

## GENERAL STANDARD FOR FOOD ADDITIVES

*CODEX STAN 192-1995, Rev. 3-2001*

### 1. SCOPE

#### 1.1 PERMITTED FOOD ADDITIVES

Only the food additives listed herein are permitted for use in foods in conformance with the provisions of this Standard<sup>1</sup>. Only food additives which have been evaluated by the Joint FAO/WHO Expert Committee on Food Additives (JECFA) and found acceptable for use in foods are included in this Standard.

#### 1.2 FOODS IN WHICH ADDITIVES MAY BE USED

This Standard sets forth the conditions under which permitted food additives may be used in all foods, whether or not they have previously been standardized by Codex. The food additive provisions of Codex Commodity Standards shall be included in and superseded by the provisions of this Standard. These provisions also comply with the other requirements of the Preamble.

#### 1.3 FOODS IN WHICH ADDITIVES MAY NOT BE USED

Food categories or individual food items where the use of food additives are not allowed or are restricted are defined by this Standard.

#### 1.4 THE PERMITTED LEVELS OF USE FOR FOOD ADDITIVES

The primary objective of establishing permitted levels of use of food additives in various food groups is to ensure that the intake of additives does not exceed the acceptable daily intake.

The food additives covered by this standard and their maximum levels of use 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 levels to an appropriate method which would verify the compatibility of a proposed maximum level with the ADI.

The Danish budget method may be used as a first step in this regard<sup>2</sup>. The submission of actual food consumption data is also encouraged.

### 2. DEFINITIONS OF TERMS USED IN THIS STANDARD

- a) **Food additive** means any substance not normally consumed as a food by itself and not normally used as a typical ingredient of the food, whether or not it has nutritive value, the intentional addition of which to food for a technological (including organoleptic) purpose in the manufacture, processing, preparation, treatment, packing, packaging, transport or holding of such food results, or may be reasonably expected to result (directly or indirectly), in it or its 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.<sup>3</sup>

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<sup>1</sup> 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.

<sup>2</sup> "Consensus Document on the Danish Budget Method", Nordic Working Group on Food Toxicology and Risks Evaluation, Report No. 4/90.

<sup>3</sup> Codex Alimentarius, Second Edition (Revised 1995), Volume 1A (General Requirements), p. 11.

- b) *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 (standard man = 60 kg).<sup>4</sup>
- c) *Acceptable Daily Intake "Not Specified" (NS)*<sup>5</sup> is a term applicable to a food substance of very low toxicity 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 in food does not, in the opinion of JECFA, represent a hazard to health. For that 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 this criterion must be used within the bounds of good manufacturing practice as defined in sub-paragraph 3.3 below.

### 3. GENERAL PRINCIPLES FOR THE USE OF FOOD ADDITIVES <sup>6</sup>

#### 3.1

- a) Only those food additives shall be endorsed and included in this Standard which, so far as can be judged on the evidence presently available from JECFA, present no risk to the health of the consumer at the levels of use proposed.
- b) The inclusion of a food additive in this Standard shall have taken into account any Acceptable Daily Intake, or equivalent assessment, established for the additive and its probable daily intake<sup>7</sup> from all sources. Where the food additive is to be used in foods eaten by special groups of consumers, account shall be taken of the probable daily intake of the food additive by consumers in those groups.

#### 3.2

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

- a) to preserve the nutritional quality of the food; an intentional reduction in the nutritional quality of a food would be justified in the circumstances dealt with in sub-paragraph (b) and also in other circumstances where the food does not constitute a significant item in a normal diet;

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<sup>4</sup> Principles for the Safety Assessment of Food Additives and Contaminants in Food, World Health Organization, (WHO Environmental Health Criteria, No. 70), P. 111 (1987).

<sup>5</sup> 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 ADI which is more appropriately limited by the level of treatment of the food, rather than on a mg additive per kg body weight per day basis (see, Summary of Evaluations Performed by the Joint FAO/WHO Expert Committee on Food Additives (JECFA), FAO/WHO, ILSI Press, 1994, Part 1, p.3).

<sup>6</sup> General Principles for the Use of Food Additives were originally adopted by the Ninth Session of the Codex Alimentarius as a Codex Advisory Text (para. 295, ALINORM 72/35) and were reprinted in the Second Edition of the Codex Alimentarius, Vol. 1A, (General Requirements) pp. 45-47 (Revised 1995). Pertinent portions of the Text have now been incorporated as an integral part of this Standard, suitable modifications having been made as necessary with respect to the present context.

<sup>7</sup> "Guidelines for Simple Evaluation of Food Additive Intake", CAC/VOL. XIV Ed. 1, Supplement 2 (1989), gives procedures for calculating the theoretical maximum daily intake (TMDI) and the estimated daily intake (EDI) of food additives; other appropriate procedures may be used to calculate the TMDI and EDI.

- b) to provide necessary ingredients or constituents for foods manufactured for groups of consumers having special dietary needs;
- c) to enhance the keeping quality or stability of a food or to improve its organoleptic properties, provided that this does not change the nature, substance or quality of the food so as to deceive the consumer;
- d) to provide aids in the manufacture, processing, preparation, treatment, packing, transport or storage of food, provided that the additive is not used to disguise the effects of the use of faulty raw materials or of undesirable (including unhygienic) practices of techniques during the course of any of these activities.

### 3.3 GOOD MANUFACTURING PRACTICE (GMP)<sup>8</sup>

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

- a) the quantity of the additive added to food shall be limited to the lowest possible level necessary to accomplish its desired effect;
- b) the quantity of the additive that becomes a component of food as a result of its use in the manufacturing, processing or packaging of a food and which is not intended to accomplish any physical, or other technical effect in the food itself, is reduced to the extent reasonably possible; and,
- c) the additive is prepared and handled in the same way as a food ingredient.

### 3.4 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 Commission<sup>9</sup> 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 compliance with the specifications as a whole and not merely with individual criteria.

## 4. CARRY-OVER OF FOOD ADDITIVES INTO FOODS<sup>10</sup>

### 4.1 COMPLIANCE WITH THE CARRY-OVER PRINCIPLE

Other than by direct addition, an additive may be present in a food as a result of carry-over from a food ingredient, subject to the following conditions:

- a) the additive is permitted in the raw materials or other ingredients (including food additives) according to this General Standard;

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<sup>8</sup> For additional information, see Codex Alimentarius Commission Procedural Manual, Tenth Edition (1997), p. 78.

<sup>9</sup> Food additive specifications endorsed by the Codex Alimentarius Commission are included in the JECFA "Compendium of Food Additive Specifications", Volumes 1 and 2 (1992), and in addenda thereto, published by FAO.

<sup>10</sup> The principle relating to the carry-over of food additives into foods (the "Carry-Over Principle") addresses the presence of additives in food as a result of the use of raw materials or other ingredients in which these additives are used. The Codex Alimentarius Commission at its 17th Session (1987) adopted a revised statement of the principle as a Codex Advisory Text. The Text is printed in its entirety in Codex Alimentarius, Second Edition, Vol. 1A (General Requirements), pp. 94-95, 1992. The Carry-Over Principle applies to all foods covered by Codex Standards, unless otherwise specified in such standards.

- b) the amount of the additive in the raw materials or other ingredients (including food additives) does not exceed the maximum amount so permitted.
- c) the food into which the additive is carried over does not contain the food additive in greater quantity than would be introduced by the use of the ingredients under proper technological conditions or manufacturing practice.

#### 4.2 INGREDIENTS AND RAW MATERIALS AS CARRIERS FOR ADDITIVES<sup>11</sup>

An additive is permitted in a raw material or other ingredient if the raw material or ingredient is used exclusively in the preparation of a food which is in conformity with the provisions of the standard.

### 5. FOOD CATEGORY SYSTEM<sup>12</sup>

The food category system is a tool for the allocation of food additive uses authorized by this Standard. The food category system applies to all foodstuffs including those in which no additives are permitted.

The food 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:

- a) The food category system is hierarchical, meaning that when the use of an additive is permitted in a general category, it is automatically permitted in all its sub-categories, unless otherwise stated. Similarly, when an additive is permitted in a sub-category, its use is also allowed in any further sub-categories and in descriptors or individual foodstuffs mentioned in a sub-category.
- b) The food category system is based on product descriptors of foodstuffs as marketed, unless otherwise stated.
- c) The food category system takes into consideration the carry-over principle. By doing so, the food category system does not need to specifically mention compound foodstuffs, e.g., prepared meals, because they may contain, *pro rata*, all the additives allowed in their components, except when the compound foodstuff needs and additive which is not authorized in its components.
- d) The food category system is used to simplify the reporting of food additive uses for assembling and constructing this Standard.

### 6. FORMAT OF THE STANDARD

The food additives listed herein have been grouped into the 23 major functional classes of the Codex International Numbering System (INS) for Food Additives.<sup>13</sup>

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<sup>11</sup> See ALINORM 97/12, para. 44.

<sup>12</sup> Each Codex Commodity Standard has been initially assigned to one of the food categories or sub-categories of the food category based on the system developed by the Confédération des Industries Agro-Alimentaires de la CEE (CIAA). It is expected that the food category system for the Standard (CL 1996/14-FAC) will form the basis of a new food classification scheme that will be eventually proposed for adoption by the CAC. Codex Standard Numbers (CXSNs), together with the corresponding names of the Codex Commodity Standards and the food categories and sub-categories to which the CXSNs have been classified, are listed in ANNEX B.

<sup>13</sup> Although the General Standard as currently drafted covers only antioxidants and preservatives, the complete Standard will eventually cover the uses of food additives in all 23 INS functional classes; see Codex Alimentarius Vol. 1A, Second Edition (Revised 1995), Section 5.2, pp. 57-92.

Table 1 of this Standard specifies, for each food additive or food additive group (in alphabetical order), the foods in which the additive is acceptable for use, together with the acceptable maximum use levels. Table 1 also includes the uses of those additives with non-numerical ADIs for which a maximum use level is specified.

Table 2 of this Standard contains the same information as Table 1, but the information is arranged by food category number.

Table 3 of this Standard lists additives with non-numerical 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 Table 1 and 2 govern the use of additives in the food categories listed in the Annex to Table 3.

Table 1, 2 and 3 do not include reference to the uses of substances as processing aids.

Unless otherwise specified, maximum levels for food additives are set on the final product as consumed.

## **7. REVIEW AND REVISION OF THE STANDARD**

### **7.1 REVIEW OF THE STANDARD**

The food additive provisions for this Standard shall be reviewed on a regular basis and revised as necessary in light of revisions of Acceptable Daily Intakes by JECFA or of changing technological need and justification for use.

### **7.2 REVISION OF THE STANDARD**

The food additive provisions of this Standard shall be amended as necessary. Proposed revisions of this Standard may be initiated by recommendations by Codex Committees, Codex member States, or the Codex Commission. Information to support amendment of the Standard shall be provided by the proposing body. Supporting information that shall be provided to the Codex Committee on Food Additives and Contaminants may include, as appropriate:

- Specifications for the food additive;
- Intended food category or sub-category, and use level for the food additive;
- Summary of JECFA safety evaluation of the food additive; and
- Technological justification and need for the additive.

The Codex Committee for Food Additives and Contaminants shall consider all proposed amendments to this Standard.

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

### ***Annex A to the Codex General Standard for Food Additives (GSFA)***

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.

#### **I 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.

#### **II 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"<sup>1</sup> 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"<sup>1</sup>

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 CCFAC should request JECFA to re-evaluate the additive in question in light of the new information on uses.

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<sup>1</sup> *Principles for the Safety Assessment of Food Additives and Contaminants in Food*. Geneva, World Health Organization, 1987 (Environmental Health Criteria, No. 70), p.83.

### III 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 $FS \times ADI \times 40$**

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

#### *Guideline 6*

#### **USE LEVELS BELOW $FS \times ADI \times 80$**

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

#### *Guideline 7*

#### **USE LEVELS BELOW $FS \times ADI \times 160$**

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

#### *Guideline 8*

#### **USE LEVELS BELOW $FS \times ADI \times 320$**

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

**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).

## CODEX GENERAL STANDARD FOR FOOD ADDITIVES

# TABLE ONE

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



#### ALPHA-AMYLASE (ASPERGILLUS ORYZAE VAR.)

Alpha-Amylase (*Aspergillus oryzae* var.)    INS: 1100

Function: Adjuvant, Enzyme, Flour Treatment Agent

Food.Cat.No.	Food Category	Max Level	Comments	Step	Year
06.2	Flours and starches	GMP		8	1999

#### ALUMINIUM AMMONIUM SULPHATE

Aluminium Ammonium Sulphate                      INS: 523

Function: Firming Agent, Raising Agent, Stabilizer

Food.Cat.No.	Food Category	Max Level	Comments	Step	Year
04.1.2.7	Candied fruit	200 mg/kg	Note 6	8	2001
04.2.2.6	Vegetable, 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	Note 6	8	2001
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	200 mg/kg	Note 6	8	2001
10.2	Egg products	30 mg/kg	Note 6	8	2001

#### ASCORBYL ESTERS

Ascorbyl Palmitate

INS: 304

Ascorbyl Stearate

INS: 305

Function: Antioxidant

Food.Cat.No.	Food Category	Max Level	Comments	Step	Year
01.3.2	Beverage whiteners	80 mg/kg	Note 10	8	2001
01.5.1	Milk powder and cream powder (plain)	500 mg/kg	Note 10	8	2001
01.5.2	Milk and cream powder analogues	80 mg/kg	Note 10	8	2001
01.6.2.1	Total ripened cheese, includes rind	500 mg/kg	Notes 10 & 112	8	2001
01.7	Dairy-based desserts (e.g., ice milk, pudding, fruit or flavoured yoghurt)	500 mg/kg	Notes 2 & 10	8	2001

ASCORBYL ESTERS

GSFA - TABLE ONE

Function: Antioxidant

Food.Cat.No.	Food Category	Max Level	Comments	Step	Year
02.1.1	Butter oil, anhydrous milkfat, ghee	500 mg/kg	Note 10	8	2001
02.1.2	Vegetable oils and fats	400 mg/kg	Note 10	8	2001
02.1.3	Lard, tallow, fish oil, and other animal fats	400 mg/kg	Note 10	8	2001
02.2	Fat emulsions mainly of type water-in-oil	500 mg/kg	Notes 10 & 113	8	2001
02.3	Fat emulsions other than food category 02.2, including mixed and/or flavoured products based on fat emulsions	500 mg/kg	Note 10	8	2001
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	80 mg/kg	Note 10	8	2001
03.0	Edible ices, including sherbet and sorbet	200 mg/kg	Notes 10 & 15	8	2001
04.1.2.2	Dried fruit	80 mg/kg	Note 10	8	2001
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	500 mg/kg	Notes 2 & 10	8	2001
04.2.2.2	Dried vegetables, seaweeds, and nuts and seeds	80 mg/kg	Note 10	8	2001
05.0	Confectionery	500 mg/kg	Notes 10,15&114	8	2001
06.3	Breakfast cereals, including rolled oats	200 mg/kg	Note 10	8	2001
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	500 mg/kg	Notes 2 & 10	8	2001
08.4	Edible casings (e.g., sausage casings)	5000 mg/kg	Note 10	8	2001
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	1000 mg/kg	Note 10	8	2001
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	1000 mg/kg	Note 10	8	2001
10.4	Egg-based desserts (e.g., custard)	500 mg/kg	Notes 2 & 10	8	2001
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	500 mg/kg	Note 10	8	2001
12.5	Soups and broths	200 mg/kg	Note 10	8	2001
12.6.1	Emulsified sauces (e.g., mayonnaise, salad dressing)	500 mg/kg	Notes 10 & 15	8	2001
12.6.2	Non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy)	200 mg/kg	Note 10	8	2001
12.6.3	Mixes for sauces and gravies	200 mg/kg	Note 10	8	2001
12.6.4	Clear sauces (e.g., soy sauce, fish sauce)	200 mg/kg	Note 10	8	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	Note 10	8	2001
13.1	Infant formulae and follow-on formulae	50 mg/kg	Note 10	8	2001
13.2	Weaning foods for infants and growing children	100 mg/kg	Note 10	8	2001
13.3	Dietetic foods intended for special medical purposes, including those for infants and young children	100 mg/kg	Note 10	8	2001
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	1000 mg/kg	Notes 10 & 15	8	2001
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	200 mg/kg	Note 10	8	2001
15.2	Processed nuts, including covered nuts and nut mixtures (with e.g., dried fruit)	200 mg/kg	Note 10	8	2001

**AZODICARBONAMIDE**

Azodicarbonamide

INS: 927a

Function: Adjuvant, Flour Treatment Agent

Food.Cat.No.	Food Category	Max Level	Comments	Step	Year
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## AZODICARBONAMIDE

## GSFA - TABLE ONE

Function: Adjuvant, Flour Treatment Agent

Food.Cat.No.	Food Category	Max Level	Comments	Step	Year
06.2	Flours and starches	45 mg/kg		8	1999

**BEESWAX, WHITE AND YELLOW**

Beeswax, White and Yellow

INS: 901

Function: Bulking Agent, Glazing Agent, Release Agent, Stabilizer

Food.Cat.No.	Food Category	Max Level	Comments	Step	Year
05.1.4	Chocolate and chocolate products	GMP	Note 3	8	2001
05.1.5	Imitation chocolate, chocolate substitute products	GMP	Note 3	8	2001
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	GMP	Note 3	8	2001
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	4000 mg/kg		8	2001
07.2	Fine bakery wares (sweet, salty, savoury)	GMP	Note 3	8	2001
13.6	Food supplements	GMP	Note 3	8	2001
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP	Note 108	8	2001
15.0	Ready-to-eat savouries	GMP	Note 3	8	2001

**BENZOATES**

Benzoic Acid

INS: 210

Sodium Benzoate

INS: 211

Potassium Benzoate

INS: 212

Calcium Benzoate

INS: 213

Function: Preservative

Food.Cat.No.	Food Category	Max Level	Comments	Step	Year
01.7	Dairy-based desserts (e.g., ice milk, pudding, fruit or flavoured yoghurt)	300 mg/kg	Note 13	8	2001
02.2.1.2	Margarine and similar products (e.g., butter-margarine blends)	1000 mg/kg	Note 13	8	2001
02.2.2	Emulsions containing less than 80% fat (e.g., minarine)	1000 mg/kg	Note 13	8	2001
02.3	Fat emulsions other than food category 02.2, including mixed and/or flavoured products based on fat emulsions	1000 mg/kg	Note 13	8	2001
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	1000 mg/kg	Note 13	8	2001
04.1.2.3	Fruit in vinegar, oil, or brine	1000 mg/kg	Note 13	8	2001
04.1.2.5	Jams, jellies and marmelades	1000 mg/kg	Note 13	8	2001
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	1000 mg/kg	Note 13	8	2001
04.1.2.7	Candied fruit	1000 mg/kg	Note 13	8	2001
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	1000 mg/kg	Note 13	8	2001
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	1000 mg/kg	Note 13	8	2001
04.1.2.10	Fermented fruit products	1000 mg/kg	Note 13	8	2001
04.1.2.11	Fruit fillings for pastries	1000 mg/kg	Note 13	8	2001
04.1.2.12	Cooked or fried fruit	1000 mg/kg	Note 13	8	2001
04.2.2.3	Vegetables and seaweeds in vinegar, oil, brine, or soy sauce	2000 mg/kg	Note 13	8	2001

## BENZOATES

## GSFA - TABLE ONE

Function: Preservative

Food.Cat.No.	Food Category	Max Level	Comments	Step	Year
04.2.2.5	Vegetable, and nut and seed purees and spreads (e.g., peanut butter)	1000 mg/kg	Note 13	8	2001
04.2.2.6	Vegetable, 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	Note 13	8	2001
04.2.2.7	Fermented vegetable products	1000 mg/kg	Note 13	8	2001
04.2.2.8	Cooked or fried vegetables and seaweeds	1000 mg/kg	Note 13	8	2001
12.5	Soups and broths	500 mg/kg	Note 13	8	2001

## CANDELILLA WAX

Candelilla Wax

INS: 902

Function: Bulking Agent, Carrier Solvent, Glazing Agent, Release Agent

Food.Cat.No.	Food Category	Max Level	Comments	Step	Year
05.1.4	Chocolate and chocolate products	GMP	Note 3	8	2001
05.1.5	Imitation chocolate, chocolate substitute products	GMP	Note 3	8	2001
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	GMP	Note 3	8	2001
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	4000 mg/kg		8	2001
07.2	Fine bakery wares (sweet, salty, savoury)	GMP	Note 3	8	2001
13.6	Food supplements	GMP	Note 3	8	2001
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP	Note 108	8	2001
15.0	Ready-to-eat savouries	GMP	Note 3	8	2001

## CARMEL COLOUR, CLASS III

Caramel Colour, Class III - Ammonia Process

INS: 150c

Function: Colour

Food.Cat.No.	Food Category	Max Level	Comments	Step	Year
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	150 mg/kg		8	1999
01.2.1	Fermented milks (plain)	150 mg/kg	Note 12	8	1999
01.2.2	Renneted milk	GMP		8	1999
01.3.2	Beverage whiteners	GMP		8	1999
01.4.3	Clotted cream	GMP		8	1999
01.4.4	Cream analogues	GMP		8	1999
01.5.2	Milk and cream powder analogues	GMP		8	1999
01.6.1	Unripened cheese	GMP		8	1999
01.6.2.2	Rind of ripened cheese	GMP		8	1999
01.6.3	Whey cheese	GMP	Note 3	8	1999
01.6.4	Processed cheese	GMP		8	1999
01.6.5	Cheese analogues	GMP		8	1999

CARAMEL COLOUR, CLASS III

GSFA - TABLE ONE

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.7	Dairy-based desserts (e.g., ice milk, pudding, fruit or flavoured yoghurt)	2000 mg/kg		8	1999
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	GMP		8	1999
03.0	Edible ices, including sherbet and sorbet	1000 mg/kg		8	1999
04.1.2.3	Fruit in vinegar, oil, or brine	GMP		8	1999
04.1.2.4	Canned or bottled (pasteurized) fruit	GMP		8	1999
04.1.2.5	Jams, jellies and marmelades	GMP		8	1999
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	500 mg/kg		8	1999
04.1.2.7	Candied fruit	GMP		8	1999
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	7500 mg/kg		8	1999
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	GMP		8	1999
04.1.2.11	Fruit fillings for pastries	7500 mg/kg		8	1999
04.2.2.3	Vegetables and seaweeds in vinegar, oil, brine, or soy sauce	500 mg/kg		8	1999
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables	GMP		8	1999
04.2.2.5	Vegetable, and nut and seed purees and spreads (e.g., peanut butter)	GMP		8	1999
04.2.2.6	Vegetable, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	GMP		8	1999
05.1.3	Cocoa-based spreads, including fillings	GMP		8	1999
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	GMP		8	1999
05.3	Chewing gum	20000 mg/kg		8	1999
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	GMP		8	1999
06.3	Breakfast cereals, including rolled oats	6500 mg/kg		8	1999
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	GMP		8	1999
07.2	Fine bakery wares (sweet, salty, savoury)	GMP		8	1999
08.0	Meat and meat products, including poultry and game	GMP	Note 3	8	1999
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Notes 3 & 50	8	1999
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 50	8	1999
09.3.3	Salmon substitutes, caviar, and other fish roe products	GMP	Note 50	8	1999
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 50	8	1999
10.1	Fresh eggs	GMP	Notes 3 & 4	8	1999
10.4	Egg-based desserts (e.g., custard)	GMP		8	1999
11.1.2	Powdered sugar, powdered dextrose	GMP		8	1999
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP		8	1999
12.3	Vinegars	1000 mg/kg		8	1999
12.4	Mustards	GMP		8	1999
12.5	Soups and broths	GMP		8	1999
12.6	Sauces and like products	1500 mg/kg		8	1999

CARAMEL COLOUR, CLASS III

GSFA - TABLE ONE

Function: Colour

Food.Cat.No.	Food Category	Max Level	Comments	Step	Year
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		8	1999
12.9	Protein products	GMP		8	1999
13.3.1	Dietetic foods for special medical purposes intended for adults	GMP		8	1999
13.4	Dietetic formulae for slimming purposes and weight reduction	GMP		8	1999
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4	GMP		8	1999
13.6	Food supplements	GMP		8	1999
14.1.2.3	Concentrate (liquid or solid) for fruit juice	GMP		8	1999
14.1.3.2	Canned or bottled (pasteurized) vegetable nectar	GMP		8	1999
14.1.3.4	Concentrate (liquid or solid) for vegetable nectar	GMP		8	1999
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	GMP		8	1999
14.2.1	Beer and malt beverages	GMP		8	1999
14.2.2	Cider and perry	GMP		8	1999
14.2.3.3	Fortified wine and liquor wine	GMP		8	1999
14.2.4	Wines (other than grape)	GMP		8	1999
14.2.6	Spirituous beverages containing more than 15% alcohol	GMP		8	1999
14.2.7	Aromatized alcoholic beverages (e.g., beer, wine and spiritous cooler-type beverages, low alcoholic refreshers)	GMP		8	1999
15.0	Ready-to-eat savouries	GMP		8	1999
16.0	Composite foods - foods that could not be placed in categories 01 - 15	1000 mg/kg		8	1999

**CARAMEL COLOUR, CLASS IV**

Caramel Colour, Class IV - Ammonia      INS: 150d  
Sulphite Process

Function: Colour

Food.Cat.No.	Food Category	Max Level	Comments	Step	Year
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	150 mg/kg		8	1999
01.2.1	Fermented milks (plain)	150 mg/kg	Note 12	8	1999
01.2.2	Renneted milk	GMP		8	1999
01.3.2	Beverage whiteners	GMP		8	1999
01.4.3	Clotted cream	GMP		8	1999
01.4.4	Cream analogues	GMP		8	1999
01.5.2	Milk and cream powder analogues	GMP		8	1999
01.6.1	Unripened cheese	GMP		8	1999
01.6.2.2	Rind of ripened cheese	GMP		8	1999
01.6.3	Whey cheese	GMP	Note 3	8	1999
01.6.4	Processed cheese	100 mg/kg		8	1999
01.6.5	Cheese analogues	GMP		8	1999
01.7	Dairy-based desserts (e.g., ice milk, pudding, fruit or flavoured yoghurt)	2000 mg/kg		8	1999

CARAMEL COLOUR, CLASS IV

GSFA - TABLE ONE

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	GMP		8	1999
03.0	Edible ices, including sherbet and sorbet	1000 mg/kg		8	1999
04.1.2.3	Fruit in vinegar, oil, or brine	GMP		8	1999
04.1.2.4	Canned or bottled (pasteurized) fruit	GMP		8	1999
04.1.2.5	Jams, jellies and marmelades	1500 mg/kg		8	1999
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	500 mg/kg		8	1999
04.1.2.7	Candied fruit	GMP		8	1999
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	7500 mg/kg		8	1999
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	GMP		8	1999
04.1.2.11	Fruit fillings for pastries	7500 mg/kg		8	1999
04.2.2.3	Vegetables and seaweeds in vinegar, oil, brine, or soy sauce	500 mg/kg		8	1999
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables	GMP		8	1999
04.2.2.5	Vegetable, and nut and seed purees and spreads (e.g., peanut butter)	GMP		8	1999
04.2.2.6	Vegetable, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	GMP		8	1999
05.1.3	Cocoa-based spreads, including fillings	GMP		8	1999
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	GMP		8	1999
05.3	Chewing gum	20000 mg/kg		8	1999
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	GMP		8	1999
06.3	Breakfast cereals, including rolled oats	2500 mg/kg		8	1999
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	GMP		8	1999
07.2.1	Cakes, cookies and pies (e.g., fruit-filled or custard types)	GMP		8	1999
07.2.2	Other fine bakery products (e.g., doughnuts, sweet rolls, scones, and muffins)	1200 mg/kg		8	1999
07.2.3	Mixes for fine bakery wares (e.g., cakes, pancakes)	GMP		8	1999
08.0	Meat and meat products, including poultry and game	GMP		8	1999
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Notes 3 & 50	8	1999
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 50	8	1999
09.3.3	Salmon substitutes, caviar, and other fish roe products	GMP	Note 50	8	1999
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 50	8	1999
10.1	Fresh eggs	GMP	Notes 3 & 4	8	1999
10.4	Egg-based desserts (e.g., custard)	GMP		8	1999
11.1.2	Powdered sugar, powdered dextrose	GMP		8	1999
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	GMP		8	1999
12.3	Vinegars	GMP		8	1999
12.4	Mustards	GMP		8	1999
12.5.1	Ready-to-eat soups and broths, including canned, bottled, and frozen	3000 mg/kg		8	1999

CARAMEL COLOUR, CLASS IV

GSFA - TABLE ONE

Function: Colour

Food.Cat.No.	Food Category	Max Level	Comments	Step	Year
12.5.2	Mixes for soups and broths	GMP		8	1999
12.6	Sauces and like products	1500 mg/kg		8	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		8	1999
12.9	Protein products	GMP		8	1999
13.3.1	Dietetic foods for special medical purposes intended for adults	GMP		8	1999
13.4	Dietetic formulae for slimming purposes and weight reduction	GMP		8	1999
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4	GMP		8	1999
13.6	Food supplements	GMP		8	1999
14.1.2.3	Concentrate (liquid or solid) for fruit juice	GMP		8	1999
14.1.3.2	Canned or bottled (pasteurized) vegetable nectar	GMP		8	1999
14.1.3.4	Concentrate (liquid or solid) for vegetable nectar	GMP		8	1999
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	GMP		8	1999
14.2.1	Beer and malt beverages	GMP		8	1999
14.2.2	Cider and perry	GMP		8	1999
14.2.3.3	Fortified wine and liquor wine	GMP		8	1999
14.2.4	Wines (other than grape)	GMP		8	1999
14.2.6	Spirituos beverages containing more than 15% alcohol	GMP		8	1999
14.2.7	Aromatized alcoholic beverages (e.g., beer, wine and spiritous cooler-type beverages, low alcoholic refreshers)	GMP		8	1999
15.0	Ready-to-eat savouries	GMP		8	1999
16.0	Composite foods - foods that could not be placed in categories 01 - 15	1000 mg/kg		8	1999

**CARNAUBA WAX**

Carnauba Wax

INS: 903

Function: Anticaking Agent, Adjuvant, Bulking Agent, Carrier Solvent, Glazing Agent, Release Agent

Food.Cat.No.	Food Category	Max Level	Comments	Step	Year
05.1.4	Chocolate and chocolate products	GMP	Note 3	8	2001
05.1.5	Imitation chocolate, chocolate substitute products	GMP	Note 3	8	2001
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	GMP	Note 3	8	2001
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	4000 mg/kg		8	2001
07.0	Bakery wares	GMP	Note 3	8	2001
13.6	Food supplements	GMP	Note 3	8	2001
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP	Note 108	8	2001
15.0	Ready-to-eat savouries	GMP	Note 3	8	2001

**CHLORINE**

Chlorine

INS: 925

Function: Flour Treatment Agent

Food.Cat.No.	Food Category	Max Level	Comments	Step	Year
06.2	Flours and starches	2500 mg/kg	Note 87	8	2001

**CHLORINE DIOXIDE**

Chlorine Dioxide

INS: 926

Function: Flour Treatment Agent

Food.Cat.No.	Food Category	Max Level	Comments	Step	Year
06.2	Flours and starches	2500 mg/kg	Note 87	8	2001

**CYCLODEXTRIN, BETA-**

Cyclodextrin, Beta-

INS: 459

Function: Stabilizer, Binder

Food.Cat.No.	Food Category	Max Level	Comments	Step	Year
05.3	Chewing gum	20000 mg/kg		8	2001
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	500 mg/kg		8	2001

**DIMETHYL DICARBONATE**

Dimethyl Dicarbonate

INS: 242

Function: Preservative

Food.Cat.No.	Food Category	Max Level	Comments	Step	Year
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	250 mg/kg	Note 18	8	1999
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	250 mg/kg	Notes 2 & 18	8	1999

**EDTAs**

Calcium Disodium Ethylene Diamine Tetra Acetate

INS: 385

Disodium Ethylene Diamine Tetra Acetate

INS: 386

Function: Antioxidant, Preservative, Sequestrant

Food.Cat.No.	Food Category	Max Level	Comments	Step	Year
02.2.1.2	Margarine and similar products (e.g., butter-margarine blends)	75 mg/kg	Note 21	8	2001
02.2.2	Emulsions containing less than 80% fat (e.g., minarine)	100 mg/kg	Note 21	8	2001
04.1.2.2	Dried fruit	265 mg/kg	Note 21	8	2001

Function: Antioxidant, Preservative, Sequestrant

Food.Cat.No.	Food Category	Max Level	Comments	Step	Year
04.1.2.5	Jams, jellies and marmelades	130 mg/kg	Note 21	8	2001
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	100 mg/kg	Note 21	8	2001
04.1.2.11	Fruit fillings for pastries	650 mg/kg	Note 21	8	2001
04.2.2.2	Dried vegetables, seaweeds, and nuts and seeds	800 mg/kg	Notes 21& 64	8	2001
04.2.2.3	Vegetables and seaweeds in vinegar, oil, brine, or soy sauce	250 mg/kg	Note 21	8	2001
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables	365 mg/kg	Note 21	8	2001
04.2.2.5	Vegetable, and nut and seed purees and spreads (e.g., peanut butter)	250 mg/kg	Note 21	8	2001
04.2.2.6	Vegetable, 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	Note 21	8	2001
04.2.2.7	Fermented vegetable products	250 mg/kg	Note 21	8	2001
04.2.2.8	Cooked or fried vegetables and seaweeds	250 mg/kg	Note 21	8	2001
05.1.3	Cocoa-based spreads, including fillings	50 mg/kg	Note 21	8	2001
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	315 mg/kg	Note 21	8	2001
08.3.2	Heat-treated processed comminuted meat, poultry, and game products	35 mg/kg	Note 21	8	2001
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	75 mg/kg	Note 21	8	2001
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	75 mg/kg	Note 21	8	2001
09.3.2	Fish and fish products, including mollusks, crustaceans, and echinoderms, pickled and/or in brine	250 mg/kg	Note 21	8	2001
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	340 mg/kg	Note 21	8	2001
10.2.3	Dried and/or heat coagulated egg products	200 mg/kg	Notes 21 & 47	8	2001
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	70 mg/kg	Note 21	8	2001
12.4	Mustards	75 mg/kg	Note 21	8	2001
12.6.1	Emulsified sauces (e.g., mayonnaise, salad dressing)	100 mg/kg	Note 21	8	2001
12.6.2	Non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy)	75 mg/kg	Note 21	8	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	Note 21	8	2001
13.6	Food supplements	150 mg/kg	Note 21	8	2001
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	200 mg/kg	Note 21	8	2001
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	35 mg/kg	Note 21	8	2001

**FAST GREEN FCF**

Fast Green FCF

INS: 143

Function: Colour

Food.Cat.No.	Food Category	Max Level	Comments	Step	Year
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Function: Colour

Food.Cat.No.	Food Category	Max Level	Comments	Step	Year
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	100 mg/kg		8	1999
01.7	Dairy-based desserts (e.g., ice milk, pudding, fruit or flavoured yoghurt)	100 mg/kg	Note 2	8	1999
02.1.3	Lard, tallow, fish oil, and other animal fats	GMP		8	1999
03.0	Edible ices, including sherbet and sorbet	100 mg/kg		8	1999
04.1.2.4	Canned or bottled (pasteurized) fruit	200 mg/kg		8	1999
04.1.2.5	Jams, jellies and marmelades	400 mg/kg		8	1999
04.2.2.3	Vegetables and seaweeds in vinegar, oil, brine, or soy sauce	300 mg/kg		8	1999
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables	200 mg/kg		8	1999
05.3	Chewing gum	300 mg/kg		8	1999
07.1.1	Breads and rolls	100 mg/kg		8	1999
07.2	Fine bakery wares (sweet, salty, savoury)	100 mg/kg		8	1999
08.1	Fresh meat, poultry, and game	GMP	Notes 3 & 4	8	1999
08.2	Processed meat, poultry, and game products in whole pieces or cuts	GMP	Notes 3 & 4	8	1999
08.4	Edible casings (e.g., sausage casings)	GMP	Notes 3 & 4	8	1999
09.2.4.1	Cooked fish and fish products	100 mg/kg		8	1999
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	100 mg/kg		8	1999
09.3.3	Salmon substitutes, caviar, and other fish roe products	100 mg/kg		8	1999
10.1	Fresh eggs	GMP	Notes 3 & 4	8	1999
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	100 mg/kg		8	1999
14.2.6	Spirituous beverages containing more than 15% alcohol	100 mg/kg		8	1999
14.2.7	Aromatized alcoholic beverages (e.g., beer, wine and spiritous cooler-type beverages, low alcoholic refreshers)	100 mg/kg		8	1999

## FERRIC AMMONIUM CITRATE

Ferric Ammonium Citrate

INS: 381

Function: Anticaking Agent

Food.Cat.No.	Food Category	Max Level	Comments	Step	Year
12.1	Salt	25 mg/kg	Note 23	8	1999
14.1.4.3	Concentrates (liquid or solid) for drinks	10 mg/kg	Note 23	8	1999

## FERROCYANIDES

Sodium Ferrocyanide

INS: 535

Potassium Ferrocyanide

INS: 536

Calcium Ferrocyanide

INS: 538

Function: Anticaking Agent

Food.Cat.No.	Food Category	Max Level	Comments	Step	Year
12.1	Salt	20 mg/kg	Note 24	8	1999



## GALLATE, PROPYL

## GSFA - TABLE ONE

Function: Antioxidant

Food.Cat.No.	Food Category	Max Level	Comments	Step	Year
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	50 mg/kg		8	2001
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	90 mg/kg	Note 2	8	2001
04.2.2.2	Dried vegetables, seaweeds, and nuts and seeds	50 mg/kg	Note 76	8	2001
05.1	Cocoa products and chocolate products including imitations and chocolate substitutes	200 mg/kg	Note 15	8	2001
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	200 mg/kg	Note 15	8	2001
05.3	Chewing gum	1000 mg/kg		8	2001
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	200 mg/kg	Note 15	8	2001
06.1	Whole, broken, or flaked grain, including rice	100 mg/kg		8	2001
06.3	Breakfast cereals, including rolled oats	200 mg/kg	Note 15	8	2001
06.4.2	Pre-cooked or dried pastas and noodles and like products	100 mg/kg		8	2001
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	90 mg/kg	Note 2	8	2001
07.1.3	Other ordinary bakery products (e.g., bagels, pita, English muffins)	100 mg/kg	Note 15	8	2001
07.2.3	Mixes for fine bakery wares (e.g., cakes, pancakes)	200 mg/kg		8	2001
08.2	Processed meat, poultry, and game products in whole pieces or cuts	200 mg/kg	Note 15	8	2001
08.3	Processed comminuted meat, poultry, and game products	200 mg/kg		8	2001
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	100 mg/kg	Note 15	8	2001
10.4	Egg-based desserts (e.g., custard)	90 mg/kg	Note 2	8	2001
12.2	Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)	200 mg/kg	Note 15	8	2001
12.5.2	Mixes for soups and broths	200 mg/kg	Note 15	8	2001
12.6	Sauces and like products	200 mg/kg	Note 15	8	2001
13.6	Food supplements	400 mg/kg		8	2001
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	1000 mg/kg	Note 15	8	2001
15.0	Ready-to-eat savouries	200 mg/kg	Note 15	8	2001

## GLYCEROL ESTER OF WOOD ROSIN

Glycerol Ester of Wood Rosin

INS: 445

Function: Adjuvant, Bulking Agent, Emulsifier, Stabilizer, Thickener

Food.Cat.No.	Food Category	Max Level	Comments	Step	Year
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	150 mg/kg		8	1999
14.2.7	Aromatized alcoholic beverages (e.g., beer, wine and spiritous cooler-type beverages, low alcoholic refreshers)	60 mg/kg		8	1999

## GUAIAIC RESIN

Guaiac Resin

INS: 314

GUAIAC RESIN

GSFA - TABLE ONE

Function: Antioxidant

Food.Cat.No.	Food Category	Max Level	Comments	Step	Year
02.1	Fats and oils essentially free from water	1000 mg/kg		8	1999
02.2.1	Emulsions containing at least 80% fat	1000 mg/kg		8	1999
05.3	Chewing gum	1500 mg/kg		8	1999

**HEXAMETHYLENE TETRAMINE**

Hexamethylene Tetramine                      INS: 239

Function: Preservative

Food.Cat.No.	Food Category	Max Level	Comments	Step	Year
01.6.2.1	Total ripened cheese, includes rind	25 mg/kg	Note 66	8	2001

**ISOPROPYL CITRATES**

Isopropyl Citrates                                      INS: 384

Function: Antioxidant, Preservative, Sequestrant

Food.Cat.No.	Food Category	Max Level	Comments	Step	Year
02.1.1	Butter oil, anhydrous milkfat, ghee	100 mg/kg	Note 77	8	2001
02.1.2	Vegetable oils and fats	100 mg/kg		8	2001
02.1.3	Lard, tallow, fish oil, and other animal fats	200 mg/kg		8	2001
02.2.1.2	Margarine and similar products (e.g., butter-margarine blends)	200 mg/kg		8	2001
02.2.2	Emulsions containing less than 80% fat (e.g., minarine)	100 mg/kg		8	2001
08.1.2	Fresh meat, poultry, and game, comminuted	200 mg/kg		8	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		8	2001
08.3.1.2	Cured (including salted) and dried non-heat treated processed comminuted meat, poultry, and game products	200 mg/kg		8	2001
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	200 mg/kg		8	2001

**LYSOZYME HYDROCHLORIDE**

Lysozyme Hydrochloride                              INS: 1105

Function: Preservative

Food.Cat.No.	Food Category	Max Level	Comments	Step	Year
01.6.2	Ripened cheese	GMP		8	1999

**MICROCRYSTALLINE WAX**

Microcrystalline Wax                                      INS: 905ci

## MICROCRYSTALLINE WAX

## GSFA - TABLE ONE

Function: Antifoaming Agent, Bulking Agent, Glazing Agent

Food.Cat.No.	Food Category	Max Level	Comments	Step	Year
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	GMP	Note 3	8	2001
05.3	Chewing gum	20000 mg/kg	Note 3	8	2001

**ORTHO-PHENYLPHENOLS**

Ortho-Phenylphenol

INS: 231

Sodium o-Phenylphenol

INS: 232

Function: Preservative

Food.Cat.No.	Food Category	Max Level	Comments	Step	Year
04.1.1.2	Surface-treated fresh fruit	12 mg/kg	Note 49	8	1999

**OXYSTEARIN**

Oxystearin

INS: 387

Function: Antifoaming Agent, Crystallization Inhibitor, Release Agent, Sequestrant

Food.Cat.No.	Food Category	Max Level	Comments	Step	Year
02.1	Fats and oils essentially free from water	1250 mg/kg		8	1998
12.6.1	Emulsified sauces (e.g., mayonnaise, salad dressing)	GMP		8	1998
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	250 mg/kg		8	1998

**PIMARICIN**

(syn. Natamycin)

INS: 235

Pimaricin

INS: 235

Function: Preservative

Food.Cat.No.	Food Category	Max Level	Comments	Step	Year
01.6	Cheese and analogues	40 mg/kg	Notes 3 & 80, Temporary	8	2001
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		8	2001
08.3.1.2	Cured (including salted) and dried non-heat treated processed comminuted meat, poultry, and game products	20 mg/kg	Notes 3 & 81	8	2001

**POLYDIMETHYLSILOXANE**

Polydimethylsiloxane

INS: 900a

Function: Anticaking Agent, Antifoaming Agent

Food.Cat.No.	Food Category	Max Level	Comments	Step	Year
01.5.1	Milk powder and cream powder (plain)	10 mg/kg		8	1999
02.1	Fats and oils essentially free from water	10 mg/kg		8	1999
02.2.1.2	Margarine and similar products (e.g., butter-margarine blends)	10 mg/kg		8	1999

## POLYDIMETHYLSILOXANE

## GSFA - TABLE ONE

Function: Anticaking Agent, Antifoaming Agent

Food.Cat.No.	Food Category	Max Level	Comments	Step	Year
04.1.2.3	Fruit in vinegar, oil, or brine	10 mg/kg		8	1999
04.1.2.4	Canned or bottled (pasteurized) fruit	10 mg/kg		8	1999
04.1.2.5	Jams, jellies and marmelades	30 mg/kg		8	1999
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	10 mg/kg		8	1999
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	110 mg/kg		8	1999
04.2.2.1	Frozen vegetables, and nuts and seeds	10 mg/kg	Note 15	8	1999
04.2.2.3	Vegetables and seaweeds in vinegar, oil, brine, or soy sauce	10 mg/kg		8	1999
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables	10 mg/kg		8	1999
04.2.2.5	Vegetable, and nut and seed purees and spreads (e.g., peanut butter)	10 mg/kg		8	1999
05.1.5	Imitation chocolate, chocolate substitute products	10 mg/kg		8	1999
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	10 mg/kg		8	1999
05.3	Chewing gum	100 mg/kg		8	1999
06.6	Batters (e.g., for breading or batters for fish or poultry)	10 mg/kg		8	1999
12.1	Salt	10 mg/kg	Note 36	8	1999
12.5	Soups and broths	10 mg/kg		8	1999
14.1.2	Fruit and vegetable juices	10 mg/kg		8	1999
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	20 mg/kg		8	1999
14.2.1	Beer and malt beverages	10 mg/kg		8	1999
14.2.2	Cider and perry	10 mg/kg		8	1999
14.2.7	Aromatized alcoholic beverages (e.g., beer, wine and spiritous cooler-type beverages, low alcoholic refreshers)	10 mg/kg		8	1999

## POLYETHYLENE GLYCOL

Polyethylene Glycol

INS: 1521

Function: Adjuvant, Antifoaming Agent, Carrier Solvent, Emulsifier, Flavour Enhancer, Glazing Agent, Release Agent, Stabilizer, Thickener

Food.Cat.No.	Food Category	Max Level	Comments	Step	Year
04.1.1.2	Surface-treated fresh fruit	GMP		8	2001
05.3	Chewing gum	20000 mg/kg		8	2001
11.6	Table-top sweeteners, including those containing high intensity sweeteners	10000 mg/kg		8	2001
13.6	Food supplements	70000 mg/kg		8	2001
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	1000 mg/kg		8	2001

## POLYVINYLPIRROLIDONE

Polyvinylpyrrolidone

INS: 1201

Function: Adjuvant, Emulsifier, Glazing Agent, Stabilizer, Thickener

Food.Cat.No.	Food Category	Max Level	Comments	Step	Year
04.1.1.2	Surface-treated fresh fruit	GMP		8	1999

## POLYVINYLPIRROLIDONE

## GSFA - TABLE ONE

Function: Adjuvant, Emulsifier, Glazing Agent, Stabilizer, Thickener

Food.Cat.No.	Food Category	Max Level	Comments	Step	Year
05.3	Chewing gum	10000 mg/kg		8	1999
11.6	Table-top sweeteners, including those containing high intensity sweeteners	3000 mg/kg		8	1999
12.3	Vinegars	40 mg/kg		8	1999
13.6	Food supplements	GMP		8	1999
14.1.4.3	Concentrates (liquid or solid) for drinks	500 mg/kg		8	1999
14.2.1	Beer and malt beverages	10 mg/kg	Note 36	8	1999
14.2.2	Cider and perry	2 mg/kg	Note 36	8	1999

## PROPYLENE GLYCOL ESTERS OF FATTY ACIDS

Propylene Glycol Esters of Fatty Acids INS: 477

Function: Emulsifier, Stabilizer

Food.Cat.No.	Food Category	Max Level	Comments	Step	Year
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	5000 mg/kg		8	2001
01.3.2	Beverage whiteners	1000 mg/kg		8	2001
01.4.4	Cream analogues	5000 mg/kg	Note 86	8	2001
01.5.2	Milk and cream powder analogues	100000 mg/kg		8	2001
01.7	Dairy-based desserts (e.g., ice milk, pudding, fruit or flavoured yoghurt)	5000 mg/kg		8	2001
02.1	Fats and oils essentially free from water	10000 mg/kg		8	2001
02.2.1.2	Margarine and similar products (e.g., butter-margarine blends)	20000 mg/kg		8	2001
02.2.2	Emulsions containing less than 80% fat (e.g., minarine)	20000 mg/kg		8	2001
02.3	Fat emulsions other than food category 02.2, including mixed and/or flavoured products based on fat emulsions	30000 mg/kg		8	2001
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	10000 mg/kg		8	2001
03.0	Edible ices, including sherbet and sorbet	5000 mg/kg		8	2001
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	40000 mg/kg		8	2001
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	40000 mg/kg		8	2001
04.1.2.11	Fruit fillings for pastries	40000 mg/kg		8	2001
04.2.2.6	Vegetable, 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		8	2001
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	5000 mg/kg		8	2001
05.3	Chewing gum	20000 mg/kg		8	2001
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	40000 mg/kg		8	2001
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	40000 mg/kg		8	2001
07.0	Bakery wares	15000 mg/kg	Notes 11 & 72	8	2001
10.4	Egg-based desserts (e.g., custard)	40000 mg/kg		8	2001
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	5000 mg/kg		8	2001

PROPYLENE GLYCOL ESTERS OF FATTY ACIDS

GSFA - TABLE ONE

Function: Emulsifier, Stabilizer

Food.Cat.No.	Food Category	Max Level	Comments	Step	Year
13.3.1	Dietetic foods for special medical purposes intended for adults	5000 mg/kg		8	2001
13.4	Dietetic formulae for slimming purposes and weight reduction	5000 mg/kg		8	2001
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	500 mg/kg		8	2001

**PROTEASE (A. ORYZAE VAR.)**

Protease (Aspergillus oryzae var.)      INS: 1101i

Function: Enzyme, Flavour Enhancer, Flour Treatment Agent, Glazing Agent

Food.Cat.No.	Food Category	Max Level	Comments	Step	Year
06.2	Flours and starches	GMP		8	1999

**SHELLAC**

Shellac      INS: 904

Function: Bulking Agent, Glazing Agent, Release Agent

Food.Cat.No.	Food Category	Max Level	Comments	Step	Year
05.1.4	Chocolate and chocolate products	GMP	Note 3	8	2001
05.1.5	Imitation chocolate, chocolate substitute products	GMP	Note 3	8	2001
05.2	Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4	GMP	Note 3	8	2001
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	4000 mg/kg		8	2001
07.2	Fine bakery wares (sweet, salty, savoury)	GMP	Note 3	8	2001
13.6	Food supplements	GMP	Note 3	8	2001
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP	Note 108	8	2001
15.0	Ready-to-eat savouries	GMP	Note 3	8	2001

**STANNOUS CHLORIDE**

Stannous Chloride      INS: 512

Function: Antioxidant, Colour Retention Agent, Preservative, Sequestrant

Food.Cat.No.	Food Category	Max Level	Comments	Step	Year
04.1.2.4	Canned or bottled (pasteurized) fruit	20 mg/kg	Note 43	8	2001
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables	25 mg/kg	Note 43	8	2001
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	20 mg/kg	Note 43	8	2001

**STEARYL CITRATE**

Stearyl Citrate

INS: 484

Function: Antifoaming Agent, Emulsifier, Sequestrant

Food.Cat.No.	Food Category	Max Level	Comments	Step	Year
02.1	Fats and oils essentially free from water	GMP		8	1999
02.2.1.2	Margarine and similar products (e.g., butter-margarine blends)	100 mg/kg	Note 15	8	1999
05.3	Chewing gum	15000 mg/kg		8	1999
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	500 mg/kg		8	1999

**SUCROSE ACETATE ISOBUTYRATE**

Sucrose Acetate Isobutyrate

INS: 444

Function: Acidity Regulator, Adjuvant, Emulsifier, Stabilizer

Food.Cat.No.	Food Category	Max Level	Comments	Step	Year
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	500 mg/kg		8	1999

**THIODIPROPIONATES**

Thiodipropionic Acid

INS: 388

Dilauryl Thiodipropionate

INS: 389

Function: Antioxidant

Food.Cat.No.	Food Category	Max Level	Comments	Step	Year
02.1	Fats and oils essentially free from water	200 mg/kg	Note 46	8	1999
02.2.1.2	Margarine and similar products (e.g., butter-margarine blends)	200 mg/kg	Note 46	8	1999
02.2.2	Emulsions containing less than 80% fat (e.g., minarine)	200 mg/kg	Note 46	8	1999
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	200 mg/kg	Notes 15 & 46	8	1999
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	1000 mg/kg	Notes 15 & 46	8	1999
15.0	Ready-to-eat savouries	200 mg/kg	Note 46	8	1999

**TOSOM**

Thermally Oxidized Soya Bean Oil with Mono- and Di-Glycerides of Fatty Acids (TOSOM)

INS: 479

Function: Emulsifier

Food.Cat.No.	Food Category	Max Level	Comments	Step	Year
02.2.1.2	Margarine and similar products (e.g., butter-margarine blends)	5000 mg/kg		8	1999
02.2.2	Emulsions containing less than 80% fat (e.g., minarine)	5000 mg/kg		8	1999

**TRIETHYL CITRATE**

Triethyl Citrate

INS: 1505

Function: Antifoaming Agent, Carrier Solvent, Sequestrant, Stabilizer

Food.Cat.No.	Food Category	Max Level	Comments	Step	Year
10.2.1	Liquid egg products	2500 mg/kg	Note 47	8	1999
10.2.3	Dried and/or heat coagulated egg products	2500 mg/kg	Note 47	8	1999
14.1.4	Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks	200 mg/kg		8	1999

## Notes to the Comments for the General Standard for Food Additives - Provisions Adopted at Step 8 (as of 24<sup>th</sup> CAC)

Notes in **bold** apply to the adopted provisions.

**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:** Served at greater than 5-fold dilution.

**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 EDTA.

**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 p-hydroxy benzoic acid.

**Note 28:** ADI conversion: if a typical preparation contains 0.025 ìg/U, then the ADI of 33,000 U/kg bw becomes:

$$[(33000 \text{ U/kg bw}) \times (0.025 \text{ ìg/U}) \times (1 \text{ mg}/1000 \text{ ìg})] = 0.825 \text{ mg/kg bw}$$

**Note 29:** Reporting basis not specified.

**Note 30:** As residual NO<sub>3</sub> ion.

**Note 31:** Of the mash used.

**Note 32:** As residual NO<sub>2</sub> ion.

**Note 33:** As phosphorus.

**Note 34:** Anhydrous basis.

**Note 35:** Except for use in special formula at 20,000 mg/kg.

**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:** Except for use in special formula at 200 mg/kg.

**Note 41:** Use in breading or batter coatings only.

**Note 42:** As sorbic acid

**Note 43:** As tin.

**Note 44:** As residual SO<sub>2</sub>.

**Note 45:** As tartanic 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 and salt substitutes only.  
**Note 52:** For use in butter only.  
**Note 53:** For use in coatings only.  
**Note 54:** For use in dried products only.  
**Note 55:** Added level.  
**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 packing gas.  
**Note 60:** If used as a carbonating agent, the CO<sub>2</sub> 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:** Carryover from use in casings.  
**Note 68:** For use in natural mineral waters 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:** Use level for deep orange coloured cheeses; 25 mg/kg for orange coloured cheeses; 10 mg/kg for normal coloured cheeses.  
**Note 75: Use in milk powder for vending machines only.**  
**Note 76: Use in potatoes only.**  
**Note 77: As mono-isopropyl citrate.**  
**Note 78:** For use in tocino (fresh, cured sausage) only.  
**Note 79:** For use on nuts only.  
**Note 80: Equivalent to 2 mg/dm<sup>2</sup> surface application to a maximum depth of 5 mm.**  
**Note 81: Equivalent to 1 mg/dm<sup>2</sup> surface application to a maximum depth of 5 mm.**  
**Note 82:** For use in shrimp; 6000 mg/kg for Crangon crangon and Crangon vulgaris.  
**Note 83:** For use in sauce only.  
**Note 84:** For use in special formula at 10,000 mg/kg.  
**Note 85:** Excluding use in surimi and fish roe products at 500 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:** For use in special formula only.  
**Note 92:** On the weight of the protein before re-hydration.  
**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:** Carryover from use in fats.  
**Note 97:** In 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:** Level based on the maximum recommended daily dose of 475 mg/dose, assuming one 600 mg tablet is consumed per day.

**Note 102:** For use as a surfactant or wetting agent for colours in the food.

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

**Note 104:** Maximum 5000 mg/kg residue in bread and yeast-leavened bakery products.

**Note 105:** Except for use in dried gourd strips (KAMPYO) at 5000 mg/kg.

**Note 106:** Except for use in Dijon mustard at 500 mg/kg.

**Note 107:** Except for use in concentrated grape juice for home wine making at 2000 mg/kg.

**Note 108: For use on coffee beans only.**

**Note 109:** Use level reported as  $25 \text{ lbs}/1000 \text{ gal} \times (0.45 \text{ kg}/\text{lb}) \times (1 \text{ gal}/3.75 \text{ L}) \times (1 \text{ L}/\text{kg}) \times (10^6 \text{ mg}/\text{kg}) = 3000 \text{ mg}/\text{kg}$

**Note 110:** For use in frozen French fried potatoes only.

**Note 111:** For use in dipping solution only.

**Note 112: For use in grated cheese only.**

**Note 113: Excluding butter.**

**Note 114: Excluding cocoa powder.**

**Note 115:** Except for use in special formula at 12,000 mg/kg.

**Note 116:** For use in doughs only.

**Note 117:** Except for use in loganiza (fresh, uncured sausage) at 1000 mg/kg.

**Note 118:** Except for use in tocino (fresh, cured sausage) at 1000 mg/kg.



## Codex General Standard for Food Additives

### TABLE TWO

#### Food Categories or Individual Food Items in Which Food Additives are Permitted Under Specified Conditions

#### 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	Step/Yr	Max Level	Comments
CARAMEL COLOUR, CLASS III	150c	8 / 1999	150 mg/kg	
CARAMEL COLOUR, CLASS IV	150d	8 / 1999	150 mg/kg	
FAST GREEN FCF	143	8 / 1999	100 mg/kg	
PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	477	8 / 2001	5000 mg/kg	

#### Food Category No. 01.2.1 Fermented milks (plain)

Additive	INS	Step/Yr	Max Level	Comments
CARAMEL COLOUR, CLASS III	150c	8 / 1999	150 mg/kg	Note 12
CARAMEL COLOUR, CLASS IV	150d	8 / 1999	150 mg/kg	Note 12

#### Food Category No. 01.2.2 Renneted milk

Additive	INS	Step/Yr	Max Level	Comments
CARAMEL COLOUR, CLASS III	150c	8 / 1999	GMP	
CARAMEL COLOUR, CLASS IV	150d	8 / 1999	GMP	

#### Food Category No. 01.3.2 Beverage whiteners

Additive	INS	Step/Yr	Max Level	Comments
ASCORBYL ESTERS	304, 305	8 / 2001	80 mg/kg	Note 10
CARAMEL COLOUR, CLASS III	150c	8 / 1999	GMP	
CARAMEL COLOUR, CLASS IV	150d	8 / 1999	GMP	
PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	477	8 / 2001	1000 mg/kg	

#### Food Category No. 01.4.3 Clotted cream

Additive	INS	Step/Yr	Max Level	Comments
CARAMEL COLOUR, CLASS III	150c	8 / 1999	GMP	
CARAMEL COLOUR, CLASS IV	150d	8 / 1999	GMP	

#### Food Category No. 01.4.4 Cream analogues

Additive	INS	Step/Yr	Max Level	Comments
CARAMEL COLOUR, CLASS III	150c	8 / 1999	GMP	
CARAMEL COLOUR, CLASS IV	150d	8 / 1999	GMP	

**Food Category No. 01.4.4 Cream analogues**

Additive	INS	Step/Yr	Max Level	Comments
PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	477	8 / 2001	5000mg/kg	Note 86

**Food Category No. 01.5.1 Milk powder and cream powder (plain)**

Additive	INS	Step/Yr	Max Level	Comments
ASCORBYL ESTERS	304, 305	8 / 2001	500mg/kg	Note 10
GALLATE, PROPYL	310	8 / 2001	200mg/kg	Note 75
POLYDIMETHYLSILOXANE	900a	8 / 1999	10 mg/kg	

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

Additive	INS	Step/Yr	Max Level	Comments
ASCORBYL ESTERS	304, 305	8 / 2001	80 mg/kg	Note 10
CAMEL COLOUR, CLASS III	150c	8 / 1999	GMP	
CAMEL COLOUR, CLASS IV	150d	8 / 1999	GMP	
PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	477	8 / 2001	100000mg/kg	

**Food Category No. 01.6 Cheese and analogues**

Additive	INS	Step/Yr	Max Level	Comments
PIMARICIN	235	8 / 2001	40 mg/kg	Notes 3 & 80, Temporary

**Food Category No. 01.6.1 Unripened cheese**

Additive	INS	Step/Yr	Max Level	Comments
CAMEL COLOUR, CLASS III	150c	8 / 1999	GMP	
CAMEL COLOUR, CLASS IV	150d	8 / 1999	GMP	

**Food Category No. 01.6.2 Ripened cheese**

Additive	INS	Step/Yr	Max Level	Comments
LYSOZYME HYDROCHLORIDE	1105	8 / 1999	GMP	

**Food Category No. 01.6.2.1 Total ripened cheese, includes rind**

Additive	INS	Step/Yr	Max Level	Comments
ASCORBYL ESTERS	304, 305	8 / 2001	500mg/kg	Notes 10 & 112
HEXAMETHYLENE TETRAMINE	239	8 / 2001	25 mg/kg	Note 66

**Food Category No. 01.6.2.2 Rind of ripened cheese**

Additive	INS	Step/Yr	Max Level	Comments
CAMEL COLOUR, CLASS III	150c	8 / 1999	GMP	
CAMEL COLOUR, CLASS IV	150d	8 / 1999	GMP	

**Food Category No. 01.6.3 Whey cheese**

Additive	INS	Step/Yr	Max Level	Comments
CARAMEL COLOUR, CLASS III	150c	8 / 1999	GMP	Note 3
CARAMEL COLOUR, CLASS IV	150d	8 / 1999	GMP	Note 3

**Food Category No. 01.6.4 Processed cheese**

Additive	INS	Step/Yr	Max Level	Comments
CARAMEL COLOUR, CLASS III	150c	8 / 1999	GMP	
CARAMEL COLOUR, CLASS IV	150d	8 / 1999	100mg/kg	

**Food Category No. 01.6.5 Cheese analogues**

Additive	INS	Step/Yr	Max Level	Comments
CARAMEL COLOUR, CLASS III	150c	8 / 1999	GMP	
CARAMEL COLOUR, CLASS IV	150d	8 / 1999	GMP	

**Food Category No. 01.7 Dairy-based desserts (e.g., ice milk, pudding, fruit or flavoured yoghurt)**

Additive	INS	Step/Yr	Max Level	Comments
ASCORBYL ESTERS	304, 305	8 / 2001	500mg/kg	Notes 2 & 10
BENZOATES	210-213	8 / 2001	300mg/kg	Note 13
CARAMEL COLOUR, CLASS III	150c	8 / 1999	2000mg/kg	
CARAMEL COLOUR, CLASS IV	150d	8 / 1999	2000mg/kg	
FAST GREEN FCF	143	8 / 1999	100mg/kg	Note 2
GALLATE, PROPYL	310	8 / 2001	90 mg/kg	Note 2
PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	477	8 / 2001	5000mg/kg	

**Food Category No. 02.1 Fats and oils essentially free from water**

Additive	INS	Step/Yr	Max Level	Comments
GALLATE, PROPYL	310	8 / 2001	200 mg/kg	
GUAIAC RESIN	314	8 / 1999	1000 mg/kg	
OXYSTEARIN	387	8 / 1998	1250 mg/kg	
POLYDIMETHYLSILOXANE	900a	8 / 1999	10 mg/kg	
PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	477	8 / 2001	10000 mg/kg	
STEARYL CITRATE	484	8 / 1999	GMP	
THIODIPROPIONATES	388, 389	8 / 1999	200 mg/kg	Note 46

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

Additive	INS	Step/Yr	Max Level	Comments
ASCORBYL ESTERS	304, 305	8 / 2001	500 mg/kg	Note 10
ISOPROPYL CITRATES	384	8 / 2001	100 mg/kg	Note 77

**Food Category No. 02.1.2 Vegetable oils and fats**

Additive	INS	Step/Yr	Max Level	Comments
ASCORBYL ESTERS	304, 305	8 / 2001	400 mg/kg	Note 10
ISOPROPYL CITRATES	384	8 / 2001	100 mg/kg	

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

Additive	INS	Step/Yr	Max Level	Comments
ASCORBYL ESTERS	304, 305	8 / 2001	400 mg/kg	Note 10
FAST GREEN FCF	143	8 / 1999	GMP	
ISOPROPYL CITRATES	384	8 / 2001	200 mg/kg	

**Food Category No. 02.2 Fat emulsions mainly of type water-in-oil**

Additive	INS	Step/Yr	Max Level	Comments
ASCORBYL ESTERS	304, 305	8 / 2001	500 mg/kg	Notes 10 & 113

**Food Category No. 02.2.1 Emulsions containing at least 80% fat**

Additive	INS	Step/Yr	Max Level	Comments
GUAIAC RESIN	314	8 / 1999	1000 mg/kg	

**Food Category No. 02.2.1.2 Margarine and similar products (e.g., butter-margarine blends)**

Additive	INS	Step/Yr	Max Level	Comments
BENZOATES	210-213	8 / 2001	1000 mg/kg	Note 13
EDTAs	385, 386	8 / 2001	75 mg/kg	Note 21
GALLATE, PROPYL	310	8 / 2001	200 mg/kg	
ISOPROPYL CITRATES	384	8 / 2001	200 mg/kg	
POLYDIMETHYLSILOXANE	900a	8 / 1999	10 mg/kg	
PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	477	8 / 2001	20000 mg/kg	
STEARYL CITRATE	484	8 / 1999	100 mg/kg	Note 15

**Food Category No. 02.2.1.2 Margarine and similar products (e.g., butter-margarine blends)**

Additive	INS	Step/Yr	Max Level	Comments
THIODIPROPIONATES	388, 389	8 / 1999	200 mg/kg	Note 46
TOSOM	479	8 / 1999	5000 mg/kg	

**Food Category No. 02.2.2 Emulsions containing less than 80% fat (e.g., minarine)**

Additive	INS	Step/Yr	Max Level	Comments
BENZOATES	210-213	8 / 2001	1000 mg/kg	Note 13
EDTAs	385, 386	8 / 2001	100 mg/kg	Note 21
GALLATE, PROPYL	310	8 / 2001	100 mg/kg	
ISOPROPYL CITRATES	384	8 / 2001	100 mg/kg	
PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	477	8 / 2001	20000 mg/kg	
THIODIPROPIONATES	388, 389	8 / 1999	200 mg/kg	Note 46
TOSOM	479	8 / 1999	5000 mg/kg	

**Food Category No. 02.3 Fat emulsions other than food category 02.2, including mixed and/or flavoured products based on fat emulsions**

Additive	INS	Step/Yr	Max Level	Comments
ASCORBYL ESTERS	304, 305	8 / 2001	500 mg/kg	Note 10
BENZOATES	210-213	8 / 2001	1000 mg/kg	Note 13
GALLATE, PROPYL	310	8 / 2001	100 mg/kg	
PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	477	8 / 2001	30000 mg/kg	

**Food Category No. 02.4 Fat-based desserts excluding dairy-based dessert products of food category 01.7**

Additive	INS	Step/Yr	Max Level	Comments
ASCORBYL ESTERS	304, 305	8 / 2001	80 mg/kg	Note 10
BENZOATES	210-213	8 / 2001	1000 mg/kg	Note 13
CAMEL COLOUR, CLASS III	150c	8 / 1999	GMP	
CAMEL COLOUR, CLASS IV	150d	8 / 1999	GMP	
GALLATE, PROPYL	310	8 / 2001	50 mg/kg	
PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	477	8 / 2001	10000 mg/kg	

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

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Additive	INS	Step/Yr	Max Level	Comments
ASCORBYL ESTERS	304, 305	8 / 2001	200 mg/kg	Notes 10 & 15
CAMEL COLOUR, CLASS III	150c	8 / 1999	1000 mg/kg	
CAMEL COLOUR, CLASS IV	150d	8 / 1999	1000 mg/kg	
FAST GREEN FCF	143	8 / 1999	100 mg/kg	
PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	477	8 / 2001	5000 mg/kg	

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

Additive	INS	Step/Yr	Max Level	Comments
ORTHO-PHENYLPHENOLS	231, 232	8 / 1999	12 mg/kg	Note 49
POLYETHYLENE GLYCOL	1521	8 / 2001	GMP	
POLYVINYLPIRROLIDONE	1201	8 / 1999	GMP	

**Food Category No. 04.1.2.2 Dried fruit**

Additive	INS	Step/Yr	Max Level	Comments
ASCORBYL ESTERS	304, 305	8 / 2001	80 mg/kg	Note 10
EDTAs	385, 386	8 / 2001	265 mg/kg	Note 21

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

Additive	INS	Step/Yr	Max Level	Comments
BENZOATES	210-213	8 / 2001	1000mg/kg	Note 13
CARAMEL COLOUR, CLASS III	150c	8 / 1999	GMP	
CARAMEL COLOUR, CLASS IV	150d	8 / 1999	GMP	
POLYDIMETHYLSILOXANE	900a	8 / 1999	10 mg/kg	

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

Additive	INS	Step/Yr	Max Level	Comments
CARAMEL COLOUR, CLASS III	150c	8 / 1999	GMP	
CARAMEL COLOUR, CLASS IV	150d	8 / 1999	GMP	
FAST GREEN FCF	143	8 / 1999	200 mg/kg	
POLYDIMETHYLSILOXANE	900a	8 / 1999	10 mg/kg	
STANNOUS CHLORIDE	512	8 / 2001	20 mg/kg	Note 43

**Food Category No. 04.1.2.5 Jams, jellies and marmelades**

Additive	INS	Step/Yr	Max Level	Comments
BENZOATES	210-213	8 / 2001	1000mg/kg	Note 13
CARAMEL COLOUR, CLASS III	150c	8 / 1999	GMP	
CARAMEL COLOUR, CLASS IV	150d	8 / 1999	1500 mg/kg	
EDTAs	385, 386	8 / 2001	130 mg/kg	Note 21
FAST GREEN FCF	143	8 / 1999	400 mg/kg	
POLYDIMETHYLSILOXANE	900a	8 / 1999	30 mg/kg	

**Food Category No. 04.1.2.6 Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5**

Additive	INS	Step/Yr	Max Level	Comments
BENZOATES	210-213	8 / 2001	1000mg/kg	Note 13
CARAMEL COLOUR, CLASS III	150c	8 / 1999	500 mg/kg	
CARAMEL COLOUR, CLASS IV	150d	8 / 1999	500 mg/kg	
EDTAs	385, 386	8 / 2001	100 mg/kg	Note 21
POLYDIMETHYLSILOXANE	900a	8 / 1999	10 mg/kg	

**Food Category No. 04.1.2.7 Candied fruit**

Additive	INS	Step/Yr	Max Level	Comments
ALUMINIUM AMMONIUM SULPHATE	523	8 / 2001	200mg/kg	Note 6
BENZOATES	210-213	8 / 2001	1000mg/kg	Note 13
CARAMEL COLOUR, CLASS III	150c	8 / 1999	GMP	
CARAMEL COLOUR, CLASS IV	150d	8 / 1999	GMP	

**Food Category No. 04.1.2.8 Fruit preparations, including pulp, purees, fruit toppings and coconut milk**

Additive	INS	Step/Yr	Max Level	Comments
BENZOATES	210-213	8 / 2001	1000mg/kg	Note 13
CARAMEL COLOUR, CLASS III	150c	8 / 1999	7500mg/kg	
CARAMEL COLOUR, CLASS IV	150d	8 / 1999	7500mg/kg	
PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	477	8 / 2001	40000mg/kg	

**Food Category No. 04.1.2.9 Fruit-based desserts, including fruit-flavoured water-based desserts**

Additive	INS	Step/Yr	Max Level	Comments
ASCORBYL ESTERS	304, 305	8 / 2001	500mg/kg	Notes 2 & 10
BENZOATES	210-213	8 / 2001	1000mg/kg	Note 13
CARAMEL COLOUR, CLASS III	150c	8 / 1999	GMP	
CARAMEL COLOUR, CLASS IV	150d	8 / 1999	GMP	
GALLATE, PROPYL	310	8 / 2001	90mg/kg	Note 2
POLYDIMETHYLSILOXANE	900a	8 / 1999	110mg/kg	
PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	477	8 / 2001	40000mg/kg	

**Food Category No. 04.1.2.10 Fermented fruit products**

Additive	INS	Step/Yr	Max Level	Comments
BENZOATES	210-213	8 / 2001	1000mg/kg	Note 13

**Food Category No. 04.1.2.11 Fruit fillings for pastries**

Additive	INS	Step/Yr	Max Level	Comments
BENZOATES	210-213	8 / 2001	1000mg/kg	Note 13
CARAMEL COLOUR, CLASS III	150c	8 / 1999	7500mg/kg	
CARAMEL COLOUR, CLASS IV	150d	8 / 1999	7500mg/kg	
EDTAs	385, 386	8 / 2001	650mg/kg	Note 21
PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	477	8 / 2001	40000mg/kg	

**Food Category No. 04.1.2.12 Cooked or fried fruit**

Additive	INS	Step/Yr	Max Level	Comments
BENZOATES	210-213	8 / 2001	1000mg/kg	Note 13

**Food Category No. 04.2.2.1 Frozen vegetables, and nuts and seeds**

Additive	INS	Step/Yr	Max Level	Comments
POLYDIMETHYLSILOXANE	900a	8 / 1999	10 mg/kg	Note 15

**Food Category No. 04.2.2.2 Dried vegetables, seaweeds, and nuts and seeds**

Additive	INS	Step/Yr	Max Level	Comments
ASCORBYL ESTERS	304, 305	8 / 2001	80 mg/kg	Note 10
EDTAs	385, 386	8 / 2001	800 mg/kg	Notes 21 & 64
GALLATE, PROPYL	310	8 / 2001	50 mg/kg	Note 76

**Food Category No. 04.2.2.3 Vegetables and seaweeds in vinegar, oil, brine, or soy sauce**

Additive	INS	Step/Yr	Max Level	Comments
BENZOATES	210-213	8 / 2001	2000 mg/kg	Note 13
CAMEL COLOUR, CLASS III	150c	8 / 1999	500 mg/kg	
CAMEL COLOUR, CLASS IV	150d	8 / 1999	500 mg/kg	
EDTAs	385, 386	8 / 2001	250 mg/kg	Note 21
FAST GREEN FCF	143	8 / 1999	300 mg/kg	
FERROUS GLUCONATE	579	8 / 1999	150 mg/kg	Notes 23 & 48
FERROUS LACTATE	585	8 / 1999	150 mg/kg	Notes 23 & 48
POLYDIMETHYLSILOXANE	900a	8 / 1999	10 mg/kg	

**Food Category No. 04.2.2.4 Canned or bottled (pasteurized) or retort pouch vegetables**

Additive	INS	Step/Yr	Max Level	Comments
CAMEL COLOUR, CLASS III	150c	8 / 1999	GMP	
CAMEL COLOUR, CLASS IV	150d	8 / 1999	GMP	
EDTAs	385, 386	8 / 2001	365 mg/kg	Note 21
FAST GREEN FCF	143	8 / 1999	200 mg/kg	
POLYDIMETHYLSILOXANE	900a	8 / 1999	10 mg/kg	
STANNOUS CHLORIDE	512	8 / 2001	25 mg/kg	Note 43

**Food Category No. 04.2.2.5 Vegetable, and nut and seed purees and spreads (e.g., peanut butter)**

Additive	INS	Step/Yr	Max Level	Comments
BENZOATES	210-213	8 / 2001	1000 mg/kg	Note 13
CAMEL COLOUR, CLASS III	150c	8 / 1999	GMP	
CAMEL COLOUR, CLASS IV	150d	8 / 1999	GMP	
EDTAs	385, 386	8 / 2001	250 mg/kg	Note 21
POLYDIMETHYLSILOXANE	900a	8 / 1999	10 mg/kg	

**Food Category No. 04.2.2.6 Vegetable, 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	Step/Yr	Max Level	Comments
ALUMINIUM AMMONIUM SULPHATE	523	8 / 2001	200 mg/kg	Note 6
BENZOATES	210-213	8 / 2001	3000 mg/kg	Note 13
CARAMEL COLOUR, CLASS III	150c	8 / 1999	GMP	
CARAMEL COLOUR, CLASS IV	150d	8 / 1999	GMP	
EDTAs	385, 386	8 / 2001	80 mg/kg	Note 21
PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	477	8 / 2001	5000 mg/kg	

**Food Category No. 04.2.2.7 Fermented vegetable products**

Additive	INS	Step/Yr	Max Level	Comments
BENZOATES	210-213	8 / 2001	1000 mg/kg	Note 13
EDTAs	385, 386	8 / 2001	250 mg/kg	Note 21

**Food Category No. 04.2.2.8 Cooked or fried vegetables and seaweeds**

Additive	INS	Step/Yr	Max Level	Comments
BENZOATES	210-213	8 / 2001	1000 mg/kg	Note 13
EDTAs	385, 386	8 / 2001	250 mg/kg	Note 21

**Food Category No. 05.0 Confectionery**

Additive	INS	Step/Yr	Max Level	Comments
ASCORBYL ESTERS	304, 305	8 / 2001	500 mg/kg	Notes 10,15&114

**Food Category No. 05.1 Cocoa products and chocolate products including imitations and chocolate substitutes**

Additive	INS	Step/Yr	Max Level	Comments
GALLATE, PROPYL	310	8 / 2001	200 mg/kg	Note 15

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

Additive	INS	Step/Yr	Max Level	Comments
CARAMEL COLOUR, CLASS III	150c	8 / 1999	GMP	
CARAMEL COLOUR, CLASS IV	150d	8 / 1999	GMP	
EDTAs	385, 386	8 / 2001	50 mg/kg	Note 21

**Food Category No. 05.1.4 Chocolate and chocolate products**

Additive	INS	Step/Yr	Max Level	Comments
BEESWAX, WHITE AND YELLOW	901	8 / 2001	GMP	Note 3
CANDELILLA WAX	902	8 / 2001	GMP	Note 3
CARNAUBA WAX	903	8 / 2001	GMP	Note 3
SHELLAC	904	8 / 2001	GMP	Note 3

**Food Category No. 05.1.5 Imitation chocolate, chocolate substitute products**

Additive	INS	Step/Yr	Max Level	Comments
BEESWAX, WHITE AND YELLOW	901	8 / 2001	GMP	Note 3
CANDELILLA WAX	902	8 / 2001	GMP	Note 3
CARNAUBA WAX	903	8 / 2001	GMP	Note 3
POLYDIMETHYLSILOXANE	900a	8 / 1999	10 mg/kg	
SHELLAC	904	8 / 2001	GMP	Note 3

**Food Category No. 05.2 Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4**

Additive	INS	Step/Yr	Max Level	Comments
BEESWAX, WHITE AND YELLOW	901	8 / 2001	GMP	Note 3
CANDELILLA WAX	902	8 / 2001	GMP	Note 3
CARAMEL COLOUR, CLASS III	150c	8 / 1999	GMP	
CARAMEL COLOUR, CLASS IV	150d	8 / 1999	GMP	
CARNAUBA WAX	903	8 / 2001	GMP	Note 3
GALLATE, PROPYL	310	8 / 2001	200 mg/kg	Note 15
MICROCRYSTALLINE WAX	905ci	8 / 2001	GMP	Note 3
POLYDIMETHYLSILOXANE	900a	8 / 1999	10 mg/kg	
PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	477	8 / 2001	5000 mg/kg	
SHELLAC	904	8 / 2001	GMP	Note 3

**Food Category No. 05.2 Confectionery including hard and soft candy, nougat, etc. other than food categories 05.1, 05.3 and 05.4**

Additive	INS	Step/Yr	Max Level	Comments
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**Food Category No. 05.3 Chewing gum**

Additive	INS	Step/Yr	Max Level	Comments
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CAMEL COLOUR, CLASS III	150c	8 / 1999	20000mg/kg	
CAMEL COLOUR, CLASS IV	150d	8 / 1999	20000mg/kg	
CYCLODEXTRIN, BETA-	459	8 / 2001	20000mg/kg	
FAST GREEN FCF	143	8 / 1999	300mg/kg	
GALLATE, PROPYL	310	8 / 2001	1000mg/kg	
GUAIAC RESIN	314	8 / 1999	1500mg/kg	
MICROCRYSTALLINE WAX	905ci	8 / 2001	20000mg/kg	Note 3
POLYDIMETHYLSILOXANE	900a	8 / 1999	100mg/kg	
POLYETHYLENE GLYCOL	1521	8 / 2001	20000mg/kg	
POLYVINYLPIRROLIDONE	1201	8 / 1999	10000mg/kg	
PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	477	8 / 2001	20000mg/kg	
STEARYL CITRATE	484	8 / 1999	15000mg/kg	

**Food Category No. 05.4 Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces**

Additive	INS	Step/Yr	Max Level	Comments
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BEESWAX, WHITE AND YELLOW	901	8 / 2001	4000mg/kg	
CANDELILLA WAX	902	8 / 2001	4000mg/kg	
CAMEL COLOUR, CLASS III	150c	8 / 1999	GMP	
CAMEL COLOUR, CLASS IV	150d	8 / 1999	GMP	
CARNAUBA WAX	903	8 / 2001	4000mg/kg	
GALLATE, PROPYL	310	8 / 2001	200mg/kg	Note 15
PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	477	8 / 2001	40000mg/kg	
SHELLAC	904	8 / 2001	4000mg/kg	

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

Additive	INS	Step/Yr	Max Level	Comments
GALLATE, PROPYL	310	8 / 2001	100mg/kg	

**Food Category No. 06.2 Flours and starches**

Additive	INS	Step/Yr	Max Level	Comments
ALPHA-AMYLASE (ASPERGILLUS ORYZAE VAR.)	1100	8 / 1999	GMP	
AZODICARBONAMIDE	927a	8 / 1999	45 mg/kg	
CHLORINE	925	8 / 2001	2500mg/kg	Note 87
CHLORINE DIOXIDE	926	8 / 2001	2500mg/kg	Note 87
PROTEASE (A. ORYZAE VAR.)	1101i	8 / 1999	GMP	

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

Additive	INS	Step/Yr	Max Level	Comments
ASCORBYL ESTERS	304, 305	8 / 2001	200mg/kg	Note 10
CAMEL COLOUR, CLASS III	150c	8 / 1999	6500mg/kg	
CAMEL COLOUR, CLASS IV	150d	8 / 1999	2500mg/kg	
GALLATE, PROPYL	310	8 / 2001	200mg/kg	Note 15

**Food Category No. 06.4.2 Pre-cooked or dried pastas and noodles and like products**

Additive	INS	Step/Yr	Max Level	Comments
GALLATE, PROPYL	310	8 / 2001	100mg/kg	

**Food Category No. 06.5 Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)**

Additive	INS	Step/Yr	Max Level	Comments
ASCORBYL ESTERS	304, 305	8 / 2001	500mg/kg	Notes 2 & 10
CAMEL COLOUR, CLASS III	150c	8 / 1999	GMP	
CAMEL COLOUR, CLASS IV	150d	8 / 1999	GMP	
EDTAs	385, 386	8 / 2001	315mg/kg	Note 21
GALLATE, PROPYL	310	8 / 2001	90 mg/kg	Note 2
PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	477	8 / 2001	40000mg/kg	

**Food Category No. 06.6 Batters (e.g., for breading ro batters for fish or poultry)**

Additive	INS	Step/Yr	Max Level	Comments
POLYDIMETHYLSILOXANE	900a	8 / 1999	10 mg/kg	

**Food Category No. 07.0 Bakery wares**

Additive	INS	Step/Yr	Max Level	Comments
CARNAUBA WAX	903	8 / 2001	GMP	Note 3
PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	477	8 / 2001	15000mg/kg	Notes 11 & 72

**Food Category No. 07.1.1 Breads and rolls**

Additive	INS	Step/Yr	Max Level	Comments
FAST GREEN FCF	143	8 / 1999	100mg/kg	

**Food Category No. 07.1.3 Other ordinary bakery products (e.g., bagels, pita, English muffins)**

Additive	INS	Step/Yr	Max Level	Comments
GALLATE, PROPYL	310	8 / 2001	100mg/kg	Note 15

**Food Category No. 07.2 Fine bakery wares (sweet, salty, savoury)**

Additive	INS	Step/Yr	Max Level	Comments
BEESWAX, WHITE AND YELLOW	901	8 / 2001	GMP	Note 3
CANDELILLA WAX	902	8 / 2001	GMP	Note 3
CARAMEL COLOUR, CLASS III	150c	8 / 1999	GMP	
FAST GREEN FCF	143	8 / 1999	100mg/kg	
SHELLAC	904	8 / 2001	GMP	Note 3

**Food Category No. 07.2.1 Cakes, cookies and pies (e.g., fruit-filled or custard types)**

Additive	INS	Step/Yr	Max Level	Comments
CARAMEL COLOUR, CLASS IV	150d	8 / 1999	GMP	

**Food Category No. 07.2.2 Other fine bakery products (e.g., doughnuts, sweet rolls, scones, and muffins)**

Additive	INS	Step/Yr	Max Level	Comments
CARAMEL COLOUR, CLASS IV	150d	8 / 1999	1200mg/kg	

**Food Category No. 07.2.3 Mixes for fine bakery wares (e.g., cakes, pancakes)**

Additive	INS	Step/Yr	Max Level	Comments
CARAMEL COLOUR, CLASS IV	150d	8 / 1999	GMP	
GALLATE, PROPYL	310	8 / 2001	200mg/kg	

**Food Category No. 08.0 Meat and meat products, including poultry and game**

Additive	INS	Step/Yr	Max Level	Comments
CARAMEL COLOUR, CLASS III	150c	8 / 1999	GMP	Note 3
CARAMEL COLOUR, CLASS IV	150d	8 / 1999	GMP	

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

Additive	INS	Step/Yr	Max Level	Comments
FAST GREEN FCF	143	8 / 1999	GMP	Notes 3 & 4

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

Additive	INS	Step/Yr	Max Level	Comments
ISOPROPYL CITRATES	384	8 / 2001	200 mg/kg	

**Food Category No. 08.2 Processed meat, poultry, and game products in whole pieces or cuts**

Additive	INS	Step/Yr	Max Level	Comments
FAST GREEN FCF	143	8 / 1999	GMP	Notes 3 & 4
GALLATE, PROPYL	310	8 / 2001	200 mg/kg	Note 15

**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	Step/Yr	Max Level	Comments
ISOPROPYL CITRATES	384	8 / 2001	200 mg/kg	
PIMARICIN	235	8 / 2001	6 mg/kg	

**Food Category No. 08.3 Processed comminuted meat, poultry, and game products**

Additive	INS	Step/Yr	Max Level	Comments
GALLATE, PROPYL	310	8 / 2001	200 mg/kg	

**Food Category No. 08.3.1.2 Cured (including salted) and dried non-heat treated processed comminuted meat, poultry, and game products**

Additive	INS	Step/Yr	Max Level	Comments
ISOPROPYL CITRATES	384	8 / 2001	200 mg/kg	
PIMARICIN	235	8 / 2001	20 mg/kg	Notes 3 & 81

**Food Category No. 08.3.2 Heat-treated processed comminuted meat, poultry, and game products**

Additive	INS	Step/Yr	Max Level	Comments
EDTAs	385, 386	8 / 2001	35 mg/kg	Note 21

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<b>Food Category No.</b>	<b>08.3.2</b>	<b>Heat-treated processed comminuted meat, poultry, and game products</b>		
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Additive	INS	Step/Yr	Max Level	Comments
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<b>Food Category No.</b>	<b>08.4</b>	<b>Edible casings (e.g., sausage casings)</b>		
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Additive	INS	Step/Yr	Max Level	Comments
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ASCORBYL ESTERS	304, 305	8 / 2001	5000 mg/kg	Note 10
FAST GREEN FCF	143	8 / 1999	GMP	Notes 3 & 4

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**Food Category No. 09.1 Fresh fish and fish products, including mollusks, crustaceans, and echinoderms**

Additive	INS	Step/Yr	Max Level	Comments
CAMEL COLOUR, CLASS III	150c	8 / 1999	GMP	Notes 3 & 50
CAMEL COLOUR, CLASS IV	150d	8 / 1999	GMP	Notes 3 & 50

**Food Category No. 09.2 Processed fish and fish products, including mollusks, crustaceans, and echinoderms**

Additive	INS	Step/Yr	Max Level	Comments
CAMEL COLOUR, CLASS III	150c	8 / 1999	GMP	Note 50
CAMEL COLOUR, CLASS IV	150d	8 / 1999	GMP	Note 50

**Food Category No. 09.2.1 Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms**

Additive	INS	Step/Yr	Max Level	Comments
ASCORBYL ESTERS	304, 305	8 / 2001	1000mg/kg	Note 10
EDTAs	385, 386	8 / 2001	75 mg/kg	Note 21

**Food Category No. 09.2.2 Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms**

Additive	INS	Step/Yr	Max Level	Comments
ASCORBYL ESTERS	304, 305	8 / 2001	1000mg/kg	Note 10
EDTAs	385, 386	8 / 2001	75 mg/kg	Note 21
THIODIPROPIONATES	388, 389	8 / 1999	200mg/kg	Notes 15 & 46

**Food Category No. 09.2.4 Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms**

Additive	INS	Step/Yr	Max Level	Comments
ALUMINIUM AMMONIUM SULPHATE	523	8 / 2001	200mg/kg	Note 6

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

Additive	INS	Step/Yr	Max Level	Comments
FAST GREEN FCF	143	8 / 1999	100mg/kg	

**Food Category No. 09.2.5 Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms**

Additive	INS	Step/Yr	Max Level	Comments
FAST GREEN FCF	143	8 / 1999	100mg/kg	

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**Food Category No. 09.2.5 Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms**

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Additive	INS	Step/Yr	Max Level	Comments
GALLATE, PROPYL	310	8 / 2001	100mg/kg	Note 15

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**Food Category No. 09.3.2 Fish and fish products, including mollusks, crustaceans, and echinoderms, pickled and/or in brine**

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Additive	INS	Step/Yr	Max Level	Comments
EDTAs	385, 386	8 / 2001	250mg/kg	Note 21

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**Food Category No. 09.3.3 Salmon substitutes, caviar, and other fish roe products**

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Additive	INS	Step/Yr	Max Level	Comments
CARAMEL COLOUR, CLASS III	150c	8 / 1999	GMP	Note 50
CARAMEL COLOUR, CLASS IV	150d	8 / 1999	GMP	Note 50
FAST GREEN FCF	143	8 / 1999	100mg/kg	

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**Food Category No. 09.4 Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms**

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Additive	INS	Step/Yr	Max Level	Comments
CARAMEL COLOUR, CLASS III	150c	8 / 1999	500mg/kg	Note 50
CARAMEL COLOUR, CLASS IV	150d	8 / 1999	500mg/kg	Note 50
EDTAs	385, 386	8 / 2001	340mg/kg	Note 21

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**Food Category No. 10.1 Fresh eggs**

Additive	INS	Step/Yr	Max Level	Comments
CARAMEL COLOUR, CLASS III	150c	8 / 1999	GMP	Notes 3 & 4
CARAMEL COLOUR, CLASS IV	150d	8 / 1999	GMP	Notes 3 & 4
FAST GREEN FCF	143	8 / 1999	GMP	Notes 3 & 4

**Food Category No. 10.2 Egg products**

Additive	INS	Step/Yr	Max Level	Comments
ALUMINIUM AMMONIUM SULPHATE	523	8 / 2001	30 mg/kg	Note 6

**Food Category No. 10.2.1 Liquid egg products**

Additive	INS	Step/Yr	Max Level	Comments
TRIETHYL CITRATE	1505	8 / 1999	2500 mg/kg	Note 47

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

Additive	INS	Step/Yr	Max Level	Comments
EDTAs	385, 386	8 / 2001	200 mg/kg	Notes 21 & 47
TRIETHYL CITRATE	1505	8 / 1999	2500 mg/kg	Note 47

**Food Category No. 10.4 Egg-based desserts (e.g., custard)**

Additive	INS	Step/Yr	Max Level	Comments
ASCORBYL ESTERS	304, 305	8 / 2001	500 mg/kg	Notes 2 & 10
CARAMEL COLOUR, CLASS III	150c	8 / 1999	GMP	
CARAMEL COLOUR, CLASS IV	150d	8 / 1999	GMP	
GALLATE, PROPYL	310	8 / 2001	90 mg/kg	Note 2
PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	477	8 / 2001	40000 mg/kg	

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


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Additive	INS	Step/Yr	Max Level	Comments
CARAMEL COLOUR, CLASS III	150c	8 / 1999	GMP	
CARAMEL COLOUR, CLASS IV	150d	8 / 1999	GMP	

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**Food Category No. 11.4 Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)**


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Additive	INS	Step/Yr	Max Level	Comments
PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	477	8 / 2001	5000mg/kg	

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**Food Category No. 11.6 Table-top sweeteners, including those containing high intensity sweeteners**


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Additive	INS	Step/Yr	Max Level	Comments
POLYETHYLENE GLYCOL	1521	8 / 2001	10000mg/kg	
POLYVINYLPIRROLIDONE	1201	8 / 1999	3000mg/kg	

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<b>Food Category No.</b>	<b>12.1</b>	<b>Salt</b>		
Additive	INS	Step/Yr	Max Level	Comments
FERRIC AMMONIUM CITRATE	381	8 / 1999	25 mg/kg	Note 23
FERROCYANIDES	535, 536, 538	8 / 1999	20 mg/kg	Note 24
POLYDIMETHYLSILOXANE	900a	8 / 1999	10 mg/kg	Note 36

<b>Food Category No.</b>	<b>12.2</b>	<b>Herbs, spices, seasonings (including salt substitutes), and condiments (e.g., seasoning for instant noodles)</b>		
Additive	INS	Step/Yr	Max Level	Comments
ASCORBYL ESTERS	304, 305	8 / 2001	500 mg/kg	Note 10
CARAMEL COLOUR, CLASS III	150c	8 / 1999	GMP	
CARAMEL COLOUR, CLASS IV	150d	8 / 1999	GMP	
EDTAs	385, 386	8 / 2001	70 mg/kg	Note 21
FERROCYANIDES	535, 536, 538	8 / 1999	20 mg/kg	Note 24
GALLATE, PROPYL	310	8 / 2001	200 mg/kg	Note 15

<b>Food Category No.</b>	<b>12.3</b>	<b>Vinegars</b>		
Additive	INS	Step/Yr	Max Level	Comments
CARAMEL COLOUR, CLASS III	150c	8 / 1999	1000 mg/kg	
CARAMEL COLOUR, CLASS IV	150d	8 / 1999	GMP	
POLYVINYLPIRROLIDONE	1201	8 / 1999	40 mg/kg	

<b>Food Category No.</b>	<b>12.4</b>	<b>Mustards</b>		
Additive	INS	Step/Yr	Max Level	Comments
CARAMEL COLOUR, CLASS III	150c	8 / 1999	GMP	
CARAMEL COLOUR, CLASS IV	150d	8 / 1999	GMP	
EDTAs	385, 386	8 / 2001	75 mg/kg	Note 21

<b>Food Category No.</b>	<b>12.5</b>	<b>Soups and broths</b>		
Additive	INS	Step/Yr	Max Level	Comments
ASCORBYL ESTERS	304, 305	8 / 2001	200 mg/kg	Note 10
BENZOATES	210-213	8 / 2001	500 mg/kg	Note 13
CARAMEL COLOUR, CLASS III	150c	8 / 1999	GMP	
POLYDIMETHYLSILOXANE	900a	8 / 1999	10 mg/kg	

<b>Food Category No.</b>	<b>12.5.1</b>	<b>Ready-to-eat soups and broths, including canned, bottled, and frozen</b>		
Additive	INS	Step/Yr	Max Level	Comments
CARAMEL COLOUR, CLASS IV	150d	8 / 1999	3000 mg/kg	

<b>Food Category No.</b>	<b>12.5.2</b>	<b>Mixes for soups and broths</b>		
Additive	INS	Step/Yr	Max Level	Comments
CARAMEL COLOUR, CLASS IV	150d	8 / 1999	GMP	
GALLATE, PROPYL	310	8 / 2001	200 mg/kg	Note 15

<b>Food Category No.</b>	<b>12.6</b>	<b>Sauces and like products</b>		
Additive	INS	Step/Yr	Max Level	Comments
CARAMEL COLOUR, CLASS III	150c	8 / 1999	1500mg/kg	
CARAMEL COLOUR, CLASS IV	150d	8 / 1999	1500mg/kg	
FORMATES	236	8 / 2001	200mg/kg	Note 25
GALLATE, PROPYL	310	8 / 2001	200mg/kg	Note 15

<b>Food Category No.</b>	<b>12.6.1</b>	<b>Emulsified sauces (e.g., mayonnaise, salad dressing)</b>		
Additive	INS	Step/Yr	Max Level	Comments
ASCORBYL ESTERS	304, 305	8 / 2001	500mg/kg	Notes 10 & 15
EDTAs	385, 386	8 / 2001	100mg/kg	Note 21
OXYSTEARIN	387	8 / 1998	GMP	

<b>Food Category No.</b>	<b>12.6.2</b>	<b>Non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy)</b>		
Additive	INS	Step/Yr	Max Level	Comments
ASCORBYL ESTERS	304, 305	8 / 2001	200mg/kg	Note 10
EDTAs	385, 386	8 / 2001	75 mg/kg	Note 21

<b>Food Category No.</b>	<b>12.6.3</b>	<b>Mixes for sauces and gravies</b>		
Additive	INS	Step/Yr	Max Level	Comments
ASCORBYL ESTERS	304, 305	8 / 2001	200mg/kg	Note 10

<b>Food Category No.</b>	<b>12.6.4</b>	<b>Clear sauces (e.g., soy sauce, fish sauce)</b>		
Additive	INS	Step/Yr	Max Level	Comments
ASCORBYL ESTERS	304, 305	8 / 2001	200mg/kg	Note 10

<b>Food Category No.</b>	<b>12.7</b>	<b>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</b>		
Additive	INS	Step/Yr	Max Level	Comments
ASCORBYL ESTERS	304, 305	8 / 2001	200mg/kg	Note 10
CARAMEL COLOUR, CLASS III	150c	8 / 1999	GMP	
CARAMEL COLOUR, CLASS IV	150d	8 / 1999	GMP	
EDTAs	385, 386	8 / 2001	100mg/kg	Note 21

<b>Food Category No.</b>	<b>12.9</b>	<b>Protein products</b>		
Additive	INS	Step/Yr	Max Level	Comments
CARAMEL COLOUR, CLASS III	150c	8 / 1999	GMP	
CARAMEL COLOUR, CLASS IV	150d	8 / 1999	GMP	

**Food Category No. 13.1 Infant formulae and follow-on formulae**

Additive	INS	Step/Yr	Max Level	Comments
ASCORBYL ESTERS	304, 305	8 / 2001	50 mg/kg	Note 10

**Food Category No. 13.2 Weaning foods for infants and growing children**

Additive	INS	Step/Yr	Max Level	Comments
ASCORBYL ESTERS	304, 305	8 / 2001	100 mg/kg	Note 10

**Food Category No. 13.3 Dietetic foods intended for special medical purposes, including those for infants and young children**

Additive	INS	Step/Yr	Max Level	Comments
ASCORBYL ESTERS	304, 305	8 / 2001	100 mg/kg	Note 10

**Food Category No. 13.3.1 Dietetic foods for special medical purposes intended for adults**

Additive	INS	Step/Yr	Max Level	Comments
CAMEL COLOUR, CLASS III	150c	8 / 1999	GMP	
CAMEL COLOUR, CLASS IV	150d	8 / 1999	GMP	
PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	477	8 / 2001	5000 mg/kg	

**Food Category No. 13.4 Dietetic formulae for slimming purposes and weight reduction**

Additive	INS	Step/Yr	Max Level	Comments
CAMEL COLOUR, CLASS III	150c	8 / 1999	GMP	
CAMEL COLOUR, CLASS IV	150d	8 / 1999	GMP	
PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	477	8 / 2001	5000 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**

Additive	INS	Step/Yr	Max Level	Comments
CAMEL COLOUR, CLASS III	150c	8 / 1999	GMP	
CAMEL COLOUR, CLASS IV	150d	8 / 1999	GMP	

**Food Category No. 13.6 Food supplements**

Additive	INS	Step/Yr	Max Level	Comments
BEESWAX, WHITE AND YELLOW	901	8 / 2001	GMP	Note 3
CANDELILLA WAX	902	8 / 2001	GMP	Note 3
CAMEL COLOUR, CLASS III	150c	8 / 1999	GMP	
CAMEL COLOUR, CLASS IV	150d	8 / 1999	GMP	
CARNAUBA WAX	903	8 / 2001	GMP	Note 3
EDTAs	385, 386	8 / 2001	150 mg/kg	Note 21

<b>Food Category No.</b>	<b>13.6</b>	<b>Food supplements</b>			
Additive	INS	Step/Yr	Max Level	Comments	
GALLATE, PROPYL	310	8 / 2001	400mg/kg		
POLYETHYLENE GLYCOL	1521	8 / 2001	70000mg/kg		
POLYVINYLPIRROLIDONE	1201	8 / 1999	GMP		
SHELLAC	904	8 / 2001	GMP	Note 3	

<b>Food Category No.</b>	<b>14.1.2</b>	<b>Fruit and vegetable juices</b>		
Additive	INS	Step/Yr	Max Level	Comments
POLYDIMETHYLSILOXANE	900a	8 / 1999	10 mg/kg	

  

<b>Food Category No.</b>	<b>14.1.2.3</b>	<b>Concentrate (liquid or solid) for fruit juice</b>		
Additive	INS	Step/Yr	Max Level	Comments
CARAMEL COLOUR, CLASS III	150c	8 / 1999	GMP	
CARAMEL COLOUR, CLASS IV	150d	8 / 1999	GMP	

  

<b>Food Category No.</b>	<b>14.1.3.2</b>	<b>Canned or bottled (pasteurized) vegetable nectar</b>		
Additive	INS	Step/Yr	Max Level	Comments
CARAMEL COLOUR, CLASS III	150c	8 / 1999	GMP	
CARAMEL COLOUR, CLASS IV	150d	8 / 1999	GMP	

  

<b>Food Category No.</b>	<b>14.1.3.4</b>	<b>Concentrate (liquid or solid) for vegetable nectar</b>		
Additive	INS	Step/Yr	Max Level	Comments
CARAMEL COLOUR, CLASS III	150c	8 / 1999	GMP	
CARAMEL COLOUR, CLASS IV	150d	8 / 1999	GMP	

  

<b>Food Category No.</b>	<b>14.1.4</b>	<b>Water-based flavoured drinks, including "sport" or "electrolyte" drinks and particulated drinks</b>		
Additive	INS	Step/Yr	Max Level	Comments
ASCORBYL ESTERS	304, 305	8 / 2001	1000mg/kg	Notes 10 & 15
CARAMEL COLOUR, CLASS III	150c	8 / 1999	GMP	
CARAMEL COLOUR, CLASS IV	150d	8 / 1999	GMP	
CYCLODEXTRIN, BETA-	459	8 / 2001	500mg/kg	
DIMETHYL DICARBONATE	242	8 / 1999	250mg/kg	Note 18
EDTAs	385, 386	8 / 2001	200mg/kg	Note 21
FAST GREEN FCF	143	8 / 1999	100mg/kg	
FORMATES	236	8 / 2001	100mg/kg	Note 25
GALLATE, PROPYL	310	8 / 2001	1000mg/kg	Note 15
GLYCEROL ESTER OF WOOD ROSIN	445	8 / 1999	150mg/kg	
ISOPROPYL CITRATES	384	8 / 2001	200mg/kg	
OXYSTEARIN	387	8 / 1998	250mg/kg	
POLYDIMETHYLSILOXANE	900a	8 / 1999	20 mg/kg	
POLYETHYLENE GLYCOL	1521	8 / 2001	1000mg/kg	
PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	477	8 / 2001	500mg/kg	
STANNOUS CHLORIDE	512	8 / 2001	20 mg/kg	Note 43
STEARYL CITRATE	484	8 / 1999	500mg/kg	
SUCROSE ACETATE ISOBUTYRATE	444	8 / 1999	500mg/kg	
THIODIPROPIONATES	388, 389	8 / 1999	1000mg/kg	Notes 15 & 46
TRIETHYL CITRATE	1505	8 / 1999	200mg/kg	

**Food Category No. 14.1.4.3 Concentrates (liquid or solid) for drinks**

Additive	INS	Step/Yr	Max Level	Comments
FERRIC AMMONIUM CITRATE	381	8 / 1999	10 mg/kg	Note 23
POLYVINYLPIRROLIDONE	1201	8 / 1999	500 mg/kg	

**Food Category No. 14.1.5 Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa**

Additive	INS	Step/Yr	Max Level	Comments
BEESWAX, WHITE AND YELLOW	901	8 / 2001	GMP	Note 108
CANDELILLA WAX	902	8 / 2001	GMP	Note 108
CARNAUBA WAX	903	8 / 2001	GMP	Note 108
DIMETHYL DICARBONATE	242	8 / 1999	250 mg/kg	Notes 2 & 18
EDTAs	385, 386	8 / 2001	35 mg/kg	Note 21
SHELLAC	904	8 / 2001	GMP	Note 108

**Food Category No. 14.2.1 Beer and malt beverages**

Additive	INS	Step/Yr	Max Level	Comments
CARAMEL COLOUR, CLASS III	150c	8 / 1999	GMP	
CARAMEL COLOUR, CLASS IV	150d	8 / 1999	GMP	
POLYDIMETHYLSILOXANE	900a	8 / 1999	10 mg/kg	
POLYVINYLPIRROLIDONE	1201	8 / 1999	10 mg/kg	Note 36

**Food Category No. 14.2.2 Cider and perry**

Additive	INS	Step/Yr	Max Level	Comments
CARAMEL COLOUR, CLASS III	150c	8 / 1999	GMP	
CARAMEL COLOUR, CLASS IV	150d	8 / 1999	GMP	
POLYDIMETHYLSILOXANE	900a	8 / 1999	10 mg/kg	
POLYVINYLPIRROLIDONE	1201	8 / 1999	2 mg/kg	Note 36

**Food Category No. 14.2.3.3 Fortified wine and liquor wine**

Additive	INS	Step/Yr	Max Level	Comments
CARAMEL COLOUR, CLASS III	150c	8 / 1999	GMP	
CARAMEL COLOUR, CLASS IV	150d	8 / 1999	GMP	

**Food Category No. 14.2.4 Wines (other than grape)**

Additive	INS	Step/Yr	Max Level	Comments
CARAMEL COLOUR, CLASS III	150c	8 / 1999	GMP	
CARAMEL COLOUR, CLASS IV	150d	8 / 1999	GMP	

**Food Category No. 14.2.6 Spirituous beverages containing more than 15% alcohol**

Additive	INS	Step/Yr	Max Level	Comments
CARAMEL COLOUR, CLASS III	150c	8 / 1999	GMP	
CARAMEL COLOUR, CLASS IV	150d	8 / 1999	GMP	
FAST GREEN FCF	143	8 / 1999	100 mg/kg	

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**Food Category No. 14.2.7 Aromatized alcoholic beverages (e.g., beer, wine and spiritous cooler-type beverages, low alcoholic refreshers)**

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Additive	INS	Step/Yr	Max Level	Comments
CARAMEL COLOUR, CLASS III	150c	8 / 1999	GMP	
CARAMEL COLOUR, CLASS IV	150d	8 / 1999	GMP	
FAST GREEN FCF	143	8 / 1999	100mg/kg	
GLYCEROL ESTER OF WOOD ROSIN	445	8 / 1999	60mg/kg	
POLYDIMETHYLSILOXANE	900a	8 / 1999	10mg/kg	

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**Food Category No. 15.0 Ready-to-eat savouries**


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Additive	INS	Step/Yr	Max Level	Comments
BEESWAX, WHITE AND YELLOW	901	8 / 2001	GMP	Note 3
CANDELILLA WAX	902	8 / 2001	GMP	Note 3
CARAMEL COLOUR, CLASS III	150c	8 / 1999	GMP	
CARAMEL COLOUR, CLASS IV	150d	8 / 1999	GMP	
CARNAUBA WAX	903	8 / 2001	GMP	Note 3
GALLATE, PROPYL	310	8 / 2001	200mg/kg	Note 15
SHELLAC	904	8 / 2001	GMP	Note 3
THIODIPROPIONATES	388, 389	8 / 1999	200mg/kg	Note 46

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**Food Category No. 15.1 Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)**


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Additive	INS	Step/Yr	Max Level	Comments
ASCORBYL ESTERS	304, 305	8 / 2001	200mg/kg	Note 10

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**Food Category No. 15.2 Processed nuts, including covered nuts and nut mixtures (with e.g., dried fruit)**


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Additive	INS	Step/Yr	Max Level	Comments
ASCORBYL ESTERS	304, 305	8 / 2001	200mg/kg	Note 10

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**Food Category No. 16.0****Composite foods - foods that could not be placed in categories 01 - 15**

Additive	INS	Step/Yr	Max Level	Comments
CAMEL COLOUR, CLASS III	150c	8 / 1999	1000mg/kg	
CAMEL COLOUR, CLASS IV	150d	8 / 1999	1000mg/kg	

## Notes to the Comments for the General Standard for Food Additives - Provisions Adopted at Step 8 (as of 24<sup>th</sup> CAC)

Notes in **bold** apply to the adopted provisions.

**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:** Served at greater than 5-fold dilution.

**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 EDTA.

**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 p-hydroxybenzoic acid.

**Note 28:** ADI conversion: if a typical preparation contains 0.025 ÷ g/U, then the ADI of 33,000 U/kg bw becomes:

$$[(33000 \text{ U/kg bw}) \times (0.025 \text{ ÷ g/U}) \times (1 \text{ mg}/1000 \text{ ÷ g})] = 0.825 \text{ mg/kg bw}$$

**Note 29:** Reporting basis not specified.

**Note 30:** As residual NO<sub>3</sub> ion.

**Note 31:** Of the mash used.

**Note 32:** As residual NO<sub>2</sub> ion.

**Note 33:** As phosphorus.

**Note 34:** Anhydrous basis.

**Note 35:** Except for use in special formula at 20,000 mg/kg.

**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:** Except for use in special formula at 200 mg/kg.

- Note 41:** Use in breading or batter coatings only.
- Note 42:** As sorbic acid
- Note 43:** As tin.
- Note 44:** As residual SO<sub>2</sub>.
- Note 45:** As tartaric acid.
- Note 46:** As 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 and salt substitutes only.
- Note 52:** For use in butter only.
- Note 53:** For use in coatings only.
- Note 54:** For use in dried products only.
- Note 55:** Added level.
- 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 packing gas.
- Note 60:** If used as a carbonating agent, the CO<sub>2</sub> 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:** Carryover from use in casings.
- Note 68:** For use in natural mineral waters 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:** Use level for deep orange coloured cheeses; 25 mg/kg for orange coloured cheeses; 10 mg/kg for normal coloured cheeses.
- Note 75:** Use in milk powder for vending machines only.
- Note 76:** Use in potatoes only.
- Note 77:** As mono-isopropyl citrate.
- Note 78:** For use in tocino (fresh, cured sausage) only.
- Note 79:** For use on nuts only.
- Note 80:** Equivalent to 2 mg/dm<sup>2</sup> surface application to a maximum depth of 5 mm.

**Note 81: Equivalent to 1 mg/dm<sup>2</sup> surface application to a maximum depth of 5 mm.**

**Note 82:** For use in shrimp; 6000 mg/kg for Crangon crangon and Crangon vulgaris.

**Note 83:** For use in sauce only.

**Note 84:** For use in special formula at 10,000 mg/kg.

**Note 85:** Excluding use in surimi and fish roe products at 500 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:** For use in special formula only.

**Note 92:** On the weight of the protein before re-hydration.

**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:** Carryover from use in fats.

**Note 97:** In 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:** Level based on the maximum recommended daily dose of 475 mg/dose, assuming one 600 mg tablet is consumed per day.

**Note 102:** For use as a surfactant or wetting agent for colours in the food.

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

**Note 104:** Maximum 5000 mg/kg residue in bread and yeast-leavened bakery products.

**Note 105:** Except for use in dried gourd strips (KAMPYO) at 5000 mg/kg.

**Note 106:** Except for use in Dijon mustard at 500 mg/kg.

**Note 107:** Except for use in concentrated grape juice for home wine making at 2000 mg/kg.

**Note 108: For use on coffee beans only.**

**Note 109:** Use level reported as 25 lbs/1000 gal x (0.45 kg/lb) x (1 gal/3.75 L) x (1 L/kg) x (10<sup>6</sup>mg/kg) = 3000 mg/kg

**Note 110:** For use in frozen French fried potatoes only.

**Note 111:** For use in dipping solution only.

**Note 112: For use in grated cheese only.**

**Note 113: Excluding butter.**

**Note 114: Excluding cocoa powder.**

**Note 115:** Except for use in special formula at 12,000 mg/kg.

**Note 116:** For use in doughs only.

**Note 117:** Except for use in loganiza (fresh, uncured sausage) at 1000 mg/kg.

**Note 118:** Except for use in tocino (fresh, cured sausage) at 1000 mg/kg.

**Table 3:**  
**Additives Permitted for Use in Food in General, Unless otherwise Specified, in Accordance with GMP**

INS No.	Additive
260	Acetic acid
472a	Acetic and fatty acid esters of glycerol
1422	Acetylated distarch adipate
1414	Acetylated distarch phosphate
1401	Acid treated starch
406	Agar
400	Alginic acid
1402	Alkaline treated starch
1100	Alpha-amylase ( <i>aspergillus oryzae</i> var.)
1100	Alpha-amylase ( <i>bacillus megaterium</i> expressed in <i>b. Subtilis</i> )
1100	Alpha-amylase ( <i>bacillus stearothermophilus</i> expressed in <i>b. Subtilis</i> )
1100	Alpha-amylase ( <i>bacillus stearothermophilus</i> )
1100	Alpha-amylase ( <i>bacillus subtilis</i> )
1100	Alpha-amylase (carbohydrase) ( <i>bacillus licheniformis</i> )
559	Aluminium silicate
264	Ammonium acetate
403	Ammonium alginate
503i	Ammonium carbonate
510	Ammonium chloride
380	Ammonium citrate
503ii	Ammonium hydrogen carbonate
527	Ammonium hydroxide
328	Ammonium lactate
300	Ascorbic acid
162	Beet red
1403	Bleached starch
1101iii	Bromelain
263	Calcium acetate
404	Calcium alginate
556	Calcium aluminium silicate
302	Calcium ascorbate
170i	Calcium carbonate
509	Calcium chloride
333	Calcium citrate
578	Calcium gluconate
623	Calcium glutamate, DI-L-
629	Calcium guanylate, 5'-
526	Calcium hydroxide
633	Calcium inosinate, 5'-
327	Calcium lactate
352ii	Calcium malate, D, L-

529	Calcium oxide
282	Calcium propionate
634	Calcium ribonucleotides, 5'-
552	Calcium silicate
516	Calcium sulphate
150a	Caramel colour, class 1
290	Carbon dioxide
410	Carob bean gum
407	Carrageenan
140	Chlorophylls
1001	Choline salts
330	Citric acid
472c	Citric and fatty acid esters of glycerol
424	Curdlan
1400	Dextrins, white and yellow, roasted starch
628	Dipotassium guanylate, 5'-
632	Dipotassium inosinate, 5'-
627	Disodium guanylate, 5'-
631	Disodium inosinate, 5'-
635	Disodium ribonucleotides, 5'-
1412	Distarch phosphate
1405	Enzyme treated starch
315	Erythorbic acid
968	Erythritol
462	Ethyl cellulose
467	Ethyl hydroxyethyl cellulose
297	Fumaric acid
458	Gamma cyclodextrin
418	Gellan gum
575	Glucono delta-lactone
1102	Glucose oxidase ( <i>aspergillus niger</i> , var.)
620	Glutamic acid, L-
422	Glycerol
626	Guanylic acid, 5'-
412	Guar gum
414	Gum arabic
507	Hydrochloric acid
463	Hydroxypropyl cellulose
1442	Hydroxypropyl distarch phosphate
464	Hydroxypropyl methyl cellulose
1440	Hydroxypropyl starch
630	Inosinic acid, 5'-
1202	Insoluble polyvinylpyrrolidone
953	Isomalt
416	Karaya gum

425	Konjac flour
270	Lactic acid
472b	Lactic and fatty acid esters of glycerol
966	Lactitol
322	Lecithin
1104	Lipase (animal sources)
1104	Lipase ( <i>aspergillus oryzae</i> , var.)
504i	Magnesium carbonate
511	Magnesium chloride
580	Magnesium gluconate
625	Magnesium glutamate, DI-L-
504ii	Magnesium hydrogen carbonate
528	Magnesium hydroxide
329	Magnesium lactate, D,L-
530	Magnesium oxide
553i	Magnesium silicate (synthetic)
296	Malic acid, D,L-
965	Maltitol (including maltitol syrup)
421	Mannitol
461	Methyl cellulose
465	Methyl ethyl cellulose
460i	Microcrystalline cellulose
471	Mono- and diglycerides
624	Monoammonium glutamate, L-
622	Monopotassium glutamate, L-
621	Monosodium glutamate, L-
1410	Monostarch phosphate
941	Nitrogen
942	Nitrous oxide
1404	Oxidized starch
1101ii	Papain
440	Pectins (amidated and non-amidated)
1413	Phosphated distarch phosphate
1200	Polydextroses
964	Polyglycitol syrup
261	Potassium acetates
402	Potassium alginate
303	Potassium ascorbate
501i	Potassium carbonate
508	Potassium chloride
332i	Potassium dihydrogen citrate
577	Potassium gluconate
501ii	Potassium hydrogen carbonate
351i	Potassium hydrogen malate, D, L-
525	Potassium hydroxide

326	Potassium lactate (solution)
351ii	Potassium malate, D, L-
283	Potassium propionate
515	Potassium sulphate
460ii	Powdered cellulose
407a	Processed eucheuma seaweed
944	Propane
280	Propionic acid
1100i	Protease ( <i>aspergillus oryzae</i> var.)
470	Salts of myristic, palmitic and stearic acids (ammonium, calcium, potassium, sodium)
470	Salts of oleic acids (calcium, potassium, sodium)
551	Silicon dioxide (amorphous)
262i	Sodium acetate
401	Sodium alginate
554	Sodium aluminosilicate
301	Sodium ascorbate
500i	Sodium carbonate
466	Sodium carboxymethyl cellulose
469	Sodium carboxymethyl cellulose, enzymatically hydrolyzed
331i	Sodium dihydrogen citrate
316	Sodium erythorbate
365	Sodium fumarate
576	Sodium gluconate
500ii	Sodium hydrogen carbonate
350i	Sodium hydrogen malate, D, L-
524	Sodium hydroxide
325	Sodium lactate (solution)
350ii	Sodium malate, D, L-
281	Sodium propionate
500iii	Sodium sesquicarbonate
514	Sodium sulfate
420	Sorbitol (including sorbitol syrup)
1420	Starch acetate
1450	Starch sodium octenylsuccinate
553iii	Talc
417	Tara gum
472f	Tartaric, acetic and fatty acid esters of glycerol (mixed)
957	Thaumatococin
171	Titanium dioxide
413	Tragacanth gum
1518	Triacetin
380	Triammonium citrate
332ii	Tripotassium citrate
331iii	Trisodium citrate
415	Xanthan gum
967	Xylitol

## ANNEX TO TABLE 3

**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.

<b>CATEGORY NUMBER</b>	<b>FOOD CATEGORY</b>
01.1.1	Milk and buttermilk
01.2	Fermented and renneted milk products (plain) excluding food category 01.1.2 (dairy based drinks)
01.4.1	Pasteurized cream
01.4.2	Sterilized, UHT, whipping or whipped, and reduced fat creams
02.1	Fats and oils essentially free from water
02.2.1.1	Butter and concentrated butter ( <u>Only</u> butter)
04.1.1	Fresh fruit
04.1.1.2	Surface treated fruit
04.1.1.3	Peeled or cut fruit
04.2.1	Fresh vegetables
04.2.1.2	Surface treated vegetables
04.2.1.3	Peeled or cut vegetables
4.2.2.1	Frozen vegetables
06.1	Whole, broken or flaked grain, including rice
06.2	Flours and starches
06.4	Pastas and noodles ( <u>Only</u> dried products)
08.1.1	Fresh meat, poultry and game, whole pieces or cuts
08.1.2	Fresh meat, poultry and game, comminuted
09.1	Fresh fish and fish products, including mollusks, crustaceans and echinoderms
09.2	Processed fish and fish products, including mollusks, crustaceans and echinoderms
10.1	Fresh eggs
10.2.1	Liquid egg products
10.2.2	Frozen egg products
11.1	White and semi-white sugar (sucrose or saccharose), fructose, glucose (dextrose), xylose; sugar solutions and syrups, also (partially) inverted sugars, including molasses, treacle and sugar toppings

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11.2	Other sugars and syrups (e.g., brown sugar and maple syrup)
11.3	Honey
12.1	Salt
12.2	Herbs, spices, seasoning (including salt substitutes) and condiments ( <u>Only</u> herbs and salt substitutes)
12.8	Yeast
13.1	Infant formulae and follow-on formulae
13.2	Foods for young children (weaning foods)
14.1.1.1	Natural mineral waters and source waters ( <u>Only</u> natural mineral waters)
14.1.2.1	Canned or bottled (pasteurized) fruit juice
14.1.2.3	Concentrates (liquid and solid) for fruit juice
14.1.3.1	Canned or bottled (pasteurized) fruit nectar
14.1.3.3	Concentrates (liquid and solid) for fruit nectar
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal beverages, excluding cocoa
14.2.3	Wines

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