### CODEX GENERAL STANDARD FOR FOOD ADDITIVES

***CODEX STAN 192-1995***

### PREAMBLE

1. **SCOPE**
   1. **FOOD ADDITIVES INCLUDED IN THIS STANDARD**

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

* 1. **FOODS IN WHICH ADDITIVES MAY BE USED**

This Standard sets forth the conditions under which food additives may be used in all foods, whether or not they have previously been standardized by Codex. The use of additives in foods standardized by Codex is subject to the conditions of use established by the Codex commodity standards and this standard. The General Standard for Food Additives (GSFA) should be the single authoritative reference point for food additives. Codex commodity committees have the responsibility and expertise to appraise and justify the technological need for the use of additives in foods subject to a commodity standard. The information given by the commodity committees may also be taken into account by the Codex Committee on Food Additives (CCFA) when considering food additive provisions in similar non-standardized foods. When a food is not covered by a commodity committee, CCFA will appraise the technological need.

* 1. **FOODS IN WHICH ADDITIVES MAY NOT BE USED**

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

* 1. **MAXIMUM USE LEVELS FOR FOOD ADDITIVES**

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

The food additives covered by this Standard and their maximum use levels are based in part on the food additive provisions of previously established Codex commodity standards, or upon the request of governments after subjecting the requested maximum use levels to an appropriate method for verifying the compatibility of a proposed maximum level with the ADI.

Annex A of this Standard may be used as a first step in this regard. The evaluation of actual food consumption data is also encouraged.

1 Notwithstanding the provisions of this Section of the General Standard, the lack of reference to a particular additive or to a particular use of an additive in a food in the General Standard as currently drafted, does not imply that the additive is unsafe or unsuitable for use in food. The Commission shall review the necessity for maintaining this footnote on a regular basis, with a view to its deletion once the General Standard is substantially complete.

2 For the purpose of this standard “determined, on the basis of other criteria, to be safe” means that the use of a food additive does not pose a safety concern under conditions of use described by JECFA as being of no toxicological concern (e.g. use levels defined circumstances).

3 A data base of food additive specifications with their current ADI status, the year of their most recent JECFA evaluation, their assigned INS numbers, etc., are available in English at the JECFA website at FAO

<http://www.fao.org/ag/agn/jecfa-additives/search.html?lang=en>. The database has a query page and background information in English, French, Spanish, Arabic and Chinese. The reports of JECFA are available at the JECFA website at WHO <http://www.who.int/ipcs/food/jecfa/en/>

Adopted in 1995. Revision 1997, 1999, 2001, 2003, 2004, 2005, 2006, 2007, 2008, 2009.

### DEFINITIONS

1. ***Food additive*** means any substance not normally consumed as a food by itself and not normally used as a typical ingredient of the food, whether or not it has nutritive value, the intentional addition of which to food for a technological (including organoleptic) purpose in the manufacture, processing, preparation, treatment, packing, packaging, transport or holding of such food results, or may be reasonably expected to result (directly or indirectly), in it or its by- products 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.4
2. ***Acceptable Daily Intake (ADI)*** is an estimate by JECFA of the amount of a food additive, expressed on a body weight basis that can be ingested daily over a lifetime without appreciable health risk.5
3. ***Acceptable Daily Intake "Not Specified" (NS)****6* is a term applicable to a food substance of very low toxicity for which, on the basis of the available data (chemical, biochemical, toxicological, and other), the total dietary intake of the substance, arising from its use at the levels necessary to achieve the desired effect and from its acceptable background levels in food, does not, in the opinion of JECFA, represent a hazard to health.

For the above reason, and for reasons stated in individual JECFA evaluations, establishment of an acceptable daily intake expressed in numerical form is not deemed necessary by JECFA. An additive meeting the above criterion must be used within the bounds of good manufacturing practice as defined in section 3.3 below.

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

The maximum use level will 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, taking into account the type of raw material, food processing and post-manufacture storage, transport and handling by distributors, retailers, and consumers.

### GENERAL PRINCIPLES FOR THE USE OF FOOD ADDITIVES

The use of food additives in conformance with this Standard requires adherence to all the principles set forth in Sections 3.1 – 3.4.

* 1. **FOOD ADDITIVE SAFETY**
     1. Only those food additives shall be endorsed and included in this Standard that, so far as can be judged on the evidence presently available from JECFA, present no appreciable health risk to consumers at the use levels proposed.

4 Codex Alimentarius Procedural Manual.

5 Principles for the Safety Assessment of Food Additives and Contaminants in Food, World Health Organization, (WHO Environmental Health Criteria, No. 70), p. 111 (1987). For the purposes of this Standard, the phrase

“without appreciable health risk” means that there is a reasonable certainty of no harm to consumers if an additive is used at levels that do not exceed those in this Standard. The provisions of this Standard do not sanction the use of an additive in a manner that would adversely affect consumer health.

6 For purposes of this Standard, the phrase acceptable daily intake (ADI) “not limited” (NL) has the same meaning as ADI

“not specified”. The phrase “acceptable ADI” refers to an evaluation by JECFA, which established safety on the basis of an acceptable level of treatment of food, limited numerically or by GMP, rather than on a toxicologically established ADI.

* + 1. The inclusion of a food additive in this Standard shall have taken into account any ADI, or equivalent safety assessment established for the additive by JECFA and its probable daily intake7 from all food sources. Where the food additive is to be used in foods eaten by special groups of consumers (e.g., diabetics, those on special medical diets, sick individuals on formulated liquid diets), account shall be taken of the probable daily intake of the food additive by those consumers.
    2. The quantity of an additive added to food is at or below the maximum use level and is the lowest level necessary to achieve the intended technical effect. The maximum use level may be based on the application of the procedures of Annex A, the intake assessment of Codex members or upon a request by the CCFA to JECFA for an independent evaluation of national intake assessments.
  1. **JUSTIFICATION FOR THE USE OF ADDITIVES**

The use of food additives is justified only when such use has an advantage, does not present an appreciable health risk to consumers, does not mislead the consumer, and serves one or more of the technological functions set out by Codex and 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:

* + 1. 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;
    2. to provide necessary ingredients or constituents for foods manufactured for groups of consumers having special dietary needs;
    3. 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;
    4. 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.
  1. **GOOD MANUFACTURING PRACTICE (GMP)8**

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

* + 1. the quantity of the additive added to food shall be limited to the lowest possible level necessary to accomplish its desired effect;
    2. 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,
    3. the additive is of appropriate food grade quality and is prepared and handled in the same way as a food ingredient.

7 Codex members may provide the CCFA with intake information that may be used by the Committee in establishing maximum use levels. Additionally, the JECFA, at the request of the CCFA, will evaluate intakes of additives based on intake assessments submitted by Codex members responding to a call for data. The CCFA will consider the JECFA evaluations when establishing the maximum use levels for additives.

8 For additional information, see the Codex Alimentarius Commission Procedural Manual. Relations Between Commodity Committees and General Committees- Food Additives and Contaminants.

* 1. **SPECIFICATIONS FOR THE IDENTITY AND PURITY OF FOOD ADDITIVES**

Food additives used in accordance with this Standard should be of appropriate food grade quality and should at all times conform with the applicable Specifications of Identity and Purity recommended by the Codex Alimentarius Commission9 or, in the absence of such specifications, with appropriate specifications developed by responsible national or international bodies. In terms of safety, food grade quality is achieved by conformance of additives to their specifications as a whole (not merely with individual criteria) and through their production, storage, transport, and handling in accordance with GMP.

### CARRY-OVER OF FOOD ADDITIVES INTO FOODS

* 1. **CONDITIONS APPLYING TO CARRY-OVER OF FOOD ADDITIVES**

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:

* + 1. The additive is acceptable for use in the raw materials or other ingredients (including food additives) according to this Standard;
    2. The amount of the additive in the raw materials or other ingredients (including food additives) does not exceed the maximum use level specified in this Standard;
    3. The food into which the additive is carried over does not contain the additive in greater quantity than would be introduced by the use of raw materials, or ingredients under proper technological conditions or manufacturing practice, consistent with the provisions of this standard.

An additive may be used in a raw material or other ingredient if the raw material or ingredient is used exclusively in the preparation of a food that is in conformity with the provisions of this standard.

* 1. **FOODS FOR WHICH THE CARRY-OVER OF FOOD ADDITIVES IS UNACCEPTABLE**

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

1. 13.1 - Infant formulae, follow-up formulae, and formulae for special medical purposes for infants.
2. 13.2 - Complementary foods for infants and young children.

### FOOD CATEGORY SYSTEM10

The food category system is a tool for assigning food additive uses in this Standard. The food category system applies to all foodstuffs.

The food category descriptors are not to be legal product designations nor are they intended for labelling purposes.

The food category system is based on the following principles:

1. The food category system is hierarchical, meaning that when an additive is recognized for use in a general category, it is recognized for use in all its sub-categories, unless otherwise stated. Similarly, when an additive is recognized for use in a sub-category, its use is recognized in any further sub-categories or individual foodstuffs mentioned in a sub-category.

9 An index (CAC/MISC 6) of all specifications adopted by the Codex Alimentarius Commission, as well as the year of adoption, is available at the Codex website (http://www.codexalimentarius.net). These specifications, prepared by the JECFA, are also being published in 2006 in the “ Combined Compendium of Food Additive Specifications,” FAO JECFA Monographs No. 1, which consists of four volumes and in subsequent JECFA Monographs. The specifications are also available at the JECFA website ([http://www.fao.org/ag/agn/jecfa-additives/search.html?lang=en).](http://www.fao.org/ag/agn/jecfa-additives/search.html?lang=en)) Although specifications for flavouring agents are not included in the printed compendium, with the exception of those few which have an additional non- flavour technological function, they are included in an online searchable database at the JECFA website at FAO. [http://apps3.fao.org/jecfa/flav\_agents/flavag-q.jsp?language=en.](http://apps3.fao.org/jecfa/flav_agents/flavag-q.jsp?language=en)

10 Annex B to this Standard.

1. The food category system is based on product descriptors of foodstuffs as marketed, unless otherwise stated.
2. 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.
3. The food category system is used to simplify the reporting of food additive uses for assembling and constructing this Standard.

### DESCRIPTION OF THE STANDARD

This Standard consists of three main components: a） Preamble

1. Annexes
   1. Annex A is a guideline for considering maximum use levels for additives with numerical JECFA ADIs.
   2. Annex B is a listing of the food category system used to develop and organize Tables 1, 2, and 3 of the standard. Descriptors for each food category and sub-category are also provided.
   3. Annex C is a cross-reference of the food category system and Codex commodity standards.
2. Food Additive Provisions
   1. Table 1 specifies, for each food additive or food additive group (in alphabetical order) with a numerical JECFA ADI, the food categories (or foods) in which the additive is recognized for use, the maximum use levels for each food or food category, and its technological function. Table 1 also includes the uses of those additives with non- numerical ADIs for which a maximum use level is specified.
   2. Table 2 contains the same information as Table 1, but the information is arranged by food category number.
   3. Table 3 lists additives with Not Specified or Not Limited JECFA ADIs that are acceptable for use in foods in general when used at *quantum satis* levels and in accordance with the principles of good manufacturing practice described in Section 3.3 of this preamble.

The Annex to Table 3 lists food categories and individual food items excluded from the general conditions of Table 3. The provisions in Tables 1 and 2 govern the use of additives in the food categories listed in the Annex to Table 3.

Unless otherwise specified, maximum use levels for additives in Tables 1 and 2 are set on the final product as consumed.

Tables 1, 2, and 3 do not include references to the use of substances as processing aids.11

11 Processing Aid means any substance or material, not including apparatus or utensils, and not consumed as a food ingredient by itself, intentionally used in the processing of raw materials, foods or its ingredients to fulfill a certain technological purpose during treatment or processing and which may result in the non-intentional but unavoidable presence of residues or derivatives in the final product: Codex Alimentarius Commission Procedural Manual.

### ANNEX A

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

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

### FOOD ADDITIVES - BASIC PRINCIPLES FOR CALCULATION OF USE LEVELS

***Guideline 1***

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

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

***Guideline 2***

**FOOD ADDITIVES WITH AN ADI OF “NOT SPECIFIED”**

When an additive has been allocated an ADI "not specified"12 it could in principle, be allowed for use in foods in general with no limitation other than in accordance with Good Manufacturing Practices (GMP). It should, however, be born in mind that ADI not specified does not mean that unlimited intake is acceptable. The term is used by JECFA in case where "on the basis of the available data (chemical, biochemical, toxicological, and other) the total daily intake of the substance arising from its use at the levels necessary to achieve the desired effect and from its acceptable background in food does not, in the opinion of the Committee, represent a hazard to health"1

If, therefore, a substance is used in larger amounts and/or in a wider range of foods than originally envisaged by JECFA it may be necessary to consult JECFA to ensure that the new uses fall within the evaluation. For example a substance may have been evaluated as a humectant without including a later use as a bulk sweetener, which could give considerable higher intake.

***Guideline 3***

**FOOD ADDITIVES EVALUATED AS “ACCEPTABLE” FOR CERTAIN PURPOSES**

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

12 *Principles for the Safety Assessment of Food Additives and Contaminants in Food.* Geneva, World Health Organization, 1987 (Environmental Health Criteria, No. 70), p.83.

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

***Guideline 4***

**FRACTIONS OF THE ADI TO BE USED FOR SOLID FOOD AND BEVERAGES, RESPECTIVELY**

If an additive is proposed for use in both solid food and in beverages the full ADI cannot be used for both for uses in solid food and uses in beverages. It is therefore necessary to allocate a fraction of the ADI to each of the applications. As a first approach, it may be appropriate to assume that one-half of the ADI is allocated to each solid and liquid foods. However, in special cases other fractions may be more appropriate as long as the sum of the fractions does not exceed the figure for the ADI (e.g. FS=1/4 and FB=3/4 ; FS=1/6 and FB=5/6), where **FS** is the fraction for use in solid food and **FB** is the fraction for use in beverages). If the additive is used only in solid food, then FS =1 and FB=0 and if the additive is used only in beverages, then FS=0 and FB=1.

### III(a) FOOD ADDITIVE USES IN SOLID FOOD (FS)

***Guideline 5***

**USE LEVELS BELOW FS X ADI X 40**

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

***Guideline 6***

**USE LEVELS BELOW FS X ADI X 80**

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

***Guideline 7***

**USE LEVELS BELOW FS X ADI X 160**

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

***Guideline 8***

**USE LEVELS BELOW FS X ADI X 320**

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

***Guideline 9***

**USE LEVELS ABOVE FS X ADI X 320**

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

### III(b) FOOD ADDITIVE USES IN BEVERAGES (FL)

***Guideline 10***

**USE LEVELS BELOW FL X ADI X 10**

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

***Guideline 11***

**USE LEVELS BELOW FL X ADI X 20**

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

***Guideline 12***

**USE LEVELS BELOW FS X ADI X 40**

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

***Guideline 13***

**USE LEVELS BELOW FL X ADI X 80**

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

***Guideline 14***

**USE LEVELS ABOVE FL X ADI X 80**

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

### ANNEX B

**FOOD CATEGORY SYSTEM**

**PART I: Food Category System**

* 1. Dairy products and analogues, excluding products of food category 02.0
  2. Milk and dairy-based drinks
     1. Milk and buttermilk (plain)
        1. Milk (plain)
        2. Buttermilk (plain)
     2. Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)
  3. Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks)
     1. Fermented milks (plain)
        1. Fermented milks (plain), not heat-treated after fermentation
        2. Fermented milks (plain), heat-treated after fermentation
     2. Renneted milk (plain)
  4. Condensed milk and analogues (plain)
     1. Condensed milk (plain)
     2. Beverage whiteners
  5. Cream (plain) and the like
     1. Pasteurized cream (plain)
     2. Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)
     3. Clotted cream (plain)
     4. Cream analogues
  6. Milk powder and cream powder and powder analogues (plain)
     1. Milk powder and cream powder (plain)
     2. Milk and cream powder analogues
  7. Cheese and analogues
     1. Unripened cheese
     2. Ripened cheese
        1. Ripened cheese, includes rind
        2. Rind of ripened cheese
        3. Cheese powder (for reconstitution; e.g., for cheese sauces)
     3. Whey cheese
     4. Processed cheese
        1. Plain processed cheese
        2. Flavoured processed cheese, including containing fruit, vegetables, meat, etc.
     5. Cheese analogues
     6. Whey protein cheese
  8. Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)
  9. Whey and whey products, excluding whey cheeses
     1. Liquid whey and whey products, excluding whey cheeses
     2. Dried whey and whey products, excluding whey cheeses
  10. Fats and oils, and fat emulsions
  11. Fats and oils essentially free from water
      1. Butter oil, anhydrous milkfat, ghee
      2. Vegetable oils and fats
      3. Lard, tallow, fish oil, and other animal fats
  12. Fat emulsions mainly of type water-in-oil
      1. Butter
      2. Fat spreads, dairy fat spreads and blended spreads
  13. Fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions
  14. Fat-based desserts excluding dairy-based dessert products of food category 01.7

03.0 Edible ices, including sherbet and sorbet

* 1. Fruits and vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds
  2. Fruit
     1. Fresh fruit
        1. Untreated fresh fruit
        2. Surface-treated fresh fruit
        3. Peeled or cut fresh fruit
     2. Processed fruit
        1. Frozen fruit
        2. Dried fruit
        3. Fruit in vinegar, oil, or brine
        4. Canned or bottled (pasteurized) fruit
        5. Jams, jellies, marmalades
        6. Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5
        7. Candied fruit
        8. Fruit preparations, including pulp, purees, fruit toppings and coconut milk
        9. Fruit-based desserts, incl. fruit-flavoured water-based desserts
        10. Fermented fruit products
        11. Fruit fillings for pastries
        12. Cooked fruit
  3. Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds
     1. Fresh vegetables, (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds and nuts and seeds
        1. Untreated fresh vegetables, (including mushrooms and fungi, roots and tubers, pulses and legumes (including soybeans), and aloe vera), seaweeds and nuts and seeds
        2. Surface-treated fresh vegetables, (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds and nuts and seeds
        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
     2. Processed vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds
        1. Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds and nuts and seeds
        2. Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds
        3. Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce
        4. Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds
        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)
        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
        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

* + - 1. Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds
  1. Confectionery
  2. Cocoa products and chocolate products including imitations and chocolate substitutes
     1. Cocoa mixes (powders) and cocoa mass/cake
     2. Cocoa mixes (syrups)
     3. Cocoa-based spreads, incl. fillings
     4. Cocoa and chocolate products
     5. Imitation chocolate, chocolate substitute products
  3. Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3, and 05.4
     1. Hard candy
     2. Soft candy
     3. Nougats and marzipans
  4. Chewing gum
  5. Decorations (e.g., for fine bakery wares), toppings (non-fruit), and sweet sauces
  6. Cereals and cereal products, derived from cereal grains, from roots and tubers, pulses and legumes, excluding bakery wares of food category 07.0
  7. Whole, broken, or flaked grain, including rice
  8. Flours and starches (including soybean powder)
     1. Flours
     2. Starches
  9. Breakfast cereals, including rolled oats
  10. Pastas and noodles and like products (e.g. rice paper, rice vermicelli, soybean pastas and noodles)
      1. Fresh pastas and noodles and like products
      2. Dried pastas and noodles and like products
      3. Pre-cooked pastas and noodles and like products
  11. Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)
  12. Batters (e.g., for breading or batters for fish or poultry)
  13. Pre-cooked or processed rice products, including rice cakes (Oriental type only)
  14. Soybean products (excluding soybean-based seasonings and condiments of food category 12.9)
      1. Soybean-based beverages
      2. Soybean-based beverage film
      3. Soybean curd (tofu)
      4. Semi-dehydrated soybean curd
         1. Thick gravy-stewed semi-dehydrated soybean curd
         2. Deep fried semi-dehydrated soybean curd
         3. Semi-dehydrated soybean curd, other than food categories 06.8.4.1 and 06.8.4.2
      5. Dehydrated soybean curd (kori tofu)
      6. Fermented soybeans (e.g., natto, tempe)
      7. Fermented soybean curd
      8. Other soybean protein products
  15. Bakery wares
  16. Bread and ordinary bakery wares and mixes
      1. Breads and rolls
         1. Yeast-leavened breads and specialty breads
         2. Soda breads
      2. Crackers, excluding sweet crackers
      3. Other ordinary bakery products (e.g., bagels, pita, English muffins)
      4. Bread-type products, including bread stuffing and bread crumbs
      5. Steamed breads and buns
      6. Mixes for bread and ordinary bakery wares
  17. Fine bakery wares (sweet, salty, savoury) and mixes
      1. Cakes, cookies and pies (e.g., fruit-filled or custard types)
      2. Other fine bakery products (e.g., doughnuts, sweet rolls, scones, and muffins)
      3. Mixes for fine bakery wares (e.g., cakes, pancakes)
  18. Meat and meat products, including poultry and game
  19. Fresh meat, poultry, and game
      1. Fresh meat, poultry and game, whole pieces or cuts
      2. Fresh meat, poultry and game, comminuted
  20. Processed meat, poultry, and game products in whole pieces or cuts
      1. Non-heat treated processed meat, poultry, and game products in whole pieces or cuts
         1. Cured (including salted) non-heat treated processed meat, poultry, and game products in whole pieces or cuts
         2. Cured (including salted) and dried non-heat treated processed meat, poultry, and game products in whole pieces or cuts
         3. Fermented non-heat treated processed meat, poultry, and game products in whole pieces or cuts
      2. Heat-treated processed meat, poultry, and game products in whole pieces or cuts
      3. Frozen processed meat, poultry and game products in whole pieces or cuts
  21. Processed comminuted meat, poultry, and game products
      1. Non-heat treated processed comminuted meat, poultry, and game products
         1. Cured (including salted) non-heat treated processed comminuted meat, poultry, and game products
         2. Cured (including salted) and dried non-heat treated processed comminuted meat, poultry, and game products
         3. Fermented non-heat treated processed comminuted meat, poultry, and game products
      2. Heat-treated processed comminuted meat, poultry, and game products
      3. Frozen processed comminuted meat, poultry, and game products
  22. Edible casings (e.g., sausage casings)
  23. Fish and fish products, including molluscs, crustaceans, and echinoderms
  24. Fresh fish and fish products, including molluscs, crustaceans, and echinoderms
      1. Fresh fish
      2. Fresh molluscs, crustaceans, and echinoderms
  25. Processed fish and fish products, including molluscs, crustaceans, and echinoderms
      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,  echinoderms | and |
| 09.2.3 | Frozen minced and creamed fish products, including molluscs, crustaceans, echinoderms | and |
| 09.2.4 | Cooked and/or fried fish and fish products, including molluscs, crustaceans, echinoderms | and |
|  | 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, echinoderms | and |

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

* 1. Semi-preserved fish and fish products, including molluscs, crustaceans, and echinoderms
     1. Fish and fish products, including molluscs, crustaceans, and echinoderms, marinated and/or in jelly
     2. Fish and fish products, including molluscs, crustaceans and echinoderms, pickled and/or in brine
     3. Salmon substitutes, caviar and other fish roe products
     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
  2. Fully preserved, including canned or fermented fish and fish products, including molluscs, crustaceans, and echinoderms
  3. Eggs and egg products
  4. Fresh eggs
  5. Egg products
     1. Liquid egg products
     2. Frozen egg products
     3. Dried and/or heat coagulated egg products
  6. Preserved eggs, including alkaline, salted, and canned eggs
  7. Egg-based desserts (e.g., custard)
  8. Sweeteners, including honey
  9. Refined and raw sugars
     1. White sugar, dextrose anhydrous, dextrose monohydrate, fructose
     2. Powdered sugar, powdered dextrose
     3. Soft white sugar, soft brown sugar, glucose syrup, dried glucose syrup, raw cane sugar
        1. Dried glucose syrup used to manufacture sugar confectionery
        2. Glucose syrup used to manufacture sugar confectionery
     4. Lactose
     5. Plantation or mill white sugar
  10. Brown sugar excluding products of food category 11.1.3
  11. Sugar solutions and syrups, also (partially) inverted, including treacle and molasses, excluding products of food category 11.1.3
  12. Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)
  13. Honey
  14. Table-top sweeteners, including those containing high-intensity sweeteners
  15. Salts, spices, soups, sauces, salads and protein products
  16. Salt and salt substitutes
      1. Salt

12.1.1 Salt substitutes

* 1. Herbs, spices, seasonings, and condiments (e.g., seasoning for instant noodles)
     1. Herbs and spices
     2. Seasonings and condiments
  2. Vinegars
  3. Mustards
  4. Soups and broths
     1. Ready-to-eat soups and broths, including canned, bottled, and frozen
     2. Mixes for soups and broths
  5. Sauces and like products
     1. Emulsified sauces (e.g., mayonnaise, salad dressing)
     2. Non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy)
     3. Mixes for sauces and gravies
     4. Clear sauces (e.g., fish sauce)
  6. 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
  7. Yeast and like products
  8. Soybean-based seasonings and condiments
     1. Fermented soybean paste (e.g., miso)
     2. Soybean sauce
        1. Fermented soybean sauce
        2. Non-fermented soybean sauce
        3. Other soybean sauces
  9. Protein products other than from soybeans
  10. Foodstuffs intended for particular nutritional uses
  11. Infant formulae, follow-on formulae, and formulae for special medical purposes for infants
      1. Infant formulae
      2. Follow-up formulae
      3. Formulae for special medical purposes for infants
  12. Complementary foods for infants and young children
  13. Dietetic foods intended for special medical purposes (excluding products of food category 13.1)
  14. Dietetic formulae for slimming purposes and weight reduction
  15. Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1- 13.4 and 13.6
  16. Food supplements
  17. Beverages, excluding dairy products
  18. Non-alcoholic ("soft") beverages
      1. Waters
         1. Natural mineral waters and source waters
         2. Table waters and soda waters
      2. Fruit and vegetable juices
         1. Fruit juice
         2. Vegetable juice
         3. Concentrates for fruit juice
         4. Concentrates for vegetable juice
      3. Fruit and vegetable nectars
         1. Fruit nectar
         2. Vegetable nectar
         3. Concentrates for fruit nectar
         4. Concentrates for vegetable nectar
      4. Water-based flavoured drinks, including "sport," “energy,” or "electrolyte" drinks and particulated drinks
         1. Carbonated water-based flavoured drinks
         2. Non-carbonated water-based flavoured drinks, including punches and ades
         3. Concentrates (liquid or solid) for water-based flavoured drinks
      5. Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa
  19. Alcoholic beverages, including alcohol-free and low-alcoholic counterparts
      1. Beer and malt beverages
      2. Cider and perry
      3. Grape wines
         1. Still grape wine
         2. Sparkling and semi-sparkling grape wines
         3. Fortified grape wine, grape liquor wine, and sweet grape wine
      4. Wines (other than grape)
      5. Mead
      6. Distilled spirituous beverages containing more than 15% alcohol
      7. Aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low-alcoholic refreshers)
  20. Ready-to-eat savouries
  21. Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)
  22. Processed nuts, including coated nuts and nut mixtures (with e.g., dried fruit)
  23. Snacks - fish based

16. Composite foods - foods that could not be placed in categories 01 - 15.

### PART II: Food Category Descriptors

* 1. 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, 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.

* 1. Milk and dairy-based drinks:

Includes all plain and flavoured fluid milk products based on skim, part-skim, low-fat and whole milk. 01.1.1 Milk and buttermilk (plain):

Includes plain fluid products only. Includes reconstituted plain milk that contains only dairy ingredients. 01.1.1.1 Milk (plain):

Fluid milk obtained from milking animals (e.g., cows, sheep, goats, buffalo). Milk is usually heat-treated by pasteurization, ultra-high temperature (UHT) treatment or sterilization.13 Includes skim, part-skim, low-fat and whole milk.

01.1.1.2 Buttermilk (plain):

Buttermilk is the nearly milkfat-free fluid remaining from the butter-making process (i.e., the churning fermented or non-fermented milk and cream). 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).14 Buttermilk may be pasteurized or sterilized.

01.1.2 Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cooca, eggnog, drinking yoghurt, whey-based drinks):

Includes all ready-to-drink flavoured and aromatized milk-based fluid beverages and their mixes, excluding mixes for cocoa (cocoa-sugar mixtures, category 05.1.1). Examples include: hot chocolate, chocolate malt drinks, strawberry-flavoured yoghurt drink, lactic acid bacteria drinks, and *lassi* (liquid obtained by whipping curd from the lactic acid fermentation of milk, and mixing with sugar or synthetic sweetener) .

* 1. Fermented and renneted milk products (plain), excluding food category 01.1.2 dairy-based drinks):

Includes all plain products based on skim, part-skim, low-fat and whole milk. Flavoured products are included in 01.1.2 (beverages) and 01.7 (desserts).

* + 1. Fermented milks (plain):

Includes all plain products, including fluid fermented milk, acidified milk and cultured milk. Plain yoghurt, which does not contain flavours 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.15 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.

13 *Food Chemistry*, H.-D. Belitz & W. Grosch, Springer-Verlag, Heidelberg, 1987, p. 389.

14 Ibid., p. 392.

15 The use of food additives other than stabilizers and thickeners for reconstitution and recombination, if permitted by national legislation in the country of sale, is not acceptable in plain fermented milks, as defined in the Codex Standard for Fermented Milks (CODEX STAN 243-2003).

* + 1. 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.

* 1. 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.

* + 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.16 Includes partially dehydrated milk, evaporated milk, sweetened condensed milk, and *khoa* (cow or buffalo milk concentrated by boiling) .

* + 1. 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.

* 1. 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 01.1.2 (beverages) and 01.7 (desserts).

* + 1. Pasteurized cream (plain):

Cream subjected to pasteurization by appropriate heat treatment or made from pasteurized milk.17 Includes milk cream and “half-and-half.”

* + 1. 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).17 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).

* + 1. 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 (01.1.1.2).18

* + 1. 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.

* 1. 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.

16 Codex Standard for Evaporated Milks (CODEX STAN 281-1971).

17 Codex Standard for Cream and Prepared Creams (CODEX STAN 288-1976).

18 *Food Chemistry*, H.-D. Belitz & W. Grosch, Springer-Verlag, Heidelberg, 1987, p. 393.

* + 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.19 Includes casein and caseinates.20

* + 1. 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.21 Examples include cottage cheese (a soft, unripened, coagulated curd cheese), creamed cottage cheese (cottage cheese covered with a creaming mixture),22 cream cheese (rahmfrischkase, an uncured, soft spreadable cheese)23 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.21 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.24

* + - 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.

* + - 1. 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.25

19 Codex Standard for Milk Powders and Cream Powder (CODEX STAN 207-1999).

20 Codex Standard for Edible Casein Products (CODEX STAN 290-1995).

21 Codex Standard for Cheese (CODEX STAN 283-1978).

22 Codex Standard for Cottage Cheese (CODEX STAN 273-1968).

23 Codex Standard for Cream Cheese (CODEX STAN 275-1973).

24 Codex Group Standard for Cheeses in Brine (CODEX STAN 208-1999).

25 The rind is different from the coating of a cheese. The coating is either: (1) a film of synthetic or natural material, which helps to regulate the humidity during ripening and protects the cheese against microorganisms;

or (2) a layer, primarily of wax, paraffin or plastic, which normally is impermeable to moisture, that protects the cheese after ripening against microorganisms and against physical damage during retail handling and, that in some cases, contributes to the specific appearance of the cheese (e.g., coloured surface).

* + - 1. 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.

* + 1. 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.26 Includes the whole cheese and the rind of the cheese. Different from whey protein cheese (01.6.6).

* + 1. 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.27 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).

* + - 1. Plain processed cheese:

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

* + - 1. 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).

* + 1. 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.

* + 1. Whey protein cheese:

Product containing the protein extracted from the whey component of milk. These products are principally made by coagulation of whey proteins.26 Example: ricotta cheese. Different from whey cheese (01.6.3).

26 Codex Standard for Whey Cheeses (CODEX STAN 284-1971).

27 *Food Chemistry*, H.-D. Belitz & W. Grosch, Springer-Verlag, Heidelberg, 1987, pp. 400. See also Codex General Standard for Named Variety Process(ed) Cheese and Spreadable Process(ed) Cheese (CODEX STAN

285-1978), Codex General Standard for Process(ed) Cheese and Spreadable Process(ed) Cheese (CODEX STAN 286-1978), and Codex General Standard for Process(ed) Cheese Preparations (Process(ed) Cheese Food and Process(ed) Cheese Spread) (CODEX STAN 287-1978).

* 1. 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.28 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.

* 1. 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.29

01.8.2 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.29

02.0 Fats and oils, and fat emulsions:

Includes all fat-based products that are derived from vegetable, animal or marine sources, or their mixtures. 02.1 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.30

* + 1. 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 nonfat solids. Ghee is a product obtained exclusively from milk, cream or butter by a process that almost completely removes water and nonfat solids; it has a specially developed flavour and physical structure.31

28 Codex Standard for Fermented Milks (CODEX STAN 243-2003).

29 Codex Standard for Whey Powders (CODEX STAN 289-1995).

30 Codex General Standard for Edible Fats and Oils Not Covered by Individual Standards (CODEX STAN 19- 1981).

31 Codex Standard for Milkfat Products (CODEX STAN 280-1973).

* + 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.32 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.30,33 Examples include: virgin olive oil, cottonseed oil, peanut oil, and vanaspati.

* + 1. 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 (50-55oC) 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 (60-65oC) 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.34,35 Other examples include: tallow and partially defatted beef or pork fatty tissue.

* 1. Fat emulsions mainly of type water-in-oil:

Include all emulsified products excluding fat-based counterparts of dairy products and dairy desserts. 02.2.1 Butter:

Butter is a fatty product consisting of a primarily water-in-oil emulsion derived exclusively from milk and/or products obtained from milk.36

02.2.2 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).37 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)38 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).

* 1. 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));14 non-dairy whipped cream; non-dairy toppings; and vegetable cream. Mayonnaise is included in food category 12.6.1.

32 *Food Chemistry*, H.-D. Belitz & W. Grosch, Springer-Verlag, Heidelberg, 1987, pp. 472-476.

33 Codex Standard for Olive Oils and Olive Pomace Oils (CODEX STAN 33-1981); and Codex Standard for Named Vegetable Oils (CODEX STAN 210-1999).

34 *Food Chemistry*, H.-D. Belitz & W. Grosch, Springer-Verlag, Heidelberg, 1987, pp. 472-476.

35 Codex Standard for Named Animal Fats (CODEX STAN 211-1999).

36 Codex Standard for Butter (CODEX STAN 279-1971).

37 Codex Standard for Dairy Fat Spreads (CODEX STAN 253-2006); and Codex Standard for Fat Spreads and Blended Spreads (CODEX STAN 256-2007).

38 *Food Chemistry*, H.-D. Belitz & W. Grosch, Springer-Verlag, Heidelberg, 1987, p. 395.

* 1. 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.

* 1. 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.

* 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.

* + 1. 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.39 Examples include frozen fruit salad and frozen strawberries.

* + - 1. Dried fruit:

Fruit from which water is removed to prevent microbial growth.39 Includes dried fruit leathers (fruit rolls) prepared by drying fruit purees. Examples include dried apple slices, raisins, dried shredded or flaked coconut, and prunes.

* + - 1. 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.40 These are not the candied fruit products of category 04.1.2.7 (i.e., dried, sugar coated fruit).

39 *Food Chemistry*, H.-D. Belitz & W. Grosch, Springer-Verlag, Heidelberg, 1987, pp. 613-617.

40 *Asian Foods: Science and Technology*, C.Y.W. Ang, K.S. Liu, & Y.-W. Huang, Eds., Chapter 10: Fruit Products, J.X. Shi & B.S. Luh, Technomic Publishing Co., Lancaster PA 1999, p. 290.

* + - 1. 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.39 Includes products processed in retort pouches. Examples include: canned fruit salad, and applesauce in jars.

* + - 1. 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 is 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. 39,41 Includes dietetic counterparts made with non-nutritive high-intensity sweeteners. Examples include: orange marmalade, grape jelly, and strawberry jam.

* + - 1. 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.

* + - 1. 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).39 Examples include: cocktail (maraschino) cherries, candied citrus peel, candied citrons (e.g., used in holiday fruitcakes), and mostarda di frutta.

* + - 1. 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.39 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.42 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).

* + - 1. Fruit-based desserts, incl. fruit-flavoured water-based desserts:

Includes the ready-to-eat products and mixes. Includes fruit-flavoured gelatine, rote gruze, frutgrod, 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).

41 Codex Standard for Jams (Fruit Preserves) and Jellies (CODEX STAN 79-1981); and Codex Standard for Citrus Marmelade (CODEX STAN 80-1981).

42 Codex Standard for Aqueous Coconut Products - Coconut Milk and Coconut Cream (CODEX STAN 240-2003).

* + - 1. Fermented fruit products:

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

* + - 1. 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.

* + - 1. 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).

* 1. 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.

* + 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.

* + - 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.

* + - 1. 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.

* + - 1. 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).

* + 1. 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.

* + - 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.43 Examples include: quick-frozen corn, quick-frozen French-fried potatoes, quick frozen peas, and quick frozen whole processed tomatoes.

43 *Food Chemistry*, H.-D. Belitz & W. Grosch, Springer-Verlag, Heidelberg, 1987, pp. 572-576.

* + - 1. 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.43 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*).

* + - 1. 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.

* + - 1. 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.43 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).

* + - 1. 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).43,44 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.

* + - 1. 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*).

44 Codex Standard for Processed Tomato Concentrates (CODEX STAN 57-1981).

* + - 1. 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.43 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.45 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).

* + - 1. 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*).

* 1. Confectionery:

Includes all cocoa and chocolate products (05.1), other confectionery products (05.2), chewing gum (05.3) and decorations and icings (05.4).

* 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.

* + 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 alkalinization 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.46,47 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 01.1.2, and most finished chocolate products are included in category 05.1.4.

* + 1. Cocoa mixes (syrups):

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.47 Chocolate syrup differs from fudge sauce (e.g., for ice cream sundaes), which is found in category 05.4.

45 *Asian Foods: Science and Technology*, C.Y.W. Ang, K.S. Liu, & Y.-W. Huang, Eds., Chapter 11: Vegetable Products, S.L. Wang, Technomic Publishing Co., Lancaster PA 1999, pp. 320-323.

46 Codex Standard for Cocoa Powders (Cocoa) and Dry Mixtures of Cocoa and Sugars (CODEX STAN 105-1981); Codex Standard for Cocoa (Cacao) Mass (Cocoa/Chocolate Liquor) and Cocoa Cake (CODEX STAN 141- 1981).

47 *Food Chemistry*, H.-D. Belitz & W. Grosch, Springer-Verlag, Heidelberg, 1987, pp. 708-711.

* + 1. 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,48 fillings for bonbons and chocolates, chocolate pie filling, and nut-chocolate based spreads for bread (*Nutella*-type product).

* + 1. 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).47 Includes chocolate-covered nuts and fruit (e.g., raisins), but does not include yoghurt-, cereal-, and honey-covered nuts (category 15.2). 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, filled chocolate (chocolate with a texturally distinct centre and external coating, excluding flour confectionery and pastry products of categories 07.2.1 and 07.2.2), and composite chocolate (chocolate with added edible substances excluding flour starch and fat, unless expressly permitted).49

* + 1. Imitation chocolate, chocolate substitute products:

Includes chocolate-like products that are not cocoa-based but have somewhat similar organoleptic properties. Examples include: carob chips.

* 1. 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 manufactured with nutritive or non-nutritive high-intensity sweeteners. Includes hard candy (05.2.1), soft candy (05.2.2), and nougats and marzipans (05.2.3).

* + 1. Hard candy:

Products made from water and sugar (simple syrup), colour and flavour that may or may not have a filling. Includes: pastilles and lozenges (rolled, shaped and filled sugar-based candy).50

* + 1. Soft candy:

Products include soft, chewy sugar-based products such as caramels (containing sugar syrup, fats, colour and flavour); jelly-based candies (e.g., jelly beans, jellied fruit paste covered in sugar, made from sugar, gelatine, pectin, colour and flavour); and licorice.50 Also included are Oriental specialties, such as sweet bean jelly (*yokan*) and agar jelly for *mitsumame*.

* + 1. Nougats and marzipans:

Nougats consist of roasted ground nuts, sugar, cocoa that may be consumed as is, or may be used as a filling for chocolate products. Marzipan is a confection consisting of almond paste and sugar that may be shaped and colored for direct consumption, or may be used as a filling for chocolate products.50

* 1. Chewing gum:

Product made from natural or synthetic gum base containing flavours, sweeteners (nutritive or non-nutritive), aroma compounds, and other additives.50 Includes bubble gum and breath-freshener gum products.

48 Codex Standard for Cocoa Butters (CODEX STAN 86-1981).

49 Codex Standard for Chocolate and Chocolate Products (CODEX STAN 87-1981).

50 *Food Chemistry*, H.-D. Belitz & W. Grosch, Springer-Verlag, Heidelberg, 1987, pp. 634-636.

* 1. 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 candy, confections and baked goods, such as chocolate coatings for bonbons and nougat candy, and sugar coatings for pastilles. Sweet sauces and toppings include butterscotch sauce for use, e.g., on ice cream sundaes. These sweet sauces are different than the syrups (e.g., maple, caramel, and flavoured syrups for fine bakery wares 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 and legumes, 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.

* 1. Flours and starches (including soybean powder):

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

* + 1. Flours:

Flour is produced from the milling of grain, cereals and tubers (e.g., cassava). 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).

* + 1. 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.

* 1. 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.

* 1. 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.51 Includes all pasta, noodle, and similar products.

* + 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*.

* + 1. 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.

51 ALINORM 03/12, para. 55.

* + 1. 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.

* 1. 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*).

* 1. 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.

* 1. 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 *teuck*).52 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.

* 1. 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.
     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))53,54,55. 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.53, 56

* + 1. 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*. 56,57,58

52 *Asian Foods: Science and Technology*, C.Y.W. Ang, K.S. Liu, & Y.-W. Huang, Eds., Chapter 1: Rice Products,

B.S. Luh, Technomic Publishing Co., Lancaster PA 1999, p. 16.

53 *The Joy of Japanese Cooking*, K. Takahashi, Shufunomoto Col., Ltd., Japan, 1996, pp. 17-18 and 123-131.

54 *Taste of Japan*, D. Richie, Kodansha International, Tokyo, Japan, 1992, pp, 34-35.

55 Ibid., pp.141-153.

56 *World Food Japan*, Lonely Planet, 2002, p. 35.

57 *Taste of Japan*, D. Richie, Kodansha International, Tokyo, Japan, 1992, pp. 168-169.

58 *The Joy of Japanese Cooking*, K. Takahashi, Shufunomoto Col., Ltd., Japan, 1996, p. 31.

* + 1. 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).53, 54

* + 1. 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 53 .

* + - 1. 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.53

* + - 1. 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 53,59

* + - 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).53

* + 1. 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.53

* + 1. 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).

* + 1. 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.

* + 1. Other soybean protein products

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

* 1. Bakery wares:

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

* 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.

59 *Asian Foods: Science and Technology*, C.Y.W. Ang, K.S. Liu, & Y.-W. Huang, Eds., Chapter 6: Oriental Soy Foods, K.S. Liu, Technomic Publishing Co., Lancaster PA 1999, pp. 162-163.

* + - 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.

* + - 1. Soda breads: Includes soda breads.
    1. 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.

* + 1. 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.

* + 1. 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.

* + 1. 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 (*mantou*), and those with filling are called steamed buns (*baozi* or *bao*). Twisted rolls of various shapes (*huajuan*) may also be prepared.60 Examples include: filled dumplings and steamed bun with meat, jam or other filling (*manjyu*).

* + 1. 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.

* 1. 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.

* + 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).

* + 1. 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.

* + 1. 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.

60 *Asian Foods: Science and Technology*, C.Y.W. Ang, K.S. Liu, & Y.-W. Huang, Eds., Chapter 4: Wheat Products: 2. Breads, Cakes, Cookies, Pastries, and Dumplings, S. Huang, Technomic Publishing Co., Lancaster PA 1999, pp. 72-73.

* 1. 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).

* 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 FCS 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 FCS, 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).

* + 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.

* + 1. 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.

* + - 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.61 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*).

* + - 1. 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.61 Examples include: dried salt pork, dehydrated meat, stuffed loin, Iberian ham, and prosciutto-type ham.

* + - 1. 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.

* + 1. 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*).

61 *Food Chemistry*, H.-D. Belitz & W. Grosch, Springer-Verlag, Heidelberg, 1987, pp. 439-445.

* + 1. 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.

* + - 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.61 Examples include: chorizos (spicy pork sausages), salami-type products, salchichon, tocino (fresh, cured sausage), pepperoni, and smoked sausage.

* + - 1. 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.61 Examples include: pasturmas, dried sausages, cured and dried sausages, beef jerky, Chinese sausages (including traditional cured or smoked pork sausage), and sobrasada.

* + - 1. 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.

* + 1. 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).

* + 1. 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.

* 1. 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.61

* 1. 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 FCS, this is indicated with a notation for “use as a glaze or coating (surface treatment).”

* 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.62

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.

* 1. 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.

* + 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.62 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.

* + 1. 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).63

* + 1. Frozen minced and creamed fish products, including molluscs, crustaceans, and echinoderms: Uncooked product prepared from minced fish pieces in cream-type sauce.
    2. 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.
       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 (*chikuwa*); and cooked fish and lobster paste (surimi-like products. Other fish paste (Oriental type) is found in 09.3.4.

* + - 1. 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.

* + - 1. 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.62 Examples include: ready-to-eat fried surimi, fried calamari, and fried soft-shell crabs.

62 Ibid., pp. 464-468.

63 Codex Standard for Quick Frozen Fish Sticks (Fish Fingers), Fish Portions and Fish Fillets – Breaded and in Batter (CODEX STAN 166-1989).

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.62 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 (*katsuobushi*), and boiled, dried fish (*niboshi*).

* 1. 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.

* + 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.62

* + 1. 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.62 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.

* + 1. 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.62 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.

* + 1. 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.64 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 air-tight containers to ensure sterility. Products may be packed in their own juice or in added oil or sauce.62 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).

64 *Asian Foods: Science and Technology*, C.Y.W. Ang, K.S. Liu, & Y.-W. Huang, Eds., Chapter 9: Traditional Oriental Seafood Products, Y.-W. Huang & C.-Y Huang, Technomic Publishing Co., Lancaster PA 1999, p. 264.

* 1. 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).

* 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 FCS, a notation for "for decoration, stamping, marking or branding the product (surface treatment) accommodates this.

* 1. 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.65

* + 1. Liquid egg products:

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

* + 1. 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*).66

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).

* 1. 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).

* 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.

* + 1. White sugar, dextrose anhydrous, dextrose monohydrate, fructose:

White sugar is purified and crystallized sucrose with a polarisation of not less than 99.7oZ. 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.67

* + 1. 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.67

65 *Food Chemistry*, H.-D. Belitz & W. Grosch, Springer-Verlag, Heidelberg, 1987, pp. 411-414.

66 *Asian Foods: Science and Technology*, C.Y.W. Ang, K.S. Liu, & Y.-W. Huang, Eds., Chapter 8: Traditional Poultry and Egg Products, T.C. Chen, Technomic Publishing Co., Lancaster PA 1999, pp. 240-244.

67 Codex Standard for Sugars (CODEX STAN 212-1999).

* + 1. 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.68 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.67

* + - 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).

* + - 1. 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). 11.1.4 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.67

11.1.5 Plantation or mill white sugar:

Purified and crystallized sucrose with a polarisation of not less than 99.5oZ.67 11.2 Brown sugar excluding products of food category 11.1.3:

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

* 1. 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),68 and other sweeteners, such as high fructose corn syrup, high fructose inulin syrup and corn sugar.

* 1. 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).

* 1. 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.69 Examples of honey include wildflower honey and clover honey.

* 1. 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.

68 *Food Chemistry*, H.-D. Belitz & W. Grosch, Springer-Verlag, Heidelberg, 1987, p. 631-633.

69 *Food Chemistry*, H.-D. Belitz & W. Grosch, Springer-Verlag, Heidelberg, 1987, p. 636. Codex Standard for Honey (CODEX STAN 12-1981).

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 FCS does not include condiment sauces (e.g., ketchup, mayonnaise, mustard) or relishes.

* 1. 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.70

* 1. 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).71

* 1. 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).

* + 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.

70 *Food Chemistry*, H.-D. Belitz & W. Grosch, Springer-Verlag, Heidelberg, 1987, pp. 719-720.

71 Ibid., p. 718.

* + 1. 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.

* 1. 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.

* + 1. Emulsified sauces (e.g., mayonnaise, salad dressing):

Sauces, gravies and dressings based, 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.

* + 1. 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).

* + 1. 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).

* + 1. 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*).

* 1. 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).

* 1. 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.

* + 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 maybe used in the preparation of soups or dressings, or as a seasoning. 53,72

* + 1. Soybean sauce:

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

72 K.S. Liu, op.cit.., pp. 173-181.

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.73

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 proteinaceou*s* meat and fish substitutes.

* 1. 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.74 Dietetic foods other than those in 13.0 are included in the categories for their standard counterparts.75

* 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.

* + 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.

* + 1. 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).76 They may be ready-to-eat or in a powdered form to be reconstituted with water. Products, other than those under food category13.1.3, may be soy based hydrolyzed protein and/or amino acid-based, or milk-based.

* + 1. 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.77

73 Ibid., pp. 181-187.

74 Codex General Standard for Labelling of and Claims for Prepackaged Foods for Special Dietary Use (CODEX STAN 146-1985).

75 For example, diet soda is found in 14.1.4.1, and low-joule jam is found in 04.1.2.5.

76 Codex Standard for Follow-Up Formula (CODEX STAN 156-1987).

77 Codex Standard for the Labelling of and Claims for Foods for Special Medical Purposes (CODEX STAN 180- 1991).

* 1. 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.78 These foods exclude infant formulae (13.1.1), follow-up formulae (13.1.2), and formulae for special medical purposes (13.1.3).79 Examples include: cereal-, fruit-, vegetable-, and meat- based “baby foods” for infants, “toddler foods,” and “junior foods”; lactea flour, biscuits and rusks for children.

* 1. 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.77

* 1. 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.80 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.

* 1. 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.

* 1. 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.81

* 1. 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 01.1.2.

* 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).

* + 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.

78 Codex Standard for Processed Cereal-Based Foods for Infants and Children (CODEX STAN 74-1981).

79 Codex Standard for Canned Baby Foods (CODEX STAN 073-1981).

80 Codex Standard for Formula Foods for Use in Weight Control Diets (CODEX STAN 181-1991) and Codex Standard for Formula Foods for use in Very Low Energy Diets for Weight Reduction (CODEX STAN 203- 1995).

81 Codex Guidelines for Vitamin and Mineral Food Supplements (CAC/GL 55-2005*)*.

* + - 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).82

* + - 1. 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.

* + 1. 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 (14.1.2.3)).

* + - 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).83 Examples include: orange juice, apple juice, black currant juice, lemon juice, orange-mango juice and coconut water.

* + - 1. 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).

* + - 1. 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.83 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.

82 Codex Standard for Natural Mineral Waters (CODEX STAN 108-1981).

83 Codex General Standard for Fruit Juices and Nectars (CODEX STAN 247-2005).

* + - 1. 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.

* + 1. 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.83 Fruit-vegetable nectar blends are reported under their components (i.e., fruit nectar (14.1.3.1) and vegetable nectar (14.1.3.2)).

* + - 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.83 Examples include: pear nectar and peach nectar.

* + - 1. 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.

* + - 1. Concentrates for fruit nectar:

Prepared by the physical removal of water from fruit nectar or its starting materials.83 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.

* + - 1. 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.

* + 1. 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.84 Also, includes coffee-, tea- and herbal-based drinks.

* + - 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).

* + - 1. 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).

84 Fruit and vegetable juices *per se* are found in 14.1.2.1 and 14.1.2.2, respectively.

* + - 1. 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 01.1.2, and cocoa mixes in 05.1.1.

14.2 Alcoholic beverages, including alcohol-free and low-alcoholic counterparts:

The alcohol-free and low-alcoholic counterparts are included in the same category as the alcoholic beverage. 14.2.1 Beer and malt beverages:

Alcoholic beverages brewed from germinated barley (malt), hops, yeast, and water. Examples include: ale, brown beer, weiss beer, pilsner, lager beer, oud bruin beer, Obergariges Einfachbier, light beer, table beer, malt liquor, porter, stout, and barleywine.85

14.2.2 Cider and perry:

Fruit wines made from apples (cider) and pears (perry). Also includes cider bouche.86 14.2.3 Grape wines:

Alcoholic beverage obtained exclusively from the partial or complete alcoholic fermentation of fresh grapes, whether crushed or not, or of grape must (juice).87

* + - 1. Still grape wine:

Grape wine (white, red, rosé, or blush, dry or sweet) that may contain up to a maximum 0.4g/100 ml (4000 mg/kg) carbon dioxide at 20 C.

* + - 1. Sparkling and semi-sparkling grape wines:

Grape wines in which carbonation is produced during the fermentation process, either by bottle fermentation or closed tank fermentation. Also includes carbonated wine whose carbon dioxide is partially or totally of exogenous origin. Examples include: spumante, and “cold duck” wine.86

* + - 1. Fortified grape wine, grape liquor wine, and sweet grape wine:

Grape wines produced either by: (i) the fermentation of grape must (juice) of high sugar concentration; or (ii) by the blending of concentrated grape juice with wine; or (iii) the mixture of fermented must with alcohol. Examples include: grape dessert wine.86

* + 1. Wines (other than grape):

Includes wines made from fruit other than grapes, apples and pears,88 and from other agricultural products, including grain (e.g., rice). These wines may be still or sparkling. Examples include: rice wine (*sake*), and sparkling and still fruit wines.

* + 1. Mead:

Alcoholic liquor made from fermented honey, malt and spices, or just of honey. Includes honey wine.86

85 *Food Chemistry*, H.-D. Belitz & W. Grosch, Springer-Verlag, Heidelberg, 1987, p. 644.

86 Ibid. pp. 669-679.

87 Ibid. p, 654. OIV – International Code of Oenological Practices

88 Grape wines are included in 14.2.3; and apple wine (cider) and pear wine (perry) are included in 14.2.2.

* + 1. Distilled spirituous beverages containing more than 15% alcohol:

Includes all distilled spirituous beverages derived from grain (e.g., corn, barley, rye, wheat), tubers (e.g., potato), fruit (e.g., grapes, berries) or sugar cane that contain greater than 15% alcohol. Examples include: aperitifs, brandy (distilled wine), cordials, liqueurs (including emulsified liqueurs), bagaceira belha (grappa from Portugal; bagaceira is a drink distilled from *bagaço* (pressed skins, seeds and stalks of the grapes)), eau de vie (a brandy), gin, grappa (Italian brandy distilled from the residues of pressed wine), marc (brandy distilled from grape or apple residue), korn (grain spirit (*schnapps*) of Germany, usually derived from rye (*Roggen*), sometimes from wheat (*Weizen*) or both (*Getreide*); also labelled as *Kornbrantt* or *Kornbranttwein*)89, mistela (also *mistelle* (France) and *jeropico* (South Africa); unfermented grape juice fortified with grape alcohol), ouzo (Greek spirit drink flavoured with aniseed), rum, tsikoudia (grape marc spirit from Crete), tsipouro (grape marc spirit from certain regions in Greece), wienbrand (style of grape brandy devised by Hugo Asbach, Rudesheim, Germany; literally, “burnt wine”)89, *cachaça* (Brazilian liquor made from fermented distilled sugar cane juice) 90, tequila**,** whiskey, and vodka.86,91,92

* + 1. Aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low-alcoholic refreshers):

Includes all non-standardized alcoholic beverage products. Although most of these products contain less than 15% alcohol, some traditional non-standardized aromatized products may contain up to 24% alcohol. Examples include aromatized wine, cider and perry; aperitif wines; americano; batidas (drinks made from *cachaça,* fruit juice or coconut milk and, optionally, sweetened condensed milk)90; bitter soda and bitter vino; clarea (also claré or clary; a mixture of honey, white wine and spices; it is closely related to *hippocras*, which is made with red wine); jurubeba alcoholic drinks (beverage alcohol product made from the *Solanum paniculatum* plant indigenous to the north of Brazil and other parts of South America); negus (sangria; a hot drink made with port wine, sugar, lemon and spice); sod, saft, and sodet; vermouth; zurra (in Southern Spain, a sangria made with peaches or nectarines; also the Spanish term for a spiced wine made of cold or warm wine, sugar, lemon, oranges or spices); *amazake* (a sweet low-alcoholic beverages (<1% alcohol) made from rice by *koji*; *mirin* (a sweet alcoholic beverage (<10% alcohol) made from a mixture of *shoochuu* (a spirituous beverage), rice and *koji*); “malternatives,” and prepared cocktails (mixtures of liquors, liqueurs, wines, essences, fruit and plant extracts, etc. marketed as ready-to-drink products or mixes). Cooler-type beverages are composed of beer, malt beverage, wine or spirituous beverage, fruit juice(s), and soda water (if carbonated).86,91,93

* 1. Ready-to-eat savouries:

Includes all types of savoury snack foods.

* 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* (*namkeen*; 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).

* 1. 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 unslated. 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.

89 *The Wordswoth Dictionary of Drink*, N. Halley, Wordsworth Ltd., Hertfordshire, England, 1996.

90 *Insight Guide: Rio de Janeiro*, APA Publications, GmBH & Co., Verlag KG, Singapore, 2000, p. 241.

91 *OIV Lexique de la Vigne*.

92 See also: Glossary of Portuguese Terms at: [www.bar-do-binho.com/help.htm](http://www.bar-do-binho.com/help.htm)

93 *Alexis Lichinne’s New Encyclopedia of Wine and Spirits*, 3rd Ed. See also: rain-tree.com/jurubeba.htm, [www.florilegium.org/files/BEVERAGES/Clarea-d-Agua-art.html,](http://www.florilegium.org/files/BEVERAGES/Clarea-d-Agua-art.html) and wine.about.com/food/wine/library/types/bl\_sangria.htm.

* 1. 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 Composite foods – foods that could not be placed in categories:

Includes prepared or composite dishes in which additives are directly added to the composite food. Additives may also be present as a result of carry-over from the ingredients. For example, an additive that is used as an ingredient in a meat pie, but not in any of its ingredients (e.g., in the crust) is reported in this category. Examples of composite dishes include: dehydrated culinary products which may contain processed vegetables or animal ingredients and spices, to be reconstituted with water before cooking, prepared dinners (e.g., frozen entrees), casseroles, mincemeat and snack dips (e.g., onion dip).

### ANNEX C

**CROSS-REFERENCE OF CODEX STANDARDISED FOODS WITH THE FOOD CATEGORY SYSTEM USED FOR THE ELABORATION OF THE GSFA**

**Annex C sorted by Codex Standard Number**

|  |  |  |
| --- | --- | --- |
| **Standard No** | **Codex Standard Title** | **Food Cat. No.** |
| 003-1981 | Canned Salmon | 09.4 |
| 012-1981 | Honey | 11.5 |
| 013-1981 | Preserved Tomatoes | 04.2.2.4 |
| 017-1981 | Canned Applesauce | 04.1.2.4 |
| 019-1981 | Edible Fats and Oils Not Covered by Individual Standards (General Standard) | 02.1 |
| 033-1981 | Olive Oil, Virgin and Refined, and Refined Olive Pomace Oil, Olive Oils and Olive Pomace Oils | 02.1.2 |
| 036-1981 | Quick-Frozen Finfish, Uneviscerated and Eviscerated | 09.2.1 |
| 037-1981 | Canned Shrimps or Prawns | 09.4 |
| 038-1981 | Edible Fungi and Fungi Products (concentrate, dried concentrate or extract) | 04.2.2.6 |
| 038-1981 | Edible Fungi and Fungi Products (edible fungi) | 04.2.1.1 |
| 038-1981 | Edible Fungi and Fungi Products (fermented) | 04.2.2.7 |
| 038-1981 | Edible Fungi and Fungi Products (fungus products) | 04.2.2 |
| 038-1981 | Edible Fungi and Fungi Products (incl. freeze dried, fungus grits and fungus powder) | 04.2.2.2 |
| 038-1981 | Edible Fungi and Fungi Products (quick frozen) | 04.2.2.1 |
| 038-1981 | Edible Fungi and Fungi Products (salted, pickled or in vegetable oil) | 04.2.2.3 |
| 038-1981 | Edible Fungi and Fungi Products (sterilized) | 04.2.2.4 |
| 039-1981 | Dried Edible Fungi | 04.2.2.2 |
| 040-1981 | Fresh Fungus "Chanterelle" | 04.2.1.1 |
| 041-1981 | Quick Frozen Peas | 04.2.2.1 |
| 042-1981 | Canned Pineapple | 04.1.2.4 |
| 052-1981 | Quick Frozen Strawberries | 04.1.2.1 |
| 053-1981 | Special Dietary Foods with Low-Sodium Content, including salt substitutes (salt substitutes) | 12.1.2 |
| 053-1981 | Special Dietary Foods with Low-Sodium Content, including salt substitutes (special dietary foods with low sodium content) | 13.0 |
| 055-1981 | Canned Mushrooms | 04.2.2.4 |
| 057-1981 | Processed Tomato Concentrates (tomato paste) | 04.2.2.6 |
| 057-1981 | Processed Tomato Concentrates (tomato puree) | 04.2.2.5 |
| 060-1981 | Canned Raspberries | 04.1.2.4 |
| 061-1985 | Canned Pears | 04.1.2.4 |
| 062-1987 | Canned Strawberries | 04.1.2.4 |
| 066-1981 | Table Olives | 04.2.2.3 |
| 067-1981 | Raisins | 04.1.2.2 |
| 069-1981 | Quick Frozen Raspberries | 04.1.2.1 |

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| **Standard No** | **Codex Standard Title** | **Food Cat. No.** |
| 070-1981 | Canned Tuna and Bonito | 09.4 |
| 072-1981 | Infant Formula and Formula for Special Dietary Purposes Intended for Infants (infant formula) | 13.1.1 |
| 072-1981 | Infant formula and Formula for Special Dietary Purposes Intended for Infants (formula for special dietary purposes intended for infants) | 13.1.3 |
| 073-1981 | Canned Baby Foods | 13.2 |
| 074-1981 | Processed Cereal-Based Foods for Infants and Children | 13.2 |
| 075-1981 | Quick Frozen Peaches | 04.1.2.1 |
| 076-1981 | Quick Frozen Bilberries | 04.1.2.1 |
| 077-1981 | Quick Frozen Spinach | 04.2.2.1 |
| 078-1981 | Canned Fruit Cocktail | 04.1.2.4 |
| 086-1981 | Cocoa Butters | 05.1.3 |
| 087-1981 | Chocolate and Chocolate Products | 05.1.4 |
| 088-1981 | Canned Corned Beef | 08.3.2 |
| 089-1981 | Luncheon Meat | 08.3.2 |
| 090-1981 | Canned Crab Meat | 09.4 |
| 092-1981 | Quick Frozen Shrimps or Prawns | 09.2.1 |
| 094-1981 | Canned Sardines and Sardine-Type Products | 09.4 |
| 095-1981 | Quick Frozen Lobsters | 09.2.1 |
| 096-1981 | Cooked Cured Ham | 08.2.2 |
| 097-1981 | Cooked Cured Pork Shoulder | 08.2.2 |
| 098-1981 | Cooked Cured Chopped Meat | 08.3.2 |
| 099-1981 | Canned Tropical Fruit Salad | 04.1.2.4 |
| 103-1981 | Quick Frozen Blueberries | 04.1.2.1 |
| 104-1981 | Quick Frozen Leek | 04.2.2.1 |
| 105-1981 | Cocoa Powders (Cocoa) and Dry Mixtures of Cocoa and Sugar | 05.1.1 |
| 108-1981 | Natural Mineral Waters | 14.1.1.1 |
| 110-1981 | Quick Frozen Broccoli | 04.2.2.1 |
| 111-1981 | Quick Frozen Cauliflower | 04.2.2.1 |
| 112-1981 | Quick Frozen Brussels Sprouts | 04.2.2.1 |
| 113-1981 | Quick Frozen Green Beans and Wax Beans | 04.2.2.1 |
| 114-1981 | Quick Frozen French-Fried Potatoes | 04.2.2.1 |
| 115-1981 | Pickled Cucumbers (Cucumber Pickles) | 04.2.2.3 |
| 117-1981 | Bouillon and Consommés | 12.5 |
| 118-1981 | Foods for Special Dietary Use for Persons Intolerant to Gluten | 13.3 |
| 119-1981 | Canned Finfish | 09.4 |
| 130-1981 | Dried Apricots | 04.1.2.2 |
| 131-1981 | Unshelled Pistachio Nuts | 04.2.1.1 |
| 132-1981 | Quick Frozen Whole Kernel Corn | 04.2.2.1 |
| 133-1981 | Quick Frozen Corn-on-the-Cob | 04.2.2.1 |
| 140-1983 | Quick Frozen Carrots | 04.2.2.1 |

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| **Standard No** | **Codex Standard Title** | **Food Cat. No.** |
| 141-1983 | Cocoa (Cacao) Mass (Cocoa/Chocolate Liquor) and Cocoa Cake | 05.1.1 |
| 143-1985 | Dates (coated) | 04.1.1.2 |
| 143-1985 | Dates (fresh) | 04.1.1.1 |
| 145-1985 | Canned Chestnuts and Canned Chestnut Puree | 04.2.2.4 |
| 150-1985 | Food Grade Salt | 12.1.1 |
| 151-1985 | Gari | 04.2.2.7 |
| 152-1985 | Wheat Flour | 06.2.1 |
| 153-1985 | Maize (Corn) | 06.1 |
| 154-1985 | Whole Maize (Corn) Meal | 06.2.1 |
| 155-1985 | Degermed Maize (Corn) Meal and Maize (Corn) Grits | 06.2.1 |
| 156-1987 | Follow-Up Formula | 13.1.2 |
| 159-1987 | Canned Mangoes | 04.1.2.4 |
| 160-1987 | Mango Chutney | 04.1.2.6 |
| 163-1987 | Wheat Protein Products, Including Wheat Gluten | 12.10 |
| 165-1989 | Quick Frozen Blocks of Fish Fillets, Minced Fish Flesh and Mixtures of Fillets and Minced Fish Flesh | 09.2.1 |
| 166-1989 | Quick Frozen Fish Sticks (Fish Fingers), Fish Portions and Fish Fillets - Breaded and in Batter | 09.2.2 |
| 167-1989 | Salted Fish and Dried Salted Fish of the Gadidae Family of Fishes | 09.2.5 |
| 169-1989 | Whole and Decorticated Pearl Millet Grains | 06.1 |
| 170-1989 | Pearl Millet Flour | 06.2.1 |
| 171-1989 | Certain Pulses | 04.2.1.1 |
| 172-1989 | Sorghum Grains | 06.1 |
| 173-1989 | Sorghum Flour | 06.2.1 |
| 174-1989 | Vegetable Protein Products | 12.10 |
| 175-1989 | Soy Protein Products | 06.8.8 |
| 176-1989 | Edible Cassava Flour | 06.2.1 |
| 177-1991 | Grated Desiccated Coconut | 04.1.2.2 |
| 178-1991 | Durum Wheat Semolina and Durum Wheat Flour | 06.2.1 |
| 181-1991 | Formula Foods for Use in Weight Control Diets | 13.4 |
| 182-1993 | Pineapple | 04.1.1.1 |
| 183-1993 | Papaya | 04.1.1.1 |
| 184-1993 | Mango | 04.1.1.1 |
| 185-1993 | Nopal | 04.2.1.1 |
| 186-1993 | Prickly pear | 04.2.1.1 |
| 187-1993 | Carambola | 04.1.1.1 |
| 188-1993 | Baby Corn | 04.2.1.1 |
| 189-1993 | Dried Shark Fins | 09.2.5 |
| 190-1995 | Quick Frozen Fish Fillets | 09.2.1 |
| 191-1995 | Quick Frozen Raw Squid | 09.1.2 |
| 196-1995 | Litchi | 04.1.1.1 |

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| **Standard No** | **Codex Standard Title** | **Food Cat. No.** |
| 197-1995 | Avocado | 04.2.1.1 |
| 198-1995 | Rice | 06.1 |
| 199-1995 | Wheat and Durum Wheat | 06.1 |
| 200-1995 | Peanuts | 04.2.1.1 |
| 201-1995 | Oats | 06.1 |
| 202-1995 | Couscous | 06.1 |
| 203-1995 | Formula Foods for Use in Very Low Energy Diets for Weight Reduction | 13.4 |
| 204-1997 | Mangosteens | 04.1.1.1 |
| 205-1997 | Bananas | 04.1.1.1 |
| 207-1999 | Milk Powders and Cream Powders | 01.5.1 |
| 208-1999 | Cheeses in Brine | 01.6.2.1 |
| 210-1999 | Named Vegetable Oils | 02.1.2 |
| 211-1999 | Named Animal Fats | 02.1.3 |
| 212-1999 | Sugars (glucose syrup, dried glucose, soft white sugar, brown sugar, raw cane sugar) | 11.1.3 |
| 212-1999 | Sugars (lactose) | 11.1.4 |
| 212-1999 | Sugars (plantation or white mill sugar) | 11.1.5 |
| 212-1999 | Sugars (powdered sugar and powdered dextrose) | 11.1.2 |
| 212-1999 | Sugars (white sugar, dextrose anhydrous, dextrose monohydrate, fructose) | 11.1.1 |
| 213-1999 | Limes | 04.1.1.1 |
| 214-1999 | Pumelos (*Citrus grand*i) | 04.1.1.1 |
| 215-1999 | Guavas | 04.1.1.1 |
| 216-1999 | Chayotes | 04.1.1.1 |
| 217-1999 | Mexican Limes | 04.1.1.1 |
| 218-1999 | Ginger | 04.2.1.1 |
| 219-1999 | Grapefruits (*Citrus paradisi*) | 04.1.1.1 |
| 220-1999 | Longans | 04.1.1.1 |
| 221-2001 | Unripened Cheese, including Fresh Cheese | 01.6.1 |
| 222-2001 | Crackers from Marine and Freshwater Fish, Crustaceans and Molluscan Shellfish | 09.2.5 |
| 223-2001 | Kimchi | 04.2.2.7 |
| 224-2001 | Tannia | 04.2.1.1 |
| 225-2001 | Asparagus | 04.2.1.1 |
| 226-2001 | Cape Gooseberry | 04.1.1.1 |
| 227-2001 | Bottled/Packaged Drinking Waters (other than natural mineral water) | 14.1.1.2 |
| 236-2003 | Boiled Dried Salted Anchovies | 09.2.5 |
| 237-2003 | Pitahayas | 04.1.1.1 |
| 238-2003 | Sweet Cassava | 04.2.1.1 |
| 240-2003 | Aqueous Coconut Products (coconut milk and coconut cream) | 04.1.2.8 |
| 241-2003 | Canned Bamboo Shoots | 04.2.2.4 |
| 242-2003 | Canned Stone Fruits | 04.1.2.4 |

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| **Standard No** | **Codex Standard Title** | **Food Cat. No.** |
| 243-2003 | Fermented Milks (flavoured, heat treated and non-heat treated) | 01.7 |
| 243-2003 | Fermented Milks (plain) | 01.2.1 |
| 243-2003 | Fermented Milks (plain, heat treated) | 01.2.1.2 |
| 243-2003 | Fermented Milks (plain, non-heat treated) | 01.2.1.1 |
| 244-2004 | Salted Atlantic Herring and Salted Sprat | 09.2.5 |
| 245-2004 | Oranges | 04.1.1.1 |
| 246-2005 | Rambutan | 04.1.1.1 |
| 247-2005 | Fruit Juices and Nectars (fruit juices) | 14.1.2.1 |
| 247-2005 | Fruit Juices and Nectars (concentrates for fruit juice) | 14.1.2.3 |
| 247-2005 | Fruit Juices and Nectars (fruit nectars) | 14.1.3.1 |
| 247-2005 | Fruit Juices and Nectars (concentrates for fruit nectars) | 14.1.3.3 |
| 249-2006 | Instant Noodles | 06.4.3 |
| 250-2006 | Blend of Evaporated Skimmed Milk and Vegetable Fat | 01.3.2 |
| 251-2006 | Blend of Skimmed Milk and Vegetable Fat in Powdered Form | 01.5.2 |
| 252-2006 | Blend of Sweetened Condensed Milk and Vegetable Fat | 01.3.2 |
| 253-2006 | Dairy Fat Spreads | 02.2.2 |
| 254-2007 | Certain Canned Citrus Fruits | 04.1.2.4 |
| 255-2007 | Table Grapes | 04.1.1.1 |
| 256-2007 | Fat Spreads and Blended Spreads | 02.2.2 |
| 257R-2007 | Canned Humus with Tehena (Regional Standard) | 04.2.2.4 |
| 258R-2007 | Canned Foul Medames (Regional Standard) | 04.2.2.4 |
| 259R-2007 | Tehena (Regional Standard) | 04.2.2.6 |
| 260-2007 | Pickled Fruits and Vegetables (pickled fruits) | 04.1.2.3 |
| 260-2007 | Pickled Fruits and Vegetables (fermented fruits) | 04.1.2.10 |
| 260-2007 | Pickled Fruits and Vegetables (pickled vegetables) | 04.2.2.3 |
| 260-2007 | Pickled Fruits and Vegetables (fermented vegetables) | 04.2.2.7 |
| 262-2007 | Mozzarella | 01.6.1 |
| 263-1966 | Cheddar | 01.6.2.1 |
| 264-1966 | Danbo | 01.6.2.1 |
| 265-1966 | Edam | 01.6.2.1 |
| 266-1966 | Gouda | 01.6.2.1 |
| 267-1966 | Havarti | 01.6.2.1 |
| 268-1966 | Samsoe | 01.6.2.1 |
| 269-1967 | Emmental | 01.6.2.1 |
| 270-1968 | Tilsiter | 01.6.2.1 |
| 271-1968 | Saint Paulin | 01.6.2.1 |
| 272-1968 | Provolone | 01.6.2.1 |
| 273-1968 | Cottage Cheese | 01.6.1 |
| 274-1969 | Coulommiers | 01.6.2.1 |
| 275-1973 | Cream Cheese (Rahmfrischkäse) | 01.6.1 |

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| **Standard No** | **Codex Standard Title** | **Food Cat. No.** |
| 276-1973 | Camembert | 01.6.2.1 |
| 277-1973 | Brie | 01.6.2.1 |
| 278-1978 | Extra Hard Grating Cheese | 01.6.2.1 |
| 279-1971 | Butter | 02.2.1 |
| 280-1973 | Milkfat Products | 02.1.1 |
| 281-1971 | Evaporated milks | 01.3.1 |
| 282-1971 | Sweetened Condensed Milks | 01.3.1 |
| 283-1978 | Cheese (ripened, including mould ripened) | 01.6.2.1 |
| 283-1978 | Cheese (unripened, including fresh cheese) - See also CODEX STAN 221- 2001 | 01.6.1 |
| 284-1971 | Whey Cheeses (whey cheese) | 01.6.3 |
| 284-1971 | Whey Cheeses (whey protein cheese) | 01.6.6 |
| 285-1978 | Named Variety Process(ed) Cheese and Spreadable Process(ed) Cheese | 01.6.4 |
| 286-1978 | Process(ed) Cheese and Spreadable Process(ed) Cheese | 01.6.4 |
| 287-1978 | Process(ed) Cheese Preparations (Process(ed) Cheese Food and Process(ed) Cheese Spread) | 01.6.4 |
| 288-1976 | Cream and Prepared Creams (fermented cream, acidified cream) | 01.4.3 |
| 288-1976 | Cream and Prepared Creams (reconstituted cream, recombined cream, prepackaged liquid cream) | 01.4.1 |
| 288-1976 | Cream and Prepared Creams (whipping cream, cream packaged under pressure, whipped cream) | 01.4.2 |
| 289-1995 | Whey powders | 01.8.2 |
| 290-1995 | Edible Casein Products | 01.5.1 |
| 292-2008 | Raw and Live Bivalve Molluscs (live) | 09.1.2 |
| 292-2008 | Raw and Live Bivalve Molluscs (raw, chilled shucked) | 09.1.2 |
| 292-2008 | Raw and Live Bivalve Molluscs (raw, frozen) | 09.2.1 |
| 293-2008 | Tomatoes | 04.2.1.1 |
| 294R-2009 | Gochujang (Regional Standard) | 04.2.2.7 |
| 295R-2009 | Ginseng Products (Regional Standard) (dried ginseng, dried raw ginseng, dried steamed ginseng) | 04.2.2.2 |
| 295R-2009 | Ginseng Products (Regional Standard) (ginseng extract, raw ginseng extract, steamed ginseng extract) | 04.2.2.6 |
| 296-2009 | Jams, Jellies and Marmalades | 04.1.2.5 |
| 297-2009 | Certain Canned Vegetables | 04.2.2.4 |
| 298R-2009 | Fermented Soybean Paste (Regional Standard) | 12.9.1 |

**Annex C sorted by Codex Standard Title**

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| **Standard No** | **Codex Standard Title** | **Food Cat. No.** |
| 240-2003 | Aqueous Coconut Products (coconut milk and coconut cream) | 04.1.2.8 |
| 225-2001 | Asparagus | 04.2.1.1 |
| 197-1995 | Avocado | 04.2.1.1 |
| 188-1993 | Baby Corn | 04.2.1.1 |
| 205-1997 | Bananas | 04.1.1.1 |
| 250-2006 | Blend of Evaporated Skimmed Milk and Vegetable Fat | 01.3.2 |
| 251-2006 | Blend of Skimmed Milk and Vegetable Fat in Powdered Form | 01.5.2 |
| 252-2006 | Blend of Sweetened Condensed Milk and Vegetable Fat | 01.3.2 |
| 236-2003 | Boiled Dried Salted Anchovies | 09.2.5 |
| 227-2001 | Bottled/Packaged Drinking Waters (other than natural mineral water) | 14.1.1.2 |
| 117-1981 | Bouillon and Consommés | 12.5 |
| 277-1973 | Brie | 01.6.2.1 |
| 279-1971 | Butter | 02.2.1 |
| 276-1973 | Camembert | 01.6.2.1 |
| 017-1981 | Canned Applesauce | 04.1.2.4 |
| 073-1981 | Canned Baby Foods | 13.2 |
| 241-2003 | Canned Bamboo Shoots | 04.2.2.4 |
| 145-1985 | Canned Chestnuts and Canned Chestnut Puree | 04.2.2.4 |
| 088-1981 | Canned Corned Beef | 08.3.2 |
| 090-1981 | Canned Crab Meat | 09.4 |
| 119-1981 | Canned Finfish | 09.4 |
| 258R-2007 | Canned Foul Medames (Regional Standard) | 04.2.2.4 |
| 078-1981 | Canned Fruit Cocktail | 04.1.2.4 |
| 257R-2007 | Canned Humus with Tehena (Regional Standard) | 04.2.2.4 |
| 159-1987 | Canned Mangoes | 04.1.2.4 |
| 055-1981 | Canned Mushrooms | 04.2.2.4 |
| 061-1985 | Canned Pears | 04.1.2.4 |
| 042-1981 | Canned Pineapple | 04.1.2.4 |
| 060-1981 | Canned Raspberries | 04.1.2.4 |
| 003-1981 | Canned Salmon | 09.4 |
| 094-1981 | Canned Sardines and Sardine-Type Products | 09.4 |
| 037-1981 | Canned Shrimps or Prawns | 09.4 |
| 242-2003 | Canned Stone Fruits | 04.1.2.4 |
| 062-1987 | Canned Strawberries | 04.1.2.4 |
| 099-1981 | Canned Tropical Fruit Salad | 04.1.2.4 |
| 070-1981 | Canned Tuna and Bonito | 09.4 |
| 226-2001 | Cape Gooseberry | 04.1.1.1 |
| 187-1993 | Carambola | 04.1.1.1 |

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| **Standard No** | **Codex Standard Title** | **Food Cat. No.** |
| 254-2007 | Certain Canned Citrus Fruits | 04.1.2.4 |
| 297-2009 | Certain Canned Vegetables | 04.2.2.4 |
| 171-1989 | Certain Pulses | 04.2.1.1 |
| 216-1999 | Chayotes | 04.1.1.1 |
| 263-1966 | Cheddar | 01.6.2.1 |
| 283-1978 | Cheese (ripened, including mould ripened) | 01.6.2.1 |
| 283-1978 | Cheese (unripened, including fresh cheese) - See also CODEX STAN 221- 2001 | 01.6.1 |
| 208-1999 | Cheeses in Brine | 01.6.2.1 |
| 087-1981 | Chocolate and Chocolate Products | 05.1.4 |
| 141-1983 | Cocoa (Cacao) Mass (Cocoa/Chocolate Liquor) and Cocoa Cake | 05.1.1 |
| 086-1981 | Cocoa Butters | 05.1.3 |
| 105-1981 | Cocoa Powders (Cocoa) and Dry Mixtures of Cocoa and Sugar | 05.1.1 |
| 098-1981 | Cooked Cured Chopped Meat | 08.3.2 |
| 096-1981 | Cooked Cured Ham | 08.2.2 |
| 097-1981 | Cooked Cured Pork Shoulder | 08.2.2 |
| 273-1968 | Cottage Cheese | 01.6.1 |
| 274-1969 | Coulommiers | 01.6.2.1 |
| 202-1995 | Couscous | 06.1 |
| 222-2001 | Crackers from Marine and Freshwater Fish, Crustaceans and Molluscan Shellfish | 09.2.5 |
| 288-1976 | Cream and Prepared Creams (fermented cream, acidified cream) | 01.4.3 |
| 288-1976 | Cream and Prepared Creams (reconstituted cream, recombined cream, prepackaged liquid cream) | 01.4.1 |
| 288-1976 | Cream and Prepared Creams (whipping cream, cream packaged under pressure, whipped cream) | 01.4.2 |
| 275-1973 | Cream Cheese (Rahmfrischkäse) | 01.6.1 |
| 253-2006 | Dairy Fat Spreads | 02.2.2 |
| 264-1966 | Danbo | 01.6.2.1 |
| 143-1985 | Dates (coated) | 04.1.1.2 |
| 143-1985 | Dates (fresh) | 04.1.1.1 |
| 155-1985 | Degermed Maize (Corn) Meal and Maize (Corn) Grits | 06.2.1 |
| 130-1981 | Dried Apricots | 04.1.2.2 |
| 039-1981 | Dried Edible Fungi | 04.2.2.2 |
| 189-1993 | Dried Shark Fins | 09.2.5 |
| 178-1991 | Durum Wheat Semolina and Durum Wheat Flour | 06.2.1 |
| 265-1966 | Edam | 01.6.2.1 |
| 290-1995 | Edible Casein Products | 01.5.1 |
| 176-1989 | Edible Cassava Flour | 06.2.1 |
| 019-1981 | Edible Fats and Oils Not Covered by Individual Standards (General Standard) | 02.1 |
| 038-1981 | Edible Fungi and Fungi Products (concentrate, dried concentrate or extract) | 04.2.2.6 |

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| **Standard No** | **Codex Standard Title** | **Food Cat. No.** |
| 038-1981 | Edible Fungi and Fungi Products (edible fungi) | 04.2.1.1 |
| 038-1981 | Edible Fungi and Fungi Products (fermented) | 04.2.2.7 |
| 038-1981 | Edible Fungi and Fungi Products (fungus products) | 04.2.2 |
| 038-1981 | Edible Fungi and Fungi Products (incl. freeze dried, fungus grits and fungus powder) | 04.2.2.2 |
| 038-1981 | Edible Fungi and Fungi Products (quick frozen) | 04.2.2.1 |
| 038-1981 | Edible Fungi and Fungi Products (salted, pickled or in vegetable oil) | 04.2.2.3 |
| 038-1981 | Edible Fungi and Fungi Products (sterilized) | 04.2.2.4 |
| 269-1967 | Emmental | 01.6.2.1 |
| 281-1971 | Evaporated milks | 01.3.1 |
| 278-1978 | Extra Hard Grating Cheese | 01.6.2.1 |
| 256-2007 | Fat Spreads and Blended Spreads | 02.2.2 |
| 243-2003 | Fermented Milks (flavoured, heat treated and non-heat treated) | 01.7 |
| 243-2003 | Fermented Milks (plain) | 01.2.1 |
| 243-2003 | Fermented Milks (plain, heat treated) | 01.2.1.2 |
| 243-2003 | Fermented Milks (plain, non-heat treated) | 01.2.1.1 |
| 298R-2009 | Fermented Soybean Paste (Regional Standard) | 12.9.1 |
| 156-1987 | Follow-Up Formula | 13.1.2 |
| 150-1985 | Food Grade Salt | 12.1.1 |
| 118-1981 | Foods for Special Dietary Use for Persons Intolerant to Gluten | 13.3 |
| 203-1995 | Formula Foods for Use in Very Low Energy Diets for Weight Reduction | 13.4 |
| 181-1991 | Formula Foods for Use in Weight Control Diets | 13.4 |
| 040-1981 | Fresh Fungus "Chanterelle" | 04.2.1.1 |
| 247-2005 | Fruit Juices and Nectars (concentrates for fruit juice) | 14.1.2.3 |
| 247-2005 | Fruit Juices and Nectars (concentrates for fruit nectars) | 14.1.3.3 |
| 247-2005 | Fruit Juices and Nectars (fruit juices) | 14.1.2.1 |
| 247-2005 | Fruit Juices and Nectars (fruit nectars) | 14.1.3.1 |
| 151-1985 | Gari | 04.2.2.7 |
| 218-1999 | Ginger | 04.2.1.1 |
| 295R-2009 | Ginseng Products (Regional Standard) (dried ginseng, dried raw ginseng, dried steamed ginseng) | 04.2.2.2 |
| 295R-2009 | Ginseng Products (Regional Standard) (ginseng extract, raw ginseng extract, steamed ginseng extract) | 04.2.2.6 |
| 294R-2009 | Gochujang (Regional Standard) | 04.2.2.7 |
| 266-1966 | Gouda | 01.6.2.1 |
| 219-1999 | Grapefruits (*Citrus paradisi*) | 04.1.1.1 |
| 177-1991 | Grated Desiccated Coconut | 04.1.2.2 |
| 215-1999 | Guavas | 04.1.1.1 |
| 267-1966 | Havarti | 01.6.2.1 |
| 012-1981 | Honey | 11.5 |

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| **Standard No** | **Codex Standard Title** | **Food Cat. No.** |
| 072-1981 | Infant Formula and Formula for Special Dietary Purposes Intended for Infants (infant formula) | 13.1.1 |
| 072-1981 | Infant formula and Formula for Special Dietary Purposes Intended for Infants (formula for special dietary purposes intended for infants) | 13.1.3 |
| 249-2006 | Instant Noodles | 06.4.3 |
| 296-2009 | Jams, Jellies and Marmalades | 04.1.2.5 |
| 223-2001 | Kimchi | 04.2.2.7 |
| 213-1999 | Limes | 04.1.1.1 |
| 196-1995 | Litchi | 04.1.1.1 |
| 220-1999 | Longans | 04.1.1.1 |
| 089-1981 | Luncheon Meat | 08.3.2 |
| 153-1985 | Maize (Corn) | 06.1 |
| 184-1993 | Mango | 04.1.1.1 |
| 160-1987 | Mango Chutney | 04.1.2.6 |
| 204-1997 | Mangosteens | 04.1.1.1 |
| 217-1999 | Mexican Limes | 04.1.1.1 |
| 207-1999 | Milk Powders and Cream Powders | 01.5.1 |
| 280-1973 | Milkfat Products | 02.1.1 |
| 262-2007 | Mozzarella | 01.6.1 |
| 211-1999 | Named Animal Fats | 02.1.3 |
| 285-1978 | Named Variety Process(ed) Cheese and Spreadable Process(ed) Cheese | 01.6.4 |
| 210-1999 | Named Vegetable Oils | 02.1.2 |
| 108-1981 | Natural Mineral Waters | 14.1.1.1 |
| 185-1993 | Nopal | 04.2.1.1 |
| 201-1995 | Oats | 06.1 |
| 033-1981 | Olive Oil, Virgin and Refined, and Refined Olive Pomace Oil, Olive Oils and Olive Pomace Oils | 02.1.2 |
| 245-2004 | Oranges | 04.1.1.1 |
| 183-1993 | Papaya | 04.1.1.1 |
| 200-1995 | Peanuts | 04.2.1.1 |
| 170-1989 | Pearl Millet Flour | 06.2.1 |
| 115-1981 | Pickled Cucumbers (Cucumber Pickles) | 04.2.2.3 |
| 260-2007 | Pickled Fruits and Vegetables (fermented fruits) | 04.1.2.10 |
| 260-2007 | Pickled Fruits and Vegetables (fermented vegetables) | 04.2.2.7 |
| 260-2007 | Pickled Fruits and Vegetables (pickled fruits) | 04.1.2.3 |
| 260-2007 | Pickled Fruits and Vegetables (pickled vegetables) | 04.2.2.3 |
| 182-1993 | Pineapple | 04.1.1.1 |
| 237-2003 | Pitahayas | 04.1.1.1 |
| 013-1981 | Preserved Tomatoes | 04.2.2.4 |
| 186-1993 | Prickly pear | 04.2.1.1 |
| 286-1978 | Process(ed) Cheese and Spreadable Process(ed) Cheese | 01.6.4 |

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| **Standard No** | **Codex Standard Title** | **Food Cat. No.** |
| 287-1978 | Process(ed) Cheese Preparations (Process(ed) Cheese Food and Process(ed) Cheese Spread) | 01.6.4 |
| 074-1981 | Processed Cereal-Based Foods for Infants and Children | 13.2 |
| 057-1981 | Processed Tomato Concentrates (tomato paste) | 04.2.2.6 |
| 057-1981 | Processed Tomato Concentrates (tomato puree) | 04.2.2.5 |
| 272-1968 | Provolone | 01.6.2.1 |
| 214-1999 | Pumelos (*Citrus grand*i) | 04.1.1.1 |
| 076-1981 | Quick Frozen Bilberries | 04.1.2.1 |
| 165-1989 | Quick Frozen Blocks of Fish Fillets, Minced Fish Flesh and Mixtures of Fillets and Minced Fish Flesh | 09.2.1 |
| 103-1981 | Quick Frozen Blueberries | 04.1.2.1 |
| 110-1981 | Quick Frozen Broccoli | 04.2.2.1 |
| 112-1981 | Quick Frozen Brussels Sprouts | 04.2.2.1 |
| 140-1983 | Quick Frozen Carrots | 04.2.2.1 |
| 111-1981 | Quick Frozen Cauliflower | 04.2.2.1 |
| 133-1981 | Quick Frozen Corn-on-the-Cob | 04.2.2.1 |
| 190-1995 | Quick Frozen Fish Fillets | 09.2.1 |
| 166-1989 | Quick Frozen Fish Sticks (Fish Fingers), Fish Portions and Fish Fillets - Breaded and in Batter | 09.2.2 |
| 114-1981 | Quick Frozen French-Fried Potatoes | 04.2.2.1 |
| 113-1981 | Quick Frozen Green Beans and Wax Beans | 04.2.2.1 |
| 104-1981 | Quick Frozen Leek | 04.2.2.1 |
| 095-1981 | Quick Frozen Lobsters | 09.2.1 |
| 075-1981 | Quick Frozen Peaches | 04.1.2.1 |
| 041-1981 | Quick Frozen Peas | 04.2.2.1 |
| 069-1981 | Quick Frozen Raspberries | 04.1.2.1 |
| 191-1995 | Quick Frozen Raw Squid | 09.1.2 |
| 092-1981 | Quick Frozen Shrimps or Prawns | 09.2.1 |
| 077-1981 | Quick Frozen Spinach | 04.2.2.1 |
| 052-1981 | Quick Frozen Strawberries | 04.1.2.1 |
| 132-1981 | Quick Frozen Whole Kernel Corn | 04.2.2.1 |
| 036-1981 | Quick-Frozen Finfish, Uneviscerated and Eviscerated | 09.2.1 |
| 067-1981 | Raisins | 04.1.2.2 |
| 246-2005 | Rambutan | 04.1.1.1 |
| 292-2008 | Raw and Live Bivalve Molluscs (live) | 09.1.2 |
| 292-2008 | Raw and Live Bivalve Molluscs (raw, chilled shucked) | 09.1.2 |
| 292-2008 | Raw and Live Bivalve Molluscs (raw, frozen) | 09.2.1 |
| 198-1995 | Rice | 06.1 |
| 271-1968 | Saint Paulin | 01.6.2.1 |
| 244-2004 | Salted Atlantic Herring and Salted Sprat | 09.2.5 |
| 167-1989 | Salted Fish and Dried Salted Fish of the Gadidae Family of Fishes | 09.2.5 |

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| **Standard No** | **Codex Standard Title** | **Food Cat. No.** |
| 268-1966 | Samsoe | 01.6.2.1 |
| 173-1989 | Sorghum Flour | 06.2.1 |
| 172-1989 | Sorghum Grains | 06.1 |
| 175-1989 | Soy Protein Products | 06.8.8 |
| 053-1981 | Special Dietary Foods with Low-Sodium Content, including salt substitutes (salt substitutes) | 12.1.2 |
| 053-1981 | Special Dietary Foods with Low-Sodium Content, including salt substitutes (special dietary foods with low sodium content) | 13.0 |
| 212-1999 | Sugars (glucose syrup, dried glucose, soft white sugar, brown sugar, raw cane sugar) | 11.1.3 |
| 212-1999 | Sugars (lactose) | 11.1.4 |
| 212-1999 | Sugars (plantation or white mill sugar) | 11.1.5 |
| 212-1999 | Sugars (powdered sugar and powdered dextrose) | 11.1.2 |
| 212-1999 | Sugars (white sugar, dextrose anhydrous, dextrose monohydrate, fructose) | 11.1.1 |
| 238-2003 | Sweet Cassava | 04.2.1.1 |
| 282-1971 | Sweetened Condensed Milks | 01.3.1 |
| 255-2007 | Table Grapes | 04.1.1.1 |
| 066-1981 | Table Olives | 04.2.2.3 |
| 224-2001 | Tannia | 04.2.1.1 |
| 259R-2007 | Tehena (Regional Standard) | 04.2.2.6 |
| 270-1968 | Tilsiter | 01.6.2.1 |
| 293-2008 | Tomatoes | 04.2.1.1 |
| 221-2001 | Unripened Cheese, including Fresh Cheese | 01.6.1 |
| 131-1981 | Unshelled Pistachio Nuts | 04.2.1.1 |
| 174-1989 | Vegetable Protein Products | 12.10 |
| 199-1995 | Wheat and Durum Wheat | 06.1 |
| 152-1985 | Wheat Flour | 06.2.1 |
| 163-1987 | Wheat Protein Products, Including Wheat Gluten | 12.10 |
| 284-1971 | Whey Cheeses (whey cheese) | 01.6.3 |
| 284-1971 | Whey Cheeses (whey protein cheese) | 01.6.6 |
| 289-1995 | Whey powders | 01.8.2 |
| 169-1989 | Whole and Decorticated Pearl Millet Grains | 06.1 |
| 154-1985 | Whole Maize (Corn) Meal | 06.2.1 |

**Annex C sorted by GSFA Food Category Number**

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| **Standard No** | **Codex Standard Title** | **Food Cat. No.** |
| 243-2003 | Fermented Milks (plain) | 01.2.1 |
| 243-2003 | Fermented Milks (plain, non-heat treated) | 01.2.1.1 |
| 243-2003 | Fermented Milks (plain, heat treated) | 01.2.1.2 |
| 281-1971 | Evaporated milks | 01.3.1 |
| 282-1971 | Sweetened Condensed Milks | 01.3.1 |
| 250-2006 | Blend of Evaporated Skimmed Milk and Vegetable Fat | 01.3.2 |
| 252-2006 | Blend of Sweetened Condensed Milk and Vegetable Fat | 01.3.2 |
| 288-1976 | Cream and Prepared Creams (reconstituted cream, recombined cream, prepackaged liquid cream) | 01.4.1 |
| 288-1976 | Cream and Prepared Creams (whipping cream, cream packaged under pressure, whipped cream) | 01.4.2 |
| 288-1976 | Cream and Prepared Creams (fermented cream, acidified cream) | 01.4.3 |
| 207-1999 | Milk Powders and Cream Powders | 01.5.1 |
| 290-1995 | Edible Casein Products | 01.5.1 |
| 251-2006 | Blend of Skimmed Milk and Vegetable Fat in Powdered Form | 01.5.2 |
| 221-2001 | Unripened Cheese, including Fresh Cheese | 01.6.1 |
| 262-2007 | Mozzarella | 01.6.1 |
| 273-1968 | Cottage Cheese | 01.6.1 |
| 275-1973 | Cream Cheese (Rahmfrischkäse) | 01.6.1 |
| 283-1978 | Cheese (unripened, including fresh cheese) - See also CODEX STAN 221- 2001 | 01.6.1 |
| 208-1999 | Cheeses in Brine | 01.6.2.1 |
| 263-1966 | Cheddar | 01.6.2.1 |
| 264-1966 | Danbo | 01.6.2.1 |
| 265-1966 | Edam | 01.6.2.1 |
| 266-1966 | Gouda | 01.6.2.1 |
| 267-1966 | Havarti | 01.6.2.1 |
| 268-1966 | Samsoe | 01.6.2.1 |
| 269-1967 | Emmental | 01.6.2.1 |
| 270-1968 | Tilsiter | 01.6.2.1 |
| 271-1968 | Saint Paulin | 01.6.2.1 |
| 272-1968 | Provolone | 01.6.2.1 |
| 274-1969 | Coulommiers | 01.6.2.1 |
| 276-1973 | Camembert | 01.6.2.1 |
| 277-1973 | Brie | 01.6.2.1 |
| 278-1978 | Extra Hard Grating Cheese | 01.6.2.1 |
| 283-1978 | Cheese (ripened, including mould ripened) | 01.6.2.1 |
| 284-1971 | Whey Cheeses (whey cheese) | 01.6.3 |
| 285-1978 | Named Variety Process(ed) Cheese and Spreadable Process(ed) Cheese | 01.6.4 |

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| **Standard No** | **Codex Standard Title** | **Food Cat. No.** |
| 286-1978 | Process(ed) Cheese and Spreadable Process(ed) Cheese | 01.6.4 |
| 287-1978 | Process(ed) Cheese Preparations (Process(ed) Cheese Food and Process(ed) Cheese Spread) | 01.6.4 |
| 284-1971 | Whey Cheeses (whey protein cheese) | 01.6.6 |
| 243-2003 | Fermented Milks (flavoured, heat treated and non-heat treated) | 01.7 |
| 289-1995 | Whey powders | 01.8.2 |
| 019-1981 | Edible Fats and Oils Not Covered by Individual Standards (General Standard) | 02.1 |
| 280-1973 | Milkfat Products | 02.1.1 |
| 033-1981 | Olive Oil, Virgin and Refined, and Refined Olive Pomace Oil, Olive Oils and Olive Pomace Oils | 02.1.2 |
| 210-1999 | Named Vegetable Oils | 02.1.2 |
| 211-1999 | Named Animal Fats | 02.1.3 |
| 279-1971 | Butter | 02.2.1 |
| 253-2006 | Dairy Fat Spreads | 02.2.2 |
| 256-2007 | Fat Spreads and Blended Spreads | 02.2.2 |
| 294R-2009 | Gochujang (Regional Standard) | 04.2.2.7 |
| 143-1985 | Dates (fresh) | 04.1.1.1 |
| 182-1993 | Pineapple | 04.1.1.1 |
| 183-1993 | Papaya | 04.1.1.1 |
| 184-1993 | Mango | 04.1.1.1 |
| 187-1993 | Carambola | 04.1.1.1 |
| 196-1995 | Litchi | 04.1.1.1 |
| 204-1997 | Mangosteens | 04.1.1.1 |
| 205-1997 | Bananas | 04.1.1.1 |
| 213-1999 | Limes | 04.1.1.1 |
| 214-1999 | Pumelos (*Citrus grand*i) | 04.1.1.1 |
| 215-1999 | Guavas | 04.1.1.1 |
| 216-1999 | Chayotes | 04.1.1.1 |
| 217-1999 | Mexican Limes | 04.1.1.1 |
| 219-1999 | Grapefruits (*Citrus paradisi*) | 04.1.1.1 |
| 220-1999 | Longans | 04.1.1.1 |
| 226-2001 | Cape Gooseberry | 04.1.1.1 |
| 237-2003 | Pitahayas | 04.1.1.1 |
| 245-2004 | Oranges | 04.1.1.1 |
| 246-2005 | Rambutan | 04.1.1.1 |
| 255-2007 | Table Grapes | 04.1.1.1 |
| 143-1985 | Dates (coated) | 04.1.1.2 |
| 052-1981 | Quick Frozen Strawberries | 04.1.2.1 |
| 069-1981 | Quick Frozen Raspberries | 04.1.2.1 |
| 075-1981 | Quick Frozen Peaches | 04.1.2.1 |

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| **Standard No** | **Codex Standard Title** | **Food Cat. No.** |
| 076-1981 | Quick Frozen Bilberries | 04.1.2.1 |
| 103-1981 | Quick Frozen Blueberries | 04.1.2.1 |
| 260-2007 | Pickled Fruits and Vegetables (fermented fruits) | 04.1.2.10 |
| 067-1981 | Raisins | 04.1.2.2 |
| 130-1981 | Dried Apricots | 04.1.2.2 |
| 177-1991 | Grated Desiccated Coconut | 04.1.2.2 |
| 260-2007 | Pickled Fruits and Vegetables (pickled fruits) | 04.1.2.3 |
| 017-1981 | Canned Applesauce | 04.1.2.4 |
| 042-1981 | Canned Pineapple | 04.1.2.4 |
| 060-1981 | Canned Raspberries | 04.1.2.4 |
| 061-1985 | Canned Pears | 04.1.2.4 |
| 062-1987 | Canned Strawberries | 04.1.2.4 |
| 078-1981 | Canned Fruit Cocktail | 04.1.2.4 |
| 099-1981 | Canned Tropical Fruit Salad | 04.1.2.4 |
| 159-1987 | Canned Mangoes | 04.1.2.4 |
| 242-2003 | Canned Stone Fruits | 04.1.2.4 |
| 254-2007 | Certain Canned Citrus Fruits | 04.1.2.4 |
| 296-2009 | Jams, Jellies and Marmalades | 04.1.2.5 |
| 160-1987 | Mango Chutney | 04.1.2.6 |
| 240-2003 | Aqueous Coconut Products (coconut milk and coconut cream) | 04.1.2.8 |
| 038-1981 | Edible Fungi and Fungi Products (edible fungi) | 04.2.1.1 |
| 040-1981 | Fresh Fungus "Chanterelle" | 04.2.1.1 |
| 131-1981 | Unshelled Pistachio Nuts | 04.2.1.1 |
| 171-1989 | Certain Pulses | 04.2.1.1 |
| 185-1993 | Nopal | 04.2.1.1 |
| 186-1993 | Prickly pear | 04.2.1.1 |
| 188-1993 | Baby Corn | 04.2.1.1 |
| 197-1995 | Avocado | 04.2.1.1 |
| 200-1995 | Peanuts | 04.2.1.1 |
| 218-1999 | Ginger | 04.2.1.1 |
| 224-2001 | Tannia | 04.2.1.1 |
| 225-2001 | Asparagus | 04.2.1.1 |
| 238-2003 | Sweet Cassava | 04.2.1.1 |
| 293-2008 | Tomatoes | 04.2.1.1 |
| 038-1981 | Edible Fungi and Fungi Products (fungus products) | 04.2.2 |
| 038-1981 | Edible Fungi and Fungi Products (quick frozen) | 04.2.2.1 |
| 041-1981 | Quick Frozen Peas | 04.2.2.1 |
| 077-1981 | Quick Frozen Spinach | 04.2.2.1 |
| 104-1981 | Quick Frozen Leek | 04.2.2.1 |
| 110-1981 | Quick Frozen Broccoli | 04.2.2.1 |

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| **Standard No** | **Codex Standard Title** | **Food Cat. No.** |
| 111-1981 | Quick Frozen Cauliflower | 04.2.2.1 |
| 112-1981 | Quick Frozen Brussels Sprouts | 04.2.2.1 |
| 113-1981 | Quick Frozen Green Beans and Wax Beans | 04.2.2.1 |
| 114-1981 | Quick Frozen French-Fried Potatoes | 04.2.2.1 |
| 132-1981 | Quick Frozen Whole Kernel Corn | 04.2.2.1 |
| 133-1981 | Quick Frozen Corn-on-the-Cob | 04.2.2.1 |
| 140-1983 | Quick Frozen Carrots | 04.2.2.1 |
| 038-1981 | Edible Fungi and Fungi Products (incl. freeze dried, fungus grits and fungus powder) | 04.2.2.2 |
| 039-1981 | Dried Edible Fungi | 04.2.2.2 |
| 295R-2009 | Ginseng Products (Regional Standard) (dried ginseng, dried raw ginseng, dried steamed ginseng) | 04.2.2.2 |
| 038-1981 | Edible Fungi and Fungi Products (salted, pickled or in vegetable oil) | 04.2.2.3 |
| 066-1981 | Table Olives | 04.2.2.3 |
| 115-1981 | Pickled Cucumbers (Cucumber Pickles) | 04.2.2.3 |
| 260-2007 | Pickled Fruits and Vegetables (pickled vegetables) | 04.2.2.3 |
| 013-1981 | Preserved Tomatoes | 04.2.2.4 |
| 038-1981 | Edible Fungi and Fungi Products (sterilized) | 04.2.2.4 |
| 055-1981 | Canned Mushrooms | 04.2.2.4 |
| 145-1985 | Canned Chestnuts and Canned Chestnut Puree | 04.2.2.4 |
| 241-2003 | Canned Bamboo Shoots | 04.2.2.4 |
| 257R-2007 | Canned Humus with Tehena (Regional Standard) | 04.2.2.4 |
| 258R-2007 | Canned Foul Medames (Regional Standard) | 04.2.2.4 |
| 297-2009 | Certain Canned Vegetables | 04.2.2.4 |
| 057-1981 | Processed Tomato Concentrates (tomato puree) | 04.2.2.5 |
| 038-1981 | Edible Fungi and Fungi Products (concentrate, dried concentrate or extract) | 04.2.2.6 |
| 057-1981 | Processed Tomato Concentrates (tomato paste) | 04.2.2.6 |
| 259R-2007 | Tehena (Regional Standard) | 04.2.2.6 |
| 038-1981 | Edible Fungi and Fungi Products (fermented) | 04.2.2.7 |
| 151-1985 | Gari | 04.2.2.7 |
| 223-2001 | Kimchi | 04.2.2.7 |
| 260-2007 | Pickled Fruits and Vegetables (fermented vegetables) | 04.2.2.7 |
| 295R-2009 | Ginseng Products (Regional Standard) (ginseng extract, raw ginseng extract, steamed ginseng extract) | 04.2.2.6 |
| 105-1981 | Cocoa Powders (Cocoa) and Dry Mixtures of Cocoa and Sugar | 05.1.1 |
| 141-1983 | Cocoa (Cacao) Mass (Cocoa/Chocolate Liquor) and Cocoa Cake | 05.1.1 |
| 086-1981 | Cocoa Butters | 05.1.3 |
| 087-1981 | Chocolate and Chocolate Products | 05.1.4 |
| 153-1985 | Maize (Corn) | 06.1 |
| 169-1989 | Whole and Decorticated Pearl Millet Grains | 06.1 |
| 172-1989 | Sorghum Grains | 06.1 |

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| **Standard No** | **Codex Standard Title** | **Food Cat. No.** |
| 198-1995 | Rice | 06.1 |
| 199-1995 | Wheat and Durum Wheat | 06.1 |
| 201-1995 | Oats | 06.1 |
| 202-1995 | Couscous | 06.1 |
| 152-1985 | Wheat Flour | 06.2.1 |
| 154-1985 | Whole Maize (Corn) Meal | 06.2.1 |
| 155-1985 | Degermed Maize (Corn) Meal and Maize (Corn) Grits | 06.2.1 |
| 170-1989 | Pearl Millet Flour | 06.2.1 |
| 173-1989 | Sorghum Flour | 06.2.1 |
| 176-1989 | Edible Cassava Flour | 06.2.1 |
| 178-1991 | Durum Wheat Semolina and Durum Wheat Flour | 06.2.1 |
| 249-2006 | Instant Noodles | 06.4.3 |
| 175-1989 | Soy Protein Products | 06.8.8 |
| 096-1981 | Cooked Cured Ham | 08.2.2 |
| 097-1981 | Cooked Cured Pork Shoulder | 08.2.2 |
| 088-1981 | Canned Corned Beef | 08.3.2 |
| 089-1981 | Luncheon Meat | 08.3.2 |
| 098-1981 | Cooked Cured Chopped Meat | 08.3.2 |
| 191-1995 | Quick Frozen Raw Squid | 09.1.2 |
| 292-2008 | Raw and Live Bivalve Molluscs (live) | 09.1.2 |
| 292-2008 | Raw and Live Bivalve Molluscs (raw, chilled shucked) | 09.1.2 |
| 036-1981 | Quick-Frozen Finfish, Uneviscerated and Eviscerated | 09.2.1 |
| 092-1981 | Quick Frozen Shrimps or Prawns | 09.2.1 |
| 095-1981 | Quick Frozen Lobsters | 09.2.1 |
| 165-1989 | Quick Frozen Blocks of Fish Fillets, Minced Fish Flesh and Mixtures of Fillets and Minced Fish Flesh | 09.2.1 |
| 190-1995 | Quick Frozen Fish Fillets | 09.2.1 |
| 292-2008 | Raw and Live Bivalve Molluscs (raw, frozen) | 09.2.1 |
| 166-1989 | Quick Frozen Fish Sticks (Fish Fingers), Fish Portions and Fish Fillets - Breaded and in Batter | 09.2.2 |
| 167-1989 | Salted Fish and Dried Salted Fish of the Gadidae Family of Fishes | 09.2.5 |
| 189-1993 | Dried Shark Fins | 09.2.5 |
| 222-2001 | Crackers from Marine and Freshwater Fish, Crustaceans and Molluscan Shellfish | 09.2.5 |
| 236-2003 | Boiled Dried Salted Anchovies | 09.2.5 |
| 244-2004 | Salted Atlantic Herring and Salted Sprat | 09.2.5 |
| 003-1981 | Canned Salmon | 09.4 |
| 037-1981 | Canned Shrimps or Prawns | 09.4 |
| 070-1981 | Canned Tuna and Bonito | 09.4 |
| 090-1981 | Canned Crab Meat | 09.4 |
| 094-1981 | Canned Sardines and Sardine-Type Products | 09.4 |

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| **Standard No** | **Codex Standard Title** | **Food Cat. No.** |
| 119-1981 | Canned Finfish | 09.4 |
| 212-1999 | Sugars (white sugar, dextrose anhydrous, dextrose monohydrate, fructose) | 11.1.1 |
| 212-1999 | Sugars (powdered sugar and powdered dextrose) | 11.1.2 |
| 212-1999 | Sugars (glucose syrup, dried glucose, soft white sugar, brown sugar, raw cane sugar) | 11.1.3 |
| 212-1999 | Sugars (lactose) | 11.1.4 |
| 212-1999 | Sugars (plantation or white mill sugar) | 11.1.5 |
| 012-1981 | Honey | 11.5 |
| 150-1985 | Food Grade Salt | 12.1.1 |
| 053-1981 | Special Dietary Foods with Low-Sodium Content, including salt substitutes (salt substitutes) | 12.1.2 |
| 163-1987 | Wheat Protein Products, Including Wheat Gluten | 12.10 |
| 174-1989 | Vegetable Protein Products | 12.10 |
| 117-1981 | Bouillon and Consommés | 12.5 |
| 298R-2009 | Fermented Soybean Paste (Regional Standard) | 12.9.1 |
| 053-1981 | Special Dietary Foods with Low-Sodium Content, including salt substitutes (special dietary foods with low sodium content) | 13.0 |
| 072-1981 | Infant Formula and Formula for Special Dietary Purposes Intended for Infants (infant formula) | 13.1.1 |
| 156-1987 | Follow-Up Formula | 13.1.2 |
| 072-1981 | Infant formula and Formula for Special Dietary Purposes Intended for Infants (formula for special dietary purposes intended for infants) | 13.1.3 |
| 073-1981 | Canned Baby Foods | 13.2 |
| 074-1981 | Processed Cereal-Based Foods for Infants and Children | 13.2 |
| 118-1981 | Foods for Special Dietary Use for Persons Intolerant to Gluten | 13.3 |
| 181-1991 | Formula Foods for Use in Weight Control Diets | 13.4 |
| 203-1995 | Formula Foods for Use in Very Low Energy Diets for Weight Reduction | 13.4 |
| 108-1981 | Natural Mineral Waters | 14.1.1.1 |
| 227-2001 | Bottled/Packaged Drinking Waters (other than natural mineral water) | 14.1.1.2 |
| 247-2005 | Fruit Juices and Nectars (fruit juices) | 14.1.2.1 |
| 247-2005 | Fruit Juices and Nectars (concentrates for fruit juice) | 14.1.2.3 |
| 247-2005 | Fruit Juices and Nectars (fruit nectars) | 14.1.3.1 |
| 247-2005 | Fruit Juices and Nectars (concentrates for fruit nectars) | 14.1.3.3 |

**CODEX GENERAL STANDARD FOR FOOD ADDITIVES**

TABLE ONE

**Additives Permitted for Use Under Specified Conditions in Certain Food Categories or Individual Food Items**



**ACESULFAME POTASSIUM**

Acesulfame potassium

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| Function: |  |  | flavour enhancer, sweetener |  | | | | | | | | | | | |
| FoodCatNo |  |  | FoodCategory |  |  |  | MaxLevel |  |  |  | Notes |  |  | Year Adopted |  |
| 01.1.2 |  |  | Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey- based drinks) |  |  |  | 350 mg/kg |  |  |  | 161 & 188 |  |  | 2007 |  |
| 01.3.2 |  |  | Beverage whiteners |  |  |  | 2000 mg/kg |  |  |  | 161 & 188 |  |  | 2008 |  |
| 01.4.4 |  |  | Cream analogues |  |  |  | 1000 mg/kg |  |  |  | 161 & 188 |  |  | 2008 |  |
| 01.5.2 |  |  | Milk and cream powder analogues |  |  |  | 1000 mg/kg |  |  |  | 161 & 188 |  |  | 2008 |  |
| 01.6.5 |  |  | Cheese analogues |  |  |  | 350 mg/kg |  |  |  | 161 & 188 |  |  | 2008 |  |
| 01.7 |  |  | Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt) |  |  |  | 350 mg/kg |  |  |  | 161 & 188 |  |  | 2007 |  |
| 02.3 |  |  | Fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions |  |  |  | 1000 mg/kg |  |  |  | 161 & 188 |  |  | 2008 |  |
| 02.4 |  |  | Fat-based desserts excluding dairy-based dessert products of food category 01.7 |  |  |  | 350 mg/kg |  |  |  | 161 & 188 |  |  | 2007 |  |
| 03.0 |  |  | Edible ices, including sherbet and sorbet |  |  |  | 800 mg/kg |  |  |  | 161 & 188 |  |  | 2007 |  |
| 04.1.2.1 |  |  | Frozen fruit |  |  |  | 500 mg/kg |  |  |  | 161 & 188 |  |  | 2008 |  |
| 04.1.2.2 |  |  | Dried fruit |  |  |  | 500 mg/kg |  |  |  | 161 & 188 |  |  | 2008 |  |
| 04.1.2.3 |  |  | Fruit in vinegar, oil, or brine |  |  |  | 200 mg/kg |  |  |  | 161 & 188 |  |  | 2007 |  |
| 04.1.2.4 |  |  | Canned or bottled (pasteurized) fruit |  |  |  | 350 mg/kg |  |  |  | 161 & 188 |  |  | 2007 |  |
| 04.1.2.5 |  |  | Jams, jellies, marmelades |  |  |  | 1000 mg/kg |  |  |  | 161 & 188 |  |  | 2007 |  |
| 04.1.2.6 |  |  | Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5 |  |  |  | 1000 mg/kg |  |  |  | 161 & 188 |  |  | 2007 |  |
| 04.1.2.7 |  |  | Candied fruit |  |  |  | 500 mg/kg |  |  |  | 161 & 188 |  |  | 2007 |  |
| 04.1.2.8 |  |  | Fruit preparations, including pulp, purees, fruit toppings and coconut milk |  |  |  | 350 mg/kg |  |  |  | 161 & 188 |  |  | 2007 |  |
| 04.1.2.9 |  |  | Fruit-based desserts, including fruit-flavoured water-based desserts |  |  |  | 350 mg/kg |  |  |  | 161 & 188 |  |  | 2007 |  |
| 04.1.2.10 |  |  | Fermented fruit products |  |  |  | 350 mg/kg |  |  |  | 161 & 188 |  |  | 2007 |  |

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| FoodCatNo |  |  |  | FoodCategory |  |  |  | MaxLevel |  |  | Notes |  |  | Year Adopted |  |
| 04.1.2.11 |  |  |  | Fruit fillings for pastries |  |  |  | 350 mg/kg |  |  | 161 & 188 |  |  | 2007 |  |
| 04.1.2.12 |  |  |  | Cooked fruit |  |  |  | 500 mg/kg |  |  | 161 & 188 |  |  | 2008 |  |
| 04.2.2.3 |  |  |  | Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce |  |  |  | 200 mg/kg |  |  | 144 & 188 |  |  | 2007 |  |
| 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 |  |  |  | 350 mg/kg |  |  | 161 & 188 |  |  | 2008 |  |
| 04.2.2.5 |  |  |  | Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter) |  |  |  | 1000 mg/kg |  |  | 188 |  |  | 2008 |  |
| 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 |  |  |  | 350 mg/kg |  |  | 161 & 188 |  |  | 2007 |  |
| 04.2.2.7 |  |  |  | Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and  12.9.2.3 |  |  |  | 1000 mg/kg |  |  | 188 |  |  | 2008 |  |
| 05.1.1 |  |  |  | Cocoa mixes (powders) and cocoa mass/cake |  |  |  | 350 mg/kg |  |  | 97 & 188 |  |  | 2007 |  |
| 05.1.2 |  |  |  | Cocoa mixes (syrups) |  |  |  | 350 mg/kg |  |  | 97, 161 &  188 |  |  | 2007 |  |
| 05.1.3 |  |  |  | Cocoa-based spreads, including fillings |  |  |  | 1000 mg/kg |  |  | 161 & 188 |  |  | 2007 |  |
| 05.1.4 |  |  |  | Cocoa and chocolate products |  |  |  | 500 mg/kg |  |  | 161 & 188 |  |  | 2007 |  |
| 05.1.5 |  |  |  | Imitation chocolate, chocolate substitute products |  |  |  | 500 mg/kg |  |  | 161 & 188 |  |  | 2007 |  |
| 05.2.1 |  |  |  | Hard candy |  |  |  | 500 mg/kg |  |  | 156, 161 &  188 |  |  | 2007 |  |
| 05.2.2 |  |  |  | Soft candy |  |  |  | 1000 mg/kg |  |  | 157, 161 &  188 |  |  | 2007 |  |
| 05.2.3 |  |  |  | Nougats and marzipans |  |  |  | 1000 mg/kg |  |  | 161 & 188 |  |  | 2007 |  |
| 05.3 |  |  |  | Chewing gum |  |  |  | 5000 mg/kg |  |  | 161 & 188 |  |  | 2007 |  |
| 05.4 |  |  |  | Decorations (e.g., for fine bakery wares), toppings (non- fruit) and sweet sauces |  |  |  | 500 mg/kg |  |  | 161 & 188 |  |  | 2007 |  |
| 06.3 |  |  |  | Breakfast cereals, including rolled oats |  |  |  | 1200 mg/kg |  |  | 161 & 188 |  |  | 2007 |  |
| 06.5 |  |  |  | Cereal and starch based desserts (e.g., rice pudding, tapioca pudding) |  |  |  | 350 mg/kg |  |  | 161 & 188 |  |  | 2007 |  |
| 07.1 |  |  |  | Bread and ordinary bakery wares |  |  |  | 1000 mg/kg |  |  | 161 & 188 |  |  | 2008 |  |
| 07.2 |  |  |  | Fine bakery wares (sweet, salty, savoury) and mixes |  |  |  | 1000 mg/kg |  |  | 165 & 188 |  |  | 2007 |  |
| 09.2 |  |  |  | Processed fish and fish products, including mollusks, crustaceans, and echinoderms |  |  |  | 200 mg/kg |  |  | 144 & 188 |  |  | 2008 |  |
| 09.3 |  |  |  | Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms |  |  |  | 200 mg/kg |  |  | 144 & 188 |  |  | 2007 |  |
| 09.4 |  |  |  | Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms |  |  |  | 200 mg/kg |  |  | 144 & 188 |  |  | 2007 |  |
| 10.4 |  |  |  | Egg-based desserts (e.g., custard) |  |  |  | 350 mg/kg |  |  | 161 & 188 |  |  | 2007 |  |

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| FoodCatNo FoodCategory |  |  |  |  | MaxLevel |  |  | Notes |  |  | Year Adopted |  |
| 11.4 Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings) |  |  |  |  | 1000 mg/kg |  |  | 159 & 188 |  |  | 2007 |  |
| 11.6 Table-top sweeteners, including those containing high- intensity sweeteners |  |  |  |  | GMP |  |  | 188 |  |  | 2007 |  |
| 12.2 Herbs, spices, seasonings and condiments (e.g., seasoning for instant noodles) |  |  |  |  | 2000 mg/kg |  |  | 161 & 188 |  |  | 2008 |  |
| 12.3 Vinegars |  |  |  |  | 2000 mg/kg |  |  | 161 & 188 |  |  | 2008 |  |
| 12.4 Mustards |  |  |  |  | 350 mg/kg |  |  | 188 |  |  | 2007 |  |
| 12.5 Soups and broths |  |  |  |  | 110 mg/kg |  |  | 161 & 188 |  |  | 2007 |  |
| 12.6 Sauces and like products |  |  |  |  | 1000 mg/kg |  |  | 188 |  |  | 2007 |  |
| 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 |  |  |  |  | 350 mg/kg |  |  | 161 & 188 |  |  | 2007 |  |
| 13.3 Dietetic foods intended for special medical purposes (excluding products of food category 13.1) |  |  |  |  | 500 mg/kg |  |  | 188 |  |  | 2007 |  |
| 13.4 Dietetic formulae for slimming purposes and weight reduction |  |  |  |  | 450 mg/kg |  |  | 188 |  |  | 2007 |  |
| 13.5 Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6 |  |  |  |  | 450 mg/kg |  |  | 188 |  |  | 2007 |  |
| 13.6 Food supplements |  |  |  |  | 2000 mg/kg |  |  | 188 |  |  | 2007 |  |
| 14.1.3.1 Fruit nectar |  |  |  |  | 350 mg/kg |  |  | 188 |  |  | 2005 |  |
| 14.1.3.2 Vegetable nectar |  |  |  |  | 350 mg/kg |  |  | 161 & 188 |  |  | 2008 |  |
| 14.1.3.3 Concentrates for fruit nectar |  |  |  |  | 350 mg/kg |  |  | 127 & 188 |  |  | 2005 |  |
| 14.1.3.4 Concentrates for vegetable nectar |  |  |  |  | 350 mg/kg |  |  | 127, 161 &  188 |  |  | 2007 |  |
| 14.1.4 Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks |  |  |  |  | 600 mg/kg |  |  | 161 & 188 |  |  | 2007 |  |
| 14.1.5 Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa |  |  |  |  | 600 mg/kg |  |  | 160,161 &  188 |  |  | 2007 |  |
| 14.2.7 Aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers) |  |  |  |  | 350 mg/kg |  |  | 188 |  |  | 2007 |  |
| 15.0 Ready-to-eat savouries |  |  |  |  | 350 mg/kg |  |  | 188 |  |  | 2007 |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |
| **ACETIC ACID, GLACIAL** |  |  |  |  |  |  |  |  |  |  |  |  |
| Acetic acid, glacial INS: 260 |  |  |  |  |  |  |  |  |  |  |  |  |
| Function: acidity regulator, preservative |  |  |  |  |  |  |  |  |  |  |  |  |
| FoodCatNo FoodCategory |  |  |  |  | MaxLevel |  |  | Notes |  |  | Year Adopted |  |
| 01.6.6 Whey protein cheese |  |  |  |  | GMP |  |  |  |  |  | 2006 |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |
| **ALITAME** |  |  |  |  |  |  |  |  |  |  |  |  |
| Alitame INS: 956 |  |  |  |  |  |  |  |  |  |  |  |  |

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| Function: |  |  | sweetener |  | | | | | | | | | | | | |
| FoodCatNo |  |  | FoodCategory |  |  |  |  | MaxLevel |  |  |  | Notes |  |  | Year Adopted |  |
| 01.1.2 |  |  | Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey- based drinks) |  |  |  |  | 100 mg/kg |  |  |  | 161 |  |  | 2007 |  |
| 01.7 |  |  | Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt) |  |  |  |  | 100 mg/kg |  |  |  | 161 |  |  | 2007 |  |
| 03.0 |  |  | Edible ices, including sherbet and sorbet |  |  |  |  | 100 mg/kg |  |  |  | 161 |  |  | 2007 |  |
| 04.1.2.5 |  |  | Jams, jellies, marmelades |  |  |  |  | 100 mg/kg |  |  |  | 161 |  |  | 2007 |  |
| 05.1.2 |  |  | Cocoa mixes (syrups) |  |  |  |  | 300 mg/kg |  |  |  | 161 |  |  | 2007 |  |
| 05.1.3 |  |  | Cocoa-based spreads, including fillings |  |  |  |  | 300 mg/kg |  |  |  | 161 |  |  | 2007 |  |
| 05.1.4 |  |  | Cocoa and chocolate products |  |  |  |  | 300 mg/kg |  |  |  | 161 |  |  | 2007 |  |
| 05.1.5 |  |  | Imitation chocolate, chocolate substitute products |  |  |  |  | 300 mg/kg |  |  |  | 161 |  |  | 2007 |  |
| 05.2 |  |  | Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4 |  |  |  |  | 300 mg/kg |  |  |  | 161 |  |  | 2007 |  |
| 05.3 |  |  | Chewing gum |  |  |  |  | 300 mg/kg |  |  |  | 161 |  |  | 2007 |  |
| 05.4 |  |  | Decorations (e.g., for fine bakery wares), toppings (non- fruit) and sweet sauces |  |  |  |  | 300 mg/kg |  |  |  | 161 |  |  | 2007 |  |
| 11.4 |  |  | Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings) |  |  |  |  | 200 mg/kg |  |  |  | 159 |  |  | 2007 |  |
| 11.6 |  |  | Table-top sweeteners, including those containing high- intensity sweeteners |  |  |  |  | GMP |  |  |  |  |  |  | 2007 |  |
| 12.5 |  |  | Soups and broths |  |  |  |  | 40 mg/kg |  |  |  | 161 |  |  | 2007 |  |
| 13.5 |  |  | Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6 |  |  |  |  | 300 mg/kg |  |  |  |  |  |  | 2007 |  |
| 14.1.4 |  |  | Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks |  |  |  |  | 40 mg/kg |  |  |  | 161 |  |  | 2007 |  |
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| Function: |  |  | colour |  | | | | | | | | | | |
| FoodCatNo |  |  | FoodCategory |  |  |  | MaxLevel |  |  | Notes |  |  | Year Adopted |  |
| 01.1.2 |  |  | Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey- based drinks) |  |  |  | 300 mg/kg |  |  | 52 & 161 |  |  | 2009 |  |
| 01.6.2.2 |  |  | Rind of ripened cheese |  |  |  | 100 mg/kg |  |  |  |  |  | 2009 |  |
| 01.6.4 |  |  | Processed cheese |  |  |  | 100 mg/kg |  |  | 161 |  |  | 2009 |  |
| 01.6.5 |  |  | Cheese analogues |  |  |  | 100 mg/kg |  |  | 3 |  |  | 2009 |  |
| 01.7 |  |  | Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt) |  |  |  | 300 mg/kg |  |  | 161 |  |  | 2009 |  |
| 02.4 |  |  | Fat-based desserts excluding dairy-based dessert products of food category 01.7 |  |  |  | 300 mg/kg |  |  | 161 |  |  | 2009 |  |
| 03.0 |  |  | Edible ices, including sherbet and sorbet |  |  |  | 150 mg/kg |  |  |  |  |  | 2009 |  |
| 04.1.2.5 |  |  | Jams, jellies, marmelades |  |  |  | 100 mg/kg |  |  | 161 |  |  | 2009 |  |
| 04.1.2.7 |  |  | Candied fruit |  |  |  | 300 mg/kg |  |  | 161 |  |  | 2009 |  |

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| FoodCatNo |  |  |  | FoodCategory |  |  |  | MaxLevel |  |  |  | Notes |  |  | Year Adopted |  |
| 04.1.2.8 |  |  |  | Fruit preparations, including pulp, purees, fruit toppings and coconut milk |  |  |  | 300 mg/kg |  |  |  | 161 & 182 |  |  | 2009 |  |
| 04.1.2.9 |  |  |  | Fruit-based desserts, including fruit-flavoured water-based desserts |  |  |  | 300 mg/kg |  |  |  | 161 |  |  | 2009 |  |
| 04.1.2.11 |  |  |  | Fruit fillings for pastries |  |  |  | 300 mg/kg |  |  |  | 161 |  |  | 2009 |  |
| 04.2.2.3 |  |  |  | Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce |  |  |  | 300 mg/kg |  |  |  | 161 |  |  | 2009 |  |
| 04.2.2.4 |  |  |  | Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds |  |  |  | 200 mg/kg |  |  |  | 161 |  |  | 2009 |  |
| 04.2.2.6 |  |  |  | Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5 |  |  |  | 200 mg/kg |  |  |  | 92 & 161 |  |  | 2009 |  |
| 05.1.3 |  |  |  | Cocoa-based spreads, including fillings |  |  |  | 300 mg/kg |  |  |  | 161 |  |  | 2009 |  |
| 05.1.4 |  |  |  | Cocoa and chocolate products |  |  |  | 300 mg/kg |  |  |  | 183 |  |  | 2009 |  |
| 05.1.5 |  |  |  | Imitation chocolate, chocolate substitute products |  |  |  | 300 mg/kg |  |  |  |  |  |  | 2009 |  |
| 05.2 |  |  |  | Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4 |  |  |  | 300 mg/kg |  |  |  |  |  |  | 2009 |  |
| 05.3 |  |  |  | Chewing gum |  |  |  | 300 mg/kg |  |  |  |  |  |  | 2009 |  |
| 05.4 |  |  |  | Decorations (e.g., for fine bakery wares), toppings (non- fruit) and sweet sauces |  |  |  | 300 mg/kg |  |  |  |  |  |  | 2009 |  |
| 06.3 |  |  |  | Breakfast cereals, including rolled oats |  |  |  | 300 mg/kg |  |  |  |  |  |  | 2009 |  |
| 06.5 |  |  |  | Cereal and starch based desserts (e.g., rice pudding, tapioca pudding) |  |  |  | 300 mg/kg |  |  |  |  |  |  | 2009 |  |
| 07.1.2 |  |  |  | Crackers, excluding sweet crackers |  |  |  | 300 mg/kg |  |  |  | 161 |  |  | 2009 |  |
| 07.1.3 |  |  |  | Other ordinary bakery products (e.g., bagels, pita, English muffins) |  |  |  | 300 mg/kg |  |  |  | 161 |  |  | 2009 |  |
| 07.2 |  |  |  | Fine bakery wares (sweet, salty, savoury) and mixes |  |  |  | 300 mg/kg |  |  |  | 161 |  |  | 2009 |  |
| 08.3.2 |  |  |  | Heat-treated processed comminuted meat, poultry, and game products |  |  |  | 25 mg/kg |  |  |  | 161 |  |  | 2009 |  |
| 08.4 |  |  |  | Edible casings (e.g., sausage casings) |  |  |  | 300 mg/kg |  |  |  | 16 |  |  | 2009 |  |
| 09.2.1 |  |  |  | Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms |  |  |  | 300 mg/kg |  |  |  | 95 |  |  | 2009 |  |
| 09.2.4.1 |  |  |  | Cooked fish and fish products |  |  |  | 300 mg/kg |  |  |  | 95 |  |  | 2009 |  |
| 09.2.4.2 |  |  |  | Cooked mollusks, crustaceans, and echinoderms |  |  |  | 250 mg/kg |  |  |  |  |  |  | 2009 |  |
| 09.2.5 |  |  |  | Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms |  |  |  | 300 mg/kg |  |  |  | 22 |  |  | 2009 |  |
| 09.3.3 |  |  |  | Salmon substitutes, caviar, and other fish roe products |  |  |  | 300 mg/kg |  |  |  |  |  |  | 2009 |  |
| 09.3.4 |  |  |  | Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms (e.g., fish paste), excluding products of food categories 09.3.1 - 09.3.3 |  |  |  | 300 mg/kg |  |  |  |  |  |  | 2009 |  |
| 10.1 |  |  |  | Fresh eggs |  |  |  | 100 mg/kg |  |  |  | 4 |  |  | 2009 |  |
| 10.4 |  |  |  | Egg-based desserts (e.g., custard) |  |  |  | 300 mg/kg |  |  |  | 161 |  |  | 2009 |  |

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| FoodCatNo |  |  |  | FoodCategory |  |  |  |  | MaxLevel |  |  |  | Notes |  |  | Year Adopted |  |
| 11.4 |  |  |  | Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings) |  |  |  |  | 300 mg/kg |  |  |  | 161 |  |  | 2009 |  |
| 12.2.2 |  |  |  | Seasonings and condiments |  |  |  |  | 300 mg/kg |  |  |  |  |  |  | 2009 |  |
| 12.4 |  |  |  | Mustards |  |  |  |  | 300 mg/kg |  |  |  |  |  |  | 2009 |  |
| 12.5 |  |  |  | Soups and broths |  |  |  |  | 300 mg/kg |  |  |  | 161 |  |  | 2009 |  |
| 12.6 |  |  |  | Sauces and like products |  |  |  |  | 300 mg/kg |  |  |  |  |  |  | 2009 |  |
| 13.3 |  |  |  | Dietetic foods intended for special medical purposes (excluding products of food category 13.1) |  |  |  |  | 50 mg/kg |  |  |  |  |  |  | 2009 |  |
| 13.4 |  |  |  | Dietetic formulae for slimming purposes and weight reduction |  |  |  |  | 50 mg/kg |  |  |  |  |  |  | 2009 |  |
| 13.5 |  |  |  | Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6 |  |  |  |  | 300 mg/kg |  |  |  |  |  |  | 2009 |  |
| 13.6 |  |  |  | Food supplements |  |  |  |  | 300 mg/kg |  |  |  |  |  |  | 2009 |  |
| 14.1.4 |  |  |  | Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks |  |  |  |  | 300 mg/kg |  |  |  | 127 & 161 |  |  | 2009 |  |
| 14.2.2 |  |  |  | Cider and perry |  |  |  |  | 200 mg/kg |  |  |  |  |  |  | 2009 |  |
| 14.2.4 |  |  |  | Wines (other than grape) |  |  |  |  | 200 mg/kg |  |  |  |  |  |  | 2009 |  |
| 14.2.6 |  |  |  | Distilled spirituous beverages containing more than 15% alcohol |  |  |  |  | 300 mg/kg |  |  |  |  |  |  | 2009 |  |
| 14.2.7 |  |  |  | Aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers) |  |  |  |  | 200 mg/kg |  |  |  |  |  |  | 2009 |  |
| 15.1 |  |  |  | Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes) |  |  |  |  | 200 mg/kg |  |  |  | 161 |  |  | 2009 |  |
| 15.2 |  |  |  | Processed nuts, including coated nuts and nut mixtures (with e.g., dried fruit) |  |  |  |  | 100 mg/kg |  |  |  |  |  |  | 2009 |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |

## ALPHA-AMYLASE FROM ASPERGILLUS ORYZAE VAR.

alpha-Amylase from Aspergillus oryzae var. INS: 1100

Function: adjuvant, enzyme, flour treatment agent

FoodCatNo FoodCategory MaxLevel Notes Year Adopted

06.2 Flours and starches (including soybean powder) GMP 1999

## ALUMINIUM AMMONIUM SULFATE

|  |  |  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| Aluminium ammonium sulfate INS: 523 |  | | | | | | | | | | | |
| Function: firming agent, raising agent, stabilizer |  |  |  |  |  |  |  |  |  |  |  |  |
| FoodCatNo FoodCategory |  |  |  | MaxLevel |  |  |  | Notes |  |  | Year Adopted |  |
| 04.1.2.7 Candied fruit |  |  |  | 200 mg/kg |  |  |  | 6 |  |  | 2001 |  |
| 04.2.2.3 Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce |  |  |  | 35 mg/kg |  |  |  | 6 |  |  | 2003 |  |

|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| Function: |  |  | firming agent, raising agent, stabilizer |  | | | | | | | | | | | | |
| FoodCatNo |  |  | FoodCategory |  |  |  |  | MaxLevel |  |  |  | Notes |  |  | Year Adopted |  |
| 04.2.2.6 |  |  | Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5 |  |  |  |  | 200 mg/kg |  |  |  | 6 |  |  | 2001 |  |
| 09.2.4 |  |  | Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms |  |  |  |  | 200 mg/kg |  |  |  | 6 |  |  | 2001 |  |
| 10.2 |  |  | Egg products |  |  |  |  | 30 mg/kg |  |  |  | 6 |  |  | 2001 |  |
| 10.4 |  |  | Egg-based desserts (e.g., custard) |  |  |  |  | 380 mg/kg |  |  |  | 6 |  |  | 2003 |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |

**ALUMINIUM SILICATE**

Aluminium silicate

INS:

559

Function: adjuvant, anticaking agent

FoodCatNo FoodCategory MaxLevel Notes Year Adopted

01.8.2 Dried whey and whey products, excluding whey cheeses 10000 mg/kg 2006

## AMMONIUM SALTS OF PHOSPHATIDIC ACID

Ammonium salts of phosphatidic acid

INS:

442

Function: emulsifier, stabilizer

FoodCatNo FoodCategory MaxLevel Notes Year Adopted

05.1.1 Cocoa mixes (powders) and cocoa mass/cake 10000 mg/kg 97 2009

* + 1. Cocoa and chocolate products 10000 mg/kg 2009
    2. Imitation chocolate, chocolate substitute products 10000 mg/kg 2009

## ANNATTO EXTRACTS, BIXIN-BASED

|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| Annatto extracts, bixin-based INS: |  | 160b(i) |  | | | | | | | | | | | | |
| Function: colour |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| FoodCatNo FoodCategory |  |  |  |  |  |  | MaxLevel |  |  |  | Notes |  |  | Year Adopted |  |
| 02.2.1 Butter |  |  |  |  |  |  | 20 mg/kg |  |  |  | 8 |  |  | 2008 |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| **ASCORBIC ACID, L-**  Ascorbic acid, L- INS: |  | 300 |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Function: antioxidant, colour retention agent |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| FoodCatNo FoodCategory |  |  |  |  |  |  | MaxLevel |  |  |  | Notes |  |  | Year Adopted |  |
| 14.1.2.1 Fruit juice |  |  |  |  |  |  | GMP |  |  |  |  |  |  | 2005 |  |
| 14.1.2.3 Concentrates for fruit juice |  |  |  |  |  |  | GMP |  |  |  | 127 |  |  | 2005 |  |

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| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| Function: |  |  | antioxidant, colour retention agent |  | | | | | | | | | | | | |
| FoodCatNo |  |  | FoodCategory |  |  |  | MaxLevel |  |  |  |  | Notes |  |  | Year Adopted |  |
| 14.1.3.1 |  |  | Fruit nectar |  |  |  | GMP |  |  |  |  |  |  |  | 2005 |  |
| 14.1.3.3 |  |  | Concentrates for fruit nectar |  |  |  | GMP |  |  |  |  | 127 |  |  | 2005 |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |

**ASCORBYL ESTERS**

Ascorbyl palmitate

INS:

304

Ascorbyl stearate

INS:

305

|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| Function: |  |  | antioxidant |  | | | | | | | | | | | |
| FoodCatNo |  |  | FoodCategory |  |  |  |  | MaxLevel |  |  |  | Notes |  | Year Adopted |  |
| 01.3.2 |  |  | Beverage whiteners |  |  |  |  | 80 mg/kg |  |  |  | 10 |  | 2001 |  |
| 01.5.1 |  |  | Milk powder and cream powder (plain) |  |  |  |  | 500 mg/kg |  |  |  | 10 |  | 2001 |  |
| 01.5.2 |  |  | Milk and cream powder analogues |  |  |  |  | 80 mg/kg |  |  |  | 10 |  | 2001 |  |
| 01.6.2.1 |  |  | Ripened cheese, includes rind |  |  |  |  | 500 mg/kg |  |  |  | 10 & 112 |  | 2001 |  |
| 01.7 |  |  | Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt) |  |  |  |  | 500 mg/kg |  |  |  | 2 & 10 |  | 2001 |  |
| 02.1.1 |  |  | Butter oil, anhydrous milkfat, ghee |  |  |  |  | 500 mg/kg |  |  |  | 10 & 171 |  | 2006 |  |
| 02.1.2 |  |  | Vegetable oils and fats |  |  |  |  | 500 mg/kg |  |  |  | 10 |  | 2006 |  |
| 02.1.3 |  |  | Lard, tallow, fish oil, and other animal fats |  |  |  |  | 500 mg/kg |  |  |  | 10 |  | 2006 |  |
| 02.2.2 |  |  | Fat spreads, dairy fat spreads and blended spreads |  |  |  |  | 500 mg/kg |  |  |  | 10 |  | 2006 |  |
| 02.3 |  |  | Fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions |  |  |  |  | 500 mg/kg |  |  |  | 10 |  | 2001 |  |
| 02.4 |  |  | Fat-based desserts excluding dairy-based dessert products of food category 01.7 |  |  |  |  | 80 mg/kg |  |  |  | 10 |  | 2001 |  |
| 03.0 |  |  | Edible ices, including sherbet and sorbet |  |  |  |  | 200 mg/kg |  |  |  | 10 & 15 |  | 2001 |  |
| 04.1.2.2 |  |  | Dried fruit |  |  |  |  | 80 mg/kg |  |  |  | 10 |  | 2001 |  |
| 04.1.2.9 |  |  | Fruit-based desserts, including fruit-flavoured water-based desserts |  |  |  |  | 500 mg/kg |  |  |  | 2 & 10 |  | 2001 |  |
| 04.2.2.2 |  |  | Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds |  |  |  |  | 80 mg/kg |  |  |  | 10 |  | 2001 |  |
| 05.0 |  |  | Confectionery |  |  |  |  | 500 mg/kg |  |  |  | 10, 15 & 114 |  | 2001 |  |
| 06.3 |  |  | Breakfast cereals, including rolled oats |  |  |  |  | 200 mg/kg |  |  |  | 10 |  | 2001 |  |
| 06.4.3 |  |  | Pre-cooked pastas and noodles and like products |  |  |  |  | 20 mg/kg |  |  |  | 10 |  | 2003 |  |
| 06.5 |  |  | Cereal and starch based desserts (e.g., rice pudding, tapioca pudding) |  |  |  |  | 500 mg/kg |  |  |  | 2 & 10 |  | 2001 |  |
| 07.0 |  |  | Bakery wares |  |  |  |  | 1000 mg/kg |  |  |  | 10 & 15 |  | 2003 |  |
| 08.4 |  |  | Edible casings (e.g., sausage casings) |  |  |  |  | 5000 mg/kg |  |  |  | 10 |  | 2001 |  |
| 09.2.1 |  |  | Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms |  |  |  |  | 1000 mg/kg |  |  |  | 10 |  | 2001 |  |
| 09.2.2 |  |  | Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms |  |  |  |  | 1000 mg/kg |  |  |  | 10 |  | 2001 |  |
| 10.4 |  |  | Egg-based desserts (e.g., custard) |  |  |  |  | 500 mg/kg |  |  |  | 2 & 10 |  | 2001 |  |

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| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| Function: |  |  | antioxidant |  |  |  |  |  |  |  |  |  |  |  |  |
| FoodCatNo |  |  | FoodCategory |  |  |  |  | MaxLevel |  |  |  | Notes |  | Year Adopted |  |
| 11.4 |  |  | Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings) |  |  |  |  | 200 mg/kg |  |  |  | 10 |  | 2003 |  |
| 12.2 |  |  | Herbs, spices, seasonings and condiments (e.g., seasoning for instant noodles) |  |  |  |  | 500 mg/kg |  |  |  | 10 |  | 2001 |  |
| 12.4 |  |  | Mustards |  |  |  |  | 500 mg/kg |  |  |  | 10 |  | 2003 |  |
| 12.5 |  |  | Soups and broths |  |  |  |  | 200 mg/kg |  |  |  | 10 |  | 2001 |  |
| 12.6.1 |  |  | Emulsified sauces (e.g., mayonnaise, salad dressing) |  |  |  |  | 500 mg/kg |  |  |  | 10 & 15 |  | 2001 |  |
| 12.6.2 |  |  | Non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy) |  |  |  |  | 500 mg/kg |  |  |  | 10 |  | 2005 |  |
| 12.6.3 |  |  | Mixes for sauces and gravies |  |  |  |  | 200 mg/kg |  |  |  | 10 |  | 2001 |  |
| 12.6.4 |  |  | Clear sauces (e.g., fish sauce) |  |  |  |  | 200 mg/kg |  |  |  | 10 |  | 2001 |  |
| 12.7 |  |  | Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.3 |  |  |  |  | 200 mg/kg |  |  |  | 10 |  | 2001 |  |
| 13.1.1 |  |  | Infant formulae |  |  |  |  | 10 mg/kg |  |  |  | 15, 72 & 187 |  | 2009 |  |
| 13.1.2 |  |  | Follow-up formulae |  |  |  |  | 50 mg/kg |  |  |  | 15 & 72 |  | 2009 |  |
| 13.1.3 |  |  | Formulae for special medical purposes for infants |  |  |  |  | 10 mg/kg |  |  |  | 10, 15 & 72 |  | 2006 |  |
| 13.2 |  |  | Complementary foods for infants and young children |  |  |  |  | 100 mg/kg |  |  |  | 10 |  | 2001 |  |
| 13.4 |  |  | Dietetic formulae for slimming purposes and weight reduction |  |  |  |  | 500 mg/kg |  |  |  | 10 |  | 2005 |  |
| 13.5 |  |  | Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6 |  |  |  |  | 500 mg/kg |  |  |  | 10 |  | 2009 |  |
| 13.6 |  |  | Food supplements |  |  |  |  | 500 mg/kg |  |  |  | 10 |  | 2003 |  |
| 14.1.4 |  |  | Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks |  |  |  |  | 1000 mg/kg |  |  |  | 10 & 15 |  | 2001 |  |
| 15.1 |  |  | Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes) |  |  |  |  | 200 mg/kg |  |  |  | 10 |  | 2001 |  |
| 15.2 |  |  | Processed nuts, including coated nuts and nut mixtures (with e.g., dried fruit) |  |  |  |  | 200 mg/kg |  |  |  | 10 |  | 2001 |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |

## ASPARTAME

Aspartame

INS:

951

|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| Function: |  |  | flavour enhancer, sweetener |  | | | | | | | | | | | | |
| FoodCatNo |  |  | FoodCategory |  |  |  |  | MaxLevel |  |  |  | Notes |  |  | Year Adopted |  |
| 01.1.2 |  |  | Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey- based drinks) |  |  |  |  | 600 mg/kg |  |  |  | 161 & 191 |  |  | 2007 |  |
| 01.3.2 |  |  | Beverage whiteners |  |  |  |  | 6000 mg/kg |  |  |  | 161 & 191 |  |  | 2008 |  |
| 01.4.4 |  |  | Cream analogues |  |  |  |  | 1000 mg/kg |  |  |  | 161 & 191 |  |  | 2008 |  |
| 01.5.2 |  |  | Milk and cream powder analogues |  |  |  |  | 2000 mg/kg |  |  |  | 161 & 191 |  |  | 2007 |  |
| 01.6.1 |  |  | Unripened cheese |  |  |  |  | 1000 mg/kg |  |  |  | 161 & 191 |  |  | 2008 |  |
| 01.6.5 |  |  | Cheese analogues |  |  |  |  | 1000 mg/kg |  |  |  | 161 & 191 |  |  | 2008 |  |

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| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| FoodCatNo |  |  |  | FoodCategory |  |  |  |  | MaxLevel |  |  |  | Notes |  |  | Year Adopted |  |
| 01.7 |  |  |  | Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt) |  |  |  |  | 1000 mg/kg |  |  |  | 161 & 191 |  |  | 2007 |  |
| 02.3 |  |  |  | Fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions |  |  |  |  | 1000 mg/kg |  |  |  | 161 & 191 |  |  | 2008 |  |
| 02.4 |  |  |  | Fat-based desserts excluding dairy-based dessert products of food category 01.7 |  |  |  |  | 1000 mg/kg |  |  |  | 161 & 191 |  |  | 2007 |  |
| 03.0 |  |  |  | Edible ices, including sherbet and sorbet |  |  |  |  | 1000 mg/kg |  |  |  | 161 & 191 |  |  | 2007 |  |
| 04.1.2.1 |  |  |  | Frozen fruit |  |  |  |  | 2000 mg/kg |  |  |  | 161 & 191 |  |  | 2008 |  |
| 04.1.2.2 |  |  |  | Dried fruit |  |  |  |  | 2000 mg/kg |  |  |  | 161 & 191 |  |  | 2008 |  |
| 04.1.2.3 |  |  |  | Fruit in vinegar, oil, or brine |  |  |  |  | 300 mg/kg |  |  |  | 144 & 191 |  |  | 2007 |  |
| 04.1.2.4 |  |  |  | Canned or bottled (pasteurized) fruit |  |  |  |  | 1000 mg/kg |  |  |  | 161 & 191 |  |  | 2007 |  |
| 04.1.2.5 |  |  |  | Jams, jellies, marmelades |  |  |  |  | 1000 mg/kg |  |  |  | 161 & 191 |  |  | 2007 |  |
| 04.1.2.6 |  |  |  | Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5 |  |  |  |  | 1000 mg/kg |  |  |  | 161 & 191 |  |  | 2007 |  |
| 04.1.2.7 |  |  |  | Candied fruit |  |  |  |  | 2000 mg/kg |  |  |  | 161 & 191 |  |  | 2007 |  |
| 04.1.2.8 |  |  |  | Fruit preparations, including pulp, purees, fruit toppings and coconut milk |  |  |  |  | 1000 mg/kg |  |  |  | 161 & 191 |  |  | 2007 |  |
| 04.1.2.9 |  |  |  | Fruit-based desserts, including fruit-flavoured water-based desserts |  |  |  |  | 1000 mg/kg |  |  |  | 161 & 191 |  |  | 2007 |  |
| 04.1.2.10 |  |  |  | Fermented fruit products |  |  |  |  | 1000 mg/kg |  |  |  | 161 & 191 |  |  | 2007 |  |
| 04.1.2.11 |  |  |  | Fruit fillings for pastries |  |  |  |  | 1000 mg/kg |  |  |  | 161 & 191 |  |  | 2007 |  |
| 04.1.2.12 |  |  |  | Cooked fruit |  |  |  |  | 1000 mg/kg |  |  |  | 161 & 191 |  |  | 2007 |  |
| 04.2.2.1 |  |  |  | Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds |  |  |  |  | 1000 mg/kg |  |  |  | 161 & 191 |  |  | 2008 |  |
| 04.2.2.2 |  |  |  | Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds |  |  |  |  | 1000 mg/kg |  |  |  | 161 & 191 |  |  | 2008 |  |
| 04.2.2.3 |  |  |  | Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce |  |  |  |  | 300 mg/kg |  |  |  | 144 & 191 |  |  | 2007 |  |
| 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 |  |  |  |  | 1000 mg/kg |  |  |  | 161 & 191 |  |  | 2008 |  |
| 04.2.2.5 |  |  |  | Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter) |  |  |  |  | 1000 mg/kg |  |  |  | 161 & 191 |  |  | 2008 |  |
| 04.2.2.6 |  |  |  | Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5 |  |  |  |  | 1000 mg/kg |  |  |  | 161 & 191 |  |  | 2008 |  |
| 04.2.2.7 |  |  |  | Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and  12.9.2.3 |  |  |  |  | 2500 mg/kg |  |  |  | 161 & 191 |  |  | 2008 |  |
| 04.2.2.8 |  |  |  | Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds |  |  |  |  | 1000 mg/kg |  |  |  | 161 & 191 |  |  | 2008 |  |

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| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| FoodCatNo |  |  |  | FoodCategory |  |  | MaxLevel |  |  |  | Notes |  |  | Year Adopted |  |
| 05.1.1 |  |  |  | Cocoa mixes (powders) and cocoa mass/cake |  |  | 3000 mg/kg |  |  |  | 97 & 191 |  |  | 2007 |  |
| 05.1.2 |  |  |  | Cocoa mixes (syrups) |  |  | 1000 mg/kg |  |  |  | 161 & 191 |  |  | 2007 |  |
| 05.1.3 |  |  |  | Cocoa-based spreads, including fillings |  |  | 3000 mg/kg |  |  |  | 161 & 191 |  |  | 2008 |  |
| 05.1.4 |  |  |  | Cocoa and chocolate products |  |  | 3000 mg/kg |  |  |  | 161 & 191 |  |  | 2008 |  |
| 05.1.5 |  |  |  | Imitation chocolate, chocolate substitute products |  |  | 3000 mg/kg |  |  |  | 161 & 191 |  |  | 2008 |  |
| 05.2.1 |  |  |  | Hard candy |  |  | 3000 mg/kg |  |  |  | 161 & 148 |  |  | 2008 |  |
| 05.2.2 |  |  |  | Soft candy |  |  | 3000 mg/kg |  |  |  | 161 & 148 |  |  | 2008 |  |
| 05.2.3 |  |  |  | Nougats and marzipans |  |  | 3000 mg/kg |  |  |  | 161 & 191 |  |  | 2008 |  |
| 05.3 |  |  |  | Chewing gum |  |  | 10000 mg/kg |  |  |  | 161 & 191 |  |  | 2007 |  |
| 05.4 |  |  |  | Decorations (e.g., for fine bakery wares), toppings (non- fruit) and sweet sauces |  |  | 1000 mg/kg |  |  |  | 161 & 191 |  |  | 2007 |  |
| 06.3 |  |  |  | Breakfast cereals, including rolled oats |  |  | 1000 mg/kg |  |  |  | 161 & 191 |  |  | 2007 |  |
| 06.5 |  |  |  | Cereal and starch based desserts (e.g., rice pudding, tapioca pudding) |  |  | 1000 mg/kg |  |  |  | 161 & 191 |  |  | 2007 |  |
| 07.1 |  |  |  | Bread and ordinary bakery wares |  |  | 4000 mg/kg |  |  |  | 161 & 191 |  |  | 2008 |  |
| 07.2 |  |  |  | Fine bakery wares (sweet, salty, savoury) and mixes |  |  | 1700 mg/kg |  |  |  | 165 & 191 |  |  | 2007 |  |
| 09.2 |  |  |  | Processed fish and fish products, including mollusks, crustaceans, and echinoderms |  |  | 300 mg/kg |  |  |  | 144 & 191 |  |  | 2007 |  |
| 09.3 |  |  |  | Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms |  |  | 300 mg/kg |  |  |  | 144 & 191 |  |  | 2007 |  |
| 09.4 |  |  |  | Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms |  |  | 300 mg/kg |  |  |  | 144 & 191 |  |  | 2007 |  |
| 10.4 |  |  |  | Egg-based desserts (e.g., custard) |  |  | 1000 mg/kg |  |  |  | 161 & 191 |  |  | 2007 |  |
| 11.4 |  |  |  | Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings) |  |  | 3000 mg/kg |  |  |  | 159 & 191 |  |  | 2007 |  |
| 11.6 |  |  |  | Table-top sweeteners, including those containing high- intensity sweeteners |  |  | GMP |  |  |  | 191 |  |  | 2007 |  |
| 12.2.2 |  |  |  | Seasonings and condiments |  |  | 2000 mg/kg |  |  |  | 161 & 191 |  |  | 2008 |  |
| 12.3 |  |  |  | Vinegars |  |  | 3000 mg/kg |  |  |  | 161 & 191 |  |  | 2008 |  |
| 12.4 |  |  |  | Mustards |  |  | 350 mg/kg |  |  |  | 191 |  |  | 2007 |  |
| 12.5 |  |  |  | Soups and broths |  |  | 1200 mg/kg |  |  |  | 161 & 188 |  |  | 2009 |  |
| 12.6 |  |  |  | Sauces and like products |  |  | 350 mg/kg |  |  |  | 191 |  |  | 2007 |  |
| 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 |  |  | 350 mg/kg |  |  |  | 161 & 166 |  |  | 2007 |  |
| 13.3 |  |  |  | Dietetic foods intended for special medical purposes (excluding products of food category 13.1) |  |  | 1000 mg/kg |  |  |  | 191 |  |  | 2007 |  |
| 13.4 |  |  |  | Dietetic formulae for slimming purposes and weight reduction |  |  | 800 mg/kg |  |  |  | 191 |  |  | 2007 |  |
| 13.5 |  |  |  | Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6 |  |  | 1000 mg/kg |  |  |  | 191 |  |  | 2007 |  |
| 13.6 |  |  |  | Food supplements |  |  | 5500 mg/kg |  |  |  | 191 |  |  | 2007 |  |

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| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| FoodCatNo |  |  |  | FoodCategory |  |  |  |  | MaxLevel |  |  |  | Notes |  |  | Year Adopted |  |
| 14.1.3.1 |  |  |  | Fruit nectar |  |  |  |  | 600 mg/kg |  |  |  | 191 |  |  | 2005 |  |
| 14.1.3.2 |  |  |  | Vegetable nectar |  |  |  |  | 600 mg/kg |  |  |  | 161 & 191 |  |  | 2007 |  |
| 14.1.3.3 |  |  |  | Concentrates for fruit nectar |  |  |  |  | 600 mg/kg |  |  |  | 127 & 191 |  |  | 2005 |  |
| 14.1.3.4 |  |  |  | Concentrates for vegetable nectar |  |  |  |  | 600 mg/kg |  |  |  | 127 & 161 |  |  | 2007 |  |
| 14.1.4 |  |  |  | Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks |  |  |  |  | 600 mg/kg |  |  |  | 161 & 191 |  |  | 2007 |  |
| 14.1.5 |  |  |  | Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa |  |  |  |  | 600 mg/kg |  |  |  | 160 & 161 |  |  | 2007 |  |
| 14.2.7 |  |  |  | Aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers) |  |  |  |  | 600 mg/kg |  |  |  | 191 |  |  | 2007 |  |
| 15.0 |  |  |  | Ready-to-eat savouries |  |  |  |  | 500 mg/kg |  |  |  | 191 |  |  | 2008 |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |

## ASPARTAME-ACESULFAME SALT

Aspartame-acesulfame salt

INS:

962

|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| Function: |  |  | sweetener |  | | | | | | | | | | | |
| FoodCatNo |  |  | FoodCategory |  |  |  | MaxLevel |  |  |  | Notes |  |  | Year Adopted |  |
| 01.1.2 |  |  | Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey- based drinks) |  |  |  | 350 mg/kg |  |  |  | 113 & 161 |  |  | 2009 |  |
| 01.7 |  |  | Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt) |  |  |  | 350 mg/kg |  |  |  | 113 & 161 |  |  | 2009 |  |
| 02.4 |  |  | Fat-based desserts excluding dairy-based dessert products of food category 01.7 |  |  |  | 350 mg/kg |  |  |  | 113 & 161 |  |  | 2009 |  |
| 04.1.2.4 |  |  | Canned or bottled (pasteurized) fruit |  |  |  | 350 mg/kg |  |  |  | 113 & 161 |  |  | 2009 |  |
| 04.1.2.5 |  |  | Jams, jellies, marmelades |  |  |  | 1000 mg/kg |  |  |  | 119 & 161 |  |  | 2009 |  |
| 04.1.2.8 |  |  | Fruit preparations, including pulp, purees, fruit toppings and coconut milk |  |  |  | 350 mg/kg |  |  |  | 113 & 161 |  |  | 2009 |  |
| 04.1.2.9 |  |  | Fruit-based desserts, including fruit-flavoured water-based desserts |  |  |  | 350 mg/kg |  |  |  | 113 & 161 |  |  | 2009 |  |
| 04.2.2.3 |  |  | Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce |  |  |  | 200 mg/kg |  |  |  | 113 & 161 |  |  | 2009 |  |
| 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 |  |  |  | 350 mg/kg |  |  |  | 113 & 161 |  |  | 2009 |  |
| 05.1.5 |  |  | Imitation chocolate, chocolate substitute products |  |  |  | 500 mg/kg |  |  |  | 113 & 161 |  |  | 2009 |  |
| 07.2 |  |  | Fine bakery wares (sweet, salty, savoury) and mixes |  |  |  | 1000 mg/kg |  |  |  | 77 & 113 |  |  | 2009 |  |
| 09.3 |  |  | Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms |  |  |  | 200 mg/kg |  |  |  | 113 |  |  | 2009 |  |
| 09.4 |  |  | Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms |  |  |  | 200 mg/kg |  |  |  | 113 |  |  | 2009 |  |
| 13.4 |  |  | Dietetic formulae for slimming purposes and weight reduction |  |  |  | 450 mg/kg |  |  |  | 113 |  |  | 2009 |  |

Function: sweetener

FoodCatNo FoodCategory MaxLevel Notes Year Adopted

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

450 mg/kg

113

2009

## AZODICARBONAMIDE

Azodicarbonamide

INS:

927a

Function: adjuvant, flour treatment agent

FoodCatNo FoodCategory MaxLevel Notes Year Adopted

06.2.1 Flours 45 mg/kg 1999

## BEESWAX

Beeswax

INS:

901

Function: bulking agent, clouding agent, glazing agent, release agent, stabilizer

FoodCatNo FoodCategory MaxLevel Notes Year Adopted

04.1.1.2 Surface-treated fresh fruit GMP 2003

04.2.1.2 Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds

GMP

79 2003

* + 1. Cocoa and chocolate products GMP
    2. Imitation chocolate, chocolate substitute products GMP

3 2001

3 2001

* 1. Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4

GMP

3 2001

* 1. Chewing gum GMP 2003
  2. Decorations (e.g., for fine bakery wares), toppings (non- fruit) and sweet sauces

GMP 2003

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

13.6 Food supplements GMP

3 2001

3 2001

* + 1. Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks
    2. Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa

200 mg/kg

GMP

131

108

2006

2001

15.0 Ready-to-eat savouries GMP 3 2001

|  |  |  |  |  |  |  |  |  |
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| **BENZOATES** |  | | | | | | | |
| Benzoic acid INS: 210 Sodium benzoate |  |  |  |  |  |  | INS: 211 |  |
| Potassium benzoate INS: 212 Calcium benzoate |  |  |  |  |  |  | INS: 213 |  |
| Function: preservative |  |  |  |  |  |  |  |  |
| FoodCatNo FoodCategory MaxLevel | |  |  |  | Notes |  | Year Adopted |  |
| 01.7 Dairy-based desserts (e.g., pudding, fruit or flavoured 300 mg/kg yoghurt) | |  |  |  | 13 |  | 2001 |  |

|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| FoodCatNo |  |  |  | FoodCategory |  |  |  |  | MaxLevel |  |  |  | Notes |  |  | Year Adopted |  |
| 02.2.2 |  |  |  | Fat spreads, dairy fat spreads and blended spreads |  |  |  |  | 1000 mg/kg |  |  |  | 13 |  |  | 2001 |  |
| 02.3 |  |  |  | Fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions |  |  |  |  | 1000 mg/kg |  |  |  | 13 |  |  | 2001 |  |
| 02.4 |  |  |  | Fat-based desserts excluding dairy-based dessert products of food category 01.7 |  |  |  |  | 1000 mg/kg |  |  |  | 13 |  |  | 2001 |  |
| 04.1.2.2 |  |  |  | Dried fruit |  |  |  |  | 800 mg/kg |  |  |  | 13 |  |  | 2003 |  |
| 04.1.2.3 |  |  |  | Fruit in vinegar, oil, or brine |  |  |  |  | 1000 mg/kg |  |  |  | 13 |  |  | 2001 |  |
| 04.1.2.5 |  |  |  | Jams, jellies, marmelades |  |  |  |  | 1000 mg/kg |  |  |  | 13 |  |  | 2001 |  |
| 04.1.2.6 |  |  |  | Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5 |  |  |  |  | 1000 mg/kg |  |  |  | 13 |  |  | 2001 |  |
| 04.1.2.7 |  |  |  | Candied fruit |  |  |  |  | 1000 mg/kg |  |  |  | 13 |  |  | 2001 |  |
| 04.1.2.8 |  |  |  | Fruit preparations, including pulp, purees, fruit toppings and coconut milk |  |  |  |  | 1000 mg/kg |  |  |  | 13 |  |  | 2001 |  |
| 04.1.2.9 |  |  |  | Fruit-based desserts, including fruit-flavoured water-based desserts |  |  |  |  | 1000 mg/kg |  |  |  | 13 |  |  | 2001 |  |
| 04.1.2.10 |  |  |  | Fermented fruit products |  |  |  |  | 1000 mg/kg |  |  |  | 13 |  |  | 2001 |  |
| 04.1.2.11 |  |  |  | Fruit fillings for pastries |  |  |  |  | 1000 mg/kg |  |  |  | 13 |  |  | 2001 |  |
| 04.1.2.12 |  |  |  | Cooked fruit |  |  |  |  | 1000 mg/kg |  |  |  | 13 |  |  | 2001 |  |
| 04.2.2.2 |  |  |  | Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds |  |  |  |  | 1000 mg/kg |  |  |  | 13 |  |  | 2003 |  |
| 04.2.2.3 |  |  |  | Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce |  |  |  |  | 2000 mg/kg |  |  |  | 13 |  |  | 2001 |  |
| 04.2.2.5 |  |  |  | Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter) |  |  |  |  | 1000 mg/kg |  |  |  | 13 |  |  | 2001 |  |
| 04.2.2.6 |  |  |  | Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5 |  |  |  |  | 3000 mg/kg |  |  |  | 13 |  |  | 2001 |  |
| 04.2.2.7 |  |  |  | Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and  12.9.2.3 |  |  |  |  | 1000 mg/kg |  |  |  | 13 |  |  | 2001 |  |
| 04.2.2.8 |  |  |  | Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds |  |  |  |  | 1000 mg/kg |  |  |  | 13 |  |  | 2001 |  |
| 05.1.3 |  |  |  | Cocoa-based spreads, including fillings |  |  |  |  | 1500 mg/kg |  |  |  | 13 |  |  | 2003 |  |
| 05.1.5 |  |  |  | Imitation chocolate, chocolate substitute products |  |  |  |  | 1500 mg/kg |  |  |  | 13 |  |  | 2003 |  |
| 05.2 |  |  |  | Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4 |  |  |  |  | 1500 mg/kg |  |  |  | 13 |  |  | 2003 |  |
| 05.3 |  |  |  | Chewing gum |  |  |  |  | 1500 mg/kg |  |  |  | 13 |  |  | 2005 |  |
| 05.4 |  |  |  | Decorations (e.g., for fine bakery wares), toppings (non- fruit) and sweet sauces |  |  |  |  | 1500 mg/kg |  |  |  | 13 |  |  | 2003 |  |
| 06.4.3 |  |  |  | Pre-cooked pastas and noodles and like products |  |  |  |  | 1000 mg/kg |  |  |  | 13 |  |  | 2004 |  |

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| FoodCatNo |  |  |  | FoodCategory |  |  |  | MaxLevel |  |  |  | Notes |  | Year Adopted |  |
| 06.5 |  |  |  | Cereal and starch based desserts (e.g., rice pudding, tapioca pudding) |  |  |  | 1000 mg/kg |  |  |  | 13 |  | 2003 |  |
| 07.0 |  |  |  | Bakery wares |  |  |  | 1000 mg/kg |  |  |  | 13 |  | 2004 |  |
| 08.2.1.2 |  |  |  | Cured (including salted) and dried non-heat treated processed meat, poultry, and game products in whole pieces or cuts |  |  |  | 1000 mg/kg |  |  |  | 3 & 13 |  | 2005 |  |
| 08.3.1.2 |  |  |  | Cured (including salted) and dried non-heat treated processed comminuted meat, poultry, and game products |  |  |  | 1000 mg/kg |  |  |  | 3 & 13 |  | 2005 |  |
| 09.2.4.2 |  |  |  | Cooked mollusks, crustaceans, and echinoderms |  |  |  | 2000 mg/kg |  |  |  | 13 & 82 |  | 2003 |  |
| 09.2.5 |  |  |  | Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms |  |  |  | 200 mg/kg |  |  |  | 13 & 121 |  | 2004 |  |
| 09.3 |  |  |  | Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms |  |  |  | 2000 mg/kg |  |  |  | 13 & 120 |  | 2003 |  |
| 10.2.1 |  |  |  | Liquid egg products |  |  |  | 5000 mg/kg |  |  |  | 13 |  | 2003 |  |
| 10.4 |  |  |  | Egg-based desserts (e.g., custard) |  |  |  | 1000 mg/kg |  |  |  | 13 |  | 2003 |  |
| 11.4 |  |  |  | Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings) |  |  |  | 1000 mg/kg |  |  |  | 13 |  | 2003 |  |
| 11.6 |  |  |  | Table-top sweeteners, including those containing high- intensity sweeteners |  |  |  | 2000 mg/kg |  |  |  | 13 |  | 2003 |  |
| 12.2.2 |  |  |  | Seasonings and condiments |  |  |  | 1000 mg/kg |  |  |  | 13 |  | 2003 |  |
| 12.3 |  |  |  | Vinegars |  |  |  | 1000 mg/kg |  |  |  | 13 |  | 2003 |  |
| 12.4 |  |  |  | Mustards |  |  |  | 1000 mg/kg |  |  |  | 13 |  | 2003 |  |
| 12.5 |  |  |  | Soups and broths |  |  |  | 500 mg/kg |  |  |  | 13 |  | 2001 |  |
| 12.6 |  |  |  | Sauces and like products |  |  |  | 1000 mg/kg |  |  |  | 13 |  | 2003 |  |
| 12.7 |  |  |  | Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.3 |  |  |  | 1500 mg/kg |  |  |  | 13 |  | 2003 |  |
| 13.3 |  |  |  | Dietetic foods intended for special medical purposes (excluding products of food category 13.1) |  |  |  | 1500 mg/kg |  |  |  | 13 |  | 2003 |  |
| 13.4 |  |  |  | Dietetic formulae for slimming purposes and weight reduction |  |  |  | 1500 mg/kg |  |  |  | 13 |  | 2003 |  |
| 13.5 |  |  |  | Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6 |  |  |  | 2000 mg/kg |  |  |  | 13 |  | 2003 |  |
| 13.6 |  |  |  | Food supplements |  |  |  | 2000 mg/kg |  |  |  | 13 |  | 2003 |  |
| 14.1.2.1 |  |  |  | Fruit juice |  |  |  | 1000 mg/kg |  |  |  | 13, 91 & 122 |  | 2004 |  |
| 14.1.2.3 |  |  |  | Concentrates for fruit juice |  |  |  | 1000 mg/kg |  |  |  | 13, 91, 122  & 127 |  | 2004 |  |
| 14.1.3.1 |  |  |  | Fruit nectar |  |  |  | 1000 mg/kg |  |  |  | 13, 91 & 122 |  | 2004 |  |
| 14.1.3.3 |  |  |  | Concentrates for fruit nectar |  |  |  | 1000 mg/kg |  |  |  | 13, 91, 122  & 127 |  | 2004 |  |
| 14.1.3.4 |  |  |  | Concentrates for vegetable nectar |  |  |  | 600 mg/kg |  |  |  | 13 |  | 2004 |  |
| 14.1.4 |  |  |  | Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks |  |  |  | 600 mg/kg |  |  |  | 13, 123 &  301 |  | 2004 |  |
| 14.1.5 |  |  |  | Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa |  |  |  | 1000 mg/kg |  |  |  | 13 |  | 2004 |  |
| 14.2.2 |  |  |  | Cider and perry |  |  |  | 1000 mg/kg |  |  |  | 13 & 124 |  | 2004 |  |

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| FoodCatNo |  |  |  | FoodCategory |  |  |  |  | MaxLevel |  |  |  | Notes |  |  | Year Adopted |  |
| 14.2.4 |  |  |  | Wines (other than grape) |  |  |  |  | 1000 mg/kg |  |  |  | 13 |  |  | 2003 |  |
| 14.2.5 |  |  |  | Mead |  |  |  |  | 1000 mg/kg |  |  |  | 13 |  |  | 2004 |  |
| 14.2.7 |  |  |  | Aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers) |  |  |  |  | 1000 mg/kg |  |  |  | 13 |  |  | 2003 |  |
| 15.1 |  |  |  | Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes) |  |  |  |  | 1000 mg/kg |  |  |  | 13 |  |  | 2004 |  |
| 16.0 |  |  |  | Composite foods - foods that could not be placed in categories 01 - 15 |  |  |  |  | 1000 mg/kg |  |  |  | 13 |  |  | 2004 |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |

## BENZOYL PEROXIDE

Benzoyl peroxide

INS:

928

|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| Function: |  |  | bleaching agent (not for flour), flour treatment agent |  | | | | | | | | | | | |
| FoodCatNo |  |  | FoodCategory |  |  |  | MaxLevel |  |  |  | Notes |  |  | Year Adopted |  |
| 01.8.1 |  |  | Liquid whey and whey products, excluding whey cheeses |  |  |  | 100 mg/kg |  |  |  | 74 |  |  | 2007 |  |
| 01.8.2 |  |  | Dried whey and whey products, excluding whey cheeses |  |  |  | 100 mg/kg |  |  |  | 147 |  |  | 2005 |  |
| 06.2.1 |  |  | Flours |  |  |  | 75 mg/kg |  |  |  |  |  |  | 2007 |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |

## BRILLIANT BLUE FCF

Brilliant blue FCF

INS:

133

|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| Function: |  |  | colour |  | | | | | | | | | | | |
| FoodCatNo |  |  | FoodCategory |  |  |  | MaxLevel |  |  |  | Notes |  |  | Year Adopted |  |
| 01.1.2 |  |  | Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey- based drinks) |  |  |  | 150 mg/kg |  |  |  | 52 |  |  | 2008 |  |
| 01.6.2.2 |  |  | Rind of ripened cheese |  |  |  | 100 mg/kg |  |  |  |  |  |  | 2005 |  |
| 01.6.5 |  |  | Cheese analogues |  |  |  | 100 mg/kg |  |  |  | 3 |  |  | 2009 |  |
| 01.7 |  |  | Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt) |  |  |  | 150 mg/kg |  |  |  |  |  |  | 2005 |  |
| 02.3 |  |  | Fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions |  |  |  | 100 mg/kg |  |  |  |  |  |  | 2005 |  |
| 02.4 |  |  | Fat-based desserts excluding dairy-based dessert products of food category 01.7 |  |  |  | 150 mg/kg |  |  |  |  |  |  | 2005 |  |
| 03.0 |  |  | Edible ices, including sherbet and sorbet |  |  |  | 150 mg/kg |  |  |  |  |  |  | 2005 |  |
| 04.1.2.4 |  |  | Canned or bottled (pasteurized) fruit |  |  |  | 200 mg/kg |  |  |  | 161 |  |  | 2009 |  |
| 04.1.2.5 |  |  | Jams, jellies, marmelades |  |  |  | 100 mg/kg |  |  |  | 161 |  |  | 2009 |  |
| 04.1.2.6 |  |  | Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5 |  |  |  | 100 mg/kg |  |  |  | 161 |  |  | 2009 |  |
| 04.1.2.7 |  |  | Candied fruit |  |  |  | 100 mg/kg |  |  |  | 161 |  |  | 2009 |  |
| 04.1.2.8 |  |  | Fruit preparations, including pulp, purees, fruit toppings and coconut milk |  |  |  | 100 mg/kg |  |  |  | 161 & 182 |  |  | 2009 |  |

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| 04.1.2.9 | Fruit-based desserts, including fruit-flavoured water-based desserts | 150 mg/kg |  | 2005 |
| 04.1.2.11 | Fruit fillings for pastries | 250 mg/kg |  | 2005 |
| 04.2.2.3 | Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce | 500 mg/kg | 161 | 2009 |
| 04.2.2.4 | Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds | 200 mg/kg | 161 | 2009 |
| 04.2.2.6 | Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5 | 100 mg/kg | 92 & 161 | 2009 |
| 04.2.2.7 | Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and  12.9.2.3 | 100 mg/kg | 92 & 161 | 2009 |
| 05.1.3 | Cocoa-based spreads, including fillings | 100 mg/kg | 161 | 2009 |
| 05.1.4 | Cocoa and chocolate products | 100 mg/kg | 183 | 2009 |
| 05.1.5 | Imitation chocolate, chocolate substitute products | 100 mg/kg |  | 2009 |
| 05.2 | Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4 | 300 mg/kg |  | 2005 |
| 05.3 | Chewing gum | 300 mg/kg |  | 2005 |
| 05.4 | Decorations (e.g., for fine bakery wares), toppings (non- fruit) and sweet sauces | 500 mg/kg |  | 2005 |
| 06.3 | Breakfast cereals, including rolled oats | 200 mg/kg |  | 2005 |
| 06.5 | Cereal and starch based desserts (e.g., rice pudding, tapioca pudding) | 150 mg/kg |  | 2005 |
| 07.1 | Bread and ordinary bakery wares | 100 mg/kg | 161 | 2009 |
| 07.2 | Fine bakery wares (sweet, salty, savoury) and mixes | 200 mg/kg | 161 | 2009 |
| 08.0 | Meat and meat products, including poultry and game | 100 mg/kg | 4 & 16 | 2009 |
| 09.1.1 | Fresh fish | 300 mg/kg | 4, 16 & 50 | 2008 |
| 09.1.2 | Fresh mollusks, crustaceans, and echinoderms | 500 mg/kg | 4 & 16 | 2005 |
| 09.2.1 | Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms | 500 mg/kg | 95 | 2005 |
| 09.2.2 | Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms | 500 mg/kg | 16 | 2005 |
| 09.2.3 | Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms | 500 mg/kg | 16 | 2005 |
| 09.2.4.1 | Cooked fish and fish products | 100 mg/kg | 95 | 2009 |
| 09.2.4.2 | Cooked mollusks, crustaceans, and echinoderms | 100 mg/kg |  | 2009 |
| 09.2.4.3 | Fried fish and fish products, including mollusks, crustaceans, and echinoderms | 500 mg/kg | 16 | 2005 |
| 09.2.5 | Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms | 100 mg/kg | 22 | 2009 |

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| 09.3.1 | Fish and fish products, including mollusks, crustaceans, and echinoderms, marinated and/or in jelly | 500 mg/kg | 16 | 2005 |
| 09.3.2 | Fish and fish products, including mollusks, crustaceans, and echinoderms, pickled and/or in brine | 500 mg/kg | 16 | 2005 |
| 09.3.3 | Salmon substitutes, caviar, and other fish roe products | 500 mg/kg |  | 2005 |
| 09.4 | Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms | 500 mg/kg |  | 2005 |
| 10.1 | Fresh eggs | GMP | 4 | 2005 |
| 10.4 | Egg-based desserts (e.g., custard) | 150 mg/kg |  | 2005 |
| 12.2.2 | Seasonings and condiments | 100 mg/kg |  | 2009 |
| 12.4 | Mustards | 100 mg/kg |  | 2009 |
| 12.5 | Soups and broths | 50 mg/kg |  | 2009 |
| 12.6 | Sauces and like products | 100 mg/kg |  | 2009 |
| 13.3 | Dietetic foods intended for special medical purposes (excluding products of food category 13.1) | 50 mg/kg |  | 2005 |
| 13.4 | Dietetic formulae for slimming purposes and weight reduction | 50 mg/kg |  | 2005 |
| 13.5 | Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6 | 300 mg/kg |  | 2005 |
| 13.6 | Food supplements | 300 mg/kg |  | 2005 |
| 14.1.4 | Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks | 100 mg/kg |  | 2005 |
| 14.2.2 | Cider and perry | 200 mg/kg |  | 2005 |
| 14.2.4 | Wines (other than grape) | 200 mg/kg |  | 2005 |
| 14.2.6 | Distilled spirituous beverages containing more than 15% alcohol | 200 mg/kg |  | 2005 |
| 14.2.7 | Aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers) | 200 mg/kg |  | 2005 |
| 15.1 | Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes) | 200 mg/kg |  | 2005 |
| 15.2 | Processed nuts, including coated nuts and nut mixtures (with e.g., dried fruit) | 100 mg/kg |  | 2005 |
|  |  |  |  |  |
| **BUTYLATED HYDROXYANISOLE** | | | | |

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| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| Butylated hydroxyanisole INS: 320 |  | | | | | | | | | | | | |
| Function: antioxidant |  |  |  |  |  |  |  |  |  |  |  |  |  |
| FoodCatNo FoodCategory |  |  |  |  | MaxLevel |  |  |  | Notes |  |  | Year Adopted |  |
| 01.3.2 Beverage whiteners |  |  |  |  | 100 mg/kg |  |  |  | 15 & 133 |  |  | 2007 |  |
| 01.5.1 Milk powder and cream powder (plain) |  |  |  |  | 100 mg/kg |  |  |  | 15 & 130 |  |  | 2006 |  |
| 02.1.1 Butter oil, anhydrous milkfat, ghee |  |  |  |  | 175 mg/kg |  |  |  | 15, 133 &  171 |  |  | 2006 |  |
| 02.1.2 Vegetable oils and fats |  |  |  |  | 200 mg/kg |  |  |  | 15 & 130 |  |  | 2006 |  |

|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| Function: |  |  | antioxidant |  | | | | | | | | | | |
| FoodCatNo |  |  | FoodCategory |  |  |  | MaxLevel |  |  |  | Notes |  | Year Adopted |  |
| 02.1.3 |  |  | Lard, tallow, fish oil, and other animal fats |  |  |  | 200 mg/kg |  |  |  | 15 & 130 |  | 2006 |  |
| 02.2.2 |  |  | Fat spreads, dairy fat spreads and blended spreads |  |  |  | 200 mg/kg |  |  |  | 15 & 130 |  | 2005 |  |
| 02.3 |  |  | Fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions |  |  |  | 200 mg/kg |  |  |  | 15 & 130 |  | 2006 |  |
| 02.4 |  |  | Fat-based desserts excluding dairy-based dessert products of food category 01.7 |  |  |  | 200 mg/kg |  |  |  | 15 & 130 |  | 2006 |  |
| 03.0 |  |  | Edible ices, including sherbet and sorbet |  |  |  | 200 mg/kg |  |  |  | 15 & 130 |  | 2006 |  |
| 04.2.2.2 |  |  | Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds |  |  |  | 200 mg/kg |  |  |  | 15, 76 & 130 |  | 2005 |  |
| 05.1.4 |  |  | Cocoa and chocolate products |  |  |  | 200 mg/kg |  |  |  | 15, 130 &  141 |  | 2006 |  |
| 05.2 |  |  | Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4 |  |  |  | 200 mg/kg |  |  |  | 15 & 130 |  | 2007 |  |
| 05.3 |  |  | Chewing gum |  |  |  | 400 mg/kg |  |  |  | 130 |  | 2006 |  |
| 05.4 |  |  | Decorations (e.g., for fine bakery wares), toppings (non- fruit) and sweet sauces |  |  |  | 200 mg/kg |  |  |  | 15 & 130 |  | 2007 |  |
| 06.3 |  |  | Breakfast cereals, including rolled oats |  |  |  | 200 mg/kg |  |  |  | 15 & 130 |  | 2005 |  |
| 06.4.3 |  |  | Pre-cooked pastas and noodles and like products |  |  |  | 200 mg/kg |  |  |  | 15 & 130 |  | 2006 |  |
| 07.0 |  |  | Bakery wares |  |  |  | 200 mg/kg |  |  |  | 15 & 130 |  | 2007 |  |
| 08.2 |  |  | Processed meat, poultry, and game products in whole pieces or cuts |  |  |  | 200 mg/kg |  |  |  | 15 & 130 |  | 2005 |  |
| 08.3 |  |  | Processed comminuted meat, poultry, and game products |  |  |  | 200 mg/kg |  |  |  | 15 & 130 |  | 2005 |  |
| 09.2.1 |  |  | Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms |  |  |  | 200 mg/kg |  |  |  | 15 & 130 |  | 2006 |  |
| 09.2.2 |  |  | Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms |  |  |  | 200 mg/kg |  |  |  | 15 & 130 |  | 2006 |  |
| 09.2.5 |  |  | Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms |  |  |  | 200 mg/kg |  |  |  | 15 & 130 |  | 2006 |  |
| 09.3 |  |  | Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms |  |  |  | 200 mg/kg |  |  |  | 15 & 130 |  | 2006 |  |
| 09.4 |  |  | Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms |  |  |  | 200 mg/kg |  |  |  | 15 & 130 |  | 2006 |  |
| 12.2 |  |  | Herbs, spices, seasonings and condiments (e.g., seasoning for instant noodles) |  |  |  | 200 mg/kg |  |  |  | 15 & 130 |  | 2005 |  |
| 12.5 |  |  | Soups and broths |  |  |  | 200 mg/kg |  |  |  | 15 & 130 |  | 2006 |  |
| 12.6 |  |  | Sauces and like products |  |  |  | 200 mg/kg |  |  |  | 15 & 130 |  | 2005 |  |
| 12.8 |  |  | Yeast and like products |  |  |  | 200 mg/kg |  |  |  | 15 & 130 |  | 2006 |  |
| 13.6 |  |  | Food supplements |  |  |  | 400 mg/kg |  |  |  | 15 & 130 |  | 2006 |  |
| 15.1 |  |  | Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes) |  |  |  | 200 mg/kg |  |  |  | 15 & 130 |  | 2005 |  |
| 15.2 |  |  | Processed nuts, including coated nuts and nut mixtures (with e.g., dried fruit) |  |  |  | 200 mg/kg |  |  |  | 15 & 130 |  | 2005 |  |

## BUTYLATED HYDROXYTOLUENE

Butylated hydroxytoluene

INS:

321

|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| Function: |  |  | adjuvant, antioxidant |  |  |  |  |  |  |  |  |  |  |  |
| FoodCatNo |  |  | FoodCategory |  |  |  | MaxLevel |  |  |  | Notes |  | Year Adopted |  |
| 01.3.2 |  |  | Beverage whiteners |  |  |  | 100 mg/kg |  |  |  | 15 |  | 2007 |  |
| 01.5.1 |  |  | Milk powder and cream powder (plain) |  |  |  | 200 mg/kg |  |  |  | 15 & 130 |  | 2006 |  |
| 02.1.1 |  |  | Butter oil, anhydrous milkfat, ghee |  |  |  | 75 mg/kg |  |  |  | 15, 133 &  171 |  | 2006 |  |
| 02.1.2 |  |  | Vegetable oils and fats |  |  |  | 200 mg/kg |  |  |  | 15 & 130 |  | 2006 |  |
| 02.1.3 |  |  | Lard, tallow, fish oil, and other animal fats |  |  |  | 200 mg/kg |  |  |  | 15 & 130 |  | 2006 |  |
| 02.2.2 |  |  | Fat spreads, dairy fat spreads and blended spreads |  |  |  | 200 mg/kg |  |  |  | 15 & 130 |  | 2005 |  |
| 02.3 |  |  | Fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions |  |  |  | 200 mg/kg |  |  |  | 15 & 130 |  | 2006 |  |
| 02.4 |  |  | Fat-based desserts excluding dairy-based dessert products of food category 01.7 |  |  |  | 200 mg/kg |  |  |  | 15 & 130 |  | 2006 |  |
| 03.0 |  |  | Edible ices, including sherbet and sorbet |  |  |  | 100 mg/kg |  |  |  | 15 & 130 |  | 2006 |  |
| 04.2.2.2 |  |  | Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds |  |  |  | 200 mg/kg |  |  |  | 15, 76 & 130 |  | 2005 |  |
| 05.1.4 |  |  | Cocoa and chocolate products |  |  |  | 200 mg/kg |  |  |  | 15, 130 &  141 |  | 2006 |  |
| 05.1.5 |  |  | Imitation chocolate, chocolate substitute products |  |  |  | 200 mg/kg |  |  |  | 15 & 130 |  | 2006 |  |
| 05.2 |  |  | Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4 |  |  |  | 200 mg/kg |  |  |  | 15 & 130 |  | 2007 |  |
| 05.3 |  |  | Chewing gum |  |  |  | 400 mg/kg |  |  |  | 130 |  | 2006 |  |
| 05.4 |  |  | Decorations (e.g., for fine bakery wares), toppings (non- fruit) and sweet sauces |  |  |  | 200 mg/kg |  |  |  | 15 & 130 |  | 2007 |  |
| 06.3 |  |  | Breakfast cereals, including rolled oats |  |  |  | 100 mg/kg |  |  |  | 15 & 130 |  | 2006 |  |
| 06.4.3 |  |  | Pre-cooked pastas and noodles and like products |  |  |  | 200 mg/kg |  |  |  | 15 & 130 |  | 2006 |  |
| 07.0 |  |  | Bakery wares |  |  |  | 200 mg/kg |  |  |  | 15 & 130 |  | 2007 |  |
| 08.2 |  |  | Processed meat, poultry, and game products in whole pieces or cuts |  |  |  | 100 mg/kg |  |  |  | 15, 130 &  167 |  | 2007 |  |
| 08.3 |  |  | Processed comminuted meat, poultry, and game products |  |  |  | 100 mg/kg |  |  |  | 15, 130 &  162 |  | 2007 |  |
| 09.2.1 |  |  | Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms |  |  |  | 200 mg/kg |  |  |  | 15 & 130 |  | 2006 |  |
| 09.2.2 |  |  | Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms |  |  |  | 200 mg/kg |  |  |  | 15 & 130 |  | 2006 |  |
| 09.2.5 |  |  | Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms |  |  |  | 200 mg/kg |  |  |  | 15 & 130 |  | 2006 |  |
| 09.3 |  |  | Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms |  |  |  | 200 mg/kg |  |  |  | 15 & 130 |  | 2006 |  |
| 09.4 |  |  | Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms |  |  |  | 200 mg/kg |  |  |  | 15 & 130 |  | 2006 |  |
| 12.2 |  |  | Herbs, spices, seasonings and condiments (e.g., seasoning for instant noodles) |  |  |  | 200 mg/kg |  |  |  | 15 & 130 |  | 2006 |  |

Function: adjuvant, antioxidant

FoodCatNo FoodCategory MaxLevel Notes Year Adopted

* 1. Soups and broths 100 mg/kg
  2. Sauces and like products 100 mg/kg

13.6 Food supplements 400 mg/kg

15.0 Ready-to-eat savouries 200 mg/kg

15 & 130

15 & 130

15 & 130

15 & 130

2006

2006

2006

2006

## CALCIUM ALUMINIUM SILICATE

|  |  |  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| Calcium aluminium silicate INS: 556 |  | | | | | | | | | | | |
| Function: anticaking agent |  |  |  |  |  |  |  |  |  |  |  |  |
| FoodCatNo FoodCategory |  |  |  | MaxLevel |  |  |  | Notes |  |  | Year Adopted |  |
| 01.8.2 Dried whey and whey products, excluding whey cheeses |  |  |  | 10000 mg/kg |  |  |  |  |  |  | 2006 |  |
| 11.1.2 Powdered sugar, powdered dextrose |  |  |  | 15000 mg/kg |  |  |  | 56 |  |  | 2006 |  |
| 12.1.1 Salt |  |  |  | GMP |  |  |  |  |  |  | 2006 |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |
| **CALCIUM ASCORBATE**  Calcium ascorbate INS: 302 |  |  |  |  |  |  |  |  |  |  |  |  |
| Function: antioxidant |  |  |  |  |  |  |  |  |  |  |  |  |
| FoodCatNo FoodCategory |  |  |  | MaxLevel |  |  |  | Notes |  |  | Year Adopted |  |
| 14.1.2.1 Fruit juice |  |  |  | GMP |  |  |  |  |  |  | 2005 |  |
| 14.1.2.3 Concentrates for fruit juice |  |  |  | GMP |  |  |  | 127 |  |  | 2005 |  |
| 14.1.3.1 Fruit nectar |  |  |  | GMP |  |  |  |  |  |  | 2005 |  |
| 14.1.3.3 Concentrates for fruit nectar |  |  |  | GMP |  |  |  | 127 |  |  | 2005 |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |

**CALCIUM CARBONATE**

Calcium carbonate

INS:

170(i)

Function: anticaking agent, acidity regulator, colour, emulsifier, stabilizer

FoodCatNo FoodCategory MaxLevel Notes Year Adopted

01.8.2 Dried whey and whey products, excluding whey cheeses 10000 mg/kg 2006

12.1.1 Salt GMP 2006

## CALCIUM CHLORIDE

Calcium chloride

INS:

509

|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| Function: |  |  | firming agent, stabilizer, thickener |  | | | | | | | | | | | | |
| FoodCatNo |  |  | FoodCategory |  |  |  | MaxLevel |  |  |  |  | Notes |  |  | Year Adopted |  |

Function: firming agent, stabilizer, thickener

FoodCatNo FoodCategory MaxLevel Notes Year Adopted

01.8.2 Dried whey and whey products, excluding whey cheeses GMP 2006

## CALCIUM HYDROXIDE

Calcium hydroxide

INS:

526

|  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| Function: acidity regulator, firming agent |  | | | | | | | | | | | | |
| FoodCatNo FoodCategory |  |  |  |  | MaxLevel |  |  |  | Notes |  |  | Year Adopted |  |
| 01.8.2 Dried whey and whey products, excluding whey cheeses |  |  |  |  | GMP |  |  |  |  |  |  | 2006 |  |
| 02.2.1 Butter |  |  |  |  | GMP |  |  |  |  |  |  | 2008 |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| **CALCIUM PROPIONATE**  Calcium propionate INS: 282 |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Function: preservative |  |  |  |  |  |  |  |  |  |  |  |  |  |
| FoodCatNo FoodCategory |  |  |  |  | MaxLevel |  |  |  | Notes |  |  | Year Adopted |  |
| 01.6.6 Whey protein cheese |  |  |  |  | 3000 mg/kg |  |  |  | 70 |  |  | 2006 |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |

## CALCIUM SILICATE

Calcium silicate

INS:

552

|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| Function: |  |  | anticaking agent |  | | | | | | | | | | | |
| FoodCatNo |  |  | FoodCategory |  |  |  | MaxLevel |  |  |  | Notes |  |  | Year Adopted |  |
| 01.8.2 |  |  | Dried whey and whey products, excluding whey cheeses |  |  |  | 10000 mg/kg |  |  |  |  |  |  | 2006 |  |
| 11.1.2 |  |  | Powdered sugar, powdered dextrose |  |  |  | 15000 mg/kg |  |  |  | 56 |  |  | 2006 |  |
| 12.1.1 |  |  | Salt |  |  |  | GMP |  |  |  |  |  |  | 2006 |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |

## CANDELILLA WAX

Candelilla wax

INS:

902

Function: bulking agent, carrier solvent, clouding agent, glazing agent, release agent

|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| FoodCatNo |  |  |  | FoodCategory |  |  |  |  | MaxLevel |  |  |  |  | Notes |  |  | Year Adopted |  |
| 04.1.1.2 |  |  |  | Surface-treated fresh fruit |  |  |  |  | GMP |  |  |  |  |  |  |  | 2003 |  |
| 04.2.1.2 |  |  |  | Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds |  |  |  |  | GMP |  |  |  |  | 79 |  |  | 2003 |  |
| 05.1.4 |  |  |  | Cocoa and chocolate products |  |  |  |  | GMP |  |  |  |  | 3 |  |  | 2001 |  |
| 05.1.5 |  |  |  | Imitation chocolate, chocolate substitute products |  |  |  |  | GMP |  |  |  |  | 3 |  |  | 2001 |  |
| 05.2 |  |  |  | Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4 |  |  |  |  | GMP |  |  |  |  | 3 |  |  | 2001 |  |

Function: bulking agent, carrier solvent, clouding agent, glazing agent, release agent

|  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| FoodCatNo FoodCategory |  |  |  |  | MaxLevel |  |  |  | Notes |  |  | Year Adopted |  |
| 05.3 Chewing gum |  |  |  |  | GMP |  |  |  |  |  |  | 2003 |  |
| 05.4 Decorations (e.g., for fine bakery wares), toppings (non- fruit) and sweet sauces |  |  |  |  | GMP |  |  |  |  |  |  | 2003 |  |
| 07.2 Fine bakery wares (sweet, salty, savoury) and mixes |  |  |  |  | GMP |  |  |  | 3 |  |  | 2001 |  |
| 13.6 Food supplements |  |  |  |  | GMP |  |  |  | 3 |  |  | 2001 |  |
| 14.1.4 Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks |  |  |  |  | 200 mg/kg |  |  |  | 131 |  |  | 2006 |  |
| 14.1.5 Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa |  |  |  |  | GMP |  |  |  | 108 |  |  | 2001 |  |
| 15.0 Ready-to-eat savouries |  |  |  |  | GMP |  |  |  | 3 |  |  | 2001 |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| **CANTHAXANTHIN** |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Canthaxanthin INS: 161g |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Function: colour |  |  |  |  |  |  |  |  |  |  |  |  |  |
| FoodCatNo FoodCategory |  |  |  |  | MaxLevel |  |  |  | Notes |  |  | Year Adopted |  |
| 10.1 Fresh eggs |  |  |  |  | GMP |  |  |  | 4 |  |  | 2005 |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |

## CARAMEL III - AMMONIA PROCESS

Caramel III - ammonia process

INS:

150c

|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| Function: |  |  | colour |  | | | | | | | | | | | |
| FoodCatNo |  |  | FoodCategory |  |  |  | MaxLevel |  |  |  | Notes |  |  | Year Adopted |  |
| 01.1.2 |  |  | Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey- based drinks) |  |  |  | 2000 mg/kg |  |  |  | 52 |  |  | 2009 |  |
| 01.3.2 |  |  | Beverage whiteners |  |  |  | 1000 mg/kg |  |  |  |  |  |  | 2009 |  |
| 01.4.3 |  |  | Clotted cream (plain) |  |  |  | GMP |  |  |  |  |  |  | 1999 |  |
| 01.4.4 |  |  | Cream analogues |  |  |  | GMP |  |  |  |  |  |  | 1999 |  |
| 01.5.2 |  |  | Milk and cream powder analogues |  |  |  | GMP |  |  |  |  |  |  | 1999 |  |
| 01.6.1 |  |  | Unripened cheese |  |  |  | GMP |  |  |  |  |  |  | 1999 |  |
| 01.6.2.2 |  |  | Rind of ripened cheese |  |  |  | GMP |  |  |  |  |  |  | 1999 |  |
| 01.6.4 |  |  | Processed cheese |  |  |  | GMP |  |  |  |  |  |  | 1999 |  |
| 01.6.5 |  |  | Cheese analogues |  |  |  | GMP |  |  |  |  |  |  | 1999 |  |
| 01.7 |  |  | Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt) |  |  |  | 2000 mg/kg |  |  |  |  |  |  | 1999 |  |
| 02.4 |  |  | Fat-based desserts excluding dairy-based dessert products of food category 01.7 |  |  |  | GMP |  |  |  |  |  |  | 1999 |  |
| 03.0 |  |  | Edible ices, including sherbet and sorbet |  |  |  | 1000 mg/kg |  |  |  |  |  |  | 1999 |  |
| 04.1.2.3 |  |  | Fruit in vinegar, oil, or brine |  |  |  | GMP |  |  |  |  |  |  | 1999 |  |

|  |  |  |  |
| --- | --- | --- | --- |
| 04.1.2.4 | Canned or bottled (pasteurized) fruit | GMP | 1999 |
| 04.1.2.5 | Jams, jellies, marmelades | GMP | 1999 |
| 04.1.2.6 | Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5 | 500 mg/kg | 1999 |
| 04.1.2.7 | Candied fruit | GMP | 1999 |
| 04.1.2.8 | Fruit preparations, including pulp, purees, fruit toppings and coconut milk | 7500 mg/kg 182 | 2008 |
| 04.1.2.9 | Fruit-based desserts, including fruit-flavoured water-based desserts | GMP | 1999 |
| 04.1.2.11 | Fruit fillings for pastries | 7500 mg/kg | 1999 |
| 04.2.2.3 | Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce | 500 mg/kg | 1999 |
| 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 | GMP | 1999 |
| 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) | GMP | 1999 |
| 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 | GMP 92 | 2008 |
| 05.1.3 | Cocoa-based spreads, including fillings | GMP | 1999 |
| 05.1.5 | Imitation chocolate, chocolate substitute products | 50000 mg/kg | 2009 |
| 05.2 | Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4 | GMP | 1999 |
| 05.3 | Chewing gum | 20000 mg/kg | 1999 |
| 05.4 | Decorations (e.g., for fine bakery wares), toppings (non- fruit) and sweet sauces | GMP | 1999 |
| 06.3 | Breakfast cereals, including rolled oats | 50000 mg/kg 189 | 2009 |
| 06.5 | Cereal and starch based desserts (e.g., rice pudding, tapioca pudding) | 50000 mg/kg | 2009 |
| 06.6 | Batters (e.g., for breading or batters for fish or poultry) | 50000 mg/kg | 2009 |
| 06.7 | Pre-cooked or processed rice products, including rice cakes (Oriental type only) | 50000 mg/kg | 2009 |
| 07.1.2 | Crackers, excluding sweet crackers | 50000 mg/kg 161 | 2009 |
| 07.1.3 | Other ordinary bakery products (e.g., bagels, pita, English muffins) | 50000 mg/kg 161 | 2009 |
| 07.1.4 | Bread-type products, including bread stuffing and bread crumbs | 50000 mg/kg 161 | 2009 |
| 07.1.5 | Steamed breads and buns | 50000 mg/kg 161 | 2009 |
| 07.2 | Fine bakery wares (sweet, salty, savoury) and mixes | 50000 mg/kg 161 | 2009 |
| 08.0 | Meat and meat products, including poultry and game | GMP 3, 4 & 16 | 2009 |
| 09.1 | Fresh fish and fish products, including mollusks, crustaceans, and echinoderms | GMP 3, 4, 16 & 50 | 2008 |

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| 09.2 | Processed fish and fish products, including mollusks, crustaceans, and echinoderms | 30000 mg/kg |  | 2009 |
| 09.3.3 | Salmon substitutes, caviar, and other fish roe products | GMP | 50 | 1999 |
| 09.4 | Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms | 500 mg/kg | 50 | 1999 |
| 10.1 | Fresh eggs | GMP | 4 | 1999 |
| 10.4 | Egg-based desserts (e.g., custard) | GMP |  | 1999 |
| 12.2.2 | Seasonings and condiments | GMP |  | 1999 |
| 12.3 | Vinegars | 1000 mg/kg |  | 1999 |
| 12.4 | Mustards | GMP |  | 1999 |
| 12.5 | Soups and broths | GMP |  | 1999 |
| 12.6 | Sauces and like products | 1500 mg/kg |  | 1999 |
| 12.7 | Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.3 | GMP |  | 1999 |
| 13.3 | Dietetic foods intended for special medical purposes (excluding products of food category 13.1) | GMP |  | 1999 |
| 13.4 | Dietetic formulae for slimming purposes and weight reduction | GMP |  | 1999 |
| 13.5 | Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6 | GMP |  | 1999 |
| 13.6 | Food supplements | GMP |  | 1999 |
| 14.1.3.2 | Vegetable nectar | GMP |  | 1999 |
| 14.1.3.4 | Concentrates for vegetable nectar | GMP |  | 1999 |
| 14.1.4 | Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks | GMP |  | 1999 |
| 14.2.1 | Beer and malt beverages | GMP |  | 1999 |
| 14.2.2 | Cider and perry | GMP |  | 1999 |
| 14.2.3.3 | Fortified grape wine, grape liquor wine, and sweet grape wine | GMP |  | 1999 |
| 14.2.4 | Wines (other than grape) | GMP |  | 1999 |
| 14.2.6 | Distilled spirituous beverages containing more than 15% alcohol | GMP |  | 1999 |
| 14.2.7 | Aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers) | GMP |  | 1999 |
| 15.0 | Ready-to-eat savouries | 10000 mg/kg |  | 2009 |
| 16.0 | Composite foods - foods that could not be placed in categories 01 - 15 | 1000 mg/kg |  | 1999 |
|  |  |  |  |  |

## CARAMEL IV - SULFITE AMMONIA PROCESS

Caramel IV - sulfite ammonia process

INS:

150d

|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| FoodCatNo |  |  |  | FoodCategory |  |  | MaxLevel |  |  | Notes |  |  | Year Adopted |  |
| 01.1.2 |  |  |  | Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey- based drinks) |  |  | 150 mg/kg |  |  | 52 |  |  | 2008 |  |
| 01.2.1 |  |  |  | Fermented milks (plain) |  |  | 150 mg/kg |  |  | 12 |  |  | 1999 |  |
| 01.2.2 |  |  |  | Renneted milk (plain) |  |  | GMP |  |  |  |  |  | 1999 |  |
| 01.3.2 |  |  |  | Beverage whiteners |  |  | 1000 mg/kg |  |  |  |  |  | 2009 |  |
| 01.4.4 |  |  |  | Cream analogues |  |  | 5000 mg/kg |  |  |  |  |  | 2009 |  |
| 01.5.2 |  |  |  | Milk and cream powder analogues |  |  | 5000 mg/kg |  |  |  |  |  | 2009 |  |
| 01.6.1 |  |  |  | Unripened cheese |  |  | GMP |  |  |  |  |  | 1999 |  |
| 01.6.2.2 |  |  |  | Rind of ripened cheese |  |  | GMP |  |  |  |  |  | 1999 |  |
| 01.6.4 |  |  |  | Processed cheese |  |  | 100 mg/kg |  |  |  |  |  | 1999 |  |
| 01.6.5 |  |  |  | Cheese analogues |  |  | GMP |  |  |  |  |  | 1999 |  |
| 01.7 |  |  |  | Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt) |  |  | 2000 mg/kg |  |  |  |  |  | 1999 |  |
| 02.4 |  |  |  | Fat-based desserts excluding dairy-based dessert products of food category 01.7 |  |  | 20000 mg/kg |  |  |  |  |  | 2009 |  |
| 03.0 |  |  |  | Edible ices, including sherbet and sorbet |  |  | 1000 mg/kg |  |  |  |  |  | 1999 |  |
| 04.1.2.3 |  |  |  | Fruit in vinegar, oil, or brine |  |  | GMP |  |  |  |  |  | 1999 |  |
| 04.1.2.4 |  |  |  | Canned or bottled (pasteurized) fruit |  |  | GMP |  |  |  |  |  | 1999 |  |
| 04.1.2.5 |  |  |  | Jams, jellies, marmelades |  |  | 1500 mg/kg |  |  |  |  |  | 1999 |  |
| 04.1.2.6 |  |  |  | Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5 |  |  | 500 mg/kg |  |  |  |  |  | 1999 |  |
| 04.1.2.7 |  |  |  | Candied fruit |  |  | GMP |  |  |  |  |  | 1999 |  |
| 04.1.2.8 |  |  |  | Fruit preparations, including pulp, purees, fruit toppings and coconut milk |  |  | 7500 mg/kg |  |  | 182 |  |  | 2008 |  |
| 04.1.2.9 |  |  |  | Fruit-based desserts, including fruit-flavoured water-based desserts |  |  | GMP |  |  |  |  |  | 1999 |  |
| 04.1.2.11 |  |  |  | Fruit fillings for pastries |  |  | 7500 mg/kg |  |  |  |  |  | 1999 |  |
| 04.2.2 |  |  |  | Processed vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds |  |  | 50000 mg/kg |  |  | 92 & 161 |  |  | 2009 |  |
| 05.1.3 |  |  |  | Cocoa-based spreads, including fillings |  |  | GMP |  |  |  |  |  | 1999 |  |
| 05.2 |  |  |  | Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4 |  |  | GMP |  |  |  |  |  | 1999 |  |
| 05.3 |  |  |  | Chewing gum |  |  | 20000 mg/kg |  |  |  |  |  | 1999 |  |
| 05.4 |  |  |  | Decorations (e.g., for fine bakery wares), toppings (non- fruit) and sweet sauces |  |  | GMP |  |  |  |  |  | 1999 |  |
| 06.3 |  |  |  | Breakfast cereals, including rolled oats |  |  | 2500 mg/kg |  |  |  |  |  | 1999 |  |
| 06.5 |  |  |  | Cereal and starch based desserts (e.g., rice pudding, tapioca pudding) |  |  | GMP |  |  |  |  |  | 1999 |  |
| 07.2.1 |  |  |  | Cakes, cookies and pies (e.g., fruit-filled or custard types) |  |  | GMP |  |  |  |  |  | 1999 |  |
| 07.2.2 |  |  |  | Other fine bakery products (e.g., doughnuts, sweet rolls, scones, and muffins) |  |  | 1200 mg/kg |  |  |  |  |  | 1999 |  |

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| 07.2.3 | Mixes for fine bakery wares (e.g., cakes, pancakes) | GMP |  | 1999 |
| 08.0 | Meat and meat products, including poultry and game | GMP | 3, 4 & 16 | 2009 |
| 09.2 | Processed fish and fish products, including mollusks, crustaceans, and echinoderms | 30000 mg/kg | 95 | 2009 |
| 09.3 | Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms | 30000 mg/kg | 95 | 2009 |
| 09.4 | Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms | 30000 mg/kg | 95 | 2009 |
| 10.1 | Fresh eggs | GMP | 4 | 1999 |
| 10.2 | Egg products | 20000 mg/kg | 161 | 2009 |
| 10.3 | Preserved eggs, including alkaline, salted, and canned eggs | 20000 mg/kg |  | 2009 |
| 10.4 | Egg-based desserts (e.g., custard) | 20000 mg/kg |  | 2009 |
| 12.2.2 | Seasonings and condiments | GMP |  | 1999 |
| 12.3 | Vinegars | GMP |  | 1999 |
| 12.4 | Mustards | GMP |  | 1999 |
| 12.5.1 | Ready-to-eat soups and broths, including canned, bottled, and frozen | 3000 mg/kg |  | 1999 |
| 12.5.2 | Mixes for soups and broths | GMP |  | 1999 |
| 12.6 | Sauces and like products | 1500 mg/kg |  | 1999 |
| 12.7 | Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.3 | GMP |  | 1999 |
| 13.3 | Dietetic foods intended for special medical purposes (excluding products of food category 13.1) | 20000 mg/kg |  | 2009 |
| 13.4 | Dietetic formulae for slimming purposes and weight reduction | 20000 mg/kg |  | 2009 |
| 13.5 | Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6 | 20000 mg/kg |  | 2009 |
| 13.6 | Food supplements | 20000 mg/kg |  | 2009 |
| 14.1.3.2 | Vegetable nectar | GMP |  | 1999 |
| 14.1.3.4 | Concentrates for vegetable nectar | GMP |  | 1999 |
| 14.1.4 | Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks | 50000 mg/kg |  | 2009 |
| 14.2.1 | Beer and malt beverages | GMP |  | 1999 |
| 14.2.2 | Cider and perry | 1000 mg/kg |  | 2009 |
| 14.2.3.3 | Fortified grape wine, grape liquor wine, and sweet grape wine | GMP |  | 1999 |
| 14.2.4 | Wines (other than grape) | 1000 mg/kg |  | 2009 |
| 14.2.5 | Mead | 1000 mg/kg |  | 2009 |
| 14.2.6 | Distilled spirituous beverages containing more than 15% alcohol | GMP |  | 1999 |
| 14.2.7 | Aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers) | GMP |  | 1999 |

|  |  |  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| 15.0 | Ready-to-eat savouries |  |  |  | 10000 mg/kg |  |  |  |  |  | 2009 |  |
| 16.0 | Composite foods - foods that could not be placed in categories 01 - 15 |  |  |  | 1000 mg/kg |  |  |  |  |  | 1999 |
|  |  |  |  |  |  |  |  |  |  |  |  |  |
| **CARBON** | **DIOXIDE** |  |  |  |  |  |  |  |  |  |  |  |
| Carbon dioxide | INS: 290 |  |  |  |  |  |  |  |  |  |  |  |
| Function: | adjuvant, carbonating agent, packaging gas |  |  |  |  |  |  |  |  |  |  |  |
| FoodCatNo | FoodCategory |  |  |  | MaxLevel |  |  | Notes |  |  | Year Adopted |  |
| 14.1.2.1 | Fruit juice |  |  |  | GMP |  |  | 69 |  |  | 2005 |  |
| 14.1.2.3 | Concentrates for fruit juice |  |  |  | GMP |  |  | 69 & 127 |  |  | 2005 |  |
| 14.1.3.1 | Fruit nectar |  |  |  | GMP |  |  | 69 |  |  | 2005 |  |
| 14.1.3.3 | Concentrates for fruit nectar |  |  |  | GMP |  |  | 69 & 127 |  |  | 2005 |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |

## CARMINES

Carmines

INS:

120

|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| Function: |  |  | colour |  | | | | | | | | | | |
| FoodCatNo |  |  | FoodCategory |  |  |  | MaxLevel |  |  | Notes |  |  | Year Adopted |  |
| 01.1.2 |  |  | Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey- based drinks) |  |  |  | 150 mg/kg |  |  | 52 |  |  | 2008 |  |
| 01.6.2.1 |  |  | Ripened cheese, includes rind |  |  |  | 125 mg/kg |  |  |  |  |  | 2005 |  |
| 01.6.4.2 |  |  | Flavoured processed cheese, including containing fruit, vegetables, meat, etc. |  |  |  | 100 mg/kg |  |  |  |  |  | 2005 |  |
| 01.6.5 |  |  | Cheese analogues |  |  |  | 100 mg/kg |  |  | 3 & 178 |  |  | 2008 |  |
| 01.7 |  |  | Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt) |  |  |  | 150 mg/kg |  |  |  |  |  | 2005 |  |
| 02.2.2 |  |  | Fat spreads, dairy fat spreads and blended spreads |  |  |  | 500 mg/kg |  |  | 161 & 178 |  |  | 2008 |  |
| 02.3 |  |  | Fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions |  |  |  | 500 mg/kg |  |  | 161 & 178 |  |  | 2008 |  |
| 02.4 |  |  | Fat-based desserts excluding dairy-based dessert products of food category 01.7 |  |  |  | 150 mg/kg |  |  |  |  |  | 2005 |  |
| 03.0 |  |  | Edible ices, including sherbet and sorbet |  |  |  | 150 mg/kg |  |  |  |  |  | 2005 |  |
| 04.1.1.2 |  |  | Surface-treated fresh fruit |  |  |  | 500 mg/kg |  |  | 4 & 16 |  |  | 2008 |  |
| 04.1.2.4 |  |  | Canned or bottled (pasteurized) fruit |  |  |  | 200 mg/kg |  |  |  |  |  | 2005 |  |
| 04.1.2.5 |  |  | Jams, jellies, marmelades |  |  |  | 200 mg/kg |  |  |  |  |  | 2005 |  |
| 04.1.2.6 |  |  | Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5 |  |  |  | 500 mg/kg |  |  |  |  |  | 2005 |  |
| 04.1.2.7 |  |  | Candied fruit |  |  |  | 200 mg/kg |  |  |  |  |  | 2005 |  |
| 04.1.2.8 |  |  | Fruit preparations, including pulp, purees, fruit toppings and coconut milk |  |  |  | 500 mg/kg |  |  | 182 |  |  | 2008 |  |

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| 04.1.2.9 | Fruit-based desserts, including fruit-flavoured water-based desserts | 150 mg/kg |  | 2005 |
| 04.1.2.11 | Fruit fillings for pastries | 300 mg/kg |  | 2005 |
| 04.2.1.2 | Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds | 500 mg/kg | 4 & 16 | 2008 |
| 04.2.2.3 | Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce | 500 mg/kg | 161 & 178 | 2008 |
| 04.2.2.5 | Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter) | 100 mg/kg |  | 2005 |
| 04.2.2.6 | Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5 | 200 mg/kg | 92 | 2008 |
| 05.1.2 | Cocoa mixes (syrups) | 300 mg/kg |  | 2005 |
| 05.1.5 | Imitation chocolate, chocolate substitute products | 300 mg/kg |  | 2005 |
| 05.2 | Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4 | 300 mg/kg |  | 2005 |
| 05.3 | Chewing gum | 500 mg/kg | 178 | 2008 |
| 05.4 | Decorations (e.g., for fine bakery wares), toppings (non- fruit) and sweet sauces | 500 mg/kg |  | 2005 |
| 06.3 | Breakfast cereals, including rolled oats | 200 mg/kg |  | 2005 |
| 06.4.3 | Pre-cooked pastas and noodles and like products | 100 mg/kg | 153 & 178 | 2008 |
| 06.5 | Cereal and starch based desserts (e.g., rice pudding, tapioca pudding) | 150 mg/kg |  | 2005 |
| 06.6 | Batters (e.g., for breading or batters for fish or poultry) | 500 mg/kg |  | 2005 |
| 07.1.2 | Crackers, excluding sweet crackers | 200 mg/kg | 178 | 2008 |
| 07.1.4 | Bread-type products, including bread stuffing and bread crumbs | 500 mg/kg | 178 | 2008 |
| 07.2 | Fine bakery wares (sweet, salty, savoury) and mixes | 200 mg/kg |  | 2005 |
| 08.1.1 | Fresh meat, poultry, and game, whole pieces or cuts | 500 mg/kg | 4 & 16 | 2008 |
| 08.1.2 | Fresh meat, poultry, and game, comminuted | 100 mg/kg | 4, 16 & 117 | 2008 |
| 08.2 | Processed meat, poultry, and game products in whole pieces or cuts | 500 mg/kg | 16 | 2005 |
| 08.3.1.1 | Cured (including salted) non-heat treated processed comminuted meat, poultry, and game products | 200 mg/kg | 118 | 2005 |
| 08.3.1.2 | Cured (including salted) and dried non-heat treated processed comminuted meat, poultry, and game products | 100 mg/kg |  | 2005 |
| 08.3.1.3 | Fermented non-heat treated processed comminuted meat, poultry, and game products | 100 mg/kg |  | 2005 |
| 08.3.2 | Heat-treated processed comminuted meat, poultry, and game products | 100 mg/kg |  | 2005 |
| 08.3.3 | Frozen processed comminuted meat, poultry, and game products | 500 mg/kg | 16 | 2005 |

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| 08.4 | Edible casings (e.g., sausage casings) | 500 mg/kg | 16 | 2005 |
| 09.1.1 | Fresh fish | 300 mg/kg | 4, 16 & 50 | 2008 |
| 09.1.2 | Fresh mollusks, crustaceans, and echinoderms | 500 mg/kg | 4 & 16 | 2008 |
| 09.2.1 | Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms | 100 mg/kg | 95 & 178 | 2008 |
| 09.2.2 | Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms | 500 mg/kg | 16, 95 & 178 | 2008 |
| 09.2.3 | Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms | 500 mg/kg | 16 | 2005 |
| 09.2.4.1 | Cooked fish and fish products | 500 mg/kg |  | 2005 |
| 09.2.4.2 | Cooked mollusks, crustaceans, and echinoderms | 250 mg/kg |  | 2005 |
| 09.2.4.3 | Fried fish and fish products, including mollusks, crustaceans, and echinoderms | 500 mg/kg | 16, 95 & 178 | 2008 |
| 09.2.5 | Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms | 300 mg/kg | 22 | 2005 |
| 09.3.1 | Fish and fish products, including mollusks, crustaceans, and echinoderms, marinated and/or in jelly | 500 mg/kg | 16 | 2005 |
| 09.3.2 | Fish and fish products, including mollusks, crustaceans, and echinoderms, pickled and/or in brine | 500 mg/kg | 16 | 2005 |
| 09.3.3 | Salmon substitutes, caviar, and other fish roe products | 500 mg/kg |  | 2005 |
| 09.3.4 | Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms (e.g., fish paste), excluding products of food categories 09.3.1 - 09.3.3 | 100 mg/kg |  | 2005 |
| 09.4 | Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms | 500 mg/kg | 16 | 2005 |
| 10.1 | Fresh eggs | GMP | 4 | 2005 |
| 10.4 | Egg-based desserts (e.g., custard) | 150 mg/kg |  | 2005 |
| 12.2.2 | Seasonings and condiments | 500 mg/kg |  | 2005 |
| 12.4 | Mustards | 300 mg/kg |  | 2005 |
| 12.5 | Soups and broths | 50 mg/kg |  | 2005 |
| 12.6 | Sauces and like products | 500 mg/kg |  | 2005 |
| 13.3 | Dietetic foods intended for special medical purposes (excluding products of food category 13.1) | 50 mg/kg |  | 2005 |
| 13.4 | Dietetic formulae for slimming purposes and weight reduction | 50 mg/kg |  | 2005 |
| 13.5 | Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6 | 300 mg/kg |  | 2005 |
| 13.6 | Food supplements | 300 mg/kg |  | 2005 |
| 14.1.4 | Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks | 100 mg/kg | 178 | 2008 |
| 14.2.1 | Beer and malt beverages | 100 mg/kg |  | 2005 |
| 14.2.2 | Cider and perry | 200 mg/kg |  | 2005 |
| 14.2.4 | Wines (other than grape) | 200 mg/kg |  | 2005 |

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| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| FoodCatNo |  |  |  | FoodCategory |  |  |  |  | MaxLevel |  |  |  | Notes |  |  | Year Adopted |  |
| 14.2.6 |  |  |  | Distilled spirituous beverages containing more than 15% alcohol |  |  |  |  | 200 mg/kg |  |  |  |  |  |  | 2005 |  |
| 14.2.7 |  |  |  | Aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers) |  |  |  |  | 200 mg/kg |  |  |  | 178 |  |  | 2008 |  |
| 15.1 |  |  |  | Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes) |  |  |  |  | 200 mg/kg |  |  |  |  |  |  | 2005 |  |
| 15.2 |  |  |  | Processed nuts, including coated nuts and nut mixtures (with e.g., dried fruit) |  |  |  |  | 100 mg/kg |  |  |  |  |  |  | 2005 |  |
| 15.3 |  |  |  | Snacks - fish based |  |  |  |  | 200 mg/kg |  |  |  | 178 |  |  | 2009 |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |

## CARNAUBA WAX

Carnauba wax

INS:

903

Function: adjuvant, anticaking agent, bulking agent, carrier solvent, glazing agent, release agent

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| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| FoodCatNo |  |  |  | FoodCategory |  |  |  |  | MaxLevel |  |  |  | Notes |  |  | Year Adopted |  |
| 04.1.1.2 |  |  |  | Surface-treated fresh fruit |  |  |  |  | 400 mg/kg |  |  |  |  |  |  | 2004 |  |
| 04.1.2 |  |  |  | Processed fruit |  |  |  |  | 400 mg/kg |  |  |  |  |  |  | 2004 |  |
| 04.2.1.2 |  |  |  | Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds |  |  |  |  | 400 mg/kg |  |  |  | 79 |  |  | 2004 |  |
| 05.1.4 |  |  |  | Cocoa and chocolate products |  |  |  |  | 5000 mg/kg |  |  |  | 3 |  |  | 2006 |  |
| 05.1.5 |  |  |  | Imitation chocolate, chocolate substitute products |  |  |  |  | 5000 mg/kg |  |  |  | 3 |  |  | 2006 |  |
| 05.2 |  |  |  | Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4 |  |  |  |  | 5000 mg/kg |  |  |  | 3 |  |  | 2006 |  |
| 05.3 |  |  |  | Chewing gum |  |  |  |  | 1200 mg/kg |  |  |  | 3 |  |  | 2003 |  |
| 05.4 |  |  |  | Decorations (e.g., for fine bakery wares), toppings (non- fruit) and sweet sauces |  |  |  |  | 4000 mg/kg |  |  |  |  |  |  | 2001 |  |
| 07.0 |  |  |  | Bakery wares |  |  |  |  | GMP |  |  |  | 3 |  |  | 2001 |  |
| 13.6 |  |  |  | Food supplements |  |  |  |  | 5000 mg/kg |  |  |  | 3 |  |  | 2006 |  |
| 14.1.4 |  |  |  | Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks |  |  |  |  | 200 mg/kg |  |  |  | 131 |  |  | 2003 |  |
| 14.1.5 |  |  |  | Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa |  |  |  |  | 200 mg/kg |  |  |  | 108 |  |  | 2006 |  |
| 15.0 |  |  |  | Ready-to-eat savouries |  |  |  |  | 200 mg/kg |  |  |  | 3 |  |  | 2006 |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |

## CAROTENES, BETA- (VEGETABLE)

beta-Carotenes (vegetable)

INS:

160a(ii)

|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| Function: |  |  | colour |  | | | | | | | | | | | | |
| FoodCatNo |  |  | FoodCategory |  |  |  |  | MaxLevel |  |  |  | Notes |  |  | Year Adopted |  |
| 01.1.2 |  |  | Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey- based drinks) |  |  |  |  | 1000 mg/kg |  |  |  | 52 |  |  | 2008 |  |
| 01.3.2 |  |  | Beverage whiteners |  |  |  |  | 1000 mg/kg |  |  |  |  |  |  | 2005 |  |

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| --- | --- | --- | --- | --- |
| 01.5.2 | Milk and cream powder analogues | 1000 mg/kg |  | 2005 |
| 01.6.1 | Unripened cheese | 600 mg/kg |  | 2005 |
| 01.6.2.1 | Ripened cheese, includes rind | 600 mg/kg |  | 2005 |
| 01.6.2.2 | Rind of ripened cheese | 1000 mg/kg |  | 2005 |
| 01.6.2.3 | Cheese powder (for reconstitution; e.g., for cheese sauces) | 1000 mg/kg |  | 2005 |
| 01.6.4 | Processed cheese | 1000 mg/kg |  | 2005 |
| 01.6.5 | Cheese analogues | 1000 mg/kg | 3 | 2005 |
| 01.7 | Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt) | 1000 mg/kg |  | 2005 |
| 02.1.2 | Vegetable oils and fats | 1000 mg/kg |  | 2006 |
| 02.1.3 | Lard, tallow, fish oil, and other animal fats | 1000 mg/kg |  | 2006 |
| 02.2.1 | Butter | 600 mg/kg |  | 2008 |
| 02.2.2 | Fat spreads, dairy fat spreads and blended spreads | 1000 mg/kg |  | 2005 |
| 02.3 | Fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions | 1000 mg/kg |  | 2005 |
| 02.4 | Fat-based desserts excluding dairy-based dessert products of food category 01.7 | 1000 mg/kg |  | 2005 |
| 03.0 | Edible ices, including sherbet and sorbet | 1000 mg/kg |  | 2005 |
| 04.1.2.3 | Fruit in vinegar, oil, or brine | 1000 mg/kg |  | 2005 |
| 04.1.2.4 | Canned or bottled (pasteurized) fruit | 1000 mg/kg |  | 2005 |
| 04.1.2.5 | Jams, jellies, marmelades | 1000 mg/kg |  | 2005 |
| 04.1.2.6 | Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5 | 500 mg/kg |  | 2005 |
| 04.1.2.7 | Candied fruit | 1000 mg/kg |  | 2005 |
| 04.1.2.9 | Fruit-based desserts, including fruit-flavoured water-based desserts | 1000 mg/kg |  | 2005 |
| 04.1.2.10 | Fermented fruit products | 200 mg/kg |  | 2005 |
| 04.1.2.11 | Fruit fillings for pastries | 100 mg/kg | 180 | 2009 |
| 04.2.2.5 | Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter) | 1000 mg/kg |  | 2005 |
| 04.2.2.6 | Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5 | 1000 mg/kg | 92 | 2008 |
| 04.2.2.7 | Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and  12.9.2.3 | 1000 mg/kg |  | 2005 |
| 05.2 | Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4 | 500 mg/kg |  | 2005 |
| 05.3 | Chewing gum | 500 mg/kg |  | 2005 |

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| 05.4 | Decorations (e.g., for fine bakery wares), toppings (non- fruit) and sweet sauces | 20000 mg/kg |  | 2005 |
| 06.3 | Breakfast cereals, including rolled oats | 400 mg/kg |  | 2005 |
| 06.5 | Cereal and starch based desserts (e.g., rice pudding, tapioca pudding) | 1000 mg/kg |  | 2005 |
| 06.6 | Batters (e.g., for breading or batters for fish or poultry) | 1000 mg/kg |  | 2005 |
| 07.1.2 | Crackers, excluding sweet crackers | 1000 mg/kg |  | 2005 |
| 07.1.4 | Bread-type products, including bread stuffing and bread crumbs | 1000 mg/kg |  | 2005 |
| 07.2 | Fine bakery wares (sweet, salty, savoury) and mixes | 1000 mg/kg |  | 2005 |
| 08.2 | Processed meat, poultry, and game products in whole pieces or cuts | 5000 mg/kg | 16 | 2005 |
| 08.3.1 | Non-heat treated processed comminuted meat, poultry, and game products | 20 mg/kg | 118 | 2005 |
| 08.3.2 | Heat-treated processed comminuted meat, poultry, and game products | 20 mg/kg |  | 2005 |
| 08.3.3 | Frozen processed comminuted meat, poultry, and game products | 5000 mg/kg | 16 | 2005 |
| 08.4 | Edible casings (e.g., sausage casings) | 5000 mg/kg |  | 2005 |
| 09.2.3 | Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms | 1000 mg/kg | 16 | 2005 |
| 09.2.4.1 | Cooked fish and fish products | 1000 mg/kg | 95 | 2009 |
| 09.2.4.2 | Cooked mollusks, crustaceans, and echinoderms | 1000 mg/kg |  | 2005 |
| 09.2.4.3 | Fried fish and fish products, including mollusks, crustaceans, and echinoderms | 1000 mg/kg | 16 | 2005 |
| 09.2.5 | Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms | 1000 mg/kg |  | 2005 |
| 09.3.1 | Fish and fish products, including mollusks, crustaceans, and echinoderms, marinated and/or in jelly | 1000 mg/kg | 16 | 2005 |
| 09.3.2 | Fish and fish products, including mollusks, crustaceans, and echinoderms, pickled and/or in brine | 1000 mg/kg | 16 | 2005 |
| 09.3.3 | Salmon substitutes, caviar, and other fish roe products | 1000 mg/kg |  | 2005 |
| 09.3.4 | Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms (e.g., fish paste), excluding products of food categories 09.3.1 - 09.3.3 | 1000 mg/kg | 16 | 2005 |
| 09.4 | Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms | 500 mg/kg |  | 2005 |
| 10.1 | Fresh eggs | 1000 mg/kg | 4 | 2005 |
| 10.2 | Egg products | 1000 mg/kg |  | 2005 |
| 10.4 | Egg-based desserts (e.g., custard) | 150 mg/kg |  | 2005 |
| 11.4 | Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings) | 50 mg/kg |  | 2005 |
| 12.4 | Mustards | 1000 mg/kg |  | 2005 |
| 12.5 | Soups and broths | 1000 mg/kg |  | 2005 |
| 12.6.1 | Emulsified sauces (e.g., mayonnaise, salad dressing) | 2000 mg/kg |  | 2005 |

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| --- | --- | --- | --- | --- |
| 12.6.2 | Non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy) | 2000 mg/kg |  | 2005 |
| 12.6.3 | Mixes for sauces and gravies | 2000 mg/kg |  | 2005 |
| 12.7 | Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.3 | 1000 mg/kg |  | 2005 |
| 13.3 | Dietetic foods intended for special medical purposes (excluding products of food category 13.1) | 600 mg/kg |  | 2005 |
| 13.4 | Dietetic formulae for slimming purposes and weight reduction | 600 mg/kg |  | 2005 |
| 13.5 | Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6 | 600 mg/kg |  | 2005 |
| 13.6 | Food supplements | 600 mg/kg |  | 2005 |
| 14.1.4 | Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks | 2000 mg/kg |  | 2005 |
| 14.2.1 | Beer and malt beverages | 600 mg/kg |  | 2005 |
| 14.2.2 | Cider and perry | 600 mg/kg |  | 2005 |
| 14.2.4 | Wines (other than grape) | 600 mg/kg |  | 2005 |
| 14.2.6 | Distilled spirituous beverages containing more than 15% alcohol | 600 mg/kg |  | 2005 |
| 14.2.7 | Aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers) | 600 mg/kg |  | 2005 |
| 15.1 | Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes) | 100 mg/kg | 180 | 2009 |
|  |  |  |  |  |

## CAROTENOIDS

beta-Carotenes (synthetic)

INS:

160a(i)

beta-Carotenes (Blakeslea trispora)

INS:

160a(iii)

beta-apo-8'-Carotenal

INS:

160e

Carotenoic acid, ethyl ester, beta-apo-8'-

INS:

160f

|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| Function: |  |  | colour |  | | | | | | | | | | | |
| FoodCatNo |  |  | FoodCategory |  |  |  | MaxLevel |  |  |  | Notes |  |  | Year Adopted |  |
| 01.1.2 |  |  | Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey- based drinks) |  |  |  | 150 mg/kg |  |  |  | 52 |  |  | 2009 |  |
| 01.6.2.1 |  |  | Ripened cheese, includes rind |  |  |  | 100 mg/kg |  |  |  | 180 |  |  | 2009 |  |
| 01.6.2.2 |  |  | Rind of ripened cheese |  |  |  | 500 mg/kg |  |  |  | 180 |  |  | 2009 |  |
| 01.6.2.3 |  |  | Cheese powder (for reconstitution; e.g., for cheese sauces) |  |  |  | 100 mg/kg |  |  |  | 180 |  |  | 2009 |  |
| 01.6.4 |  |  | Processed cheese |  |  |  | 100 mg/kg |  |  |  | 180 |  |  | 2009 |  |
| 01.6.5 |  |  | Cheese analogues |  |  |  | 200 mg/kg |  |  |  | 180 |  |  | 2009 |  |
| 01.7 |  |  | Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt) |  |  |  | 100 mg/kg |  |  |  | 180 |  |  | 2009 |  |
| 02.2.1 |  |  | Butter |  |  |  | 25 mg/kg |  |  |  | 146 |  |  | 2008 |  |
| 02.3 |  |  | Fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions |  |  |  | 200 mg/kg |  |  |  | 180 |  |  | 2009 |  |

|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| FoodCatNo |  |  |  | FoodCategory |  |  |  | MaxLevel |  |  |  | Notes |  |  | Year Adopted |  |
| 02.4 |  |  |  | Fat-based desserts excluding dairy-based dessert products of food category 01.7 |  |  |  | 150 mg/kg |  |  |  | 180 |  |  | 2009 |  |
| 03.0 |  |  |  | Edible ices, including sherbet and sorbet |  |  |  | 200 mg/kg |  |  |  | 180 |  |  | 2009 |  |
| 04.1.2.3 |  |  |  | Fruit in vinegar, oil, or brine |  |  |  | 1000 mg/kg |  |  |  |  |  |  | 2009 |  |
| 04.1.2.5 |  |  |  | Jams, jellies, marmelades |  |  |  | 200 mg/kg |  |  |  |  |  |  | 2009 |  |
| 04.1.2.6 |  |  |  | Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5 |  |  |  | 500 mg/kg |  |  |  |  |  |  | 2009 |  |
| 04.1.2.7 |  |  |  | Candied fruit |  |  |  | 200 mg/kg |  |  |  |  |  |  | 2009 |  |
| 04.1.2.8 |  |  |  | Fruit preparations, including pulp, purees, fruit toppings and coconut milk |  |  |  | 100 mg/kg |  |  |  | 161, 180 &182 |  |  | 2009 |  |
| 04.1.2.9 |  |  |  | Fruit-based desserts, including fruit-flavoured water-based desserts |  |  |  | 150 mg/kg |  |  |  |  |  |  | 2009 |  |
| 04.1.2.10 |  |  |  | Fermented fruit products |  |  |  | 500 mg/kg |  |  |  |  |  |  | 2009 |  |
| 04.1.2.11 |  |  |  | Fruit fillings for pastries |  |  |  | 100 mg/kg |  |  |  | 180 |  |  | 2009 |  |
| 04.2.2.2 |  |  |  | Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds |  |  |  | 1000 mg/kg |  |  |  | 161 |  |  | 2009 |  |
| 04.2.2.7 |  |  |  | Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and  12.9.2.3 |  |  |  | 50 mg/kg |  |  |  | 180 |  |  | 2009 |  |
| 05.1.5 |  |  |  | Imitation chocolate, chocolate substitute products |  |  |  | 100 mg/kg |  |  |  | 180 |  |  | 2009 |  |
| 05.2 |  |  |  | Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4 |  |  |  | 100 mg/kg |  |  |  | 180 |  |  | 2009 |  |
| 05.3 |  |  |  | Chewing gum |  |  |  | 100 mg/kg |  |  |  | 180 |  |  | 2009 |  |
| 05.4 |  |  |  | Decorations (e.g., for fine bakery wares), toppings (non- fruit) and sweet sauces |  |  |  | 100 mg/kg |  |  |  | 180 |  |  | 2009 |  |
| 06.3 |  |  |  | Breakfast cereals, including rolled oats |  |  |  | 200 mg/kg |  |  |  |  |  |  | 2009 |  |
| 06.4.3 |  |  |  | Pre-cooked pastas and noodles and like products |  |  |  | 1200 mg/kg |  |  |  | 153 & 180 |  |  | 2009 |  |
| 06.5 |  |  |  | Cereal and starch based desserts (e.g., rice pudding, tapioca pudding) |  |  |  | 150 mg/kg |  |  |  | 180 |  |  | 2009 |  |
| 06.6 |  |  |  | Batters (e.g., for breading or batters for fish or poultry) |  |  |  | 500 mg/kg |  |  |  |  |  |  | 2009 |  |
| 07.1.2 |  |  |  | Crackers, excluding sweet crackers |  |  |  | 1000 mg/kg |  |  |  |  |  |  | 2009 |  |
| 07.2 |  |  |  | Fine bakery wares (sweet, salty, savoury) and mixes |  |  |  | 100 mg/kg |  |  |  | 180 |  |  | 2009 |  |
| 09.4 |  |  |  | Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms |  |  |  | 100 mg/kg |  |  |  | 95 |  |  | 2009 |  |
| 10.4 |  |  |  | Egg-based desserts (e.g., custard) |  |  |  | 150 mg/kg |  |  |  |  |  |  | 2009 |  |
| 12.2.2 |  |  |  | Seasonings and condiments |  |  |  | 500 mg/kg |  |  |  |  |  |  | 2009 |  |
| 12.4 |  |  |  | Mustards |  |  |  | 300 mg/kg |  |  |  |  |  |  | 2009 |  |
| 12.5 |  |  |  | Soups and broths |  |  |  | 300 mg/kg |  |  |  |  |  |  | 2009 |  |
| 12.6 |  |  |  | Sauces and like products |  |  |  | 500 mg/kg |  |  |  |  |  |  | 2009 |  |

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| FoodCatNo |  |  |  | FoodCategory |  |  |  |  | MaxLevel |  |  |  | Notes |  |  | Year Adopted |  |
| 12.7 |  |  |  | Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.3 |  |  |  |  | 50 mg/kg |  |  |  | 180 |  |  | 2009 |  |
| 13.3 |  |  |  | Dietetic foods intended for special medical purposes (excluding products of food category 13.1) |  |  |  |  | 50 mg/kg |  |  |  | 180 |  |  | 2009 |  |
| 13.4 |  |  |  | Dietetic formulae for slimming purposes and weight reduction |  |  |  |  | 50 mg/kg |  |  |  | 180 |  |  | 2009 |  |
| 13.5 |  |  |  | Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6 |  |  |  |  | 300 mg/kg |  |  |  | 180 |  |  | 2009 |  |
| 13.6 |  |  |  | Food supplements |  |  |  |  | 300 mg/kg |  |  |  | 180 |  |  | 2009 |  |
| 14.1.4 |  |  |  | Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks |  |  |  |  | 100 mg/kg |  |  |  |  |  |  | 2009 |  |
| 14.2.2 |  |  |  | Cider and perry |  |  |  |  | 200 mg/kg |  |  |  | 180 |  |  | 2009 |  |
| 14.2.4 |  |  |  | Wines (other than grape) |  |  |  |  | 200 mg/kg |  |  |  |  |  |  | 2009 |  |
| 14.2.6 |  |  |  | Distilled spirituous beverages containing more than 15% alcohol |  |  |  |  | 200 mg/kg |  |  |  |  |  |  | 2009 |  |
| 14.2.7 |  |  |  | Aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers) |  |  |  |  | 200 mg/kg |  |  |  |  |  |  | 2009 |  |
| 15.2 |  |  |  | Processed nuts, including coated nuts and nut mixtures (with e.g., dried fruit) |  |  |  |  | 100 mg/kg |  |  |  | 180 |  |  | 2009 |  |
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## CASTOR OIL

Castor oil

INS:

1503

|  |  |  |  |  |  |  |  |  |  |  |  |  |
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| Function: anticaking agent, carrier solvent, glazing agent, release agent |  | | | | | | | | | | | |
| FoodCatNo FoodCategory |  |  |  | MaxLevel |  |  |  | Notes |  |  | Year Adopted |  |
| 05.1.4 Cocoa and chocolate products |  |  |  | 350 mg/kg |  |  |  |  |  |  | 2007 |  |
| 05.2 Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4 |  |  |  | 500 mg/kg |  |  |  |  |  |  | 2007 |  |
| 05.3 Chewing gum |  |  |  | 2100 mg/kg |  |  |  |  |  |  | 2007 |  |
| 13.6 Food supplements |  |  |  | 1000 mg/kg |  |  |  |  |  |  | 2007 |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |
| **CHLORINE** |  |  |  |  |  |  |  |  |  |  |  |  |
| Chlorine INS: 925 |  |  |  |  |  |  |  |  |  |  |  |  |
| Function: flour treatment agent |  |  |  |  |  |  |  |  |  |  |  |  |
| FoodCatNo FoodCategory |  |  |  | MaxLevel |  |  |  | Notes |  |  | Year Adopted |  |
| 06.2.1 Flours |  |  |  | 2500 mg/kg |  |  |  | 87 |  |  | 2001 |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |

## CHLORINE DIOXIDE

Chlorine dioxide

INS:

926

Function: flour treatment agent

FoodCatNo FoodCategory MaxLevel Notes Year Adopted

06.2.1 Flours 2500 mg/kg 87 2001

## CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES

Chlorophylls, copper complexes

INS:

141(i)

Chlorophyllin copper complexes, potassium and sodium salts

INS:

141(ii)

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| Function: |  |  | colour |  | | | | | | | | | | |
| FoodCatNo |  |  | FoodCategory |  |  |  | MaxLevel |  |  | Notes |  |  | Year Adopted |  |
| 01.1.2 |  |  | Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey- based drinks) |  |  |  | 50 mg/kg |  |  | 52 & 190 |  |  | 2009 |  |
| 01.6.1 |  |  | Unripened cheese |  |  |  | 50 mg/kg |  |  | 161 |  |  | 2009 |  |
| 01.6.2.1 |  |  | Ripened cheese, includes rind |  |  |  | 15 mg/kg |  |  |  |  |  | 2009 |  |
| 01.6.2.2 |  |  | Rind of ripened cheese |  |  |  | 75 mg/kg |  |  |  |  |  | 2009 |  |
| 01.6.2.3 |  |  | Cheese powder (for reconstitution; e.g., for cheese sauces) |  |  |  | 50 mg/kg |  |  |  |  |  | 2009 |  |
| 01.6.4.2 |  |  | Flavoured processed cheese, including containing fruit, vegetables, meat, etc. |  |  |  | 50 mg/kg |  |  |  |  |  | 2009 |  |
| 01.6.5 |  |  | Cheese analogues |  |  |  | 50 mg/kg |  |  |  |  |  | 2009 |  |
| 01.7 |  |  | Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt) |  |  |  | 500 mg/kg |  |  |  |  |  | 2009 |  |
| 02.4 |  |  | Fat-based desserts excluding dairy-based dessert products of food category 01.7 |  |  |  | 500 mg/kg |  |  |  |  |  | 2009 |  |
| 03.0 |  |  | Edible ices, including sherbet and sorbet |  |  |  | 500 mg/kg |  |  |  |  |  | 2009 |  |
| 04.1.2.3 |  |  | Fruit in vinegar, oil, or brine |  |  |  | 100 mg/kg |  |  | 62 |  |  | 2005 |  |
| 04.1.2.4 |  |  | Canned or bottled (pasteurized) fruit |  |  |  | 100 mg/kg |  |  | 62 |  |  | 2005 |  |
| 04.1.2.5 |  |  | Jams, jellies, marmelades |  |  |  | 200 mg/kg |  |  | 161 |  |  | 2009 |  |
| 04.1.2.6 |  |  | Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5 |  |  |  | 150 mg/kg |  |  |  |  |  | 2009 |  |
| 04.1.2.7 |  |  | Candied fruit |  |  |  | 250 mg/kg |  |  |  |  |  | 2009 |  |
| 04.1.2.8 |  |  | Fruit preparations, including pulp, purees, fruit toppings and coconut milk |  |  |  | 100 mg/kg |  |  | 62 & 182 |  |  | 2008 |  |
| 04.1.2.9 |  |  | Fruit-based desserts, including fruit-flavoured water-based desserts |  |  |  | 150 mg/kg |  |  |  |  |  | 2009 |  |
| 04.1.2.10 |  |  | Fermented fruit products |  |  |  | 100 mg/kg |  |  | 62 |  |  | 2005 |  |
| 04.1.2.11 |  |  | Fruit fillings for pastries |  |  |  | 100 mg/kg |  |  | 62 |  |  | 2005 |  |
| 04.1.2.12 |  |  | Cooked fruit |  |  |  | 100 mg/kg |  |  | 62 |  |  | 2005 |  |
| 04.2.2.5 |  |  | Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter) |  |  |  | 100 mg/kg |  |  | 62 |  |  | 2005 |  |

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| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| FoodCatNo |  |  |  | FoodCategory |  |  |  | MaxLevel |  |  | Notes |  |  | Year Adopted |  |
| 04.2.2.6 |  |  |  | Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5 |  |  |  | 100 mg/kg |  |  | 62 & 92 |  |  | 2008 |  |
| 04.2.2.7 |  |  |  | Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and  12.9.2.3 |  |  |  | 100 mg/kg |  |  | 62 |  |  | 2005 |  |
| 04.2.2.8 |  |  |  | Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds |  |  |  | 100 mg/kg |  |  | 62 |  |  | 2005 |  |
| 05.1.2 |  |  |  | Cocoa mixes (syrups) |  |  |  | 6.4 mg/kg |  |  | 62 & 161 |  |  | 2009 |  |
| 05.1.3 |  |  |  | Cocoa-based spreads, including fillings |  |  |  | 6.4 mg/kg |  |  | 62 & 161 |  |  | 2009 |  |
| 05.1.4 |  |  |  | Cocoa and chocolate products |  |  |  | 700 mg/kg |  |  | 183 |  |  | 2009 |  |
| 05.1.5 |  |  |  | Imitation chocolate, chocolate substitute products |  |  |  | 700 mg/kg |  |  |  |  |  | 2009 |  |
| 05.2.1 |  |  |  | Hard candy |  |  |  | 700 mg/kg |  |  |  |  |  | 2009 |  |
| 05.2.2 |  |  |  | Soft candy |  |  |  | 100 mg/kg |  |  |  |  |  | 2009 |  |
| 05.2.3 |  |  |  | Nougats and marzipans |  |  |  | 100 mg/kg |  |  |  |  |  | 2009 |  |
| 05.3 |  |  |  | Chewing gum |  |  |  | 700 mg/kg |  |  |  |  |  | 2009 |  |
| 05.4 |  |  |  | Decorations (e.g., for fine bakery wares), toppings (non- fruit) and sweet sauces |  |  |  | 100 mg/kg |  |  |  |  |  | 2009 |  |
| 06.4.3 |  |  |  | Pre-cooked pastas and noodles and like products |  |  |  | 100 mg/kg |  |  | 153 |  |  | 2009 |  |
| 06.5 |  |  |  | Cereal and starch based desserts (e.g., rice pudding, tapioca pudding) |  |  |  | 75 mg/kg |  |  |  |  |  | 2009 |  |
| 07.1.4 |  |  |  | Bread-type products, including bread stuffing and bread crumbs |  |  |  | 6.4 mg/kg |  |  | 62 &161 |  |  | 2009 |  |
| 07.2 |  |  |  | Fine bakery wares (sweet, salty, savoury) and mixes |  |  |  | 75 mg/kg |  |  |  |  |  | 2009 |  |
| 09.2.3 |  |  |  | Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms |  |  |  | 40 mg/kg |  |  | 95 |  |  | 2009 |  |
| 09.2.4.1 |  |  |  | Cooked fish and fish products |  |  |  | 30 mg/kg |  |  | 62 & 95 |  |  | 2009 |  |
| 09.2.4.3 |  |  |  | Fried fish and fish products, including mollusks, crustaceans, and echinoderms |  |  |  | 40 mg/kg |  |  | 95 |  |  | 2009 |  |
| 09.2.5 |  |  |  | Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms |  |  |  | 200 mg/kg |  |  |  |  |  | 2009 |  |
| 09.3.1 |  |  |  | Fish and fish products, including mollusks, crustaceans, and echinoderms, marinated and/or in jelly |  |  |  | 40 mg/kg |  |  | 16 |  |  | 2009 |  |
| 09.3.2 |  |  |  | Fish and fish products, including mollusks, crustaceans, and echinoderms, pickled and/or in brine |  |  |  | 40 mg/kg |  |  | 16 |  |  | 2009 |  |
| 09.3.3 |  |  |  | Salmon substitutes, caviar, and other fish roe products |  |  |  | 200 mg/kg |  |  |  |  |  | 2009 |  |
| 09.3.4 |  |  |  | Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms (e.g., fish paste), excluding products of food categories 09.3.1 - 09.3.3 |  |  |  | 75 mg/kg |  |  | 95 |  |  | 2009 |  |
| 09.4 |  |  |  | Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms |  |  |  | 500 mg/kg |  |  | 95 |  |  | 2009 |  |
| 10.4 |  |  |  | Egg-based desserts (e.g., custard) |  |  |  | 300 mg/kg |  |  | 2 |  |  | 2009 |  |

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| FoodCatNo |  |  |  | FoodCategory |  |  |  |  | MaxLevel |  |  |  | Notes |  |  | Year Adopted |  |
| 11.4 |  |  |  | Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings) |  |  |  |  | 64 mg/kg |  |  |  | 62 |  |  | 2005 |  |
| 12.2.2 |  |  |  | Seasonings and condiments |  |  |  |  | 500 mg/kg |  |  |  |  |  |  | 2009 |  |
| 12.4 |  |  |  | Mustards |  |  |  |  | 500 mg/kg |  |  |  |  |  |  | 2009 |  |
| 12.5 |  |  |  | Soups and broths |  |  |  |  | 400 mg/kg |  |  |  | 127 |  |  | 2009 |  |
| 12.6 |  |  |  | Sauces and like products |  |  |  |  | 100 mg/kg |  |  |  |  |  |  | 2009 |  |
| 13.6 |  |  |  | Food supplements |  |  |  |  | 500 mg/kg |  |  |  | 3 |  |  | 2009 |  |
| 14.1.4 |  |  |  | Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks |  |  |  |  | 300 mg/kg |  |  |  |  |  |  | 2009 |  |
| 15.1 |  |  |  | Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes) |  |  |  |  | 350 mg/kg |  |  |  |  |  |  | 2009 |  |
| 15.2 |  |  |  | Processed nuts, including coated nuts and nut mixtures (with e.g., dried fruit) |  |  |  |  | 100 mg/kg |  |  |  |  |  |  | 2009 |  |
| 15.3 |  |  |  | Snacks - fish based |  |  |  |  | 350 mg/kg |  |  |  |  |  |  | 2009 |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |

## CITRIC ACID

Citric acid

INS:

330

|  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- |
| Function: antioxidant, acidity regulator, sequestrant |  | | | | | |
| FoodCatNo FoodCategory MaxLevel |  |  |  | Notes | Year Adopted |  |
| 01.6.6 Whey protein cheese GMP |  |  |  |  | 2006 |  |
| 02.1.1 Butter oil, anhydrous milkfat, ghee GMP |  |  |  | 171 | 2006 |  |
| 14.1.2.1 Fruit juice 3000 mg/kg |  |  |  | 122 | 2005 |  |
| 14.1.2.3 Concentrates for fruit juice 3000 mg/kg |  |  |  | 122 & 127 | 2005 |  |
| 14.1.3.1 Fruit nectar 5000 mg/kg |  |  |  |  | 2005 |  |
| 14.1.3.3 Concentrates for fruit nectar 5000 mg/kg |  |  |  | 127 | 2005 |  |
|  |  |  |  |  |  |  |
| **CYCLAMATES** |  |  |  |  |  |  |
| Cyclamic acid INS: 952(i) Calcium cyclamate |  |  |  | INS: | 952(ii) |  |
| Sodium cyclamate INS: 952(iv) |  |  |  |  |  |  |
| Function: sweetener |  |  |  |  |  |  |
| FoodCatNo FoodCategory MaxLevel |  |  |  | Notes | Year Adopted |  |
| 01.1.2 Dairy-based drinks, flavoured and/or fermented (e.g., 250 mg/kg chocolate milk, cocoa, eggnog, drinking yoghurt, whey-  based drinks) |  |  |  | 17 & 161 | 2007 |  |
| 01.7 Dairy-based desserts (e.g., pudding, fruit or flavoured 250 mg/kg yoghurt) |  |  |  | 17 & 161 | 2007 |  |
| 02.4 Fat-based desserts excluding dairy-based dessert products 250 mg/kg of food category 01.7 |  |  |  | 17 & 161 | 2007 |  |
| 03.0 Edible ices, including sherbet and sorbet 250 mg/kg |  |  |  | 17 & 161 | 2007 |  |

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| FoodCatNo |  |  |  | FoodCategory |  |  |  | MaxLevel |  |  |  | Notes |  |  | Year Adopted |  |
| 04.1.2.4 |  |  |  | Canned or bottled (pasteurized) fruit |  |  |  | 1000 mg/kg |  |  |  | 17 & 161 |  |  | 2007 |  |
| 04.1.2.5 |  |  |  | Jams, jellies, marmelades |  |  |  | 1000 mg/kg |  |  |  | 17 & 161 |  |  | 2007 |  |
| 04.1.2.6 |  |  |  | Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5 |  |  |  | 2000 mg/kg |  |  |  | 17 & 161 |  |  | 2007 |  |
| 04.1.2.8 |  |  |  | Fruit preparations, including pulp, purees, fruit toppings and coconut milk |  |  |  | 250 mg/kg |  |  |  | 17 & 161 |  |  | 2007 |  |
| 04.1.2.9 |  |  |  | Fruit-based desserts, including fruit-flavoured water-based desserts |  |  |  | 250 mg/kg |  |  |  | 17 & 161 |  |  | 2007 |  |
| 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 |  |  |  | 250 mg/kg |  |  |  | 17 & 161 |  |  | 2008 |  |
| 05.1.2 |  |  |  | Cocoa mixes (syrups) |  |  |  | 250 mg/kg |  |  |  | 17, 127 &  161 |  |  | 2007 |  |
| 05.1.3 |  |  |  | Cocoa-based spreads, including fillings |  |  |  | 500 mg/kg |  |  |  | 17 & 161 |  |  | 2007 |  |
| 05.1.4 |  |  |  | Cocoa and chocolate products |  |  |  | 500 mg/kg |  |  |  | 17 & 161 |  |  | 2007 |  |
| 05.1.5 |  |  |  | Imitation chocolate, chocolate substitute products |  |  |  | 500 mg/kg |  |  |  | 17 & 161 |  |  | 2007 |  |
| 05.2 |  |  |  | Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4 |  |  |  | 500 mg/kg |  |  |  | 17, 156 &  161 |  |  | 2007 |  |
| 05.3 |  |  |  | Chewing gum |  |  |  | 3000 mg/kg |  |  |  | 17 & 161 |  |  | 2007 |  |
| 05.4 |  |  |  | Decorations (e.g., for fine bakery wares), toppings (non- fruit) and sweet sauces |  |  |  | 500 mg/kg |  |  |  | 17 & 161 |  |  | 2007 |  |
| 06.5 |  |  |  | Cereal and starch based desserts (e.g., rice pudding, tapioca pudding) |  |  |  | 250 mg/kg |  |  |  | 17 & 161 |  |  | 2007 |  |
| 07.2 |  |  |  | Fine bakery wares (sweet, salty, savoury) and mixes |  |  |  | 1600 mg/kg |  |  |  | 17 & 165 |  |  | 2007 |  |
| 10.4 |  |  |  | Egg-based desserts (e.g., custard) |  |  |  | 250 mg/kg |  |  |  | 17 & 161 |  |  | 2007 |  |
| 11.4 |  |  |  | Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings) |  |  |  | 500 mg/kg |  |  |  | 17 & 159 |  |  | 2007 |  |
| 11.6 |  |  |  | Table-top sweeteners, including those containing high- intensity sweeteners |  |  |  | GMP |  |  |  | 17 |  |  | 2007 |  |
| 12.6.1 |  |  |  | Emulsified sauces (e.g., mayonnaise, salad dressing) |  |  |  | 500 mg/kg |  |  |  | 17 & 161 |  |  | 2008 |  |
| 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 |  |  |  | 500 mg/kg |  |  |  | 17 & 161 |  |  | 2008 |  |
| 13.3 |  |  |  | Dietetic foods intended for special medical purposes (excluding products of food category 13.1) |  |  |  | 400 mg/kg |  |  |  | 17 |  |  | 2007 |  |
| 13.4 |  |  |  | Dietetic formulae for slimming purposes and weight reduction |  |  |  | 400 mg/kg |  |  |  | 17 |  |  | 2007 |  |
| 13.5 |  |  |  | Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6 |  |  |  | 400 mg/kg |  |  |  | 17 |  |  | 2007 |  |
| 13.6 |  |  |  | Food supplements |  |  |  | 1250 mg/kg |  |  |  | 17 |  |  | 2007 |  |
| 14.1.3.1 |  |  |  | Fruit nectar |  |  |  | 400 mg/kg |  |  |  | 17 & 122 |  |  | 2005 |  |
| 14.1.3.2 |  |  |  | Vegetable nectar |  |  |  | 400 mg/kg |  |  |  | 17 & 161 |  |  | 2007 |  |
| 14.1.3.3 |  |  |  | Concentrates for fruit nectar |  |  |  | 400 mg/kg |  |  |  | 17, 122 &  127 |  |  | 2005 |  |

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| FoodCatNo |  |  |  | FoodCategory |  |  |  |  | MaxLevel |  |  |  | Notes |  |  |  | Year Adopted |  |
| 14.1.3.4 |  |  |  | Concentrates for vegetable nectar |  |  |  |  | 400 mg/kg |  |  |  | 17, 127 &  161 |  |  |  | 2007 |  |
| 14.2.7 |  |  |  | Aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers) |  |  |  |  | 250 mg/kg |  |  |  | 17 |  |  |  | 2007 |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |

## CYCLODEXTRIN, BETA-

beta-Cyclodextrin

INS:

459

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| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| Function: |  |  | binder, stabilizer |  | | | | | | | | | | | |
| FoodCatNo |  |  | FoodCategory |  |  |  | MaxLevel |  |  |  | Notes |  |  | Year Adopted |  |
| 05.3 |  |  | Chewing gum |  |  |  | 20000 mg/kg |  |  |  |  |  |  | 2001 |  |
| 14.1.4 |  |  | Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks |  |  |  | 500 mg/kg |  |  |  |  |  |  | 2001 |  |
| 15.1 |  |  | Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes) |  |  |  | 500 mg/kg |  |  |  |  |  |  | 2004 |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |

## DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL

|  |  |  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| Diacetyltartaric glycerol | and fatty acid esters of INS: 472e |  | | | | | | | | | | |
| Function: | emulsifier, sequestrant, stabilizer |  |  |  |  |  |  |  |  |  |  |  |
| FoodCatNo | FoodCategory |  |  | MaxLevel |  |  |  | Notes |  |  | Year Adopted |  |
| 01.1.2 | Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey- based drinks) |  |  | 5000 mg/kg |  |  |  |  |  |  | 2005 |  |
| 01.2.1.2 | Fermented milks (plain), heat-treated after fermentation [[84]] |  |  | 5000 mg/kg |  |  |  |  |  |  | 2005 |  |
| 01.2.2 | Renneted milk (plain) |  |  | 5000 mg/kg |  |  |  |  |  |  | 2005 |  |
| 01.3.2 | Beverage whiteners |  |  | 5000 mg/kg |  |  |  |  |  |  | 2005 |  |
| 01.4.2 | Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain) |  |  | 6000 mg/kg |  |  |  |  |  |  | 2007 |  |
| 01.4.3 | Clotted cream (plain) |  |  | 5000 mg/kg |  |  |  |  |  |  | 2006 |  |
| 01.4.4 | Cream analogues |  |  | 6000 mg/kg |  |  |  |  |  |  | 2007 |  |
| 01.5.1 | Milk powder and cream powder (plain) |  |  | 10000 mg/kg |  |  |  |  |  |  | 2006 |  |
| 01.5.2 | Milk and cream powder analogues |  |  | 10000 mg/kg |  |  |  |  |  |  | 2005 |  |
| 01.6.2.1 | Ripened cheese, includes rind |  |  | 10000 mg/kg |  |  |  |  |  |  | 2005 |  |
| 01.6.4 | Processed cheese |  |  | 10000 mg/kg |  |  |  |  |  |  | 2005 |  |
| 01.6.5 | Cheese analogues |  |  | 10000 mg/kg |  |  |  |  |  |  | 2005 |  |
| 01.7 | Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt) |  |  | 10000 mg/kg |  |  |  |  |  |  | 2005 |  |
| 02.1.2 | Vegetable oils and fats |  |  | 10000 mg/kg |  |  |  |  |  |  | 2006 |  |

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| --- | --- | --- | --- | --- |
| 02.1.3 | Lard, tallow, fish oil, and other animal fats | 10000 mg/kg |  | 2006 |
| 02.2.2 | Fat spreads, dairy fat spreads and blended spreads | 10000 mg/kg |  | 2005 |
| 02.3 | Fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions | 10000 mg/kg |  | 2005 |
| 02.4 | Fat-based desserts excluding dairy-based dessert products of food category 01.7 | 5000 mg/kg |  | 2005 |
| 03.0 | Edible ices, including sherbet and sorbet | 1000 mg/kg |  | 2006 |
| 04.1.2.2 | Dried fruit | 10000 mg/kg |  | 2005 |
| 04.1.2.3 | Fruit in vinegar, oil, or brine | 1000 mg/kg |  | 2005 |
| 04.1.2.6 | Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5 | 5000 mg/kg |  | 2005 |
| 04.1.2.7 | Candied fruit | 1000 mg/kg |  | 2005 |
| 04.1.2.8 | Fruit preparations, including pulp, purees, fruit toppings and coconut milk | 2500 mg/kg |  | 2005 |
| 04.1.2.9 | Fruit-based desserts, including fruit-flavoured water-based desserts | 2500 mg/kg |  | 2005 |
| 04.1.2.10 | Fermented fruit products | 2500 mg/kg |  | 2005 |
| 04.2.2.2 | Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds | 10000 mg/kg |  | 2005 |
| 04.2.2.3 | Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce | 2500 mg/kg |  | 2005 |
| 04.2.2.6 | Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5 | 2500 mg/kg |  | 2005 |
| 04.2.2.7 | Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and  12.9.2.3 | 2500 mg/kg |  | 2005 |
| 04.2.2.8 | Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds | 2500 mg/kg |  | 2005 |
| 05.2 | Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4 | 10000 mg/kg |  | 2005 |
| 05.3 | Chewing gum | 50000 mg/kg |  | 2005 |
| 05.4 | Decorations (e.g., for fine bakery wares), toppings (non- fruit) and sweet sauces | 10000 mg/kg |  | 2005 |
| 06.2 | Flours and starches (including soybean powder) | 3000 mg/kg | 186 | 2008 |
| 06.4.2 | Dried pastas and noodles and like products | 5000 mg/kg |  | 2008 |
| 06.4.3 | Pre-cooked pastas and noodles and like products | 10000 mg/kg |  | 2005 |
| 06.5 | Cereal and starch based desserts (e.g., rice pudding, tapioca pudding) | 5000 mg/kg |  | 2005 |
| 06.6 | Batters (e.g., for breading or batters for fish or poultry) | 5000 mg/kg |  | 2005 |

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| --- | --- | --- | --- | --- |
| 07.1 | Bread and ordinary bakery wares | 6000 mg/kg |  | 2006 |
| 07.2 | Fine bakery wares (sweet, salty, savoury) and mixes | 20000 mg/kg |  | 2006 |
| 10.2.3 | Dried and/or heat coagulated egg products | 5000 mg/kg |  | 2005 |
| 10.4 | Egg-based desserts (e.g., custard) | 5000 mg/kg |  | 2005 |
| 12.1.2 | Salt Substitutes | 16000 mg/kg |  | 2006 |
| 12.4 | Mustards | 10000 mg/kg |  | 2005 |
| 12.5 | Soups and broths | 5000 mg/kg |  | 2005 |
| 12.6 | Sauces and like products | 10000 mg/kg |  | 2005 |
| 12.7 | Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.3 | 5000 mg/kg |  | 2005 |
| 13.3 | Dietetic foods intended for special medical purposes (excluding products of food category 13.1) | 5000 mg/kg |  | 2005 |
| 13.4 | Dietetic formulae for slimming purposes and weight reduction | 5000 mg/kg |  | 2005 |
| 13.5 | Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6 | 5000 mg/kg |  | 2005 |
| 13.6 | Food supplements | 5000 mg/kg |  | 2005 |
| 14.1.4 | Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks | 5000 mg/kg |  | 2005 |
| 14.1.5 | Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa | 500 mg/kg | 142 | 2006 |
| 14.2.2 | Cider and perry | 5000 mg/kg |  | 2005 |
| 14.2.4 | Wines (other than grape) | 5000 mg/kg |  | 2005 |
| 14.2.6 | Distilled spirituous beverages containing more than 15% alcohol | 5000 mg/kg |  | 2005 |
| 14.2.7 | Aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers) | 10000 mg/kg |  | 2005 |
| 15.1 | Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes) | 20000 mg/kg |  | 2005 |
| 15.2 | Processed nuts, including coated nuts and nut mixtures (with e.g., dried fruit) | 10000 mg/kg |  | 2005 |
|  |  |  |  |  |

**DIMETHYL DICARBONATE**

Dimethyl dicarbonate

INS:

242

|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| Function: |  |  | preservative |  | | | | | | | | | | | | |
| FoodCatNo |  |  | FoodCategory |  |  |  |  | MaxLevel |  |  |  | Notes |  |  | Year Adopted |  |
| 14.1.4 |  |  | Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks |  |  |  |  | 250 mg/kg |  |  |  | 18 |  |  | 1999 |  |
| 14.1.5 |  |  | Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa |  |  |  |  | 250 mg/kg |  |  |  | 18 |  |  | 2004 |  |
| 14.2.2 |  |  | Cider and perry |  |  |  |  | 250 mg/kg |  |  |  | 18 |  |  | 2004 |  |
| 14.2.3 |  |  | Grape wines |  |  |  |  | 200 mg/kg |  |  |  | 18 |  |  | 2004 |  |

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| Function: preservative |  | | | | | | | | | | | | | | | | | | |
| FoodCatNo FoodCategory |  |  |  |  |  |  |  |  |  |  | MaxLevel |  |  |  | Notes |  |  | Year Adopted |  |
| 14.2.4 Wines (other than grape) |  |  |  |  |  |  |  |  |  |  | 250 mg/kg |  |  |  | 18 |  |  | 2004 |  |
| 14.2.5 Mead |  |  |  |  |  |  |  |  |  |  | 200 mg/kg |  |  |  | 18 |  |  | 2004 |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| **ERYTHROSINE**  Erythrosine |  |  | INS: |  |  | 127 |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Function: colour |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| FoodCatNo FoodCategory |  |  |  |  |  |  |  |  |  |  | MaxLevel |  |  |  | Notes |  |  | Year Adopted |  |
| 04.1.2.7 Candied fruit |  |  |  |  |  |  |  |  |  |  | 200 mg/kg |  |  |  | 54 |  |  | 2005 |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |

## ETHYLENE DIAMINE TETRA ACETATES

Calcium disodium ethylenediaminetetraacetate

INS:

385

Disodium ethylenediaminetetraacetate

INS:

386

|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| Function: |  |  | antioxidant, preservative, sequestrant |  | | | | | | | | | | | |
| FoodCatNo |  |  | FoodCategory |  |  |  |  | MaxLevel |  |  | Notes |  |  | Year Adopted |  |
| 02.2.2 |  |  | Fat spreads, dairy fat spreads and blended spreads |  |  |  |  | 100 mg/kg |  |  | 21 |  |  | 2001 |  |
| 04.1.2.2 |  |  | Dried fruit |  |  |  |  | 265 mg/kg |  |  | 21 |  |  | 2001 |  |
| 04.1.2.3 |  |  | Fruit in vinegar, oil, or brine |  |  |  |  | 250 mg/kg |  |  | 21 |  |  | 2008 |  |
| 04.1.2.5 |  |  | Jams, jellies, marmelades |  |  |  |  | 130 mg/kg |  |  | 21 |  |  | 2001 |  |
| 04.1.2.6 |  |  | Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5 |  |  |  |  | 100 mg/kg |  |  | 21 |  |  | 2001 |  |
| 04.1.2.10 |  |  | Fermented fruit products |  |  |  |  | 250 mg/kg |  |  | 21 |  |  | 2008 |  |
| 04.1.2.11 |  |  | Fruit fillings for pastries |  |  |  |  | 650 mg/kg |  |  | 21 |  |  | 2001 |  |
| 04.2.2.1 |  |  | Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds |  |  |  |  | 100 mg/kg |  |  | 21 & 110 |  |  | 2006 |  |
| 04.2.2.2 |  |  | Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds |  |  |  |  | 800 mg/kg |  |  | 21& 64 |  |  | 2001 |  |
| 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 |  |  |  |  | 250 mg/kg |  |  | 21 |  |  | 2001 |  |
| 04.2.2.4 |  |  | Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds |  |  |  |  | 365 mg/kg |  |  | 21 |  |  | 2001 |  |
| 04.2.2.5 |  |  | Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter) |  |  |  |  | 250 mg/kg |  |  | 21 |  |  | 2001 |  |
| 04.2.2.6 |  |  | Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5 |  |  |  |  | 80 mg/kg |  |  | 21 |  |  | 2001 |  |

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| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| Function: |  |  | antioxidant, preservative, sequestrant |  | | | | | | | | | | | |
| FoodCatNo |  |  | FoodCategory |  |  |  | MaxLevel |  |  | Notes |  |  |  | Year Adopted |  |
| 04.2.2.7 |  |  | Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and  12.9.2.3 |  |  |  | 250 mg/kg |  |  | 21 |  |  |  | 2001 |  |
| 04.2.2.8 |  |  | Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds |  |  |  | 250 mg/kg |  |  | 21 |  |  |  | 2001 |  |
| 05.1.3 |  |  | Cocoa-based spreads, including fillings |  |  |  | 50 mg/kg |  |  | 21 |  |  |  | 2001 |  |
| 06.5 |  |  | Cereal and starch based desserts (e.g., rice pudding, tapioca pudding) |  |  |  | 315 mg/kg |  |  | 21 |  |  |  | 2001 |  |
| 08.3.2 |  |  | Heat-treated processed comminuted meat, poultry, and game products |  |  |  | 35 mg/kg |  |  | 21 |  |  |  | 2001 |  |
| 09.2.1 |  |  | Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms |  |  |  | 75 mg/kg |  |  | 21 |  |  |  | 2001 |  |
| 09.2.2 |  |  | Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms |  |  |  | 75 mg/kg |  |  | 21 |  |  |  | 2001 |  |
| 09.2.4.1 |  |  | Cooked fish and fish products |  |  |  | 50 mg/kg |  |  | 21 |  |  |  | 2005 |  |
| 09.3.2 |  |  | Fish and fish products, including mollusks, crustaceans, and echinoderms, pickled and/or in brine |  |  |  | 250 mg/kg |  |  | 21 |  |  |  | 2001 |  |
| 09.4 |  |  | Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms |  |  |  | 340 mg/kg |  |  | 21 |  |  |  | 2001 |  |
| 10.2.3 |  |  | Dried and/or heat coagulated egg products |  |  |  | 200 mg/kg |  |  | 21 & 47 |  |  |  | 2001 |  |
| 11.6 |  |  | Table-top sweeteners, including those containing high- intensity sweeteners |  |  |  | 1000 mg/kg |  |  | 21 & 96 |  |  |  | 2005 |  |
| 12.2 |  |  | Herbs, spices, seasonings and condiments (e.g., seasoning for instant noodles) |  |  |  | 70 mg/kg |  |  | 21 |  |  |  | 2001 |  |
| 12.4 |  |  | Mustards |  |  |  | 75 mg/kg |  |  | 21 |  |  |  | 2001 |  |
| 12.6.1 |  |  | Emulsified sauces (e.g., mayonnaise, salad dressing) |  |  |  | 100 mg/kg |  |  | 21 |  |  |  | 2001 |  |
| 12.6.2 |  |  | Non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy) |  |  |  | 75 mg/kg |  |  | 21 |  |  |  | 2001 |  |
| 12.7 |  |  | Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.3 |  |  |  | 100 mg/kg |  |  | 21 |  |  |  | 2001 |  |
| 13.6 |  |  | Food supplements |  |  |  | 150 mg/kg |  |  | 21 |  |  |  | 2001 |  |
| 14.1.4 |  |  | Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks |  |  |  | 200 mg/kg |  |  | 21 |  |  |  | 2001 |  |
| 14.1.5 |  |  | Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa |  |  |  | 35 mg/kg |  |  | 21 |  |  |  | 2001 |  |
| 14.2.1 |  |  | Beer and malt beverages |  |  |  | 25 mg/kg |  |  | 21 |  |  |  | 2004 |  |
| 14.2.6 |  |  | Distilled spirituous beverages containing more than 15% alcohol |  |  |  | 25 mg/kg |  |  | 21 |  |  |  | 2005 |  |
| 14.2.7 |  |  | Aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers) |  |  |  | 25 mg/kg |  |  | 21 |  |  |  | 2007 |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |

## FAST GREEN FCF

Fast green FCF

INS:

143

|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| FoodCatNo |  |  |  | FoodCategory |  |  |  | MaxLevel |  |  |  | Notes |  |  | Year Adopted |  |
| 01.1.2 |  |  |  | Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey- based drinks) |  |  |  | 100 mg/kg |  |  |  | 52 |  |  | 2008 |  |
| 01.7 |  |  |  | Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt) |  |  |  | 100 mg/kg |  |  |  | 2 |  |  | 1999 |  |
| 02.1.3 |  |  |  | Lard, tallow, fish oil, and other animal fats |  |  |  | GMP |  |  |  |  |  |  | 1999 |  |
| 02.4 |  |  |  | Fat-based desserts excluding dairy-based dessert products of food category 01.7 |  |  |  | 100 mg/kg |  |  |  |  |  |  | 2009 |  |
| 03.0 |  |  |  | Edible ices, including sherbet and sorbet |  |  |  | 100 mg/kg |  |  |  |  |  |  | 1999 |  |
| 04.1.2.4 |  |  |  | Canned or bottled (pasteurized) fruit |  |  |  | 200 mg/kg |  |  |  |  |  |  | 1999 |  |
| 04.1.2.5 |  |  |  | Jams, jellies, marmelades |  |  |  | 400 mg/kg |  |  |  |  |  |  | 1999 |  |
| 04.1.2.6 |  |  |  | Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5 |  |  |  | 100 mg/kg |  |  |  | 161 |  |  | 2009 |  |
| 04.1.2.7 |  |  |  | Candied fruit |  |  |  | 100 mg/kg |  |  |  | 161 |  |  | 2009 |  |
| 04.1.2.8 |  |  |  | Fruit preparations, including pulp, purees, fruit toppings and coconut milk |  |  |  | 100 mg/kg |  |  |  | 161 & 182 |  |  | 2009 |  |
| 04.1.2.9 |  |  |  | Fruit-based desserts, including fruit-flavoured water-based desserts |  |  |  | 100 mg/kg |  |  |  | 161 |  |  | 2009 |  |
| 04.1.2.11 |  |  |  | Fruit fillings for pastries |  |  |  | 100 mg/kg |  |  |  | 161 |  |  | 2009 |  |
| 04.2.2.3 |  |  |  | Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce |  |  |  | 300 mg/kg |  |  |  |  |  |  | 1999 |  |
| 04.2.2.4 |  |  |  | Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds |  |  |  | 200 mg/kg |  |  |  |  |  |  | 1999 |  |
| 04.2.2.7 |  |  |  | Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and  12.9.2.3 |  |  |  | 100 mg/kg |  |  |  | 161 |  |  | 2009 |  |
| 05.2 |  |  |  | Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4 |  |  |  | 100 mg/kg |  |  |  |  |  |  | 2009 |  |
| 05.3 |  |  |  | Chewing gum |  |  |  | 300 mg/kg |  |  |  |  |  |  | 1999 |  |
| 05.4 |  |  |  | Decorations (e.g., for fine bakery wares), toppings (non- fruit) and sweet sauces |  |  |  | 100 mg/kg |  |  |  |  |  |  | 2009 |  |
| 06.5 |  |  |  | Cereal and starch based desserts (e.g., rice pudding, tapioca pudding) |  |  |  | 100 mg/kg |  |  |  | 161 |  |  | 2009 |  |
| 07.0 |  |  |  | Bakery wares |  |  |  | 100 mg/kg |  |  |  | 161 |  |  | 2009 |  |
| 08.1 |  |  |  | Fresh meat, poultry, and game |  |  |  | 100 mg/kg |  |  |  | 3, 4 & 16 |  |  | 2009 |  |
| 08.2 |  |  |  | Processed meat, poultry, and game products in whole pieces or cuts |  |  |  | 100 mg/kg |  |  |  | 3 & 4 |  |  | 2009 |  |
| 08.4 |  |  |  | Edible casings (e.g., sausage casings) |  |  |  | 100 mg/kg |  |  |  | 3 & 4 |  |  | 2009 |  |
| 09.2.4.1 |  |  |  | Cooked fish and fish products |  |  |  | 100 mg/kg |  |  |  |  |  |  | 1999 |  |
| 09.2.5 |  |  |  | Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms |  |  |  | 100 mg/kg |  |  |  |  |  |  | 1999 |  |
| 09.3.3 |  |  |  | Salmon substitutes, caviar, and other fish roe products |  |  |  | 100 mg/kg |  |  |  |  |  |  | 1999 |  |

FoodCatNo FoodCategory MaxLevel Notes Year Adopted

09.4 Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms

100 mg/kg 95

2009

10.1 Fresh eggs GMP 4 1999

10.4 Egg-based desserts (e.g., custard) 100 mg/kg 2009

12.2.2 Seasonings and condiments 100 mg/kg 2009

12.6.1 Emulsified sauces (e.g., mayonnaise, salad dressing) 100 mg/kg 2009

13.6 Food supplements 600 mg/kg 2009

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

* + 1. Distilled spirituous beverages containing more than 15% alcohol
    2. Aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)

100 mg/kg 1999

100 mg/kg 1999

100 mg/kg 1999

## FERRIC AMMONIUM CITRATE

|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
| Ferric ammonium citrate INS: 381 |  | | | | |
| Function: anticaking agent |  |  |  |  |  |
| FoodCatNo FoodCategory MaxLevel |  |  | Notes | Year Adopted |  |
| 14.1.4.3 Concentrates (liquid or solid) for water-based flavoured 10 mg/kg drinks |  |  | 23 | 1999 |  |
|  |  |  |  |  |  |
| **FERROCYANIDES** |  |  |  |  |  |
| Sodium ferrocyanide INS: 535 Potassium ferrocyanide |  |  | I | NS: 536 |  |
| Calcium ferrocyanide INS: 538 |  |  |  |  |  |
| Function: anticaking agent |  |  |  |  |  |
| FoodCatNo FoodCategory MaxLevel |  |  | Notes | Year Adopted |  |
| 12.1.1 Salt 14 mg/kg |  |  | 24 & 107 | 2006 |  |
| 12.1.2 Salt Substitutes 20 mg/kg |  |  | 24 | 1999 |  |
| 12.2.2 Seasonings and condiments 20 mg/kg |  |  | 24 | 1999 |  |
|  |  |  |  |  |  |

**FERROUS GLUCONATE**

Ferrous gluconate

INS:

579

Function: acidity regulator, colour retention agent, preservative

FoodCatNo FoodCategory MaxLevel Notes Year Adopted

04.2.2.3 Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce

150 mg/kg

23 & 48

1999

## FERROUS LACTATE

Ferrous lactate

INS:

585

Function: acidity regulator, colour retention agent

FoodCatNo FoodCategory MaxLevel Notes Year Adopted

04.2.2.3 Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce

150 mg/kg

23 & 48

1999

## FORMIC ACID

Formic acid

INS:

236

|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| Function: |  |  | preservative |  | | | | | | | | | | | | |
| FoodCatNo |  |  | FoodCategory |  |  |  |  | MaxLevel |  |  |  | Notes |  |  | Year Adopted |  |
| 12.6 |  |  | Sauces and like products |  |  |  |  | 200 mg/kg |  |  |  | 25 |  |  | 2001 |  |
| 14.1.4 |  |  | Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks |  |  |  |  | 100 mg/kg |  |  |  | 25 |  |  | 2001 |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |

## GLUCONO DELTA-LACTONE

Glucono delta-lactone

INS:

575

Function: acidity regulator, raising agent

FoodCatNo FoodCategory MaxLevel Notes Year Adopted

01.6.6 Whey protein cheese GMP 2006

## GLYCEROL ESTER OF WOOD ROSIN

Glycerol ester of wood rosin

INS:

445

|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| Function: |  |  | adjuvant, bulking agent, emulsifier, stabilizer, thickener |  | | | | | | | | | | | | |
| FoodCatNo |  |  | FoodCategory |  |  |  |  | MaxLevel |  |  |  | Notes |  |  | Year Adopted |  |
| 04.1.1.2 |  |  | Surface-treated fresh fruit |  |  |  |  | 110 mg/kg |  |  |  |  |  |  | 2005 |  |
| 04.2.1.2 |  |  | Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds |  |  |  |  | 110 mg/kg |  |  |  |  |  |  | 2005 |  |
| 14.1.4 |  |  | Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks |  |  |  |  | 150 mg/kg |  |  |  |  |  |  | 1999 |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |

## GRAPE SKIN EXTRACT

Grape skin extract

INS:

163(ii)

Function: colour

FoodCatNo FoodCategory MaxLevel Notes Year Adopted

01.1.2 Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey- based drinks)

150 mg/kg

52 & 181

2009

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| 01.6.2.2 | Rind of ripened cheese | 1000 mg/kg |  | 2009 |
| 01.6.4.2 | Flavoured processed cheese, including containing fruit, vegetables, meat, etc. | 1000 mg/kg |  | 2009 |
| 01.6.5 | Cheese analogues | 1000 mg/kg |  | 2009 |
| 01.7 | Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt) | 200 mg/kg | 181 | 2009 |
| 02.4 | Fat-based desserts excluding dairy-based dessert products of food category 01.7 | 200 mg/kg | 181 | 2009 |
| 04.1.2.3 | Fruit in vinegar, oil, or brine | 1500 mg/kg | 161 | 2009 |
| 04.1.2.5 | Jams, jellies, marmelades | 500 mg/kg | 161 & 181 | 2009 |
| 04.1.2.6 | Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5 | 500 mg/kg | 161 & 181 | 2009 |
| 04.1.2.9 | Fruit-based desserts, including fruit-flavoured water-based desserts | 500 mg/kg | 161 & 181 | 2009 |
| 04.1.2.10 | Fermented fruit products | 500 mg/kg | 161 & 181 | 2009 |
| 04.1.2.11 | Fruit fillings for pastries | 500 mg/kg | 161 & 181 | 2009 |
| 04.2.2.7 | Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and  12.9.2.3 | 100 mg/kg | 161 & 181 | 2009 |
| 05.1.5 | Imitation chocolate, chocolate substitute products | 200 mg/kg | 181 | 2009 |
| 05.3 | Chewing gum | 500 mg/kg | 181 | 2009 |
| 05.4 | Decorations (e.g., for fine bakery wares), toppings (non- fruit) and sweet sauces | 500 mg/kg | 181 | 2009 |
| 08.4 | Edible casings (e.g., sausage casings) | 5000 mg/kg |  | 2009 |
| 09.2.3 | Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms | GMP | 16 & 95 | 2009 |
| 09.2.4.1 | Cooked fish and fish products | 500 mg/kg | 95 | 2009 |
| 09.2.4.3 | Fried fish and fish products, including mollusks, crustaceans, and echinoderms | 1000 mg/kg | 16 & 95 | 2009 |
| 09.2.5 | Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms | 1000 mg/kg | 22 | 2009 |
| 09.3.1 | Fish and fish products, including mollusks, crustaceans, and echinoderms, marinated and/or in jelly | 500 mg/kg | 16 | 2009 |
| 09.3.2 | Fish and fish products, including mollusks, crustaceans, and echinoderms, pickled and/or in brine | 1500 mg/kg | 16 | 2009 |
| 09.3.3 | Salmon substitutes, caviar, and other fish roe products | 1500 mg/kg |  | 2009 |
| 09.3.4 | Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms (e.g., fish paste), excluding products of food categories 09.3.1 - 09.3.3 | 1500 mg/kg | 16 | 2009 |
| 09.4 | Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms | 1500 mg/kg | 16 | 2009 |
| 10.4 | Egg-based desserts (e.g., custard) | 200 mg/kg | 181 | 2009 |
| 12.4 | Mustards | 200 mg/kg | 181 | 2009 |
| 12.5 | Soups and broths | 500 mg/kg | 181 | 2009 |

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| 12.6.1 | Emulsified sauces (e.g., mayonnaise, salad dressing) | 300 mg/kg | 181 | 2009 |
| 12.6.2 | Non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy) | 300 mg/kg | 181 | 2009 |
| 12.6.3 | Mixes for sauces and gravies | 300 mg/kg | 181 | 2009 |
| 12.7 | Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.3 | 1500 mg/kg |  | 2009 |
| 13.3 | Dietetic foods intended for special medical purposes (excluding products of food category 13.1) | 250 mg/kg | 181 | 2009 |
| 13.4 | Dietetic formulae for slimming purposes and weight reduction | 250 mg/kg | 181 | 2009 |
| 13.5 | Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6 | 250 mg/kg | 181 | 2009 |
| 13.6 | Food supplements | 500 mg/kg | 181 | 2009 |
| 14.1.4 | Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks | 300 mg/kg | 181 | 2009 |
| 14.2.2 | Cider and perry | 300 mg/kg | 181 | 2009 |
| 14.2.4 | Wines (other than grape) | 300 mg/kg | 181 | 2009 |
| 14.2.7 | Aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers) | 300 mg/kg | 181 | 2009 |
| 15.1 | Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes) | 500 mg/kg | 181 | 2009 |
| 15.2 | Processed nuts, including coated nuts and nut mixtures (with e.g., dried fruit) | 300 mg/kg | 181 | 2009 |
|  |  |  |  |  |

## GUAIAC RESIN

Guaiac resin

INS:

314

|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| Function: |  |  | antioxidant |  | | | | | | | | | | | | |
| FoodCatNo |  |  | FoodCategory |  |  |  |  | MaxLevel |  |  |  | Notes |  |  | Year Adopted |  |
| 02.1.2 |  |  | Vegetable oils and fats |  |  |  |  | 1000 mg/kg |  |  |  |  |  |  | 2006 |  |
| 02.1.3 |  |  | Lard, tallow, fish oil, and other animal fats |  |  |  |  | 1000 mg/kg |  |  |  |  |  |  | 2006 |  |
| 05.3 |  |  | Chewing gum |  |  |  |  | 1500 mg/kg |  |  |  |  |  |  | 1999 |  |
| 12.6 |  |  | Sauces and like products |  |  |  |  | 600 mg/kg |  |  |  | 15 |  |  | 2004 |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |

## HEXAMETHYLENE TETRAMINE

Hexamethylene tetramine

INS:

239

Function: preservative

FoodCatNo FoodCategory MaxLevel Notes Year Adopted

01.6.2.1 Ripened cheese, includes rind 25 mg/kg 66 2001

## HYDROXYBENZOATES, PARA-

Ethyl para-hydroxybenzoate

INS:

214

Methyl para-hydroxybenzoate

INS:

218

Function: preservative

FoodCatNo FoodCategory MaxLevel Notes Year Adopted

01.6.5 Cheese analogues 500 mg/kg 27

05.1.5 Imitation chocolate, chocolate substitute products 300 mg/kg 27

2009

2009

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

300 mg/kg 27

2009

## HYDROXYPROPYL DISTARCH PHOSPHATE

Hydroxypropyl distarch phosphate

INS:

1442

Function: bulking agent, emulsifier, stabilizer, thickener

FoodCatNo FoodCategory MaxLevel Notes Year Adopted

01.8.2 Dried whey and whey products, excluding whey cheeses 10000 mg/kg 2006

## INDIGOTINE (INDIGO CARMINE)

Indigotine (Indigo carmine)

INS:

132

|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| Function: |  |  | colour |  | | | | | | | | | | | |
| FoodCatNo |  |  | FoodCategory |  |  |  | MaxLevel |  |  |  | Notes |  |  | Year Adopted |  |
| 01.1.2 |  |  | Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey- based drinks) |  |  |  | 300 mg/kg |  |  |  | 52 |  |  | 2009 |  |
| 01.6.1 |  |  | Unripened cheese |  |  |  | 200 mg/kg |  |  |  | 3 |  |  | 2009 |  |
| 01.6.2.2 |  |  | Rind of ripened cheese |  |  |  | 100 mg/kg |  |  |  |  |  |  | 2009 |  |
| 01.6.4.2 |  |  | Flavoured processed cheese, including containing fruit, vegetables, meat, etc. |  |  |  | 100 mg/kg |  |  |  |  |  |  | 2009 |  |
| 01.6.5 |  |  | Cheese analogues |  |  |  | 200 mg/kg |  |  |  | 3 & 161 |  |  | 2009 |  |
| 01.7 |  |  | Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt) |  |  |  | 150 mg/kg |  |  |  |  |  |  | 2009 |  |
| 02.1.3 |  |  | Lard, tallow, fish oil, and other animal fats |  |  |  | 300 mg/kg |  |  |  | 161 |  |  | 2009 |  |
| 02.3 |  |  | Fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions |  |  |  | 300 mg/kg |  |  |  | 161 |  |  | 2009 |  |
| 02.4 |  |  | Fat-based desserts excluding dairy-based dessert products of food category 01.7 |  |  |  | 150 mg/kg |  |  |  |  |  |  | 2009 |  |
| 03.0 |  |  | Edible ices, including sherbet and sorbet |  |  |  | 150 mg/kg |  |  |  |  |  |  | 2009 |  |
| 04.1.2.5 |  |  | Jams, jellies, marmelades |  |  |  | 300 mg/kg |  |  |  | 161 |  |  | 2009 |  |
| 04.1.2.6 |  |  | Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5 |  |  |  | 300 mg/kg |  |  |  | 161 |  |  | 2009 |  |
| 04.1.2.7 |  |  | Candied fruit |  |  |  | 200 mg/kg |  |  |  | 161 |  |  | 2009 |  |
| 04.1.2.8 |  |  | Fruit preparations, including pulp, purees, fruit toppings and coconut milk |  |  |  | 150 mg/kg |  |  |  | 161 & 182 |  |  | 2009 |  |

|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| FoodCatNo |  |  |  | FoodCategory |  |  |  | MaxLevel |  |  |  | Notes |  |  | Year Adopted |  |
| 04.1.2.9 |  |  |  | Fruit-based desserts, including fruit-flavoured water-based desserts |  |  |  | 150 mg/kg |  |  |  | 161 |  |  | 2009 |  |
| 04.1.2.11 |  |  |  | Fruit fillings for pastries |  |  |  | 150 mg/kg |  |  |  | 161 |  |  | 2009 |  |
| 04.2.2.3 |  |  |  | Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce |  |  |  | 150 mg/kg |  |  |  | 161 |  |  | 2009 |  |
| 04.2.2.6 |  |  |  | Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5 |  |  |  | 200 mg/kg |  |  |  | 92 & 161 |  |  | 2009 |  |
| 04.2.2.7 |  |  |  | Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and  12.9.2.3 |  |  |  | 300 mg/kg |  |  |  | 161 |  |  | 2009 |  |
| 05.1.4 |  |  |  | Cocoa and chocolate products |  |  |  | 450 mg/kg |  |  |  | 183 |  |  | 2009 |  |
| 05.1.5 |  |  |  | Imitation chocolate, chocolate substitute products |  |  |  | 300 mg/kg |  |  |  |  |  |  | 2009 |  |
| 05.2 |  |  |  | Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4 |  |  |  | 300 mg/kg |  |  |  |  |  |  | 2009 |  |
| 05.3 |  |  |  | Chewing gum |  |  |  | 300 mg/kg |  |  |  |  |  |  | 2009 |  |
| 05.4 |  |  |  | Decorations (e.g., for fine bakery wares), toppings (non- fruit) and sweet sauces |  |  |  | 300 mg/kg |  |  |  |  |  |  | 2009 |  |
| 06.5 |  |  |  | Cereal and starch based desserts (e.g., rice pudding, tapioca pudding) |  |  |  | 150 mg/kg |  |  |  |  |  |  | 2009 |  |
| 07.2 |  |  |  | Fine bakery wares (sweet, salty, savoury) and mixes |  |  |  | 200 mg/kg |  |  |  | 161 |  |  | 2009 |  |
| 09.1.1 |  |  |  | Fresh fish |  |  |  | 300 mg/kg |  |  |  | 4, 16 & 50 |  |  | 2009 |  |
| 09.2.1 |  |  |  | Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms |  |  |  | 300 mg/kg |  |  |  | 95 |  |  | 2009 |  |
| 09.2.4.1 |  |  |  | Cooked fish and fish products |  |  |  | 300 mg/kg |  |  |  | 95 |  |  | 2009 |  |
| 09.2.4.2 |  |  |  | Cooked mollusks, crustaceans, and echinoderms |  |  |  | 250 mg/kg |  |  |  | 16 |  |  | 2009 |  |
| 09.2.5 |  |  |  | Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms |  |  |  | 300 mg/kg |  |  |  | 22 & 161 |  |  | 2009 |  |
| 09.3.3 |  |  |  | Salmon substitutes, caviar, and other fish roe products |  |  |  | 300 mg/kg |  |  |  |  |  |  | 2009 |  |
| 09.3.4 |  |  |  | Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms (e.g., fish paste), excluding products of food categories 09.3.1 - 09.3.3 |  |  |  | 300 mg/kg |  |  |  | 161 |  |  | 2009 |  |
| 09.4 |  |  |  | Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms |  |  |  | 300 mg/kg |  |  |  |  |  |  | 2009 |  |
| 10.1 |  |  |  | Fresh eggs |  |  |  | 300 mg/kg |  |  |  | 4 & 161 |  |  | 2009 |  |
| 10.4 |  |  |  | Egg-based desserts (e.g., custard) |  |  |  | 300 mg/kg |  |  |  | 161 |  |  | 2009 |  |
| 11.4 |  |  |  | Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings) |  |  |  | 300 mg/kg |  |  |  | 161 |  |  | 2009 |  |
| 12.2.2 |  |  |  | Seasonings and condiments |  |  |  | 300 mg/kg |  |  |  |  |  |  | 2009 |  |
| 12.4 |  |  |  | Mustards |  |  |  | 300 mg/kg |  |  |  |  |  |  | 2009 |  |
| 12.5 |  |  |  | Soups and broths |  |  |  | 50 mg/kg |  |  |  |  |  |  | 2009 |  |

|  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| FoodCatNo FoodCategory |  | MaxLevel |  |  |  | Notes |  | Year Adopted |  |
| 12.6 Sauces and like products |  | 300 mg/kg |  |  |  |  |  | 2009 |  |
| 13.3 Dietetic foods intended for special medical purposes (excluding products of food category 13.1) |  | 50 mg/kg |  |  |  |  |  | 2009 |  |
| 13.4 Dietetic formulae for slimming purposes and weight reduction |  | 50 mg/kg |  |  |  |  |  | 2009 |  |
| 13.5 Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6 |  | 300 mg/kg |  |  |  |  |  | 2009 |  |
| 13.6 Food supplements |  | 300 mg/kg |  |  |  |  |  | 2009 |  |
| 14.1.4 Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks |  | 100 mg/kg |  |  |  |  |  | 2009 |  |
| 14.2.2 Cider and perry |  | 200 mg/kg |  |  |  |  |  | 2009 |  |
| 14.2.4 Wines (other than grape) |  | 200 mg/kg |  |  |  |  |  | 2009 |  |
| 14.2.6 Distilled spirituous beverages containing more than 15% alcohol |  | 300 mg/kg |  |  |  |  |  | 2009 |  |
| 14.2.7 Aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers) |  | 200 mg/kg |  |  |  |  |  | 2009 |  |
| 15.1 Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes) |  | 200 mg/kg |  |  |  |  |  | 2009 |  |
| 15.2 Processed nuts, including coated nuts and nut mixtures (with e.g., dried fruit) |  | 100 mg/kg |  |  |  |  |  | 2009 |  |
|  |  |  |  |  |  |  |  |  |  |
| **IRON OXIDES** |  |  |  |  |  |  |  |  |  |
| Iron oxide, black INS: 172(i) Iron oxide, red |  |  |  |  |  |  |  | INS: 172(ii) |  |
| Iron oxide, yellow INS: 172(iii) |  |  |  |  |  |  |  |  |  |
| Function: colour |  |  |  |  |  |  |  |  |  |
| FoodCatNo FoodCategory |  | MaxLevel |  |  |  | Notes |  | Year Adopted |  |
| 01.1.2 Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey- based drinks) |  | 20 mg/kg |  |  |  | 52 |  | 2008 |  |
| 01.6.2.2 Rind of ripened cheese |  | 100 mg/kg |  |  |  |  |  | 2005 |  |
| 01.6.4 Processed cheese |  | 50 mg/kg |  |  |  |  |  | 2005 |  |
| 01.7 Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt) |  | 100 mg/kg |  |  |  |  |  | 2005 |  |
| 02.4 Fat-based desserts excluding dairy-based dessert products of food category 01.7 |  | 350 mg/kg |  |  |  |  |  | 2005 |  |
| 03.0 Edible ices, including sherbet and sorbet |  | 300 mg/kg |  |  |  |  |  | 2005 |  |
| 04.1.1.2 Surface-treated fresh fruit |  | 1000 mg/kg |  |  |  | 4 & 16 |  | 2008 |  |
| 04.1.2.4 Canned or bottled (pasteurized) fruit |  | 300 mg/kg |  |  |  |  |  | 2005 |  |
| 04.1.2.5 Jams, jellies, marmelades |  | 200 mg/kg |  |  |  |  |  | 2005 |  |
| 04.1.2.6 Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5 |  | 500 mg/kg |  |  |  |  |  | 2005 |  |
| 04.1.2.7 Candied fruit |  | 250 mg/kg |  |  |  |  |  | 2005 |  |

|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| Function: |  |  | colour |  | | | | | | | | | | |
| FoodCatNo |  |  | FoodCategory |  |  | MaxLevel |  |  |  | Notes |  |  | Year Adopted |  |
| 04.1.2.9 |  |  | Fruit-based desserts, including fruit-flavoured water-based desserts |  |  | 200 mg/kg |  |  |  |  |  |  | 2005 |  |
| 05.2 |  |  | Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4 |  |  | 200 mg/kg |  |  |  |  |  |  | 2005 |  |
| 05.3 |  |  | Chewing gum |  |  | 10000 mg/kg |  |  |  | 161 |  |  | 2009 |  |
| 05.4 |  |  | Decorations (e.g., for fine bakery wares), toppings (non- fruit) and sweet sauces |  |  | 100 mg/kg |  |  |  |  |  |  | 2005 |  |
| 06.3 |  |  | Breakfast cereals, including rolled oats |  |  | 75 mg/kg |  |  |  |  |  |  | 2005 |  |
| 06.5 |  |  | Cereal and starch based desserts (e.g., rice pudding, tapioca pudding) |  |  | 75 mg/kg |  |  |  |  |  |  | 2005 |  |
| 07.2 |  |  | Fine bakery wares (sweet, salty, savoury) and mixes |  |  | 100 mg/kg |  |  |  |  |  |  | 2005 |  |
| 08.4 |  |  | Edible casings (e.g., sausage casings) |  |  | 1000 mg/kg |  |  |  | 72 |  |  | 2005 |  |
| 09.2.5 |  |  | Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms |  |  | 250 mg/kg |  |  |  | 22 |  |  | 2005 |  |
| 09.3.3 |  |  | Salmon substitutes, caviar, and other fish roe products |  |  | 100 mg/kg |  |  |  |  |  |  | 2005 |  |
| 10.1 |  |  | Fresh eggs |  |  | GMP |  |  |  | 4 |  |  | 2005 |  |
| 12.2.2 |  |  | Seasonings and condiments |  |  | 1000 mg/kg |  |  |  |  |  |  | 2005 |  |
| 12.5 |  |  | Soups and broths |  |  | 100 mg/kg |  |  |  |  |  |  | 2005 |  |
| 12.6 |  |  | Sauces and like products |  |  | 75 mg/kg |  |  |  |  |  |  | 2005 |  |
| 13.6 |  |  | Food supplements |  |  | 7500 mg/kg |  |  |  | 3 |  |  | 2009 |  |
| 14.1.4 |  |  | Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks |  |  | 100 mg/kg |  |  |  |  |  |  | 2005 |  |
| 15.1 |  |  | Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes) |  |  | 500 mg/kg |  |  |  |  |  |  | 2005 |  |
| 15.2 |  |  | Processed nuts, including coated nuts and nut mixtures (with e.g., dried fruit) |  |  | 400 mg/kg |  |  |  |  |  |  | 2005 |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |

## ISOPROPYL CITRATES

Isopropyl citrates

INS:

384

|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| Function: |  |  | antioxidant, preservative, sequestrant |  | | | | | | | | | | | | |
| FoodCatNo |  |  | FoodCategory |  |  |  |  | MaxLevel |  |  |  | Notes |  |  | Year Adopted |  |
| 02.1.2 |  |  | Vegetable oils and fats |  |  |  |  | 200 mg/kg |  |  |  |  |  |  | 2005 |  |
| 02.1.3 |  |  | Lard, tallow, fish oil, and other animal fats |  |  |  |  | 200 mg/kg |  |  |  |  |  |  | 2001 |  |
| 02.2.2 |  |  | Fat spreads, dairy fat spreads and blended spreads |  |  |  |  | 100 mg/kg |  |  |  |  |  |  | 2001 |  |
| 08.1.2 |  |  | Fresh meat, poultry, and game, comminuted |  |  |  |  | 200 mg/kg |  |  |  |  |  |  | 2001 |  |
| 08.2.1.2 |  |  | Cured (including salted) and dried non-heat treated processed meat, poultry, and game products in whole pieces or cuts |  |  |  |  | 200 mg/kg |  |  |  |  |  |  | 2001 |  |
| 08.3.1.2 |  |  | Cured (including salted) and dried non-heat treated processed comminuted meat, poultry, and game products |  |  |  |  | 200 mg/kg |  |  |  |  |  |  | 2001 |  |
| 14.1.4 |  |  | Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks |  |  |  |  | 200 mg/kg |  |  |  |  |  |  | 2001 |  |

## LACTIC ACID (L-, D- and DL-)

|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| Lactic acid (L-, D- and DL-) |  |  |  |  | INS: |  |  | 270 |  | | | | | | | | | | | | |
| Function: acidity regulator |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| FoodCatNo FoodCategory |  |  |  |  |  |  |  |  |  |  |  |  | MaxLevel |  |  |  | Notes |  |  | Year Adopted |  |
| 01.6.6 Whey protein cheese |  |  |  |  |  |  |  |  |  |  |  |  | GMP |  |  |  |  |  |  | 2006 |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| **LYSOZYME**  Lysozyme |  |  |  |  | INS: |  |  | 1105 |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Function: preservative |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| FoodCatNo FoodCategory |  |  |  |  |  |  |  |  |  |  |  |  | MaxLevel |  |  |  | Notes |  |  | Year Adopted |  |
| 01.6.2 Ripened cheese |  |  |  |  |  |  |  |  |  |  |  |  | GMP |  |  |  |  |  |  | 1999 |  |
| 14.2.2 Cider and perry |  |  |  |  |  |  |  |  |  |  |  |  | 500 mg/kg |  |  |  |  |  |  | 2004 |  |
| 14.2.3 Grape wines |  |  |  |  |  |  |  |  |  |  |  |  | 500 mg/kg |  |  |  |  |  |  | 2004 |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |

**MAGNESIUM CARBONATE**

Magnesium carbonate

INS:

504(i)

|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| Function: |  |  | anticaking agent, acidity regulator, colour retention agent |  | | | | | | | | | | | |
| FoodCatNo |  |  | FoodCategory |  |  |  | MaxLevel |  |  |  | Notes |  |  | Year Adopted |  |
| 01.8.2 |  |  | Dried whey and whey products, excluding whey cheeses |  |  |  | 10000 mg/kg |  |  |  |  |  |  | 2006 |  |
| 11.1.2 |  |  | Powdered sugar, powdered dextrose |  |  |  | 15000 mg/kg |  |  |  | 56 |  |  | 2006 |  |
| 12.1.1 |  |  | Salt |  |  |  | GMP |  |  |  |  |  |  | 2006 |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |

## MAGNESIUM OXIDE

Magnesium oxide

INS:

530

Function: anticaking agent

FoodCatNo FoodCategory MaxLevel Notes Year Adopted

01.8.2 Dried whey and whey products, excluding whey cheeses 10000 mg/kg 2006

12.1.1 Salt GMP 2006

## MAGNESIUM SILICATE (SYNTHETIC)

Magnesium silicate (Synthetic)

INS:

553(i)

|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| Function: |  |  | anticaking agent |  | | | | | | | | | | | |
| FoodCatNo |  |  | FoodCategory |  |  |  | MaxLevel |  |  |  | Notes |  |  | Year Adopted |  |
| 01.8.2 |  |  | Dried whey and whey products, excluding whey cheeses |  |  |  | 10000 mg/kg |  |  |  |  |  |  | 2006 |  |
| 11.1.2 |  |  | Powdered sugar, powdered dextrose |  |  |  | 15000 mg/kg |  |  |  | 56 |  |  | 2006 |  |

Function: anticaking agent

FoodCatNo FoodCategory MaxLevel Notes Year Adopted

12.1.1 Salt GMP 2006

## MALIC ACID, DL-

Malic acid, DL-

INS:

296

|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| Function: |  |  | acidity regulator, sequestrant |  | | | | | | | | | | | | |
| FoodCatNo |  |  | FoodCategory |  |  |  | MaxLevel |  |  |  |  | Notes |  |  | Year Adopted |  |
| 01.6.6 |  |  | Whey protein cheese |  |  |  | GMP |  |  |  |  |  |  |  | 2006 |  |
| 14.1.2.1 |  |  | Fruit juice |  |  |  | GMP |  |  |  |  | 115 |  |  | 2005 |  |
| 14.1.2.3 |  |  | Concentrates for fruit juice |  |  |  | GMP |  |  |  |  | 115 & 127 |  |  | 2005 |  |
| 14.1.3.1 |  |  | Fruit nectar |  |  |  | GMP |  |  |  |  |  |  |  | 2005 |  |
| 14.1.3.3 |  |  | Concentrates for fruit nectar |  |  |  | GMP |  |  |  |  | 127 |  |  | 2005 |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |

## MICROCRYSTALLINE CELLULOSE

Microcrystalline cellulose (Cellulose gel)

INS:

460(i)

Function: anticaking agent, bulking agent, emulsifier, foaming agent, stabilizer, thickener

|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| FoodCatNo |  |  |  | FoodCategory |  |  |  | MaxLevel |  |  |  | Notes |  |  | Year Adopted |  |
| 01.8.2 |  |  |  | Dried whey and whey products, excluding whey cheeses |  |  |  | 10000 mg/kg |  |  |  |  |  |  | 2006 |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |

## MICROCRYSTALLINE WAX

Microcrystalline wax

INS:

905c(i)

|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| Function: |  |  | antifoaming agent, bulking agent, glazing agent |  | | | | | | | | | | | |
| FoodCatNo |  |  | FoodCategory |  |  |  | MaxLevel |  |  |  | Notes |  |  | Year Adopted |  |
| 01.6.2.2 |  |  | Rind of ripened cheese |  |  |  | 30000 mg/kg |  |  |  |  |  |  | 2004 |  |
| 04.1.1.2 |  |  | Surface-treated fresh fruit |  |  |  | 50 mg/kg |  |  |  |  |  |  | 2004 |  |
| 04.2.1.2 |  |  | Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds |  |  |  | 50 mg/kg |  |  |  |  |  |  | 2004 |  |
| 05.2 |  |  | Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4 |  |  |  | GMP |  |  |  | 3 |  |  | 2001 |  |
| 05.3 |  |  | Chewing gum |  |  |  | 20000 mg/kg |  |  |  | 3 |  |  | 2001 |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |

## MINERAL OIL, HIGH VISCOSITY

Mineral oil, high viscosity

INS:

905d

Function: glazing agent, release agent

FoodCatNo FoodCategory MaxLevel Notes Year Adopted

Function: glazing agent, release agent

FoodCatNo FoodCategory MaxLevel Notes Year Adopted

04.1.2.2 Dried fruit 5000 mg/kg 2005

* 1. Cocoa products and chocolate products including imitations and chocolate substitutes
  2. Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4

2000 mg/kg 3

2000 mg/kg 3

2004

2004

* 1. Chewing gum 20000 mg/kg 2004
  2. Decorations (e.g., for fine bakery wares), toppings (non- fruit) and sweet sauces

2000 mg/kg 3

2004

06.1 Whole, broken, or flaked grain, including rice 800 mg/kg

07.0 Bakery wares 3000 mg/kg

98

125

2004

2004

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

08.3.3 Frozen processed comminuted meat, poultry, and game products

950 mg/kg 3

950 mg/kg 3

2004

2004

## MINERAL OIL, MEDIUM AND LOW VISCOSITY (CLASS I)

|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| Mineral oil, medium and low viscosity (class I) |  | INS: |  |  | 905e |  | | | | | | | | | | | |
| Function: glazing agent, release agent |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| FoodCatNo FoodCategory |  |  |  |  |  |  |  |  |  | MaxLevel |  |  | Notes |  |  | Year Adopted |  |
| 04.1.2.2 Dried fruit |  |  |  |  |  |  |  |  |  | 5000 mg/kg |  |  |  |  |  | 2005 |  |
| 05.0 Confectionery |  |  |  |  |  |  |  |  |  | 2000 mg/kg |  |  | 3 |  |  | 2004 |  |
| 07.1.1 Breads and rolls |  |  |  |  |  |  |  |  |  | 3000 mg/kg |  |  | 36 & 126 |  |  | 2004 |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |

**NATAMYCIN (PIMARICIN)**

Natamycin (Pimaricin)

INS:

235

|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| Function: |  |  | preservative |  | | | | | | | | | | | |
| FoodCatNo |  |  | FoodCategory |  |  |  | MaxLevel |  |  |  | Notes |  |  | Year Adopted |  |
| 01.6.1 |  |  | Unripened cheese |  |  |  | 40 mg/kg |  |  |  | 3 & 80 |  |  | 2006 |  |
| 01.6.2 |  |  | Ripened cheese |  |  |  | 40 mg/kg |  |  |  | 3 & 80 |  |  | 2006 |  |
| 01.6.4 |  |  | Processed cheese |  |  |  | 40 mg/kg |  |  |  | 3 & 80 |  |  | 2006 |  |
| 01.6.5 |  |  | Cheese analogues |  |  |  | 40 mg/kg |  |  |  | 3 & 80 |  |  | 2006 |  |
| 01.6.6 |  |  | Whey protein cheese |  |  |  | 40 mg/kg |  |  |  | 3 & 80 |  |  | 2006 |  |
| 08.2.1.2 |  |  | Cured (including salted) and dried non-heat treated processed meat, poultry, and game products in whole pieces or cuts |  |  |  | 6 mg/kg |  |  |  |  |  |  | 2001 |  |
| 08.3.1.2 |  |  | Cured (including salted) and dried non-heat treated processed comminuted meat, poultry, and game products |  |  |  | 20 mg/kg |  |  |  | 3 & 81 |  |  | 2001 |  |

## NEOTAME

Neotame

INS:

961

|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| Function: |  |  | flavour enhancer, sweetener |  | | | | | | | | | | | | |
| FoodCatNo |  |  | FoodCategory |  |  |  |  | MaxLevel |  |  |  | Notes |  |  | Year Adopted |  |
| 01.1.2 |  |  | Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey- based drinks) |  |  |  |  | 20 mg/kg |  |  |  | 161 |  |  | 2007 |  |
| 01.3.2 |  |  | Beverage whiteners |  |  |  |  | 65 mg/kg |  |  |  | 161 |  |  | 2008 |  |
| 01.4.4 |  |  | Cream analogues |  |  |  |  | 33 mg/kg |  |  |  | 161 |  |  | 2008 |  |
| 01.5.2 |  |  | Milk and cream powder analogues |  |  |  |  | 65 mg/kg |  |  |  | 161 |  |  | 2008 |  |
| 01.6.5 |  |  | Cheese analogues |  |  |  |  | 33 mg/kg |  |  |  | 161 |  |  | 2008 |  |
| 01.7 |  |  | Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt) |  |  |  |  | 100 mg/kg |  |  |  | 161 |  |  | 2007 |  |
| 02.3 |  |  | Fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions |  |  |  |  | 10 mg/kg |  |  |  | 161 |  |  | 2008 |  |
| 02.4 |  |  | Fat-based desserts excluding dairy-based dessert products of food category 01.7 |  |  |  |  | 100 mg/kg |  |  |  | 161 |  |  | 2007 |  |
| 03.0 |  |  | Edible ices, including sherbet and sorbet |  |  |  |  | 100 mg/kg |  |  |  | 161 |  |  | 2007 |  |
| 04.1.2.1 |  |  | Frozen fruit |  |  |  |  | 100 mg/kg |  |  |  | 161 |  |  | 2008 |  |
| 04.1.2.2 |  |  | Dried fruit |  |  |  |  | 100 mg/kg |  |  |  | 161 |  |  | 2008 |  |
| 04.1.2.3 |  |  | Fruit in vinegar, oil, or brine |  |  |  |  | 100 mg/kg |  |  |  | 161 |  |  | 2007 |  |
| 04.1.2.4 |  |  | Canned or bottled (pasteurized) fruit |  |  |  |  | 33 mg/kg |  |  |  | 161 |  |  | 2007 |  |
| 04.1.2.5 |  |  | Jams, jellies, marmelades |  |  |  |  | 70 mg/kg |  |  |  | 161 |  |  | 2007 |  |
| 04.1.2.6 |  |  | Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5 |  |  |  |  | 70 mg/kg |  |  |  | 161 |  |  | 2007 |  |
| 04.1.2.7 |  |  | Candied fruit |  |  |  |  | 65 mg/kg |  |  |  | 161 |  |  | 2007 |  |
| 04.1.2.8 |  |  | Fruit preparations, including pulp, purees, fruit toppings and coconut milk |  |  |  |  | 100 mg/kg |  |  |  | 161 |  |  | 2007 |  |
| 04.1.2.9 |  |  | Fruit-based desserts, including fruit-flavoured water-based desserts |  |  |  |  | 100 mg/kg |  |  |  | 161 |  |  | 2007 |  |
| 04.1.2.10 |  |  | Fermented fruit products |  |  |  |  | 65 mg/kg |  |  |  | 161 |  |  | 2007 |  |
| 04.1.2.11 |  |  | Fruit fillings for pastries |  |  |  |  | 100 mg/kg |  |  |  | 161 |  |  | 2007 |  |
| 04.1.2.12 |  |  | Cooked fruit |  |  |  |  | 65 mg/kg |  |  |  | 161 |  |  | 2007 |  |
| 04.2.2.1 |  |  | Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds |  |  |  |  | 33 mg/kg |  |  |  | 161 |  |  | 2008 |  |
| 04.2.2.2 |  |  | Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds |  |  |  |  | 33 mg/kg |  |  |  | 161 |  |  | 2008 |  |
| 04.2.2.3 |  |  | Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce |  |  |  |  | 10 mg/kg |  |  |  | 144 |  |  | 2007 |  |
| 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 |  |  |  |  | 33 mg/kg |  |  |  | 161 |  |  | 2008 |  |

|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| FoodCatNo |  |  |  | FoodCategory |  |  |  | MaxLevel |  |  |  | Notes |  |  | Year Adopted |  |
| 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) |  |  |  | 33 mg/kg |  |  |  | 161 |  |  | 2008 |  |
| 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 |  |  |  | 33 mg/kg |  |  |  | 161 |  |  | 2007 |  |
| 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 |  |  |  | 33 mg/kg |  |  |  | 161 |  |  | 2007 |  |
| 04.2.2.8 |  |  |  | Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds |  |  |  | 33 mg/kg |  |  |  | 161 |  |  | 2008 |  |
| 05.1.2 |  |  |  | Cocoa mixes (syrups) |  |  |  | 33 mg/kg |  |  |  | 97 & 161 |  |  | 2007 |  |
| 05.1.3 |  |  |  | Cocoa-based spreads, including fillings |  |  |  | 100 mg/kg |  |  |  | 161 |  |  | 2007 |  |
| 05.1.4 |  |  |  | Cocoa and chocolate products |  |  |  | 80 mg/kg |  |  |  | 161 |  |  | 2007 |  |
| 05.1.5 |  |  |  | Imitation chocolate, chocolate substitute products |  |  |  | 100 mg/kg |  |  |  | 161 |  |  | 2007 |  |
| 05.2 |  |  |  | Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4 |  |  |  | 330 mg/kg |  |  |  | 158 & 161 |  |  | 2007 |  |
| 05.3 |  |  |  | Chewing gum |  |  |  | 1000 mg/kg |  |  |  | 161 |  |  | 2007 |  |
| 05.4 |  |  |  | Decorations (e.g., for fine bakery wares), toppings (non- fruit) and sweet sauces |  |  |  | 100 mg/kg |  |  |  | 161 |  |  | 2007 |  |
| 06.3 |  |  |  | Breakfast cereals, including rolled oats |  |  |  | 160 mg/kg |  |  |  | 161 |  |  | 2007 |  |
| 06.5 |  |  |  | Cereal and starch based desserts (e.g., rice pudding, tapioca pudding) |  |  |  | 33 mg/kg |  |  |  | 161 |  |  | 2007 |  |
| 07.1 |  |  |  | Bread and ordinary bakery wares |  |  |  | 70 mg/kg |  |  |  | 161 |  |  | 2008 |  |
| 07.2 |  |  |  | Fine bakery wares (sweet, salty, savoury) and mixes |  |  |  | 80 mg/kg |  |  |  | 161 & 165 |  |  | 2008 |  |
| 09.3 |  |  |  | Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms |  |  |  | 10 mg/kg |  |  |  | 161 |  |  | 2008 |  |
| 09.4 |  |  |  | Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms |  |  |  | 10 mg/kg |  |  |  | 161 |  |  | 2008 |  |
| 10.4 |  |  |  | Egg-based desserts (e.g., custard) |  |  |  | 100 mg/kg |  |  |  | 161 |  |  | 2007 |  |
| 11.4 |  |  |  | Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings) |  |  |  | 70 mg/kg |  |  |  | 159 |  |  | 2007 |  |
| 11.6 |  |  |  | Table-top sweeteners, including those containing high- intensity sweeteners |  |  |  | GMP |  |  |  |  |  |  | 2007 |  |
| 12.2 |  |  |  | Herbs, spices, seasonings and condiments (e.g., seasoning for instant noodles) |  |  |  | 32 mg/kg |  |  |  | 161 |  |  | 2008 |  |
| 12.3 |  |  |  | Vinegars |  |  |  | 12 mg/kg |  |  |  | 161 |  |  | 2008 |  |
| 12.4 |  |  |  | Mustards |  |  |  | 12 mg/kg |  |  |  |  |  |  | 2007 |  |
| 12.5 |  |  |  | Soups and broths |  |  |  | 20 mg/kg |  |  |  | 161 |  |  | 2007 |  |
| 12.6.1 |  |  |  | Emulsified sauces (e.g., mayonnaise, salad dressing) |  |  |  | 65 mg/kg |  |  |  |  |  |  | 2007 |  |
| 12.6.2 |  |  |  | Non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy) |  |  |  | 70 mg/kg |  |  |  |  |  |  | 2007 |  |

FoodCatNo FoodCategory MaxLevel Notes Year Adopted

* + 1. Mixes for sauces and gravies 12 mg/kg 2007
    2. Clear sauces (e.g., fish sauce) 12 mg/kg 2007
  1. 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

33 mg/kg

161 & 166

2007

* 1. Dietetic foods intended for special medical purposes (excluding products of food category 13.1)
  2. Dietetic formulae for slimming purposes and weight reduction
  3. Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6

33 mg/kg 2007

33 mg/kg 2007

65 mg/kg 2007

* 1. Food supplements 90 mg/kg 2007

14.1.3.2 Vegetable nectar 65 mg/kg

14.1.3.4 Concentrates for vegetable nectar 65 mg/kg

161

127 & 161

2007

2007

* + 1. Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks
    2. Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa

33 mg/kg

50 mg/kg

161

160

2007

2007

14.2.7 Aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)

33 mg/kg 2007

15.0 Ready-to-eat savouries 32 mg/kg 2007

## NISIN

Nisin

INS:

234

Function: preservative

FoodCatNo FoodCategory MaxLevel Notes Year Adopted

01.4.3 Clotted cream (plain) 10 mg/kg 28

01.6.2 Ripened cheese 12.5 mg/kg 28

01.6.6 Whey protein cheese 12.5 mg/kg 28

2009

2009

2006

## ORTHO-PHENYLPHENOLS

ortho-Phenylphenol

INS:

231

Sodium ortho-phenylphenol

INS:

232

|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| Function: | preservative |  | | | | | | | | | | | | | | | | | | |
| FoodCatNo | FoodCategory |  |  |  |  |  |  |  |  |  |  | MaxLevel |  |  |  | Notes |  |  | Year Adopted |  |
| 04.1.1.2 | Surface-treated fresh fruit |  |  |  |  |  |  |  |  |  |  | 12 mg/kg |  |  |  | 49 |  |  | 1999 |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| **PECTINS**  Pectins |  |  |  | INS: |  |  | 440 |  |  |  |  |  |  |  |  |  |  |  |  |  |

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| --- | --- | --- | --- | --- | --- | --- | --- | --- |
| Function: emulsifier, stabilizer, thickener |  | | | | | | | |
| FoodCatNo FoodCategory |  |  |  |  |  | MaxLevel Notes | Year Adopted |  |
| 14.1.2.1 Fruit juice |  |  |  |  |  | GMP 35 | 2005 |  |
| 14.1.2.3 Concentrates for fruit juice |  |  |  |  |  | GMP 35 & 127 | 2005 |  |
| 14.1.3.1 Fruit nectar |  |  |  |  |  | GMP | 2005 |  |
| 14.1.3.3 Concentrates for fruit nectar |  |  |  |  |  | GMP 127 | 2005 |  |
|  |  |  |  |  |  |  |  |  |
| **PHOSPHATES**  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) |  |  | Monocalcium 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) |  |
| Monomagnesium ophosphate 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(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) |  |
| Bone phosphate INS: |  |  | 542 |  |  |  |  |  |
| Function: adjuvant, anticaking agent, antioxidant, acidity regulator, colour retention agent, emulsifier, firming agent,  flavour enhancer, flour treatment agent, humectant, preservative, raising agent, sequestrant, stabilizer, thickener | | | | | | | | |

|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| FoodCatNo |  |  |  | FoodCategory |  |  |  |  | MaxLevel |  |  | Notes |  |  |  | Year Adopted |  |
| 01.5.2 |  |  |  | Milk and cream powder analogues |  |  |  |  | 4400 mg/kg |  |  | 33 & 88 |  |  |  | 2009 |  |
| 01.8.2 |  |  |  | Dried whey and whey products, excluding whey cheeses |  |  |  |  | 4400 mg/kg |  |  | 33 |  |  |  | 2006 |  |
| 02.2.1 |  |  |  | Butter |  |  |  |  | 880 mg/kg |  |  | 33 & 34 |  |  |  | 2008 |  |
| 02.2.2 |  |  |  | Fat spreads, dairy fat spreads and blended spreads |  |  |  |  | 2200 mg/kg |  |  | 33 |  |  |  | 2009 |  |
| 02.3 |  |  |  | Fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions |  |  |  |  | 2200 mg/kg |  |  | 33 |  |  |  | 2009 |  |
| 04.1.2.6 |  |  |  | Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5 |  |  |  |  | 1100 mg/kg |  |  | 33 |  |  |  | 2009 |  |
| 04.1.2.10 |  |  |  | Fermented fruit products |  |  |  |  | 2200 mg/kg |  |  | 33 |  |  |  | 2009 |  |
| 04.2.1.2 |  |  |  | Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds |  |  |  |  | 1760 mg/kg |  |  | 16 & 33 |  |  |  | 2009 |  |
| 05.1.5 |  |  |  | Imitation chocolate, chocolate substitute products |  |  |  |  | 2200 mg/kg |  |  | 33 |  |  |  | 2009 |  |

Function:

adjuvant, anticaking agent, antioxidant, acidity regulator, colour retention agent, emulsifier, firming agent,

flavour enhancer, flour treatment agent, humectant, preservative, raising agent, sequestrant, stabilizer, thickener

|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| FoodCatNo |  |  |  | FoodCategory |  |  |  |  | MaxLevel |  |  |  | Notes |  | Year Adopted |  |
| 06.3 |  |  |  | Breakfast cereals, including rolled oats |  |  |  |  | 2200 mg/kg |  |  |  | 33 |  | 2009 |  |
| 08.2.3 |  |  |  | Frozen processed meat, poultry, and game products in whole pieces or cuts |  |  |  |  | 2200 mg/kg |  |  |  | 33 |  | 2009 |  |
| 08.3 |  |  |  | Processed comminuted meat, poultry, and game products |  |  |  |  | 2200 mg/kg |  |  |  | 33 |  | 2009 |  |
| 10.2.1 |  |  |  | Liquid egg products |  |  |  |  | 4400 mg/kg |  |  |  | 33 & 67 |  | 2009 |  |
| 10.2.2 |  |  |  | Frozen egg products |  |  |  |  | 1290 mg/kg |  |  |  | 33 |  | 2009 |  |
| 11.1.2 |  |  |  | Powdered sugar, powdered dextrose |  |  |  |  | 6600 mg/kg |  |  |  | 33 & 56 |  | 2006 |  |
| 11.4 |  |  |  | Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings) |  |  |  |  | 1320 mg/kg |  |  |  | 33 |  | 2009 |  |
| 11.6 |  |  |  | Table-top sweeteners, including those containing high- intensity sweeteners |  |  |  |  | 1000 mg/kg |  |  |  | 33 |  | 2009 |  |
| 12.1.1 |  |  |  | Salt |  |  |  |  | 8800 mg/kg |  |  |  | 33 |  | 2006 |  |
| 13.3 |  |  |  | Dietetic foods intended for special medical purposes (excluding products of food category 13.1) |  |  |  |  | 2200 mg/kg |  |  |  | 33 |  | 2009 |  |
| 13.4 |  |  |  | Dietetic formulae for slimming purposes and weight reduction |  |  |  |  | 2200 mg/kg |  |  |  | 33 |  | 2009 |  |
| 13.5 |  |  |  | Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6 |  |  |  |  | 2200 mg/kg |  |  |  | 33 |  | 2009 |  |
| 14.1.2.1 |  |  |  | Fruit juice |  |  |  |  | 1000 mg/kg |  |  |  | 33, 40 & 122 |  | 2005 |  |
| 14.1.2.3 |  |  |  | Concentrates for fruit juice |  |  |  |  | 1000 mg/kg |  |  |  | 33, 40, 122  & 127 |  | 2005 |  |
| 14.1.3.1 |  |  |  | Fruit nectar |  |  |  |  | 1000 mg/kg |  |  |  | 33, 40 & 122 |  | 2005 |  |
| 14.1.3.3 |  |  |  | Concentrates for fruit nectar |  |  |  |  | 1000 mg/kg |  |  |  | 33, 40, 122  & 127 |  | 2005 |  |
| 14.2.5 |  |  |  | Mead |  |  |  |  | 440 mg/kg |  |  |  | 33 & 88 |  | 2009 |  |
| 14.2.6 |  |  |  | Distilled spirituous beverages containing more than 15% alcohol |  |  |  |  | 440 mg/kg |  |  |  | 33 & 88 |  | 2009 |  |
| 15.0 |  |  |  | Ready-to-eat savouries |  |  |  |  | 2200 mg/kg |  |  |  | 33 |  | 2009 |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |

## POLYDIMETHYLSILOXANE

Polydimethylsiloxane

INS:

900a

|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| Function: |  |  | anticaking agent, antifoaming agent |  | | | | | | | | | | | | |
| FoodCatNo |  |  | FoodCategory |  |  |  |  | MaxLevel |  |  |  | Notes |  |  | Year Adopted |  |
| 01.5.1 |  |  | Milk powder and cream powder (plain) |  |  |  |  | 10 mg/kg |  |  |  |  |  |  | 1999 |  |
| 02.1.2 |  |  | Vegetable oils and fats |  |  |  |  | 10 mg/kg |  |  |  |  |  |  | 2006 |  |
| 02.1.3 |  |  | Lard, tallow, fish oil, and other animal fats |  |  |  |  | 10 mg/kg |  |  |  |  |  |  | 2006 |  |
| 02.2.2 |  |  | Fat spreads, dairy fat spreads and blended spreads |  |  |  |  | 10 mg/kg |  |  |  | 152 |  |  | 2007 |  |
| 04.1.2.3 |  |  | Fruit in vinegar, oil, or brine |  |  |  |  | 10 mg/kg |  |  |  |  |  |  | 1999 |  |
| 04.1.2.4 |  |  | Canned or bottled (pasteurized) fruit |  |  |  |  | 10 mg/kg |  |  |  |  |  |  | 1999 |  |
| 04.1.2.5 |  |  | Jams, jellies, marmelades |  |  |  |  | 30 mg/kg |  |  |  |  |  |  | 1999 |  |

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| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| Function: |  |  | anticaking agent, antifoaming agent |  | | | | | | | | | | | | |
| FoodCatNo |  |  | FoodCategory |  |  |  |  | MaxLevel |  |  |  | Notes |  |  | Year Adopted |  |
| 04.1.2.6 |  |  | Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5 |  |  |  |  | 10 mg/kg |  |  |  |  |  |  | 1999 |  |
| 04.1.2.9 |  |  | Fruit-based desserts, including fruit-flavoured water-based desserts |  |  |  |  | 110 mg/kg |  |  |  |  |  |  | 1999 |  |
| 04.1.2.10 |  |  | Fermented fruit products |  |  |  |  | 10 mg/kg |  |  |  |  |  |  | 2008 |  |
| 04.2.2.1 |  |  | Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds |  |  |  |  | 10 mg/kg |  |  |  | 15 |  |  | 1999 |  |
| 04.2.2.3 |  |  | Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce |  |  |  |  | 10 mg/kg |  |  |  |  |  |  | 1999 |  |
| 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 |  |  |  |  | 10 mg/kg |  |  |  |  |  |  | 1999 |  |
| 04.2.2.5 |  |  | Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter) |  |  |  |  | 10 mg/kg |  |  |  |  |  |  | 1999 |  |
| 04.2.2.6 |  |  | Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5 |  |  |  |  | 50 mg/kg |  |  |  |  |  |  | 2004 |  |
| 04.2.2.7 |  |  | Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and  12.9.2.3 |  |  |  |  | 10 mg/kg |  |  |  |  |  |  | 2008 |  |
| 05.1.5 |  |  | Imitation chocolate, chocolate substitute products |  |  |  |  | 10 mg/kg |  |  |  |  |  |  | 1999 |  |
| 05.2 |  |  | Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4 |  |  |  |  | 10 mg/kg |  |  |  |  |  |  | 1999 |  |
| 05.3 |  |  | Chewing gum |  |  |  |  | 100 mg/kg |  |  |  |  |  |  | 1999 |  |
| 06.4.3 |  |  | Pre-cooked pastas and noodles and like products |  |  |  |  | 50 mg/kg |  |  |  | 153 |  |  | 2007 |  |
| 06.6 |  |  | Batters (e.g., for breading or batters for fish or poultry) |  |  |  |  | 10 mg/kg |  |  |  |  |  |  | 1999 |  |
| 12.5 |  |  | Soups and broths |  |  |  |  | 10 mg/kg |  |  |  |  |  |  | 1999 |  |
| 13.3 |  |  | Dietetic foods intended for special medical purposes (excluding products of food category 13.1) |  |  |  |  | 50 mg/kg |  |  |  |  |  |  | 2004 |  |
| 13.4 |  |  | Dietetic formulae for slimming purposes and weight reduction |  |  |  |  | 50 mg/kg |  |  |  |  |  |  | 2004 |  |
| 13.5 |  |  | Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6 |  |  |  |  | 50 mg/kg |  |  |  |  |  |  | 2004 |  |
| 13.6 |  |  | Food supplements |  |  |  |  | 50 mg/kg |  |  |  |  |  |  | 2004 |  |
| 14.1.4 |  |  | Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks |  |  |  |  | 20 mg/kg |  |  |  |  |  |  | 1999 |  |
| 14.2.1 |  |  | Beer and malt beverages |  |  |  |  | 10 mg/kg |  |  |  |  |  |  | 1999 |  |
| 14.2.2 |  |  | Cider and perry |  |  |  |  | 10 mg/kg |  |  |  |  |  |  | 1999 |  |
| 14.2.7 |  |  | Aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers) |  |  |  |  | 10 mg/kg |  |  |  |  |  |  | 1999 |  |

## POLYETHYLENE GLYCOL

Polyethylene Glycol

INS:

1521

Function:

adjuvant, antifoaming agent, carrier solvent, emulsifier, flavour enhancer, glazing agent, release agent, stabilizer, thickener

|  |  |  |  |
| --- | --- | --- | --- |
| FoodCatNo FoodCategory MaxLevel Notes |  | Year Adopted |  |
| 04.1.1.2 Surface-treated fresh fruit GMP |  | 2001 |  |
| 05.3 Chewing gum 20000 mg/kg |  | 2001 |  |
| 11.6 Table-top sweeteners, including those containing high- 10000 mg/kg intensity sweeteners |  | 2001 |  |
| 13.6 Food supplements 70000 mg/kg |  | 2001 |  |
| 14.1.4 Water-based flavoured drinks, including "sport," "energy," or 1000 mg/kg "electrolyte" drinks and particulated drinks |  | 2001 |  |
|  |  |  |  |
| **POLYSORBATES** |  |  |  |
| Polyoxyethylene (20) sorbitan monolaurate INS: 432 Polyoxyethylene (20) sorbitan monooleate |  | INS: 433 |  |

|  |  |  |  |
| --- | --- | --- | --- |
| Polyoxyethylene (20) sorbitan monopalmitate | INS: | 434 | Polyoxyethylene (20) sorbitan monostearate INS: 435 |
| Polyoxyethylene (20) sorbitan tristearate | INS: | 436 |  |
| Function: adjuvant, antifoaming agent, emulsifier, flour treatment agent, foaming agent, stabilizer | | | |

|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| FoodCatNo |  |  |  | FoodCategory |  |  |  | MaxLevel |  |  |  | Notes |  |  | Year Adopted |  |
| 01.1.2 |  |  |  | Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey- based drinks) |  |  |  | 3000 mg/kg |  |  |  |  |  |  | 2008 |  |
| 01.3.2 |  |  |  | Beverage whiteners |  |  |  | 4000 mg/kg |  |  |  |  |  |  | 2007 |  |
| 01.4.1 |  |  |  | Pasteurized cream (plain) |  |  |  | 1000 mg/kg |  |  |  |  |  |  | 2008 |  |
| 01.4.2 |  |  |  | Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain) |  |  |  | 1000 mg/kg |  |  |  |  |  |  | 2008 |  |
| 01.4.3 |  |  |  | Clotted cream (plain) |  |  |  | 1000 mg/kg |  |  |  |  |  |  | 2008 |  |
| 01.4.4 |  |  |  | Cream analogues |  |  |  | 5000 mg/kg |  |  |  |  |  |  | 2005 |  |
| 01.5.2 |  |  |  | Milk and cream powder analogues |  |  |  | 4000 mg/kg |  |  |  |  |  |  | 2007 |  |
| 01.6.1 |  |  |  | Unripened cheese |  |  |  | 80 mg/kg |  |  |  | 38 |  |  | 2008 |  |
| 01.7 |  |  |  | Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt) |  |  |  | 3000 mg/kg |  |  |  |  |  |  | 2007 |  |
| 02.1.2 |  |  |  | Vegetable oils and fats |  |  |  | 5000 mg/kg |  |  |  | 102 |  |  | 2007 |  |
| 02.1.3 |  |  |  | Lard, tallow, fish oil, and other animal fats |  |  |  | 5000 mg/kg |  |  |  | 102 |  |  | 2007 |  |
| 02.2.2 |  |  |  | Fat spreads, dairy fat spreads and blended spreads |  |  |  | 5000 mg/kg |  |  |  | 102 |  |  | 2007 |  |
| 02.3 |  |  |  | Fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions |  |  |  | 5000 mg/kg |  |  |  | 102 |  |  | 2007 |  |
| 02.4 |  |  |  | Fat-based desserts excluding dairy-based dessert products of food category 01.7 |  |  |  | 3000 mg/kg |  |  |  | 102 |  |  | 2007 |  |
| 03.0 |  |  |  | Edible ices, including sherbet and sorbet |  |  |  | 1000 mg/kg |  |  |  |  |  |  | 2005 |  |
| 04.1.2.8 |  |  |  | Fruit preparations, including pulp, purees, fruit toppings and coconut milk |  |  |  | 1000 mg/kg |  |  |  | 154 |  |  | 2007 |  |

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| 04.1.2.9 | Fruit-based desserts, including fruit-flavoured water-based desserts | 3000 mg/kg |  | 2007 |
| 04.1.2.11 | Fruit fillings for pastries | 3000 mg/kg |  | 2007 |
| 04.2.2.6 | Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5 | 3000 mg/kg |  | 2007 |
| 05.1.2 | Cocoa mixes (syrups) | 500 mg/kg |  | 2007 |
| 05.1.3 | Cocoa-based spreads, including fillings | 1000 mg/kg |  | 2007 |
| 05.1.4 | Cocoa and chocolate products | 5000 mg/kg | 101 | 2007 |
| 05.1.5 | Imitation chocolate, chocolate substitute products | 5000 mg/kg |  | 2007 |
| 05.2 | Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4 | 1000 mg/kg |  | 2007 |
| 05.3 | Chewing gum | 5000 mg/kg |  | 2007 |
| 05.4 | Decorations (e.g., for fine bakery wares), toppings (non- fruit) and sweet sauces | 3000 mg/kg |  | 2007 |
| 06.4.2 | Dried pastas and noodles and like products | 5000 mg/kg |  | 2008 |
| 06.4.3 | Pre-cooked pastas and noodles and like products | 5000 mg/kg | 153 | 2007 |
| 06.5 | Cereal and starch based desserts (e.g., rice pudding, tapioca pudding) | 3000 mg/kg |  | 2005 |
| 06.6 | Batters (e.g., for breading or batters for fish or poultry) | 5000 mg/kg | 2 | 2007 |
| 07.1.1 | Breads and rolls | 3000 mg/kg |  | 2008 |
| 07.1.2 | Crackers, excluding sweet crackers | 5000 mg/kg | 11 | 2008 |
| 07.1.3 | Other ordinary bakery products (e.g., bagels, pita, English muffins) | 3000 mg/kg | 11 | 2008 |
| 07.1.4 | Bread-type products, including bread stuffing and bread crumbs | 3000 mg/kg | 11 | 2008 |
| 07.1.5 | Steamed breads and buns | 3000 mg/kg | 11 | 2008 |
| 07.1.6 | Mixes for bread and ordinary bakery wares | 3000 mg/kg | 11 | 2008 |
| 07.2 | Fine bakery wares (sweet, salty, savoury) and mixes | 3000 mg/kg |  | 2008 |
| 08.2 | Processed meat, poultry, and game products in whole pieces or cuts | 5000 mg/kg |  | 2007 |
| 08.3 | Processed comminuted meat, poultry, and game products | 5000 mg/kg |  | 2007 |
| 08.4 | Edible casings (e.g., sausage casings) | 1500 mg/kg |  | 2007 |
| 10.4 | Egg-based desserts (e.g., custard) | 3000 mg/kg |  | 2007 |
| 12.1.1 | Salt | 10 mg/kg |  | 2006 |
| 12.2.1 | Herbs and spices | 2000 mg/kg |  | 2008 |
| 12.2.2 | Seasonings and condiments | 5000 mg/kg |  | 2007 |
| 12.5 | Soups and broths | 1000 mg/kg |  | 2005 |
| 12.6.1 | Emulsified sauces (e.g., mayonnaise, salad dressing) | 3000 mg/kg |  | 2007 |

|  |  |  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| 12.6.2 Non-emulsified sauces (e.g., ketchup, cheese sauce, cream  sauce, brown gravy) |  |  |  | 5000 mg/kg |  |  |  |  |  |  | 2007 |  |
| 12.6.3 Mixes for sauces and gravies |  |  |  | 5000 mg/kg |  |  |  | 127 |  |  | 2007 |
| 12.6.4 Clear sauces (e.g., fish sauce) |  |  |  | 5000 mg/kg |  |  |  |  |  |  | 2007 |
| 12.7 Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.3 |  |  |  | 2000 mg/kg |  |  |  |  |  |  | 2007 |
| 13.3 Dietetic foods intended for special medical purposes (excluding products of food category 13.1) |  |  |  | 1000 mg/kg |  |  |  |  |  |  | 2005 |
| 13.4 Dietetic formulae for slimming purposes and weight reduction |  |  |  | 1000 mg/kg |  |  |  |  |  |  | 2005 |
| 13.6 Food supplements |  |  |  | 25000 mg/kg |  |  |  |  |  |  | 2007 |
| 14.1.4 Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks |  |  |  | 500 mg/kg |  |  |  | 127 |  |  | 2007 |
| 14.2.6 Distilled spirituous beverages containing more than 15% alcohol |  |  |  | 120 mg/kg |  |  |  |  |  |  | 2007 |
| 14.2.7 Aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers) |  |  |  | 120 mg/kg |  |  |  |  |  |  | 2007 |
|  |  |  |  |  |  |  |  |  |  |  |  |  |
| **POLYVINYL ALCOHOL** |  |  |  |  |  |  |  |  |  |  |  |  |
| Polyvinyl alcohol INS: 1203 |  |  |  |  |  |  |  |  |  |  |  |  |
| Function: glazing agent, stabilizer |  |  |  |  |  |  |  |  |  |  |  |  |
| FoodCatNo FoodCategory |  |  |  | MaxLevel |  |  |  | Notes |  |  | Year Adopted |  |
| 13.6 Food supplements |  |  |  | 45000 mg/kg |  |  |  |  |  |  | 2007 |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |

## POLYVINYLPYRROLIDONE

Polyvinylpyrrolidone

INS:

1201

|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| Function: |  |  | adjuvant, emulsifier, glazing agent, stabilizer, thickener |  | | | | | | | | | | | |
| FoodCatNo |  |  | FoodCategory |  |  |  | MaxLevel |  |  |  | Notes |  |  | Year Adopted |  |
| 04.1.1.2 |  |  | Surface-treated fresh fruit |  |  |  | GMP |  |  |  |  |  |  | 1999 |  |
| 05.3 |  |  | Chewing gum |  |  |  | 10000 mg/kg |  |  |  |  |  |  | 1999 |  |
| 11.6 |  |  | Table-top sweeteners, including those containing high- intensity sweeteners |  |  |  | 3000 mg/kg |  |  |  |  |  |  | 1999 |  |
| 12.3 |  |  | Vinegars |  |  |  | 40 mg/kg |  |  |  |  |  |  | 1999 |  |
| 13.6 |  |  | Food supplements |  |  |  | GMP |  |  |  |  |  |  | 1999 |  |
| 14.1.4.3 |  |  | Concentrates (liquid or solid) for water-based flavoured drinks |  |  |  | 500 mg/kg |  |  |  |  |  |  | 1999 |  |
| 14.2.1 |  |  | Beer and malt beverages |  |  |  | 10 mg/kg |  |  |  | 36 |  |  | 1999 |  |
| 14.2.2 |  |  | Cider and perry |  |  |  | 2 mg/kg |  |  |  | 36 |  |  | 1999 |  |

## PONCEAU 4R (COCHINEAL RED A)

Ponceau 4R (Cochineal red A)

INS:

124

|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| Function: |  |  | colour |  | | | | | | | | | | | |
| FoodCatNo |  |  | FoodCategory |  |  |  | MaxLevel |  |  |  | Notes |  |  | Year Adopted |  |
| 01.1.2 |  |  | Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey- based drinks) |  |  |  | 150 mg/kg |  |  |  | 52 & 161 |  |  | 2008 |  |
| 01.6.1 |  |  | Unripened cheese |  |  |  | 100 mg/kg |  |  |  | 3 & 161 |  |  | 2008 |  |
| 01.6.2.2 |  |  | Rind of ripened cheese |  |  |  | 100 mg/kg |  |  |  |  |  |  | 2008 |  |
| 01.6.4.2 |  |  | Flavoured processed cheese, including containing fruit, vegetables, meat, etc. |  |  |  | 100 mg/kg |  |  |  |  |  |  | 2008 |  |
| 01.6.5 |  |  | Cheese analogues |  |  |  | 100 mg/kg |  |  |  | 3 |  |  | 2008 |  |
| 01.7 |  |  | Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt) |  |  |  | 150 mg/kg |  |  |  | 161 |  |  | 2008 |  |
| 02.4 |  |  | Fat-based desserts excluding dairy-based dessert products of food category 01.7 |  |  |  | 50 mg/kg |  |  |  |  |  |  | 2008 |  |
| 03.0 |  |  | Edible ices, including sherbet and sorbet |  |  |  | 50 mg/kg |  |  |  |  |  |  | 2008 |  |
| 04.1.2.4 |  |  | Canned or bottled (pasteurized) fruit |  |  |  | 300 mg/kg |  |  |  | 161 |  |  | 2008 |  |
| 04.1.2.5 |  |  | Jams, jellies, marmelades |  |  |  | 100 mg/kg |  |  |  | 161 |  |  | 2008 |  |
| 04.1.2.6 |  |  | Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5 |  |  |  | 500 mg/kg |  |  |  | 161 |  |  | 2008 |  |
| 04.1.2.7 |  |  | Candied fruit |  |  |  | 200 mg/kg |  |  |  | 161 |  |  | 2008 |  |
| 04.1.2.8 |  |  | Fruit preparations, including pulp, purees, fruit toppings and coconut milk |  |  |  | 50 mg/kg |  |  |  | 161 & 182 |  |  | 2008 |  |
| 04.1.2.9 |  |  | Fruit-based desserts, including fruit-flavoured water-based desserts |  |  |  | 50 mg/kg |  |  |  | 161 |  |  | 2008 |  |
| 04.1.2.11 |  |  | Fruit fillings for pastries |  |  |  | 50 mg/kg |  |  |  | 161 |  |  | 2008 |  |
| 04.2.2.7 |  |  | Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and  12.9.2.3 |  |  |  | 500 mg/kg |  |  |  | 161 |  |  | 2008 |  |
| 05.1.4 |  |  | Cocoa and chocolate products |  |  |  | 300 mg/kg |  |  |  | 183 |  |  | 2008 |  |
| 05.1.5 |  |  | Imitation chocolate, chocolate substitute products |  |  |  | 50 mg/kg |  |  |  |  |  |  | 2008 |  |
| 05.2 |  |  | Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4 |  |  |  | 300 mg/kg |  |  |  | 161 |  |  | 2008 |  |
| 05.3 |  |  | Chewing gum |  |  |  | 300 mg/kg |  |  |  |  |  |  | 2008 |  |
| 05.4 |  |  | Decorations (e.g., for fine bakery wares), toppings (non- fruit) and sweet sauces |  |  |  | 50 mg/kg |  |  |  |  |  |  | 2008 |  |
| 06.5 |  |  | Cereal and starch based desserts (e.g., rice pudding, tapioca pudding) |  |  |  | 50 mg/kg |  |  |  |  |  |  | 2008 |  |
| 07.2 |  |  | Fine bakery wares (sweet, salty, savoury) and mixes |  |  |  | 50 mg/kg |  |  |  |  |  |  | 2008 |  |
| 08.4 |  |  | Edible casings (e.g., sausage casings) |  |  |  | 500 mg/kg |  |  |  | 16 |  |  | 2008 |  |
| 09.2.2 |  |  | Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms |  |  |  | 500 mg/kg |  |  |  | 16 & 95 |  |  | 2008 |  |

|  |  |  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| Function: colour |  | | | | | | | | | | | |
| FoodCatNo FoodCategory |  |  |  | MaxLevel |  |  | Notes |  |  |  | Year Adopted |  |
| 09.2.3 Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms |  |  |  | 500 mg/kg |  |  | 16 & 95 |  |  |  | 2008 |  |
| 09.2.4.1 Cooked fish and fish products |  |  |  | 500 mg/kg |  |  | 95 |  |  |  | 2008 |  |
| 09.2.4.2 Cooked mollusks, crustaceans, and echinoderms |  |  |  | 250 mg/kg |  |  |  |  |  |  | 2008 |  |
| 09.2.5 Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms |  |  |  | 100 mg/kg |  |  | 22 |  |  |  | 2008 |  |
| 09.3.3 Salmon substitutes, caviar, and other fish roe products |  |  |  | 500 mg/kg |  |  |  |  |  |  | 2008 |  |
| 09.3.4 Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms (e.g., fish paste), excluding products of food categories 09.3.1 - 09.3.3 |  |  |  | 100 mg/kg |  |  |  |  |  |  | 2008 |  |
| 09.4 Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms |  |  |  | 500 mg/kg |  |  |  |  |  |  | 2008 |  |
| 10.1 Fresh eggs |  |  |  | 500 mg/kg |  |  | 4 |  |  |  | 2008 |  |
| 10.4 Egg-based desserts (e.g., custard) |  |  |  | 50 mg/kg |  |  |  |  |  |  | 2008 |  |
| 11.4 Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings) |  |  |  | 300 mg/kg |  |  | 159 |  |  |  | 2008 |  |
| 12.2.2 Seasonings and condiments |  |  |  | 500 mg/kg |  |  |  |  |  |  | 2008 |  |
| 12.4 Mustards |  |  |  | 300 mg/kg |  |  |  |  |  |  | 2008 |  |
| 12.5 Soups and broths |  |  |  | 50 mg/kg |  |  |  |  |  |  | 2008 |  |
| 12.6 Sauces and like products |  |  |  | 50 mg/kg |  |  |  |  |  |  | 2008 |  |
| 12.7 Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.3 |  |  |  | 200 mg/kg |  |  |  |  |  |  | 2008 |  |
| 13.3 Dietetic foods intended for special medical purposes (excluding products of food category 13.1) |  |  |  | 50 mg/kg |  |  |  |  |  |  | 2008 |  |
| 13.4 Dietetic formulae for slimming purposes and weight reduction |  |  |  | 50 mg/kg |  |  |  |  |  |  | 2008 |  |
| 13.5 Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6 |  |  |  | 300 mg/kg |  |  |  |  |  |  | 2008 |  |
| 13.6 Food supplements |  |  |  | 300 mg/kg |  |  |  |  |  |  | 2008 |  |
| 14.1.4 Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks |  |  |  | 50 mg/kg |  |  |  |  |  |  | 2008 |  |
| 14.2.6 Distilled spirituous beverages containing more than 15% alcohol |  |  |  | 200 mg/kg |  |  |  |  |  |  | 2008 |  |
| 14.2.7 Aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers) |  |  |  | 200 mg/kg |  |  |  |  |  |  | 2008 |  |
| 15.1 Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes) |  |  |  | 200 mg/kg |  |  |  |  |  |  | 2008 |  |
| 15.2 Processed nuts, including coated nuts and nut mixtures (with e.g., dried fruit) |  |  |  | 100 mg/kg |  |  |  |  |  |  | 2008 |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |
| **POTASSIUM ASCORBATE** |  |  |  |  |  |  |  |  |  |  |  |  |
| Potassium ascorbate INS: 303 |  |  |  |  |  |  |  |  |  |  |  |  |
| Function: antioxidant |  |  |  |  |  |  |  |  |  |  |  |  |
| FoodCatNo FoodCategory |  |  |  | MaxLevel |  |  | Notes |  |  |  | Year Adopted |  |

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| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| Function: |  |  | antioxidant |  | | | | | | | | | | | | | |
| FoodCatNo |  |  | FoodCategory |  |  |  |  | MaxLevel |  |  |  |  | Notes |  |  | Year Adopted |  |
| 14.1.2.1 |  |  | Fruit juice |  |  |  |  | GMP |  |  |  |  |  |  |  | 2005 |  |
| 14.1.2.3 |  |  | Concentrates for fruit juice |  |  |  |  | GMP |  |  |  |  | 127 |  |  | 2005 |  |
| 14.1.3.1 |  |  | Fruit nectar |  |  |  |  | GMP |  |  |  |  |  |  |  | 2005 |  |
| 14.1.3.3 |  |  | Concentrates for fruit nectar |  |  |  |  | GMP |  |  |  |  | 127 |  |  | 2005 |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |

## POTASSIUM CARBONATE

Potassium carbonate

INS:

501(i)

Function: acidity regulator, stabilizer

FoodCatNo FoodCategory MaxLevel Notes Year Adopted

01.8.2 Dried whey and whey products, excluding whey cheeses GMP 2006

## POTASSIUM CHLORIDE

Potassium chloride

INS:

508

Function: gelling agent, stabilizer, thickener

FoodCatNo FoodCategory MaxLevel Notes Year Adopted

01.8.2 Dried whey and whey products, excluding whey cheeses GMP 2006

## POTASSIUM DIHYDROGEN CITRATE

Potassium dihydrogen citrate

INS:

332(i)

Function: antioxidant, acidity regulator, emulsifier, sequestrant, stabilizer

FoodCatNo FoodCategory MaxLevel Notes Year Adopted

01.8.2 Dried whey and whey products, excluding whey cheeses GMP 2006

## POTASSIUM HYDROGEN CARBONATE

Potassium hydrogen carbonate

INS:

501(ii)

Function: acidity regulator, raising agent, stabilizer

FoodCatNo FoodCategory MaxLevel Notes Year Adopted

01.8.2 Dried whey and whey products, excluding whey cheeses GMP 2006

## POTASSIUM HYDROXIDE

Potassium hydroxide

INS:

525

|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| Function: |  |  | acidity regulator, stabilizer, thickener |  | | | | | | | | | | | | | |
| FoodCatNo |  |  | FoodCategory |  |  |  |  | MaxLevel |  |  |  |  | Notes |  |  | Year Adopted |  |

Function: acidity regulator, stabilizer, thickener

FoodCatNo FoodCategory MaxLevel Notes Year Adopted

01.8.2 Dried whey and whey products, excluding whey cheeses GMP 2006

## POWDERED CELLULOSE

Powdered cellulose

INS:

460(ii)

|  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| Function: anticaking agent, bulking agent, emulsifier, stabilizer, thickener |  | | | | | | | | | |
| FoodCatNo FoodCategory |  | MaxLevel |  |  |  | Notes |  |  | Year Adopted |  |
| 01.8.2 Dried whey and whey products, excluding whey cheeses |  | 10000 mg/kg |  |  |  |  |  |  | 2006 |  |
|  |  |  |  |  |  |  |  |  |  |  |
| **PROPIONIC ACID**  Propionic acid INS: 280 |  |  |  |  |  |  |  |  |  |  |
| Function: preservative |  |  |  |  |  |  |  |  |  |  |
| FoodCatNo FoodCategory |  | MaxLevel |  |  |  | Notes |  |  | Year Adopted |  |
| 01.6.6 Whey protein cheese |  | 3000 mg/kg |  |  |  | 70 |  |  | 2006 |  |
|  |  |  |  |  |  |  |  |  |  |  |

## PROPYL GALLATE

Propyl gallate

INS:

310

|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| Function: |  |  | antioxidant |  | | | | | | | | | | | |
| FoodCatNo |  |  | FoodCategory |  |  |  |  | MaxLevel |  |  |  | Notes |  | Year Adopted |  |
| 01.5.1 |  |  | Milk powder and cream powder (plain) |  |  |  |  | 200 mg/kg |  |  |  | 15, 75 & 130 |  | 2001 |  |
| 01.7 |  |  | Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt) |  |  |  |  | 90 mg/kg |  |  |  | 2, 15 & 130 |  | 2001 |  |
| 02.1.1 |  |  | Butter oil, anhydrous milkfat, ghee |  |  |  |  | 100 mg/kg |  |  |  | 15, 133 &  171 |  | 2006 |  |
| 02.1.2 |  |  | Vegetable oils and fats |  |  |  |  | 200 mg/kg |  |  |  | 15 & 130 |  | 2006 |  |
| 02.1.3 |  |  | Lard, tallow, fish oil, and other animal fats |  |  |  |  | 200 mg/kg |  |  |  | 15 & 130 |  | 2006 |  |
| 02.2.2 |  |  | Fat spreads, dairy fat spreads and blended spreads |  |  |  |  | 200 mg/kg |  |  |  | 15 & 130 |  | 2004 |  |
| 02.3 |  |  | Fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions |  |  |  |  | 200 mg/kg |  |  |  | 15 & 130 |  | 2004 |  |
| 02.4 |  |  | Fat-based desserts excluding dairy-based dessert products of food category 01.7 |  |  |  |  | 200 mg/kg |  |  |  | 15 & 130 |  | 2004 |  |
| 04.1.2.9 |  |  | Fruit-based desserts, including fruit-flavoured water-based desserts |  |  |  |  | 90 mg/kg |  |  |  | 2, 15 & 130 |  | 2001 |  |
| 04.2.2.2 |  |  | Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds |  |  |  |  | 50 mg/kg |  |  |  | 15, 76 & 130 |  | 2001 |  |
| 05.1 |  |  | Cocoa products and chocolate products including imitations and chocolate substitutes |  |  |  |  | 200 mg/kg |  |  |  | 15 & 130 |  | 2001 |  |
| 05.2 |  |  | Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4 |  |  |  |  | 200 mg/kg |  |  |  | 15 & 130 |  | 2001 |  |
| 05.3 |  |  | Chewing gum |  |  |  |  | 1000 mg/kg |  |  |  | 130 |  | 2001 |  |

|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
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| Function: |  |  | antioxidant |  | | | | | | | | | | |
| FoodCatNo |  |  | FoodCategory |  |  |  | MaxLevel |  |  | Notes |  |  | Year Adopted |  |
| 05.4 |  |  | Decorations (e.g., for fine bakery wares), toppings (non- fruit) and sweet sauces |  |  |  | 200 mg/kg |  |  | 15 & 130 |  |  | 2001 |  |
| 06.1 |  |  | Whole, broken, or flaked grain, including rice |  |  |  | 100 mg/kg |  |  | 15 & 130 |  |  | 2001 |  |
| 06.3 |  |  | Breakfast cereals, including rolled oats |  |  |  | 200 mg/kg |  |  | 15 & 130 |  |  | 2001 |  |
| 06.4.3 |  |  | Pre-cooked pastas and noodles and like products |  |  |  | 100 mg/kg |  |  | 15 & 130 |  |  | 2001 |  |
| 06.5 |  |  | Cereal and starch based desserts (e.g., rice pudding, tapioca pudding) |  |  |  | 90 mg/kg |  |  | 2, 15 & 130 |  |  | 2001 |  |
| 07.1.3 |  |  | Other ordinary bakery products (e.g., bagels, pita, English muffins) |  |  |  | 100 mg/kg |  |  | 15 & 130 |  |  | 2001 |  |
| 07.2.3 |  |  | Mixes for fine bakery wares (e.g., cakes, pancakes) |  |  |  | 200 mg/kg |  |  | 15 & 130 |  |  | 2001 |  |
| 08.2 |  |  | Processed meat, poultry, and game products in whole pieces or cuts |  |  |  | 200 mg/kg |  |  | 15 & 130 |  |  | 2001 |  |
| 08.3 |  |  | Processed comminuted meat, poultry, and game products |  |  |  | 200 mg/kg |  |  | 15 & 130 |  |  | 2001 |  |
| 09.2.5 |  |  | Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms |  |  |  | 100 mg/kg |  |  | 15 & 130 |  |  | 2001 |  |
| 10.4 |  |  | Egg-based desserts (e.g., custard) |  |  |  | 90 mg/kg |  |  | 2, 15 & 130 |  |  | 2001 |  |
| 12.2 |  |  | Herbs, spices, seasonings and condiments (e.g., seasoning for instant noodles) |  |  |  | 200 mg/kg |  |  | 15 & 130 |  |  | 2001 |  |
| 12.5.2 |  |  | Mixes for soups and broths |  |  |  | 200 mg/kg |  |  | 15 & 130 |  |  | 2001 |  |
| 12.6 |  |  | Sauces and like products |  |  |  | 200 mg/kg |  |  | 15 & 130 |  |  | 2001 |  |
| 13.6 |  |  | Food supplements |  |  |  | 400 mg/kg |  |  | 15 & 130 |  |  | 2001 |  |
| 14.1.4 |  |  | Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks |  |  |  | 1000 mg/kg |  |  | 15 & 130 |  |  | 2001 |  |
| 15.1 |  |  | Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes) |  |  |  | 200 mg/kg |  |  | 15 & 130 |  |  | 2005 |  |
| 15.2 |  |  | Processed nuts, including coated nuts and nut mixtures (with e.g., dried fruit) |  |  |  | 200 mg/kg |  |  | 15 & 130 |  |  | 2005 |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |

## PROPYLENE GLYCOL ESTERS OF FATTY ACIDS

Propylene glycol esters of fatty acids

INS:

477

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| Function: |  |  | emulsifier, stabilizer |  | | | | | | | | | | | |
| FoodCatNo |  |  | FoodCategory |  |  |  | MaxLevel |  |  |  | Notes |  |  | Year Adopted |  |
| 01.1.2 |  |  | Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey- based drinks) |  |  |  | 5000 mg/kg |  |  |  |  |  |  | 2001 |  |
| 01.3.2 |  |  | Beverage whiteners |  |  |  | 1000 mg/kg |  |  |  |  |  |  | 2001 |  |
| 01.4.4 |  |  | Cream analogues |  |  |  | 5000 mg/kg |  |  |  | 86 |  |  | 2001 |  |
| 01.5.2 |  |  | Milk and cream powder analogues |  |  |  | 100000 mg/kg |  |  |  |  |  |  | 2001 |  |
| 01.7 |  |  | Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt) |  |  |  | 5000 mg/kg |  |  |  |  |  |  | 2001 |  |
| 02.1.2 |  |  | Vegetable oils and fats |  |  |  | 10000 mg/kg |  |  |  |  |  |  | 2006 |  |
| 02.1.3 |  |  | Lard, tallow, fish oil, and other animal fats |  |  |  | 10000 mg/kg |  |  |  |  |  |  | 2006 |  |

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| Function: |  |  | emulsifier, stabilizer |  | | | | | | | | | | | |
| FoodCatNo |  |  | FoodCategory |  |  |  | MaxLevel |  |  | Notes |  |  |  | Year Adopted |  |
| 02.2.2 |  |  | Fat spreads, dairy fat spreads and blended spreads |  |  |  | 20000 mg/kg |  |  |  |  |  |  | 2001 |  |
| 02.3 |  |  | Fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions |  |  |  | 30000 mg/kg |  |  |  |  |  |  | 2001 |  |
| 02.4 |  |  | Fat-based desserts excluding dairy-based dessert products of food category 01.7 |  |  |  | 40000 mg/kg |  |  |  |  |  |  | 2006 |  |
| 03.0 |  |  | Edible ices, including sherbet and sorbet |  |  |  | 5000 mg/kg |  |  |  |  |  |  | 2001 |  |
| 04.1.2.8 |  |  | Fruit preparations, including pulp, purees, fruit toppings and coconut milk |  |  |  | 40000 mg/kg |  |  |  |  |  |  | 2001 |  |
| 04.1.2.9 |  |  | Fruit-based desserts, including fruit-flavoured water-based desserts |  |  |  | 40000 mg/kg |  |  |  |  |  |  | 2001 |  |
| 04.1.2.11 |  |  | Fruit fillings for pastries |  |  |  | 40000 mg/kg |  |  |  |  |  |  | 2001 |  |
| 04.2.2.6 |  |  | Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5 |  |  |  | 5000 mg/kg |  |  |  |  |  |  | 2001 |  |
| 05.1.1 |  |  | Cocoa mixes (powders) and cocoa mass/cake |  |  |  | 5000 mg/kg |  |  | 97 |  |  |  | 2007 |  |
| 05.2 |  |  | Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4 |  |  |  | 5000 mg/kg |  |  |  |  |  |  | 2001 |  |
| 05.3 |  |  | Chewing gum |  |  |  | 20000 mg/kg |  |  |  |  |  |  | 2001 |  |
| 05.4 |  |  | Decorations (e.g., for fine bakery wares), toppings (non- fruit) and sweet sauces |  |  |  | 40000 mg/kg |  |  |  |  |  |  | 2001 |  |
| 06.4.3 |  |  | Pre-cooked pastas and noodles and like products |  |  |  | 5000 mg/kg |  |  | 2 & 153 |  |  |  | 2007 |  |
| 06.5 |  |  | Cereal and starch based desserts (e.g., rice pudding, tapioca pudding) |  |  |  | 40000 mg/kg |  |  |  |  |  |  | 2001 |  |
| 07.0 |  |  | Bakery wares |  |  |  | 15000 mg/kg |  |  | 11 & 72 |  |  |  | 2001 |  |
| 10.4 |  |  | Egg-based desserts (e.g., custard) |  |  |  | 40000 mg/kg |  |  |  |  |  |  | 2001 |  |
| 11.4 |  |  | Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings) |  |  |  | 5000 mg/kg |  |  |  |  |  |  | 2001 |  |
| 13.3 |  |  | Dietetic foods intended for special medical purposes (excluding products of food category 13.1) |  |  |  | 5000 mg/kg |  |  |  |  |  |  | 2001 |  |
| 13.4 |  |  | Dietetic formulae for slimming purposes and weight reduction |  |  |  | 5000 mg/kg |  |  |  |  |  |  | 2001 |  |
| 14.1.4 |  |  | Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks |  |  |  | 500 mg/kg |  |  |  |  |  |  | 2001 |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |

## PROTEASE

Protease

INS:

1101(i)

Function: enzyme, flavour enhancer, flour treatment agent, glazing agent

FoodCatNo FoodCategory MaxLevel Notes Year Adopted

06.2.1 Flours GMP 1999

## QUILLAIA EXTRACTS

Quillaia extract type I

INS:

999(i)

Quillaia extract type 2

INS:

999(ii)

Function: foaming agent

FoodCatNo FoodCategory MaxLevel Notes Year Adopted

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

50 mg/kg

132 & 168

2007

## RIBOFLAVINS

Riboflavin, synthetic

INS:

101(i)

Riboflavin 5'-phosphate sodium

INS:

101(ii)

Riboflavin (Bacillus subtilis)

INS:

101(iii)

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| Function: |  |  | colour |  | | | | | | | | | | | | |
| FoodCatNo |  |  | FoodCategory |  |  |  |  | MaxLevel |  |  |  | Notes |  |  | Year Adopted |  |
| 01.1.2 |  |  | Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey- based drinks) |  |  |  |  | 300 mg/kg |  |  |  | 52 |  |  | 2008 |  |
| 01.3.2 |  |  | Beverage whiteners |  |  |  |  | 300 mg/kg |  |  |  |  |  |  | 2005 |  |
| 01.5.2 |  |  | Milk and cream powder analogues |  |  |  |  | 300 mg/kg |  |  |  |  |  |  | 2005 |  |
| 01.6.1 |  |  | Unripened cheese |  |  |  |  | 300 mg/kg |  |  |  |  |  |  | 2005 |  |
| 01.6.2.1 |  |  | Ripened cheese, includes rind |  |  |  |  | 300 mg/kg |  |  |  |  |  |  | 2005 |  |
| 01.6.2.2 |  |  | Rind of ripened cheese |  |  |  |  | 300 mg/kg |  |  |  |  |  |  | 2005 |  |
| 01.6.4 |  |  | Processed cheese |  |  |  |  | 300 mg/kg |  |  |  |  |  |  | 2005 |  |
| 01.6.5 |  |  | Cheese analogues |  |  |  |  | 300 mg/kg |  |  |  |  |  |  | 2005 |  |
| 01.7 |  |  | Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt) |  |  |  |  | 300 mg/kg |  |  |  |  |  |  | 2005 |  |
| 02.2.2 |  |  | Fat spreads, dairy fat spreads and blended spreads |  |  |  |  | 300 mg/kg |  |  |  |  |  |  | 2005 |  |
| 02.3 |  |  | Fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions |  |  |  |  | 300 mg/kg |  |  |  |  |  |  | 2008 |  |
| 02.4 |  |  | Fat-based desserts excluding dairy-based dessert products of food category 01.7 |  |  |  |  | 300 mg/kg |  |  |  |  |  |  | 2005 |  |
| 03.0 |  |  | Edible ices, including sherbet and sorbet |  |  |  |  | 500 mg/kg |  |  |  |  |  |  | 2005 |  |
| 04.1.1.2 |  |  | Surface-treated fresh fruit |  |  |  |  | 300 mg/kg |  |  |  | 4 & 16 |  |  | 2008 |  |
| 04.1.2.4 |  |  | Canned or bottled (pasteurized) fruit |  |  |  |  | 300 mg/kg |  |  |  |  |  |  | 2005 |  |
| 04.1.2.5 |  |  | Jams, jellies, marmelades |  |  |  |  | 200 mg/kg |  |  |  |  |  |  | 2005 |  |
| 04.1.2.6 |  |  | Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5 |  |  |  |  | 500 mg/kg |  |  |  |  |  |  | 2005 |  |
| 04.1.2.7 |  |  | Candied fruit |  |  |  |  | 300 mg/kg |  |  |  |  |  |  | 2005 |  |
| 04.1.2.8 |  |  | Fruit preparations, including pulp, purees, fruit toppings and coconut milk |  |  |  |  | 300 mg/kg |  |  |  | 182 |  |  | 2008 |  |
| 04.1.2.9 |  |  | Fruit-based desserts, including fruit-flavoured water-based desserts |  |  |  |  | 300 mg/kg |  |  |  |  |  |  | 2005 |  |
| 04.1.2.10 |  |  | Fermented fruit products |  |  |  |  | 500 mg/kg |  |  |  |  |  |  | 2008 |  |
| 04.1.2.11 |  |  | Fruit fillings for pastries |  |  |  |  | 300 mg/kg |  |  |  |  |  |  | 2005 |  |
| 04.2.1.2 |  |  | Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds |  |  |  |  | 300 mg/kg |  |  |  | 4 & 16 |  |  | 2008 |  |

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| 04.2.2.3 | Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce | 500 mg/kg |  | 2005 |
| 04.2.2.6 | Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5 | 300 mg/kg | 92 | 2008 |
| 04.2.2.7 | Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and  12.9.2.3 | 500 mg/kg |  | 2008 |
| 05.1.5 | Imitation chocolate, chocolate substitute products | 1000 mg/kg |  | 2005 |
| 05.2 | Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4 | 1000 mg/kg |  | 2005 |
| 05.3 | Chewing gum | 1000 mg/kg |  | 2005 |
| 05.4 | Decorations (e.g., for fine bakery wares), toppings (non- fruit) and sweet sauces | 1000 mg/kg |  | 2005 |
| 06.3 | Breakfast cereals, including rolled oats | 300 mg/kg |  | 2005 |
| 06.4.3 | Pre-cooked pastas and noodles and like products | 300 mg/kg | 153 | 2008 |
| 06.5 | Cereal and starch based desserts (e.g., rice pudding, tapioca pudding) | 300 mg/kg |  | 2005 |
| 06.6 | Batters (e.g., for breading or batters for fish or poultry) | 300 mg/kg |  | 2005 |
| 07.2 | Fine bakery wares (sweet, salty, savoury) and mixes | 300 mg/kg |  | 2005 |
| 08.2 | Processed meat, poultry, and game products in whole pieces or cuts | 1000 mg/kg | 16 | 2008 |
| 08.3 | Processed comminuted meat, poultry, and game products | 1000 mg/kg | 16 | 2008 |
| 08.4 | Edible casings (e.g., sausage casings) | 1000 mg/kg | 16 | 2008 |
| 09.2.1 | Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms | 1000 mg/kg | 95 | 2008 |
| 09.2.2 | Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms | 300 mg/kg | 16 | 2005 |
| 09.2.3 | Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms | 300 mg/kg | 16 | 2005 |
| 09.2.4.1 | Cooked fish and fish products | 300 mg/kg | 95 | 2008 |
| 09.2.4.2 | Cooked mollusks, crustaceans, and echinoderms | 300 mg/kg |  | 2008 |
| 09.2.4.3 | Fried fish and fish products, including mollusks, crustaceans, and echinoderms | 300 mg/kg | 16 | 2005 |
| 09.2.5 | Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms | 300 mg/kg | 22 | 2005 |
| 09.3.1 | Fish and fish products, including mollusks, crustaceans, and echinoderms, marinated and/or in jelly | 300 mg/kg | 16 | 2005 |
| 09.3.2 | Fish and fish products, including mollusks, crustaceans, and echinoderms, pickled and/or in brine | 300 mg/kg | 16 | 2005 |
| 09.3.3 | Salmon substitutes, caviar, and other fish roe products | 300 mg/kg |  | 2005 |

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| 09.3.4 Semi-preserved fish and fish products, including mollusks, 300 mg/kg crustaceans, and echinoderms (e.g., fish paste), excluding  products of food categories 09.3.1 - 09.3.3 |  |  |  |  |  | 2005 |  |
| 09.4 Fully preserved, including canned or fermented fish and fish 500 mg/kg products, including mollusks, crustaceans, and echinoderms |  |  |  | 95 |  | 2008 |
| 10.1 Fresh eggs 300 mg/kg |  |  |  | 4 |  | 2005 |
| 10.4 Egg-based desserts (e.g., custard) 300 mg/kg |  |  |  |  |  | 2005 |
| 11.3 Sugar solutions and syrups, also (partially) inverted, 300 mg/kg including treacle and molasses, excluding products of food  category 11.1.3 |  |  |  |  |  | 2005 |
| 11.4 Other sugars and syrups (e.g., xylose, maple syrup, sugar 300 mg/kg toppings) |  |  |  |  |  | 2005 |
| 12.2.2 Seasonings and condiments 350 mg/kg |  |  |  |  |  | 2005 |
| 12.4 Mustards 300 mg/kg |  |  |  |  |  | 2005 |
| 12.5 Soups and broths 200 mg/kg |  |  |  |  |  | 2005 |
| 12.6 Sauces and like products 350 mg/kg |  |  |  |  |  | 2005 |
| 12.7 Salads (e.g., macaroni salad, potato salad) and sandwich 300 mg/kg spreads excluding cocoa- and nut-based spreads of food  categories 04.2.2.5 and 05.1.3 |  |  |  |  |  | 2005 |
| 13.3 Dietetic foods intended for special medical purposes 300 mg/kg (excluding products of food category 13.1) |  |  |  |  |  | 2005 |
| 13.4 Dietetic formulae for slimming purposes and weight 300 mg/kg reduction |  |  |  |  |  | 2005 |
| 13.5 Dietetic foods (e.g., supplementary foods for dietary use) 300 mg/kg excluding products of food categories 13.1 - 13.4 and 13.6 |  |  |  |  |  | 2005 |
| 13.6 Food supplements 300 mg/kg |  |  |  |  |  | 2005 |
| 14.1.4 Water-based flavoured drinks, including "sport," "energy," or 50 mg/kg "electrolyte" drinks and particulated drinks |  |  |  |  |  | 2005 |
| 14.2.2 Cider and perry 300 mg/kg |  |  |  |  |  | 2005 |
| 14.2.4 Wines (other than grape) 300 mg/kg |  |  |  |  |  | 2005 |
| 14.2.7 Aromatized alcoholic beverages (e.g., beer, wine and 100 mg/kg spirituous cooler-type beverages, low alcoholic refreshers) |  |  |  |  |  | 2005 |
| 15.1 Snacks - potato, cereal, flour or starch based (from roots 1000 mg/kg and tubers, pulses and legumes) |  |  |  |  |  | 2005 |
| 15.2 Processed nuts, including coated nuts and nut mixtures 1000 mg/kg (with e.g., dried fruit) |  |  |  |  |  | 2005 |
|  |  |  |  |  |  |  |  |
| **SACCHARINS** |  |  |  |  |  |  |  |
| Saccharin INS: 954(i) Calcium saccharin |  |  |  |  |  | INS: 954(ii) |  |
| Potassium saccharin INS: 954(iii) Sodium saccharin |  |  |  |  |  | INS: 954(iv) |  |
| Function: sweetener |  |  |  |  |  |  |  |
| FoodCatNo FoodCategory MaxLevel |  |  |  | Notes |  | Year Adopted |  |
| 01.1.2 Dairy-based drinks, flavoured and/or fermented (e.g., 80 mg/kg chocolate milk, cocoa, eggnog, drinking yoghurt, whey-  based drinks) |  |  |  | 161 |  | 2007 |  |

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| FoodCatNo |  |  |  | FoodCategory |  |  |  |  | MaxLevel |  |  |  | Notes |  |  | Year Adopted |  |
| 01.6.5 |  |  |  | Cheese analogues |  |  |  |  | 100 mg/kg |  |  |  | 161 |  |  | 2008 |  |
| 01.7 |  |  |  | Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt) |  |  |  |  | 100 mg/kg |  |  |  | 161 |  |  | 2007 |  |
| 02.4 |  |  |  | Fat-based desserts excluding dairy-based dessert products of food category 01.7 |  |  |  |  | 100 mg/kg |  |  |  | 161 |  |  | 2007 |  |
| 03.0 |  |  |  | Edible ices, including sherbet and sorbet |  |  |  |  | 100 mg/kg |  |  |  | 161 |  |  | 2007 |  |
| 04.1.2.3 |  |  |  | Fruit in vinegar, oil, or brine |  |  |  |  | 160 mg/kg |  |  |  | 144 |  |  | 2007 |  |
| 04.1.2.4 |  |  |  | Canned or bottled (pasteurized) fruit |  |  |  |  | 200 mg/kg |  |  |  | 161 |  |  | 2007 |  |
| 04.1.2.5 |  |  |  | Jams, jellies, marmelades |  |  |  |  | 200 mg/kg |  |  |  | 161 |  |  | 2007 |  |
| 04.1.2.6 |  |  |  | Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5 |  |  |  |  | 200 mg/kg |  |  |  | 161 |  |  | 2007 |  |
| 04.1.2.8 |  |  |  | Fruit preparations, including pulp, purees, fruit toppings and coconut milk |  |  |  |  | 200 mg/kg |  |  |  | 161 |  |  | 2007 |  |
| 04.1.2.9 |  |  |  | Fruit-based desserts, including fruit-flavoured water-based desserts |  |  |  |  | 100 mg/kg |  |  |  | 161 |  |  | 2007 |  |
| 04.1.2.10 |  |  |  | Fermented fruit products |  |  |  |  | 160 mg/kg |  |  |  | 161 |  |  | 2008 |  |
| 04.2.2.1 |  |  |  | Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds |  |  |  |  | 500 mg/kg |  |  |  | 161 |  |  | 2008 |  |
| 04.2.2.2 |  |  |  | Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds |  |  |  |  | 500 mg/kg |  |  |  | 161 |  |  | 2008 |  |
| 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 |  |  |  |  | 160 mg/kg |  |  |  | 144 |  |  | 2007 |  |
| 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 |  |  |  |  | 160 mg/kg |  |  |  | 144 & 161 |  |  | 2008 |  |
| 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) |  |  |  |  | 160 mg/kg |  |  |  | 161 |  |  | 2008 |  |
| 04.2.2.6 |  |  |  | Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5 |  |  |  |  | 200 mg/kg |  |  |  | 161 |  |  | 2008 |  |
| 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 |  |  |  |  | 200 mg/kg |  |  |  | 161 |  |  | 2008 |  |
| 04.2.2.8 |  |  |  | Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds |  |  |  |  | 160 mg/kg |  |  |  | 144 & 161 |  |  | 2008 |  |
| 05.1.1 |  |  |  | Cocoa mixes (powders) and cocoa mass/cake |  |  |  |  | 100 mg/kg |  |  |  | 97 & 161 |  |  | 2008 |  |
| 05.1.2 |  |  |  | Cocoa mixes (syrups) |  |  |  |  | 80 mg/kg |  |  |  | 161 |  |  | 2007 |  |
| 05.1.3 |  |  |  | Cocoa-based spreads, including fillings |  |  |  |  | 200 mg/kg |  |  |  | 161 |  |  | 2007 |  |
| 05.1.4 |  |  |  | Cocoa and chocolate products |  |  |  |  | 500 mg/kg |  |  |  | 161 |  |  | 2007 |  |
| 05.1.5 |  |  |  | Imitation chocolate, chocolate substitute products |  |  |  |  | 500 mg/kg |  |  |  | 161 |  |  | 2007 |  |

|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| FoodCatNo |  |  |  | FoodCategory |  |  |  | MaxLevel |  |  |  | Notes |  |  | Year Adopted |  |
| 05.2 |  |  |  | Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4 |  |  |  | 500 mg/kg |  |  |  | 161 & 163 |  |  | 2007 |  |
| 05.3 |  |  |  | Chewing gum |  |  |  | 2500 mg/kg |  |  |  | 161 |  |  | 2007 |  |
| 05.4 |  |  |  | Decorations (e.g., for fine bakery wares), toppings (non- fruit) and sweet sauces |  |  |  | 500 mg/kg |  |  |  | 161 |  |  | 2007 |  |
| 06.3 |  |  |  | Breakfast cereals, including rolled oats |  |  |  | 100 mg/kg |  |  |  | 161 |  |  | 2008 |  |
| 06.5 |  |  |  | Cereal and starch based desserts (e.g., rice pudding, tapioca pudding) |  |  |  | 100 mg/kg |  |  |  | 161 |  |  | 2007 |  |
| 07.2 |  |  |  | Fine bakery wares (sweet, salty, savoury) and mixes |  |  |  | 170 mg/kg |  |  |  | 165 |  |  | 2007 |  |
| 08.2.2 |  |  |  | Heat-treated processed meat, poultry, and game products in whole pieces or cuts |  |  |  | 500 mg/kg |  |  |  | 161 |  |  | 2008 |  |
| 08.3.2 |  |  |  | Heat-treated processed comminuted meat, poultry, and game products |  |  |  | 500 mg/kg |  |  |  | 161 |  |  | 2008 |  |
| 09.2.4.1 |  |  |  | Cooked fish and fish products |  |  |  | 500 mg/kg |  |  |  | 161 |  |  | 2008 |  |
| 09.3.1 |  |  |  | Fish and fish products, including mollusks, crustaceans, and echinoderms, marinated and/or in jelly |  |  |  | 160 mg/kg |  |  |  | 144 |  |  | 2007 |  |
| 09.3.2 |  |  |  | Fish and fish products, including mollusks, crustaceans, and echinoderms, pickled and/or in brine |  |  |  | 160 mg/kg |  |  |  | 144 |  |  | 2007 |  |
| 09.3.4 |  |  |  | Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms (e.g., fish paste), excluding products of food categories 09.3.1 - 09.3.3 |  |  |  | 160 mg/kg |  |  |  | 144 |  |  | 2007 |  |
| 09.4 |  |  |  | Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms |  |  |  | 200 mg/kg |  |  |  | 144 |  |  | 2007 |  |
| 10.4 |  |  |  | Egg-based desserts (e.g., custard) |  |  |  | 100 mg/kg |  |  |  | 144 |  |  | 2007 |  |
| 11.4 |  |  |  | Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings) |  |  |  | 300 mg/kg |  |  |  | 159 |  |  | 2008 |  |
| 11.6 |  |  |  | Table-top sweeteners, including those containing high- intensity sweeteners |  |  |  | GMP |  |  |  |  |  |  | 2007 |  |
| 12.2.2 |  |  |  | Seasonings and condiments |  |  |  | 1500 mg/kg |  |  |  | 161 |  |  | 2008 |  |
| 12.3 |  |  |  | Vinegars |  |  |  | 300 mg/kg |  |  |  |  |  |  | 2008 |  |
| 12.4 |  |  |  | Mustards |  |  |  | 320 mg/kg |  |  |  |  |  |  | 2007 |  |
| 12.5 |  |  |  | Soups and broths |  |  |  | 110 mg/kg |  |  |  | 161 |  |  | 2007 |  |
| 12.6 |  |  |  | Sauces and like products |  |  |  | 160 mg/kg |  |  |  |  |  |  | 2007 |  |
| 13.3 |  |  |  | Dietetic foods intended for special medical purposes (excluding products of food category 13.1) |  |  |  | 200 mg/kg |  |  |  |  |  |  | 2007 |  |
| 13.4 |  |  |  | Dietetic formulae for slimming purposes and weight reduction |  |  |  | 300 mg/kg |  |  |  |  |  |  | 2007 |  |
| 13.5 |  |  |  | Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6 |  |  |  | 200 mg/kg |  |  |  |  |  |  | 2007 |  |
| 13.6 |  |  |  | Food supplements |  |  |  | 1200 mg/kg |  |  |  |  |  |  | 2007 |  |
| 14.1.3.1 |  |  |  | Fruit nectar |  |  |  | 80 mg/kg |  |  |  |  |  |  | 2005 |  |
| 14.1.3.2 |  |  |  | Vegetable nectar |  |  |  | 80 mg/kg |  |  |  | 161 |  |  | 2008 |  |
| 14.1.3.3 |  |  |  | Concentrates for fruit nectar |  |  |  | 80 mg/kg |  |  |  | 127 |  |  | 2005 |  |
| 14.1.4.1 |  |  |  | Carbonated water-based flavoured drinks |  |  |  | 300 mg/kg |  |  |  | 161 |  |  | 2008 |  |

|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| FoodCatNo |  |  |  | FoodCategory |  |  |  |  | MaxLevel |  |  |  | Notes |  |  | Year Adopted |  |
| 14.1.4.2 |  |  |  | Non-carbonated water-based flavoured drinks, including punches and ades |  |  |  |  | 300 mg/kg |  |  |  | 161 |  |  | 2008 |  |
| 14.1.4.3 |  |  |  | Concentrates (liquid or solid) for water-based flavoured drinks |  |  |  |  | 300 mg/kg |  |  |  | 127 & 161 |  |  | 2008 |  |
| 14.1.5 |  |  |  | Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa |  |  |  |  | 200 mg/kg |  |  |  | 160 |  |  | 2007 |  |
| 14.2.7 |  |  |  | Aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers) |  |  |  |  | 80 mg/kg |  |  |  |  |  |  | 2007 |  |
| 15.0 |  |  |  | Ready-to-eat savouries |  |  |  |  | 100 mg/kg |  |  |  |  |  |  | 2007 |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |

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

Salts of myristic, palmitic and stearic acids with ammonia, calcium, potassium and sodium

INS:

470(i)

|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| Function: | anticaking agent, emulsifier, stabilizer |  | | | | | | | | | | | | | |
| FoodCatNo | FoodCategory |  |  |  |  | MaxLevel |  |  |  |  | Notes |  |  | Year Adopted |  |
| 12.1.1 | Salt |  |  |  |  | GMP |  |  |  |  | 71 |  |  | 2006 |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| **SHELLAC** |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Shellac | INS: 904 |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Function: | bulking agent, glazing agent, release agent |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| FoodCatNo | FoodCategory |  |  |  |  | MaxLevel |  |  |  |  | Notes |  |  | Year Adopted |  |
| 04.1.1.2 | Surface-treated fresh fruit |  |  |  |  | GMP |  |  |  |  |  |  |  | 2003 |  |
| 04.2.1.2 | Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds |  |  |  |  | GMP |  |  |  |  | 79 |  |  | 2003 |  |
| 05.1.4 | Cocoa and chocolate products |  |  |  |  | GMP |  |  |  |  | 3 |  |  | 2001 |  |
| 05.1.5 | Imitation chocolate, chocolate substitute products |  |  |  |  | GMP |  |  |  |  | 3 |  |  | 2001 |  |
| 05.2 | Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4 |  |  |  |  | GMP |  |  |  |  | 3 |  |  | 2001 |  |
| 05.3 | Chewing gum |  |  |  |  | GMP |  |  |  |  | 3 |  |  | 2003 |  |
| 05.4 | Decorations (e.g., for fine bakery wares), toppings (non- fruit) and sweet sauces |  |  |  |  | GMP |  |  |  |  |  |  |  | 2003 |  |
| 07.2 | Fine bakery wares (sweet, salty, savoury) and mixes |  |  |  |  | GMP |  |  |  |  | 3 |  |  | 2001 |  |
| 13.6 | Food supplements |  |  |  |  | GMP |  |  |  |  | 3 |  |  | 2001 |  |
| 14.1.5 | Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa |  |  |  |  | GMP |  |  |  |  | 108 |  |  | 2001 |  |
| 15.0 | Ready-to-eat savouries |  |  |  |  | GMP |  |  |  |  | 3 |  |  | 2001 |  |

SILICON DIOXIDE, AMORPHOUS

## SILICON DIOXIDE, AMORPHOUS

Silicon dioxide, amorphous

INS:

551

Function: anticaking agent, filter aid

FoodCatNo FoodCategory MaxLevel Notes Year Adopted

01.8.2 Dried whey and whey products, excluding whey cheeses 10000 mg/kg 2006

11.1.2 Powdered sugar, powdered dextrose 15000 mg/kg 56 2006

12.1.1 Salt GMP 2006

## SODIUM ALUMINOSILICATE

|  |  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| Sodium aluminosilicate INS: 554 |  | | | | | | | | | | |
| Function: anticaking agent |  |  |  |  |  |  |  |  |  |  |  |
| FoodCatNo FoodCategory |  |  | MaxLevel |  |  |  | Notes |  |  | Year Adopted |  |
| 01.8.2 Dried whey and whey products, excluding whey cheeses |  |  | 10000 mg/kg |  |  |  |  |  |  | 2006 |  |
| 11.1.2 Powdered sugar, powdered dextrose |  |  | 15000 mg/kg |  |  |  | 56 |  |  | 2006 |  |
| 12.1.1 Salt |  |  | GMP |  |  |  |  |  |  | 2006 |  |
|  |  |  |  |  |  |  |  |  |  |  |  |
| **SODIUM ASCORBATE**  Sodium ascorbate INS: 301 |  |  |  |  |  |  |  |  |  |  |  |
| Function: antioxidant, colour retention agent |  |  |  |  |  |  |  |  |  |  |  |
| FoodCatNo FoodCategory |  |  | MaxLevel |  |  |  | Notes |  |  | Year Adopted |  |
| 14.1.2.1 Fruit juice |  |  | GMP |  |  |  |  |  |  | 2005 |  |
| 14.1.2.3 Concentrates for fruit juice |  |  | GMP |  |  |  | 127 |  |  | 2005 |  |
| 14.1.3.1 Fruit nectar |  |  | GMP |  |  |  |  |  |  | 2005 |  |
| 14.1.3.3 Concentrates for fruit nectar |  |  | GMP |  |  |  | 127 |  |  | 2005 |  |
|  |  |  |  |  |  |  |  |  |  |  |  |
| **SODIUM CARBONATE**  Sodium carbonate INS: 500(i) |  |  |  |  |  |  |  |  |  |  |  |
| Function: anticaking agent, acidity regulator, raising agent, stabilizer |  |  |  |  |  |  |  |  |  |  |  |
| FoodCatNo FoodCategory |  |  | MaxLevel |  |  |  | Notes |  |  | Year Adopted |  |
| 01.8.2 Dried whey and whey products, excluding whey cheeses |  |  | GMP |  |  |  |  |  |  | 2006 |  |
| 02.2.1 Butter |  |  | GMP |  |  |  |  |  |  | 2008 |  |
|  |  |  |  |  |  |  |  |  |  |  |  |

**SODIUM DIHYDROGEN CITRATE**

Sodium dihydrogen citrate

INS:

331(i)

Function: antioxidant, acidity regulator, emulsifier, sequestrant, stabilizer

FoodCatNo FoodCategory MaxLevel Notes Year Adopted

01.8.2 Dried whey and whey products, excluding whey cheeses GMP 2006

02.1.1 Butter oil, anhydrous milkfat, ghee GMP

171

2006

## SODIUM HYDROGEN CARBONATE

Sodium hydrogen carbonate

INS:

500(ii)

Function: anticaking agent, acidity regulator, raising agent, stabilizer

FoodCatNo FoodCategory MaxLevel Notes Year Adopted

01.8.2 Dried whey and whey products, excluding whey cheeses GMP 2006

02.2.1 Butter GMP 2008

## SODIUM HYDROXIDE

Sodium hydroxide

INS:

524

Function: acidity regulator

FoodCatNo FoodCategory MaxLevel Notes Year Adopted

01.8.2 Dried whey and whey products, excluding whey cheeses GMP 2006

02.2.1 Butter GMP 2008

## SODIUM PROPIONATE

Sodium propionate

INS:

281

Function: preservative

FoodCatNo FoodCategory MaxLevel Notes Year Adopted

01.6.6 Whey protein cheese 3000 mg/kg 70 2006

## SODIUM SESQUICARBONATE

|  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| Sodium sesquicarbonate INS: 500(iii) |  | | | | | | | | | |
| Function: acidity regulator, anticaking agent, raising agent |  |  |  |  |  |  |  |  |  |  |
| FoodCatNo FoodCategory |  | MaxLevel |  |  |  |  | Notes |  | Year Adopted |  |
| 01.8.2 Dried whey and whey products, excluding whey cheeses |  | GMP |  |  |  |  |  |  | 2006 |  |
|  |  |  |  |  |  |  |  |  |  |  |
| **SORBATES**  Sorbic acid INS: 200 Sodium sorbate |  |  |  |  |  |  |  |  | INS: 201 |  |
| Potassium sorbate INS: 202 Calcium sorbate |  |  |  |  |  |  |  |  | INS: 203 |  |

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| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| Function: |  |  | antioxidant, preservative, stabilizer |  | | | | | | | | | | | |
| FoodCatNo |  |  | FoodCategory |  |  |  |  | MaxLevel |  |  |  | Notes |  | Year Adopted |  |
| 01.3.2 |  |  | Beverage whiteners |  |  |  |  | 200 mg/kg |  |  |  | 42 |  | 2009 |  |
| 01.6.3 |  |  | Whey cheese |  |  |  |  | 1000 mg/kg |  |  |  | 42 |  | 2006 |  |
| 01.6.6 |  |  | Whey protein cheese |  |  |  |  | 3000 mg/kg |  |  |  | 42 |  | 2006 |  |
| 02.2.2 |  |  | Fat spreads, dairy fat spreads and blended spreads |  |  |  |  | 2000 mg/kg |  |  |  | 42 |  | 2009 |  |
| 02.3 |  |  | Fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions |  |  |  |  | 1000 mg/kg |  |  |  | 42 |  | 2009 |  |
| 04.1.2.3 |  |  | Fruit in vinegar, oil, or brine |  |  |  |  | 1000 mg/kg |  |  |  | 42 |  | 2009 |  |
| 04.1.2.6 |  |  | Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5 |  |  |  |  | 1000 mg/kg |  |  |  | 42 |  | 2009 |  |
| 04.1.2.10 |  |  | Fermented fruit products |  |  |  |  | 1000 mg/kg |  |  |  | 42 |  | 2009 |  |
| 04.1.2.11 |  |  | Fruit fillings for pastries |  |  |  |  | 1000 mg/kg |  |  |  | 42 |  | 2009 |  |
| 04.1.2.12 |  |  | Cooked fruit |  |  |  |  | 1200 mg/kg |  |  |  | 42 |  | 2009 |  |
| 05.1.5 |  |  | Imitation chocolate, chocolate substitute products |  |  |  |  | 1500 mg/kg |  |  |  | 42 |  | 2009 |  |
| 05.3 |  |  | Chewing gum |  |  |  |  | 1500 mg/kg |  |  |  | 42 |  | 2009 |  |
| 06.6 |  |  | Batters (e.g., for breading or batters for fish or poultry) |  |  |  |  | 2000 mg/kg |  |  |  | 42 |  | 2009 |  |
| 09.2.4.1 |  |  | Cooked fish and fish products |  |  |  |  | 2000 mg/kg |  |  |  | 42 |  | 2009 |  |
| 09.2.4.2 |  |  | Cooked mollusks, crustaceans, and echinoderms |  |  |  |  | 2000 mg/kg |  |  |  | 42 & 82 |  | 2009 |  |
| 10.2.1 |  |  | Liquid egg products |  |  |  |  | 5000 mg/kg |  |  |  | 42 |  | 2009 |  |
| 10.2.2 |  |  | Frozen egg products |  |  |  |  | 1000 mg/kg |  |  |  | 42 |  | 2009 |  |
| 10.2.3 |  |  | Dried and/or heat coagulated egg products |  |  |  |  | 1000 mg/kg |  |  |  | 42 |  | 2009 |  |
| 10.4 |  |  | Egg-based desserts (e.g., custard) |  |  |  |  | 1000 mg/kg |  |  |  | 42 |  | 2009 |  |
| 11.4 |  |  | Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings) |  |  |  |  | 1000 mg/kg |  |  |  | 42 |  | 2009 |  |
| 12.2 |  |  | Herbs, spices, seasonings and condiments (e.g., seasoning for instant noodles) |  |  |  |  | 1000 mg/kg |  |  |  | 42 |  | 2009 |  |
| 12.7 |  |  | Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.3 |  |  |  |  | 1500 mg/kg |  |  |  | 42 |  | 2009 |  |
| 13.3 |  |  | Dietetic foods intended for special medical purposes (excluding products of food category 13.1) |  |  |  |  | 1500 mg/kg |  |  |  | 42 |  | 2009 |  |
| 13.4 |  |  | Dietetic formulae for slimming purposes and weight reduction |  |  |  |  | 1500 mg/kg |  |  |  | 42 |  | 2009 |  |
| 14.1.2.1 |  |  | Fruit juice |  |  |  |  | 1000 mg/kg |  |  |  | 42, 91 & 122 |  | 2005 |  |
| 14.1.2.3 |  |  | Concentrates for fruit juice |  |  |  |  | 1000 mg/kg |  |  |  | 42, 91, 122  & 127 |  | 2005 |  |
| 14.1.3.1 |  |  | Fruit nectar |  |  |  |  | 1000 mg/kg |  |  |  | 42, 91 & 122 |  | 2005 |  |
| 14.1.3.3 |  |  | Concentrates for fruit nectar |  |  |  |  | 1000 mg/kg |  |  |  | 42, 91, 122  & 127 |  | 2005 |  |
| 15.1 |  |  | Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes) |  |  |  |  | 1000 mg/kg |  |  |  | 42 |  | 2009 |  |
| 15.2 |  |  | Processed nuts, including coated nuts and nut mixtures (with e.g., dried fruit) |  |  |  |  | 1000 mg/kg |  |  |  | 42 |  | 2009 |  |

**STANNOUS CHLORIDE**

Stannous chloride

INS:

512

|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| Function: |  |  | antioxidant, colour retention agent, preservative, sequestrant |  | | | | | | | | | | | |
| FoodCatNo |  |  | FoodCategory |  |  |  | MaxLevel |  |  |  | Notes |  |  | Year Adopted |  |
| 04.1.2.4 |  |  | Canned or bottled (pasteurized) fruit |  |  |  | 20 mg/kg |  |  |  | 43 |  |  | 2001 |  |
| 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 |  |  |  | 25 mg/kg |  |  |  | 43 |  |  | 2001 |  |
| 14.1.4 |  |  | Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks |  |  |  | 20 mg/kg |  |  |  | 43 |  |  | 2001 |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |

## STEAROYL LACTYLATES

Sodium stearoyl lactylate

INS:

481(i)

Calcium stearoyl lactylate

INS:

482(i)

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| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| Function: | emulsifier, stabilizer, thickener |  | | | | | | | | | | | |
| FoodCatNo | FoodCategory |  |  |  | MaxLevel |  |  |  | Notes |  |  | Year Adopted |  |
| 02.2.2 | Fat spreads, dairy fat spreads and blended spreads |  |  |  | 10000 mg/kg |  |  |  |  |  |  | 2009 |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| **STEARYL** | **CITRATE** |  |  |  |  |  |  |  |  |  |  |  |  |
| Stearyl citrate | INS: 484 |  |  |  |  |  |  |  |  |  |  |  |  |
| Function: | antifoaming agent, emulsifier, sequestrant |  |  |  |  |  |  |  |  |  |  |  |  |
| FoodCatNo | FoodCategory |  |  |  | MaxLevel |  |  |  | Notes |  |  | Year Adopted |  |
| 02.1.2 | Vegetable oils and fats |  |  |  | GMP |  |  |  |  |  |  | 2006 |  |
| 02.1.3 | Lard, tallow, fish oil, and other animal fats |  |  |  | GMP |  |  |  |  |  |  | 2006 |  |
| 05.3 | Chewing gum |  |  |  | 15000 mg/kg |  |  |  |  |  |  | 1999 |  |
| 14.1.4 | Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks |  |  |  | 500 mg/kg |  |  |  |  |  |  | 1999 |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |

## SUCRALOSE (TRICHLOROGALACTOSUCROSE)

Sucralose (Trichlorogalactosucrose)

INS:

955

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| Function: |  |  | sweetener |  | | | | | | | | | | | | |
| FoodCatNo |  |  | FoodCategory |  |  |  |  | MaxLevel |  |  |  | Notes |  |  | Year Adopted |  |
| 01.1.2 |  |  | Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey- based drinks) |  |  |  |  | 300 mg/kg |  |  |  | 161 |  |  | 2007 |  |
| 01.3.2 |  |  | Beverage whiteners |  |  |  |  | 580 mg/kg |  |  |  | 161 |  |  | 2008 |  |
| 01.4.4 |  |  | Cream analogues |  |  |  |  | 580 mg/kg |  |  |  | 161 |  |  | 2008 |  |
| 01.6.5 |  |  | Cheese analogues |  |  |  |  | 500 mg/kg |  |  |  | 161 |  |  | 2008 |  |
| 01.7 |  |  | Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt) |  |  |  |  | 400 mg/kg |  |  |  | 161 |  |  | 2007 |  |

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| FoodCatNo |  |  |  | FoodCategory |  |  |  |  | MaxLevel |  |  |  | Notes |  |  | Year Adopted |  |
| 02.4 |  |  |  | Fat-based desserts excluding dairy-based dessert products of food category 01.7 |  |  |  |  | 400 mg/kg |  |  |  | 161 |  |  | 2007 |  |
| 03.0 |  |  |  | Edible ices, including sherbet and sorbet |  |  |  |  | 320 mg/kg |  |  |  | 161 |  |  | 2007 |  |
| 04.1.2.1 |  |  |  | Frozen fruit |  |  |  |  | 400 mg/kg |  |  |  | 161 |  |  | 2008 |  |
| 04.1.2.2 |  |  |  | Dried fruit |  |  |  |  | 1500 mg/kg |  |  |  | 161 |  |  | 2008 |  |
| 04.1.2.3 |  |  |  | Fruit in vinegar, oil, or brine |  |  |  |  | 180 mg/kg |  |  |  | 144 |  |  | 2007 |  |
| 04.1.2.4 |  |  |  | Canned or bottled (pasteurized) fruit |  |  |  |  | 400 mg/kg |  |  |  | 161 |  |  | 2007 |  |
| 04.1.2.5 |  |  |  | Jams, jellies, marmelades |  |  |  |  | 400 mg/kg |  |  |  | 161 |  |  | 2007 |  |
| 04.1.2.6 |  |  |  | Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5 |  |  |  |  | 400 mg/kg |  |  |  | 161 |  |  | 2007 |  |
| 04.1.2.7 |  |  |  | Candied fruit |  |  |  |  | 800 mg/kg |  |  |  | 161 |  |  | 2007 |  |
| 04.1.2.8 |  |  |  | Fruit preparations, including pulp, purees, fruit toppings and coconut milk |  |  |  |  | 400 mg/kg |  |  |  | 161 |  |  | 2007 |  |
| 04.1.2.9 |  |  |  | Fruit-based desserts, including fruit-flavoured water-based desserts |  |  |  |  | 400 mg/kg |  |  |  | 161 |  |  | 2007 |  |
| 04.1.2.10 |  |  |  | Fermented fruit products |  |  |  |  | 150 mg/kg |  |  |  | 161 |  |  | 2007 |  |
| 04.1.2.11 |  |  |  | Fruit fillings for pastries |  |  |  |  | 400 mg/kg |  |  |  | 161 |  |  | 2007 |  |
| 04.1.2.12 |  |  |  | Cooked fruit |  |  |  |  | 150 mg/kg |  |  |  | 161 |  |  | 2008 |  |
| 04.2.2.1 |  |  |  | Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds |  |  |  |  | 150 mg/kg |  |  |  | 161 |  |  | 2008 |  |
| 04.2.2.2 |  |  |  | Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds |  |  |  |  | 580 mg/kg |  |  |  | 161 |  |  | 2008 |  |
| 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 |  |  |  |  | 400 mg/kg |  |  |  |  |  |  | 2007 |  |
| 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 |  |  |  |  | 580 mg/kg |  |  |  | 161 |  |  | 2008 |  |
| 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) |  |  |  |  | 400 mg/kg |  |  |  | 161 & 169 |  |  | 2007 |  |
| 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 |  |  |  |  | 400 mg/kg |  |  |  | 161 |  |  | 2007 |  |
| 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 |  |  |  |  | 580 mg/kg |  |  |  | 161 |  |  | 2008 |  |
| 04.2.2.8 |  |  |  | Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds |  |  |  |  | 150 mg/kg |  |  |  | 144 & 161 |  |  | 2008 |  |
| 05.1.1 |  |  |  | Cocoa mixes (powders) and cocoa mass/cake |  |  |  |  | 580 mg/kg |  |  |  | 97 |  |  | 2007 |  |
| 05.1.2 |  |  |  | Cocoa mixes (syrups) |  |  |  |  | 400 mg/kg |  |  |  | 97 & 161 |  |  | 2007 |  |

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| FoodCatNo |  |  |  | FoodCategory |  |  |  | MaxLevel |  |  |  | Notes |  |  | Year Adopted |  |
| 05.1.3 |  |  |  | Cocoa-based spreads, including fillings |  |  |  | 400 mg/kg |  |  |  | 161 & 169 |  |  | 2007 |  |
| 05.1.4 |  |  |  | Cocoa and chocolate products |  |  |  | 800 mg/kg |  |  |  | 161 |  |  | 2007 |  |
| 05.1.5 |  |  |  | Imitation chocolate, chocolate substitute products |  |  |  | 800 mg/kg |  |  |  | 161 |  |  | 2007 |  |
| 05.2 |  |  |  | Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4 |  |  |  | 1800 mg/kg |  |  |  | 161 & 164 |  |  | 2008 |  |
| 05.3 |  |  |  | Chewing gum |  |  |  | 5000 mg/kg |  |  |  | 161 |  |  | 2007 |  |
| 05.4 |  |  |  | Decorations (e.g., for fine bakery wares), toppings (non- fruit) and sweet sauces |  |  |  | 1000 mg/kg |  |  |  | 161 |  |  | 2008 |  |
| 06.3 |  |  |  | Breakfast cereals, including rolled oats |  |  |  | 1000 mg/kg |  |  |  | 161 |  |  | 2008 |  |
| 06.5 |  |  |  | Cereal and starch based desserts (e.g., rice pudding, tapioca pudding) |  |  |  | 400 mg/kg |  |  |  | 161 |  |  | 2007 |  |
| 06.7 |  |  |  | Pre-cooked or processed rice products, including rice cakes (Oriental type only) |  |  |  | 200 mg/kg |  |  |  | 72 |  |  | 2007 |  |
| 07.1 |  |  |  | Bread and ordinary bakery wares |  |  |  | 650 mg/kg |  |  |  | 161 |  |  | 2008 |  |
| 07.2 |  |  |  | Fine bakery wares (sweet, salty, savoury) and mixes |  |  |  | 700 mg/kg |  |  |  | 161 & 165 |  |  | 2008 |  |
| 09.3 |  |  |  | Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms |  |  |  | 120 mg/kg |  |  |  | 144 |  |  | 2007 |  |
| 09.4 |  |  |  | Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms |  |  |  | 120 mg/kg |  |  |  | 144 |  |  | 2007 |  |
| 10.4 |  |  |  | Egg-based desserts (e.g., custard) |  |  |  | 400 mg/kg |  |  |  | 161 |  |  | 2007 |  |
| 11.4 |  |  |  | Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings) |  |  |  | 1500 mg/kg |  |  |  | 159 & 161 |  |  | 2008 |  |
| 11.6 |  |  |  | Table-top sweeteners, including those containing high- intensity sweeteners |  |  |  | GMP |  |  |  |  |  |  | 2007 |  |
| 12.2.1 |  |  |  | Herbs and spices |  |  |  | 400 mg/kg |  |  |  | 161 |  |  | 2008 |  |
| 12.2.2 |  |  |  | Seasonings and condiments |  |  |  | 700 mg/kg |  |  |  | 161 |  |  | 2008 |  |
| 12.3 |  |  |  | Vinegars |  |  |  | 400 mg/kg |  |  |  | 161 |  |  | 2008 |  |
| 12.4 |  |  |  | Mustards |  |  |  | 140 mg/kg |  |  |  |  |  |  | 2007 |  |
| 12.5 |  |  |  | Soups and broths |  |  |  | 600 mg/kg |  |  |  | 161 |  |  | 2008 |  |
| 12.6 |  |  |  | Sauces and like products |  |  |  | 450 mg/kg |  |  |  | 127 |  |  | 2007 |  |
| 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 |  |  |  | 1250 mg/kg |  |  |  | 161 & 169 |  |  | 2007 |  |
| 13.3 |  |  |  | Dietetic foods intended for special medical purposes (excluding products of food category 13.1) |  |  |  | 400 mg/kg |  |  |  |  |  |  | 2007 |  |
| 13.4 |  |  |  | Dietetic formulae for slimming purposes and weight reduction |  |  |  | 320 mg/kg |  |  |  |  |  |  | 2007 |  |
| 13.5 |  |  |  | Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6 |  |  |  | 400 mg/kg |  |  |  |  |  |  | 2007 |  |
| 13.6 |  |  |  | Food supplements |  |  |  | 2400 mg/kg |  |  |  |  |  |  | 2007 |  |
| 14.1.3.1 |  |  |  | Fruit nectar |  |  |  | 300 mg/kg |  |  |  |  |  |  | 2005 |  |
| 14.1.3.2 |  |  |  | Vegetable nectar |  |  |  | 300 mg/kg |  |  |  | 161 |  |  | 2007 |  |
| 14.1.3.3 |  |  |  | Concentrates for fruit nectar |  |  |  | 300 mg/kg |  |  |  | 127 |  |  | 2005 |  |

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| FoodCatNo |  |  |  | FoodCategory |  |  |  |  | MaxLevel |  |  |  | Notes |  |  | Year Adopted |  |
| 14.1.3.4 |  |  |  | Concentrates for vegetable nectar |  |  |  |  | 300 mg/kg |  |  |  | 127 & 161 |  |  | 2007 |  |
| 14.1.4 |  |  |  | Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks |  |  |  |  | 300 mg/kg |  |  |  | 127 & 161 |  |  | 2007 |  |
| 14.1.5 |  |  |  | Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa |  |  |  |  | 300 mg/kg |  |  |  | 160 & 161 |  |  | 2007 |  |
| 14.2.7 |  |  |  | Aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers) |  |  |  |  | 700 mg/kg |  |  |  | 161 |  |  | 2008 |  |
| 15.0 |  |  |  | Ready-to-eat savouries |  |  |  |  | 1000 mg/kg |  |  |  | 161 |  |  | 2008 |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |

## SUCROGLYCERIDES

Sucroglycerides

INS:

474

|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| Function: |  |  | emulsifier, stabilizer, thickener |  | | | | | | | | | | |
| FoodCatNo |  |  | FoodCategory |  |  | MaxLevel |  |  |  | Notes |  |  | Year Adopted |  |
| 01.1.2 |  |  | Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey- based drinks) |  |  | 5000 mg/kg |  |  |  |  |  |  | 2009 |  |
| 01.5.1 |  |  | Milk powder and cream powder (plain) |  |  | 10000 mg/kg |  |  |  |  |  |  | 2009 |  |
| 01.7 |  |  | Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt) |  |  | 5000 mg/kg |  |  |  |  |  |  | 2009 |  |
| 02.3 |  |  | Fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions |  |  | 10000 mg/kg |  |  |  | 102 |  |  | 2009 |  |
| 02.4 |  |  | Fat-based desserts excluding dairy-based dessert products of food category 01.7 |  |  | 5000 mg/kg |  |  |  |  |  |  | 2009 |  |
| 03.0 |  |  | Edible ices, including sherbet and sorbet |  |  | 5000 mg/kg |  |  |  |  |  |  | 2009 |  |
| 04.1.1.2 |  |  | Surface-treated fresh fruit |  |  | GMP |  |  |  |  |  |  | 2009 |  |
| 04.1.2.9 |  |  | Fruit-based desserts, including fruit-flavoured water-based desserts |  |  | 5000 mg/kg |  |  |  |  |  |  | 2009 |  |
| 04.2.2.6 |  |  | Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5 |  |  | 5000 mg/kg |  |  |  |  |  |  | 2009 |  |
| 05.2 |  |  | Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4 |  |  | 5000 mg/kg |  |  |  |  |  |  | 2009 |  |
| 05.3 |  |  | Chewing gum |  |  | 10000 mg/kg |  |  |  |  |  |  | 2009 |  |
| 06.5 |  |  | Cereal and starch based desserts (e.g., rice pudding, tapioca pudding) |  |  | 5000 mg/kg |  |  |  |  |  |  | 2009 |  |
| 07.2 |  |  | Fine bakery wares (sweet, salty, savoury) and mixes |  |  | 10000 mg/kg |  |  |  |  |  |  | 2009 |  |
| 08.2.2 |  |  | Heat-treated processed meat, poultry, and game products in whole pieces or cuts |  |  | 5000 mg/kg |  |  |  | 15 |  |  | 2009 |  |
| 08.3.2 |  |  | Heat-treated processed comminuted meat, poultry, and game products |  |  | 5000 mg/kg |  |  |  | 15 |  |  | 2009 |  |
| 10.4 |  |  | Egg-based desserts (e.g., custard) |  |  | 5000 mg/kg |  |  |  |  |  |  | 2009 |  |
| 12.5 |  |  | Soups and broths |  |  | 2000 mg/kg |  |  |  |  |  |  | 2009 |  |
| 12.6 |  |  | Sauces and like products |  |  | 10000 mg/kg |  |  |  |  |  |  | 2009 |  |

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| FoodCatNo |  |  |  | FoodCategory |  |  |  | MaxLevel |  |  |  | Notes |  |  | Year Adopted |  |
| 13.3 |  |  |  | Dietetic foods intended for special medical purposes (excluding products of food category 13.1) |  |  |  | 5000 mg/kg |  |  |  |  |  |  | 2009 |  |
| 13.4 |  |  |  | Dietetic formulae for slimming purposes and weight reduction |  |  |  | 5000 mg/kg |  |  |  |  |  |  | 2009 |  |
| 14.1.5 |  |  |  | Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa |  |  |  | 1000 mg/kg |  |  |  | 176 |  |  | 2009 |  |
| 14.2.6 |  |  |  | Distilled spirituous beverages containing more than 15% alcohol |  |  |  | 5000 mg/kg |  |  |  |  |  |  | 2009 |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |

## SUCROSE ACETATE ISOBUTYRATE

Sucrose acetate isobutyrate

INS:

444

Function: acidity regulator, adjuvant, emulsifier, stabilizer

FoodCatNo FoodCategory MaxLevel Notes Year Adopted

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

500 mg/kg 1999

|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
|  |  |  |  |  |  |
| **SULFITES**  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 |
| Calcium hydrogen sulfite | INS: | 227 | Potassium bisulfite | INS: | 228 |
| Sodium thiosulfate | INS: | 539 |  |  |  |
| Function: antioxidant, bleaching agent (not for flour), preservative, flour treatment agent | | | | | |

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| FoodCatNo |  |  |  | FoodCategory |  |  |  | MaxLevel |  |  | Notes |  |  | Year Adopted |  |
| 04.1.1.2 |  |  |  | Surface-treated fresh fruit |  |  |  | 50 mg/kg |  |  | 44 |  |  | 2006 |  |
| 04.1.2.1 |  |  |  | Frozen fruit |  |  |  | 500 mg/kg |  |  | 44 & 155 |  |  | 2007 |  |
| 04.1.2.2 |  |  |  | Dried fruit |  |  |  | 1000 mg/kg |  |  | 44 & 135 |  |  | 2006 |  |
| 04.1.2.3 |  |  |  | Fruit in vinegar, oil, or brine |  |  |  | 100 mg/kg |  |  | 44 |  |  | 2006 |  |
| 04.1.2.5 |  |  |  | Jams, jellies, marmelades |  |  |  | 100 mg/kg |  |  | 44 |  |  | 2008 |  |
| 04.1.2.6 |  |  |  | Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5 |  |  |  | 500 mg/kg |  |  | 44 |  |  | 2006 |  |
| 04.1.2.7 |  |  |  | Candied fruit |  |  |  | 100 mg/kg |  |  | 44 |  |  | 2006 |  |
| 04.1.2.8 |  |  |  | Fruit preparations, including pulp, purees, fruit toppings and coconut milk |  |  |  | 500 mg/kg |  |  | 44 |  |  | 2006 |  |
| 04.1.2.9 |  |  |  | Fruit-based desserts, including fruit-flavoured water-based desserts |  |  |  | 100 mg/kg |  |  | 44 |  |  | 2008 |  |
| 04.1.2.10 |  |  |  | Fermented fruit products |  |  |  | 100 mg/kg |  |  | 44 |  |  | 2008 |  |
| 04.1.2.11 |  |  |  | Fruit fillings for pastries |  |  |  | 100 mg/kg |  |  | 44 |  |  | 2006 |  |

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| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| FoodCatNo |  |  |  | FoodCategory |  |  |  | MaxLevel |  |  |  | Notes |  | Year Adopted |  |
| 04.2.1.3 |  |  |  | Peeled, cut or shredded fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds |  |  |  | 50 mg/kg |  |  |  | 44, 76 & 136 |  | 2006 |  |
| 04.2.2.1 |  |  |  | Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds |  |  |  | 50 mg/kg |  |  |  | 44, 76, 136  & 137 |  | 2006 |  |
| 04.2.2.2 |  |  |  | Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds |  |  |  | 500 mg/kg |  |  |  | 44 & 105 |  | 2006 |  |
| 04.2.2.3 |  |  |  | Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce |  |  |  | 100 mg/kg |  |  |  | 44 |  | 2006 |  |
| 04.2.2.4 |  |  |  | Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds |  |  |  | 50 mg/kg |  |  |  | 44 |  | 2006 |  |
| 04.2.2.5 |  |  |  | Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter) |  |  |  | 500 mg/kg |  |  |  | 44 & 138 |  | 2006 |  |
| 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 |  |  |  | 500 mg/kg |  |  |  | 44 |  | 2006 |  |
| 04.2.2.7 |  |  |  | Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and  12.9.2.3 |  |  |  | 500 mg/kg |  |  |  | 44 |  | 2006 |  |
| 06.2.1 |  |  |  | Flours |  |  |  | 200 mg/kg |  |  |  | 44 |  | 2006 |  |
| 06.2.2 |  |  |  | Starches |  |  |  | 50 mg/kg |  |  |  | 44 |  | 2006 |  |
| 06.4.3 |  |  |  | Pre-cooked pastas and noodles and like products |  |  |  | 20 mg/kg |  |  |  | 44 |  | 2006 |  |
| 07.2 |  |  |  | Fine bakery wares (sweet, salty, savoury) and mixes |  |  |  | 50 mg/kg |  |  |  | 44 |  | 2006 |  |
| 09.1.2 |  |  |  | Fresh mollusks, crustaceans, and echinoderms |  |  |  | 100 mg/kg |  |  |  | 44 |  | 2006 |  |
| 09.2.1 |  |  |  | Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms |  |  |  | 100 mg/kg |  |  |  | 44 & 139 |  | 2006 |  |
| 09.2.4.2 |  |  |  | Cooked mollusks, crustaceans, and echinoderms |  |  |  | 150 mg/kg |  |  |  | 44 |  | 2007 |  |
| 09.2.5 |  |  |  | Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms |  |  |  | 30 mg/kg |  |  |  | 44 |  | 2007 |  |
| 09.4 |  |  |  | Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms |  |  |  | 150 mg/kg |  |  |  | 44 & 140 |  | 2007 |  |
| 11.1.1 |  |  |  | White sugar, dextrose anhydrous, dextrose monohydrate, fructose |  |  |  | 15 mg/kg |  |  |  | 44 |  | 2005 |  |
| 11.1.2 |  |  |  | Powdered sugar, powdered dextrose |  |  |  | 15 mg/kg |  |  |  | 44 |  | 2005 |  |
| 11.1.3 |  |  |  | Soft white sugar, soft brown sugar, glucose syrup, dried glucose syrup, raw cane sugar |  |  |  | 20 mg/kg |  |  |  | 44 & 111 |  | 2006 |  |
| 11.1.5 |  |  |  | Plantation or mill white sugar |  |  |  | 70 mg/kg |  |  |  | 44 |  | 2005 |  |
| 11.2 |  |  |  | Brown sugar excluding products of food category 11.1.3 |  |  |  | 40 mg/kg |  |  |  | 44 |  | 2006 |  |
| 11.3 |  |  |  | Sugar solutions and syrups, also (partially) inverted, including treacle and molasses, excluding products of food category 11.1.3 |  |  |  | 70 mg/kg |  |  |  | 44 |  | 2007 |  |

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| FoodCatNo |  |  |  | FoodCategory |  |  |  |  | MaxLevel |  |  |  | Notes |  |  | Year Adopted |  |
| 11.4 |  |  |  | Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings) |  |  |  |  | 40 mg/kg |  |  |  | 44 |  |  | 2006 |  |
| 12.2.1 |  |  |  | Herbs and spices |  |  |  |  | 150 mg/kg |  |  |  | 44 |  |  | 2006 |  |
| 12.2.2 |  |  |  | Seasonings and condiments |  |  |  |  | 200 mg/kg |  |  |  | 44 |  |  | 2006 |  |
| 12.3 |  |  |  | Vinegars |  |  |  |  | 100 mg/kg |  |  |  | 44 |  |  | 2006 |  |
| 12.4 |  |  |  | Mustards |  |  |  |  | 250 mg/kg |  |  |  | 44 & 106 |  |  | 2007 |  |
| 12.6 |  |  |  | Sauces and like products |  |  |  |  | 300 mg/kg |  |  |  | 44 |  |  | 2007 |  |
| 14.1.2.1 |  |  |  | Fruit juice |  |  |  |  | 50 mg/kg |  |  |  | 44 & 122 |  |  | 2005 |  |
| 14.1.2.2 |  |  |  | Vegetable juice |  |  |  |  | 50 mg/kg |  |  |  | 44 & 122 |  |  | 2006 |  |
| 14.1.2.3 |  |  |  | Concentrates for fruit juice |  |  |  |  | 50 mg/kg |  |  |  | 44, 122 &  127 |  |  | 2005 |  |
| 14.1.2.4 |  |  |  | Concentrates for vegetable juice |  |  |  |  | 50 mg/kg |  |  |  | 44, 122 &  127 |  |  | 2006 |  |
| 14.1.3.1 |  |  |  | Fruit nectar |  |  |  |  | 50 mg/kg |  |  |  | 44 & 122 |  |  | 2005 |  |
| 14.1.3.2 |  |  |  | Vegetable nectar |  |  |  |  | 50 mg/kg |  |  |  | 44 & 122 |  |  | 2006 |  |
| 14.1.3.3 |  |  |  | Concentrates for fruit nectar |  |  |  |  | 50 mg/kg |  |  |  | 44, 122 &  127 |  |  | 2005 |  |
| 14.1.3.4 |  |  |  | Concentrates for vegetable nectar |  |  |  |  | 50 mg/kg |  |  |  | 44, 122 &  127 |  |  | 2006 |  |
| 14.1.4 |  |  |  | Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks |  |  |  |  | 70 mg/kg |  |  |  | 44, 127 &  143 |  |  | 2006 |  |
| 14.2.1 |  |  |  | Beer and malt beverages |  |  |  |  | 50 mg/kg |  |  |  | 44 |  |  | 2006 |  |
| 14.2.2 |  |  |  | Cider and perry |  |  |  |  | 200 mg/kg |  |  |  | 44 |  |  | 2006 |  |
| 14.2.3 |  |  |  | Grape wines |  |  |  |  | 350 mg/kg |  |  |  | 44 & 103 |  |  | 2006 |  |
| 14.2.4 |  |  |  | Wines (other than grape) |  |  |  |  | 200 mg/kg |  |  |  | 44 |  |  | 2006 |  |
| 14.2.5 |  |  |  | Mead |  |  |  |  | 200 mg/kg |  |  |  | 44 |  |  | 2006 |  |
| 14.2.6 |  |  |  | Distilled spirituous beverages containing more than 15% alcohol |  |  |  |  | 200 mg/kg |  |  |  | 44 |  |  | 2006 |  |
| 14.2.7 |  |  |  | Aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers) |  |  |  |  | 350 mg/kg |  |  |  | 44 & 170 |  |  | 2007 |  |
| 15.1 |  |  |  | Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes) |  |  |  |  | 50 mg/kg |  |  |  | 44 |  |  | 2006 |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |

## SUNSET YELLOW FCF

Sunset yellow FCF

INS:

110

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| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| Function: |  |  | colour |  | | | | | | | | | | | | |
| FoodCatNo |  |  | FoodCategory |  |  |  |  | MaxLevel |  |  |  | Notes |  |  | Year Adopted |  |
| 01.1.2 |  |  | Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey- based drinks) |  |  |  |  | 300 mg/kg |  |  |  | 52 |  |  | 2008 |  |
| 01.6.1 |  |  | Unripened cheese |  |  |  |  | 300 mg/kg |  |  |  | 3 |  |  | 2008 |  |

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| --- | --- | --- | --- | --- |
| 01.6.2.2 | Rind of ripened cheese | 300 mg/kg |  | 2008 |
| 01.6.4 | Processed cheese | 200 mg/kg | 3 | 2008 |
| 01.6.5 | Cheese analogues | 300 mg/kg | 3 | 2008 |
| 01.7 | Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt) | 300 mg/kg | 161 | 2009 |
| 02.1.3 | Lard, tallow, fish oil, and other animal fats | 300 mg/kg | 161 | 2008 |
| 02.4 | Fat-based desserts excluding dairy-based dessert products of food category 01.7 | 50 mg/kg |  | 2008 |
| 03.0 | Edible ices, including sherbet and sorbet | 50 mg/kg |  | 2008 |
| 04.1.2.5 | Jams, jellies, marmelades | 300 mg/kg | 161 | 2008 |
| 04.1.2.6 | Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5 | 300 mg/kg | 161 | 2008 |
| 04.1.2.7 | Candied fruit | 200 mg/kg | 161 | 2008 |
| 04.1.2.8 | Fruit preparations, including pulp, purees, fruit toppings and coconut milk | 300 mg/kg | 161 & 182 | 2008 |
| 04.1.2.9 | Fruit-based desserts, including fruit-flavoured water-based desserts | 50 mg/kg | 161 | 2008 |
| 04.1.2.11 | Fruit fillings for pastries | 300 mg/kg | 161 | 2008 |
| 04.2.1.2 | Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds | 300 mg/kg | 4 & 16 | 2008 |
| 04.2.2.6 | Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5 | 50 mg/kg | 92 | 2008 |
| 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 | 200 mg/kg | 92 | 2008 |
| 05.1.4 | Cocoa and chocolate products | 400 mg/kg | 183 | 2008 |
| 05.1.5 | Imitation chocolate, chocolate substitute products | 300 mg/kg | 161 | 2008 |
| 05.2 | Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4 | 300 mg/kg | 161 | 2008 |
| 05.3 | Chewing gum | 300 mg/kg |  | 2008 |
| 05.4 | Decorations (e.g., for fine bakery wares), toppings (non- fruit) and sweet sauces | 300 mg/kg |  | 2008 |
| 06.3 | Breakfast cereals, including rolled oats | 300 mg/kg | 161 | 2008 |
| 06.4.3 | Pre-cooked pastas and noodles and like products | 300 mg/kg | 153 | 2008 |
| 06.5 | Cereal and starch based desserts (e.g., rice pudding, tapioca pudding) | 50 mg/kg |  | 2008 |
| 07.2 | Fine bakery wares (sweet, salty, savoury) and mixes | 50 mg/kg |  | 2008 |
| 08.1 | Fresh meat, poultry, and game | 300 mg/kg | 4 & 16 | 2008 |
| 08.2 | Processed meat, poultry, and game products in whole pieces or cuts | 300 mg/kg | 16 | 2008 |

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| 08.3.1.1 | Cured (including salted) non-heat treated processed comminuted meat, poultry, and game products | 300 mg/kg | 16 | 2008 |
| 08.3.1.2 | Cured (including salted) and dried non-heat treated processed comminuted meat, poultry, and game products | 135 mg/kg |  | 2008 |
| 08.3.1.3 | Fermented non-heat treated processed comminuted meat, poultry, and game products | 300 mg/kg | 16 | 2008 |
| 08.3.2 | Heat-treated processed comminuted meat, poultry, and game products | 300 mg/kg | 16 | 2008 |
| 08.3.3 | Frozen processed comminuted meat, poultry, and game products | 300 mg/kg | 16 | 2008 |
| 08.4 | Edible casings (e.g., sausage casings) | 300 mg/kg | 16 | 2008 |
| 09.1.1 | Fresh fish | 300 mg/kg | 4, 16 & 50 | 2008 |
| 09.1.2 | Fresh mollusks, crustaceans, and echinoderms | 300 mg/kg | 4 & 16 | 2008 |
| 09.2.1 | Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms | 300 mg/kg | 95 | 2008 |
| 09.2.2 | Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms | 300 mg/kg | 16 | 2008 |
| 09.2.3 | Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms | 300 mg/kg | 16 & 95 | 2008 |
| 09.2.4.1 | Cooked fish and fish products | 300 mg/kg | 95 | 2008 |
| 09.2.4.2 | Cooked mollusks, crustaceans, and echinoderms | 250 mg/kg |  | 2008 |
| 09.2.4.3 | Fried fish and fish products, including mollusks, crustaceans, and echinoderms | 300 mg/kg | 16 | 2008 |
| 09.2.5 | Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms | 100 mg/kg | 22 | 2008 |
| 09.3.1 | Fish and fish products, including mollusks, crustaceans, and echinoderms, marinated and/or in jelly | 300 mg/kg | 16 | 2008 |
| 09.3.2 | Fish and fish products, including mollusks, crustaceans, and echinoderms, pickled and/or in brine | 300 mg/kg | 16 | 2008 |
| 09.3.3 | Salmon substitutes, caviar, and other fish roe products | 300 mg/kg |  | 2008 |
| 09.3.4 | Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms (e.g., fish paste), excluding products of food categories 09.3.1 - 09.3.3 | 300 mg/kg |  | 2008 |
| 09.4 | Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms | 300 mg/kg | 95 | 2008 |
| 10.1 | Fresh eggs | GMP | 4 | 2008 |
| 10.4 | Egg-based desserts (e.g., custard) | 50 mg/kg |  | 2008 |
| 12.2.2 | Seasonings and condiments | 300 mg/kg |  | 2008 |
| 12.4 | Mustards | 300 mg/kg |  | 2008 |
| 12.5 | Soups and broths | 50 mg/kg |  | 2008 |
| 12.6 | Sauces and like products | 300 mg/kg |  | 2008 |
| 13.3 | Dietetic foods intended for special medical purposes (excluding products of food category 13.1) | 50 mg/kg |  | 2008 |
| 13.4 | Dietetic formulae for slimming purposes and weight reduction | 50 mg/kg |  | 2008 |

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| FoodCatNo FoodCategory MaxLevel |  |  | Notes | Year Adopted |  |
| 13.5 Dietetic foods (e.g., supplementary foods for dietary use) 300 mg/kg excluding products of food categories 13.1 - 13.4 and 13.6 |  |  |  | 2008 |  |
| 13.6 Food supplements 300 mg/kg |  |  |  | 2008 |  |
| 14.1.4 Water-based flavoured drinks, including "sport," "energy," or 100 mg/kg "electrolyte" drinks and particulated drinks |  |  | 127 & 161 | 2008 |  |
| 14.2.6 Distilled spirituous beverages containing more than 15% 200 mg/kg alcohol |  |  |  | 2008 |  |
| 14.2.7 Aromatized alcoholic beverages (e.g., beer, wine and 200 mg/kg spirituous cooler-type beverages, low alcoholic refreshers) |  |  |  | 2008 |  |
| 15.1 Snacks - potato, cereal, flour or starch based (from roots 200 mg/kg and tubers, pulses and legumes) |  |  |  | 2008 |  |
|  |  |  |  |  |  |
| **TALC** |  |  |  |  |  |
| Talc INS: 553(iii) |  |  |  |  |  |
| Function: anticaking agent |  |  |  |  |  |
| FoodCatNo FoodCategory MaxLevel |  |  | Notes | Year Adopted |  |
| 01.8.2 Dried whey and whey products, excluding whey cheeses 10000 mg/kg |  |  |  | 2006 |  |
|  |  |  |  |  |  |
| **TARTRATES** |  |  |  |  |  |
| L(+)-Tartaric acid INS: 334 Monosodium tartrate |  |  | INS: | 335(i) |  |
| Sodium L(+)-tartrate INS: 335(ii) Monopotassium tartrate |  |  | INS: | 336(i) |  |
| Dipotassium tartrate INS: 336(ii) Potassium sodium L(+)-tartrate |  |  | INS: | 337 |  |
| Function: acidity regulator, adjuvant, anticaking agent, antioxidant, bulking agent, emulsifier, flour treatment agent, humectant, preservative, raising agent, sequestrant, stabilizer, thickener | | | | | |

FoodCatNo FoodCategory MaxLevel Notes Year Adopted

14.1.2.1 Fruit juice 4000 mg/kg

14.1.2.3 Concentrates for fruit juice 4000 mg/kg

14.1.3.1 Fruit nectar 4000 mg/kg

14.1.3.3 Concentrates for fruit nectar 4000 mg/kg

45, 128 &

129

45, 127, 128

& 129

45 & 128

45, 127 &

128

2005

2005

2005

2005

## TERTIARY BUTYLHYDROQUINONE

|  |  |  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| Tertiary butylhydroquinone INS: 319 |  | | | | | | | | | | | |
| Function: antioxidant |  |  |  |  |  |  |  |  |  |  |  |  |
| FoodCatNo FoodCategory |  |  |  |  | MaxLevel |  |  | Notes |  |  | Year Adopted |  |
| 01.3.2 Beverage whiteners |  |  |  |  | 100 mg/kg |  |  | 15 & 130 |  |  | 2007 |  |
| 02.1.2 Vegetable oils and fats |  |  |  |  | 200 mg/kg |  |  | 15 & 130 |  |  | 2006 |  |
| 02.1.3 Lard, tallow, fish oil, and other animal fats |  |  |  |  | 200 mg/kg |  |  | 15 & 130 |  |  | 2006 |  |

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| FoodCatNo |  |  |  | FoodCategory |  |  |  |  | MaxLevel |  |  |  | Notes |  |  | Year Adopted |  |
| 02.2.2 |  |  |  | Fat spreads, dairy fat spreads and blended spreads |  |  |  |  | 200 mg/kg |  |  |  | 15 & 130 |  |  | 2005 |  |
| 02.3 |  |  |  | Fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions |  |  |  |  | 200 mg/kg |  |  |  | 15 & 130 |  |  | 2005 |  |
| 02.4 |  |  |  | Fat-based desserts excluding dairy-based dessert products of food category 01.7 |  |  |  |  | 200 mg/kg |  |  |  | 15 & 130 |  |  | 2005 |  |
| 03.0 |  |  |  | Edible ices, including sherbet and sorbet |  |  |  |  | 200 mg/kg |  |  |  | 15 & 130 |  |  | 2006 |  |
| 05.1.4 |  |  |  | Cocoa and chocolate products |  |  |  |  | 200 mg/kg |  |  |  | 15, 130 &  141 |  |  | 2006 |  |
| 05.2 |  |  |  | Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4 |  |  |  |  | 200 mg/kg |  |  |  | 15 & 130 |  |  | 2006 |  |
| 05.3 |  |  |  | Chewing gum |  |  |  |  | 400 mg/kg |  |  |  | 130 |  |  | 2006 |  |
| 05.4 |  |  |  | Decorations (e.g., for fine bakery wares), toppings (non- fruit) and sweet sauces |  |  |  |  | 200 mg/kg |  |  |  | 15 & 130 |  |  | 2006 |  |
| 06.4.3 |  |  |  | Pre-cooked pastas and noodles and like products |  |  |  |  | 200 mg/kg |  |  |  | 15 & 130 |  |  | 2006 |  |
| 07.1.1 |  |  |  | Breads and rolls |  |  |  |  | 200 mg/kg |  |  |  | 15 & 130 |  |  | 2006 |  |
| 07.1.2 |  |  |  | Crackers, excluding sweet crackers |  |  |  |  | 200 mg/kg |  |  |  | 15 & 130 |  |  | 2006 |  |
| 07.1.3 |  |  |  | Other ordinary bakery products (e.g., bagels, pita, English muffins) |  |  |  |  | 200 mg/kg |  |  |  | 15 & 130 |  |  | 2006 |  |
| 07.1.4 |  |  |  | Bread-type products, including bread stuffing and bread crumbs |  |  |  |  | 200 mg/kg |  |  |  | 15 & 130 |  |  | 2006 |  |
| 08.2 |  |  |  | Processed meat, poultry, and game products in whole pieces or cuts |  |  |  |  | 100 mg/kg |  |  |  | 15, 130 &  167 |  |  | 2007 |  |
| 08.3 |  |  |  | Processed comminuted meat, poultry, and game products |  |  |  |  | 100 mg/kg |  |  |  | 15, 130 &  162 |  |  | 2007 |  |
| 12.2 |  |  |  | Herbs, spices, seasonings and condiments (e.g., seasoning for instant noodles) |  |  |  |  | 200 mg/kg |  |  |  | 15 & 130 |  |  | 2005 |  |
| 12.4 |  |  |  | Mustards |  |  |  |  | 200 mg/kg |  |  |  | 15 & 130 |  |  | 2006 |  |
| 12.5 |  |  |  | Soups and broths |  |  |  |  | 200 mg/kg |  |  |  | 15 & 130 |  |  | 2006 |  |
| 12.6 |  |  |  | Sauces and like products |  |  |  |  | 200 mg/kg |  |  |  | 15 & 130 |  |  | 2005 |  |
| 15.0 |  |  |  | Ready-to-eat savouries |  |  |  |  | 200 mg/kg |  |  |  | 15 & 130 |  |  | 2005 |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |

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

Thermally oxidized soya bean oil interacted with mono- and diglycerides of fatty acids

INS:

479

Function: emulsifier

FoodCatNo FoodCategory MaxLevel Notes Year Adopted

02.2.2 Fat spreads, dairy fat spreads and blended spreads 5000 mg/kg 1999

## THIODIPROPIONATES

Thiodipropionic acid

INS:

388

Dilauryl thiodipropionate

INS:

389

|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| FoodCatNo |  |  |  | FoodCategory |  |  |  |  | MaxLevel |  |  | Notes |  |  |  | Year Adopted |  |
| 02.1.2 |  |  |  | Vegetable oils and fats |  |  |  |  | 200 mg/kg |  |  | 46 |  |  |  | 2006 |  |
| 02.1.3 |  |  |  | Lard, tallow, fish oil, and other animal fats |  |  |  |  | 200 mg/kg |  |  | 46 |  |  |  | 2006 |  |
| 02.2.2 |  |  |  | Fat spreads, dairy fat spreads and blended spreads |  |  |  |  | 200 mg/kg |  |  | 46 |  |  |  | 1999 |  |
| 09.2.2 |  |  |  | Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms |  |  |  |  | 200 mg/kg |  |  | 15 & 46 |  |  |  | 1999 |  |
| 14.1.4 |  |  |  | Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks |  |  |  |  | 1000 mg/kg |  |  | 15 & 46 |  |  |  | 1999 |  |
| 15.0 |  |  |  | Ready-to-eat savouries |  |  |  |  | 200 mg/kg |  |  | 46 |  |  |  | 1999 |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |

## TOCOPHEROLS

d-alpha-Tocopherol

INS:

307a

Tocopherol concentrate, mixed

INS:

307b

dl-alpha-Tocopherol

INS:

307c

Function: antioxidant

FoodCatNo FoodCategory MaxLevel Notes Year Adopted

02.1.1 Butter oil, anhydrous milkfat, ghee 500 mg/kg

171

2006

02.2.2 Fat spreads, dairy fat spreads and blended spreads 500 mg/kg 2009

## TRIETHYL CITRATE

Triethyl citrate

INS:

1505

|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| Function: |  |  | antifoaming agent, carrier solvent, sequestrant, stabilizer |  | | | | | | | | | | | | |
| FoodCatNo |  |  | FoodCategory |  |  |  |  | MaxLevel |  |  |  | Notes |  |  | Year Adopted |  |
| 10.2.1 |  |  | Liquid egg products |  |  |  |  | 2500 mg/kg |  |  |  | 47 |  |  | 1999 |  |
| 10.2.3 |  |  | Dried and/or heat coagulated egg products |  |  |  |  | 2500 mg/kg |  |  |  | 47 |  |  | 1999 |  |
| 14.1.4 |  |  | Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks |  |  |  |  | 200 mg/kg |  |  |  |  |  |  | 1999 |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |

## TRIPOTASSIUM CITRATE

Tripotassium citrate

INS:

332(ii)

Function: acidity regulator, antioxidant, emulsifier, sequestrant, stabilizer

FoodCatNo FoodCategory MaxLevel Notes Year Adopted

01.8.2 Dried whey and whey products, excluding whey cheeses GMP 2006

## TRISODIUM CITRATE

Trisodium citrate

INS:

331(iii)

|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| Function: |  |  | acidity regulator, antioxidant, emulsifier, sequestrant, stabilizer |  | | | | | | | | | | | | |
| FoodCatNo |  |  | FoodCategory |  |  |  | MaxLevel |  |  |  |  | Notes |  |  | Year Adopted |  |
| 01.8.2 |  |  | Dried whey and whey products, excluding whey cheeses |  |  |  | GMP |  |  |  |  |  |  |  | 2006 |  |
| 02.1.1 |  |  | Butter oil, anhydrous milkfat, ghee |  |  |  | GMP |  |  |  |  | 171 |  |  | 2006 |  |

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

Note 1 As adipic acid

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

Note 3 Surface treatment.

Note 4 For decoration, stamping, marking or branding the product. Note 5 Used in raw materials for manufacture of the finished food. Note 6 As aluminium.

Note 7 Use level not in finished food.

Note 8 As bixin.

Note 9 As total bixin or norbixin.

Note 10 As ascorbyl stearate.

Note 11 Flour basis.

Note 12 Carryover from flavouring substances.

Note 13 As benzoic acid.

Note 14 For use in hydrolyzed protein liquid formula only.

Note 15 Fat or oil basis.

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

Note 17 As cyclamic acid.

Note 18 Added level; residue not detected in ready-to-eat food.

Note 19 Used in cocoa fat; use level on ready-to-eat basis.

Note 20 On total amount of stabilizers, thickeners and/or gums.

Note 21 As anhydrous calcium disodium ethylenediaminetetraacetate.

Note 22 For use in smoked fish products only.

Note 23 As iron.

Note 24 As anhydrous sodium ferrocyanide.

Note 25 As formic acid.

Note 26 For use in baking powder only.

Note 27 As para-hydroxybenzoic acid.

Note 28 ADI conversion: if a typical preparation contains 0.025 μg/U, then the ADI of 33 000 U/kg bw becomes: [(33 000 U/kg bw) x (0.025 μg/U) x (1 mg/1 000 μg)] = 0.825 mg/kg bw

Note 29 Reporting basis not specified.

Note 30 As residual NO3 ion. Note 31 Of the mash used. Note 32 As residual NO2 ion. Note 33 As phosphorus.

Note 34 Anhydrous basis.

Note 35 For use in cloudy juices only.

Note 36 Residual level.

Note 37 As weight of nonfat milk solids.

Note 38 Level in creaming mixture.

Note 39 Only when product contains butter or other fats and oils.

Note 40 INS 451i (pentasodium triphosphate) only, to enhance the effectiveness of benzoates and sorbates.

Note 41 Use in breading or batter coatings only.

Note 42 As sorbic acid.

Note 43 As tin.

Note 44 As residual SO2.

Note 45 As tartaric acid.

Note 46 As thiodipropionic acid.

Note 47 On egg yolk weight, dry basis.

Note 48 For olives only.

Note 49 For use on citrus fruits only.

Note 50 For use in fish roe only. Note 51 For use in herbs only. Note 52 Excluding chocolate milk. Note 53 For use in coatings only.

Note 54 For use in cocktail cherries and candied cherries only.

Note 55 Singly or in combination, within the limits for sodium, calcium, and potassium specified in the commodity standard.

Note 56 Provided starch is not present.

Note 57 GMP is 1 part benzoyl peroxide and not more than 6 parts of the subject additive by weight.

Note 58 As calcium.

Note 59 Use as packaging gas.

Note 60 If used as a carbonating agent, the CO2 in the finished wine shall not exceed 39.2 mg/kg.

Note 61 For use in minced fish only.

Note 62 As copper.

Note 63 On amount of dairy ingredients.

Note 64 Level added to dry beans; 200 mg/kg in ready-to-eat food, anhydrous basis.

Note 65 Carryover from nutrient preparations.

Note 66 As formaldehyde. For use in provolone cheese only.

Note 67 Except for use in liquid egg whites at 8 800 mg/kg as phosphorus, and in liquid whole eggs at 14 700 mg/kg as phosphorus.

Note 68 For use in products with no added sugar only.

Note 69 Use as carbonating agent.

Note 70 As the acid.

Note 71 Calcium, potassium and sodium salts only.

Note 72 Ready-to-eat basis.

Note 73 Except whole fish.

Note 74 Excluding liquid whey and whey products used as ingredients in infant formula.

Note 75 Use in milk powder for vending machines only.

Note 76 Use in potatoes only.

Note 77 For special nutritional uses only.

Note 78 For use in tocino (fresh, cured sausage) only.

Note 79 For use on nuts only.

Note 80 Equivalent to 2 mg/dm2 surface application to a maximum depth of 5 mm. Note 81 Equivalent to 1 mg/dm2 surface application to a maximum depth of 5 mm. Note 82 For use in shrimp; 6 000 mg/kg for Crangon crangon and Crangon vulgaris. Note 83 L(+)-form only.

Note 84 For infants over 1 year of age only.

Note 85 Use level in sausage casings; residue in sausage prepared with such casings should not exceed 100 mg/kg.

Note 86 Use in whipped dessert toppings other than cream only.

Note 87 Treatment level.

Note 88 Carryover from the ingredient.

Note 89 Except for use in dried tangle (KONBU) at 150 mg/kg.

Note 90 For use in milk-sucrose mixtures used in the finished product.

Note 91 Benzoates and sorbates, singly or in combination.

Note 92 Excluding tomato-based sauces.

Note 93 Except natural wine produced from Vitis vinifera grapes.

Note 94 For use in loganiza (fresh, uncured sausage) only.

Note 95 For use in surimi and fish roe products only.

Note 96 On a dried weight basis of the high intensity sweetener. Note 97 In the finished product/final cocoa and chocolate products. Note 98 For dust control.

Note 99 For use in fish fillets and minced fish only.

Note 100 For use as a dispersing agent in dill oil used in the final food.

Note 101 Use level singly, not to exceed 15 000 mg/kg in combination.

Note 102 For use in fat emulsions for baking purposes only.

Note 103 Except for use in special white wines at 400 mg/kg.

Note 104 Maximum 5 000 mg/kg residue in bread and yeast-leavened bakery products.

Note 105 Except for use in dried gourd strips (KAMPYO) 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 dendridic salt at 29 mg/kg as anhydrous sodium ferrocyanide.

Note 108 For use on coffee beans only.

Note 109 Use level reported as 25 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 Excluding dried glucose syrup used in the manufacture of sugar confectionery at 150 mg/kg and glucose syrup used in the manufacture of sugar confectionery at 400 mg/kg.

Note 112 For use in grated cheese only.

Note 113 Use level reported as acesulfame potassium equivalents (the reported maximum level can be converted to an aspartame-acesulfame salt basis by dividing by 0.44). Combined use of 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 Excluding cocoa powder.

Note 115 For use in pineapple juice only.

Note 116 For use in doughs only.

Note 117 Except for use in loganiza (fresh, uncured sausage) at 1 000 mg/kg.

Note 118 Except for use in tocino (fresh, cured sausage) at 1 000 mg/kg.

Note 119 Use level reported as aspartame equivalents (the reported maximum level can be converted to an aspartame-acesulfame salt basis by dividing by 0.64). Combined use of aspartame-acesulfame salt with individual aspartame or acesulfame potassium should not exceed the individual maximum levels for aspartame or acesulfame potassium (the reported maximum level can be converted to acesulfame potassium equivalents by multiplying by 0.68).

Note 120 Except for use in caviar at 2 500 mg/kg.

Note 121 Excluding fermented fish products at 1 000 mg/kg. Note 122 Subject to national legislation of the importing country. Note 123 1000 mg/kg for beverages with pH greater than 3.5.

Note 124 Only for products containing less than 7% ethanol.

Note 125 For use as a release agent for baking pans in a mixture with vegetable oil.

Note 126 For releasing dough in dividing or baking only.

Note 127 As served to the consumer.

Note 128 INS 334 (tartaric acid) only.

Note 129 For use as an acidity regulator in grape juice.

Note 130 Singly or in combination: butylated hydroxyanisole (INS 320), butylated hydroxytoluene (INS 321), tertiary butylated hydroquinone (INS 319), and propyl gallate (INS 310).

Note 131 As a result of use as a flavour carrier.

Note 132 Except for use at 130 mg/kg (dried basis) in semi-frozen beverages.

Note 133 Any combination of butylated hydroxyanisole (INS 320), butylated hydroxytoluene (INS 321), and propyl gallate (INS 310) at 200 mg/kg, provided that single use limits are not exceeded.

Note 134 Except for use in cereal-based puddings at 500 mg/kg.

Note 135 Except for use in dried apricots at 2 000 mg/kg, bleached raisins at 1 500 mg/kg, and dessicated coconut at 50 mg/kg.

Note 136 For use in white 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 For use in white chocolate only.

Note 142 Excluding coffee and tea.

Note 143 For use in fruit juice-based drinks and dry ginger ale only.

Note 144 For use in sweet and sour products only.

Note 145 Products are energy reduced or with no added sugar.

Note 146 Use level for beta-carotene (synthetic) (INS 160ai); 35 mg/kg for beta-apo-8'-carotenal (INS 160e) and beta-apo-8'-carotenoic acid, methyl or ethyl ester (INS 160f).

Note 147 Excluding whey powders for infant food.

Note 148 For use in microsweets and breath freshening mints at 10 000 mg/kg

Note 149 Except for use in fish roe at 100 mg/kg.

Note 150 Use level for soy-based formula; 25 000 mg/kg for hydrolyzed protein and/or amino acid-based formula.

Note 151 Use level for soy-based formula; 1 000 mg/kg for hydrolyzed protein and/or amino acid-based formula.

Note 152 For frying purposes only.

Note 153 For use in instant noodles only.

Note 154 For use in coconut milk only.

Note 155 For use in frozen, sliced apples only.

Note 156 For use in microsweets and breath freshening mints at 2 500 mg/kg. Note 157 For use in microsweets and breath freshening mints at 2 000 mg/kg. Note 158 For use in microsweets and breath freshening mints at 1 000 mg/kg. Note 159 For use in pancake syrup and maple syrup only.

Note 160 For use in ready-to-drink products and pre-mixes for ready-to-drink products only.

Note 161 Subject to national legislation of the importing country aimed, in particular, at consistency with Section 3.2 of the Preamble.

Note 162 For use in dehydrated products and salami-type products only.

Note 163 For use in microsweets and breath freshening mints at 3 000 mg/kg. Note 164 For use in microsweets and breath freshening mints at 30 000 mg/kg. Note 165 For use in products for special nutritional use only.

Note 166 For milk-based sandwich spreads only.

Note 167 For dehydrated products only.

Note 168 Quillaia extract type 1 (INS 999(i)) only. Acceptable maximum use level is expressed on saponin basis.

Note 169 For use in fat-based sandwich spreads only.

Note 170 Acceptable maximum level based on combined state of total sulfites. This is equivalent to 70 mg/kg in the free state.

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 Except for use in cereal-based puddings at 1000 mg/kg.

Note 174 Singly or in combination: sodium aluminium silicate (INS 554), calcium aluminium silicate (INS 556), and aluminium silicate (INS 559).

Note 175 Except for use in jelly-type fruit-based desserts at 200 mg/kg.

Note 176 For use in canned liquid coffee only.

Note 177 For use in sliced, cut, shredded, or grated cheese only.

Note 178 Expressed as carminic acid.

Note 179 For use in surface treatment of sausages.

Note 180 Expressed as beta-carotene. Note 181 Expressed as anthocyanin. Note 182 Except for use in coconut milk.

Note 183 Products conforming to the Standard for chocolate and chocolate products [CODEX STAN 87 - 1981] may only use colours for surface decoration.

Note 184 For use in nutrient coated rice grain premixes only.

Note 185 As norbixin.

Note 186 For use in flours with additives only.

Note 187 Aascorbyl palmitate (INS 304) only.

Note 188 Not to exceed the maximum use level for acesulfame potassium (INS 950) singly or in combination with aspartame-acesulfame salt (INS 962).

Note 189 Excluding rolled oats.

Note 190 Except for use in fermented milk drinks at 500 mg/kg.

Note 191 Not to exceed the maximum use level for aspartame (INS 951) singly or in combination with aspartame-acesulfame salt (INS 962).

Note 301 Interim maximum level.

# CODEX GENERAL STANDARD FOR FOOD ADDITIVES

TABLE TWO

**Food Categories or Individual Food Items in Which Food Additives are Permitted**



## Food Category No. 01.1.2

**Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)**

Additive INS

Year Adopted

Max Level Notes

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| ACESULFAME POTASSIUM | 950 | 2007 | 350 mg/kg | 161 & 188 |
| ALITAME | 956 | 2007 | 100 mg/kg | 161 |
| ALLURA RED AC | 129 | 2009 | 300 mg/kg | 52 & 161 |
| ASPARTAME | 951 | 2007 | 600 mg/kg | 161 & 191 |
| ASPARTAME-ACESULFAME SALT | 962 | 2009 | 350 mg/kg | 113 & 161 |
| BRILLIANT BLUE FCF | 133 | 2008 | 150 mg/kg | 52 |
| CARAMEL III - AMMONIA PROCESS | 150c | 2009 | 2000 mg/kg | 52 |
| CARAMEL IV - SULFITE AMMONIA PROCESS | 150d | 2008 | 150 mg/kg | 52 |
| CARMINES | 120 | 2008 | 150 mg/kg | 52 |
| CAROTENES, BETA- (VEGETABLE) | 160a(ii) | 2008 | 1000 mg/kg | 52 |
| CAROTENOIDS | 160a(i),a(iii),e,f | 2009 | 150 mg/kg | 52 |
| CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER | 141(i),(ii) | 2009 | 50 mg/kg | 52 & 190 |
| COMPLEXES |  |  |  |  |
| CYCLAMATES | 952(i), (ii), (iv) | 2007 | 250 mg/kg | 17 & 161 |
| DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL | 472e | 2005 | 5000 mg/kg |  |
| FAST GREEN FCF | 143 | 2008 | 100 mg/kg | 52 |
| GRAPE SKIN EXTRACT | 163(ii) | 2009 | 150 mg/kg | 52 & 181 |
| INDIGOTINE (INDIGO CARMINE) | 132 | 2009 | 300 mg/kg | 52 |
| IRON OXIDES | 172(i)-(iii) | 2008 | 20 mg/kg | 52 |
| NEOTAME | 961 | 2007 | 20 mg/kg | 161 |
| POLYSORBATES | 432-436 | 2008 | 3000 mg/kg |  |
| PONCEAU 4R (COCHINEAL RED A) | 124 | 2008 | 150 mg/kg | 52 & 161 |

## Food Category No. 01.1.2

**Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)**

Additive INS

Year Adopted

Max Level Notes

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| PROPYLENE GLYCOL ESTERS OF FATTY ACIDS | 477 | 2001 | 5000 mg/kg |  |
| RIBOFLAVINS | 101(i),(ii) | 2008 | 300 mg/kg | 52 |
| SACCHARINS | 954(i)-(iv) | 2007 | 80 mg/kg | 161 |
| SUCRALOSE (TRICHLOROGALACTOSUCROSE) | 955 | 2007 | 300 mg/kg | 161 |
| SUCROGLYCERIDES | 474 | 2009 | 5000 mg/kg |  |
| SUNSET YELLOW FCF | 110 | 2008 | 300 mg/kg | 52 |

## Food Category No. 01.2.1

Additive INS

## Fermented milks (plain)

Year Adopted

Max Level Notes

CARAMEL IV - SULFITE AMMONIA PROCESS

150d

1999

150 mg/kg 12

## Food Category No. 01.2.1.2

**Fermented milks (plain), heat-treated after fermentation [[84]]**

Additive INS

Year Adopted

Max Level Notes

DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL

472e

2005

5000 mg/kg

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **Food Category No. 01.2.2** |  | **Renneted milk (plain)** |  | |
| Additive | INS | Year Adopted | Max Level | Notes |
| CARAMEL IV - SULFITE AMMONIA PROCESS | 150d | 1999 | GMP |  |
| DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL | 472e | 2005 | 5000 mg/kg |  |
| **Food Category No. 01.3.2** |  | **Beverage whiteners** |  |  |
| Additive | INS | Year Adopted | Max Level | Notes |
| ACESULFAME POTASSIUM | 950 | 2008 | 2000 mg/kg | 161 & 188 |
| ASCORBYL ESTERS | 304, 305 | 2001 | 80 mg/kg | 10 |
| ASPARTAME | 951 | 2008 | 6000 mg/kg | 161 & 191 |
| BUTYLATED HYDROXYANISOLE | 320 | 2007 | 100 mg/kg | 15 & 133 |
| BUTYLATED HYDROXYTOLUENE | 321 | 2007 | 100 mg/kg | 15 |
| CARAMEL III - AMMONIA PROCESS | 150c | 2009 | 1000 mg/kg |  |
| CARAMEL IV - SULFITE AMMONIA PROCESS | 150d | 2009 | 1000 mg/kg |  |
| CAROTENES, BETA- (VEGETABLE) | 160a(ii) | 2005 | 1000 mg/kg |  |
| DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL | 472e | 2005 | 5000 mg/kg |  |
| NEOTAME | 961 | 2008 | 65 mg/kg | 161 |
| POLYSORBATES | 432-436 | 2007 | 4000 mg/kg |  |

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **Food Category No. 01.3.2** |  | **Beverage whiteners** |  |  |
| Additive | INS | Year Adopted | Max Level | Notes |
| PROPYLENE GLYCOL ESTERS OF FATTY ACIDS | 477 | 2001 | 1000 mg/kg |  |
| RIBOFLAVINS | 101(i),(ii) | 2005 | 300 mg/kg |  |
| SORBATES | 200-203 | 2009 | 200 mg/kg | 42 |
| SUCRALOSE (TRICHLOROGALACTOSUCROSE) | 955 | 2008 | 580 mg/kg | 161 |
| TERTIARY BUTYLHYDROQUINONE | 319 | 2007 | 100 mg/kg | 15 & 130 |

## Food Category No. 01.4.1 Pasteurized cream (plain)

Additive INS

Year Adopted

Max Level Notes

POLYSORBATES

432-436

2008

1000 mg/kg

## Food Category No. 01.4.2

**Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)**

Additive INS

Year Adopted

Max Level Notes

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL | 472e | 2007 | 6000 mg/kg | |
| POLYSORBATES | 432-436 | 2008 | 1000 mg/kg | |
| **Food Category No. 01.4.3** |  | **Clotted cream (plain)** |  |  |
| Additive | INS | Year Adopted | Max Level | Notes |
| CARAMEL III - AMMONIA PROCESS | 150c | 1999 | GMP |  |
| DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL | 472e | 2006 | 5000 mg/kg |  |
| NISIN | 234 | 2009 | 10 mg/kg | 28 |
| POLYSORBATES | 432-436 | 2008 | 1000 mg/kg |  |
| **Food Category No. 01.4.4** |  | **Cream analogues** |  |  |
| Additive | INS | Year Adopted | Max Level | Notes |
| ACESULFAME POTASSIUM | 950 | 2008 | 1000 mg/kg | 161 & 188 |
| ASPARTAME | 951 | 2008 | 1000 mg/kg | 161 & 191 |
| CARAMEL III - AMMONIA PROCESS | 150c | 1999 | GMP |  |
| CARAMEL IV - SULFITE AMMONIA PROCESS | 150d | 2009 | 5000 mg/kg |  |
| DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL | 472e | 2007 | 6000 mg/kg |  |
| NEOTAME | 961 | 2008 | 33 mg/kg | 161 |
| POLYSORBATES | 432-436 | 2005 | 5000 mg/kg |  |
| PROPYLENE GLYCOL ESTERS OF FATTY ACIDS | 477 | 2001 | 5000 mg/kg | 86 |
| SUCRALOSE (TRICHLOROGALACTOSUCROSE) | 955 | 2008 | 580 mg/kg | 161 |

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **Food Category No. 01.5.1** |  | **Milk powder and** | **cream powder** | **(plain)** |
| Additive | INS | Year Adopted | Max Level | Notes |
| ASCORBYL ESTERS | 304, 305 | 2001 | 500 mg/kg | 10 |
| BUTYLATED HYDROXYANISOLE | 320 | 2006 | 100 mg/kg | 15 & 130 |
| BUTYLATED HYDROXYTOLUENE | 321 | 2006 | 200 mg/kg | 15 & 130 |
| DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL | 472e | 2006 | 10000 mg/kg |  |
| POLYDIMETHYLSILOXANE | 900a | 1999 | 10 mg/kg |  |
| PROPYL GALLATE | 310 | 2001 | 200 mg/kg | 15, 75 & 130 |
| SUCROGLYCERIDES | 474 | 2009 | 10000 mg/kg |  |

## Food Category No. 01.5.2 Milk and cream powder analogues

Additive INS

Year Adopted

Max Level Notes

|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
| ACESULFAME POTASSIUM | 950 | | 2008 | 1000 mg/kg | 161 & 188 |
| ASCORBYL ESTERS | 304, 305 | | 2001 | 80 mg/kg | 10 |
| ASPARTAME | 951 | | 2007 | 2000 mg/kg | 161 & 191 |
| CARAMEL III - AMMONIA PROCESS | 150c | | 1999 | GMP |  |
| CARAMEL IV - SULFITE AMMONIA PROCESS | 150d | | 2009 | 5000 mg/kg |  |
| CAROTENES, BETA- (VEGETABLE) | 160a(ii) | | 2005 | 1000 mg/kg |  |
| DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL | 472e | | 2005 | 10000 mg/kg |  |
| NEOTAME | 961 | | 2008 | 65 mg/kg | 161 |
| PHOSPHATES | 338; 339(i)-(iii); 340(i)-  (iii); 341(i)-(iii); | | 2009 | 4400 mg/kg | 33 & 88 |
|  | 342(i),(ii); 343(i)-(iii);  450(i)-(iii),(v)-(vii);  451(i),(ii); 452(i)-(v); | |  |  |  |
|  | 542 | |  |  |  |
| POLYSORBATES | 432-436 | | 2007 | 4000 mg/kg |  |
| PROPYLENE GLYCOL ESTERS OF FATTY ACIDS | 477 | | 2001 | 100000 mg/kg |  |
| RIBOFLAVINS | 101(i),(ii) | | 2005 | 300 mg/kg |  |
| **Food Category No. 01.6.1** |  | **Unripened cheese** | |  |  |
| Additive | INS | Year Adopted | | Max Level | Notes |
| ASPARTAME | 951 | 2008 | | 1000 mg/kg | 161 & 191 |
| CARAMEL III - AMMONIA PROCESS | 150c | 1999 | | GMP |  |
| CARAMEL IV - SULFITE AMMONIA PROCESS | 150d | 1999 | | GMP |  |
| CAROTENES, BETA- (VEGETABLE) | 160a(ii) | 2005 | | 600 mg/kg |  |
| CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER | 141(i),(ii) | 2009 | | 50 mg/kg | 161 |
| COMPLEXES |  |  | |  |  |
| INDIGOTINE (INDIGO CARMINE) | 132 | 2009 | | 200 mg/kg | 3 |
| NATAMYCIN (PIMARICIN) | 235 | 2006 | | 40 mg/kg | 3 & 80 |
| POLYSORBATES | 432-436 | 2008 | | 80 mg/kg | 38 |

|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
| **Food Category No. 01.6.1** | |  | **Unripened cheese** |  | |
| Additive | | INS | Year Adopted | Max Level | Notes |
| PONCEAU 4R (COCHINEAL RED A) | | 124 | 2008 | 100 mg/kg | 3 & 161 |
| RIBOFLAVINS | | 101(i),(ii) | 2005 | 300 mg/kg |  |
| SUNSET YELLOW FCF | | 110 | 2008 | 300 mg/kg | 3 |
| **Food Category No.** | **01.6.2** |  | **Ripened cheese** |  |  |
| Additive |  | INS | Year Adopted | Max Level | Notes |
| LYSOZYME |  | 1105 | 1999 | GMP |  |
| NATAMYCIN (PIMARICIN) |  | 235 | 2006 | 40 mg/kg | 3 & 80 |
| NISIN |  | 234 | 2009 | 12.5 mg/kg | 28 |

## Food Category No. 01.6.2.1 Ripened cheese, includes rind

Additive INS

Year Adopted

Max Level Notes

ASCORBYL ESTERS CARMINES

CAROTENES, BETA- (VEGETABLE) CAROTENOIDS

CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES

DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL

HEXAMETHYLENE TETRAMINE RIBOFLAVINS

304, 305

120

160a(ii) 160a(i),a(iii),e,f

141(i),(ii)

472e

239

101(i),(ii)

2001

2005

2005

2009

2009

2005

2001

2005

500 mg/kg

125 mg/kg

600 mg/kg

100 mg/kg

15 mg/kg

10000 mg/kg

25 mg/kg

300 mg/kg

10 & 112

180

66

## Food Category No. 01.6.2.2

Additive INS

## Rind of ripened cheese

Year Adopted

Max Level Notes

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| ALLURA RED AC | 129 | 2009 | 100 mg/kg |  |
| BRILLIANT BLUE FCF | 133 | 2005 | 100 mg/kg |
| CARAMEL III - AMMONIA PROCESS | 150c | 1999 | GMP |
| CARAMEL IV - SULFITE AMMONIA PROCESS | 150d | 1999 | GMP |
| CAROTENES, BETA- (VEGETABLE) | 160a(ii) | 2005 | 1000 mg/kg |
| CAROTENOIDS | 160a(i),a(iii),e,f | 2009 | 500 mg/kg | 180 |
| CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER | 141(i),(ii) | 2009 | 75 mg/kg |  |
| COMPLEXES |  |  |  |  |
| GRAPE SKIN EXTRACT | 163(ii) | 2009 | 1000 mg/kg |  |
| INDIGOTINE (INDIGO CARMINE) | 132 | 2009 | 100 mg/kg |  |
| IRON OXIDES | 172(i)-(iii) | 2005 | 100 mg/kg |  |
| MICROCRYSTALLINE WAX | 905c(i) | 2004 | 30000 mg/kg |  |
| PONCEAU 4R (COCHINEAL RED A) | 124 | 2008 | 100 mg/kg |  |
| RIBOFLAVINS | 101(i),(ii) | 2005 | 300 mg/kg |  |
| SUNSET YELLOW FCF | 110 | 2008 | 300 mg/kg |  |

## Food Category No. 01.6.2.3

**Cheese powder (for reconstitution; e.g., for cheese sauces)**

Additive INS

Year Adopted

Max Level Notes

|  |  |  |  |
| --- | --- | --- | --- |
| CAROTENES, BETA- (VEGETABLE) | 160a(ii) 2005 | 1000 mg/kg |  |
| CAROTENOIDS | 160a(i),a(iii),e,f 2009 | 100 mg/kg | 180 |
| CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER | 141(i),(ii) 2009 | 50 mg/kg |  |
| COMPLEXES |  |  |  |
| **Food Category No. 01.6.3** | **Whey cheese** |  |  |
| Additive | INS Year Adopted | Max Level | Notes |
| SORBATES | 200-203 2006 | 1000 mg/kg | 42 |
| **Food Category No. 01.6.4** | **Processed cheese** |  |  |
| Additive | INS Year Adopted | Max Level | Notes |
| ALLURA RED AC | 129 2009 | 100 mg/kg | 161 |
| CARAMEL III - AMMONIA PROCESS | 150c 1999 | GMP |  |
| CARAMEL IV - SULFITE AMMONIA PROCESS | 150d 1999 | 100 mg/kg |  |
| CAROTENES, BETA- (VEGETABLE) | 160a(ii) 2005 | 1000 mg/kg |  |
| CAROTENOIDS | 160a(i),a(iii),e,f 2009 | 100 mg/kg | 180 |
| DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL | 472e 2005 | 10000 mg/kg |  |
| IRON OXIDES | 172(i)-(iii) 2005 | 50 mg/kg |  |
| NATAMYCIN (PIMARICIN) | 235 2006 | 40 mg/kg | 3 & 80 |
| RIBOFLAVINS | 101(i),(ii) 2005 | 300 mg/kg |  |
| SUNSET YELLOW FCF | 110 2008 | 200 mg/kg | 3 |

## Food Category No. 01.6.4.2

**Flavoured processed cheese, including containing fruit, vegetables, meat, etc.**

Additive INS

Year Adopted

Max Level Notes

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| CARMINES | 120 | 2005 | 100 mg/kg | |
| CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER | 141(i),(ii) | 2009 | 50 mg/kg | |
| COMPLEXES |  |  |  | |
| GRAPE SKIN EXTRACT | 163(ii) | 2009 | 1000 mg/kg | |
| INDIGOTINE (INDIGO CARMINE) | 132 | 2009 | 100 mg/kg | |
| PONCEAU 4R (COCHINEAL RED A) | 124 | 2008 | 100 mg/kg | |
| **Food Category No. 01.6.5** |  | **Cheese analogues** |  |  |
| Additive | INS | Year Adopted | Max Level | Notes |
| ACESULFAME POTASSIUM | 950 | 2008 | 350 mg/kg | 161 & 188 |
| ALLURA RED AC | 129 | 2009 | 100 mg/kg | 3 |
| ASPARTAME | 951 | 2008 | 1000 mg/kg | 161 & 191 |
| BRILLIANT BLUE FCF | 133 | 2009 | 100 mg/kg | 3 |
| CARAMEL III - AMMONIA PROCESS | 150c | 1999 | GMP |  |

|  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- |
| **Food Category No. 01.6.5** | | **Cheese** | | **analogues** |  | |
| Additive | | INS | | Year Adopted | Max Level | Notes |
| CARAMEL IV - SULFITE AMMONIA PROCESS | | 150d | | 1999 | GMP |  |
| CARMINES | | 120 | | 2008 | 100 mg/kg | 3 & 178 |
| CAROTENES, BETA- (VEGETABLE) | | 160a(ii) | | 2005 | 1000 mg/kg | 3 |
| CAROTENOIDS | | 160a(i),a(iii),e,f | | 2009 | 200 mg/kg | 180 |
| CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER | | 141(i),(ii) | | 2009 | 50 mg/kg |  |
| COMPLEXES | |  | |  |  |  |
| DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL | | 472e | | 2005 | 10000 mg/kg |  |
| GRAPE SKIN EXTRACT | | 163(ii) | | 2009 | 1000 mg/kg |  |
| HYDROXYBENZOATES, PARA- | | 214, 218 | | 2009 | 500 mg/kg | 27 |
| INDIGOTINE (INDIGO CARMINE) | | 132 | | 2009 | 200 mg/kg | 3 & 161 |
| NATAMYCIN (PIMARICIN) | | 235 | | 2006 | 40 mg/kg | 3 & 80 |
| NEOTAME | | 961 | | 2008 | 33 mg/kg | 161 |
| PONCEAU 4R (COCHINEAL RED A) | | 124 | | 2008 | 100 mg/kg | 3 |
| RIBOFLAVINS | | 101(i),(ii) | | 2005 | 300 mg/kg |  |
| SACCHARINS | | 954(i)-(iv) | | 2008 | 100 mg/kg | 161 |
| SUCRALOSE (TRICHLOROGALACTOSUCROSE) | | 955 | | 2008 | 500 mg/kg | 161 |
| SUNSET YELLOW FCF | | 110 | | 2008 | 300 mg/kg | 3 |
| **Food Category No.** | **01.6.6** |  | **Whey protein cheese** | |  |  |
| Additive |  | INS | Year Adopted | | Max Level | Notes |
| ACETIC ACID, GLACIAL |  | 260 | 2006 | | GMP |  |
| CALCIUM PROPIONATE |  | 282 | 2006 | | 3000 mg/kg | 70 |
| CITRIC ACID |  | 330 | 2006 | | GMP |  |
| GLUCONO DELTA-LACTONE |  | 575 | 2006 | | GMP |  |
| LACTIC ACID (L-, D- and DL-) |  | 270 | 2006 | | GMP |  |
| MALIC ACID, DL- |  | 296 | 2006 | | GMP |  |
| NATAMYCIN (PIMARICIN) |  | 235 | 2006 | | 40 mg/kg | 3 & 80 |
| NISIN |  | 234 | 2006 | | 12.5 mg/kg | 28 |
| PROPIONIC ACID |  | 280 | 2006 | | 3000 mg/kg | 70 |
| SODIUM PROPIONATE |  | 281 | 2006 | | 3000 mg/kg | 70 |
| SORBATES |  | 200-203 | 2006 | | 3000 mg/kg | 42 |
| **Food Category No.** | **01.7** |  | **Dairy-based desserts (e.g., pudding, fruit or** | | | |
|  |  |  | **flavoured yoghurt)** | | | |
| Additive |  | INS | Year Adopted Max Level Notes | | | |
| ACESULFAME POTASSIUM |  | 950 | 2007 350 mg/kg 161 & 188 | | | |
| ALITAME |  | 956 | 2007 100 mg/kg 161 | | | |
| ALLURA RED AC |  | 129 | 2009 300 mg/kg 161 | | | |

## Food Category No. 01.7

**Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)**

Additive INS

Year Adopted

Max Level Notes

ASCORBYL ESTERS ASPARTAME

ASPARTAME-ACESULFAME SALT BENZOATES

BRILLIANT BLUE FCF

CARAMEL III - AMMONIA PROCESS

CARAMEL IV - SULFITE AMMONIA PROCESS

CARMINES

CAROTENES, BETA- (VEGETABLE) CAROTENOIDS

CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES

CYCLAMATES

DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL

FAST GREEN FCF GRAPE SKIN EXTRACT

INDIGOTINE (INDIGO CARMINE) IRON OXIDES

NEOTAME POLYSORBATES

PONCEAU 4R (COCHINEAL RED A) PROPYL GALLATE

PROPYLENE GLYCOL ESTERS OF FATTY ACIDS

RIBOFLAVINS

SACCHARINS SUCRALOSE

(TRICHLOROGALACTOSUCROSE) SUCROGLYCERIDES

SUNSET YELLOW FCF

304, 305

951

962

210-213

133

150c

150d

120

160a(ii) 160a(i),a(iii),e,f

141(i),(ii)

952(i), (ii), (iv) 472e

143

163(ii)

132

172(i)-(iii) 961

432-436

124

310

477

101(i),(ii)

954(i)-(iv)

955

474

110

2001

2007

2009

2001

2005

1999

1999

2005

2005

2009

2009

2007

2005

1999

2009

2009

2005

2007

2007

2008

2001

2001

2005

2007

2007

2009

2009

500 mg/kg

1000 mg/kg

350 mg/kg

300 mg/kg

150 mg/kg

2000 mg/kg

2000 mg/kg

150 mg/kg

1000 mg/kg

100 mg/kg

500 mg/kg

250 mg/kg

10000 mg/kg

100 mg/kg

200 mg/kg

150 mg/kg

100 mg/kg

100 mg/kg

3000 mg/kg

150 mg/kg

90 mg/kg

5000 mg/kg

300 mg/kg

100 mg/kg

400 mg/kg

5000 mg/kg

300 mg/kg

2 & 10

161 & 191

113 & 161

13

180

17 & 161

2

181

161

161

2, 15 & 130

161

161

161

## Food Category No. 01.8.1

**Liquid whey and whey products, excluding whey cheeses**

Additive INS

Year Adopted

Max Level Notes

BENZOYL PEROXIDE

928

2007

100 mg/kg 74

## Food Category No. 01.8.2

**Dried whey and whey products, excluding whey cheeses**

Additive INS

Year Adopted

Max Level Notes

## Food Category No. 01.8.2

**Dried whey and whey products, excluding whey cheeses**

Additive INS

Year Adopted

Max Level Notes

ALUMINIUM SILICATE BENZOYL PEROXIDE

CALCIUM ALUMINIUM SILICATE CALCIUM CARBONATE CALCIUM CHLORIDE

CALCIUM HYDROXIDE CALCIUM SILICATE

HYDROXYPROPYL DISTARCH PHOSPHATE

MAGNESIUM CARBONATE MAGNESIUM OXIDE

MAGNESIUM SILICATE (SYNTHETIC) MICROCRYSTALLINE CELLULOSE PHOSPHATES

POTASSIUM CARBONATE POTASSIUM CHLORIDE POTASSIUM DIHYDROGEN CITRATE

POTASSIUM HYDROGEN CARBONATE

POTASSIUM HYDROXIDE POWDERED CELLULOSE SILICON DIOXIDE, AMORPHOUS SODIUM ALUMINOSILICATE SODIUM CARBONATE

SODIUM DIHYDROGEN CITRATE SODIUM HYDROGEN CARBONATE SODIUM HYDROXIDE

SODIUM SESQUICARBONATE TALC

TRIPOTASSIUM CITRATE TRISODIUM CITRATE

559

928

556

170(i)

509

526

552

1442

504(i)

530

553(i)

460(i)

338; 339(i)-(iii); 340(i)-

(iii); 341(i)-(iii);

342(i),(ii); 343(i)-(iii);

450(i)-(iii),(v)-(vii);

451(i),(ii); 452(i)-(v);

542

501(i)

508

332(i)

501(ii)

525

460(ii)

551

554

500(i)

331(i)

500(ii)

524

500(iii) 553(iii) 332(ii)

331(iii)

2006

2005

2006

2006

2006

2006

2006

2006

2006

2006

2006

2006

2006

2006

2006

2006

2006

2006

2006

2006

2006

2006

2006

2006

2006

2006

2006

2006

2006

10000 mg/kg

100 mg/kg

10000 mg/kg

10000 mg/kg

GMP GMP

10000 mg/kg

10000 mg/kg

10000 mg/kg

10000 mg/kg

10000 mg/kg

10000 mg/kg

4400 mg/kg

GMP GMP GMP GMP

GMP

10000 mg/kg

10000 mg/kg

10000 mg/kg

GMP GMP GMP GMP GMP

10000 mg/kg

GMP GMP

147

33

## Food Category No. 02.1.1 Butter oil, anhydrous milkfat, ghee

Additive INS

Year Adopted

Max Level Notes

ASCORBYL ESTERS BUTYLATED HYDROXYANISOLE BUTYLATED HYDROXYTOLUENE

304, 305

320

321

2006

2006

2006

500 mg/kg

175 mg/kg

75 mg/kg

10 & 171

15, 133 & 171

15, 133 & 171

|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
| **Food Category No. 02.1.1** |  | **Butter oil, anhydrous** | **milkfat, ghee** | |  |
| Additive | INS | Year Adopted | Max Level | | Notes |
| CITRIC ACID | 330 | 2006 | GMP | | 171 |
| PROPYL GALLATE | 310 | 2006 | 100 mg/kg | | 15, 133 & 171 |
| SODIUM DIHYDROGEN CITRATE | 331(i) | 2006 | GMP | | 171 |
| TOCOPHEROLS | 307a, b, c | 2006 | 500 mg/kg | | 171 |
| TRISODIUM CITRATE | 331(iii) | 2006 | GMP | | 171 |
| **Food Category No. 02.1.2** |  | **Vegetable oils and fats** | |  |  |
| Additive | INS | Year Adopted | | Max Level | Notes |
| ASCORBYL ESTERS | 304, 305 | 2006 | | 500 mg/kg | 10 |
| BUTYLATED HYDROXYANISOLE | 320 | 2006 | | 200 mg/kg | 15 & 130 |
| BUTYLATED HYDROXYTOLUENE | 321 | 2006 | | 200 mg/kg | 15 & 130 |
| CAROTENES, BETA- (VEGETABLE) | 160a(ii) | 2006 | | 1000 mg/kg |  |
| DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL | 472e | 2006 | | 10000 mg/kg |  |
| GUAIAC RESIN | 314 | 2006 | | 1000 mg/kg |  |
| ISOPROPYL CITRATES | 384 | 2005 | | 200 mg/kg |  |
| POLYDIMETHYLSILOXANE | 900a | 2006 | | 10 mg/kg |  |
| POLYSORBATES | 432-436 | 2007 | | 5000 mg/kg | 102 |
| PROPYL GALLATE | 310 | 2006 | | 200 mg/kg | 15 & 130 |
| PROPYLENE GLYCOL ESTERS OF FATTY ACIDS | 477 | 2006 | | 10000 mg/kg |  |
| STEARYL CITRATE | 484 | 2006 | | GMP |  |
| TERTIARY BUTYLHYDROQUINONE | 319 | 2006 | | 200 mg/kg | 15 & 130 |
| THIODIPROPIONATES | 388, 389 | 2006 | | 200 mg/kg | 46 |

## Food Category No. 02.1.3 Lard, tallow, fish oil, and other animal fats

Additive INS

Year Adopted

Max Level Notes

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| ASCORBYL ESTERS | 304, 305 | 2006 | 500 mg/kg | 10 |
| BUTYLATED HYDROXYANISOLE | 320 | 2006 | 200 mg/kg | 15 & 130 |
| BUTYLATED HYDROXYTOLUENE | 321 | 2006 | 200 mg/kg | 15 & 130 |
| CAROTENES, BETA- (VEGETABLE) | 160a(ii) | 2006 | 1000 mg/kg |  |
| DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL | 472e | 2006 | 10000 mg/kg |  |
| FAST GREEN FCF | 143 | 1999 | GMP |  |
| GUAIAC RESIN | 314 | 2006 | 1000 mg/kg |  |
| INDIGOTINE (INDIGO CARMINE) | 132 | 2009 | 300 mg/kg | 161 |
| ISOPROPYL CITRATES | 384 | 2001 | 200 mg/kg |  |
| POLYDIMETHYLSILOXANE | 900a | 2006 | 10 mg/kg |  |
| POLYSORBATES | 432-436 | 2007 | 5000 mg/kg | 102 |
| PROPYL GALLATE | 310 | 2006 | 200 mg/kg | 15 & 130 |
| PROPYLENE GLYCOL ESTERS OF FATTY ACIDS | 477 | 2006 | 10000 mg/kg |  |

## Food Category No. 02.1.3 Lard, tallow, fish oil, and other animal fats

Additive INS

Year Adopted

Max Level Notes

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| STEARYL CITRATE | 484 | 2006 | GMP |  |
| SUNSET YELLOW FCF | 110 | 2008 | 300 mg/kg | 161 |
| TERTIARY BUTYLHYDROQUINONE | 319 | 2006 | 200 mg/kg | 15 & 130 |
| THIODIPROPIONATES | 388, 389 | 2006 | 200 mg/kg | 46 |
| **Food Category No. 02.2.1** | **Butter** |  |  |  |
| Additive | INS | Year Adopted | Max Level | Notes |
| ANNATTO EXTRACTS, BIXIN-BASED | 160b(i) | 2008 | 20 mg/kg | 8 |
| CALCIUM HYDROXIDE | 526 | 2008 | GMP |  |
| CAROTENES, BETA- (VEGETABLE) | 160a(ii) | 2008 | 600 mg/kg |  |
| CAROTENOIDS | 160a(i),a(iii),e,f | 2008 | 25 mg/kg | 146 |
| PHOSPHATES | 338; 339(i)-(iii); 340(i)-  (iii); 341(i)-(iii); | 2008 | 880 mg/kg | 33 & 34 |
|  | 342(i),(ii); 343(i)-(iii);  450(i)-(iii),(v)-(vii);  451(i),(ii); 452(i)-(v); |  |  |  |
|  | 542 |  |  |  |
| SODIUM CARBONATE | 500(i) | 2008 | GMP |  |
| SODIUM HYDROGEN CARBONATE | 500(ii) | 2008 | GMP |  |
| SODIUM HYDROXIDE | 524 | 2008 | GMP |  |

## Food Category No. 02.2.2

**Fat spreads, dairy fat spreads and blended spreads**

Additive INS

Year Adopted

Max Level Notes

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| ASCORBYL ESTERS | 304, 305 | 2006 | 500 mg/kg | 10 |
| BENZOATES | 210-213 | 2001 | 1000 mg/kg | 13 |
| BUTYLATED HYDROXYANISOLE | 320 | 2005 | 200 mg/kg | 15 & 130 |
| BUTYLATED HYDROXYTOLUENE | 321 | 2005 | 200 mg/kg | 15 & 130 |
| CARMINES | 120 | 2008 | 500 mg/kg | 161 & 178 |
| CAROTENES, BETA- (VEGETABLE) | 160a(ii) | 2005 | 1000 mg/kg |  |
| DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL | 472e | 2005 | 10000 mg/kg |  |
| ETHYLENE DIAMINE TETRA ACETATES | 385, 386 | 2001 | 100 mg/kg | 21 |
| ISOPROPYL CITRATES | 384 | 2001 | 100 mg/kg |  |
| PHOSPHATES | 338; 339(i)-(iii); 340(i)-  (iii); 341(i)-(iii); | 2009 | 2200 mg/kg | 33 |
|  | 342(i),(ii); 343(i)-(iii);  450(i)-(iii),(v)-(vii);  451(i),(ii); 452(i)-(v); |  |  |  |
|  | 542 |  |  |  |
| POLYDIMETHYLSILOXANE | 900a | 2007 | 10 mg/kg | 152 |
| POLYSORBATES | 432-436 | 2007 | 5000 mg/kg | 102 |
| PROPYL GALLATE | 310 | 2004 | 200 mg/kg | 15 & 130 |
| PROPYLENE GLYCOL ESTERS OF FATTY ACIDS | 477 | 2001 | 20000 mg/kg |  |

## Food Category No. 02.2.2

**Fat spreads, dairy fat spreads and blended spreads**

Additive INS

Year Adopted

Max Level Notes

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| RIBOFLAVINS | 101(i),(ii) | 2005 | 300 mg/kg |  |
| SORBATES | 200-203 | 2009 | 2000 mg/kg | 42 |
| STEAROYL LACTYLATES | 481(i), 482(i) | 2009 | 10000 mg/kg |  |
| TERTIARY BUTYLHYDROQUINONE | 319 | 2005 | 200 mg/kg | 15 & 130 |
| THERMALLY OXIDIZED SOYA BEAN OIL INTERACTED WITH MONO- AND | 479 | 1999 | 5000 mg/kg |  |
| DIGLYCERIDES OF FATTY ACIDS |  |  |  |  |
| THIODIPROPIONATES | 388, 389 | 1999 | 200 mg/kg | 46 |
| TOCOPHEROLS | 307a, b, c | 2009 | 500 mg/kg |  |

## Food Category No. 02.3

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

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| Additive | INS | Year Adopted | Max Level | Notes |
| ACESULFAME POTASSIUM | 950 | 2008 | 1000 mg/kg | 161 & 188 |
| ASCORBYL ESTERS | 304, 305 | 2001 | 500 mg/kg | 10 |
| ASPARTAME | 951 | 2008 | 1000 mg/kg | 161 & 191 |
| BENZOATES | 210-213 | 2001 | 1000 mg/kg | 13 |
| BRILLIANT BLUE FCF | 133 | 2005 | 100 mg/kg |  |
| BUTYLATED HYDROXYANISOLE | 320 | 2006 | 200 mg/kg | 15 & 130 |
| BUTYLATED HYDROXYTOLUENE | 321 | 2006 | 200 mg/kg | 15 & 130 |
| CARMINES | 120 | 2008 | 500 mg/kg | 161 & 178 |
| CAROTENES, BETA- (VEGETABLE) | 160a(ii) | 2005 | 1000 mg/kg |  |
| CAROTENOIDS | 160a(i),a(iii),e,f | 2009 | 200 mg/kg | 180 |
| DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL | 472e | 2005 | 10000 mg/kg |  |
| INDIGOTINE (INDIGO CARMINE) | 132 | 2009 | 300 mg/kg | 161 |
| NEOTAME | 961 | 2008 | 10 mg/kg | 161 |
| PHOSPHATES | 338; 339(i)-(iii); 340(i)-  (iii); 341(i)-(iii); | 2009 | 2200 mg/kg | 33 |
|  | 342(i),(ii); 343(i)-(iii);  450(i)-(iii),(v)-(vii);  451(i),(ii); 452(i)-(v); |  |  |  |
|  | 542 |  |  |  |
| POLYSORBATES | 432-436 | 2007 | 5000 mg/kg | 102 |
| PROPYL GALLATE | 310 | 2004 | 200 mg/kg | 15 & 130 |
| PROPYLENE GLYCOL ESTERS OF FATTY ACIDS | 477 | 2001 | 30000 mg/kg |  |
| RIBOFLAVINS | 101(i),(ii) | 2008 | 300 mg/kg |  |
| SORBATES | 200-203 | 2009 | 1000 mg/kg | 42 |
| SUCROGLYCERIDES | 474 | 2009 | 10000 mg/kg | 102 |
| TERTIARY BUTYLHYDROQUINONE | 319 | 2005 | 200 mg/kg | 15 & 130 |

**Food Category No. 02.4**

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

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| Additive | INS | Year Adopted | Max Level | Notes |
| ACESULFAME POTASSIUM | 950 | 2007 | 350 mg/kg | 161 & 188 |
| ALLURA RED AC | 129 | 2009 | 300 mg/kg | 161 |
| ASCORBYL ESTERS | 304, 305 | 2001 | 80 mg/kg | 10 |
| ASPARTAME | 951 | 2007 | 1000 mg/kg | 161 & 191 |
| ASPARTAME-ACESULFAME SALT | 962 | 2009 | 350 mg/kg | 113 & 161 |
| BENZOATES | 210-213 | 2001 | 1000 mg/kg | 13 |
| BRILLIANT BLUE FCF | 133 | 2005 | 150 mg/kg |  |
| BUTYLATED HYDROXYANISOLE | 320 | 2006 | 200 mg/kg | 15 & 130 |
| BUTYLATED HYDROXYTOLUENE | 321 | 2006 | 200 mg/kg | 15 & 130 |
| CARAMEL III - AMMONIA PROCESS | 150c | 1999 | GMP |  |
| CARAMEL IV - SULFITE AMMONIA PROCESS | 150d | 2009 | 20000 mg/kg |  |
| CARMINES | 120 | 2005 | 150 mg/kg |  |
| CAROTENES, BETA- (VEGETABLE) | 160a(ii) | 2005 | 1000 mg/kg |  |
| CAROTENOIDS | 160a(i),a(iii),e,f | 2009 | 150 mg/kg | 180 |
| CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER | 141(i),(ii) | 2009 | 500 mg/kg |  |
| COMPLEXES |  |  |  |  |
| CYCLAMATES | 952(i), (ii), (iv) | 2007 | 250 mg/kg | 17 & 161 |
| DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL | 472e | 2005 | 5000 mg/kg |  |
| FAST GREEN FCF | 143 | 2009 | 100 mg/kg |  |
| GRAPE SKIN EXTRACT | 163(ii) | 2009 | 200 mg/kg | 181 |
| INDIGOTINE (INDIGO CARMINE) | 132 | 2009 | 150 mg/kg |  |
| IRON OXIDES | 172(i)-(iii) | 2005 | 350 mg/kg |  |
| NEOTAME | 961 | 2007 | 100 mg/kg | 161 |
| POLYSORBATES | 432-436 | 2007 | 3000 mg/kg | 102 |
| PONCEAU 4R (COCHINEAL RED A) | 124 | 2008 | 50 mg/kg |  |
| PROPYL GALLATE | 310 | 2004 | 200 mg/kg | 15 & 130 |
| PROPYLENE GLYCOL ESTERS OF FATTY ACIDS | 477 | 2006 | 40000 mg/kg |  |
| RIBOFLAVINS | 101(i),(ii) | 2005 | 300 mg/kg |  |
| SACCHARINS | 954(i)-(iv) | 2007 | 100 mg/kg | 161 |
| SUCRALOSE (TRICHLOROGALACTOSUCROSE) | 955 | 2007 | 400 mg/kg | 161 |
| SUCROGLYCERIDES | 474 | 2009 | 5000 mg/kg |  |
| SUNSET YELLOW FCF | 110 | 2008 | 50 mg/kg |  |
| TERTIARY BUTYLHYDROQUINONE | 319 | 2005 | 200 mg/kg | 15 & 130 |

**Food Category No. 03.0 Edible ices, including sherbet and sorbet**

Additive INS

Year Adopted

Max Level Notes

ACESULFAME POTASSIUM

950

2007

800 mg/kg

161 & 188

## Food Category No. 03.0 Edible ices, including sherbet and sorbet

Additive INS

Year Adopted

Max Level Notes

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| ALITAME | 956 | 2007 | 100 mg/kg | 161 |
| ALLURA RED AC | 129 | 2009 | 150 mg/kg |  |
| ASCORBYL ESTERS | 304, 305 | 2001 | 200 mg/kg | 10 & 15 |
| ASPARTAME | 951 | 2007 | 1000 mg/kg | 161 & 191 |
| BRILLIANT BLUE FCF | 133 | 2005 | 150 mg/kg |  |
| BUTYLATED HYDROXYANISOLE | 320 | 2006 | 200 mg/kg | 15 & 130 |
| BUTYLATED HYDROXYTOLUENE | 321 | 2006 | 100 mg/kg | 15 & 130 |
| CARAMEL III - AMMONIA PROCESS | 150c | 1999 | 1000 mg/kg |  |
| CARAMEL IV - SULFITE AMMONIA PROCESS | 150d | 1999 | 1000 mg/kg |  |
| CARMINES | 120 | 2005 | 150 mg/kg |  |
| CAROTENES, BETA- (VEGETABLE) | 160a(ii) | 2005 | 1000 mg/kg |  |
| CAROTENOIDS | 160a(i),a(iii),e,f | 2009 | 200 mg/kg | 180 |
| CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER | 141(i),(ii) | 2009 | 500 mg/kg |  |
| COMPLEXES |  |  |  |  |
| CYCLAMATES | 952(i), (ii), (iv) | 2007 | 250 mg/kg | 17 & 161 |
| DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL | 472e | 2006 | 1000 mg/kg |  |
| FAST GREEN FCF | 143 | 1999 | 100 mg/kg |  |
| INDIGOTINE (INDIGO CARMINE) | 132 | 2009 | 150 mg/kg |  |
| IRON OXIDES | 172(i)-(iii) | 2005 | 300 mg/kg |  |
| NEOTAME | 961 | 2007 | 100 mg/kg | 161 |
| POLYSORBATES | 432-436 | 2005 | 1000 mg/kg |  |
| PONCEAU 4R (COCHINEAL RED A) | 124 | 2008 | 50 mg/kg |  |
| PROPYLENE GLYCOL ESTERS OF FATTY ACIDS | 477 | 2001 | 5000 mg/kg |  |
| RIBOFLAVINS | 101(i),(ii) | 2005 | 500 mg/kg |  |
| SACCHARINS | 954(i)-(iv) | 2007 | 100 mg/kg | 161 |
| SUCRALOSE (TRICHLOROGALACTOSUCROSE) | 955 | 2007 | 320 mg/kg | 161 |
| SUCROGLYCERIDES | 474 | 2009 | 5000 mg/kg |  |
| SUNSET YELLOW FCF | 110 | 2008 | 50 mg/kg |  |
| TERTIARY BUTYLHYDROQUINONE | 319 | 2006 | 200 mg/kg | 15 & 130 |

## Food Category No. 04.1.1.2 Surface-treated fresh fruit

Additive INS

Year Adopted

Max Level Notes

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| BEESWAX | 901 | 2003 | GMP |  |
| CANDELILLA WAX | 902 | 2003 | GMP |
| CARMINES | 120 | 2008 | 500 mg/kg | 4 & 16 |
| CARNAUBA WAX | 903 | 2004 | 400 mg/kg |  |
| GLYCEROL ESTER OF WOOD ROSIN | 445 | 2005 | 110 mg/kg |  |

## Food Category No. 04.1.1.2 Surface-treated fresh fruit

Additive INS

Year Adopted

Max Level Notes

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| IRON OXIDES | 172(i)-(iii) | 2008 | 1000 mg/kg | 4 & 16 |
| MICROCRYSTALLINE WAX | 905c(i) | 2004 | 50 mg/kg |  |
| ORTHO-PHENYLPHENOLS | 231, 232 | 1999 | 12 mg/kg | 49 |
| POLYETHYLENE GLYCOL | 1521 | 2001 | GMP |  |
| POLYVINYLPYRROLIDONE | 1201 | 1999 | GMP |  |
| RIBOFLAVINS | 101(i),(ii) | 2008 | 300 mg/kg | 4 & 16 |
| SHELLAC | 904 | 2003 | GMP |  |
| SUCROGLYCERIDES | 474 | 2009 | GMP |  |
| SULFITES | 220-225, 227, 228, 539 | 2006 | 50 mg/kg | 44 |

## Food Category No. 04.1.2

Additive INS

## Processed fruit

Year Adopted

Max Level Notes

CARNAUBA WAX

903

2004

400 mg/kg

|  |  |  |  |
| --- | --- | --- | --- |
| **Food Category No. 04.1.2.1 Frozen** | **fruit** |  | |
| Additive INS | Year Adopted | Max Level | Notes |
| ACESULFAME POTASSIUM 950 | 2008 | 500 mg/kg | 161 & 188 |
| ASPARTAME 951 | 2008 | 2000 mg/kg | 161 & 191 |
| NEOTAME 961 | 2008 | 100 mg/kg | 161 |
| SUCRALOSE 955  (TRICHLOROGALACTOSUCROSE) | 2008 | 400 mg/kg | 161 |
| SULFITES 220-225, 227, 228, 539 | 2007 | 500 mg/kg | 44 & 155 |

## Food Category No. 04.1.2.2

Additive INS

## Dried fruit

Year Adopted

Max Level Notes

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| ACESULFAME POTASSIUM | 950 | 2008 | 500 mg/kg | 161 & 188 |
| ASCORBYL ESTERS | 304, 305 | 2001 | 80 mg/kg | 10 |
| ASPARTAME | 951 | 2008 | 2000 mg/kg | 161 & 191 |
| BENZOATES | 210-213 | 2003 | 800 mg/kg | 13 |
| DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL | 472e | 2005 | 10000 mg/kg |  |
| ETHYLENE DIAMINE TETRA ACETATES | 385, 386 | 2001 | 265 mg/kg | 21 |
| MINERAL OIL, HIGH VISCOSITY | 905d | 2005 | 5000 mg/kg |  |
| MINERAL OIL, MEDIUM AND LOW VISCOSITY (CLASS I) | 905e | 2005 | 5000 mg/kg |  |
| NEOTAME | 961 | 2008 | 100 mg/kg | 161 |
| SUCRALOSE (TRICHLOROGALACTOSUCROSE) | 955 | 2008 | 1500 mg/kg | 161 |
| SULFITES | 220-225, 227, 228, 539 | 2006 | 1000 mg/kg | 44 & 135 |

## Food Category No. 04.1.2.3 Fruit in vinegar, oil, or brine

Additive INS

Year Adopted

Max Level Notes

## Food Category No. 04.1.2.3 Fruit in vinegar, oil, or brine

Additive INS

Year Adopted

Max Level Notes

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| ACESULFAME POTASSIUM | 950 | 2007 | 200 mg/kg | 161 & 188 |
| ASPARTAME | 951 | 2007 | 300 mg/kg | 144 & 191 |
| BENZOATES | 210-213 | 2001 | 1000 mg/kg | 13 |
| CARAMEL III - AMMONIA PROCESS | 150c | 1999 | GMP |  |
| CARAMEL IV - SULFITE AMMONIA PROCESS | 150d | 1999 | GMP |  |
| CAROTENES, BETA- (VEGETABLE) | 160a(ii) | 2005 | 1000 mg/kg |  |
| CAROTENOIDS | 160a(i),a(iii),e,f | 2009 | 1000 mg/kg |  |
| CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER | 141(i),(ii) | 2005 | 100 mg/kg | 62 |
| COMPLEXES |  |  |  |  |
| DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL | 472e | 2005 | 1000 mg/kg |  |
| ETHYLENE DIAMINE TETRA ACETATES | 385, 386 | 2008 | 250 mg/kg | 21 |
| GRAPE SKIN EXTRACT | 163(ii) | 2009 | 1500 mg/kg | 161 |
| NEOTAME | 961 | 2007 | 100 mg/kg | 161 |
| POLYDIMETHYLSILOXANE | 900a | 1999 | 10 mg/kg |  |
| SACCHARINS | 954(i)-(iv) | 2007 | 160 mg/kg | 144 |
| SORBATES | 200-203 | 2009 | 1000 mg/kg | 42 |
| SUCRALOSE (TRICHLOROGALACTOSUCROSE) | 955 | 2007 | 180 mg/kg | 144 |
| SULFITES | 220-225, 227, 228, 539 | 2006 | 100 mg/kg | 44 |

## Food Category No. 04.1.2.4 Canned or bottled (pasteurized) fruit

Additive INS

Year Adopted

Max Level Notes

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| ACESULFAME POTASSIUM | 950 | 2007 | 350 mg/kg | 161 & 188 |
| ASPARTAME | 951 | 2007 | 1000 mg/kg | 161 & 191 |
| ASPARTAME-ACESULFAME SALT | 962 | 2009 | 350 mg/kg | 113 & 161 |
| BRILLIANT BLUE FCF | 133 | 2009 | 200 mg/kg | 161 |
| CARAMEL III - AMMONIA PROCESS | 150c | 1999 | GMP |  |
| CARAMEL IV - SULFITE AMMONIA PROCESS | 150d | 1999 | GMP |  |
| CARMINES | 120 | 2005 | 200 mg/kg |  |
| CAROTENES, BETA- (VEGETABLE) | 160a(ii) | 2005 | 1000 mg/kg |  |
| CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER | 141(i),(ii) | 2005 | 100 mg/kg | 62 |
| COMPLEXES |  |  |  |  |
| CYCLAMATES | 952(i), (ii), (iv) | 2007 | 1000 mg/kg | 17 & 161 |
| FAST GREEN FCF | 143 | 1999 | 200 mg/kg |  |
| IRON OXIDES | 172(i)-(iii) | 2005 | 300 mg/kg |  |
| NEOTAME | 961 | 2007 | 33 mg/kg | 161 |
| POLYDIMETHYLSILOXANE | 900a | 1999 | 10 mg/kg |  |
| PONCEAU 4R (COCHINEAL RED A) | 124 | 2008 | 300 mg/kg | 161 |

## Food Category No. 04.1.2.4 Canned or bottled (pasteurized) fruit

Additive INS

Year Adopted

Max Level Notes

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| RIBOFLAVINS | 101(i),(ii) | 2005 | 300 mg/kg |  |
| SACCHARINS | 954(i)-(iv) | 2007 | 200 mg/kg | 161 |
| STANNOUS CHLORIDE | 512 | 2001 | 20 mg/kg | 43 |
| SUCRALOSE (TRICHLOROGALACTOSUCROSE) | 955 | 2007 | 400 mg/kg | 161 |

## Food Category No. 04.1.2.5 Jams, jellies, marmelades

Additive INS

Year Adopted

Max Level Notes

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| ACESULFAME POTASSIUM | 950 | 2007 | 1000 mg/kg | 161 & 188 |
| ALITAME | 956 | 2007 | 100 mg/kg | 161 |
| ALLURA RED AC | 129 | 2009 | 100 mg/kg | 161 |
| ASPARTAME | 951 | 2007 | 1000 mg/kg | 161 & 191 |
| ASPARTAME-ACESULFAME SALT | 962 | 2009 | 1000 mg/kg | 119 & 161 |
| BENZOATES | 210-213 | 2001 | 1000 mg/kg | 13 |
| BRILLIANT BLUE FCF | 133 | 2009 | 100 mg/kg | 161 |
| CARAMEL III - AMMONIA PROCESS | 150c | 1999 | GMP |  |
| CARAMEL IV - SULFITE AMMONIA PROCESS | 150d | 1999 | 1500 mg/kg |  |
| CARMINES | 120 | 2005 | 200 mg/kg |  |
| CAROTENES, BETA- (VEGETABLE) | 160a(ii) | 2005 | 1000 mg/kg |  |
| CAROTENOIDS | 160a(i),a(iii),e,f | 2009 | 200 mg/kg |  |
| CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER | 141(i),(ii) | 2009 | 200 mg/kg | 161 |
| COMPLEXES |  |  |  |  |
| CYCLAMATES | 952(i), (ii), (iv) | 2007 | 1000 mg/kg | 17 & 161 |
| ETHYLENE DIAMINE TETRA ACETATES | 385, 386 | 2001 | 130 mg/kg | 21 |
| FAST GREEN FCF | 143 | 1999 | 400 mg/kg |  |
| GRAPE SKIN EXTRACT | 163(ii) | 2009 | 500 mg/kg | 161 & 181 |
| INDIGOTINE (INDIGO CARMINE) | 132 | 2009 | 300 mg/kg | 161 |
| IRON OXIDES | 172(i)-(iii) | 2005 | 200 mg/kg |  |
| NEOTAME | 961 | 2007 | 70 mg/kg | 161 |
| POLYDIMETHYLSILOXANE | 900a | 1999 | 30 mg/kg |  |
| PONCEAU 4R (COCHINEAL RED A) | 124 | 2008 | 100 mg/kg | 161 |
| RIBOFLAVINS | 101(i),(ii) | 2005 | 200 mg/kg |  |
| SACCHARINS | 954(i)-(iv) | 2007 | 200 mg/kg | 161 |
| SUCRALOSE (TRICHLOROGALACTOSUCROSE) | 955 | 2007 | 400 mg/kg | 161 |
| SULFITES | 220-225, 227, 228, 539 | 2008 | 100 mg/kg | 44 |
| SUNSET YELLOW FCF | 110 | 2008 | 300 mg/kg | 161 |

## Food Category No. 04.1.2.6

**Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5**

Additive INS

Year Adopted

Max Level Notes

|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
| ACESULFAME POTASSIUM | 950 | | 2007 | 1000 mg/kg | 161 & 188 |
| ASPARTAME | 951 | | 2007 | 1000 mg/kg | 161 & 191 |
| BENZOATES | 210-213 | | 2001 | 1000 mg/kg | 13 |
| BRILLIANT BLUE FCF | 133 | | 2009 | 100 mg/kg | 161 |
| CARAMEL III - AMMONIA PROCESS | 150c | | 1999 | 500 mg/kg |  |
| CARAMEL IV - SULFITE AMMONIA PROCESS | 150d | | 1999 | 500 mg/kg |  |
| CARMINES | 120 | | 2005 | 500 mg/kg |  |
| CAROTENES, BETA- (VEGETABLE) | 160a(ii) | | 2005 | 500 mg/kg |  |
| CAROTENOIDS | 160a(i),a(iii),e,f | | 2009 | 500 mg/kg |  |
| CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER | 141(i),(ii) | | 2009 | 150 mg/kg |  |
| COMPLEXES |  | |  |  |  |
| CYCLAMATES | 952(i), (ii), (iv) | | 2007 | 2000 mg/kg | 17 & 161 |
| DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL | 472e | | 2005 | 5000 mg/kg |  |
| ETHYLENE DIAMINE TETRA ACETATES | 385, 386 | | 2001 | 100 mg/kg | 21 |
| FAST GREEN FCF | 143 | | 2009 | 100 mg/kg | 161 |
| GRAPE SKIN EXTRACT | 163(ii) | | 2009 | 500 mg/kg | 161 & 181 |
| INDIGOTINE (INDIGO CARMINE) | 132 | | 2009 | 300 mg/kg | 161 |
| IRON OXIDES | 172(i)-(iii) | | 2005 | 500 mg/kg |  |
| NEOTAME | 961 | | 2007 | 70 mg/kg | 161 |
| PHOSPHATES | 338; 339(i)-(iii); 340(i)-  (iii); 341(i)-(iii); | | 2009 | 1100 mg/kg | 33 |
|  | 342(i),(ii); 343(i)-(iii);  450(i)-(iii),(v)-(vii);  451(i),(ii); 452(i)-(v); | |  |  |  |
|  | 542 | |  |  |  |
| POLYDIMETHYLSILOXANE | 900a | | 1999 | 10 mg/kg |  |
| PONCEAU 4R (COCHINEAL RED A) | 124 | | 2008 | 500 mg/kg | 161 |
| RIBOFLAVINS | 101(i),(ii) | | 2005 | 500 mg/kg |  |
| SACCHARINS | 954(i)-(iv) | | 2007 | 200 mg/kg | 161 |
| SORBATES | 200-203 | | 2009 | 1000 mg/kg | 42 |
| SUCRALOSE (TRICHLOROGALACTOSUCROSE) | 955 | | 2007 | 400 mg/kg | 161 |
| SULFITES | 220-225, 227, 228, 539 | | 2006 | 500 mg/kg | 44 |
| SUNSET YELLOW FCF | 110 | | 2008 | 300 mg/kg | 161 |
| **Food Category No. 04.1.2.7** | | **Candied fruit** | |  |  |
| Additive INS | | Year Adopted | | Max Level | Notes |
| ACESULFAME POTASSIUM 950 | | 2007 | | 500 mg/kg | 161 & 188 |
| ALLURA RED AC 129 | | 2009 | | 300 mg/kg | 161 |
| ALUMINIUM AMMONIUM SULFATE 523 | | 2001 | | 200 mg/kg | 6 |

|  |  |  |  |
| --- | --- | --- | --- |
| **Food Category No. 04.1.2.7 Candied** | **fruit** |  | |
| Additive INS | Year Adopted | Max Level | Notes |
| ASPARTAME 951 | 2007 | 2000 mg/kg | 161 & 191 |
| BENZOATES 210-213 | 2001 | 1000 mg/kg | 13 |
| BRILLIANT BLUE FCF 133 | 2009 | 100 mg/kg | 161 |
| CARAMEL III - AMMONIA PROCESS 150c | 1999 | GMP |  |
| CARAMEL IV - SULFITE AMMONIA 150d PROCESS | 1999 | GMP |  |
| CARMINES 120 | 2005 | 200 mg/kg |  |
| CAROTENES, BETA- (VEGETABLE) 160a(ii) | 2005 | 1000 mg/kg |  |
| CAROTENOIDS 160a(i),a(iii),e,f | 2009 | 200 mg/kg |  |
| CHLOROPHYLLS AND 141(i),(ii) CHLOROPHYLLINS, COPPER | 2009 | 250 mg/kg |  |
| COMPLEXES |  |  |  |
| DIACETYLTARTARIC AND FATTY 472e ACID ESTERS OF GLYCEROL | 2005 | 1000 mg/kg |  |
| ERYTHROSINE 127 | 2005 | 200 mg/kg | 54 |
| FAST GREEN FCF 143 | 2009 | 100 mg/kg | 161 |
| INDIGOTINE (INDIGO CARMINE) 132 | 2009 | 200 mg/kg | 161 |
| IRON OXIDES 172(i)-(iii) | 2005 | 250 mg/kg |  |
| NEOTAME 961 | 2007 | 65 mg/kg | 161 |
| PONCEAU 4R (COCHINEAL RED A) 124 | 2008 | 200 mg/kg | 161 |
| RIBOFLAVINS 101(i),(ii) | 2005 | 300 mg/kg |  |
| SUCRALOSE 955  (TRICHLOROGALACTOSUCROSE) | 2007 | 800 mg/kg | 161 |
| SULFITES 220-225, 227, 228, 539 | 2006 | 100 mg/kg | 44 |
| SUNSET YELLOW FCF 110 | 2008 | 200 mg/kg | 161 |

## Food Category No. 04.1.2.8

**Fruit preparations, including pulp, purees, fruit toppings and coconut milk**

Additive INS

Year Adopted

Max Level Notes

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| ACESULFAME POTASSIUM | 950 | 2007 | 350 mg/kg | 161 & 188 |
| ALLURA RED AC | 129 | 2009 | 300 mg/kg | 161 & 182 |
| ASPARTAME | 951 | 2007 | 1000 mg/kg | 161 & 191 |
| ASPARTAME-ACESULFAME SALT | 962 | 2009 | 350 mg/kg | 113 & 161 |
| BENZOATES | 210-213 | 2001 | 1000 mg/kg | 13 |
| BRILLIANT BLUE FCF | 133 | 2009 | 100 mg/kg | 161 & 182 |
| CARAMEL III - AMMONIA PROCESS | 150c | 2008 | 7500 mg/kg | 182 |
| CARAMEL IV - SULFITE AMMONIA PROCESS | 150d | 2008 | 7500 mg/kg | 182 |
| CARMINES | 120 | 2008 | 500 mg/kg | 182 |
| CAROTENOIDS | 160a(i),a(iii),e,f | 2009 | 100 mg/kg | 161, 180 &182 |
| CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER | 141(i),(ii) | 2008 | 100 mg/kg | 62 & 182 |
| COMPLEXES |  |  |  |  |

## Food Category No. 04.1.2.8

**Fruit preparations, including pulp, purees, fruit toppings and coconut milk**

Additive INS

Year Adopted

Max Level Notes

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| CYCLAMATES | 952(i), (ii), (iv) | 2007 | 250 mg/kg | 17 & 161 |
| DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL | 472e | 2005 | 2500 mg/kg |  |
| FAST GREEN FCF | 143 | 2009 | 100 mg/kg | 161 & 182 |
| INDIGOTINE (INDIGO CARMINE) | 132 | 2009 | 150 mg/kg | 161 & 182 |
| NEOTAME | 961 | 2007 | 100 mg/kg | 161 |
| POLYSORBATES | 432-436 | 2007 | 1000 mg/kg | 154 |
| PONCEAU 4R (COCHINEAL RED A) | 124 | 2008 | 50 mg/kg | 161 & 182 |
| PROPYLENE GLYCOL ESTERS OF FATTY ACIDS | 477 | 2001 | 40000 mg/kg |  |
| RIBOFLAVINS | 101(i),(ii) | 2008 | 300 mg/kg | 182 |
| SACCHARINS | 954(i)-(iv) | 2007 | 200 mg/kg | 161 |
| SUCRALOSE (TRICHLOROGALACTOSUCROSE) | 955 | 2007 | 400 mg/kg | 161 |
| SULFITES | 220-225, 227, 228, 539 | 2006 | 500 mg/kg | 44 |
| SUNSET YELLOW FCF | 110 | 2008 | 300 mg/kg | 161 & 182 |

## Food Category No. 04.1.2.9

**Fruit-based desserts, including fruit- flavoured water-based desserts**

Additive INS

Year Adopted

Max Level Notes

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| ACESULFAME POTASSIUM | 950 | 2007 | 350 mg/kg | 161 & 188 |
| ALLURA RED AC | 129 | 2009 | 300 mg/kg | 161 |
| ASCORBYL ESTERS | 304, 305 | 2001 | 500 mg/kg | 2 & 10 |
| ASPARTAME | 951 | 2007 | 1000 mg/kg | 161 & 191 |
| ASPARTAME-ACESULFAME SALT | 962 | 2009 | 350 mg/kg | 113 & 161 |
| BENZOATES | 210-213 | 2001 | 1000 mg/kg | 13 |
| BRILLIANT BLUE FCF | 133 | 2005 | 150 mg/kg |  |
| CARAMEL III - AMMONIA PROCESS | 150c | 1999 | GMP |  |
| CARAMEL IV - SULFITE AMMONIA PROCESS | 150d | 1999 | GMP |  |
| CARMINES | 120 | 2005 | 150 mg/kg |  |
| CAROTENES, BETA- (VEGETABLE) | 160a(ii) | 2005 | 1000 mg/kg |  |
| CAROTENOIDS | 160a(i),a(iii),e,f | 2009 | 150 mg/kg |  |
| CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER | 141(i),(ii) | 2009 | 150 mg/kg |  |
| COMPLEXES |  |  |  |  |
| CYCLAMATES | 952(i), (ii), (iv) | 2007 | 250 mg/kg | 17 & 161 |
| DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL | 472e | 2005 | 2500 mg/kg |  |
| FAST GREEN FCF | 143 | 2009 | 100 mg/kg | 161 |
| GRAPE SKIN EXTRACT | 163(ii) | 2009 | 500 mg/kg | 161 & 181 |
| INDIGOTINE (INDIGO CARMINE) | 132 | 2009 | 150 mg/kg | 161 |

## Food Category No. 04.1.2.9

**Fruit-based desserts, including fruit- flavoured water-based desserts**

Additive INS

Year Adopted

Max Level Notes

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| IRON OXIDES | 172(i)-(iii) | 2005 | 200 mg/kg |  |
| NEOTAME | 961 | 2007 | 100 mg/kg | 161 |
| POLYDIMETHYLSILOXANE | 900a | 1999 | 110 mg/kg |  |
| POLYSORBATES | 432-436 | 2007 | 3000 mg/kg |  |
| PONCEAU 4R (COCHINEAL RED A) | 124 | 2008 | 50 mg/kg | 161 |
| PROPYL GALLATE | 310 | 2001 | 90 mg/kg | 2, 15 & 130 |
| PROPYLENE GLYCOL ESTERS OF FATTY ACIDS | 477 | 2001 | 40000 mg/kg |  |
| RIBOFLAVINS | 101(i),(ii) | 2005 | 300 mg/kg |  |
| SACCHARINS | 954(i)-(iv) | 2007 | 100 mg/kg | 161 |
| SUCRALOSE (TRICHLOROGALACTOSUCROSE) | 955 | 2007 | 400 mg/kg | 161 |
| SUCROGLYCERIDES | 474 | 2009 | 5000 mg/kg |  |
| SULFITES | 220-225, 227, 228, 539 | 2008 | 100 mg/kg | 44 |
| SUNSET YELLOW FCF | 110 | 2008 | 50 mg/kg | 161 |

## Food Category No. 04.1.2.10 Fermented fruit products

Additive INS

Year Adopted

Max Level Notes

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| ACESULFAME POTASSIUM | 950 | 2007 | 350 mg/kg | 161 & 188 |
| ASPARTAME | 951 | 2007 | 1000 mg/kg | 161 & 191 |
| BENZOATES | 210-213 | 2001 | 1000 mg/kg | 13 |
| CAROTENES, BETA- (VEGETABLE) | 160a(ii) | 2005 | 200 mg/kg |  |
| CAROTENOIDS | 160a(i),a(iii),e,f | 2009 | 500 mg/kg |  |
| CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER | 141(i),(ii) | 2005 | 100 mg/kg | 62 |
| COMPLEXES |  |  |  |  |
| DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL | 472e | 2005 | 2500 mg/kg |  |
| ETHYLENE DIAMINE TETRA ACETATES | 385, 386 | 2008 | 250 mg/kg | 21 |
| GRAPE SKIN EXTRACT | 163(ii) | 2009 | 500 mg/kg | 161 & 181 |
| NEOTAME | 961 | 2007 | 65 mg/kg | 161 |
| PHOSPHATES | 338; 339(i)-(iii); 340(i)-  (iii); 341(i)-(iii); | 2009 | 2200 mg/kg | 33 |
|  | 342(i),(ii); 343(i)-(iii);  450(i)-(iii),(v)-(vii);  451(i),(ii); 452(i)-(v); |  |  |  |
|  | 542 |  |  |  |
| POLYDIMETHYLSILOXANE | 900a | 2008 | 10 mg/kg |  |
| RIBOFLAVINS | 101(i),(ii) | 2008 | 500 mg/kg |  |
| SACCHARINS | 954(i)-(iv) | 2008 | 160 mg/kg | 161 |
| SORBATES | 200-203 | 2009 | 1000 mg/kg | 42 |
| SUCRALOSE (TRICHLOROGALACTOSUCROSE) | 955 | 2007 | 150 mg/kg | 161 |

## Food Category No. 04.1.2.10 Fermented fruit products

Additive INS

Year Adopted

Max Level Notes

SULFITES

220-225, 227, 228, 539

2008

100 mg/kg 44

## Food Category No. 04.1.2.11

Additive INS

## Fruit fillings for pastries

Year Adopted

Max Level Notes

|  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- |
| ACESULFAME POTASSIUM | | 950 | | 2007 | 350 mg/kg | 161 & 188 |
| ALLURA RED AC | | 129 | | 2009 | 300 mg/kg | 161 |
| ASPARTAME | | 951 | | 2007 | 1000 mg/kg | 161 & 191 |
| BENZOATES | | 210-213 | | 2001 | 1000 mg/kg | 13 |
| BRILLIANT BLUE FCF | | 133 | | 2005 | 250 mg/kg |  |
| CARAMEL III - AMMONIA PROCESS | | 150c | | 1999 | 7500 mg/kg |  |
| CARAMEL IV - SULFITE AMMONIA PROCESS | | 150d | | 1999 | 7500 mg/kg |  |
| CARMINES | | 120 | | 2005 | 300 mg/kg |  |
| CAROTENES, BETA- (VEGETABLE) | | 160a(ii) | | 2009 | 100 mg/kg | 180 |
| CAROTENOIDS | | 160a(i),a(iii),e,f | | 2009 | 100 mg/kg | 180 |
| CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER | | 141(i),(ii) | | 2005 | 100 mg/kg | 62 |
| COMPLEXES | |  | |  |  |  |
| ETHYLENE DIAMINE TETRA ACETATES | | 385, 386 | | 2001 | 650 mg/kg | 21 |
| FAST GREEN FCF | | 143 | | 2009 | 100 mg/kg | 161 |
| GRAPE SKIN EXTRACT | | 163(ii) | | 2009 | 500 mg/kg | 161 & 181 |
| INDIGOTINE (INDIGO CARMINE) | | 132 | | 2009 | 150 mg/kg | 161 |
| NEOTAME | | 961 | | 2007 | 100 mg/kg | 161 |
| POLYSORBATES | | 432-436 | | 2007 | 3000 mg/kg |  |
| PONCEAU 4R (COCHINEAL RED A) | | 124 | | 2008 | 50 mg/kg | 161 |
| PROPYLENE GLYCOL ESTERS OF FATTY ACIDS | | 477 | | 2001 | 40000 mg/kg |  |
| RIBOFLAVINS | | 101(i),(ii) | | 2005 | 300 mg/kg |  |
| SORBATES | | 200-203 | | 2009 | 1000 mg/kg | 42 |
| SUCRALOSE (TRICHLOROGALACTOSUCROSE) | | 955 | | 2007 | 400 mg/kg | 161 |
| SULFITES | | 220-225, 227, 228, 539 | | 2006 | 100 mg/kg | 44 |
| SUNSET YELLOW FCF | | 110 | | 2008 | 300 mg/kg | 161 |
| **Food Category No.** | **04.1.2.12** | | **Cooked fruit** | |  |  |
| Additive | INS | | Year Adopted | | Max Level | Notes |
| ACESULFAME POTASSIUM | 950 | | 2008 | | 500 mg/kg | 161 & 188 |
| ASPARTAME | 951 | | 2007 | | 1000 mg/kg | 161 & 191 |
| BENZOATES | 210-213 | | 2001 | | 1000 mg/kg | 13 |
| CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER | 141(i),(ii) | | 2005 | | 100 mg/kg | 62 |
| COMPLEXES |  | |  | |  |  |
| NEOTAME | 961 | | 2007 | | 65 mg/kg | 161 |

## Food Category No. 04.1.2.12

Additive INS

## Cooked fruit

Year Adopted

Max Level Notes

SORBATES SUCRALOSE

(TRICHLOROGALACTOSUCROSE)

200-203

955

2009

2008

1200 mg/kg

150 mg/kg

42

161

## Food Category No. 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**

Additive INS

Year Adopted

Max Level Notes

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| BEESWAX | 901 | 2003 | GMP | 79 |
| CANDELILLA WAX | 902 | 2003 | GMP | 79 |
| CARMINES | 120 | 2008 | 500 mg/kg | 4 & 16 |
| CARNAUBA WAX | 903 | 2004 | 400 mg/kg | 79 |
| GLYCEROL ESTER OF WOOD ROSIN | 445 | 2005 | 110 mg/kg |  |
| MICROCRYSTALLINE WAX | 905c(i) | 2004 | 50 mg/kg |  |
| PHOSPHATES | 338; 339(i)-(iii); 340(i)-  (iii); 341(i)-(iii); | 2009 | 1760 mg/kg | 16 & 33 |
|  | 342(i),(ii); 343(i)-(iii);  450(i)-(iii),(v)-(vii);  451(i),(ii); 452(i)-(v); |  |  |  |
|  | 542 |  |  |  |
| RIBOFLAVINS | 101(i),(ii) | 2008 | 300 mg/kg | 4 & 16 |
| SHELLAC | 904 | 2003 | GMP | 79 |
| SUNSET YELLOW FCF | 110 | 2008 | 300 mg/kg | 4 & 16 |

## Food Category No. 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**

Additive INS

Year Adopted

Max Level Notes

SULFITES

220-225, 227, 228, 539

2006

50 mg/kg

44, 76 & 136

## Food Category No. 04.2.2

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

Additive INS

Year Adopted

Max Level Notes

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| CARAMEL IV - SULFITE AMMONIA | 150d | 2009 | 50000 mg/kg | 92 & 161 |
| PROCESS |  |  |  |  |

## Food Category No. 04.2.2.1

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

Additive INS

Year Adopted

Max Level Notes

## Food Category No. 04.2.2.1

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

Additive INS

Year Adopted

Max Level Notes

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| ASPARTAME | 951 | 2008 | 1000 mg/kg | 161 & 191 |
| ETHYLENE DIAMINE TETRA ACETATES | 385, 386 | 2006 | 100 mg/kg | 21 & 110 |
| NEOTAME | 961 | 2008 | 33 mg/kg | 161 |
| POLYDIMETHYLSILOXANE | 900a | 1999 | 10 mg/kg | 15 |
| SACCHARINS | 954(i)-(iv) | 2008 | 500 mg/kg | 161 |
| SUCRALOSE (TRICHLOROGALACTOSUCROSE) | 955 | 2008 | 150 mg/kg | 161 |
| SULFITES | 220-225, 227, 228, 539 | 2006 | 50 mg/kg | 44, 76, 136 & 137 |

## Food Category No. 04.2.2.2

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

Additive INS

Year Adopted

Max Level Notes

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| ASCORBYL ESTERS | 304, 305 | 2001 | 80 mg/kg | 10 |
| ASPARTAME | 951 | 2008 | 1000 mg/kg | 161 & 191 |
| BENZOATES | 210-213 | 2003 | 1000 mg/kg | 13 |
| BUTYLATED HYDROXYANISOLE | 320 | 2005 | 200 mg/kg | 15, 76 & 130 |
| BUTYLATED HYDROXYTOLUENE | 321 | 2005 | 200 mg/kg | 15, 76 & 130 |
| CAROTENOIDS | 160a(i),a(iii),e,f | 2009 | 1000 mg/kg | 161 |
| DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL | 472e | 2005 | 10000 mg/kg |  |
| ETHYLENE DIAMINE TETRA ACETATES | 385, 386 | 2001 | 800 mg/kg | 21& 64 |
| NEOTAME | 961 | 2008 | 33 mg/kg | 161 |
| PROPYL GALLATE | 310 | 2001 | 50 mg/kg | 15, 76 & 130 |
| SACCHARINS | 954(i)-(iv) | 2008 | 500 mg/kg | 161 |
| SUCRALOSE (TRICHLOROGALACTOSUCROSE) | 955 | 2008 | 580 mg/kg | 161 |
| SULFITES | 220-225, 227, 228, 539 | 2006 | 500 mg/kg | 44 & 105 |

## Food Category No. 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**

Additive INS

Year Adopted

Max Level Notes

ACESULFAME POTASSIUM ALLURA RED AC

ALUMINIUM AMMONIUM SULFATE

950

129

523

2007

2009

2003

200 mg/kg

300 mg/kg

35 mg/kg

144 & 188

161

6

## Food Category No. 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**

Additive INS

Year Adopted

Max Level Notes

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| ASPARTAME | 951 | 2007 | 300 mg/kg | 144 & 191 |
| ASPARTAME-ACESULFAME SALT | 962 | 2009 | 200 mg/kg | 113 & 161 |
| BENZOATES | 210-213 | 2001 | 2000 mg/kg | 13 |
| BRILLIANT BLUE FCF | 133 | 2009 | 500 mg/kg | 161 |
| CARAMEL III - AMMONIA PROCESS | 150c | 1999 | 500 mg/kg |  |
| CARMINES | 120 | 2008 | 500 mg/kg | 161 & 178 |
| DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL | 472e | 2005 | 2500 mg/kg |  |
| ETHYLENE DIAMINE TETRA ACETATES | 385, 386 | 2001 | 250 mg/kg | 21 |
| FAST GREEN FCF | 143 | 1999 | 300 mg/kg |  |
| FERROUS GLUCONATE | 579 | 1999 | 150 mg/kg | 23 & 48 |
| FERROUS LACTATE | 585 | 1999 | 150 mg/kg | 23 & 48 |
| INDIGOTINE (INDIGO CARMINE) | 132 | 2009 | 150 mg/kg | 161 |
| NEOTAME | 961 | 2007 | 10 mg/kg | 144 |
| POLYDIMETHYLSILOXANE | 900a | 1999 | 10 mg/kg |  |
| RIBOFLAVINS | 101(i),(ii) | 2005 | 500 mg/kg |  |
| SACCHARINS | 954(i)-(iv) | 2007 | 160 mg/kg | 144 |
| SUCRALOSE (TRICHLOROGALACTOSUCROSE) | 955 | 2007 | 400 mg/kg |  |
| SULFITES | 220-225, 227, 228, 539 | 2006 | 100 mg/kg | 44 |

## Food Category No. 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**

Additive INS

Year Adopted

Max Level Notes

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| ACESULFAME POTASSIUM | 950 | 2008 | 350 mg/kg | 161 & 188 |
| ALLURA RED AC | 129 | 2009 | 200 mg/kg | 161 |
| ASPARTAME | 951 | 2008 | 1000 mg/kg | 161 & 191 |
| BRILLIANT BLUE FCF | 133 | 2009 | 200 mg/kg | 161 |
| CARAMEL III - AMMONIA PROCESS | 150c | 1999 | GMP |  |
| ETHYLENE DIAMINE TETRA ACETATES | 385, 386 | 2001 | 365 mg/kg | 21 |
| FAST GREEN FCF | 143 | 1999 | 200 mg/kg |  |
| NEOTAME | 961 | 2008 | 33 mg/kg | 161 |
| POLYDIMETHYLSILOXANE | 900a | 1999 | 10 mg/kg |  |
| SACCHARINS | 954(i)-(iv) | 2008 | 160 mg/kg | 144 & 161 |
| STANNOUS CHLORIDE | 512 | 2001 | 25 mg/kg | 43 |

## Food Category No. 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**

Additive INS

Year Adopted

Max Level Notes

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| SUCRALOSE (TRICHLOROGALACTOSUCROSE) | 955 | 2008 | 580 mg/kg | 161 |
| SULFITES | 220-225, 227, 228, 539 | 2006 | 50 mg/kg | 44 |

## Food Category No. 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)**

Additive INS

Year Adopted

Max Level Notes

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| ACESULFAME POTASSIUM | 950 | 2008 | 1000 mg/kg | 188 |
| ASPARTAME | 951 | 2008 | 1000 mg/kg | 161 & 191 |
| BENZOATES | 210-213 | 2001 | 1000 mg/kg | 13 |
| CARAMEL III - AMMONIA PROCESS | 150c | 1999 | GMP |  |
| CARMINES | 120 | 2005 | 100 mg/kg |  |
| CAROTENES, BETA- (VEGETABLE) | 160a(ii) | 2005 | 1000 mg/kg |  |
| CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER | 141(i),(ii) | 2005 | 100 mg/kg | 62 |
| COMPLEXES |  |  |  |  |
| ETHYLENE DIAMINE TETRA ACETATES | 385, 386 | 2001 | 250 mg/kg | 21 |
| NEOTAME | 961 | 2008 | 33 mg/kg | 161 |
| POLYDIMETHYLSILOXANE | 900a | 1999 | 10 mg/kg |  |
| SACCHARINS | 954(i)-(iv) | 2008 | 160 mg/kg | 161 |
| SUCRALOSE (TRICHLOROGALACTOSUCROSE) | 955 | 2007 | 400 mg/kg | 161 & 169 |
| SULFITES | 220-225, 227, 228, 539 | 2006 | 500 mg/kg | 44 & 138 |

## Food Category No. 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**

Additive INS

Year Adopted

Max Level Notes

ACESULFAME POTASSIUM ALLURA RED AC

ALUMINIUM AMMONIUM SULFATE ASPARTAME

ASPARTAME-ACESULFAME SALT BENZOATES

BRILLIANT BLUE FCF

950

129

523

951

962

210-213

133

2007

2009

2001

2008

2009

2001

2009

350 mg/kg

200 mg/kg

200 mg/kg

1000 mg/kg

350 mg/kg

3000 mg/kg

100 mg/kg

161 & 188

92 & 161

6

161 & 191

113 & 161

13

92 & 161

## Food Category No. 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**

Additive INS

Year Adopted

Max Level Notes

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| CARAMEL III - AMMONIA PROCESS | 150c | 2008 | GMP | 92 |
| CARMINES | 120 | 2008 | 200 mg/kg | 92 |
| CAROTENES, BETA- (VEGETABLE) | 160a(ii) | 2008 | 1000 mg/kg | 92 |
| CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER | 141(i),(ii) | 2008 | 100 mg/kg | 62 & 92 |
| COMPLEXES |  |  |  |  |
| CYCLAMATES | 952(i), (ii), (iv) | 2008 | 250 mg/kg | 17 & 161 |
| DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL | 472e | 2005 | 2500 mg/kg |  |
| ETHYLENE DIAMINE TETRA ACETATES | 385, 386 | 2001 | 80 mg/kg | 21 |
| INDIGOTINE (INDIGO CARMINE) | 132 | 2009 | 200 mg/kg | 92 & 161 |
| NEOTAME | 961 | 2007 | 33 mg/kg | 161 |
| POLYDIMETHYLSILOXANE | 900a | 2004 | 50 mg/kg |  |
| POLYSORBATES | 432-436 | 2007 | 3000 mg/kg |  |
| PROPYLENE GLYCOL ESTERS OF FATTY ACIDS | 477 | 2001 | 5000 mg/kg |  |
| RIBOFLAVINS | 101(i),(ii) | 2008 | 300 mg/kg | 92 |
| SACCHARINS | 954(i)-(iv) | 2008 | 200 mg/kg | 161 |
| SUCRALOSE (TRICHLOROGALACTOSUCROSE) | 955 | 2007 | 400 mg/kg | 161 |
| SUCROGLYCERIDES | 474 | 2009 | 5000 mg/kg |  |
| SULFITES | 220-225, 227, 228, 539 | 2006 | 500 mg/kg | 44 |
| SUNSET YELLOW FCF | 110 | 2008 | 50 mg/kg | 92 |

## Food Category No. 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**

Additive INS

Year Adopted

Max Level Notes

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| ACESULFAME POTASSIUM | 950 | 2008 | 1000 mg/kg | 188 |
| ASPARTAME | 951 | 2008 | 2500 mg/kg | 161 & 191 |
| BENZOATES | 210-213 | 2001 | 1000 mg/kg | 13 |
| BRILLIANT BLUE FCF | 133 | 2009 | 100 mg/kg | 92 & 161 |
| CAROTENES, BETA- (VEGETABLE) | 160a(ii) | 2005 | 1000 mg/kg |  |
| CAROTENOIDS | 160a(i),a(iii),e,f | 2009 | 50 mg/kg | 180 |

## Food Category No. 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**

Additive INS

Year Adopted

Max Level Notes

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER | 141(i),(ii) | 2005 | 100 mg/kg | 62 |
| COMPLEXES |  |  |  |  |
| DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL | 472e | 2005 | 2500 mg/kg |  |
| ETHYLENE DIAMINE TETRA ACETATES | 385, 386 | 2001 | 250 mg/kg | 21 |
| FAST GREEN FCF | 143 | 2009 | 100 mg/kg | 161 |
| GRAPE SKIN EXTRACT | 163(ii) | 2009 | 100 mg/kg | 161 & 181 |
| INDIGOTINE (INDIGO CARMINE) | 132 | 2009 | 300 mg/kg | 161 |
| NEOTAME | 961 | 2007 | 33 mg/kg | 161 |
| POLYDIMETHYLSILOXANE | 900a | 2008 | 10 mg/kg |  |
| PONCEAU 4R (COCHINEAL RED A) | 124 | 2008 | 500 mg/kg | 161 |
| RIBOFLAVINS | 101(i),(ii) | 2008 | 500 mg/kg |  |
| SACCHARINS | 954(i)-(iv) | 2008 | 200 mg/kg | 161 |
| SUCRALOSE (TRICHLOROGALACTOSUCROSE) | 955 | 2008 | 580 mg/kg | 161 |
| SULFITES | 220-225, 227, 228, 539 | 2006 | 500 mg/kg | 44 |
| SUNSET YELLOW FCF | 110 | 2008 | 200 mg/kg | 92 |

## Food Category No. 04.2.2.8

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

Additive INS

Year Adopted

Max Level Notes

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| ASPARTAME | 951 | 2008 | 1000 mg/kg | 161 & 191 |
| BENZOATES | 210-213 | 2001 | 1000 mg/kg | 13 |
| CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER | 141(i),(ii) | 2005 | 100 mg/kg | 62 |
| COMPLEXES |  |  |  |  |
| DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL | 472e | 2005 | 2500 mg/kg |  |
| ETHYLENE DIAMINE TETRA ACETATES | 385, 386 | 2001 | 250 mg/kg | 21 |
| NEOTAME | 961 | 2008 | 33 mg/kg | 161 |
| SACCHARINS | 954(i)-(iv) | 2008 | 160 mg/kg | 144 & 161 |
| SUCRALOSE (TRICHLOROGALACTOSUCROSE) | 955 | 2008 | 150 mg/kg | 144 & 161 |

## Food Category No. 05.0

Additive INS

## Confectionery

Year Adopted

Max Level Notes

ASCORBYL ESTERS

MINERAL OIL, MEDIUM AND LOW VISCOSITY (CLASS I)

304, 305

905e

2001

2004

500 mg/kg

2000 mg/kg

10, 15 & 114

3

## Food Category No. 05.1

**Cocoa products and chocolate products including imitations and chocolate substitutes**

Additive INS

Year Adopted

Max Level Notes

MINERAL OIL, HIGH VISCOSITY PROPYL GALLATE

905d

310

2004

2001

2000 mg/kg

200 mg/kg

3

15 & 130

## Food Category No. 05.1.1

**Cocoa mixes (powders) and cocoa mass/cake**

Additive INS

Year Adopted

Max Level Notes

ACESULFAME POTASSIUM

AMMONIUM SALTS OF PHOSPHATIDIC ACID

ASPARTAME

PROPYLENE GLYCOL ESTERS OF FATTY ACIDS

SACCHARINS SUCRALOSE

(TRICHLOROGALACTOSUCROSE)

## Food Category No. 05.1.2

950

442

951

477

954(i)-(iv)

955

2007

2009

2007

2007

2008

2007

## Cocoa mixes (syrups)

350 mg/kg

10000 mg/kg

3000 mg/kg

5000 mg/kg

100 mg/kg

580 mg/kg

97 & 188

97

97 & 191

97

97 & 161

97

Additive INS

Year Adopted

Max Level Notes

ACESULFAME POTASSIUM ALITAME

ASPARTAME CARMINES

CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES

CYCLAMATES NEOTAME POLYSORBATES SACCHARINS

SUCRALOSE (TRICHLOROGALACTOSUCROSE)

950

956

951

120

141(i),(ii)

952(i), (ii), (iv) 961

432-436

954(i)-(iv)

955

2007

2007

2007

2005

2009

2007

2007

2007

2007

2007

350 mg/kg

300 mg/kg

1000 mg/kg

300 mg/kg

6.4 mg/kg

250 mg/kg

33 mg/kg

500 mg/kg

80 mg/kg

400 mg/kg

97, 161 & 188

161

161 & 191

62 & 161

17, 127 & 161

97 & 161

161

97 & 161

## Food Category No. 05.1.3 Cocoa-based spreads, including fillings

Additive INS

Year Adopted

Max Level Notes

ACESULFAME POTASSIUM ALITAME

950

956

2007

2007

1000 mg/kg

300 mg/kg

161 & 188

161

## Food Category No. 05.1.3 Cocoa-based spreads, including fillings

Additive INS

Year Adopted

Max Level Notes

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| ALLURA RED AC | 129 | 2009 | 300 mg/kg | 161 |
| ASPARTAME | 951 | 2008 | 3000 mg/kg | 161 & 191 |
| BENZOATES | 210-213 | 2003 | 1500 mg/kg | 13 |
| BRILLIANT BLUE FCF | 133 | 2009 | 100 mg/kg | 161 |
| CARAMEL III - AMMONIA PROCESS | 150c | 1999 | GMP |  |
| CARAMEL IV - SULFITE AMMONIA PROCESS | 150d | 1999 | GMP |  |
| CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER | 141(i),(ii) | 2009 | 6.4 mg/kg | 62 & 161 |
| COMPLEXES |  |  |  |  |
| CYCLAMATES | 952(i), (ii), (iv) | 2007 | 500 mg/kg | 17 & 161 |
| ETHYLENE DIAMINE TETRA ACETATES | 385, 386 | 2001 | 50 mg/kg | 21 |
| NEOTAME | 961 | 2007 | 100 mg/kg | 161 |
| POLYSORBATES | 432-436 | 2007 | 1000 mg/kg |  |
| SACCHARINS | 954(i)-(iv) | 2007 | 200 mg/kg | 161 |
| SUCRALOSE (TRICHLOROGALACTOSUCROSE) | 955 | 2007 | 400 mg/kg | 161 & 169 |
| **Food Category No. 05.1.4** | **Cocoa** | **and chocolate** | **products** |  |
| Additive | INS | Year Adopted | Max Level | Notes |
| ACESULFAME POTASSIUM | 950 | 2007 | 500 mg/kg | 161 & 188 |
| ALITAME | 956 | 2007 | 300 mg/kg | 161 |
| ALLURA RED AC | 129 | 2009 | 300 mg/kg | 183 |
| AMMONIUM SALTS OF PHOSPHATIDIC ACID | 442 | 2009 | 10000 mg/kg |  |
| ASPARTAME | 951 | 2008 | 3000 mg/kg | 161 & 191 |
| BEESWAX | 901 | 2001 | GMP | 3 |
| BRILLIANT BLUE FCF | 133 | 2009 | 100 mg/kg | 183 |
| BUTYLATED HYDROXYANISOLE | 320 | 2006 | 200 mg/kg | 15, 130 & 141 |
| BUTYLATED HYDROXYTOLUENE | 321 | 2006 | 200 mg/kg | 15, 130 & 141 |
| CANDELILLA WAX | 902 | 2001 | GMP | 3 |
| CARNAUBA WAX | 903 | 2006 | 5000 mg/kg | 3 |
| CASTOR OIL | 1503 | 2007 | 350 mg/kg |  |
| CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER | 141(i),(ii) | 2009 | 700 mg/kg | 183 |
| COMPLEXES |  |  |  |  |
| CYCLAMATES | 952(i), (ii), (iv) | 2007 | 500 mg/kg | 17 & 161 |
| INDIGOTINE (INDIGO CARMINE) | 132 | 2009 | 450 mg/kg | 183 |
| NEOTAME | 961 | 2007 | 80 mg/kg | 161 |
| POLYSORBATES | 432-436 | 2007 | 5000 mg/kg | 101 |
| PONCEAU 4R (COCHINEAL RED A) | 124 | 2008 | 300 mg/kg | 183 |
| SACCHARINS | 954(i)-(iv) | 2007 | 500 mg/kg | 161 |

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **Food Category No. 05.1.4** |  | **Cocoa and chocolate** | **products** |  |
| Additive | INS | Year Adopted | Max Level | Notes |
| SHELLAC | 904 | 2001 | GMP | 3 |
| SUCRALOSE (TRICHLOROGALACTOSUCROSE) | 955 | 2007 | 800 mg/kg | 161 |
| SUNSET YELLOW FCF | 110 | 2008 | 400 mg/kg | 183 |
| TERTIARY BUTYLHYDROQUINONE | 319 | 2006 | 200 mg/kg | 15, 130 & 141 |

## Food Category No. 05.1.5

**Imitation chocolate, chocolate substitute products**

Additive INS

Year Adopted

Max Level Notes

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| ACESULFAME POTASSIUM | 950 | 2007 | 500 mg/kg | 161 & 188 |
| ALITAME | 956 | 2007 | 300 mg/kg | 161 |
| ALLURA RED AC | 129 | 2009 | 300 mg/kg |  |
| AMMONIUM SALTS OF PHOSPHATIDIC ACID | 442 | 2009 | 10000 mg/kg |  |
| ASPARTAME | 951 | 2008 | 3000 mg/kg | 161 & 191 |
| ASPARTAME-ACESULFAME SALT | 962 | 2009 | 500 mg/kg | 113 & 161 |
| BEESWAX | 901 | 2001 | GMP | 3 |
| BENZOATES | 210-213 | 2003 | 1500 mg/kg | 13 |
| BRILLIANT BLUE FCF | 133 | 2009 | 100 mg/kg |  |
| BUTYLATED HYDROXYTOLUENE | 321 | 2006 | 200 mg/kg | 15 & 130 |
| CANDELILLA WAX | 902 | 2001 | GMP | 3 |
| CARAMEL III - AMMONIA PROCESS | 150c | 2009 | 50000 mg/kg |  |
| CARMINES | 120 | 2005 | 300 mg/kg |  |
| CARNAUBA WAX | 903 | 2006 | 5000 mg/kg | 3 |
| CAROTENOIDS | 160a(i),a(iii),e,f | 2009 | 100 mg/kg | 180 |
| CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER | 141(i),(ii) | 2009 | 700 mg/kg |  |
| COMPLEXES |  |  |  |  |
| CYCLAMATES | 952(i), (ii), (iv) | 2007 | 500 mg/kg | 17 & 161 |
| GRAPE SKIN EXTRACT | 163(ii) | 2009 | 200 mg/kg | 181 |
| HYDROXYBENZOATES, PARA- | 214, 218 | 2009 | 300 mg/kg | 27 |
| INDIGOTINE (INDIGO CARMINE) | 132 | 2009 | 300 mg/kg |  |
| NEOTAME | 961 | 2007 | 100 mg/kg | 161 |
| PHOSPHATES | 338; 339(i)-(iii); 340(i)-  (iii); 341(i)-(iii); | 2009 | 2200 mg/kg | 33 |
|  | 342(i),(ii); 343(i)-(iii);  450(i)-(iii),(v)-(vii);  451(i),(ii); 452(i)-(v); |  |  |  |
|  | 542 |  |  |  |
| POLYDIMETHYLSILOXANE | 900a | 1999 | 10 mg/kg |  |
| POLYSORBATES | 432-436 | 2007 | 5000 mg/kg |  |
| PONCEAU 4R (COCHINEAL RED A) | 124 | 2008 | 50 mg/kg |  |
| RIBOFLAVINS | 101(i),(ii) | 2005 | 1000 mg/kg |  |
| SACCHARINS | 954(i)-(iv) | 2007 | 500 mg/kg | 161 |

## Food Category No. 05.1.5

**Imitation chocolate, chocolate substitute products**

Additive INS

Year Adopted

Max Level Notes

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| SHELLAC | 904 | 2001 | GMP | 3 |
| SORBATES | 200-203 | 2009 | 1500 mg/kg | 42 |
| SUCRALOSE (TRICHLOROGALACTOSUCROSE) | 955 | 2007 | 800 mg/kg | 161 |
| SUNSET YELLOW FCF | 110 | 2008 | 300 mg/kg | 161 |

## Food Category No. 05.2

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

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| Additive | INS | Year Adopted | Max Level | Notes |
| ALITAME | 956 | 2007 | 300 mg/kg | 161 |
| ALLURA RED AC | 129 | 2009 | 300 mg/kg |  |
| BEESWAX | 901 | 2001 | GMP | 3 |
| BENZOATES | 210-213 | 2003 | 1500 mg/kg | 13 |
| BRILLIANT BLUE FCF | 133 | 2005 | 300 mg/kg |  |
| BUTYLATED HYDROXYANISOLE | 320 | 2007 | 200 mg/kg | 15 & 130 |
| BUTYLATED HYDROXYTOLUENE | 321 | 2007 | 200 mg/kg | 15 & 130 |
| CANDELILLA WAX | 902 | 2001 | GMP | 3 |
| CARAMEL III - AMMONIA PROCESS | 150c | 1999 | GMP |  |
| CARAMEL IV - SULFITE AMMONIA PROCESS | 150d | 1999 | GMP |  |
| CARMINES | 120 | 2005 | 300 mg/kg |  |
| CARNAUBA WAX | 903 | 2006 | 5000 mg/kg | 3 |
| CAROTENES, BETA- (VEGETABLE) | 160a(ii) | 2005 | 500 mg/kg |  |
| CAROTENOIDS | 160a(i),a(iii),e,f | 2009 | 100 mg/kg | 180 |
| CASTOR OIL | 1503 | 2007 | 500 mg/kg |  |
| CYCLAMATES | 952(i), (ii), (iv) | 2007 | 500 mg/kg | 17, 156 & 161 |
| DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL | 472e | 2005 | 10000 mg/kg |  |
| FAST GREEN FCF | 143 | 2009 | 100 mg/kg |  |
| INDIGOTINE (INDIGO CARMINE) | 132 | 2009 | 300 mg/kg |  |
| IRON OXIDES | 172(i)-(iii) | 2005 | 200 mg/kg |  |
| MICROCRYSTALLINE WAX | 905c(i) | 2001 | GMP | 3 |
| MINERAL OIL, HIGH VISCOSITY | 905d | 2004 | 2000 mg/kg | 3 |
| NEOTAME | 961 | 2007 | 330 mg/kg | 158 & 161 |
| POLYDIMETHYLSILOXANE | 900a | 1999 | 10 mg/kg |  |
| POLYSORBATES | 432-436 | 2007 | 1000 mg/kg |  |
| PONCEAU 4R (COCHINEAL RED A) | 124 | 2008 | 300 mg/kg | 161 |
| PROPYL GALLATE | 310 | 2001 | 200 mg/kg | 15 & 130 |
| PROPYLENE GLYCOL ESTERS OF FATTY ACIDS | 477 | 2001 | 5000 mg/kg |  |

**Food Category No. 05.2**

**Confectionery including hard and soft candy, nougats, etc. other than food**

|  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- |
|  | | | **categories 05.1, 05.3 an** | | **d 05.4** |  |
| Additive | | INS | Year Adopted | | Max Level | Notes |
| RIBOFLAVINS | | 101(i),(ii) | 2005 | | 1000 mg/kg |  |
| SACCHARINS | | 954(i)-(iv) | 2007 | | 500 mg/kg | 161 & 163 |
| SHELLAC | | 904 | 2001 | | GMP | 3 |
| SUCRALOSE (TRICHLOROGALACTOSUCROSE) | | 955 | 2008 | | 1800 mg/kg | 161 & 164 |
| SUCROGLYCERIDES | | 474 | 2009 | | 5000 mg/kg |  |
| SUNSET YELLOW FCF | | 110 | 2008 | | 300 mg/kg | 161 |
| TERTIARY BUTYLHYDROQUINONE | | 319 | 2006 | | 200 mg/kg | 15 & 130 |
| **Food Category No. 05.2.1** | |  | **Hard candy** | |  |  |
| Additive | | INS | Year Adopted | | Max Level | Notes |
| ACESULFAME POTASSIUM | | 950 | 2007 | | 500 mg/kg | 156, 161 & 188 |
| ASPARTAME | | 951 | 2008 | | 3000 mg/kg | 161 & 148 |
| CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER | | 141(i),(ii) | 2009 | | 700 mg/kg |  |
| COMPLEXES | |  |  | |  |  |
| **Food Category No. 05.2.2** | |  | **Soft candy** | |  |  |
| Additive |  | INS | Year Adopted | | Max Level | Notes |
| ACESULFAME POTASSIUM |  | 950 | 2007 | | 1000 mg/kg | 157, 161 & 188 |
| ASPARTAME |  | 951 | 2008 | | 3000 mg/kg | 161 & 148 |
| CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER |  | 141(i),(ii) | 2009 | | 100 mg/kg |  |
| COMPLEXES |  |  |  | |  |  |
| **Food Category No.** | **05.2.3** |  | **Nougats and marzipans** | | |  |
| Additive |  | INS | Year Adopted | | Max Level | Notes |
| ACESULFAME POTASSIUM |  | 950 | 2007 | | 1000 mg/kg | 161 & 188 |
| ASPARTAME |  | 951 | 2008 | | 3000 mg/kg | 161 & 191 |
| CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER |  | 141(i),(ii) | 2009 | | 100 mg/kg |  |
| COMPLEXES |  |  |  | |  |  |
| **Food Category No.** | **05.3** |  | **Chewing gum** | |  |  |
| Additive | INS | | Year Adopted | Max Level | | Notes |
| ACESULFAME POTASSIUM | 950 | | 2007 | 5000 mg/kg | | 161 & 188 |
| ALITAME | 956 | | 2007 | 300 mg/kg | | 161 |
| ALLURA RED AC | 129 | | 2009 | 300 mg/kg | |  |
| ASPARTAME | 951 | | 2007 | 10000 mg/kg | | 161 & 191 |
| BEESWAX | 901 | | 2003 | GMP | |  |
| BENZOATES | 210-213 | | 2005 | 1500 mg/kg | | 13 |
| BRILLIANT BLUE FCF | 133 | | 2005 | 300 mg/kg | |  |

|  |  |  |  |
| --- | --- | --- | --- |
| **Food Category No. 05.3** | **Chewing gum** |  | |
| Additive | INS Year Adopted | Max Level | Notes |
| BUTYLATED HYDROXYANISOLE | 320 2006 | 400 mg/kg | 130 |
| BUTYLATED HYDROXYTOLUENE | 321 2006 | 400 mg/kg | 130 |
| CANDELILLA WAX | 902 2003 | GMP |  |
| CARAMEL III - AMMONIA PROCESS | 150c 1999 | 20000 mg/kg |  |
| CARAMEL IV - SULFITE AMMONIA PROCESS | 150d 1999 | 20000 mg/kg |  |
| CARMINES | 120 2008 | 500 mg/kg | 178 |
| CARNAUBA WAX | 903 2003 | 1200 mg/kg | 3 |
| CAROTENES, BETA- (VEGETABLE) | 160a(ii) 2005 | 500 mg/kg |  |
| CAROTENOIDS | 160a(i),a(iii),e,f 2009 | 100 mg/kg | 180 |
| CASTOR OIL | 1503 2007 | 2100 mg/kg |  |
| CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER | 141(i),(ii) 2009 | 700 mg/kg |  |
| COMPLEXES |  |  |  |
| CYCLAMATES | 952(i), (ii), (iv) 2007 | 3000 mg/kg | 17 & 161 |
| CYCLODEXTRIN, BETA- | 459 2001 | 20000 mg/kg |  |
| DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL | 472e 2005 | 50000 mg/kg |  |
| FAST GREEN FCF | 143 1999 | 300 mg/kg |  |
| GRAPE SKIN EXTRACT | 163(ii) 2009 | 500 mg/kg | 181 |
| GUAIAC RESIN | 314 1999 | 1500 mg/kg |  |
| INDIGOTINE (INDIGO CARMINE) | 132 2009 | 300 mg/kg |  |
| IRON OXIDES | 172(i)-(iii) 2009 | 10000 mg/kg | 161 |
| MICROCRYSTALLINE WAX | 905c(i) 2001 | 20000 mg/kg | 3 |
| MINERAL OIL, HIGH VISCOSITY | 905d 2004 | 20000 mg/kg |  |
| NEOTAME | 961 2007 | 1000 mg/kg | 161 |
| POLYDIMETHYLSILOXANE | 900a 1999 | 100 mg/kg |  |
| POLYETHYLENE GLYCOL | 1521 2001 | 20000 mg/kg |  |
| POLYSORBATES | 432-436 2007 | 5000 mg/kg |  |
| POLYVINYLPYRROLIDONE | 1201 1999 | 10000 mg/kg |  |
| PONCEAU 4R (COCHINEAL RED A) | 124 2008 | 300 mg/kg |  |
| PROPYL GALLATE | 310 2001 | 1000 mg/kg | 130 |
| PROPYLENE GLYCOL ESTERS OF FATTY ACIDS | 477 2001 | 20000 mg/kg |  |
| RIBOFLAVINS | 101(i),(ii) 2005 | 1000 mg/kg |  |
| SACCHARINS | 954(i)-(iv) 2007 | 2500 mg/kg | 161 |
| SHELLAC | 904 2003 | GMP | 3 |
| SORBATES | 200-203 2009 | 1500 mg/kg | 42 |
| STEARYL CITRATE | 484 1999 | 15000 mg/kg |  |
| SUCRALOSE (TRICHLOROGALACTOSUCROSE) | 955 2007 | 5000 mg/kg | 161 |
| SUCROGLYCERIDES | 474 2009 | 10000 mg/kg |  |

|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
| **Food Category No. 05.3** |  | **Chewing gum** | |  | |
| Additive | INS | Year Adopted | | Max Level | Notes |
| SUNSET YELLOW FCF | 110 | 2008 | | 300 mg/kg |  |
| TERTIARY BUTYLHYDROQUINONE | 319 | 2006 | | 400 mg/kg | 130 |
| **Food Category No. 05.4 Decorations (e.g., for fine bakery wares),**  **toppings (non-fruit) and sweet sauces** | | | | | |
| Additive | INS | | Year Adopted | Max Level | Notes |
| ACESULFAME POTASSIUM | 950 | | 2007 | 500 mg/kg | 161 & 188 |
| ALITAME | 956 | | 2007 | 300 mg/kg | 161 |
| ALLURA RED AC | 129 | | 2009 | 300 mg/kg |  |
| ASPARTAME | 951 | | 2007 | 1000 mg/kg | 161 & 191 |
| BEESWAX | 901 | | 2003 | GMP |  |
| BENZOATES | 210-213 | | 2003 | 1500 mg/kg | 13 |
| BRILLIANT BLUE FCF | 133 | | 2005 | 500 mg/kg |  |
| BUTYLATED HYDROXYANISOLE | 320 | | 2007 | 200 mg/kg | 15 & 130 |
| BUTYLATED HYDROXYTOLUENE | 321 | | 2007 | 200 mg/kg | 15 & 130 |
| CANDELILLA WAX | 902 | | 2003 | GMP |  |
| CARAMEL III - AMMONIA PROCESS | 150c | | 1999 | GMP |  |
| CARAMEL IV - SULFITE AMMONIA PROCESS | 150d | | 1999 | GMP |  |
| CARMINES | 120 | | 2005 | 500 mg/kg |  |
| CARNAUBA WAX | 903 | | 2001 | 4000 mg/kg |  |
| CAROTENES, BETA- (VEGETABLE) | 160a(ii) | | 2005 | 20000 mg/kg |  |
| CAROTENOIDS | 160a(i),a(iii),e,f | | 2009 | 100 mg/kg | 180 |
| CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER | 141(i),(ii) | | 2009 | 100 mg/kg |  |
| COMPLEXES |  | |  |  |  |
| CYCLAMATES | 952(i), (ii), (iv) | | 2007 | 500 mg/kg | 17 & 161 |
| DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL | 472e | | 2005 | 10000 mg/kg |  |
| FAST GREEN FCF | 143 | | 2009 | 100 mg/kg |  |
| GRAPE SKIN EXTRACT | 163(ii) | | 2009 | 500 mg/kg | 181 |
| INDIGOTINE (INDIGO CARMINE) | 132 | | 2009 | 300 mg/kg |  |
| IRON OXIDES | 172(i)-(iii) | | 2005 | 100 mg/kg |  |
| MINERAL OIL, HIGH VISCOSITY | 905d | | 2004 | 2000 mg/kg | 3 |
| NEOTAME | 961 | | 2007 | 100 mg/kg | 161 |
| POLYSORBATES | 432-436 | | 2007 | 3000 mg/kg |  |
| PONCEAU 4R (COCHINEAL RED A) | 124 | | 2008 | 50 mg/kg |  |
| PROPYL GALLATE | 310 | | 2001 | 200 mg/kg | 15 & 130 |
| PROPYLENE GLYCOL ESTERS OF FATTY ACIDS | 477 | | 2001 | 40000 mg/kg |  |
| RIBOFLAVINS | 101(i),(ii) | | 2005 | 1000 mg/kg |  |
| SACCHARINS | 954(i)-(iv) | | 2007 | 500 mg/kg | 161 |

**Food Category No. 05.4**

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

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| Additive | INS | Year Adopted | Max Level | Notes |
| SHELLAC | 904 | 2003 | GMP |  |
| SUCRALOSE (TRICHLOROGALACTOSUCROSE) | 955 | 2008 | 1000 mg/kg | 161 |
| SUNSET YELLOW FCF | 110 | 2008 | 300 mg/kg |  |
| TERTIARY BUTYLHYDROQUINONE | 319 | 2006 | 200 mg/kg | 15 & 130 |

**Food Category No. 06.1 Whole, broken, or flaked grain, including rice**

Additive INS

Year Adopted

Max Level Notes

MINERAL OIL, HIGH VISCOSITY PROPYL GALLATE

905d

310

2004

2001

800 mg/kg

100 mg/kg

98

15 & 130

## Food Category No. 06.2

**Flours and starches (including soybean powder)**

Additive INS

Year Adopted

Max Level Notes

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| ALPHA-AMYLASE FROM ASPERGILLUS ORYZAE VAR.  DIACETYLTARTARIC AND FATTY | 1100  472e | 1999  2008 | GMP  3000 mg/kg | 186 |
| ACID ESTERS OF GLYCEROL |  |  |  |  |
| **Food Category No. 06.2.1** | **Flours** |  |  |  |
| Additive | INS | Year Adopted | Max Level | Notes |
| AZODICARBONAMIDE | 927a | 1999 | 45 mg/kg |  |
| BENZOYL PEROXIDE | 928 | 2007 | 75 mg/kg |  |
| CHLORINE | 925 | 2001 | 2500 mg/kg | 87 |
| CHLORINE DIOXIDE | 926 | 2001 | 2500 mg/kg | 87 |
| PROTEASE | 1101(i) | 1999 | GMP |  |
| SULFITES | 220-225, 227, 228, 539 | 2006 | 200 mg/kg | 44 |

## Food Category No. 06.2.2

Additive INS

## Starches

Year Adopted

Max Level Notes

SULFITES

220-225, 227, 228, 539

2006

50 mg/kg 44

## Food Category No. 06.3 Breakfast cereals, including rolled oats

Additive INS

Year Adopted

Max Level Notes

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| ACESULFAME POTASSIUM | 950 | 2007 | 1200 mg/kg | 161 & 188 |
| ALLURA RED AC | 129 | 2009 | 300 mg/kg |  |
| ASCORBYL ESTERS | 304, 305 | 2001 | 200 mg/kg | 10 |
| ASPARTAME | 951 | 2007 | 1000 mg/kg | 161 & 191 |
| BRILLIANT BLUE FCF | 133 | 2005 | 200 mg/kg |  |
| BUTYLATED HYDROXYANISOLE | 320 | 2005 | 200 mg/kg | 15 & 130 |
| BUTYLATED HYDROXYTOLUENE | 321 | 2006 | 100 mg/kg | 15 & 130 |
| CARAMEL III - AMMONIA PROCESS | 150c | 2009 | 50000 mg/kg | 189 |

## Food Category No. 06.3 Breakfast cereals, including rolled oats

Additive INS

Year Adopted

Max Level Notes

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| CARAMEL IV - SULFITE AMMONIA PROCESS | 150d | 1999 | 2500 mg/kg |  |
| CARMINES | 120 | 2005 | 200 mg/kg |
| CAROTENES, BETA- (VEGETABLE) | 160a(ii) | 2005 | 400 mg/kg |
| CAROTENOIDS | 160a(i),a(iii),e,f | 2009 | 200 mg/kg |
| IRON OXIDES | 172(i)-(iii) | 2005 | 75 mg/kg |
| NEOTAME | 961 | 2007 | 160 mg/kg | 161 |
| PHOSPHATES | 338; 339(i)-(iii); 340(i)-  (iii); 341(i)-(iii); | 2009 | 2200 mg/kg | 33 |
|  | 342(i),(ii); 343(i)-(iii);  450(i)-(iii),(v)-(vii);  451(i),(ii); 452(i)-(v); |  |  |  |
|  | 542 |  |  |  |
| PROPYL GALLATE | 310 | 2001 | 200 mg/kg | 15 & 130 |
| RIBOFLAVINS | 101(i),(ii) | 2005 | 300 mg/kg |  |
| SACCHARINS | 954(i)-(iv) | 2008 | 100 mg/kg | 161 |
| SUCRALOSE (TRICHLOROGALACTOSUCROSE) | 955 | 2008 | 1000 mg/kg | 161 |
| SUNSET YELLOW FCF | 110 | 2008 | 300 mg/kg | 161 |

## Food Category No. 06.4.2 Dried pastas and noodles and like products

Additive INS

Year Adopted

Max Level Notes

|  |  |  |  |
| --- | --- | --- | --- |
| DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL | 472e | 2008 | 5000 mg/kg |
| POLYSORBATES | 432-436 | 2008 | 5000 mg/kg |

## Food Category No. 06.4.3

**Pre-cooked pastas and noodles and like products**

Additive INS

Year Adopted

Max Level Notes

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| ASCORBYL ESTERS | 304, 305 | 2003 | 20 mg/kg | 10 |
| BENZOATES | 210-213 | 2004 | 1000 mg/kg | 13 |
| BUTYLATED HYDROXYANISOLE | 320 | 2006 | 200 mg/kg | 15 & 130 |
| BUTYLATED HYDROXYTOLUENE | 321 | 2006 | 200 mg/kg | 15 & 130 |
| CARMINES | 120 | 2008 | 100 mg/kg | 153 & 178 |
| CAROTENOIDS | 160a(i),a(iii),e,f | 2009 | 1200 mg/kg | 153 & 180 |
| CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER | 141(i),(ii) | 2009 | 100 mg/kg | 153 |
| COMPLEXES |  |  |  |  |
| DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL | 472e | 2005 | 10000 mg/kg |  |
| POLYDIMETHYLSILOXANE | 900a | 2007 | 50 mg/kg | 153 |
| POLYSORBATES | 432-436 | 2007 | 5000 mg/kg | 153 |
| PROPYL GALLATE | 310 | 2001 | 100 mg/kg | 15 & 130 |
| PROPYLENE GLYCOL ESTERS OF FATTY ACIDS | 477 | 2007 | 5000 mg/kg | 2 & 153 |

## Food Category No. 06.4.3

**Pre-cooked pastas and noodles and like products**

Additive INS

Year Adopted

Max Level Notes

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| RIBOFLAVINS | 101(i),(ii) | 2008 | 300 mg/kg | 153 |
| SULFITES | 220-225, 227, 228, 539 | 2006 | 20 mg/kg | 44 |
| SUNSET YELLOW FCF | 110 | 2008 | 300 mg/kg | 153 |
| TERTIARY BUTYLHYDROQUINONE | 319 | 2006 | 200 mg/kg | 15 & 130 |

## Food Category No. 06.5

**Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)**

Additive INS

Year Adopted

Max Level Notes

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| ACESULFAME POTASSIUM | 950 | 2007 | 350 mg/kg | 161 & 188 |
| ALLURA RED AC | 129 | 2009 | 300 mg/kg |  |
| ASCORBYL ESTERS | 304, 305 | 2001 | 500 mg/kg | 2 & 10 |
| ASPARTAME | 951 | 2007 | 1000 mg/kg | 161 & 191 |
| BENZOATES | 210-213 | 2003 | 1000 mg/kg | 13 |
| BRILLIANT BLUE FCF | 133 | 2005 | 150 mg/kg |  |
| CARAMEL III - AMMONIA PROCESS | 150c | 2009 | 50000 mg/kg |  |
| CARAMEL IV - SULFITE AMMONIA PROCESS | 150d | 1999 | GMP |  |
| CARMINES | 120 | 2005 | 150 mg/kg |  |
| CAROTENES, BETA- (VEGETABLE) | 160a(ii) | 2005 | 1000 mg/kg |  |
| CAROTENOIDS | 160a(i),a(iii),e,f | 2009 | 150 mg/kg | 180 |
| CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER | 141(i),(ii) | 2009 | 75 mg/kg |  |
| COMPLEXES |  |  |  |  |
| CYCLAMATES | 952(i), (ii), (iv) | 2007 | 250 mg/kg | 17 & 161 |
| DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL | 472e | 2005 | 5000 mg/kg |  |
| ETHYLENE DIAMINE TETRA ACETATES | 385, 386 | 2001 | 315 mg/kg | 21 |
| FAST GREEN FCF | 143 | 2009 | 100 mg/kg | 161 |
| INDIGOTINE (INDIGO CARMINE) | 132 | 2009 | 150 mg/kg |  |
| IRON OXIDES | 172(i)-(iii) | 2005 | 75 mg/kg |  |
| NEOTAME | 961 | 2007 | 33 mg/kg | 161 |
| POLYSORBATES | 432-436 | 2005 | 3000 mg/kg |  |
| PONCEAU 4R (COCHINEAL RED A) | 124 | 2008 | 50 mg/kg |  |
| PROPYL GALLATE | 310 | 2001 | 90 mg/kg | 2, 15 & 130 |
| PROPYLENE GLYCOL ESTERS OF FATTY ACIDS | 477 | 2001 | 40000 mg/kg |  |
| RIBOFLAVINS | 101(i),(ii) | 2005 | 300 mg/kg |  |
| SACCHARINS | 954(i)-(iv) | 2007 | 100 mg/kg | 161 |
| SUCRALOSE (TRICHLOROGALACTOSUCROSE) | 955 | 2007 | 400 mg/kg | 161 |
| SUCROGLYCERIDES | 474 | 2009 | 5000 mg/kg |  |

|  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- |
| **Food Category No.** | **06.5** |  | **Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)** | | | |
| Additive |  | INS | Year Adopted Max Level Notes | | | |
| SUNSET YELLOW FCF |  | 110 | 2008 50 mg/kg | | | |
| **Food Category No.** | **06.6** |  | **Batters (e.g., for breading or batters for fish** | | | |
|  |  |  | **or poultry)** | | | |
| Additive |  | INS | Year Adopted Max Level Notes | | | |
| CARAMEL III - AMMONIA PROCESS | | 150c | | 2009 | 50000 mg/kg |  |
| CARMINES | | 120 | | 2005 | 500 mg/kg |  |
| CAROTENES, BETA- (VEGETABLE) | | 160a(ii) | | 2005 | 1000 mg/kg |  |
| CAROTENOIDS | | 160a(i),a(iii),e,f | | 2009 | 500 mg/kg |  |
| DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL | | 472e | | 2005 | 5000 mg/kg |  |
| POLYDIMETHYLSILOXANE | | 900a | | 1999 | 10 mg/kg |  |
| POLYSORBATES | | 432-436 | | 2007 | 5000 mg/kg | 2 |
| RIBOFLAVINS | | 101(i),(ii) | | 2005 | 300 mg/kg |  |
| SORBATES | | 200-203 | | 2009 | 2000 mg/kg | 42 |

## Food Category No. 06.7

**Pre-cooked or processed rice products, including rice cakes (Oriental type only)**

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| Additive | INS | Year Adopted | Max Level | Notes |
| CARAMEL III - AMMONIA PROCESS | 150c | 2009 | 50000 mg/kg |  |
| SUCRALOSE (TRICHLOROGALACTOSUCROSE) | 955 | 2007 | 200 mg/kg | 72 |
| **Food Category No. 07.0** |  | **Bakery wares** |  |  |
| Additive | INS | Year Adopted | Max Level | Notes |
| ASCORBYL ESTERS | 304, 305 | 2003 | 1000 mg/kg | 10 & 15 |
| BENZOATES | 210-213 | 2004 | 1000 mg/kg | 13 |
| BUTYLATED HYDROXYANISOLE | 320 | 2007 | 200 mg/kg | 15 & 130 |
| BUTYLATED HYDROXYTOLUENE | 321 | 2007 | 200 mg/kg | 15 & 130 |
| CARNAUBA WAX | 903 | 2001 | GMP | 3 |
| FAST GREEN FCF | 143 | 2009 | 100 mg/kg | 161 |
| MINERAL OIL, HIGH VISCOSITY | 905d | 2004 | 3000 mg/kg | 125 |
| PROPYLENE GLYCOL ESTERS OF FATTY ACIDS | 477 | 2001 | 15000 mg/kg | 11 & 72 |
| **Food Category No. 07.1** |  | **Bread and ordinary** | **bakery wares** |  |
| Additive | INS | Year Adopted | Max Level | Notes |
| ACESULFAME POTASSIUM | 950 | 2008 | 1000 mg/kg | 161 & 188 |
| ASPARTAME | 951 | 2008 | 4000 mg/kg | 161 & 191 |
| BRILLIANT BLUE FCF | 133 | 2009 | 100 mg/kg | 161 |
| DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL | 472e | 2006 | 6000 mg/kg |  |

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **Food Category No. 07.1** |  | **Bread and ordinary** | **bakery wares** |  |
| Additive | INS | Year Adopted | Max Level | Notes |
| NEOTAME | 961 | 2008 | 70 mg/kg | 161 |
| SUCRALOSE (TRICHLOROGALACTOSUCROSE) | 955 | 2008 | 650 mg/kg | 161 |
| **Food Category No. 07.1.1** |  | **Breads and rolls** |  |  |
| Additive | INS | Year Adopted | Max Level | Notes |
| MINERAL OIL, MEDIUM AND LOW VISCOSITY (CLASS I) | 905e | 2004 | 3000 mg/kg | 36 & 126 |
| POLYSORBATES | 432-436 | 2008 | 3000 mg/kg |  |
| TERTIARY BUTYLHYDROQUINONE | 319 | 2006 | 200 mg/kg | 15 & 130 |

**Food Category No. 07.1.2 Crackers, excluding sweet crackers**

Additive INS

Year Adopted

Max Level Notes

ALLURA RED AC

CARAMEL III - AMMONIA PROCESS CARMINES

CAROTENES, BETA- (VEGETABLE) CAROTENOIDS

POLYSORBATES

TERTIARY BUTYLHYDROQUINONE

129

150c

120

160a(ii) 160a(i),a(iii),e,f 432-436

319

2009

2009

2008

2005

2009

2008

2006

300 mg/kg

50000 mg/kg

200 mg/kg

1000 mg/kg

1000 mg/kg

5000 mg/kg

200 mg/kg

161

161

178

11

15 & 130

## Food Category No. 07.1.3

**Other ordinary bakery products (e.g., bagels, pita, English muffins)**

Additive INS

Year Adopted

Max Level Notes

ALLURA RED AC

CARAMEL III - AMMONIA PROCESS POLYSORBATES

PROPYL GALLATE

TERTIARY BUTYLHYDROQUINONE

129

150c

432-436

310

319

2009

2009

2008

2001

2006

300 mg/kg

50000 mg/kg

3000 mg/kg

100 mg/kg

200 mg/kg

161

161

11

15 & 130

15 & 130

## Food Category No. 07.1.4

**Bread-type products, including bread stuffing and bread crumbs**

Additive INS

Year Adopted

Max Level Notes

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| CARAMEL III - AMMONIA PROCESS | 150c | 2009 | 50000 mg/kg | 161 |
| CARMINES | 120 | 2008 | 500 mg/kg | 178 |
| CAROTENES, BETA- (VEGETABLE) | 160a(ii) | 2005 | 1000 mg/kg |  |
| CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER | 141(i),(ii) | 2009 | 6.4 mg/kg | 62 &161 |
| COMPLEXES |  |  |  |  |
| POLYSORBATES | 432-436 | 2008 | 3000 mg/kg | 11 |
| TERTIARY BUTYLHYDROQUINONE | 319 | 2006 | 200 mg/kg | 15 & 130 |

## Food Category No. 07.1.5 Steamed breads and buns

Additive INS

Year Adopted

Max Level Notes

CARAMEL III - AMMONIA PROCESS POLYSORBATES

150c

432-436

2009

2008

50000 mg/kg

3000 mg/kg

161

11

## Food Category No. 07.1.6 Mixes for bread and ordinary bakery wares

Additive INS

Year Adopted

Max Level Notes

POLYSORBATES

432-436

2008

3000 mg/kg 11

## Food Category No. 07.2

**Fine bakery wares (sweet, salty, savoury) and mixes**

Additive INS

Year Adopted

Max Level Notes

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| ACESULFAME POTASSIUM | 950 | 2007 | 1000 mg/kg | 165 & 188 |
| ALLURA RED AC | 129 | 2009 | 300 mg/kg | 161 |
| ASPARTAME | 951 | 2007 | 1700 mg/kg | 165 & 191 |
| ASPARTAME-ACESULFAME SALT | 962 | 2009 | 1000 mg/kg | 77 & 113 |
| BEESWAX | 901 | 2001 | GMP | 3 |
| BRILLIANT BLUE FCF | 133 | 2009 | 200 mg/kg | 161 |
| CANDELILLA WAX | 902 | 2001 | GMP | 3 |
| CARAMEL III - AMMONIA PROCESS | 150c | 2009 | 50000 mg/kg | 161 |
| CARMINES | 120 | 2005 | 200 mg/kg |  |
| CAROTENES, BETA- (VEGETABLE) | 160a(ii) | 2005 | 1000 mg/kg |  |
| CAROTENOIDS | 160a(i),a(iii),e,f | 2009 | 100 mg/kg | 180 |
| CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER | 141(i),(ii) | 2009 | 75 mg/kg |  |
| COMPLEXES |  |  |  |  |
| CYCLAMATES | 952(i), (ii), (iv) | 2007 | 1600 mg/kg | 17 & 165 |
| DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL | 472e | 2006 | 20000 mg/kg |  |
| INDIGOTINE (INDIGO CARMINE) | 132 | 2009 | 200 mg/kg | 161 |
| IRON OXIDES | 172(i)-(iii) | 2005 | 100 mg/kg |  |
| NEOTAME | 961 | 2008 | 80 mg/kg | 161 & 165 |
| POLYSORBATES | 432-436 | 2008 | 3000 mg/kg |  |
| PONCEAU 4R (COCHINEAL RED A) | 124 | 2008 | 50 mg/kg |  |
| RIBOFLAVINS | 101(i),(ii) | 2005 | 300 mg/kg |  |
| SACCHARINS | 954(i)-(iv) | 2007 | 170 mg/kg | 165 |
| SHELLAC | 904 | 2001 | GMP | 3 |
| SUCRALOSE (TRICHLOROGALACTOSUCROSE) | 955 | 2008 | 700 mg/kg | 161 & 165 |
| SUCROGLYCERIDES | 474 | 2009 | 10000 mg/kg |  |
| SULFITES | 220-225, 227, 228, 539 | 2006 | 50 mg/kg | 44 |
| SUNSET YELLOW FCF | 110 | 2008 | 50 mg/kg |  |

## Food Category No. 07.2.1

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

Additive INS

Year Adopted

Max Level Notes

CARAMEL IV - SULFITE AMMONIA PROCESS

150d

1999

GMP

## Food Category No. 07.2.2

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

Additive INS

Year Adopted

Max Level Notes

CARAMEL IV - SULFITE AMMONIA PROCESS

150d

1999

1200 mg/kg

## Food Category No. 07.2.3

**Mixes for fine bakery wares (e.g., cakes, pancakes)**

Additive INS

Year Adopted

Max Level Notes

CARAMEL IV - SULFITE AMMONIA PROCESS

PROPYL GALLATE

150d

310

1999

2001

GMP

200 mg/kg

15 & 130

## Food Category No. 08.0

**Meat and meat products, including poultry and game**

Additive INS

Year Adopted

Max Level Notes

BRILLIANT BLUE FCF

CARAMEL III - AMMONIA PROCESS

CARAMEL IV - SULFITE AMMONIA PROCESS

133

150c

150d

2009

2009

2009

100 mg/kg

GMP GMP

4 & 16

3, 4 & 16

3, 4 & 16

## Food Category No. 08.1 Fresh meat, poultry, and game

Additive INS

Year Adopted

Max Level Notes

FAST GREEN FCF SUNSET YELLOW FCF

143

110

2009

2008

100 mg/kg

300 mg/kg

3, 4 & 16

4 & 16

## Food Category No. 08.1.1

**Fresh meat, poultry, and game, whole pieces or cuts**

Additive INS

Year Adopted

Max Level Notes

CARMINES

120

2008

500 mg/kg

4 & 16

## Food Category No. 08.1.2 Fresh meat, poultry, and game, comminuted

Additive INS

Year Adopted

Max Level Notes

CARMINES ISOPROPYL CITRATES

120

384

2008

2001

100 mg/kg

200 mg/kg

4, 16 & 117

## Food Category No. 08.2

**Processed meat, poultry, and game products in whole pieces or cuts**

Additive INS

Year Adopted

Max Level Notes

BUTYLATED HYDROXYANISOLE BUTYLATED HYDROXYTOLUENE

320

321

2005

2007

200 mg/kg

100 mg/kg

15 & 130

15, 130 & 167

## Food Category No. 08.2

**Processed meat, poultry, and game products in whole pieces or cuts**

Additive INS

Year Adopted

Max Level Notes

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| CARMINES | 120 | 2005 | 500 mg/kg | 16 |
| CAROTENES, BETA- (VEGETABLE) | 160a(ii) | 2005 | 5000 mg/kg | 16 |
| FAST GREEN FCF | 143 | 2009 | 100 mg/kg | 3 & 4 |
| POLYSORBATES | 432-436 | 2007 | 5000 mg/kg |  |
| PROPYL GALLATE | 310 | 2001 | 200 mg/kg | 15 & 130 |
| RIBOFLAVINS | 101(i),(ii) | 2008 | 1000 mg/kg | 16 |
| SUNSET YELLOW FCF | 110 | 2008 | 300 mg/kg | 16 |
| TERTIARY BUTYLHYDROQUINONE | 319 | 2007 | 100 mg/kg | 15, 130 & 167 |

## Food Category No. 08.2.1.2

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

Additive INS

Year Adopted

Max Level Notes

BENZOATES ISOPROPYL CITRATES NATAMYCIN (PIMARICIN)

210-213

384

235

2005

2001

2001

1000 mg/kg

200 mg/kg

6 mg/kg

3 & 13

## Food Category No. 08.2.2

**Heat-treated processed meat, poultry, and game products in whole pieces or cuts**

Additive INS

Year Adopted

Max Level Notes

SACCHARINS SUCROGLYCERIDES

954(i)-(iv)

474

2008

2009

500 mg/kg

5000 mg/kg

161

15

## Food Category No. 08.2.3

**Frozen processed meat, poultry, and game products in whole pieces or cuts**

Additive INS

Year Adopted

Max Level Notes

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| MINERAL OIL, HIGH VISCOSITY | 905d | 2004 | 950 mg/kg | 3 |
| PHOSPHATES | 338; 339(i)-(iii); 340(i)-  (iii); 341(i)-(iii); | 2009 | 2200 mg/kg | 33 |
|  | 342(i),(ii); 343(i)-(iii);  450(i)-(iii),(v)-(vii);  451(i),(ii); 452(i)-(v); |  |  |  |
|  | 542 |  |  |  |

## Food Category No. 08.3

**Processed comminuted meat, poultry, and game products**

Additive INS

Year Adopted

Max Level Notes

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| BUTYLATED HYDROXYANISOLE | 320 | 2005 | 200 mg/kg | 15 & 130 |
| BUTYLATED HYDROXYTOLUENE | 321 | 2007 | 100 mg/kg | 15, 130 & 162 |
| PHOSPHATES | 338; 339(i)-(iii); 340(i)-  (iii); 341(i)-(iii); | 2009 | 2200 mg/kg | 33 |
|  | 342(i),(ii); 343(i)-(iii);  450(i)-(iii),(v)-(vii);  451(i),(ii); 452(i)-(v); |  |  |  |
|  | 542 |  |  |  |

## Food Category No. 08.3

**Processed comminuted meat, poultry, and game products**

Additive INS

Year Adopted

Max Level Notes

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| POLYSORBATES | 432-436 | 2007 | 5000 mg/kg |  |
| PROPYL GALLATE | 310 | 2001 | 200 mg/kg | 15 & 130 |
| RIBOFLAVINS | 101(i),(ii) | 2008 | 1000 mg/kg | 16 |
| TERTIARY BUTYLHYDROQUINONE | 319 | 2007 | 100 mg/kg | 15, 130 & 162 |

## Food Category No. 08.3.1

**Non-heat treated processed comminuted meat, poultry, and game products**

Additive INS

Year Adopted

Max Level Notes

CAROTENES, BETA- (VEGETABLE)

160a(ii)

2005

20 mg/kg

118

## Food Category No. 08.3.1.1

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

Additive INS

Year Adopted

Max Level Notes

CARMINES

SUNSET YELLOW FCF

120

110

2005

2008

200 mg/kg

300 mg/kg

118

16

## Food Category No. 08.3.1.2

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

Additive INS

Year Adopted

Max Level Notes

BENZOATES CARMINES ISOPROPYL CITRATES

NATAMYCIN (PIMARICIN) SUNSET YELLOW FCF

210-213

120

384

235

110

2005

2005

2001

2001

2008

1000 mg/kg

100 mg/kg

200 mg/kg

20 mg/kg

135 mg/kg

3 & 13

3 & 81

## Food Category No. 08.3.1.3

**Fermented non-heat treated processed comminuted meat, poultry, and game products**

Additive INS

Year Adopted

Max Level Notes

CARMINES

SUNSET YELLOW FCF

120

110

2005

2008

100 mg/kg

300 mg/kg 16

## Food Category No. 08.3.2

**Heat-treated processed comminuted meat, poultry, and game products**

Additive INS

Year Adopted

Max Level Notes

ALLURA RED AC CARMINES

CAROTENES, BETA- (VEGETABLE)

ETHYLENE DIAMINE TETRA ACETATES

129

120

160a(ii) 385, 386

2009

2005

2005

2001

25 mg/kg

100 mg/kg

20 mg/kg

35 mg/kg

161

21

## Food Category No. 08.3.2

**Heat-treated processed comminuted meat, poultry, and game products**

Additive INS

Year Adopted

Max Level Notes

SACCHARINS SUCROGLYCERIDES SUNSET YELLOW FCF

954(i)-(iv)

474

110

2008

2009

2008

500 mg/kg

5000 mg/kg

300 mg/kg

161

15

16

## Food Category No. 08.3.3

**Frozen processed comminuted meat, poultry, and game products**

Additive INS

Year Adopted

Max Level Notes

CARMINES

CAROTENES, BETA- (VEGETABLE) MINERAL OIL, HIGH VISCOSITY SUNSET YELLOW FCF

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **Food Category No. 08.4** |  | **Edible casings (e.g.,** | **sausage casings)** |  |
| Additive | INS | Year Adopted | Max Level | Notes |
| ALLURA RED AC | 129 | 2009 | 300 mg/kg | 16 |
| ASCORBYL ESTERS | 304, 305 | 2001 | 5000 mg/kg | 10 |
| CARMINES | 120 | 2005 | 500 mg/kg | 16 |
| CAROTENES, BETA- (VEGETABLE) | 160a(ii) | 2005 | 5000 mg/kg |  |
| FAST GREEN FCF | 143 | 2009 | 100 mg/kg | 3 & 4 |
| GRAPE SKIN EXTRACT | 163(ii) | 2009 | 5000 mg/kg |  |
| IRON OXIDES | 172(i)-(iii) | 2005 | 1000 mg/kg | 72 |
| POLYSORBATES | 432-436 | 2007 | 1500 mg/kg |  |
| PONCEAU 4R (COCHINEAL RED A) | 124 | 2008 | 500 mg/kg | 16 |
| RIBOFLAVINS | 101(i),(ii) | 2008 | 1000 mg/kg | 16 |
| SUNSET YELLOW FCF | 110 | 2008 | 300 mg/kg | 16 |

120

160a(ii) 905d

110

2005

2005

2004

2008

500 mg/kg 16

5000 mg/kg 16

950 mg/kg 3

300 mg/kg 16

## Food Category No. 09.1

**Fresh fish and fish products, including mollusks, crustaceans, and echinoderms**

Additive INS

Year Adopted

Max Level Notes

CARAMEL III - AMMONIA PROCESS

150c

2008

GMP

3, 4, 16 & 50

|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
| **Food Category No.** | **09.1.1** |  | **Fresh fish** |  | |
| Additive |  | INS | Year Adopted | Max Level | Notes |
| BRILLIANT BLUE FCF |  | 133 | 2008 | 300 mg/kg | 4, 16 & 50 |
| CARMINES |  | 120 | 2008 | 300 mg/kg | 4, 16 & 50 |
| INDIGOTINE (INDIGO CARMINE) |  | 132 | 2009 | 300 mg/kg | 4, 16 & 50 |
| SUNSET YELLOW FCF |  | 110 | 2008 | 300 mg/kg | 4, 16 & 50 |

## Food Category No. 09.1.2

**Fresh mollusks, crustaceans, and echinoderms**

Additive INS

Year Adopted

Max Level Notes

## Food Category No. 09.1.2 Fresh mollusks, crustaceans, and

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **echinoderms**  Additive INS Year Adopted Max Level Notes | | | | |
| BRILLIANT BLUE FCF | 133 | 2005 | 500 mg/kg | 4 & 16 |
| CARMINES | 120 | 2008 | 500 mg/kg | 4 & 16 |
| SULFITES | 220-225, 227, 228, 539 | 2006 | 100 mg/kg | 44 |
| SUNSET YELLOW FCF | 110 | 2008 | 300 mg/kg | 4 & 16 |
| **Food Category No. 09.2 Processed fish and fish products, including**  **mollusks, crustaceans, and echinoderms** | | | | |
| Additive | INS | Year Adopted | Max Level | Notes |
| ACESULFAME POTASSIUM | 950 | 2008 | 200 mg/kg | 144 & 188 |
| ASPARTAME | 951 | 2007 | 300 mg/kg | 144 & 191 |
| CARAMEL III - AMMONIA PROCESS | 150c | 2009 | 30000 mg/kg |  |
| CARAMEL IV - SULFITE AMMONIA PROCESS | 150d | 2009 | 30000 mg/kg | 95 |

**Food Category No. 09.2.1**

**Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms**

Additive INS

Year Adopted

Max Level Notes

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| ALLURA RED AC | 129 | 2009 | 300 mg/kg | 95 |
| ASCORBYL ESTERS | 304, 305 | 2001 | 1000 mg/kg | 10 |
| BRILLIANT BLUE FCF | 133 | 2005 | 500 mg/kg | 95 |
| BUTYLATED HYDROXYANISOLE | 320 | 2006 | 200 mg/kg | 15 & 130 |
| BUTYLATED HYDROXYTOLUENE | 321 | 2006 | 200 mg/kg | 15 & 130 |
| CARMINES | 120 | 2008 | 100 mg/kg | 95 & 178 |
| ETHYLENE DIAMINE TETRA ACETATES | 385, 386 | 2001 | 75 mg/kg | 21 |
| INDIGOTINE (INDIGO CARMINE) | 132 | 2009 | 300 mg/kg | 95 |
| RIBOFLAVINS | 101(i),(ii) | 2008 | 1000 mg/kg | 95 |
| SULFITES | 220-225, 227, 228, 539 | 2006 | 100 mg/kg | 44 & 139 |
| SUNSET YELLOW FCF | 110 | 2008 | 300 mg/kg | 95 |

## Food Category No. 09.2.2

**Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms**

Additive INS

Year Adopted

Max Level Notes

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| ASCORBYL ESTERS | 304, 305 | 2001 | 1000 mg/kg | 10 |
| BRILLIANT BLUE FCF | 133 | 2005 | 500 mg/kg | 16 |
| BUTYLATED HYDROXYANISOLE | 320 | 2006 | 200 mg/kg | 15 & 130 |
| BUTYLATED HYDROXYTOLUENE | 321 | 2006 | 200 mg/kg | 15 & 130 |
| CARMINES | 120 | 2008 | 500 mg/kg | 16, 95 & 178 |
| ETHYLENE DIAMINE TETRA ACETATES | 385, 386 | 2001 | 75 mg/kg | 21 |

## Food Category No. 09.2.2

**Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms**

Additive INS

Year Adopted

Max Level Notes

PONCEAU 4R (COCHINEAL RED A) RIBOFLAVINS

SUNSET YELLOW FCF THIODIPROPIONATES

124

101(i),(ii)

110

388, 389

2008

2005

2008

1999

500 mg/kg

300 mg/kg

300 mg/kg

200 mg/kg

16 & 95

16

16

15 & 46

## Food Category No. 09.2.3

**Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms**

Additive INS

Year Adopted

Max Level Notes

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| BRILLIANT BLUE FCF | 133 | 2005 | 500 mg/kg | 16 |
| CARMINES | 120 | 2005 | 500 mg/kg | 16 |
| CAROTENES, BETA- (VEGETABLE) | 160a(ii) | 2005 | 1000 mg/kg | 16 |
| CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER | 141(i),(ii) | 2009 | 40 mg/kg | 95 |
| COMPLEXES |  |  |  |  |
| GRAPE SKIN EXTRACT | 163(ii) | 2009 | GMP | 16 & 95 |
| PONCEAU 4R (COCHINEAL RED A) | 124 | 2008 | 500 mg/kg | 16 & 95 |
| RIBOFLAVINS | 101(i),(ii) | 2005 | 300 mg/kg | 16 |
| SUNSET YELLOW FCF | 110 | 2008 | 300 mg/kg | 16 & 95 |

## Food Category No. 09.2.4

**Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms**

Additive INS

Year Adopted

Max Level Notes

ALUMINIUM AMMONIUM SULFATE

523

2001

200 mg/kg 6

## Food Category No. 09.2.4.1 Cooked fish and fish products

Additive INS

Year Adopted

Max Level Notes

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| ALLURA RED AC | 129 | 2009 | 300 mg/kg | 95 |
| BRILLIANT BLUE FCF | 133 | 2009 | 100 mg/kg | 95 |
| CARMINES | 120 | 2005 | 500 mg/kg |  |
| CAROTENES, BETA- (VEGETABLE) | 160a(ii) | 2009 | 1000 mg/kg | 95 |
| CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER | 141(i),(ii) | 2009 | 30 mg/kg | 62 & 95 |
| COMPLEXES |  |  |  |  |
| ETHYLENE DIAMINE TETRA ACETATES | 385, 386 | 2005 | 50 mg/kg | 21 |
| FAST GREEN FCF | 143 | 1999 | 100 mg/kg |  |
| GRAPE SKIN EXTRACT | 163(ii) | 2009 | 500 mg/kg | 95 |
| INDIGOTINE (INDIGO CARMINE) | 132 | 2009 | 300 mg/kg | 95 |
| PONCEAU 4R (COCHINEAL RED A) | 124 | 2008 | 500 mg/kg | 95 |

## Food Category No. 09.2.4.1 Cooked fish and fish products

Additive INS

Year Adopted

Max Level Notes

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| RIBOFLAVINS | 101(i),(ii) | 2008 | 300 mg/kg | 95 |
| SACCHARINS | 954(i)-(iv) | 2008 | 500 mg/kg | 161 |
| SORBATES | 200-203 | 2009 | 2000 mg/kg | 42 |
| SUNSET YELLOW FCF | 110 | 2008 | 300 mg/kg | 95 |

## Food Category No. 09.2.4.2

**Cooked mollusks, crustaceans, and echinoderms**

Additive INS

Year Adopted

Max Level Notes

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| ALLURA RED AC | 129 | 2009 | 250 mg/kg |  |
| BENZOATES | 210-213 | 2003 | 2000 mg/kg | 13 & 82 |
| BRILLIANT BLUE FCF | 133 | 2009 | 100 mg/kg |  |
| CARMINES | 120 | 2005 | 250 mg/kg |  |
| CAROTENES, BETA- (VEGETABLE) | 160a(ii) | 2005 | 1000 mg/kg |  |
| INDIGOTINE (INDIGO CARMINE) | 132 | 2009 | 250 mg/kg | 16 |
| PONCEAU 4R (COCHINEAL RED A) | 124 | 2008 | 250 mg/kg |  |
| RIBOFLAVINS | 101(i),(ii) | 2008 | 300 mg/kg |  |
| SORBATES | 200-203 | 2009 | 2000 mg/kg | 42 & 82 |
| SULFITES | 220-225, 227, 228, 539 | 2007 | 150 mg/kg | 44 |
| SUNSET YELLOW FCF | 110 | 2008 | 250 mg/kg |  |

## Food Category No. 09.2.4.3

**Fried fish and fish products, including mollusks, crustaceans, and echinoderms**

Additive INS

Year Adopted

Max Level Notes

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| BRILLIANT BLUE FCF | 133 | 2005 | 500 mg/kg | 16 |
| CARMINES | 120 | 2008 | 500 mg/kg | 16, 95 & 178 |
| CAROTENES, BETA- (VEGETABLE) | 160a(ii) | 2005 | 1000 mg/kg | 16 |
| CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER | 141(i),(ii) | 2009 | 40 mg/kg | 95 |
| COMPLEXES |  |  |  |  |
| GRAPE SKIN EXTRACT | 163(ii) | 2009 | 1000 mg/kg | 16 & 95 |
| RIBOFLAVINS | 101(i),(ii) | 2005 | 300 mg/kg | 16 |
| SUNSET YELLOW FCF | 110 | 2008 | 300 mg/kg | 16 |

## Food Category No. 09.2.5

**Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms**

Additive INS

Year Adopted

Max Level Notes

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| ALLURA RED AC | 129 | 2009 | 300 mg/kg | 22 |
| BENZOATES | 210-213 | 2004 | 200 mg/kg | 13 & 121 |
| BRILLIANT BLUE FCF | 133 | 2009 | 100 mg/kg | 22 |
| BUTYLATED HYDROXYANISOLE | 320 | 2006 | 200 mg/kg | 15 & 130 |
| BUTYLATED HYDROXYTOLUENE | 321 | 2006 | 200 mg/kg | 15 & 130 |

## Food Category No. 09.2.5

**Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms**

Additive INS

Year Adopted

Max Level Notes

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| CARMINES | 120 | 2005 | 300 mg/kg | 22 |
| CAROTENES, BETA- (VEGETABLE) | 160a(ii) | 2005 | 1000 mg/kg |  |
| CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER | 141(i),(ii) | 2009 | 200 mg/kg |  |
| COMPLEXES |  |  |  |  |
| FAST GREEN FCF | 143 | 1999 | 100 mg/kg |  |
| GRAPE SKIN EXTRACT | 163(ii) | 2009 | 1000 mg/kg | 22 |
| INDIGOTINE (INDIGO CARMINE) | 132 | 2009 | 300 mg/kg | 22 & 161 |
| IRON OXIDES | 172(i)-(iii) | 2005 | 250 mg/kg | 22 |
| PONCEAU 4R (COCHINEAL RED A) | 124 | 2008 | 100 mg/kg | 22 |
| PROPYL GALLATE | 310 | 2001 | 100 mg/kg | 15 & 130 |
| RIBOFLAVINS | 101(i),(ii) | 2005 | 300 mg/kg | 22 |
| SULFITES | 220-225, 227, 228, 539 | 2007 | 30 mg/kg | 44 |
| SUNSET YELLOW FCF | 110 | 2008 | 100 mg/kg | 22 |

## Food Category No. 09.3

**Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms**

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| Additive | INS | Year Adopted | Max Level | Notes |
| ACESULFAME POTASSIUM | 950 | 2007 | 200 mg/kg | 144 & 188 |
| ASPARTAME | 951 | 2007 | 300 mg/kg | 144 & 191 |
| ASPARTAME-ACESULFAME SALT | 962 | 2009 | 200 mg/kg | 113 |
| BENZOATES | 210-213 | 2003 | 2000 mg/kg | 13 & 120 |
| BUTYLATED HYDROXYANISOLE | 320 | 2006 | 200 mg/kg | 15 & 130 |
| BUTYLATED HYDROXYTOLUENE | 321 | 2006 | 200 mg/kg | 15 & 130 |
| CARAMEL IV - SULFITE AMMONIA PROCESS | 150d | 2009 | 30000 mg/kg | 95 |
| NEOTAME | 961 | 2008 | 10 mg/kg | 161 |
| SUCRALOSE (TRICHLOROGALACTOSUCROSE) | 955 | 2007 | 120 mg/kg | 144 |

**Food Category No. 09.3.1**

**Fish and fish products, including mollusks, crustaceans, and echinoderms, marinated and/or in jelly**

Additive INS

Year Adopted

Max Level Notes

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| BRILLIANT BLUE FCF | 133 | 2005 | 500 mg/kg | 16 |
| CARMINES | 120 | 2005 | 500 mg/kg | 16 |
| CAROTENES, BETA- (VEGETABLE) | 160a(ii) | 2005 | 1000 mg/kg | 16 |
| CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER | 141(i),(ii) | 2009 | 40 mg/kg | 16 |
| COMPLEXES |  |  |  |  |

## Food Category No. 09.3.1

**Fish and fish products, including mollusks, crustaceans, and echinoderms, marinated and/or in jelly**

Additive INS

Year Adopted

Max Level Notes

GRAPE SKIN EXTRACT RIBOFLAVINS SACCHARINS

SUNSET YELLOW FCF

163(ii)

101(i),(ii)

954(i)-(iv)

110

2009

2005

2007

2008

500 mg/kg

300 mg/kg

160 mg/kg

300 mg/kg

16

16

144

16

## Food Category No. 09.3.2

**Fish and fish products, including mollusks, crustaceans, and echinoderms, pickled and/or in brine**

Additive INS

Year Adopted

Max Level Notes

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| BRILLIANT BLUE FCF | 133 | 2005 | 500 mg/kg | 16 |
| CARMINES | 120 | 2005 | 500 mg/kg | 16 |
| CAROTENES, BETA- (VEGETABLE) | 160a(ii) | 2005 | 1000 mg/kg | 16 |
| CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER | 141(i),(ii) | 2009 | 40 mg/kg | 16 |
| COMPLEXES |  |  |  |  |
| ETHYLENE DIAMINE TETRA ACETATES | 385, 386 | 2001 | 250 mg/kg | 21 |
| GRAPE SKIN EXTRACT | 163(ii) | 2009 | 1500 mg/kg | 16 |
| RIBOFLAVINS | 101(i),(ii) | 2005 | 300 mg/kg | 16 |
| SACCHARINS | 954(i)-(iv) | 2007 | 160 mg/kg | 144 |
| SUNSET YELLOW FCF | 110 | 2008 | 300 mg/kg | 16 |

## Food Category No. 09.3.3

**Salmon substitutes, caviar, and other fish roe products**

Additive INS

Year Adopted

Max Level Notes

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| ALLURA RED AC | 129 | 2009 | 300 mg/kg |  |
| BRILLIANT BLUE FCF | 133 | 2005 | 500 mg/kg |
| CARAMEL III - AMMONIA PROCESS | 150c | 1999 | GMP | 50 |
| CARMINES | 120 | 2005 | 500 mg/kg |  |
| CAROTENES, BETA- (VEGETABLE) | 160a(ii) | 2005 | 1000 mg/kg |  |
| CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER | 141(i),(ii) | 2009 | 200 mg/kg |  |
| COMPLEXES |  |  |  |  |
| FAST GREEN FCF | 143 | 1999 | 100 mg/kg |  |
| GRAPE SKIN EXTRACT | 163(ii) | 2009 | 1500 mg/kg |  |
| INDIGOTINE (INDIGO CARMINE) | 132 | 2009 | 300 mg/kg |  |
| IRON OXIDES | 172(i)-(iii) | 2005 | 100 mg/kg |  |
| PONCEAU 4R (COCHINEAL RED A) | 124 | 2008 | 500 mg/kg |  |
| RIBOFLAVINS | 101(i),(ii) | 2005 | 300 mg/kg |  |
| SUNSET YELLOW FCF | 110 | 2008 | 300 mg/kg |  |

## Food Category No. 09.3.4

**Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms (e.g., fish paste), excluding products of food categories 09.3.1 - 09.3.3**

Additive INS

Year Adopted

Max Level Notes

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| ALLURA RED AC | 129 | 2009 | 300 mg/kg |  |
| CARMINES | 120 | 2005 | 100 mg/kg |  |
| CAROTENES, BETA- (VEGETABLE) | 160a(ii) | 2005 | 1000 mg/kg | 16 |
| CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER | 141(i),(ii) | 2009 | 75 mg/kg | 95 |
| COMPLEXES |  |  |  |  |
| GRAPE SKIN EXTRACT | 163(ii) | 2009 | 1500 mg/kg | 16 |
| INDIGOTINE (INDIGO CARMINE) | 132 | 2009 | 300 mg/kg | 161 |
| PONCEAU 4R (COCHINEAL RED A) | 124 | 2008 | 100 mg/kg |  |
| RIBOFLAVINS | 101(i),(ii) | 2005 | 300 mg/kg |  |
| SACCHARINS | 954(i)-(iv) | 2007 | 160 mg/kg | 144 |
| SUNSET YELLOW FCF | 110 | 2008 | 300 mg/kg |  |

## Food Category No. 09.4

**Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms**

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| Additive | INS | Year Adopted | Max Level | Notes |
| ACESULFAME POTASSIUM | 950 | 2007 | 200 mg/kg | 144 & 188 |
| ASPARTAME | 951 | 2007 | 300 mg/kg | 144 & 191 |
| ASPARTAME-ACESULFAME SALT | 962 | 2009 | 200 mg/kg | 113 |
| BRILLIANT BLUE FCF | 133 | 2005 | 500 mg/kg |  |
| BUTYLATED HYDROXYANISOLE | 320 | 2006 | 200 mg/kg | 15 & 130 |
| BUTYLATED HYDROXYTOLUENE | 321 | 2006 | 200 mg/kg | 15 & 130 |
| CARAMEL III - AMMONIA PROCESS | 150c | 1999 | 500 mg/kg | 50 |
| CARAMEL IV - SULFITE AMMONIA PROCESS | 150d | 2009 | 30000 mg/kg | 95 |
| CARMINES | 120 | 2005 | 500 mg/kg | 16 |
| CAROTENES, BETA- (VEGETABLE) | 160a(ii) | 2005 | 500 mg/kg |  |
| CAROTENOIDS | 160a(i),a(iii),e,f | 2009 | 100 mg/kg | 95 |
| CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER | 141(i),(ii) | 2009 | 500 mg/kg | 95 |
| COMPLEXES |  |  |  |  |
| ETHYLENE DIAMINE TETRA ACETATES | 385, 386 | 2001 | 340 mg/kg | 21 |
| FAST GREEN FCF | 143 | 2009 | 100 mg/kg | 95 |
| GRAPE SKIN EXTRACT | 163(ii) | 2009 | 1500 mg/kg | 16 |
| INDIGOTINE (INDIGO CARMINE) | 132 | 2009 | 300 mg/kg |  |
| NEOTAME | 961 | 2008 | 10 mg/kg | 161 |
| PONCEAU 4R (COCHINEAL RED A) | 124 | 2008 | 500 mg/kg |  |
| RIBOFLAVINS | 101(i),(ii) | 2008 | 500 mg/kg | 95 |

**Food Category No. 09.4**

**Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms**

|  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- |
| Additive | | INS | | Year Adopted | Max Level | Notes |
| SACCHARINS | | 954(i)-(iv) | | 2007 | 200 mg/kg | 144 |
| SUCRALOSE (TRICHLOROGALACTOSUCROSE) | | 955 | | 2007 | 120 mg/kg | 144 |
| SULFITES | | 220-225, 227, 228, 539 | | 2007 | 150 mg/kg | 44 & 140 |
| SUNSET YELLOW FCF | | 110 | | 2008 | 300 mg/kg | 95 |
| **Food Category No. 10.1** | |  | **Fresh eggs** | |  |  |
| Additive | | INS | Year Adopted | | Max Level | Notes |
| ALLURA RED AC | | 129 | 2009 | | 100 mg/kg | 4 |
| BRILLIANT BLUE FCF | | 133 | 2005 | | GMP | 4 |
| CANTHAXANTHIN | | 161g | 2005 | | GMP | 4 |
| CARAMEL III - AMMONIA PROCESS | | 150c | 1999 | | GMP | 4 |
| CARAMEL IV - SULFITE AMMONIA PROCESS | | 150d | 1999 | | GMP | 4 |
| CARMINES | | 120 | 2005 | | GMP | 4 |
| CAROTENES, BETA- (VEGETABLE) | | 160a(ii) | 2005 | | 1000 mg/kg | 4 |
| FAST GREEN FCF | | 143 | 1999 | | GMP | 4 |
| INDIGOTINE (INDIGO CARMINE) | | 132 | 2009 | | 300 mg/kg | 4 & 161 |
| IRON OXIDES | | 172(i)-(iii) | 2005 | | GMP | 4 |
| PONCEAU 4R (COCHINEAL RED A) | | 124 | 2008 | | 500 mg/kg | 4 |
| RIBOFLAVINS | | 101(i),(ii) | 2005 | | 300 mg/kg | 4 |
| SUNSET YELLOW FCF | | 110 | 2008 | | GMP | 4 |
| **Food Category No. 10.2** | |  | **Egg products** | |  |  |
| Additive | | INS | Year Adopted | | Max Level | Notes |
| ALUMINIUM AMMONIUM SULFATE | | 523 | 2001 | | 30 mg/kg | 6 |
| CARAMEL IV - SULFITE AMMONIA PROCESS | | 150d | 2009 | | 20000 mg/kg | 161 |
| CAROTENES, BETA- (VEGETABLE) | | 160a(ii) | 2005 | | 1000 mg/kg |  |
| **Food Category No.** | **10.2.1** | **Liquid** | | **egg products** |  |  |
| Additive |  | INS | | Year Adopted | Max Level | Notes |
| BENZOATES |  | 210-213 | | 2003 | 5000 mg/kg | 13 |
| PHOSPHATES |  | 338; 339(i)-(iii); 340(i)-  (iii); 341(i)-(iii); | | 2009 | 4400 mg/kg | 33 & 67 |
|  |  | 342(i),(ii); 343(i)-(iii);  450(i)-(iii),(v)-(vii);  451(i),(ii); 452(i)-(v); | |  |  |  |
|  |  | 542 | |  |  |  |
| SORBATES |  | 200-203 | | 2009 | 5000 mg/kg | 42 |
| TRIETHYL CITRATE |  | 1505 | | 1999 | 2500 mg/kg | 47 |

|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
| **Food Category No.** | **10.2.2** | **Frozen** | **egg products** |  | |
| Additive |  | INS | Year Adopted | Max Level | Notes |
| PHOSPHATES |  | 338; 339(i)-(iii); 340(i)-  (iii); 341(i)-(iii); | 2009 | 1290 mg/kg | 33 |
|  |  | 342(i),(ii); 343(i)-(iii);  450(i)-(iii),(v)-(vii);  451(i),(ii); 452(i)-(v); |  |  |  |
|  |  | 542 |  |  |  |
| SORBATES |  | 200-203 | 2009 | 1000 mg/kg | 42 |

**Food Category No. 10.2.3 Dried and/or heat coagulated egg products**

Additive INS

Year Adopted

Max Level Notes

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL | 472e | 2005 | 5000 mg/kg |  |
| ETHYLENE DIAMINE TETRA ACETATES | 385, 386 | 2001 | 200 mg/kg | 21 & 47 |
| SORBATES | 200-203 | 2009 | 1000 mg/kg | 42 |
| TRIETHYL CITRATE | 1505 | 1999 | 2500 mg/kg | 47 |

## Food Category No. 10.3

**Preserved eggs, including alkaline, salted, and canned eggs**

Additive INS

Year Adopted

Max Level Notes

|  |  |  |  |
| --- | --- | --- | --- |
| CARAMEL IV - SULFITE AMMONIA PROCESS | 150d 2009 | 20000 mg/kg |  |
| **Food Category No. 10.4** | **Egg-based desserts** | **(e.g., custard)** |  |
| Additive | INS Year Adopted | Max Level | Notes |
| ACESULFAME POTASSIUM | 950 2007 | 350 mg/kg | 161 & 188 |
| ALLURA RED AC | 129 2009 | 300 mg/kg | 161 |
| ALUMINIUM AMMONIUM SULFATE | 523 2003 | 380 mg/kg | 6 |
| ASCORBYL ESTERS | 304, 305 2001 | 500 mg/kg | 2 & 10 |
| ASPARTAME | 951 2007 | 1000 mg/kg | 161 & 191 |
| BENZOATES | 210-213 2003 | 1000 mg/kg | 13 |
| BRILLIANT BLUE FCF | 133 2005 | 150 mg/kg |  |
| CARAMEL III - AMMONIA PROCESS | 150c 1999 | GMP |  |
| CARAMEL IV - SULFITE AMMONIA PROCESS | 150d 2009 | 20000 mg/kg |  |
| CARMINES | 120 2005 | 150 mg/kg |  |
| CAROTENES, BETA- (VEGETABLE) | 160a(ii) 2005 | 150 mg/kg |  |
| CAROTENOIDS | 160a(i),a(iii),e,f 2009 | 150 mg/kg |  |
| CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER | 141(i),(ii) 2009 | 300 mg/kg | 2 |
| COMPLEXES |  |  |  |
| CYCLAMATES | 952(i), (ii), (iv) 2007 | 250 mg/kg | 17 & 161 |
| DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL | 472e 2005 | 5000 mg/kg |  |
| FAST GREEN FCF | 143 2009 | 100 mg/kg |  |
| GRAPE SKIN EXTRACT | 163(ii) 2009 | 200 mg/kg | 181 |

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **Food Category No. 10.4** |  | **Egg-based desserts** | **(e.g., custard)** |  |
| Additive | INS | Year Adopted | Max Level | Notes |
| INDIGOTINE (INDIGO CARMINE) | 132 | 2009 | 300 mg/kg | 161 |
| NEOTAME | 961 | 2007 | 100 mg/kg | 161 |
| POLYSORBATES | 432-436 | 2007 | 3000 mg/kg |  |
| PONCEAU 4R (COCHINEAL RED A) | 124 | 2008 | 50 mg/kg |  |
| PROPYL GALLATE | 310 | 2001 | 90 mg/kg | 2, 15 & 130 |
| PROPYLENE GLYCOL ESTERS OF FATTY ACIDS | 477 | 2001 | 40000 mg/kg |  |
| RIBOFLAVINS | 101(i),(ii) | 2005 | 300 mg/kg |  |
| SACCHARINS | 954(i)-(iv) | 2007 | 100 mg/kg | 144 |
| SORBATES | 200-203 | 2009 | 1000 mg/kg | 42 |
| SUCRALOSE (TRICHLOROGALACTOSUCROSE) | 955 | 2007 | 400 mg/kg | 161 |
| SUCROGLYCERIDES | 474 | 2009 | 5000 mg/kg |  |
| SUNSET YELLOW FCF | 110 | 2008 | 50 mg/kg |  |

## Food Category No. 11.1.1

**White sugar, dextrose anhydrous, dextrose monohydrate, fructose**

Additive INS

Year Adopted

Max Level Notes

SULFITES

220-225, 227, 228, 539

2005

15 mg/kg 44

## Food Category No. 11.1.2 Powdered sugar, powdered dextrose

Additive INS

Year Adopted

Max Level Notes

CALCIUM ALUMINIUM SILICATE CALCIUM SILICATE MAGNESIUM CARBONATE

MAGNESIUM SILICATE (SYNTHETIC) PHOSPHATES

SILICON DIOXIDE, AMORPHOUS SODIUM ALUMINOSILICATE SULFITES

556

552

504(i)

553(i)

338; 339(i)-(iii); 340(i)-

(iii); 341(i)-(iii);

342(i),(ii); 343(i)-(iii);

450(i)-(iii),(v)-(vii);

451(i),(ii); 452(i)-(v);

542

551

554

220-225, 227, 228, 539

2006

2006

2006

2006

2006

2006

2006

2005

15000 mg/kg

15000 mg/kg

15000 mg/kg

15000 mg/kg

6600 mg/kg

15000 mg/kg

15000 mg/kg

15 mg/kg

56

56

56

56

33 & 56

56

56

44

## Food Category No. 11.1.3

**Soft white sugar, soft brown sugar, glucose syrup, dried glucose syrup, raw cane sugar**

Additive INS

Year Adopted

Max Level Notes

SULFITES

220-225, 227, 228, 539

2006

20 mg/kg

44 & 111

## Food Category No. 11.1.5 Plantation or mill white sugar

Additive INS

Year Adopted

Max Level Notes

SULFITES

220-225, 227, 228, 539

2005

70 mg/kg 44

## Food Category No. 11.2

## Brown sugar excluding products of food category 11.1.3

Additive INS

Year Adopted

Max Level Notes

SULFITES

220-225, 227, 228, 539

2006

40 mg/kg 44

## Food Category No. 11.3

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

Additive INS

Year Adopted

Max Level Notes

RIBOFLAVINS SULFITES

101(i),(ii)

220-225, 227, 228, 539

2005

2007

300 mg/kg

70 mg/kg 44

## Food Category No. 11.4

**Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)**

Additive INS

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| ACESULFAME POTASSIUM | 950 | 2007 | 1000 mg/kg | 159 & 188 |
| ALITAME | 956 | 2007 | 200 mg/kg | 159 |
| ALLURA RED AC | 129 | 2009 | 300 mg/kg | 161 |
| ASCORBYL ESTERS | 304, 305 | 2003 | 200 mg/kg | 10 |
| ASPARTAME | 951 | 2007 | 3000 mg/kg | 159 & 191 |
| BENZOATES | 210-213 | 2003 | 1000 mg/kg | 13 |
| CAROTENES, BETA- (VEGETABLE) | 160a(ii) | 2005 | 50 mg/kg |  |
| CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER | 141(i),(ii) | 2005 | 64 mg/kg | 62 |
| COMPLEXES |  |  |  |  |
| CYCLAMATES | 952(i), (ii), (iv) | 2007 | 500 mg/kg | 17 & 159 |
| INDIGOTINE (INDIGO CARMINE) | 132 | 2009 | 300 mg/kg | 161 |
| NEOTAME | 961 | 2007 | 70 mg/kg | 159 |
| PHOSPHATES | 338; 339(i)-(iii); 340(i)-  (iii); 341(i)-(iii); | 2009 | 1320 mg/kg | 33 |
|  | 342(i),(ii); 343(i)-(iii);  450(i)-(iii),(v)-(vii);  451(i),(ii); 452(i)-(v); |  |  |  |
|  | 542 |  |  |  |
| PONCEAU 4R (COCHINEAL RED A) | 124 | 2008 | 300 mg/kg | 159 |
| PROPYLENE GLYCOL ESTERS OF FATTY ACIDS | 477 | 2001 | 5000 mg/kg |  |
| RIBOFLAVINS | 101(i),(ii) | 2005 | 300 mg/kg |  |
| SACCHARINS | 954(i)-(iv) | 2008 | 300 mg/kg | 159 |
| SORBATES | 200-203 | 2009 | 1000 mg/kg | 42 |
| SUCRALOSE (TRICHLOROGALACTOSUCROSE) | 955 | 2008 | 1500 mg/kg | 159 & 161 |
| SULFITES | 220-225, 227, 228, 539 | 2006 | 40 mg/kg | 44 |

Year Adopted

Max Level Notes

## Food Category No. 11.6

**Table-top sweeteners, including those containing high-intensity sweeteners**

Additive INS

Year Adopted

Max Level Notes

## Food Category No. 11.6

**Table-top sweeteners, including those containing high-intensity sweeteners**

|  |  |  |  |
| --- | --- | --- | --- |
| Additive | INS Year Adopted | Max Level | Notes |
| ACESULFAME POTASSIUM | 950 2007 | GMP | 188 |
| ALITAME | 956 2007 | GMP |  |
| ASPARTAME | 951 2007 | GMP | 191 |
| BENZOATES | 210-213 2003 | 2000 mg/kg | 13 |
| CYCLAMATES | 952(i), (ii), (iv) 2007 | GMP | 17 |
| ETHYLENE DIAMINE TETRA ACETATES | 385, 386 2005 | 1000 mg/kg | 21 & 96 |
| NEOTAME | 961 2007 | GMP |  |
| PHOSPHATES | 338; 339(i)-(iii); 340(i)- 2009  (iii); 341(i)-(iii); | 1000 mg/kg | 33 |
|  | 342(i),(ii); 343(i)-(iii);  450(i)-(iii),(v)-(vii);  451(i),(ii); 452(i)-(v); |  |  |
|  | 542 |  |  |
| POLYETHYLENE GLYCOL | 1521 2001 | 10000 mg/kg |  |
| POLYVINYLPYRROLIDONE | 1201 1999 | 3000 mg/kg |  |
| SACCHARINS | 954(i)-(iv) 2007 | GMP |  |
| SUCRALOSE (TRICHLOROGALACTOSUCROSE) | 955 2007 | GMP |  |
| **Food Category No. 12.1.1** | **Salt** |  |  |
| Additive | INS Year Adopted | Max Level | Notes |
| CALCIUM ALUMINIUM SILICATE | 556 2006 | GMP |  |
| CALCIUM CARBONATE | 170(i) 2006 | GMP |  |
| CALCIUM SILICATE | 552 2006 | GMP |  |
| FERROCYANIDES | 535, 536, 538 2006 | 14 mg/kg | 24 & 107 |
| MAGNESIUM CARBONATE | 504(i) 2006 | GMP |  |
| MAGNESIUM OXIDE | 530 2006 | GMP |  |
| MAGNESIUM SILICATE (SYNTHETIC) | 553(i) 2006 | GMP |  |
| PHOSPHATES | 338; 339(i)-(iii); 340(i)- 2006  (iii); 341(i)-(iii); | 8800 mg/kg | 33 |
|  | 342(i),(ii); 343(i)-(iii);  450(i)-(iii),(v)-(vii);  451(i),(ii); 452(i)-(v); |  |  |
|  | 542 |  |  |
| POLYSORBATES | 432-436 2006 | 10 mg/kg |  |
| SALTS OF MYRISTIC, PALMITIC & STEARIC ACIDS WITH AMMONIA, | 470(i) 2006 | GMP | 71 |
| CALCIUM, POTASSIUM AND SODIUM |  |  |  |
| SILICON DIOXIDE, AMORPHOUS | 551 2006 | GMP |  |
| SODIUM ALUMINOSILICATE | 554 2006 | GMP |  |
| **Food Category No. 12.1.2** | **Salt Substitutes** |  |  |
| Additive | INS Year Adopted | Max Level | Notes |
| DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL | 472e 2006 | 16000 mg/kg |  |

**Food Category No. 12.1.2**

Additive INS

## Salt Substitutes

Year Adopted

Max Level Notes

FERROCYANIDES

535, 536, 538

1999

20 mg/kg 24

## Food Category No. 12.2

**Herbs, spices, seasonings and condiments (e.g., seasoning for instant noodles)**

Additive INS

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| ACESULFAME POTASSIUM | 950 | 2008 | 2000 mg/kg | 161 & 188 |
| ASCORBYL ESTERS | 304, 305 | 2001 | 500 mg/kg | 10 |
| BUTYLATED HYDROXYANISOLE | 320 | 2005 | 200 mg/kg | 15 & 130 |
| BUTYLATED HYDROXYTOLUENE | 321 | 2006 | 200 mg/kg | 15 & 130 |
| ETHYLENE DIAMINE TETRA ACETATES | 385, 386 | 2001 | 70 mg/kg | 21 |
| NEOTAME | 961 | 2008 | 32 mg/kg | 161 |
| PROPYL GALLATE | 310 | 2001 | 200 mg/kg | 15 & 130 |
| SORBATES | 200-203 | 2009 | 1000 mg/kg | 42 |
| TERTIARY BUTYLHYDROQUINONE | 319 | 2005 | 200 mg/kg | 15 & 130 |

Year Adopted

Max Level Notes

## Food Category No. 12.2.1

Additive INS

## Herbs and spices

Year Adopted

Max Level Notes

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| POLYSORBATES | 432-436 | 2008 | 2000 mg/kg |  |
| SUCRALOSE (TRICHLOROGALACTOSUCROSE) | 955 | 2008 | 400 mg/kg | 161 |
| SULFITES | 220-225, 227, 228, 539 | 2006 | 150 mg/kg | 44 |

## Food Category No. 12.2.2 Seasonings and condiments

Additive INS

Year Adopted

Max Level Notes

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| ALLURA RED AC | 129 | 2009 | 300 mg/kg |  |
| ASPARTAME | 951 | 2008 | 2000 mg/kg | 161 & 191 |
| BENZOATES | 210-213 | 2003 | 1000 mg/kg | 13 |
| BRILLIANT BLUE FCF | 133 | 2009 | 100 mg/kg |  |
| CARAMEL III - AMMONIA PROCESS | 150c | 1999 | GMP |  |
| CARAMEL IV - SULFITE AMMONIA PROCESS | 150d | 1999 | GMP |  |
| CARMINES | 120 | 2005 | 500 mg/kg |  |
| CAROTENOIDS | 160a(i),a(iii),e,f | 2009 | 500 mg/kg |  |
| CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER | 141(i),(ii) | 2009 | 500 mg/kg |  |
| COMPLEXES |  |  |  |  |
| FAST GREEN FCF | 143 | 2009 | 100 mg/kg |  |
| FERROCYANIDES | 535, 536, 538 | 1999 | 20 mg/kg | 24 |
| INDIGOTINE (INDIGO CARMINE) | 132 | 2009 | 300 mg/kg |  |
| IRON OXIDES | 172(i)-(iii) | 2005 | 1000 mg/kg |  |
| POLYSORBATES | 432-436 | 2007 | 5000 mg/kg |  |
| PONCEAU 4R (COCHINEAL RED A) | 124 | 2008 | 500 mg/kg |  |

## Food Category No. 12.2.2 Seasonings and condiments

Additive INS

Year Adopted

Max Level Notes

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| RIBOFLAVINS | 101(i),(ii) | 2005 | 350 mg/kg |  |
| SACCHARINS | 954(i)-(iv) | 2008 | 1500 mg/kg | 161 |
| SUCRALOSE (TRICHLOROGALACTOSUCROSE) | 955 | 2008 | 700 mg/kg | 161 |
| SULFITES | 220-225, 227, 228, 539 | 2006 | 200 mg/kg | 44 |
| SUNSET YELLOW FCF | 110 | 2008 | 300 mg/kg |  |
| **Food Category No. 12.3** | **Vinegar** | **s** |  |  |
| Additive | INS | Year Adopted | Max Level | Notes |
| ACESULFAME POTASSIUM | 950 | 2008 | 2000 mg/kg | 161 & 188 |
| ASPARTAME | 951 | 2008 | 3000 mg/kg | 161 & 191 |
| BENZOATES | 210-213 | 2003 | 1000 mg/kg | 13 |
| CARAMEL III - AMMONIA PROCESS | 150c | 1999 | 1000 mg/kg |  |
| CARAMEL IV - SULFITE AMMONIA PROCESS | 150d | 1999 | GMP |  |
| NEOTAME | 961 | 2008 | 12 mg/kg | 161 |
| POLYVINYLPYRROLIDONE | 1201 | 1999 | 40 mg/kg |  |
| SACCHARINS | 954(i)-(iv) | 2008 | 300 mg/kg |  |
| SUCRALOSE (TRICHLOROGALACTOSUCROSE) | 955 | 2008 | 400 mg/kg | 161 |
| SULFITES | 220-225, 227, 228, 539 | 2006 | 100 mg/kg | 44 |
| **Food Category No. 12.4** | **Mustards** | |  |  |
| Additive | INS | Year Adopted | Max Level | Notes |
| ACESULFAME POTASSIUM | 950 | 2007 | 350 mg/kg | 188 |
| ALLURA RED AC | 129 | 2009 | 300 mg/kg |  |
| ASCORBYL ESTERS | 304, 305 | 2003 | 500 mg/kg | 10 |
| ASPARTAME | 951 | 2007 | 350 mg/kg | 191 |
| BENZOATES | 210-213 | 2003 | 1000 mg/kg | 13 |
| BRILLIANT BLUE FCF | 133 | 2009 | 100 mg/kg |  |
| CARAMEL III - AMMONIA PROCESS | 150c | 1999 | GMP |  |
| CARAMEL IV - SULFITE AMMONIA PROCESS | 150d | 1999 | GMP |  |
| CARMINES | 120 | 2005 | 300 mg/kg |  |
| CAROTENES, BETA- (VEGETABLE) | 160a(ii) | 2005 | 1000 mg/kg |  |
| CAROTENOIDS | 160a(i),a(iii),e,f | 2009 | 300 mg/kg |  |
| CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER | 141(i),(ii) | 2009 | 500 mg/kg |  |
| COMPLEXES |  |  |  |  |
| DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL | 472e | 2005 | 10000 mg/kg |  |
| ETHYLENE DIAMINE TETRA ACETATES | 385, 386 | 2001 | 75 mg/kg | 21 |
| GRAPE SKIN EXTRACT | 163(ii) | 2009 | 200 mg/kg | 181 |

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **Food Category No. 12.4** | **Mustar** | **ds** |  |  |
| Additive | INS | Year Adopted | Max Level | Notes |
| INDIGOTINE (INDIGO CARMINE) | 132 | 2009 | 300 mg/kg |  |
| NEOTAME | 961 | 2007 | 12 mg/kg |  |
| PONCEAU 4R (COCHINEAL RED A) | 124 | 2008 | 300 mg/kg |  |
| RIBOFLAVINS | 101(i),(ii) | 2005 | 300 mg/kg |  |
| SACCHARINS | 954(i)-(iv) | 2007 | 320 mg/kg |  |
| SUCRALOSE (TRICHLOROGALACTOSUCROSE) | 955 | 2007 | 140 mg/kg |  |
| SULFITES | 220-225, 227, 228, 539 | 2007 | 250 mg/kg | 44 & 106 |
| SUNSET YELLOW FCF | 110 | 2008 | 300 mg/kg |  |
| TERTIARY BUTYLHYDROQUINONE | 319 | 2006 | 200 mg/kg | 15 & 130 |
| **Food Category No. 12.5** | **Soups** | **and broths** |  |  |
| Additive | INS | Year Adopted | Max Level | Notes |
| ACESULFAME POTASSIUM | 950 | 2007 | 110 mg/kg | 161 & 188 |
| ALITAME | 956 | 2007 | 40 mg/kg | 161 |
| ALLURA RED AC | 129 | 2009 | 300 mg/kg | 161 |
| ASCORBYL ESTERS | 304, 305 | 2001 | 200 mg/kg | 10 |
| ASPARTAME | 951 | 2009 | 1200 mg/kg | 161 & 188 |
| BENZOATES | 210-213 | 2001 | 500 mg/kg | 13 |
| BRILLIANT BLUE FCF | 133 | 2009 | 50 mg/kg |  |
| BUTYLATED HYDROXYANISOLE | 320 | 2006 | 200 mg/kg | 15 & 130 |
| BUTYLATED HYDROXYTOLUENE | 321 | 2006 | 100 mg/kg | 15 & 130 |
| CARAMEL III - AMMONIA PROCESS | 150c | 1999 | GMP |  |
| CARMINES | 120 | 2005 | 50 mg/kg |  |
| CAROTENES, BETA- (VEGETABLE) | 160a(ii) | 2005 | 1000 mg/kg |  |
| CAROTENOIDS | 160a(i),a(iii),e,f | 2009 | 300 mg/kg |  |
| CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER | 141(i),(ii) | 2009 | 400 mg/kg | 127 |
| COMPLEXES |  |  |  |  |
| DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL | 472e | 2005 | 5000 mg/kg |  |
| GRAPE SKIN EXTRACT | 163(ii) | 2009 | 500 mg/kg | 181 |
| INDIGOTINE (INDIGO CARMINE) | 132 | 2009 | 50 mg/kg |  |
| IRON OXIDES | 172(i)-(iii) | 2005 | 100 mg/kg |  |
| NEOTAME | 961 | 2007 | 20 mg/kg | 161 |
| POLYDIMETHYLSILOXANE | 900a | 1999 | 10 mg/kg |  |
| POLYSORBATES | 432-436 | 2005 | 1000 mg/kg |  |
| PONCEAU 4R (COCHINEAL RED A) | 124 | 2008 | 50 mg/kg |  |
| RIBOFLAVINS | 101(i),(ii) | 2005 | 200 mg/kg |  |
| SACCHARINS | 954(i)-(iv) | 2007 | 110 mg/kg | 161 |
| SUCRALOSE (TRICHLOROGALACTOSUCROSE) | 955 | 2008 | 600 mg/kg | 161 |

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **Food Category No. 12.5** |  | **Soups and broths** |  | |
| Additive | INS | Year Adopted | Max Level | Notes |
| SUCROGLYCERIDES | 474 | 2009 | 2000 mg/kg |  |
| SUNSET YELLOW FCF | 110 | 2008 | 50 mg/kg |  |
| TERTIARY BUTYLHYDROQUINONE | 319 | 2006 | 200 mg/kg | 15 & 130 |

## Food Category No. 12.5.1

**Ready-to-eat soups and broths, including canned, bottled, and frozen**

Additive INS

Year Adopted

Max Level Notes

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| CARAMEL IV - SULFITE AMMONIA PROCESS | 150d | 1999 | 3000 mg/kg |  |
| **Food Category No. 12.5.2** |  | **Mixes for soups and** | **broths** |  |
| Additive | INS | Year Adopted | Max Level | Notes |
| CARAMEL IV - SULFITE AMMONIA PROCESS | 150d | 1999 | GMP |  |
| PROPYL GALLATE | 310 | 2001 | 200 mg/kg | 15 & 130 |

## Food Category No. 12.6 Sauces and like products

Additive INS

Year Adopted

Max Level Notes

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| ACESULFAME POTASSIUM | 950 | 2007 | 1000 mg/kg | 188 |
| ALLURA RED AC | 129 | 2009 | 300 mg/kg |  |
| ASPARTAME | 951 | 2007 | 350 mg/kg | 191 |
| BENZOATES | 210-213 | 2003 | 1000 mg/kg | 13 |
| BRILLIANT BLUE FCF | 133 | 2009 | 100 mg/kg |  |
| BUTYLATED HYDROXYANISOLE | 320 | 2005 | 200 mg/kg | 15 & 130 |
| BUTYLATED HYDROXYTOLUENE | 321 | 2006 | 100 mg/kg | 15 & 130 |
| CARAMEL III - AMMONIA PROCESS | 150c | 1999 | 1500 mg/kg |  |
| CARAMEL IV - SULFITE AMMONIA PROCESS | 150d | 1999 | 1500 mg/kg |  |
| CARMINES | 120 | 2005 | 500 mg/kg |  |
| CAROTENOIDS | 160a(i),a(iii),e,f | 2009 | 500 mg/kg |  |
| CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER | 141(i),(ii) | 2009 | 100 mg/kg |  |
| COMPLEXES |  |  |  |  |
| DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL | 472e | 2005 | 10000 mg/kg |  |
| FORMIC ACID | 236 | 2001 | 200 mg/kg | 25 |
| GUAIAC RESIN | 314 | 2004 | 600 mg/kg | 15 |
| INDIGOTINE (INDIGO CARMINE) | 132 | 2009 | 300 mg/kg |  |
| IRON OXIDES | 172(i)-(iii) | 2005 | 75 mg/kg |  |
| PONCEAU 4R (COCHINEAL RED A) | 124 | 2008 | 50 mg/kg |  |
| PROPYL GALLATE | 310 | 2001 | 200 mg/kg | 15 & 130 |
| RIBOFLAVINS | 101(i),(ii) | 2005 | 350 mg/kg |  |
| SACCHARINS | 954(i)-(iv) | 2007 | 160 mg/kg |  |

## Food Category No. 12.6 Sauces and like products

Additive INS

Year Adopted

Max Level Notes

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| SUCRALOSE (TRICHLOROGALACTOSUCROSE) | 955 | 2007 | 450 mg/kg | 127 |
| SUCROGLYCERIDES | 474 | 2009 | 10000 mg/kg |  |
| SULFITES | 220-225, 227, 228, 539 | 2007 | 300 mg/kg | 44 |
| SUNSET YELLOW FCF | 110 | 2008 | 300 mg/kg |  |
| TERTIARY BUTYLHYDROQUINONE | 319 | 2005 | 200 mg/kg | 15 & 130 |

## Food Category No. 12.6.1

**Emulsified sauces (e.g., mayonnaise, salad dressing)**

Additive INS

Year Adopted

Max Level Notes

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| ASCORBYL ESTERS | 304, 305 | 2001 | 500 mg/kg | 10 & 15 |
| CAROTENES, BETA- (VEGETABLE) | 160a(ii) | 2005 | 2000 mg/kg |  |
| CYCLAMATES | 952(i), (ii), (iv) | 2008 | 500 mg/kg | 17 & 161 |
| ETHYLENE DIAMINE TETRA ACETATES | 385, 386 | 2001 | 100 mg/kg | 21 |
| FAST GREEN FCF | 143 | 2009 | 100 mg/kg |  |
| GRAPE SKIN EXTRACT | 163(ii) | 2009 | 300 mg/kg | 181 |
| NEOTAME | 961 | 2007 | 65 mg/kg |  |
| POLYSORBATES | 432-436 | 2007 | 3000 mg/kg |  |

## Food Category No. 12.6.2

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

Additive INS

Year Adopted

Max Level Notes

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| ASCORBYL ESTERS | 304, 305 | 2005 | 500 mg/kg | 10 |
| CAROTENES, BETA- (VEGETABLE) | 160a(ii) | 2005 | 2000 mg/kg |  |
| ETHYLENE DIAMINE TETRA ACETATES | 385, 386 | 2001 | 75 mg/kg | 21 |
| GRAPE SKIN EXTRACT | 163(ii) | 2009 | 300 mg/kg | 181 |
| NEOTAME | 961 | 2007 | 70 mg/kg |  |
| POLYSORBATES | 432-436 | 2007 | 5000 mg/kg |  |
| **Food Category No. 12.6.3** |  | **Mixes for sauces and** | **gravies** |  |
| Additive | INS | Year Adopted | Max Level | Notes |
| ASCORBYL ESTERS | 304, 305 | 2001 | 200 mg/kg | 10 |
| CAROTENES, BETA- (VEGETABLE) | 160a(ii) | 2005 | 2000 mg/kg |  |
| GRAPE SKIN EXTRACT | 163(ii) | 2009 | 300 mg/kg | 181 |
| NEOTAME | 961 | 2007 | 12 mg/kg |  |
| POLYSORBATES | 432-436 | 2007 | 5000 mg/kg | 127 |

## Food Category No. 12.6.4 Clear sauces (e.g., fish sauce)

Additive INS

Year Adopted

Max Level Notes

ASCORBYL ESTERS

304, 305

2001

200 mg/kg 10

## Food Category No. 12.6.4 Clear sauces (e.g., fish sauce)

Additive INS

Year Adopted

Max Level Notes

NEOTAME POLYSORBATES

961

432-436

2007

2007

12 mg/kg

5000 mg/kg

## Food Category No. 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**

Additive INS

Year Adopted

Max Level Notes

ACESULFAME POTASSIUM ASCORBYL ESTERS ASPARTAME

BENZOATES

CARAMEL III - AMMONIA PROCESS

CARAMEL IV - SULFITE AMMONIA PROCESS

CAROTENES, BETA- (VEGETABLE) CAROTENOIDS

CYCLAMATES

DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL

ETHYLENE DIAMINE TETRA ACETATES

GRAPE SKIN EXTRACT NEOTAME POLYSORBATES

PONCEAU 4R (COCHINEAL RED A) RIBOFLAVINS

SORBATES

SUCRALOSE (TRICHLOROGALACTOSUCROSE)

950

304, 305

951

210-213

150c

150d

160a(ii) 160a(i),a(iii),e,f

952(i), (ii), (iv) 472e

385, 386

163(ii)

961

432-436

124

101(i),(ii)

200-203

955

2007

2001

2007

2003

1999

1999

2005

2009

2008

2005

2001

2009

2007

2007

2008

2005

2009

2007

350 mg/kg

200 mg/kg

350 mg/kg

1500 mg/kg

GMP GMP

1000 mg/kg

50 mg/kg

500 mg/kg

5000 mg/kg

100 mg/kg

1500 mg/kg

33 mg/kg

2000 mg/kg

200 mg/kg

300 mg/kg

1500 mg/kg

1250 mg/kg

161 & 188

10

161 & 166

13

180

17 & 161

21

161 & 166

42

161 & 169

## Food Category No. 12.8

Additive INS

## Yeast and like products

Year Adopted

Max Level Notes

BUTYLATED HYDROXYANISOLE

## Food Category No. 13.1.1

320

2006

## Infant formulae

200 mg/kg

15 & 130

Additive INS

Year Adopted

Max Level Notes

ASCORBYL ESTERS

## Food Category No. 13.1.2

304, 305

2009

## Follow-up formulae

10 mg/kg

15, 72 & 187

Additive INS

Year Adopted

Max Level Notes

ASCORBYL ESTERS

304, 305

2009

50 mg/kg

15 & 72

## Food Category No. 13.1.3

**Formulae for special medical purposes for infants**

Additive INS

Year Adopted

Max Level Notes

ASCORBYL ESTERS

304, 305

2006

10 mg/kg

10, 15 & 72

## Food Category No. 13.2

**Complementary foods for infants and young children**

Additive INS

Year Adopted

Max Level Notes

ASCORBYL ESTERS

304, 305

2001

100 mg/kg 10

## Food Category No. 13.3

**Dietetic foods intended for special medical purposes (excluding products of food category 13.1)**

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| Additive | INS | Year Adopted | Max Level | Notes |
| ACESULFAME POTASSIUM | 950 | 2007 | 500 mg/kg | 188 |
| ALLURA RED AC | 129 | 2009 | 50 mg/kg |  |
| ASPARTAME | 951 | 2007 | 1000 mg/kg | 191 |
| BENZOATES | 210-213 | 2003 | 1500 mg/kg | 13 |
| BRILLIANT BLUE FCF | 133 | 2005 | 50 mg/kg |  |
| CARAMEL III - AMMONIA PROCESS | 150c | 1999 | GMP |  |
| CARAMEL IV - SULFITE AMMONIA PROCESS | 150d | 2009 | 20000 mg/kg |  |
| CARMINES | 120 | 2005 | 50 mg/kg |  |
| CAROTENES, BETA- (VEGETABLE) | 160a(ii) | 2005 | 600 mg/kg |  |
| CAROTENOIDS | 160a(i),a(iii),e,f | 2009 | 50 mg/kg | 180 |
| CYCLAMATES | 952(i), (ii), (iv) | 2007 | 400 mg/kg | 17 |
| DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL | 472e | 2005 | 5000 mg/kg |  |
| GRAPE SKIN EXTRACT | 163(ii) | 2009 | 250 mg/kg | 181 |
| INDIGOTINE (INDIGO CARMINE) | 132 | 2009 | 50 mg/kg |  |
| NEOTAME | 961 | 2007 | 33 mg/kg |  |
| PHOSPHATES | 338; 339(i)-(iii); 340(i)-  (iii); 341(i)-(iii); | 2009 | 2200 mg/kg | 33 |
|  | 342(i),(ii); 343(i)-(iii);  450(i)-(iii),(v)-(vii);  451(i),(ii); 452(i)-(v); |  |  |  |
|  | 542 |  |  |  |
| POLYDIMETHYLSILOXANE | 900a | 2004 | 50 mg/kg |  |
| POLYSORBATES | 432-436 | 2005 | 1000 mg/kg |  |
| PONCEAU 4R (COCHINEAL RED A) | 124 | 2008 | 50 mg/kg |  |
| PROPYLENE GLYCOL ESTERS OF FATTY ACIDS | 477 | 2001 | 5000 mg/kg |  |
| RIBOFLAVINS | 101(i),(ii) | 2005 | 300 mg/kg |  |
| SACCHARINS | 954(i)-(iv) | 2007 | 200 mg/kg |  |
| SORBATES | 200-203 | 2009 | 1500 mg/kg | 42 |
| SUCRALOSE (TRICHLOROGALACTOSUCROSE) | 955 | 2007 | 400 mg/kg |  |

**Food Category No. 13.3**

**Dietetic foods intended for special medical purposes (excluding products of food category 13.1)**

Additive INS

Year Adopted

Max Level Notes

SUCROGLYCERIDES SUNSET YELLOW FCF

474

110

2009

2008

5000 mg/kg

50 mg/kg

## Food Category No. 13.4

**Dietetic formulae for slimming purposes and weight reduction**

Additive INS

Year Adopted

Max Level Notes

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| ACESULFAME POTASSIUM | 950 | 2007 | 450 mg/kg | 188 |
| ALLURA RED AC | 129 | 2009 | 50 mg/kg |  |
| ASCORBYL ESTERS | 304, 305 | 2005 | 500 mg/kg | 10 |
| ASPARTAME | 951 | 2007 | 800 mg/kg | 191 |
| ASPARTAME-ACESULFAME SALT | 962 | 2009 | 450 mg/kg | 113 |
| BENZOATES | 210-213 | 2003 | 1500 mg/kg | 13 |
| BRILLIANT BLUE FCF | 133 | 2005 | 50 mg/kg |  |
| CARAMEL III - AMMONIA PROCESS | 150c | 1999 | GMP |  |
| CARAMEL IV - SULFITE AMMONIA PROCESS | 150d | 2009 | 20000 mg/kg |  |
| CARMINES | 120 | 2005 | 50 mg/kg |  |
| CAROTENES, BETA- (VEGETABLE) | 160a(ii) | 2005 | 600 mg/kg |  |
| CAROTENOIDS | 160a(i),a(iii),e,f | 2009 | 50 mg/kg | 180 |
| CYCLAMATES | 952(i), (ii), (iv) | 2007 | 400 mg/kg | 17 |
| DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL | 472e | 2005 | 5000 mg/kg |  |
| GRAPE SKIN EXTRACT | 163(ii) | 2009 | 250 mg/kg | 181 |
| INDIGOTINE (INDIGO CARMINE) | 132 | 2009 | 50 mg/kg |  |
| NEOTAME | 961 | 2007 | 33 mg/kg |  |
| PHOSPHATES | 338; 339(i)-(iii); 340(i)-  (iii); 341(i)-(iii); | 2009 | 2200 mg/kg | 33 |
|  | 342(i),(ii); 343(i)-(iii);  450(i)-(iii),(v)-(vii);  451(i),(ii); 452(i)-(v); |  |  |  |
|  | 542 |  |  |  |
| POLYDIMETHYLSILOXANE | 900a | 2004 | 50 mg/kg |  |
| POLYSORBATES | 432-436 | 2005 | 1000 mg/kg |  |
| PONCEAU 4R (COCHINEAL RED A) | 124 | 2008 | 50 mg/kg |  |
| PROPYLENE GLYCOL ESTERS OF FATTY ACIDS | 477 | 2001 | 5000 mg/kg |  |
| RIBOFLAVINS | 101(i),(ii) | 2005 | 300 mg/kg |  |
| SACCHARINS | 954(i)-(iv) | 2007 | 300 mg/kg |  |
| SORBATES | 200-203 | 2009 | 1500 mg/kg | 42 |
| SUCRALOSE (TRICHLOROGALACTOSUCROSE) | 955 | 2007 | 320 mg/kg |  |
| SUCROGLYCERIDES | 474 | 2009 | 5000 mg/kg |  |

## Food Category No. 13.4

**Dietetic formulae for slimming purposes and weight reduction**

Additive INS

Year Adopted

Max Level Notes

SUNSET YELLOW FCF

110

2008

50 mg/kg

## Food Category No. 13.5

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

|  |  |  |  |
| --- | --- | --- | --- |
| Additive | INS Year Adopted | Max Level | Notes |
| ACESULFAME POTASSIUM | 950 2007 | 450 mg/kg | 188 |
| ALITAME | 956 2007 | 300 mg/kg |  |
| ALLURA RED AC | 129 2009 | 300 mg/kg |  |
| ASCORBYL ESTERS | 304, 305 2009 | 500 mg/kg | 10 |
| ASPARTAME | 951 2007 | 1000 mg/kg | 191 |
| ASPARTAME-ACESULFAME SALT | 962 2009 | 450 mg/kg | 113 |
| BENZOATES | 210-213 2003 | 2000 mg/kg | 13 |
| BRILLIANT BLUE FCF | 133 2005 | 300 mg/kg |  |
| CARAMEL III - AMMONIA PROCESS | 150c 1999 | GMP |  |
| CARAMEL IV - SULFITE AMMONIA PROCESS | 150d 2009 | 20000 mg/kg |  |
| CARMINES | 120 2005 | 300 mg/kg |  |
| CAROTENES, BETA- (VEGETABLE) | 160a(ii) 2005 | 600 mg/kg |  |
| CAROTENOIDS | 160a(i),a(iii),e,f 2009 | 300 mg/kg | 180 |
| CYCLAMATES | 952(i), (ii), (iv) 2007 | 400 mg/kg | 17 |
| DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL | 472e 2005 | 5000 mg/kg |  |
| GRAPE SKIN EXTRACT | 163(ii) 2009 | 250 mg/kg | 181 |
| INDIGOTINE (INDIGO CARMINE) | 132 2009 | 300 mg/kg |  |
| NEOTAME | 961 2007 | 65 mg/kg |  |
| PHOSPHATES | 338; 339(i)-(iii); 340(i)- 2009  (iii); 341(i)-(iii); | 2200 mg/kg | 33 |
|  | 342(i),(ii); 343(i)-(iii);  450(i)-(iii),(v)-(vii);  451(i),(ii); 452(i)-(v); |  |  |
|  | 542 |  |  |
| POLYDIMETHYLSILOXANE | 900a 2004 | 50 mg/kg |  |
| PONCEAU 4R (COCHINEAL RED A) | 124 2008 | 300 mg/kg |  |
| RIBOFLAVINS | 101(i),(ii) 2005 | 300 mg/kg |  |
| SACCHARINS | 954(i)-(iv) 2007 | 200 mg/kg |  |
| SUCRALOSE (TRICHLOROGALACTOSUCROSE) | 955 2007 | 400 mg/kg |  |
| SUNSET YELLOW FCF | 110 2008 | 300 mg/kg |  |
| **Food Category No. 13.6** | **Food supplements** |  |  |
| Additive | INS Year Adopted | Max Level | Notes |
| ACESULFAME POTASSIUM | 950 2007 | 2000 mg/kg | 188 |

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **Food Category No. 13.6** | **Food** | **supplements** |  | |
| Additive | INS | Year Adopted | Max Level | Notes |
| ALLURA RED AC | 129 | 2009 | 300 mg/kg |  |
| ASCORBYL ESTERS | 304, 305 | 2003 | 500 mg/kg | 10 |
| ASPARTAME | 951 | 2007 | 5500 mg/kg | 191 |
| BEESWAX | 901 | 2001 | GMP | 3 |
| BENZOATES | 210-213 | 2003 | 2000 mg/kg | 13 |
| BRILLIANT BLUE FCF | 133 | 2005 | 300 mg/kg |  |
| BUTYLATED HYDROXYANISOLE | 320 | 2006 | 400 mg/kg | 15 & 130 |
| BUTYLATED HYDROXYTOLUENE | 321 | 2006 | 400 mg/kg | 15 & 130 |
| CANDELILLA WAX | 902 | 2001 | GMP | 3 |
| CARAMEL III - AMMONIA PROCESS | 150c | 1999 | GMP |  |
| CARAMEL IV - SULFITE AMMONIA PROCESS | 150d | 2009 | 20000 mg/kg |  |
| CARMINES | 120 | 2005 | 300 mg/kg |  |
| CARNAUBA WAX | 903 | 2006 | 5000 mg/kg | 3 |
| CAROTENES, BETA- (VEGETABLE) | 160a(ii) | 2005 | 600 mg/kg |  |
| CAROTENOIDS | 160a(i),a(iii),e,f | 2009 | 300 mg/kg | 180 |
| CASTOR OIL | 1503 | 2007 | 1000 mg/kg |  |
| CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER | 141(i),(ii) | 2009 | 500 mg/kg | 3 |
| COMPLEXES |  |  |  |  |
| CYCLAMATES | 952(i), (ii), (iv) | 2007 | 1250 mg/kg | 17 |
| DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL | 472e | 2005 | 5000 mg/kg |  |
| ETHYLENE DIAMINE TETRA ACETATES | 385, 386 | 2001 | 150 mg/kg | 21 |
| FAST GREEN FCF | 143 | 2009 | 600 mg/kg |  |
| GRAPE SKIN EXTRACT | 163(ii) | 2009 | 500 mg/kg | 181 |
| INDIGOTINE (INDIGO CARMINE) | 132 | 2009 | 300 mg/kg |  |
| IRON OXIDES | 172(i)-(iii) | 2009 | 7500 mg/kg | 3 |
| NEOTAME | 961 | 2007 | 90 mg/kg |  |
| POLYDIMETHYLSILOXANE | 900a | 2004 | 50 mg/kg |  |
| POLYETHYLENE GLYCOL | 1521 | 2001 | 70000 mg/kg |  |
| POLYSORBATES | 432-436 | 2007 | 25000 mg/kg |  |
| POLYVINYL ALCOHOL | 1203 | 2007 | 45000 mg/kg |  |
| POLYVINYLPYRROLIDONE | 1201 | 1999 | GMP |  |
| PONCEAU 4R (COCHINEAL RED A) | 124 | 2008 | 300 mg/kg |  |
| PROPYL GALLATE | 310 | 2001 | 400 mg/kg | 15 & 130 |
| RIBOFLAVINS | 101(i),(ii) | 2005 | 300 mg/kg |  |
| SACCHARINS | 954(i)-(iv) | 2007 | 1200 mg/kg |  |
| SHELLAC | 904 | 2001 | GMP | 3 |
| SUCRALOSE (TRICHLOROGALACTOSUCROSE) | 955 | 2007 | 2400 mg/kg |  |

**Food Category No. 13.6**

Additive INS

## Food supplements

Year Adopted

Max Level Notes

SUNSET YELLOW FCF

110

2008

300 mg/kg

## Food Category No. 14.1.2.1

Additive INS

## Fruit juice

Year Adopted

Max Level Notes

ASCORBIC ACID, L- BENZOATES

CALCIUM ASCORBATE CARBON DIOXIDE CITRIC ACID

MALIC ACID, DL- PECTINS PHOSPHATES

POTASSIUM ASCORBATE SODIUM ASCORBATE SORBATES

SULFITES TARTRATES

300

210-213

302

290

330

296

440

338; 339(i)-(iii); 340(i)-

(iii); 341(i)-(iii);

342(i),(ii); 343(i)-(iii);

450(i)-(iii),(v)-(vii);

451(i),(ii); 452(i)-(v);

542

303

301

200-203

220-225, 227, 228, 539

334; 335(i),(ii);

336(i),(ii); 337

2005

2004

2005

2005

2005

2005

2005

2005

2005

2005

2005

2005

2005

GMP

1000 mg/kg

GMP GMP

3000 mg/kg

GMP GMP

1000 mg/kg

GMP GMP

1000 mg/kg

50 mg/kg

4000 mg/kg

13, 91 & 122

69

122

115

35

33, 40 & 122

42, 91 & 122

44 & 122

45, 128 & 129

## Food Category No. 14.1.2.2

Additive INS

## Vegetable juice

Year Adopted

Max Level Notes

SULFITES

220-225, 227, 228, 539

2006

50 mg/kg

44 & 122

## Food Category No. 14.1.2.3 Concentrates for fruit juice

Additive INS

Year Adopted

Max Level Notes

ASCORBIC ACID, L- BENZOATES

CALCIUM ASCORBATE CARBON DIOXIDE CITRIC ACID

MALIC ACID, DL- PECTINS PHOSPHATES

POTASSIUM ASCORBATE SODIUM ASCORBATE

300

210-213

302

290

330

296

440

338; 339(i)-(iii); 340(i)-

(iii); 341(i)-(iii);

342(i),(ii); 343(i)-(iii);

450(i)-(iii),(v)-(vii);

451(i),(ii); 452(i)-(v);

542

303

301

2005

2004

2005

2005

2005

2005

2005

2005

2005

2005

GMP

1000 mg/kg

GMP GMP

3000 mg/kg

GMP GMP

1000 mg/kg

GMP GMP

127

13, 91, 122 & 127

127

69 & 127

122 & 127

115 & 127

35 & 127

33, 40, 122 & 127

127

127

## Food Category No. 14.1.2.3 Concentrates for fruit juice

Additive INS

Year Adopted

Max Level Notes

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| SORBATES | 200-203 | 2005 | 1000 mg/kg | 42, 91, 122 & 127 |
| SULFITES | 220-225, 227, 228, 539 | 2005 | 50 mg/kg | 44, 122 & 127 |
| TARTRATES | 334; 335(i),(ii);  336(i),(ii); 337 | 2005 | 4000 mg/kg | 45, 127, 128 & 129 |

## Food Category No. 14.1.2.4 Concentrates for vegetable juice

Additive INS

Year Adopted

Max Level Notes

SULFITES

220-225, 227, 228, 539

2006

50 mg/kg

44, 122 & 127

|  |  |  |
| --- | --- | --- |
| **Food Category No. 14.1.3.1 Fruit nectar** |  | |
| Additive INS Year Adopted | Max Level | Notes |
| ACESULFAME POTASSIUM 950 2005 | 350 mg/kg | 188 |
| ASCORBIC ACID, L- 300 2005 | GMP |  |
| ASPARTAME 951 2005 | 600 mg/kg | 191 |
| BENZOATES 210-213 2004 | 1000 mg/kg | 13, 91 & 122 |
| CALCIUM ASCORBATE 302 2005 | GMP |  |
| CARBON DIOXIDE 290 2005 | GMP | 69 |
| CITRIC ACID 330 2005 | 5000 mg/kg |  |
| CYCLAMATES 952(i), (ii), (iv) 2005 | 400 mg/kg | 17 & 122 |
| MALIC ACID, DL- 296 2005 | GMP |  |
| PECTINS 440 2005 | GMP |  |
| PHOSPHATES 338; 339(i)-(iii); 340(i)- 2005  (iii); 341(i)-(iii); | 1000 mg/kg | 33, 40 & 122 |
| 342(i),(ii); 343(i)-(iii);  450(i)-(iii),(v)-(vii);  451(i),(ii); 452(i)-(v); |  |  |
| 542 |  |  |
| POTASSIUM ASCORBATE 303 2005 | GMP |  |
| SACCHARINS 954(i)-(iv) 2005 | 80 mg/kg |  |
| SODIUM ASCORBATE 301 2005 | GMP |  |
| SORBATES 200-203 2005 | 1000 mg/kg | 42, 91 & 122 |
| SUCRALOSE 955 2005 (TRICHLOROGALACTOSUCROSE) | 300 mg/kg |  |
| SULFITES 220-225, 227, 228, 539 2005 | 50 mg/kg | 44 & 122 |
| TARTRATES 334; 335(i),(ii); 2005  336(i),(ii); 337 | 4000 mg/kg | 45 & 128 |
| **Food Category No. 14.1.3.2 Vegetable nectar** |  |  |
| Additive INS Year Adopted | Max Level | Notes |
| ACESULFAME POTASSIUM 950 2008 | 350 mg/kg | 161 & 188 |
| ASPARTAME 951 2007 | 600 mg/kg | 161 & 191 |
| CARAMEL III - AMMONIA PROCESS 150c 1999 | GMP |  |
| CARAMEL IV - SULFITE AMMONIA 150d 1999 PROCESS | GMP |  |

## Food Category No. 14.1.3.2

Additive INS

## Vegetable nectar

Year Adopted

Max Level Notes

CYCLAMATES NEOTAME SACCHARINS SUCRALOSE

(TRICHLOROGALACTOSUCROSE)

SULFITES

952(i), (ii), (iv) 961

954(i)-(iv)

955

220-225, 227, 228, 539

2007

2007

2008

2007

2006

400 mg/kg

65 mg/kg

80 mg/kg

300 mg/kg

50 mg/kg

17 & 161

161

161

161

44 & 122

## Food Category No. 14.1.3.3 Concentrates for fruit nectar

Additive INS

Year Adopted

Max Level Notes

ACESULFAME POTASSIUM ASCORBIC ACID, L- ASPARTAME

BENZOATES

CALCIUM ASCORBATE CARBON DIOXIDE CITRIC ACID CYCLAMATES

MALIC ACID, DL- PECTINS PHOSPHATES

POTASSIUM ASCORBATE SACCHARINS

SODIUM ASCORBATE SORBATES

SUCRALOSE (TRICHLOROGALACTOSUCROSE)

SULFITES TARTRATES

950

300

951

210-213

302

290

330

952(i), (ii), (iv) 296

440

338; 339(i)-(iii); 340(i)-

(iii); 341(i)-(iii);

342(i),(ii); 343(i)-(iii);

450(i)-(iii),(v)-(vii);

451(i),(ii); 452(i)-(v);

542

303

954(i)-(iv)

301

200-203

955

220-225, 227, 228, 539

334; 335(i),(ii);

336(i),(ii); 337

2005

2005

2005

2004

2005

2005

2005

2005

2005

2005

2005

2005

2005

2005

2005

2005

2005

2005

350 mg/kg

GMP

600 mg/kg

1000 mg/kg

GMP GMP

5000 mg/kg

400 mg/kg

GMP GMP

1000 mg/kg

GMP

80 mg/kg GMP

1000 mg/kg

300 mg/kg

50 mg/kg

4000 mg/kg

127 & 188

127

127 & 191

13, 91, 122 & 127

127

69 & 127

127

17, 122 & 127

127

127

33, 40, 122 & 127

127

127

127

42, 91, 122 & 127

127

44, 122 & 127

45, 127 & 128

## Food Category No. 14.1.3.4 Concentrates for vegetable nectar

Additive INS

Year Adopted

Max Level Notes

ACESULFAME POTASSIUM ASPARTAME

BENZOATES

CARAMEL III - AMMONIA PROCESS

CARAMEL IV - SULFITE AMMONIA PROCESS

CYCLAMATES

950

951

210-213

150c

150d

952(i), (ii), (iv)

2007

2007

2004

1999

1999

2007

350 mg/kg

600 mg/kg

600 mg/kg

GMP GMP

400 mg/kg

127, 161 & 188

127 & 161

13

17, 127 & 161

## Food Category No. 14.1.3.4 Concentrates for vegetable nectar

Additive INS

Year Adopted

Max Level Notes

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| NEOTAME | 961 | 2007 | 65 mg/kg | 127 & 161 |
| SUCRALOSE (TRICHLOROGALACTOSUCROSE) | 955 | 2007 | 300 mg/kg | 127 & 161 |
| SULFITES | 220-225, 227, 228, 539 | 2006 | 50 mg/kg | 44, 122 & 127 |

## Food Category No. 14.1.4

**Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks**

Additive INS

Year Adopted

Max Level Notes

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| ACESULFAME POTASSIUM | 950 | 2007 | 600 mg/kg | 161 & 188 |
| ALITAME | 956 | 2007 | 40 mg/kg | 161 |
| ALLURA RED AC | 129 | 2009 | 300 mg/kg | 127 & 161 |
| ASCORBYL ESTERS | 304, 305 | 2001 | 1000 mg/kg | 10 & 15 |
| ASPARTAME | 951 | 2007 | 600 mg/kg | 161 & 191 |
| BEESWAX | 901 | 2006 | 200 mg/kg | 131 |
| BENZOATES | 210-213 | 2004 | 600 mg/kg | 13, 123 & 301 |
| BRILLIANT BLUE FCF | 133 | 2005 | 100 mg/kg |  |
| CANDELILLA WAX | 902 | 2006 | 200 mg/kg | 131 |
| CARAMEL III - AMMONIA PROCESS | 150c | 1999 | GMP |  |
| CARAMEL IV - SULFITE AMMONIA PROCESS | 150d | 2009 | 50000 mg/kg |  |
| CARMINES | 120 | 2008 | 100 mg/kg | 178 |
| CARNAUBA WAX | 903 | 2003 | 200 mg/kg | 131 |
| CAROTENES, BETA- (VEGETABLE) | 160a(ii) | 2005 | 2000 mg/kg |  |
| CAROTENOIDS | 160a(i),a(iii),e,f | 2009 | 100 mg/kg |  |
| CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER | 141(i),(ii) | 2009 | 300 mg/kg |  |
| COMPLEXES |  |  |  |  |
| CYCLODEXTRIN, BETA- | 459 | 2001 | 500 mg/kg |  |
| DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL | 472e | 2005 | 5000 mg/kg |  |
| DIMETHYL DICARBONATE | 242 | 1999 | 250 mg/kg | 18 |
| ETHYLENE DIAMINE TETRA ACETATES | 385, 386 | 2001 | 200 mg/kg | 21 |
| FAST GREEN FCF | 143 | 1999 | 100 mg/kg |  |
| FORMIC ACID | 236 | 2001 | 100 mg/kg | 25 |
| GLYCEROL ESTER OF WOOD ROSIN | 445 | 1999 | 150 mg/kg |  |
| GRAPE SKIN EXTRACT | 163(ii) | 2009 | 300 mg/kg | 181 |
| INDIGOTINE (INDIGO CARMINE) | 132 | 2009 | 100 mg/kg |  |
| IRON OXIDES | 172(i)-(iii) | 2005 | 100 mg/kg |  |
| ISOPROPYL CITRATES | 384 | 2001 | 200 mg/kg |  |
| NEOTAME | 961 | 2007 | 33 mg/kg | 161 |
| POLYDIMETHYLSILOXANE | 900a | 1999 | 20 mg/kg |  |

## Food Category No. 14.1.4

**Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks**

Additive INS

Year Adopted

Max Level Notes

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| POLYETHYLENE GLYCOL | 1521 | 2001 | 1000 mg/kg |  |
| POLYSORBATES | 432-436 | 2007 | 500 mg/kg | 127 |
| PONCEAU 4R (COCHINEAL RED A) | 124 | 2008 | 50 mg/kg |  |
| PROPYL GALLATE | 310 | 2001 | 1000 mg/kg | 15 & 130 |
| PROPYLENE GLYCOL ESTERS OF FATTY ACIDS | 477 | 2001 | 500 mg/kg |  |
| QUILLAIA EXTRACTS | 999(i),(ii) | 2007 | 50 mg/kg | 132 & 168 |
| RIBOFLAVINS | 101(i),(ii) | 2005 | 50 mg/kg |  |
| STANNOUS CHLORIDE | 512 | 2001 | 20 mg/kg | 43 |
| STEARYL CITRATE | 484 | 1999 | 500 mg/kg |  |
| SUCRALOSE (TRICHLOROGALACTOSUCROSE) | 955 | 2007 | 300 mg/kg | 127 & 161 |
| SUCROSE ACETATE ISOBUTYRATE | 444 | 1999 | 500 mg/kg |  |
| SULFITES | 220-225, 227, 228, 539 | 2006 | 70 mg/kg | 44, 127 & 143 |
| SUNSET YELLOW FCF | 110 | 2008 | 100 mg/kg | 127 & 161 |
| THIODIPROPIONATES | 388, 389 | 1999 | 1000 mg/kg | 15 & 46 |
| TRIETHYL CITRATE | 1505 | 1999 | 200 mg/kg |  |

## Food Category No. 14.1.4.1 Carbonated water-based flavoured drinks

Additive INS

Year Adopted

Max Level Notes

SACCHARINS

954(i)-(iv)

2008

300 mg/kg

161

## Food Category No. 14.1.4.2

**Non-carbonated water-based flavoured drinks, including punches and ades**

Additive INS

Year Adopted

Max Level Notes

SACCHARINS

954(i)-(iv)

2008

300 mg/kg

161

## Food Category No. 14.1.4.3

**Concentrates (liquid or solid) for water- based flavoured drinks**

Additive INS

Year Adopted

Max Level Notes

FERRIC AMMONIUM CITRATE POLYVINYLPYRROLIDONE SACCHARINS

381

1201

954(i)-(iv)

1999

1999

2008

10 mg/kg

500 mg/kg

300 mg/kg

23

127 & 161

## Food Category No. 14.1.5

**Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa**

Additive INS

Year Adopted

Max Level Notes

ACESULFAME POTASSIUM ASPARTAME

BEESWAX

950

951

901

2007

2007

2001

600 mg/kg

600 mg/kg

GMP

160,161 & 188

160 & 161

108

## Food Category No. 14.1.5

**Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa**

Additive INS

Year Adopted

Max Level Notes

BENZOATES CANDELILLA WAX CARNAUBA WAX

DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL

DIMETHYL DICARBONATE

ETHYLENE DIAMINE TETRA ACETATES

NEOTAME SACCHARINS SHELLAC

SUCRALOSE (TRICHLOROGALACTOSUCROSE)

SUCROGLYCERIDES

210-213

902

903

472e

242

385, 386

961

954(i)-(iv)

904

955

474

2004

2001

2006

2006

2004

2001

2007

2007

2001

2007

2009

1000 mg/kg

GMP

200 mg/kg

500 mg/kg

250 mg/kg

35 mg/kg

50 mg/kg

200 mg/kg

GMP

300 mg/kg

1000 mg/kg

13

108

108

142

18

21

160

160

108

160 & 161

176

## Food Category No. 14.2.1 Beer and malt beverages

Additive INS

Year Adopted

Max Level Notes

CARAMEL III - AMMONIA PROCESS

CARAMEL IV - SULFITE AMMONIA PROCESS

CARMINES

CAROTENES, BETA- (VEGETABLE)

ETHYLENE DIAMINE TETRA ACETATES

POLYDIMETHYLSILOXANE POLYVINYLPYRROLIDONE SULFITES

150c

150d

120

160a(ii) 385, 386

900a

1201

220-225, 227, 228, 539

1999

1999

2005

2005

2004

1999

1999

2006

GMP GMP

100 mg/kg

600 mg/kg

25 mg/kg 21

10 mg/kg

10 mg/kg 36

50 mg/kg 44

## Food Category No. 14.2.2

Additive INS

## Cider and perry

Year Adopted

Max Level Notes

ALLURA RED AC BENZOATES BRILLIANT BLUE FCF

CARAMEL III - AMMONIA PROCESS

CARAMEL IV - SULFITE AMMONIA PROCESS

CARMINES

CAROTENES, BETA- (VEGETABLE) CAROTENOIDS

DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL

129

210-213

133

150c

150d

120

160a(ii) 160a(i),a(iii),e,f 472e

2009

2004

2005

1999

2009

2005

2005

2009

2005

200 mg/kg

1000 mg/kg

200 mg/kg

GMP

1000 mg/kg

200 mg/kg

600 mg/kg

200 mg/kg

5000 mg/kg

13 & 124

180

|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
| **Food Category No.** | **14.2.2** | **Cider and perry** | |  | |
| Additive |  | INS Year Adopted | | Max Level | Notes |
| DIMETHYL DICARBONATE |  | 242 2004 | | 250 mg/kg | 18 |
| GRAPE SKIN EXTRACT |  | 163(ii) 2009 | | 300 mg/kg | 181 |
| INDIGOTINE (INDIGO CARMINE) |  | 132 2009 | | 200 mg/kg |  |
| LYSOZYME |  | 1105 2004 | | 500 mg/kg |  |
| POLYDIMETHYLSILOXANE |  | 900a 1999 | | 10 mg/kg |  |
| POLYVINYLPYRROLIDONE |  | 1201 1999 | | 2 mg/kg | 36 |
| RIBOFLAVINS |  | 101(i),(ii) 2005 | | 300 mg/kg |  |
| SULFITES |  | 220-225, 227, 228, 539 2006 | | 200 mg/kg | 44 |
| **Food Category No.**  Additive | **14.2.3** | **Grape wines**  INS Year Adopted | | Max Level | Notes |
| DIMETHYL DICARBONATE | 242 | | 2004 | 200 mg/kg | 18 |
| LYSOZYME | 1105 | | 2004 | 500 mg/kg |  |
| SULFITES | 220-225, 227, 228, 539 | | 2006 | 350 mg/kg | 44 & 103 |

## Food Category No. 14.2.3.3

**Fortified grape wine, grape liquor wine, and sweet grape wine**

Additive INS

Year Adopted

Max Level Notes

CARAMEL III - AMMONIA PROCESS

CARAMEL IV - SULFITE AMMONIA PROCESS

## Food Category No. 14.2.4

150c

150d

1999

1999

## Wines (other than grape)

GMP GMP

Additive INS

Year Adopted

Max Level Notes

ALLURA RED AC BENZOATES BRILLIANT BLUE FCF

CARAMEL III - AMMONIA PROCESS

CARAMEL IV - SULFITE AMMONIA PROCESS

CARMINES

CAROTENES, BETA- (VEGETABLE) CAROTENOIDS

DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL

DIMETHYL DICARBONATE GRAPE SKIN EXTRACT INDIGOTINE (INDIGO CARMINE) RIBOFLAVINS

SULFITES

129

210-213

133

150c

150d

120

160a(ii) 160a(i),a(iii),e,f 472e

242

163(ii)

132

101(i),(ii)

220-225, 227, 228, 539

2009

2003

2005

1999

2009

2005

2005

2009

2005

2004

2009

2009

2005

2006

200 mg/kg

1000 mg/kg

200 mg/kg

GMP

1000 mg/kg

200 mg/kg

600 mg/kg

200 mg/kg

5000 mg/kg

250 mg/kg

300 mg/kg

200 mg/kg

300 mg/kg

200 mg/kg

13

18

181

44

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **Food Category No. 14.2.5** | **Mead** |  | | |
| Additive | INS | Year Adopted | Max Level | Notes |
| BENZOATES | 210-213 | 2004 | 1000 mg/kg | 13 |
| CARAMEL IV - SULFITE AMMONIA PROCESS | 150d | 2009 | 1000 mg/kg |  |
| DIMETHYL DICARBONATE | 242 | 2004 | 200 mg/kg | 18 |
| PHOSPHATES | 338; 339(i)-(iii); 340(i)-  (iii); 341(i)-(iii); | 2009 | 440 mg/kg | 33 & 88 |
|  | 342(i),(ii); 343(i)-(iii);  450(i)-(iii),(v)-(vii);  451(i),(ii); 452(i)-(v); |  |  |  |
|  | 542 |  |  |  |
| SULFITES | 220-225, 227, 228, 539 | 2006 | 200 mg/kg | 44 |

## Food Category No. 14.2.6

**Distilled spirituous beverages containing more than 15% alcohol**

Additive INS

Year Adopted

Max Level Notes

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| ALLURA RED AC | 129 | 2009 | 300 mg/kg |  |
| BRILLIANT BLUE FCF | 133 | 2005 | 200 mg/kg |
| CARAMEL III - AMMONIA PROCESS | 150c | 1999 | GMP |
| CARAMEL IV - SULFITE AMMONIA PROCESS | 150d | 1999 | GMP |
| CARMINES | 120 | 2005 | 200 mg/kg |
| CAROTENES, BETA- (VEGETABLE) | 160a(ii) | 2005 | 600 mg/kg |
| CAROTENOIDS | 160a(i),a(iii),e,f | 2009 | 200 mg/kg |
| DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL | 472e | 2005 | 5000 mg/kg |
| ETHYLENE DIAMINE TETRA ACETATES | 385, 386 | 2005 | 25 mg/kg | 21 |
| FAST GREEN FCF | 143 | 1999 | 100 mg/kg |  |
| INDIGOTINE (INDIGO CARMINE) | 132 | 2009 | 300 mg/kg |  |
| PHOSPHATES | 338; 339(i)-(iii); 340(i)-  (iii); 341(i)-(iii); | 2009 | 440 mg/kg | 33 & 88 |
|  | 342(i),(ii); 343(i)-(iii);  450(i)-(iii),(v)-(vii);  451(i),(ii); 452(i)-(v); |  |  |  |
|  | 542 |  |  |  |
| POLYSORBATES | 432-436 | 2007 | 120 mg/kg |  |
| PONCEAU 4R (COCHINEAL RED A) | 124 | 2008 | 200 mg/kg |  |
| SUCROGLYCERIDES | 474 | 2009 | 5000 mg/kg |  |
| SULFITES | 220-225, 227, 228, 539 | 2006 | 200 mg/kg | 44 |
| SUNSET YELLOW FCF | 110 | 2008 | 200 mg/kg |  |

## Food Category No. 14.2.7

**Aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)**

Additive INS

Year Adopted

Max Level Notes

ACESULFAME POTASSIUM

950

2007

350 mg/kg

188

## Food Category No. 14.2.7

**Aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)**

Additive INS

Year Adopted

Max Level Notes

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| ALLURA RED AC | 129 | 2009 | 200 mg/kg |  |
| ASPARTAME | 951 | 2007 | 600 mg/kg | 191 |
| BENZOATES | 210-213 | 2003 | 1000 mg/kg | 13 |
| BRILLIANT BLUE FCF | 133 | 2005 | 200 mg/kg |  |
| CARAMEL III - AMMONIA PROCESS | 150c | 1999 | GMP |  |
| CARAMEL IV - SULFITE AMMONIA PROCESS | 150d | 1999 | GMP |  |
| CARMINES | 120 | 2008 | 200 mg/kg | 178 |
| CAROTENES, BETA- (VEGETABLE) | 160a(ii) | 2005 | 600 mg/kg |  |
| CAROTENOIDS | 160a(i),a(iii),e,f | 2009 | 200 mg/kg |  |
| CYCLAMATES | 952(i), (ii), (iv) | 2007 | 250 mg/kg | 17 |
| DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL | 472e | 2005 | 10000 mg/kg |  |
| ETHYLENE DIAMINE TETRA ACETATES | 385, 386 | 2007 | 25 mg/kg | 21 |
| FAST GREEN FCF | 143 | 1999 | 100 mg/kg |  |
| GRAPE SKIN EXTRACT | 163(ii) | 2009 | 300 mg/kg | 181 |
| INDIGOTINE (INDIGO CARMINE) | 132 | 2009 | 200 mg/kg |  |
| NEOTAME | 961 | 2007 | 33 mg/kg |  |
| POLYDIMETHYLSILOXANE | 900a | 1999 | 10 mg/kg |  |
| POLYSORBATES | 432-436 | 2007 | 120 mg/kg |  |
| PONCEAU 4R (COCHINEAL RED A) | 124 | 2008 | 200 mg/kg |  |
| RIBOFLAVINS | 101(i),(ii) | 2005 | 100 mg/kg |  |
| SACCHARINS | 954(i)-(iv) | 2007 | 80 mg/kg |  |
| SUCRALOSE (TRICHLOROGALACTOSUCROSE) | 955 | 2008 | 700 mg/kg | 161 |
| SULFITES | 220-225, 227, 228, 539 | 2007 | 350 mg/kg | 44 & 170 |
| SUNSET YELLOW FCF | 110 | 2008 | 200 mg/kg |  |

## Food Category No. 15.0

Additive INS

## Ready-to-eat savouries

Year Adopted

Max Level Notes

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| ACESULFAME POTASSIUM | 950 | 2007 | 350 mg/kg | 188 |
| ASPARTAME | 951 | 2008 | 500 mg/kg | 191 |
| BEESWAX | 901 | 2001 | GMP | 3 |
| BUTYLATED HYDROXYTOLUENE | 321 | 2006 | 200 mg/kg | 15 & 130 |
| CANDELILLA WAX | 902 | 2001 | GMP | 3 |
| CARAMEL III - AMMONIA PROCESS | 150c | 2009 | 10000 mg/kg |  |
| CARAMEL IV - SULFITE AMMONIA PROCESS | 150d | 2009 | 10000 mg/kg |  |
| CARNAUBA WAX | 903 | 2006 | 200 mg/kg | 3 |

|  |  |  |  |
| --- | --- | --- | --- |
| **Food Category No. 15.0** | **Ready-to-eat savouries** |  | |
| Additive | INS Year Adopted | Max Level | Notes |
| NEOTAME | 961 2007 | 32 mg/kg |  |
| PHOSPHATES | 338; 339(i)-(iii); 340(i)- 2009  (iii); 341(i)-(iii); | 2200 mg/kg | 33 |
|  | 342(i),(ii); 343(i)-(iii);  450(i)-(iii),(v)-(vii);  451(i),(ii); 452(i)-(v); |  |  |
|  | 542 |  |  |
| SACCHARINS | 954(i)-(iv) 2007 | 100 mg/kg |  |
| SHELLAC | 904 2001 | GMP | 3 |
| SUCRALOSE (TRICHLOROGALACTOSUCROSE) | 955 2008 | 1000 mg/kg | 161 |
| TERTIARY BUTYLHYDROQUINONE | 319 2005 | 200 mg/kg | 15 & 130 |
| THIODIPROPIONATES | 388, 389 1999 | 200 mg/kg | 46 |

## Food Category No. 15.1

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

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| Additive | INS | Year Adopted | Max Level | Notes |
| ALLURA RED AC | 129 | 2009 | 200 mg/kg | 161 |
| ASCORBYL ESTERS | 304, 305 | 2001 | 200 mg/kg | 10 |
| BENZOATES | 210-213 | 2004 | 1000 mg/kg | 13 |
| BRILLIANT BLUE FCF | 133 | 2005 | 200 mg/kg |  |
| BUTYLATED HYDROXYANISOLE | 320 | 2005 | 200 mg/kg | 15 & 130 |
| CARMINES | 120 | 2005 | 200 mg/kg |  |
| CAROTENES, BETA- (VEGETABLE) | 160a(ii) | 2009 | 100 mg/kg | 180 |
| CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER | 141(i),(ii) | 2009 | 350 mg/kg |  |
| COMPLEXES |  |  |  |  |
| CYCLODEXTRIN, BETA- | 459 | 2004 | 500 mg/kg |  |
| DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL | 472e | 2005 | 20000 mg/kg |  |
| GRAPE SKIN EXTRACT | 163(ii) | 2009 | 500 mg/kg | 181 |
| HYDROXYBENZOATES, PARA- | 214, 218 | 2009 | 300 mg/kg | 27 |
| INDIGOTINE (INDIGO CARMINE) | 132 | 2009 | 200 mg/kg |  |
| IRON OXIDES | 172(i)-(iii) | 2005 | 500 mg/kg |  |
| PONCEAU 4R (COCHINEAL RED A) | 124 | 2008 | 200 mg/kg |  |
| PROPYL GALLATE | 310 | 2005 | 200 mg/kg | 15 & 130 |
| RIBOFLAVINS | 101(i),(ii) | 2005 | 1000 mg/kg |  |
| SORBATES | 200-203 | 2009 | 1000 mg/kg | 42 |
| SULFITES | 220-225, 227, 228, 539 | 2006 | 50 mg/kg | 44 |
| SUNSET YELLOW FCF | 110 | 2008 | 200 mg/kg |  |

**Food Category No. 15.2**

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

|  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- |
| Additive | | INS | | Year Adopted | Max Level | Notes |
| ALLURA RED AC | | 129 | | 2009 | 100 mg/kg |  |
| ASCORBYL ESTERS | | 304, 305 | | 2001 | 200 mg/kg | 10 |
| BRILLIANT BLUE FCF | | 133 | | 2005 | 100 mg/kg |  |
| BUTYLATED HYDROXYANISOLE | | 320 | | 2005 | 200 mg/kg | 15 & 130 |
| CARMINES | | 120 | | 2005 | 100 mg/kg |  |
| CAROTENOIDS | | 160a(i),a(iii),e,f | | 2009 | 100 mg/kg | 180 |
| CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER | | 141(i),(ii) | | 2009 | 100 mg/kg |  |
| COMPLEXES | |  | |  |  |  |
| DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL | | 472e | | 2005 | 10000 mg/kg |  |
| GRAPE SKIN EXTRACT | | 163(ii) | | 2009 | 300 mg/kg | 181 |
| INDIGOTINE (INDIGO CARMINE) | | 132 | | 2009 | 100 mg/kg |  |
| IRON OXIDES | | 172(i)-(iii) | | 2005 | 400 mg/kg |  |
| PONCEAU 4R (COCHINEAL RED A) | | 124 | | 2008 | 100 mg/kg |  |
| PROPYL GALLATE | | 310 | | 2005 | 200 mg/kg | 15 & 130 |
| RIBOFLAVINS | | 101(i),(ii) | | 2005 | 1000 mg/kg |  |
| SORBATES | | 200-203 | | 2009 | 1000 mg/kg | 42 |
| **Food Category No.** | **15.3** |  | **Snacks - fish based** | |  |  |
| Additive |  | INS | Year Adopted | | Max Level | Notes |
| CARMINES |  | 120 | 2009 | | 200 mg/kg | 178 |
| CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER |  | 141(i),(ii) | 2009 | | 350 mg/kg |  |
| COMPLEXES |  |  |  | |  |  |

**Food Category No. 16.0**

**Composite foods - foods that could not be placed in categories 01 - 15**

Additive INS

Year Adopted

Max Level Notes

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| BENZOATES | 210-213 | 2004 | 1000 mg/kg | 13 |
| CARAMEL III - AMMONIA PROCESS | 150c | 1999 | 1000 mg/kg |  |
| CARAMEL IV - SULFITE AMMONIA PROCESS | 150d | 1999 | 1000 mg/kg |  |

## Notes to the General Standard for Food Additives

Note 1 As adipic acid

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

Note 3 Surface treatment.

Note 4 For decoration, stamping, marking or branding the product. Note 5 Used in raw materials for manufacture of the finished food. Note 6 As aluminium.

Note 7 Use level not in finished food.

Note 8 As bixin.

Note 9 As total bixin or norbixin.

Note 10 As ascorbyl stearate.

Note 11 Flour basis.

Note 12 Carryover from flavouring substances.

Note 13 As benzoic acid.

Note 14 For use in hydrolyzed protein liquid formula only.

Note 15 Fat or oil basis.

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

Note 17 As cyclamic acid.

Note 18 Added level; residue not detected in ready-to-eat food.

Note 19 Used in cocoa fat; use level on ready-to-eat basis.

Note 20 On total amount of stabilizers, thickeners and/or gums.

Note 21 As anhydrous calcium disodium ethylenediaminetetraacetate.

Note 22 For use in smoked fish products only.

Note 23 As iron.

Note 24 As anhydrous sodium ferrocyanide.

Note 25 As formic acid.

Note 26 For use in baking powder only.

Note 27 As para-hydroxybenzoic acid.

Note 28 ADI conversion: if a typical preparation contains 0.025 μg/U, then the ADI of 33 000 U/kg bw becomes: [(33 000 U/kg bw) x (0.025 μg/U) x (1 mg/1 000 μg)] = 0.825 mg/kg bw

Note 29 Reporting basis not specified.

Note 30 As residual NO3 ion. Note 31 Of the mash used. Note 32 As residual NO2 ion. Note 33 As phosphorus.

Note 34 Anhydrous basis.

Note 35 For use in cloudy juices only.

Note 36 Residual level.

Note 37 As weight of nonfat milk solids.

Note 38 Level in creaming mixture.

Note 39 Only when product contains butter or other fats and oils.

Note 40 INS 451i (pentasodium triphosphate) only, to enhance the effectiveness of benzoates and sorbates.

Note 41 Use in breading or batter coatings only.

Note 42 As sorbic acid.

Note 43 As tin.

Note 44 As residual SO2.

Note 45 As tartaric acid.

Note 46 As thiodipropionic acid.

Note 47 On egg yolk weight, dry basis.

Note 48 For olives only.

Note 49 For use on citrus fruits only.

Note 50 For use in fish roe only. Note 51 For use in herbs only. Note 52 Excluding chocolate milk. Note 53 For use in coatings only.

Note 54 For use in cocktail cherries and candied cherries only.

Note 55 Singly or in combination, within the limits for sodium, calcium, and potassium specified in the commodity standard.

Note 56 Provided starch is not present.

Note 57 GMP is 1 part benzoyl peroxide and not more than 6 parts of the subject additive by weight.

Note 58 As calcium.

Note 59 Use as packaging gas.

Note 60 If used as a carbonating agent, the CO2 in the finished wine shall not exceed 39.2 mg/kg.

Note 61 For use in minced fish only.

Note 62 As copper.

Note 63 On amount of dairy ingredients.

Note 64 Level added to dry beans; 200 mg/kg in ready-to-eat food, anhydrous basis.

Note 65 Carryover from nutrient preparations.

Note 66 As formaldehyde. For use in provolone cheese only.

Note 67 Except for use in liquid egg whites at 8 800 mg/kg as phosphorus, and in liquid whole eggs at 14 700 mg/kg as phosphorus.

Note 68 For use in products with no added sugar only.

Note 69 Use as carbonating agent.

Note 70 As the acid.

Note 71 Calcium, potassium and sodium salts only.

Note 72 Ready-to-eat basis.

Note 73 Except whole fish.

Note 74 Excluding liquid whey and whey products used as ingredients in infant formula.

Note 75 Use in milk powder for vending machines only.

Note 76 Use in potatoes only.

Note 77 For special nutritional uses only.

Note 78 For use in tocino (fresh, cured sausage) only.

Note 79 For use on nuts only.

Note 80 Equivalent to 2 mg/dm2 surface application to a maximum depth of 5 mm. Note 81 Equivalent to 1 mg/dm2 surface application to a maximum depth of 5 mm. Note 82 For use in shrimp; 6 000 mg/kg for Crangon crangon and Crangon vulgaris. Note 83 L(+)-form only.

Note 84 For infants over 1 year of age only.

Note 85 Use level in sausage casings; residue in sausage prepared with such casings should not exceed 100 mg/kg.

Note 86 Use in whipped dessert toppings other than cream only.

Note 87 Treatment level.

Note 88 Carryover from the ingredient.

Note 89 Except for use in dried tangle (KONBU) at 150 mg/kg.

Note 90 For use in milk-sucrose mixtures used in the finished product.

Note 91 Benzoates and sorbates, singly or in combination.

Note 92 Excluding tomato-based sauces.

Note 93 Except natural wine produced from Vitis vinifera grapes.

Note 94 For use in loganiza (fresh, uncured sausage) only.

Note 95 For use in surimi and fish roe products only.

Note 96 On a dried weight basis of the high intensity sweetener. Note 97 In the finished product/final cocoa and chocolate products. Note 98 For dust control.

Note 99 For use in fish fillets and minced fish only.

Note 100 For use as a dispersing agent in dill oil used in the final food. Note 101 Use level singly, not to exceed 15 000 mg/kg in combination. Note 102 For use in fat emulsions for baking purposes only.

Note 103 Except for use in special white wines at 400 mg/kg.

Note 104 Maximum 5 000 mg/kg residue in bread and yeast-leavened bakery products.

Note 105 Except for use in dried gourd strips (KAMPYO) 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 dendridic salt at 29 mg/kg as anhydrous sodium ferrocyanide.

Note 108 For use on coffee beans only.

Note 109 Use level reported as 25 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 Excluding dried glucose syrup used in the manufacture of sugar confectionery at 150 mg/kg and glucose syrup used in the manufacture of sugar confectionery at 400 mg/kg.

Note 112 For use in grated cheese only.

Note 113 Use level reported as acesulfame potassium equivalents (the reported maximum level can be converted to an aspartame-acesulfame salt basis by dividing by 0.44). Combined use of 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 Excluding cocoa powder.

Note 115 For use in pineapple juice only.

Note 116 For use in doughs only.

Note 117 Except for use in loganiza (fresh, uncured sausage) at 1 000 mg/kg.

Note 118 Except for use in tocino (fresh, cured sausage) at 1 000 mg/kg.

Note 119 Use level reported as aspartame equivalents (the reported maximum level can be converted to an aspartame-acesulfame salt basis by dividing by 0.64). Combined use of aspartame-acesulfame salt with individual aspartame or acesulfame potassium should not exceed the individual maximum levels for aspartame or acesulfame potassium (the reported maximum level can be converted to acesulfame potassium equivalents by multiplying by 0.68).

Note 120 Except for use in caviar at 2 500 mg/kg.

Note 121 Excluding fermented fish products at 1 000 mg/kg. Note 122 Subject to national legislation of the importing country. Note 123 1000 mg/kg for beverages with pH greater than 3.5. Note 124 Only for products containing less than 7% ethanol.

Note 125 For use as a release agent for baking pans in a mixture with vegetable oil.

Note 126 For releasing dough in dividing or baking only.

Note 127 As served to the consumer.

Note 128 INS 334 (tartaric acid) only.

Note 129 For use as an acidity regulator in grape juice.

Note 130 Singly or in combination: butylated hydroxyanisole (INS 320), butylated hydroxytoluene (INS 321), tertiary butylated hydroquinone (INS 319), and propyl gallate (INS 310).

Note 131 As a result of use as a flavour carrier.

Note 132 Except for use at 130 mg/kg (dried basis) in semi-frozen beverages.

Note 133 Any combination of butylated hydroxyanisole (INS 320), butylated hydroxytoluene (INS 321), and propyl gallate (INS 310) at 200 mg/kg, provided that single use limits are not exceeded.

Note 134 Except for use in cereal-based puddings at 500 mg/kg.

Note 135 Except for use in dried apricots at 2 000 mg/kg, bleached raisins at 1 500 mg/kg, and dessicated coconut at 50 mg/kg.

Note 136 For use in white 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 For use in white chocolate only.

Note 142 Excluding coffee and tea.

Note 143 For use in fruit juice-based drinks and dry ginger ale only.

Note 144 For use in sweet and sour products only.

Note 145 Products are energy reduced or with no added sugar.

Note 146 Use level for beta-carotene (synthetic) (INS 160ai); 35 mg/kg for beta-apo-8'-carotenal (INS 160e) and beta-apo-8'-carotenoic acid, methyl or ethyl ester (INS 160f).

Note 147 Excluding whey powders for infant food.

Note 148 For use in microsweets and breath freshening mints at 10 000 mg/kg

Note 149 Except for use in fish roe at 100 mg/kg.

Note 150 Use level for soy-based formula; 25 000 mg/kg for hydrolyzed protein and/or amino acid-based formula.

Note 151 Use level for soy-based formula; 1 000 mg/kg for hydrolyzed protein and/or amino acid-based formula.

Note 152 For frying purposes only.

Note 153 For use in instant noodles only.

Note 154 For use in coconut milk only.

Note 155 For use in frozen, sliced apples only.

Note 156 For use in microsweets and breath freshening mints at 2 500 mg/kg. Note 157 For use in microsweets and breath freshening mints at 2 000 mg/kg. Note 158 For use in microsweets and breath freshening mints at 1 000 mg/kg. Note 159 For use in pancake syrup and maple syrup only.

Note 160 For use in ready-to-drink products and pre-mixes for ready-to-drink products only.

Note 161 Subject to national legislation of the importing country aimed, in particular, at consistency with Section

3.2 of the Preamble.

Note 162 For use in dehydrated products and salami-type products only.

Note 163 For use in microsweets and breath freshening mints at 3 000 mg/kg. Note 164 For use in microsweets and breath freshening mints at 30 000 mg/kg. Note 165 For use in products for special nutritional use only.

Note 166 For milk-based sandwich spreads only.

Note 167 For dehydrated products only.

Note 168 Quillaia extract type 1 (INS 999(i)) only. Acceptable maximum use level is expressed on saponin basis.

Note 169 For use in fat-based sandwich spreads only.

Note 170 Acceptable maximum level based on combined state of total sulfites. This is equivalent to 70 mg/kg in the free state.

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 Except for use in cereal-based puddings at 1000 mg/kg.

Note 174 Singly or in combination: sodium aluminium silicate (INS 554), calcium aluminium silicate (INS 556), and aluminium silicate (INS 559).

Note 175 Except for use in jelly-type fruit-based desserts at 200 mg/kg.

Note 176 For use in canned liquid coffee only.

Note 177 For use in sliced, cut, shredded, or grated cheese only.

Note 178 Expressed as carminic acid.

Note 179 For use in surface treatment of sausages.

Note 180 Expressed as beta-carotene. Note 181 Expressed as anthocyanin. Note 182 Except for use in coconut milk.

Note 183 Products conforming to the Standard for chocolate and chocolate products [CODEX STAN 87 - 1981] may only use colours for surface decoration.

Note 184 For use in nutrient coated rice grain premixes only.

Note 185 As norbixin.

Note 186 For use in flours with additives only.

Note 187 Aascorbyl palmitate (INS 304) only.

Note 188 Not to exceed the maximum use level for acesulfame potassium (INS 950) singly or in combination with aspartame-acesulfame salt (INS 962).

Note 189 Excluding rolled oats.

Note 190 Except for use in fermented milk drinks at 500 mg/kg.

Note 191 Not to exceed the maximum use level for aspartame (INS 951) singly or in combination with aspartame-acesulfame salt (INS 962).

Note 301 Interim maximum level.

# CODEX GENERAL STANDARD FOR FOOD ADDITIVES

TABLE THREE

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



|  |  |  |
| --- | --- | --- |
| **INS No** | **Additive** | **Year Adopted** |
| 626 | 5'-Guanylic acid | 1999 |
| 260 | Acetic acid, glacial | 1999 |
| 472a | Acetic and fatty acid esters of glycerol | 1999 |
| 1422 | Acetylated distarch adipate | 1999 |
| 1414 | Acetylated distarch phosphate | 1999 |
| 1451 | Acetylated oxidized starch | 2005 |
| 1401 | Acid treated starch | 1999 |
| 406 | Agar | 1999 |
| 400 | Alginic acid | 1999 |
| 1402 | Alkaline treated starch | 1999 |
| 1100 | alpha-Amylase from Aspergillus oryzae var. | 1999 |
| 1100 | alpha-Amylase from Bacillus licheniformis (Carbohydrase) | 1999 |
| 1100 | alpha-Amylase from Bacillus megaterium expressed in Bacillus subtilis | 1999 |
| 1100 | alpha-Amylase from Bacillus stearothermophilus | 1999 |
| 1100 | alpha-Amylase from Bacillus stearothermophilus expressed in Bacillus subtilis | 1999 |
| 1100 | alpha-Amylase from Bacillus subtilis | 1999 |
| 457 | alpha-Cyclodextrin | 2005 |
| 559 | Aluminium silicate | 1999 |
| 264 | Ammonium acetate | 1999 |
| 403 | Ammonium alginate | 1999 |

|  |  |  |
| --- | --- | --- |
| 503(i) | Ammonium carbonate | 1999 |
| 510 | Ammonium chloride | 1999 |
| 503(ii) | Ammonium hydrogen carbonate | 1999 |
| 527 | Ammonium hydroxide | 1999 |
| 328 | Ammonium lactate | 1999 |
| 300 | Ascorbic acid, L- | 1999 |
| 162 | Beet red | 1999 |
| 1403 | Bleached starch | 1999 |
| 1101(iii) | Bromelain | 1999 |
| 629 | Calcium 5'-guanylate | 1999 |
| 633 | Calcium 5'-inosinate | 1999 |
| 634 | Calcium 5'-ribonucleotides | 1999 |
| 263 | Calcium acetate | 1999 |
| 404 | Calcium alginate | 1999 |
| 556 | Calcium aluminium silicate | 1999 |
| 302 | Calcium ascorbate | 1999 |
| 170(i) | Calcium carbonate | 1999 |
| 509 | Calcium chloride | 1999 |
| 623 | Calcium di-L-glutamate | 1999 |
| 578 | Calcium gluconate | 1999 |
| 526 | Calcium hydroxide | 1999 |
| 327 | Calcium lactate | 1999 |
| 352(ii) | Calcium malate, (DL-) | 1999 |
| 529 | Calcium oxide | 1999 |
| 282 | Calcium propionate | 1999 |
| 552 | Calcium silicate | 1999 |
| 516 | Calcium sulfate | 1999 |
| 150a | Caramel I – plain (Caustic caramel) | 1999 |
| 290 | Carbon dioxide | 1999 |
| 468 | Carboxymethyl cellulose, cross-linked- (cross-linked-Cellulose gum) | 2005 |
| 410 | Carob bean gum | 1999 |

|  |  |  |
| --- | --- | --- |
| 407 | Carrageenan | 1999 |
| 140 | Chlorophylls | 1999 |
| 1001 | Choline salts and esters | 1999 |
| 330 | Citric acid | 1999 |
| 472c | Citric and fatty acid esters of glycerol | 1999 |
| 424 | Curdlan | 2001 |
| 1400 | Dextrins, roasted starch | 1999 |
| 628 | Dipotassium 5'-guanylate | 1999 |
| 627 | Disodium 5'-guanylate | 1999 |
| 631 | Disodium 5'-inosinate | 1999 |
| 635 | Disodium 5'-ribonucleotides | 1999 |
| 1412 | Distarch phosphate | 1999 |
| 315 | Erythorbic Acid (Isoascorbic acid) | 1999 |
| 968 | Erythritol | 2001 |
| 462 | Ethyl cellulose | 1999 |
| 467 | Ethyl hydroxyethyl cellulose | 1999 |
| 297 | Fumaric acid | 1999 |
| 458 | gamma-Cyclodextrin | 2001 |
| 418 | Gellan gum | 1999 |
| 575 | Glucono delta-lactone | 1999 |
| 1102 | Glucose oxidase | 1999 |
| 422 | Glycerol | 1999 |
| 412 | Guar gum | 1999 |
| 414 | Gum arabic (Acacia gum) | 1999 |
| 507 | Hydrochloric acid | 1999 |
| 463 | Hydroxypropyl cellulose | 1999 |
| 1442 | Hydroxypropyl distarch phosphate | 1999 |
| 464 | Hydroxypropyl methyl cellulose | 1999 |
| 1440 | Hydroxypropyl starch | 1999 |
| 630 | Inosinic acid | 1999 |
| 953 | Isomalt (Hydrogenated isomaltulose) | 1999 |

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| 416 | Karaya gum | 1999 |
| 425 | Konjac flour | 1999 |
| 620 | L(+)-Glutamic acid | 1999 |
| 270 | Lactic acid (L-, D- and DL-) | 1999 |
| 472b | Lactic and fatty acid esters of glycerol | 1999 |
| 966 | Lactitol | 1999 |
| 322(i) | Lecithin | 1999 |
| 1104 | Lipase | 1999 |
| 504(i) | Magnesium carbonate | 1999 |
| 511 | Magnesium chloride | 1999 |
| 625 | Magnesium di-L-glutamate | 1999 |
| 580 | Magnesium gluconate | 1999 |
| 504(ii) | Magnesium hydrogen carbonate | 1999 |
| 528 | Magnesium hydroxide | 1999 |
| 329 | Magnesium lactate, (DL-) | 1999 |
| 530 | Magnesium oxide | 1999 |
| 553(i) | Magnesium silicate (Synthetic) | 1999 |
| 518 | Magnesium sulfate | 2009 |
| 296 | Malic acid, DL- | 1999 |
| 965(i) | Maltitol | 1999 |
| 965(ii) | Maltitol syrup | 1999 |
| 421 | Mannitol | 1999 |
| 461 | Methyl cellulose | 1999 |
| 465 | Methyl ethyl cellulose | 1999 |
| 460(i) | Microcrystalline cellulose (Cellulose gel) | 1999 |
| 471 | Mono- and di-glycerides of fatty acids | 1999 |
| 624 | Monoammonium L-glutamate | 1999 |
| 622 | Monopotassium L-glutamate | 1999 |
| 621 | Monosodium glutamate | 1999 |
| 1410 | Monostarch phosphate | 1999 |
| 941 | Nitrogen | 1999 |

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| 942 | Nitrous oxide | 1999 |
| 1404 | Oxidized starch | 1999 |
| 1101(ii) | Papain | 1999 |
| 440 | Pectins | 1999 |
| 1413 | Phosphated distarch phosphate | 1999 |
| 1200 | Polydextroses | 1999 |
| 964 | Polyglycitol syrup | 2001 |
| 1202 | Polyvinylpyrrolidone (insoluble) | 1999 |
| 632 | Potassium 5’-inosinate | 1999 |
| 261 | Potassium acetates | 1999 |
| 402 | Potassium alginate | 1999 |
| 303 | Potassium ascorbate | 1999 |
| 501(i) | Potassium carbonate | 1999 |
| 508 | Potassium chloride | 1999 |
| 332(i) | Potassium dihydrogen citrate | 1999 |
| 577 | Potassium gluconate | 1999 |
| 501(ii) | Potassium hydrogen carbonate | 1999 |
| 351(i) | Potassium hydrogen malate | 1999 |
| 525 | Potassium hydroxide | 1999 |
| 326 | Potassium lactate | 1999 |
| 351(ii) | Potassium malate | 1999 |
| 283 | Potassium propionate | 1999 |
| 515(i) | Potassium sulfate | 1999 |
| 460(ii) | Powdered cellulose | 1999 |
| 407a | Processed eucheuma seaweed (PES) | 2001 |
| 944 | Propane | 1999 |
| 280 | Propionic acid | 1999 |
| 1101(i) | Protease | 1999 |
| 1204 | Pullulan | 2009 |
| 470(i) | Salts of myristic, palmitic and stearic acids with ammonia, calcium, potassium and sodium | 1999 |
| 470(ii) | Salts of oleic acid with calcium, potassium and sodium | 1999 |

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| 551 | Silicon dioxide, amorphous | 1999 |
| 262(i) | Sodium acetate | 1999 |
| 401 | Sodium alginate | 1999 |
| 554 | Sodium aluminosilicate | 1999 |
| 301 | Sodium ascorbate | 1999 |
| 500(i) | Sodium carbonate | 1999 |
| 466 | Sodium carboxymethyl cellulose (Cellulose gum) | 1999 |
| 469 | Sodium carboxymethyl cellulose, enzymatically hydrolysed (Cellulose gum, enzymatically hydrolyzed) | 2001 |
| 331(i) | Sodium dihydrogen citrate | 1999 |
| 350(ii) | Sodium DL-malate | 1999 |
| 316 | Sodium erythorbate (Sodium isoascorbate) | 1999 |
| 365 | Sodium fumarates | 1999 |
| 576 | Sodium gluconate | 1999 |
| 500(ii) | Sodium hydrogen carbonate | 1999 |
| 350(i) | Sodium hydrogen DL-malate | 1999 |
| 524 | Sodium hydroxide | 1999 |
| 325 | Sodium lactate | 1999 |
| 281 | Sodium propionate | 1999 |
| 500(iii) | Sodium sesquicarbonate | 1999 |
| 514(i) | Sodium sulfate | 2001 |
| 420(i) | Sorbitol | 1999 |
| 420(ii) | Sorbitol syrup | 1999 |
| 1420 | Starch acetate | 1999 |
| 1450 | Starch sodium octenyl succinate | 1999 |
| 1405 | Starches, enzyme treated | 1999 |
| 553(iii) | Talc | 1999 |
| 417 | Tara gum | 1999 |
| 957 | Thaumatin | 1999 |
| 171 | Titanium dioxide | 1999 |
| 413 | Tragacanth gum | 1999 |
| 1518 | Triacetin | 1999 |

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| 380 | Triammonium citrate | 1999 |
| 333(iii) | Tricalcium citrate | 1999 |
| 332(ii) | Tripotassium citrate | 1999 |
| 331(iii) | Trisodium citrate | 1999 |
| 415 | Xanthan gum | 1999 |
| 967 | Xylitol | 1999 |

### ANNEX TO TABLE THREE

**Food Categories or Individual Food Items Excluded from the General Conditions of Table Three**

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

### Category Number Food Category

01.1.1 Milk and buttermilk (plain) (EXCLUDING HEAT-TREATED BUTTERMILK)

01.2 Fermented and renneted milk products (plain) excluding food category 01.1.2 (dairy based drinks)1

* + 1. Pasteurized cream (plain)
    2. Sterilized and UHT creams, whipping or whipped creams, and reduced fat creams (plain)

01.6.3 Whey Cheese

01.6.6 Whey protein cheese

01.8.2 Dried whey and whey products, excluding whey cheese

02.1 Fats and oils essentially free from water

02.2.1 Butter

04.1.1 Fresh fruit

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

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

04.2.2.7 Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3

* 1. Whole, broken or flaked grain, including rice
  2. Flours and starches (including soybean powder)
     1. Fresh pastas and noodles and like products
     2. Dried pastas and noodles and like products

08.1 Fresh meat, poultry, and game

* 1. Fresh fish and fish products, including molluscs, crustaceans and echinoderms
  2. Processed fish and fish products, including molluscs, crustaceans and echinoderms

10.1 Fresh eggs

* + 1. Liquid egg products
    2. Frozen egg products
  1. Refined and raw sugars
  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)
  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)
  4. Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)
  5. Honey

12.1 Salt and salt substitutes

12.2.1 Herbs and spices (ONLY HERBS)

* 1. Infant formulae, follow-up formulae, and formulae for special medical purposes for infants
  2. Complementary foods for infants and young children
     1. Waters
     2. Fruit and vegetable juices

1 Acidity regulators, packaging gases, stabilizers and thickeners listed in Table 3 are acceptable for use in fermented milks, heat treated after fermentation, as defined in the Codex *Standard for Fermented Milks* (CODEX STAN 243- 2004) that correspond to food category 01.2.1.2 “Fermented milks (plain), heat treated after fermentation”.

* + 1. 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