

Consultation Document

Proposed Amendments to the Sweeteners in Food Regulations (Cap. 132U)

September 2026



**Environment and
Ecology Bureau**

The Government of the
Hong Kong Special Administrative Region
of the People's Republic of China



食物環境衛生署
Food and Environmental
Hygiene Department



食物安全中心
Centre for Food Safety

Consultation Document on

Proposed Amendments to the

Sweeteners in Food Regulations (Cap. 132U)

Environment and Ecology Bureau and

Centre for Food Safety, Food and Environmental Hygiene

Department

September 2026

CONTENTS

	Page
Chapter 1 Introduction	1-3
Chapter 2 Overview of the Proposed Amendments	4-14
Chapter 3 Views Sought	15-16
Annex I List of Currently Permitted Sweeteners under the Sweeteners in Food Regulations (Cap. 132U)	17
Annex II List of Permitted Sweeteners and Participating Additives in Sweetener Group after the Amendments	18-19
Annex III List of Maximum Permitted Levels for Sweeteners in Food after the Amendments	20-66
Annex IV List of Sweeteners that are Permitted for Use in Foods in Accordance with GMP Principles (GMP Additives) after the Amendments	67
Annex V List of Inapplicable Food Categories in respect of GMP Additives	68-71
Annex VI List of Abbreviations	72

CHAPTER 1 INTRODUCTION

Sweeteners in Food

1.1 Sweeteners are food additives¹ that are used to impart a sweet taste to food. Depending on the type of sweetener, some sweeteners are tens or even tens of thousands of times sweeter than table sugar. In general, sweeteners provide less or even no energy compared to sugars. A small amount of sweetener added to food can generally replace sugars to give the desired sweetness with reduced overall energy content of the food.

Codex General Standard for Food Additives

1.2 The Codex Alimentarius Commission (Codex)², established by the Food and Agriculture Organization of the United Nations (FAO) and the World Health Organization (WHO), develops food standards based on sound scientific principles with a view to protecting the health of consumers and ensuring fair practices in the food trade. The General Standard for Food Additives (GSFA) is the specific food additive standard formulated by Codex.

1.3 Like other food additives, sweeteners are permitted for use in food only after they have undergone stringent evaluation and shown to be

¹ According to the GSFA (paragraph 1.2 of this consultation document refers), “food additive” means any substance not normally consumed as a food by itself and not normally used as a typical ingredient of the food, whether or not it has nutritive value, the intentional addition of which to food for a technological (including organoleptic) purpose in the manufacture, processing, preparation, treatment, packing, packaging, transport or holding of such food results, or may be reasonably expected to result (directly or indirectly), in it or its by-products becoming a component of or otherwise affecting the characteristics of such foods. The term does not include contaminants or substances added to food for maintaining or improving nutritional qualities.

² Codex, established 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 standards. Currently, Codex has 189 Codex members made up of 188 member countries and one member organisation (the European Union) and is recognised by the World Trade Organization as the standard-setting body for food safety.

safe for food use. Only substances that have been determined to be safe as food additive by the Joint FAO/WHO Expert Committee on Food Additives (JECFA)³ would be considered for inclusion in the GSFA. The GSFA also sets forth the maximum levels of permitted food additives (including sweeteners) in specified food categories under a hierarchical food category system. The use of additives in conformance with the GSFA is considered to be technologically justified, and the intake of an additive from all its uses in accordance with the standard would not give rise to health concern.

1.4 In addition to setting maximum levels of certain food additives, the GSFA also contains a list of additives that are acceptable for use in foods in accordance with the good manufacturing practice (GMP) principles (i.e. GMP additives)⁴. JECFA has conducted risk assessments on these GMP additives. Based on their intake from food, JECFA considers these additives safe and do not represent a hazard to health.

1.5 The GSFA is reviewed and revised from time to time by Codex in light of the latest scientific information on food safety, advances in technological development and evolving justifications for use of additives. The latest revision to the GSFA was adopted in July 2026.

³ JECFA is the international food safety authority responsible for collecting and evaluating scientific data on food additives and allocating health-based guidance value (i.e. acceptable daily intake) to the food additives evaluated.

⁴ According to the GSFA, food additives shall be used under conditions of GMP, namely:

- (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.

Sweeteners in Food Regulations (Cap. 132U)

1.6 In Hong Kong, food additives are regulated by different subsidiary legislation under the Public Health and Municipal Services Ordinance (Cap. 132). The Sweeteners in Food Regulations (Cap. 132U) regulates sweeteners and food containing sweeteners through a “positive list” approach. It stipulates that no person shall sell, consign, deliver or import any sweetener, as well as food intended for human consumption containing any sweetener, unless such sweetener is specified in the Schedule to Cap. 132U.

1.7 Cap. 132U came into operation in 1970. The last amendments to Cap. 132U were made in 2010 with the introduction of two permitted sweeteners, i.e. neotame and steviol glycosides, that had been determined to be safe by JECFA. At present, there are a total of 10 permitted sweeteners listed in the Schedule to Cap. 132U (see **Annex I**).

CHAPTER 2 OVERVIEW OF THE PROPOSED AMENDMENTS

2.1 The Government has reviewed Cap. 132U with reference primarily to the Codex (i.e. the GSFA), and to Mainland standards (i.e. GB 2760-2024) as supplementary reference where appropriate. The review has also taken into account the dietary habits and intake of local population as well as the practices of other major food trading partners of Hong Kong. Having regard to the findings of the review, the Government considers that there is a case for amending Cap. 132U. The objectives of the exercise are to better protect public health and harmonise with international standards.

2.2 In pursuing the objectives, we remain attentive to the needs of the food trade of Hong Kong in terms of both business opportunities and adaptation to the proposed requirements. Among all, we believe that updating our food safety standards to harmonise with international standards and those of our major food trading partners will facilitate the flow of products across boundaries. Permitting the use of new sweeteners will also bring about a wider choice of food products for consumer markets. While we are confident that the food trade can adapt to the proposed requirements given the satisfactory outcome of most reality tests conducted by us, we propose to provide an 18-month transitional period for a smooth adaptation process. This will be coupled with user guidelines and technical meetings to enhance stakeholders' understanding of the updated requirements for future compliance. More on the aforesaid aspects on supporting a smooth transition by the food trade are set out in paragraphs 2.30 to 2.32 of this consultation document.

2.3 The proposed amendments are supported by the Expert Committee on Food Safety under the Centre for Food Safety (CFS) of the Food and Environmental Hygiene Department, which comprises local, the Mainland and overseas academics / experts as well as local trade stakeholders and representatives from Government departments.

- 2.4 Major areas of the proposed amendments to Cap. 132U include –
- I. bringing polyhydric alcohols under the regulatory scope;
 - II. expanding the list of permitted sweeteners; and
 - III. specifying the maximum permitted levels for individual “sweetener-food” pairs.

I. To Bring Polyhydric Alcohols under the Regulatory Scope

2.5 Under the existing Cap. 132U, sweetener means “any chemical compound which is sweet to the taste, but does not include any sugars or other carbohydrates or polyhydric alcohols”.

2.6 Polyhydric alcohols (also known as sugar alcohols) have been widely used as sweeteners (for example, xylitol and sorbitol are commonly used in chewing gums and sugar-reduced food) and some also occur naturally in food⁵. The aforesaid existing definition of sweetener in Cap. 132U, however, does not include polyhydric alcohols. Considering that Codex, the Mainland and a number of food trading partners of Hong Kong have covered polyhydric alcohols in their standards, we propose to amend Cap. 132U to bring polyhydric alcohols under our regulatory scope. This will harmonise our regulatory regime with Codex and our major food trading partners, facilitating the trade of food products across boundaries.

2.7 The definition of “sweeteners” in Cap. 132U is proposed to be amended by removing the current exclusion of polyhydric alcohols so as to give effect to the aforesaid proposal. We also propose taking this opportunity to refine the definition of sweetener to the effect that “any food additive that is capable of imparting a sweet taste to a food but does not include any sugars or other carbohydrates”.

⁵ For example, peaches naturally contain sorbitol, while mushrooms naturally contain mannitol.

II. To Expand the List of Permitted Sweeteners

2.8 We propose to amend Cap. 132U by adding 12 additional permitted sweeteners to the existing list of 10 permitted sweeteners. These include the 10 polyhydric alcohols which shall come under the revised definition of “sweetener” as well as two new permitted sweeteners, namely “advantame” and “monk fruit extract”. We also propose some technical changes to the list of permitted sweeteners for clarity and alignment.

2.9 The changes will bring the total number of permitted sweeteners to 22 under the amended Cap. 132U. The inclusion of 10 polyhydric alcohols in the list of permitted sweeteners would align our regulatory regime with the international standards. Adding advantame and monk fruit extract to the list of permitted sweeteners would offer more choices to consumers and the trade, and regulate their usage against certain standards to protect public health.

Polyhydric Alcohols

2.10 If polyhydric alcohols are to come under the regulatory scope of the amended Cap. 132U, we propose adding 10 types of polyhydric alcohols with sweetener function covered by the GSFA to our list of permitted sweeteners, namely erythritol, isomalt (hydrogenated isomaltulose), lactitol, maltitol, maltitol syrup, mannitol, polyglycitol syrup, sorbitol, sorbitol syrup, and xylitol.

Advantame

2.11 Advantame is a new generation of sweetener with high sweetness intensity (approximately 20 000 times sweeter than sucrose). JECFA has evaluated the safety of advantame and considered it to be safe for use as food additive. Advantame is currently a permitted sweetener

in the GSFA. It is also permitted for use in food by our major food trading partners, such as the Mainland, Australia, Canada, the European Union (EU), New Zealand, Singapore, the United Kingdom (UK) and the United States (US). Its addition would offer the food trade an additional choice of permitted sweeteners.

Monk Fruit Extract

2.12 Monk fruit (also known as Luo Han Guo), including its extract, has a long history of safe consumption by humans. The use of monk fruit extract in food as a sweetener is permitted in many places, such as the Mainland, Australia, Canada, New Zealand, Singapore and the US. In July 2026, Codex has assigned an identification number “970” to monk fruit extract under the International Numbering System for Food Additives (INS)⁶ with sweetener function. In view of the aforesaid latest development, we propose to incorporate monk fruit extract as one of the permitted sweeteners under the amended Cap. 132U.

Technical Amendments

2.13 Among the existing permitted sweeteners of Cap. 132U, three of them (namely, cyclamic acid, saccharin and steviol glycosides) belong to “sweetener groups”. In line with international standards, we propose to specify all participating sweeteners with reference to the GSFA under the three sweetener groups in the amended Cap. 132U. For example, the group of “cyclamates” includes three participating sweeteners, namely cyclamic acid, sodium cyclamate and calcium cyclamate. Please refer to **Annex II** for the proposed list of permitted sweeteners and participating additives in the three sweetener groups.

⁶ INS means the system known as the “International Numbering System for Food Additives” that was adopted by the Codex for identifying food additives in the list of ingredients of any pre-packaged food.

2.14 We also propose to amend the Chinese names of certain permitted sweeteners currently under Cap. 132U to align with those adopted in the GSFA and Mainland standards. As such, the Chinese names of acesulfame potassium, alitame, aspartame, aspartame-acesulfame salt, steviol glycosides and sucralose will be amended as 「乙酰磺胺酸鉀」, 「阿力甜」, 「阿斯巴甜」, 「阿斯巴甜-乙酰磺胺酸鹽」, 「甜菊糖苷」 and 「三氯蔗糖」 respectively.

III. To Specify the Maximum Permitted Levels for Individual “Sweetener-food” Pairs

2.15 Cap. 132U currently does not stipulate the maximum permitted levels (MPLs) of sweeteners, but Codex sets maximum levels for food additives including sweeteners in various food groups under the GSFA to ensure that the intake of an additive from all its uses does not exceed the corresponding health-based guidance value (i.e. acceptable daily intake) established by JECFA. The setting of MPLs for individual sweeteners in specified foods under the amended Cap. 132U will therefore enhance food safety and better protect public health.

Maximum Permitted Levels

2.16 In light of the above, we propose to stipulate MPLs of permitted sweeteners for specified food (i.e. different “additive-food” pairs, e.g. “neotame-frozen fruit” and “neotame-candied fruit” are two different pairs) under a food category system based on the GSFA. We propose that a person may sell, consign, deliver or import any food which contains permitted sweeteners in relation to its food category in a proportion that does not exceed the MPLs of the corresponding “additive-food” pairs.

2.17 We propose to adopt the MPLs set out in the GSFA as the backbone, supplemented by Mainland standards. MPLs for over 900 “additive-food” pairs will be established under the amended Cap. 132U

altogether (see **Annex III**). The majority of the proposed MPLs are based on the Codex standards. Taking into account that Codex has not established MPLs for certain local food products that mainly come from the Mainland, we propose adopting the MPLs for certain “additive-food” pairs from Mainland standards as well. For instance, Codex has not established MPLs for cyclamates and saccharins in candied fruits. Given that the Mainland is our major supplier of Chinese-style candied fruits which are different from western-style candied fruits in their nature and processing, we propose to incorporate relevant Mainland MPLs into the amended Cap. 132U. Our risk assessment indicates that these proposed MPLs as adopted from Mainland standards would not pose a health concern to the local population based on local dietary intake. Altogether, about 80% of the proposed MPLs are based on the Codex standards and the remainder of about 20% are based on Mainland standards.

2.18 Some of the permitted sweeteners are multi-functional and capable of performing technological functions other than sweetening, e.g. neotame can be used as flavour enhancer apart from serving as sweetener. We propose that the levels of these additives in food shall not exceed the corresponding MPLs stipulated in the amended Cap. 132U regardless of whether such additives are used as sweeteners or not. This approach is in line with that of Codex as well as the practice of our major food trading partners.

2.19 Sweeteners participating in the same sweetener group as mentioned in paragraph 2.13 above can be used singly or in combination, providing that their total amount in the food concerned does not exceed the MPL specified for the sweetener group to which they belong.

Sweeteners for Use in Accordance with Good Manufacturing Practice Principles

2.20 Among the 22 permitted sweeteners proposed to be included under the amended Cap. 132U, the safety of 12 sweeteners (namely the 10 polyhydric alcohols, thaumatin and monk fruit extract) has been well established such that they are acceptable for use in foods in accordance with GMP principles. The 10 polyhydric alcohols and thaumatin are GMP additives under the GSFA, whereas monk fruit extract can be used in accordance with GMP principles as sweetener among our major food trading partners, including the Mainland, Australia, New Zealand, Singapore and the US. In light of the foregoing, we propose permitting the use of these 12 additives in food in accordance with GMP principles under the amended Cap. 132U (see **Annex IV**).

2.21 Under the GSFA and Mainland standards, the use of GMP additives in accordance with GMP principles are inapplicable to certain food categories. We therefore propose to specify a list of such “inapplicable food categories” in the amended Cap. 132U as well (see **Annex V**). The use of GMP additives in such inapplicable food categories would instead be regulated through the MPLs (if available) stipulated in the Schedule to the amended Cap. 132U. We have also drawn reference to Mainland standards in devising the proposed inapplicable food categories in respect of monk fruit extract.

IV. Other Proposed Amendments to Cap. 132U

Carry-over Principle

2.22 Currently, all permitted sweeteners can be present in a food whether or not they are added or carried-over from its ingredients. As indicated in paragraph 2.16 above, one of the major proposed amendments to Cap. 132U is to specify the MPLs of permitted sweeteners under a food

category system based on the GSFA. Nevertheless, it is impractical to specify MPLs for permitted sweeteners in all foods prepared with multiple ingredients, e.g. yoghurt with cereals, under the food category system.

2.23 According to the GSFA, a food additive such as sweetener may be present in food as a result of carry-over from a raw material or other ingredient used to produce the food provided that -

- (i) the additive is acceptable for use in the raw materials or other ingredients;
- (ii) the amount of additive in the raw material or other ingredient does not exceed the maximum level; and
- (iii) the food into which the additive is carried over does not contain the additive in greater quantity than would be introduced by the use of raw materials or ingredients.

2.24 To harmonise with Codex as well as practices of our major food trading partners (including the Mainland, Australia, the EU, New Zealand, Singapore and the UK), we propose to adopt the carry-over principle for sweeteners in food in the amended Cap. 132U. Simply put, a food may contain any sweeteners permitted for use in its ingredients on a pro rata basis as a result of carry-over.

2.25 Nevertheless, with reference to Codex, carry-over of any sweetener from an ingredient would not be permitted for food belonging to the food category “Infant formulae, follow-up formulae, formulae for special medical purposes for infants and complementary foods for infants and young children” except mannitol carried over from raw material or other ingredient serving as a nutrient carrier. Such mannitol carried over to this food category is proposed to be permitted.

2.26 Under the carry-over principle of the GSFA, there are also circumstances that permit the use of sweeteners not directly authorised in

raw materials / ingredients. A sweetener may be present in a raw material / ingredient if it is used exclusively in the preparation of a food as long as the food complies with the provisions of GSFA, including not exceeding any maximum level applicable to the food. We propose to provide the same arrangement in the amended Cap. 132U if the raw material / ingredient is used exclusively (i.e. according to its descriptions or instructions for use⁷) in the preparation of a food. An example is a whitener explicitly described for use solely in the preparation of coffee. In such case, the whitener may contain sweeteners permitted in coffee as long as the level of sweeteners in such coffee shall not exceed the MPLs of its food category.

Food Containing Any Sweetener That Is Naturally Present in That Food

2.27 It is noted that some foodstuffs contain naturally occurring substances that are at the same time permitted sweeteners under the amended Cap. 132U. For example, peaches naturally contain sorbitol while mushrooms naturally contain mannitol. Such substances capable of imparting a sweet taste that naturally occurs in a food (i.e. not intentionally added into that food) would not be considered as an additive in that food. With reference to the practices of Codex and our major food trading partners, we propose to provide an exemption for food containing any sweetener that is naturally present in that food. The proposed exemption provides clarification that if the sweetener (e.g. sorbitol) is naturally present in a specific kind of food (e.g. fresh peach), the natural occurrence of such sweetener in that food would be exempted from the amended Cap. 132U; whereas sweeteners that are intentionally added to that food would remain subject to the amended Cap. 132U.

⁷ For instance, there is a description or instruction as marked or labelled that the product is exclusively for preparation of a relevant food.

Flavourings and Other Food Additives Used as Ingredients in the Preparation of Food

2.28 According to Codex, flavourings are “products that are added to food to impart, modify, or enhance the flavour of food (with the exception of flavour enhancers)” and “do not include substances that have an exclusively sweet, sour, or salty taste”⁸. Taking into account international practice, we propose to allow flavourings used as ingredients in the preparation of food to contain permitted sweeteners (as is the case under the existing Cap. 132U). However, the types and amount of permitted sweeteners present in the prepared food containing flavourings shall comply with the amended Cap. 132U such that the amount of permitted sweeteners shall not exceed the MPLs specified in relation to its food category. In other words, any person using flavourings to prepare a food for sale should ensure that (i) any sweetener present in the flavourings is permitted in that food, and that (ii) the total amount of each sweetener in that food, including any sweetener introduced from the flavourings, does not exceed the MPL in relation to its food category. The above principle also applies to other food additives used as ingredients in the preparation of food (e.g. a bulking agent may contain / mix with permitted sweetener in a food additive preparation).

Summary of the Proposed Amendments to Cap. 132U

- 2.29 In summary, under the proposed amendments to Cap. 132U –
- (A) a total of 10 polyhydric alcohols with sweetener function will come under the regulatory scope;
 - (B) the total number of permitted sweeteners will be increased from 10 to 22, including 12 GMP additives which will be set out in a separate list in the amended Cap. 132U (see **Annex IV**); and

⁸ Codex Guidelines for the Use of Flavourings (CAC/GL 66-2008).

- (C) over 900 MPLs of the permitted sweeteners in specific food categories will be stipulated under a food category system based on the GSFA in the Schedule (see **Annex III**).

Impacts of the Proposed Amendments

2.30 The CFS has collected food samples from the local consumer market to analyse their sweetener content. Among some 900 tests conducted, about 98% were in compliance with the proposed MPLs. We are confident that the food trade can adapt to the proposed amendments.

Transitional Period

2.31 After conducting a public consultation on the proposed amendments, we will consider the feedback received in details and prepare the subsidiary legislation to amend Cap. 132U for tabling at the Legislative Council for scrutiny. Recognising that the food trade and other stakeholders (such as private testing laboratories) may need time to prepare for compliance with the amended Cap. 132U, we propose that a transitional period of 18 months be provided following completion of the legislative procedure for the subsidiary legislation. During the transitional period, it would be legal for any sweetener or food containing sweetener intended for human consumption to comply wholly with the requirements of either the Cap. 132U before the amendments or the amended Cap. 132U. Upon expiry of the transitional period, all requirements under the amended Cap. 132U (including the MPLs stipulated thereunder) shall be fully complied with.

2.32 The CFS will also conduct technical meetings for the trade and issue user guidelines. This would assist the trade in understanding the amended Cap. 132U and facilitating their compliance with the new requirements.

CHAPTER 3 VIEWS SOUGHT

3.1 We welcome views from members of the public on the proposed amendments to Cap. 132U detailed in Chapter 2. Please send your comments to the CFS by post, facsimile or e-mail within the consultation period (i.e. from 4 September to 4 December 2026) –

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: sweetener_consultation@fehd.gov.hk

3.2 We will conduct consultation forums during the consultation period. Details of the consultation forums are available on the designated webpage “Proposed Amendments to Sweeteners in Food Regulations (Cap. 132U)” under the CFS’ website (https://www.cfs.gov.hk/english/whatsnew_fstr_Proposed_Amendments_Sweeteners_Food_Regulation.html).

3.3 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.

3.4 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.

3.5 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 Sweeteners under the Sweeteners in Food Regulations (Cap. 132U)

Item	Name
1.	Acesulfame potassium*
2.	Alitame*
3.	Aspartame*
4.	Aspartame-acesulfame salt*
5.	Cyclamic acid (and sodium, potassium, calcium salts)
6.	Neotame
7.	Saccharin (and sodium, potassium, calcium salts)
8.	Steviol glycosides*
9.	Sucralose*
10.	Thaumatococin

* The Chinese names of acesulfame potassium, alitame, aspartame, aspartame-acesulfame salt, steviol glycosides and sucralose will be amended as 「乙酰磺胺酸鉀」, 「阿力甜」, 「阿斯巴甜」, 「阿斯巴甜-乙酰磺胺酸鹽」, 「甜菊糖苷」 and 「三氯蔗糖」 respectively.

Annex II

List of Permitted Sweeteners and Participating Additives in Sweetener Group after the Amendments

Item	Permitted sweeteners (INS no.)	Participating additives in permitted sweetener group (if applicable) (INS no.)
1.	Acesulfame potassium (950)	Not applicable
2.	Advantame (969)*	Not applicable
3.	Alitame (956)	Not applicable
4.	Aspartame (951)	Not applicable
5.	Aspartame-acesulfame salt (962)	Not applicable
6.	Cyclamates (952)§	Cyclamic acid (952(i))
		Calcium cyclamate (952(ii))
		Sodium cyclamate (952(iv))
7.	Erythritol (968)# ^	Not applicable
8.	Isomalt (Hydrogenated isomaltulose) (953)# ^	Not applicable
9.	Lactitol (966)# ^	Not applicable
10.	Maltitol (965(i))# ^	Not applicable
11.	Maltitol syrup (965(ii))# ^	Not applicable
12.	Mannitol (421)# ^	Not applicable
13.	Monk fruit extract (970)* ^	Not applicable
14.	Neotame (961)	Not applicable
15.	Polyglycitol syrup (964)# ^	Not applicable
16.	Saccharins (954)	Saccharin (954(i))
		Calcium saccharin (954(ii))
		Potassium saccharin (954(iii))
		Sodium saccharin (954(iv))
17.	Sorbitol (420(i))# ^	Not applicable

Item	Permitted sweeteners (INS no.)	Participating additives in permitted sweetener group (if applicable) (INS no.)
18.	Sorbitol syrup (420(ii)) ^{# ^}	Not applicable
19.	Steviol glycosides (960)	Steviol glycosides from <i>Stevia rebaudiana</i> Bertoni (Steviol glycosides from Stevia) (960a)
		Steviol glycosides from fermentation (960b)
		Enzymatically produced steviol glycosides (960c)
		Glucosylated steviol glycosides (960d)
20.	Sucralose (Trichlorogalactosucrose) (955)	Not applicable
21.	Thaumatococin (957) [^]	Not applicable
22.	Xylitol (967) ^{# ^}	Not applicable

[#] Additives excluded from the definition of sweetener under the existing Cap. 132U. They are proposed to be included in the new definition of sweetener and be added to the “positive list” (Total: 10)

^{*} Other sweeteners proposed to be added (Total: 2)

[^] Sweeteners proposed to be listed as GMP additives (Total: 12)

§ With reference to Codex as well as the standards of the Mainland and various food trading partners (such as Australia, the EU, New Zealand, Singapore and the UK), the currently permitted “potassium cyclamate” will no longer be included as one of the sweeteners participating in the sweetener group of cyclamates in the amended Cap. 132U.

Annex III

List of Maximum Permitted Levels for Sweeteners in Food after the Amendments

No.	Food category or sub-category	Permitted sweeteners		Maximum permitted level (mg/kg, unless otherwise specified)	Note
		INS nos.	Name		
1	Dairy products and analogues, excluding food intended to be consumed principally by persons under the age of 36 months and food for special medical purposes of food category 13 and its 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 milk 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				
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)				
1.1.4	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	950	Acesulfame potassium	350	Note 1 & Note 2
		969	Advantame	6	Note 2
		951	Aspartame	600	Note 2, Note 3 & Note 4

No.	Food category or sub-category	Permitted sweeteners		Maximum permitted level (mg/kg, unless otherwise specified)	Note
		INS nos.	Name		
	5.1.1 and its sub-categories (if applicable)	962	Aspartame-acesulfame salt	350	Note 2 & Note 5
		952	Cyclamates	250	Note 2 & Note 6
		961	Neotame	20	Note 2 & Note 7
		954	Saccharins	80	Note 2, Note 7 & Note 8
		960	Steviol glycosides	200	Note 2 & Note 9
		955	Sucralose (Trichlorogalactosucrose)	300	Note 2 & Note 10
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)				
1.2.2	Renneted milk (plain), excluding flavoured renneted milk products of food category 1.7 and its sub-categories (if applicable)	421	Mannitol	GMP	
1.3	Condensed milk and analogues (plain)				
1.3.1	Condensed milk (plain)				
1.3.2	Beverage whiteners	950	Acesulfame potassium	2000	Note 1 & Note 11
		969	Advantame	60	Note 11
		951	Aspartame	6000	Note 3 & Note 11
		962	Aspartame-acesulfame salt	2000	Note 5 & Note 11
		961	Neotame	65	Note 11
		955	Sucralose (Trichlorogalactosucrose)	580	Note 11
1.4	Cream (plain) and the like, excluding flavoured cream				

No.	Food category or sub-category	Permitted sweeteners		Maximum permitted level (mg/kg, unless otherwise specified)	Note
		INS nos.	Name		
	products of food categories 1.1.4 and 1.7 and their sub-categories (if applicable)				
1.4.1	Pasteurized cream (plain)				
1.4.2	Sterilized and ultra-heat treated (UHT) creams, whipping and whipped creams, and reduced fat creams (plain)				
1.4.3	Clotted cream (plain)				
1.4.4	Cream analogues, excluding beverage whiteners of food category 1.3.2 and its sub-categories (if applicable)	950	Acesulfame potassium	1000	Note 1 & Note 12
		969	Advantame	10	Note 12
		951	Aspartame	1000	Note 3 & Note 12
		962	Aspartame-acesulfame salt	1000	Note 12 & Note 13
		961	Neotame	33	Note 12
		955	Sucralose (Trichlorogalactosucrose)	580	Note 12
1.5	Milk powder and cream powder and powder analogues (plain)				
1.5.1	Milk powder and cream powder (plain), including casein and caseinates				
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)	950	Acesulfame potassium	1000	Note 1 & Note 14
		969	Advantame	20	Note 14
		951	Aspartame	2000	Note 3 & Note 14
		962	Aspartame-acesulfame salt	1000	Note 5 & Note 14
		961	Neotame	65	Note 14
		960	Steviol glycosides	330	Note 9 & Note 14
		955	Sucralose (Trichlorogalactosucrose)	400	Note 14
1.6	Cheese and analogues, excluding cheese sauce of food category 12.6.2 and its sub-categories (if applicable), cheese-flavoured snacks of food category 15.1 and its sub-				

No.	Food category or sub-category	Permitted sweeteners		Maximum permitted level (mg/kg, unless otherwise specified)	Note
		INS nos.	Name		
	categories (if applicable), and composite prepared foods				
1.6.1	Unripened cheese (e.g. cottage cheese, cream cheese and mozzarella cheese)	969	Advantame	10	Note 11
		951	Aspartame	1000	Note 11
1.6.2	Ripened cheese (e.g. camembert cheese, cheddar cheese, edam cheese and gouda cheese)				
1.6.3	Whey cheese				
1.6.4	Processed cheese (e.g. American cheese, requeson and pepper jack cheese)	955	Sucralose (Trichlorogalactosucrose)	200	
1.6.5	Cheese analogues, including imitation cheese, imitation cheese mixes and imitation cheese powders	951	Aspartame	1000	
		961	Neotame	33	
1.6.6	Whey protein cheese (e.g. ricotta cheese)				
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)	950	Acesulfame potassium	350	Note 1 & Note 2
		969	Advantame	10	Note 2
		951	Aspartame	1000	Note 2 & Note 3
		962	Aspartame-acesulfame salt	350	Note 2 & Note 5
		952	Cyclamates	250	Note 2 & Note 6
		961	Neotame	100	Note 2
		954	Saccharins	100	Note 2 & Note 8
		960	Steviol glycosides	330	Note 2 & Note 9
		955	Sucralose (Trichlorogalactosucrose)	400	Note 2
1.8	Whey and whey products, excluding whey cheeses of food category 1.6.3 and its sub-categories (if applicable)				
1.8.1	Liquid whey and whey products, excluding whey cheeses of food category 1.6.3 and its sub-categories (if applicable)				

No.	Food category or sub-category	Permitted sweeteners		Maximum permitted level (mg/kg, unless otherwise specified)	Note
		INS nos.	Name		
1.8.2	Dried whey and whey products, excluding whey cheeses of food category 1.6.3 and its sub-categories (if applicable)				
2	Fats and oils, and fat emulsions				
2.1	Fats and oils essentially free from water				
2.2	Fat emulsions mainly of water-in-oil type				
2.2.1	Butter				
2.2.2	Fat spreads, dairy fat spreads and blended spreads, including margarine, reduced-fat counterparts of butter, margarine and their mixtures				
2.3	Fat emulsions mainly of oil-in-water type, 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)	951	Aspartame	1000	
		961	Neotame	10	
2.4	Fat-based desserts, including ready-to-eat products and their mixes, excluding dairy-based dessert products of food category 1.7 and its sub-categories (if applicable)	950	Acesulfame potassium	350	Note 1 & Note 2
		969	Advantame	10	Note 2
		951	Aspartame	1000	Note 2 & Note 3
		962	Aspartame-acesulfame salt	350	Note 2 & Note 5
		952	Cyclamates	250	Note 2 & Note 6
		961	Neotame	100	Note 2
		954	Saccharins	100	Note 2 & Note 8
		960	Steviol glycosides	330	Note 2 & Note 9
		955	Sucralose (Trichlorogalactosucrose)	400	Note 2
3	Edible ices, including water-based frozen desserts,	950	Acesulfame potassium	800	Note 1
		969	Advantame	10	

No.	Food category or sub-category	Permitted sweeteners		Maximum permitted level (mg/kg, unless otherwise specified)	Note
		INS nos.	Name		
	confections and novelties (e.g. sherbet and sorbet)	956	Alitame	100	
		951	Aspartame	1000	Note 3
		962	Aspartame-acesulfame salt	1000	Note 13
		952	Cyclamates	250	Note 6
		961	Neotame	100	
		954	Saccharins	100	Note 8
		960	Steviol glycosides	270	Note 9
		955	Sucralose (Trichlorogalactosucrose)	320	
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				
4.1.2	Processed fruit				
4.1.2.1	Frozen fruit	950	Acesulfame potassium	500	Note 1 & Note 15
		969	Advantame	20	Note 15
		951	Aspartame	2000	Note 3 & Note 15
		962	Aspartame-acesulfame salt	500	Note 5 & Note 15
		961	Neotame	100	Note 15
		960	Steviol glycosides	40	Note 9 & Note 15
		955	Sucralose (Trichlorogalactosucrose)	400	Note 15
4.1.2.2	Dried fruit	969	Advantame	120	
		951	Aspartame	2000	
		961	Neotame	100	
		954	Saccharins	5000	Note 16 & Note 17
		955	Sucralose (Trichlorogalactosucrose)	150	
4.1.2.3	Fruit pickled in vinegar, oil or brine	950	Acesulfame potassium	200	Note 1
		969	Advantame	3	

No.	Food category or sub-category	Permitted sweeteners		Maximum permitted level (mg/kg, unless otherwise specified)	Note
		INS nos.	Name		
		951	Aspartame	300	Note 3
		962	Aspartame-acesulfame salt	200	Note 5
		961	Neotame	100	
		954	Saccharins	160	Note 8
		960	Steviol glycosides	100	Note 9
		955	Sucralose (Trichlorogalactosucrose)	180	
4.1.2.4	Canned or bottled (pasteurized or heat-sterilized) fruit	950	Acesulfame potassium	350	Note 1
		969	Advantame	10	
		951	Aspartame	1000	Note 3
		962	Aspartame-acesulfame salt	350	Note 5
		952	Cyclamates	1000	Note 6
		961	Neotame	33	
		954	Saccharins	200	Note 8
		960	Steviol glycosides	330	Note 9
		955	Sucralose (Trichlorogalactosucrose)	400	
4.1.2.5	Jams, jellies and marmalades	950	Acesulfame potassium	1000	Note 1
		969	Advantame	10	
		951	Aspartame	1000	Note 3
		962	Aspartame-acesulfame salt	1000	Note 13
		952	Cyclamates	1000	Note 6
		961	Neotame	70	
		954	Saccharins	200	Note 8
		960	Steviol glycosides	360	Note 9
		955	Sucralose (Trichlorogalactosucrose)	400	
4.1.2.6	Fruit-based spreads (e.g. apple butter, lemon curd and chutney), excluding products of food category 4.1.2.5 and its sub-categories (if applicable)	950	Acesulfame potassium	1000	Note 1
		969	Advantame	10	
		951	Aspartame	1000	Note 3
		962	Aspartame-acesulfame salt	1000	Note 13

No.	Food category or sub-category	Permitted sweeteners		Maximum permitted level (mg/kg, unless otherwise specified)	Note
		INS nos.	Name		
		952	Cyclamates	2000	Note 6
		961	Neotame	70	
		954	Saccharins	200	Note 8
		960	Steviol glycosides	330	Note 9
		955	Sucralose (Trichlorogalactosucrose)	400	
4.1.2.7	Candied fruit	950	Acesulfame potassium	500	Note 1
		969	Advantame	120	
		956	Alitame	300	
		951	Aspartame	2000	Note 3
		962	Aspartame-acesulfame salt	500	Note 5
		952	Cyclamates	8000	Note 6
		961	Neotame	300	
		954	Saccharins	5000	Note 16
		960	Steviol glycosides	3300	Note 9
		955	Sucralose (Trichlorogalactosucrose)	1500	
4.1.2.8	Fruit preparations, including pulps, purees, fruit sauces, fruit toppings, coconut milk and coconut cream	950	Acesulfame potassium	350	Note 1
		969	Advantame	10	
		951	Aspartame	1000	Note 3
		962	Aspartame-acesulfame salt	350	Note 5
		952	Cyclamates	250	Note 6
		961	Neotame	100	
		954	Saccharins	200	Note 8
		960	Steviol glycosides	330	Note 9
		955	Sucralose (Trichlorogalactosucrose)	400	
4.1.2.9	Fruit-based desserts, including 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	950	Acesulfame potassium	350	Note 1 & Note 2
		969	Advantame	10	Note 2
		956	Alitame	100	Note 2 & Note 18
		951	Aspartame	1000	Note 2 & Note 3

No.	Food category or sub-category	Permitted sweeteners		Maximum permitted level (mg/kg, unless otherwise specified)	Note
		INS nos.	Name		
	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-categories (if applicable)	962	Aspartame-acesulfame salt	350	Note 2 & Note 5
		952	Cyclamates	250	Note 2, Note 6 & Note 19
		961	Neotame	100	Note 2
		954	Saccharins	100	Note 2 & Note 8
		960	Steviol glycosides	350	Note 2, Note 9 & Note 20
		955	Sucralose (Trichlorogalactosucrose)	400	Note 2 & Note 21
4.1.2.10	Fermented fruit products	950	Acesulfame potassium	350	Note 1
		969	Advantame	10	
		951	Aspartame	1000	Note 3
		962	Aspartame-acesulfame salt	350	Note 5
		961	Neotame	65	
		954	Saccharins	160	Note 8
		960	Steviol glycosides	115	Note 9
		955	Sucralose (Trichlorogalactosucrose)	150	
4.1.2.11	Fruit fillings for pastries, including ready-to-eat products and mixes, excluding purees of food category 4.1.2.8 and its sub-categories (if applicable)	950	Acesulfame potassium	350	Note 1 & Note 2
		969	Advantame	10	Note 2
		951	Aspartame	1000	Note 2 & Note 3
		962	Aspartame-acesulfame salt	350	Note 2 & Note 5
		961	Neotame	100	Note 2
		960	Steviol glycosides	330	Note 2 & Note 9
		955	Sucralose (Trichlorogalactosucrose)	400	Note 2
4.1.2.12	Cooked fruit	950	Acesulfame potassium	500	Note 1
		969	Advantame	10	
		951	Aspartame	1000	Note 3

No.	Food category or sub-category	Permitted sweeteners		Maximum permitted level (mg/kg, unless otherwise specified)	Note
		INS nos.	Name		
		962	Aspartame-acesulfame salt	500	Note 5
		961	Neotame	65	
		960	Steviol glycosides	40	Note 9
		955	Sucralose (Trichlorogalactosucrose)	150	
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 seeds				
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	951	Aspartame	1000	Note 22 & Note 23
		965(i)	Maltitol	GMP	Note 24
		965(ii)	Maltitol syrup	GMP	Note 24
		961	Neotame	32	Note 24
		955	Sucralose (Trichlorogalactosucrose)	1000	Note 24
		957	Thaumatococcus	25	Note 24
4.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	950	Acesulfame potassium	300	Note 25
		969	Advantame	10	
		951	Aspartame	1000	
		961	Neotame	33	
		954	Saccharins	500	Note 8
		960	Steviol glycosides	40	Note 9
		955	Sucralose (Trichlorogalactosucrose)	580	Note 26

No.	Food category or sub-category	Permitted sweeteners		Maximum permitted level (mg/kg, unless otherwise specified)	Note
		INS nos.	Name		
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)	950	Acesulfame potassium	300	Note 1
		969	Advantame	3	
		951	Aspartame	300	Note 3 & Note 23
		962	Aspartame-acesulfame salt	200	Note 5
		952	Cyclamates	1000	Note 6 & Note 28
		961	Neotame	10	Note 29
		954	Saccharins	160	Note 8
		960	Steviol glycosides	330	Note 9
		955	Sucralose (Trichlorogalactosucrose)	400	Note 26
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	950	Acesulfame potassium	350	Note 1
		969	Advantame	10	
		951	Aspartame	1000	Note 3
		962	Aspartame-acesulfame salt	350	Note 5
		961	Neotame	33	
		954	Saccharins	160	Note 8
		960	Steviol glycosides	70	Note 9
		955	Sucralose (Trichlorogalactosucrose)	580	Note 26
4.2.2.5	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g. tomato puree, peanut butter and cashew butter)	950	Acesulfame potassium	1000	Note 1
		969	Advantame	10	
		951	Aspartame	1000	Note 3
		962	Aspartame-acesulfame salt	1000	Note 13
		961	Neotame	33	
		954	Saccharins	160	Note 8
		960	Steviol glycosides	330	Note 9
		955	Sucralose (Trichlorogalactosucrose)	400	Note 26
4.2.2.6	Vegetable (including mushrooms and fungi, roots and	950	Acesulfame potassium	350	Note 1

No.	Food category or sub-category	Permitted sweeteners		Maximum permitted level (mg/kg, unless otherwise specified)	Note
		INS nos.	Name		
	tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps, pastes and preparations (e.g. vegetable desserts and sauces, and candied vegetables), excluding products of food category 4.2.2.5 and its sub-categories (if applicable)	969	Advantame	10	Note 30
		956	Alitame	300	Note 31
		951	Aspartame	1000	Note 3 & Note 32
		962	Aspartame-acesulfame salt	350	Note 5
		952	Cyclamates	250	Note 6 & Note 33
		961	Neotame	33	Note 34
		954	Saccharins	200	Note 8 & Note 35
		960	Steviol glycosides	165	Note 9 & Note 36
		955	Sucralose (Trichlorogalactosucrose)	400	Note 26 & Note 37
4.2.2.7	Fermented vegetables (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)	950	Acesulfame potassium	1000	Note 1
		969	Advantame	25	
		951	Aspartame	2500	Note 3
		962	Aspartame-acesulfame salt	1000	Note 5
		965(i)	Maltitol	GMP	Note 24 & Note 38
		965(ii)	Maltitol syrup	GMP	Note 24 & Note 38
		961	Neotame	33	
		954	Saccharins	200	Note 8
		420(i)	Sorbitol	GMP	Note 38
		420(ii)	Sorbitol syrup	GMP	Note 38
		960	Steviol glycosides	200	Note 9
		955	Sucralose (Trichlorogalactosucrose)	580	Note 26
		957	Thaumatococcus	GMP	
4.2.2.8	Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweeds	950	Acesulfame potassium	300	Note 25 & Note 39
		969	Advantame	10	
		951	Aspartame	1000	
		952	Cyclamates	1000	Note 6, Note 38 & Note 40
		961	Neotame	33	

No.	Food category or sub-category	Permitted sweeteners		Maximum permitted level (mg/kg, unless otherwise specified)	Note
		INS nos.	Name		
		954	Saccharins	160	Note 8, Note 41 & Note 42
		960	Steviol glycosides	40	Note 9 & Note 26
		955	Sucralose (Trichlorogalactosucrose)	150	Note 26 & Note 43
5	Confectionery				
5.1	Cocoa products and chocolate products including imitations and chocolate substitutes				
5.1.1	Cocoa mixes (powders) and cocoa mass/cake	950	Acesulfame potassium	350	Note 1 & Note 2
		969	Advantame	30	Note 2
		951	Aspartame	3000	Note 2 & Note 3
		962	Aspartame-acesulfame salt	350	Note 2 & Note 5
		961	Neotame	100	Note 2
		954	Saccharins	100	Note 2 & Note 8
		960	Steviol glycosides	830	Note 2 & Note 9
		955	Sucralose (Trichlorogalactosucrose)	580	Note 2
5.1.2	Cocoa mixes (syrops)	950	Acesulfame potassium	350	Note 1 & Note 2
		969	Advantame	10	Note 2
		951	Aspartame	3000	Note 2 & Note 3
		962	Aspartame-acesulfame salt	350	Note 2 & Note 5
		952	Cyclamates	250	Note 2 & Note 6
		961	Neotame	100	Note 2
		954	Saccharins	80	Note 2 & Note 8
		960	Steviol glycosides	830	Note 2 & Note 9
		955	Sucralose (Trichlorogalactosucrose)	400	Note 2

No.	Food category or sub-category	Permitted sweeteners		Maximum permitted level (mg/kg, unless otherwise specified)	Note
		INS nos.	Name		
5.1.3	Cocoa-based spreads, including fillings (e.g. cocoa butter, chocolate pie filling and nut-chocolate based spreads for bread)	950	Acesulfame potassium	1000	Note 1
		969	Advantame	10	
		951	Aspartame	3000	Note 3
		962	Aspartame-acesulfame salt	1000	Note 5
		952	Cyclamates	500	Note 6
		961	Neotame	100	
		954	Saccharins	200	Note 8
		960	Steviol glycosides	830	Note 9
		955	Sucralose (Trichlorogalactosucrose)	400	
5.1.4	Cocoa and chocolate products, including chocolate-covered nuts and fruit	950	Acesulfame potassium	500	Note 1
		969	Advantame	20	
		951	Aspartame	3000	Note 3
		962	Aspartame-acesulfame salt	500	Note 5
		952	Cyclamates	500	Note 6
		961	Neotame	100	
		954	Saccharins	500	Note 8
		960	Steviol glycosides	830	Note 9
		955	Sucralose (Trichlorogalactosucrose)	800	
5.1.5	Imitation chocolate and chocolate substitute products	950	Acesulfame potassium	500	Note 1
		969	Advantame	30	
		951	Aspartame	3000	Note 3
		962	Aspartame-acesulfame salt	500	Note 5
		952	Cyclamates	500	Note 6
		961	Neotame	100	
		954	Saccharins	500	Note 8
		960	Steviol glycosides	830	Note 9
		955	Sucralose (Trichlorogalactosucrose)	800	
5.2	Confectionery, including hard candy, soft candy and nougats,	952	Cyclamates	500	Note 6 & Note 44

No.	Food category or sub-category	Permitted sweeteners		Maximum permitted level (mg/kg, unless otherwise specified)	Note
		INS nos.	Name		
	excluding products of food categories 5.1, 5.3 and 5.4 and their sub-categories (if applicable)	961	Neotame	330	Note 45
		954	Saccharins	500	Note 8 & Note 46
		960	Steviol glycosides	3500	Note 9 & Note 47
		955	Sucralose (Trichlorogalactosucrose)	1800	Note 48
5.2.1	Hard candy	950	Acesulfame potassium	2000	Note 1 & Note 44
		969	Advantame	40	Note 49
		951	Aspartame	3000	Note 3 & Note 50
		962	Aspartame-acesulfame salt	2000	Note 5 & Note 44
		952	Cyclamates	500	Note 6 & Note 44
		961	Neotame	330	Note 45
		954	Saccharins	500	Note 8 & Note 46
		960	Steviol glycosides	3500	Note 9 & Note 47
		955	Sucralose (Trichlorogalactosucrose)	1800	Note 48
5.2.2	Soft candy	950	Acesulfame potassium	2000	Note 1
		969	Advantame	30	Note 49
		951	Aspartame	3000	Note 3 & Note 50
		962	Aspartame-acesulfame salt	2000	Note 5
		952	Cyclamates	500	Note 6 & Note 44
		961	Neotame	330	Note 45
		954	Saccharins	500	Note 8 & Note 46
		960	Steviol glycosides	3500	Note 9 & Note 47
		955	Sucralose (Trichlorogalactosucrose)	1800	Note 48
5.2.3	Nougats and marzipans	950	Acesulfame potassium	2000	Note 1

No.	Food category or sub-category	Permitted sweeteners		Maximum permitted level (mg/kg, unless otherwise specified)	Note
		INS nos.	Name		
		969	Advantame	30	
		951	Aspartame	3000	Note 3
		962	Aspartame-acesulfame salt	2000	Note 5
		952	Cyclamates	500	Note 6
		961	Neotame	330	
		954	Saccharins	500	Note 8
		960	Steviol glycosides	3500	Note 9
		955	Sucralose (Trichlorogalactosucrose)	1800	
5.3	Chewing gum	950	Acesulfame potassium	5000	Note 1
		969	Advantame	400	
		956	Alitame	300	
		951	Aspartame	10000	Note 3
		962	Aspartame-acesulfame salt	5000	Note 5
		952	Cyclamates	3000	Note 6
		961	Neotame	1000	
		954	Saccharins	2500	Note 8
		960	Steviol glycosides	3500	Note 9
		955	Sucralose (Trichlorogalactosucrose)	5000	
5.4	Decorations (e.g. for fine bakery wares), toppings (non-fruit) and sweet sauces	950	Acesulfame potassium	500	Note 1 & Note 2
		969	Advantame	20	Note 2
		951	Aspartame	1000	Note 2 & Note 3
		962	Aspartame-acesulfame salt	500	Note 2 & Note 5
		952	Cyclamates	500	Note 2 & Note 6
		961	Neotame	100	Note 2
		954	Saccharins	500	Note 2 & Note 8
		960	Steviol glycosides	330	Note 2 & Note 9
		955	Sucralose (Trichlorogalactosucrose)	1000	Note 2

No.	Food category or sub-category	Permitted sweeteners		Maximum permitted level (mg/kg, unless otherwise specified)	Note
		INS nos.	Name		
6	Cereals and cereal products derived from cereal grains, roots and tubers, pulses, legumes and pith or soft core of palm tree, excluding bakery wares of food category 7 and its 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)				
6.3	Breakfast cereals, including rolled oats	950	Acesulfame potassium	1200	Note 1
		969	Advantame	10	
		951	Aspartame	1000	Note 3
		962	Aspartame-acesulfame salt	1000	Note 13
		961	Neotame	160	
		954	Saccharins	100	Note 8
		960	Steviol glycosides	350	Note 9
		955	Sucralose (Trichlorogalactosucrose)	1000	
6.4	Pastas and noodles and like products (e.g. rice paper, rice vermicelli, and soybean pastas and noodles)				
6.4.1	Fresh pastas and noodles and like products	420(i)	Sorbitol	30000	Note 51 & Note 52
		420(ii)	Sorbitol syrup	30000	Note 51 & Note 52
6.4.2	Dried pastas and noodles and like products	421	Mannitol	GMP	
6.4.3	Pre-cooked pastas and noodles and like products	952	Cyclamates	1600	Note 6 & Note 53
		961	Neotame	60	Note 54
		955	Sucralose (Trichlorogalactosucrose)	600	Note 54
6.5	Cereal and starch based desserts (e.g. rice pudding and tapioca)	950	Acesulfame potassium	350	Note 1

No.	Food category or sub-category	Permitted sweeteners		Maximum permitted level (mg/kg, unless otherwise specified)	Note
		INS nos.	Name		
	pudding), including cereal or starch based fillings for desserts	969	Advantame	10	
		951	Aspartame	1000	Note 3
		962	Aspartame-acesulfame salt	350	Note 5
		952	Cyclamates	250	Note 6
		961	Neotame	33	
		954	Saccharins	100	Note 8
		960	Steviol glycosides	165	Note 9
		955	Sucralose (Trichlorogalactosucrose)	400	
6.6	Batters (e.g. for breading or batters for fish or poultry and 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)				
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)	955	Sucralose (Trichlorogalactosucrose)	200	Note 55
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	950	Acesulfame potassium	500	Note 1 & Note 2
		956	Alitame	100	Note 2
		951	Aspartame	1300	Note 2 & Note 3
		962	Aspartame-acesulfame salt	680	Note 2 & Note 27

No.	Food category or sub-category	Permitted sweeteners		Maximum permitted level (mg/kg, unless otherwise specified)	Note
		INS nos.	Name		
		952	Cyclamates	650	Note 2 & Note 6
		961	Neotame	33	Note 2
		960	Steviol glycosides	200	Note 2 & Note 9
		955	Sucralose (Trichlorogalactosucrose)	400	Note 2
6.8.2	Dried soybean-based beverage film				
6.8.3	Soybean curd (tofu)				
6.8.4	Semi-dehydrated soybean curd	950	Acesulfame potassium	200	
6.8.5	Dehydrated soybean curd (kori tofu)	950	Acesulfame potassium	200	
6.8.6	Fermented soybeans (e.g. dou chi, natto and tempe)				
6.8.7	Fermented soybean curd	952	Cyclamates	650	Note 6
		955	Sucralose (Trichlorogalactosucrose)	1000	
6.8.8	Other soybean protein products	954	Saccharins	1000	Note 16
		960	Steviol glycosides	90	Note 9
		955	Sucralose (Trichlorogalactosucrose)	400	
7	Bakery wares				
7.1	Bread and ordinary bakery wares and mixes, including all types of non-sweet bakery products and bread-derived products	950	Acesulfame potassium	1000	Note 1 & Note 2
		969	Advantame	10	Note 2
		951	Aspartame	1700	Note 2 & Note 3
		962	Aspartame-acesulfame salt	1000	Note 2 & Note 5
		961	Neotame	70	Note 2
		955	Sucralose (Trichlorogalactosucrose)	650	Note 2
7.1.1	Breads and rolls (e.g. white breads, rye breads, raisin breads,	950	Acesulfame potassium	1000	Note 1
		969	Advantame	10	

No.	Food category or sub-category	Permitted sweeteners		Maximum permitted level (mg/kg, unless otherwise specified)	Note
		INS nos.	Name		
	whole wheat breads, whole wheat rolls and soda breads)	951	Aspartame	1700	Note 3
		962	Aspartame-acesulfame salt	1000	Note 5
		961	Neotame	70	
		960	Steviol glycosides	165	Note 9
		955	Sucralose (Trichlorogalactosucrose)	650	
7.1.1.1	Yeast-leavened breads and specialty breads	950	Acesulfame potassium	1000	Note 1
		969	Advantame	10	
		951	Aspartame	1700	Note 3
		962	Aspartame-acesulfame salt	1000	Note 5
		952	Cyclamates	1600	Note 6
		961	Neotame	70	
		960	Steviol glycosides	165	Note 9
		955	Sucralose (Trichlorogalactosucrose)	650	
7.1.1.2	Soda breads	950	Acesulfame potassium	1000	Note 1
		969	Advantame	10	
		951	Aspartame	1700	Note 3
		962	Aspartame-acesulfame salt	1000	Note 5
		961	Neotame	70	
		960	Steviol glycosides	165	Note 9
		955	Sucralose (Trichlorogalactosucrose)	650	
7.1.2	Crackers (e.g. soda crackers and rye crisps), excluding flavoured crackers of food category 15.1 and its sub-categories (if applicable)	950	Acesulfame potassium	1000	Note 1
		969	Advantame	10	
		951	Aspartame	1700	Note 3
		962	Aspartame-acesulfame salt	1000	Note 5
		952	Cyclamates	650	Note 6
		961	Neotame	70	
		960	Steviol glycosides	430	Note 9

No.	Food category or sub-category	Permitted sweeteners		Maximum permitted level (mg/kg, unless otherwise specified)	Note
		INS nos.	Name		
		955	Sucralose (Trichlorogalactosucrose)	650	
7.1.3	Other ordinary bakery products (e.g. bagels, pita and English muffins)	950	Acesulfame potassium	1000	Note 1
		969	Advantame	10	
		951	Aspartame	1700	Note 3
		962	Aspartame-acesulfame salt	1000	Note 5
		952	Cyclamates	1600	Note 6
		961	Neotame	70	
		960	Steviol glycosides	165	Note 9
		955	Sucralose (Trichlorogalactosucrose)	650	
7.1.4	Bread-type products, including bread stuffing and bread crumbs	950	Acesulfame potassium	1000	Note 1
		969	Advantame	10	
		951	Aspartame	1700	Note 3
		962	Aspartame-acesulfame salt	1000	Note 5
		961	Neotame	70	
		960	Steviol glycosides	165	Note 9
		955	Sucralose (Trichlorogalactosucrose)	650	
7.1.5	Steamed breads and buns (e.g. mantou and bao)	950	Acesulfame potassium	1000	Note 1
		969	Advantame	10	
		951	Aspartame	1700	Note 3
		962	Aspartame-acesulfame salt	1000	Note 5
		961	Neotame	70	
		960	Steviol glycosides	165	Note 9
		955	Sucralose (Trichlorogalactosucrose)	650	
7.1.6	Mixes for bread and ordinary bakery wares	950	Acesulfame potassium	1000	Note 1 & Note 2
		969	Advantame	10	Note 2

No.	Food category or sub-category	Permitted sweeteners		Maximum permitted level (mg/kg, unless otherwise specified)	Note
		INS nos.	Name		
		951	Aspartame	1700	Note 2 & Note 3
		962	Aspartame-acesulfame salt	1000	Note 2 & Note 5
		961	Neotame	70	Note 2
		960	Steviol glycosides	165	Note 2 & Note 9
		955	Sucralose (Trichlorogalactosucrose)	650	Note 2
7.2	Fine bakery wares (sweet, salty or savoury) and mixes	950	Acesulfame potassium	1000	Note 1 & Note 2
		969	Advantame	17	Note 2
		951	Aspartame	1700	Note 2 & Note 3
		962	Aspartame-acesulfame salt	1000	Note 2 & Note 5
		952	Cyclamates	1600	Note 2 & Note 6
		961	Neotame	80	Note 2
		954	Saccharins	170	Note 2 & Note 8
		960	Steviol glycosides	350	Note 2, Note 9 & Note 56
		955	Sucralose (Trichlorogalactosucrose)	700	Note 2
7.2.1	Cakes, cookies and pies (e.g. cheesecakes, western cakes, mooncakes, oatmeal cookies, fruit-filled pies and custard pies)	950	Acesulfame potassium	1000	Note 1
		969	Advantame	17	
		951	Aspartame	1700	Note 3
		962	Aspartame-acesulfame salt	1000	Note 5
		952	Cyclamates	1600	Note 6
		961	Neotame	80	
		954	Saccharins	170	Note 8
		960	Steviol glycosides	350	Note 9 & Note 56
		955	Sucralose (Trichlorogalactosucrose)	700	
7.2.2	Other fine bakery products (e.g. pancakes, waffles, Danish	950	Acesulfame potassium	1000	Note 1

No.	Food category or sub-category	Permitted sweeteners		Maximum permitted level (mg/kg, unless otherwise specified)	Note
		INS nos.	Name		
	pastry, cones for ice cream, flour confectionery, doughnuts, sweet rolls, scones and muffins)	969	Advantame	17	
		951	Aspartame	1700	Note 3
		962	Aspartame-acesulfame salt	1000	Note 5
		952	Cyclamates	1600	Note 6
		961	Neotame	80	
		954	Saccharins	170	Note 8
		960	Steviol glycosides	350	Note 9
		955	Sucralose (Trichlorogalactosucrose)	700	
7.2.3	Mixes for fine bakery wares (e.g. cake mix, flour confectionery mix, pancake mix, pie mix and waffle mix)	950	Acesulfame potassium	1000	Note 1 & Note 2
		969	Advantame	17	Note 2
		951	Aspartame	1700	Note 2 & Note 3
		962	Aspartame-acesulfame salt	1000	Note 2 & Note 5
		952	Cyclamates	1600	Note 2 & Note 6
		961	Neotame	80	Note 2
		954	Saccharins	170	Note 2 & Note 8
		960	Steviol glycosides	350	Note 2 & Note 9
		955	Sucralose (Trichlorogalactosucrose)	700	Note 2
8	Meat and meat products, including poultry and game				
8.1	Fresh meat, poultry and game				
8.1.1	Fresh meat, poultry and game in whole pieces or cuts	421	Mannitol	GMP	Note 57
8.1.2	Fresh meat, poultry and game, comminuted	421	Mannitol	GMP	Note 58
8.2	Processed meat, poultry and game products in whole pieces or cuts	960	Steviol glycosides	80	Note 9 & Note 59
8.2.1	Non-heat treated processed meat, poultry and game products in whole pieces or cuts	960	Steviol glycosides	80	Note 9 & Note 59
8.2.2	Heat-treated processed meat, poultry and game products in	960	Steviol glycosides	80	Note 9

No.	Food category or sub-category	Permitted sweeteners		Maximum permitted level (mg/kg, unless otherwise specified)	Note
		INS nos.	Name		
	whole pieces or cuts, including cooked (including cured and cooked, and dried and cooked), heat-treated (including sterilized) and canned meat cuts				
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	960	Steviol glycosides	80	Note 9
8.3	Processed comminuted meat, poultry and game products				
8.3.1	Non-heat treated processed comminuted meat, poultry and game products				
8.3.2	Heat-treated processed comminuted meat, poultry and game products, including cooked (including cured and cooked, and dried and cooked), heat-treated (including sterilized) and canned comminuted products (e.g. foie gras and pates, and cooked meatballs)	960	Steviol glycosides	100	Note 9
		955	Sucralose (Trichlorogalactosucrose)	350	Note 60
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)				
8.4	Edible casings (e.g. sausage casings)				
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))				

No.	Food category or sub-category	Permitted sweeteners		Maximum permitted level (mg/kg, unless otherwise specified)	Note
		INS nos.	Name		
9.1	Fresh fish and fish products, including molluscs, crustaceans and echinoderms				
9.2	Processed fish and fish products, including molluscs, crustaceans and echinoderms	950	Acesulfame potassium	200	Note 1
		969	Advantame	3	
		951	Aspartame	300	Note 3
		962	Aspartame-acesulfame salt	200	Note 5
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)	950	Acesulfame potassium	200	Note 1
		969	Advantame	3	
		951	Aspartame	300	Note 3
		962	Aspartame-acesulfame salt	200	Note 5
		421	Mannitol	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)	950	Acesulfame potassium	200	Note 1
		969	Advantame	3	
		951	Aspartame	300	Note 3
		962	Aspartame-acesulfame salt	200	Note 5
		421	Mannitol	GMP	
9.2.3	Frozen uncooked minced and creamed fish products, including molluscs, crustaceans and echinoderms	950	Acesulfame potassium	200	Note 1
		969	Advantame	3	
		951	Aspartame	300	Note 3
		962	Aspartame-acesulfame salt	200	Note 5
		965(i)	Maltitol	500	Note 61
		965(ii)	Maltitol syrup	500	Note 61
		421	Mannitol	GMP	
		420(i)	Sorbitol	GMP	Note 62
9.2.4	Cooked and/or fried fish and fish products, including molluscs, crustaceans and echinoderms	420(ii)	Sorbitol syrup	GMP	Note 62
		950	Acesulfame potassium	200	Note 1
		969	Advantame	3	
		951	Aspartame	300	Note 3
		962	Aspartame-acesulfame salt	200	Note 5
		420(i)	Sorbitol	GMP	
		420(ii)	Sorbitol syrup	GMP	

No.	Food category or sub-category	Permitted sweeteners		Maximum permitted level (mg/kg, unless otherwise specified)	Note
		INS nos.	Name		
9.2.4.1	Cooked fish and fish products (excluding frying), including cooked surimi, cooked fish paste and cooked fish roe	950	Acesulfame potassium	200	Note 1
		969	Advantame	3	
		951	Aspartame	300	Note 3
		962	Aspartame-acesulfame salt	200	Note 5
		953	Isomalt (Hydrogenated isomaltulose)	GMP	
		421	Mannitol	GMP	
		954	Saccharins	500	Note 8
		420(i)	Sorbitol	GMP	
		420(ii)	Sorbitol syrup	GMP	
		960	Steviol glycosides	70	Note 9
9.2.4.2	Cooked molluscs, crustaceans and echinoderms (excluding frying)	950	Acesulfame potassium	200	Note 1
		969	Advantame	3	
		951	Aspartame	300	Note 3
		962	Aspartame-acesulfame salt	200	Note 5
		420(i)	Sorbitol	GMP	
		420(ii)	Sorbitol syrup	GMP	
		960	Steviol glycosides	165	Note 9
9.2.4.3	Fried fish and fish products, including molluscs, crustaceans and echinoderms	950	Acesulfame potassium	200	Note 1
		969	Advantame	3	
		951	Aspartame	300	Note 3
		962	Aspartame-acesulfame salt	200	Note 5
		421	Mannitol	GMP	Note 63
		420(i)	Sorbitol	GMP	
		420(ii)	Sorbitol syrup	GMP	
		960	Steviol glycosides	250	Note 9
9.2.5	Smoked, dried, fermented and/or salted fish and fish products, including molluscs, crustaceans and echinoderms	950	Acesulfame potassium	200	Note 1
		969	Advantame	3	
		951	Aspartame	300	Note 3
		962	Aspartame-acesulfame salt	200	Note 5
		965(i)	Maltitol	GMP	
		965(ii)	Maltitol syrup	GMP	

No.	Food category or sub-category	Permitted sweeteners		Maximum permitted level (mg/kg, unless otherwise specified)	Note
		INS nos.	Name		
		421	Mannitol	GMP	
		961	Neotame	10	
		420(i)	Sorbitol	GMP	
		420(ii)	Sorbitol syrup	GMP	
		960	Steviol glycosides	165	Note 9
9.3	Semi-preserved fish and fish products, including molluscs, crustaceans and echinoderms	950	Acesulfame potassium	200	Note 1
		969	Advantame	3	
		951	Aspartame	300	Note 3
		962	Aspartame-acesulfame salt	200	Note 5
		961	Neotame	10	
		955	Sucralose (Trichlorogalactosucrose)	120	
9.3.1	Fish and fish products, including molluscs, crustaceans and echinoderms, marinated with vinegar or wine and/or in jelly	950	Acesulfame potassium	200	Note 1
		969	Advantame	3	
		951	Aspartame	300	Note 3
		962	Aspartame-acesulfame salt	200	Note 5
		961	Neotame	10	
		954	Saccharins	160	Note 8
		960	Steviol glycosides	100	Note 9
		955	Sucralose (Trichlorogalactosucrose)	120	
9.3.2	Fish and fish products, including molluscs, crustaceans and echinoderms, pickled and/or in brine	950	Acesulfame potassium	200	Note 1
		969	Advantame	3	
		951	Aspartame	300	Note 3
		962	Aspartame-acesulfame salt	200	Note 5
		961	Neotame	10	
		954	Saccharins	160	Note 8
		960	Steviol glycosides	165	Note 9
		955	Sucralose (Trichlorogalactosucrose)	120	
9.3.3	Semi-preserved salmon substitutes, caviar and other fish	950	Acesulfame potassium	200	Note 1

No.	Food category or sub-category	Permitted sweeteners		Maximum permitted level (mg/kg, unless otherwise specified)	Note
		INS nos.	Name		
	roe products, salted and/or treated with a preservative	969	Advantame	3	
		951	Aspartame	300	Note 3
		962	Aspartame-acesulfame salt	200	Note 5
		961	Neotame	10	
		960	Steviol glycosides	100	Note 9
		955	Sucralose (Trichlorogalactosucrose)	120	
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 products of food categories 9.2.4.1 and 9.2.4.2 and their sub-categories (if applicable) and products of food categories 9.3.1, 9.3.2 and 9.3.3 and their sub-categories (if applicable)	950	Acesulfame potassium	200	Note 1
		969	Advantame	3	
		951	Aspartame	300	Note 3
		962	Aspartame-acesulfame salt	200	Note 5
		961	Neotame	10	
		954	Saccharins	160	Note 8
		955	Sucralose (Trichlorogalactosucrose)	120	
9.4	Fully preserved (including canned or 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)	950	Acesulfame potassium	200	Note 1
		969	Advantame	3	
		951	Aspartame	300	Note 3
		962	Aspartame-acesulfame salt	200	Note 5
		961	Neotame	10	
		954	Saccharins	200	Note 8
		960	Steviol glycosides	100	Note 9
		955	Sucralose (Trichlorogalactosucrose)	120	
10	Eggs and egg products				
10.1	Fresh eggs				
10.2	Egg products				
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		965(ii)	Maltitol syrup	GMP	

No.	Food category or sub-category	Permitted sweeteners		Maximum permitted level (mg/kg, unless otherwise specified)	Note
		INS nos.	Name		
	Pasteurized and frozen egg products, including whole egg, egg yolk and egg white	421	Mannitol	GMP	
		420(ii)	Sorbitol syrup	GMP	
10.2.3	Dried and/or heat coagulated (pasteurized) egg products, including whole egg, egg yolk and egg white	969	Advantame	0.4	Note 64
10.3	Preserved eggs, including alkaline, salted and canned eggs				
10.4	Egg-based desserts (e.g. egg custard and custard fillings for fine bakery wares)	950	Acesulfame potassium	350	Note 1 & Note 2
		969	Advantame	10	Note 2
		951	Aspartame	1000	Note 2 & Note 3
		962	Aspartame-acesulfame salt	350	Note 2 & Note 5
		952	Cyclamates	250	Note 2 & Note 6
		961	Neotame	100	Note 2
		954	Saccharins	100	Note 2 & Note 8
		960	Steviol glycosides	330	Note 2 & Note 9
		955	Sucralose (Trichlorogalactosucrose)	400	Note 2
11	Sugars and table-top sweeteners				
11.1	Refined and raw sugars	965(i)	Maltitol	GMP	
		965(ii)	Maltitol syrup	GMP	
		420(i)	Sorbitol	GMP	
		420(ii)	Sorbitol syrup	GMP	
11.2	Brown sugar (e.g. Demerara sugar), excluding products of food category 11.1 and its sub-categories (if applicable)	965(i)	Maltitol	GMP	
		965(ii)	Maltitol syrup	GMP	
		420(i)	Sorbitol	GMP	
		420(ii)	Sorbitol syrup	GMP	
11.3	Sugar solutions and syrups, also (partially) inverted, including treacle and molasses, excluding products of food category 11.1 and its sub-categories (if applicable)	965(i)	Maltitol	GMP	
		965(ii)	Maltitol syrup	GMP	
		420(i)	Sorbitol	GMP	
		420(ii)	Sorbitol syrup	GMP	
11.4		950	Acesulfame potassium	1000	Note 1 & Note 65

No.	Food category or sub-category	Permitted sweeteners		Maximum permitted level (mg/kg, unless otherwise specified)	Note
		INS nos.	Name		
	Other sugars and syrups (e.g. xylose, maple syrup and decorative sugar toppings)	969	Advantame	30	Note 66
		951	Aspartame	3000	Note 3, Note 65 & Note 67
		962	Aspartame-acesulfame salt	1000	Note 5 & Note 65
		952	Cyclamates	500	Note 6 & Note 65
		953	Isomalt (Hydrogenated isomaltulose)	GMP	Note 66
		966	Lactitol	GMP	Note 66
		965(i)	Maltitol	GMP	Note 66
		965(ii)	Maltitol syrup	GMP	Note 66
		421	Mannitol	GMP	Note 66
		961	Neotame	70	Note 65 & Note 67
		954	Saccharins	300	Note 8 & Note 65
		420(i)	Sorbitol	GMP	Note 66
		420(ii)	Sorbitol syrup	GMP	Note 66
		960	Steviol glycosides	910	Note 9 & Note 67
		955	Sucralose (Trichlorogalactosucrose)	1500	Note 65
		957	Thaumatococcus	GMP	Note 66
		967	Xylitol	GMP	Note 66
11.5	Honey				
11.6	Table-top sweeteners, including those containing high-intensity sweeteners	950	Acesulfame potassium	GMP	
		969	Advantame	GMP	
		956	Alitame	GMP	
		951	Aspartame	GMP	
		962	Aspartame-acesulfame salt	GMP	
		952	Cyclamates	GMP	
		961	Neotame	GMP	
		954	Saccharins	GMP	
		960	Steviol glycosides	GMP	
		955	Sucralose (Trichlorogalactosucrose)	GMP	

No.	Food category or sub-category	Permitted sweeteners		Maximum permitted level (mg/kg, unless otherwise specified)	Note
		INS nos.	Name		
12	Spices, condiments, vinegars, soups, sauces, salads, yeast and like products, and products composed primarily of protein that are derived from soybeans or other sources (e.g. milk, cereal or vegetables), excluding cocoa- and nut-based spreads of food categories 4.2.2.5 and 5.1.3 and their sub-categories (if applicable)				
12.1	Salt and salt substitutes				
12.1.1	Salt				
12.1.2	Salt substitutes	421	Mannitol	GMP	
		957	Thaumatococcus	GMP	
12.2	Herbs, spices, seasonings and condiments (e.g. seasoning for instant noodles)				
12.2.1	Herbs and spices (e.g. basil, oregano, cumin and chilli paste)	953	Isomalt (Hydrogenated isomaltulose)	GMP	Note 68
		966	Lactitol	GMP	Note 69
		421	Mannitol	GMP	Note 68
12.2.2	Seasonings and condiments (e.g. meat tenderizers, onion salt and garlic salt), excluding condiment sauces (e.g. ketchup, mayonnaise and mustard) and relishes	950	Acesulfame potassium	2000	Note 1
		969	Advantame	20	
		951	Aspartame	2000	Note 3
		962	Aspartame-acesulfame salt	2000	Note 13
		952	Cyclamates	650	Note 6
		961	Neotame	70	
		954	Saccharins	150	Note 16
		960	Steviol glycosides	350	Note 9
12.3	Vinegars, including cider vinegar, wine vinegar, malt vinegar, spirit vinegar, grain vinegar, raisin vinegar and fruit (wine) vinegar	950	Acesulfame potassium	2000	Note 1 & Note 70
		969	Advantame	30	Note 70
		951	Aspartame	3000	Note 3 & Note 70

No.	Food category or sub-category	Permitted sweeteners		Maximum permitted level (mg/kg, unless otherwise specified)	Note
		INS nos.	Name		
		962	Aspartame-acesulfame salt	2000	Note 5 & Note 70
		961	Neotame	12	Note 70
		954	Saccharins	300	Note 8 & Note 70
		960	Steviol glycosides	350	Note 9
		955	Sucralose (Trichlorogalactosucrose)	400	Note 70
12.4	Mustards	950	Acesulfame potassium	350	Note 1
		969	Advantame	3.5	
		951	Aspartame	350	Note 3
		962	Aspartame-acesulfame salt	350	Note 13
		961	Neotame	12	
		954	Saccharins	320	Note 8
		960	Steviol glycosides	130	Note 9
		955	Sucralose (Trichlorogalactosucrose)	140	
12.5	Soups and broths	950	Acesulfame potassium	1000	Note 1 & Note 2
		969	Advantame	12	Note 2
		951	Aspartame	3000	Note 2 & Note 3
		962	Aspartame-acesulfame salt	2000	Note 2 & Note 27
		952	Cyclamates	650	Note 2 & Note 6
		961	Neotame	70	Note 2
		954	Saccharins	150	Note 2 & Note 16
		960	Steviol glycosides	350	Note 2 & Note 9
		955	Sucralose (Trichlorogalactosucrose)	600	Note 2
12.6	Sauces and like products	969	Advantame	3.5	Note 2
		954	Saccharins	160	Note 2 & Note 8

No.	Food category or sub-category	Permitted sweeteners		Maximum permitted level (mg/kg, unless otherwise specified)	Note
		INS nos.	Name		
		960	Steviol glycosides	350	Note 2 & Note 9
		955	Sucralose (Trichlorogalactosucrose)	450	Note 2 & Note 71
12.6.1	Emulsified sauces and dips (e.g. mayonnaise, salad dressing and onion dip)	950	Acesulfame potassium	1000	Note 1
		969	Advantame	3.5	
		951	Aspartame	350	Note 3
		962	Aspartame-acesulfame salt	350	Note 13
		952	Cyclamates	650	Note 6
		961	Neotame	70	
		954	Saccharins	160	Note 8
		960	Steviol glycosides	350	Note 9
		955	Sucralose (Trichlorogalactosucrose)	450	Note 71
12.6.2	Non-emulsified sauces, including water-based, coconut milk-based and milk-based sauces (e.g. barbecue sauce, ketchup, cheese sauce, cream sauce, Worcestershire sauce, brown gravy and chilli sauce)	950	Acesulfame potassium	1000	Note 1
		969	Advantame	3.5	
		951	Aspartame	350	Note 3
		962	Aspartame-acesulfame salt	350	Note 13
		952	Cyclamates	650	Note 6
		961	Neotame	70	
		954	Saccharins	160	Note 8
		960	Steviol glycosides	350	Note 9
		955	Sucralose (Trichlorogalactosucrose)	450	
12.6.3	Mixes for sauces and gravies (e.g. mixes for cheese sauce, hollandaise sauce and salad dressing)	950	Acesulfame potassium	1000	Note 1 & Note 2
		969	Advantame	3.5	Note 2
		951	Aspartame	350	Note 2 & Note 3
		962	Aspartame-acesulfame salt	350	Note 2 & Note 13
		952	Cyclamates	650	Note 2 & Note 6
		961	Neotame	70	Note 2

No.	Food category or sub-category	Permitted sweeteners		Maximum permitted level (mg/kg, unless otherwise specified)	Note
		INS nos.	Name		
		954	Saccharins	160	Note 2 & Note 8
		960	Steviol glycosides	350	Note 2 & Note 9
		955	Sucralose (Trichlorogalactosucrose)	450	Note 2
12.6.4	Clear sauces (e.g. fish sauce and oyster sauce)	950	Acesulfame potassium	1000	Note 1
		969	Advantame	3.5	
		951	Aspartame	3000	Note 3
		962	Aspartame-acesulfame salt	2000	Note 27
		952	Cyclamates	650	Note 6
		961	Neotame	70	
		954	Saccharins	160	Note 8
		960	Steviol glycosides	350	Note 9
		955	Sucralose (Trichlorogalactosucrose)	450	
12.7	Salads (e.g. macaroni salad and potato salad) and sandwich spreads, excluding cocoa- and nut-based spreads of food categories 4.2.2.5 and 5.1.3 and their sub-categories (if applicable)	950	Acesulfame potassium	500	Note 1
		969	Advantame	3.5	
		951	Aspartame	350	Note 3
		962	Aspartame-acesulfame salt	350	Note 13
		952	Cyclamates	650	Note 6
		961	Neotame	70	
		954	Saccharins	200	Note 8
		960	Steviol glycosides	350	Note 9
		955	Sucralose (Trichlorogalactosucrose)	1250	
12.8	Yeast and like products				
12.9	Soybean-based seasonings and condiments				
12.9.1	Fermented soybean paste (e.g. miso and dou jiang)	950	Acesulfame potassium	500	Note 1
		962	Aspartame-acesulfame salt	1130	Note 27
		954	Saccharins	200	Note 8

No.	Food category or sub-category	Permitted sweeteners		Maximum permitted level (mg/kg, unless otherwise specified)	Note
		INS nos.	Name		
		960	Steviol glycosides	350	Note 9
		955	Sucralose (Trichlorogalactosucrose)	250	
12.9.2	Soybean sauce				
12.9.2.1	Fermented soybean sauce	950	Acesulfame potassium	1000	Note 1
		962	Aspartame-acesulfame salt	2000	Note 27
		954	Saccharins	500	Note 8
		960	Steviol glycosides	350	Note 9
		955	Sucralose (Trichlorogalactosucrose)	250	
12.9.2.2	Non-fermented soybean sauce	950	Acesulfame potassium	1000	Note 1
		969	Advantame	0.5	
		951	Aspartame	3000	Note 3
		962	Aspartame-acesulfame salt	2000	Note 27
		952	Cyclamates	650	Note 6
		961	Neotame	70	
		954	Saccharins	150	Note 16
		960	Steviol glycosides	350	Note 9
		955	Sucralose (Trichlorogalactosucrose)	250	
12.9.2.3	Other soybean sauce	950	Acesulfame potassium	1000	Note 1
		969	Advantame	0.5	
		951	Aspartame	3000	Note 3
		962	Aspartame-acesulfame salt	2000	Note 27
		952	Cyclamates	650	Note 6
		961	Neotame	70	
		954	Saccharins	150	Note 16
		960	Steviol glycosides	350	Note 9
		955	Sucralose (Trichlorogalactosucrose)	250	

No.	Food category or sub-category	Permitted sweeteners		Maximum permitted level (mg/kg, unless otherwise specified)	Note
		INS nos.	Name		
12.10	Protein products other than from soybeans				
13	Food intended to be consumed principally by persons under the age of 36 months and food for special medical purposes				
13.1	Infant formulae, follow-up formulae, formulae for special medical purposes for infants and complementary foods for infants and young children	421	Mannitol	10	Note 2 & Note 72
13.2	Food for special medical purposes, excluding formulae for special medical purposes for infants of food category 13.1 and its sub-categories (if applicable)	950	Acesulfame potassium	500	Note 1
		969	Advantame	10	
		951	Aspartame	1000	Note 3
		962	Aspartame-acesulfame salt	500	Note 5
		952	Cyclamates	400	Note 6
		961	Neotame	33	
		954	Saccharins	200	Note 8
		960	Steviol glycosides	350	Note 9
		955	Sucralose (Trichlorogalactosucrose)	400	
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				
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)				
14.1.3	Fruit and vegetable nectars	956	Alitame	100	Note 2
		952	Cyclamates	650	Note 2 & Note 6
		965(i)	Maltitol	GMP	
		965(ii)	Maltitol syrup	GMP	
		420(i)	Sorbitol	GMP	

No.	Food category or sub-category	Permitted sweeteners		Maximum permitted level (mg/kg, unless otherwise specified)	Note
		INS nos.	Name		
		420(ii)	Sorbitol syrup	GMP	
		960	Steviol glycosides	200	Note 2 & Note 9
		957	Thaumatococcus	25	Note 2
		950	Acesulfame potassium	350	Note 1
14.1.3.1	Fruit nectar	969	Advantame	6	
		956	Alitame	100	
		951	Aspartame	600	Note 3
		962	Aspartame-acesulfame salt	350	Note 5
		952	Cyclamates	650	Note 6
		965(i)	Maltitol	GMP	
		965(ii)	Maltitol syrup	GMP	
		961	Neotame	65	
		954	Saccharins	80	Note 8
		420(i)	Sorbitol	GMP	
		420(ii)	Sorbitol syrup	GMP	
		960	Steviol glycosides	200	Note 9
		955	Sucralose (Trichlorogalactosucrose)	300	
		957	Thaumatococcus	25	
		950	Acesulfame potassium	350	Note 1
14.1.3.2	Vegetable nectar	969	Advantame	6	
		956	Alitame	100	
		951	Aspartame	600	Note 3
		962	Aspartame-acesulfame salt	350	Note 5
		952	Cyclamates	650	Note 6
		965(i)	Maltitol	GMP	
		965(ii)	Maltitol syrup	GMP	
		961	Neotame	65	
		954	Saccharins	80	Note 8
		420(i)	Sorbitol	GMP	
		420(ii)	Sorbitol syrup	GMP	
		960	Steviol glycosides	200	Note 9
		955	Sucralose (Trichlorogalactosucrose)	300	
		957	Thaumatococcus	25	

No.	Food category or sub-category	Permitted sweeteners		Maximum permitted level (mg/kg, unless otherwise specified)	Note
		INS nos.	Name		
		957	Thaumatococcus	25	
14.1.3.3	Concentrates for fruit nectar	950	Acesulfame potassium	350	Note 1 & Note 2
		969	Advantame	6	Note 2
		956	Alitame	100	Note 2
		951	Aspartame	600	Note 2 & Note 3
		962	Aspartame-acesulfame salt	350	Note 2 & Note 5
		952	Cyclamates	650	Note 2 & Note 6
		965(i)	Maltitol	GMP	
		965(ii)	Maltitol syrup	GMP	
		961	Neotame	65	Note 2
		954	Saccharins	80	Note 2 & Note 8
		420(i)	Sorbitol	GMP	
		420(ii)	Sorbitol syrup	GMP	
		960	Steviol glycosides	200	Note 2 & Note 9
		955	Sucralose (Trichlorogalactosucrose)	300	Note 2
		957	Thaumatococcus	25	Note 2
14.1.3.4	Concentrates for vegetable nectar	950	Acesulfame potassium	350	Note 1 & Note 2
		969	Advantame	6	Note 2
		956	Alitame	100	Note 2
		951	Aspartame	600	Note 2 & Note 3
		962	Aspartame-acesulfame salt	350	Note 2 & Note 5
		952	Cyclamates	650	Note 2 & Note 6
		965(i)	Maltitol	GMP	
		965(ii)	Maltitol syrup	GMP	
		961	Neotame	65	Note 2
		954	Saccharins	80	Note 2 & Note 8
		420(i)	Sorbitol	GMP	
		420(ii)	Sorbitol syrup	GMP	
		960	Steviol glycosides	200	Note 2 & Note 9

No.	Food category or sub-category	Permitted sweeteners		Maximum permitted level (mg/kg, unless otherwise specified)	Note
		INS nos.	Name		
		955	Sucralose (Trichlorogalactosucrose)	300	Note 2
		957	Thaumatococin	25	Note 2
14.1.4	Water-based flavoured drinks, including carbonated and non-carbonated varieties and concentrates (liquid or solid), “sports”, “energy” or “electrolyte” drinks, particulated drinks, ready-to-drink coffee, tea drinks and herbal-based drinks (e.g. iced tea, fruit-flavoured iced tea and chilled canned cappuccino drinks)	950	Acesulfame potassium	600	Note 1 & Note 2
		969	Advantame	10	Note 2
		956	Alitame	100	Note 2
		951	Aspartame	600	Note 2 & Note 3
		962	Aspartame-acesulfame salt	600	Note 2 & Note 13
		952	Cyclamates	650	Note 2 & Note 6
		961	Neotame	33	Note 2
		960	Steviol glycosides	200	Note 2 & Note 9
		955	Sucralose (Trichlorogalactosucrose)	300	Note 2
14.1.4.1	Carbonated water-based flavoured drinks (e.g. colas, carbonated “energy” drinks and dry ginger ale)	950	Acesulfame potassium	600	Note 1
		969	Advantame	10	
		956	Alitame	100	
		951	Aspartame	600	Note 3
		962	Aspartame-acesulfame salt	600	Note 13
		952	Cyclamates	650	Note 6
		961	Neotame	33	
		954	Saccharins	300	Note 8
		960	Steviol glycosides	200	Note 9
14.1.4.2	Non-carbonated water-based flavoured drinks, including punches and ades (e.g. fruit juice-based drinks, lactic acid beverages and “sports” drinks containing electrolytes)	950	Acesulfame potassium	600	Note 1
		969	Advantame	10	
		956	Alitame	100	
		951	Aspartame	600	Note 3
		962	Aspartame-acesulfame salt	600	Note 13
		952	Cyclamates	650	Note 6
		961	Neotame	33	

No.	Food category or sub-category	Permitted sweeteners		Maximum permitted level (mg/kg, unless otherwise specified)	Note
		INS nos.	Name		
		954	Saccharins	300	Note 8
		960	Steviol glycosides	200	Note 9
		955	Sucralose (Trichlorogalactosucrose)	300	
14.1.4.3	Concentrates (liquid or solid) for water-based flavoured drinks	950	Acesulfame potassium	600	Note 1 & Note 2
		969	Advantame	10	Note 2
		956	Alitame	100	Note 2
		951	Aspartame	600	Note 2 & Note 3
		962	Aspartame-acesulfame salt	600	Note 2 & Note 13
		952	Cyclamates	650	Note 2 & Note 6
		961	Neotame	33	Note 2
		954	Saccharins	300	Note 2 & Note 8
		960	Steviol glycosides	200	Note 2 & Note 9
		955	Sucralose (Trichlorogalactosucrose)	300	Note 2
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 its sub-categories (if applicable) and cocoa mixes of food category 5.1.1 and its sub-categories (if applicable)	950	Acesulfame potassium	600	Note 1, Note 2 & Note 73
		969	Advantame	6	Note 2 & Note 73
		956	Alitame	100	Note 2 & Note 73
		951	Aspartame	600	Note 2, Note 3 & Note 73
		962	Aspartame-acesulfame salt	600	Note 2, Note 13 & Note 73
		952	Cyclamates	650	Note 2, Note 6 & Note 73
		968	Erythritol	16000	Note 2 & Note 73
		965(i)	Maltitol	GMP	Note 73
		965(ii)	Maltitol syrup	GMP	Note 73

No.	Food category or sub-category	Permitted sweeteners		Maximum permitted level (mg/kg, unless otherwise specified)	Note
		INS nos.	Name		
		961	Neotame	50	Note 2 & Note 73
		954	Saccharins	200	Note 2, Note 8 & Note 73
		420(i)	Sorbitol	GMP	Note 73
		420(ii)	Sorbitol syrup	GMP	Note 73
		960	Steviol glycosides	200	Note 2, Note 9 & Note 73
		955	Sucralose (Trichlorogalactosucrose)	300	Note 2 & Note 73
		957	Thaumatococin	GMP	Note 73
14.2	Alcoholic beverages, including alcohol-free and low-alcoholic counterparts				
14.2.1	Beer and malt beverages	961	Neotame	33	
		960	Steviol glycosides	70	Note 9
		955	Sucralose (Trichlorogalactosucrose)	650	
14.2.2	Cider and perry	961	Neotame	33	
		960	Steviol glycosides	50	Note 9
		955	Sucralose (Trichlorogalactosucrose)	650	
14.2.3	Grape wines				
14.2.4	Wines (other than grape, apple and pear) (e.g. rice wine (sake), and sparkling and still fruit wines)	961	Neotame	33	
		960	Steviol glycosides	160	Note 9
		955	Sucralose (Trichlorogalactosucrose)	650	
14.2.5	Mead	961	Neotame	33	
		960	Steviol glycosides	160	Note 9
		955	Sucralose (Trichlorogalactosucrose)	650	

No.	Food category or sub-category	Permitted sweeteners		Maximum permitted level (mg/kg, unless otherwise specified)	Note
		INS nos.	Name		
14.2.6	Distilled spirituous beverages containing more than 15% alcohol	960	Steviol glycosides	160	Note 9
14.2.7	Aromatized alcoholic beverages (e.g. wine and spirituous cooler-type beverages and low-alcoholic refreshers)	950	Acesulfame potassium	350	Note 1
		969	Advantame	6	
		951	Aspartame	600	Note 3
		962	Aspartame-acesulfame salt	350	Note 5
		952	Cyclamates	250	Note 6
		961	Neotame	33	
		954	Saccharins	80	Note 8
		960	Steviol glycosides	200	Note 9
		955	Sucralose (Trichlorogalactosucrose)	700	
15	Ready-to-eat savouries	969	Advantame	5	
		951	Aspartame	500	Note 3
		962	Aspartame-acesulfame salt	500	Note 13
		961	Neotame	32	
		955	Sucralose (Trichlorogalactosucrose)	1000	Note 74
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)	950	Acesulfame potassium	350	Note 1
		969	Advantame	5	
		951	Aspartame	500	Note 3
		962	Aspartame-acesulfame salt	500	Note 13
		952	Cyclamates	200	Note 6
		961	Neotame	32	
		954	Saccharins	100	Note 8
		960	Steviol glycosides	170	Note 9
		955	Sucralose (Trichlorogalactosucrose)	1000	Note 74
15.2	Processed nuts, including coated nuts and nut mixtures (with e.g. dried fruit), excluding chocolate-covered nuts of food	950	Acesulfame potassium	3000	Note 1
		969	Advantame	5	
		951	Aspartame	500	Note 3

No.	Food category or sub-category	Permitted sweeteners		Maximum permitted level (mg/kg, unless otherwise specified)	Note
		INS nos.	Name		
	category 5.1.4 and its sub-categories (if applicable) and nuts covered in imitation chocolate of food category 5.1.5 and its sub-categories (if applicable)	962	Aspartame-acesulfame salt	500	Note 13
		952	Cyclamates	1200	Note 6, Note 75 & Note 76
		961	Neotame	32	
		954	Saccharins	1000	Note 16, Note 75 & Note 77
		960	Steviol glycosides	1000	Note 9
		955	Sucralose (Trichlorogalactosucrose)	1000	
15.3	Snacks—fish based, excluding dried fish snacks of food category 9.2.5 and its sub-categories (if applicable) and dried meat snacks of food category 8.3.1 and its sub-categories (if applicable)	950	Acesulfame potassium	350	Note 1
		969	Advantame	5	
		951	Aspartame	500	Note 3
		962	Aspartame-acesulfame salt	500	Note 13
		961	Neotame	32	
		954	Saccharins	100	Note 8
		960	Steviol glycosides	170	Note 9
		955	Sucralose (Trichlorogalactosucrose)	1000	

Note	Description
Note 1	If used in combination with aspartame-acesulfame salt, the combined maximum permitted level, expressed as acesulfame potassium, should not exceed the individual maximum permitted level for acesulfame potassium.
Note 2	In the form of the food that is reconstituted according to the instruction of manufacturer or is served to consumer.
Note 3	If used in combination with aspartame-acesulfame salt, the combined maximum permitted level, expressed as aspartame, should not exceed the individual maximum permitted level for aspartame.
Note 4	Except that the maximum permitted level for use in energy-reduced fermented milks or fermented milks with no added sugar is 1000 mg/kg.
Note 5	As acesulfame potassium equivalents (the maximum permitted level can be converted to an aspartame-acesulfame salt basis by dividing by 0.44). Combined use of aspartame-acesulfame salt with individual acesulfame potassium or aspartame should not exceed the individual maximum permitted levels for acesulfame potassium or aspartame (the maximum permitted level can be converted to aspartame equivalents by dividing by 0.68).
Note 6	As cyclamic acid.
Note 7	Except that the maximum permitted level for use in energy-reduced fermented milks or fermented milks with no added sugar is 100 mg/kg.
Note 8	As sodium saccharin.
Note 9	As steviol equivalents.
Note 10	Except that the maximum permitted level for use in energy-reduced fermented milks or fermented milks with no added sugar is 400 mg/kg.
Note 11	For use in flavoured products only.
Note 12	For use in flavoured and/or sweetened products only.
Note 13	As aspartame equivalents (the maximum permitted level can be converted to an aspartame-acesulfame salt basis by dividing by 0.64). Combined use of aspartame-acesulfame salt with individual aspartame or acesulfame potassium should not exceed the individual maximum permitted levels for aspartame or acesulfame potassium (the maximum permitted level can be converted to acesulfame potassium equivalents by multiplying by 0.68).

Note	Description
Note 14	For use in flavoured and/or sweetened milk powder analogues only.
Note 15	For use in products in a syrup or juice only.
Note 16	As saccharin.
Note 17	For use in dried mangoes and dried figs only.
Note 18	For use in jelly-type fruit-based desserts only.
Note 19	Except that the maximum permitted level for use in jelly-type fruit-based desserts is 650 mg/kg.
Note 20	Except that the maximum permitted level for use in jelly-type fruit-based desserts is 500 mg/kg.
Note 21	Except that the maximum permitted level for use in jelly-type fruit-based desserts is 450 mg/kg.
Note 22	Excluding mushrooms and fungi, and seaweeds.
Note 23	Except that the maximum permitted level for use in nuts and seeds is 500 mg/kg.
Note 24	For use in nuts and seeds only.
Note 25	For use in mushrooms and fungi, and seaweeds only.
Note 26	Except that the maximum permitted level for use in nuts and seeds is 1000 mg/kg.
Note 27	As aspartame-acesulfame salt. Combined use of aspartame-acesulfame salt with individual acesulfame potassium or aspartame should not exceed the individual maximum permitted levels for acesulfame potassium or aspartame (the maximum permitted level can be converted to aspartame equivalents by multiplying by 0.64; the maximum permitted level can be converted to acesulfame potassium equivalents by multiplying by 0.44).
Note 28	Excluding mushrooms and fungi, seaweeds, and nuts and seeds.
Note 29	Except that the maximum permitted level for use in nuts and seeds is 32 mg/kg.
Note 30	Except that the maximum permitted level for use in candied vegetables is 120 mg/kg.
Note 31	For use in candied vegetables only.
Note 32	Except that the maximum permitted level for use in candied vegetables is 2000 mg/kg.
Note 33	Except that the maximum permitted level for use in candied vegetables is 8000 mg/kg.
Note 34	Except that the maximum permitted level for use in candied vegetables is 300 mg/kg.
Note 35	Except that the maximum permitted level for use in candied vegetables is 5000 mg/kg, as saccharin.
Note 36	Except that the maximum permitted level for use in candied vegetables is 3300 mg/kg.
Note 37	Except that the maximum permitted level for use in candied vegetables is 1500 mg/kg.

Note	Description
Note 38	For use in pulses and legumes only.
Note 39	Except that the maximum permitted level for use in nuts and seeds is 3000 mg/kg.
Note 40	Except that the maximum permitted levels for use in nuts and seeds are 6000 mg/kg (unshelled) and 1200 mg/kg (shelled).
Note 41	Except that the maximum permitted levels for use in nuts and seeds are 1200 mg/kg (unshelled) and 1000 mg/kg (shelled), as saccharin.
Note 42	Except that the maximum permitted level for use in pulses and legumes is 1000 mg/kg, as saccharin.
Note 43	Except that the maximum permitted level for use in mushroom and fungi, and seaweed is 300 mg/kg.
Note 44	Except that the maximum permitted level for use in microsweets and breath freshening mints is 2500 mg/kg.
Note 45	Except that the maximum permitted level for use in microsweets and breath freshening mints is 1000 mg/kg.
Note 46	Except that the maximum permitted level for use in microsweets and breath freshening mints is 3000 mg/kg.
Note 47	Except that the maximum permitted level for use in microsweets and breath freshening mints is 6000 mg/kg.
Note 48	Except that the maximum permitted level for use in microsweets and breath freshening mints is 30000 mg/kg.
Note 49	Except that the maximum permitted level for use in microsweets and breath freshening mints is 100 mg/kg.
Note 50	Except that the maximum permitted level for use in microsweets and breath freshening mints is 10000 mg/kg.
Note 51	Sorbitol and sorbitol syrup 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 52	For use in wheat products only.
Note 53	For use in flavoured instant noodle products only.

Note	Description
Note 54	For use in instant noodles only.
Note 55	On the ready-to-eat basis.
Note 56	Except that the maximum permitted level for use in cookies and sweet crackers is 430 mg/kg.
Note 57	For use in glaze, coatings or decorations for fresh meat, poultry and game products only.
Note 58	For use in fresh minced meat which contains other ingredients apart from comminuted meat only.
Note 59	Except that the maximum permitted level for use in Japanese style “lachs ham” of pork loin (cured and non-heat treated) is 120 mg/kg.
Note 60	For use in cooked sausages only.
Note 61	Maltitol and maltitol syrup 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 62	For use in glaze, coatings or decorations for surimi products only.
Note 63	For use in breading or batter coatings only.
Note 64	For use in heat coagulated egg products only.
Note 65	For use in pancake syrup and maple syrup only.
Note 66	Excluding maple syrup.
Note 67	For use in flavoured syrups only.
Note 68	For herbs use is limited to herbs that have been ground or processed into powder only.
Note 69	For herbs use.
Note 70	For use in flavoured vinegar and rice vinegar only.
Note 71	Except that the maximum permitted level for use in mayonnaise and salad dressing is 1250 mg/kg.
Note 72	For use as a nutrient carrier in a raw material or other ingredient only.
Note 73	For use in ready-to-drink products and pre-mixes for ready-to-drink products only.
Note 74	Except that the maximum permitted level for use in microwave popcorn is 5000 mg/kg.
Note 75	For use in shelled nuts only.
Note 76	Except that the maximum permitted level for use in unshelled nuts is 6000 mg/kg.
Note 77	Except that the maximum permitted level for use in unshelled nuts is 1200 mg/kg.

Annex IV

List of Sweeteners that are Permitted for Use in Foods in Accordance with GMP Principles (GMP Additives) after the Amendments

Item	INS no.	Name
1.	968	Erythritol
2.	953	Isomalt (Hydrogenated isomaltulose)
3.	966	Lactitol
4.	965(i)	Maltitol
5.	965(ii)	Maltitol syrup
6.	421	Mannitol
7.	970	Monk fruit extract
8.	964	Polyglycitol syrup
9.	420(i)	Sorbitol
10.	420(ii)	Sorbitol syrup
11.	957	Thaumatococcus
12.	967	Xylitol

List of Inapplicable Food Categories in Respect of GMP Additives⁹

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)
1.2.2	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 ultra-heat treated (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
2.2.1	Butter
4.1.1	Fresh fruit

⁹ The use of sweeteners listed in [Annex IV](#) is permitted in foods when used in accordance with GMP principles (i.e. GMP additives), except in the inapplicable food categories as listed in [Annex V](#). The use of GMP additives in such inapplicable food categories would be regulated through the relevant MPLs (if available) stipulated in the Schedule to the amended Cap. 132U ([Annex III](#)).

No.	Food Category
4.2.1	Fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds
4.2.2.1	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 vegetables (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) ^δ
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 in 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
9.2	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 [#]

No.	Food Category
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 [#]
9.2.4.2	Cooked molluscs, crustaceans and echinoderms (excluding frying) [#]
9.2.4.3	Fried fish and fish products, including molluscs, crustaceans and echinoderms [#]
9.2.5	Smoked, dried, fermented and/or salted fish and fish products, 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
11.2	Brown sugar (e.g. Demerara sugar), excluding products of food category 11.1 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 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*

No.	Food Category
13.1	Infant formulae, follow-up formulae, formulae for special medical purposes for infants and complementary foods for infants and young children
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)
14.1.3	Fruit and vegetable nectars [#]
14.1.3.1	Fruit nectar [#]
14.1.3.2	Vegetable nectar [#]
14.1.3.3	Concentrates for fruit nectar [#]
14.1.3.4	Concentrates for vegetable nectar [#]
14.1.5	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 its sub-categories (if applicable) and cocoa mixes of food category 5.1.1 and its sub-categories (if applicable) [§]
14.2.3	Grape wines

* For all GMP additives, this food category excludes spices.

[#] Monk fruit extract can be used in this food category in accordance with GMP principles.

^δ Monk fruit extract can be used in this food category, except flours, in accordance with GMP principles.

[@] Monk fruit extract can be used in this food category, except its sub-category 9.2.5 Smoked, dried, fermented and/or salted fish and fish products, including molluscs, crustaceans and echinoderms, in accordance with GMP principles.

[§] Monk fruit extract can be used in this food category, except tea leaves and coffee beans, in accordance with GMP principles.

List of Abbreviations

Cap. 132U	Sweeteners in Food Regulations
CFS	Centre for Food Safety
Codex	Codex Alimentarius Commission
EU	European Union
FAO	Food and Agriculture Organization of the United Nations
GMP	Good Manufacturing Practice
GMP additives	Additives that are acceptable for use in foods 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
UK	United Kingdom
US	United States
WHO	World Health Organization

