	GMP	281
	CITRIC ACID	330	GMP	15 & 281
	CITRIC AND FATTY ACID ESTERS OF GLYCEROL	472c	GMP	281
	ERYTHORBIC ACID (ISOASCORBIC ACID)	315	GMP	281
	GELLAN GUM	418	GMP	281
	GLYCEROL	422	GMP	
	GRAPE SKIN EXTRACT	163(ii)	1000 .0	4, 16 & 94
	GUAR GUM	412	GMP	281

GUM ARABIC (ACACIA GUM)	414	GMP	281
HYDROXYPROPYL CELLULOSE	463	GMP	281
HYDROXYPROPYL METHYL CELLULOSE	464	GMP	281
HYDROXYPROPYL STARCH	1440	GMP	281
ISOPROPYL CITRATES	384	200 .0	
KARAYA GUM	416	GMP	281
KONJAC FLOUR	425	GMP	281
LACTIC AND FATTY ACID ESTERS OF GLYCEROL	472b	GMP	281
LECITHIN	322(i)	GMP	281
MAGNESIUM CHLORIDE	511	GMP	281
MANNITOL	421	GMP	281
METHYL CELLULOSE	461	GMP	281
METHYL ETHYL CELLULOSE	465	GMP	281
MICROCRYSTALLINE CELLULOSE (CELLULOSE GEL)	460(i)	GMP	281
MONO- AND DI-GLYCERIDES OF FATTY ACIDS	471	GMP	281
OXIDIZED STARCH	1404	GMP	281
PECTINS	440	GMP	281
POTASSIUM DIHYDROGEN CITRATE	332(i)	GMP	281
POWDERED CELLULOSE	460(ii)	GMP	281
PROCESSED EUCHEUMA SEAWEED (PES)	407a	GMP	281
SALTS OF MYRISTIC, PALMITIC AND STEARIC ACIDS WITH AMMONIA, CALCIUM, POTASSIUM AND SODIUM	470(i)	GMP	71 & 281
SALTS OF OLEIC ACID WITH CALCIUM, POTASSIUM AND SODIUM	470(ii)	GMP	281
SODIUM ALGINATE	401	GMP	281
SODIUM ASCORBATE	301	GMP	281
SODIUM CARBOXYMETHYL CELLULOSE (CELLULOSE GUM)	466	GMP	281
SODIUM DIHYDROGEN CITRATE	331(i)	GMP	281
TARA GUM	417	GMP	281



	TOCOPHEROLS	307a, b, c	300 .0	15 & 281
	TRAGACANTH GUM	413	GMP	281
	TRICALCIUM CITRATE	333(iii)	GMP	281
	TRIPOTASSIUM CITRATE	332(ii)	GMP	281
	TRISODIUM CITRATE	331(iii)	GMP	281
	XANTHAN GUM	415	GMP	281
08.2 Processed meat, poultry, and game products in whole pieces or cuts	BUTYLATED HYDROXYANISOLE	320	200 .0	15, 130, XS96 & XS97
	BUTYLATED HYDROXYTOLUENE	321	100 .0	15, 130, 167, XS96 & XS97
	CARMINES	120	500 .0	16, 178, XS96 & XS97
	CAROTENES, BETA-, VEGETABLE	160a(ii)	5000 .0	16, XS96 & XS97
	ERYTHROSINE	127	30 .0	4, 16, XS96 & XS97
	FAST GREEN FCF	143	100 .0	3, 4, XS96 & XS97
	GRAPE SKIN EXTRACT	163(ii)	5000 .0	16, XS96 & XS97
	POLYSORBATES	432-436	5000 .0	XS96 & XS97
	PROPYL GALLATE	310	200 .0	15, 130, XS96 & XS97
	RIBOFLAVINS	101(i),(ii), (iii)	1000 .0	16, XS96 & XS97
	SODIUM DIACETATE	262(ii)	1000 .0	XS96 & XS97
	SUNSET YELLOW FCF	110	300 .0	16, XS96 & XS97
	TERTIARY BUTYLHYDROQUINONE	319	100 .0	15, 130, 167, XS96 & XS97
	TOCOPHEROLS	307a, b, c	500 .0	XS96 & XS97
	PAPRIKA OLEORESIN	160c(i)	GMP	
08.2.1 Non-heat treated processed meat, poultry, and game products in whole pieces or cuts	LAURIC ARGINATE ETHYL ESTER	243	200 .0	
	PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii), (v)-(vii), (ix); 451(i), (ii);	2200 .0	33

		452(i)-(v); 542			
08.2.1.1 Cured (including salted) non-heat treated processed meat, poultry, and game products in whole pieces or cuts	SORBATES	200, 202, 203	200 .0	3 & 42	
08.2.1.2 Cured (including salted) and dried non-heat treated processed meat, poultry, game products in whole pieces or cuts	BENZOATES	210-213	1000 .0	3 & 13	
	ISOPROPYL CITRATES	384	200 .0		
	NATAMYCIN (PIMARICIN)	235	6 .0		
	SORBATES	200, 202, 203	2000 .0	3 & 42	
08.2.1.3 Fermented non-heat treated processed meat, poultry, and game products in whole pieces or cuts	SORBATES	200, 202, 203	200 .0	3 & 42	
	Sucroglycerides	474	5,000 .0		
	NITRITES		80 .0	32, 288	
08.2.2 Heat-treated processed meat, poultry, and game products in whole pieces or cuts	LAURIC ARGINATE ETHYL ESTER	243	200 .0	396	
	NISIN	234	25 .0	233, 330, XS96 & XS97	
	NITRITES	249, 250	80 .0	32 & 288	
	PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii), (v)-(vii), (ix); 451(i), (ii); 452(i)-(v); 542	1320 .0	33 & 289	
	SORBATES	200, 202, 203	200 .0	3, 42, XS96 & XS97	
	STEAROYL LACTYLATES	481(i), 482(i)	2000 .0	373, XS96 & XS97	
	SUCROSE ESTERS	473, 473a, 474	5000 .0	15, XS96 & XS97	
	SACCHARINS		500 .0	XS97, XS96	



08.2.3 Frozen processed meat, poultry and game products in whole pieces or cuts	TOCOPHEROLS		500 .0	XS 96, XS 97
	LAURIC ARGINATE ETHYL ESTER	243	200 .0	3 & 374
	MINERAL OIL, HIGH VISCOSITY	905d	950 .0	3
	PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542	2200 .0	33
08.3 Processed comminuted meat, poultry, and game products	SORBATES	200, 202, 203	200 .0	3 & 42
	BUTYLATED HYDROXYANISOLE	320	200 .0	15, 130, XS88, XS89 & XS98
	BUTYLATED HYDROXYTOLUENE	321	100 .0	15, 130, 162, XS88, XS89 & XS98
	ERYTHROSINE	127	30 .0	4, 290 & XS88
	GRAPE SKIN EXTRACT	163(ii)	5000 .0	16, XS88, XS89 & XS98
	NITRITES	249, 250	80 .0	32, 286 & 287
	PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542	2200 .0	33, 302 & XS88
	POLYSORBATES	432-436	5000 .0	XS88, XS89 & XS98
	PROPYL GALLATE	310	200 .0	15, 130, XS88, XS89 & XS98
	PROPYLENE GLYCOL ALGINATE	405	3000 .0	XS88, XS89 & XS98
	RIBOFLAVINS	101(i),(ii), (iii)	1000 .0	16, XS88, XS89 & XS98
	SODIUM DIACETATE	262(ii)	1000 .0	XS88, XS89 & XS98

	SORBATES	200, 202, 203	1500 .0	42, XS88, XS89 & XS98	
	TERTIARY BUTYLHYDROQUINONE	319	100 .0	15, 130, 162, XS88, XS89 & XS98	
	TOCOPHEROLS	307a, b, c	500 .0	XS88, XS89 & XS98	
	PAPRIKA OLEORESIN	160c(i)	GMP		
08.3.1 Non-heat treated processed comminuted meat, poultry, and game products	CAROTENES, BETA-, VEGETABLE	160a(ii)	20 .0	118	
	LAURIC ARGINATE ETHYL ESTER	243	315 .0		
	TARTRATES	334, 335(ii), 337	500 .0	45	
08.3.1.1 Cured (including salted) non-heat treated processed comminuted meat, poultry, and game products	CANTHAXANTHIN	161g	100 .0	4, 16 & 118	
	CARMINES	120	200 .0	118 & 178	
	CAROTENOIDS	160a(i),a(iii),e,f	100 .0	16	
	SUNSET YELLOW FCF	110	300 .0	16	
08.3.1.2 Cured (including salted) and dried non-heat treated processed comminuted, meat, poultry, and game products	BENZOATES	210-213	1000 .0	3 & 13	
	CARMINES	120	100 .0	178	
	CAROTENOIDS	160a(i),a(iii),e,f	20 .0	16	
	ISOPROPYL CITRATES	384	200 .0		
	NATAMYCIN (PIMARICIN)	235	20 .0	3 & 81	
	SUNSET YELLOW FCF	110	135 .0		

08.3.1.3 Fermented non-heat treated processed comminuted meat, poultry, and game products	CARMINES	120	100 .0	178	
	CAROTENOIDS	160a(i),a(iii),e,f	20 .0	16	
	SUNSET YELLOW FCF	110	300 .0	16	
	SULPHUR DIOXIDE	220	450 .0	Sausages & sausage meat containing cereals and condiments	
08.3.2 Heat-treated processed comminuted meat, poultry, and game products	ALLURA RED AC	129	25 .0	XS88, XS89 & XS98	
	CARMINES	120	100 .0	178, XS88, XS89 & XS98	
	CAROTENES, BETA-, VEGETABLE	160a(ii)	20 .0	XS88, XS89 & XS98	
	CAROTENOIDS	160a(i),a(iii),e,f	20 .0	16, XS88, XS89 & XS98	
	ETHYLENE DIAMINE TETRA ACETATES	385, 386	35 .0	21, XS88, XS89 & XS98	
	LAURIC ARGINATE ETHYL ESTER	243	200 .0	377,	
	NISIN	234	25 .0	233 & 377	
	STEAROYL LACTYLATES	481(i), 482(i)	2000 .0	XS88, XS89 & XS98	
	STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	100 .0	26, 202, XS88, XS89 & XS98	
	SUCROSE ESTERS	473, 473a, 474	5000 .0	15, 373, XS88, XS89 & XS98	
	SUNSET YELLOW FCF	110	300 .0	16, XS88, XS89 & XS98	
	TARTRATES	334, 335(ii), 337	500 .0	45, XS88, XS89 & XS98	
	TOCOPHEROLS		500 .0	XS 89, XS 98	
08.3.3 Frozen processed comminuted meat, poultry, and game products	CARMINES	120	500 .0	16 & 178	
	CAROTENES, BETA-, VEGETABLE	160a(ii)	5000 .0	16	
	LAURIC ARGINATE ETHYL ESTER	243	315 .0	3 & 374	

	MINERAL OIL, HIGH VISCOSITY	905d	950 .0	3	
	SUNSET YELLOW FCF	110	300 .0	16	
	TARTRATES	334, 335(ii), 337	500 .0	45	
08.4 Edible casings (e.g. sausage casings)	ALLURA RED AC	129	300 .0	16	
	ASCORBYL ESTERS	304, 305	5000 .0	10	
	CARMINES	120	500 .0	16 & 178	
	CAROTENES, BETA-, VEGETABLE	160a(ii)	5000 .0		
	CAROTENOIDS	160a(i),a(iii),e,f	100 .0		
	FAST GREEN FCF	143	100 .0	3 & 4	
	GRAPE SKIN EXTRACT	163(ii)	5000 .0		
	HYDROXYBENZOATES, PARA-	214, 218	36 .0	27	
	IRON OXIDES	172(i)-(iii)	1000 .0	72	
	NISIN	234	7 .0	233	
	PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)- (vii), (ix);451(i),(ii); 452(i)-(v); 542	1100 .0	33	
	POLYGLYCEROL ESTERS OF FATTY ACIDS	475	5000 .0	365	

	POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	476	5000 .0	365	
	POLYSORBATES	432-436	1500 .0		
	PONCEAU 4R (COCHINEAL RED A)	124	500 .0	16	
	RIBOFLAVINS	101(i),(ii), (iii)	1000 .0	16	
	SORBATES	200, 202, 203	10000 .0	42, 222 & 365	
	SUNSET YELLOW FCF	110	300 .0	16	
	TARTRATES	334, 335(ii), 337	2000 .0	45 & 365	
	TOCOPHEROLS	307a, b, c	5000 .0	365	
	PAPRIKA OLEORESIN	160c(i)	GMP		



TABLE 9

09.0 Fish and fish products, including molluscs, crustaceans, and echinoderms				
09.1 Fresh fish and fish products, including molluscs, crustaceans, and echinoderms	CAMEL III - AMMONIA CAMEL	150c	30000 .0	4, 16, XS292, XS312 & XS315
09.1.1 Fresh fish	BRILLIANT BLUE FCF	133	300 .0	4, 16 & 50
	CARMINES	120	300 .0	4, 16, 50 & 178
	CAROTENES, BETA-, VEGETABLE	160a(ii)	100 .0	4, 16 & 50
	CAROTENOIDS	160a(i),a(iii),e,f	300 .0	4
	INDIGOTINE (INDIGO CARMINE)	132	300 .0	4, 16 & 50
	SUNSET YELLOW FCF	110	300 .0	4, 16 & 50
09.1.2 Fresh molluscs, crustaceans, and echinoderms	ASCORBIC ACID, L-	300	GMP	390, XS312 & XS315
	BRILLIANT BLUE FCF	133	500 .0	4, 16, XS292, XS312 & XS315
	CALCIUM ASCORBATE	302	GMP	390, XS312 & XS315
	CARMINES	120	500 .0	4, 16, 178, XS292, XS312 & XS315
	CAROTENOIDS	160a(i),a(iii),e,f	100 .0	4, 16, XS292, XS312 & XS315
	CITRIC ACID	330	GMP	390, XS312 & XS315
	CITRIC AND FATTY ACID ESTERS OF GLYCEROL	472c	GMP	390, XS312 & XS315
	ERYTHORBIC ACID (ISOASCORBIC ACID)	315	GMP	390, XS312 & XS315
	LECITHIN	322(i)	GMP	390, XS312 & XS315
	NITROUS OXIDE	942	GMP	390, XS312 & XS315

	SODIUM ASCORBATE	301	GMP	390, XS312 & XS315
	SODIUM ERYTHORBATE (SODIUM ISOASCORBATE)	316	GMP	390, XS312 & XS315
	SULFITES	220-225, 539	100 .0	44, 390, XS312 & XS315
	SUNSET YELLOW FCF	110	300 .0	4, 16, XS292, XS312 & XS315
09.2 Processed fish and fish products, including molluscs, crustaceans, and echinoderms	ACESULFAME POTASSIUM	950	200 .0	144, 188, XS36, XS92, XS95, XS165, XS166, XS167, XS189, XS190, XS191, XS222, XS236, XS244, XS292, XS311, XS312 & XS315
	ASPARTAME	951	300 .0	144, 191, XS36, XS92, XS95, XS165, XS166, XS167, XS189, XS190, XS191, XS222, XS236, XS244, XS292, XS311, XS312 & XS315
	CARAMEL III - AMMONIA CARAMEL	150c	30000 .0	XS36, XS92, XS95, XS165, XS166, XS167, XS189, XS190, XS191, XS222, XS236, XS244, XS292, XS311, XS312 & XS315
	CARAMEL IV - SULFITE AMMONIA CARAMEL	150d	30000 .0	95, XS36, XS92, XS95, XS165, XS166, XS167, XS189, XS190, XS191, XS222, XS236,



				XS244, XS292, XS311, XS312 & XS315
	CAROTENOIDS	160a(i),a(iii),e,f	100 .0	95, 304, XS36, XS92, XS95, XS165, XS167, XS189, XS190, XS191, XS222, XS236, XS244, XS292, XS311, XS312 & XS315
	POTASSIUM DIHYDROGEN CITRATE	332(i)	GMP	253, 391, XS36, XS92, XS95, XS167, XS189, XS190, XS191, XS222, XS236, XS244, XS292, XS311, XS312 & XS315
	SODIUM ASCORBATE	301	GMP	437, 307, 392, XS92, XS167, XS189, XS191, XS222, XS236, XS244, XS312 & XS315
	SODIUM DIHYDROGEN CITRATE	331(i)	GMP	253, 391, XS36, XS92, XS95, XS167, XS189, XS190, XS191, XS222, XS236, XS244, XS292, XS311, XS312 & XS315





	SODIUM GLUCONATE	576	GMP	XS36, XS92, XS95, XS165, XS166, XS167, XS189, XS190, XS191, XS222, XS236, XS244, XS292, XS311, XS312 & XS315
	TRICALCIUM CITRATE	333(iii)	GMP	XS36, XS92, XS95, XS165, XS166, XS167, XS189, XS190, XS191, XS222, XS236, XS244, XS292, XS311, XS312 & XS315
	TRIPOTASSIUM CITRATE	332(ii)	GMP	253, 391, XS36, XS92, XS95, XS167, XS189, XS190, XS191, XS222, XS236, XS244, XS292, XS311, XS312 & XS315
	TRISODIUM CITRATE	331(iii)	GMP	253, 391, XS36, XS92, XS95, XS167, XS189, XS190, XS191, XS222, XS236, XS244, XS292, XS311, XS312 & XS315
09.2.1 Frozen fish, fish fillets, and fish products, including molluscs, crustaceans, and echinoderms	ACETIC AND FATTY ACID ESTERS OF GLYCEROL	472a	GMP	XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312 & XS315



	ACETYLATED DISTARCH PHOSPHATE	1414	GMP	XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312 & XS315
	AGAR	406	GMP	3, 53, XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312 & XS315
	ALGINIC ACID	400	GMP	16, XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312 & XS315
	ALLURA RED AC	129	300 .0	95, XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312 & XS315
	AMMONIUM ALGINATE	403	GMP	XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312 & XS315
	ASCORBIC ACID, L-	300	GMP	307, 392, XS189, XS190, XS191, XS222, XS236, XS312 & XS315
	ASCORBYL ESTERS	304, 305	1000 .0	10, 392, XS36, XS92, XS95, XS190, XS191, XS312 & XS315
	BRILLIANT BLUE FCF	133	500 .0	95, XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312 & XS315
	BUTYLATED HYDROXYANISOLE	320	200 .0	15, 180, 392, XS36, XS92, XS95, XS165, XS190, XS191, XS312 &



				XS315
	BUTYLATED HYDROXYTOLUENE	321	200 .0	15, 180, 392, XS36, XS92, XS95, XS165, XS190, XS191, XS312 & XS315
	CALCIUM ALGINATE	404	GMP	XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312 & XS315
	CALCIUM ASCORBATE	302	GMP	308, 392, XS36, XS92, XS95, XS165, XS190, XS191, XS312 & XS315
	CALCIUM CARBONATE	170(i)	GMP	95, XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312 & XS315
	CANTHAXANTHIN	161g	35 .0	95, XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312 & XS315
	CARMINES	120	100 .0	95, 178, XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312 & XS315
	CAROB BEAN GUM	410	GMP	391, XS36, XS92, XS95, XS190, XS191, XS292, XS312 & XS315
	CARRAGEENAN	407	GMP	332, 391, XS36, XS92, XS95, XS190, XS191, XS292, XS312 & XS315



	CITRIC ACID	330	GMP	331, 391, 392, XS36, XS95, XS190, XS191, XS312 & XS315
	CITRIC AND FATTY ACID ESTERS OF GLYCEROL	472c	GMP	392, XS36, XS92, XS95, XS165, XS190, XS191, XS312 & XS315
	DEXTRINS, ROASTED STARCH	1400	GMP	3, 53, XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312 & XS315
	DISODIUM 5'-GUANYLATE	627	GMP	95, XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312 & XS315
	DISODIUM 5'-INOSINATE	631	GMP	95, XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312 & XS315
	DISODIUM 5'-RIBONUCLEOTIDES	635	GMP	95, XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312 & XS315
	ERYTHORBIC ACID (ISOASCORBIC ACID)	315	GMP	308, 392, XS36, XS92, XS95, XS165, XS190, XS191, XS312 & XS315
	ETHYLENE DIAMINE TETRA ACETATES	385, 386	75.0	21, 392, XS36, XS92, XS95, XS165, XS190, XS191, XS312 & XS315
	GELLAN GUM	418	GMP	XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312 & XS315

	GUAR GUM	412	GMP	73, 391, XS36, XS92, XS95, XS190, XS191, XS292, XS312 & XS315
	GUM ARABIC (ACACIA GUM)	414	GMP	16, XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312 & XS315
	HYDROXYPROPYL CELLULOSE	463	GMP	16, XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312 & XS315
	HYDROXYPROPYL METHYL CELLULOSE	464	GMP	16, XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312 & XS315
	HYDROXYPROPYL STARCH	1440	GMP	XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312 & XS315
	INDIGOTINE (INDIGO CARMINE)	132	300 .0	95, XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312 & XS315
	KARAYA GUM	416	GMP	XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312 & XS315
	KONJAC FLOUR	425	GMP	16, XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312 & XS315
	LACTIC AND FATTY ACID ESTERS OF GLYCEROL	472b	GMP	XS36, XS92, XS95, XS165, XS190, XS191, XS292,

				XS312 & XS315
	LECITHIN	322(i)	GMP	392, XS36, XS92, XS95, XS165, XS190, XS191, XS312 & XS315
	MAGNESIUM CHLORIDE	511	GMP	XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312 & XS315
	MANNITOL	421	GMP	XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312 & XS315
	METHYL CELLULOSE	461	GMP	332, 391, XS36, XS92, XS95, XS190, XS191, XS292, XS312 & XS315
	METHYL ETHYL CELLULOSE	465	GMP	XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312 & XS315
	MICROCRYSTALLINE CELLULOSE (CELLULOSE GEL)	460(i)	GMP	16, XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312 & XS315
	MONOSODIUM L-GLUTAMATE	621	GMP	95, XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312 & XS315
	NITROUS OXIDE	942	GMP	308, 392, XS36, XS92, XS95, XS165, XS190, XS191, XS312 & XS315

	OXIDIZED STARCH	1404	GMP	XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312 & XS315
	PECTINS	440	GMP	16, 391, XS36, XS92, XS95, XS190, XS191, XS292, XS312 & XS315
	PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)- (iii); 342(i)-(ii); 343(i)-(iii); 450(i)- (iii),(v)-(vii), (ix);451(i),(ii); 452(i)-(v); 542	2200 .0	33, 393, 394, XS36, XS191, XS292 & XS312
	POLYDEXTROSES	1200	GMP	XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312 & XS315
	POLYGLYCEROL ESTERS OF FATTY ACIDS	475	5000 .0	241
	PONCEAU 4R (COCHINEAL RED A)	124	30 .0	395, XS36, XS95, XS165, XS190, XS191, XS292, XS312 & XS315
	POTASSIUM ALGINATE	402	GMP	XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312 & XS315
	POTASSIUM CHLORIDE	508	GMP	XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312 & XS315
	POWDERED CELLULOSE	460(ii)	GMP	16, XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312 &

				XS315	
	PROCESSED EUCHEUMA SEAWEED (PES)	407a	GMP	332, 391, XS36, XS92, XS95, XS190, XS191, XS292, XS312 & XS315	
	RIBOFLAVINS	101(i),(ii), (iii)	1000 .0	95, XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312 & XS315	
	SALTS OF MYRISTIC, PALMITIC AND STEARIC ACIDS WITH AMMONIA, CALCIUM, POTASSIUM AND SODIUM	470(i)	GMP	71, XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312 & XS315	
	SALTS OF OLEIC ACID WITH CALCIUM, POTASSIUM AND SODIUM	470(ii)	GMP	XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312 & XS315	
	SODIUM ALGINATE	401	GMP	XS36, XS92, XS95, XS191, XS292, XS312 & XS315	
	SODIUM CARBOXYMETHYL CELLULOSE (CELLULOSE GUM)	466	GMP	332, 391, XS36, XS92, XS95, XS190, XS191, XS292, XS312 & XS315	
	SODIUM ERYTHORBATE (SODIUM ISOASCORBATE)	316	GMP	308, 392, XS36, XS92, XS95, XS165, XS190, XS191, XS312 & XS315	
	SULFITES	220-225, 539	100 .0	19, 44, 139, 392, XS36, XS165, XS190, XS191, XS312 & XS315	





	SUNSET YELLOW FCF	110	300.0	95, XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312 & XS315
	TARA GUM	417	GMP	73, XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312 & XS315
	TRAGACANTH GUM	413	GMP	XS36, XS92, XS95, XS165, XS190, XS191, XS292, XS312 & XS315
	XANTHAN GUM	415	GMP	391, XS36, XS92, XS95, XS190, XS191, XS292, XS312 & XS315
	CARBOXYMETHYL CELLULOSE	466	GMP	
	POTASSIUM DIHYDROGEN CITRATE	332(i)	GMP	61
	SODIUM DIHYDROGEN CITRATE	331(i)	GMP	61
	TRICALCIUM CITRATE	333(iii)	GMP	29
	TRIPOTASSIUM CITRATE	332(ii)	GMP	61
	TRISODIUM CITRATE	331(iii)	GMP	61
09.2.2 Frozen battered fish, fish fillets and fish products, including molluscs, crustaceans, and echinoderms	ACETIC ACID, GLACIAL	260	GMP	41 & XS166
	ACETIC AND FATTY ACID ESTERS OF GLYCEROL	472a	GMP	16 & XS166
	ACETYLATED DISTARCH ADIPATE	1422	GMP	63
	ACETYLATED DISTARCH PHOSPHATE	1414	GMP	63
	ACID-TREATED STARCH	1401	GMP	63
	AGAR	406	GMP	XS166
	ALGINIC ACID	400	GMP	41 & 332
	ALKALINE TREATED STARCH	1402	GMP	63
	AMMONIUM ALGINATE	403	GMP	63
	AMMONIUM CARBONATE	503(i)	GMP	41
	AMMONIUM HYDROGEN CARBONATE	503(ii)	GMP	63
	ASCORBIC ACID, L-	300	GMP	306 & 307
	ASCORBYL ESTERS	304, 305	1000.0	10

BRILLIANT BLUE FCF	133	500 .0	16 & XS166
BUTYLATED HYDROXYANISOLE	320	200 .0	15, 180 & XS166
BUTYLATED HYDROXYTOLUENE	321	200 .0	15, 180 & XS166
CALCIUM ALGINATE	404	GMP	63
CALCIUM ASCORBATE	302	GMP	139 & XS166
CALCIUM CARBONATE	170(i)	GMP	16 & XS166
CALCIUM CHLORIDE	509	GMP	41 & XS166
CALCIUM LACTATE	327	GMP	41 & XS166
CARAMEL I - PLAIN CARAMEL	150a	GMP	41
CARMINES	120	500 .0	16, 95, 178, & XS166
CAROB BEAN GUM	410	GMP	177
CAROTENES, BETA-, VEGETABLE	160a(ii)	100 .0	304
CARRAGEENAN	407	GMP	177 & 332
CITRIC ACID	330	GMP	61
CITRIC AND FATTY ACID ESTERS OF GLYCEROL	472c	GMP	16 & XS166
DEXTRINS, ROASTED STARCH	1400	GMP	XS166
DISODIUM 5'-GUANYLATE	627	GMP	309 & XS166
DISODIUM 5'-INOSINATE	631	GMP	309 & XS166
DISODIUM 5'-RIBONUCLEOTIDES	635	GMP	309 & XS166
DISTARCH PHOSPHATE	1412	GMP	63
ERYTHORBIC ACID (ISOASCORBIC ACID)	315	GMP	139 & XS166
ETHYLENE DIAMINE TETRA ACETATES	385, 386	75 .0	21 & XS166
FUMARIC ACID	297	GMP	41 & XS166
GELLAN GUM	418	GMP	XS166
GLYCEROL	422	GMP	41 & XS166
GRAPE SKIN EXTRACT	163(ii)	500 .0	16 & XS166
GUAR GUM	412	GMP	177
GUM ARABIC (ACACIA GUM)	414	GMP	16 & XS166
HYDROXYPROPYL CELLULOSE	463	GMP	63 & 332
HYDROXYPROPYL DISTARCH PHOSPHATE	1442	GMP	63
HYDROXYPROPYL METHYL CELLULOSE	464	GMP	63 & 332
HYDROXYPROPYL STARCH	1440	GMP	63
KARAYA GUM	416	GMP	XS166
KONJAC FLOUR	425	GMP	41, 325, 332 & XS166

LACTIC AND FATTY ACID ESTERS OF GLYCEROL	472b	GMP	16 & XS166
LECITHIN	322(i)	GMP	63
MAGNESIUM CARBONATE	504(i)	GMP	16 & XS166
MAGNESIUM CHLORIDE	511	GMP	XS166
MAGNESIUM HYDROXIDE	528	GMP	16 & XS166
MAGNESIUM HYDROXIDE CARBONATE	504(ii)	GMP	16 & XS166
MALIC ACID, DL-	296	GMP	41 & XS166
MANNITOL	421	GMP	XS166
METHYL CELLULOSE	461	GMP	177 & 332
METHYL ETHYL CELLULOSE	465	GMP	63
MICROCRYSTALLINE CELLULOSE (CELLULOSE GEL)	460(i)	GMP	41, 325, 332 & XS166
MONO- AND DI-GLYCERIDES OF FATTY ACIDS	471	GMP	41
MONOPOTASSIUM L-GLUTAMATE	622	GMP	41
MONOSODIUM L-GLUTAMATE	621	GMP	41
MONOSTARCH PHOSPHATE	1410	GMP	63
OXIDIZED STARCH	1404	GMP	63
PECTINS	440	GMP	177
PHOSPHATED DISTARCH PHOSPHATE	1413	GMP	63
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii), (v)-(vii), (ix); 451(i), (ii); 452(i)-(v); 542	2200 .0	33 & 299
PONCEAU 4R (COCHINEAL RED A)	124	500 .0	16, 95 & XS166
POTASSIUM ALGINATE	402	GMP	63
POTASSIUM CARBONATE	501(i)	GMP	41
POTASSIUM CHLORIDE	508	GMP	41 & XS166
POTASSIUM HYDROGEN CARBONATE	501(ii)	GMP	41
POWDERED CELLULOSE	460(ii)	GMP	16 & XS166
PROCESSED EUCHEUMA SEAWEED (PES)	407a	GMP	177 & 332
PULLULAN	1204	GMP	41 & XS166
RIBOFLAVINS	101(i), (ii), (iii)	300 .0	16 & XS166
SALTS OF MYRISTIC, PALMITIC AND STEARIC ACIDS WITH AMMONIA, CALCIUM, POTASSIUM AND SODIUM	470(i)	GMP	16, 71 & XS166
SALTS OF OLEIC ACID WITH CALCIUM, POTASSIUM AND SODIUM	470(ii)	GMP	16 & XS166
SODIUM ACETATE	262(i)	GMP	41 & XS166
SODIUM ALGINATE	401	GMP	210 & 332

	SODIUM CARBONATE	500(i)	GMP	41	
	SODIUM CARBOXYMETHYL CELLULOSE (CELLULOSE GUM)	466	GMP	177 & 332	
	SODIUM DL-MALATE	350(ii)	GMP	41 & XS166	
	SODIUM FUMARATES	365	GMP	41 & XS166	
	SODIUM HYDROGEN CARBONATE	500(ii)	GMP	41	
	SODIUM LACTATE	325	GMP	41 & XS166	
	SODIUM SESQUICARBONATE	500(iii)	GMP	41	
	STARCH ACETATE	1420	GMP	63	
	SUNSET YELLOW FCF	110	300 .0	16 & XS166	
	TARA GUM	417	GMP	73 & XS166	
	THIODIPROPIONATES	388, 389	200 .0	15, 46 & XS166	
	TOCOPHEROLS	307a, b, c	200 .0	15, XS166	
	TRAGACANTH GUM	413	GMP	16 & XS166	
	XANTHAN GUM	415	GMP	177	
	TRISODIUM CITRATE	331(iii)	GMP	61	
	POTASSIUM DIHYDROGEN CITRATE	332(i)	GMP	61	
	SODIUM DIHYDROGEN CITRATE	331(i)	GMP	61	
	TRIPOTASSIUM CITRATE	332(ii)	GMP	61	
09.2.3 Frozen minced and creamed fish products, including molluscs, crustaceans, and echinoderms	ACETIC ACID, GLACIAL	260	GMP	16	
	ACETIC AND FATTY ACID ESTERS OF GLYCEROL	472a	GMP	16	
	ACETYLATED DISTARCH PHOSPHATE	1414	GMP	16	
	AGAR	406	GMP		
	ALGINIC ACID	400	GMP		
	ASCORBIC ACID, L-	300	GMP	16	
	BRILLIANT BLUE FCF	133	500 .0	16	
	CALCIUM CARBONATE	170(i)	GMP	16	
	CALCIUM CHLORIDE	509	GMP		
	CALCIUM LACTATE	327	GMP	16	
	CARMINES	120	500 .0	16 & 178	

CAROB BEAN GUM	410	GMP	
CAROTENES, BETA-, VEGETABLE	160a(ii)	1000 .0	16
CARRAGEENAN	407	GMP	
CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES	141(i),(ii)	40 .0	95
CITRIC ACID	330	GMP	16
CITRIC AND FATTY ACID ESTERS OF GLYCEROL	472c	GMP	16
DEXTRINS, ROASTED STARCH	1400	GMP	
DISODIUM 5'-GUANYLATE	627	GMP	311
DISODIUM 5'-INOSINATE	631	GMP	311
DISODIUM 5'-RIBONUCLEOTIDES	635	GMP	311
FUMARIC ACID	297	GMP	16
GELLAN GUM	418	GMP	
GLYCEROL	422	GMP	
GRAPE SKIN EXTRACT	163(ii)	GMP	16 & 95
GUAR GUM	412	GMP	
GUM ARABIC (ACACIA GUM)	414	GMP	16
HYDROXYPROPYL CELLULOSE	463	GMP	16
HYDROXYPROPYL METHYL CELLULOSE	464	GMP	16
HYDROXYPROPYL STARCH	1440	GMP	16
KARAYA GUM	416	GMP	
KONJAC FLOUR	425	GMP	
LACTIC AND FATTY ACID ESTERS OF GLYCEROL	472b	GMP	16
LECITHIN	322(i)	GMP	16
MAGNESIUM CARBONATE	504(i)	GMP	16
MAGNESIUM CHLORIDE	511	GMP	16
MAGNESIUM HYDROXIDE	528	GMP	16
MAGNESIUM HYDROXIDE CARBONATE	504(ii)	GMP	16
MALIC ACID, DL-	296	GMP	16
MANNITOL	421	GMP	
METHYL CELLULOSE	461	GMP	16

	METHYL ETHYL CELLULOSE	465	GMP	16	
	MICROCRYSTALLINE CELLULOSE (CELLULOSE GEL)	460(i)	GMP		
	MONO- AND DI-GLYCERIDES OF FATTY ACIDS	471	GMP		
	MONOSODIUM L-GLUTAMATE	621	GMP	311	
	OXIDIZED STARCH	1404	GMP	16	
	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), (ix); 451(i),(ii); 452(i)-(v); 542	2200 .0	33	
	PONCEAU 4R (COCHINEAL RED A)	124	500 .0	16 & 95	
	POTASSIUM CARBONATE	501(i)	GMP		
	POTASSIUM CHLORIDE	508	GMP		
	POWDERED CELLULOSE	460(ii)	GMP	16	
	PROCESSED EUCHEUMA SEAWEED (PES)	407a	GMP		
	PULLULAN	1204	GMP		
	RIBOFLAVINS	101(i),(ii), (iii)	300 .0	16	
	SALTS OF MYRISTIC, PALMITIC AND STEARIC ACIDS WITH AMMONIA, CALCIUM, POTASSIUM AND SODIUM	470(i)	GMP	16	
	SALTS OF OLEIC ACID WITH CALCIUM, POTASSIUM AND SODIUM	470(ii)	GMP	16	
	SODIUM ACETATE	262(i)	GMP	16	
	SODIUM ALGINATE	401	GMP		
	SODIUM CARBONATE	500(i)	GMP	16	
	SODIUM CARBOXYMETHYL CELLULOSE (CELLULOSE GUM)	466	GMP	16	
	SODIUM DL-MALATE	350(ii)	GMP	16	
	SODIUM FUMARATES	365	GMP	16	
	SODIUM LACTATE	325	GMP	16	
	SUNSET YELLOW FCF	110	300 .0	16 & 95	

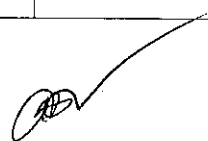
	TARA GUM	417	GMP		
	TRAGACANTH GUM	413	GMP	16	
	XANTHAN GUM	415	GMP		
	TRIPOTASSIUM CITRATE	332(ii)	GMP		
	TRISODIUM CITRATE	331(iii)	GMP		
09.2.4 Cooked and/or fried fish and fish products, including molluscs, crustaceans, and echinoderms	ACETIC ACID, GLACIAL	260	GMP		
	ASCORBIC ACID, L-	300	GMP		
	CALCIUM CARBONATE	170(i)	GMP		
	CALCIUM LACTATE	327	GMP		
	CITRIC ACID	330	GMP		
	DISODIUM 5'-GUANYLATE	627	GMP	312	
	DISODIUM 5'-INOSINATE	631	GMP	312	
	DISODIUM 5'-RIBONUCLEOTIDES	635	GMP	312	
	FUMARIC ACID	297	GMP		
	MAGNESIUM CARBONATE	504(i)	GMP		
	MAGNESIUM HYDROXIDE	528	GMP		
	MAGNESIUM HYDROXIDE CARBONATE	504(ii)	GMP		
	MALIC ACID, DL-	296	GMP		
	MONOSODIUM L-GLUTAMATE	621	GMP	312	
	POTASSIUM CARBONATE	501(i)	GMP		
	SODIUM ACETATE	262(i)	GMP		
	SODIUM CARBONATE	500(i)	GMP		
	SODIUM DL-MALATE	350(ii)	GMP		
	SODIUM FUMARATES	365	GMP		
	SODIUM LACTATE	325	GMP		
	POTASSIUM DIHYDROGEN CITRATE	332(i)	GMP		
	SODIUM DIHYDROGEN CITRATE	331(i)	GMP		
	TRICALCIUM CITRATE	333(iii)	GMP		
	TRIPOTASSIUM CITRATE	332(ii)	GMP		
	TRISODIUM CITRATE	331(iii)	GMP		
09.2.4.1 Cooked fish and fish products	ACETIC AND FATTY ACID ESTERS OF GLYCEROL	472a	GMP	241	
	ACETYLATED DISTARCH PHOSPHATE	1414	GMP	241	

AGAR	406	GMP	241
ALGINIC ACID	400	GMP	325
ALLURA RED AC	129	300 .0	95
BRILLIANT BLUE FCF	133	100 .0	95
CALCIUM CHLORIDE	509	GMP	241
CARMINES	120	500 .0	178
CAROB BEAN GUM	410	GMP	241
CAROTENES, BETA-, VEGETABLE	160a(ii)	1000 .0	95
CARRAGEENAN	407	GMP	16 & 325
CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES	141(i),(ii)	30 .0	62 & 95
CITRIC AND FATTY ACID ESTERS OF GLYCEROL	472c	GMP	241
DEXTRINS, ROASTED STARCH	1400	GMP	241
ETHYLENE DIAMINE TETRA ACETATES	385, 386	50 .0	21
FAST GREEN FCF	143	200 .0	
GELLAN GUM	418	GMP	241
GLYCEROL	422	GMP	241
GRAPE SKIN EXTRACT	163(ii)	500 .0	95
GUAR GUM	412	GMP	241
GUM ARABIC (ACACIA GUM)	414	GMP	16 & 325
HYDROXYPROPYL CELLULOSE	463	GMP	16 & 325
HYDROXYPROPYL METHYL CELLULOSE	464	GMP	16 & 325
HYDROXYPROPYL STARCH	1440	GMP	241
INDIGOTINE (INDIGO CARMINE)	132	300 .0	95
KARAYA GUM	416	GMP	241
KONJAC FLOUR	425	GMP	16 & 325



LACTIC AND FATTY ACID ESTERS OF GLYCEROL	472b	GMP	241
LAURIC ARGINATE ETHYL ESTER	243	200 .0	
LECITHIN	322(i)	GMP	241
MAGNESIUM CHLORIDE	511	GMP	241
MANNITOL	421	GMP	241
METHYL CELLULOSE	461	GMP	16 & 325
METHYL ETHYL CELLULOSE	465	GMP	241
MICROCRYSTALLINE CELLULOSE (CELLULOSE GEL)	460(i)	GMP	16 & 325
MONO- AND DI-GLYCERIDES OF FATTY ACIDS	471	GMP	241
OXIDIZED STARCH	1404	GMP	241
PECTINS	440	GMP	241
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)- (iii); 342(i)-(ii); 343(i)-(iii); 450(i)- (iii),(v)-(vii), (ix);451(i),(ii); 452(i)-(v); 542	2200 .0	33
POLYDEXTROSES	1200	GMP	241
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	1000 .0	412
POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	476	1000 .0	412
PONCEAU 4R (COCHINEAL RED A)	124	500 .0	95
POWDERED CELLULOSE	460(ii)	GMP	16 & 325
PROCESSED EUCHEUMA SEAWEED (PES)	407a	GMP	16 & 325
PULLULAN	1204	GMP	241
RIBOFLAVINS	101(i),(ii), (iii)	300 .0	95
SACCHARINS	954(i)-(iv)	500 .0	477 & 322
SALTS OF MYRISTIC, PALMITIC AND STEARIC ACIDS WITH AMMONIA, CALCIUM, POTASSIUM AND SODIUM	470(i)	GMP	241
SALTS OF OLEIC ACID WITH CALCIUM, POTASSIUM AND SODIUM	470(ii)	GMP	241
SODIUM ALGINATE	401	GMP	16 & 325

	SODIUM CARBOXYMETHYL CELLULOSE (CELLULOSE GUM)	466	GMP	16 & 325	
	SORBATES	200, 202, 203	2000 .0	42	
	SUCROSE ESTERS	473, 473a, 474	4500 .0	241	
	SUNSET YELLOW FCF	110	300 .0	95	
	TAMARIND SEED POLYSACCHARIDE	437	GMP	241 & 327	
	TARA GUM	417	GMP	241	
	TRAGACANTH GUM	413	GMP	241	
	XANTHAN GUM	415	GMP	241 & 327	
	CALCIUM CARBONATE	170(I)	GMP		
	SODIUM FUMARATE	365	GMP		
09.2.4.2 Cooked molluscs, crustaceans, and echinoderms	AGAR	406	GMP	241	
	ALGINIC ACID	400	GMP	16	
	ALLURA RED AC	129	250 .0		
	ALUMINIUM AMMONIUM SULFATE	523	200 .0	6 & 250	
	BENZOATES	210-213	2000 .0	13 & 82	
	BRILLIANT BLUE FCF	133	200 .0		
	CARMINES	120	250 .0	178	
	CAROTENES, BETA-, VEGETABLE	160a(ii)	1000 .0		
	CARRAGEENAN	407	GMP	16 & 325	
	GRAPE SKIN EXTRACT	163(ii)	1000 .0		
	GUM ARABIC (ACACIA GUM)	414	GMP	16	
	HYDROXYPROPYL CELLULOSE	463	GMP	16	
	HYDROXYPROPYL METHYL CELLULOSE	464	GMP	16	




	INDIGOTINE (INDIGO CARMINE)	132	250 .0	16	
	KONJAC FLOUR	425	GMP	16	
	LAURIC ARGINATE ETHYL ESTER	243	200 .0		
	METHYL CELLULOSE	461	GMP	16	
	MICROCRYSTALLINE CELLULOSE (CELLULOSE GEL)	460(i)	GMP	16	
	PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542	2200 .0	33	
	PONCEAU 4R (COCHINEAL RED A)	124	250 .0		
	POWDERED CELLULOSE	460(ii)	GMP	16	
	PROCESSED EUCHEUMA SEAWEED (PES)	407a	GMP	16	
	RIBOFLAVINS	101(i),(ii), (iii)	300 .0		
	SODIUM ALGINATE	401	GMP	16 & 325	
	SODIUM CARBOXYMETHYL CELLULOSE (CELLULOSE GUM)	466	GMP	16 & 325	
	SORBATES	200, 202, 203	2000 .0	42 & 82	
	SULFITES	220-225, 539	150 .0	44	
	SUNSET YELLOW FCF	110	250 .0		
09.2.4.3 Fried fish and fish products, including molluscs, crustaceans, and echinoderms	ACETIC AND FATTY ACID ESTERS OF GLYCEROL	472a	GMP	41	
	ACETYLATED DISTARCH PHOSPHATE	1414	GMP	41	
	AGAR	406	GMP	41 & 325	
	ALGINIC ACID	400	GMP	41 & 332	
	BRILLIANT BLUE FCF	133	500 .0	16	
	CALCIUM CHLORIDE	509	GMP	41	

CARMINES	120	500 .0	16, 95 & 178
CAROB BEAN GUM	410	GMP	41
CAROTENES, BETA-, VEGETABLE	160a(ii)	1000 .0	16
CARRAGEENAN	407	GMP	41, 325 & 332
CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES	141(i),(ii)	40 .0	95
CITRIC AND FATTY ACID ESTERS OF GLYCEROL	472c	GMP	41
DEXTRINS, ROASTED STARCH	1400	GMP	41
GELLAN GUM	418	GMP	41
GLYCEROL	422	GMP	41
GRAPE SKIN EXTRACT	163(ii)	1000 .0	16 & 95
GUAR GUM	412	GMP	41
GUM ARABIC (ACACIA GUM)	414	GMP	41, 325 & 332
HYDROXYPROPYL CELLULOSE	463	GMP	41, 325 & 332
HYDROXYPROPYL METHYL CELLULOSE	464	GMP	41, 325 & 332
HYDROXYPROPYL STARCH	1440	GMP	41
KARAYA GUM	416	GMP	41
KONJAC FLOUR	425	GMP	41, 325 & 332
LACTIC AND FATTY ACID ESTERS OF GLYCEROL	472b	GMP	41
LAURIC ARGINATE ETHYL ESTER	243	200 .0	419
LECITHIN	322(i)	GMP	41
MAGNESIUM CHLORIDE	511	GMP	41
MANNITOL	421	GMP	41
METHYL CELLULOSE	461	GMP	41, 325 & 332
METHYL ETHYL CELLULOSE	465	GMP	41
MICROCRYSTALLINE CELLULOSE (CELLULOSE GEL)	460(i)	GMP	41, 325 & 332
MONO- AND DI-GLYCERIDES OF FATTY ACIDS	471	GMP	41
OXIDIZED STARCH	1404	GMP	41
PECTINS	440	GMP	41



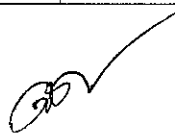
	POLYDEXTROSES	1200	GMP	41	
	POLYGLYCEROL ESTERS OF FATTY ACIDS	475	5000 .0	41	
	POWDERED CELLULOSE	460(ii)	GMP	41, 325 & 332	
	PROCESSED EUCHEUMA SEAWEED (PES)	407a	GMP	41, 325 & 332	
	PULLULAN	1204	GMP	41	
	RIBOFLAVINS	101(i),(ii), (iii)	300 .0	16	
	SALTS OF MYRISTIC, PALMITIC AND STEARIC ACIDS WITH AMMONIA, CALCIUM, POTASSIUM AND SODIUM	470(i)	GMP	41	
	SALTS OF OLEIC ACID WITH CALCIUM, POTASSIUM AND SODIUM	470(ii)	GMP	41	
	SODIUM ALGINATE	401	GMP	41, 325 & 332	
	SODIUM CARBOXYMETHYL CELLULOSE (CELLULOSE GUM)	466	GMP	41, 325 & 332	
	SUNSET YELLOW FCF	110	300 .0	16	
	TARA GUM	417	GMP	41	
	TRAGACANTH GUM	413	GMP	41	
	XANTHAN GUM	415	GMP	41	
09.2.5 Smoked, dried, fermented, and/or salted fish and fish products, including molluscs, crustaceans, and echinoderms	ACETIC ACID, GLACIAL	260	GMP	437, XS167, XS189, XS222, XS236 & XS244	
	ACETIC AND FATTY ACID ESTERS OF GLYCEROL	472a	GMP	300, XS167, XS189, XS222, XS236, XS244 & XS311	
	ACETYLATED DISTARCH PHOSPHATE	1414	GMP	300, XS167, XS189, XS222, XS236, XS244 & XS311	
	AGAR	406	GMP	300, XS167, XS189, XS222, XS236, XS244 & XS311	

	ALGINIC ACID	400	GMP	300, 332, XS167, XS189, XS222, XS236, XS244 & XS311	
	ALLURA RED AC	129	300 .0	382, XS167, XS189, XS222, XS236 & XS244	
	ANNATTO EXTRACTS, BIXIN- BASED	160b(i)	10 .0	8, 382, XS167, XS189, XS222, XS236 & XS244	
	ASCORBIC ACID, L-	300	GMP	XS167, XS189, XS222, XS236 & XS311	
	BENZOATES	210-213	200 .0	13, 121, 333, XS167, XS189, XS222 & XS236	
	BUTYLATED HYDROXYANISOLE	320	200 .0	15, 196, XS167, XS189, XS222, XS236, XS244 & XS311	
	BUTYLATED HYDROXYTOLUENE	321	200 .0	15, 196, XS167, XS189, XS222, XS236, XS244 & XS311	
	CALCIUM CARBONATE	170(i)	GMP	XS167, XS189, XS222, XS236, XS244 & XS311	
	CALCIUM CHLORIDE	509	GMP	300, XS167, XS189, XS222, XS236, XS244 & XS311	
	CALCIUM LACTATE	327	GMP	437, XS167, XS189, XS222, XS236, & XS244	
	CANTHAXANTHIN	161g	15 .0	22, XS167, XS189, XS222, XS236, XS244 & XS311	
	CARBON DIOXIDE	290	GMP	59, 382, XS167, XS189, XS222, XS236 &	



				XS244	
	CARMINES	120	300 .0	22, 178, XS167, XS189, XS222, XS236, XS244 & XS311	
	CAROTENES, BETA-, VEGETABLE	160a(ii)	1000 .0	XS167, XS189, XS222, XS236, XS244 & XS311	
	CARRAGEENAN	407	GMP	300, 332, XS167, XS189, XS222, XS236, XS244 & XS311	
	CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES	141(i),(ii)	200 .0	XS167, XS189, XS222, XS236, XS244 & XS311	
	CITRIC ACID	330	GMP	437, XS167, XS189, XS222 & XS236	
	CITRIC AND FATTY ACID ESTERS OF GLYCEROL	472c	GMP	300, XS167, XS189, XS222, XS236, XS244 & XS311	
	DISODIUM 5'-GUANYLATE	627	GMP	29, XS167, XS189, XS222, XS236, XS244 & XS311	
	DISODIUM 5'-INOSINATE	631	GMP	29, XS167, XS189, XS222, XS236, XS244 & XS311	
	DISODIUM 5'-RIBONUCLEOTIDES	635	GMP	29, XS167, XS189, XS222, XS236, XS244 & XS311	
	FAST GREEN FCF	143	100 .0	XS167, XS189, XS222, XS236, XS244 & XS311	
	FUMARIC ACID	297	GMP	XS167, XS189, XS222, XS236, XS244 & XS311	

	GLYCEROL	422	GMP	300, XS167, XS189, XS222, XS236, XS244 & XS311
	GRAPE SKIN EXTRACT	163(ii)	1000 .0	22, XS167, XS189, XS222, XS236, XS244 & XS311
	GUAR GUM	412	GMP	300, XS167, XS189, XS222, XS236, XS244 & XS311
	GUM ARABIC (ACACIA GUM)	414	GMP	300, 332, XS167, XS189, XS222, XS236, XS244 & XS311
	HYDROXYPROPYL CELLULOSE	463	GMP	300, 332, XS167, XS189, XS222, XS236, XS244 & XS311
	HYDROXYPROPYL METHYL CELLULOSE	464	GMP	300, 332, XS167, XS189, XS222, XS236, XS244 & XS311
	HYDROXYPROPYL STARCH	1440	GMP	300, XS167, XS189, XS222, XS236, XS244 & XS311
	IRON OXIDES	172(i)-(iii)	250 .0	22, XS167, XS189, XS222, XS236, XS244 & XS311
	KONJAC FLOUR	425	GMP	300, 332, XS167, XS189, XS222, XS236, XS244 & XS311
	LACTIC ACID, L-, D- and DL-	270	GMP	382, XS167, XS189, XS222, XS236 & XS244
	LACTIC AND FATTY ACID ESTERS OF GLYCEROL	472b	GMP	300, XS167, XS189, XS222, XS236, XS244 & XS311

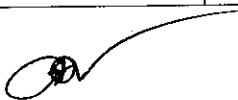




	LAURIC ARGINATE ETHYL ESTER	243	200.0	333, XS189, XS222 & XS236	
	LECITHIN	322(i)	GMP	300, XS167, XS189, XS222, XS236, XS244 & XS311	
	MAGNESIUM CARBONATE	504(i)	GMP	XS167, XS189, XS222, XS236, XS244 & XS311	
	MAGNESIUM CHLORIDE	511	GMP	300, XS167, XS189, XS222, XS236, XS244 & XS311	
	MAGNESIUM HYDROXIDE	528	GMP	XS167, XS189, XS222, XS236, XS244 & XS311	
	MAGNESIUM HYDROXIDE CARBONATE	504(ii)	GMP	XS167, XS189, XS222, XS236, XS244 & XS311	
	MALIC ACID, DL-	296	GMP	XS167, XS189, XS222, XS236, XS244 & XS311	
	MANNITOL	421	GMP	300, XS167, XS189, XS222, XS236, XS244 & XS311	
	METHYL CELLULOSE	461	GMP	300, 332, XS167, XS189, XS222, XS236, XS244 & XS311	
	METHYL ETHYL CELLULOSE	465	GMP	300, XS167, XS189, XS222, XS236, XS244 & XS311	
	MICROCRYSTALLINE CELLULOSE (CELLULOSE GEL)	460(i)	GMP	300, 332, XS167, XS189, XS222, XS236, XS244 & XS311	
	MONO- AND DI-GLYCERIDES OF FATTY ACIDS	471	GMP	300, XS167, XS189, XS222, XS236, XS244 &	

				XS311	
	MONOSODIUM L-GLUTAMATE	621	GMP	29, 313, XS167, XS189, XS236, XS244 & XS311	
	NITROGEN	941	GMP	59, 382, XS167, XS189, XS222, XS236 & XS244	
	OXIDIZED STARCH	1404	GMP	300, XS167, XS189, XS222, XS236, XS244 & XS311	
	PECTINS	440	GMP	300, XS167, XS189, XS222, XS236, XS244 & XS311	
	PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii), (ix);451(i),(ii); 452(i)-(v); 542	2200 .0	33, 334, XS167, XS189, XS236, XS244, XS311, 413, 420	
	PONCEAU 4R (COCHINEAL RED A)	124	100 .0	22, XS167, XS189, XS222, XS236, XS244 & XS311	
	POTASSIUM CARBONATE	501(i)	GMP	230, XS167, XS189, XS222, XS236, XS244 & XS311	
	POTASSIUM CHLORIDE	508	GMP	300, XS167, XS189, XS222, XS236, XS244 & XS311	
	POTASSIUM LACTATE	326	GMP	382, XS167, XS189, XS222, XS236 & XS244	
	POWDERED CELLULOSE	460(ii)	GMP	300, 332, XS167, XS189, XS222, XS236, XS244 &	

				XS311	
	PROCESSED EUCHEUMA SEAWEED (PES)	407a	GMP	300, 332, XS167, XS189, XS222, XS236, XS244 & XS311	
	PROPYL GALLATE	310	100.0	15, 196, XS167, XS189, XS222, XS236, XS244 & XS311	
	PULLULAN	1204	GMP	300, XS167, XS189, XS222, XS236, XS244 & XS311	
	RIBOFLAVINS	101(i),(ii), (iii)	300.0	22, XS167, XS189, XS222, XS236, XS244 & XS311	
	SALTS OF MYRISTIC, PALMITIC AND STEARIC ACIDS WITH AMMONIA, CALCIUM, POTASSIUM AND SODIUM	470(i)	GMP	300, XS167, XS189, XS222, XS236, XS244 & XS311	
	SALTS OF OLEIC ACID WITH CALCIUM, POTASSIUM AND SODIUM	470(ii)	GMP	300, XS167, XS189, XS222, XS236, XS244 & XS311	
	SODIUM ACETATE	262(i)	GMP	XS167, XS189, XS222, XS236, XS244 & XS311	
	SODIUM ALGINATE	401	GMP	300, 332, XS167, XS189, XS222, XS236, XS244 & XS311	
	SODIUM CARBONATE	500(i)	GMP	XS167, XS189, XS222, XS236, XS244 & XS311	
	SODIUM CARBOXYMETHYL CELLULOSE (CELLULOSE GUM)	466	GMP	300, 332, XS167, XS189, XS222, XS236, XS244 & XS311	



	SODIUM DL-MALATE	350(ii)	GMP	XS167, XS189, XS222, XS236, XS244 & XS311	
	SODIUM ERYTHORBATE (SODIUM ISOASCORBATE)	316	GMP	382, XS167, XS189, XS222, XS236 & XS244	
	SODIUM FUMARATES	365	GMP	XS167, XS189, XS222, XS236, XS244 & XS311	
	SODIUM LACTATE	325	GMP	437, XS167, XS189, XS222, XS236 & XS244	
	SORBATES	200, 202, 203	1000 .0	20, 42, XS189, XS222 & XS236	
	SULFITES	220-225, 539	30 .0	44, XS167, XS189, XS222, XS236, XS244 & XS311	
	SUNSET YELLOW FCF	110	100 .0	382, XS167, XS189, XS222, XS236 & XS244	
	TARA GUM	417	GMP	300, XS167, XS189, XS222, XS236, XS244 & XS311	
	TARTRATES	334, 335(ii), 337	200 .0	45, 128, 382, XS167, XS189, XS222, XS236 & XS244	
	TARTRAZINE	102	100 .0	382, XS167, XS189, XS222, XS236 & XS244	
	TRAGACANTH GUM	413	GMP	300, XS167, XS189, XS222, XS236, XS244 & XS311	
	XANTHAN GUM	415	GMP	300, XS167, XS189, XS222, XS236, XS244 & XS311	
	INDIGOTINE (INDIGO CARMINE)	132	100 .0	22	
	POTASSIUM DIHYDROGEN CITRATE	332(i)	GMP	22	



	SODIUM DIHYDROGEN CITRATE	331(i)	GMP	44	
09.3 Semi-preserved fish and fish products, including molluscs, crustaceans, and echinoderms	ACESULFAME POTASSIUM	950	200 .0	144, 188 & XS291	
	ASPARTAME	951	300 .0	144, 191 & XS291	
	ASPARTAME-ACESULFAME SALT	962	200 .0	113 & XS291	
	BENZOATES	210-213	2000 .0	13, 120 & XS291	
	BUTYLATED HYDROXYANISOLE	320	200 .0	15, 180 & XS291	
	BUTYLATED HYDROXYTOLUENE	321	200 .0	15, 180 & XS291	
	CARAMEL III - AMMONIA CARAMEL	150c	30000 .0	95 & XS291	
	CARAMEL IV - SULFITE AMMONIA CARAMEL	150d	30000 .0	95 & XS291	
	CAROTENIDS	160a(i),a(iii),e,f	100 .0	95 & XS291	
	HYDROXYBENZOATES, PARA-	214, 218	1000 .0	27 & XS291	
	NEOTAME	961	10 .0	144 & XS291	
	SORBATES	200, 202, 203	1000 .0	42 & XS291	
	SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	120 .0	144 & XS291	
09.3.1 Fish and fish products, including molluscs, crustaceans, and echinoderms, marinated and/or in jelly	BRILLIANT BLUE FCF	133	500 .0	16	
	CARMINES	120	500 .0	16 & 178	
	CAROTENES, BETA-, VEGETABLE	160a(ii)	1000 .0	16	
	CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES	141(i),(ii)	40 .0	16	

	GRAPE SKIN EXTRACT	163(ii)	500 .0	16	
	LAURIC ARGINATE ETHYL ESTER	243	200 .0		
	PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii), (v)-(vii), (ix); 451(i), (ii); 452(i)-(v); 542	2200 .0	33	
	POLYGLYCEROL ESTERS OF FATTY ACIDS	475	1000 .0	414	
	RIBOFLAVINS	101(i), (ii), (iii)	300 .0	16	
	SACCHARINS	954(i)-(iv)	160 .0	144	
	STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	100 .0	26 & 144	
	SUNSET YELLOW FCF	110	300 .0	16	
09.3.2 Fish and fish products, including molluscs, crustaceans and echinoderms, pickled and/or in brine	BRILLIANT BLUE FCF	133	500 .0	16	
	CARMINES	120	500 .0	16 & 178	
	CAROTENES, BETA-, VEGETABLE	160a(ii)	1000 .0	16	
	CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES	141(i), (ii)	40 .0	16	
	ETHYLENE DIAMINE TETRA ACETATES	385, 386	250 .0	21	
	GRAPE SKIN EXTRACT	163(ii)	1500 .0	16	
	LAURIC ARGINATE ETHYL ESTER	243	200 .0		
	PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii), (v)-(vii), (ix); 451(i), (ii); 452(i)-(v); 542	2200 .0	33	

	POLYGLYCEROL ESTERS OF FATTY ACIDS	475	1000 .0	415	
	RIBOFLAVINS	101(i),(ii), (iii)	300 .0	16	
	SACCHARINS	954(i)-(iv)	160 .0	144	
	STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	165 .0	26	
	SUNSET YELLOW FCF	110	300 .0	16	
09.3.3 Salmon substitutes, caviar and other fish roe products	ALLURA RED AC	129	300 .0	XS291	
	BRILLIANT BLUE FCF	133	500 .0	XS291	
	CANTHAXANTHIN	161g	15 .0	XS291	
	CARMINES	120	500 .0	178 & XS291	
	CAROTENES, BETA-, VEGETABLE	160a(ii)	1000 .0	XS291	
	CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES	141(i),(ii)	200 .0	XS291	
	FAST GREEN FCF	143	100 .0	XS291	
	GRAPE SKIN EXTRACT	163(ii)	1500 .0	XS291	
	INDIGOTINE (INDIGO CARMINE)	132	300 .0	XS291	
	IRON OXIDES	172(i)-(iii)	100 .0	XS291	
	LAURIC ARGINATE ETHYL ESTER	243	200 .0	XS291	
	PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-	2200 .0	33 & XS291	

		(iii); 342(i)-(ii); 343(i)-(iii); 450(i)- (iii), (v)-(vii), (ix); 451(i), (ii); 452(i)-(v); 542			
	PONCEAU 4R (COCHINEAL RED A)	124	500 .0	XS291	
	RIBOFLAVINS	101(i), (ii), (iii)	300 .0	XS291	
	STEVIOLE GLYCOSIDES	960a, 960b, 960c, 960d	100 .0	26 & XS291	
	SUNSET YELLOW FCF	110	300 .0	XS291	
09.3.4 Semi-preserved fish and fish products, including molluscs, crustaceans and echinoderms (e.g. fish paste), excluding products of food categories 09.3.1 - 09.3.3	ALLURA RED AC	129	300 .0		
	CARMINES	120	100 .0	178	
	CAROTENES, BETA-, VEGETABLE	160a(ii)	1000 .0	16	
	CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES	141(i), (ii)	75 .0	95	
	GRAPE SKIN EXTRACT	163(ii)	1500 .0	16	
	INDIGOTINE (INDIGO CARMINE)	132	300 .0		
	IRON OXIDES	172(i)-(iii)	50 .0	95	
	LAURIC ARGINATE ETHYL ESTER	243	200 .0		
	PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)- (iii); 342(i)-(ii); 343(i)-(iii); 450(i)- (iii), (v)-(vii), (ix); 451(i), (ii); 452(i)-(v); 542	2200 .0	33 & 193	
	PONCEAU 4R (COCHINEAL RED A)	124	100 .0		
	RIBOFLAVINS	101(i), (ii), (iii)	300 .0		



	SACCHARINS	954(i)-(iv)	160 .0	144	
	SUNSET YELLOW FCF	110	300 .0		
09.4 Fully preserved, including canned or fermented fish and fish products, including molluscs, crustaceans, and echinoderms	ACESULFAME POTASSIUM	950	200 .0	144, 188, XS3, XS37, XS70, XS90, XS94 & XS119	
	AMARANTH	123	30 .0	435, XS3, XS70, XS90, XS94 & XS119	
	ASPARTAME	951	300 .0	144, 191, XS3, XS37, XS70, XS90, XS94 & XS119	
	ASPARTAME-ACESULFAME SALT	962	200 .0	113, XS3, XS37, XS70, XS90, XS94 & XS119	
	BRILLIANT BLUE FCF	133	500 .0	XS3, XS37, XS70, XS90, XS94 & XS119	
	BUTYLATED HYDROXYANISOLE	320	200 .0	15, 180, XS3, XS37, XS70, XS90, XS94 & XS119	
	BUTYLATED HYDROXYTOLUENE	321	200 .0	15, 180, XS3, XS37, XS70, XS90, XS94 & XS119	
	CANTHAXANTHIN	161g	15 .0	XS3, XS37, XS70, XS90, XS94 & XS119	
	CARAMEL III - AMMONIA CARAMEL	150c	30000 .0	50, XS3, XS37, XS70, XS90, XS94 & XS119	
	CARAMEL IV - SULFITE AMMONIA CARAMEL	150d	30000 .0	95, XS3, XS37, XS70, XS90, XS94 & XS119	
	CARMINES	120	500 .0	16, 178, XS3, XS37, XS70, XS90, XS94 & XS119	
	CAROTENES, BETA-, VEGETABLE	160a(ii)	500 .0	XS3, XS37, XS70, XS90, XS94 & XS119	
	CAROTENOIDS	160a(i),a(iii),e,f	100 .0	95, XS3, XS37, XS70, XS90, XS94 & XS119	

CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES	141(i),(ii)	500 .0	95, XS3, XS37, XS70, XS90, XS94 & XS119
ETHYLENE DIAMINE TETRA ACETATES	385, 386	340 .0	21, 310, XS3, XS70, XS94 & XS119
FAST GREEN FCF	143	100 .0	95, XS3, XS37, XS70, XS90, XS94 & XS119
GRAPE SKIN EXTRACT	163(ii)	1500 .0	16, XS3, XS37, XS70, XS90, XS94 & XS119
INDIGOTINE (INDIGO CARMINE)	132	300 .0	XS3, XS37, XS70, XS90, XS94 & XS119
IRON OXIDES	172(i)-(iii)	50 .0	95, XS3, XS37, XS70, XS90, XS94 & XS119
NEOTAME	961	10 .0	144, XS3, XS37, XS70, XS90, XS94 & XS119
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)- (iii); 342(i)-(ii); 343(i)-(iii); 450(i)- (iii),(v)-(vii); (ix); 451(i),(ii); 452(i)-(v); 542	2200 .0	33, 436, XS3, XS94 & XS119
PONCEAU 4R (COCHINEAL RED A)	124	500 .0	435, XS3, XS70, XS90, XS94 & XS119
RIBOFLAVINS	101(i),(ii), (iii)	500 .0	95, XS3, XS37, XS70, XS90, XS94 & XS119
SACCHARINS	954(i)-(iv)	200 .0	144, XS3, XS37, XS70, XS90, XS94 & XS119
STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	100 .0	26, XS3, XS37, XS70, XS90, XS94 & XS119
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	150 .0	144, XS3, XS37, XS70, XS90, XS94 & XS119
SULFITES	220-225, 539	150 .0	44, 140, XS3, XS37, XS70, XS90, XS94 & XS119
SUNSET YELLOW FCF	110	300 .0	95, 435, XS3, XS70, XS90, XS94 & XS119
TARTRAZINE	102	30 .0	435, XS3, XS70, XS90, XS94 & XS119

TABLE 10				
10.0 Eggs and egg products				
10.1 Fresh eggs	ALLURA RED AC	129	100 .0	4
	BRILLIANT BLUE FCF	133	GMP	4
	CANTHAXANTHIN	161g	GMP	4
	CARAMEL III - AMMONIA CARAMEL	150c	20000 .0	4
	CARAMEL IV - SULFITE AMMONIA CARAMEL	150d	20000 .0	4
	CARMINES	120	GMP	4 & 178
	CAROTENES, BETA-, VEGETABLE	160a(ii)	1000 .0	4
	CAROTENOIDS	160a(i),a(iii),e,f	1000 .0	4
	FAST GREEN FCF	143	GMP	4
	GRAPE SKIN EXTRACT	163(ii)	1500 .0	4
	INDIGOTINE (INDIGO CARMINE)	132	300 .0	4
	IRON OXIDES	172(i)-(iii)	GMP	4
	PONCEAU 4R (COCHINEAL RED A)	124	500 .0	4

	RIBOFLAVINS	101(i),(ii), (iii)	300 .0	4
	SUNSET YELLOW FCF	110	GMP	4
10.2 Egg products	CAMEL IV - SULFITE AMMONIA CAMEL	150d	20000 .0	
	CAROTENES, BETA-, VEGETABLE	160a(ii)	1000 .0	
	LAURIC ARGINATE ETHYL ESTER	243	200 .0	
	POLYGLYCEROL ESTERS OF FATTY ACIDS	475	1000 .0	
	POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	476	1000 .0	
10.2.1 Liquid egg products	ACETIC ACID, GLACIAL	260	GMP	
	AGAR	406	GMP	
	BENZOATES	210-213	5000 .0	13
	CALCIUM ALGINATE	404	GMP	
	CALCIUM SULFATE	516	GMP	
	CAROB BEAN GUM	410	GMP	
	CARRAGEENAN	407	GMP	
	CITRIC ACID	330	GMP	
	DEXTRINS, ROASTED STARCH	1400	GMP	
	GELLAN GUM	418	GMP	
	GUAR GUM	412	GMP	
	GUM ARABIC (ACACIA GUM)	414	GMP	
	KARAYA GUM	416	GMP	

KONJAC FLOUR	425	GMP	
LACTIC ACID, L-, D- and DL-	270	GMP	
LECITHIN	322(i)	GMP	
MICROCRYSTALLINE CELLULOSE (CELLULOSE GEL)	460(i)	GMP	
MONO- AND DI-GLYCERIDES OF FATTY ACIDS	471	GMP	
NISIN	234	6.25 .0	233
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), (ix); 451(i),(ii); 452(i)-(v); 542	4400 .0	33 & 67
POLYDEXTROSES	1200	GMP	
PROCESSED EUCHEUMA SEAWEED (PES)	407a	GMP	
PROPYLENE GLYCOL ALGINATE	405	10000 .0	
SALTS OF MYRISTIC, PALMITIC AND STEARIC ACIDS WITH AMMONIA, CALCIUM, POTASSIUM AND SODIUM	470(i)	GMP	
SODIUM ACETATE	262(i)	GMP	
SODIUM ALGINATE	401	GMP	
SODIUM CARBOXYMETHYL CELLULOSE (CELLULOSE GUM)	466	GMP	
SODIUM DIHYDROGEN CITRATE	331(i)	GMP	
SODIUM LACTATE	325	GMP	
SORBATES	200, 202, 203	5000 .0	42
SORBITAN ESTERS OF FATTY ACIDS	491-495	500 .0	
STARCH SODIUM OCTENYL SUCCINATE	1450	GMP	

	STEAROYL LACTYLATES	481(i), 482(i)	500 .0		
	TARA GUM	417	GMP		
	TRIETHYL CITRATE	1505	2500 .0	47	
	TRISODIUM CITRATE	331(iii)	GMP		
	XANTHAN GUM	415	GMP		
	LECITHIN	322(ii)			
10.2.2 Frozen egg products	ACETIC ACID, GLACIAL	260	GMP		
	AGAR	406	GMP		
	CALCIUM ALGINATE	404	GMP		
	CAROB BEAN GUM	410	GMP		
	CARRAGEENAN	407	GMP		
	CITRIC ACID	330	GMP		
	DEXTRINS, ROASTED STARCH	1400	GMP		
	GELLAN GUM	418	GMP		
	GLYCEROL	422	GMP		
	GUAR GUM	412	GMP		
	GUM ARABIC (ACACIA GUM)	414	GMP		
	KARAYA GUM	416	GMP		
	KONJAC FLOUR	425	GMP		
	LACTIC ACID, L-, D- and DL-	270	GMP		
	LECITHIN	322(i)	GMP		
	MANNITOL	421	GMP		
	MICROCRYSTALLINE CELLULOSE (CELLULOSE GEL)	460(i)	GMP		
	MONO- AND DI-GLYCERIDES OF FATTY ACIDS	471	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), (ix); 451(i), (ii); 452(i)-(v); 542	1290 .0	33	

57

	POLYDEXTROSES	1200	GMP	
	PROCESSED EUCHEUMA SEAWEED (PES)	407a	GMP	
	PROPYLENE GLYCOL ALGINATE	405	10000 .0	
	PULLULAN	1204	GMP	
	SALTS OF MYRISTIC, PALMITIC AND STEARIC ACIDS WITH AMMONIA, CALCIUM, POTASSIUM AND SODIUM	470(i)	GMP	
	SODIUM ACETATE	262(i)	GMP	
	SODIUM ALGINATE	401	GMP	
	SODIUM CARBOXYMETHYL CELLULOSE (CELLULOSE GUM)	466	GMP	
	SODIUM DIHYDROGEN CITRATE	331(i)	GMP	
	SODIUM LACTATE	325	GMP	
	SORBATES	200, 202, 203	1000 .0	42
	SORBITAN ESTERS OF FATTY ACIDS	491-495	500 .0	
	STARCH SODIUM OCTENYL SUCCINATE	1450	GMP	
	STEAROYL LACTYLATES	481(i), 482(i)	500 .0	
	TARA GUM	417	GMP	
	TRISODIUM CITRATE	331(iii)	GMP	
	XANTHAN GUM	415	GMP	
	LECITHIN	322(ii)	GMP	
	TRIETHYL CITRATE	1505	2,500 .0	47
10.2.3 Dried and/or heat coagulated egg products	DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	5000 .0	
	ETHYLENE DIAMINE TETRA ACETATES	385, 386	200 .0	21 & 47
	SORBATES	200, 202, 203	1000 .0	42

	SORBITAN ESTERS OF FATTY ACIDS	491-495	500 .0	452
	STEAROYL LACTYLATES	481(i), 482(i)	5000 .0	
	TRIETHYL CITRATE	1505	2500 .0	47
10.3 Preserved eggs, including alkaline, salted, and canned eggs	CARAMEL III - AMMONIA CARAMEL	150c	20000 .0	4
	CARAMEL IV - SULFITE AMMONIA CARAMEL	150d	20000 .0	
	PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)- (iii); 342(i)-(ii); 343(i)-(iii); 450(i)- (iii),(v)-(vii), (ix); 451(i),(ii); 452(i)- (v); 542	1000 .0	33
10.4 Egg-based desserts (e.g. custard)	ACESULFAME POTASSIUM	950	350 .0	478 & 188
	ADVANTAME	969	10 .0	478
	ALLURA RED AC	129	300 .0	
	ASCORBYL ESTERS	304, 305	500 .0	2 & 10
	ASPARTAME	951	1000 .0	478 & 191
	ASPARTAME-ACESULFAME SALT	962	350 .0	113 & 477
	BENZOATES	210-213	1000 .0	13
	BRILLIANT BLUE FCF	133	150 .0	



	CANTHAXANTHIN	161g	15 .0	
	CARAMEL III - AMMONIA CARAMEL	150c	20000 .0	
	CARAMEL IV - SULFITE AMMONIA CARAMEL	150d	20000 .0	
	CARMINES	120	150 .0	178
	CAROTENES, BETA-, VEGETABLE	160a(ii)	1000 .0	
	CAROTENOIDS	160a(i),a(iii),e,f	150 .0	
	CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES	141(i),(ii)	300 .0	2
	CYCLAMATES	952(i), (ii), (iv)	250 .0	17 & 477
	DIACETYL TARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	5000 .0	
	FAST GREEN FCF	143	100 .0	
	GRAPE SKIN EXTRACT	163(ii)	200 .0	181
	INDIGOTINE (INDIGO CARMINE)	132	300 .0	
	IRON OXIDES	172(i)-(iii)	150 .0	
	LAURIC ARGINATE ETHYL ESTER	243	200 .0	
	NEOTAME	961	100 .0	478
	PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)- (iii); 342(i)-(ii); 343(i)-(iii); 450(i)- (iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-	1400 .0	33

		(v); 542		
	POLYGLYCEROL ESTERS OF FATTY ACIDS	475	6000 .0	
	POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	476	1000 .0	
	POLYSORBATES	432-436	3000 .0	
	PONCEAU 4R (COCHINEAL RED A)	124	50 .0	
	PROPYL GALLATE	310	90 .0	2 & 15
	PROPYLENE GLYCOL ALGINATE	405	3000 .0	
	PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	477	40000 .0	
	RIBOFLAVINS	101(i),(ii), (iii)	300 .0	
	SACCHARINS	954(i)-(iv)	100 .0	144
	SODIUM DIACETATE	262(ii)	2000 .0	
	SORBATES	200, 202, 203	1000 .0	42
	SORBITAN ESTERS OF FATTY ACIDS	491-495	5000 .0	
	STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	330 .0	26
	SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	400 .0	478
	SUCROSE ESTERS	473, 473a, 474	5000 .0	

	SUNSET YELLOW FCF	110	50 .0	
	TARTRATES	334, 335(ii), 337	2000 .0	45
	TOCOPHEROLS	307a, b, c	500 .0	72



TABLE 11

TABLE 11				
11.0 Sweeteners, including honey				
11.1.1 White sugar, dextrose anhydrous, dextrose monohydrate, fructose	SULFITES	220-225, 539	15 .0	44
11.1.2 Powdered sugar, powdered dextrose	CALCIUM SILICATE	552	15000 .0	56, 465
	MAGNESIUM CARBONATE	504(i)	15000 .0	56, 465
	MAGNESIUM SILICATE, SYNTHETIC	553(i)	15000 .0	56, 465
	PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542	6600 .0	33, 56, 465
	SILICON DIOXIDE, AMORPHOUS	551	15000 .0	56, 465
	SULFITES	220-225, 539	20 .0	44
	carbonates of calcium	170(i)	15000 .0	
11.1.3 Soft white sugar, soft brown sugar, glucose syrup, dried glucose syrup, raw cane sugar	SULFITES	220-225, 539	150 .0	44 & 111
11.1.5 Plantation or mill white sugar	SULFITES	220-225, 539	70 .0	44

11.1.6 Gur or jaggery	SULFITES	220-225, 539	130 .0	44
11.2 Brown sugar excluding products of food category 11.1.3	MICROCRYSTALLINE CELLULOSE (CELLULOSE GEL)	460(i)	GMP	
	SULFITES	220-225, 539	40 .0	44
11.3 Sugar solutions and syrups, also (partially) inverted, including treacle and molasses, excluding products of food category 11.1.3	RIBOFLAVINS	101 (i),(ii), (iii)	300 .0	
	SULFITES	220-225, 539	200 .0	44
11.4 Other sugars and syrups (e.g. xylose, maple syrup, sugar toppings)	ACESULFAME POTASSIUM	950	1000 .0	159 & 188
	ACETIC AND FATTY ACID ESTERS OF GLYCEROL	472a	GMP	258
	ACETYLATED DISTARCH ADIPATE	1422	GMP	258
	ACETYLATED DISTARCH PHOSPHATE	1414	GMP	258
	ACID-TREATED STARCH	1401	GMP	258
	AGAR	406	GMP	258
	ALGINIC ACID	400	GMP	258
	ALKALINE TREATED STARCH	1402	GMP	258

	ALLURA RED AC	129	300 .0	
	AMMONIUM ALGINATE	403	GMP	258
	ASCORBYL ESTERS	304, 305	200 .0	10
	ASPARTAME	951	3000 .0	159 & 191
	BENZOATES	210-213	1000 .0	13
	BLEACHED STARCH	1403	GMP	258
	CALCIUM ACETATE	263	GMP	258
	CALCIUM ALGINATE	404	GMP	258
	CANTHAXANTHIN	161g	15 .0	
	CARAMEL III - AMMONIA CARAMEL	150c	50000 .0	100
	CAROB BEAN GUM	410	GMP	258
	CAROTENES, BETA-, VEGETABLE	160a(ii)	50 .0	
	CAROTENOIDS	160a(i),a(iii),e,f	50 .0	217
	CARRAGEENAN	407	GMP	258
	CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES	141(i),(ii)	64 .0	62



	CITRIC AND FATTY ACID ESTERS OF GLYCEROL	472c	GMP	258
	CYCLAMATES	952(i), (ii), (iv)	500 .0	17 & 159
	DISTARCH PHOSPHATE	1412	GMP	258
	GELLAN GUM	418	GMP	258
	GLYCEROL	422	GMP	258
	GUAR GUM	412	GMP	258
	GUM ARABIC (ACACIA GUM)	414	GMP	258
	HYDROXYBENZOATES, PARA-	214, 218	100 .0	27
	HYDROXYPROPYL CELLULOSE	463	GMP	258
	HYDROXYPROPYL DISTARCH PHOSPHATE	1442	GMP	258
	HYDROXYPROPYL METHYL CELLULOSE	464	GMP	258
	HYDROXYPROPYL STARCH	1440	GMP	258
	INDIGOTINE (INDIGO CARMINE)	132	300 .0	
	KARAYA GUM	416	GMP	258
	KONJAC FLOUR	425	GMP	258



	LACTIC AND FATTY ACID ESTERS OF GLYCEROL	472b	GMP	258
	LECITHIN	322(i)	GMP	258
	MAGNESIUM CARBONATE	504(i)	GMP	258
	MAGNESIUM CHLORIDE	511	GMP	258
	MAGNESIUM HYDROXIDE	528	GMP	258
	MAGNESIUM HYDROXIDE CARBONATE	504(ii)	GMP	258
	MANNITOL	421	GMP	258
	METHYL CELLULOSE	461	GMP	258
	METHYL ETHYL CELLULOSE	465	GMP	258
	MICROCRYSTALLINE CELLULOSE (CELLULOSE GEL)	460(i)	GMP	258
	MONO- AND DI-GLYCERIDES OF FATTY ACIDS	471	GMP	258
	MONOSTARCH PHOSPHATE	1410	GMP	258
	NEOTAME	961	70.0	159
	NITROUS OXIDE	942	GMP	
	OXIDIZED STARCH	1404	GMP	258





	PECTINS	440	GMP	258
	PHOSPHATED DISTARCH PHOSPHATE	1413	GMP	258
	PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)- (iii); 342(i)-(ii); 343(i)-(iii); 450(i)- (iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542	1320 .0	33
	POLYDEXTROSES	1200	GMP	258
	PONCEAU 4R (COCHINEAL RED A)	124	300 .0	159
	POTASSIUM ALGINATE	402	GMP	258
	POTASSIUM DIHYDROGEN CITRATE	332(i)	GMP	258
	POWDERED CELLULOSE	460(ii)	GMP	258
	PROCESSED EUCHEUMA SEAWEEED (PES)	407a	GMP	258
	PROPYLENE GLYCOL ALGINATE	405	10000 .0	258
	PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	477	5000 .0	
	PULLULAN	1204	GMP	258
	RIBOFLAVINS	101(i),(ii), (iii)	300 .0	
	SACCHARINS	954(i)-(iv)	300 .0	159
	SALTS OF MYRISTIC, PALMITIC AND STEARIC ACIDS WITH AMMONIA, CALCIUM, POTASSIUM AND SODIUM	470(i)	GMP	71 & 258

	SALTS OF OLEIC ACID WITH CALCIUM, POTASSIUM AND SODIUM	470(ii)	GMP	258
	SODIUM ALGINATE	401	GMP	258
	SODIUM CARBOXYMETHYL CELLULOSE (CELLULOSE GUM)	466	GMP	258
	SODIUM DIHYDROGEN CITRATE	331(i)	GMP	258
	SORBATES	200, 202, 203	1000 .0	42
	STARCHES, ENZYME TREATED	1405	GMP	258
	SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	1500 .0	159 & 478
	SULFITES	220-225, 539	40 .0	44
	TAMARIND SEED POLYSACCHARIDE	437	GMP	258
	TRAGACANTH GUM	413	GMP	258
	TRIPOTASSIUM CITRATE	332(ii)	GMP	258
	TRISODIUM CITRATE	331(iii)	GMP	258
	XANTHAN GUM	415	GMP	258
11.6 Table-top sweeteners, including those containing high-intensity sweeteners	ACESULFAME POTASSIUM	950	GMP	188

	ALITAME	956	GMP	
	ASPARTAME	951	GMP	191
	ASPARTAME-ACESULFAME SALT	962	GMP	
	BENZOATES	210-213	2000 .0	13
	CARAMEL IV - SULFITE AMMONIA CARAMEL	150d	1200 .0	213
	CYCLAMATES	952(i), (ii), (iv)	GMP	17
	ETHYLENE DIAMINE TETRA ACETATES	385, 386	1000 .0	21 & 96
	NEOTAME	961	GMP	
	PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)- (iii); 342(i)-(ii); 343(i)-(iii); 450(i)- (iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542	1000 .0	33
	POLYETHYLENE GLYCOL	1521	10000 .0	
	POLYVINYLPIRROLIDONE	1201	3000 .0	
	SACCHARINS	954(i)-(iv)	GMP	
	SORBATES	200, 202, 203	1000 .0	42 & 192
	STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	GMP	26
	SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	GMP	

	TARTRATES	334, 335(ii), 337	2000 .0	45
	THAUMATIN	957	GMP	
	NEOHESPERIDINE DC	959	GMP	
	ADVANTAME	969	GMP	



TABLE 12

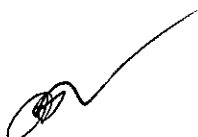
12.0 Salts, spices, soups, sauces, salads and protein products				
12.1.1 Salt	CALCIUM CARBONATE	170(i)	GMP	
	CALCIUM SILICATE	552	GMP	
	FERROCYANIDES	535, 536, 538	14 .0	24 & 107
	MAGNESIUM CARBONATE	504(i)	GMP	
	MAGNESIUM OXIDE	530	GMP	
	MAGNESIUM SILICATE, SYNTHETIC	553(i)	GMP	
	METHACRYLATE COPOLYMER, BASIC (BMC)	1205	GMP	
	PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii), (v)-(vii), (ix); 451(i), (ii); 452(i)-(v); 542	8800 .0	33
	POLYSORBATES	432-436	10 .0	
	SALTS OF MYRISTIC, PALMITIC AND STEARIC ACIDS WITH AMMONIA, CALCIUM, POTASSIUM AND SODIUM	470(i)	GMP	71
	SILICON DIOXIDE, AMORPHOUS	551	GMP	
	SODIUM ALUMINIUM SILICATE	554	1000 .0	6 & 254
	ETHYLENE DIAMINE TETRA ACETATES (EDTA)	385-386	50 .0	

	ADIPIC ACID	355	250.0	
	HYDROXY PROPYL METHYL CELLULOSE	464	GMP	Only in double fortified salt
	TITANIUM DIOXIDE	171	GMP	Only in double fortified salt
12.1.2 Salt Substitutes	ACETIC ACID, GLACIAL	260	GMP	
	ACETIC AND FATTY ACID ESTERS OF GLYCEROL	472a	GMP	
	ACETYLATED DISTARCH PHOSPHATE	1414	GMP	
	AGAR	406	GMP	
	ALGINIC ACID	400	GMP	
	ASCORBIC ACID, L-	300	GMP	
	CALCIUM 5'-GUANYLATE	629	GMP	
	CALCIUM 5'-INOSINATE	633	GMP	
	CALCIUM 5'-RIBONUCLEOTIDES	634	GMP	
	CALCIUM CARBONATE	170(i)	GMP	
	CALCIUM CHLORIDE	509	GMP	58

	CALCIUM DI-L-GLUTAMATE	623	GMP	
	CALCIUM LACTATE	327	GMP	
	CALCIUM SILICATE	552	GMP	
	CARRAGEENAN	407	GMP	
	CITRIC ACID	330	GMP	
	CITRIC AND FATTY ACID ESTERS OF GLYCEROL	472c	GMP	
	DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	16000 .0	
	DIPOTASSIUM 5'-GUANYLATE	628	GMP	
	DISODIUM 5'-GUANYLATE	627	GMP	
	DISODIUM 5'-INOSINATE	631	GMP	
	DISODIUM 5'-RIBONUCLEOTIDES	635	GMP	
	FERROCYANIDES	535, 536, 538	20 .0	24
	FUMARIC ACID	297	GMP	
	GELLAN GUM	418	GMP	
	GLUTAMIC ACID, L(+)-	620	GMP	



	GLYCEROL	422	GMP	
	GUANYLIC ACID, 5'-	626	GMP	
	GUAR GUM	412	GMP	
	GUM ARABIC (ACACIA GUM)	414	GMP	
	HYDROXYPROPYL CELLULOSE	463	GMP	
	HYDROXYPROPYL METHYL CELLULOSE	464	GMP	
	HYDROXYPROPYL STARCH	1440	GMP	
	INOSINIC ACID, 5'-	630	GMP	
	KARAYA GUM	416	GMP	
	KONJAC FLOUR	425	GMP	
	LACTIC ACID, L-, D- and DL-	270	GMP	
	LACTIC AND FATTY ACID ESTERS OF GLYCEROL	472b	GMP	
	LECITHIN	322(i)	GMP	
	MAGNESIUM CARBONATE	504(i)	GMP	
	MAGNESIUM CHLORIDE	511	GMP	





	MAGNESIUM DI-L-GLUTAMATE	625	GMP	
	MAGNESIUM HYDROXIDE	528	GMP	
	MAGNESIUM HYDROXIDE CARBONATE	504(ii)	GMP	
	MAGNESIUM SILICATE, SYNTHETIC	553(i)	GMP	
	MAGNESIUM SULFATE	518	GMP	
	MALIC ACID, DL-	296	GMP	
	MANNITOL	421	GMP	
	METHYL CELLULOSE	461	GMP	
	METHYL ETHYL CELLULOSE	465	GMP	
	MICROCRYSTALLINE CELLULOSE (CELLULOSE GEL)	460(i)	GMP	
	MONO- AND DI-GLYCERIDES OF FATTY ACIDS	471	GMP	
	MONOAMMONIUM L-GLUTAMATE	624	GMP	
	MONOPOTASSIUM L-GLUTAMATE	622	GMP	
	MONOSODIUM L-GLUTAMATE	621	GMP	
	OXIDIZED STARCH	1404	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), (ix); 451(i),(ii); 452(i)-(v); 542	4400 .0	33 & 230
	POTASSIUM 5'-INOSINATE	632	GMP	
	POTASSIUM CHLORIDE	508	GMP	
	POTASSIUM DIHYDROGEN CITRATE	332(i)	GMP	
	POWDERED CELLULOSE	460(ii)	GMP	
	SALTS OF MYRISTIC, PALMITIC AND STEARIC ACIDS WITH AMMONIA, CALCIUM, POTASSIUM AND SODIUM	470(i)	GMP	
	SALTS OF OLEIC ACID WITH CALCIUM, POTASSIUM AND SODIUM	470(ii)	GMP	
	SILICON DIOXIDE, AMORPHOUS	551	GMP	
	SODIUM ACETATE	262(i)	GMP	
	SODIUM ASCORBATE	301	GMP	314
	SODIUM CARBONATE	500(i)	GMP	
	SODIUM CARBOXYMETHYL CELLULOSE (CELLULOSE GUM)	466	GMP	
	SODIUM DIHYDROGEN CITRATE	331(i)	GMP	
	SODIUM FUMARATES	365	GMP	



	SODIUM GLUCONATE	576	GMP	
	TALC	553(iii)	GMP	
	TRAGACANTH GUM	413	GMP	
	TRIPOTASSIUM CITRATE	332(ii)	GMP	
	TRISODIUM CITRATE	331(iii)	GMP	
	XANTHAN GUM	415	GMP	
	RIBONUCLEOTIDES	626-635	GMP	
12.2 Herbs, spices, seasonings and condiments (e.g. seasoning for instant noodles)	ACESULFAME POTASSIUM	950	2000 .0	188, XS326, XS327, XS328
	ASCORBYL ESTERS	304, 305	500 .0	10, XS326, XS327, XS328
	BUTYLATED HYDROXYANISOLE	320	200 .0	15, 130, XS326, XS327, XS328
	BUTYLATED HYDROXYTOLUENE	321	200 .0	15, 130, XS326, XS327, XS328
	CARAMEL IV - SULFITE AMMONIA CARAMEL	150d	10000 .0	XS326, XS327, XS328
	ETHYLENE DIAMINE TETRA ACETATES	385, 386	70 .0	21, XS326, XS327, XS328
	NEOTAME	961	32 .0	XS326, XS327, XS328



	PROPYL GALLATE	310	200 .0	15, 130, XS326, XS327, XS328
	SORBATES	200, 202, 203	1000 .0	42, XS326, XS327, XS328
	TERTIARY BUTYLHYDROQUINONE	319	200 .0	15, 130, XS326, XS327, XS328
	TOCOPHEROLS	307a, b, c	2000 .0	421, XS326, XS327, XS328
12.2.1 Herbs and spices	CALCIUM CARBONATE	170(i)	GMP	534
	CALCIUM SILICATE	552	GMP	534
	HYDROXYPROPYL DISTARCH PHOSPHATE	1442	GMP	534
	ISOMALT (HYDROGENATED ISOMALTULOSE)	953	GMP	534
	MAGNESIUM CARBONATE	504(i)	GMP	534
	MAGNESIUM HYDROXIDE CARBONATE	504(ii)	GMP	534
	MAGNESIUM OXIDE	530	GMP	534
	MAGNESIUM SILICATE, SYNTHETIC	553(i)	GMP	534
	MAGNESIUM STEARATE	470(iii)	GMP	534
	MANNITOL	421	GMP	534

	MICROCRYSTALLINE CELLULOSE (CELLULOSE GEL)	460(i)	GMP	534
	POLYSORBATES	432-436	2000 .0	XS326, XS327, XS328
	POWDERED CELLULOSE	460(ii)	GMP	534
	SALTS OF MYRISTIC, PALMITIC AND STEARIC ACIDS WITH AMMONIA, CALCIUM, POTASSIUM AND SODIUM	470(i)	GMP	534
	SALTS OF OLEIC ACID WITH CALCIUM, POTASSIUM AND SODIUM	470(ii)	GMP	534
	SILICON DIOXIDE, AMORPHOUS	551	GMP	51 & 534
	SODIUM CARBONATE	500(i)	GMP	534
	SODIUM HYDROGEN CARBONATE	500(ii)	GMP	534
	SODIUM SESQUICARBONATE	500(iii)	GMP	534
	SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	400 .0	XS326, XS327, XS328
	SUCROSE ESTERS	473, 473a, 474	2000 .0	422, XS326, XS327 & XS328
	SULFITES	220-225, 539	150 .0	44, 532, XS327, XS328
	TALC	553(iii)	GMP	534
12.2.2 Seasonings and condiments	ALLURA RED AC	129	300 .0	

	ASPARTAME	951	2000 .0	191
	BENZOATES	210-213	1000 .0	13
	BRILLIANT BLUE FCF	133	100 .0	
	CANTHAXANTHIN	161g	20 .0	
	CAMEL III - AMMONIA CAMEL	150c	50000 .0	
	CARMINES	120	500 .0	178
	CAROTENES, BETA-, VEGETABLE	160a(ii)	500 .0	
	CAROTENIDS	160a(i),a(iii),e,f	500 .0	
	CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES	141(i),(ii)	500 .0	
	FAST GREEN FCF	143	100 .0	
	FERROCYANIDES	535, 536, 538	20 .0	24
	INDIGOTINE (INDIGO CARMINE)	132	300 .0	
	IRON OXIDES	172(i)-(iii)	1000 .0	
	LAURIC ARGINATE ETHYL ESTER	243	200 .0	
	PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)- (iii); 342(i)-(ii); 343(i)-(iii); 450(i)- (ii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542	2200 .0	33 & 226

	POLYSORBATES	432-436	5000 .0	
	PONCEAU 4R (COCHINEAL RED A)	124	500 .0	
	RIBOFLAVINS	101(i),(ii), (iii)	350 .0	
	SACCHARINS	954(i)-(iv)	1500 .0	
	SODIUM ALUMINIUM SILICATE	554	1000 .0	6 & 255
	STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	30 .0	26
	SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	700 .0	
	SUCROSE ESTERS	473, 473a, 474	20000 .0	423 & 424
	SULFITES	220-225, 539	200 .0	44
	SUNSET YELLOW FCF	110	300 .0	
	TARTRATES	334, 335(ii), 337	GMP	45
	CURCUMIN	100	GMP	
	PAPRIKA OLEORESIN	160c(i)	GMP	
	RIBONUCLEOTIDES	626-635	GMP	

12.3 Vinegars	ACESULFAME POTASSIUM	950	2000 .0	188, 478 & 277
	ASPARTAME	951	3000 .0	191, 478 & 277
	BENZOATES	210-213	1000 .0	13
	CARAMEL III - AMMONIA CARAMEL	150c	GMP	78
	CARAMEL IV - SULFITE AMMONIA CARAMEL	150d	GMP	
	HYDROXYBENZOATES, PARA-	214, 218	100 .0	27
	NEOTAME	961	12 .0	478 & 277
	POLYVINYLPIRROLIDONE	1201	40 .0	
	SACCHARINS	954(i)-(iv)	300 .0	
	SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	400 .0	478 & 277
	SULFITES	220-225, 539	100 .0	44
12.4 Mustards	ACESULFAME POTASSIUM	950	350 .0	188
	ALLURA RED AC	129	300 .0	
	ASCORBYL ESTERS	304, 305	500 .0	10





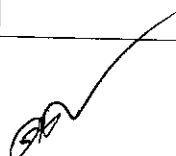
	ASPARTAME	951	350 .0	191
	BENZOATES	210-213	1000 .0	13
	BRILLIANT BLUE FCF	133	100 .0	
	CARAMEL III - AMMONIA CARAMEL	150c	50000 .0	
	CARAMEL IV - SULFITE AMMONIA CARAMEL	150d	50000 .0	
	CARMINES	120	300 .0	178
	CAROTENES, BETA-, VEGETABLE	160a(ii)	1000 .0	
	CAROTENOIDS	160a(i),a(iii),e,f	300 .0	
	CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES	141(i),(ii)	500 .0	
	DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	10000 .0	
	ETHYLENE DIAMINE TETRA ACETATES	385, 386	75 .0	21
	GRAPE SKIN EXTRACT	163(ii)	200 .0	181
	HYDROXYBENZOATES, PARA-	214, 218	300 .0	27
	INDIGOTINE (INDIGO CARMINE)	132	300 .0	
	NEOTAME	961	12 .0	

	PONCEAU 4R (COCHINEAL RED A)	124	300 .0	
	RIBOFLAVINS	101(i),(ii), (iii)	300 .0	
	SACCHARINS	954(i)-(iv)	320 .0	
	SORBATES	200, 202, 203	1000 .0	42
	STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	130 .0	26
	SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	140 .0	
	SULFITES	220-225, 539	250 .0	44 & 106
	SUNSET YELLOW FCF	110	300 .0	
	TARTRATES	334, 335(ii), 337	5000 .0	45
	TERTIARY BUTYLHYDROQUINONE	319	200 .0	15
	TOCOPHEROLS	307a, b, c	200 .0	
12.5 Soups and broths	ACESULFAME POTASSIUM	950	110 .0	478, 188 & XS117
	ADVANTAME	969	12 .0	478 & XS117
	ALLURA RED AC	129	300 .0	337

	ASCORBYL ESTERS	304, 305	200 .0	10
	ASPARTAME	951	1200 .0	478, 188 & XS117
	ASPARTAME-ACESULFAME SALT	962	110 .0	113, 138, 477 & XS117
	AZORUBINE (CARMOISINE)	122	50 .0	99
	BENZOATES	210-213	500 .0	13, 338 & 339
	BRILLIANT BLUE FCF	133	100 .0	
	BUTYLATED HYDROXYANISOLE	320	200 .0	15 & 130
	BUTYLATED HYDROXYTOLUENE	321	200 .0	15, 130 & 340
	CARAMEL III - AMMONIA CARAMEL	150c	25000 .0	
	CARAMEL IV - SULFITE AMMONIA CARAMEL	150d	25000 .0	212
	CARMINES	120	50 .0	178
	CAROTENES, BETA-, VEGETABLE	160a(ii)	1000 .0	341
	CAROTENOIDS	160a(i),a(iii),e,f	300 .0	341
	CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES	141(i),(ii)	400 .0	342
	CURCUMIN	100(i)	50 .0	99



DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	5000 .0	XS117
GRAPE SKIN EXTRACT	163(ii)	500 .0	181 & XS117
INDIGOTINE (INDIGO CARMINE)	132	100 .0	
IRON OXIDES	172(i)-(iii)	100 .0	XS117
LAURIC ARGINATE ETHYL ESTER	243	200 .0	XS117
NEOTAME	961	20 .0	478 & XS117
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)- (iii); 342(i)-(ii); 343(i)-(iii); 450(i)- (iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542	1500 .0	33 & 343
POLYDIMETHYLSILOXANE	900a	10 .0	
POLYSORBATES	432-436	1000 .0	
PONCEAU 4R (COCHINEAL RED A)	124	50 .0	
PROPYL GALLATE	310	200 .0	15, 127 & 130
QUINOLINE YELLOW	104	50 .0	99
RIBOFLAVINS	101(i),(ii), (iii)	200 .0	344
SACCHARINS	954(i)-(iv)	110 .0	477 & XS117
SODIUM DIACETATE	262(ii)	500 .0	XS117



	SORBATES	200, 202, 203	1000 .0	42, 338 & 339
	STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	50 .0	26 & XS117
	SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	600 .0	478 & XS117
	SUCROSE ESTERS	473, 473a, 474	2000 .0	
	SUNSET YELLOW FCF	110	50 .0	
	TARTRATES	334, 335(ii), 337	5000 .0	45, XS117
	TARTRAZINE	102	50 .0	99
	TERTIARY BUTYLHYDROQUINONE	319	200 .0	15 & 130
	TOCOPHEROLS	307a, b, c	50 .0	346
	CURCUMIN	100	GMP	
	CANTHAXANTHIN	161g	GMP	
	ANNATTO	160b (i),(ii)	GMP	
	SAFFRON		GMP	
	SULPHUR DIOXIDE	220	150 .0	



12.5.1 Ready-to-eat soups and broths, including canned, bottled, and frozen	NISIN	234	5 .0	233, 339
	POLYGLYCEROL ESTERS OF FATTY ACIDS	475	400 .0	XS117
	PROPYLENE GLYCOL ALGINATE	405	10000 .0	XS117
12.5.2 Mixes for soups and broths	CANTHAXANTHIN	161g	GMP	XS117
	POLYGLYCEROL ESTERS OF FATTY ACIDS	475	3000 .0	127, XS117
	SODIUM ALUMINIUM SILICATE	554	570 .0	6 & XS117
	SORBITAN ESTERS OF FATTY ACIDS	491-495	250 .0	127, XS117
	SULPHUR DIOXIDE	220	350 .0	Carry over from fruit products
	CURCUMIN	100	GMP	
12.6 Sauces and like products	ACESULFAME POTASSIUM	950	1000 .0	188
	ALLURA RED AC	129	300 .0	XS302
	ASPARTAME	951	350 .0	191
	BENZOATES	210-213	1000 .0	13

	BRILLIANT BLUE FCF	133	100 .0	XS302
	BUTYLATED HYDROXYANISOLE	320	200 .0	15, 130 & XS302
	BUTYLATED HYDROXYTOLUENE	321	100 .0	15, 130 & XS302
	CANTHAXANTHIN	161g	30 .0	XS302
	CARAMEL III - AMMONIA CARAMEL	150c	50000 .0	
	CARAMEL IV - SULFITE AMMONIA CARAMEL	150d	30000 .0	XS302
	CARMINES	120	500 .0	178 & XS302
	CAROTENOIDS	160a(i), a(iii), e, f	500 .0	XS302
	CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES	141(i), (ii)	100 .0	XS302
	DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	10000 .0	XS302
	GUAIAC RESIN	314	600 .0	15 & XS302
	HYDROXYBENZOATES, PARA-	214, 218	1000 .0	27 & XS302
	INDIGOTINE (INDIGO CARMINE)	132	300 .0	XS302
	IRON OXIDES	172(i)-(iii)	75 .0	XS302
	PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)- (iii); 342(i)-(ii); 343(i)-(iii); 450(i)- (iii), (v)-(vii), (ix); 451(i), (ii); 452(i)-(v); 542	2200 .0	33 & XS302

	PONCEAU 4R (COCHINEAL RED A)	124	50 .0	XS302
	PROPYL GALLATE	310	200 .0	15, 130 & XS302
	RIBOFLAVINS	101(i),(ii), (iii)	350 .0	XS302
	SACCHARINS	954(i)-(iv)	160 .0	XS302
	SORBATES	200, 202, 203	1000 .0	42 & 127
	SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	450 .0	127
	SULFITES	220-225, 539	300 .0	44 & XS302
	SUNSET YELLOW FCF	110	300 .0	XS302
	TERTIARY BUTYLHYDROQUINONE	319	200 .0	15, 130 XS302
	SUCROGLYCERIDES	474	10,000 .0	
	L-TARTARIC ACID	334	GMP	
	DIMETHYL POLYSILOXANE		GMP	
	PROPYLENE GLYCOL ALGINATE	405	200 .0	
12.6.1 Emulsified sauces and dips (e.g. mayonnaise, salad dressing, onion dip)	ASCORBYL ESTERS	304, 305	500 .0	10 & 15



	CAROTENES, BETA-, VEGETABLE	160a(ii)	2000 .0	
	CYCLAMATES	952(i), (ii), (iv)	500 .0	17 & 477
	ETHYLENE DIAMINE TETRA ACETATES	385, 386	100 .0	21
	FAST GREEN FCF	143	100 .0	
	GRAPE SKIN EXTRACT	163(ii)	300 .0	181
	LAURIC ARGINATE ETHYL ESTER	243	200 .0	
	NEOTAME	961	65 .0	
	NISIN	234	5 .0	233 & 538
	POLYGLYCEROL ESTERS OF FATTY ACIDS	475	5000 .0	
	POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	476	5000 .0	
	POLYSORBATES	432-436	3000 .0	
	PROPYLENE GLYCOL	1520	1000 .0	426
	PROPYLENE GLYCOL ALGINATE	405	8000 .0	
	SODIUM DIACETATE	262(ii)	2500 .0	
	SORBITAN ESTERS OF FATTY ACIDS	491-495	5000 .0	

	STEAROYL LACTYLATES	481(i), 482(i)	2500 .0	427
	STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	350 .0	26
	SUCROSE ESTERS	473, 473a, 474	2000 .0	426
	TARTRATES	334, 335(ii), 337	2000 .0	45
	TOCOPHEROLS	307a, b, c	600 .0	
	ANNATTO	160b(i),(ii)	GMP	
	PAPRIKA OLEORESIN	160c(i)	GMP	
12.6.2 Non-emulsified sauces (e.g. ketchup, cheese sauce, cream sauce, brown gravy)	ASCORBYL ESTERS	304, 305	500 .0	10
	CAROTENES, BETA-, VEGETABLE	160a(ii)	2000 .0	
	ETHYLENE DIAMINE TETRA ACETATES	385, 386	75 .0	21
	GRAPE SKIN EXTRACT	163(ii)	300 .0	181
	LAURIC ARGINATE ETHYL ESTER	243	200 .0	
	NEOTAME	961	70 .0	
	NISIN	234	5 .0	233, XS306R & 538



	POLYGLYCEROL ESTERS OF FATTY ACIDS	475	5000 .0	XS306R
	POLYSORBATES	432-436	5000 .0	
	SODIUM DIACETATE	262(ii)	2500 .0	XS306R
	STEAROYL LACTYLATES	481(i), 482(i)	2500 .0	XS306R
	STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	350 .0	26
	SUCROSE ESTERS	473, 473a, 474	10000 .0	537
	TARTRATES	334, 335(ii), 337	5000 .0	45, XS306R
	TOCOPHEROLS	307a, b, c	600 .0	
	ANNATTO	160b(i),(ii)	GMP	
	PAPRIKA OLEORESIN	160c(i)	GMP	
12.6.3 Mixes for sauces and gravies	ASCORBYL ESTERS	304, 305	200 .0	10
	CAROTENES, BETA-, VEGETABLE	160a(ii)	2000 .0	
	GRAPE SKIN EXTRACT	163(ii)	300 .0	181
	NEOTAME	961	12 .0	



	POLYGLYCEROL ESTERS OF FATTY ACIDS	475	5000 .0	127
	POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	476	5000 .0	127
	POLYSORBATES	432-436	5000 .0	127
	PROPYLENE GLYCOL ALGINATE	405	8000 .0	127
	SODIUM ALUMINIUM SILICATE	554	570 .0	6
	SODIUM DIACETATE	262(ii)	2500 .0	127
	SORBITAN ESTERS OF FATTY ACIDS	491-495	50 .0	127
	STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	350 .0	26 & 127
	SUCROSE ESTERS	473, 473a, 474	10000 .0	127
	TARTRATES	334, 335(ii), 337	5000 .0	45, 127
	TOCOPHEROLS	307a, b, c	300 .0	127
	CURCUMIN	100	GMP	
	ANNATTO	160b(i),(ii)	GMP	
12.6.4 Clear sauces (e.g. fish sauce)	ASCORBYL ESTERS	304, 305	200 .0	10 & XS302

	NEOTAME	961	12 .0	XS302
	NISIN	234	5 .0	233, XS302 & 538
	POLYSORBATES	432-436	5000 .0	XS302
	SODIUM DIACETATE	262(ii)	2500 .0	XS302
	STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	350 .0	26 & XS302
	SUCROSE ESTERS	473, 473a, 474	10000 .0	XS302
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	ACESULFAME POTASSIUM	950	350 .0	188 & 478
	ASCORBYL ESTERS	304, 305	200 .0	10
	ASPARTAME	951	350 .0	166 & 478
	BENZOATES	210-213	1500 .0	13
	CARAMEL III - AMMONIA CARAMEL	150c	50000 .0	89
	CARAMEL IV - SULFITE AMMONIA CARAMEL	150d	50000 .0	
	CAROTENES, BETA-, VEGETABLE	160a(ii)	1000 .0	
	CAROTENOIDS	160a(i),a(iii),e,f	50 .0	



	CYCLAMATES	952(i), (ii), (iv)	500 .0	17 & 477
	DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	5000 .0	
	ETHYLENE DIAMINE TETRA ACETATES	385, 386	100 .0	21
	GRAPE SKIN EXTRACT	163(ii)	1500 .0	
	LAURIC ARGINATE ETHYL ESTER	243	200 .0	
	NEOTAME	961	33 .0	166 & 478
	NISIN	234	5 .0	233 & 538
	POLYSORBATES	432-436	2000 .0	
	PONCEAU 4R (COCHINEAL RED A)	124	200 .0	
	RIBOFLAVINS	101(i),(ii), (iii)	300 .0	
	SACCHARINS	954(i)-(iv)	200 .0	166 & 477
	SORBATES	200, 202, 203	1500 .0	42
	STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	115 .0	26
	SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	1250 .0	169 & 478

12.8 Yeast and yeast products	SORBITAN ESTERS OF FATTY ACIDS	491-495	15000 .0	
	BUTYLATED HYDROXYANISOLE	320	200 .0	15
12.9 Soybean-based seasonings and condiments	PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542	1200 .0	33
12.9.1 Fermented soybean paste (e.g., miso)	RIBOFLAVINS	101(i),(ii), (iii)	30 .0	
	SACCHARINS	954(i)-(iv)	200 .0	
	SORBATES	200, 202, 203	1000 .0	42
12.9.2 Soybean Sauce	BENZOATES	210-213	750 .0	
12.9.2.1 Fermented soybean sauce	CARAMEL III - AMMONIA CARAMEL	150c	20000 .0	207
	CARAMEL IV - SULFITE AMMONIA CARAMEL	150d	60000 .0	
	SACCHARINS	954(i)-(iv)	500 .0	
	SORBATES	200, 202, 203	1000 .0	42

	STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	30 .0	26
12.9.2.2 Non-fermented soybean sauce	CARMEL III - AMMONIA CARMEL	150c	1500 .0	
	STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	165 .0	26
12.9.2.3 Other soybean sauces	CARMEL III - AMMONIA CARMEL	150c	20000 .0	
	SORBATES	200, 202, 203	1000 .0	42
	STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	165 .0	26





TABLE 13

TABLE 13				
13.0 Foodstuffs intended for particular nutritional uses				
13.1 Infant formulae, follow-up formulae, and formulae for special medical purposes for infants				
13.1.1 Infant formulae	Food additives used according to Food Safety (Infant Formula and formula for special medical purposes for infant, follow up formula and process cereal based food for infant and young children) Regulation 2023			
13.1.2 Follow-up formulae	Food additives used according to Food Safety (Infant Formula and formula for special medical purposes for infant, follow up formula and process cereal based food for infant and young children) Regulation 2023			
13.1.3 Formulae for special medical purposes for infants	Food additives used according to Food Safety (Infant Formula and formula for special medical purposes for infant, follow up formula and process cereal based food for infant and young children) Regulation 2023			
13.2 Complementary foods for infants and young children	Food additives used according to Food Safety (Infant Formula and formula for special medical purposes for infant, follow up formula and process cereal based food for infant and young children) Regulation 2023			
13.3 Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	ACESULFAME POTASSIUM	950	500 .0	188
	ALLURA RED AC	129	50 .0	
	ASPARTAME	951	1000 .0	191
	ASPARTAME-ACESULFAME SALT	962	500 .0	113
	BENZOATES	210-213	1500 .0	13
	BRILLIANT BLUE FCF	133	50 .0	

CARAMEL III - AMMONIA CARAMEL	150c	20000 .0	
CARAMEL IV - SULFITE AMMONIA CARAMEL	150d	20000 .0	
CARMINES	120	50 .0	178
CAROTENES, BETA-, VEGETABLE	160a(ii)	600 .0	
CAROTENIDS	160a(i),a(iii),e,f	50 .0	
CYCLAMATES	952(i), (ii), (iv)	400 .0	17
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	5000 .0	
GRAPE SKIN EXTRACT	163(ii)	250 .0	181
INDIGOTINE (INDIGO CARMINE)	132	50 .0	
NEOTAME	961	33 .0	
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)- (iii); 342(i)-(ii); 343(i)-(iii); 450(i)- (iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542	2200 .0	33
POLYDIMETHYLSILOXANE	900a	50 .0	
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	1000 .0	
POLYSORBATES	432-436	1000 .0	
PONCEAU 4R (COCHINEAL RED A)	124	50 .0	
PROPYLENE GLYCOL ALGINATE	405	1200 .0	

	PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	477	5000 .0	
	RIBOFLAVINS	101(i),(ii), (iii)	300 .0	
	SACCHARINS	954(i)-(iv)	200 .0	
	SORBATES	200, 202, 203	1500 .0	42
	SORBITAN ESTERS OF FATTY ACIDS	491-495	1000 .0	
	STEAROYL LACTYLATES	481(i), 482(i)	2000 .0	
	STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	350 .0	26
	SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	400 .0	
	SUCROSE ESTERS	473, 473a, 474	5000 .0	
	SUNSET YELLOW FCF	110	50 .0	
	TOCOPHEROLS	307a, b, c	30 .0	
13.4 Dietetic formulae for slimming purposes and weight reduction	ACESULFAME POTASSIUM	950	450 .0	188
	ALLURA RED AC	129	50 .0	
	ASCORBYL ESTERS	304, 305	500 .0	10
	ASPARTAME	951	1000 .0	191
	ASPARTAME-ACESULFAME SALT	962	450 .0	113

BENZOATES	210-213	1500 .0	13
BRILLIANT BLUE FCF	133	50 .0	
CARAMEL III - AMMONIA CARAMEL	150c	20000 .0	
CARAMEL IV - SULFITE AMMONIA CARAMEL	150d	20000 .0	
CARMINES	120	50 .0	178
CAROTENES, BETA-, VEGETABLE	160a(ii)	600 .0	
CAROTENIDS	160a(i),a(iii),e,f	50 .0	
CYCLAMATES	952(i), (ii), (iv)	400 .0	17
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	5000 .0	
GRAPE SKIN EXTRACT	163(ii)	250 .0	181
INDIGOTINE (INDIGO CARMINE)	132	50 .0	
NEOTAME	961	33 .0	
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)- (iii); 342(i)-(ii); 343(i)-(iii); 450(i)- (iii), (v)-(vii), (ix); 451(i), (ii); 452(i)-(v); 542	2200 .0	33
POLYDIMETHYLSILOXANE	900a	50 .0	
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	1000 .0	
POLYSORBATES	432-436	1000 .0	
PONCEAU 4R (COCHINEAL RED A)	124	50 .0	
PROPYLENE GLYCOL ALGINATE	405	1200 .0	
PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	477	5000 .0	
RIBOFLAVINS	101(i), (ii), (iii)	300 .0	

	SACCHARINS	954(i)-(iv)	300 .0	
	SORBATES	200, 202, 203	1500 .0	42
	SORBITAN ESTERS OF FATTY ACIDS	491-495	1000 .0	
	STEAROYL LACTYLATES	481(i), 482(i)	2000 .0	
	STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	270 .0	26
	SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	320 .0	
	SUCROSE ESTERS	473, 473a, 474	5000 .0	
	SUNSET YELLOW FCF	110	50 .0	
	TOCOPHEROLS	307a, b, c	300 .0	
13.5 Dietetic foods (e.g. supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6	ACESULFAME POTASSIUM	950	450 .0	188
	ALLURA RED AC	129	300 .0	
	ASCORBYL ESTERS	304, 305	500 .0	10
	ASPARTAME	951	1000 .0	191
	ASPARTAME-ACESULFAME SALT	962	450 .0	113
	BENZOATES	210-213	2000 .0	13
	BRILLIANT BLUE FCF	133	300 .0	
	CARAMEL III - AMMONIA CARAMEL	150c	20000 .0	

	CARAMEL IV - SULFITE AMMONIA CARAMEL	150d	20000 .0	
	CARMINES	120	300 .0	178
	CAROTENES, BETA-, VEGETABLE	160a(ii)	600 .0	
	CAROTENOIDS	160a(i),a(iii),e,f	300 .0	
	CYCLAMATES	952(i), (ii), (iv)	400 .0	17
	DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	5000 .0	
	GRAPE SKIN EXTRACT	163(ii)	250 .0	181
	INDIGOTINE (INDIGO CARMINE)	132	300 .0	
	NEOTAME	961	65 .0	
	PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)- (iii); 342(i)-(ii); 343(i)-(iii); 450(i)- (iii), (v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542	2200 .0	33
	POLYDIMETHYLSILOXANE	900a	50 .0	
	PONCEAU 4R (COCHINEAL RED A)	124	300 .0	
	RIBOFLAVINS	101(i),(ii), (iii)	300 .0	
	SACCHARINS	954(i)-(iv)	200 .0	

	SORBATES	200, 202, 203	1500 .0	42
	SORBITAN ESTERS OF FATTY ACIDS	491-495	5000 .0	
	STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	660 .0	26, 198 & 294
	SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	400 .0	
	SUNSET YELLOW FCF	110	300 .0	
	ALITAME	956	300 .0	
13.6 Food supplements	ACESULFAME POTASSIUM	950	2000 .0	188
	ALLURA RED AC	129	300 .0	
	ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	200 .0	8 & 539
	ANNATTO EXTRACTS, NORBIXIN-BASED	160b(ii)	100 .0	185 & 539
	ASCORBYL ESTERS	304, 305	500 .0	10
	ASPARTAME	951	5500 .0	191
	ASPARTAME-ACESULFAME SALT	962	2000 .0	113
	AZORUBINE (CARMOISINE)	122	300 .0	539 & 533
	BEESWAX	901	GMP	3
	BENZOATES	210-213	2000 .0	13

	BRILLIANT BLACK (BLACK PN)	151	530 .0	539
	BRILLIANT BLUE FCF	133	300 .0	
	BROWN HT	155	300 .0	539
	BUTYLATED HYDROXYANISOLE	320	400 .0	15 & 196
	BUTYLATED HYDROXYTOLUENE	321	400 .0	15 & 196
	CANDELILLA WAX	902	GMP	3
	CARAMEL II - SULFITE CARAMEL	150b	7500 .0	
	CARAMEL III - AMMONIA CARAMEL	150c	20000 .0	
	CARAMEL IV - SULFITE AMMONIA CARAMEL	150d	20000 .0	
	CARMINES	120	300 .0	178
	CARNAUBA WAX	903	5000 .0	3
	CAROTENES, BETA-, VEGETABLE	160a(ii)	600 .0	
	CAROTENOIDS	160a(i),a(iii),e,f	300 .0	
	CASTOR OIL	1503	1000 .0	
	CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES	141(i),(ii)	500 .0	3






	CURCUMIN	100(i)	300 .0	539
	CYCLAMATES	952(i), (ii), (iv)	1250 .0	17
	DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	5000 .0	
	ETHYLENE DIAMINE TETRA ACETATES	385, 386	150 .0	21
	FAST GREEN FCF	143	600 .0	
	GRAPE SKIN EXTRACT	163(ii)	500 .0	181
	INDIGOTINE (INDIGO CARMINE)	132	300 .0	
	IRON OXIDES	172(i)-(iii)	7500 .0	3
	NEOTAME	961	90 .0	
	PAPRIKA EXTRACT	160c(ii)	100 .0	39 & 539
	PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)- (iii); 342(i)-(ii); 343(i)-(iii); 450(i)- (iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542	2200 .0	33
	POLYDIMETHYLSILOXANE	900a	50 .0	
	POLYETHYLENE GLYCOL	1521	70000 .0	
	POLYGLYCEROL ESTERS OF FATTY ACIDS	475	18000 .0	



	POLYSORBATES	432-436	25000 .0	
	POLYVINYL ALCOHOL	1203	45000 .0	
	POLYVINYL ALCOHOL (PVA) – POLYETHYLENE GLYCOL (PEG) GRAFT COPOLYMER	1209	100000 .0	417
	POLYVINYLPYRROLIDONE	1201	GMP	
	PONCEAU 4R (COCHINEAL RED A)	124	300 .0	
	PROPYL GALLATE	310	400 .0	15 & 196
	PROPYLENE GLYCOL	1520	2000 .0	417
	PROPYLENE GLYCOL ALGINATE	405	1000 .0	
	QUINOLINE YELLOW	104	300 .0	539 & 535
	RIBOFLAVINS	101(i),(ii), (iii)	300 .0	
	SACCHARINS	954(i)-(iv)	1200 .0	
	SHELLAC, BLEACHED	904	GMP	3
	SORBATES	200, 202, 203	2000 .0	42
	SORBITAN ESTERS OF FATTY ACIDS	491-495	10000 .0	364
	STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	2500 .0	26 & 203



	SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	2400 .0	
	SUCROSE ESTERS	473, 473a, 474	20000 .0	
	SUNSET YELLOW FCF	110	300 .0	
	TARTRATES	334, 335(ii), 337	5000 .0	45
	TARTRAZINE	102	300 .0	539
	TOCOPHEROLS	307a, b, c	2000 .0	418

TABLE 14

14.0 Beverages, excluding dairy products				
14.1.1.1 Natural mineral waters and source waters	CARBON DIOXIDE	290	GMP	466
14.1.1.2 Table waters and soda waters	CARBON DIOXIDE	290	GMP	466
14.1.2.1 Fruit juice	ASCORBIC ACID, L-	300	GMP	
	BENZOATES	210-213	1000 .0	13, 91 & 122
	CALCIUM ASCORBATE	302	GMP	
	CARBON DIOXIDE	290	GMP	69
	CITRIC ACID	330	GMP	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), (ix); 451(i), (ii); 452(i)-(v); 542	1000 .0	33, 40 & 122
	SODIUM ASCORBATE	301	GMP	

	SORBATES	200, 202, 203	1000 .0	42, 91 & 122
	SULFITES	220-225, 539	50 .0	44 & 122- - For industrial use at 1000 .0 maximum"
	TARTRATES	334, 335(ii), 337	4000 .0	45, 128 & 129
	NITROGEN	941	GMP	
	ALGINIC ACID	400	GMP	
	SODIUM ALGINATE	401	GMP	
	CALCIUM ALGINATE	404	GMP	
	PROPYLENE GLYCOL ALGINATE	405	GMP	
	GUM ARABIC	414	GMP	
	POTASSIUM ALGINATE	402	GMP	
	GLYCEROL ESTER OF WOOD RESIN	445(iii)	100 .0	
	GELLAN GUM	418	GMP	
	ACETIC ACID	260	GMP	
	LACTIC ACID	270	GMP	
	NISIN	234	5,000 IU	FS04b

14.1.2.2 Vegetable Juice	ASCORBIC ACID, L-	300	GMP	
	CITRIC ACID	330	GMP	
	MALIC ACID, DL-	296	GMP	
	SULFITES	220 - 225, 539	50 .0	44 & 122 - For industrial use at 1000 .0 maximum"
	CARBON DIOXIDE	290	GMP	
	ACETIC ACID	260	GMP	
	LACTIC ACID	270	GMP	
	NITROGEN	941	GMP	
	ALGINIC ACID	400	GMP	
	PHOSPHATES		GMP	33
	L-TARTARIC ACID	334		
	SUCRALOSE	950	250 .0	
	TOCOPHERLS	307a, b, c	GMP	
	BENZOATES	210-213	600 .0	13

14.1.2.3 Concentrates for Fruit Juice	SULPHUR DIOXIDE	220	1000 .0	
	ASCORBIC ACID, L-	300	GMP	127
	BENZOATES	210-213	1000 .0	13, 91, 122 & 127
	CALCIUM ASCORBATE	302	GMP	127
	CARBON DIOXIDE	290	GMP	69 & 127
	CITRIC ACID	330	GMP	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), (ix); 451(i); (ii); 452(i)-(v); 542	1000 .0	33, 40, 122 & 127
	SODIUM ASCORBATE	301	GMP	127
	SORBATES	200, 202, 203	1000 .0	42, 91, 122 & 127
	SULFITES	220-225, 539	50 .0	44, 122 & 127- For industrial use at 1000 maximum"
	TARTRATES	334, 335(ii), 337	4000 .0	45, 127, 128 & 129
	ACETIC ACID	260	GMP	

	LACTIC ACID	270	GMP	127
	DIMETHYL POLYSILOXANE	900a	10.0	
	MONO-AND DIGLYCERIDES OF FATTY ACIDS OF EDIBLE OILS	471	10.0	
	NITROGEN	918	GMP	
	ALGINIC ACID	400	GMP	
14.1.2.4 Concentrates for Vegetable Juice	ASCORBIC ACID, L-	300	GMP	
	CITRIC ACID	330	GMP	
	MALIC ACID, DL-	296	GMP	
	SULFITES	220-225, 539	50 .0	44, 122 & 127-For industrial use at 1500 maximum
	SUCRALOSE	955	1,250 .0	127
	LACTIC ACID	270	GMP	
	DIMETHYL POLYSILOXANE	900a	10.0	127
	MONO-AND DIGLYCERIDES OF FATTY ACIDS	471	10.0	127
	NITROGEN	941	GMP	



	CARBON DIOXIDE	290	GMP	
	ALGINIC ACID	400	GMP	
	ACETIC ACID	260	GMP	
	BENZOATES	210-213	600 .0	13
	SORBATES	200, 202, 203	100 .0	42,127
14.1.3 Fruit and Vegetable nectars	STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d 2011	200 .0	26
14.1.3.1 Fruit nectar	ACESULFAME POTASSIUM	950	350 .0	188
	ASCORBIC ACID, L-	300	GMP	
	ASPARTAME	951	600 .0	191
	BENZOATES	210-213	1000 .0	13, 91 & 122
	CALCIUM ASCORBATE	302	GMP	
	CARBON DIOXIDE	290	GMP	69
	CITRIC ACID	330	5000 .0	

	CYCLAMATES	952(i), (ii), (iv)	400 .0	17 & 122
	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), (ix); 451(i), (ii); 452(i)-(v); 542	1000 .0	33, 40 & 122
	SACCHARINS	954 (i)-(iv)	80 .0	
	SODIUM ASCORBATE	301	GMP	
	SORBATES	200, 202, 203	1000 .0	42, 91 & 122
	SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	300 .0	
	SULFITES	220-225, 539	50 .0	44 & 122
	TARTRATES	334, 335(ii), 337	4000 .0	45 & 128
	ALGINIC ACID	400	GMP	
	SODIUM ALGINATE	401	GMP	
	CALCIUM ALGINATE	404	GMP	
	PROPYLENE GLYCOL ALGINATE	405	GMP	
	SAFFRON		GMP	

	CHLOROPHYLLS	140	100 .0	
	CAMEL	150a	100 .0	
	CURCUMIN		100 .0	
	BETA-CAROTENES, VEGETABLE	160aii	100 .0	
	CAROTENIDS		100 .0	
	CANTHAXANTHIN	161g	100 .0	
	RIBOFLAVINS		100 .0	
	ANNATTO	160b(i), (ii)	100 .0	
14.1.3.2 Vegetable nectar				
	ACESULFAME POTASSIUM	950	350 .0	188 & 478
	ASCORBIC ACID, L-	300	GMP	
	ASPARTAME	951	600 .0	191 & 478
	CITRIC ACID	330	GMP	
	CYCLAMATES	952(i), (ii), (iv)	400 .0	17 & 477
	MALIC ACID, DL-	296	GMP	



	NEOTAME	961	65 .0	478
	PECTINS	440	GMP	
	SACCHARINS	954(i)-(iv)	80 .0	477
	SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	300 .0	478
	SULFITES	220-225, 539	70 .0	44 & 122
	CURCUMIN	100	100 .0	
	SAFFRON		GMP	
	ALGINIC ACID	400	GMP	
	CHLOROPHYLLS	140	100 .0	
	CARAMEL	150a	100 .0	
	BETA-CAROTENES, VEGETABLE	160a(ii)	100 .0	
	CAROTENOIDS		100 .0	
	CANTHAXANTHIN	161g	100 .0	
	RIBOFLAVINS		100 .0	
	ANNATTO	160(b) (i), (ii)	100 .0	



	SODIUM HEXAMETAPHOSPHATE	452(i)	1000 .0	
	TARTARIC ACID	334	GMP	
14.1.3.3 Concentrates for fruit nectar	ACESULFAME POTASSIUM	950	350 .0	127 & 188
	ASCORBIC ACID, L-	300	GMP	127
	ASPARTAME	951	600 .0	127 & 191
	BENZOATES	210-213	1000 .0	13, 91, 122 & 127
	CALCIUM ASCORBATE	302	GMP	127
	CARBON DIOXIDE	290	GMP	69 & 127
	CITRIC ACID	330	5000 .0	127
	CYCLAMATES	952(i), (ii), (iv)	400 .0	17, 122 & 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), (ix); 451(i),(ii); 452(i)-(v); 542	1000 .0	33, 40, 122 & 127
	SACCHARINS	954(i)-(iv)	80 .0	127

	SODIUM ASCORBATE	301	GMP	127
	SORBATES	200, 202, 203	1000 .0	42, 91, 122 & 127
	SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	300 .0	127
	SULFITES	220-225, 539	50 .0	44, 122 & 127
	TARTRATES	334, 335(ii), 337	4000 .0	45, 127 & 128
	LECITHINS	322 (i), (ii)	GMP	
	ALGINIC ACID	400	GMP	
	SODIUM ALGINATE	401	GMP	
	CALCIUM ALGINATE	404	GMP	
	PROPYLENE GLYCOL ALGINATE	405	GMP	
14.1.3.4 Concentrates for vegetable nectar	ACESULFAME POTASSIUM	950	350 .0	127, 188 & 478
	ASCORBIC ACID, L-	300	GMP	
	ASPARTAME	951	600 .0	127 & 478
	BENZOATES	210-213	600 .0	13

	CITRIC ACID	330	GMP	
	CYCLAMATES	952(i), (ii), (iv)	400 .0	17, 127 & 477
	MALIC ACID, DL-	296	GMP	
	NEOTAME	961	65 .0	127 & 478
	PECTINS	440	GMP	
	SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	300 .0	127 & 478
	SULFITES	220-225, 539	50 .0	44, 122 & 127
14.1.4 Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	ACESULFAME POTASSIUM	950	600 .0	188
	ADVANTAME	969	10 .0	478
	ALITAME	956	40 .0	477
	ALLURA RED AC	129	150 .0	127
	ANNATTO EXTRACTS, BIXIN-BASED	160b(i)	100 .0	8 & 127
	ASCORBYL ESTERS	304, 305	1000 .0	10 & 15
	ASPARTAME	951	600 .0	478 & 191

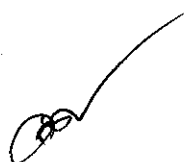
	ASPARTAME-ACESULFAME SALT	962	600 .0	119 & 477
	AZORUBINE (CARMOISINE)	122	95 .0	127
	BEESWAX	901	200 .0	131
	BENZOATES	210-213	600 .0	13 & 301
	BRILLIANT BLACK (BLACK PN)	151	10 .0	127
	BRILLIANT BLUE FCF	133	100 .0	
	CANDELILLA WAX	902	200 .0	131
	CARAMEL III - AMMONIA CARAMEL	150c	5000 .0	9
	CARAMEL IV - SULFITE AMMONIA CARAMEL	150d	50000 .0	
	CARMINES	120	100 .0	178
	CARNAUBA WAX	903	200 .0	131
	CAROTENES, BETA-, VEGETABLE	160a(ii)	2000 .0	
	CAROTENOIDS	160a(i),a(iii),e,f	200 .0	
	CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES	141(i),(ii)	300 .0	
	CURCUMIN	100(i)	100 .0	127





	CYCLAMATES	952(i), (ii), (iv)	350 .0	17 & 127
	CYCLODEXTRIN, BETA-	459	500 .0	
	DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	5000 .0	
	DIMETHYL DICARBONATE	242	250 .0	18
	ETHYLENE DIAMINE TETRA ACETATES	385, 386	200 .0	21
	FAST GREEN FCF	143	100 .0	
	GLYCEROL ESTER OF WOOD ROSIN	445(iii)	150 .0	
	GRAPE SKIN EXTRACT	163(ii)	300 .0	181
	HYDROXYBENZOATES, PARA-	214, 218	500 .0	27
	INDIGOTINE (INDIGO CARMINE)	132	100 .0	
	IRON OXIDES	172(i)-(iii)	100 .0	
	ISOPROPYL CITRATES	384	200 .0	
	NEOTAME	961	33 .0	478
	PAPRIKA EXTRACT	160c(ii)	30 .0	39 & 127
	PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)- (iii); 342(i)-(ii); 343(i)-(iii); 450(i)- (iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542	1000 .0	33

	POLYDIMETHYLSILOXANE	900a	20 .0	
	POLYETHYLENE GLYCOL	1521	1000 .0	
	POLYGLYCEROL ESTERS OF FATTY ACIDS	475	5000 .0	127
	POLYSORBATES	432-436	500 .0	127
	PONCEAU 4R (COCHINEAL RED A)	124	100 .0	
	PROPYL GALLATE	310	1000 .0	15
	PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	477	500 .0	
	QUILLAIA EXTRACTS	999(i),(ii)	50 .0	132 & 293
	QUINOLINE YELLOW	104	70 .0	127
	RIBOFLAVINS	101(i),(ii), (iii)	100 .0	
	SORBATES	200, 202, 203	500 .0	42 & 127
	STANNOUS CHLORIDE	512	20 .0	43
	STEARYL CITRATE	484	500 .0	
	STEVIOL GLYCOSIDES	960a, 960b, 960c, 960d	200 .0	26
	SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	300 .0	127 & 478




	SUCROSE ACETATE ISOBUTYRATE	444	500 .0	
	SUCROSE ESTERS	473, 473a, 474	200 .0	219
	SULFITES	220-225, 539	70 .0	44, 127 & 143
	SUNSET YELLOW FCF	110	100 .0	127
	TARTRATES	334, 335(ii), 337	800 .0	45
	TARTRAZINE	102	100 .0	127
	THIODIPROPIONATES	388, 389	1000 .0	15 & 46
	TOCOPHEROLS	307a, b, c	200 .0	434
	TRIETHYL CITRATE	1505	200 .0	
	ANTHOCYANINS	163(i), (iii)	GMP	
	QUININE SALTS		100 .0	
	SAFFRON		GMP	
	ERYTHROSINE	127	50 .0	
14.1.4.1 Carbonated water- based flavoured drinks	CANTHAXANTHIN	161g	5 .0	

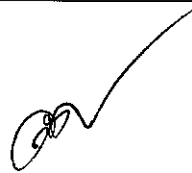


	LAURIC ARGINATE ETHYL ESTER	243	50 .0	
	PROPYLENE GLYCOL ALGINATE	405	500 .0	
	SACCHARINS	954(i)-(iv)	300 .0	
	SORBITAN ESTERS OF FATTY ACIDS	491-495	500 .0	
14.1.4.2 Non-carbonated water-based flavoured drinks, including punches and ades	CANTHAXANTHIN	161g	5 .0	
	LAURIC ARGINATE ETHYL ESTER	243	50 .0	
	PROPYLENE GLYCOL ALGINATE	405	500 .0	
	SACCHARINS	954(i)-(iv)	300 .0	
	SORBITAN ESTERS OF FATTY ACIDS	491-495	500 .0	
	PROPYLENE GLYCOL ALGINATE	405	GMP	
	ALGINIC ACID	400	GMP	
	SODIUM ALGINATE	401	GMP	
	CALCIUM ALGINATE	404	GMP	
	GLYCEROL ESTER OF WOOD ROSIN	445(iii)	100 .0	

	SODIUM ALUMINIUM SILICATE	554	5g/kg	
14.1.4.3 Concentrates (liquid or solid) for water- based flavoured drinks	CANTHAXANTHIN	161g	5 .0	127
	FERRIC AMMONIUM CITRATE	381	10 .0	23
	LAURIC ARGINATE ETHYL ESTER	243	50 .0	127
	POLYVINYLPIRROLIDONE	1201	500 .0	
	PROPYLENE GLYCOL ALGINATE	405	500 .0	127
	SACCHARINS	954(i)-(iv)	300 .0	127
	SORBITAN ESTERS OF FATTY ACIDS	491-495	500 .0	127
14.1.5 Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	ACESULFAME POTASSIUM	950	600 .0	160 & 188
	ACETIC ACID, GLACIAL	260	GMP	160
	ACETIC AND FATTY ACID ESTERS OF GLYCEROL	472a	GMP	160
	ACETYLATED DISTARCH ADIPATE	1422	GMP	160
	ACETYLATED DISTARCH PHOSPHATE	1414	GMP	160



	ACID-TREATED STARCH	1401	GMP	160
	ADVANTAME	969	6 .0	160 & 478
	AGAR	406	GMP	160
	ALGINIC ACID	400	GMP	160
	ALKALINE TREATED STARCH	1402	GMP	160
	ASCORBIC ACID, L-	300	GMP	160
	ASPARTAME	951	600 .0	160 & 478
	ASPARTAME-ACESULFAME SALT	962	600 .0	119, 160 & 477
	BEESWAX	901	GMP	108
	BENZOATES	210-213	1000 .0	13
	BLEACHED STARCH	1403	GMP	160
	CALCIUM CARBONATE	170(i)	GMP	160
	CALCIUM CHLORIDE	509	GMP	160
	CALCIUM LACTATE	327	GMP	160
	CANDELILLA WAX	902	GMP	108



	CARAMEL I - PLAIN CARAMEL	150a	GMP	160 & 201
	CARAMEL III - AMMONIA CARAMEL	150c	10000 .0	7 & 160
	CARAMEL IV - SULFITE AMMONIA CARAMEL	150d	10000 .0	7 & 127
	CARBON DIOXIDE	290	GMP	59 & 160
	CARNAUBA WAX	903	200 .0	108
	CAROB BEAN GUM	410	GMP	160
	CARRAGEENAN	407	GMP	160
	CITRIC ACID	330	GMP	160
	CITRIC AND FATTY ACID ESTERS OF GLYCEROL	472c	GMP	160
	DEXTRINS, ROASTED STARCH	1400	GMP	90 & 160
	DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	500 .0	142
	DIMETHYL DICARBONATE	242	250 .0	18
	DISODIUM 5'-GUANYLATE	627	GMP	201
	DISODIUM 5'-INOSINATE	631	GMP	201
	DISODIUM 5'-RIBONUCLEOTIDES	635	GMP	201



	DISTARCH PHOSPHATE	1412	GMP	160
	ERYTHRITOL	968	16000 .0	160, 381 & 478
	ETHYLENE DIAMINE TETRA ACETATES	385, 386	35 .0	21
	FUMARIC ACID	297	GMP	160
	GELLAN GUM	418	GMP	160
	GLYCEROL	422	GMP	160
	GUAR GUM	412	GMP	160
	GUM ARABIC (ACACIA GUM)	414	GMP	160
	HYDROXYBENZOATES, PARA-	214, 218	450 .0	27 & 160
	HYDROXYPROPYL CELLULOSE	463	GMP	160
	HYDROXYPROPYL DISTARCH PHOSPHATE	1442	GMP	160
	HYDROXYPROPYL METHYL CELLULOSE	464	GMP	160
	HYDROXYPROPYL STARCH	1440	GMP	160
	KARAYA GUM	416	GMP	160
	KONJAC FLOUR	425	GMP	160





	LACTIC AND FATTY ACID ESTERS OF GLYCEROL	472b	GMP	160
	LECITHIN	322(i)	GMP	160
	MAGNESIUM CARBONATE	504(i)	GMP	160
	MAGNESIUM CHLORIDE	511	GMP	160
	MAGNESIUM HYDROXIDE	528	GMP	160
	MAGNESIUM HYDROXIDE CARBONATE	504(ii)	GMP	160
	MALIC ACID, DL-	296	GMP	160
	MALTITOL	965(i)	GMP	160 & 477
	MALTITOL SYRUP	965(ii)	GMP	160 & 477
	METHYL CELLULOSE	461	GMP	160
	METHYL ETHYL CELLULOSE	465	GMP	160
	MICROCRYSTALLINE CELLULOSE (CELLULOSE GEL)	460(i)	GMP	160
	MONO- AND DI-GLYCERIDES OF FATTY ACIDS	471	GMP	160
	MONOSODIUM L-GLUTAMATE	621	GMP	201
	MONOSTARCH PHOSPHATE	1410	GMP	160



	NEOTAME	961	50 .0	160
	NITROGEN	941	GMP	59 & 160
	OXIDIZED STARCH	1404	GMP	160
	PECTINS	440	GMP	160
	PHOSPHATED DISTARCH PHOSPHATE	1413	GMP	160
	PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)- (iii); 342(i)-(ii); 343(i)-(iii); 450(i)- (iii),(v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542	300 .0	33 & 160
	POLYGLYCEROL ESTERS OF FATTY ACIDS	475	5000 .0	127
	POTASSIUM CARBONATE	501(i)	GMP	160
	POTASSIUM CHLORIDE	508	GMP	160
	POTASSIUM DIHYDROGEN CITRATE	332(i)	GMP	160
	POWDERED CELLULOSE	460(ii)	GMP	160
	PROCESSED EUCHEUMA SEAWEED (PES)	407a	GMP	160
	PROPYLENE GLYCOL ALGINATE	405	500 .0	160
	PROTEASE FROM ASPERGILLUS ORYZAE VAR.	1101(i)	GMP	160
	PULLULAN	1204	GMP	160

	SACCHARINS	954(i)-(iv)	200.0	160
	SALTS OF MYRISTIC, PALMITIC AND STEARIC ACIDS WITH AMMONIA, CALCIUM, POTASSIUM AND SODIUM	470(i)	GMP	160
	SALTS OF OLEIC ACID WITH CALCIUM, POTASSIUM AND SODIUM	470(ii)	GMP	160
	SHELLAC, BLEACHED	904	GMP	108
	SILICON DIOXIDE, AMORPHOUS	551	GMP	321
	SODIUM ACETATE	262(i)	GMP	160
	SODIUM ALGINATE	401	GMP	160
	SODIUM ASCORBATE	301	GMP	160
	SODIUM CARBONATE	500(i)	GMP	160
	SODIUM CARBOXYMETHYL CELLULOSE (CELLULOSE GUM)	466	GMP	160
	SODIUM DIHYDROGEN CITRATE	331(i)	GMP	160
	SODIUM DL-MALATE	350(ii)	GMP	160
	SODIUM FUMARATES	365	GMP	160
	SODIUM GLUCONATE	576	GMP	160
	SODIUM HYDROGEN CARBONATE	500(ii)	GMP	160

	SODIUM LACTATE	325	GMP	160
	SORBATES	200, 202, 203	500 .0	42 & 160
	SORBITAN ESTERS OF FATTY ACIDS	491-495	500 .0	429
	STARCH SODIUM OCTENYL SUCCINATE	1450	GMP	160
	STARCHES, ENZYME TREATED	1405	GMP	160
	STEVIOLE GLYCOSIDES	960a, 960b, 960c, 960d	200 .0	26 & 160
	SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	300 .0	160 & 478
	SUCROSE ESTERS	473, 473a, 474	1000 .0	176
	TARA GUM	417	GMP	160
	THAUMATIN	957	GMP	160 & 478
	TRAGACANTH GUM	413	GMP	160
	TRIPOTASSIUM CITRATE	332(ii)	GMP	160
	TRISODIUM CITRATE	331(iii)	GMP	160
	XANTHAN GUM	415	GMP	160
	SORBITOL	420(i)	GMP	

	SORBITOL SYRUP	420(ii)	GMP	
	MANNITOL	421	GMP	
	ISOMALT	953	GMP	
	MALTITOL	965(i)	GMP	
	MALTITOL SYRUP	965(ii)	GMP	
	XYLITOL	967	GMP	
	LACTITOL	966	GMP	
	ERYTHRITOL	968	GMP	



TABLE 15

## 15.0 Ready-to-eat savouries

PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)- (iii); 342(i)-(ii); 343(i)-(iii); 450(i)- (iii), (v)-(vii), (ix); 451(i), (ii); 452(i)-(v); 542	2200 .0	33
SACCHARINS	954(i)-(iv)	100 .0	
SHELLAC, BLEACHED	904	GMP	3
STEVIOLE GLYCOSIDES	960a, 960b, 960c, 960d	170 .0	26
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	1000 .0	478
TARTRATES	334, 335(ii), 337	2000 .0	45
TERTIARY BUTYLHYDROQUINONE	319	200 .0	15 & 130
THIODIPROPIONATES	388, 389	200 .0	46
ACESULFAME POTASSIUM	950	350 .0	188
ASPARTAME	951	500 .0	191
NEOTAME	961	32 .0	
BEE SWAX	901	GMP	3
BUTYLATED HYDROXYTOLUENE (BHT)	321	200 .0	15, 130
CANDELILLA WAX	902	GMP	3

	CARNUBA WAX	903	GMP	3
	CARAMEL III - AMMONIA CARAMEL	150c	10,000 .0	
	CARAMEL IV - SULFITE AMMONIA CARAMEL	150d	10,000 .0	
15.1 Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	ALLURA RED AC	129	200 .0	
	ASCORBYL ESTERS	304, 305	200 .0	10
	BENZOATES	210-213	1000 .0	13
	BRILLIANT BLUE FCF	133	200 .0	
	BUTYLATED HYDROXYANISOLE	320	200 .0	15 & 130
	CANTHAXANTHIN	161g	45 .0	
	CARMINES	120	200 .0	178
	CAROTENES, BETA-, VEGETABLE	160a(ii)	100 .0	
	CAROTENOIDS	160a(i),a(iii),e,f	100 .0	
	CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES	141(i),(ii)	350 .0	
	CYCLODEXTRIN, BETA-	459	500 .0	

DIACETYL TARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	20000 .0	
GRAPE SKIN EXTRACT	163(ii)	500 .0	181
HYDROXYBENZOATES, PARA-	214, 218	300 .0	27
INDIGOTINE (INDIGO CARMINE)	132	200 .0	
IRON OXIDES	172(i)-(iii)	500 .0	
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	2000 .0	
PONCEAU 4R (COCHINEAL RED A)	124	200 .0	
PROPYL GALLATE	310	200 .0	15 & 130
PROPYLENE GLYCOL	1520	300 .0	
PROPYLENE GLYCOL ALGINATE	405	3000 .0	
RIBOFLAVINS	101(i),(ii), (iii)	1000 .0	
SODIUM DIACETATE	262(ii)	1000 .0	
SORBATES	200, 202, 203	1000 .0	42
SORBITAN ESTERS OF FATTY ACIDS	491-495	300 .0	
STEAROYL LACTYLATES	481(i), 482(i)	5000 .0	432





	SUCROSE ESTERS	473, 473a, 474	5000 .0	433
	SULFITES	220-225, 539	50 .0	44
	SUNSET YELLOW FCF	110	GMP	
	TOCOPHEROLS	307a, b, c	GMP	
	PAPRIKA OLEORESIN	160c(i)	GMP	
	CURCUMIN	100(i)	GMP	
	TURMERIC	100(ii)	GMP	
15.2 Processed nuts, including coated nuts and nut mixtures (with e.g. dried fruit)	ALLURA RED AC	129	100 .0	
	ASCORBYL ESTERS	304, 305	200 .0	10
	BRILLIANT BLUE FCF	133	100 .0	
	BUTYLATED HYDROXYANISOLE	320	200 .0	15 & 130
	CARMINES	120	100 .0	178
	CAROTENES, BETA-, VEGETABLE	160a(ii)	GMP	3
	CAROTENOIDS	160a(i),a(iii),e,f	100 .0	

	CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES	141(i),(ii)	100 .0	
	DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	10000 .0	
	GRAPE SKIN EXTRACT	163(ii)	300 .0	181
	HYDROXYBENZOATES, PARA-	214, 218	300 .0	27
	INDIGOTINE (INDIGO CARMINE)	132	100 .0	
	IRON OXIDES	172(i)-(iii)	400 .0	
	PONCEAU 4R (COCHINEAL RED A)	124	100 .0	
	PROPYL GALLATE	310	200 .0	15 & 130
	RIBOFLAVINS	101(i),(ii), (iii)	1000 .0	
	SORBATES	200, 202, 203	1000 .0	42
	TOCOPHEROLS	307a, b, c	200 .0	
15.3 Snacks - fish based	CARMINES	120	200 .0	178
	CAROTENES, BETA-, VEGETABLE	160a(ii)	100 .0	
	CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES	141(i),(ii)	350 .0	
	GRAPE SKIN EXTRACT	163(ii)	400 .0	



### SCHEDULE III

#### Notes to the Food Additive provisions given in SCHEDULE II

Note		Except for use in products conforming to the Standard for Edible Fats and Oils not Covered by Individual Standards (CXS 19-1981); butylated hydroxyanisole (INS 320) at 175 mg/kg, butylated hydroxytoluene (INS 321) at 75 mg/kg, propyl gallate (INS 310) at 100 mg/kg, and tertiary butylhydroquinone (INS 319) at 120 mg/kg; as well, any combination of INS 320, INS 321, INS 310 and INS 319 at up to 200 mg/kg, provided the single use limits are not exceeded.
Note	1	As adipic acid.
Note	2	On the dry ingredient, dry weight, dry mix or concentrate basis.
Note	3	For use in surface treatment only.
Note	4	For use in decoration, stamping, marking or branding the product only.
Note	5	Excluding products conforming to the Standard for Jams, Jellies and Marmalades (CODEX STAN 296-2009).
Note	6	As aluminium.
Note	7	For use in coffee substitutes only.
Note	8	As bixin.
Note	9	Except for use in ready-to-drink coffee products at 10 000 mg/kg.
Note	10	As ascorbyl stearate.
Note	11	On the flour basis.
Note	12	As a result of carryover from flavouring substances.
Note	13	As benzoic acid.
Note	14	For use in hydrolyzed protein liquid formula only.
Note	15	On the fat or oil basis.
Note	16	For use in glaze, coatings or decorations for fruit, vegetables, meat or fish only.
Note	17	As cyclamic acid.
Note	18	As added level; residue not detected in ready-to-eat food.
Note	19	For use in products conforming to the Standard for Quick Frozen Shrimps and Prawns (CODEX STAN 92-1981) and the Standard for Quick Frozen Lobsters (CODEX STAN 95-1981); sulfur dioxide (INS 220), sodium sulfite (INS 221), sodium hydrogen sulfite (INS 222), sodium metabisulfite (INS 223), Potassium metabisulfite (INS 224), potassium sulfite (INS 225) as preservatives at 100 mg/kg in the edible part of the raw product, or 30 mg/kg in the edible part of the cooked product.
Note	20	Except for use in products conforming to the Standard for Salted Fish and Dried Salted Fish of the Gadidae Family of Fishes (CODEX STAN 167-1989) and the Standard for Salted Atlantic Herring and Salted Sprat (CODEX STAN 244-2004) at 200 mg/kg, and in smoked fish and smoke-flavoured fish in products conforming to the Standard for Smoked Fish, Smoke-Flavoured Fish and Smoke-Dried Fish (CODEX STAN 311-2013) at 2000 mg/kg for reduced oxygen packaged product only.
Note	21	As anhydrous calcium disodium ethylenediaminetetraacetate.
Note	22	For use in smoked fish paste only.
Note	23	As iron.
Note	24	As anhydrous sodium ferrocyanide.
Note	25	For use at GMP in full fat soy flour only.
Note	26	As steviol equivalents.
Note	27	As para-hydroxybenzoic acid.
Note	28	Except for use in wheat flour conforming to the standard for Wheat Flour (CODEX STAN 152-1985) at 2 000 mg/kg.
Note	29	For non-standardized food only.
Note	30	As residual NO <sub>3</sub> ion.
Note	31	On the mash used basis.
Note	32	As residual NO <sub>2</sub> ion.
Note	33	As phosphorus.

Note	34	On the anhydrous basis.
Note	35	For use in cloudy juices only.
Note	36	On the residual level basis.
Note	37	Except for products conforming to the Standard for Chocolate and Chocolate Products (CODEX STAN 87-1981) at 2000 mg/kg.
Note	38	On the creaming mixture basis.
Note	39	On a total carotenoid basis.
Note	40	Pentasodium triphosphate (INS 451(i)) only, to enhance the effectiveness of benzoates and sorbates.
Note	41	For use in breading or batter coatings only.
Note	42	As sorbic acid.
Note	43	As tin.
Note	44	As residual SO <sub>2</sub> .
Note	45	As tartaric acid.
Note	46	As thioldipropionic acid.
Note	47	On the dry egg yolk weight basis.
Note	48	For use in 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	Within the limits for sodium, calcium, and potassium specified in the Standard for Infant Formula and Formula for Special Dietary Purposes Intended for Infants (CODEX STAN 72-1981): singly or in combination with other sodium, calcium, and/or potassium salts.
Note	56	Excluding products where starch is 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	For use as a packaging gas only.
Note	60	The CO <sub>2</sub> content in finished still wine shall not exceed 4000 mg/kg at 20°C.
Note	61	For use in minced fish only.
Note	62	As copper.
Note	63	For non-standardized food and for breaded or batter coatings in food conforming to the Standard for Quick Frozen Fish Sticks (Fish Fingers), Fish Portions and Fish Fillets - Breaded or in Batter (CODEX STAN 166-1989).
Note	64	For use in dry beans only.
Note	65	As a result of carryover from nutrient preparations.
Note	66	As formaldehyde.
Note	67	Except for use in liquid egg whites at 8 800 mg/kg as phosphorus, and in liquid whole eggs at 14 700 mg/kg as phosphorus.
Note	68	For use in flavoured and/or sweetened products only.
Note	69	For use as a carbonating agent only.
Note	70	As the acid.
Note	71	Calcium, potassium and sodium salts only.
Note	72	On the ready-to-eat basis.
Note	73	Excluding whole fish.
Note	74	Excluding liquid whey and whey products used as ingredients in infant formula.
Note	75	For use in milk powder for vending machines only.
Note	76	For use in potatoes only.
Note	77	For special nutritional uses only.
Note	78	Except for use in pickling and balsamic vinegars at 50 000 mg/kg.

Note 79	For use on nuts only.
Note 80	Equivalent to 2 mg/dm <sup>2</sup> surface application to a maximum depth of 5 mm.
Note 81	Equivalent to 1 mg/dm <sup>2</sup> surface application to a maximum depth of 5 mm.
Note 82	Except for use in shrimp ( <i>Crangon crangon</i> and <i>Crangon vulgaris</i> ) at 6 000 mg/kg.
Note 83	L(+)-form only.
Note 84	For use in products 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	For use in whipped dessert toppings other than cream only.
Note 87	On the treatment level basis.
Note 88	As a result of carryover from the ingredient.
Note 89	For use in sandwich spreads only.
Note 90	For use in milk-sucrose mixtures used in the finished product only.
Note 91	Singly or in combination: Benzoates and sorbates.
Note 92	Excluding tomato-based sauces.
Note 93	Excluding natural wine produced from <i>Vitis vinifera</i> grapes.
Note 94	For use in loganiza (fresh, uncured sausage) only.
Note 95	For non-standardized foods: for use in surimi and fish roe products only.
Note 96	On the dried weight basis of the high intensity sweetener.
Note 97	On the final cocoa and chocolate product basis.
Note 98	For use in dust control only.
Note 99	For use in products conforming to the Standard for Bouillons and Consommés (CODEX STAN 117-1981) only.
Note 100	For use in crystalline products and sugar toppings only.
Note 101	When used in combination as emulsifiers: ammonium salts of phosphatidic acid (INS 442), polyglycerol esters of interesterified ricinoleic acid (INS 476), sorbitan monostearate (INS 491), sorbitan tristearate (INS 492), and polysorbates (polyoxyethylene (20) sorbitan monolaurate (INS 432), polyoxyethylene (20) sorbitan monooleate (INS 433), polyoxyethylene (20), sorbitan monostearate (INS 435) and polyoxyethylene (20) sorbitan tristearate (INS 436)), the total combined use level shall not exceed 15,000 mg/kg.
Note 102	For use in fat emulsions for baking purposes only.
Note 103	Except for use in special white wines at 400 mg/kg.
Note 104	Excluding canned pears (except for use in special holiday packs) and canned pineapples conforming to the Standard for Certain Canned Fruits (CODEX STAN 319-2015).
Note 105	Except for use in dried gourd strips ( <i>Kampyo</i> ) at 5 000 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 dendritic salt at 29 mg/kg as anhydrous sodium ferrocyanide.
Note 108	For use on coffee beans only.
Note 109	Use level reported as 25 lbs/1 000 gal x (0.45 kg/lb) x (1 gal/3.75 L) x (1 L/kg) x (10E6 mg/kg) = 3 000 mg/kg
Note 110	For use in frozen French fried potatoes only.
Note 111	Except for use in 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	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 aspartame-acesulfame 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	Except for use in microsweets and breath freshening mints at 100 mg/kg.

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 1 000 mg/kg.
Note 118	Except for use in tocino (fresh, cured sausage) at 1 000 mg/kg.
Note 119	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 substitutes at 2 500 mg/kg.
Note 121	Except for use in fermented fish products at 1 000 mg/kg.
Note 122	Subject to national legislation of the importing country.
Note 123	For use of sorbitan monostearate (INS 491), sorbitan tristearate (INS 492), sorbitan monolaurate (INS 493), sorbitan monooleate (INS 494), and sorbitan monopalmitate (INS 495) in combination up to a maximum level of 2000 mg/kg on the final cocoa and chocolate basis as emulsifiers in products conforming to the Standard for Cocoa Powders (Cocoas) and Dry Mixtures of Cocoa and Sugars (CODEX STAN 105-1981).
Note 124	For use in products containing less than 7% ethanol only.
Note 125	For use in a mixture with vegetable oil only, as a release agent for baking pans.
Note 126	For use in releasing dough in dividing or baking only.
Note 127	On the served to the consumer basis.
Note 128	Tartaric acid (INS 334) only.
Note 129	For use as an acidity regulator in grape juice only.
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	For use as a flavour carrier only.
Note 132	Except for use in semi-frozen beverages at 130 mg/kg on a dried basis.
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 2 000 mg/kg, bleached raisins at 1 500 mg/kg, desiccated coconut at 200 mg/kg and coconut from which oil has been partially extracted at 50 mg/kg.
Note 136	For use to prevent browning of certain light coloured vegetables only.
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	Excluding canned pears and canned pineapples conforming to the Standard for Certain Canned Fruits (CODEX STAN 319-2015).
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	For use in energy reduced or no added sugar products only.
Note 146	Beta-carotene (synthetic) (INS 160a(i)) only.
Note 147	Excluding whey powders for infant food.
Note 148	Except 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	For use in soy-based formula only.
Note 151	Except for use in hydrolyzed protein and/or amino acid-based formula at 1 000 mg/kg.

Note	152	For use in frying 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	Except for use in microsweets and breath freshening mints at 2 500 mg/kg.
Note	157	Except for use in microsweets and breath freshening mints at 2 000 mg/kg.
Note	158	Except 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	Except for use in microsweets and breath freshening mints at 3 000 mg/kg.
Note	164	Except 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 use in milk-based sandwich spreads only.
Note	167	For use in dehydrated products only.
Note	168	Singly or in combination: d-alpha-tocopherol (INS 307a), tocopherol concentrate, mixed (INS 307b) and dl-alpha-tocopherol (INS 307c).
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 aluminosilicate (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 non-standardized food and for minced fish flesh and breaded or batter coatings conforming to the Standard for Quick Frozen Fish Sticks (Fish Fingers), Fish Portions and Fish Fillets - Breaded or in Batter (CODEX STAN 166-1989).
Note	178	As carminic acid.
Note	179	For use in restoring 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	As anthocyanin.
Note	182	Excluding coconut milk.
Note	183	For use in surface decoration only.
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	188	If used in combination with aspartame-acesulfame salt (INS 962), the combined maximum use level, expressed as acesulfame potassium, should not exceed this level.
Note	189	Excluding rolled oats.
Note	190	Except for use in fermented milk drinks at 500 mg/kg.
Note	191	If used in combination with aspartame-acesulfame salt (INS 962), the combined maximum use level, expressed as aspartame, should not exceed this level.
Note	192	For use in liquid products only.
Note	193	For use in crustacean and fish pastes only.

Note 194	For use in instant noodles conforming to the Standard for Instant Noodles (CODEX STAN 249-2006) only.
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	For use in solid products (e.g., energy, meal replacement or fortified bars) only.
Note 199	Except for use in microsweets and breath freshening mints at 6 000 mg/kg as steviol equivalents.
Note 200	Except for use in Japanese style 'lachs ham' of pork loin (cured and non-heat-treated) at 120 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	Except for use in longan and lichee at 50 mg/kg.
Note 205	Except for use to prevent browning of certain light colored vegetables at 50 mg/kg.
Note 206	Except for use as a bleaching agent in products conforming to the Standard for Aqueous Coconut Products (CODEX STAN 240-2003) at 30 mg/kg.
Note 207	Except for use in soybean sauce intended for further processing at 50 000 mg/kg.
Note 208	For use in dried and dehydrated products only.
Note 209	Excluding products conforming to the Standard for Blend of Skimmed Milk and Vegetable Fat in Powdered Form (CODEX STAN 251-2006).
Note 210	For non-standardized food and for use as a humectant in products conforming to the Standard for Quick Frozen Fish Sticks (Fish Fingers), Fish Portions and Fish Fillets - Breaded or in Batter (CODEX STAN 166-1989); and for use as a thickener in breading or batter coatings for products conforming to the Standard for Quick Frozen Fish Sticks (Fish Fingers), Fish Portions and Fish Fillets - Breaded or in Batter (CODEX STAN 166-1989).
Note 211	For use in noodles only.
Note 212	Except for use in products conforming to the Standard for Bouillon and Consommés (CODEX STAN 117-1981) at 3 000 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	Except for use in toppings at 300 mg/kg.
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 219	Except for use in non-alcoholic aniseed-based, coconut-based, and almond-based drinks at 5 000 mg/kg.
Note 220	For use in flavoured products heat treated after fermentation only.
Note 221	For use in potato dough and pre-fried potato slices only.
Note 222	For use in collagen-based casings with a water activity greater than 0.6 only.
Note 223	Except for use in products containing added fruits, vegetables, or meats at 3 000 mg/kg.
Note 224	Excluding aromatized beer.
Note 225	Except for use in self-raising flour at 12,000 mg/kg.
Note 226	Except for use as a meat tenderizer at 35,000 mg/kg.
Note 227	For use in sterilized and UHT treated milks only.
Note 228	Except for use to stabilize higher protein liquid whey used for further processing into whey protein concentrates at 1 320 mg/kg.



Note	229	For use as a flour treatment agent, raising agent or leavening agent only.
Note	230	For use as an acidity regulator only.
Note	231	For use in flavoured fermented milks and flavoured fermented milks heat treated after fermentation only.
Note	232	For use in vegetable fats conforming to the Standard for Edible Fats and Oils Not Covered by Individual Standards (CODEX STAN 19-1981) only.
Note	233	As nisin.
Note	234	For use as a stabilizer or thickener only.
Note	235	For use in reconstituted and recombined products only.
Note	236	Excluding products conforming to the Standard for Cream and Prepared Creams (reconstituted cream, recombined cream, prepackaged liquid cream) (CODEX STAN 288-1976).
Note	237	Excluding products conforming to the Standard for Processed Cereal-Based Foods for Infants and Young Children (CODEX STAN 74-1981).
Note	238	Except for use in products corresponding to the Standard for Processed Cereal-Based Foods for Infants and Young Children (CODEX STAN 74-1981) at GMP.
Note	239	Excluding products conforming to the Standard for Canned Baby Foods (CODEX STAN 73-1981).
Note	240	The use level is within the limit for sodium listed in the Standard for Canned Baby Foods (CODEX STAN 73-1981).
Note	241	For use in surimi products only.
Note	242	For use as an antioxidant only.
Note	243	For use in products conforming to the Standard for Processed Cereal-based Foods for Infants and Young Children (CODEX STAN 74-1981) only, as a raising agent.
Note	244	For use in biscuit dough only.
Note	245	For use in pickled vegetables only.
Note	246	Singly or in combination: aluminium ammonium sulfate (INS 523) and sodium aluminium phosphates (acidic and basic; (INS 541(i),(ii)).
Note	247	For use in kuzukiri and harusame only.
Note	248	For use as a raising agent only.
Note	249	For use as a raising agent in mixes for steamed breads and buns only.
Note	250	For use in boiled mollusks and tsukudani only.
Note	251	For use in processed American cheese only.
Note	252	For use in self-rising flour and self-rising corn meal only.
Note	253	For non-standardized foods and for use in minced fish flesh only in products conforming to the Standard for Quick Frozen Fish Sticks (Fish Fingers), Fish Portions and Fish Fillets - Breaded or in Batter (CODEX STAN 166-1989).
Note	254	For use in salt applied to dry salted cheeses during manufacturing only.
Note	255	Except for use in seasonings applied to foods in food category 15.1 at 1 700 mg/kg.
Note	256	For use in noodles, gluten-free pasta and pasta intended for hypoproteic diets only.
Note	257	Except for use in breading or batter coatings in products conforming to the Standard for Quick Frozen Fish Sticks (Fish Fingers), Fish Portions and Fish Fillets - Breaded or in Batter (CODEX STAN 166-1989) only at 25 mg/kg as bixin.
Note	258	Excluding maple syrup.
Note	259	Singly or in combination: sodium aluminosilicate (INS 554) and calcium aluminium silicate (INS 556).
Note	260	For use in powdered beverage whiteners only.
Note	261	For use in heat-treated buttermilk only.
Note	262	For use in edible fungi and fungus products only.
Note	263	Except for use in pickled fungi at 20 000 mg/kg.
Note	264	Except for use in sterilized fungi at 5 000 mg/kg: citric acid (INS 330) and lactic acid (INS 270), singly or in combination.
Note	265	For use in quick frozen French fried potatoes only, as a sequestrant.
Note	266	Excluding canned mangoes and canned pears conforming to the Standard for Certain Canned Fruits (CODEX STAN 319-2015).

Note 267	Excluding products conforming to the Standard for Certain Canned Fruits (CODEX STAN 319-2015) except for use in special holiday packs for canned pears conforming to the standard.
Note 268	Singly or in combination: INS 471, 472a, 472b and 472c in products conforming to the Standard for Processed Cereal-Based Foods for Infants and Young Children (CODEX STAN 74-1981).
Note 269	Singly or in combination with other modified starches used as thickeners in products conforming to the Standard for Processed Cereal-Based Foods for Infants and Young Children (CODEX STAN 74-1981).
Note 270	For use at 60 000 mg/kg, singly or in combination with other starch thickeners in products conforming to the Standard for Canned Baby Foods (CODEX STAN 73-1981).
Note 271	For use in products conforming to the Standard for Canned Baby Foods (CODEX STAN 73-1981).
Note 272	Singly or in combination: INS 410, 412, 414, 415 and 440 at 20 000 mg/kg in gluten-free cereal based foods, and 10 000 mg/kg in other products conforming to the Standard for Processed Cereal-Based Foods for Infants and Young Children (CODEX STAN 74-1981).
Note 273	Singly or in combination: INS 410, 412, 414, 415 and 440 except for use at 20 000 mg/kg in gluten-free cereal based foods in products conforming to the Standard for Processed Cereal-Based Foods for Infants and Young Children (CODEX STAN 74-1981).
Note 274	For use at 15 000 mg/kg in products conforming to the Standard for Processed Cereal-Based Foods for Infants and Young Children (CODEX STAN 74-1981).
Note 275	For use at 1 500 mg/kg in products conforming to the Standard for Canned Baby Foods (CODEX STAN 73-1981).
Note 276	Singly or in combination with other modified starches used as thickeners in products conforming to the Standard for Canned Baby Foods (CODEX STAN 73-1981).
Note 277	For use in flavoured vinegar and in rice vinegar only.
Note 278	For use in whipped cream and cream packed under pressure only.
Note 279	Except for products conforming to the standard for Edible Fungi and Fungus Products (CODEX STAN 38-1981).
Note 280	For use in pickled radish only.
Note 281	For use in fresh minced meat which contains other ingredients apart from comminuted meat only.
Note 282	Only non-amidated pectins may be used in the Standard for Canned Baby Foods (CODEX STAN 73-1981).
Note 283	For use in canned fruit-based baby foods conforming to the Standard for Canned Baby Foods (CODEX STAN 73-1981) only.
Note 284	Singly or in combination: INS 1412, 1413, 1414 and 1440 in products conforming to the Standard for Infant Formula and Formulas for Special Medical Purposes Intended for Infants (CODEX STAN 72-1981).
Note 285	Singly or in combination: INS 1412, 1413, 1414 and 1422 in products conforming to the Standard for Follow-Up Formula (CODEX STAN 156-1987).
Note 286	For use in products conforming to the Standard for Luncheon Meat (CODEX STAN 89-1981) and the Standard for Cooked Cured Chopped Meat (CODEX STAN 98-1981).
Note 287	Except for use in products conforming to the Standard for Corned Beef (CODEX STAN 88-1981) at 30 mg/kg as residual NO <sub>2</sub> ion.
Note 288	For use in products conforming to the Standard for Cooked Cured Ham (CODEX STAN 96-1981) and Cooked Cured Pork Shoulder (CODEX STAN 97-1981).

- Note 289 For use of sodium dihydrogen phosphate (INS 339(i)), disodium hydrogen phosphate (INS 339(ii)), trisodium phosphate (INS 339(iii)), potassium dihydrogen phosphate (INS 340(i)), dipotassium hydrogen phosphate (INS 340(ii)), tripotassium phosphate (INS 340(iii)), calcium dihydrogen phosphate (INS 341(i)), calcium hydrogen phosphate (INS 341(ii)), tricalcium phosphate (INS 341(iii)), disodium diphosphate (INS 450(i)), trisodium diphosphate (INS 450(ii)), tetrasodium diphosphate (INS 450(iii)), tetrapotassium diphosphate (INS 450(v)), calcium dihydrogen diphosphate (INS 450(vii)), pentasodium triphosphate (INS 451(i)), pentapotassium triphosphate (INS 451(ii)), sodium polyphosphate (INS 452(i)), potassium polyphosphate (INS 452(ii)), sodium calcium polyphosphate (INS 452(iii)), calcium polyphosphate (INS 452(iv)), ammonium polyphosphate (INS 452(v)), and bone phosphate (INS 542) as humectants in products conforming to the Standard for Cooked Cured Ham (CODEX STAN 96-1981) and Cooked Cured Pork Shoulder (CODEX STAN 97-1981). The total amount of phosphates (naturally present and added) shall not exceed 3 520 mg/kg as phosphorus.
- Note 290 For use in products conforming to the Standard for Luncheon Meat (CODEX STAN 89-1981) and Cooked Cured Chopped Meat (CODEX STAN 98-1981) at 15 mg/kg to replace loss of colour in product with binders only.
- Note 291 Except for use of beta-apo-8'-carotenal (INS 160e) and beta-apo-8'-carotenoic acid, methyl or ethyl ester (INS 160f) at 35 mg/kg.
- Note 292 Except for use in hydrolyzed protein and/or amino acid-based formula at 25 000 mg/kg.
- Note 293 On the saponin basis.
- Note 294 Except for use in liquid products at 600 mg/kg as steviol equivalents.
- Note 295 For use in products conforming to the Standard for Canned Baby Foods (CODEX STAN 73-1981) only, as an acidity regulator.
- Note 296 Except for use in perilla in brine at 780 mg/kg.
- Note 297 The level in the ready-to-eat food shall not exceed 200 mg/kg on the anhydrous basis.
- Note 298 For use only in products conforming to the Standard for Provolone (CXS 272-1968).
- Note 299 For use in non-standardized food; and in products conforming to the Standard for Quick Frozen Fish Sticks (Fish Fingers), Fish Portions and Fish Fillets - Breaded or in Batter (CODEX STAN 166-1989): the following phosphates for use as humectants at 2200 mg/kg as phosphorous, INS 339(i), 339(ii), 339(iii), 340(i), 340(ii), 340(iii), 341(i), 341(ii), 341(iii), 450(i), 450(ii), 450(iii), 450(v), 450(vii), 451(i), 451(ii), 452(i), 452(ii), 452(iii), 452(iv), 452(v), and 542; and the following phosphates for use as raising agents in bread and batter coatings only at 440 mg/kg as phosphorous, INS 339(i), 340(iii), 341(i), 341(ii), 341(iii), 450(i), 450(ii), 450(iii), 450(v), 450(vi), 450(vii), 450(ix), 452(i), 452(ii), 452(iii) and 452(iv).
- Note 300 For use in salted squid only.
- Note 301 Interim maximum level until CCFA53.
- Note 302 For use of sodium dihydrogen phosphate (INS 339(i)), disodium hydrogen phosphate (INS 339(ii)), trisodium phosphate (INS 339(iii)), potassium dihydrogen phosphate (INS 340(i)), dipotassium hydrogen phosphate (INS 340(ii)), tripotassium phosphate (INS 340(iii)), calcium dihydrogen phosphate (341(i)), calcium hydrogen phosphate (INS 341(ii)), tricalcium phosphate (INS 341(iii)), disodium diphosphate (INS 450(i)), trisodium diphosphate (INS 450(ii)), tetrasodium diphosphate (INS 450(iii)), tetrapotassium diphosphate (INS 450(v)), calcium dihydrogen diphosphate (INS 450(vii)), pentasodium triphosphate (INS 451(i)), pentapotassium triphosphate (INS 451(ii)), sodium polyphosphate (INS 452(i)), potassium polyphosphate (INS 452(ii)), sodium calcium polyphosphate (INS 452(iii)), calcium polyphosphate (INS 452(iv)), ammonium polyphosphate (INS 452(v)), and bone phosphate (INS 542) as humectants in products conforming to the Standard for Luncheon Meat (CODEX STAN 89-1981) and Cooked Cured Chopped Meat (CODEX STAN 98-1981) at 1320 mg/kg as phosphorous. The total amount of phosphates (naturally present and added) shall not exceed 3520 mg/kg as phosphorous.
- Note 303 Excluding products (other than white chocolate) conforming to the Standard for Chocolate and Chocolate Products (CODEX STAN 87-1981).

Note 304	For use only in breaded or batter coatings in products conforming to the Standard for Quick Frozen Fish Sticks (Fish Fingers), Fish Portions and Fish Fillets – Breaded or in Batter (CODEX STAN 166-1989), singly or in combination: carotenoids (beta-carotenes, synthetic (INS 160a(i)), beta-carotenes, Blakeslea trispora (INS 160a(ii)), carotenal, beta-apo-8' (INS 160e), carotenoic acid, ethyl ester, betaapo-8' (INS 160f)) and beta-carotenes, vegetable (INS 160a(ii)).
Note 305	Except for use in breaded or batter coatings in products conforming to the Standard for Quick Frozen Fish Sticks (Fish Fingers), Fish Portions and Fish Fillets – Breaded or in Batter (CODEX STAN 166-1989) only at 25 mg/kg as norbixin.
Note 306	Excluding products conforming to the Standard for Dried Shark Fins (CODEX STAN 189-1993), the Standard for Crackers from Marine and Freshwater Fish, Crustaceans and Molluscan Shellfish (CODEX STAN 222-2001), the Standard for Boiled Dried Salted Anchovies (CODEX STAN 236-2003), the Standard for Live Abalone and for Raw Fresh Chilled or Frozen Abalone for Direct Consumption or for Further Processing (CODEX STAN 312-2013), and the Standard for Fresh and Quick Frozen Raw Scallop Products (CODEX STAN 315-2014).
Note 307	Excluding raw squid.
Note 308	For use in raw mollusks only.
Note 309	For use in breaded or battered foods applied to non-standardized foods only.
Note 310	Except for use in products conforming to the Standard for Canned Shrimps or Prawns (CODEX STAN 37-1981) and the Standard for Canned Crab Meat (CODEX STAN 90-1981) at 250 mg/kg.
Note 311	For use in terrine only.
Note 312	For use in tsukudani and surimi products only.
Note 313	For use in products conforming to the Standard for Crackers from Marine and Freshwater Fish, Crustaceans and Molluscan Shellfish (CODEX STAN 222-2001).
Note 314	For use in yeast extracts.
Note 315	Singly or in combination: ascorbic acid (INS 300), sodium ascorbate (INS 301), calcium ascorbate (INS 302), and ascorbyl palmitate (INS 304).
Note 316	Within the limit for sodium specified in the Codex Standard for Follow-up Formulae (CODEX STAN 156-1987): singly or in combination with other sodium containing additives.
Note 317	As ascorbic acid.
Note 318	In dry cereal only.
Note 319	Within the limit for sodium listed in the Codex Standard for Canned Baby Food (CODEX STAN 73-1981) for foods corresponding to that standard : singly or in combination with other sodium containing additives.
Note 320	Within the limit for sodium listed in the Codex Standard for Processed Cereal-based Foods for Infants and Young Children (CODEX STAN 74-1981) for foods corresponding to that standard : singly or in combination with other sodium containing additives.
Note 321	For use in powdered mixes only.
Note 322	For use in cooked products boiled with soy sauce only.
Note 323	For use as firming agent.
Note 324	For use in aloe vera only.
Note 325	For general use in surimi products.
Note 326	For use in fresh meat, poultry and game products only.
Note 327	For use in fish products cooked in soy sauce.
Note 328	Singly or in combination with other thickeners.
Note 329	Use level in milk and soy based products only.
Note 330	Except for use in canned products.
Note 331	For non-standardized foods: for use in minced fish, shrimps and prawns only.
Note 332	For general use as a glazing agent.
Note 333	In foods conforming to the Standard for Smoked Fish, Smoke-Flavoured Fish and SmokeDried Fish (CODEX STAN 311-2013), for use in reduced oxygen packaged products in smoked fish and smoke-flavoured fish products only.

Note	334	For salted fish with a salt content of greater than or equal to 18 percent during processing.
Note	335	For use in products containing vegetable protein only.
Note	336	For use in Chinese plum juices only.
Note	337	For use in products conforming to the Codex Standard for Bouillons and Consommés (CODEX STAN 117-1981) at 50 mg/kg.
Note	338	For use in products conforming to the Codex Standard for Bouillons and Consommés (CODEX STAN 117-1981) singly or in combination: sorbic acid (INS 200), potassium sorbate (INS 202), calcium sorbate (INS 203), benzoic acid (INS 210), sodium benzoate (INS 211), potassium benzoate (INS 212), and calcium benzoate (INS 213) at 500 mg/kg as sorbic acid (INS 200-203) or as benzoic acid (INS 210-213).
Note	339	Excluding use for canned bouillons and consommés.
Note	340	Except for products not conforming to the Codex Standard for Bouillons and Consommés (CODEX STAN 117-1981) at 100 mg/kg.
Note	341	For use in products conforming to the Codex Standard for Bouillons and Consommés (CODEX STAN 117-1981) singly or in combination: carotenes, beta-vegetable (INS 160a(ii)), carotenal, beta-apo-8'- (INS 160e) and carotenoic acid, ethyl ester, beta-apo-8'- (INS 160f) at 50 mg/kg.
Note	342	For use of chlorophylls, copper complexes (INS 141(i)) only in products conforming to the Codex Standard for Bouillons and Consommés (CODEX STAN 117-1981).
Note	343	For use in products conforming to the Codex Standard for Bouillons and Consommés (CODEX STAN 117-1981): sodium dihydrogen phosphate (INS 339(i)), disodium hydrogen phosphate (INS 339(ii)), trisodium phosphate (INS 339(iii)), potassium dihydrogen phosphate (INS 340(i)), dipotassium hydrogen phosphate (INS 340(ii)), tripotassium phosphate (INS 340(iii)), disodium diphosphate (INS 450(i)), trisodium diphosphate (INS 450(ii)), tetrasodium diphosphate (INS 450(iii)), tetrapotassium diphosphate (INS 450(v)), pentasodium triphosphate (INS 451(i)), pentapotassium triphosphate (INS 451(ii)), sodium polyphosphate (INS 452(i)), and potassium polyphosphate (INS 452(ii)) as acidity regulators at 440 mg/kg as phosphorus; calcium dihydrogen phosphate (INS 341(i)), calcium hydrogen phosphate (INS 341(ii)), and tricalcium phosphate (INS 341(iii)) as anticaking agents at 800 mg/kg as phosphorus on the dry matter basis in dehydrated products only; and dicalcium diphosphate (INS 450(vi)) and calcium polyphosphate (INS 452(iv)) as emulsifiers, stabilizers, and thickeners at 1320 mg/kg as phosphorus.
Note	344	For use of riboflavin, synthetic (INS 101(i)) only in products conforming to the Codex Standard for Bouillons and Consommés (CODEX STAN 117-1981).
Note	345	For use in curried products only.
Note	346	For use in products conforming to the Codex Standard for Bouillons and Consommés (CODEX STAN 117-1981), singly or in combination: d-alpha-tocopherol (INS 307a), tocopherol concentrate, mixed (INS 307b), and dl-alpha-tocopherol (INS 307c) at 50 mg/kg.
Note	347	Excluding plain products.
Note	348	For general use in dried seaweed only.
Note	349	For use at 7,000 mg/kg in bakery cream fillings only.
Note	350	For use at 10,000 mg/kg in cream powder analogues only.
Note	351	Only for use in products conforming to the Standard for Cream Cheese (CODEX STAN 275-1973).
Note	352	Except for use at 6,000 mg/kg in products with > 20% fat content.
Note	353	On dry basis.
Note	354	For use at 2,000 mg/kg in flavoured products conforming to the Standard for Fermented Milks (CODEX STAN 243-2003) only.
Note	355	For use at 10,000 mg/kg in flavoured products conforming to the Standard for Fermented Milks (CODEX STAN 243-2003) only.
Note	356	Excluding virgin or cold pressed oils.
Note	357	Except for use in refined olive oil, olive oil, refined olive-pomace oil and olive-pomace oil at 200 mg/kg to restore natural tocopherol lost in production.

Note	358	For use in products in a syrup or juice only.
Note	359	Excluding dairy fat spreads with $\geq 70\%$ milk fat content.
Note	360	In dairy fat spreads limited to products with $< 70\%$ fat content or baking purposes only.
Note	361	For use at 5,000 mg/kg as tartaric acid in products conforming to the Standard for Dairy Fat Spreads (CODEX STAN 253-2006).
Note	362	Excluding plain products conforming to the Standard for Fermented Milks (CODEX STAN 243-2003).
Note	363	For use at 50,000 mg/kg for emulsified oils used in the production of noodles or bakery products.
Note	364	Singly or in combination.
Note	365	On a casings basis.
Note	366	10,000 mg/kg in imitation chocolate with $>5\%$ water content.
Note	367	For use at 10,000 mg/kg in candy containing not less than 10% oil.
Note	368	For use at 10,000 mg/kg in whipped decorations.
Note	369	For use in granola-type breakfast cereals only.
Note	370	For use in noodles, skin or crusts for spring rolls, wontons, and shou mai only.
Note	371	For use at 10,000 mg/kg in boiled noodles only.
Note	372	For use in rolls only.
Note	373	For use in sausage only.
Note	374	For use in cooked frozen meat products only.
Note	375	Excluding products conforming to the Standard for Chocolate and Chocolate Products (CODEX STAN 87-1981) except for white chocolate, where ascorbyl palmitate (INS 304) may be used only as an antioxidant at 200 mg/kg calculated on a fat content basis.
Note	376	For use in hydrolyzed protein and/or amino acid based infant formula only.
Note	377	For products conforming to the Standard for Luncheon Meat (CODEX STAN 89-1981), Standard for Cooked Cured Chopped Meat (CODEX STAN 98-1981), and Standard for Corned Beef (CODEX STAN 88-1981) use is limited to ready-to-eat products which require refrigeration.
Note	378	For oils and fats for deep frying.
Note	379	For use in hydrolyzed protein and/or amino acid based liquid infant formula only.
Note	380	Except for use in powdered infant formula at 7,500 mg/kg.
Note	381	As consumed.
Note	382	For use only in smoked fish and smoke-flavoured fish products conforming to the Standard for Smoked Fish, Smoked-flavoured fish, and Smoke-dried fish (CODEX STAN 311-2013).
Note	383	For use in gelatin powder only.
Note	384	On a gelatin powder basis.
Note	385	As a humectant for wetting of fumaric acid (INS 297).
Note	386	Except for use in the Standard for Pickled Cucumbers (Cucumber Pickles) (CODEX STAN 115-1981) at 500 mg/kg, singly or in combination with other emulsifiers.
Note	387	Except for use at 20000 mg/kg in powdered sugar for fine bakery wares.
Note	388	Excluding bread prepared solely with wheat flour, water, yeast or leaven, and salt.
Note	389	Except for use at 500 mg/kg in products containing nut paste
Note	390	For use as an antioxidant for non-standardized food and for raw chilled shucked mollusks conforming to the Standard for Live and Raw Bivalve Molluscs (CODEX STAN 292-2008).
Note	391	For non-standardized food and for minced fish flesh only in products conforming to the Standard for Quick Frozen Blocks of Fish Fillets, Minced Fish Flesh and Mixtures of Fillets and Minced Fish Flesh (CODEX STAN 165-1989).
Note	392	For non-standardized food and for products conforming to the Standard for Live and Raw Bivalve Molluscs (CODEX STAN 292-2008): for use as an antioxidant for raw frozen molluscs.

Note 393	For use on Quick Frozen Scallop Meat and Quick Frozen Roe-on Scallop Meat Processed with phosphates conforming to the Standard for Fresh and Quick Frozen Raw Scallop Products (CODEX STAN 315-2014) as follows: the following phosphates at 2200 mg/kg as phosphorus for use as acidity regulators: INS 338, 339(i,ii,iii), 340(i,ii,iii), 341(i,ii,iii), 342(i,ii), 343(i,ii,iii), 450(i,ii,iii,v,vi,vii,ix), 451(i,ii), 452(i,ii,iii,iv,v); the following for use as humectants: INS 339(i,ii,iii), 340(i,ii,iii), 341(i,ii,iii), 450(i,ii,iii,v,vii), 451(i,ii), INS 452(i,ii,iii,iv,v), and 542; the following for use as sequestrants: INS 338, 339(i,ii,iii), 340(i,ii,iii), 341(i), 450(i,ii,iii,v,vi,vii), 451(i,ii), 452(i,ii,iii,iv,v); and the following for use as stabilizers: INS 339(i,ii,iii), 340(i,ii,iii), 341(i,ii,iii), 342(i,ii), 343(i,ii,iii), 450(i), INS 450(ii), INS 450(iii,v,vi,vii,ix), 451(i,ii), 452(i,ii,iii,iv,v) and 542.
Note 394	For use in non-standardized food; and in products conforming to the Standard for Quick Frozen Shrimps or Prawns (CODEX STAN 92-1981); Quick Frozen Lobsters (CODEX STAN 95-1981); Quick Frozen Blocks of Fish Fillet, Minced Fish Flesh and Mixtures of Fillets and Minced Fish Flesh (CODEX STAN 165-1989); and Quick Frozen Fish Fillets (CODEX STAN 190-1995) as humectants at 2200 mg/kg as phosphorous: INS 339(i), INS 339(ii), INS 339(iii), INS 340(i), INS 340(ii), INS 340(iii), INS 341(i), INS 341(ii), INS 450(iii), INS 450(v), INS 450(vii), INS 451(i), INS 451(ii), INS 452(i), INS 452(ii), INS 452(iii), INS 452(iv), INS 452(v), and INS 542.
Note 395	For use in heat-treated products conforming to the Standard for Quick Frozen Shrimps and Prawns (CODEX STAN 92-1981).
Note 396	For products conforming to the Standard for Cooked Cured Ham (CODEX STAN 96-1981) and the Standard for Cooked Cured Pork Shoulder (CODEX STAN 97-1981), use is limited to ready-to-eat products which require refrigeration.
Note 397	For use at 1000 mg/kg in non-UHT and non-sterilised buttermilk.
Note 398	For use in products conforming to the Standard for Fermented Milk (CODEX STAN 243- 2003) at 1000 mg/kg.
Note 399	For use in products conforming to the Standard for Fermented Milk (CODEX STAN 243- 2003) at 10,000 mg/kg.
Note 400	For use in products conforming to the Standard for Fermented Milk (CODEX STAN 243- 2003) at 150 mg/kg.
Note 401	For use in products conforming to the Standard for Fermented Milk (CODEX STAN 243- 2003) at 600 mg/kg.
Note 402	For use in products conforming to the Standard for Fermented Milk (CODEX STAN 243- 2003) at 100 mg/kg.
Note 403	Excluding fermented milks and drinks not heat-treated after fermentation.
Note 404	For use in energy-reduced products or products with no added sugar conforming to the Standard for Fermented Milk (CODEX STAN 243-2003) at 400 mg/kg.
Note 405	For use in energy-reduced products or products with no added sugar conforming to the Standard for Fermented Milk (CODEX STAN 243-2003) at 1000 mg/kg.
Note 406	For use in energy-reduced products or products with no added sugar conforming to the Standard for Fermented Milk (CODEX STAN 243-2003) at 100 mg/kg.
Note 407	Excluding all fluid milks that are not mineral or vitamin fortified.
Note 408	For use in flavoured and/or sweetened milk powder analogues only.
Note 409	For use only in products intended for further processing or special dietary uses, reduced or low sugar content, or where sweetening properties have been replaced wholly or partially by food additive sweeteners.
Note 410	Excluding lactose reduced milks.
Note 411	Except for use in lactose reduced milks at 500 mg/kg.
Note 412	For use in fish sausage only.
Note 413	INS 452(i-v) only in products conforming to the Standard for Crackers From Marine and Freshwater Fish, crustacean and Molluscan Shellfish (CODEX STAN 222-2001).
Note 414	For use in marinated products only.
Note 415	For use in pickled products only.
Note 416	Tocopherol concentrate, mixed (INS 307b) only.
Note 417	For use in capsule and tablet form.
Note 418	Except for use at 6,000 mg/kg, singly or in combination, on the basis of fish oils.

Note 419	For use only in ready-to-eat products that require refrigeration.
Note 420	Except for use at 700 mg/kg in smoked molluscs and salted molluscs.
Note 421	For use in pastes and condiment products containing plant-derived oils only.
Note 422	For use in curry roux only.
Note 423	For use in dashi and furikake only.
Note 424	For use as a glazing agent.
Note 425	For use in malt liquor only.
Note 426	Except for use in concentrated marinades applied to food at 20,000 mg/kg.
Note 427	Except for use in concentrated marinades applied to food at 10,000 mg/kg.
Note 428	As residue in biscuits and rusks.
Note 429	Except for use in canned coffee with milk at 2000 mg/kg.
Note 430	Only for use in emulsified liquors.
Note 431	Excluding use in whiskey.
Note 432	For use in doughs used in cereal based savory snacks only.
Note 433	For use in rice crackers and potato snacks only.
Note 434	Carry-over from use as an antioxidant in flavours, colours, juice ingredients and nutrient preparations.
Note 435	For use of tartrazine (INS 102), sunset yellow FCF (INS 110), amaranth (INS 123) and ponceau 4R (cochineal red A) (INS 124) singly or in combination up to a maximum level of 30 mg/kg in the final product as colours only for the purpose of restoring colour lost in processing for products conforming to the Standard for Canned Shrimps or Prawns (CODEX STAN 37-1991).
Note 436	For use as acidity regulators only: in products conforming to the Standard for Canned Shrimps or Prawns (CODEX STAN 37-1991) only Phosphoric Acid (INS 338) is permitted up to a maximum of 540 mg/kg as phosphorus; in products conforming to the Standard for Canned Tuna and Bonito (CODEX STAN 70-1981) only Disodium diphosphate (INS 450(i)) is permitted up to a maximum of 4,400 mg/kg as phosphorus (including natural phosphates); in products conforming to the Standard for Canned Crab Meat (CODEX STAN 90-1981) only Phosphoric Acid (INS 338) and Disodium diphosphate (INS 450(i)) are permitted up to a maximum of 4,400 mg/kg, singly or in combination, as phosphorus (including natural phosphates).
Note 437	Excluding use in smoke-dried fish conforming to the Standard for Smoked Fish, SmokeFlavoured Fish and Smoke-Dried Fish (CODEX STAN 311-2013).
Note 438	For use as emulsifier or stabilizer only.
Note 439	For UHT milk from non-bovine species only.
Note 440	Except for use at 200 mg/kg in candy with hard panned sugar coating.
Note 441	Except for use at 300 mg/kg in candies with red fruit flavour.
Note 442	Except for use at 300 mg/kg in lemon flavoured candies.
Note 443	Except for use at 200 mg/kg in milk toffees.
Note 444	Except for use at 700 mg/kg in yellow fruit or spice flavoured chewing gum.
Note 445	Except for use at 300 mg/kg in lemon and citrus flavoured products.
Note 446	Except for use at 100 mg/kg in sugar-based icings.
Note 447	Except for use at 500 mg/kg in fat based or aerated products.
Note 448	For use in UHT milk from bovine species to compensate for citrate or calcium content to prevent sedimentation as a result of climatic conditions only.
Note 449	Excluding plain fermented milks based on fermented milks not heat treated after fermentation conforming to CXS 243-2003.
Note 450	Except for use at 20,000 mg/kg in fruity confection products.
Note 451	On the dry mixture basis.
Note 452	Except for use at 5200 mg/kg in dried egg whites used for further processing only.
Note 453	For use as a glaze where such surface treatment is allowed for application to the surface of fresh fruit.
Note 454	For use in waxes, coatings or glazes where these surface treatments are allowed for application to the surface of fresh fruit.

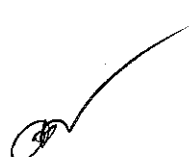


- Note 455 For use as a glaze where such surface treatment is allowed for application to the surface of fresh vegetables, seaweeds or nuts and seeds.
- Note 456 For use in waxes, coatings or glazes where these surface treatments are allowed for the application to the surface of fresh vegetables, seaweeds, or nuts and seeds.
- Note 457 Except for use in products conforming to the Standards for Cheddar (CXS 263-1966), Danbo (CXS 264-1966), Edam (CXS 265-1966), Gouda (CXS 266-1966), Havarti (CXS 267-1966), Samsø (CXS 268-1966), Emmental (CXS 269-1967), Tilsiter (CXS 270-1968), Saint-Paulin (CXS 271-1968) and Provolone (CXS 272-1968): at a maximum level of 1000 mg/kg for surface treatment only.
- Note 458 Except for use in cheese mass only for products conforming to the Standards for Cheddar (CXS 263-1966), Danbo (CXS 264-1966), Edam (CXS 265-1966), Gouda (CXS 266-1966), Havarti (CXS 267-1966), Samsø (CXS 268-1966), Emmental (CXS 269-1967), Tilsiter (CXS 270-1968), Saint-Paulin (CXS 271-1968), Provolone (CXS 272-1968), Coulommiers (CXS 274-1969), Camembert (CXS 276-1973) and Brie (CXS 277-1973); singly or in combination at 35 mg/kg.
- Note 459 Except for use at 10,000 mg/kg, singly or in combination: silicon dioxide, amorphous (INS 551), calcium silicate (INS 552), magnesium silicate, synthetic (INS 553(i)) and talc (INS 553(iii)) in products conforming to the Standards for Cheddar (CXS 263-1966), Danbo (CXS 264-1966) Edam (CXS 265-1966), Gouda (CXS 266-1966), Havarti (CXS 267-1966), Samsø (CXS 268-1966), Emmental (CXS 269-1967), Tilsiter (CXS 270-1968), Saint-Paulin (CXS 271-1968) and Provolone (CXS 272-1968), as anticaking agents only: silicates calculated as silicon dioxide.
- Note 460 Except for use at 3,000 mg/kg singly or in combination: propionic acid (INS 280), sodium propionate (INS 281) and calcium propionate (INS 282) in products conforming to the Standards for Cheddar (CXS 263-1966), Danbo (CXS 264-1966) Edam (CXS 265-1966), Gouda (CXS 266-1966), Havarti (CXS 267-1966), Samsø (CXS 268-1966), Tilsiter (CXS 270-1968), Saint-Paulin (CXS 271-1968) and Provolone (CXS 272-1968).
- Note 461 For the surface treatment of sliced, cut, shredded or grated cheese for products conforming to the Standards for Cheddar (CXS 263-1966), Danbo (CXS 264-1966) Edam (CXS 265-1966), Gouda (CXS 266-1966), Havarti (CXS 267-1966), Samsø (CXS 268-1966), Emmental (CXS 269-1967), Tilsiter (CXS 270-1968), Saint-Paulin (CXS 271-1968) and Provolone (CXS 272-1968) only as anticaking agents
- Note 462 For use in cheese mass only for products conforming to the Standards for Cheddar (CXS 263-1966) and Danbo (CXS 264-1966).
- Note 463 For use in cheese mass only for products conforming to the Standards for Cheddar (CXS 263-1966), Danbo (CXS 264-1966) Edam (CXS 265-1966), Gouda (CXS 266-1966), Havarti (CXS 267-1966), Samsø (CXS 268-1966), Emmental (CXS 269-1967), Tilsiter (CXS 270-1968), Saint-Paulin (CXS 271-1968), Provolone (CXS 272-1968), Coulommiers (CXS 274-1969), Camembert (CXS 276-1973) and Brie (CXS 277-1973).
- Note 464 For use in products conforming to the Standards for Cheddar (CXS 263-1966), Danbo (CXS 264-1966) Edam (CXS 265-1966), Gouda (CXS 266-1966), Havarti (CXS 267-1966), Samsø (CXS 268-1966), Emmental (CXS 269-1967), Tilsiter (CXS 270-1968), Saint-Paulin (CXS 271-1968) and Provolone (CXS 272-1968) only as preservatives.
- Note 465 For products conforming to the Standard for Sugars (CXS 212-1999) as anticaking agents only: Calcium dihydrogen phosphate (INS 341(i)), calcium hydrogen phosphate (INS 341(ii)), tricalcium phosphate (INS 341(iii)), magnesium dihydrogen phosphate (INS 343(i)), magnesium hydrogen phosphate (INS 343(ii)), trimagnesium phosphate (INS 343(iii)), magnesium carbonate (INS 504(i)), bone phosphate (INS 542), silicon dioxide, amorphous (INS 551), calcium silicate (INS 552), and magnesium silicate, synthetic (INS 553(i)) singly or in combination but still within prescribed separate individual maximum levels.
- Note 466 For use to produce carbonated products only.
- Note 467 For flours for leavened bread only in products conforming to the Standard for Wheat Flour (CXS 152-1985).
- Note 468 Except for use in products conforming to the Standard for Wheat Flour (CXS 152-1985) as a flour treatment agent only, at a maximum level of 60 mg/kg.

- Note 469 For use in products conforming to the Standard for Wheat Flour (CXS 152-1985) as a flour treatment agent: calcium dihydrogen phosphate (INS 341(i)), calcium hydrogen phosphate (INS 341(ii)), tricalcium phosphate (INS 341(iii)), ammonium dihydrogen phosphate (INS 342(i)) and diammonium hydrogen phosphate (INS 342(ii)) only.
- Note 470 In products conforming to the Standard for Wheat Flour (CXS 152-1985), only for use as a flour treatment agent in flours for biscuit and pastry manufacture: sulfur dioxide (INS 220), sodium sulfite (INS 221), sodium metabisulfite (INS 223) and potassium metabisulfite (INS 224) only.
- Note 471 In products conforming to the Standard for Wheat Flour (CXS 152-1985), only for use in flours for high ratio cakes.
- Note 472 For use in products conforming to the Standard for Wheat Flour (CXS 152-1985) as a flour treatment agent only.
- Note 473 Except for use in products conforming to the Standard for Instant Noodles (CXS 249-2006) at 200 mg/kg.
- Note 474 Except for use of beta-carotenes, *Blakeslea trispora* (INS 160a(iii)) at 1000 mg/kg, carotenal, beta-apo-8' (INS 160e) at 200 mg/kg, and carotenoic acid, ethyl ester, beta-apo-8' (INS 160f) at 1000 mg/kg in products conforming to the Standard for Instant Noodles (CXS 249-2006).
- Note 475 Except in products conforming to the Standard for Instant Noodles (CXS 249-2006): sodium dihydrogen phosphate (INS 339(i)), disodium hydrogen phosphate (INS 339(ii)), trisodium phosphate (INS 339(iii)), potassium dihydrogen phosphate (INS 340(i)), dipotassium hydrogen phosphate (INS 340(ii)), tripotassium phosphate (INS 340(iii)), calcium dihydrogen phosphate (INS 341(i)), calcium hydrogen phosphate (INS 341(ii)), tricalcium phosphate (INS 341(iii)), disodium diphosphate (INS 450(i)), trisodium phosphate (INS 450(ii)), tetrasodium diphosphate (INS 450(iii)), dipotassium diphosphate (INS 450(iv)), tetrapotassium diphosphate (INS 450(v)), calcium dihydrogen phosphate (INS 450(vii)), pentasodium triphosphate (INS 451(i)), pentapotassium triphosphate (INS 451(ii)), sodium polyphosphate (INS 452(i)), potassium polyphosphate (INS 452(ii)), sodium calcium polyphosphate (INS 452(iii)), calcium polyphosphate (INS 452(iv)), and ammonium polyphosphate (INS 452(v)) for use only as humectants at 2,000 mg/kg, singly or in combination, as phosphorus.
- Note 476 For products conforming to the Standard for Instant Noodles (CXS 249-2006): sulfur dioxide (INS 220), sodium sulfite (INS 221), sodium metabisulfite (INS 223) and potassium metabisulfite (INS 224) for use as flour treatment agents only.
- Note 477 Some Codex Members allow use of additives with sweetener function in all foods within this Food Category while others limit additives with sweetener function to those foods with significant energy reduction or no added sugars.
- Note 478 Some Codex Members allow use of additives with sweetener function in all foods within this Food Category while others limit additives with sweetener function to those foods with significant energy reduction or no added sugars. This limitation may not apply to the appropriate use as a flavour enhancer.
- Note 479 In powdered hydrolysed protein and/or amino acid based infant formula only.
- Note 480 Except for use in products conforming to the Standard for a Blend of Evaporated Skimmed Milk and Vegetable Fat (CXS 250-2006) and the Standard for a Blend of Sweetened Condensed Skimmed Milk and Vegetable Fat (CXS 252-2006): sodium dihydrogen phosphate (INS 339(i)), disodium hydrogen phosphate (INS 339(ii)), trisodium phosphate (INS 339(iii)), potassium dihydrogen phosphate (INS 340(i)), dipotassium hydrogen phosphate (INS 340(ii)), tripotassium phosphate (INS 340(iii)), calcium dihydrogen phosphate (INS 341(i)), calcium hydrogen phosphate (INS 341(ii)), tricalcium phosphate (INS 341(iii)), disodium diphosphate (INS 450(i)), trisodium diphosphate (INS 450(ii)), tetrasodium diphosphate (INS 450(iii)), tetrapotassium diphosphate (INS 450(v)), dicalcium diphosphate (INS 450(vi)), calcium dihydrogen diphosphate (INS 450(vii)), pentasodium triphosphate (INS 451(i)), pentapotassium triphosphate (INS 451(ii)), sodium polyphosphate (INS 452(i)), potassium polyphosphate (INS 452(ii)), sodium calcium polyphosphate (INS 452(iii)), calcium polyphosphate (INS 452(iv)), ammonium polyphosphate (INS 452(v)), as acidity regulators only, at 4,400 mg/kg as phosphorus.

- Note 481 For use in products conforming to the Standard for a Blend of Skimmed Milk and Vegetable Fat in Powdered Form (CXS 251-2006), singly or in combination: butylated hydroxyanisole (BHA, INS 320), butylated hydroxytoluene (BHT, INS 321) and tertiary butylhydroxyquinone (TBHQ, INS 319).
- Note 482 Except for use in products conforming to the Standard for a Blend of Skimmed Milk and Vegetable Fat in Powdered Form (CXS 251-2006): tricalcium phosphate (INS 341(iii)) and trimagnesium phosphate (INS 343(iii)) for use as anticaking agents only.
- Note 483 Except for use in products conforming to the Standard for a Blend of Skimmed Milk and Vegetable Fat in Powdered Form (CXS 251-2006): sodium dihydrogen phosphate (INS 339(i)), disodium hydrogen phosphate (INS 339(ii)), trisodium phosphate (INS 339(iii)), potassium dihydrogen phosphate (INS 340(i)), dipotassium hydrogen phosphate (INS 340(ii)), tripotassium phosphate (INS 340(iii)), calcium dihydrogen phosphate (INS 341(i)), calcium hydrogen phosphate (INS 341(ii)), disodium diphosphate (INS 450(i)), trisodium diphosphate (INS 450(ii)), tetrasodium diphosphate (INS 450(iii)), tetrapotassium diphosphate (INS 450(v)), dicalcium diphosphate (INS 450(vi)), calcium dihydrogen diphosphate (INS 450(vii)), pentasodium triphosphate (INS 451(i)), pentapotassium triphosphate (INS 451(ii)), sodium polyphosphate (INS 452(i)), potassium polyphosphate (INS 452(ii)), sodium calcium polyphosphate (INS 452(iii)), calcium polyphosphate (INS 452(iv)), and ammonium polyphosphate (INS 452(v)), as acidity regulators only.
- Note 484 Except for use in products conforming to the Group Standard for Unripened Cheese including Fresh Cheese (CXS 221-2001) at 15 mg/kg.
- Note 485 Only for use in products conforming to the Standard for Unripened Cheese including Fresh Cheese (CXS 221-2001) and the cheese mass of products conforming to the Standard for Cream Cheese (CXS 275-1973).
- Note 486 Except for use in the surface treatment of sliced, cut, shredded, and grated cheese products conforming to the Group Standard for Unripened Cheese including Fresh Cheese (CXS 221-2001): at 20 mg/kg applied to the surface, added during kneading and stretching process.
- Note 487 Except for use in products conforming to the Group Standard for Unripened Cheese including Fresh Cheese (CXS 221-2001): phosphoric acid (INS 338) as acidity regulators at 880 mg/kg as phosphorus, and sodium dihydrogen phosphate (INS 339(i)), disodium hydrogen phosphate (INS 339(ii)), trisodium phosphate (INS 339(iii)), potassium dihydrogen phosphate (INS 340(i)), dipotassium hydrogen phosphate (INS 340(ii)), tripotassium phosphate (INS 340(iii)), calcium dihydrogen phosphate (INS 341(i)), calcium hydrogen phosphate (INS 341(ii)), tricalcium phosphate (INS 341(iii)), disodium diphosphate (INS 450(i)) and trisodium diphosphate (INS 450(ii)), as stabilizers/thickeners at 1540 mg/kg as phosphorus, in cheese mass only.
- Note 488 Except for use in products conforming to the Group Standard for Unripened Cheese including Fresh Cheese (CXS 221-2001): silicon dioxide, amorphous (INS 551), calcium silicate (INS 552), magnesium silicate, synthetic (INS 553(i)), talc (INS 553(iii)) and potassium silicate (INS 560), singly or in combination, as anticaking agents for the surface treatment of sliced, cut, shredded or grated cheese only, at 10,000 mg/kg as silicon dioxide.
- Note 489 Except for use in products conforming to the General Standard for Unripened Cheese including Fresh Cheese (CXS 221-2001) at 25 mg/kg for carotenes, beta-, synthetic (INS 160a(i)) and 35 mg/kg for both carotenal, beta-apo-8' (INS 160e) and carotenoic acid, ethyl ester, beta-apo-08' (INS 160f) only, i.e. no provision for carotenes, beta-, *Blakeslea trispora* (INS 160a(iii)).
- Note 490 Except for use in products conforming to the Standard for Cream Cheese (CXS 275-1973), for carotenes, beta-, synthetic (INS 160a(i)), beta-, *Blakeslea trispora* (INS 160a(iii)), carotenal, beta-apo-8' (INS 160e) and carotenoic acid, ethyl ester, beta-apo-08' (INS 160f), singly or in combination, at 35 mg/kg.
- Note 491 Except for use in products conforming to the Group Standard for Unripened Cheese including Fresh Cheese (CXS 221-2001) at GMP.
- Note 492 For use in cheese mass only of products conforming to the Standard for Cottage Cheese (CXS 273-1968) and the Standard for Cream Cheese (CXS 275-1973): sorbic acid (INS 200), potassium sorbate (INS 202), calcium sorbate (INS 203).

- Note 493 For use in products conforming to the Group Standard for Unripened Cheese including Fresh Cheese (CXS 221-2001), for treatment of edible cheese rind only.
- Note 494 For use in cheese mass and the surface treatment of sliced, cut, shredded and grated cheese products conforming to the Group Standard for Unripened Cheese including Fresh Cheese (CXS 221-2001): sorbic acid (INS 200), potassium sorbate (INS 202), calcium sorbate (INS 203).
- Note 495 Except for use in products conforming to the Standard for Cottage cheese (CXS 273-1968): phosphoric acid (INS338) as acidity regulators at 880 mg/kg as phosphorus, and sodium dihydrogen phosphate (INS 339(i)), disodium hydrogen phosphate (INS 339(ii)), trisodium phosphate (INS 339(iii)), potassium dihydrogen phosphate (INS 340(i)), dipotassium hydrogen phosphate (INS 340(ii)), tripotassium phosphate (INS 340(iii)), calcium dihydrogen phosphate (INS 341(i)), calcium hydrogen phosphate (INS 341(ii)), tricalcium phosphate (INS 341(iii)), ammonium dihydrogen phosphate (INS 342(i)), diammonium hydrogen phosphate (INS 342(ii)), magnesium hydrogen phosphate (INS343(ii)), trimagnesium phosphate (INS 343(iii)), disodium diphosphate (INS 450(i)), tetrasodium diphosphate (INS 450(iii)), tetrapotassium diphosphate (INS 450(v)), dicalcium diphosphate (INS 450(vi)), pentasodium triphosphate (INS 451(i)), pentapotassium triphosphate (INS 451(ii)), sodium polyphosphate (INS 452(i)), potassium polyphosphate (INS 452(ii)), calcium polyphosphate (INS 452(iv)), ammonium polyphosphate (INS 452(v)), as stabilizers at 1,300 mg/kg as phosphorus, in cheese mass only.
- Note 496 Except for use in products conforming to the Standard for Cream cheese (CXS 275-1973): phosphoric acid (INS338) as acidity regulators at 880 mg/kg as phosphorus, and sodium dihydrogen phosphate (INS 339(i)), disodium hydrogen phosphate (INS 339(ii)), trisodium phosphate (INS 339(iii)), potassium dihydrogen phosphate (INS 340(i)), dipotassium hydrogen phosphate (INS 340(ii)), tripotassium phosphate (INS 340(iii)), calcium dihydrogen phosphate (INS 341(i)), calcium hydrogen phosphate (INS 341(ii)), tricalcium phosphate (INS 341(iii)), ammonium dihydrogen phosphate (INS 342(i)), diammonium hydrogen phosphate (INS 342(ii)), magnesium hydrogen phosphate (INS343(ii)), trimagnesium phosphate (INS 343(iii)), disodium diphosphate (INS 450(i)), tetrasodium diphosphate (INS 450(iii)), tetrapotassium diphosphate (INS 450(v)), dicalcium diphosphate (INS 450(vi)), pentasodium triphosphate (INS 451(i)), pentapotassium triphosphate (INS 451(ii)), sodium polyphosphate (INS 452(i)), potassium polyphosphate (INS 452(ii)), calcium polyphosphate (INS 452(iv)), ammonium polyphosphate (INS 452(v)), as stabilizers at 4400 mg/kg as phosphorus, in cheese mass only.
- Note 497 Except for use in products conforming to the Standard for Cream cheese (CXS 275-1973) as an emulsifier in cheese mass only.
- Note 498 Only for use in the edible cheese rind in products conforming to the General Standard for Cheese (CXS 283-1978).
- Note 499 Except for use in products conforming to the Standard for Extra Hard Grating Cheese (CXS 278-1978): sorbic acid (INS 200), potassium sorbate (INS 202) and calcium sorbate (INS 203), at 1000 mg/kg as sorbic acid in the final product.
- Note 500 Except for use in products conforming to the General Standard for Cheese (CXS 283-1978) at 25 mg/kg for carotenes, beta-, synthetic (INS 160a(i)) and 35 mg/kg for both carotenal, beta-apo-8' (INS 160e) and carotenoic acid, ethyl ester, beta-apo-08'- (INS 160f) only, i.e. no provision for carotenes, beta-, *Blakeslea trispora* (INS 160a(iii)).
- Note 501 For use in the cheese mass at 3000 mg/kg, and for surface or rind treatment of sliced, cut, shredded or grated cheese only at 1000 mg/kg, for products conforming to the General Standard for Cheese (CXS 283-1978): sorbic acid (INS 200), potassium sorbate (INS 202) and calcium sorbate (INS 203), as sorbic acid.
- Note 502 Except for use in surface treatment of sliced, cut, shredded or grated cheese only for products conforming to the General Standard for Cheese (CXS 283-1978): silicon dioxide, amorphous (INS 551), calcium silicate (INS 552), magnesium silicate, synthetic (INS 553(i)), talc (INS 553(iii)) and potassium silicate (INS 560) as anticaking agents at 10,000 mg/kg, as silicon dioxide, singly or in combination.
- Note 503 Except for use in products conforming to the General Standard for Cheese (CXS 283-1978): propionic acid (INS 280), sodium propionate (INS 281) and calcium propionate (INS 282) at 3000 mg/kg as propionic acid.

- Note 504 Except for use in products conforming to the General Standard for Cheese (CXS 283-1978) at GMP.
- Note 505 Except for use in products conforming to the General Standard for Cheese (CXS 283-1978) at GMP for red marbled cheeses only.
- Note 506 Except for use in products conforming to the General Standard for Cheese (CXS 283-1978) at 50 mg/kg.
- Note 507 For use in products conforming to the Standard for Edible fats and Oils Not Covered by Individual Standards (CXS 19-1981).
- Note 508 For use in products conforming to the Standard for Edible Fats and Oils not Covered by Individual Standards (CXS 19-1981) for the purposes of natural colour lost in processing, or standardizing colour only.
- Note 509 Excluding virgin and cold pressed oils in products conforming to the Standard for Edible Fats and Oils not Covered by Individual Standards (CXS 19-1981).
- Note 510 Wafer paper only.
- Note 511 Excluding virgin and cold pressed oils in products conforming to the Standard for Edible Fats and Oils not Covered by Individual Standards (CXS 19-1981) and the Standard for Named Vegetable Oils (CXS 210-1999).
- Note 512 For use in products conforming to the Standard for Edible fats and oils not Covered by Individual Standards (CXS 19-1981) and the Standard for Named Animal Fats (CXS 211-1999) for the purposes of restoring natural colour lost in processing, or standardizing colour only.
- Note 513 Except for use in products conforming to the Standard for Edible Fats and Oils not Covered by Individual Standards (CXS 19-1981) at 300 mg/kg.
- Note 514 Except for use in products conforming to the Standard for Edible Fats and Oils not Covered by Individual Standards (CXS 19-1981): butylated hydroxyanisole (INS 320) at 175 mg/kg, butylated hydroxytoluene (INS 321) at 75 mg/kg, propyl gallate (INS 310) at 100 mg/kg, and tertiary butylhydroquinone (INS 319) at 120 mg/kg; as well, any combination of INS 320, INS 321, INS 310 and INS 319 at up to 200 mg/kg, provided the single use limits are not exceeded.
- Note 515 Except for use in products conforming to the Standard for Edible Fats and Oils not Covered by Individual Standards (CXS 19-1981) and the Standard for Named Vegetable Oils (CXS 210-1999): butylated hydroxyanisole (INS 320) at 175 mg/kg, butylated hydroxytoluene (INS 321) at 75 mg/kg, propyl gallate (INS 310) at 100 mg/kg, and tertiary butylhydroquinone (INS 319) at 120 mg/kg; as well, any combination of INS 320, INS 321, INS 310 and INS 319 at up to 200 mg/kg, provided the single use limits are not exceeded.
- Note 516 Except for use in products conforming to the Standard for Edible Fats and Oils not Covered by Individual Standards (CXS 19-1981) and the Standard for Named Animal Fats (CXS 211-1999): butylated hydroxyanisole (INS 320) at 175 mg/kg, butylated hydroxytoluene (INS 321) at 75 mg/kg, propyl gallate (INS 310) at 100 mg/kg, and tertiary butylhydroquinone (INS 319) at 120 mg/kg; as well, any combination of INS 320, INS 321, INS 310 and INS 319 at up to 200 mg/kg, provided the single use limits are not exceeded.
- Note 517 Except for use in products conforming to the Standard for Edible fats and oils not covered by individual standards (CXS 19-1981) at 25 mg/kg for the purposes of restoring natural colour lost in processing, or standardizing colour only.
- Note 518 Except for use in products conforming to the Standard for Edible fats and oils not covered by individual standards (CXS 19-1981) and the Standard for Named Animal Fats (CXS 211-1999) at 25 mg/kg for the purposes of restoring natural colour lost in processing, or standardizing colour only.
- Note 519 For use in products conforming to the Standard for Edible Fats and Oils not Covered by Individual Standards (CXS 19-1981) and the Standard for Named Vegetable Oils (CXS 210-1999) as an antioxidant only.
- Note 520 Except for use in products conforming to the Standard for Edible Fats and Oils not Covered by Individual Standards (CXS 19-1981), the Standard for Named Vegetable Oils (CXS 210-1999), singly or in combination: isopropyl citrates (INS 384) and citric and fatty acid esters of glycerol (INS 472c) at 100 mg/kg.
- 

Note	521	For use in products conforming to the Standard for Edible Fats and Oils not Covered by Individual Standards (CXS 19-1981) and the Standard for Named Animal Fats (CXS 211-1999), singly or in combination: isopropyl citrates (INS 384) and citric and fatty acid esters of glycerol (INS 472c) at 100 mg/kg.
Note	522	For use in products conforming to the Standard for Edible Fats and Oils not Covered by Individual Standards (CXS 19-1981) and Named Animal Fats (CXS 211-1999).
Note	523	For use in products conforming to the Standard for Edible Fats and Oils not Covered by Individual Standards (CXS 19-1981), as an antifoaming agent in oils for deep frying only.
Note	524	For use in products conforming to the Standard for Edible Fats and Oils not Covered by Individual Standards (CXS 19-1981) and the Standard for Named Vegetable Oils (CXS 210-1999), as an antifoaming agent in oils for deep frying only.
Note	525	For use in products conforming to the Standard for Edible Fats and Oils not Covered by Individual Standards (CXS 19-1981) and the Standard for Named Animal Fats (CXS 211-1999), as an antifoaming agent in oils for deep frying only.
Note	526	Except for use in products conforming to the Standards for Fish Oils (CXS 329-2017) at 2500 mg/kg.
Note	527	Except for use in products conforming to the Standards for Fish Oils (CXS 329-2017), singly or in combination at 6000 mg/kg.
Note	528	For use in products conforming to the Standard for Fat Spreads and Blended Spreads (CXS 256-2007).
Note	529	For use in products conforming to the Standard for Fat Spreads and Blended Spreads (CXS 256-2007); if benzoates and sorbates are used in combination, the combined use shall not exceed 2000 mg/kg of which the benzoic acid portion shall not exceed 1000 mg/kg.
Note	530	Except for use in products conforming to the Standard for Spreads and Blended Spreads (CXS 256-2007): phosphoric acid (INS 338), sodium dihydrogen phosphate (INS 339(i)), disodium hydrogen phosphate (INS 339(ii)), trisodium phosphate (INS 339(iii)), potassium dihydrogen phosphate (INS 340(i)), dipotassium hydrogen phosphate (INS 340(ii)), tripotassium phosphate (INS 340(iii)), calcium dihydrogen phosphate (INS 341(i)), calcium hydrogen phosphate (INS 341(ii)), tricalcium phosphate (INS 341(iii)), ammonium dihydrogen phosphate (INS 342(i)), diammonium hydrogen phosphate (INS 342(ii)), magnesium dihydrogen phosphate (INS 343(i)), magnesium hydrogen phosphate (INS 343(ii)), trimagnesium phosphate (INS 343(iii)), disodium diphosphate (INS 450(i)), trisodium diphosphate (INS 450(ii)), tetrasodium diphosphate (INS 450(iii)), tetrapotassium diphosphate (INS 450(iv)), dicalcium diphosphate (INS 450(v)), calcium dihydrogen diphosphate (INS 450(vi)), magnesium dihydrogen diphosphate (INS 450(vii)), pentasodium triphosphate (INS 451(i)), pentapotassium triphosphate (INS 451(ii)), sodium polyphosphate (INS 452(i)), potassium polyphosphate (INS 452(ii)), sodium calcium polyphosphate (INS 452(iii)), calcium polyphosphate (INS 452(iv)), ammonium polyphosphate (INS 452(v)), as acidity regulators at 1000 mg/kg as phosphorus.
Note	531	For use in products conforming to the Standard for Spreads and Blended Spreads (CXS 256-2007); for use in fat emulsions for frying or baking purpose only.
Note	532	For products conforming to the Standard for Black, White and Green Peppers (CXS 328-2017), only sulfur dioxide (INS 220) may be used and only in green peppers.
Note	533	Except for use at 100 mg/kg in liquid forms as sold to the consumer only.
Note	534	For herbs use is limited to herbs that have been ground or processed into powder only.
Note	535	Except for use in hard capsules and film coated tablets at 1800 mg/kg.
Note	536	For use as an emulsifier only.
Note	537	Except for use at 5000 mg/kg in products conforming to the Regional Standard for Chilli Sauce (CXS 306R-2011).
Note	538	For use in low oil content or refrigerated products only.
Note	539	For use in solid forms as sold to the consumer only.
Note	XS13	Excluding products conforming to the Standard for Preserved Tomatoes (CODEX STAN 13-1981).

Note	XS36	Excluding products conforming to the Standard for Quick Frozen Finfish, Uneviscerated and Eviscerated (CODEX STAN 36-1981).
Note	XS38	Excluding products conforming to the General Standard for Edible Fungi and Fungus Products (CODEX STAN 38-1981).
Note	XS57	Excluding products conforming to the Standard for Processed Tomato Concentrates (CODEX STAN 57-1981).
Note	XS66	Excluding products conforming to the Standard for Table Olives (CODEX STAN 66-1981).
Note	XS86	Excluding products conforming to the Standard for Cocoa Butter (CODEX STAN 86-1981).
Note	XS87	Excluding products conforming to the Standard for Chocolate and Chocolate Products (CODEX STAN 87-1981).
Note	XS88	Excluding products conforming to the Standard for Corned Beef (CODEX STAN 88-1981).
Note	XS89	Excluding products conforming to Standard for Luncheon Meat (CODEX STAN 89-1981).
Note	XS92	Excluding products conforming to the Standard for Quick Frozen Shrimps and Prawns (CODEX STAN 92-1981).
Note	XS95	Excluding products conforming to the Standard for Quick Frozen Lobsters (CODEX STAN 95-1981).
Note	XS96	Excluding products conforming to the Standard for Cooked Cured Ham (CODEX STAN 96-1981).
Note	XS97	Excluding products conforming to the Standard for Cooked Cured Pork Shoulder (CODEX STAN 97-1981).
Note	XS98	Excluding products conforming to the Standard for Cooked Cured Chopped Meat (CODEX STAN 98-1981).
Note	XS105	Excluding products conforming to the Standard for Cocoa Powders (Cocoas) and Dry Mixtures of Cocoa and Sugars (CODEX STAN 105-1981).
Note	XS115	Excluding products conforming to the Standard for Pickled Cucumbers (Cucumber Pickles) (CODEX STAN 115-1981).
Note	XS117	Excluding products conforming to the Codex Standard for Bouillons and Consommés (CODEX STAN 117-1981).
Note	XS141	Excluding products conforming to the Standard for Cocoa (Cacao) Mass (Cocoa/chocolate liquor) and Cocoa Cake (CODEX STAN 141-1983).
Note	XS145	Excluding products conforming to the Standard for Canned Chestnuts and Canned Chestnut Puree (CODEX STAN 145-1985).
Note	XS165	Excluding products conforming to the Standard for Quick Frozen Blocks of Fish Fillet, Minced Fish Flesh and Mixtures of Fillets and Minced Fish Flesh (CODEX STAN 165-1989).
Note	XS166	Excluding products conforming to the Standard for Quick Frozen Fish Sticks (Fish Fingers), Fish Portions and Fish Fillets – Breaded or in Batter (CODEX STAN 166-1989).
Note	XS189	Excluding products conforming to the Standard for Dried Shark Fins (CODEX STAN 189-1993).
Note	XS190	Excluding products conforming to the Standard for Quick Frozen Fish Fillets (CODEX STAN 190-1995).
Note	XS191	Excluding products conforming to the Standard for Quick Frozen Raw Squid (CODEX STAN 191-1995).
Note	XS208	Excluding products conforming to the Standard for Cheese in Brine (CODEX STAN 208-1999).
Note	XS222	Excluding products conforming to the Standard for Crackers from Marine and Freshwater Fish, Crustaceans and Molluscan Shellfish (CODEX STAN 222-2001).
Note	XS236	Excluding products conforming to the Standard for Boiled Dried Salted Anchovies (CODEX STAN 236-2003).
Note	XS240	Excluding products conforming to the Standard for Aqueous Coconut Products (CODEX STAN 240-2003).

Note	XS243	Excluding products conforming to the Standard for Fermented Milks (CODEX STAN 243-2003).
Note	XS250	Excluding products conforming to the Standard for a Blend of Evaporated Skimmed Milk and Vegetable Fat (CODEX STAN 250-2006).
Note	XS251	Excluding products conforming to the Standard for a Blend of Skimmed Milk and Vegetable Fat in Powdered Form (CODEX STAN 251-2006).
Note	XS252	Excluding products conforming to the Standard for a Blend of Sweetened Condensed Skimmed Milk and Vegetable Fat (CODEX STAN 252-2006).
Note	XS253	Excluding products conforming to the Standard for Dairy Fat Spreads (CODEX STAN 253-2006).
Note	XS257R	Excluding products conforming to the Codex Regional Standard for Canned Humus with Tehena (CODEX STAN 257R-2007).
Note	XS259R	Excluding products conforming to the Codex Regional Standard for Tehena (CODEX STAN 259R-2007).
Note	XS260	Excluding products conforming to the Standard for Pickled Fruits and Vegetables (CODEX STAN 260-2007).
Note	XS262	Excluding products conforming to the Standard for Mozzarella (CODEX STAN 262-2007).
Note	XS292	Excluding products conforming to the Standard for Live and Raw Bivalve Molluscs (CODEX STAN 292-2008).
Note	XS297	Excluding products conforming to the Standard for Certain Canned Vegetables (CODEX STAN 297-2009).
Note	XS309R	Excluding products conforming to the Codex Regional Standard for Halawa Tehenia (CODEX STAN 309R-211).
Note	XS311	Excluding products conforming to the Standard for Smoked Fish, Smoked-flavoured Fish and Smoke-dried Fish (CODEX STAN 311-2013).
Note	XS312	Excluding products conforming to the Standard for Live Abalone and for Raw Fresh Chilled or Frozen Abalone for Direct Consumption or for Further Processing (CODEX STAN 312-2013).
Note	XS314R	Excluding products conforming to the Standard for Date Paste (CODEX STAN 314R-2013).
Note	XS315	Excluding products conforming to the Standard for Fresh and Quick Frozen Raw Scallop Products (CODEX STAN 315-2014).
Note	XS67	Excluding products conforming to the Standard for Raisins (CODEX STAN 67-1981).
Note	XS130	Excluding products conforming to the Standard for Dried Apricots (CODEX STAN 130-1981).
Note	XS160	Excluding products conforming to the Standard for Mango Chutney (CODEX STAN 160-1987).
Note	XS211	Excluding products conforming to the Standard for Named Animal Fat (CODEX STAN 211- 1999).
Note	XS296	Excluding products conforming to the Standard for Jams, Jellies and Marmalades (CODEX STAN 296-2009).
Note	XS73	Excluding products conforming to the Standard for Canned Baby Foods (CODEX STAN 73- 1981).
Note	XS167	Excluding products conforming to the Standard for Salted Fish and Dried Salted Fish of the Gadidae Family of Fishes (CODEX STAN 167-1989).
Note	XS244	Excluding products conforming to the Standard for Salted Atlantic Herring and Salted Sprat (CODEX STAN 244-2004).
Note	XS291	Excluding products conforming to the Standard for Sturgeon Caviar (CODEX STAN 291-2010).
Note	XS302	Excluding products conforming to the Standard for Fish Sauce (CODEX STAN 302-2011).
Note	XS306R	Excluding products conforming to the Standard for Chilli Sauce (Regional Standard) (CODEX STAN 306R-2011).
Note	XS326	Excluding products conforming to the Standard for Black, White and Green Peppers (CODEX STAN 326-2017).
Note	XS327	Excluding products conforming to the Standard for Cumin (CODEX STAN 327-2017).





Note	XS328	Excluding products conforming to the Standard for Dried Thyme (CODEX STAN 328-2017).
Note	XS319	Excluding products conforming to the Standard for Certain Canned Fruits (CODEX STAN 319-2015).
Note	XS33	Excluding products conforming to the Standard for Olive Oils and Olive Pomace Oils (CODEX STAN 33-1981).
Note	XS94	Excluding products conforming to the Standard for Canned Sardines and Sardine-Type Products (CODEX STAN 94-1981).
Note	XS3	Excluding products conforming to the Standard for Canned Salmon (CODEX STAN 3-1981).
Note	XS37	Excluding products conforming to the Standard for Canned Shrimps or Prawns (CODEX STAN 37-1991).
Note	XS70	Excluding products conforming to the Standard for Canned Tuna and Bonito (70-1981).
Note	XS90	Excluding products conforming to the Standard for Canned Crab Meat (CODEX STAN 90-1981).
Note	XS119	Excluding products conforming to the Standard for Canned Finfish (CODEX STAN 119-1981).
Note	XS263	Excluding products conforming to the Standard for Cheddar (CXS 263-1966).
Note	XS264	Excluding products conforming to the Standard for Danbo (CXS 264-1966).
Note	XS265	Excluding products conforming to the Standard for Edam (CXS 265-1966).
Note	XS266	Excluding products conforming to the Standard for Gouda (CXS 266-1966).
Note	XS267	Excluding products conforming to the Standard for Havarti (CXS 267-1966).
Note	XS268	Excluding products conforming to the Standard for Samsø (CXS 268-1966).
Note	XS269	Excluding products conforming to the Standard for Emmentaler (CXS 269-1967).
Note	XS270	Excluding products conforming to the Standard for Tilsiter (CXS 270-1968).
Note	XS271	Excluding products conforming to the Standard for Saint-Paulin (CXS 271-1968).
Note	XS272	Excluding products conforming to the Standard for Provolone (CXS 272-1968).
Note	XS274	Excluding products conforming to the Standard for Coulommiers (CXS 274-1969).
Note	XS276	Excluding products conforming to the Standard for Camembert (CXS 276-1973).
Note	XS277	Excluding products conforming to the Standard for Brie (CXS 277-1973).
Note	XS152	Excluding products conforming to the Standard for Wheat Flour (CXS 152-1985).
Note	XS202	Excluding products conforming to the Standard for Couscous (CXS 202-1995).
Note	XS249	Excluding products conforming to the Standard for Instant Noodles (CXS 249-2006).
Note	XS175	Excluding products conforming to the Standard for Soy Protein Products (CXS 175-1989).
Note	XS118	Excluding products conforming to the Standard for Foods for Special Dietary Use for Persons Intolerant to Gluten (CXS 118-1979).
Note	XS151	Excluding products conforming to the Standard for Gari (CXS 151-1985).
Note	XS181	Excluding products conforming to the Standard for Formula Foods for Use in Weight Control Diets (CXS 181-1991).
Note	XS203	Excluding products conforming to the Standard for Formula Foods for Use in Very Low Energy Diets for Weight Reduction (CXS 203-1995).
Note	XS210	Excluding products conforming to the Standard for Named Vegetable Oils (CXS 210-1999).
Note	XS221	Excluding products conforming to the Group Standard for Unripened Cheese including Fresh Cheese (CXS 221-2001).
Note	XS223	Excluding products conforming to the Standard for Kimchi (CXS 223-2001).
Note	XS256	Excluding products conforming to the Standard for Fat Spreads and Blended Spreads (CXS 256-2007).
Note	XS273	Excluding products conforming to the Standard for Cottage Cheese (CXS 273-1968).
Note	XS275	Excluding products conforming to the Standard for Cream Cheese (CXS 275-1973).
Note	XS278	Excluding products conforming to the Standard for Extra Hard Grating Cheese (CXS 278-1978).
Note	XS279	Excluding products conforming to the Standard for Butter (CXS 279-1971).

XS283	Excluding products conforming to the General Standard for Cheese (CXS 283-1978).
XS294R	Excluding products conforming to the Regional Standard for Gochujang (CXS 294R-2009).
XS325R	Excluding products conforming to the Regional Standard for Unrefined Shea Butter (CXS 325R-2017).
XS329	Excluding products conforming to the Standard for Fish Oils (CXS 329-2017).
XS19	Excluding products conforming to the Standard for Edible Fats and Oils not covered by Individual Standards (CXS 19-1981).
XS207	Excluding products conforming to the Standard for Standard for Milk Powders and Cream Powder (CXS 207-1999)
XS290	Excluding products conforming to the Standard for Standard for Edible Casein Products (CXS 290-1995).
XS308R	Excluding products conforming to the Regional Standard for Harissa (Red Hot Pepper Paste) (CXS 308R-2011).
XS321	Excluding products conforming to the Standard for Ginseng Products (CXS 321- 2015).
XS332R	Excluding products conforming to the Regional Standard for Doogh (CXS 332R- 2018).

**Explanation to use of NOTES:**

**A reference to Codex commodity standards have been made in above notes. In case there is no such commodity standard issued by the Government of Bangladesh, then a reference will be made to the Codex Commodity standard referred in the note.**

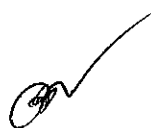


## SCHEDULE IV

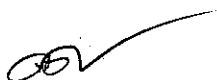
### GMP TABLE

**Additives Permitted for Use in Food in General in Accordance with  
GMP unless otherwise specified**

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



INS No	Additive	Functional Class
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(i)	alpha-Amylase from <i>Aspergillus oryzae</i> var.	Flour treatment agent
1100(iv)	alpha-Amylase from <i>Bacillus megaterium</i> expressed in <i>Bacillus subtilis</i>	Flour treatment agent
1100(ii)	alpha-Amylase from <i>Bacillus stearothermophilus</i>	Flour treatment agent
1100(v)	alpha-Amylase from <i>Bacillus stearothermophilus</i> expressed in <i>Bacillus subtilis</i>	Flour treatment agent
1100(iii)	alpha-Amylase from <i>Bacillus subtilis</i>	Flour treatment agent
403	Ammonium alginate	Bulking agent, Carrier, Emulsifier, Foaming agent, Gelling agent, Glazing agent, Humectant, Sequestrant, Stabilizer, Thickener
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
300	Ascorbic acid, L-	Acidity regulator, Antioxidant, Flour treatment agent, Sequestrant
162	Beet red	Colour



INS No	Additive	Functional Class
1403	Bleached starch	Emulsifier, Stabilizer, Thickener
1101(iii)	Bromelain	Flavour enhancer, Flour treatment agent, Stabilizer
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, Firming agent, Flour treatment agent, 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, Emulsifying salt, Firming agent, Flour treatment agent, Thickener
352(ii)	Calcium malate, D, L-	Acidity regulator



INS No	Additive	Functional Class
529	Calcium oxide	Acidity regulator, Flour treatment agent
282	Calcium propionate	Preservative
552	Calcium silicate	Anticaking agent
516	Calcium sulfate	Acidity regulator, Firming agent, Flour treatment agent, Sequestrant, Stabilizer
150a	Caramel I – plain caramel	Colour
1100(vi)	Carbohydrase from <i>Bacillus licheniformis</i>	Flour treatment agent
290	Carbon dioxide	Carbonating agent, Foaming agent, Packaging gas, Preservative, Propellant
410	Carob bean gum	Emulsifier, Stabilizer, Thickener
407	Carrageenan	Bulking agent, Carrier, Emulsifier, Gelling agent, Glazing agent, Humectant, Stabilizer, Thickener
427	Cassia gum	Emulsifier, Gelling agent, Stabilizer, Thickener
140	Chlorophylls	Colour
330	Citric acid	Acidity regulator, Antioxidant, Colour retention agent, Sequestrant



INS No	Additive	Functional Class
472c	Citric and fatty acid esters of glycerol	Antioxidant, Emulsifier, Flour treatment agent, Sequestrant, Stabilizer
468	Cross-linked sodium carboxymethyl cellulose (Cross-linked-cellulose gum)	Stabilizer, Thickener
424	Curdlan	Firming agent, Gelling agent, Stabilizer, Thickener
457	Cyclodextrin, alpha-	Stabilizer, Thickener
458	Cyclodextrin, gamma-	Stabilizer, Thickener
1504(i)	Cyclotetraglucose	Carrier
1504(ii)	Cyclotetraglucose syrup	Carrier
1400	Dextrins, roasted starch	Carrier, 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



INS No	Additive	Functional Class
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
419	Gum ghatti	Carrier, Emulsifier, Stabilizer, Thickener
507	Hydrochloric acid	Acidity regulator
463	Hydroxypropyl cellulose	Emulsifier, Foaming agent, Glazing agent, Stabilizer, Thickener
1442	Hydroxypropyl distarch phosphate	Anticaking agent, Emulsifier, Stabilizer, Thickener
464	Hydroxypropyl methyl cellulose	Bulking agent, Emulsifier, Glazing agent, Stabilizer, Thickener
1440	Hydroxypropyl starch	Emulsifier, Stabilizer, Thickener



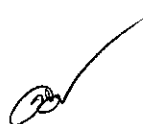


INS No	Additive	Functional Class
630	Inosinic acid, 5'-	Flavour enhancer
953	Isomalt (Hydrogenated isomaltulose)	Anticaking agent, Bulking agent, Flavour enhancer, Glazing agent, Stabilizer, Sweetener, Thickener
416	Karaya gum	Emulsifier, Stabilizer, Thickener
425	Konjac flour	Carrier, Emulsifier, Gelling 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, Flour treatment agent
322(ii)	Lecithin, partially hydrolysed	Antioxidant, Emulsifier
1104	Lipases	Flavour enhancer
161b(iii)	Lutein esters from Tagetes erecta	Colour
161b(i)	Lutein from Tagetes erecta	Colour
160d(iii)	Lycopene, Blakeslea trispora	Colour
160d(i)	Lycopene, synthetic	Colour
160d(ii)	Lycopene, tomato	Colour

INS No	Additive	Functional Class
504(i)	Magnesium carbonate	Acidity regulator, Anticaking agent, Colour retention agent, Flour treatment 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	Acidity regulator, Anticaking agent
553(i)	Magnesium silicate, synthetic	Anticaking agent
470(iii)	Magnesium stearate	Anticaking agent, Emulsifier, Thickener
518	Magnesium sulfate	Firming agent, Flavour enhancer
296	Malic acid, DL-	Acidity regulator, Sequestrant
965(i)	Maltitol	Bulking agent, Emulsifier, 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
1205	Methacrylate copolymer, basic (BMC)	Carrier, Glazing agent



INS No	Additive	Functional Class
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, Glazing agent, Stabilizer
624	Monoammonium L-glutamate	Flavour enhancer
622	Monopotassium L-glutamate	Flavour enhancer
621	Monosodium L-glutamate	Flavour enhancer
1410	Monostarch phosphate	Emulsifier, Stabilizer, Thickener
941	Nitrogen	Foaming agent, Packaging gas, Propellant
942	Nitrous oxide	Antioxidant, Foaming agent, Packaging gas, Propellant
423	Octenyl succinic acid (OSA) modified gum arabic	Emulsifier
1404	Oxidized starch	Emulsifier, Stabilizer, Thickener
1101(ii)	Papain	Flavour enhancer



INS No	Additive	Functional Class
440	Pectins	Emulsifier, Gelling agent, Glazing 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(i)	Potassium acetate	Acidity regulator, Preservative
402	Potassium alginate	Bulking agent, Carrier, Emulsifier, Foaming agent, Gelling agent, Glazing agent, Humectant, Sequestrant, Stabilizer, Thickener
501(i)	Potassium carbonate	Acidity regulator, Stabilizer
508	Potassium chloride	Firming agent, Flavour enhancer, Stabilizer, Thickener
332(i)	Potassium dihydrogen citrate	Acidity regulator, Emulsifying salt, Sequestrant, Stabilizer
577	Potassium gluconate	Acidity regulator, Sequestrant



INS No	Additive	Functional Class
501(ii)	Potassium hydrogen carbonate	Acidity regulator, Raising agent, Stabilizer
525	Potassium hydroxide	Acidity regulator
326	Potassium lactate	Acidity regulator, Antioxidant, Emulsifier, Humectant
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)	Bulking agent, Carrier, Emulsifier, Gelling agent, Glazing agent, Humectant, Stabilizer, Thickener
280	Propionic acid	Preservative
1101(i)	Protease from <i>Aspergillus oryzae</i> var.	Flavour enhancer, Flour treatment agent, Stabilizer
1204	Pullulan	Glazing agent, Thickener
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, Antifoaming agent, Carrier

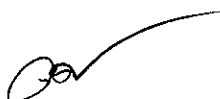
INS No	Additive	Functional Class
262(i)	Sodium acetate	Acidity regulator, Preservative, Sequestrant
401	Sodium alginate	Bulking agent, Carrier, Emulsifier, Foaming agent, Gelling agent, Glazing agent, Humectant, Sequestrant, Stabilizer, Thickener
301	Sodium ascorbate	Antioxidant, Flour treatment agent
500(i)	Sodium carbonate	Acidity regulator, Anticaking agent, Emulsifying salt, Raising agent, Stabilizer, Thickener
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, Emulsifying salt, Sequestrant, Stabilizer
350(ii)	Sodium DL-malate	Acidity regulator, Humectant
316	Sodium erythorbate (Sodium isoascorbate)	Antioxidant
365	Sodium fumarates	Acidity regulator
576	Sodium gluconate	Sequestrant, Stabilizer, Thickener



INS No	Additive	Functional Class
500(ii)	Sodium hydrogen carbonate	Acidity regulator, Anticaking agent, Raising agent, Stabilizer, Thickener
350(i)	Sodium hydrogen DL-malate	Acidity regulator, Humectant
514(ii)	Sodium hydrogen sulfate	Acidity regulator
524	Sodium hydroxide	Acidity regulator
325	Sodium lactate	Acidity regulator, Antioxidant, Bulking agent, Emulsifier, Emulsifying salt, 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
437	Tamarind seed polysaccharide	Emulsifying salt, Gelling agent, Stabilizer, Thickener



INS No	Additive	Functional Class
417	Tara gum	Gelling agent, Stabilizer, Thickener
957	Thaumatococin	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, Antioxidant, Emulsifying salt, Firming agent, Sequestrant, Stabilizer
332(ii)	Tripotassium citrate	Acidity regulator, Antioxidant, Emulsifying salt, Sequestrant, Stabilizer
331(iii)	Trisodium citrate	Acidity regulator, Emulsifier, Emulsifying salt, Sequestrant, Stabilizer
415	Xanthan gum	Emulsifier, Foaming agent, Stabilizer, Thickener
967	Xylitol	Emulsifier, Humectant, Stabilizer, Sweetener, Thickener
161h(i)	Zeaxanthin, synthetic	Colour





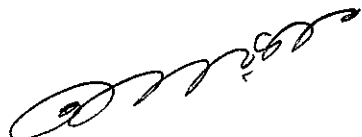
## ANNEX TO GMP TABLE <sup>1</sup>

Food Categories or Individual Food Items Excluded from the General Conditions of Schedule IV.

The use of additives listed in Schedule IV in the following foods/ food categories is governed by the provisions in SCHEDULE II.

- 01.1.1 Fluid milk (plain)
- 01.1.2 Other fluid milk (plain)
- 01.1.3 Fluid buttermilk (plain)
- 1.2 Fermented and renneted milk products (plain)<sup>1</sup>
- 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
- 2.1 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
- 6.1 Whole, broken or flaked grain, including rice
- 6.2 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
- 8.1 Fresh meat, poultry, and game
- 9.1 Fresh fish and fish products, including molluscs, crustaceans and echinoderms
- 9.2 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 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 (EXCLUDING SPICES)
- 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
- 14.2.3 Grape wines

<sup>1</sup>Acidity regulators, packaging gases, stabilizers and thickeners listed in Schedule IV are acceptable for use in fermented milks, heat treated after fermentation, as defined in the Food Safety (Milk and milk products) Regulation 2023 that correspond to food category 01.2.1.2 “Fermented milks (plain), heat treated after fermentation”.



By order of the Bangladesh Food Safety Authority

**Md. Abdul Kayowm Sarkar**  
Chairman