

食物添加劑 消費者指南

The Consumer Guide
to Food Additives

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重要通告

此國際編碼系統是供標籤食物時一般參考之用，不可被視為可在本港合法使用的食物添加劑的名單。此國際編碼系統中有些食物添加劑的技術用途可能與本港食物法例的規定有異。有關食物添加劑法例的詳情，請參閱相關的本港食物法例。

Important Notice

This International Numbering System (INS) is intended for use as general reference for labelling purpose only. It should not be considered as a list of food additives permitted to be used in Hong Kong. Technological functions of some food additives in the INS may not be regarded as such under the food laws in Hong Kong. For detailed legal provisions governing food additives, please refer to respective food laws in Hong Kong.

序

為使消費者能夠獲得更多資訊和選擇合適的食物，政府在二零零四年七月制定《2004年食物及藥物(成分組合及標籤)(修訂)規例》，規定食物業須標示預先包裝食物中使用的食物添加劑用途類別，以及其本身所用名稱或其識別編號。為期三年的寬限期將於二零零七年七月九日屆滿。在本港出售的預先包裝食物必須提供這些資料。

這本小冊子易於使用，有助消費者識別預先包裝食物內的食物添加劑。有些人對某些食物添加劑敏感或有意避免進食某些食物添加劑，小冊子對他們尤其有用。希望這本小冊子會成為大家購物時必備的錦囊！

食物環境衛生署署長
陳育德

Foreword

To provide consumers with more information and to facilitate them to make appropriate food choices, the food trade is required to declare the functional class and the full name or specific identification number of the food additives used in prepackaged food with the enactment of the Food and Drugs (Composition and Labelling) (Amendment) Regulation 2004 in July 2004. The three-year grace period will lapse on 9 July 2007 and such information should be provided on prepackaged food sold in Hong Kong.

This easy-to-use pocket-size booklet is designed to help consumers to identify the food additives used in prepackaged food. It is particularly useful for those people who are allergic to or would like to avoid certain kinds of food additives. I hope this booklet will serve as your useful companion during your shopping trips!

Eddy CHAN
Director of Food and Environmental Hygiene

食物添加劑消費者指南

背景

食物添加劑對食物工業十分重要，有助確保食物安全，改善食物的穩定性、味道、顏色、外觀及延長貯存期，從而減少浪費食物。許多食物添加劑都有特定名稱，這些名稱不少是冗長和複雜的。為方便消費者，食品法典委員會為食物添加劑編製了一套國際編碼系統，供國際間採用，以識別各種食物添加劑。

根據《2004年食物及藥物(成分組合及標籤)(修訂)規例》^註，香港出售的預先包裝食物應在標籤上詳列所用的食物添加劑。食物標籤應列明食物添加劑的準確名稱和用途類別，使消費者能掌握正確資料，知道食物究竟含有何種添加劑，以及每種添加劑的用途。

註：《2004年食物及藥物(成分組合及標籤)(修訂)規例》制定於二零零四年七月。為期三年的寬限期將於二零零七年七月九日屆滿。

食物添加劑的作用

不同的食物添加劑有不同的用途，其中不少添加劑可以：

- 使食物更美味可口
- 使加工食物的外觀更爲吸引
- 更有效地保持食物的質素或穩定性
- 保存食物，假若這是延長食物貯存期最可行的方法
- 提高食物安全
- 減少浪費食物

國際編碼系統的內容

「國際編碼系統」是一套供國際採用識別食物添加劑的系統，但系統內所列的化學物並非全部獲准在香港使用。在香港出售使用這些添加劑的食物仍受《公眾衛生及市政條例》（香港法例第132章）第V部分及其附屬法例規管。

國際編碼系統並不包括調味劑（flavour）、香口膠的基礎劑，以及特別膳食及營養添加劑。

國際編碼系統的編排方式及用法

食物添加劑的用途類別

爲方便標籤，食物添加劑的技術作用均按其用途類別來劃分，這些用途類別的名稱較具體地說明添加劑的用途，讓消費者較容易明白它的作用和含義。食品

法典委員會使用的用途類別共有下列的 23 種：

1. 酸味劑	13. 麵粉處理劑
2. 酸度調節劑	14. 發泡劑
3. 抗結劑	15. 膠凝劑
4. 消泡劑	16. 上光劑
5. 抗氧化劑	17. 水分保持劑
6. 增體劑	18. 防腐劑
7. 色素	19. 推進劑
8. 護色劑	20. 膨脹劑
9. 乳化劑	21. 穩定劑
10. 乳化鹽	22. 甜味劑
11. 固化劑	23. 增稠劑
12. 增味劑	

食物添加劑一覽表

按編碼順序排列的「食物添加劑一覽表」分欄開列食物添加劑的識別編號、名稱及技術用途。

在食物添加劑名稱一欄，有些添加劑再以數字添標細分，例如 (i)、(ii) 等。舉例來說，薑黃 (100) 再分為 (i) 薑黃素及 (ii) 薑黃。加上添標並非是為標籤用途，而是識別不同規格的食物添加劑。由於「食物添加劑一覽表」會不時作出更新，如欲瀏覽最新的版本，請登入食物安全中心網頁（網址：<http://www.cfs.gov.hk>）。

鳴謝

承蒙食品法典委員會批准採用食物添加劑國際編碼系統中的資料，食物安全中心謹此鳴謝。

查詢

食物環境衛生署食物安全中心
傳達資源小組 (電話：2381 6096)

The Consumer Guide to Food Additives

Background

Food additives play an important role in food industry in ensuring food safety, enhancing stability and taste, improving colour and appearance, and prolonging storage life to minimise food wastage. Many food additives have specific names, which are often long and complex. For the benefit of consumers, the Codex Alimentarius Commission has prepared the International Numbering System for Food Additives (INS), which provides an agreed international numerical system for identifying food additives.

Under the Food and Drugs (Composition and Labelling) (Amendment) Regulation 2004^{Note}, prepackaged food sold in Hong Kong should declare details of the food additives used on their labels, both by their exact names and by their functional classes so as to provide consumers with accurate and meaningful information on the exact type of additives present and their functions in the food.

Note: The Food and Drugs (Composition and Labelling) (Amendment) Regulation 2004 was enacted in July 2004. The three-year grace period will lapse on 9 July 2007.

Functions of Food Additives

Different food additives have different uses. Some of them can be used to:

- Improve palatability of food
- Improve the appearance of processed food
- Improve the keeping quality or stability of food

- Preserve food when this is the most practical way of extending its storage life
- Improve food safety
- Minimise the wastage of food

Composition of the INS

The INS is an internationally agreed means of identifying food additives. Not all chemicals present in the INS are allowed to be used in Hong Kong. Their use in food for sale in Hong Kong is still subject to regulations prescribed locally in Part V of the Public Health and Municipal Services Ordinance (Cap.132) and its subsidiary legislations.

The INS does not include flavours, chewing gum bases, as well as dietetic and nutritive additives.

Layout of INS and its usage

Functional Class of Food Additives

For labelling purposes, the technological functions are grouped under more descriptive functional class titles, which are intended to be meaningful to consumers. Under the Codex, there are a total of 23 class titles and they are listed below:-

1. Acid	13. Flour treatment agent
2. Acidity regulator	14. Foaming agent
3. Anti-caking agent	15. Gelling agent
4. Anti-foaming agent	16. Glazing agent
5. Antioxidant	17. Humectant
6. Bulking agent	18. Preservative
7. Colour	19. Propellant
8. Colour retention agent	20. Raising agent

9. Emulsifier	21. Stabilizer
10. Emulsifying salt	22. Sweetener
11. Firming agent	23. Thickener
12. Flavour enhancer	

List of Food Additives

The columns in the "List of Food Additives" in numerical order describe the food additives by identification number, name and technological function.

Under the column listing the names of the food additives, some additives are further subdivided by numerical subscripts, such as (i), (ii), etc. For example, Curcumins are subdivided into (i) Curcumin and (ii) Turmeric. These identifications are not for labelling purposes but simply to identify sub-classes which are covered by separate specifications. As the "List of Food Additives" would be updated from time to time, you may wish to visit the website of the Centre for Food Safety for the latest version. The address is <<http://www.cfs.gov.hk>>.

Acknowledgement

Grateful acknowledgement is made to the Codex Alimentarius Commission for allowing the adoption of the INS for food additives in this booklet.

Enquiries

Communication Resource Unit (Tel.: 2381 6096)
 Centre for Food Safety
 Food and Environmental Hygiene Department

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以下表格最後修訂於：
The table below was last updated on:
22-1-2008

按字母順序排列 In Alphabetical Order

編號 No.	Food Additive	食品添加劑	Technological Function(s)	技術用途
950	Acesulfame Potassium	乙酰磺胺鉀；醋磺內酯鉀；	sweetener, flavour enhancer	甜味劑，增味劑
260	Acetic Acid (Glacial)	冰乙酸	preservative, acidity regulator	防腐劑，酸度調節劑
472a	Acetic and Fatty Acid Esters of Glycerol	乙酸和脂肪酸甘油酯	emulsifier, stabilizer, emulsifying salt	乳化劑，穩定劑，乳化鹽
929	Acetone Peroxide	過氧化丙酮	flour treatment agent	麵粉處理劑
1422	Acetylated Distarch Adipate	乙酰化己二酸雙澱粉	stabilizer, thickener	穩定劑，增稠劑
1423	Acetylated Distarch Glycerol	乙酰基雙澱粉	stabilizer, thickener	穩定劑，增稠劑
1414	Acetylated Distarch Phosphate	乙酰化磷酸雙澱粉	emulsifier, thickener	乳化劑，增稠劑
1451	Acetylated Oxidized Starch	乙酰化氧化澱粉	stabilizer, thickener, emulsifier	穩定劑，增稠劑，乳化劑
1401	Acid-Treated Starch	酸處理澱粉	stabilizer, thickener	穩定劑，增稠劑
355	Adipic Acid	己二酸	acidity regulator	酸度調節劑
406	Agar	瓊脂	thickener, gelling agent, stabilizer	增稠劑，膠凝劑，穩定劑
639	Alanine, DL-	DL-丙氨酸	flavour enhancer	增味劑
400	Alginate	藻酸；藻朊酸	thickener, stabilizer	增稠劑，穩定劑
956	Allitame	縮二氨基酸基酰胺，阿力甜	sweetener	甜味劑
1402	Alkaline-Treated Starch	鹼處理澱粉	stabilizer, thickener	穩定劑，增稠劑
129	Allura Red AC	誘惑紅 AC；Allura紅AC	colour	色素
173	Aluminium	鋁	colour	色素
523	Aluminium Ammonium Sulphate	硫酸鋁鉍	stabilizer, firming agent	穩定劑，固化劑
522	Aluminium Potassium Sulphate	硫酸鋁鉀	acidity regulator, stabilizer	酸度調節劑，穩定劑
559	Aluminium Silicate	硅酸鋁	anticaking agent	抗結劑
521	Aluminium Sodium Sulphate	硫酸鋁鈉	firming agent	固化劑
520	Aluminium Sulphate	硫酸鋁	firming agent	固化劑
123	Amaranth	苋菜紅；雞冠花紅；藍光酸性紅	colour	色素
264	Ammonium Acetate	乙酸鉍	acidity regulator	酸度調節劑
359	Ammonium Adipates	己二酸鉍類	acidity regulator	酸度調節劑
403	Ammonium Alginate	藻酸鉍；藻朊酸鉍	thickener, stabilizer	增稠劑，穩定劑
503 (i)	Ammonium Carbonate	碳酸鉍	acidity regulator, raising agent	酸度調節劑，膨脹劑
503	Ammonium Carbonates	碳酸鉍類	acidity regulator, raising agent	酸度調節劑，膨脹劑
510	Ammonium Chloride	氯化鉍	flour treatment agent	麵粉處理劑
380	Ammonium Citrates	檸檬酸鉍類	acidity regulator	酸度調節劑
368	Ammonium Fumarates	富馬酸鉍類	acidity regulator	酸度調節劑
503 (ii)	Ammonium Hydrogen Carbonate	碳酸氫鉍	acidity regulator, raising agent	酸度調節劑，膨脹劑
527	Ammonium Hydroxide	氫氧化鉍	acidity regulator	酸度調節劑
328	Ammonium Lactate	乳酸鉍	acidity regulator, flour treatment agent	酸度調節劑，麵粉處理劑
349	Ammonium Malate	蘋果酸鉍	acidity regulator	酸度調節劑
923	Ammonium Persulphate	過硫酸鉍	flour treatment agent	麵粉處理劑
342	Ammonium Phosphates	磷酸鉍類	acidity regulator, flour treatment agent	酸度調節劑，麵粉處理劑
452 (v)	Ammonium Polyphosphates	多磷酸鉍類；聚磷酸鉍類	emulsifier, stabilizer, emulsifying salt, antioxidant, thickener, humectant	乳化劑，穩定劑，乳化鹽，抗氧化劑，增稠劑，水分保持劑

編號 No.	Food Additive	食品添加劑	Technological Function(s)	技術用途
442	Ammonium Salts of Phosphatidic Acid	磷脂酸銨鹽	emulsifier	乳化劑
517	Ammonium Sulphate	硫酸銨	flour treatment agent, stabilizer	麵粉處理劑, 穩定劑
1100	Amylases	澱粉酶	flour treatment agent	麵粉處理劑
160b	Annatto; Bixin; Norbixin	胭脂樹橙; 紅木素; 降紅木素	colour	色素
163	Anthocyanins	花色素苷類	colour	色素
163 (i)	Anthocyanins	花色素苷類	colour	色素
409	Arabinogalactan	阿拉伯半乳聚糖	thickener, gelling agent, stabilizer	增稠劑, 膠凝劑, 穩定劑
300	Ascorbic Acid (L-)	(L-) 抗壞血酸	antioxidant	抗氧化劑
304	Ascorbyl Palmitate	抗壞血酸棕櫚酸酯	antioxidant	抗氧化劑
305	Ascorbyl Stearate	抗壞血酸硬脂酸酯	antioxidant	抗氧化劑
951	Aspartame	天門冬酰苯丙氨酸甲酯; 天冬酰胺	sweetener, flavour enhancer	甜味劑, 增味劑
962	Aspartame-Acesulfame Salt	天冬酰胺-醋磺內酯鹽; 天門冬酰苯丙氨酸甲酯-乙酰磺胺酸鹽	sweetener	甜味劑
927a	Azodicarbonamide	偶氮二酰胺	flour treatment agent	麵粉處理劑
122	Azorubine; Carmoisine	偶氮玉紅; 淡紅	colour	色素
408	Bakers Yeast Glycan	麵包酵母聚糖	thickener, gelling agent, stabilizer	增稠劑, 膠凝劑, 穩定劑
901	Beeswax, White and Yellow	白蜂蠟和黃蜂蠟	glazing agent, anticaking agent	上光劑, 抗結劑
162	Beet Red	甜菜紅	colour	色素
558	Bentonite	皂土	anticaking agent	抗結劑
210	Benzoic Acid	苯甲酸	preservative	防腐劑
906	Benzoin Gum	安息香膠	glazing agent	上光劑
928	Benzoyl Peroxide	過氧化苯甲酰	flour treatment agent	麵粉處理劑
160f	Beta-apo-8'-carotenoic acid, Methyl or Ethyl Ester	β -衍-8'-胡蘿蔔酸甲酯或 β 衍-8'-胡蘿蔔酸乙酯	colour	色素
160e	Beta-apo-8'-carotenal	β -衍-8'-胡蘿蔔醛	colour	色素
163 (iii)	Blackcurrant Extract	黑醋栗提取物; 黑加侖子提取物	colour	色素
1403	Bleached Starch	漂白澱粉	stabilizer, thickener	穩定劑, 增稠劑
542	Bone Phosphate (Essentially Calcium Phosphate, Tribasic)	骨質磷酸鹽	emulsifier, anticaking agent, humectant, stabilizer	乳化劑, 抗結劑, 水分保持劑, 穩定劑
151	Brilliant Black; Black PN; Brilliant Black BN	亮黑; 黑PN; 亮黑BN	colour	色素
133	Brilliant Blue FCF; Brilliant Blue FD&C No.1	亮藍FCF; 亮藍FD及C第1號	colour	色素
1101 (iii)	Bromelain	菠蘿蛋白酶	flour treatment agent, stabilizer, flavour enhancer	麵粉處理劑, 穩定劑, 增味劑
154	Brown FK	棕色FK; 棕FK	colour	色素
155	Brown HT; Chocolate Brown HT	棕色HT; 朱古力棕HT	colour	色素
943a	Butane	丁烷	propellant	推進劑
320	Butylated Hydroxyanisole	丁基羥基茴香醚; 經丁化作用的羥基茴香醚	antioxidant	抗氧化劑
321	Butylated Hydroxytoluene	二丁基羥基甲苯; 經丁化作用的羥基甲苯	antioxidant	抗氧化劑
629	Calcium 5'-Guanylate	5'-鳥苷酸鈣	flavour enhancer	增味劑
633	Calcium 5'-Inosinate	5'-肌苷酸鈣	flavour enhancer	增味劑
634	Calcium 5'-Ribonucleotides	5'-核糖核苷酸鈣	flavour enhancer	增味劑
263	Calcium Acetate	乙酸鈣	preservative, stabilizer, acidity regulator	防腐劑, 穩定劑, 酸度調節劑
404	Calcium Alginate	藻酸鈣; 藻朊酸鈣	thickener, stabilizer, gelling agent, antifoaming agent	增稠劑, 穩定劑, 膠凝劑, 消泡劑
556	Calcium Aluminium Silicate	硅酸鋁鈣	anticaking agent	抗結劑
302	Calcium Ascorbate	抗壞血酸鈣	antioxidant	抗氧化劑
213	Calcium Benzoate	苯甲酸鈣	preservative	防腐劑
170 (i)	Calcium Carbonate	碳酸鈣	anticaking agent, stabilizer, acidity regulator	抗結劑, 穩定劑, 酸度調節劑
170	Calcium Carbonates	碳酸鈣類	anticaking agent, stabilizer	抗結劑, 穩定劑
509	Calcium Chloride	氯化鈣	firming agent, stabilizer	固化劑, 穩定劑
333	Calcium Citrates	檸檬酸鈣類	acidity regulator, antioxidant, emulsifying salt, firming agent, stabilizer	酸度調節劑, 抗氧化劑, 乳化鹽, 固化劑, 穩定劑

編號 No.	Food Additive	食品添加劑	Technological Function(s)	技術用途
450 (vii)	Calcium Dihydrogen Diphosphate	二磷酸二氫鈣	emulsifier, stabilizer, acidity regulator, raising agent, antioxidant, emulsifying salt, stabilizer, humectant	乳化劑, 穩定劑, 酸度調節劑, 膨脹劑, 抗氧化劑, 乳化鹽, 穩定劑, 水分保持劑
385	Calcium Disodium EDTA	乙二胺四乙酸二鈉鈣	antioxidant, preservative	抗氧化劑, 防腐劑
538	Calcium Ferrocyanide	亞鐵氰化鈣	anticaking agent	抗結劑
367	Calcium Fumarates	富馬酸鈣類	acidity regulator	酸度調節劑
578	Calcium Gluconate	葡糖酸鈣	acidity regulator, firming agent	酸度調節劑, 固化劑
623	Calcium Glutamate (D, L-)	(D, L-) 穀氨酸鈣	flavour enhancer	增味劑
383	Calcium Glycerophosphate	甘油磷酸鈣	thickener, gelling agent, stabilizer	增稠劑, 膠凝劑, 穩定劑
170 (ii)	Calcium Hydrogen Carbonate	碳酸氫鈣	anticaking agent, stabilizer, acidity regulator	抗結劑, 穩定劑, 酸度調節劑
352 (i)	Calcium Hydrogen Malate	蘋果酸氫鈣	acidity regulator	酸度調節劑
227	Calcium Hydrogen Sulphite	亞硫酸氫鈣	preservative, antioxidant	防腐劑, 抗氧化劑
526	Calcium Hydroxide	氫氧化鈣	acidity regulator, firming agent	酸度調節劑, 固化劑
916	Calcium Iodate	碘酸鈣	flour treatment agent	麵粉處理劑
318	Calcium Isoascorbate	異抗壞血酸鈣	antioxidant	抗氧化劑
327	Calcium Lactate	乳酸鈣	acidity regulator, flour treatment agent	酸度調節劑, 麵粉處理劑
399	Calcium Lactobionate	乳糖醛酸鈣	stabilizer	穩定劑
482	Calcium Lactylates	乳酰酸鈣類	emulsifier, stabilizer	乳化劑, 穩定劑
352 (ii)	Calcium Malate (D,L-)	(D,L-) 蘋果酸鈣	acidity regulator	酸度調節劑
352	Calcium Malates	蘋果酸鈣類	acidity regulator	酸度調節劑
482 (ii)	Calcium Oleyl Lactylate	乳酰油烯鈣	emulsifier, stabilizer	乳化劑, 穩定劑
529	Calcium Oxide	氧化鈣	acidity regulator, colour retention agent, flour treatment agent	酸度調節劑, 護色劑, 麵粉處理劑
930	Calcium Peroxide	過氧化鈣	flour treatment agent	麵粉處理劑
341	Calcium Phosphates	磷酸鈣類	acidity regulator, flour treatment agent, firming agent, thickener, raising agent, anticaking agent, humectant, stabilizer	酸度調節劑, 麵粉處理劑, 固化劑, 增稠劑, 蓬鬆劑, 抗結劑, 水分保持劑, 穩定劑
452 (iv)	Calcium Polyphosphate	多磷酸鈣; 聚磷酸鈣	emulsifier, stabilizer, acidity regulator, raising agent, antioxidant, emulsifying salt, stabilizer, humectant	乳化劑, 穩定劑, 酸度調節劑, 膨脹劑, 抗氧化劑, 乳化鹽, 穩定劑, 水分保持劑
282	Calcium Propionate	丙酸鈣	preservative	防腐劑
552	Calcium Silicate	硅酸鈣	anticaking agent	抗結劑
203	Calcium Sorbate	山梨酸鈣	preservative	防腐劑
486	Calcium Stearoyl Fumarate	硬脂酰富馬酸鈣	emulsifier	乳化劑
482 (i)	Calcium Stearoyl Lactylate	乳酰化硬脂酸鈣	emulsifier, stabilizer	乳化劑, 穩定劑
516	Calcium Sulphate	硫酸鈣	flour treatment agent, antioxidant, emulsifying salt, firming agent	麵粉處理劑, 抗氧化劑, 乳化鹽, 固化劑
226	Calcium Sulphite	亞硫酸鈣	preservative, antioxidant	防腐劑, 抗氧化劑
354	Calcium Tartrate (D,L-)	(D,L-) 酒石酸鈣	acidity regulator	酸度調節劑
902	Candelilla Wax	小燭樹蠟	glazing agent	上光劑
161g	Canthaxanthin	斑蝥黃質	colour	色素
150a	Caramel I - Plain	醬色I - 普通法	colour	色素
150b	Caramel II - Caustic Sulphite Process	醬色II - 苛性亞硫酸法	colour	色素
150c	Caramel III - Ammonia Process	醬色III - 氨法	colour	色素
150d	Caramel IV - Sulphite Ammonia Process	醬色IV - 亞硫酸銨法	colour	色素
290	Carbon Dioxide	二氧化碳	carbonating agent, packing gas	碳酸充氣劑, 填充氣
120	Carmines; Cochineal; Carminic acid	胭脂蟲紅; 胭脂紅酸	colour	色素
903	Carnauba Wax	巴西棕櫚蠟	glazing agent	上光劑
410	Carob Bean Gum	角豆膠	thickener, stabilizer	增稠劑, 穩定劑
160a	Carotenes	胡蘿蔔素類	colour	色素
160a (i)	Carotenes, beta-, (Synthetic)	β -胡蘿蔔素(合成)	colour	色素
160a (ii)	Carotenes, beta-, Natural Extracts	胡蘿蔔素天然提取物	colour	色素
407	Carrageenan and its Na, K, NH ₄ , Ca and Mg Salts (includes Furcellaran)	鹿角菜膠(愛蘭苔膠)及其鈉, 鉀, 銨, 鈣及鎂鹽(包括帚叉藻聚糖膠)	thickener, gelling agent, stabilizer	增稠劑, 膠凝劑, 穩定劑
1503	Castor Oil	蓖麻油	anticaking agent	抗結劑
460	Cellulose	纖維素	emulsifier, anticaking agent, thickener	乳化劑, 抗結劑, 增稠劑

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925	Chlorine	氯	flour treatment agent	麵粉處理劑
926	Chlorine Dioxide	二氧化氯	flour treatment agent	麵粉處理劑
945	Chloropentafluoroethane	一氟五氯乙烷	propellant	推進劑
140	Chlorophyll	葉綠素	colour	色素
141 (i)	Chlorophylls, Ccopper complexes	葉綠素銅絡合物	colour	色素
141	Chlorophylls, Copper	葉綠素銅	colour	色素
141 (ii)	Chlorophylls, Copper complexes , Sodium and Potassium Salts	葉綠素銅絡合物·鈉鹽及鉀鹽	colour	色素
1000	Cholic Acid	膽酸	emulsifier	乳化劑
1001 (i)	Choline Acetate	膽碱醋酸鹽	emulsifier	乳化劑
1001 (ii)	Choline Carbonate	碳酸膽碱	emulsifier	乳化劑
1001 (iii)	Choline Chloride	氯化膽碱	emulsifier	乳化劑
1001 (iv)	Choline Citrate	檸檬酸膽碱	emulsifier	乳化劑
1001 (vi)	Choline Lactate	乳酸膽碱	emulsifier	乳化劑
1001	Choline Salts and Esters	膽碱鹽類和膽碱酯類	emulsifier	乳化劑
1001 (v)	Choline Tartrate	酒石酸膽碱	emulsifier	乳化劑
330	Citric Acid	檸檬酸	acidity regulator, antioxidant, emulsifying salt	酸度調節劑, 抗氧化劑, 乳化鹽
472c	Citric and Fatty Acid Esters of Glycerol	檸檬酸和脂肪酸甘油酯	emulsifier, stabilizer, emulsifying salt	乳化劑, 穩定劑, 乳化鹽
468	Cross-linked Sodium Carboxymethyl Cellulose (Cross-linked Cellulose Gum)	交聯羧甲基纖維素鈉 (交聯纖維素膠)	stabilizer	穩定劑
519	Cupric Sulphate	硫酸銅	colour retention agent	護色劑
100 (i)	Curcumin	薑黃素; 姜黄素	colour	色素
100	Curcumins	薑黃素類; 姜黄素類	colour	色素
424	Curdlan	凝結多糖	thickener, stabilizer	增稠劑, 穩定劑
952	Cyclamic Acid (and Na, K, Ca Salts)	環己基氨基磺酸 (和鈉鹽, 鉀鹽和鈣鹽)	sweetener	甜味劑
457	Cyclodextrin, alpha-	α -環糊精	stabilizer	穩定劑
459	Cyclodextrin, beta-	β -環糊精	stabilizer	穩定劑
458	Cyclodextrin, gamma-	γ -環糊精	stabilizer	穩定劑
920	Cysteine, L- and its Hydrochlorides - Sodium and Potassium Salts	L-半胱氨酸及其鹽酸化物 - 鈉鹽和鉀鹽	flour treatment agent	麵粉處理劑
921	Cystine, L- and its Hydrochlorides - Sodium and Potassium Salts	L-胱氨酸及其鹽酸化物 - 鈉鹽和鉀鹽	flour treatment agent	麵粉處理劑
265	Dehydroacetic Acid	脫氫醋酸	preservative	防腐劑
1400	Dextrins, Roasted Starch White and Yellow	白色焙燒澱粉糊精和黃色焙燒澱粉糊精	stabilizer, thickener	穩定劑, 增稠劑
472e	Diacetyltartaric and Fatty Acid Esters of Glycerol	二乙酰酒石酸甘油酯和脂肪酸甘油酯	emulsifier, stabilizer, emulsifying salt	乳化劑, 穩定劑, 乳化鹽
342 (ii)	Diammonium Orthophosphate	正磷酸二銨	acidity regulator, flour treatment agent	酸度調節劑, 麵粉處理劑
450 (vi)	Dicalcium Diphosphate	二磷酸二鈣	emulsifier, stabilizer, acidity regulator, raising agent, antioxidant, emulsifying salt, stabilizer, humectant	乳化劑, 穩定劑, 酸度調節劑, 膨脹劑, 抗氧化劑, 乳化鹽, 穩定劑, 水分保持劑
341 (ii)	Dicalcium Orthophosphate	正磷酸二鈣	acidity regulator, flour treatment agent, firming agent, thickener, raising agent, anticaking agent, humectant, stabilizer	酸度調節劑, 麵粉處理劑, 固化劑, 增稠劑, 膨脹劑, 抗結劑, 水分保持劑, 穩定劑
940	Dichlorodifluoromethane	二氯二氟甲烷	propellant, liquid freezant	推進劑, 液體冷卻劑
450 (viii)	Dimagnesium Diphosphate	二磷酸二鎂	emulsifier, stabilizer, acidity regulator, raising agent	乳化劑, 穩定劑, 酸度調節劑, 膨脹劑
343 (ii)	Dimagnesium Orthophosphate	正磷酸二鎂	acidity regulator, anticaking agent	酸度調節劑, 抗結劑
480	Diocetyl Sodium Sulphosuccinate	二辛基磺琥珀酸鈉	emulsifier, humectant	乳化劑, 水分保持劑
230	Diphenyl	聯二苯; 二苯基	preservative	防腐劑
450	Diphosphates	二磷酸鹽類	emulsifier, stabilizer, acidity regulator, raising agent, antioxidant, emulsifying salt, stabilizer, humectant	乳化劑, 穩定劑, 酸度調節劑, 膨脹劑, 抗氧化劑, 乳化鹽, 穩定劑, 水分保持劑
628	Dipotassium 5'-Guanylate	5'-鳥苷酸二鉀	flavour enhancer	增味劑
450 (iv)	Dipotassium Diphosphate	二磷酸二鉀	emulsifier, stabilizer, acidity regulator, raising agent, antioxidant, emulsifying salt, stabilizer, humectant	乳化劑, 穩定劑, 酸度調節劑, 膨脹劑, 抗氧化劑, 乳化鹽, 穩定劑, 水分保持劑

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340 (ii)	Dipotassium Orthophosphate	正磷酸二鉀	acidity regulator, antioxidant, emulsifying salt, emulsifier, thickener, stabilizer, humectant	酸度調節劑, 抗氧化劑, 乳化鹽, 乳化劑, 增稠劑, 穩定劑, 水分保持劑
336 (ii)	Dipotassium Tartrate	酒石酸二鉀	stabilizer, antioxidant, emulsifying salt, acidity regulator	穩定劑, 抗氧化劑, 乳化鹽, 酸度調節劑
627	Disodium 5'-Guanylate	5' -鳥苷酸二鈉	flavour enhancer	增味劑
631	Disodium 5'-Inosinate	5' -肌苷酸二鈉	flavour enhancer	增味劑
635	Disodium 5'-Ribonucleotides	5' -核糖核苷酸二鈉	flavour enhancer	增味劑
450 (i)	Disodium Diphosphate	二磷酸二鈉	emulsifier, stabilizer, acidity regulator, raising agent, antioxidant, emulsifying salt, stabilizer, humectant	乳化劑, 穩定劑, 酸度調節劑, 膨脹劑, 抗氧化劑, 乳化鹽, 穩定劑, 水分保持劑
386	Disodium Ethylenediaminetetraacetate	乙二胺四乙酸二鈉	antioxidant, preservative	抗氧化劑, 防腐劑
331 (ii)	Disodium Monohydrogen Citrate	檸檬酸氫二鈉	acidity regulator, antioxidant, emulsifying salt, emulsifier, stabilizer	酸度調節劑, 抗氧化劑, 乳化鹽, 乳化劑, 穩定劑
339 (ii)	Disodium Orthophosphate	正磷酸二鈉	acidity regulator, antioxidant, emulsifying salt, emulsifier, thickener, stabilizer, humectant	酸度調節劑, 抗氧化劑, 乳化鹽, 乳化劑, 增稠劑, 穩定劑, 水分保持劑
364 (ii)	Disodium Succinate	丁二酸二鈉; 琥珀酸二鈉	acidity regulator, flavour enhancer	酸度調節劑, 增味劑
335 (ii)	Disodium Tartrate	酒石酸二鈉	stabilizer, antioxidant, emulsifying salt, acidity regulator	穩定劑, 抗氧化劑, 乳化鹽, 酸度調節劑
1411	Distarch Glycerol	甘油雙澱粉	stabilizer, thickener	穩定劑, 增稠劑
1412	Distarch Phosphate Esterified with Sodium Trimetaphosphate; Distarch Phosphate Esterified with Phosphorus Oxochloride	用三偏磷酸鈉酯化的磷酸雙澱粉; 用磷酰氯酯化的磷酸雙澱粉	stabilizer, thickener	穩定劑, 增稠劑
312	Dodecyl Gallate	十二(烷)基棊酸鹽; 沒食子酸十二酯	antioxidant	抗氧化劑
968	Erythritol	赤藓糖醇	sweetener, flavour enhancer, humectant	甜味劑, 增味劑, 水分保持劑
127	Erythrosine	赤藓紅	colour	色素
488	Ethoxylated Mono- and Di-Glycerides	乙氧基化一甘油酯和乙氧基化二甘油酯	emulsifier	乳化劑
324	Ethoxyquin	乙氧基喹; 乙氧基奎	antioxidant	抗氧化劑
462	Ethyl Cellulose	乙基纖維素	stabilizer, bulking agent	穩定劑, 增體劑
467	Ethyl Hydroxyethyl Cellulose	乙基羥乙基纖維素	thickener, emulsifier, stabilizer	增稠劑, 乳化劑, 穩定劑
637	Ethyl Maltol	乙基麥芽酚	flavour enhancer	增味劑
214	Ethyl p-Hydroxybenzoate	對羥基苯甲酸乙酯	preservative	防腐劑
570	Fatty Acids	脂肪酸類	stabilizer, glazing agent, antifoaming agent	穩定劑, 上光劑, 消泡劑
381	Ferric Ammonium Citrate	檸檬酸鐵銨	anticaking agent	抗結劑
505	Ferrous Carbonate	碳酸亞鐵	acidity regulator	酸度調節劑
537	Ferrous Hexacyanomanganate	六氰化錳亞鐵	anticaking agent	抗結劑
585	Ferrous Lactate	乳酸亞鐵	colour retention agent	顏色保持劑
1101 (iv)	Ficin	無花果蛋白酶	flour treatment agent, stabilizer, flavour enhancer	麵粉處理劑, 穩定劑, 增味劑
297	Fumaric Acid	富馬酸	acidity regulator	酸度調節劑
164	Gardenia Yellow	梔子黃	colour	色素
418	Gellan Gum	結冷膠	thickener, stabilizer, gelling agent	增稠劑, 穩定劑, 膠凝劑
574	Gluconic Acid (D-)	(D-) 葡萄糖酸	acidity regulator, raising agent	酸度調節劑, 膨脹劑
575	Glucono Delta-Lactone	葡萄糖酸 δ -內酯	acidity regulator, raising agent	酸度調節劑, 膨脹劑
620	Glutamic Acid, L-/+	L-/+ 穀氨酸	flavour enhancer	增味劑
422	Glycerol	丙三醇, 甘油	humectant, thickener	水分保持劑, 增稠劑
445	Glycerol Esters of Wood Rosin	松香甘油酯	emulsifier, stabilizer, glazing agent	乳化劑, 穩定劑, 上光劑
640	Glycine	甘氨酸	flavour enhancer	增味劑
175	Gold (Metallic)	金	colour	色素
163 (ii)	Grape Skin Extract	葡萄皮提取物	colour	色素
142	Green S	綠色S; 綠S	colour	色素
626	Guanylic Acid, 5'-	5' -鳥苷酸	flavour enhancer	增味劑
412	Guar Gum	瓜耳膠	thickener, stabilizer	增稠劑, 穩定劑
414	Gum Arabic (Acacia Gum)	阿拉伯膠	thickener, stabilizer	增稠劑, 穩定劑
419	Gum Ghatti	加貼膠	thickener, stabilizer, emulsifier	增稠劑, 穩定劑, 乳化劑
507	Hydrochloric Acid	鹽酸	acidity regulator	酸度調節劑

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949	Hydrogen	氫	packing gas	填充氣
907	Hydrogenated Poly-1-Decenes	氫化的聚-1-癸烯	glazing agent	上光劑
463	Hydroxypropyl Cellulose	羥丙基纖維素	thickener, emulsifier, stabilizer	增稠劑, 乳化劑, 穩定劑
1443	Hydroxypropyl Distarch Glycerol	羥丙基雙澱粉甘油酯	stabilizer, thickener	穩定劑, 增稠劑
1442	Hydroxypropyl Distarch Phosphate	羥丙基磷酸雙澱粉	stabilizer, thickener	穩定劑, 增稠劑
464	Hydroxypropyl Methyl Cellulose	羥丙基甲基纖維素	thickener, emulsifier, stabilizer	增稠劑, 乳化劑, 穩定劑
1440	Hydroxypropyl Starch	羥丙基澱粉	emulsifier, thickener, stabilizer	乳化劑, 增稠劑, 穩定劑
132	Indigotine; Indigo Carmine	靛藍; 靛藍洋紅	colour	色素
630	Inosinic Acid	肌苷酸	flavour enhancer	增味劑
1103	Invertases	轉化酶類	stabilizer	穩定劑
172 (i)	Iron Oxide, Black	氧化鐵黑	colour	色素
172 (ii)	Iron Oxide, Red	氧化鐵紅	colour	色素
172 (iii)	Iron Oxide, Yellow	氧化鐵黃	colour	色素
172	Iron Oxides	氧化鐵類	colour	色素
315	Isoascorbic Acid (Erythorbic Acid)	異抗壞血酸	antioxidant	抗氧化劑
943b	Isobutane	異丁烷	propellant	推進劑
953	Isomalt (Isomaltitol)	異構麥芽糖 (異構麥芽糖醇)	sweetener, anticaking agent, bulking agent, glazing agent	甜味劑, 抗結劑, 增體劑, 上光劑
416	Karaya Gum	刺梧桐膠	thickener, stabilizer	增稠劑, 穩定劑
425	Konjac Flour	魔芋粉; 蒟蒻粉	thickener	增稠劑
270	Lactic Acid (L-, D-, and DL-)	(L-, D- 和 DL-) 乳酸	acidity regulator	酸度調節劑
472b	Lactic and Fatty Acid Esters of Glycerol	乳酸和脂肪酸甘油酯	emulsifier, stabilizer, emulsifying salt	乳化劑, 穩定劑, 乳化鹽
966	Lactitol	乳糖醇	sweetener, thickener, emulsifier	甜味劑, 增稠劑, 乳化劑
478	Lactylated Fatty Acid Esters of Glycerol and Propylene Glycol	甘油和丙二醇的乳酸化脂肪酸酯	emulsifier	乳化劑
322	Lecithin	卵磷脂	antioxidant, emulsifier	抗氧化劑, 乳化劑
641	Leucine, L-	L-亮氨酸	flavour enhancer	增味劑
1104	Lipases	脂肪酶類	flavour enhancer	增味劑
180	Lithol Rubine BK	立素玉紅BK; 立素玉紅BK	colour	色素
384	Isopropyl Citrates	檸檬酸異丙酯類	antioxidant, preservative, emulsifying salt	抗氧化劑, 防腐劑, 乳化鹽
161b	Luteins	葉黃素	colour	色素
160d	Lycopene	番茄紅素	colour	色素
642	Lysin Hydrochloride	氫氯化物細胞溶解酶	flavour enhancer	增味劑
504 (i)	Magnesium Carbonate	碳酸鎂	acidity regulator, anticaking agent, colour retention agent	酸度調節劑, 抗結劑, 護色劑
504	Magnesium Carbonates	碳酸鎂類	acidity regulator, anticaking agent, colour retention agent	酸度調節劑, 抗結劑, 護色劑
511	Magnesium Chloride	氯化鎂	firming agent	固化劑
345	Magnesium Citrate	檸檬酸鎂	acidity regulator	酸度調節劑
580	Magnesium Gluconate	葡糖酸鎂	acidity regulator, firming agent, flavour enhancer	酸度調節劑, 固化劑, 增味劑
625	Magnesium Glutamate	穀氨酸鎂	flavour enhancer	增味劑
504(ii)	Magnesium Hydrogen Carbonate	碳酸氫鎂	acidity regulator, anticaking agent, colour retention agent	酸度調節劑, 抗結劑, 護色劑
528	Magnesium Hydroxide	氫氧化鎂	acidity regulator, colour retention agent	酸度調節劑, 護色劑
329	Magnesium Lactate (DL-)	(DL-) 乳酸鎂	acidity regulator, flour treatment agent	酸度調節劑, 麵粉處理劑
530	Magnesium Oxide	氧化鎂	anticaking agent	抗結劑
343	Magnesium Phosphates	磷酸鎂類	acidity regulator, anticaking agent	酸度調節劑, 抗結劑
553 (i)	Magnesium Silicate	硅酸鎂	anticaking agent	抗結劑
553	Magnesium Silicates	硅酸鎂類	anticaking agent	抗結劑
518	Magnesium Sulphate	硫酸鎂	firming agent	固化劑
553 (ii)	Magnesium Trisilicate	三硅酸鎂	anticaking agent	抗結劑
296	Malic Acid (DL-)	(DL-) 蘋果酸	acidity regulator	酸度調節劑
965	Maltitol and Maltitol Syrup	麥芽糖醇和麥芽糖醇糖漿	sweetener, stabilizer, emulsifier	甜味劑, 穩定劑, 乳化劑
636	Maltol	麥芽酚	flavour enhancer	增味劑
421	Mannitol	甘露糖醇	sweetener, anticaking agent	甜味劑, 抗結劑
353	Metatartaric Acid	偏酒石酸	acidity regulator	酸度調節劑
461	Methyl Cellulose	甲基纖維素	thickener, emulsifier, stabilizer	增稠劑, 乳化劑, 穩定劑
911	Methyl Esters of Fatty Acids	脂肪酸甲酯	glazing agent	上光劑
465	Methyl Ethyl Cellulose	甲基乙基纖維素	thickener, emulsifier, stabilizer, foaming agent	增稠劑, 乳化劑, 穩定劑, 發泡劑
489	Methyl Glucoside- Coconut Oil	甲基葡萄糖苷-椰子油酯	emulsifier	乳化劑

編號 No.	Food Additive	食品添加劑	Technological Function(s)	技術用途
	Ester			
218	Methyl p-Hydroxybenzoate	對羥基苯甲酸甲酯	preservative	防腐劑
900b	Methylphenylpolysiloxane	甲基苯基聚硅氧烷	antifoaming agent	消泡劑
460 (i)	Microcrystalline Cellulose	微晶纖維素	emulsifier, anticaking agent, thickener	乳化劑, 抗結劑, 增稠劑
905a	Mineral Oil, Food Grade	食用石蠟油	glazing agent, anticaking agent	上光劑, 抗結劑
306	Mixed Tocopherols Concentrate	混合生育酚濃縮物	antioxidant	抗氧化劑
471	Mono- and Di- Glycerides of Fatty Acids	脂肪酸一甘油酯和脂肪酸二甘油酯	emulsifier, stabilizer	乳化劑, 穩定劑
624	Monoammonium Glutamate	穀氨酸一鉍	flavour enhancer	增味劑
342 (i)	Monoammonium Orthophosphate	正磷酸一鉍	acidity regulator, flour treatment agent	酸度調節劑, 麵粉處理劑
341 (i)	Monocalcium Orthophosphate	正磷酸一鈣	acidity regulator, flour treatment agent, firming agent, thickener, raising agent, anticaking agent, humectant, stabilizer	酸度調節劑, 麵粉處理劑, 固化劑, 增稠劑, 膨脹劑, 抗結劑, 水分保持劑, 穩定劑
343 (i)	Monomagnesium Orthophosphate	正磷酸一鎂	acidity regulator, anticaking agent	酸度調節劑, 抗結劑
622	Monopotassium Glutamate	穀氨酸一鉀	flavour enhancer	增味劑
340 (i)	Monopotassium Orthophosphate	正磷酸一鉀	acidity regulator, antioxidant, emulsifying salt, emulsifier, thickener, stabilizer, humectant	酸度調節劑, 抗氧化劑, 乳化鹽, 乳化劑, 增稠劑, 穩定劑, 水分保持劑
336 (i)	Monopotassium Tartrate	酒石酸一鉀	stabilizer, antioxidant, emulsifying salt, acidity regulator	穩定劑, 抗氧化劑, 乳化鹽, 酸度調節劑
621	Monosodium Glutamate	穀氨酸一鈉	flavour enhancer	增味劑
339(i)	Monosodium Orthophosphate	正磷酸一鈉	acidity regulator, antioxidant, emulsifying salt, emulsifier, thickener, stabilizer, humectant	酸度調節劑, 抗氧化劑, 乳化鹽, 乳化劑, 增稠劑, 穩定劑, 水分保持劑
364 (i)	Monosodium Succinate	丁二酸一鈉; 琥珀酸一鈉	acidity regulator, flavour enhancer	酸度調節劑, 增味劑
335 (i)	Monosodium Tartrate	酒石酸一鈉	stabilizer, antioxidant, emulsifying salt, acidity regulator	穩定劑, 抗氧化劑, 乳化鹽, 酸度調節劑
1410	Monostarch Phosphate	磷酸單澱粉	stabilizer, thickener	穩定劑, 增稠劑
375	Nicotinic Acid	烟酸	colour retention agent	護色劑
234	Nisin	尼生素; 乳鏈菌肽	preservative	防腐劑
941	Nitrogen	氮	packing gas, freezant	填充氣, 冷卻劑
918	Nitrogen Oxides	氧化氮類	flour treatment agent	麵粉處理劑
919	Nitrosyl Chloride	亞硝酸氯	flour treatment agent	麵粉處理劑
942	Nitrous Oxide	氧化亞氮	propellant	推進劑
946	Octafluorocyclobutane	八氟環丁烷	propellant	推進劑
311	Octyl Gallate	辛基倍酸鹽; 沒食子酸辛酯	antioxidant	抗氧化劑
231	Ortho-Phenylphenol	鄰苯基苯酚; 鄰-苯酚	preservative	防腐劑
338	Orthophosphoric Acid	正磷酸	acidity regulator, antioxidant	酸度調節劑, 抗氧化劑
1404	Oxidized Starch	氧化澱粉	stabilizer, thickener, emulsifier	穩定劑, 增稠劑, 乳化劑
1101 (ii)	Papain	木瓜酶	flour treatment agent, stabilizer, flavour enhancer	麵粉處理劑, 穩定劑, 增味劑
160c	Paprika Oleoresin	辣椒油樹脂	colour	色素
131	Patent Blue V	專利藍V	colour	色素
440	Pectins	果膠類	thickener, stabilizer, gelling agent, emulsifier	增稠劑, 穩定劑, 膠凝劑, 乳化劑
451 (ii)	Pentapotassium Triphosphate	三磷酸五鉀	antioxidant, emulsifying salt, acidity regulator, thickener	抗氧化劑, 乳化鹽, 酸度調節劑, 增稠劑
451 (i)	Pentasodium Triphosphate	三磷酸五鈉	antioxidant, emulsifying salt, acidity regulator, thickener	抗氧化劑, 乳化鹽, 酸度調節劑, 增稠劑
429	Peptones	胰類	emulsifier	乳化劑
1413	Phosphated Distarch Phosphate	磷酸鹽化磷酸雙澱粉	stabilizer, thickener	穩定劑, 增稠劑
1200	Polydextroses A and N	聚葡萄糖A 和聚葡萄糖N	bulking agent, stabilizer, thickener, humectant	增體劑, 穩定劑, 增稠劑, 水分保持劑
900a	Polydimethylsiloxane	聚二甲基硅氧烷	antifoaming agent, anticaking agent, emulsifier	消泡劑, 抗結劑, 乳化劑
1521	Polyethylene Glycol	聚乙二醇	antifoaming agent	消泡劑
475	Polyglycerol Esters of Fatty Acids	脂肪酸聚甘油酯	emulsifier	乳化劑
476	Polyglycerol Esters of Interesterified Ricinoleic Acid	互酯化蓖麻油酸的聚甘油酯	emulsifier	乳化劑

編號 No.	Food Additive	食品添加劑	Technological Function(s)	技術用途
432	Polyoxyethylene (20) Sorbitan Monolaurate	聚氧乙炔(20)山梨醇酐單月桂酸酯	emulsifier	乳化劑
433	Polyoxyethylene (20) Sorbitan Monooleate	聚氧乙炔(20)山梨醇酐單油酸酯	emulsifier	乳化劑
434	Polyoxyethylene (20) Sorbitan Monopalmitate	聚氧乙炔(20)山梨醇酐單棕櫚酸酯	emulsifier	乳化劑
435	Polyoxyethylene (20) Sorbitan Monostearate	聚氧乙炔(20)山梨醇酐單硬脂酸酯	emulsifier	乳化劑
436	Polyoxyethylene (20) Sorbitan Tristearate	聚氧乙炔(20)山梨醇酐三硬脂酸酯	emulsifier	乳化劑
431	Polyoxyethylene (40) Stearate	聚氧乙炔(40)硬脂酸酯	emulsifier	乳化劑
430	Polyoxyethylene (8) Stearate	聚氧乙炔(8)硬脂酸酯	emulsifier	乳化劑
452	Polyphosphates	多磷酸鹽類；聚磷酸鹽類	emulsifier, stabilizer, acidity regulator, raising agent, antioxidant, emulsifying salt, stabilizer, humectant	乳化劑，穩定劑，酸度調節劑，膨脹劑，抗氧化劑，乳化鹽，穩定劑，水分保持劑
1203	Polyvinyl Alcohol	聚乙烯醇	glazing agent, stabilizer	上光劑，穩定劑
1201	Polyvinylpyrrolidone	聚乙烯吡咯烷酮	thickener, stabilizer, clarifying agent, emulsifier	增稠劑，穩定劑，澄清劑，乳化劑
1202	Polyvinylpyrrolidone (Insoluble)	聚乙烯吡咯烷酮	colour retention agent, colloidal, stabilizer	護色劑，膠體，穩定劑
124	Ponceau 4R; Cochineal Red A	麗春紅4R	colour	色素
261 (i)	Potassium Acetate	乙酸鉀	preservative, acidity regulator	防腐劑，酸度調節劑
261	Potassium Acetates	乙酸鉀類	preservative, acidity regulator	防腐劑，酸度調節劑
357	Potassium Adipates	己二酸鉀類	acidity regulator	酸度調節劑
402	Potassium Alginate	藻酸鉀；藻朊酸鉀	thickener, stabilizer	增稠劑，穩定劑
555	Potassium Aluminium Silicate	硅酸鋁鉀	anticaking agent	抗結劑
303	Potassium Ascorbate	抗壞血酸鉀	antioxidant	抗氧化劑
212	Potassium Benzoate	苯甲酸鉀	preservative	防腐劑
501 (i)	Potassium Carbonate	碳酸鉀	acidity regulator, stabilizer	酸度調節劑，穩定劑
501	Potassium Carbonates	碳酸鉀類	acidity regulator, stabilizer	酸度調節劑，穩定劑
508	Potassium Chloride	氯化鉀	gelling agent, stabilizer	膠凝劑，穩定劑
332	Potassium Citrates	檸檬酸鉀類	acidity regulator, antioxidant, emulsifying salt, stabilizer	酸度調節劑，抗氧化劑，乳化鹽，穩定劑
261 (ii)	Potassium Diacetate	雙乙酸鉀	preservative, acidity regulator	防腐劑，酸度調節劑
332 (i)	Potassium Dihydrogen Citrate	檸檬酸二氫鉀	acidity regulator, antioxidant, emulsifying salt, stabilizer	酸度調節劑，抗氧化劑，乳化鹽，穩定劑
536	Potassium Ferrocyanide	亞鐵氰化鉀	anticaking agent	抗結劑
366	Potassium Fumarates	富馬酸鉀類	acidity regulator	酸度調節劑
501 (ii)	Potassium Hydrogen Carbonate	碳酸氫鉀	acidity regulator, stabilizer	酸度調節劑，穩定劑
351 (i)	Potassium Hydrogen Malate	蘋果酸氫鉀	acidity regulator	酸度調節劑
525	Potassium Hydroxide	氫氧化鉀	acidity regulator	酸度調節劑
632	Potassium Inosinate	肌苷酸鉀	flavour enhancer	增味劑
917	Potassium Iodate	碘酸鉀	flour treatment agent	麵粉處理劑
317	Potassium Isoascorbate	異抗壞血酸鉀	antioxidant	抗氧化劑
326	Potassium Lactate	乳酸鉀	antioxidant, acidity regulator	抗氧化劑，酸度調節劑
351 (ii)	Potassium Malate	蘋果酸鉀	acidity regulator	酸度調節劑
351	Potassium Malates	蘋果酸鉀類	acidity regulator	酸度調節劑
224	Potassium Metabisulphite	偏亞硫酸鉀；一縮二亞硫酸鉀	preservative, antioxidant	防腐劑，抗氧化劑
252	Potassium Nitrate	硝酸鉀	preservative, colour retention agent	防腐劑，護色劑
249	Potassium Nitrite	亞硝酸鉀	preservative, colour retention agent	防腐劑，護色劑
922	Potassium Persulphate	過硫酸鉀	flour treatment agent	麵粉處理劑
340	Potassium Phosphates	磷酸鉀類	acidity regulator, antioxidant, emulsifying salt, emulsifier, thickener, stabilizer, humectant	酸度調節劑，抗氧化劑，乳化鹽，乳化劑，增稠劑，穩定劑，水分保持劑
452 (ii)	Potassium Polyphosphates	多磷酸鉀類；聚磷酸鉀類	emulsifier, stabilizer, acidity regulator, raising agent, antioxidant, emulsifying salt, stabilizer, humectant	乳化劑，穩定劑，酸度調節劑，膨脹劑，抗氧化劑，乳化鹽，穩定劑，水分保持劑
283	Potassium Propionate	丙酸鉀	preservative	防腐劑
560	Potassium Silicate	硅酸鉀	anticaking agent	抗結劑
337	Potassium Sodium Tartrate	酒石酸鉀鈉	stabilizer, antioxidant, emulsifying salt, acidity regulator	穩定劑，抗氧化劑，乳化鹽，酸度調節劑
202	Potassium Sorbate	山梨酸鉀	preservative	防腐劑
515	Potassium Sulphates	硫酸鉀類	acidity regulator	酸度調節劑

編號 No.	Food Additive	食品添加劑	Technological Function(s)	技術用途
225	Potassium Sulphite	亞硫酸鉀	preservative, antioxidant	防腐劑, 抗氧化劑
336	Potassium Tartrates	酒石酸鉀類	stabilizer, antioxidant, emulsifying salt	穩定劑, 抗氧化劑, 乳化鹽
460 (ii)	Powdered Cellulose	粉末纖維素	emulsifier, anticaking agent, thickener	乳化劑, 抗結劑, 增稠劑
407a	Processed Euchema Seaweed (PES)	麒麟菜屬海藻制品	thickener, stabilizer	增稠劑, 穩定劑
944	Propane	丙烷	propellant	推進劑
280	Propionic Acid	丙酸	preservative	防腐劑
310	Propyl Gallate	丙基倍酸鹽; 沒食子酸丙酯	antioxidant	抗氧化劑
216	Propyl p-Hydroxybenzoate	對羥基苯甲酸丙酯	preservative	防腐劑
1520	Propylene Glycol	丙烯甘醇; 丙二醇	humectant, emulsifier	水分保持劑, 乳化劑
405	Propylene Glycol Alginate	藻酸丙二醇酯	thickener, emulsifier, stabilizer	增稠劑, 乳化劑, 穩定劑
477	Propylene Glycol Esters of Fatty Acids	脂肪酸丙二醇酯	emulsifier	乳化劑
1101 (i)	Protease	蛋白酶	flavour enhancer	增味劑
1101	Proteases	蛋白酶類	flour treatment agent, stabilizer, flavour enhancer	麵粉處理劑, 穩定劑, 增味劑
163 (iv)	Purple Corn Colour	紫玉米色素	colour	色素
999	Quillaia Extracts	皂樹皮提取物	foaming agent	發泡劑
104	Quinoline Yellow	喹啉黃; 酸性喹啉黃	colour	色素
128	Red 2G*	紅2G*	colour	色素
163 (v)	Red Cabbage Colour	紅球甘藍色素; 卷心菜紅色素	colour	色素
101 (i)	Riboflavin	核黃素	colour	色素
101 (ii)	Riboflavin 5'-Phosphate, Sodium	核黃素 5-磷酸鈉	colour	色素
101	Riboflavins	核黃素類	colour	色素
908	Rice Bran Wax	米糠蠟	glazing agent	上光劑
954	Saccharin (and Na, K, Ca Salts)	糖精 (和鈉鹽, 鉀鹽和鈣鹽)	sweetener	甜味劑
470	Salts of Fatty Acids (with Base Al, Ca, Na, Mg, K and NH ₄)	脂肪酸鹽 (帶有鋁, 鈣, 鈉, 鎂, 鉀及銨基)	emulsifier, stabilizer, anticaking agent	乳化劑, 穩定劑, 抗結劑
470 (i)	Salts of Myristic, Palmitic and Stearic Acids with Ammonia, Calcium, Potassium and Sodium	肉豆蔻酸, 棕櫚酸和硬脂酸的銨, 鈣, 鉀和鈉鹽	emulsifier, stabilizer, anticaking agent	乳化劑, 穩定劑, 抗結劑
470 (ii)	Salts of Oleic Acid with Calcium, Potassium and Sodium	油酸的鈣, 鉀和鈉鹽	emulsifier, stabilizer, anticaking agent	乳化劑, 穩定劑, 抗結劑
904	Shellac	蟲膠	glazing agent	上光劑
551	Silicon Dioxide, Amorphous	無定型二氧化矽	anticaking agent	抗結劑
174	Silver	銀	colour	色素
262(i)	Sodium Acetate	乙酸鈉	preservative, acidity regulator, antioxidant, emulsifying salt	防腐劑, 酸度調節劑, 抗氧化劑, 乳化鹽
262	Sodium Acetates	乙酸鈉類	preservative, acidity regulator, antioxidant, emulsifying salt	防腐劑, 酸度調節劑, 抗氧化劑, 乳化鹽
356	Sodium Adipates	己二酸鈉類	acidity regulator	酸度調節劑
401	Sodium Alginate	藻酸鈉; 藻朊酸鈉	thickener, stabilizer, gelling agent	增稠劑, 穩定劑, 膠凝劑
541	Sodium Aluminium Phosphate	磷酸鋁鈉	acidity regulator, emulsifier	酸度調節劑, 乳化劑
541 (i)	Sodium Aluminium Phosphate-Acidic	酸性的磷酸鋁鈉	acidity regulator, emulsifier	酸度調節劑, 乳化劑
541 (ii)	Sodium Aluminium Phosphate-Basic	鹼性的磷酸鋁鈉	acidity regulator, emulsifier	酸度調節劑, 乳化劑
554	Sodium Aluminosilicate	硅酸鋁鈉	anticaking agent	抗結劑
301	Sodium Ascorbate	抗壞血酸鈉	antioxidant	抗氧化劑
211	Sodium Benzoate	苯甲酸鈉	preservative	防腐劑
452 (iii)	Sodium Calcium Polyphosphate	多磷酸鈣鈉; 聚磷酸鈣鈉	emulsifier, stabilizer, acidity regulator, raising agent, antioxidant, emulsifying salt, stabilizer, humectant	乳化劑, 穩定劑, 酸度調節劑, 膨脹劑, 抗氧化劑, 乳化鹽, 穩定劑, 水分保持劑
500 (i)	Sodium Carbonate	碳酸鈉	acidity regulator, raising agent, anticaking agent	酸度調節劑, 膨脹劑, 抗結劑
500	Sodium Carbonates	碳酸鈉類	acidity regulator, raising agent, anticaking agent	酸度調節劑, 膨脹劑, 抗結劑
466	Sodium Carboxymethyl Cellulose (Cellulose Gum)	羧甲基纖維素鈉 (纖維素膠)	thickener, emulsifier, stabilizer	增稠劑, 乳化劑, 穩定劑
469	Sodium Carboxymethyl Cellulose, Enzymatically Hydrolysed (Cellulose Gum, Enzymatically Hydrolysed)	酶水解羧甲基纖維素鈉 (酶水解纖維素膠)	thickener, stabilizer	增稠劑, 穩定劑

* 根據最新的研究結果, 政府已建議業界停用紅 2G。

* Based on the latest research, the Government had recommended that the trade should stop using Red 2G.

編號 No.	Food Additive	食品添加劑	Technological Function(s)	技術用途
331	Sodium Citrates	檸檬酸鈉類	acidity regulator, antioxidant, emulsifying salt, emulsifier, stabilizer	酸度調節劑, 抗氧化劑, 乳化鹽, 乳化劑, 穩定劑
266	Sodium Dehydroacetate	脫氫醋酸鈉	preservative	防腐劑
262 (ii)	Sodium Diacetate	雙乙酸鈉	preservative, acidity regulator, antioxidant, emulsifying salt	防腐劑, 酸度調節劑, 抗氧化劑, 乳化鹽
331 (i)	Sodium Dihydrogen Citrate	檸檬酸二氫鈉	acidity regulator, antioxidant, emulsifying salt, emulsifier, stabilizer	酸度調節劑, 抗氧化劑, 乳化鹽, 乳化劑, 穩定劑
215	Sodium Ethyl p-Hydroxybenzoate	對羥基苯甲酸乙酯鈉	preservative	防腐劑
535	Sodium Ferrocyanide	亞鐵氰化鈉	anticaking agent	抗結劑
365	Sodium Fumarates	富馬酸鈉類	acidity regulator	酸度調節劑
500 (ii)	Sodium Hydrogen Carbonate	碳酸氫鈉	acidity regulator, raising agent, anticaking agent	酸度調節劑, 膨脹劑, 抗結劑
350 (i)	Sodium Hydrogen Malate	蘋果酸氫鈉	acidity regulator, humectant	酸度調節劑, 水分保持劑
222	Sodium Hydrogen Sulphite	亞硫酸氫鈉	preservative, antioxidant	防腐劑, 抗氧化劑
524	Sodium Hydroxide	氫氧化鈉	acidity regulator	酸度調節劑
316	Sodium Isoascorbate	異抗壞血酸鈉	antioxidant	抗氧化劑
325	Sodium Lactate	乳酸鈉	antioxidant, humectant, bulking agent, acidity regulator	抗氧化劑, 水分保持劑, 增體劑, 酸度調節劑
481	Sodium Lactylates	乳酸鈉類	emulsifier, stabilizer	乳化劑, 穩定劑
638	Sodium L-Aspartate	天冬氨酸鈉	flavour enhancer	增味劑
487	Sodium Laurylsulphate	月桂基硫酸鈉	emulsifier	乳化劑
350 (ii)	Sodium Malate	蘋果酸鈉	acidity regulator, humectant	酸度調節劑, 水分保持劑
350	Sodium Malates	蘋果酸鈉類	acidity regulator, humectant	酸度調節劑, 水分保持劑
223	Sodium Metabisulphite	偏亞硫酸鈉; 焦亞硫酸鈉	preservative, flour treatment agent, antioxidant	防腐劑, 麵粉處理劑, 抗氧化劑
550 (ii)	Sodium Metasilicate	偏矽酸鈉	anticaking agent	抗結劑
219	Sodium Methyl p-Hydroxybenzoate	對羥基苯甲酸甲酯鈉	preservative	防腐劑
251	Sodium Nitrate	硝酸鈉	preservative, colour retention agent	防腐劑, 護色劑
250	Sodium Nitrite	亞硝酸鈉	preservative, colour retention agent	防腐劑, 護色劑
481 (ii)	Sodium Oleyl Lactylate	乳酰油烯鈉	emulsifier, stabilizer	乳化劑, 穩定劑
232	Sodium o-Phenylphenol; Sodium ortho-Phenylphenol	鄰苯基苯酚鈉; 鄰-苯酚鈉	preservative	防腐劑
339	Sodium Phosphates	磷酸鈉類	acidity regulator, antioxidant, emulsifying salt, emulsifier, thickener, stabilizer, humectant	酸度調節劑, 抗氧化劑, 乳化鹽, 乳化劑, 增稠劑, 穩定劑, 水分保持劑
452 (i)	Sodium Polyphosphate	多磷酸鈉; 聚磷酸鈉	emulsifier, stabilizer, acidity regulator, raising agent, antioxidant, emulsifying salt, stabilizer, humectant	乳化劑, 穩定劑, 酸度調節劑, 膨脹劑, 抗氧化劑, 乳化鹽, 穩定劑, 水分保持劑
452 (vi)	Sodium Potassium Triphosphate	三多磷酸鉀鈉; 三聚磷酸鉀鈉	emulsifier, stabilizer, acidity regulator, raising agent, antioxidant, humectant, emulsifying salt	乳化劑, 穩定劑, 酸度調節劑, 蓬鬆劑, 抗氧化劑, 水分保持劑, 乳化鹽
281	Sodium Propionate	丙酸鈉	preservative	防腐劑
217	Sodium Propyl p-Hydroxybenzoate	對羥基苯甲酸丙酯鈉	preservative	防腐劑
500 (iii)	Sodium Sesquicarbonate	倍半碳酸鈉	acidity regulator, raising agent, anticaking agent	酸度調節劑, 膨脹劑, 抗結劑
550 (i)	Sodium Silicate	矽酸鈉	anticaking agent	抗結劑
550	Sodium Silicates	矽酸鈉類	anticaking agent	抗結劑
201	Sodium Sorbate	山梨酸鈉	preservative	防腐劑
485	Sodium Stearoyl Fumarate	硬脂酰富馬酸鈉	emulsifier	乳化劑
481 (i)	Sodium Stearoyl Lactylate	乳酰化硬脂酸鈉	emulsifier	乳化劑
514	Sodium Sulphates	硫酸鈉類	acidity regulator	酸度調節劑
221	Sodium Sulphite	亞硫酸鈉	preservative, antioxidant	防腐劑, 抗氧化劑
335	Sodium Tartrates	酒石酸鈉類	stabilizer, antioxidant, emulsifying salt	穩定劑, 抗氧化劑, 乳化鹽
539	Sodium Thiosulphate	硫代硫酸鈉	antioxidant, emulsifying salt	抗氧化劑, 乳化鹽
200	Sorbic Acid	山梨酸	preservative	防腐劑
493	Sorbitan Monolaurate	山梨糖醇酐一月桂酸酯	emulsifier	乳化劑
494	Sorbitan Monooleate	山梨糖醇酐一油酸酯	emulsifier	乳化劑
495	Sorbitan Monopalmitate	山梨糖醇酐一棕櫚酸酯	emulsifier	乳化劑
491	Sorbitan Monostearate	山梨糖醇酐一硬脂酸酯	emulsifier	乳化劑
496	Sorbitan Trioleate	山梨糖醇酐三油酸酯	stabilizer, emulsifier	穩定劑, 乳化劑
492	Sorbitan Tristearate	山梨糖醇酐三硬脂酸酯	emulsifier	乳化劑
420	Sorbitol and Sorbitol Syrup	山梨糖醇和山梨糖醇漿	sweetener, humectant	甜味劑, 水分保持劑

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426	Soybean Hemicellulose	大豆半纖維素	emulsifier, thickener, stabilizer, anticaking agent	乳化劑, 增稠劑, 穩定劑, 抗結劑
1420	Starch Acetate	乙酸澱粉	stabilizer, thickener, emulsifier	穩定劑, 增稠劑, 乳化劑
1452	Starch Aluminium Octenyl Succinate	辛烯基琥珀酸鋁澱粉	anticaking agent, stabilizer	抗結劑, 穩定劑
1450	Starch Sodium Octenyl Succinate	辛烯基琥珀酸鈉澱粉	stabilizer, thickener, emulsifier	穩定劑, 增稠劑, 乳化劑
1405	Starches, Enzyme Treated	酶處理澱粉	thickener	增稠劑
484	Stearyl Citrate	硬脂酰檸檬酸酯	emulsifier, antioxidant, emulsifying salt	乳化劑, 抗氧化劑, 乳化鹽
483	Stearyl Tartrate	硬脂酰石酸酯	flour treatment agent	麵粉處理劑
363	Succinic Acid	丁二酸; 琥珀酸	acidity regulator	酸度調節劑
472g	Succinylated Monoglycerides	琥珀酰化一甘油酯	emulsifier, stabilizer, emulsifying salt	乳化劑, 穩定劑, 乳化鹽
446	Succistearin	琥珀硬脂精	emulsifier	乳化劑
955	Sucralose (Trichlorogalactosucrose)	三氯半乳糖, 氯化蔗糖衍生物	sweetener	甜味劑
474	Sucroglycerides	蔗糖甘油酯	emulsifier	乳化劑
444	Sucrose Acetate Isobutyrate	異丁酸蔗糖乙酸酯	emulsifier, stabilizer	乳化劑, 穩定劑
473	Sucrose Esters of Fatty Acids	脂肪酸蔗糖酯	emulsifier	乳化劑
220	Sulphur Dioxide	二氧化硫	preservative, antioxidant	防腐劑, 抗氧化劑
513	Sulphuric Acid	硫酸	acidity regulator	酸度調節劑
110	Sunset Yellow FCF	日落黃; 日落黃FCF	colour	色素
441	Superglycerinated Hydrogenated Rapeseed Oil	超甘油化氫化菜子油	emulsifier	乳化劑
309	Synthetic Delta-Tocopherol	合成 δ -生育酚	antioxidant	抗氧化劑
308	Synthetic Gamma-Tocopherol	合成 γ -生育酚	antioxidant	抗氧化劑
963	Tagatose, D-	D-塔格糖	sweetener	甜味劑
553 (iii)	Talc	滑石	anticaking agent	抗結劑
181	Tannins, Food Grade	食品級單寧	colour, emulsifier, stabilizer, thickener	色素, 乳化劑, 穩定劑, 增稠劑
417	Tara Gum	刺雲實膠	thickener, stabilizer	增稠劑, 穩定劑
334	Tartaric Acid (L (+)-)	(L(+)-) 酒石酸	acidity regulator, antioxidant, emulsifying salt	酸度調節劑, 抗氧化劑, 乳化鹽
472d	Tartaric Acid Esters of Mono- and Di-Glycerides of Fatty Acids	脂肪酸酒石酸一甘油酯和脂肪酸酒石酸二甘油酯	emulsifier, stabilizer, emulsifying salt	乳化劑, 穩定劑, 乳化鹽
102	Tartrazine	檸檬黃; 酒石黃	colour	色素
450 (v)	Tetrapotassium Diphosphate	二磷酸四鉀	emulsifier, stabilizer, acidity regulator, raising agent, antioxidant, emulsifying salt, stabilizer, humectant	乳化劑, 穩定劑, 酸度調節劑, 膨脹劑, 抗氧化劑, 乳化鹽, 穩定劑, 水分保持劑
450 (iii)	Tetrasodium Diphosphate	二磷酸四鈉	emulsifier, stabilizer, acidity regulator, raising agent, antioxidant, emulsifying salt, stabilizer, humectant	乳化劑, 穩定劑, 酸度調節劑, 膨脹劑, 抗氧化劑, 乳化鹽, 穩定劑, 水分保持劑
957	Thaumatococin	索馬甜	sweetener, flavour enhancer	甜味劑, 增味劑
479	Thermally Oxidized Soya Bean Oil with Mono- and Di- Glycerides of Fatty Acids	與脂肪酸一甘油酯加熱氧化的大豆油和與脂肪酸二甘油酯加熱氧化的大豆油	emulsifier	乳化劑
171	Titanium Dioxide	二氧化鈦	colour	色素
307	Tocopherol, alpha-	α -生育酚	antioxidant	抗氧化劑
413	Tragacanth Gum	黃耆膠	thickener, stabilizer, emulsifier	增稠劑, 穩定劑, 乳化劑
1518	Triacetin	三醋精	humectant	水分保持劑
341 (iii)	Tricalcium Orthophosphate	正磷酸三鈣	acidity regulator, flour treatment agent, firming agent, thickener, raising agent, anticaking agent, humectant, stabilizer	酸度調節劑, 麵粉處理劑, 固化劑, 增稠劑, 膨脹劑, 抗結劑, 水分保持劑, 穩定劑
1505	Triethyl Citrate	檸檬酸三乙酯	stabilizer	穩定劑
343 (iii)	Trimagnesium Orthophosphate	正磷酸三鎂	acidity regulator, anticaking agent	酸度調節劑, 抗結劑
451	Triphosphates	三磷酸鹽類	antioxidant, emulsifying salt, acidity regulator, thickener	抗氧化劑, 乳化鹽, 酸度調節劑, 增稠劑
332 (ii)	Tripotassium Citrate	檸檬酸三鉀	acidity regulator, antioxidant, emulsifying salt, stabilizer	酸度調節劑, 抗氧化劑, 乳化鹽, 穩定劑
340 (iii)	Tripotassium Orthophosphate	正磷酸三鉀	acidity regulator, antioxidant, emulsifying salt, emulsifier, thickener, stabilizer, humectant	酸度調節劑, 抗氧化劑, 乳化鹽, 乳化劑, 增稠劑, 穩定劑, 水分保持劑

編號 No.	Food Additive	食品添加劑	Technological Function(s)	技術用途
331 (iii)	Trisodium Citrate	檸檬酸三鈉	acidity regulator, antioxidant, emulsifying salt, emulsifier, stabilizer	酸度調節劑, 抗氧化劑, 乳化鹽, 乳化劑, 穩定劑
450 (ii)	Trisodium Diphosphate	二磷酸三鈉	emulsifier, stabilizer, acidity regulator, raising agent, antioxidant, emulsifying salt, stabilizer, humectant	乳化劑, 穩定劑, 酸度調節劑, 膨脹劑, 抗氧化劑, 乳化鹽, 穩定劑, 水分保持劑
339 (iii)	Trisodium Orthophosphate	正磷酸三鈉	acidity regulator, antioxidant, emulsifying salt, emulsifier, thickener, stabilizer, humectant	酸度調節劑, 抗氧化劑, 乳化鹽, 乳化劑, 增稠劑, 穩定劑, 水分保持劑
100 (ii)	Turmeric	薑黃; 姜黃; 羌黃	colour	色素
927b	Urea (Carbamide)	尿素 (碳酰二胺)	flour treatment agent	麵粉處理劑
153	Vegetable Carbon; Vegetable Black	植物碳; 木炭	colour	色素
415	Xanthan Gum	黃原膠	thickener, stabilizer	增稠劑, 穩定劑
967	Xylitol	木糖醇	sweetener, humectant, stabilizer, emulsifier, thickener	甜味劑, 水分保持劑, 穩定劑, 乳化劑, 增稠劑
650	Zinc Acetate	乙酸鋅	flavour enhancer	增味劑
557	Zinc Silicate	硅酸鋅	anticaking agent	抗結劑