

Consultation Document

Proposed Amendments to the Preservatives in Food Regulation (Cap.132BD)

May 2023



環境及生態局
Environment and Ecology Bureau



食物環境衛生署
Food and Environmental
Hygiene Department



食物安全中心
Centre for Food Safety

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**Environment and Ecology Bureau
Food and Environmental Hygiene Department
Centre for Food Safety**

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List of Abbreviations

CFS	Centre for Food Safety of the Food and Environmental Hygiene Department
Codex	Codex Alimentarius Commission
EU	The European Union
FAO	Food and Agriculture Organization of the United Nations
GMP	Good Manufacturing Practice
GMP additives	Additives that are acceptable for use in food in general when used as <i>quantum satis</i> levels and in accordance with GMP principles
GSFA	General Standard for Food Additives
INS	International Numbering System for Food Additives
JECFA	Joint FAO / WHO Expert Committee on Food Additives
MPL	Maximum permitted level
Cap. 132BD	Preservatives in Food Regulation (Cap. 132BD)
WHO	World Health Organization

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CHAPTER 1 INTRODUCTION

Preservatives and Antioxidants in Food

1.1 Nowadays, large-scale food processing is indispensable in the global food supply chain. It requires the use of food additives to ensure that processed food remains safe and in good condition throughout its journey – from processing plants, through transport to warehouses and stores, and finally to consumers. Preservatives and antioxidants are food additives used to prolong the shelf-life of many foods so that they can be transported over long distances. Specifically, preservatives are used to protect food against deterioration caused by microorganisms, while antioxidants are used to protect food against deterioration caused by oxidation. Without preservatives and antioxidants, many foods would be much more expensive and much would be wasted. More importantly, many food-related poisonings such as botulism might have occurred.

The Codex General Standard for Food Additives

1.2 Despite the benefits of using preservatives and antioxidants to improve food safety and reduce waste, they are permitted for use in food only after they have undergone stringent evaluation and are found not to present an appreciable health risk to consumers. At the international level, the safety assessment is conducted by the Joint Food and Agriculture Organization (FAO) / World Health Organization (WHO) Expert Committee on Food Additives (JECFA). FAO and WHO have also established the Codex Alimentarius Commission (Codex)¹, which developed specific food additive standards based on sound scientific principles with a view to protecting the health of consumers and ensuring

¹ Codex, established by FAO and WHO in 1960s, is the single most important international source of reference for consumers, food producers, processors, food control agencies and the international trade in developing food associated standards. Currently Codex has 188 member countries and 1 member organisation (the European Union (EU)) and is recognised by the World Trade Organization as the standard-setting body for food safety.

fair international food trade.

1.3 Codex has developed the General Standard for Food Additives (GSFA) which sets forth the maximum levels of permitted food additives (including preservatives and antioxidants) in specified food categories or food items to ensure that the intake of an additive from all its uses does not have health concern. Only those additives that have been evaluated by JECFA with an acceptable daily intake assigned, and recognised as acceptable for use in foods with justified technological need are included in the Codex GSFA. In the Codex GSFA, food additives and their maximum levels in different foodstuffs are listed according to a food category system which is hierarchical in nature.

1.4 In addition to setting the maximum levels, the Codex GSFA also contains a list of additives that are acceptable for use in foods in general when used at *quantum satis*² levels and in accordance with the principles of good manufacturing practice (i.e. GMP additives)³. JECFA has conducted risk assessments on these GMP additives and concluded that the use of these additives in food does not represent a hazard to health.

1.5 The provisions for the Codex GSFA are reviewed and revised from time to time in light of new scientific information on safety, changing technological needs and justification for use. The latest revision to the Codex GSFA was done in 2021.

² “*Quantum satis*” means no quantitative limit is specified for the use of a food additive because its use in food does not represent a hazard to health. The additive shall be used in accordance with good manufacturing practice.

³ According to Codex, food additives shall be used under conditions of good manufacturing practice (GMP), which include the following:

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

Preservatives in Food Regulation (Cap. 132BD)

1.6 The regulation of preservatives and antioxidants in food is governed by the Preservatives in Food Regulation (Cap. 132BD). Cap. 132BD was first enacted in 1973, and the previous amendments to it were made in 2008 with reference to the then prevailing Codex GSFA. By adopting a “positive list” approach, Cap. 132BD stipulates that any food being imported, manufactured for sale, or sold may only contain the specified permitted preservative or antioxidant, and in the proportion that does not exceed the specified maximum permitted level (MPL). Currently, Cap. 132BD sets out 32 permitted preservatives / antioxidants with some 900 MPLs for specified food. The permitted preservatives and antioxidants under the existing Cap. 132BD are listed in **Annex I**.

1.7 One of the initiatives set out in the Policy Measures of the Chief Executive’s 2022 Policy Address is to review and update by phases the food safety legislation relating to additives in food to further enhance food safety. The first phase covers preservatives and antioxidants in food. The Environment and Ecology Bureau and the Centre for Food Safety (CFS) of the Food and Environmental Hygiene Department have reviewed Cap. 132BD, with a view to enhancing protection for consumers, promoting harmonisation of local and international food safety standards, and facilitating the food trade at the same time.

CHAPTER 2 OVERVIEW OF THE PROPOSED AMENDMENTS

2.1 The Government has reviewed Cap. 132BD with reference to the latest Codex GSFA and its relevant commodity standards⁴. The review keeps the Codex standards as the backbone, supplemented with the food pairs and their standards of relevant food additives of the Mainland and other major food trading partners including the European Union (EU), the USA, Australia, New Zealand, Singapore, etc. We propose to amend Cap. 132BD in the following major areas –

- (A) To update the definitions of “preservative” and “antioxidant”;
- (B) To update the list of permitted preservatives / antioxidants in the “positive list”; and
- (C) To update / stipulate the MPLs of the permitted preservatives and antioxidants.

(A) To update the definitions of “preservative” and “antioxidant”

2.2 The current definitions of “preservatives” and “antioxidants” in Cap. 132BD are set out at **Annex II**. To keep in line with international standards, we propose to update them with reference to the definitions of Codex. It should be noted that some of the substances currently excluded from the definitions, such as salt, sugar and alcohol, are in fact common food ingredients and can have preservative function. For the sake of clarity, especially from the trade perspective, these substances would continue to be categorically excluded from the definition of “preservative” in Cap. 132BD.

⁴ Codex commodity standards define the physical and chemical characteristics of a specific product or food groups. The individual commodity standards would also cover standards for food additives, contaminants, hygiene, labelling, and methods of sampling and analysis as appropriate.

2.3 The updated definitions of “preservative” and “antioxidant” are proposed as follows –

preservative (防腐劑) means any substance, not normally consumed as a food by itself nor normally used as a typical ingredient of the food, which is added to, or used in or on, food at any food processing stage to prolong its shelf-life by protecting against deterioration caused by microorganisms, but does not include —

- (a) common salt (sodium chloride);
- (b) sugars;
- (c) alcohol or potable spirits, isopropyl alcohol, monoacetin;
- (d) herbs or hop extract;
- (e) spices or essential oils when used for flavouring purposes;
- (f) any substance added to food by the process of curing known as smoking; or
- (g) any vitamins and minerals added to food as nutrients.

antioxidant (抗氧化劑) means any substance, not normally consumed as a food by itself nor normally used as a typical ingredient of the food, which is added to, or used in or on, food at any food processing stage to prolong its shelf-life by protecting against deterioration caused by oxidation, but does not include any vitamins and minerals added to food as nutrients.

(B) To update the list of permitted preservatives / antioxidants in the “positive list”

2.4 There would be two major changes to the “positive list”. Firstly, 3 additives, namely copper carbonate, diphenyl and formic acid, will be removed from the 32 permitted preservatives / antioxidants currently being regulated. These 3 food additives are not listed in the

Codex GSFA and are not food additives currently permitted for use in the Mainland, Australia, New Zealand, the EU, Singapore and the United States. Since these 3 additives are no longer used in international trade, and there are suitable alternatives, the above amendment does not have much impact to the trade.

2.5 Besides, we propose to add 25 additives (see **Annex III**) as permitted preservatives / antioxidants. Currently, these 25 additives fall outside the definitions of “preservatives” and “antioxidants” in Cap. 132BD. Their use by the trade as preservatives or antioxidants in food processing is currently not subject to the regulation of Cap. 132BD. Since, in the prevailing Codex GSFA, these 25 additives are permitted for use as preservatives and antioxidants and have relevant standards, and they are permitted for use by Hong Kong’s major food trading partners, we propose to put these additives under the new definitions of “preservatives” and “antioxidants” and include them in the “positive list”. Among them, 20 are GMP additives (see paragraph 2.9 below).

2.6 We also propose to add another 4 food additives, which are currently not permitted for use under the existing Cap. 132BD. Among them, benzoyl peroxide, lauric arginate ethyl ester and stearyl citrate are listed in the Codex GSFA. Rosemary extract has been evaluated by JECFA to ensure its safety and it is currently permitted for use as an antioxidant in the Mainland, Australia, New Zealand, the EU and Singapore.

2.7 In summary, the number of permitted preservatives / antioxidants listed in the amended Cap. 132BD will increase from 32 to 58, comprising 29 currently being regulated and 29 newly added. These 58 permitted preservatives and antioxidants as well as their alternative forms and numbers under the International Numbering System for Food Additives (INS) are listed in **Annex III**.

(C) **To update / stipulate the MPLs of the permitted preservatives and antioxidants**

2.8 We propose to update / stipulate the MPLs of the permitted preservatives and antioxidants for specified food (i.e. the different “additive-food” pairs – e.g. “benzoic acid-dried fruit” and “benzoic acid-candied fruit” are 2 different pairs). This is done with reference to the latest Codex GSFA and relevant commodity standards. The relevant standards of our major food trading partners, especially the Mainland, are also taken into consideration. The number of “additive-food” pairs will increase from currently some 900 to around 2 000 (see **Annex IV**). Among these 2 000 pairs, the MPLs of around 80% are adopted from Codex GSFA. The Mainland has set some “additive-food” pairs that are not covered by the Codex GSFA. Taking into account local dietary practices, we also propose to include these “additive-food” pairs, which account for around 17% of the total. The remaining “additive-food” pairs are adopted with reference to the standards of our other major food trading partners.

2.9 According to the proposed amendments, there would be 58 permitted preservatives / antioxidants. Among them, 24 are considered to be GMP additives under the Codex GSFA (including 4 additives listed as permitted preservatives / antioxidants under the existing Cap. 132BD, and 20 additives proposed to be put under the new definitions of “preservatives” and “antioxidants” and be included in the “positive list”). According to Codex GSFA, GMP additives are acceptable for use in foods in general when used at *quantum satis* levels and in accordance with GMP principles; however, they are not applicable in certain food categories or individual food items. JECFA has conducted risk assessments on these GMP additives and concluded that the use of these additives in food does not represent a hazard to health. For the sake of clarity, we propose to set out these 24 preservatives / antioxidants in a separate list in the amended Cap. 132BD (see **Annex V**), and specify a list that such general use is not

applicable to certain food categories or individual food items (see **Annex VI**). These two lists are consistent with Table Three “Additives Permitted for Use in Food in General, Unless Otherwise Specified, in Accordance with GMP” and its Annex “Food Categories or Individual Food Items Excluded from the General Conditions of Table Three” of the Codex GSFA.

2.10 In addition, we propose to update the food category system under Cap. 132BD in light of the latest Codex GSFA. By adopting a food category system familiar to international food trading partners, it would facilitate them to understand the definition and scope of relevant MPLs for specified foods so as to comply with the amended Cap. 132BD.

Other Amendments to the Provisions of Cap. 132BD

2.11 Section 3(8) of the existing Cap. 132BD specifies that “any canned food may contain nisin, and any food may contain nisin introduced in the preparation of that food by the use of canned food containing nisin”. The proposed amendments would add MPLs for nisin in some specified food. Therefore, we propose to amend Section 3(8) to clarify that canned food (including canned or bottled) with applicable MPLs for nisin in specified food categories should comply with the relevant standards.

Summary of the Proposed Amendments to Cap. 132BD

2.12 In summary, under the proposed amendments to Cap. 132BD –

- (A) the definitions of “preservatives” and “antioxidants” would be updated with reference to the definitions adopted by Codex;
- (B) the total number of permitted preservatives and antioxidants will increase from 32 to 58; among them, 24 are GMP additives which will be set out in a separate list in the amended Cap.

132BD (see **Annex V**); and

(C) the MPLs of the permitted preservatives / antioxidants in specific food categories would be updated / stipulated; and the number of “additive-food” pairs will increase from some 900 to around 2 000 (see **Annex IV**).

Impact of the Proposed Amendments

2.13 The proposed amendments, with Codex standards as the backbone, are expected to have no substantive impact to the trade and Hong Kong’s food supply, as Codex standards are developed through thorough discussion among its members and adopted by consensus.

2.14 In fact, the amended Cap. 132BD would keep the standards of preservatives and antioxidants in food on par with international standards. Besides, putting more preservatives and antioxidants under regulation would enhance clarity and offer more choices of permitted preservatives and antioxidants applicable to a wide range of food categories to the food trade. It would also enhance consumer protection.

Transitional Period

2.15 After conducting the public consultation, we plan to introduce the relevant legislative amendments to the Legislative Council in late 2023 / early 2024. Recognising that the food trade and other stakeholders (such as private testing laboratories) may need time to make adjustments to comply with the amended Cap. 132BD, we propose that a transitional period of 18 months be given after enactment of the amended legislation. And before the amendments were to take effect, the CFS will issue updated user guidelines to assist the trade to better understand the amendments and facilitate their compliance.

2.16 In the future, we would keep reviewing the standards of preservatives and antioxidants in food and other food safety standards from time to time in light of latest international developments, to keep them on par with international standards.

CHAPTER 3 VIEWS SOUGHT

3.1 We will conduct consultation forums during the consultation period. Details of the consultation forums are available on the designated webpage “Proposed Amendments to Cap. 132BD” under the CFS’ website (https://www.cfs.gov.hk/english/whatsnew/whatsnew_fstr/whatsnew_fstr_Proposed_Amendments_Preservatives_Food_Regulation.html). We welcome views from members of the public on the proposed amendments to Cap. 132BD detailed in Chapter 2. Please send your comments to the CFS by post, facsimile or e-mail within the consultation period (i.e. from 29 May 2023 to 28 August 2023) –

Centre for Food Safety
Food and Environmental Hygiene Department
43/F, Queensway Government Offices,
66 Queensway, Hong Kong
Facsimile: (852) 2893 3547
E-mail address: Preservative_consultation@fehd.gov.hk

3.2 The Government may, either in discussion with others or in any subsequent reports, whether privately or publicly, quote the contributing parties and the views they submitted in response to the consultation document, without seeking prior permission of the contributing parties. If any contributing parties do not wish to have their names or affiliations disclosed by the Government, please expressly state so in their written comments.

3.3 Any personal data provided will only be used by the CFS and other government departments / agencies for purposes which are related to this consultation. The parties receiving the data are bound by such purposes in their subsequent use of the data.

3.4 The contributing parties providing personal data to the CFS in

their submission will have the right of access and correction with respect to such personal data. Any request for data access or correction of personal data should be made in writing to the CFS.

Annex I

List of Currently Permitted Preservatives and Antioxidants under the Preservatives in Food Regulation (Cap. 132BD)

Item	Name
1.	Benzoates
2.	Butylated hydroxyanisole (BHA)
3.	Butylated hydroxytoluene (BHT)
4.	Calcium propionate [^]
5.	Dimethyl dicarbonate
6.	Dodecyl gallate
7.	Ethoxyquin
8.	Ethylenediaminetetraacetates
9.	Ferrous gluconate
10.	Guaiac resin
11.	Hexamethylene tetramine
12.	Hydroxybenzoates, para-
13.	Isopropyl citrates
14.	Lysozyme
15.	Natamycin (pimaricin)
16.	Nisin
17.	Nitrates
18.	Nitrites
19.	Octyl gallate
20.	ortho-Phenylphenols
21.	Potassium propionate [^]
22.	Propionic acid [^]
23.	Propyl gallate
24.	Sodium propionate [^]
25.	Sorbates
26.	Stannous chloride
27.	Sulphites
28.	Tertiary butylhydroquinone (TBHQ)
29.	Thiodipropionates
30.	Copper carbonate (proposed to remove)
31.	Diphenyl (proposed to remove)
32.	Formic acid (proposed to remove)

[^] Preservatives/antioxidants proposed to be listed as GMP additives (Total: 4)

Annex II

Current Definitions of “Antioxidant” and “Preservative” under the Preservatives in Food Regulation (Cap. 132BD)

Antioxidant means any substance that protects food against deterioration caused by oxidation (including fat rancidity and colour changes) but does not include –

- (a) lecithin;
- (b) ascorbic acid or salts or esters of ascorbic acid;
- (c) tocopherols;
- (d) erythorbic acid, citric acid, tartaric acid, phosphoric acid, lactic acid or the calcium, potassium or sodium salts of any such acid;
- (e) calcium, potassium or sodium salts of gluconic acid;
- (f) acetic and fatty acid esters of glycerol, lactic and fatty acid esters of glycerol or citric and fatty acid esters of glycerol; or
- (g) glucose oxidase derived from *Aspergillus niger* var.

Preservative means any substance which is capable of inhibiting, retarding or arresting the process of fermentation, acidification or other deterioration of food or of masking any of the evidence of putrefaction but does not include –

- (a) (*Repealed L.N. 85 of 2008*)
- (b) any permitted colouring matter;
- (c) common salt (sodium chloride);
- (d) lecithin, sugars or tocopherols;
- (e) nicotinic acid or its amide;
- (f) vinegar or acetic acid, lactic acid, ascorbic acid, citric acid, malic acid, phosphoric acid, polyphosphoric acid or tartaric acid or the calcium, potassium or sodium salts of any of the acids specified in this paragraph;
- (g) glycerol, alcohol or potable spirits, isopropyl alcohol, propylene glycol, monoacetin, diacetin or triacetin;
- (h) herbs or hop extract;
- (i) spices or essential oils when used for flavouring purposes;
- (j) any substance added to food by the process of curing known as smoking;
- (k) carbon dioxide, nitrogen or hydrogen when used in the packing of food in hermetically sealed containers;
- (l) nitrous oxide when used in the making of whipped cream; or
- (m) glucose oxidase derived from *Aspergillus niger* var.

Annex III

List of Permitted Preservatives and Antioxidants as well as their Alternative Forms after the Amendments

Item	Permitted preservative or antioxidant (International Numbering System for Food Additives (INS) no.)	Alternative form (if available) (INS no.) in which the permitted preservative or antioxidant may be used
1.	Acetic acid, glacial (260) ^{#,^}	No alternative form
2.	Ascorbic acid, L- (300) ^{#,^}	No alternative form
3.	Ascorbyl esters (304, 305) [#]	Ascorbyl palmitate (304) Ascorbyl stearate (305)
4.	Benzoates (210-213)	Benzoic acid (210) Sodium benzoate (211) Potassium benzoate (212) Calcium benzoate (213)
5.	Benzoyl peroxide (928) [*]	No alternative form
6.	Butylated hydroxyanisole (BHA) (320)	No alternative form
7.	Butylated hydroxytoluene (BHT) (321)	No alternative form
8.	Calcium acetate (263) ^{#,^}	No alternative form
9.	Calcium ascorbate (302) ^{#,^}	No alternative form
10.	Calcium lactate (327) ^{#,^}	No alternative form
11.	Calcium propionate (282) [^]	No alternative form
12.	Carbon dioxide (290) ^{#,^}	No alternative form
13.	Citric acid (330) ^{#,^}	No alternative form
14.	Citric and fatty acid esters of glycerol (472c) ^{#,^}	No alternative form
15.	Dimethyl dicarbonate (242)	No alternative form
16.	Dodecyl gallate (312)	No alternative form
17.	Erythorbic acid (isoascorbic acid) (315) ^{#,^}	No alternative form
18.	Ethoxyquin (324)	No alternative form
19.	Ethylenediaminetetraacetates (385, 386)	Calcium disodium ethylenediaminetetraacetate (385) Disodium ethylenediaminetetraacetate (386)

Item	Permitted preservative or antioxidant (International Numbering System for Food Additives (INS) no.)	Alternative form (if available) (INS no.) in which the permitted preservative or antioxidant may be used
20.	Ferrous gluconate (579)	No alternative form
21.	Glucose oxidase (1102) ^{#,^}	No alternative form
22.	Guaiac resin (314)	No alternative form
23.	Hexamethylene tetramine (239)	No alternative form
24.	Hydroxybenzoates, para- (214, 215, 218, 219)	Ethyl para-hydroxybenzoate (214)
		Sodium ethyl para-hydroxybenzoate (215)
		Methyl para-hydroxybenzoate (218)
		Sodium methyl para-hydroxybenzoate (219)
25.	Isopropyl citrates (384)	No alternative form
26.	Lauric arginate ethyl ester (243) [*]	No alternative form
27.	Lecithins (322) ^{#,^}	No alternative form
28.	Lysozyme (1105)	No alternative form
29.	Natamycin (pimaricin) (235)	No alternative form
30.	Nisin (234)	No alternative form
31.	Nitrates (251, 252)	Sodium nitrate (251)
		Potassium nitrate (252)
32.	Nitrites (249, 250)	Potassium nitrite (249)
		Sodium nitrite (250)
33.	Nitrous oxide (942) ^{#,^}	No alternative form
34.	Octyl gallate (311)	No alternative form
35.	ortho-Phenylphenols (231, 232)	ortho-Phenylphenol (231)
		Sodium ortho-phenylphenol (232)
36.	Phosphates (338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii), (v)-(vii), (ix); 451(i),(ii); 452(i)-(v); 542) [#]	Phosphoric acid (338)
		Sodium dihydrogen phosphate (339(i))
		Disodium hydrogen phosphate (339(ii))
		Trisodium phosphate (339(iii))
		Potassium dihydrogen phosphate (340(i))
		Dipotassium hydrogen phosphate (340(ii))
Tripotassium phosphate (340(iii))		

Item	Permitted preservative or antioxidant (International Numbering System for Food Additives (INS) no.)	Alternative form (if available) (INS no.) in which the permitted preservative or antioxidant may be used
		Calcium dihydrogen phosphate (341(i))
		Calcium hydrogen phosphate (341(ii))
		Tricalcium phosphate (341(iii))
		Ammonium dihydrogen phosphate (342(i))
		Diammonium hydrogen phosphate (342(ii))
		Magnesium dihydrogen phosphate (343(i))
		Magnesium hydrogen phosphate (343(ii))
		Trimagnesium phosphate (343(iii))
		Disodium diphosphate (450(i))
		Trisodium diphosphate (450(ii))
		Tetrasodium diphosphate (450(iii))
		Magnesium dihydrogen diphosphate (450(ix))
		Tetrapotassium diphosphate (450(v))
		Dicalcium diphosphate (450(vi))
		Calcium dihydrogen diphosphate (450(vii))
		Pentasodium triphosphate (451(i))
		Pentapotassium triphosphate (451(ii))
		Sodium polyphosphate (452(i))
		Potassium polyphosphate (452(ii))
		Sodium calcium polyphosphate (452(iii))
		Calcium polyphosphate (452(iv))
		Ammonium polyphosphate (452(v))

Item	Permitted preservative or antioxidant (International Numbering System for Food Additives (INS) no.)	Alternative form (if available) (INS no.) in which the permitted preservative or antioxidant may be used
		Bone phosphate (542)
37.	Potassium acetate (261(i)) ^{#,^}	No alternative form
38.	Potassium lactate (326) ^{#,^}	No alternative form
39.	Potassium propionate (283) [^]	No alternative form
40.	Propionic acid (280) [^]	No alternative form
41.	Propyl gallate (310)	No alternative form
42.	Rosemary extract (392) [*]	No alternative form
43.	Sodium acetate (262(i)) ^{#,^}	No alternative form
44.	Sodium ascorbate (301) ^{#,^}	No alternative form
45.	Sodium diacetate (262(ii)) [#]	No alternative form
46.	Sodium erythorbate (sodium isoascorbate) (316) ^{#,^}	No alternative form
47.	Sodium lactate (325) ^{#,^}	No alternative form
48.	Sodium propionate (281) [^]	No alternative form
49.	Sorbates (200-203)	Sorbic acid (200)
		Sodium sorbate (201)
		Potassium sorbate (202)
		Calcium sorbate (203)
50.	Stannous chloride (512)	No alternative form
51.	Stearyl citrate (484) [*]	No alternative form
52.	Sulphites (220-228, 539, -)	Sulphur dioxide (220)
		Sodium sulphite (221)
		Sodium hydrogen sulphite (222)
		Sodium metabisulphite (223)
		Potassium metabisulphite (224)
		Potassium sulphite (225)
		Calcium sulphite (226)
		Calcium hydrogen sulphite (227)
		Potassium bisulphite (228)
		Sodium thiosulphate (539)
		Sulphurous acid
53.	Tartrates (334, 335(ii), 337) [#]	L(+)-Tartaric acid (334)
		Sodium (L+)-tartrate (335(ii))
		Potassium sodium L(+)-tartrate (337)

Item	Permitted preservative or antioxidant (International Numbering System for Food Additives (INS) no.)	Alternative form (if available) (INS no.) in which the permitted preservative or antioxidant may be used
54.	Tertiary butylhydroquinone (TBHQ) (319)	No alternative form
55.	Thiodipropionates (388, 389)	Thiodipropionic acid (388)
		Dilauryl thiodipropionate (389)
56.	Tocopherols (307a, b, c) [#]	d-alpha-Tocopherol (307a)
		Tocopherol concentrate, mixed (307b)
		dl-alpha-Tocopherol (307c)
57.	Tricalcium citrate (333(iii)) ^{#,^}	No alternative form
58.	Tripotassium citrate (332(ii)) ^{#,^}	No alternative form

[#] Additives excluded from the definitions of preservative / antioxidant under the existing Cap. 132BD. They are proposed to be included in the new definitions of “preservatives” / “antioxidants” and be added to the “positive list” (Total: 25)

* Other preservatives / antioxidants proposed to be added (Total: 4)

[^] Preservatives and antioxidants proposed to be listed as GMP additives (Total: 24)

**List of Maximum Permitted Levels for
Preservatives and Antioxidants in Food after the Amendments**

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (mg/kg, unless otherwise specified)	Note
		INS ⁵ no.	Name		
1	Dairy products and analogues, excluding infant formulae and follow-up formulae of food categories 13.1.1 and 13.1.2 and their sub-categories (if applicable), and products of food category 2 and its sub-categories (if applicable)				
1.1	Fluid milk and milk products, excluding plain fermented products and plain renneted milk products of food category 1.2 and its sub-categories (if applicable)				
1.1.1	Fluid milk (plain), including skimmed, partly skimmed and whole milk	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii), (v)-(vii), (ix); 451(i), (ii); 452(i)- (v); 542	Phosphates	1630	Note 1 and Note 2

⁵ INS means the system known as the “International Numbering System for Food Additives” that was adopted by the Codex Alimentarius Commission for identifying food additives in the list of ingredients of any pre-packaged food.

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (mg/kg, unless otherwise specified)	Note
		INS ⁵ no.	Name		
1.1.2	Other fluid milk (plain) (e.g. plain reconstituted fluid milks, non-flavoured vitamin and mineral fortified fluid milks, lactose reduced milk and plain milk-based beverages), excluding products of food categories 1.1.1, 1.1.3 and 1.2 and their sub-categories (if applicable)	300	Ascorbic acid, L-	GMP	Note 3
		330	Citric acid	GMP	Note 4
		472c	Citric and fatty acid esters of glycerol	GMP	Note 4
		322	Lecithins	GMP	Note 3
		338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii), (v)-(vii), (ix); 451(i), (ii); 452(i)- (v); 542	Phosphates	2200	Note 1 and Note 5
		301	Sodium ascorbate	GMP	Note 3
		307a, b, c	Tocopherols	200	Note 3
		1.1.3	Fluid buttermilk (plain)	234	Nisin
338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii), (v)-(vii), (ix); 451(i), (ii); 452(i)- (v); 542	Phosphates			1630	Note 1 and Note 2
326	Potassium lactate			GMP	
325	Sodium lactate			GMP	

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (mg/kg, unless otherwise specified)	Note
		INS ⁵ no.	Name		
1.1.4	Flavoured fluid milk drinks, including mixes and ready-to-drink fermented or not fermented milk-based drinks with flavourings, excluding cocoa mixes of food category 5.1.1 and its sub-categories (if applicable)	210-213	Benzoates	300	Note 6 and Note 7
		234	Nisin	12.5	Note 8
		338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii), (v)-(vii), (ix); 451(i), (ii); 452(i)- (v); 542	Phosphates	1630	Note 1
		200-203	Sorbates	1000	Note 7 and Note 9
		334, 335(ii), 337	Tartrates	2000	Note 10 and Note 11
		307a, b, c	Tocopherols	200	Note 12
1.2	Fermented and renneted milk products (plain), excluding flavoured products of food category 1.1.4 and its sub-categories (if applicable), and desserts of food category 1.7 and its sub-categories (if applicable)	234	Nisin	12.5	
		338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii), (v)-(vii), (ix); 451(i), (ii); 452(i)- (v); 542	Phosphates	1630	Note 1
1.2.1	Fermented milks (plain)	290	Carbon dioxide	GMP	

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (mg/kg, unless otherwise specified)	Note
		INS ⁵ no.	Name		
		472c	Citric and fatty acid esters of glycerol	GMP	
		234	Nisin	12.5	
		338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii), (v)-(vii), (ix); 451(i), (ii); 452(i)- (v); 542	Phosphates	1630	Note 1
1.2.1.1	Fermented milks (plain), not heat-treated after fermentation	290	Carbon dioxide	GMP	
		472c	Citric and fatty acid esters of glycerol	GMP	
		234	Nisin	12.5	
		338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii), (v)-(vii), (ix); 451(i), (ii); 452(i)- (v); 542	Phosphates	1630	Note 1
1.2.1.2	Fermented milks (plain), heat-treated after fermentation	327	Calcium lactate	GMP	
		290	Carbon dioxide	GMP	
		330	Citric acid	GMP	
		472c	Citric and fatty acid esters of glycerol	GMP	

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (mg/kg, unless otherwise specified)	Note
		INS ⁵ no.	Name		
		234	Nisin	12.5	
		942	Nitrous oxide	GMP	
		338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii), (v)-(vii), (ix); 451(i), (ii); 452(i)- (v); 542	Phosphates	1630	Note 1
		326	Potassium lactate	GMP	
		325	Sodium lactate	GMP	
		334, 335(ii), 337	Tartrates	2000	Note 10
		332(ii)	Tripotassium citrate	GMP	
1.2.2	Renneted milk (plain), excluding flavoured renneted milk products of food category 1.7 and its sub-categories (if applicable)	290	Carbon dioxide	GMP	
		472c	Citric and fatty acid esters of glycerol	GMP	
		322	Lecithins	GMP	
		234	Nisin	12.5	
		338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii), (v)-(vii), (ix); 451(i),	Phosphates	1630	Note 1

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (mg/kg, unless otherwise specified)	Note
		INS ⁵ no.	Name		
		(ii); 452(i)-(v); 542			
		200-203	Sorbates	1000	Note 9
		332(ii)	Tripotassium citrate	GMP	
1.3	Condensed milk and analogues (plain)				
1.3.1	Condensed milk (plain), including evaporated milk and sweetened condensed milk	234	Nisin	12.5	
1.3.2	Beverage whiteners	304, 305	Ascorbyl esters	80	Note 13
		320	Butylated hydroxyanisole	100	Note 12 and Note 14
		321	Butylated hydroxytoluene	100	Note 12 and Note 14
		338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii), (v)-(vii), (ix); 451(i), (ii); 452(i)-(v); 542	Phosphates	13000	Note 1
		200-203	Sorbates	200	Note 9
		319	Tertiary butylhydroquinone	100	Note 12 and Note 14
		307a, b, c	Tocopherols	200	
1.4	Cream (plain) and the like, excluding				

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (mg/kg, unless otherwise specified)	Note
		INS ⁵ no.	Name		
	flavoured cream products of food categories 1.1.4 and 1.7 and their sub-categories (if applicable)				
1.4.1	Pasteurized cream (plain)	327	Calcium lactate	GMP	
		330	Citric acid	GMP	
		472c	Citric and fatty acid esters of glycerol	GMP	
		322	Lecithins	GMP	
		234	Nisin	12.5	
		326	Potassium lactate	GMP	
		325	Sodium lactate	GMP	
		333(iii)	Tricalcium citrate	GMP	
		332(ii)	Tripotassium citrate	GMP	
1.4.2	Sterilized and ultra heat treated (UHT) creams, whipping and whipped creams, and reduced fat creams (plain)	327	Calcium lactate	GMP	
		290	Carbon dioxide	GMP	
		330	Citric acid	GMP	
		472c	Citric and fatty acid esters of glycerol	GMP	
		322	Lecithins	GMP	
		234	Nisin	12.5	
		942	Nitrous oxide	GMP	

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (mg/kg, unless otherwise specified)	Note
		INS ⁵ no.	Name		
		326	Potassium lactate	GMP	
		325	Sodium lactate	GMP	
		333(iii)	Tricalcium citrate	GMP	
		332(ii)	Tripotassium citrate	GMP	
1.4.3	Clotted cream (plain)	234	Nisin	10	
1.4.4	Cream analogues, excluding beverage whiteners of food category 1.3.2 and its sub-categories (if applicable)	234	Nisin	12.5	
		338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii), (v)-(vii), (ix); 451(i), (ii); 452(i)-(v); 542	Phosphates	2200	Note 1
		307a, b, c	Tocopherols	200	
1.5	Milk powder and cream powder and powder analogues (plain)	234	Nisin	12.5	
1.5.1	Milk powder and cream powder (plain), including casein and caseinates	304, 305	Ascorbyl esters	500	Note 13
		320	Butylated hydroxyanisole	100	Note 12 and Note 14
		321	Butylated hydroxytoluene	200	Note 12 and Note 14
		234	Nisin	12.5	
		338; 339(i)-(iii);	Phosphates	4400	Note 1

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (mg/kg, unless otherwise specified)	Note
		INS ⁵ no.	Name		
		340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii), (v)-(vii), (ix); 451(i), (ii); 452(i)- (v); 542			
		310	Propyl gallate	200	Note 12, Note 14 and Note 15
1.5.2	Milk powder analogues and cream powder analogues, excluding beverage whiteners of food category 1.3.2 and its sub-categories (if applicable)	304, 305	Ascorbyl esters	80	Note 13
		320	Butylated hydroxyanisole	100	Note 12 and Note 14
		321	Butylated hydroxytoluene	100	Note 12 and Note 14
		234	Nisin	12.5	
		338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii), (v)-(vii), (ix); 451(i), (ii); 452(i)- (v); 542	Phosphates	4400	Note 1
		319	Tertiary butylhydroquinone	100	Note 12 and Note 14
1.6	Cheese and analogues, excluding cheese sauce of food category 12.6.2 and its sub-categories (if	1105	Lysozyme	GMP	
		234	Nisin	12.5	

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (mg/kg, unless otherwise specified)	Note
		INS ⁵ no.	Name		
	applicable), cheese-flavoured snacks of food category 15.1 and its sub-categories (if applicable), and composite prepared foods				
1.6.1	Unripened cheese (e.g. cottage cheese, cream cheese and mozzarella cheese)	304, 305	Ascorbyl esters	500	Note 13
		243	Lauric arginate ethyl ester	200	
		1105	Lysozyme	GMP	
		235	Natamycin (pimaricin)	40	Note 16 and Note 17
		234	Nisin	12.5	
		251, 252	Nitrates	35	Note 18 and Note 19
		249, 250	Nitrites	7	Note 19 and Note 20
		338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii), (v)-(vii), (ix); 451(i), (ii); 452(i)-(v); 542	Phosphates	4400	Note 1
		200-203	Sorbates	1000	Note 9 and Note 21
		334, 335(ii), 337	Tartrates	1500	Note 10 and Note 22
		307a, b, c	Tocopherols	200	Note 22

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (mg/kg, unless otherwise specified)	Note
		INS ⁵ no.	Name		
1.6.2	Ripened cheese (e.g. camembert cheese, cheddar cheese, edam cheese and gouda cheese)	1105	Lysozyme	GMP	
		235	Natamycin (pimaricin)	40	Note 16 and Note 17
		234	Nisin	12.5	
		251, 252	Nitrates	35	Note 18 and Note 19
		249, 250	Nitrites	7	Note 19 and Note 20
		338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii), (v)-(vii), (ix); 451(i), (ii); 452(i)-(v); 542	Phosphates	1630	Note 1
		200-203	Sorbates	3000	Note 9
1.6.2.1	Ripened cheese, includes rind	304, 305	Ascorbyl esters	500	Note 13 and Note 23
		239	Hexamethylene tetramine	25	Note 24 and Note 25
		243	Lauric arginate ethyl ester	200	
		1105	Lysozyme	GMP	
		235	Natamycin (pimaricin)	40	Note 16 and Note 17

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (mg/kg, unless otherwise specified)	Note
		INS ⁵ no.	Name		
		234	Nisin	12.5	
		251, 252	Nitrates	35	Note 18 and Note 19
		249, 250	Nitrites	7	Note 19 and Note 20
		338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii), (v)-(vii), (ix); 451(i), (ii); 452(i)- (v); 542	Phosphates	1630	Note 1
		200-203	Sorbates	3000	Note 9
1.6.2.2	Rind of ripened cheese	1105	Lysozyme	GMP	
		235	Natamycin (pimaricin)	40	Note 16 and Note 17
		234	Nisin	12.5	
		251, 252	Nitrates	35	Note 18 and Note 19
		249, 250	Nitrites	7	Note 19 and Note 20
		338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),	Phosphates	1630	Note 1

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (mg/kg, unless otherwise specified)	Note
		INS ⁵ no.	Name		
		(v)-(vii), (ix); 451(i), (ii); 452(i)-(v); 542			
		200-203	Sorbates	3000	Note 9
1.6.2.3	Cheese powder (for reconstitution; e.g. for cheese sauces)	1105	Lysozyme	GMP	
		235	Natamycin (pimaricin)	40	Note 16 and Note 17
		234	Nisin	12.5	
		251, 252	Nitrates	35	Note 18 and Note 19
		249, 250	Nitrites	7	Note 19 and Note 20
		338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii), (v)-(vii), (ix); 451(i), (ii); 452(i)-(v); 542	Phosphates	1630	Note 1
		200-203	Sorbates	3000	Note 9
		307a, b, c	Tocopherols	300	
1.6.3	Whey cheese	243	Lauric arginate ethyl ester	200	
		1105	Lysozyme	GMP	
		235	Natamycin (pimaricin)	40	Note 16 and Note

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (mg/kg, unless otherwise specified)	Note
		INS ⁵ no.	Name		
					17
		234	Nisin	12.5	
		251, 252	Nitrates	35	Note 18 and Note 19
		249, 250	Nitrites	7	Note 19 and Note 20
		338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii), (v)-(vii), (ix); 451(i), (ii); 452(i)-(v); 542	Phosphates	1630	Note 1
		200-203	Sorbates	1000	Note 9
1.6.4	Processed cheese (e.g. American cheese, requeson and pepper jack cheese)	214, 215, 218, 219	Hydroxybenzoates, para-	300	Note 26
		243	Lauric arginate ethyl ester	200	
		1105	Lysozyme	GMP	
		235	Natamycin (pimaricin)	40	Note 16 and Note 17
		234	Nisin	12.5	
		251, 252	Nitrates	35	Note 18 and Note 19
		249, 250	Nitrites	7	Note 19 and Note 20

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (mg/kg, unless otherwise specified)	Note
		INS ⁵ no.	Name		
		338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii), (v)-(vii), (ix); 451(i), (ii); 452(i)- (v); 542	Phosphates	9000	Note 1
		200-203	Sorbates	3000	Note 9
		334, 335(ii), 337	Tartrates	30000	Note 10
		307a, b, c	Tocopherols	200	
1.6.5	Cheese analogues, including imitation cheese, imitation cheese mixes and imitation cheese powders	214, 215, 218, 219	Hydroxybenzoates, para-	500	Note 26
		243	Lauric arginate ethyl ester	200	
		1105	Lysozyme	GMP	
		235	Natamycin (pimaricin)	40	Note 16 and Note 17
		234	Nisin	12.5	
		251, 252	Nitrates	35	Note 18 and Note 19
		249, 250	Nitrites	7	Note 19 and Note 20
		338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii);	Phosphates	9000	Note 1

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (mg/kg, unless otherwise specified)	Note
		INS ⁵ no.	Name		
		450(i)-(iii), (v)-(vii), (ix); 451(i), (ii); 452(i)-(v); 542			
		200-203	Sorbates	3000	Note 9 and Note 16
		307a, b, c	Tocopherols	400	
1.6.6	Whey protein cheese (e.g. ricotta cheese)	260	Acetic acid, glacial	GMP	
		282	Calcium propionate	3000	Note 27
		330	Citric acid	GMP	
		1105	Lysozyme	GMP	
		235	Natamycin (pimaricin)	40	Note 16 and Note 17
		234	Nisin	12.5	
		251, 252	Nitrates	35	Note 18 and Note 19
		249, 250	Nitrites	7	Note 19 and Note 20
		338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii), (v)-(vii), (ix); 451(i), (ii); 452(i)-(v); 542	Phosphates	1630	Note 1

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (mg/kg, unless otherwise specified)	Note
		INS ⁵ no.	Name		
		280	Propionic acid	3000	Note 27
		281	Sodium propionate	3000	Note 27
		200-203	Sorbates	3000	Note 9
1.7	Dairy-based desserts, including ready-to-eat flavoured dairy dessert products and dessert mixes (e.g. ice cream, pudding and fruit or flavoured yoghurt), excluding plain fermented milks (e.g. plain yoghurt) of food category 1.2.1 and its sub-categories (if applicable)	304, 305	Ascorbyl esters	500	Note 13 and Note 28
		210-213	Benzoates	300	Note 6
		214, 215, 218, 219	Hydroxybenzoates, para-	120	Note 26
		243	Lauric arginate ethyl ester	200	Note 29
		234	Nisin	12.5	
		338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii), (v)-(vii), (ix); 451(i), (ii); 452(i)-(v); 542	Phosphates	1630	Note 1
		310	Propyl gallate	90	Note 12 and Note 28
		200-203	Sorbates	1000	Note 9
		334, 335(ii), 337	Tartrates	2000	Note 10
		307a, b, c	Tocopherols	500	
1.7.1	Fruit-containing non-fermented dairy-based desserts	304, 305	Ascorbyl esters	500	Note 13 and Note 28

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (mg/kg, unless otherwise specified)	Note
		INS ⁵ no.	Name		
		210-213	Benzoates	300	Note 6
		214, 215, 218, 219	Hydroxybenzoates, para-	120	Note 26
		243	Lauric arginate ethyl ester	200	
		234	Nisin	12.5	
		338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii), (v)-(vii), (ix); 451(i), (ii); 452(i)-(v); 542	Phosphates	1630	Note 1
		310	Propyl gallate	90	Note 12 and Note 28
		200-203	Sorbates	1000	Note 9
		220-228, 539, –	Sulphites	100	Note 30
		334, 335(ii), 337	Tartrates	2000	Note 10
		307a, b, c	Tocopherols	500	
1.7.2	Fruit-containing fermented dairy-based desserts, including fruit yoghurt	304, 305	Ascorbyl esters	500	Note 13 and Note 28
		210-213	Benzoates	300	Note 6
		214, 215, 218, 219	Hydroxybenzoates, para-	120	Note 26
		234	Nisin	12.5	

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (mg/kg, unless otherwise specified)	Note
		INS ⁵ no.	Name		
		338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii), (v)-(vii), (ix); 451(i), (ii); 452(i)- (v); 542	Phosphates	1630	Note 1
		310	Propyl gallate	90	Note 12 and Note 28
		200-203	Sorbates	1000	Note 9
		220-228, 539, –	Sulphites	60	Note 30
		334, 335(ii), 337	Tartrates	2000	Note 10
		307a, b, c	Tocopherols	500	
1.8	Whey and whey products, excluding whey cheeses of food category 1.6.3 and its sub-categories (if applicable)	234	Nisin	12.5	
		307a, b, c	Tocopherols	200	
1.8.1	Liquid whey and whey products, excluding whey cheeses of food category 1.6.3 and its sub-categories (if applicable)	928	Benzoyl peroxide	100	Note 31
		234	Nisin	12.5	
		338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii), (v)-(vii),	Phosphates	1630	Note 1

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (mg/kg, unless otherwise specified)	Note
		INS ⁵ no.	Name		
		(ix); 451(i), (ii); 452(i)-(v); 542			
		307a, b, c	Tocopherols	200	
1.8.2	Dried whey and whey products, excluding whey cheeses of food category 1.6.3 and its sub-categories (if applicable)	928	Benzoyl peroxide	100	Note 32
		322	Lecithins	GMP	
		234	Nisin	12.5	
		338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii), (v)-(vii), (ix); 451(i), (ii); 452(i)-(v); 542	Phosphates	4400	Note 1
		307a, b, c	Tocopherols	200	
		332(ii)	Tripotassium citrate	GMP	
2	Fats and oils, and fat emulsions				
2.1	Fats and oils essentially free from water				
2.1.1	Butter oil, anhydrous milkfat, ghee	304, 305	Ascorbyl esters	500	Note 13 and Note 33
		320	Butylated hydroxyanisole	175	Note 12, Note 33 and Note 34
		321	Butylated hydroxytoluene	75	Note 12, Note 33 and Note

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (mg/kg, unless otherwise specified)	Note
		INS ⁵ no.	Name		
					34
		330	Citric acid	GMP	Note 33
		312	Dodecyl gallate	100	Note 12 and Note 34
		322	Lecithins	GMP	
		311	Octyl gallate	100	Note 12 and Note 34
		310	Propyl gallate	100	Note 12, Note 33 and Note 34
		319	Tertiary butylhydroquinone	120	Note 12, Note 33 and Note 34
		307a, b, c	Tocopherols	500	Note 33
		333(iii)	Tricalcium citrate	GMP	
		332(ii)	Tripotassium citrate	GMP	
2.1.2	Vegetable oils and fats	304, 305	Ascorbyl esters	500	Note 13
		320	Butylated hydroxyanisole	200	Note 12 and Note 34
		321	Butylated hydroxytoluene	200	Note 12 and Note 34
		330	Citric acid	GMP	Note 12
		472c	Citric and fatty acid esters of glycerol	100	Note 35
		312	Dodecyl gallate	100	Note 12 and Note

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (mg/kg, unless otherwise specified)	Note
		INS ⁵ no.	Name		
					34
		314	Guaiac resin	1000	
		384	Isopropyl citrates	200	Note 35
		322	Lecithins	GMP	
		311	Octyl gallate	100	Note 12 and Note 34
		310	Propyl gallate	200	Note 12 and Note 34
		392	Rosemary extract	700	
		200-203	Sorbates	1000	Note 9 and Note 36
		484	Stearyl citrate	GMP	
		319	Tertiary butylhydroquinone	200	Note 12 and Note 34
		388, 389	Thiodipropionates	200	Note 37
		307a, b, c	Tocopherols	300	
		333(iii)	Tricalcium citrate	GMP	
		332(ii)	Tripotassium citrate	GMP	
2.1.3	Lard, tallow, fish oil and other animal fats	300	Ascorbic acid, L-	GMP	
		304, 305	Ascorbyl esters	500	Note 13 and Note 38
		320	Butylated hydroxyanisole	200	Note 12 and Note 34

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (mg/kg, unless otherwise specified)	Note
		INS ⁵ no.	Name		
		321	Butylated hydroxytoluene	200	Note 12 and Note 34
		330	Citric acid	GMP	
		472c	Citric and fatty acid esters of glycerol	100	Note 35
		312	Dodecyl gallate	100	Note 12 and Note 34
		314	Guaiac resin	1000	
		384	Isopropyl citrates	200	Note 35
		322	Lecithins	GMP	
		311	Octyl gallate	100	Note 12 and Note 34
		310	Propyl gallate	200	Note 12 and Note 34
		392	Rosemary extract	300	
		484	Stearyl citrate	GMP	
		319	Tertiary butylhydroquinone	200	Note 12 and Note 34
		388, 389	Thiodipropionates	200	Note 37
		307a, b, c	Tocopherols	300	Note 39
		333(iii)	Tricalcium citrate	GMP	
		332(ii)	Tripotassium citrate	GMP	
2.2	Fat emulsions mainly of type water-in-oil				

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (mg/kg, unless otherwise specified)	Note
		INS ⁵ no.	Name		
2.2.1	Butter	304, 305	Ascorbyl esters	210	Note 13
		320	Butylated hydroxyanisole	200	Note 12
		321	Butylated hydroxytoluene	200	Note 12
		310	Propyl gallate	100	Note 12
		319	Tertiary butylhydroquinone	200	Note 12
2.2.1.1	Butter for manufacturing purposes	304, 305	Ascorbyl esters	210	Note 13
		320	Butylated hydroxyanisole	160	Note 12 and Note 40
		321	Butylated hydroxytoluene	160	Note 12 and Note 40
		312	Dodecyl gallate	80	Note 12 and Note 40
		311	Octyl gallate	80	Note 12 and Note 40
		310	Propyl gallate	80	Note 12 and Note 40
		319	Tertiary butylhydroquinone	200	Note 12
2.2.2	Fat spreads, dairy fat spreads and blended spreads, including margarine, reduced-fat counterparts of butter, margarine and their mixtures	304, 305	Ascorbyl esters	500	Note 13
		210-213	Benzoates	1000	Note 6 and Note 41
		320	Butylated hydroxyanisole	200	Note 12 and Note 14
		321	Butylated hydroxytoluene	200	Note 12 and Note 14

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (mg/kg, unless otherwise specified)	Note
		INS ⁵ no.	Name		
		385, 386	Ethylenediaminetetraacetates	100	Note 42
		214, 215, 218, 219	Hydroxybenzoates, para-	300	Note 26
		384	Isopropyl citrates	100	
		243	Lauric arginate ethyl ester	200	
		338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii), (v)-(vii), (ix); 451(i), (ii); 452(i)-(v); 542	Phosphates	2200	Note 1
		310	Propyl gallate	200	Note 12 and Note 14
		262(ii)	Sodium diacetate	1000	
		200-203	Sorbates	2000	Note 9 and Note 41
		484	Stearyl citrate	100	Note 12
		334, 335(ii), 337	Tartrates	100	Note 10 and Note 43
		319	Tertiary butylhydroquinone	200	Note 12 and Note 14
		388, 389	Thiodipropionates	200	Note 37
		307a, b, c	Tocopherols	500	
2.3	Fat emulsions mainly of type oil-in-water,	304, 305	Ascorbyl esters	500	Note 13

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (mg/kg, unless otherwise specified)	Note
		INS ⁵ no.	Name		
	including mixed and/or flavoured products based on fat emulsions, excluding products with fat derived from milkfat and dessert products of food category 2.4 and its sub-categories (if applicable)	210-213	Benzoates	1000	Note 6
		320	Butylated hydroxyanisole	200	Note 12 and Note 14
		321	Butylated hydroxytoluene	200	Note 12 and Note 14
		214, 215, 218, 219	Hydroxybenzoates, para-	300	Note 26
		338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii), (v)-(vii), (ix); 451(i), (ii); 452(i)-(v); 542	Phosphates	2200	Note 1
		310	Propyl gallate	200	Note 12 and Note 14
		262(ii)	Sodium diacetate	1000	
		200-203	Sorbates	1000	Note 9
		334, 335(ii), 337	Tartrates	100	Note 10
		319	Tertiary butylhydroquinone	200	Note 12 and Note 14
		307a, b, c	Tocopherols	900	
2.4		Fat-based desserts, including ready-to-eat products and their mixes, excluding dairy-	304, 305	Ascorbyl esters	80
	210-213		Benzoates	1000	Note 6

Column 1		Column 2		Column 3	Column 4		
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (mg/kg, unless otherwise specified)	Note		
		INS ⁵ no.	Name				
based dessert products of food category 1.7 and its sub-categories (if applicable)		320	Butylated hydroxyanisole	200	Note 12 and Note 14		
		321	Butylated hydroxytoluene	200	Note 12 and Note 14		
		338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii), (v)-(vii), (ix); 451(i), (ii); 452(i)-(v); 542	Phosphates	1500	Note 1		
		310	Propyl gallate	200	Note 12 and Note 14		
		262(ii)	Sodium diacetate	1000			
		200-203	Sorbates	1000	Note 9		
		334, 335(ii), 337	Tartrates	100	Note 10		
		319	Tertiary butylhydroquinone	200	Note 12 and Note 14		
		307a, b, c	Tocopherols	200			
		3	Edible ices, including water-based frozen desserts, confections and novelties (e.g. sherbet and sorbet)	304, 305	Ascorbyl esters	200	Note 12 and Note 13
				210-213	Benzoates	1000	Note 6
320	Butylated hydroxyanisole			200	Note 12 and Note 14		

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (mg/kg, unless otherwise specified)	Note
		INS ⁵ no.	Name		
		321	Butylated hydroxytoluene	100	Note 12 and Note 14
		338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii), (v)-(vii), (ix); 451(i), (ii); 452(i)- (v); 542	Phosphates	7500	Note 1
		200-203	Sorbates	500	Note 9
		334, 335(ii), 337	Tartrates	4000	Note 10
		319	Tertiary butylhydroquinone	200	Note 12 and Note 14
		307a, b, c	Tocopherols	500	Note 12
4	Fruits and vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds				
4.1	Fruit				
4.1.1	Fresh fruit				
4.1.1.1	Untreated fresh fruit				
4.1.1.2	Surface-treated fresh fruit	324	Ethoxyquin	1	Note 44
		214, 215, 218, 219	Hydroxybenzoates, para-	12	Note 26

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (mg/kg, unless otherwise specified)	Note
		INS ⁵ no.	Name		
		322	Lecithins	GMP	Note 45
		231, 232	Ortho-phenylphenols	12	Note 46
		200-203	Sorbates	500	Note 9
		220-228, 539, –	Sulphites	30	Note 30 and Note 47
		388, 389	Thiodipropionates	70	Note 37
4.1.1.2.1	Apples	324	Ethoxyquin	3	
		214, 215, 218, 219	Hydroxybenzoates, para-	12	Note 26
		322	Lecithins	GMP	Note 45
		200-203	Sorbates	500	Note 9
		220-228, 539, –	Sulphites	30	Note 30
		388, 389	Thiodipropionates	70	Note 37
4.1.1.2.2	Pears	324	Ethoxyquin	3	
		214, 215, 218, 219	Hydroxybenzoates, para-	12	Note 26
		322	Lecithins	GMP	Note 45
		200-203	Sorbates	500	Note 9
		220-228, 539, –	Sulphites	30	Note 30
		388, 389	Thiodipropionates	70	Note 37
4.1.1.3	Peeled or cut fresh fruit, including fresh shredded or flaked coconut	300	Ascorbic acid, L-	5000	
		302	Calcium ascorbate	GMP	

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (mg/kg, unless otherwise specified)	Note
		INS ⁵ no.	Name		
		290	Carbon dioxide	GMP	
		942	Nitrous oxide	GMP	
		301	Sodium ascorbate	GMP	
4.1.2	Processed fruit				
4.1.2.1	Frozen fruit	220-228, 539, –	Sulphites	500	Note 30 and Note 48
4.1.2.2	Dried fruit	304, 305	Ascorbyl esters	80	Note 13
		210-213	Benzoates	800	Note 6
		385, 386	Ethylenediaminetetraacetates	265	Note 42
		214, 215, 218, 219	Hydroxybenzoates, para-	800	Note 26
		243	Lauric arginate ethyl ester	200	
		200-203	Sorbates	500	Note 9
		220-228, 539, –	Sulphites	1000	Note 30 and Note 49
		307a, b, c	Tocopherols	200	
4.1.2.3	Fruit pickled in vinegar, oil or brine	210-213	Benzoates	1000	Note 6
		385, 386	Ethylenediaminetetraacetates	250	Note 42
		214, 215, 218, 219	Hydroxybenzoates, para-	250	Note 26
		338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii);	Phosphates	2200	Note 1

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (mg/kg, unless otherwise specified)	Note
		INS ⁵ no.	Name		
		450(i)-(iii), (v)-(vii), (ix); 451(i), (ii); 452(i)-(v); 542			
		200-203	Sorbates	1000	Note 9
		220-228, 539, –	Sulphites	100	Note 30
		334, 335(ii), 337	Tartrates	1000	Note 10
4.1.2.4	Canned or bottled (pasteurized or heat-sterilized) fruit	210-213	Benzoates	800	Note 6 and Note 50
		214, 215, 218, 219	Hydroxybenzoates, para-	800	Note 26 and Note 50
		220-228, 539, –	Sulphites	350	Note 30
		512	Stannous chloride	20	Note 51 and Note 52
		334, 335(ii), 337	Tartrates	1300	Note 10 and Note 53
4.1.2.5	Jams, jellies, marmalades	210-213	Benzoates	1000	Note 6
		385, 386	Ethylenediaminetetraacetates	130	Note 42
		214, 215, 218, 219	Hydroxybenzoates, para-	250	Note 26
		200-203	Sorbates	1000	Note 9
		220-228, 539, –	Sulphites	100	Note 30
		334, 335(ii), 337	Tartrates	3000	Note 10
4.1.2.6	Fruit-based spreads (e.g. apple butter, lemon curd and chutney) excluding products of food	210-213	Benzoates	1000	Note 6
		385, 386	Ethylenediaminetetraacetates	100	Note 42

Column 1		Column 2		Column 3	Column 4		
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (mg/kg, unless otherwise specified)	Note		
		INS ⁵ no.	Name				
category 4.1.2.5 and its sub-categories (if applicable)		214, 215, 218, 219	Hydroxybenzoates, para-	1000	Note 26		
		338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii), (v)-(vii), (ix); 451(i), (ii); 452(i)-(v); 542	Phosphates	1100	Note 1		
		200-203	Sorbates	1000	Note 9		
		220-228, 539, –	Sulphites	100	Note 30		
		307a, b, c	Tocopherols	200			
		4.1.2.7	Candied fruit	210-213	Benzoates	1000	Note 6
				214, 215, 218, 219	Hydroxybenzoates, para-	1000	Note 26
		338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii), (v)-(vii), (ix); 451(i), (ii); 452(i)-(v); 542	Phosphates	10	Note 1		
		200-203	Sorbates	500	Note 9		
		220-228, 539, –	Sulphites	100	Note 30		
		334, 335(ii), 337	Tartrates	20000	Note 10		

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (mg/kg, unless otherwise specified)	Note
		INS ⁵ no.	Name		
4.1.2.8	Fruit preparations, including pulps, purees, fruit sauces, fruit toppings, coconut milk and coconut cream	210-213	Benzoates	1000	Note 6
		214, 215, 218, 219	Hydroxybenzoates, para-	800	Note 26
		338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii), (v)-(vii), (ix); 451(i), (ii); 452(i)-(v); 542	Phosphates	350	Note 1
		200-203	Sorbates	1000	Note 9
		220-228, 539, –	Sulphites	100	Note 30 and Note 54
		307a, b, c	Tocopherols	150	
		4.1.2.9	Fruit-based desserts, including the ready-to-eat products and mixes and fruit-flavoured water-based desserts, excluding fine bakery wares containing fruit of food categories 7.2.1 and 7.2.2 and their sub-categories (if applicable), fruit-flavoured edible ices of food category 3 and its sub-categories (if applicable) and fruit-containing frozen dairy desserts of food category 1.7 and its sub-	304, 305	Ascorbyl esters
210-213	Benzoates			1000	Note 6
214, 215, 218, 219	Hydroxybenzoates, para-			800	Note 26
338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii), (v)-(vii), (ix); 451(i), (ii); 452(i)-(v); 542	Phosphates			1500	Note 1

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (mg/kg, unless otherwise specified)	Note
		INS ⁵ no.	Name		
	categories (if applicable)	310	Propyl gallate	90	Note 12 and Note 28
		200-203	Sorbates	1000	Note 9
		220-228, 539, –	Sulphites	100	Note 30
		334, 335(ii), 337	Tartrates	1000	Note 10
		307a, b, c	Tocopherols	500	Note 12
4.1.2.10		Fermented fruit products	210-213	Benzoates	1000
	385, 386		Ethylenediaminetetraacetates	250	Note 42
	214, 215, 218, 219		Hydroxybenzoates, para-	800	Note 26
	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii), (v)-(vii), (ix); 451(i), (ii); 452(i)-(v); 542		Phosphates	2200	Note 1
	200-203		Sorbates	1000	Note 9
	220-228, 539, –		Sulphites	100	Note 30
4.1.2.11	Fruit fillings for pastries, including the ready-to-eat products and mixes, excluding purees of food category 4.1.2.8 and its sub-categories (if applicable)	210-213	Benzoates	1000	Note 6
		385, 386	Ethylenediaminetetraacetates	650	Note 42
		214, 215, 218, 219	Hydroxybenzoates, para-	800	Note 26
		243	Lauric arginate ethyl ester	200	

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (mg/kg, unless otherwise specified)	Note
		INS ⁵ no.	Name		
		338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii), (v)-(vii), (ix); 451(i), (ii); 452(i)- (v); 542	Phosphates	1500	Note 1
		200-203	Sorbates	1000	Note 9
		220-228, 539, –	Sulphites	100	Note 30
		334, 335(ii), 337	Tartrates	10000	Note 10
		307a, b, c	Tocopherols	150	
4.1.2.12	Cooked fruit	210-213	Benzoates	1000	Note 6 and Note 50
		214, 215, 218, 219	Hydroxybenzoates, para-	800	Note 26 and Note 50
		200-203	Sorbates	1200	Note 9
		220-228, 539, –	Sulphites	350	Note 30
4.2	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds				
4.2.1	Fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and				

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (mg/kg, unless otherwise specified)	Note
		INS ⁵ no.	Name		
	seeds				
4.2.1.1	Untreated fresh vegetables, (including mushrooms and fungi, roots and tubers, pulses and legumes (including soybeans), and aloe vera), seaweeds, and nuts and seeds	260	Acetic acid, glacial	GMP	Note 55 and Note 56
		300	Ascorbic acid, L-	500	Note 55
		330	Citric acid	GMP	Note 55
4.2.1.2	Surface-treated fresh vegetables, (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	214, 215, 218, 219	Hydroxybenzoates, para-	12	Note 26
		243	Lauric arginate ethyl ester	200	
		322	Lecithins	GMP	Note 57 and Note 58
		338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii), (v)-(vii), (ix); 451(i), (ii); 452(i)-(v); 542	Phosphates	1760	Note 1 and Note 59
		200-203	Sorbates	500	Note 9
		388, 389	Thiodipropionates	70	Note 37
4.2.1.3	Peeled, cut or shredded fresh vegetables, (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	300	Ascorbic acid, L-	5000	
		302	Calcium ascorbate	1000	Note 44
		243	Lauric arginate ethyl ester	200	
		338; 339(i)-(iii);	Phosphates	5600	Note 1 and Note 60

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (mg/kg, unless otherwise specified)	Note
		INS ⁵ no.	Name		
		340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii), (v)-(vii), (ix); 451(i), (ii); 452(i)- (v); 542			
		301	Sodium ascorbate	GMP	
		220-228, 539, –	Sulphites	50	Note 30, Note 60 and Note 61
4.2.2	Processed vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds				
4.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	260	Acetic acid, glacial	GMP	Note 55 and Note 56
		300	Ascorbic acid, L-	GMP	Note 62
		330	Citric acid	GMP	Note 55 and Note 62
		385, 386	Ethylenediaminetetraacetates	100	Note 42 and Note 62
		338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii), (v)-(vii),	Phosphates	5000	Note 1 and Note 60

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (mg/kg, unless otherwise specified)	Note
		INS ⁵ no.	Name		
		(ix); 451(i), (ii); 452(i)-(v); 542			
		200-203	Sorbates	500	Note 9 and Note 63
		220-228, 539, –	Sulphites	50	Note 30, Note 60, Note 61 and Note 64
		333(iii)	Tricalcium citrate	GMP	
		332(ii)	Tripotassium citrate	GMP	
4.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	304, 305	Ascorbyl esters	80	Note 13
		210-213	Benzoates	1000	Note 6
		320	Butylated hydroxyanisole	200	Note 12, Note 14 and Note 60
		321	Butylated hydroxytoluene	200	Note 12, Note 14 and Note 60
		385, 386	Ethylenediaminetetraacetates	800	Note 42, Note 65 and Note 66
		338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii), (v)-(vii), (ix); 451(i), (ii); 452(i)-	Phosphates	5000	Note 1 and Note 60

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (mg/kg, unless otherwise specified)	Note
		INS ⁵ no.	Name		
		(v); 542			
		310	Propyl gallate	50	Note 12, Note 14 and Note 60
		200-203	Sorbates	500	Note 9 and Note 63
		220-228, 539, –	Sulphites	500	Note 30 and Note 67
		307a, b, c	Tocopherols	200	
4.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweeds pickled in vinegar, oil, brine, or soybean sauce, excluding fermented soybean products of food categories 6.8.6, 6.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3 and their sub-categories (if applicable) and fermented vegetables of food category 4.2.2.7 and its sub-categories (if applicable)	210-213	Benzoates	2000	Note 6
		385, 386	Ethylenediaminetetraacetates	250	Note 42
		579	Ferrous gluconate	150	Note 68 and Note 69
		214, 215, 218, 219	Hydroxybenzoates, para-	1000	Note 26
		243	Lauric arginate ethyl ester	200	
		338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii), (v)-(vii), (ix); 451(i), (ii); 452(i)-(v); 542	Phosphates	2200	Note 1
		200-203	Sorbates	1000	Note 9
		220-228, 539, –	Sulphites	100	Note 30

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (mg/kg, unless otherwise specified)	Note
		INS ⁵ no.	Name		
4.2.2.4	Canned or bottled (pasteurized or heat-sterilized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweeds	320	Butylated hydroxyanisole	200	Note 12 and Note 70
		321	Butylated hydroxytoluene	200	Note 12 and Note 70
		385, 386	Ethylenediaminetetraacetates	365	Note 42
		234	Nisin	5	Note 63
		338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii), (v)-(vii), (ix); 451(i), (ii); 452(i)-(v); 542	Phosphates	2200	Note 1
		310	Propyl gallate	100	Note 12 and Note 70
		200-203	Sorbates	500	Note 9 and Note 63
		512	Stannous chloride	25	Note 51
		220-228, 539, –	Sulphites	50	Note 30
		334, 335(ii), 337	Tartrates	1300	Note 10 and Note 71
		319	Tertiary butylhydroquinone	200	Note 12 and Note 70
4.2.2.5	Vegetable (including mushrooms and fungi,	210-213	Benzoates	1000	Note 6

Column 1		Column 2		Column 3	Column 4		
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (mg/kg, unless otherwise specified)	Note		
		INS ⁵ no.	Name				
	roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g. tomato puree, peanut butter and cashew butter)	385, 386	Ethylenediaminetetraacetates	250	Note 42		
		214, 215, 218, 219	Hydroxybenzoates, para-	1000	Note 26		
		338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii), (v)-(vii), (ix); 451(i), (ii); 452(i)-(v); 542	Phosphates	2200	Note 1 and Note 60		
		200-203	Sorbates	1000	Note 9		
		220-228, 539, –	Sulphites	500	Note 30 and Note 72		
		307a, b, c	Tocopherols	300			
		4.2.2.5.1	Tomato purees	210-213	Benzoates	1000	Note 6
				385, 386	Ethylenediaminetetraacetates	250	Note 42
		214, 215, 218, 219	Hydroxybenzoates, para-	1000	Note 26		
		200-203	Sorbates	1000	Note 9		
		220-228, 539, –	Sulphites	350	Note 30		
		307a, b, c	Tocopherols	300			
4.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps, pastes	210-213	Benzoates	3000	Note 6		
		385, 386	Ethylenediaminetetraacetates	80	Note 42		
		214, 215, 218, 219	Hydroxybenzoates, para-	1000	Note 26		

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (mg/kg, unless otherwise specified)	Note
		INS ⁵ no.	Name		
	and preparations (e.g. vegetable desserts and sauces, and candied vegetables), excluding food category 4.2.2.5, and its sub-categories (if applicable)	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii), (v)-(vii), (ix); 451(i), (ii); 452(i)- (v); 542	Phosphates	2200	Note 1
200-203		Sorbates	1000	Note 9	
220-228, 539, –		Sulphites	300	Note 30 and Note 73	
4.2.2.7		Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food categories 6.8.6, 6.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3, and their sub-categories (if applicable)	260	Acetic acid, glacial	GMP
300	Ascorbic acid, L-		GMP		
210-213	Benzoates		1000	Note 6	
327	Calcium lactate		10000	Note 74	
330	Citric acid		GMP		
472c	Citric and fatty acid esters of glycerol		GMP		
385, 386	Ethylenediaminetetraacetates		250	Note 42	
214, 215, 218, 219	Hydroxybenzoates, para-		300	Note 26	
322	Lecithins		GMP		
	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii);	Phosphates	2200	Note 1 and Note 75	

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (mg/kg, unless otherwise specified)	Note
		INS ⁵ no.	Name		
		450(i)-(iii), (v)-(vii), (ix); 451(i), (ii); 452(i)-(v); 542			
		262(i)	Sodium acetate	GMP	
		301	Sodium ascorbate	GMP	
		316	Sodium erythorbate (sodium isoascorbate)	GMP	
		325	Sodium lactate	GMP	
		200-203	Sorbates	1000	Note 9
		220-228, 539, –	Sulphites	500	Note 30
4.2.2.8	Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweeds	210-213	Benzoates	1000	Note 6
		320	Butylated hydroxyanisole	200	Note 12 and Note 76
		321	Butylated hydroxytoluene	200	Note 12 and Note 76
		385, 386	Ethylenediaminetetraacetates	250	Note 42
		338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii), (v)-(vii), (ix); 451(i), (ii); 452(i)-(v); 542	Phosphates	2200	Note 1 and Note 60
		310	Propyl gallate	100	Note 12 and Note

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (mg/kg, unless otherwise specified)	Note
		INS ⁵ no.	Name		
					76
		392	Rosemary extract	300	Note 76
		200-203	Sorbates	1000	Note 9 and Note 77
		319	Tertiary butylhydroquinone	200	Note 12 and Note 70
		388, 389	Thiodipropionates	70	Note 37 and Note 76
		307a, b, c	Tocopherols	200	Note 12 and Note 76
4.2.2.8.1	Cooked and pre-packed beetroot	210-213	Benzoates	1000	Note 6 and Note 50
		385, 386	Ethylenediaminetetraacetates	250	Note 42
		214, 215, 218, 219	Hydroxybenzoates, para-	250	Note 26 and Note 50
5	Confectionery	304, 305	Ascorbyl esters	500	Note 12, Note 13 and Note 78
		220-228, 539, –	Sulphites	100	Note 30
5.1	Cocoa products and chocolate products including imitations and chocolate substitutes	304, 305	Ascorbyl esters	500	Note 12, Note 13 and Note 78
		310	Propyl gallate	200	Note 12, Note 14 and Note 79
		220-228, 539, –	Sulphites	100	Note 30
5.1.1	Cocoa mixes (powders) and cocoa mass/cake	304, 305	Ascorbyl esters	500	Note 12 and Note

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (mg/kg, unless otherwise specified)	Note
		INS ⁵ no.	Name		
					13
		338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii), (v)-(vii), (ix); 451(i), (ii); 452(i)- (v); 542	Phosphates	1630	Note 1
		310	Propyl gallate	200	Note 12 and Note 14
		220-228, 539, –	Sulphites	100	Note 30
		334, 335(ii), 337	Tartrates	5000	Note 10
5.1.2	Cocoa mixes (syrops)	304, 305	Ascorbyl esters	500	Note 12 and Note 13
		210-213	Benzoates	700	Note 6 and Note 50
		214, 215, 218, 219	Hydroxybenzoates, para-	700	Note 26 and Note 50
		338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii), (v)-(vii), (ix); 451(i), (ii); 452(i)- (v); 542	Phosphates	1630	Note 1

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (mg/kg, unless otherwise specified)	Note
		INS ⁵ no.	Name		
		310	Propyl gallate	200	Note 12 and Note 14
		220-228, 539, –	Sulphites	100	Note 30
		200-203	Sorbates	1000	Note 9
		334, 335(ii), 337	Tartrates	2000	Note 10
		307a, b, c	Tocopherols	500	Note 12
5.1.3	Cocoa-based spreads, including fillings (e.g. cocoa butter, chocolate pie filling and nut-chocolate based spreads for bread)	304, 305	Ascorbyl esters	500	Note 12 and Note 13
		210-213	Benzoates	1500	Note 6
		385, 386	Ethylenediaminetetraacetates	50	Note 42
		214, 215, 218, 219	Hydroxybenzoates, para-	300	Note 26
		243	Lauric arginate ethyl ester	200	
		338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii), (v)-(vii), (ix); 451(i), (ii); 452(i)-(v); 542	Phosphates	1630	Note 1
		310	Propyl gallate	200	Note 12 and Note 14
		200-203	Sorbates	1000	Note 9
		220-228, 539, –	Sulphites	100	Note 30

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (mg/kg, unless otherwise specified)	Note
		INS ⁵ no.	Name		
		334, 335(ii), 337	Tartrates	2000	Note 10
		307a, b, c	Tocopherols	100	Note 12
5.1.4	Cocoa and chocolate products, including chocolate-covered nuts and fruit	304, 305	Ascorbyl esters	500	Note 12, Note 13 and Note 78
		320	Butylated hydroxyanisole	200	Note 12, Note 14 and Note 79
		321	Butylated hydroxytoluene	200	Note 12, Note 14 and Note 79
		338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii), (v)-(vii), (ix); 451(i), (ii); 452(i)-(v); 542	Phosphates	1630	Note 1
		310	Propyl gallate	200	Note 12, Note 14 and Note 79
		220-228, 539, –	Sulphites	100	Note 30
		334, 335(ii), 337	Tartrates	5000	Note 10
		319	Tertiary butylhydroquinone	200	Note 12, Note 14 and Note 79

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (mg/kg, unless otherwise specified)	Note
		INS ⁵ no.	Name		
5.1.4.1	Chocolate-covered mallow	304, 305	Ascorbyl esters	500	Note 12, Note 13 and Note 78
		320	Butylated hydroxyanisole	200	Note 12, Note 14 and Note 79
		321	Butylated hydroxytoluene	200	Note 12, Note 14 and Note 79
		338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii), (v)-(vii), (ix); 451(i), (ii); 452(i)- (v); 542	Phosphates	1630	Note 1
		310	Propyl gallate	200	Note 12, Note 14 and Note 79
		200-203	Sorbates	1000	Note 9
		220-228, 539, –	Sulphites	100	Note 30
		334, 335(ii), 337	Tartrates	5000	Note 10
		319	Tertiary butylhydroquinone	200	Note 12, Note 14 and Note 79

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (mg/kg, unless otherwise specified)	Note
		INS ⁵ no.	Name		
5.1.5	Imitation chocolate, chocolate substitute products	304, 305	Ascorbyl esters	500	Note 12 and Note 13
		210-213	Benzoates	1500	Note 6
		321	Butylated hydroxytoluene	200	Note 12 and Note 14
		214, 215, 218, 219	Hydroxybenzoates, para-	300	Note 26
		338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii), (v)-(vii), (ix); 451(i), (ii); 452(i)-(v); 542	Phosphates	2200	Note 1
		310	Propyl gallate	200	Note 12 and Note 14
		200-203	Sorbates	1500	Note 9
		220-228, 539, –	Sulphites	100	Note 30
		334, 335(ii), 337	Tartrates	5000	Note 10
		307a, b, c	Tocopherols	500	Note 12
5.2	Confectionery, including hard candy, soft candy and nougats, excluding products of food categories 5.1, 5.3	304, 305	Ascorbyl esters	500	Note 12 and Note 13
		210-213	Benzoates	1500	Note 6

Column 1		Column 2		Column 3	Column 4	
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (mg/kg, unless otherwise specified)	Note	
		INS ⁵ no.	Name			
	and 5.4 and their sub-categories (if applicable)	320	Butylated hydroxyanisole	200	Note 12 and Note 14	
		321	Butylated hydroxytoluene	200	Note 12 and Note 14	
		214, 215, 218, 219	Hydroxybenzoates, para-	1000	Note 26	
		338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii), (v)-(vii), (ix); 451(i), (ii); 452(i)-(v); 542	Phosphates	2200	Note 1	
		310	Propyl gallate	200	Note 12 and Note 14	
		262(ii)	Sodium diacetate	1000		
		200-203	Sorbates	1500	Note 9	
		220-228, 539, –	Sulphites	100	Note 30	
		334, 335(ii), 337	Tartrates	5000	Note 10 and Note 80	
		319	Tertiary butylhydroquinone	200	Note 12 and Note 14	
		307a, b, c	Tocopherols	500	Note 12	
5.3		Chewing gum	304, 305	Ascorbyl esters	500	Note 12 and Note 13

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (mg/kg, unless otherwise specified)	Note
		INS ⁵ no.	Name		
		210-213	Benzoates	1500	Note 6
		320	Butylated hydroxyanisole	400	Note 14
		321	Butylated hydroxytoluene	400	Note 14
		314	Guaiac resin	1500	
		214, 215, 218, 219	Hydroxybenzoates, para-	1500	Note 26
		243	Lauric arginate ethyl ester	225	
		338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii), (v)-(vii), (ix); 451(i), (ii); 452(i)-(v); 542	Phosphates	44000	Note 1
		310	Propyl gallate	1000	Note 14
		200-203	Sorbates	1500	Note 9
		484	Stearyl citrate	15000	
		220-228, 539, –	Sulphites	100	Note 30
		334, 335(ii), 337	Tartrates	30000	Note 10
		319	Tertiary butylhydroquinone	400	Note 14
		307a, b, c	Tocopherols	1500	
5.4	Decorations (e.g. for fine bakery wares), toppings (non-fruit) and	304, 305	Ascorbyl esters	500	Note 12 and Note 13

Column 1		Column 2		Column 3	Column 4	
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (mg/kg, unless otherwise specified)	Note	
		INS ⁵ no.	Name			
	sweet sauces	210-213	Benzoates	1500	Note 6	
		320	Butylated hydroxyanisole	200	Note 12 and Note 14	
		321	Butylated hydroxytoluene	200	Note 12 and Note 14	
		214, 215, 218, 219	Hydroxybenzoates, para-	300	Note 26	
		338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii), (v)-(vii), (ix); 451(i), (ii); 452(i)-(v); 542	Phosphates	1630	Note 1	
		310	Propyl gallate	200	Note 12 and Note 14	
		200-203	Sorbates	1000	Note 9	
		220-228, 539, –	Sulphites	100	Note 30	
		334, 335(ii), 337	Tartrates	8000	Note 10	
		319	Tertiary butylhydroquinone	200	Note 12 and Note 14	
		307a, b, c	Tocopherols	500	Note 12	
6		Cereals and cereal products derived from cereal grains, roots and tubers, pulses, legumes and pith or soft core of				

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (mg/kg, unless otherwise specified)	Note
		INS ⁵ no.	Name		
	palm tree, excluding bakery wares of food category 7 and its sub-categories				
6.1	Whole, broken, or flaked grain, including barley, corn, oats, rice, sorghum, soybeans and wheat	282	Calcium propionate	1800	Note 27, Note 81 and Note 82
		280	Propionic acid	1800	Note 27, Note 81 and Note 82
		310	Propyl gallate	100	Note 12
		262(ii)	Sodium diacetate	1000	Note 82
		281	Sodium propionate	1800	Note 27, Note 81 and Note 82
6.2	Flours and starches (including soybean powder)				
6.2.1	Flours	300	Ascorbic acid, L-	300	Note 83
		928	Benzoyl peroxide	75	Note 84
		320	Butylated hydroxyanisole	200	Note 12 and Note 85
		322	Lecithins	GMP	Note 86
		338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii), (v)-(vii),	Phosphates	2500	Note 1, Note 83 and Note 87

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (mg/kg, unless otherwise specified)	Note
		INS ⁵ no.	Name		
		(ix); 451(i), (ii); 452(i)-(v); 542			
		301	Sodium ascorbate	300	
		220-228, 539, –	Sulphites	200	Note 30 and Note 88
		334, 335(ii), 337	Tartrates	5000	Note 10 and Note 89
		307a, b, c	Tocopherols	5000	Note 12 and Note 89
6.2.2	Starches	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii), (v)-(vii), (ix); 451(i), (ii); 452(i)-(v); 542	Phosphates	1630	Note 1
		220-228, 539, –	Sulphites	50	Note 30
		334, 335(ii), 337	Tartrates	2000	Note 10
6.3	Breakfast cereals, including rolled oats	304, 305	Ascorbyl esters	200	Note 13
		320	Butylated hydroxyanisole	200	Note 12 and Note 14
		321	Butylated hydroxytoluene	100	Note 12 and Note 14
		338; 339(i)-(iii); 340(i)-(iii);	Phosphates	2200	Note 1

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (mg/kg, unless otherwise specified)	Note
		INS ⁵ no.	Name		
		341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii), (v)-(vii), (ix); 451(i), (ii); 452(i)- (v); 542			
		310	Propyl gallate	200	Note 12 and Note 14
		307a, b, c	Tocopherols	200	
6.4	Pastas and noodles and like products (e.g. rice paper, rice vermicelli, soybean pastas and noodles)				
6.4.1	Fresh pastas and noodles and like products	300	Ascorbic acid, L-	200	
		282	Calcium propionate	250	Note 27 and Note 81
		290	Carbon dioxide	GMP	
		330	Citric acid	GMP	
		472c	Citric and fatty acid esters of glycerol	GMP	
		322	Lecithins	GMP	
		338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii), (v)-(vii), (ix); 451(i),	Phosphates	2500	Note 1

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (mg/kg, unless otherwise specified)	Note
		INS ⁵ no.	Name		
		(ii); 452(i)-(v); 542			
		280	Propionic acid	250	Note 27 and Note 81
		262(i)	Sodium acetate	6000	
		301	Sodium ascorbate	GMP	
		325	Sodium lactate	GMP	
		281	Sodium propionate	250	Note 27 and Note 81
		220-228, 539, –	Sulphites	50	Note 30 and Note 90
		334, 335(ii), 337	Tartrates	5000	Note 10
6.4.2	Dried pastas and noodles and like products	300	Ascorbic acid, L-	GMP	
		302	Calcium ascorbate	200	
		330	Citric acid	GMP	
		322	Lecithins	GMP	
		942	Nitrous oxide	GMP	
		338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii), (v)-(vii), (ix); 451(i), (ii); 452(i)-(v); 542	Phosphates	900	Note 1

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (mg/kg, unless otherwise specified)	Note
		INS ⁵ no.	Name		
		262(i)	Sodium acetate	GMP	
		301	Sodium ascorbate	200	
		325	Sodium lactate	GMP	
		307a, b, c	Tocopherols	500	
6.4.3	Pre-cooked pastas and noodles and like products	304, 305	Ascorbyl esters	500	Note 13
		210-213	Benzoates	1000	Note 6
		320	Butylated hydroxyanisole	200	Note 12 and Note 14
		321	Butylated hydroxytoluene	200	Note 12 and Note 14
		234	Nisin	6.25	Note 91
		338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii), (v)-(vii), (ix); 451(i), (ii); 452(i)-(v); 542	Phosphates	2500	Note 1 and Note 92
		310	Propyl gallate	200	Note 12 and Note 14
		200-203	Sorbates	2000	Note 9
		220-228, 539, –	Sulphites	20	Note 30 and Note 93

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (mg/kg, unless otherwise specified)	Note
		INS ⁵ no.	Name		
		334, 335(ii), 337	Tartrates	7500	Note 10
		319	Tertiary butylhydroquinone	200	Note 12 and Note 14
		307a, b, c	Tocopherols	200	
6.5	Cereal and starch based desserts (e.g. rice pudding and tapioca pudding), including cereal or starch based fillings for desserts	304, 305	Ascorbyl esters	500	Note 13 and Note 28
		210-213	Benzoates	1000	Note 6
		385, 386	Ethylenediaminetetraacetates	315	Note 42
		243	Lauric arginate ethyl ester	200	
		234	Nisin	3	
		338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii), (v)-(vii), (ix); 451(i), (ii); 452(i)-(v); 542	Phosphates	7000	Note 1
		310	Propyl gallate	90	Note 12 and Note 28
		262(ii)	Sodium diacetate	4000	Note 94
		200-203	Sorbates	1000	Note 9
		334, 335(ii), 337	Tartrates	2860	Note 10
		307a, b, c	Tocopherols	500	Note 12

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (mg/kg, unless otherwise specified)	Note
		INS ⁵ no.	Name		
6.6	Batters (e.g. for breading or batters for fish or poultry, breading for tempura batter), excluding doughs (e.g. for bread) of food category 7.1.4 and its sub-categories (if applicable), and other mixes (e.g. for bread or cakes) of food categories 7.1.6 and 7.2.3 and their sub-categories (if applicable)	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii), (v)-(vii), (ix); 451(i), (ii); 452(i)- (v); 542	Phosphates	5600	Note 1
		200-203	Sorbates	2000	Note 9
		334, 335(ii), 337	Tartrates	10000	Note 10 and Note 90
		307a, b, c	Tocopherols	100	
6.7	Pre-cooked or processed rice products, including rice cakes (Oriental type only), excluding crisp snacks made from rice grains of food category 15.1 and its sub-categories (if applicable), and dessert-type rice cakes of food category 6.5 and its sub-categories (if applicable)				
6.8	Soybean products, excluding soybean-based seasonings and condiments of food category 12.9 and its sub-categories (if applicable)				
6.8.1	Soybean-based beverages	304, 305	Ascorbyl esters	530	Note 13 and Note 95

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (mg/kg, unless otherwise specified)	Note
		INS ⁵ no.	Name		
		338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii), (v)-(vii), (ix); 451(i), (ii); 452(i)-(v); 542	Phosphates	1300	Note 1
		307a, b, c	Tocopherols	200	Note 95
6.8.2	Dried soybean-based beverage film	220-228, 539, –	Sulphites	200	Note 30
6.8.3	Soybean curd (tofu)	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii), (v)-(vii), (ix); 451(i), (ii); 452(i)-(v); 542	Phosphates	100	Note 1
6.8.4	Semi-dehydrated soybean curd	262(ii)	Sodium diacetate	1000	
		200-203	Sorbates	1000	Note 9
6.8.5	Dehydrated soybean curd (kori tofu)	262(ii)	Sodium diacetate	1000	
6.8.6	Fermented soybeans (e.g. dou chi, natto and tempe)	210-213	Benzoates	1000	Note 6 and Note 50
		214, 215, 218, 219	Hydroxybenzoates, para-	1000	Note 26 and Note 50
6.8.7	Fermented soybean curd				

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (mg/kg, unless otherwise specified)	Note
		INS ⁵ no.	Name		
6.8.8	Other soybean protein products	200-203	Sorbates	1000	Note 9
7	Bakery wares	304, 305	Ascorbyl esters	1000	Note 12 and Note 13
		210-213	Benzoates	1000	Note 6
		320	Butylated hydroxyanisole	200	Note 12 and Note 14
		321	Butylated hydroxytoluene	200	Note 12 and Note 14
		200-203	Sorbates	1000	Note 9
7.1	Bread and ordinary bakery wares and mixes, including all types of non-sweet bakery products and bread-derived products	304, 305	Ascorbyl esters	1000	Note 12 and Note 13
		210-213	Benzoates	1000	Note 6
		320	Butylated hydroxyanisole	200	Note 12 and Note 14
		321	Butylated hydroxytoluene	200	Note 12 and Note 14
		262(ii)	Sodium diacetate	4000	
		200-203	Sorbates	1000	Note 9
		334, 335(ii), 337	Tartrates	4000	Note 10
7.1.1	Breads and rolls (e.g. white breads, rye breads, raisin breads, whole wheat breads, whole wheat rolls and soda breads)	304, 305	Ascorbyl esters	1000	Note 12 and Note 13
		210-213	Benzoates	1000	Note 6
		320	Butylated hydroxyanisole	200	Note 12 and Note 14

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (mg/kg, unless otherwise specified)	Note
		INS ⁵ no.	Name		
		321	Butylated hydroxytoluene	200	Note 12 and Note 14
		262(ii)	Sodium diacetate	4000	
		200-203	Sorbates	1000	Note 9
		334, 335(ii), 337	Tartrates	4000	Note 10
		319	Tertiary butylhydroquinone	200	Note 12 and Note 14
7.1.1.1	Yeast-leavened breads and specialty breads	304, 305	Ascorbyl esters	1000	Note 12 and Note 13
		210-213	Benzoates	1000	Note 6
		320	Butylated hydroxyanisole	200	Note 12 and Note 14
		321	Butylated hydroxytoluene	200	Note 12 and Note 14
		262(ii)	Sodium diacetate	4000	
		338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii), (v)-(vii), (ix); 451(i), (ii); 452(i)-(v); 542	Phosphates	4900	Note 1
		200-203	Sorbates	1000	Note 9
		334, 335(ii), 337	Tartrates	4000	Note 10

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (mg/kg, unless otherwise specified)	Note
		INS ⁵ no.	Name		
7.1.1.2	Soda breads	304, 305	Ascorbyl esters	1000	Note 12 and Note 13
		210-213	Benzoates	1000	Note 6
		320	Butylated hydroxyanisole	200	Note 12 and Note 14
		321	Butylated hydroxytoluene	200	Note 12 and Note 14
		262(ii)	Sodium diacetate	4000	
		338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii), (v)-(vii), (ix); 451(i), (ii); 452(i)- (v); 542	Phosphates	9300	Note 1
		200-203	Sorbates	1000	Note 9
		334, 335(ii), 337	Tartrates	4000	Note 10
		319	Tertiary butylhydroquinone	200	Note 12 and Note 14
7.1.2	Crackers (e.g. soda crackers, rye crisps), excluding flavoured crackers of food category 15.1 and its	304, 305	Ascorbyl esters	1000	Note 12 and Note 13
		210-213	Benzoates	1000	Note 6

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (mg/kg, unless otherwise specified)	Note
		INS ⁵ no.	Name		
	sub-categories applicable) (if	320	Butylated hydroxyanisole	200	Note 12 and Note 14
		321	Butylated hydroxytoluene	200	Note 12 and Note 14
		262(ii)	Sodium diacetate	4000	
		338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii), (v)-(vii), (ix); 451(i), (ii); 452(i)-(v); 542	Phosphates	9300	Note 1
		310	Propyl gallate	100	Note 12
		200-203	Sorbates	1000	Note 9
		220-228, 539, –	Sulphites	100	Note 30
		334, 335(ii), 337	Tartrates	4000	Note 10
		319	Tertiary butylhydroquinone	200	Note 12 and Note 14
		307a, b, c	Tocopherols	200	
7.1.3		Other ordinary bakery products (e.g. bagels, pita and English muffins)	304, 305	Ascorbyl esters	1000
	210-213		Benzoates	1000	Note 6
	320		Butylated hydroxyanisole	200	Note 12 and Note 14

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (mg/kg, unless otherwise specified)	Note
		INS ⁵ no.	Name		
		321	Butylated hydroxytoluene	200	Note 12 and Note 14
		262(ii)	Sodium diacetate	4000	
		338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii), (v)-(vii), (ix); 451(i), (ii); 452(i)- (v); 542	Phosphates	9300	Note 1
		310	Propyl gallate	100	Note 12 and Note 14
		200-203	Sorbates	1000	Note 9
		334, 335(ii), 337	Tartrates	4000	Note 10
		319	Tertiary butylhydroquinone	200	Note 12 and Note 14
7.1.4	Bread-type products, including bread stuffing and bread crumbs	304, 305	Ascorbyl esters	1000	Note 12 and Note 13
		210-213	Benzoates	1000	Note 6
		320	Butylated hydroxyanisole	200	Note 12 and Note 14
		321	Butylated hydroxytoluene	200	Note 12 and Note 14
		262(ii)	Sodium diacetate	4000	

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (mg/kg, unless otherwise specified)	Note
		INS ⁵ no.	Name		
		338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii), (v)-(vii), (ix); 451(i), (ii); 452(i)- (v); 542	Phosphates	9300	Note 1
		200-203	Sorbates	1000	Note 9
		334, 335(ii), 337	Tartrates	4000	Note 10
		319	Tertiary butylhydroquinone	200	Note 12 and Note 14
7.1.5	Steamed breads and buns (e.g. mantou and bao)	304, 305	Ascorbyl esters	1000	Note 12 and Note 13
		210-213	Benzoates	1000	Note 6
		320	Butylated hydroxyanisole	200	Note 12 and Note 14
		321	Butylated hydroxytoluene	200	Note 12 and Note 14
		262(ii)	Sodium diacetate	4000	
		338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii), (v)-(vii), (ix); 451(i), (ii); 452(i)-	Phosphates	9300	Note 1

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (mg/kg, unless otherwise specified)	Note
		INS ⁵ no.	Name		
		(v); 542			
		200-203	Sorbates	1000	Note 9
		334, 335(ii), 337	Tartrates	4000	Note 10
7.1.6	Mixes for bread and ordinary bakery wares	304, 305	Ascorbyl esters	1000	Note 12 and Note 13
		210-213	Benzoates	1000	Note 6
		320	Butylated hydroxyanisole	200	Note 12 and Note 14
		321	Butylated hydroxytoluene	200	Note 12 and Note 14
		262(ii)	Sodium diacetate	4000	
		338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii), (v)-(vii), (ix); 451(i), (ii); 452(i)-(v); 542	Phosphates	9300	Note 1
		200-203	Sorbates	1000	Note 9
		334, 335(ii), 337	Tartrates	4000	Note 10
		307a, b, c	Tocopherols	100	
7.2	Fine bakery wares (sweet, salty, savoury) and mixes	304, 305	Ascorbyl esters	1000	Note 12 and Note 13

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (mg/kg, unless otherwise specified)	Note
		INS ⁵ no.	Name		
		210-213	Benzoates	1000	Note 6
		320	Butylated hydroxyanisole	200	Note 12 and Note 14
		321	Butylated hydroxytoluene	200	Note 12 and Note 14
		214, 215, 218, 219	Hydroxybenzoates, para-	300	Note 26
		234	Nisin	6.25	
		338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii), (v)-(vii), (ix); 451(i), (ii); 452(i)-(v); 542	Phosphates	9300	Note 1
		200-203	Sorbates	1000	Note 9
		220-228, 539, –	Sulphites	50	Note 30
7.2.1	Cakes, cookies and pies (e.g. cheesecakes, western cakes, mooncakes, oatmeal cookies, fruit-filled pies and custard pies)	304, 305	Ascorbyl esters	1000	Note 12 and Note 13
		210-213	Benzoates	1000	Note 6
		320	Butylated hydroxyanisole	200	Note 12 and Note 14
		321	Butylated hydroxytoluene	200	Note 12 and Note 14
		214, 215, 218, 219	Hydroxybenzoates, para-	300	Note 26

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (mg/kg, unless otherwise specified)	Note
		INS ⁵ no.	Name		
		235	Natamycin (pimaricin)	10	Note 44 and Note 96
		234	Nisin	6.25	
		338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii), (v)-(vii), (ix); 451(i), (ii); 452(i)- (v); 542	Phosphates	9300	Note 1
		310	Propyl gallate	100	Note 12 and Note 97
		262(ii)	Sodium diacetate	4000	Note 96
		200-203	Sorbates	1000	Note 9
		220-228, 539, –	Sulphites	50	Note 30
		334, 335(ii), 337	Tartrates	5000	Note 10
		307a, b, c	Tocopherols	200	Note 98
		319	Tertiary butylhydroquinone	200	Note 12, Note 97 and Note 99
7.2.2	Other fine bakery products (e.g. pancakes, waffles, Danish pastry, cones for ice cream, flour confectionery, doughnuts, sweet rolls, scones and muffins)	304, 305	Ascorbyl esters	1000	Note 12 and Note 13
		210-213	Benzoates	1000	Note 6
		320	Butylated hydroxyanisole	200	Note 12 and Note

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (mg/kg, unless otherwise specified)	Note
		INS ⁵ no.	Name		
					14
		321	Butylated hydroxytoluene	200	Note 12 and Note 14
		214, 215, 218, 219	Hydroxybenzoates, para-	300	Note 26
		235	Natamycin (pimaricin)	10	Note 44 and Note 96
		234	Nisin	6.25	
		338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii), (v)-(vii), (ix); 451(i), (ii); 452(i)-(v); 542	Phosphates	9300	Note 1
		262(ii)	Sodium diacetate	4000	Note 96
		200-203	Sorbates	1000	Note 9
		220-228, 539, –	Sulphites	50	Note 30
		334, 335(ii), 337	Tartrates	500	Note 10
		307a, b, c	Tocopherols	200	
7.2.3	Mixes for fine bakery wares (e.g. cake mix, flour confectionery mix, pancake mix, pie mix and waffle mix)	304, 305	Ascorbyl esters	1000	Note 12 and Note 13
		210-213	Benzoates	1000	Note 6
		320	Butylated hydroxyanisole	200	Note 12 and Note

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (mg/kg, unless otherwise specified)	Note
		INS ⁵ no.	Name		
					14
		321	Butylated hydroxytoluene	200	Note 12 and Note 14
		214, 215, 218, 219	Hydroxybenzoates, para-	300	Note 26
		234	Nisin	6.25	
		338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii), (v)-(vii), (ix); 451(i), (ii); 452(i)-(v); 542	Phosphates	9300	Note 1
		310	Propyl gallate	200	Note 12 and Note 14
		200-203	Sorbates	1000	Note 9
		220-228, 539, –	Sulphites	50	Note 30
		334, 335(ii), 337	Tartrates	8000	Note 10
		307a, b, c	Tocopherols	200	
8	Meat and meat products, including poultry and game				
8.1	Fresh meat, poultry and game				
8.1.1	Fresh meat, poultry and game, whole pieces or cuts	472c	Citric and fatty acid esters of glycerol	GMP	Note 59
		322	Lecithins	GMP	Note 59

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (mg/kg, unless otherwise specified)	Note
		INS ⁵ no.	Name		
8.1.2	Fresh meat, poultry and game, comminuted	300	Ascorbic acid, L-	GMP	Note 100
		302	Calcium ascorbate	GMP	Note 100
		327	Calcium lactate	GMP	Note 100
		330	Citric acid	GMP	Note 12 and Note 100
		472c	Citric and fatty acid esters of glycerol	GMP	Note 100
		315	Erythorbic acid (isoascorbic acid)	GMP	Note 100
		384	Isopropyl citrates	200	
		322	Lecithins	GMP	Note 100
		301	Sodium ascorbate	GMP	Note 100
		307a, b, c	Tocopherols	300	Note 12 and Note 100
		333(iii)	Tricalcium citrate	GMP	Note 100
332(ii)	Tripotassium citrate	GMP	Note 100		
8.2	Processed meat, poultry and game products in whole pieces or cuts	320	Butylated hydroxyanisole	200	Note 12 and Note 14
		321	Butylated hydroxytoluene	100	Note 12, Note 14 and Note 101
		310	Propyl gallate	200	Note 12 and Note 14
		262(ii)	Sodium diacetate	1000	

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (mg/kg, unless otherwise specified)	Note
		INS ⁵ no.	Name		
		319	Tertiary butylhydroquinone	100	Note 12, Note 14 and Note 101
		307a, b, c	Tocopherols	500	
8.2.1	Non-heat treated processed meat, poultry and game products in whole pieces or cuts	320	Butylated hydroxyanisole	200	Note 12 and Note 14
		321	Butylated hydroxytoluene	100	Note 12, Note 14 and Note 101
		243	Lauric arginate ethyl ester	200	
		234	Nisin	12.5	
		338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii), (v)-(vii), (ix); 451(i), (ii); 452(i)- (v); 542	Phosphates	2200	Note 1
		310	Propyl gallate	200	Note 12 and Note 14
		392	Rosemary extract	300	
		262(ii)	Sodium diacetate	1000	
		319	Tertiary butylhydroquinone	100	Note 12, Note 14 and Note 101

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (mg/kg, unless otherwise specified)	Note
		INS ⁵ no.	Name		
		307a, b, c	Tocopherols		
8.2.1.1	Cured (including salted) non-heat treated processed meat, poultry and game products in whole pieces or cuts	320	Butylated hydroxyanisole	200	Note 12 and Note 14
		321	Butylated hydroxytoluene	100	Note 12, Note 14 and Note 101
		243	Lauric arginate ethyl ester	200	
		234	Nisin	12.5	
		251, 252	Nitrates	365	Note 18
		249, 250	Nitrites	130	Note 20
		338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii), (v)-(vii), (ix); 451(i), (ii); 452(i)-(v); 542	Phosphates	2200	Note 1
		310	Propyl gallate	200	Note 12 and Note 14
		392	Rosemary extract	300	
		262(ii)	Sodium diacetate	1000	
		200-203	Sorbates	200	Note 9 and Note 16
		319	Tertiary butylhydroquinone	100	Note 12, Note 14 and Note

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (mg/kg, unless otherwise specified)	Note
		INS ⁵ no.	Name		
					101
		307a, b, c	Tocopherols	500	
8.2.1.2	Cured (including salted) and dried non-heat treated processed meat, poultry and game products in whole pieces or cuts	210-213	Benzoates	1000	Note 6 and Note 16
		320	Butylated hydroxyanisole	200	Note 12 and Note 14
		321	Butylated hydroxytoluene	100	Note 12, Note 14 and Note 101
		384	Isopropyl citrates	200	
		243	Lauric arginate ethyl ester	200	
		235	Natamycin (pimaricin)	6	
		234	Nisin	12.5	
		251, 252	Nitrates	365	Note 18
		249, 250	Nitrites	130	Note 20
		338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii), (v)-(vii), (ix); 451(i), (ii); 452(i)-(v); 542	Phosphates	2200	Note 1
		310	Propyl gallate	200	Note 12 and Note 14

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (mg/kg, unless otherwise specified)	Note
		INS ⁵ no.	Name		
		392	Rosemary extract	300	
		262(ii)	Sodium diacetate	1000	
		200-203	Sorbates	2000	Note 9 and Note 16
		319	Tertiary butylhydroquinone	100	Note 12, Note 14 and Note 101
		307a, b, c	Tocopherols	500	
8.2.1.3	Fermented non-heat treated processed meat, poultry and game products in whole pieces or cuts	320	Butylated hydroxyanisole	200	Note 12 and Note 14
		321	Butylated hydroxytoluene	100	Note 12, Note 14 and Note 101
		243	Lauric arginate ethyl ester	200	
		235	Natamycin (pimaricin)	10	Note 16 and Note 44
		234	Nisin	12.5	
		251, 252	Nitrates	365	Note 18
		249, 250	Nitrites	130	Note 20
		338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii), (v)-(vii), (ix); 451(i), (ii); 452(i)-	Phosphates	2200	Note 1

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (mg/kg, unless otherwise specified)	Note
		INS ⁵ no.	Name		
		(v); 542			
		310	Propyl gallate	200	Note 12 and Note 14
		392	Rosemary extract	300	
		262(ii)	Sodium diacetate	1000	
		200-203	Sorbates	200	Note 9 and Note 16
		319	Tertiary butylhydroquinone	100	Note 12, Note 14 and Note 101
		307a, b, c	Tocopherols	500	
8.2.2	Heat-treated processed meat, poultry and game products in whole pieces or cuts including cooked (including cured and cooked, and dried and cooked), heat-treated (including sterilized) and canned meat cuts	320	Butylated hydroxyanisole	200	Note 12 and Note 14
		321	Butylated hydroxytoluene	100	Note 12, Note 14 and Note 101
		243	Lauric arginate ethyl ester	200	Note 102
		235	Natamycin (pimaricin)	10	Note 16 and Note 44
		234	Nisin	25	
		338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii), (v)-(vii), (ix); 451(i),	Phosphates	1320	Note 1

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (mg/kg, unless otherwise specified)	Note
		INS ⁵ no.	Name		
		(ii); 452(i)-(v); 542			
		310	Propyl gallate	200	Note 12 and Note 14
		392	Rosemary extract	300	
		262(ii)	Sodium diacetate	1000	
		200-203	Sorbates	200	Note 9 and Note 16
		319	Tertiary butylhydroquinone	100	Note 12, Note 14 and Note 101
		307a, b, c	Tocopherols	500	
8.2.2.1	Cured and heat-treated meat	320	Butylated hydroxyanisole	200	Note 12 and Note 14
		321	Butylated hydroxytoluene	100	Note 12, Note 14 and Note 101
		243	Lauric arginate ethyl ester	200	Note 102
		235	Natamycin (pimaricin)	10	Note 16 and Note 44
		234	Nisin	25	
		251, 252	Nitrates	365	Note 18
		249, 250	Nitrites	80	Note 20
		338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii);	Phosphates	1320	Note 1

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (mg/kg, unless otherwise specified)	Note
		INS ⁵ no.	Name		
		343(i)-(iii); 450(i)-(iii), (v)-(vii), (ix); 451(i), (ii); 452(i)-(v); 542			
		310	Propyl gallate	200	Note 12 and Note 14
		392	Rosemary extract	300	
		262(ii)	Sodium diacetate	1000	
		200-203	Sorbates	200	Note 9 and Note 16
		319	Tertiary butylhydroquinone	100	Note 12, Note 14 and Note 101
		307a, b, c	Tocopherols	500	
8.2.3	Frozen processed meat, poultry and game products in whole pieces or cuts, including raw and cooked meat cuts that have been frozen	320	Butylated hydroxyanisole	200	Note 12 and Note 14
		321	Butylated hydroxytoluene	100	Note 12, Note 14 and Note 101
		243	Lauric arginate ethyl ester	200	Note 16 and Note 103
		338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii), (v)-(vii), (ix); 451(i),	Phosphates	2200	Note 1

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (mg/kg, unless otherwise specified)	Note
		INS ⁵ no.	Name		
		(ii); 452(i)-(v); 542			
		310	Propyl gallate	200	Note 12 and Note 14
		262(ii)	Sodium diacetate	1000	
		200-203	Sorbates	200	Note 9 and Note 16
		319	Tertiary butylhydroquinone	100	Note 12, Note 14 and Note 101
		307a, b, c	Tocopherols	500	
8.3	Processed comminuted meat, poultry and game products	320	Butylated hydroxyanisole	200	Note 12 and Note 14
		321	Butylated hydroxytoluene	100	Note 12, Note 14 and Note 104
		338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii), (v)-(vii), (ix); 451(i), (ii); 452(i)-(v); 542	Phosphates	2200	Note 1
		310	Propyl gallate	200	Note 12 and Note 14
		262(ii)	Sodium diacetate	1000	
		200-203	Sorbates	1500	Note 9

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (mg/kg, unless otherwise specified)	Note
		INS ⁵ no.	Name		
		319	Tertiary butylhydroquinone	100	Note 12, Note 14 and Note 104
		307a, b, c	Tocopherols	500	
8.3.1	Non-heat treated processed comminuted meat, poultry and game products	320	Butylated hydroxyanisole	200	Note 12 and Note 14
		321	Butylated hydroxytoluene	100	Note 12, Note 14 and Note 104
		243	Lauric arginate ethyl ester	315	
		234	Nisin	12.5	
		338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii), (v)-(vii), (ix); 451(i), (ii); 452(i)- (v); 542	Phosphates	2200	Note 1
		310	Propyl gallate	200	Note 12 and Note 14
		392	Rosemary extract	300	
		262(ii)	Sodium diacetate	1000	
		200-203	Sorbates	1500	Note 9
		334, 335(ii), 337	Tartrates	500	Note 10

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (mg/kg, unless otherwise specified)	Note
		INS ⁵ no.	Name		
		319	Tertiary butylhydroquinone	100	Note 12, Note 14 and Note 104
		307a, b, c	Tocopherols	500	
8.3.1.1	Cured (including salted) non-heat treated processed comminuted meat, poultry and game products	320	Butylated hydroxyanisole	200	Note 12 and Note 14
		321	Butylated hydroxytoluene	100	Note 12, Note 14 and Note 104
		243	Lauric arginate ethyl ester	315	
		234	Nisin	12.5	
		251, 252	Nitrates	365	Note 18
		249, 250	Nitrites	130	Note 20
		338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii), (v)-(vii), (ix); 451(i), (ii); 452(i)-(v); 542	Phosphates	2200	Note 1
		310	Propyl gallate	200	Note 12 and Note 14
		392	Rosemary extract	300	
		262(ii)	Sodium diacetate	1000	

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (mg/kg, unless otherwise specified)	Note
		INS ⁵ no.	Name		
		200-203	Sorbates	1500	Note 9
		220-228, 539, –	Sulphites	450	Note 30
		334, 335(ii), 337	Tartrates	500	Note 10
		319	Tertiary butylhydroquinone	100	Note 12, Note 14 and Note 104
		307a, b, c	Tocopherols	500	
8.3.1.2	Cured (including salted) and dried non-heat treated processed comminuted meat, poultry and game products	210-213	Benzoates	1000	Note 6 and Note 16
		320	Butylated hydroxyanisole	200	Note 12 and Note 14
		321	Butylated hydroxytoluene	100	Note 12, Note 14 and Note 104
		384	Isopropyl citrates	200	
		243	Lauric arginate ethyl ester	315	
		234	Nisin	12.5	
		251, 252	Nitrates	365	Note 18
		249, 250	Nitrites	130	Note 20
		338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii), (v)-(vii), (ix); 451(i),	Phosphates	2200	Note 1

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (mg/kg, unless otherwise specified)	Note
		INS ⁵ no.	Name		
		(ii); 452(i)-(v); 542			
		235	Natamycin (pimaricin)	20	Note 16 and Note 105
		310	Propyl gallate	200	Note 12 and Note 14
		392	Rosemary extract	300	
		262(ii)	Sodium diacetate	1000	
		200-203	Sorbates	1500	Note 9
		220-228, 539, –	Sulphites	450	Note 30
		334, 335(ii), 337	Tartrates	500	Note 10
		319	Tertiary butylhydroquinone	100	Note 12, Note 14 and Note 104
		307a, b, c	Tocopherols	500	
8.3.1.3	Fermented non-heat treated processed comminuted meat, poultry and game products	320	Butylated hydroxyanisole	200	Note 12 and Note 14
		321	Butylated hydroxytoluene	100	Note 12, Note 14 and Note 104
		243	Lauric arginate ethyl ester	315	
		235	Natamycin (pimaricin)	10	Note 16 and Note 44
		234	Nisin	12.5	
		251, 252	Nitrates	365	Note 18

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (mg/kg, unless otherwise specified)	Note
		INS ⁵ no.	Name		
		249, 250	Nitrites	130	Note 20
		338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii), (v)-(vii), (ix); 451(i), (ii); 452(i)- (v); 542	Phosphates	2200	Note 1
		310	Propyl gallate	200	Note 12 and Note 14
		392	Rosemary extract	300	
		262(ii)	Sodium diacetate	1000	
		200-203	Sorbates	1500	Note 9
		220-228, 539, –	Sulphites	450	Note 30
		334, 335(ii), 337	Tartrates	500	Note 10
		319	Tertiary butylhydroquinone	100	Note 12, Note 14 and Note 104
		307a, b, c	Tocopherols	500	
8.3.2	Heat-treated processed comminuted meat, poultry and game products, including cooked (including cured and cooked, and dried and cooked), heat-	320	Butylated hydroxyanisole	200	Note 12 and Note 14
		321	Butylated hydroxytoluene	100	Note 12, Note 14 and Note 104

Column 1		Column 2		Column 3	Column 4	
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (mg/kg, unless otherwise specified)	Note	
		INS ⁵ no.	Name			
	treated (including sterilized) and canned comminuted products (e.g. foie gras and pates, cooked meatballs)	385, 386	Ethylenediaminetetraacetates	35	Note 42	
		243	Lauric arginate ethyl ester	200	Note 106	
		235	Natamycin (pimaricin)	10	Note 16 and Note 44	
		234	Nisin	25	Note 106	
		338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii), (v)-(vii), (ix); 451(i), (ii); 452(i)- (v); 542	Phosphates	2200	Note 1	
		310	Propyl gallate	200	Note 12 and Note 14	
		392	Rosemary extract	300		
		262(ii)	Sodium diacetate	1000		
		200-203	Sorbates	1500	Note 9	
		334, 335(ii), 337	Tartrates	500	Note 10	
		319	Tertiary butylhydroquinone	100	Note 12, Note 14 and Note 104	
		307a, b, c	Tocopherols	500		
8.3.2.1		Cured and heat-treated processed comminuted meat, poultry and game	320	Butylated hydroxyanisole	200	Note 12 and Note 14

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (mg/kg, unless otherwise specified)	Note
		INS ⁵ no.	Name		
	products (e.g. cooked, cured chopped meat, canned corned beef and luncheon meat)	321	Butylated hydroxytoluene	100	Note 12, Note 14 and Note 104
		385, 386	Ethylenediaminetetraacetates	35	Note 42
		243	Lauric arginate ethyl ester	200	Note 106
		235	Natamycin (pimaricin)	10	Note 16 and Note 44
		234	Nisin	25	Note 106
		251, 252	Nitrates	365	Note 18
		249, 250	Nitrites	80	Note 20
		338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii), (v)-(vii), (ix); 451(i), (ii); 452(i)-(v); 542	Phosphates	2200	Note 1
		310	Propyl gallate	200	Note 12 and Note 14
		392	Rosemary extract	300	
		262(ii)	Sodium diacetate	1000	
		200-203	Sorbates	1500	Note 9
		220-228, 539, –	Sulphites	450	Note 30

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (mg/kg, unless otherwise specified)	Note
		INS ⁵ no.	Name		
		334, 335(ii), 337	Tartrates	500	Note 10
		319	Tertiary butylhydroquinone	100	Note 12, Note 14 and Note 104
		307a, b, c	Tocopherols	500	
8.3.2.2	Heat-treated hamburgers or similar products	320	Butylated hydroxyanisole	200	Note 12 and Note 14
		321	Butylated hydroxytoluene	100	Note 12, Note 14 and Note 104
		385, 386	Ethylenediaminetetraacetates	35	Note 42
		243	Lauric arginate ethyl ester	200	Note 106
		235	Natamycin (pimaricin)	10	Note 16 and Note 44
		234	Nisin	25	Note 106
		338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii), (v)-(vii), (ix); 451(i), (ii); 452(i)-(v); 542	Phosphates	2200	Note 1
		310	Propyl gallate	200	Note 12 and Note 14
		392	Rosemary extract	300	

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (mg/kg, unless otherwise specified)	Note
		INS ⁵ no.	Name		
		262(ii)	Sodium diacetate	1000	
		200-203	Sorbates	1500	Note 9
		220-228, 539, –	Sulphites	450	Note 30
		334, 335(ii), 337	Tartrates	500	Note 10
		319	Tertiary butylhydroquinone	100	Note 12, Note 14 and Note 104
		307a, b, c	Tocopherols	500	
8.3.2.3	Heat-treated sausages or sausage meat (e.g. breakfast sausages)	320	Butylated hydroxyanisole	200	Note 12 and Note 14
		321	Butylated hydroxytoluene	100	Note 12, Note 14 and Note 104
		385, 386	Ethylenediaminetetraacetates	35	Note 42
		243	Lauric arginate ethyl ester	200	Note 106
		235	Natamycin (pimaricin)	10	Note 16 and Note 44
		234	Nisin	25	Note 106
		338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii), (v)-(vii), (ix); 451(i), (ii); 452(i)-	Phosphates	2200	Note 1

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (mg/kg, unless otherwise specified)	Note
		INS ⁵ no.	Name		
		(v); 542			
		310	Propyl gallate	200	Note 12 and Note 14
		392	Rosemary extract	300	
		262(ii)	Sodium diacetate	1000	
		200-203	Sorbates	1500	Note 9
		220-228, 539, –	Sulphites	450	Note 30
		334, 335(ii), 337	Tartrates	500	Note 10
		319	Tertiary butylhydroquinone	100	Note 12, Note 14 and Note 104
		307a, b, c	Tocopherols	500	
8.3.3	Frozen processed comminuted meat, poultry and game products, including raw, partially cooked and fully cooked products (e.g. frozen breaded or battered chicken fingers)	320	Butylated hydroxyanisole	200	Note 12 and Note 14
		321	Butylated hydroxytoluene	100	Note 12, Note 14 and Note 104
		243	Lauric arginate ethyl ester	315	Note 16 and Note 103
		234	Nisin	12.5	
		338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),	Phosphates	2200	Note 1

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (mg/kg, unless otherwise specified)	Note
		INS ⁵ no.	Name		
		(v)-(vii), (ix); 451(i), (ii); 452(i)-(v); 542			
		310	Propyl gallate	200	Note 12 and Note 14
		392	Rosemary extract	300	
		262(ii)	Sodium diacetate	1000	
		200-203	Sorbates	1500	Note 9
		334, 335(ii), 337	Tartrates	500	Note 10
		319	Tertiary butylhydroquinone	100	Note 12, Note 14 and Note 104
		307a, b, c	Tocopherols	500	
8.3.3.1	Frozen hamburgers or similar products	320	Butylated hydroxyanisole	200	Note 12 and Note 14
		321	Butylated hydroxytoluene	100	Note 12, Note 14 and Note 104
		243	Lauric arginate ethyl ester	315	Note 16 and Note 103
		234	Nisin	12.5	
		338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),	Phosphates	2200	Note 1

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (mg/kg, unless otherwise specified)	Note
		INS ⁵ no.	Name		
		(v)-(vii), (ix); 451(i), (ii); 452(i)-(v); 542			
		310	Propyl gallate	200	Note 12 and Note 14
		392	Rosemary extract	300	
		262(ii)	Sodium diacetate	1000	
		200-203	Sorbates	1500	Note 9
		220-228, 539, –	Sulphites	450	Note 30
		334, 335(ii), 337	Tartrates	500	Note 10
		319	Tertiary butylhydroquinone	100	Note 12, Note 14 and Note 104
		307a, b, c	Tocopherols	500	
8.4	Edible casings (e.g. sausage casings)	304, 305	Ascorbyl esters	5000	Note 13
		214, 215, 218, 219	Hydroxybenzoates, para-	36	Note 26
		234	Nisin	7	
		338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii), (v)-(vii), (ix); 451(i), (ii); 452(i)-(v); 542	Phosphates	1100	Note 1

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (mg/kg, unless otherwise specified)	Note
		INS ⁵ no.	Name		
		200-203	Sorbates	10000	Note 9 and Note 107
		334, 335(ii), 337	Tartrates	2000	Note 10 and Note 107
		307a, b, c	Tocopherols	5000	Note 107
9	Fish and fish products, including aquatic vertebrates (e.g. fish and aquatic mammals (e.g. whales)) and aquatic invertebrates (e.g. molluscs (e.g. clams and snails), crustaceans (e.g. shrimps, crabs and lobsters) and echinoderms (e.g. sea urchins and sea cucumbers))				
9.1	Fresh fish and fish products, including molluscs, crustaceans and echinoderms				
9.1.1	Fresh fish				
9.1.2	Fresh molluscs, crustaceans and echinoderms	300	Ascorbic acid, L-	GMP	
		302	Calcium ascorbate	GMP	
		330	Citric acid	GMP	
		472c	Citric and fatty acid esters of glycerol	GMP	
		315	Erythorbic acid (isoascorbic acid)	GMP	
		322	Lecithins	GMP	

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (mg/kg, unless otherwise specified)	Note
		INS ⁵ no.	Name		
		942	Nitrous oxide	GMP	
		301	Sodium ascorbate	GMP	
		316	Sodium erythorbate (sodium isoascorbate)	GMP	
		220-228, 539, –	Sulphites	100	Note 30
9.2	Processed fish and fish products, including molluscs, crustaceans and echinoderms	301	Sodium ascorbate	GMP	
		333(iii)	Tricalcium citrate	GMP	
		332(ii)	Tripotassium citrate	GMP	
9.2.1	Frozen (including fresh and partially cooked) fish, fish fillets and fish products, including molluscs, crustaceans and echinoderms (e.g. frozen clams, frozen cod fillets, frozen crabs, frozen finfish, frozen lobsters, frozen prawns, frozen fish roe and frozen surimi)	300	Ascorbic acid, L-	GMP	
		304, 305	Ascorbyl esters	1000	Note 13
		320	Butylated hydroxyanisole	200	Note 12 and Note 14
		321	Butylated hydroxytoluene	200	Note 12 and Note 14
		302	Calcium ascorbate	GMP	Note 108
		330	Citric acid	GMP	
		472c	Citric and fatty acid esters of glycerol	GMP	
		315	Erythorbic acid (isoascorbic acid)	GMP	Note 108
		385, 386	Ethylenediaminetetraacetates	75	Note 42
		322	Lecithins	GMP	
		942	Nitrous oxide	GMP	Note 108

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (mg/kg, unless otherwise specified)	Note
		INS ⁵ no.	Name		
		338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii), (v)-(vii), (ix); 451(i), (ii); 452(i)- (v); 542	Phosphates	2200	Note 1
		301	Sodium ascorbate	GMP	
		316	Sodium erythorbate (sodium isoascorbate)	GMP	Note 108
		220-228, 539, –	Sulphites	100	Note 30, Note 109 and Note 110
		333(iii)	Tricalcium citrate	GMP	
		332(ii)	Tripotassium citrate	GMP	
9.2.2	Frozen uncooked battered fish, fish fillets and fish products, including molluscs, crustaceans and echinoderms (e.g. frozen raw breaded shrimps and frozen batter-coated fish fillets)	260	Acetic acid, glacial	GMP	Note 111
		300	Ascorbic acid, L-	GMP	
		304, 305	Ascorbyl esters	1000	Note 13
		320	Butylated hydroxyanisole	200	Note 12 and Note 14
		321	Butylated hydroxytoluene	200	Note 12 and Note 14
		302	Calcium ascorbate	GMP	Note 110
		327	Calcium lactate	GMP	Note 111

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (mg/kg, unless otherwise specified)	Note
		INS ⁵ no.	Name		
		330	Citric acid	GMP	Note 112
		472c	Citric and fatty acid esters of glycerol	GMP	Note 59
		315	Erythorbic acid (isoascorbic acid)	GMP	Note 110
		385, 386	Ethylenediaminetetraacetates	75	Note 42
		322	Lecithins	GMP	
		338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii), (v)-(vii), (ix); 451(i), (ii); 452(i)-(v); 542	Phosphates	2200	Note 1
		262(i)	Sodium acetate	GMP	Note 111
		301	Sodium ascorbate	GMP	
		325	Sodium lactate	GMP	Note 111
		388, 389	Thiodipropionates	200	Note 12 and Note 37
		307a, b, c	Tocopherols	200	Note 12
		333(iii)	Tricalcium citrate	GMP	
		332(ii)	Tripotassium citrate	GMP	
9.2.3	Frozen uncooked minced and creamed fish products, including molluscs, crustaceans	260	Acetic acid, glacial	GMP	Note 59
		300	Ascorbic acid, L-	GMP	Note 59

Column 1		Column 2		Column 3	Column 4	
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (mg/kg, unless otherwise specified)	Note	
		INS ⁵ no.	Name			
	and echinoderms	327	Calcium lactate	GMP	Note 59	
		330	Citric acid	GMP	Note 59	
		472c	Citric and fatty acid esters of glycerol	GMP	Note 59	
		322	Lecithins	GMP	Note 59	
		338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii), (v)-(vii), (ix); 451(i), (ii); 452(i)- (v); 542	Phosphates	2200	Note 1	
		262(i)	Sodium acetate	GMP	Note 59	
		301	Sodium ascorbate	GMP		
		325	Sodium lactate	GMP	Note 59	
		333(iii)	Tricalcium citrate	GMP		
		332(ii)	Tripotassium citrate	GMP		
9.2.4		Cooked and/or fried fish and fish products, including molluscs, crustaceans and echinoderms	260	Acetic acid, glacial	GMP	
			300	Ascorbic acid, L-	GMP	
	327		Calcium lactate	GMP		
	330		Citric acid	GMP		
	234		Nisin	12.5	Note 113	

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (mg/kg, unless otherwise specified)	Note
		INS ⁵ no.	Name		
		262(i)	Sodium acetate	GMP	
		301	Sodium ascorbate	GMP	
		262(ii)	Sodium diacetate	1000	Note 113
		325	Sodium lactate	GMP	
		333(iii)	Tricalcium citrate	GMP	
		332(ii)	Tripotassium citrate	GMP	
9.2.4.1	Cooked fish and fish products (excluding frying), including cooked surimi, cooked fish paste and cooked fish roe	260	Acetic acid, glacial	GMP	
		300	Ascorbic acid, L-	GMP	
		327	Calcium lactate	GMP	
		330	Citric acid	GMP	
		472c	Citric and fatty acid esters of glycerol	GMP	
		385, 386	Ethylenediaminetetraacetates	50	Note 42
		243	Lauric arginate ethyl ester	200	
		322	Lecithins	GMP	
		234	Nisin	12.5	Note 113
		338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii), (v)-(vii), (ix); 451(i), (ii); 452(i)-	Phosphates	2200	Note 1

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (mg/kg, unless otherwise specified)	Note
		INS ⁵ no.	Name		
		(v); 542			
		262(i)	Sodium acetate	GMP	
		301	Sodium ascorbate	GMP	
		262(ii)	Sodium diacetate	1000	Note 113
		325	Sodium lactate	GMP	
		200-203	Sorbates	2000	Note 9
		333(iii)	Tricalcium citrate	GMP	
		332(ii)	Tripotassium citrate	GMP	
9.2.4.1.1	Cooked fish balls and cakes (excluding frying)	260	Acetic acid, glacial	GMP	
		300	Ascorbic acid, L-	GMP	
		210-213	Benzoates	1000	Note 6 and Note 114
		327	Calcium lactate	GMP	
		330	Citric acid	GMP	
		472c	Citric and fatty acid esters of glycerol	GMP	
		385, 386	Ethylenediaminetetraacetates	50	Note 42
		214, 215, 218, 219	Hydroxybenzoates, para-	1000	Note 26 and Note 114
		243	Lauric arginate ethyl ester	200	
		322	Lecithins	GMP	
		234	Nisin	12.5	Note 113

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (mg/kg, unless otherwise specified)	Note
		INS ⁵ no.	Name		
		338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii), (v)-(vii), (ix); 451(i), (ii); 452(i)- (v); 542	Phosphates	2200	Note 1
		262(i)	Sodium acetate	GMP	
		301	Sodium ascorbate	GMP	
		262(ii)	Sodium diacetate	1000	Note 113
		325	Sodium lactate	GMP	
		200-203	Sorbates	2000	Note 9
		333(iii)	Tricalcium citrate	GMP	
		332(ii)	Tripotassium citrate	GMP	
9.2.4.2	Cooked molluscs, crustaceans and echinoderms (excluding frying)	260	Acetic acid, glacial	GMP	
		300	Ascorbic acid, L-	GMP	
		210-213	Benzoates	2000	Note 6 and Note 115
		327	Calcium lactate	GMP	
		330	Citric acid	GMP	
		243	Lauric arginate ethyl ester	200	
		234	Nisin	12.5	Note 113

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (mg/kg, unless otherwise specified)	Note
		INS ⁵ no.	Name		
		338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii), (v)-(vii), (ix); 451(i), (ii); 452(i)- (v); 542	Phosphates	2200	Note 1
		262(i)	Sodium acetate	GMP	
		301	Sodium ascorbate	GMP	
		262(ii)	Sodium diacetate	1000	Note 113
		325	Sodium lactate	GMP	
		200-203	Sorbates	2000	Note 9 and Note 115
		220-228, 539, –	Sulphites	150	Note 30
		333(iii)	Tricalcium citrate	GMP	
		332(ii)	Tripotassium citrate	GMP	
9.2.4.2.1	Cooked mollusc, crustacean, and echinoderm balls and cakes (excluding frying)	260	Acetic acid, glacial	GMP	
		300	Ascorbic acid, L-	GMP	
		210-213	Benzoates	2000	Note 6, Note 114 and Note 115
		327	Calcium lactate	GMP	
		330	Citric acid	GMP	

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (mg/kg, unless otherwise specified)	Note
		INS ⁵ no.	Name		
		214, 215, 218, 219	Hydroxybenzoates, para-	1000	Note 26 and Note 114
		243	Lauric arginate ethyl ester	200	
		234	Nisin	12.5	Note 113
		338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii), (v)-(vii), (ix); 451(i), (ii); 452(i)-(v); 542	Phosphates	2200	Note 1
		262(i)	Sodium acetate	GMP	
		301	Sodium ascorbate	GMP	
		262(ii)	Sodium diacetate	1000	Note 113
		325	Sodium lactate	GMP	
		200-203	Sorbates	2000	Note 9, Note 114 and Note 115
		220-228, 539, –	Sulphites	150	Note 30
		333(iii)	Tricalcium citrate	GMP	
		332(ii)	Tripotassium citrate	GMP	
9.2.4.3	Fried fish and fish products, including molluscs, crustaceans and echinoderms	260	Acetic acid, glacial	GMP	
		300	Ascorbic acid, L-	GMP	

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (mg/kg, unless otherwise specified)	Note
		INS ⁵ no.	Name		
		327	Calcium lactate	GMP	
		330	Citric acid	GMP	
		472c	Citric and fatty acid esters of glycerol	GMP	Note 111
		243	Lauric arginate ethyl ester	200	Note 116
		322	Lecithins	GMP	Note 111
		234	Nisin	12.5	Note 113
		262(i)	Sodium acetate	GMP	
		301	Sodium ascorbate	GMP	
		262(ii)	Sodium diacetate	1000	Note 113
		325	Sodium lactate	GMP	
		200-203	Sorbates	1000	Note 9 and Note 113
		333(iii)	Tricalcium citrate	GMP	
		332(ii)	Tripotassium citrate	GMP	
9.2.4.3.1	Fried fish balls and cakes, including molluscs, crustaceans and echinoderms	260	Acetic acid, glacial	GMP	
		300	Ascorbic acid, L-	GMP	
		210-213	Benzoates	1000	Note 6 and Note 114
		327	Calcium lactate	GMP	
		330	Citric acid	GMP	
		472c	Citric and fatty acid esters of glycerol	GMP	Note 111

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (mg/kg, unless otherwise specified)	Note
		INS ⁵ no.	Name		
		214, 215, 218, 219	Hydroxybenzoates, para-	1000	Note 26 and Note 114
		243	Lauric arginate ethyl ester	200	Note 116
		322	Lecithins	GMP	Note 111
		234	Nisin	12.5	Note 113
		262(i)	Sodium acetate	GMP	
		301	Sodium ascorbate	GMP	
		262(ii)	Sodium diacetate	1000	Note 113
		325	Sodium lactate	GMP	
		200-203	Sorbates	1000	Note 9 and Note 114
		333(iii)	Tricalcium citrate	GMP	
		332(ii)	Tripotassium citrate	GMP	
9.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including molluscs, crustaceans and echinoderms	260	Acetic acid, glacial	GMP	
		300	Ascorbic acid, L-	GMP	
		210-213	Benzoates	200	Note 6, Note 117 and Note 118
		320	Butylated hydroxyanisole	200	Note 12 and Note 14
		321	Butylated hydroxytoluene	200	Note 12 and Note 14
		327	Calcium lactate	GMP	

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (mg/kg, unless otherwise specified)	Note
		INS ⁵ no.	Name		
		290	Carbon dioxide	GMP	Note 119
		330	Citric acid	GMP	
		472c	Citric and fatty acid esters of glycerol	GMP	
		243	Lauric arginate ethyl ester	200	Note 118
		322	Lecithins	GMP	
		338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii), (v)-(vii), (ix); 451(i), (ii); 452(i)- (v); 542	Phosphates	2200	Note 1 and Note 120
		326	Potassium lactate	GMP	Note 119
		310	Propyl gallate	100	Note 12 and Note 14
		262(i)	Sodium acetate	GMP	
		301	Sodium ascorbate	GMP	
		316	Sodium erythorbate (sodium isoascorbate)	GMP	Note 119
		325	Sodium lactate	GMP	
		200-203	Sorbates	1000	Note 9 and Note 121
		220-228, 539, –	Sulphites	30	Note 30
		334, 335(ii), 337	Tartrates	200	Note 10 and Note

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (mg/kg, unless otherwise specified)	Note
		INS ⁵ no.	Name		
					119
		319	Tertiary butylhydroquinone	200	Note 12
		333(iii)	Tricalcium citrate	GMP	
		332(ii)	Tripotassium citrate	GMP	
9.2.5.1	Dried shredded fish, including molluscs, crustaceans and echinoderms	260	Acetic acid, glacial	GMP	
		300	Ascorbic acid, L-	GMP	
		210-213	Benzoates	200	Note 6, Note 114 and Note 118
		320	Butylated hydroxyanisole	200	Note 12 and Note 14
		321	Butylated hydroxytoluene	200	Note 12 and Note 14
		327	Calcium lactate	GMP	
		290	Carbon dioxide	GMP	Note 119
		330	Citric acid	GMP	
		472c	Citric and fatty acid esters of glycerol	GMP	
		214, 215, 218, 219	Hydroxybenzoates, para-	200	Note 26 and Note 114
		243	Lauric arginate ethyl ester	200	Note 118
		322	Lecithins	GMP	
		338; 339(i)-(iii); 340(i)-(iii);	Phosphates	2200	Note 1 and Note 120

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (mg/kg, unless otherwise specified)	Note
		INS ⁵ no.	Name		
		341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii), (v)-(vii), (ix); 451(i), (ii); 452(i)- (v); 542			
		326	Potassium lactate	GMP	Note 119
		310	Propyl gallate	100	Note 12 and Note 14
		262(i)	Sodium acetate	GMP	
		301	Sodium ascorbate	GMP	
		316	Sodium erythorbate (sodium isoascorbate)	GMP	Note 119
		325	Sodium lactate	GMP	
		200-203	Sorbates	1000	Note 9, Note 114 and Note 121
		220-228, 539, –	Sulphites	30	Note 30
		334, 335(ii), 337	Tartrates	200	Note 10 and Note 119
		319	Tertiary butylhydroquinone	200	Note 12
		333(iii)	Tricalcium citrate	GMP	
		332(ii)	Tripotassium citrate	GMP	
9.3	Semi-preserved fish and fish products, including molluscs, crustaceans and echinoderms	210-213	Benzoates	2000	Note 6 and Note 122
		320	Butylated hydroxyanisole	200	Note 12 and Note

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (mg/kg, unless otherwise specified)	Note
		INS ⁵ no.	Name		
					14
		321	Butylated hydroxytoluene	200	Note 12 and Note 14
		214, 215, 218, 219	Hydroxybenzoates, para-	1000	Note 26
		200-203	Sorbates	1000	Note 9
9.3.1	Fish and fish products, including molluscs, crustaceans and echinoderms, marinated with vinegar or wine and/or in jelly	210-213	Benzoates	2000	Note 6 and Note 122
		320	Butylated hydroxyanisole	200	Note 12 and Note 14
		321	Butylated hydroxytoluene	200	Note 12 and Note 14
		214, 215, 218, 219	Hydroxybenzoates, para-	1000	Note 26
		243	Lauric arginate ethyl ester	200	
		338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii), (v)-(vii), (ix); 451(i), (ii); 452(i)-(v); 542	Phosphates	2200	Note 1
		200-203	Sorbates	1000	Note 9
		220-228, 539, –	Sulphites	100	Note 30
9.3.2	Fish and fish products, including molluscs, crustaceans and echinoderms, pickled	210-213	Benzoates	2000	Note 6 and Note 122
		320	Butylated hydroxyanisole	200	Note 12 and Note

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (mg/kg, unless otherwise specified)	Note
		INS ⁵ no.	Name		
	and/or in brine				14
		321	Butylated hydroxytoluene	200	Note 12 and Note 14
		385, 386	Ethylenediaminetetraacetates	250	Note 42
		214, 215, 218, 219	Hydroxybenzoates, para-	1000	Note 26
		243	Lauric arginate ethyl ester	200	
		338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii), (v)-(vii), (ix); 451(i), (ii); 452(i)-(v); 542	Phosphates	2200	Note 1
		200-203	Sorbates	1000	Note 9
		220-228, 539, –	Sulphites	100	Note 30
9.3.3	Semi-preserved salmon substitutes, caviar and other fish roe products, salted and/or treated with a preservative	210-213	Benzoates	2000	Note 6 and Note 122
		320	Butylated hydroxyanisole	200	Note 12 and Note 14
		321	Butylated hydroxytoluene	200	Note 12 and Note 14
		214, 215, 218, 219	Hydroxybenzoates, para-	1000	Note 26
		243	Lauric arginate ethyl ester	200	
		338; 339(i)-(iii);	Phosphates	2200	Note 1

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (mg/kg, unless otherwise specified)	Note
		INS ⁵ no.	Name		
		340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii), (v)-(vii), (ix); 451(i), (ii); 452(i)- (v); 542			
		200-203	Sorbates	1000	Note 9
		220-228, 539, –	Sulphites	100	Note 30
9.3.4	Semi-preserved fish and fish products, including molluscs, crustaceans and echinoderms (e.g. traditional Oriental fish paste and shrimp paste), excluding cooked fish or crustacean pastes of food category 9.2.4.1 and 9.2.4.2 respectively, and products of food categories 9.3.1 – 9.3.3 and their sub-categories (if applicable)	210-213	Benzoates	2000	Note 6 and Note 122
		320	Butylated hydroxyanisole	200	Note 12 and Note 14
		321	Butylated hydroxytoluene	200	Note 12 and Note 14
		214, 215, 218, 219	Hydroxybenzoates, para-	1000	Note 26
		243	Lauric arginate ethyl ester	200	
		338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii), (v)-(vii), (ix); 451(i), (ii); 452(i)- (v); 542	Phosphates	2200	Note 1 and Note 123
		200-203	Sorbates	1000	Note 9
9.4	Fully preserved (including canned or	320	Butylated hydroxyanisole	200	Note 12 and Note

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (mg/kg, unless otherwise specified)	Note
		INS ⁵ no.	Name		
	fermented) fish and fish products, including molluscs, crustaceans and echinoderms, excluding fully cooked products of food category 9.2.4 and its sub-categories (if applicable)				14
		321	Butylated hydroxytoluene	200	Note 12 and Note 14
		385, 386	Ethylenediaminetetraacetates	340	Note 42 and Note 124
		338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii), (v)-(vii), (ix); 451(i), (ii); 452(i)-(v); 542	Phosphates	2200	Note 1
		220-228, 539, –	Sulphites	150	Note 30 and Note 125
10	Eggs and egg products				
10.1	Fresh eggs				
10.2	Egg products	243	Lauric arginate ethyl ester	200	
		234	Nisin	6.25	
10.2.1	Pasteurized and chemically preserved (e.g. by addition of salt) liquid egg products, including whole egg, egg yolk and egg white	260	Acetic acid, glacial	GMP	
		210-213	Benzoates	5000	Note 6
		330	Citric acid	GMP	
		243	Lauric arginate ethyl ester	200	
		322	Lecithins	GMP	

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (mg/kg, unless otherwise specified)	Note
		INS ⁵ no.	Name		
		234	Nisin	6.25	
		338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii), (v)-(vii), (ix); 451(i), (ii); 452(i)- (v); 542	Phosphates	4400	Note 1 and Note 126
		262(i)	Sodium acetate	GMP	
		325	Sodium lactate	GMP	
		200-203	Sorbates	5000	Note 9
10.2.2	Pasteurized and frozen egg products, including whole egg, egg yolk and egg white	260	Acetic acid, glacial	GMP	
		330	Citric acid	GMP	
		243	Lauric arginate ethyl ester	200	
		322	Lecithins	GMP	
		234	Nisin	6.25	
		338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii), (v)-(vii), (ix); 451(i), (ii); 452(i)- (v); 542	Phosphates	1290	Note 1

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (mg/kg, unless otherwise specified)	Note
		INS ⁵ no.	Name		
		262(i)	Sodium acetate	GMP	
		325	Sodium lactate	GMP	
		200-203	Sorbates	1000	Note 9
10.2.3	Dried and/or heat coagulated (pasteurized) egg products, including whole egg, egg yolk and egg white	385, 386	Ethylenediaminetetraacetates	200	Note 42 and Note 127
		214, 215, 218, 219	Hydroxybenzoates, para-	200	Note 26
		243	Lauric arginate ethyl ester	200	
		234	Nisin	6.25	
		338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii), (v)-(vii), (ix); 451(i), (ii); 452(i)-(v); 542	Phosphates	1630	Note 1
		200-203	Sorbates	1000	Note 9
		10.3	Preserved eggs, including alkaline, salted and canned eggs	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii), (v)-(vii), (ix); 451(i), (ii); 452(i)-(v); 542	Phosphates

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (mg/kg, unless otherwise specified)	Note
		INS ⁵ no.	Name		
10.4	Egg-based desserts (e.g. egg custard and custard fillings for fine bakery wares)	304, 305	Ascorbyl esters	500	Note 13 and Note 28
		210-213	Benzoates	1000	Note 6
		243	Lauric arginate ethyl ester	200	
		338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii), (v)-(vii), (ix); 451(i), (ii); 452(i)-(v); 542	Phosphates	1400	Note 1
		310	Propyl gallate	90	Note 12 and Note 28
		262(ii)	Sodium diacetate	2000	
		200-203	Sorbates	1000	Note 9
		334, 335(ii), 337	Tartrates	2000	Note 10
		307a, b, c	Tocopherols	500	Note 128
11	Sugars and table-top sweeteners				
11.1	Refined and raw sugars				
11.1.1	White sugar, dextrose anhydrous, dextrose monohydrate, fructose	220-228, 539, –	Sulphites	15	Note 30
11.1.2	Powdered sugar, powdered dextrose	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii);	Phosphates	6600	Note 1

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (mg/kg, unless otherwise specified)	Note
		INS ⁵ no.	Name		
		342(i)-(ii); 343(i)-(iii); 450(i)-(iii), (v)-(vii), (ix); 451(i), (ii); 452(i)-(v); 542			
		220-228, 539, –	Sulphites	15	Note 30
11.1.3	Soft white sugar, soft brown sugar, glucose syrup, dried glucose syrup, raw cane sugar	220-228, 539, –	Sulphites	20	Note 30 and Note 129
11.1.4	Lactose				
11.1.5	Plantation or mill white sugar	220-228, 539, –	Sulphites	70	Note 30
11.2	Brown sugar (e.g. Demerara sugar), excluding products of food category 11.1.3 and its sub-categories (if applicable)	220-228, 539, –	Sulphites	40	Note 30
11.3	Sugar solutions and syrups, also (partially) inverted, including treacle and molasses, excluding products of food category 11.1.3 and its sub-categories (if applicable)	220-228, 539, –	Sulphites	70	Note 30
11.4	Other sugars and syrups (e.g. xylose, maple syrup and decorative sugar toppings)	304, 305	Ascorbyl esters	200	Note 13
		210-213	Benzoates	1000	Note 6
		263	Calcium acetate	GMP	
		472c	Citric and fatty acid esters of glycerol	GMP	

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (mg/kg, unless otherwise specified)	Note
		INS ⁵ no.	Name		
		214, 215, 218, 219	Hydroxybenzoates, para-	100	Note 26
		322	Lecithins	GMP	
		942	Nitrous oxide	GMP	
		338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii), (v)-(vii), (ix); 451(i), (ii); 452(i)-(v); 542	Phosphates	1320	Note 1
		200-203	Sorbates	1000	Note 9
		220-228, 539, –	Sulphites	40	Note 30
		332(ii)	Tripotassium citrate	GMP	
11.5	Honey				
11.6	Table-top sweeteners, including those containing high-intensity sweeteners (e.g. acesulfame potassium and sorbitol)	210-213	Benzoates	2000	Note 6
		385, 386	Ethylenediaminetetraacetates	1000	Note 42 and Note 130
		338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii), (v)-(vii), (ix); 451(i), (ii); 452(i)-	Phosphates	1000	Note 1

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (mg/kg, unless otherwise specified)	Note
		INS ⁵ no.	Name		
		(v); 542			
		200-203	Sorbates	1000	Note 9 and Note 131
		334, 335(ii), 337	Tartrates	2000	Note 10
12	Spices, condiments, vinegars, soups, sauces, salads, yeast and like products and soybean sauces, excluding cocoa and nut-based spreads of food categories 4.2.2.5 and 5.1.3 and their sub-categories (if applicable), and products composed primarily of protein that are derived from soybeans or other sources (e.g. milk, cereal or vegetables)				
12.1	Salt and salt substitutes	262(ii)	Sodium diacetate	2500	
12.1.1	Salt	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii), (v)-(vii), (ix); 451(i), (ii); 452(i)-(v); 542	Phosphates	8800	Note 1
		262(ii)	Sodium diacetate	2500	
12.1.2	Salt substitutes	260	Acetic acid, glacial	GMP	

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (mg/kg, unless otherwise specified)	Note
		INS ⁵ no.	Name		
		300	Ascorbic acid, L-	GMP	
		327	Calcium lactate	GMP	
		330	Citric acid	GMP	
		472c	Citric and fatty acid esters of glycerol	GMP	
		322	Lecithins	GMP	
		338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii), (v)-(vii), (ix); 451(i), (ii); 452(i)- (v); 542	Phosphates	4400	Note 1
		262(i)	Sodium acetate	GMP	
		301	Sodium ascorbate	GMP	
		262(ii)	Sodium diacetate	2500	
		332(ii)	Tripotassium citrate	GMP	
12.2	Herbs, spices, seasonings and condiments (e.g. seasoning for instant noodles)	304, 305	Ascorbyl esters	500	Note 13
		320	Butylated hydroxyanisole	200	Note 12 and Note 14
		321	Butylated hydroxytoluene	200	Note 12 and Note 14
		385, 386	Ethylenediaminetetraacetates	70	Note 42

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (mg/kg, unless otherwise specified)	Note
		INS ⁵ no.	Name		
		310	Propyl gallate	200	Note 12 and Note 14
		200-203	Sorbates	1000	Note 9
		319	Tertiary butylhydroquinone	200	Note 12 and Note 14
		262(ii)	Sodium diacetate	2500	
		307a, b, c	Tocopherols	2000	
12.2.1	Herbs and spices (e.g. basil, oregano, cumin and chilli paste)	304, 305	Ascorbyl esters	500	Note 13
		320	Butylated hydroxyanisole	200	Note 12 and Note 14
		321	Butylated hydroxytoluene	200	Note 12 and Note 14
		385, 386	Ethylenediaminetetraacetates	70	Note 42
		310	Propyl gallate	200	Note 12 and Note 14
		262(ii)	Sodium diacetate	2500	
		200-203	Sorbates	1000	Note 9
		220-228, 539, –	Sulphites	150	Note 30
		319	Tertiary butylhydroquinone	200	Note 12 and Note 14
		307a, b, c	Tocopherols	2000	
12.2.1.1	Curry paste	304, 305	Ascorbyl esters	500	Note 13
		210-213	Benzoates	350	Note 6 and Note 50

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (mg/kg, unless otherwise specified)	Note
		INS ⁵ no.	Name		
		320	Butylated hydroxyanisole	200	Note 12 and Note 14
		321	Butylated hydroxytoluene	200	Note 12 and Note 14
		385, 386	Ethylenediaminetetraacetates	70	Note 42
		214, 215, 218, 219	Hydroxybenzoates, para-	350	Note 26 and Note 50
		310	Propyl gallate	200	Note 12 and Note 14
		262(ii)	Sodium diacetate	2500	
		200-203	Sorbates	1000	Note 9
		220-228, 539, –	Sulphites	150	Note 30
		319	Tertiary butylhydroquinone	200	Note 12 and Note 14
		307a, b, c	Tocopherols	2000	
12.2.2	Seasonings and condiments (e.g. meat tenderisers, onion salt and garlic salt), excluding condiment sauces (e.g. ketchup, mayonnaise and mustard) and relishes	304, 305	Ascorbyl esters	500	Note 13
		210-213	Benzoates	1000	Note 6
		320	Butylated hydroxyanisole	200	Note 12 and Note 14
		321	Butylated hydroxytoluene	200	Note 12 and Note 14
		385, 386	Ethylenediaminetetraacetates	70	Note 42
		243	Lauric arginate ethyl ester	200	

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (mg/kg, unless otherwise specified)	Note
		INS ⁵ no.	Name		
		338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii), (v)-(vii), (ix); 451(i), (ii); 452(i)- (v); 542	Phosphates	2200	Note 1 and Note 132
		310	Propyl gallate	200	Note 12 and Note 14
		200-203	Sorbates	1000	Note 9
		262(ii)	Sodium diacetate	2500	
		220-228, 539, –	Sulphites	200	Note 30
		334, 335(ii), 337	Tartrates	7500	Note 10
		319	Tertiary butylhydroquinone	200	Note 12 and Note 14
		307a, b, c	Tocopherols	2000	
12.3	Vinegars, including cider vinegar, wine vinegar, malt vinegar, spirit vinegar, grain vinegar, raisin vinegar and fruit (wine) vinegar	210-213	Benzoates	1000	Note 6
		214, 215, 218, 219	Hydroxybenzoates, para-	100	Note 26
		234	Nisin	3.75	
		262(ii)	Sodium diacetate	2500	
		200-203	Sorbates	1000	Note 9
		220-228, 539, –	Sulphites	100	Note 30

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (mg/kg, unless otherwise specified)	Note
		INS ⁵ no.	Name		
12.4	Mustards	304, 305	Ascorbyl esters	500	Note 13
		210-213	Benzoates	1000	Note 6
		385, 386	Ethylenediaminetetraacetates	75	Note 42
		214, 215, 218, 219	Hydroxybenzoates, para-	300	Note 26
		262(ii)	Sodium diacetate	2500	
		200-203	Sorbates	1000	Note 9
		220-228, 539, –	Sulphites	250	Note 30 and Note 133
		334, 335(ii), 337	Tartrates	5000	Note 10
		319	Tertiary butylhydroquinone	200	Note 12
		307a, b, c	Tocopherols	200	
12.5	Soups and broths	304, 305	Ascorbyl esters	200	Note 13
		210-213	Benzoates	500	Note 6
		320	Butylated hydroxyanisole	200	Note 12 and Note 14
		321	Butylated hydroxytoluene	200	Note 12 and Note 14
		243	Lauric arginate ethyl ester	200	
		338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),	Phosphates	1500	Note 1

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (mg/kg, unless otherwise specified)	Note
		INS ⁵ no.	Name		
		(v)-(vii), (ix); 451(i), (ii); 452(i)-(v); 542			
		310	Propyl gallate	200	Note 12, Note 14 and Note 134
		262(ii)	Sodium diacetate	500	
		200-203	Sorbates	1000	Note 9
		334, 335(ii), 337	Tartrates	5000	Note 10
		319	Tertiary butylhydroquinone	200	Note 12 and Note 14
		307a, b, c	Tocopherols	50	
12.5.1	Ready-to-eat soups and broths, including canned, bottled, and frozen (e.g. bouillon, consommés, water- and cream-based soups, chowders and bisques)	304, 305	Ascorbyl esters	200	Note 13
		210-213	Benzoates	500	Note 6
		320	Butylated hydroxyanisole	200	Note 12 and Note 14
		321	Butylated hydroxytoluene	200	Note 12 and Note 14
		243	Lauric arginate ethyl ester	200	
		234	Nisin	5	
		338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),	Phosphates	1500	Note 1

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (mg/kg, unless otherwise specified)	Note
		INS ⁵ no.	Name		
		(v)-(vii), (ix); 451(i), (ii); 452(i)-(v); 542			
		310	Propyl gallate	200	Note 12, Note 14 and Note 134
		262(ii)	Sodium diacetate	500	
		200-203	Sorbates	1000	Note 9
		334, 335(ii), 337	Tartrates	5000	Note 10
		319	Tertiary butylhydroquinone	200	Note 12 and Note 14
		307a, b, c	Tocopherols	50	
12.5.2	Mixes for soups and broths (e.g. bouillon powders and cubes, powdered and condensed soups, and stock cubes and powders)	304, 305	Ascorbyl esters	200	Note 13
		210-213	Benzoates	500	Note 6
		320	Butylated hydroxyanisole	200	Note 12 and Note 14
		321	Butylated hydroxytoluene	200	Note 12 and Note 14
		214, 215, 218, 219	Hydroxybenzoates, para-	175	Note 26
		243	Lauric arginate ethyl ester	200	
		338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),	Phosphates	1500	Note 1

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (mg/kg, unless otherwise specified)	Note
		INS ⁵ no.	Name		
		(v)-(vii), (ix); 451(i), (ii); 452(i)-(v); 542			
		310	Propyl gallate	200	Note 12, Note 14 and Note 134
		262(ii)	Sodium diacetate	500	
		200-203	Sorbates	1000	Note 9
		334, 335(ii), 337	Tartrates	5000	Note 10
		319	Tertiary butylhydroquinone	200	Note 12 and Note 14
		307a, b, c	Tocopherols	50	
12.6	Sauces and like products	210-213	Benzoates	1000	Note 6
		320	Butylated hydroxyanisole	200	Note 12 and Note 14
		321	Butylated hydroxytoluene	100	Note 12 and Note 14
		314	Guaiac resin	600	Note 12
		214, 215, 218, 219	Hydroxybenzoates, para-	1000	Note 26
		338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii), (v)-(vii), (ix); 451(i),	Phosphates	2200	Note 1

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (mg/kg, unless otherwise specified)	Note
		INS ⁵ no.	Name		
		(ii); 452(i)-(v); 542			
		310	Propyl gallate	200	Note 12 and Note 14
		262(ii)	Sodium diacetate	2500	
		200-203	Sorbates	1000	Note 9 and Note 134
		220-228, 539, –	Sulphites	300	Note 30
		319	Tertiary butylhydroquinone	200	Note 12 and Note 14
12.6.1	Emulsified sauces and dips (e.g. mayonnaise, salad dressing and onion dip)	304, 305	Ascorbyl esters	500	Note 12 and Note 13
		210-213	Benzoates	1000	Note 6
		320	Butylated hydroxyanisole	200	Note 12 and Note 14
		321	Butylated hydroxytoluene	100	Note 12 and Note 14
		385, 386	Ethylenediaminetetraacetates	100	Note 42
		314	Guaiac resin	600	Note 12
		214, 215, 218, 219	Hydroxybenzoates, para-	1000	Note 26
		243	Lauric arginate ethyl ester	200	
		235	Natamycin (pimaricin)	10	Note 44 and Note 135
		234	Nisin	5	
		338; 339(i)-(iii);	Phosphates	2200	Note 1

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (mg/kg, unless otherwise specified)	Note
		INS ⁵ no.	Name		
		340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii), (v)-(vii), (ix); 451(i), (ii); 452(i)- (v); 542			
		310	Propyl gallate	200	Note 12 and Note 14
		262(ii)	Sodium diacetate	2500	
		200-203	Sorbates	1000	Note 9 and Note 134
		220-228, 539, –	Sulphites	300	Note 30
		334, 335(ii), 337	Tartrates	2000	Note 10
		319	Tertiary butylhydroquinone	200	Note 12 and Note 14
		307a, b, c	Tocopherols	600	
12.6.2	Non-emulsified sauces, including water-, coconut milk- and milk-based sauces (e.g. barbecue sauce, ketchup, cheese sauce, cream sauce, Worcestershire sauce, brown gravy and chilli sauce)	304, 305	Ascorbyl esters	500	Note 13
		210-213	Benzoates	1000	Note 6
		320	Butylated hydroxyanisole	200	Note 12 and Note 14
		321	Butylated hydroxytoluene	100	Note 12 and Note 14
		385, 386	Ethylenediaminetetraacetates	75	Note 42
		314	Guaiac resin	600	Note 12

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (mg/kg, unless otherwise specified)	Note
		INS ⁵ no.	Name		
		214, 215, 218, 219	Hydroxybenzoates, para-	1000	Note 26
		243	Lauric arginate ethyl ester	200	
		234	Nisin	5	
		338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii), (v)-(vii), (ix); 451(i), (ii); 452(i)-(v); 542	Phosphates	2200	Note 1
		310	Propyl gallate	200	Note 12 and Note 14
		262(ii)	Sodium diacetate	2500	
		200-203	Sorbates	1000	Note 9 and Note 134
		220-228, 539, –	Sulphites	300	Note 30
		334, 335(ii), 337	Tartrates	5000	Note 10
		319	Tertiary butylhydroquinone	200	Note 12 and Note 14
		307a, b, c	Tocopherols	600	
12.6.3	Mixes for sauces and gravies (e.g. mixes for cheese sauce, hollandaise sauce and salad dressing)	304, 305	Ascorbyl esters	200	Note 13
		210-213	Benzoates	1000	Note 6
		320	Butylated hydroxyanisole	200	Note 12 and Note 14

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (mg/kg, unless otherwise specified)	Note
		INS ⁵ no.	Name		
		321	Butylated hydroxytoluene	100	Note 12 and Note 14
		314	Guaiac resin	600	Note 12
		214, 215, 218, 219	Hydroxybenzoates, para-	1000	Note 26
		338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii), (v)-(vii), (ix); 451(i), (ii); 452(i)-(v); 542	Phosphates	2200	Note 1
		310	Propyl gallate	200	Note 12 and Note 14
		262(ii)	Sodium diacetate	2500	Note 134
		200-203	Sorbates	1000	Note 9 and Note 134
		220-228, 539, –	Sulphites	300	Note 30
		334, 335(ii), 337	Tartrates	5000	Note 10 and Note 134
		319	Tertiary butylhydroquinone	200	Note 12 and Note 14
		307a, b, c	Tocopherols	300	Note 134
12.6.4	Clear sauces (e.g. fish sauce and oyster sauce)	304, 305	Ascorbyl esters	200	Note 13
		210-213	Benzoates	1000	Note 6

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (mg/kg, unless otherwise specified)	Note
		INS ⁵ no.	Name		
		320	Butylated hydroxyanisole	200	Note 12 and Note 14
		321	Butylated hydroxytoluene	100	Note 12 and Note 14
		314	Guaiac resin	600	Note 12
		214, 215, 218, 219	Hydroxybenzoates, para-	1000	Note 26
		234	Nisin	5	
		338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii), (v)-(vii), (ix); 451(i), (ii); 452(i)-(v); 542	Phosphates	2200	Note 1
		310	Propyl gallate	200	Note 12 and Note 14
		262(ii)	Sodium diacetate	2500	
		200-203	Sorbates	1000	Note 9 and Note 134
		220-228, 539, –	Sulphites	300	Note 30
		319	Tertiary butylhydroquinone	200	Note 12 and Note 14
12.7	Salads (e.g. macaroni salad, potato salad) and sandwich spreads excluding cocoa- and	304, 305	Ascorbyl esters	200	Note 13
		210-213	Benzoates	1500	Note 6

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (mg/kg, unless otherwise specified)	Note
		INS ⁵ no.	Name		
	nut-based spreads of food categories 4.2.2.5 and 5.1.3, and their sub-categories (if applicable)	385, 386	Ethylenediaminetetraacetates	100	Note 42
		243	Lauric arginate ethyl ester	200	
		234	Nisin	5	
		262(ii)	Sodium diacetate	2500	
		200-203	Sorbates	1500	Note 9
		12.8	Yeast and like products	320	Butylated hydroxyanisole
12.9	Soybean-based seasonings and condiments	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii), (v)-(vii), (ix); 451(i), (ii); 452(i)-(v); 542	Phosphates	1200	Note 1
		262(ii)	Sodium diacetate	2500	
12.9.1	Fermented soybean paste (e.g. miso and dou jiang)	210-213	Benzoates	1000	Note 6
		214, 215, 218, 219	Hydroxybenzoates, para-	250	Note 26
		234	Nisin	5	
		338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii), (v)-(vii), (ix); 451(i),	Phosphates	1200	Note 1

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (mg/kg, unless otherwise specified)	Note
		INS ⁵ no.	Name		
		(ii); 452(i)-(v); 542			
		262(ii)	Sodium diacetate	2500	
		200-203	Sorbates	1000	Note 9
		220-228, 539, –	Sulphites	30	Note 30
		334, 335(ii), 337	Tartrates	1000	Note 10
12.9.2	Soybean sauce	210-213	Benzoates	550	Note 6 and Note 114
		214, 215, 218, 219	Hydroxybenzoates, para-	550	Note 26 and Note 114
		234	Nisin	5	
		338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii), (v)-(vii), (ix); 451(i), (ii); 452(i)-(v); 542	Phosphates	1200	Note 1
		262(ii)	Sodium diacetate	2500	
		200-203	Sorbates	1000	Note 9 and Note 114
13	Food intended to be consumed principally by persons under the age of 36 months				
13.1	Infant formulae, follow-on formulae, and formulae for special medical purposes for	472c	Citric and fatty acid esters of glycerol	9000	Note 128 and Note 136

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (mg/kg, unless otherwise specified)	Note
		INS ⁵ no.	Name		
	infants				
13.1.1	Infant formulae	304, 305	Ascorbyl esters	10	Note 128 and Note 137
		290	Carbon dioxide	GMP	
		330	Citric acid	GMP	
		472c	Citric and fatty acid esters of glycerol	9000	Note 128 and Note 136
		322	Lecithins	5000	Note 128
		338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii), (v)-(vii), (ix); 451(i), (ii); 452(i)-(v); 542	Phosphates	450	Note 1 and Note 128
		307a, b, c	Tocopherols	10	Note 128
		332(ii)	Tripotassium citrate	GMP	
13.1.2	Follow-up formulae	300	Ascorbic acid, L-	50	Note 128 and Note 138
		304, 305	Ascorbyl esters	50	Note 128, Note 137 and Note 138
		302	Calcium ascorbate	50	Note 128, Note 138 and Note 139

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (mg/kg, unless otherwise specified)	Note
		INS ⁵ no.	Name		
		290	Carbon dioxide	GMP	
		330	Citric acid	GMP	
		472c	Citric and fatty acid esters of glycerol	9000	Note 128 and Note 136
		322	Lecithins	5000	Note 128
		338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii), (v)-(vii), (ix); 451(i), (ii); 452(i)- (v); 542	Phosphates	450	Note 1 and Note 128
		301	Sodium ascorbate	50	Note 128, Note 138 and Note 139
		307a, b, c	Tocopherols	30	Note 128
		332(ii)	Tripotassium citrate	GMP	
13.1.3	Formulae for special medical purposes for infants	304, 305	Ascorbyl esters	10	Note 128 and Note 137
		290	Carbon dioxide	GMP	
		330	Citric acid	GMP	
		472c	Citric and fatty acid esters of glycerol	9000	Note 128 and Note 136
		322	Lecithins	5000	Note 128

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (mg/kg, unless otherwise specified)	Note
		INS ⁵ no.	Name		
		338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii), (v)-(vii), (ix); 451(i), (ii); 452(i)- (v); 542	Phosphates	450	Note 1 and Note 128
		307a, b, c	Tocopherols	10	Note 128
		332(ii)	Tripotassium citrate	GMP	
13.2	Complementary foods for infants and young children, excluding products of food category 13.1 and its sub-categories (if applicable)	260	Acetic acid, glacial	5000	Note 140
		300	Ascorbic acid, L-	500	
		304, 305	Ascorbyl esters	200	Note 12 and Note 137
		263	Calcium acetate	GMP	
		302	Calcium ascorbate	200	Note 139
		327	Calcium lactate	GMP	Note 141
		290	Carbon dioxide	GMP	
		330	Citric acid	5000	Note 140
		472c	Citric and fatty acid esters of glycerol	5000	
		322	Lecithins	5000	Note 142 and Note 143
			338; 339(i)-(iii); 340(i)-(iii);	Phosphates	4400

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (mg/kg, unless otherwise specified)	Note
		INS ⁵ no.	Name		
		341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii), (v)-(vii), (ix); 451(i), (ii); 452(i)- (v); 542			
		261(i)	Potassium acetate	GMP	
		326	Potassium lactate	GMP	Note 141
		262(i)	Sodium acetate	GMP	
		301	Sodium ascorbate	500	Note 139
		325	Sodium lactate	GMP	Note 141
		334, 335(ii), 337	Tartrates	5000	Note 10
		307a, b, c	Tocopherols	300	Note 12
		333(iii)	Tricalcium citrate	GMP	
		332(ii)	Tripotassium citrate	GMP	
14	Beverages, excluding dairy products of food category 1.1.4 and its sub-categories (if applicable)				
14.1	Non-alcoholic ("soft") beverages				
14.1.1	Bottled or packaged drinking waters	290	Carbon dioxide	GMP	
14.1.2	Fruit and vegetable juices, excluding beverages based on fruit and vegetable juices of food category 14.1.4.2	290	Carbon dioxide	GMP	
		385, 386	Ethylenediaminetetraacetates	35	Note 42 and Note 134

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (mg/kg, unless otherwise specified)	Note
		INS ⁵ no.	Name		
	and its sub-categories (if applicable)	234	Nisin	5	Note 134
14.1.2.1	Fruit juice	300	Ascorbic acid, L-	GMP	
		210-213	Benzoates	1000	Note 6 and Note 114
		302	Calcium ascorbate	GMP	
		290	Carbon dioxide	GMP	
		330	Citric acid	3000	
		385, 386	Ethylenediaminetetraacetates	35	Note 42
		214, 215, 218, 219	Hydroxybenzoates, para-	800	Note 26 and Note 114
		235	Natamycin (pimaricin)	10	Note 44
		234	Nisin	5	
		338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii), (v)-(vii), (ix); 451(i), (ii); 452(i)-(v); 542	Phosphates	1630	Note 1
		301	Sodium ascorbate	GMP	
		200-203	Sorbates	1000	Note 9 and Note 114
		220-228, 539, –	Sulphites	50	Note 30
		334, 335(ii), 337	Tartrates	4000	Note 10 and Note

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (mg/kg, unless otherwise specified)	Note
		INS ⁵ no.	Name		
					144
14.1.2.1.1	Grape juice products (unfermented, intended for sacramental use)	300	Ascorbic acid, L-	GMP	
		210-213	Benzoates	2000	Note 6 and Note 114
		302	Calcium ascorbate	GMP	
		290	Carbon dioxide	GMP	
		330	Citric acid	3000	
		385, 386	Ethylenediaminetetraacetates	35	Note 42
		214, 215, 218, 219	Hydroxybenzoates, para-	2000	Note 26 and Note 114
		235	Natamycin (pimaricin)	10	Note 44
		234	Nisin	5	
		338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii), (v)-(vii), (ix); 451(i), (ii); 452(i)-(v); 542	Phosphates	1630	Note 1
		301	Sodium ascorbate	GMP	
		200-203	Sorbates	1000	Note 9 and Note 114
		220-228, 539, –	Sulphites	70	Note 30
334, 335(ii), 337	Tartrates	4000	Note 10		

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (mg/kg, unless otherwise specified)	Note
		INS ⁵ no.	Name		
14.1.2.2	Vegetable juice	300	Ascorbic acid, L-	GMP	
		210-213	Benzoates	160	Note 6 and Note 114
		290	Carbon dioxide	GMP	
		330	Citric acid	GMP	
		385, 386	Ethylenediaminetetraacetates	35	Note 42
		214, 215, 218, 219	Hydroxybenzoates, para-	160	Note 26 and Note 114
		235	Natamycin (pimaricin)	10	Note 44
		234	Nisin	5	
		338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii), (v)-(vii), (ix); 451(i), (ii); 452(i)-(v); 542	Phosphates	1630	Note 1
		200-203	Sorbates	400	Note 9 and Note 114
220-228, 539, –	Sulphites	50	Note 30		
14.1.2.3	Concentrates for fruit juice	300	Ascorbic acid, L-	GMP	
		210-213	Benzoates	1000	Note 6, Note 114 and Note 134
		302	Calcium ascorbate	GMP	

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (mg/kg, unless otherwise specified)	Note
		INS ⁵ no.	Name		
		290	Carbon dioxide	GMP	
		330	Citric acid	3000	Note 134
		315	Erythorbic acid (isoascorbic acid)	GMP	
		385, 386	Ethylenediaminetetraacetates	35	Note 42 and Note 134
		214, 215, 218, 219	Hydroxybenzoates, para-	800	Note 26, Note 114 and Note 134
		234	Nisin	5	Note 134
		338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii), (v)-(vii), (ix); 451(i), (ii); 452(i)-(v); 542	Phosphates	1630	Note 1 and Note 134
		301	Sodium ascorbate	GMP	
		316	Sodium erythorbate (sodium isoascorbate)	GMP	
		200-203	Sorbates	1000	Note 9, Note 114 and Note 134
		220-228, 539, –	Sulphites	50	Note 30 and Note 134
		334, 335(ii), 337	Tartrates	4000	Note 10, Note 134 and Note

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (mg/kg, unless otherwise specified)	Note
		INS ⁵ no.	Name		
					144
14.1.2.4	Concentrates for vegetable juice	300	Ascorbic acid, L-	GMP	
		210-213	Benzoates	800	Note 6, Note 114 and Note 134
		290	Carbon dioxide	GMP	
		302	Calcium ascorbate	GMP	
		330	Citric acid	GMP	
		385, 386	Ethylenediaminetetraacetates	35	Note 42 and Note 134
		315	Erythorbic acid (isoascorbic acid)	GMP	
		214, 215, 218, 219	Hydroxybenzoates, para-	800	Note 26, Note 114 and Note 134
		234	Nisin	5	Note 134
		338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii), (v)-(vii), (ix); 451(i), (ii); 452(i)-(v); 542	Phosphates	1630	Note 1 and Note 134
		301	Sodium ascorbate	GMP	
316	Sodium erythorbate (sodium isoascorbate)	GMP			

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (mg/kg, unless otherwise specified)	Note
		INS ⁵ no.	Name		
		200-203	Sorbates	2000	Note 9, Note 114 and Note 134
		220-228, 539, –	Sulphites	50	Note 30 and Note 134
14.1.3	Fruit and vegetable nectars	290	Carbon dioxide	GMP	
		385, 386	Ethylenediaminetetraacetates	35	Note 42 and Note 134
		234	Nisin	5	Note 134
14.1.3.1	Fruit nectar	300	Ascorbic acid, L-	GMP	
		210-213	Benzoates	1000	Note 6 and Note 114
		302	Calcium ascorbate	GMP	
		290	Carbon dioxide	GMP	
		330	Citric acid	5000	
		385, 386	Ethylenediaminetetraacetates	35	Note 42
		214, 215, 218, 219	Hydroxybenzoates, para-	800	Note 26 and Note 114
		235	Natamycin (pimaricin)	10	Note 44
		234	Nisin	5	
		338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),	Phosphates	1630	Note 1

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (mg/kg, unless otherwise specified)	Note
		INS ⁵ no.	Name		
		(v)-(vii), (ix); 451(i), (ii); 452(i)-(v); 542			
		301	Sodium ascorbate	GMP	
		200-203	Sorbates	1000	Note 9 and Note 114
		220-228, 539, –	Sulphites	50	Note 30
		334, 335(ii), 337	Tartrates	4000	Note 10
14.1.3.2	Vegetable nectar	300	Ascorbic acid, L-	GMP	
		210-213	Benzoates	160	Note 6 and Note 114
		290	Carbon dioxide	GMP	
		330	Citric acid	GMP	
		385, 386	Ethylenediaminetetraacetates	35	Note 42
		214, 215, 218, 219	Hydroxybenzoates, para-	160	Note 26 and Note 114
		235	Natamycin (pimaricin)	10	Note 44
		234	Nisin	5	
		338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii), (v)-(vii), (ix); 451(i), (ii); 452(i)-(v); 542	Phosphates	1630	Note 1

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (mg/kg, unless otherwise specified)	Note
		INS ⁵ no.	Name		
		200-203	Sorbates	400	Note 9 and Note 114
		220-228, 539, –	Sulphites	50	Note 30
14.1.3.3	Concentrates for fruit nectar	300	Ascorbic acid, L-	GMP	
		210-213	Benzoates	1000	Note 6, Note 114 and Note 134
		302	Calcium ascorbate	GMP	
		290	Carbon dioxide	GMP	
		330	Citric acid	5000	Note 134
		315	Erythorbic acid (isoascorbic acid)	GMP	
		385, 386	Ethylenediaminetetraacetates	35	Note 134
		214, 215, 218, 219	Hydroxybenzoates, para-	800	Note 26, Note 114 and Note 134
		234	Nisin	5	Note 134
		338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii), (v)-(vii), (ix); 451(i), (ii); 452(i)-(v); 542	Phosphates	1630	Note 1 and Note 134
301	Sodium ascorbate	GMP			

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (mg/kg, unless otherwise specified)	Note
		INS ⁵ no.	Name		
		316	Sodium erythorbate (sodium isoascorbate)	GMP	
		200-203	Sorbates	1000	Note 9, Note 114 and Note 134
		220-228, 539, –	Sulphites	50	Note 30 and Note 134
		334, 335(ii), 337	Tartrates	4000	Note 10 and Note 134
14.1.3.4	Concentrates for vegetable nectar	300	Ascorbic acid, L-	GMP	
		210-213	Benzoates	600	Note 6, Note 114 and Note 134
		290	Carbon dioxide	GMP	
		302	Calcium ascorbate	GMP	
		330	Citric acid	GMP	
		315	Erythorbic acid (isoascorbic acid)	GMP	
		385, 386	Ethylenediaminetetraacetates	35	Note 42 and Note 134
		214, 215, 218, 219	Hydroxybenzoates, para-	600	Note 26, Note 114 and Note 134
		234	Nisin	5	Note 134
		338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii);	Phosphates	1630	Note 1 and Note 134

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (mg/kg, unless otherwise specified)	Note
		INS ⁵ no.	Name		
		343(i)-(iii); 450(i)-(iii), (v)-(vii), (ix); 451(i), (ii); 452(i)-(v); 542			
		301	Sodium ascorbate	GMP	
		316	Sodium erythorbate (sodium isoascorbate)	GMP	
		200-203	Sorbates	2000	Note 9, Note 114 and Note 134
		220-228, 539, –	Sulphites	50	Note 30 and Note 134
14.1.4	Water-based flavoured drinks, including carbonated and non-carbonated varieties and concentrates (liquid or solid), "sport", "energy" or "electrolyte" drinks, particulated drinks, ready-to-drink coffee and tea drinks and herbal-based drinks (e.g. iced tea, fruit-flavoured iced tea and chilled canned cappuccino drinks)	304, 305	Ascorbyl esters	1000	Note 12, Note 13 and Note 134
		210-213	Benzoates	250	Note 6 and Note 134
		242	Dimethyl dicarbonate	250	Note 134 and Note 145
		385, 386	Ethylenediaminetetraacetates	200	Note 42 and Note 134
		214, 215, 218, 219	Hydroxybenzoates, para-	500	Note 26 and Note 134
		384	Isopropyl citrates	200	Note 134
		234	Nisin	5	Note 134
		338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii);	Phosphates	1630	Note 1 and Note 134

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (mg/kg, unless otherwise specified)	Note
		INS ⁵ no.	Name		
		342(i)-(ii); 343(i)-(iii); 450(i)-(iii), (v)-(vii), (ix); 451(i), (ii); 452(i)-(v); 542			
		310	Propyl gallate	1000	Note 12 and Note 134
		200-203	Sorbates	500	Note 9 and Note 134
		512	Stannous chloride	20	Note 51 and Note 134
		484	Stearyl citrate	500	Note 134
		220-228, 539, –	Sulphites	70	Note 30, Note 134 and Note 146
		334, 335(ii), 337	Tartrates	800	Note 10 and Note 134
		388, 389	Thiodipropionates	1000	Note 12, Note 37 and Note 134
		307a, b, c	Tocopherols	200	Note 134
14.1.4.1	Carbonated water-based flavoured drinks (e.g. colas, carbonated "energy" drinks and dry ginger ale)	304, 305	Ascorbyl esters	1000	Note 12 and Note 13
		210-213	Benzoates	250	Note 6
		242	Dimethyl dicarbonate	250	Note 145
		385, 386	Ethylenediaminetetraacetates	200	Note 42

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (mg/kg, unless otherwise specified)	Note
		INS ⁵ no.	Name		
		214, 215, 218, 219	Hydroxybenzoates, para-	500	Note 26
		384	Isopropyl citrates	200	
		243	Lauric arginate ethyl ester	50	
		234	Nisin	5	
		338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii), (v)-(vii), (ix); 451(i), (ii); 452(i)-(v); 542	Phosphates	1630	Note 1
		310	Propyl gallate	1000	Note 12
		200-203	Sorbates	500	Note 9
		512	Stannous chloride	20	Note 51
		484	Stearyl citrate	500	
		220-228, 539, –	Sulphites	70	Note 30 and Note 146
		334, 335(ii), 337	Tartrates	800	Note 10
		388, 389	Thiodipropionates	1000	Note 12 and Note 37
		307a, b, c	Tocopherols	200	
14.1.4.2	Non-carbonated water-based flavoured drinks, including punches and	304, 305	Ascorbyl esters	1000	Note 12 and Note 13

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (mg/kg, unless otherwise specified)	Note
		INS ⁵ no.	Name		
	ades (e.g. fruit juice-based drinks, lactic acid beverages and "sports" drinks containing electrolytes)	210-213	Benzoates	250	Note 6
		242	Dimethyl dicarbonate	250	Note 145
		385, 386	Ethylenediaminetetraacetates	200	Note 42
		214, 215, 218, 219	Hydroxybenzoates, para-	500	Note 26
		384	Isopropyl citrates	200	
		243	Lauric arginate ethyl ester	50	
		234	Nisin	5	
		338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii), (v)-(vii), (ix); 451(i), (ii); 452(i)-(v); 542	Phosphates	1630	Note 1
		310	Propyl gallate	1000	Note 12
		200-203	Sorbates	500	Note 9
		512	Stannous chloride	20	Note 51
		484	Stearyl citrate	500	
		220-228, 539, –	Sulphites	70	Note 30 and Note 146
		334, 335(ii), 337	Tartrates	800	Note 10
		388, 389	Thiodipropionates	1000	Note 12 and Note

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (mg/kg, unless otherwise specified)	Note
		INS ⁵ no.	Name		
					37
		307a, b, c	Tocopherols	200	
14.1.4.3	Concentrates (liquid or solid) for water-based flavoured drinks	304, 305	Ascorbyl esters	1000	Note 12, Note 13 and Note 134
		210-213	Benzoates	250	Note 6 and Note 134
		242	Dimethyl dicarbonate	250	Note 134 and Note 145
		385, 386	Ethylenediaminetetraacetates	200	Note 42 and Note 134
		214, 215, 218, 219	Hydroxybenzoates, para-	500	Note 26 and Note 134
		384	Isopropyl citrates	200	Note 134
		243	Lauric arginate ethyl ester	50	Note 134
		234	Nisin	5	Note 134
		338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii), (v)-(vii), (ix); 451(i), (ii); 452(i)-(v); 542	Phosphates	1630	Note 1 and Note 134
		310	Propyl gallate	1000	Note 12 and Note 134

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (mg/kg, unless otherwise specified)	Note
		INS ⁵ no.	Name		
		200-203	Sorbates	500	Note 9 and Note 134
		512	Stannous chloride	20	Note 51 and Note 134
		484	Stearyl citrate	500	Note 134
		220-228, 539, –	Sulphites	70	Note 30, Note 134 and Note 146
		334, 335(ii), 337	Tartrates	800	Note 10 and Note 134
		388, 389	Thiodipropionates	1000	Note 12, Note 37 and Note 134
		307a, b, c	Tocopherols	200	Note 134
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, including ready-to-drink products, their mixes and concentrates, and treated coffee beans for the manufacture of coffee products, excluding ready-to-drink cocoa of food category 1.1.4 and cocoa mixes of food category 5.1.1 and their sub-categories (if applicable)	260	Acetic acid, glacial	GMP	
		300	Ascorbic acid, L-	GMP	
		210-213	Benzoates	1000	Note 6 and Note 134
		327	Calcium lactate	GMP	
		290	Carbon dioxide	GMP	
		330	Citric acid	GMP	
		472c	Citric and fatty acid esters of glycerol	GMP	
		242	Dimethyl dicarbonate	250	Note 134 and Note 145
		385, 386	Ethylenediaminetetraacetates	35	Note 42 and Note 134

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (mg/kg, unless otherwise specified)	Note
		INS ⁵ no.	Name		
		214, 215, 218, 219	Hydroxybenzoates, para-	450	Note 26 and Note 134
		322	Lecithins	GMP	
		234	Nisin	5	Note 134
		338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii), (v)-(vii), (ix); 451(i), (ii); 452(i)-(v); 542	Phosphates	300	Note 1 and Note 134
		262(i)	Sodium acetate	GMP	
		301	Sodium ascorbate	GMP	
		325	Sodium lactate	GMP	
		200-203	Sorbates	500	Note 9 and Note 134
		334, 335(ii), 337	Tartrates	5000	Note 10 and Note 134
		307a, b, c	Tocopherols	200	Note 134
		332(ii)	Tripotassium citrate	GMP	
14.1.5.1	Coffee extract, solid	260	Acetic acid, glacial	GMP	
		300	Ascorbic acid, L-	GMP	
		210-213	Benzoates	1000	Note 6 and Note 134

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (mg/kg, unless otherwise specified)	Note
		INS ⁵ no.	Name		
		327	Calcium lactate	GMP	
		290	Carbon dioxide	GMP	
		330	Citric acid	GMP	
		472c	Citric and fatty acid esters of glycerol	GMP	
		242	Dimethyl dicarbonate	250	Note 134 and Note 145
		385, 386	Ethylenediaminetetraacetates	35	Note 42 and Note 134
		214, 215, 218, 219	Hydroxybenzoates, para-	450	Note 26 and Note 134
		322	Lecithins	GMP	
		234	Nisin	5	Note 134
		338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii), (v)-(vii), (ix); 451(i), (ii); 452(i)-(v); 542	Phosphates	300	Note 1 and Note 134
		262(i)	Sodium acetate	GMP	
		301	Sodium ascorbate	GMP	
		325	Sodium lactate	GMP	
		200-203	Sorbates	500	Note 9 and Note 134

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (mg/kg, unless otherwise specified)	Note
		INS ⁵ no.	Name		
		220-228, 539, –	Sulphites	150	Note 30 and Note 134
		334, 335(ii), 337	Tartrates	5000	Note 10 and Note 134
		307a, b, c	Tocopherols	200	Note 134
		332(ii)	Tripotassium citrate	GMP	
14.2	Alcoholic beverages, including alcohol-free and low-alcoholic counterparts				
14.2.1	Beer and malt beverages	210-213	Benzoates	70	Note 6 and Note 50
		385, 386	Ethylenediaminetetraacetates	25	Note 42
		214, 215, 218, 219	Hydroxybenzoates, para-	70	Note 26 and Note 50
		1105	Lysozyme	500	
		235	Natamycin (pimaricin)	10	
		220-228, 539, –	Sulphites	50	Note 30
		334, 335(ii), 337	Tartrates	2000	Note 10
14.2.2	Cider and perry	210-213	Benzoates	1000	Note 6 and Note 147
		242	Dimethyl dicarbonate	250	Note 145
		214, 215, 218, 219	Hydroxybenzoates, para-	200	Note 26
		1105	Lysozyme	500	
		235	Natamycin (pimaricin)	10	

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (mg/kg, unless otherwise specified)	Note
		INS ⁵ no.	Name		
		338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii), (v)-(vii), (ix); 451(i), (ii); 452(i)- (v); 542	Phosphates	880	Note 1
		200-203	Sorbates	500	Note 9
		220-228, 539, –	Sulphites	200	Note 30
		334, 335(ii), 337	Tartrates	2000	Note 10
14.2.3	Grape wines	290	Carbon dioxide	GMP	Note 148
		242	Dimethyl dicarbonate	200	Note 145
		315	Erythorbic acid (isoascorbic acid)	150	Note 139 and Note 149
		1105	Lysozyme	500	
		235	Natamycin (pimaricin)	10	
		316	Sodium erythorbate (sodium isoascorbate)	150	Note 139 and Note 149
		200-203	Sorbates	200	Note 9
		220-228, 539, –	Sulphites	350	Note 30
		334, 335(ii), 337	Tartrates	4000	Note 10
14.2.4	Wines (other than grape, apple and pear) (e.g. rice	210-213	Benzoates	1000	Note 6

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (mg/kg, unless otherwise specified)	Note
		INS ⁵ no.	Name		
	wine (sake), and sparkling and still fruit wines)	242	Dimethyl dicarbonate	250	Note 145
		214, 215, 218, 219	Hydroxybenzoates, para-	200	Note 26
		1105	Lysozyme	500	
		235	Natamycin (pimaricin)	10	
		200-203	Sorbates	500	Note 9
		220-228, 539, –	Sulphites	200	Note 30
		334, 335(ii), 337	Tartrates	4000	Note 10
		14.2.5	Mead	210-213	Benzoates
		242	Dimethyl dicarbonate	200	Note 145
		214, 215, 218, 219	Hydroxybenzoates, para-	200	Note 26
		1105	Lysozyme	500	
		235	Natamycin (pimaricin)	10	
		338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii), (v)-(vii), (ix); 451(i), (ii); 452(i)-(v); 542	Phosphates	440	Note 1
		200-203	Sorbates	200	Note 9
		220-228, 539, –	Sulphites	200	Note 30

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (mg/kg, unless otherwise specified)	Note
		INS ⁵ no.	Name		
14.2.6	Distilled spirituous beverages containing more than 15% alcohol	385, 386	Ethylenediaminetetraacetates	25	Note 42
		338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii), (v)-(vii), (ix); 451(i), (ii); 452(i)-(v); 542	Phosphates	440	Note 1
		200-203	Sorbates	400	Note 9
		220-228, 539, –	Sulphites	200	Note 30
		334, 335(ii), 337	Tartrates	3000	Note 10 and Note 150
14.2.7	Aromatised alcoholic beverages (e.g. wine and spirituous cooler-type beverages and low-alcoholic refreshers)	210-213	Benzoates	1000	Note 6
		385, 386	Ethylenediaminetetraacetates	25	Note 42
		214, 215, 218, 219	Hydroxybenzoates, para-	1000	Note 26
		1105	Lysozyme	500	
		235	Natamycin (pimaricin)	10	
		200-203	Sorbates	500	Note 9
		220-228, 539, –	Sulphites	250	Note 30
		334, 335(ii), 337	Tartrates	4000	Note 10
		307a, b, c	Tocopherols	5	
15	Ready-to-eat savouries	321	Butylated hydroxytoluene	200	Note 12 and Note

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (mg/kg, unless otherwise specified)	Note
		INS ⁵ no.	Name		
					14
		338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii), (v)-(vii), (ix); 451(i), (ii); 452(i)- (v); 542	Phosphates	2200	Note 1
		334, 335(ii), 337	Tartrates	2000	Note 10
		319	Tertiary butylhydroquinone	200	Note 12 and Note 14
		388, 389	Thiodipropionates	200	Note 37
15.1	Snacks – potato, cereal, flour or starch based (from roots and tubers, pulses and legumes), including all plain and flavoured savoury snacks (e.g. potato chips, popcorn and flavoured crackers), excluding plain crackers of food category 7.1.2 and its sub-categories (if applicable)	304, 305	Ascorbyl esters	200	Note 13
		210-213	Benzoates	1000	Note 6
		320	Butylated hydroxyanisole	200	Note 12 and Note 14
		321	Butylated hydroxytoluene	200	Note 12 and Note 14
		214, 215, 218, 219	Hydroxybenzoates, para-	300	Note 26
		338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii), (v)-(vii),	Phosphates	2200	Note 1

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (mg/kg, unless otherwise specified)	Note
		INS ⁵ no.	Name		
		(ix); 451(i), (ii); 452(i)-(v); 542			
		310	Propyl gallate	200	Note 12 and Note 14
		392	Rosemary extract	300	
		262(ii)	Sodium diacetate	1000	
		200-203	Sorbates	1000	Note 9
		220-228, 539, –	Sulphites	50	Note 30
		334, 335(ii), 337	Tartrates	2000	Note 10
		319	Tertiary butylhydroquinone	200	Note 12 and Note 14
		388, 389	Thiodipropionates	200	Note 37
		307a, b, c	Tocopherols	200	
15.2	Processed nuts, including coated nuts and nut mixtures (with e.g. dried fruit), excluding chocolate-covered nuts of food category 5.1.4, nuts covered in imitation chocolate of food category 5.1.5 and their sub-categories (if applicable)	304, 305	Ascorbyl esters	200	Note 13
		320	Butylated hydroxyanisole	200	Note 12 and Note 14
		321	Butylated hydroxytoluene	200	Note 12 and Note 14
		214, 215, 218, 219	Hydroxybenzoates, para-	300	Note 26
		338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii),	Phosphates	2200	Note 1

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (mg/kg, unless otherwise specified)	Note
		INS ⁵ no.	Name		
		(v)-(vii), (ix); 451(i), (ii); 452(i)-(v); 542			
		310	Propyl gallate	200	Note 12 and Note 14
		392	Rosemary extract	300	
		200-203	Sorbates	1000	Note 9
		334, 335(ii), 337	Tartrates	2000	Note 10
		319	Tertiary butylhydroquinone	200	Note 12 and Note 14
		388, 389	Thiodipropionates	200	Note 37
		307a, b, c	Tocopherols	200	
15.3	Snacks – fish based, excluding dried fish snacks of food category 9.2.5 and dried meat snacks of food category 8.3.1.2 and their sub-categories (if applicable)	321	Butylated hydroxytoluene	200	Note 12 and Note 14
		338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i)-(ii); 343(i)-(iii); 450(i)-(iii), (v)-(vii), (ix); 451(i), (ii); 452(i)-(v); 542	Phosphates	2200	Note 1
		334, 335(ii), 337	Tartrates	2000	Note 10
		319	Tertiary butylhydroquinone	200	Note 12 and Note 14

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (mg/kg, unless otherwise specified)	Note
		INS ⁵ no.	Name		
16	Miscellaneous				
16.1	Food additives				
16.1.1	Colouring matter (if in the form of a solution of a permitted colouring matter)	200-203	Sorbates	1000	Note 9 and Note 114
		210-213	Benzoates	2000	Note 6 and Note 114
		214, 215, 218, 219	Hydroxybenzoates, para-	2000	Note 26 and Note 114
16.1.2	Preparations of permitted sweetener and water only	210-213	Benzoates	750	Note 6
		214, 215, 218, 219	Hydroxybenzoates, para-	250	Note 26
16.1.3	Dimethylpolysiloxane	200-203	Sorbates	1000	Note 9 and Note 151
		210-213	Benzoates	2000	Note 6 and Note 151
		214, 215, 218, 219	Hydroxybenzoates, para-	2000	Note 26 and Note 151
		220-228, 539, –	Sulphites	1000	Note 30 and Note 151
16.2	Flavourings and flavouring syrups	210-213	Benzoates	800	Note 6 and Note 151
		214, 215, 218, 219	Hydroxybenzoates, para-	800	Note 26 and Note 151
		220-228, 539, –	Sulphites	350	Note 30 and Note 151
16.3	Enzymes				
16.3.1	Rennet, liquid	210-213	Benzoates	2000	Note 6 and Note 50

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (mg/kg, unless otherwise specified)	Note
		INS ⁵ no.	Name		
		214, 215, 218, 219	Hydroxybenzoates, para-	2000	Note 26 and Note 50
16.3.2	Papain, solid	220-228, 539, –	Sulphites	30000	Note 30
16.3.3	Papain, aqueous solutions	200-203	Sorbates	1000	Note 9 and Note 151
		220-228, 539, –	Sulphites	5000	Note 30 and Note 151
16.3.4	Aqueous solutions of enzyme preparations not otherwise specified, including immobilised enzyme preparations in aqueous media	200-203	Sorbates	3000	Note 9 and Note 151
		210-213	Benzoates	3000	Note 6 and Note 151
		214, 215, 218, 219	Hydroxybenzoates, para-	3000	Note 26 and Note 151
		220-228, 539, –	Sulphites	500	Note 30 and Note 151
16.4	Essential oils and isolates from the concentrates of essential oils	310	Propyl gallate	1000	Note 12 and Note 14
		311	Octyl gallate	1000	Note 12 and Note 14
		312	Dodecyl gallate	1000	Note 12 and Note 14
		320	Butylated hydroxyanisole	1000	Note 12 and Note 14
		321	Butylated hydroxytoluene	1000	Note 12 and Note 14
16.5	Gelatin	220-228, 539, –	Sulphites	1000	Note 30
16.6	Silicone antifoam emulsion	200-203	Sorbates	1000	Note 9 and Note 114

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (mg/kg, unless otherwise specified)	Note
		INS ⁵ no.	Name		
		210-213	Benzoates		
214, 215, 218, 219	Hydroxybenzoates, para-	2000	Note 26 and Note 114		
16.7	Pectin, liquid	220-228, 539, –	Sulphites	250	Note 30
16.8	Partial glycerol esters	310	Propyl gallate	100	Note 12 and Note 152
		311	Octyl gallate	100	Note 12 and Note 152
		312	Dodecyl gallate	100	Note 12 and Note 152
		320	Butylated hydroxyanisole	100	Note 12 and Note 152
		321	Butylated hydroxytoluene	200	Note 12 and Note 152

Note	Description
Note 1	As phosphorus.
Note 2	For use in sterilized and UHT milks only.
Note 3	Excluding lactose reduced milks.
Note 4	Excluding all fluid milks that are not mineral or vitamin fortified.
Note 5	Except for use in lactose reduced milks at 500 mg/kg.
Note 6	As benzoic acid.
Note 7	For use in flavoured products heat treated after fermentation only.
Note 8	Excluding fermented milks and drinks not heat-treated after fermentation.
Note 9	As sorbic acid.
Note 10	As tartaric acid.
Note 11	For use in flavoured fermented milk products only.
Note 12	Levels of ascorbyl esters, butylated hydroxyanisole, butylated hydroxytoluene, citric acid, dodecyl galalte, guaiac resin, octyl gallate, propyl gallate, stearyl citrate, tertiary butylhydroquinone, thiodipropionates and tocopherols, are calculated against the weight of the fat

Note	Description
	or oil content of the food.
Note 13	As ascorbyl stearate.
Note 14	In relation to butylated hydroxyanisole, butylated hydroxytoluene, propyl gallate, octyl gallate, dodecyl gallate and tertiary butylhydroquinone, 2 or more of these food additives can be used in combination only if the following condition is satisfied: when the quantity of each such food additive present in that food is expressed as a percentage of the maximum permitted level, the sum of those percentages does not exceed 100.
Note 15	For use in milk powder for vending machines only.
Note 16	For use in surface treatment only.
Note 17	The level of natamycin (pimaricin) is equivalent to 2 mg/dm ² surface application to a maximum depth of 5 mm.
Note 18	As residual NO ₃ ion.
Note 19	Nitrates and nitrites can be used in combination only if the following condition is satisfied: when the quantity of each such food additive present in that food is expressed as a percentage of the maximum permitted level, the sum of those percentages does not exceed 100.
Note 20	As residual NO ₂ ion.
Note 21	Except for use in products containing added fruits, vegetables, or meats at 3000 mg/kg.
Note 22	For use in cream cheese only.
Note 23	For use in grated cheese only.
Note 24	As formaldehyde.
Note 25	For use only in Provolone cheese.
Note 26	As para-hydroxybenzoic acid.
Note 27	As the acid.
Note 28	Level of food additives concerned are calculated on the dry ingredient, dry weight, dry mix or concentrate basis.
Note 29	Excluding fermented milk products.
Note 30	As residual sulphur dioxide.
Note 31	Excluding liquid whey and whey products used as ingredients in infant formula.
Note 32	Excluding whey powders for infant food.
Note 33	Excluding anhydrous milkfat.
Note 34	In relation to butylated hydroxyanisole, butylated hydroxytoluene, propyl gallate, octyl gallate, dodecyl gallate and tertiary butylhydroquinone, 2 or more of these food additives can be used in combination only if the combined level does not exceed 200 mg/kg, and the individual maximum permitted levels are not exceeded.
Note 35	Isopropyl citrates and "citric and fatty acid esters of glycerol" can be used in combination only if the combined level does not exceed 100 mg/kg, and the individual maximum permitted levels are not exceeded.
Note 36	For use in hydrogenated vegetable oil only.
Note 37	As thiodipropionic acid.
Note 38	Except for use in fish oils at 2500 mg/kg.
Note 39	Except for use in fish oils, singly or in combination at 6000 mg/kg.
Note 40	Butylated hydroxyanisole, butylated hydroxytoluene, propyl gallate, octyl gallate and dodecyl gallate can be used in combination only if the combined level does not exceed 240 mg/kg, and the individual levels of propyl gallate, octyl gallate or dodecyl gallate or mixtures of them do not exceed 80 mg/kg, and the individual levels of butylated hydroxyanisole or butylated hydroxytoluene or mixtures of them do not exceed 160 mg/kg.
Note 41	Except for use in fat spreads and blended spreads; if benzoates and sorbates are used in combination, the combined use shall not exceed 2000 mg/kg of which the benzoic acid portion

Note	Description
	shall not exceed 1000 mg/kg.
Note 42	As anhydrous calcium disodiummethylenediaminetetraacetate.
Note 43	Except for use in dairy fat spreads at 5000 mg/kg as tartaric acid.
Note 44	On the residual level basis.
Note 45	For use in waxes, coatings or glazes where these surface treatments are allowed for application to the surface of fresh fruit only.
Note 46	For use on citrus fruits only.
Note 47	Except for use in longan and litchi at 50 mg/kg.
Note 48	For use in frozen, sliced apples only.
Note 49	Except for use in dried apricots at 2000 mg/kg, bleached raisins at 1500 mg/kg, desiccated coconut at 200 mg/kg and coconut from which oil has been partially extracted at 50 mg/kg.
Note 50	Benzoates and para-hydroxybenzoates can be used in combination only if the following condition is satisfied: when the quantity of each such food additive present in that food is expressed as a percentage of the maximum permitted level, the sum of those percentages does not exceed 100.
Note 51	As tin.
Note 52	Excluding canned pears and canned pineapples.
Note 53	For use in canned stone fruits only.
Note 54	Except for use in aqueous coconut products at 30 mg/kg.
Note 55	For use in edible fungi and fungus products only.
Note 56	Except for use in pickled fungi at 20000 mg/kg.
Note 57	For use as a glaze where such surface treatment is allowed for application to the surface of fresh vegetables, seaweeds or nuts and seeds only.
Note 58	For use in waxes, coatings or glazes where these surface treatments are allowed for the application to the surface of fresh vegetables, seaweeds, or nuts and seeds only.
Note 59	For use in glaze, coatings or decorations for fruit, vegetables, meat or fish only.
Note 60	For use in potatoes only.
Note 61	For use to prevent browning of certain light coloured vegetables only.
Note 62	For use in frozen French fried potatoes only.
Note 63	For mushrooms and fungi, and seaweeds only.
Note 64	Except for use in frozen avocado at 300 mg/kg.
Note 65	For use in dry beans only.
Note 66	The level in the ready-to-eat food shall not exceed 200 mg/kg on the anhydrous basis.
Note 67	Except for use in Kampyo at 5000 mg/kg.
Note 68	As iron.
Note 69	For use in olives only.
Note 70	For nuts and seeds only.
Note 71	Except for use in canned chestnuts and canned chestnut puree at 10000 mg/kg.
Note 72	For use in energy-reduced products only.
Note 73	Except for use in candied vegetables at 350 mg/kg; and for use to prevent browning of certain light coloured vegetables at 50 mg/kg.
Note 74	As calcium.
Note 75	Except for use in Gochujang at 5000 mg/kg.
Note 76	For fried nuts and seeds only.
Note 77	For use in potato dough and pre-fried potato slices only.
Note 78	Excluding chocolate and chocolate products, except for white chocolate at 200 mg/kg calculated on a fat content basis.
Note 79	Excluding chocolate and chocolate products other than white chocolate.
Note 80	Except for use in fruity confection products at 20000 mg/kg.

Note	Description
Note 81	Propionic acid, sodium propionate and calcium propionate can be used in combination only if the following condition is satisfied; when the quantity of each such food additive present in that food is expressed as a percentage of the maximum permitted level, the sum of those percentages does not exceed 100.
Note 82	For unprocessed cereal grains only.
Note 83	For use in wheat flour only.
Note 84	Except for use in wheat flour at 60 mg/kg.
Note 85	Excluding rice flour and wheat flour.
Note 86	Except for use in wheat flour at 2000 mg/kg.
Note 87	Except for use in self-raising flour at 12000 mg/kg.
Note 88	For use in wheat flours for biscuit and pastry manufacture only.
Note 89	For use in flours with additives only.
Note 90	For wheat and/or wheat products only.
Note 91	For use in fresh instant noodles only.
Note 92	Except in instant noodles at 2000 mg/kg as phosphorus.
Note 93	For use in instant noodles only.
Note 94	For tapioca balls only.
Note 95	Excluding plain products.
Note 96	Excluding biscuits and cookies.
Note 97	For use in sweet crackers, cookies and biscuits only.
Note 98	Except for use at 500 mg/kg in products containing nut paste.
Note 99	For use in mooncakes only.
Note 100	For use in fresh minced meat which contains other ingredients apart from comminuted meat only.
Note 101	For use in dehydrated products only.
Note 102	For use in ready-to-eat cooked cured ham and cooked cured pork shoulder products which require refrigeration.
Note 103	For use in cooked frozen meat products only.
Note 104	For use in dehydrated products and in salami-type products only.
Note 105	The level of natamycin (pimaricin) is equivalent to 1 mg/dm ² surface application to a maximum depth of 5 mm.
Note 106	For use in ready-to eat luncheon meat, cooked cured chopped meat and corned beef products which require refrigeration.
Note 107	On a casings basis.
Note 108	For use in raw molluscs only.
Note 109	Except for use in frozen shrimps and prawns and frozen lobsters at 100 mg/kg in the edible part of the raw product, or 30 mg/kg in the edible part of the cooked product.
Note 110	For use in molluscs, crustaceans, and echinoderms only.
Note 111	For use in breading or batter coatings only.
Note 112	For use in minced fish only.
Note 113	For use in ready-to-eat products only.
Note 114	In relation to benzoates, para-hydroxybenzoates and sorbates, 2 or more of these food additives can be used in combination only if the following condition is satisfied: when the quantity of each such food additive present in that food is expressed as a percentage of the maximum permitted level, the sum of those percentages does not exceed 100.
Note 115	Except for use in shrimp (<i>Crangon crangon</i> and <i>Crangon vulgaris</i>) at 6000 mg/kg.
Note 116	For use in ready-to-eat products that require refrigeration only.
Note 117	Except for use in fermented fish products at 1000 mg/kg.
Note 118	For use in reduced oxygen packaged smoked fish and smoke-flavoured fish products only.

Note	Description
Note 119	For use in smoked fish and smoke-flavoured fish products only.
Note 120	Except for use in smoked molluscs and salted mollusc at 700 mg/kg.
Note 121	Except for use in salted fish and dried salted fish of the Gadidae family of fishes, salted Atlantic herring and salted sprat at 200 mg/kg; and in smoked fish and smoke-flavoured fish at 2000 mg/kg for reduced oxygen packaged product only.
Note 122	Except for use in caviar substitutes at 2500 mg/kg.
Note 123	For use in crustacean and fish pastes only.
Note 124	Except for use in canned shrimps or prawns and canned crab meat products at 250 mg/kg.
Note 125	Except for use in canned abalone at 1000 mg/kg.
Note 126	Except for use in liquid egg whites at 8800 mg/kg as phosphorus, and in liquid whole eggs at 14700 mg/kg as phosphorus.
Note 127	Level of ethylenediaminetetraacetates is calculated against the egg yolk weight on a dry basis.
Note 128	On the ready-to-eat basis.
Note 129	Except for use in dried glucose syrup used in the manufacture of sugar confectionery at 150 mg/kg and glucose syrup used in the manufacture of sugar confectionery at 400 mg/kg.
Note 130	Level of ethylenediaminetetraacetates is calculated on a dry weight basis of the high intensity sweetener.
Note 131	For use in liquid products only.
Note 132	Except for use as a meat tenderizer at 35000 mg/kg.
Note 133	Except for use in Dijon mustard at 500 mg/kg.
Note 134	Levels of food additives concerned are measured in the form of the food which is reconstituted according to the instruction of manufacturer or is served to consumer.
Note 135	For mayonnaise and salad dressing only.
Note 136	Except for use in powdered infant formula at 7500 mg/kg.
Note 137	Ascorbyl palmitate only.
Note 138	Ascorbic acid, sodium ascorbate, calcium ascorbate, and ascorbyl palmitate can be used in combination only if the following condition is satisfied: when the quantity of each such food additive present in that food is expressed as a percentage of the maximum permitted level, the sum of those percentages does not exceed 100.
Note 139	As ascorbic acid.
Note 140	Except for use in processed cereal-based foods for infants and young children at GMP.
Note 141	L(+)-form only.
Note 142	For use in canned baby foods only.
Note 143	Except for use in processed cereal-based foods for infants and young children at 15000 mg/kg.
Note 144	For use in grape juice only.
Note 145	The maximum permitted level refers to the added level during manufacturing of the food.
Note 146	For use in fruit juice-based drinks and dry ginger ale only.
Note 147	For use in products containing less than 7% ethanol only.
Note 148	The CO ₂ content in finished still wine shall not exceed 4000 mg/kg at 20 °C.
Note 149	Erythorbic acid (isoascorbic acid) and sodium erythorbate (sodium isoascorbate) can be used in combination only if the following condition is satisfied: when the quantity of each such food additive present in that food is expressed as a percentage of the maximum permitted level, the sum of those percentages does not exceed 100.
Note 150	Excluding use in whiskey.
Note 151	In relation to benzoates, para-hydroxybenzoates, sorbates and sulphites, 2 or more of these food additives can be used in combination only if the following condition is satisfied: when the quantity of each such food additive present in that food is expressed as a percentage of the maximum permitted level, the sum of those percentages does not exceed 100.

Note	Description
Note 152	Butylated hydroxyanisole, butylated hydroxytoluene, propyl gallate, octyl gallate and dodecyl gallate can be used in combination only if the combined level does not exceed 300 mg/kg, and that individual levels of propyl gallate, octyl gallate or dodecyl gallate or mixtures of them do not exceed 100 mg/kg, and the individual levels of butylated hydroxyanisole or butylated hydroxytoluene do not exceed 100 mg/kg and 200 mg/kg respectively, or mixtures of them do not exceed 200 mg/kg.

Annex V

List of Preservatives and Antioxidants that are Acceptable for Use in Foods in General When Used at *Quantum Satis* Levels and in Accordance with GMP Principles (GMP Additives) after the Amendments

Item	INS no.	Name
1.	260	Acetic acid, glacial
2.	300	Ascorbic acid, L-
3.	263	Calcium acetate
4.	302	Calcium ascorbate
5.	327	Calcium lactate
6.	282	Calcium propionate
7.	290	Carbon dioxide
8.	330	Citric acid
9.	472c	Citric and fatty acid esters of glycerol
10.	315	Erythorbic acid (isoascorbic acid)
11.	1102	Glucose oxidase
12.	322	Lecithins
13.	942	Nitrous oxide
14.	261(i)	Potassium acetate
15.	326	Potassium lactate
16.	283	Potassium propionate
17.	280	Propionic acid
18.	262(i)	Sodium acetate
19.	301	Sodium ascorbate
20.	316	Sodium erythorbate (sodium isoascorbate)
21.	325	Sodium lactate
22.	281	Sodium propionate
23.	333(iii)	Tricalcium citrate
24.	332(ii)	Tripotassium citrate

List of Food Categories that the GMP Additives⁶ are still Governed by the Relevant Proposed MPLs (if available) in the Amended Cap. 132BD

No.	Food category
1.1.1	Fluid milk (plain), including skimmed, partly skimmed and whole milk
1.1.2	Other fluid milk (plain) (e.g. plain reconstituted fluid milks, non-flavoured vitamin and mineral fortified fluid milks, lactose reduced milk and plain milk-based beverages), excluding products of food categories 1.1.1, 1.1.3 and 1.2 and their sub-categories (if applicable)
1.1.3	Fluid buttermilk (plain)
1.2	Fermented and renneted milk products (plain), excluding flavoured products of food category 1.1.4 and its sub-categories (if applicable), and desserts of food category 1.7 and its sub-categories (if applicable)
1.2.1	Fermented milks (plain)
1.2.1.1	Fermented milks (plain), not heat-treated after fermentation
1.2.1.2	Fermented milks (plain), heat-treated after fermentation
1.2.2	Renneted milk (plain), excluding flavoured renneted milk products of food category 1.7 and its sub-categories (if applicable)
1.4.1	Pasteurized cream (plain)
1.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)
1.6.3	Whey cheese
1.6.6	Whey protein cheese (e.g. ricotta cheese)
1.8.2	Dried whey and whey products, excluding whey cheeses of food category 1.6.3 and its sub-categories (if applicable)
2.1	Fats and oils essentially free from water
2.1.1	Butter oil, anhydrous milkfat, ghee
2.1.2	Vegetable oils and fats
2.1.3	Lard, tallow, fish oil and other animal fats
2.2.1	Butter
2.2.1.1	Butter for manufacturing purposes
4.1.1	Fresh fruit

⁶ Preservatives and antioxidants listed in Annex V are acceptable for use in foods in general (except in food categories listed in Annex VI) when used at *quantum satis* levels and in accordance with GMP principles (i.e. GMP additives). The use of such additives in food categories listed in Annex VI is governed by the relevant proposed MPLs (if available) in the Amended Cap. 132BD.

No.	Food category
4.1.1.1	Untreated fresh fruit
4.1.1.2	Surface-treated fresh fruit
4.1.1.2.1	Apples
4.1.1.2.2	Pears
4.1.1.3	Peeled or cut fresh fruit, including fresh shredded or flaked coconut
4.2.1	Fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds
4.2.1.1	Untreated fresh vegetables, (including mushrooms and fungi, roots and tubers, pulses and legumes (including soybeans), and aloe vera), seaweeds, and nuts and seeds
4.2.1.2	Surface-treated fresh vegetables, (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds
4.2.1.3	Peeled, cut or shredded fresh vegetables, (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds
4.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds
4.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food categories 6.8.6, 6.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3, and their sub-categories (if applicable)
6.1	Whole, broken, or flaked grain, including barley, corn, oats, rice, sorghum, soybeans and wheat
6.2	Flours and starches (including soybean powder)
6.2.1	Flours
6.2.2	Starches
6.4.1	Fresh pastas and noodles and like products
6.4.2	Dried pastas and noodles and like products
8.1	Fresh meat, poultry and game
8.1.1	Fresh meat, poultry and game, whole pieces or cuts
8.1.2	Fresh meat, poultry and game, comminuted
9.1	Fresh fish and fish products, including molluscs, crustaceans and echinoderms
9.1.1	Fresh fish
9.1.2	Fresh molluscs, crustaceans and echinoderms

No.	Food category
9.2	Processed fish and fish products, including molluscs, crustaceans and echinoderms
9.2.1	Frozen (including fresh and partially cooked) fish, fish fillets and fish products, including molluscs, crustaceans and echinoderms (e.g. frozen clams, frozen cod fillets, frozen crabs, frozen finfish, frozen lobsters, frozen prawns, frozen fish roe and frozen surimi)
9.2.2	Frozen uncooked battered fish, fish fillets and fish products, including molluscs, crustaceans and echinoderms (e.g. frozen raw breaded shrimps and frozen batter-coated fish fillets)
9.2.3	Frozen uncooked minced and creamed fish products, including molluscs, crustaceans and echinoderms
9.2.4	Cooked and/or fried fish and fish products, including molluscs, crustaceans and echinoderms
9.2.4.1	Cooked fish and fish products (excluding frying), including cooked surimi, cooked fish paste and cooked fish roe
9.2.4.1.1	Cooked fish balls and cakes (excluding frying)
9.2.4.2	Cooked molluscs, crustaceans and echinoderms (excluding frying)
9.2.4.2.1	Cooked mollusc, crustacean, and echinoderm balls and cakes (excluding frying)
9.2.4.3	Fried fish and fish products, including molluscs, crustaceans and echinoderms
9.2.4.3.1	Fried fish balls and cakes, including molluscs, crustaceans and echinoderms
9.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including molluscs, crustaceans and echinoderms
9.2.5.1	Dried shredded fish, including molluscs, crustaceans and echinoderms
10.1	Fresh eggs
10.2.1	Pasteurized and chemically preserved (e.g. by addition of salt) liquid egg products, including whole egg, egg yolk and egg white
10.2.2	Pasteurized and frozen egg products, including whole egg, egg yolk and egg white
11.1	Refined and raw sugars
11.1.1	White sugar, dextrose anhydrous, dextrose monohydrate, fructose
11.1.2	Powdered sugar, powdered dextrose
11.1.3	Soft white sugar, soft brown sugar, glucose syrup, dried glucose syrup, raw cane sugar
11.1.4	Lactose
11.1.5	Plantation or mill white sugar

No.	Food category
11.2	Brown sugar (e.g. Demerara sugar), excluding products of food category 11.1.3 and its sub-categories (if applicable)
11.3	Sugar solutions and syrups, also (partially) inverted, including treacle and molasses, excluding products of food category 11.1.3 and its sub-categories (if applicable)
11.4	Other sugars and syrups (e.g. xylose, maple syrup and decorative sugar toppings)
11.5	Honey
12.1	Salt and salt substitutes
12.1.1	Salt
12.1.2	Salt substitutes
12.2.1	Herbs and spices, excluding spices
12.2.1.1	Curry paste
13.1	Infant formulae, follow-on formulae, and formulae for special medical purposes for infants
13.1.1	Infant formulae
13.1.2	Follow-up formulae
13.1.3	Formulae for special medical purposes for infants
13.2	Complementary foods for infants and young children, excluding products of food category 13.1 and its sub-categories (if applicable)
14.1.1	Bottled or packaged drinking waters
14.1.2	Fruit and vegetable juices, excluding beverages based on fruit and vegetable juices of food category 14.1.4.2 and its sub-categories (if applicable)
14.1.2.1	Fruit juice
14.1.2.1.1	Grape juice products (unfermented, intended for sacramental use)
14.1.2.2	Vegetable juice
14.1.2.3	Concentrates for fruit juice
14.1.2.4	Concentrates for vegetable juice
14.1.3	Fruit and vegetable nectars
14.1.3.1	Fruit nectar
14.1.3.2	Vegetable nectar
14.1.3.3	Concentrates for fruit nectar
14.1.3.4	Concentrates for vegetable nectar

No.	Food category
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, including ready-to-drink products, their mixes and concentrates, and treated coffee beans for the manufacture of coffee products, excluding ready-to-drink cocoa of food category 1.1.4 and cocoa mixes of food category 5.1.1 and their sub-categories (if applicable)
14.1.5.1	Coffee extract, solid
14.2.3	Grape wines

