# **CODEX GENERAL STANDARD FOR FOOD ADDITIVES**

# TABLE ONE

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



### ACESULFAME POTASSIUM

Acesulfame Potassium

Function:	Flavour Enhancer, Sweetener			
FoodCatNo	FoodCategory	MaxLevel	Comments	Step Year
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey- based drinks)	350 mg/kg	Note 161	Adopted 2007
01.2	Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks)	500 mg/kg		3
01.3.2	Beverage whiteners	2000 mg/kg		3
01.4.4	Cream analogues	1000 mg/kg		3
01.5.2	Milk and cream powder analogues	1000 mg/kg		3
01.6.5	Cheese analogues	350 mg/kg		3
01.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	350 mg/kg	Note 161	Adopted 2007
02.3	Fat emulsions maily of type oil-in-water, including mixed and/or flavoured products based on fat emulsions	1000 mg/kg		3
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	350 mg/kg	Note 161	Adopted 2007
03.0	Edible ices, including sherbet and sorbet	800 mg/kg	Note 161	Adopted 2007
04.1.2.1	Frozen fruit	500 mg/kg		6
04.1.2.2	Dried fruit	500 mg/kg		6
04.1.2.3	Fruit in vinegar, oil, or brine	200 mg/kg	Note 161	Adopted 2007
04.1.2.4	Canned or bottled (pasteurized) fruit	350 mg/kg	Note 161	Adopted 2007
04.1.2.5	Jams, jellies, marmelades	1000 mg/kg	Note 161	Adopted 2007
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	1000 mg/kg	Note 161	Adopted 2007
04.1.2.7	Candied fruit	500 mg/kg	Note 161	Adopted 2007

ACESULFAME POTASSIUM

Function: Flavour Enhancer, Sweetener

Function.	Flavour Erinancei, Sweetenei			
FoodCatNo	FoodCategory	MaxLevel	Comments	Step Year
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	350 mg/kg	Note 161	Adopted 2007
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	350 mg/kg	Note 161	Adopted 2007
04.1.2.10	Fermented fruit products	350 mg/kg	Note 161	Adopted 2007
04.1.2.11	Fruit fillings for pastries	350 mg/kg	Note 161	Adopted 2007
04.1.2.12	Cooked fruit	500 mg/kg		6
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweeds in vinegar, oil, brine, or soy sauce	200 mg/kg	Note 144	Adopted 2007
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	350 mg/kg		6
04.2.2.5	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter)	2500 mg/kg		6
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	350 mg/kg	Note 161	Adopted 2007
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10	1000 mg/kg		3
05.1.1	Cocoa mixes (powders) and cocoa mass/cake	350 mg/kg	Note 97	Adopted 2007
05.1.2	Cocoa mixes (syrups)	350 mg/kg	Notes 97 & 161	Adopted 2007
05.1.3	Cocoa-based spreads, including fillings	1000 mg/kg	Note 161	Adopted 2007
05.1.4	Cocoa and chocolate products	500 mg/kg	Note 161	Adopted 2007
05.1.5	Imitation chocolate, chocolate substitute products	500 mg/kg	Note 161	Adopted 2007
05.2.1	Hard candy	500 mg/kg	Notes 156 & 161	Adopted 2007
05.2.2	Soft candy	1000 mg/kg	Notes 157 & 161	Adopted 2007
05.2.3	Nougats and marzipans	1000 mg/kg	Note 161	Adopted 2007
05.3	Chewing gum	5000 mg/kg	Note 161	Adopted 2007
05.4	Decorations (e.g., for fine bakery wares), toppings (non- fruit) and sweet sauces	500 mg/kg	Note 161	Adopted 2007
06.3	Breakfast cereals, including rolled oats	1200 mg/kg	Note 161	Adopted 2007
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	350 mg/kg	Note 161	Adopted 2007
07.1	Bread and ordinary bakery wares	1000 mg/kg		3
07.2	Fine bakery wares (sweet, salty, savoury) and mixes	1000 mg/kg	Note 165	Adopted 2007
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	200 mg/kg	Note 144	3

Page 4 of 495

ACESULFAME POTASSIUM

Function: Flavour Enhancer, Sweetener

FoodCatNo	FoodCategory	MaxLevel	Comments	Step Year
09.3	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms	200 mg/kg	Note 144	Adopted 2007
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	200 mg/kg	Note 144	Adopted 2007
10.4	Egg-based desserts (e.g., custard)	350 mg/kg	Note 161	Adopted 2007
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	1000 mg/kg	Note 159	Adopted 2007
11.6	Table-top sweeteners, including those containing high- intensity sweeteners	GMP		Adopted 2007
12.2	Herbs, spices, seasonings and condiments (e.g., seasoning for instant noodles)	2000 mg/kg		3
12.3	Vinegars	2000 mg/kg		3
12.4	Mustards	350 mg/kg		Adopted 2007
12.5	Soups and broths	110 mg/kg	Note 161	Adopted 2007
12.6	Sauces and like products	1000 mg/kg		Adopted 2007
12.7	Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.3	350 mg/kg	Note 161	Adopted 2007
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	500 mg/kg		Adopted 2007
13.4	Dietetic formulae for slimming purposes and weight reduction	450 mg/kg		Adopted 2007
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6	450 mg/kg		Adopted 2007
13.6	Food supplements	2000 mg/kg		Adopted 2007
14.1.3.1	Fruit nectar	350 mg/kg		Adopted 2005
14.1.3.2	Vegetable nectar	350 mg/kg	Note 161	3
14.1.3.3	Concentrates for fruit nectar	350 mg/kg	Note 127	Adopted 2005
14.1.3.4	Concentrates for vegetable nectar	350 mg/kg	Notes 127 & 161	Adopted 2007
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	600 mg/kg	Note 161	Adopted 2007
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	600 mg/kg	Notes 160 & 161	Adopted 2007
14.2.7	Aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)	350 mg/kg		Adopted 2007
15.0	Ready-to-eat savouries	350 mg/kg		Adopted 2007
16.0	Composite foods - foods that could not be placed in categories 01 - 15	350 mg/kg		3

Page 5 of 495

# ACETIC ACID (GLACIAL)

Acetic Acid (Gl	acial)	INS:	260				
Function:	Aciditiy Regulator, Preserva	ative					
FoodCatNo	FoodCategory			MaxLevel	Comments	Step	Year

Page 6 of 495

ACETIC ACID (GLACIAL)

Function: Aciditiy Regulator, Preservative

FoodCatNo	FoodCategory	MaxLevel Comments	s Step Year
01.2.1	Fermented milks (plain)	GMP	7
01.6.6	Whey protein cheese	GMP	Adopted 2006
02.1.2	Vegetable oils and fats	5000 mg/kg	7
02.1.3	Lard, tallow, fish oil, and other animal fats	5000 mg/kg	7
04.2.1	Fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP	7
04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP	7
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10	GMP	4
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP	7
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	4
10.2.1	Liquid egg products	GMP	7
10.2.2	Frozen egg products	GMP	7
12.1.2	Salt Substitutes	GMP	7
12.2.1	Herbs and spices	GMP Note 51	7
13.2	Complementary foods for infants and young children	5000 mg/kg	7
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP	4

#### ACETIC AND FATTY ACID ESTERS OF GLYCEROL

Acetic and Fatty Acid Esters of Glycerol INS: 472a

Function:	Emulsifier, Sequestrant, Stabilizer				
FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
01.1.1.2	Buttermilk (plain)	GMP		7	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP		7	
01.2.2	Renneted milk (plain)	GMP		7	
01.4.1	Pasteurized cream (plain)	10000 mg/kg		7	
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	10000 mg/kg		7	
02.1.2	Vegetable oils and fats	GMP		7	
02.1.3	Lard, tallow, fish oil, and other animal fats	GMP		7	
04.1.1.2	Surface-treated fresh fruit	GMP	Note 16	7	
04.2.1.2	Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP	Note 16	7	

Page 7 of 495

ACETIC AND FATTY ACID ESTERS OF GLYCEROL

Function: Emulsifier, Sequestrant, Stabilizer

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
06.1	Whole, broken, or flaked grain, including rice	GMP		7	
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP	Note 16	7	
08.1.2	Fresh meat, poultry, and game, comminuted	GMP		7	
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	7	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP		7	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	7	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	7	
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		7	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		7	
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	GMP		7	
12.1.2	Salt Substitutes	5000 mg/kg		7	
12.2.1	Herbs and spices	5000 mg/kg	Note 51	7	
13.2	Complementary foods for infants and young children	5000 mg/kg		7	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		7	

## ACETYLATED DISTARCH ADIPATE

Acetylated Distarch Adipate

INS: 1422

Function: Bulking agent, Emulsifier, Stabilizer, Thickener

FoodCatNo		MaxLevel	Comments	Step Year	-
01.2	Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks)	GMP		4	-
01.4.1	Pasteurized cream (plain)	GMP		7	
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		7	
02.1.2	Vegetable oils and fats	GMP		7	
02.1.3	Lard, tallow, fish oil, and other animal fats	GMP		7	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 41	7	
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	10000 mg/kg		7	
13.1.2	Follow-up formulae	5000 mg/kg	Notes 72 & 150	7	
13.2	Complementary foods for infants and young children	60000 mg/kg		7	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	10000 mg/kg		7	

ACETYLATED DISTARCH PHOSPHATE

### ACETYLATED DISTARCH PHOSPHATE

Acetylated Distarch Phosphate

INS: 1414

Function:	Bulking agent, Emulsifier, Stabilizer, Thickener			
FoodCatNo	FoodCategory	MaxLevel	Comments	Step Year
01.1.1.2	Buttermilk (plain)	GMP		7
01.2	Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks)	GMP		4
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP		7
01.2.2	Renneted milk (plain)	GMP		7
01.4.1	Pasteurized cream (plain)	GMP		7
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		7
02.1.2	Vegetable oils and fats	GMP		7
02.1.3	Lard, tallow, fish oil, and other animal fats	GMP		7
04.1.1.2	Surface-treated fresh fruit	GMP	Note 16	7
04.2.1.2	Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP	Note 16	7
04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	10000 mg/kg		7
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP	Note 16	7
08.1.2	Fresh meat, poultry, and game, comminuted	GMP		7
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	7
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP		7
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 41	7
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	7
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		7
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		7
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	10000 mg/kg		7
12.1.2	Salt Substitutes	GMP		7
12.2.1	Herbs and spices	GMP	Note 51	7
13.1.1	Infant formulae	5000 mg/kg	Notes 72 & 150	7
13.1.2	Follow-up formulae	5000 mg/kg	Notes 72 & 150	7
13.1.3	Formulae for special medical purposes for infants	5000 mg/kg	Notes 72 & 150	4
13.2	Complementary foods for infants and young children	60000 mg/kg		7

Page 8 of 495

ACETYLATED DISTARCH PHOSPHATE

Function:	Bulking agent, Emulsifier, Stabilizer, Thickener				
FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	10000 mg/kg		7	

Page 9 of 495

# ACETYLATED OXIDIZED STARCH

Acetylated Ox	idized Starch INS: 1451				
Function:	Binder, Emulsifier, Stabilizer, Thickener				
FoodCatNo		MaxLevel	Comments	Step	Year
13.2	Complementary foods for infants and young children	5000 mg/kg	Note 72	4	

# ACID TREATED STARCH

Acid Treated Starch

INS: 1401

Function:	Bulking agent, Emulsifier, Stabilizer, Thickener			
FoodCatNo	FoodCategory	MaxLevel	Comments	Step Year
01.2	Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks)	GMP		4
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		7
02.1.2	Vegetable oils and fats	GMP		7
02.1.3	Lard, tallow, fish oil, and other animal fats	GMP		7
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 41	7
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	10000 mg/kg		7
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	10000 mg/kg		7

### ADIPATES

Adipic Acid	INS:	355	Sodium Adipate	INS:	356
Potassium Adipate	INS:	357	Ammonium Adipate	INS:	359

Function: Aciditiy Regulator, Firming Agent, Raising Agent

FoodCatNo		MaxLevel	Comments	Step Year
01.2.1	Fermented milks (plain)	1500 mg/kg	Note 1	4
01.3.2	Beverage whiteners	4500 mg/kg	Note 1	7
01.6.4	Processed cheese	5000 mg/kg	Note 1	7
01.6.5	Cheese analogues	5000 mg/kg	Note 1	7
01.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	6000 mg/kg	Note 1	7
02.1.2	Vegetable oils and fats	3000 mg/kg	Note 1	7

02.1.3

02.4

03.0

05.1.3

14.1.4.1

Page 10 of 495

Step

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7

Year

Comments

Note 1

790 mg/kg

Note 1

ADIPATES Function: Aciditiy Regulator, Firming Agent, Raising Agent FoodCatNo FoodCategory MaxLevel Lard, tallow, fish oil, and other animal fats 3000 mg/kg Fat-based desserts excluding dairy-based dessert products 30000 mg/kg of food category 01.7 Edible ices, including sherbet and sorbet 2000 mg/kg 04.1.2.5 Jams, jellies, marmelades 2000 mg/kg 04.1.2.8 Fruit preparations, including pulp, purees, fruit toppings and 30000 mg/kg coconut milk 04.1.2.9 Fruit-based desserts, including fruit-flavoured water-based 30000 mg/kg desserts 04.1.2.11 Fruit fillings for pastries 30000 mg/kg 04.2.2.3 Vegetables (including mushrooms and fungi, roots and 50000 mg/kg tubers, pulses and legumes, and aloe vera) and seaweeds in vinegar, oil, brine, or soy sauce Vegetable (including mushrooms and fungi, roots and 04.2.2.6 6000 mg/kg tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5 04.2.2.7 Fermented vegetable (including mushrooms and fungi, 50000 mg/kg roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10 04.2.2.8 Cooked or fried vegetables (including mushrooms and 1000 mg/kg fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds 2000 mg/kg Cocoa-based spreads, including fillings

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05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4	30000 mg/kg	Note 1	7
05.3	Chewing gum	20000 mg/kg	Note 1	7
05.4	Decorations (e.g., for fine bakery wares), toppings (non- fruit) and sweet sauces	30000 mg/kg	Note 1	7
06.4.2	Dried pastas and noodles and like products	1000 mg/kg	Note 1	7
06.4.3	Pre-cooked pastas and noodles and like products	1000 mg/kg	Note 1	7
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	30000 mg/kg	Note 1	7
06.6	Batters (e.g., for breading or batters for fish or poultry)	1000 mg/kg	Note 1	7
07.0	Bakery wares	2000 mg/kg	Note 1	7
08.2	Processed meat, poultry, and game products in whole pieces or cuts	3000 mg/kg	Note 1	7
08.3	Processed comminuted meat, poultry, and game products	3000 mg/kg	Note 1	7
10.4	Egg-based desserts (e.g., custard)	30000 mg/kg	Note 1	7
12.2.2	Seasonings and condiments	50000 mg/kg	Note 1	7
12.5	Soups and broths	20 mg/kg	Note 1	7
12.6	Sauces and like products	10000 mg/kg	Note 1	7

Carbonated water-based flavoured drinks

ADIPATES

Page 11 of 495

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Function:	Aciditiy Regulator, Firming Agent, Raising Agent			
FoodCatNo	FoodCategory	MaxLevel	Comments	Step Year
14.1.4.2	Non-carbonated water-based flavoured drinks, including punches and ades	2000 mg/kg	Note 1	7
14.1.4.3	Concentrates (liquid or solid) for water-based flavoured drinks	10000 mg/kg	Note 1	7
14.2.1	Beer and malt beverages	2000 mg/kg	Note 1	4
14.2.1	Beer and malt beverages	GMP	Note 1	7
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	13000 mg/kg	Note 1	7
16.0	Composite foods - foods that could not be placed in categories 01 - 15	1000 mg/kg	Notes 1 & 2	7

# AGAR

Agar

Function:	Bulking agent, Emulsifier, Filler, Stabilizer, Thickener			
FoodCatNo	FoodCategory	MaxLevel	Comments Step Y	ear
01.1.1	Milk and buttermilk (plain)	4000 mg/kg	7	
01.2	Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks)	5000 mg/kg	7	
01.4.1	Pasteurized cream (plain)	GMP	7	
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	5000 mg/kg	7	
02.1.2	Vegetable oils and fats	GMP	7	
02.1.3	Lard, tallow, fish oil, and other animal fats	GMP	7	
04.1.1.2	Surface-treated fresh fruit	GMP	7	
04.1.1.3	Peeled or cut fresh fruit	GMP	7	
04.2.1.2	Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP	7	
04.2.1.3	Peeled, cut or shredded fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP	7	
04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP	7	
06.4.1	Fresh pastas and noodles and like products	GMP	4	
06.4.2	Dried pastas and noodles and like products	GMP	7	
08.1	Fresh meat, poultry, and game	GMP	7	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	20000 mg/kg	Notes 3 & 53 7	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	7	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	7	

Page 12 of 495

AGAR					
Function:	Bulking agent, Emulsifier, Filler, Stabilizer, Thickener				
FoodCatNo		MaxLevel	Comments	Step	Year
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		7	· — —
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		7	
10.2.1	Liquid egg products	GMP		7	
10.2.2	Frozen egg products	GMP		7	
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	GMP		7	
12.1.2	Salt Substitutes	GMP		7	
12.2.1	Herbs and spices	GMP	Note 51	7	
13.2	Complementary foods for infants and young children	GMP		7	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		7	

#### ALGINIC ACID

Alginic Acid INS: 400 Function: Bulking agent, Emulsifier, Stabilizer, Thickener FoodCatNo FoodCategory MaxLevel Comments Step Year 01.1.1.2 Buttermilk (plain) 6000 mg/kg 7 01.2.1.2 Fermented milks (plain), heat-treated after fermentation 5000 mg/kg 7 01.4.1 Pasteurized cream (plain) 1000 mg/kg 7 Sterilized and UHT creams, whipping and whipped creams, 01.4.2 5000 mg/kg 7 and reduced fat creams (plain) 02.1.2 Vegetable oils and fats GMP 7 02.1.3 Lard, tallow, fish oil, and other animal fats GMP 7 04.1.1.2 Surface-treated fresh fruit GMP 7 04.2.1.2 Surface-treated fresh vegetables (including mushrooms and GMP 7 fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds Fermented vegetable (including mushrooms and fungi, 04.2.2.7 GMP 4 roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10 06.4.1 Fresh pastas and noodles and like products GMP 4 06.4.2 Dried pastas and noodles and like products GMP 7 09.2 Processed fish and fish products, including mollusks, GMP 4 crustaceans, and echinoderms 09.2.1 Frozen fish, fish fillets, and fish products, including 5000 mg/kg 7 mollusks, crustaceans, and echinoderms 11.4 Other sugars and syrups (e.g., xylose, maple syrup, sugar 10000 mg/kg 7 toppings) 12.1.2 Salt Substitutes GMP 4

FA/40 INF 01 - Table One Page 13 of 495 ALGINIC ACID Function: Bulking agent, Emulsifier, Stabilizer, Thickener FoodCatNo FoodCategory MaxLevel Comments Step Year 12.2.1 GMP Note 51 4 Herbs and spices 5000 mg/kg 7 13.2 Complementary foods for infants and young children Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa 14.1.5 GMP 4

## ALITAME

Alitame

Function:	Sweetener			
FoodCatNo		MaxLevel	Comments	Step Year
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	100 mg/kg	Note 161	Adopted 2007
01.2	Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks)	60 mg/kg		6
01.4.4	Cream analogues	100 mg/kg		3
01.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	100 mg/kg	Note 161	Adopted 2007
03.0	Edible ices, including sherbet and sorbet	100 mg/kg	Note 161	Adopted 2007
04.1.2.5	Jams, jellies, marmelades	100 mg/kg	Note 161	Adopted 2007
05.1.2	Cocoa mixes (syrups)	300 mg/kg	Note 161	Adopted 2007
05.1.3	Cocoa-based spreads, including fillings	300 mg/kg	Note 161	Adopted 2007
05.1.4	Cocoa and chocolate products	300 mg/kg	Note 161	Adopted 2007
05.1.5	Imitation chocolate, chocolate substitute products	300 mg/kg	Note 161	Adopted 2007
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4	300 mg/kg	Note 161	Adopted 2007
05.3	Chewing gum	300 mg/kg	Note 161	Adopted 2007
05.4	Decorations (e.g., for fine bakery wares), toppings (non- fruit) and sweet sauces	300 mg/kg	Note 161	Adopted 2007
07.1	Bread and ordinary bakery wares	200 mg/kg		6
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	200 mg/kg	Note 159	Adopted 2007
11.6	Table-top sweeteners, including those containing high- intensity sweeteners	GMP		Adopted 2007
12.2	Herbs, spices, seasonings and condiments (e.g., seasoning for instant noodles)	100 mg/kg		6
12.5	Soups and broths	40 mg/kg	Note 161	Adopted 2007
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6	300 mg/kg		Adopted 2007
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	40 mg/kg	Note 161	Adopted 2007

ALKALINE TREATED STARCH

#### ALKALINE TREATED STARCH

Alkaline Treated Starch

INS: 1402

Function:	Bulking agent, Stabilizer, Thickener				
FoodCatNo	FoodCategory	MaxLevel	Comments	Step	rear
01.2	Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks)	GMP		4	
02.1.2	Vegetable oils and fats	GMP		7	
02.1.3	Lard, tallow, fish oil, and other animal fats	GMP		7	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 41	7	
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	10000 mg/kg		7	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	10000 mg/kg		7	

# ALLURA RED AC

Allura Red AC

INS: 129

Function:	Colour			
FoodCatNo		MaxLevel	Comments	Step Year
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey- based drinks)	300 mg/kg		6
01.6.1	Unripened cheese	200 mg/kg	Note 3	3
01.6.2.2	Rind of ripened cheese	100 mg/kg		6
01.6.4	Processed cheese	200 mg/kg		6
01.6.5	Cheese analogues	300 mg/kg	Note 3	3
01.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	300 mg/kg		6
02.2.1.2	Margarine and similar products	300 mg/kg		3
02.3	Fat emulsions maily of type oil-in-water, including mixed and/or flavoured products based on fat emulsions	GMP		6
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	300 mg/kg		6
03.0	Edible ices, including sherbet and sorbet	300 mg/kg		6
04.1.2.4	Canned or bottled (pasteurized) fruit	200 mg/kg		6
04.1.2.5	Jams, jellies, marmelades	500 mg/kg		6
04.1.2.7	Candied fruit	300 mg/kg		6
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	800 mg/kg		6
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	300 mg/kg		6
04.1.2.11	Fruit fillings for pastries	800 mg/kg		6

Page 14 of 495

ALLURA RED AC

Function: Colour

i unction.	Coloui				
FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweeds in vinegar, oil, brine, or soy sauce	500 mg/kg		6	
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	200 mg/kg		6	
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	200 mg/kg		6	
05.1.3	Cocoa-based spreads, including fillings	300 mg/kg		6	
05.1.4	Cocoa and chocolate products	300 mg/kg		6	
05.1.5	Imitation chocolate, chocolate substitute products	300 mg/kg		6	
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4	348 mg/kg		6	
05.3	Chewing gum	467 mg/kg		6	
05.4	Decorations (e.g., for fine bakery wares), toppings (non- fruit) and sweet sauces	500 mg/kg		6	
06.2	Flours and starches (including soybean powder)	500 mg/kg		6	
06.3	Breakfast cereals, including rolled oats	300 mg/kg		6	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	300 mg/kg		6	
07.1.2	Crackers, excluding sweet crackers	300 mg/kg		6	
07.1.3	Other ordinary bakery products (e.g., bagels, pita, English muffins)	300 mg/kg		6	
07.2.1	Cakes, cookes and pies (e.g., fruit-filled or custard types)	2200 mg/kg		6	
07.2.2	Other fine bakery products (e.g., doughnuts, sweet rolls, scones, and muffins)	300 mg/kg		6	
07.2.3	Mixes for fine bakery wares (e.g., cakes, pancakes)	300 mg/kg		6	
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP	Note 4	3	
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	500 mg/kg	Note 16	6	
08.1.2	Fresh meat, poultry, and game, comminuted	25 mg/kg		6	
08.3.2	Heat-treated processed comminuted meat, poultry, and game products	25 mg/kg		6	
08.4	Edible casings (e.g., sausage casings)	500 mg/kg	Note 16	6	
08.4	Edible casings (e.g., sausage casings)	GMP		3	
09.1.1	Fresh fish	300 mg/kg	Note 50	6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 95	6	
09.2.4.1	Cooked fish and fish products	500 mg/kg		6	
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	250 mg/kg		6	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 22	6	

Page 15 of 495

Page 16 of 495

ALLURA RED AC

Function: Colour

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	rear
09.3.3	Salmon substitutes, caviar, and other fish roe products	500 mg/kg		6	
09.3.4	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms (e.g., fish paste), excluding products of food categories 09.3.1 - 09.3.3	500 mg/kg		6	
10.1	Fresh eggs	100 mg/kg	Note 4	3	
10.4	Egg-based desserts (e.g., custard)	300 mg/kg		6	
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	300 mg/kg		6	
12.2.2	Seasonings and condiments	500 mg/kg		6	
12.4	Mustards	300 mg/kg		6	
12.5	Soups and broths	300 mg/kg		6	
12.6	Sauces and like products	500 mg/kg		6	
12.9.5	Other protein products	100 mg/kg		6	
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	50 mg/kg		6	
13.4	Dietetic formulae for slimming purposes and weight reduction	50 mg/kg		6	
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6	300 mg/kg		6	
13.6	Food supplements	300 mg/kg		6	
14.1.4.1	Carbonated water-based flavoured drinks	300 mg/kg		6	
14.1.4.2	Non-carbonated water-based flavoured drinks, including punches and ades	300 mg/kg		6	
14.1.4.3	Concentrates (liquid or solid) for water-based flavoured drinks	1572 mg/kg		6	
14.2.2	Cider and perry	200 mg/kg		6	
14.2.4	Wines (other than grape)	200 mg/kg		6	
14.2.6	Distilled spirituous beverages containing more than 15% alcohol	300 mg/kg		6	
14.2.7	Aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)	200 mg/kg		6	
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	200 mg/kg		6	
15.2	Processed nuts, including coated nuts and nut mixtures (with e.g., dried fruit)	100 mg/kg		6	
16.0	Composite foods - foods that could not be placed in categories 01 - 15	500 mg/kg		6	

# ALPHA-AMYLASE (ASPERGILLUS ORYZAE VAR.)

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

Function:	Adjuvant, Enzyme, Flour Treatment Agent				
FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year

Page 17 of 495

ALPHA-AMYLASE (ASPERGILLUS ORYZAE VAR.)

Function: Adjuvant, Enzyme, Flour Treatment Agent

FoodCatNo	FoodCategory	MaxLevel	Comments Step Year
06.1	Whole, broken, or flaked grain, including rice	GMP	7
06.2	Flours and starches (including soybean powder)	GMP	Adopted 1999
06.4.2	Dried pastas and noodles and like products	GMP	7
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	GMP	7
13.2	Complementary foods for infants and young children	GMP	7

#### ALPHA-AMYLASE (BACILLUS SUBTILIS)

Alpha-Amylase (Bacillus subtilis)

 Function:
 Enzyme, Flour Treatment Agent

 FoodCatNo
 FoodCategory

 06.2.2
 Starches

 GMP
 4

# ALPHA-AMYLASE (CARBOHYDRASE) (BACILLUS LICHENIFORMIS)

INS:

1100

Alpha-Amylase (Carbohydrase) (Bacillus INS: 1100 licheniformis)

Function:	Enzyme, Flour Treatment Agent				
FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
06.2.2	Starches	GMP		4	

#### **ALUMINIUM AMMONIUM SULPHATE**

Aluminium Ammonium Sulphate

Function:

- - -

Firming Agent, Raising Agent, Stabilizer

INS:

523

FoodCatNo FoodCategory MaxLevel Comments Step Year 04.1.2.7 Candied fruit 200 mg/kg Note 6 Adopted 2001 04.2.2.3 Vegetables (including mushrooms and fungi, roots and 500 mg/kg Note 6 4 tubers, pulses and legumes, and aloe vera) and seaweeds in vinegar, oil, brine, or soy sauce Vegetables (including mushrooms and fungi, roots and 04.2.2.3 35 mg/kg Note 6 Adopted 2003 tubers, pulses and legumes, and aloe vera) and seaweeds in vinegar, oil, brine, or soy sauce Vegetable (including mushrooms and fungi, roots and 04.2.2.6 200 mg/kg Note 6 Adopted 2001 tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5 04.2.2.7 Fermented vegetable (including mushrooms and fungi, 500 mg/kg Note 6 4 roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10

Page 18 of 495

ALUMINIUM AMMONIUM SULPHATE

Function: Firming Agent, Raising Agent, Stabilizer

FoodCatNo	FoodCategory	MaxLevel	Comments	Step Year
06.2	Flours and starches (including soybean powder)	500 mg/kg	Note 6	4
06.2.2	Starches	GMP	Notes 6 & 26	7
07.1.2	Crackers, excluding sweet crackers	10000 mg/kg	Note 29	4
07.1.3	Other ordinary bakery products (e.g., bagels, pita, English muffins)	10000 mg/kg	Note 29	4
07.1.4	Bread-type products, including bread stuffing and bread crumbs	10000 mg/kg	Note 29	4
07.1.5	Steamed breads and buns	10000 mg/kg	Note 29	4
07.1.6	Mixes for bread and ordinary bakery wares	10000 mg/kg	Note 6	4
07.2	Fine bakery wares (sweet, salty, savoury) and mixes	10000 mg/kg	Note 29	4
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	200 mg/kg	Note 6	Adopted 2001
10.2	Egg products	30 mg/kg	Note 6	Adopted 2001
10.4	Egg-based desserts (e.g., custard)	380 mg/kg	Note 6	Adopted 2003
12.2	Herbs, spices, seasonings and condiments (e.g., seasoning for instant noodles)	500 mg/kg	Note 6	4
12.9.2	Fresh bean curd (tofu)	GMP	Note 6	4
12.10.2	Fermented soybean curd (soybean cheese)	GMP	Note 6	4
12.10.3	Fermented soybean paste (e.g., miso)	GMP	Note 6	4
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	500 mg/kg	Note 6	4

# **ALUMINIUM SILICATE**

Aluminium Silicate

INS: 559

Function:	Adjuvant, Anticaking Agent		
FoodCatNo		MaxLevel Comments	s Step Year
01.8.2	Dried whey and whey products, excluding whey cheeses	10000 mg/kg	Adopted 2006
06.1	Whole, broken, or flaked grain, including rice	GMP	7
12.1.2	Salt Substitutes	10000 mg/kg	7
12.2.1	Herbs and spices	GMP Note 51	4

# AMARANTH

Amaranth INS: 123 Colour Function: FoodCatNo FoodCategory MaxLevel Comments Step Year Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-01.1.2 7 300 mg/kg based drinks)

Page 19 of 495

AMARANTH

Function: Colour

FoodCatNo	FoodCategory	MaxLevel	Comments Step Year
01.6.2.2	Rind of ripened cheese	100 mg/kg	7
01.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	300 mg/kg	7
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	300 mg/kg	7
03.0	Edible ices, including sherbet and sorbet	300 mg/kg	7
04.1.2.4	Canned or bottled (pasteurized) fruit	200 mg/kg	7
04.1.2.5	Jams, jellies, marmelades	300 mg/kg	7
04.1.2.7	Candied fruit	300 mg/kg	7
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	300 mg/kg	7
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	300 mg/kg	7
04.1.2.11	Fruit fillings for pastries	300 mg/kg	7
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweeds in vinegar, oil, brine, or soy sauce	300 mg/kg	7
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10	300 mg/kg	4
05.1.3	Cocoa-based spreads, including fillings	100 mg/kg	7
05.2.2	Soft candy	100 mg/kg	7
05.3	Chewing gum	300 mg/kg	7
05.4	Decorations (e.g., for fine bakery wares), toppings (non- fruit) and sweet sauces	300 mg/kg	7
06.3	Breakfast cereals, including rolled oats	300 mg/kg	7
06.4.2	Dried pastas and noodles and like products	100 mg/kg	7
06.4.3	Pre-cooked pastas and noodles and like products	100 mg/kg	7
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	300 mg/kg	7
06.6	Batters (e.g., for breading or batters for fish or poultry)	100 mg/kg	7
07.0	Bakery wares	300 mg/kg	7
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	300 mg/kg	7
09.2.4.1	Cooked fish and fish products	300 mg/kg	7
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	300 mg/kg	7
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	300 mg/kg	Note 22 7
09.3.3	Salmon substitutes, caviar, and other fish roe products	300 mg/kg	Note 50 7
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	300 mg/kg	7
10.1	Fresh eggs	100 mg/kg	Note 4 4

Page 20 of 495

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Function: Colour

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
10.4	Egg-based desserts (e.g., custard)	300 mg/kg		7	
11.3	Sugar solutions and syrups, also (partially) inverted, including treacle and molasses, excluding products of food category 11.1.3	300 mg/kg		7	
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	300 mg/kg		7	
12.2.2	Seasonings and condiments	300 mg/kg		7	
12.5	Soups and broths	300 mg/kg		7	
12.6.2	Non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy)	300 mg/kg		7	
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	100 mg/kg		7	
14.2.4	Wines (other than grape)	30 mg/kg		7	
14.2.6	Distilled spirituous beverages containing more than 15% alcohol	300 mg/kg		7	
14.2.7	Aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)	100 mg/kg		7	
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	300 mg/kg		7	

# AMMONIUM ALGINATE

Ammonium Alginate

Function:	Emulsifier, Stabilizer, Thickener		
FoodCatNo		MaxLevel Co	omments Step Year
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	5000 mg/kg	7
01.4.1	Pasteurized cream (plain)	100 mg/kg	7
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	5000 mg/kg	7
02.1.2	Vegetable oils and fats	5000 mg/kg	7
02.1.3	Lard, tallow, fish oil, and other animal fats	5000 mg/kg	7
04.1.1.2	Surface-treated fresh fruit	GMP	7
04.2.1.2	Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP	7
06.4.2	Dried pastas and noodles and like products	GMP	7
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	5000 mg/kg	7
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	10000 mg/kg	7
13.2	Complementary foods for infants and young children	5000 mg/kg	7

AMMONIUM CARBONATE

AMMONIUM CARBONATE						
Ammonium C	arbonate	INS: 503(i)				
Function:	Acidity Regulator, R	aising Agent, Stabilizer				
FoodCatNo	FoodCategory		MaxLevel	Comments	Step	Year
09.2.2	Frozen battered fish, mollusks, crustacear	fish fillets, and fish products, including is, and echinoderms	GMP	Note 41	7	
13.2	Complementary food	ls for infants and young children	GMP		7	

### AMMONIUM CHLORIDE

Ammonium Chloride

INS: 510

Function:	Flour Treatment agent				
FoodCatNo	FoodCategory	MaxLevel	Comments	Step Ye	ear
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10	GMP		4	
08.1	Fresh meat, poultry, and game	GMP		4	
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		4	
12.1.2	Salt Substitutes	GMP		4	
12.2.1	Herbs and spices	GMP	Note 51	4	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		4	

#### AMMONIUM HYDROGEN CARBONATE

Ammonium Hydrogen Carbonate INS: 503(ii)

Function:	Acidity Regulator, Raising Agent, Stabilizer				
FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
13.2	Complementary foods for infants and young children	GMP		7	

#### **AMMONIUM HYDROXIDE**

Ammonium H	ydroxide INS: 527				
Function:	Acidity Regulator				
FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP		4	

#### AMMONIUM SALTS OF PHOSPHATIDIC ACID

Ammonium Salts of Phosphatidic Acid INS: 442

AMMONIUM SALTS OF PHOSPHATIDIC ACID

Function: Emulsifier, Stabilizer

FoodCatNo	FoodCategory	MaxLevel	Comments Step Year
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey- based drinks)	GMP	7
01.4	Cream (plain) and the like	GMP	7
01.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	5000 mg/kg	7
03.0	Edible ices, including sherbet and sorbet	7500 mg/kg	7
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweeds in vinegar, oil, brine, or soy sauce	GMP	7
05.1.1	Cocoa mixes (powders) and cocoa mass/cake	10000 mg/kg	Note 97 7
05.1.4	Cocoa and chocolate products	10000 mg/kg	7
05.1.5	Imitation chocolate, chocolate substitute products	10000 mg/kg	7
07.1.1	Breads and rolls	GMP	7

Page 22 of 495

#### **ANNATTO EXTRACTS**

Annatto Extracts

Ascorbic Acid (L-)

INS: 160b

Function:	Colour			
FoodCatNo	FoodCategory	MaxLevel	Comments	Step Year
02.2.1.1	Butter and concentrated butter	20 mg/kg	Note 9	Adopted 2006

# ASCORBIC ACID (L-)

Function:	Antioxidant, Colour Retention Agent			
FoodCatNo	FoodCategory	MaxLevel	Comments Step Yea	ar
02.1.2	Vegetable oils and fats	200 mg/kg	7	_
02.1.3	Lard, tallow, fish oil, and other animal fats	200 mg/kg	7	
04.1.1	Fresh fruit	500 mg/kg	7	
04.2.1	Fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	500 mg/kg	7	
04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	100 mg/kg	7	
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10	GMP	4	
06.2.1	Flours	300 mg/kg	7	
06.4.1	Fresh pastas and noodles and like products	200 mg/kg	4	

Page 23 of 495

ASCORBIC ACID (L-)

Function: Antioxidant, Colour Retention Agent

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
06.4.2	Dried pastas and noodles and like products	200 mg/kg		4	
08.1	Fresh meat, poultry, and game	2000 mg/kg		7	
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	200 mg/kg		7	
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		4	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	400 mg/kg		7	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP		7	
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	200 mg/kg		7	
12.1.2	Salt Substitutes	GMP		4	
12.2.1	Herbs and spices	GMP	Note 51	4	
13.1.2	Follow-up formulae	50 mg/kg	Note 72	7	
13.2	Complementary foods for infants and young children	3000 mg/kg		7	
14.1.2.1	Fruit juice	GMP		Adopted	2005
14.1.2.2	Vegetable juice	GMP		4	
14.1.2.3	Concentrates for fruit juice	GMP	Note 127	Adopted	2005
14.1.2.4	Concentrates for vegetable juice	GMP		4	
14.1.3.1	Fruit nectar	GMP		Adopted	2005
14.1.3.2	Vegetable nectar	GMP		4	
14.1.3.3	Concentrates for fruit nectar	GMP	Note 127	Adopted	2005
14.1.3.4	Concentrates for vegetable nectar	GMP		4	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	500 mg/kg		4	
14.2.3	Grape wines	250 mg/kg		4	

# ASCORBYL ESTERS

Ascorbyl Palmitate		INS:	304	4 Ascorbyl Stearate		INS: 305		
Function:	Antioxidant							
FoodCatNo	FoodCategory			MaxLevel	Comments	Step	Year	
01.3.2	Beverage whiteners			80 mg/kg	Note 10	Adopted	2001	
01.5.1	Milk powder and cream pow	vder (p	lain)	500 mg/kg	Note 10	Adopted	2001	
01.5.2	Milk and cream powder ana	alogues	;	80 mg/kg	Note 10	Adopted	2001	
01.6.1	Unripened cheese			500 mg/kg	Note 10	4		
01.6.2.1	Ripened cheese, includes r	ind		500 mg/kg	Notes 10 & 112	Adopted	2001	

ASCORBYL ESTERS

Function: Antioxidant

FoodCatNo	FoodCategory	MaxLevel	Comments	Step Year
01.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	500 mg/kg	Notes 2 & 10	Adopted 2001
02.1.1	Butter oil, anhydrous milkfat, ghee	500 mg/kg	Notes 10 & 171	Adopted 2006
02.1.2	Vegetable oils and fats	500 mg/kg	Note 10	Adopted 2006
02.1.3	Lard, tallow, fish oil, and other animal fats	500 mg/kg	Note 10	Adopted 2006
02.2.1.2	Margarine and similar products	500 mg/kg	Note 10	Adopted 2001
02.2.1.3	Blends of butter and margarine	500 mg/kg	Note 10	Adopted 2006
02.2.2	Emulsions containing less than 80% fat	500 mg/kg	Note 10	Adopted 2006
02.3	Fat emulsions maily of type oil-in-water, including mixed and/or flavoured products based on fat emulsions	500 mg/kg	Note 10	Adopted 2001
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	80 mg/kg	Note 10	Adopted 2001
03.0	Edible ices, including sherbet and sorbet	200 mg/kg	Notes 10 & 15	Adopted 2001
04.1.2.2	Dried fruit	80 mg/kg	Note 10	Adopted 2001
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	500 mg/kg	Notes 2 & 10	Adopted 2001
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	80 mg/kg	Note 10	Adopted 2001
05.0	Confectionery	500 mg/kg	Notes 10, 15 & 114	Adopted 2001
06.3	Breakfast cereals, including rolled oats	200 mg/kg	Note 10	Adopted 2001
06.4.3	Pre-cooked pastas and noodles and like products	500 mg/kg	Note 10	4
06.4.3	Pre-cooked pastas and noodles and like products	20 mg/kg	Note 10	Adopted 2003
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	500 mg/kg	Notes 2 & 10	Adopted 2001
07.0	Bakery wares	1000 mg/kg	Notes 10 & 15	Adopted 2003
08.4	Edible casings (e.g., sausage casings)	5000 mg/kg	Note 10	Adopted 2001
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	1000 mg/kg	Note 10	Adopted 2001
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	1000 mg/kg	Note 10	Adopted 2001
10.4	Egg-based desserts (e.g., custard)	500 mg/kg	Notes 2 & 10	Adopted 2001
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	200 mg/kg	Note 10	Adopted 2003
12.2	Herbs, spices, seasonings and condiments (e.g., seasoning for instant noodles)	500 mg/kg	Note 10	Adopted 2001
12.4	Mustards	500 mg/kg	Note 10	Adopted 2003
12.5	Soups and broths	200 mg/kg	Note 10	Adopted 2001
12.6.1	Emulsified sauces (e.g., mayonnaise, salad dressing)	500 mg/kg	Notes 10 & 15	Adopted 2001

Page 24 of 495

ASCORBYL ESTERS

Function: Antioxidant

FoodCatNo	FoodCategory	MaxLevel	Comments	Step Year	.—
12.6.2	Non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy)	500 mg/kg	Note 10	Adopted 2005	5
12.6.3	Mixes for sauces and gravies	200 mg/kg	Note 10	Adopted 2001	I
12.6.4	Clear sauces (e.g., fish sauce)	200 mg/kg	Note 10	Adopted 2001	
12.7	Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.3	200 mg/kg	Note 10	Adopted 2001	i
13.1.1	Infant formulae	10 mg/kg	Notes 10, 15 & 72	7	
13.1.2	Follow-up formulae	50 mg/kg	Notes 10 & 72	7	
13.1.3	Formulae for special medical purposes for infants	10 mg/kg	Notes 10, 15 & 72	Adopted 2006	\$
13.2	Complementary foods for infants and young children	100 mg/kg	Note 10	Adopted 2001	I
13.4	Dietetic formulae for slimming purposes and weight reduction	500 mg/kg	Note 10	Adopted 2005	5
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6	500 mg/kg	Note 10	4	
13.6	Food supplements	500 mg/kg	Note 10	Adopted 2003	}
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	1000 mg/kg	Notes 10 & 15	Adopted 2001	I
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	200 mg/kg	Note 10	Adopted 2001	Í
15.2	Processed nuts, including coated nuts and nut mixtures (with e.g., dried fruit)	200 mg/kg	Note 10	Adopted 2001	Í

Page 25 of 495

# ASPARTAME

Aspartame

Aspartame	1103. 991			
Function:	Flavour Enhancer, Sweetener			
FoodCatNo		MaxLevel	Comments	Step Year
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey- based drinks)	600 mg/kg	Note 161	Adopted 2007
01.2	Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks)	2000 mg/kg		6
01.3.2	Beverage whiteners	6000 mg/kg		3
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	6000 mg/kg		3
01.4.4	Cream analogues	1000 mg/kg		6
01.5.1	Milk powder and cream powder (plain)	5000 mg/kg		3
01.5.2	Milk and cream powder analogues	2000 mg/kg	Note 161	Adopted 2007
01.6.1	Unripened cheese	1000 mg/kg		3
01.6.5	Cheese analogues	1000 mg/kg		6

Page 26 of 495

ASPARTAME

Function: Flavour Enhancer, Sweetener

FoodCatNo		MaxLevel	Comments	Step Y	′ear
01.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	1000 mg/kg	Note 161	Adopted 2	007
02.3	Fat emulsions maily of type oil-in-water, including mixed and/or flavoured products based on fat emulsions	1000 mg/kg		3	
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	1000 mg/kg	Note 161	Adopted 2	007
03.0	Edible ices, including sherbet and sorbet	1000 mg/kg	Note 161	Adopted 2	007
04.1.2.1	Frozen fruit	2000 mg/kg		3	
04.1.2.2	Dried fruit	3000 mg/kg		6	
04.1.2.3	Fruit in vinegar, oil, or brine	300 mg/kg	Note 144	Adopted 2	007
04.1.2.4	Canned or bottled (pasteurized) fruit	1000 mg/kg	Note 161	Adopted 2	007
04.1.2.5	Jams, jellies, marmelades	1000 mg/kg	Note 161	Adopted 2	007
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	1000 mg/kg	Note 161	Adopted 2	007
04.1.2.7	Candied fruit	2000 mg/kg	Note 161	Adopted 2	007
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	1000 mg/kg	Note 161	Adopted 2	007
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	1000 mg/kg	Note 161	Adopted 2	007
04.1.2.10	Fermented fruit products	1000 mg/kg	Note 161	Adopted 2	007
04.1.2.11	Fruit fillings for pastries	1000 mg/kg	Note 161	Adopted 2	007
04.1.2.12	Cooked fruit	1000 mg/kg	Note 161	Adopted 2	007
04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	1000 mg/kg		6	
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	1000 mg/kg		6	
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweeds in vinegar, oil, brine, or soy sauce	300 mg/kg	Note 144	Adopted 2	007
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	1000 mg/kg		6	
04.2.2.5	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter)	3000 mg/kg		6	
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	1000 mg/kg	Note 161	6	
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10	2500 mg/kg	Note 161	6	
04.2.2.8	Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	1000 mg/kg		6	

ASPARTAME

Function: Flavour Enhancer, Sweetener

FoodCatNo	FoodCategory	MaxLevel	Comments	Step Year
05.1.1	Cocoa mixes (powders) and cocoa mass/cake	3000 mg/kg	Note 97	Adopted 2007
05.1.2	Cocoa mixes (syrups)	1000 mg/kg	Note 161	Adopted 2007
05.1.3	Cocoa-based spreads, including fillings	3000 mg/kg		6
05.1.4	Cocoa and chocolate products	2500 mg/kg		6
05.1.5	Imitation chocolate, chocolate substitute products	3000 mg/kg		6
05.2.1	Hard candy	10000 mg/kg		6
05.2.2	Soft candy	3000 mg/kg		6
05.2.3	Nougats and marzipans	3000 mg/kg		6
05.3	Chewing gum	10000 mg/kg	Note 161	Adopted 2007
05.4	Decorations (e.g., for fine bakery wares), toppings (non- fruit) and sweet sauces	1000 mg/kg	Note 161	Adopted 2007
06.3	Breakfast cereals, including rolled oats	1000 mg/kg	Note 161	Adopted 2007
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	1000 mg/kg	Note 161	Adopted 2007
07.1	Bread and ordinary bakery wares	4000 mg/kg		6
07.2	Fine bakery wares (sweet, salty, savoury) and mixes	1700 mg/kg	Note 165	Adopted 2007
08.2	Processed meat, poultry, and game products in whole pieces or cuts	300 mg/kg		6
08.3	Processed comminuted meat, poultry, and game products	300 mg/kg		6
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	300 mg/kg	Note 144	Adopted 2007
09.3	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms	300 mg/kg	Note 144	Adopted 2007
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	300 mg/kg	Note 144	Adopted 2007
10.4	Egg-based desserts (e.g., custard)	1000 mg/kg	Note 161	Adopted 2007
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	3000 mg/kg	Note 159	Adopted 2007
11.6	Table-top sweeteners, including those containing high- intensity sweeteners	GMP		Adopted 2007
12.2.2	Seasonings and condiments	2000 mg/kg		6
12.3	Vinegars	GMP		3
12.4	Mustards	350 mg/kg		Adopted 2007
12.5	Soups and broths	600 mg/kg		6
12.6	Sauces and like products	350 mg/kg		Adopted 2007
12.7	Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.3	350 mg/kg	Notes 161 & 166	Adopted 2007
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	1000 mg/kg		Adopted 2007
13.4	Dietetic formulae for slimming purposes and weight reduction	800 mg/kg		Adopted 2007

Page 27 of 495

ASPARTAME

Function: Flavour Enhancer, Sweetener

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6	1000 mg/kg		Adopted	2007
13.6	Food supplements	5500 mg/kg		Adopted	2007
14.1.3.1	Fruit nectar	600 mg/kg		Adopted	2005
14.1.3.2	Vegetable nectar	600 mg/kg	Note 161	Adopted	2007
14.1.3.3	Concentrates for fruit nectar	600 mg/kg	Note 127	Adopted	2005
14.1.3.4	Concentrates for vegetable nectar	600 mg/kg	Notes 127 & 161	Adopted	2007
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	600 mg/kg	Note 161	Adopted	2007
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	600 mg/kg	Notes 160 & 161	Adopted	2007
14.2.7	Aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)	600 mg/kg		Adopted	2007
15.0	Ready-to-eat savouries	500 mg/kg		6	

Page 28 of 495

# ASPARTAME-ACESULFAME SALT

Aspartame-Acesulfame Salt

Function:	Sweetener			
FoodCatNo		MaxLevel	Comments	Step Year
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey- based drinks)	790 mg/kg	Notes 113 & 145	3
01.2	Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks)	1130 mg/kg	Note 113	3
01.3.2	Beverage whiteners	4540 mg/kg	Note 113	3
01.4.4	Cream analogues	1550 mg/kg	Note 119	3
01.5.2	Milk and cream powder analogues	3100 mg/kg	Note 119	3
01.6.5	Cheese analogues	790 mg/kg	Note 113	3
01.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	1130 mg/kg	Notes 113 & 145	3
02.3	Fat emulsions maily of type oil-in-water, including mixed and/or flavoured products based on fat emulsions	1550 mg/kg	Note 119	3
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	1130 mg/kg	Notes 113 & 145	3
03.0	Edible ices, including sherbet and sorbet	1550 mg/kg	Notes 119 & 145	3
04.1.2.1	Frozen fruit	1130 mg/kg	Note 113	3
04.1.2.2	Dried fruit	1130 mg/kg	Note 113	3
04.1.2.3	Fruit in vinegar, oil, or brine	450 mg/kg	Notes 113 & 144	3
04.1.2.4	Canned or bottled (pasteurized) fruit	790 mg/kg	Notes 113 & 145	3

ASPARTAME-ACESULFAME SALT

Function: Sweetener

r unction.	Sweetener				
FoodCatNo		MaxLevel	Comments	Step	Year
04.1.2.5	Jams, jellies, marmelades	1000 mg/kg	Notes 119 & 138	3	
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	2270 mg/kg	Notes 113 & 138	3	
04.1.2.7	Candied fruit	1130 mg/kg	Note 113	3	
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	790 mg/kg	Notes 113 & 138	3	
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	790 mg/kg	Notes 113 & 145	3	
04.1.2.10	Fermented fruit products	790 mg/kg	Note 113	3	
04.1.2.11	Fruit fillings for pastries	790 mg/kg	Note 113	3	
04.1.2.12	Cooked fruit	1130 mg/kg	Note 113	3	
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweeds in vinegar, oil, brine, or soy sauce	460 mg/kg	Note 119 & 144	3	
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	790 mg/kg	Note 113	3	
04.2.2.5	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter)	4660 mg/kg	Note 119	3	
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	790 mg/kg	Notes 113 & 145	3	
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10	2270 mg/kg	Note 113	3	
05.1.2	Cocoa mixes (syrups)	1130 mg/kg	Note 113	3	
05.1.3	Cocoa-based spreads, including fillings	4540 mg/kg	Notes 113 & 145	3	
05.1.4	Cocoa and chocolate products	2270 mg/kg	Notes 113 & 145	3	
05.1.5	Imitation chocolate, chocolate substitute products	2270 mg/kg	Notes 113 & 145	3	
05.3	Chewing gum	4540 mg/kg	Notes 68 & 113	3	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	1130 mg/kg	Note 113	3	
06.3	Breakfast cereals, including rolled oats	1550 mg/kg	Notes 119 & 145	3	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	790 mg/kg	Notes 113 & 145	3	
07.1	Bread and ordinary bakery wares	2270 mg/kg	Note 113	3	
07.2	Fine bakery wares (sweet, salty, savoury) and mixes	2270 mg/kg	Notes 77 & 113	3	
09.3	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms	450 mg/kg	Note 113	3	

Page 29 of 495

ASPARTAME-ACESULFAME SALT

Function: Sweetener

FoodCatNo	FoodCategory	MaxLevel	Comments	Step Year
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	450 mg/kg	Note 113	3
10.4	Egg-based desserts (e.g., custard)	790 mg/kg	Notes 113 & 145	3
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	2270 mg/kg	Note 113	3
11.6	Table-top sweeteners, including those containing high- intensity sweeteners	GMP	Note 113	3
12.2.2	Seasonings and condiments	3100 mg/kg	Note 113	3
12.3	Vinegars	4540 mg/kg	Note 113	3
12.4	Mustards	540 mg/kg	Note 119	3
12.5	Soups and broths	250 mg/kg	Notes 113 & 138	3
12.7	Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.3	1550 mg/kg	Notes 113 & 145	3
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	1020 mg/kg	Note 113	3
13.4	Dietetic formulae for slimming purposes and weight reduction	1020 mg/kg	Note 113	3
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6	1130 mg/kg	Note 113	3
13.6	Food supplements	2000 mg/kg	Note 113	3
14.1.2.2	Vegetable juice	1360 mg/kg	Note 113	3
14.1.2.4	Concentrates for vegetable juice	3100 mg/kg	Note 113	3
14.1.3.4	Concentrates for vegetable nectar	3100 mg/kg	Note 113	3
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	930 mg/kg	Notes 119 & 145	3
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	1360 mg/kg	Note 113	3
14.2.1	Beer and malt beverages	790 mg/kg	Notes 113 & 138	3
14.2.2	Cider and perry	790 mg/kg	Note 113	3
14.2.4	Wines (other than grape)	1080 mg/kg	Note 113	3
14.2.7	Aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)	930 mg/kg	Note 119	3
15.0	Ready-to-eat savouries	770 mg/kg	Notes 113 & 144	3

Page 30 of 495

# AZODICARBONAMIDE

 Azodicarbonamide
 INS: 927a

 Function:
 Adjuvant, Flour Treatment Agent

 FoodCatNo
 FoodCategory
 Image: Comments
 Step
 Year

 06.2.1
 Flours
 45 mg/kg
 Adopted 1999

AZORUBINE (CARMOISINE)

# AZORUBINE (CARMOISINE)

Azorubine (Carmoisine)

INS: 122

Function:	Colour			
FoodCatNo		MaxLevel	Comments	Step Year
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	150 mg/kg		7
01.6.1	Unripened cheese	GMP	Note 3	7
01.6.2.2	Rind of ripened cheese	GMP		7
01.6.4	Processed cheese	200 mg/kg		7
01.6.5	Cheese analogues	GMP	Note 3	7
01.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	150 mg/kg		7
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	150 mg/kg		7
03.0	Edible ices, including sherbet and sorbet	150 mg/kg		7
04.1.1.2	Surface-treated fresh fruit	500 mg/kg	Note 16	7
04.1.2.4	Canned or bottled (pasteurized) fruit	200 mg/kg		7
04.1.2.5	Jams, jellies, marmelades	500 mg/kg		7
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	500 mg/kg		7
04.1.2.7	Candied fruit	200 mg/kg		7
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	500 mg/kg		7
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	150 mg/kg		7
04.2.1.2	Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	500 mg/kg	Note 16	7
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweeds in vinegar, oil, brine, or soy sauce	500 mg/kg		7
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	200 mg/kg		7
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	200 mg/kg		7
05.1	Cocoa products and chocolate products including imitations and chocolate substitutes	50 mg/kg		7
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4	300 mg/kg		7
05.3	Chewing gum	300 mg/kg		7
05.4	Decorations (e.g., for fine bakery wares), toppings (non- fruit) and sweet sauces	500 mg/kg		7
06.3	Breakfast cereals, including rolled oats	200 mg/kg		7

Page 31 of 495

AZORUBINE (CARMOISINE)

Function: Colour

Function:	Colour				
FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	150 mg/kg		7	
07.1.2	Crackers, excluding sweet crackers	50 mg/kg		4	
07.1.3	Other ordinary bakery products (e.g., bagels, pita, English muffins)	50 mg/kg		4	
07.2	Fine bakery wares (sweet, salty, savoury) and mixes	200 mg/kg		7	
08.0	Meat and meat products, including poultry and game	500 mg/kg	Note 16	7	
09.1.1	Fresh fish	300 mg/kg	Note 50	7	
09.1.2	Fresh mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16	7	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 95	7	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16	7	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16	7	
09.2.4.1	Cooked fish and fish products	500 mg/kg		7	
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	250 mg/kg		7	
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16	7	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 22	7	
09.3.1	Fish and fish products, including mollusks, crustaceans, and echinoderms, marinated and/or in jelly	500 mg/kg	Note 16	7	
09.3.2	Fish and fish products, including mollusks, crustaceans, and echinoderms, pickled and/or in brine	500 mg/kg	Note 16	7	
09.3.3	Salmon substitutes, caviar, and other fish roe products	500 mg/kg		7	
09.3.4	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms (e.g., fish paste), excluding products of food categories 09.3.1 - 09.3.3	500 mg/kg		7	
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg		7	
10.1	Fresh eggs	GMP	Note 4	7	
10.4	Egg-based desserts (e.g., custard)	50 mg/kg		7	
12.2.2	Seasonings and condiments	500 mg/kg		7	
12.4	Mustards	300 mg/kg		7	
12.5	Soups and broths	300 mg/kg		7	
12.6	Sauces and like products	500 mg/kg		7	
12.9.5	Other protein products	100 mg/kg		7	
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	50 mg/kg		7	
13.4	Dietetic formulae for slimming purposes and weight reduction	50 mg/kg		7	
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6	300 mg/kg		7	

Page 32 of 495

Page 33 of 495

AZORUBINE (CARMOISINE)

Function: Colour

FoodCatNo	FoodCategory	MaxLevel	Comments Step Year
13.6	Food supplements	300 mg/kg	7
14.1.2.2	Vegetable juice	GMP	7
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	100 mg/kg	7
14.2.2	Cider and perry	200 mg/kg	7
14.2.4	Wines (other than grape)	200 mg/kg	7
14.2.6	Distilled spirituous beverages containing more than 15% alcohol	200 mg/kg	7
14.2.7	Aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)	200 mg/kg	7
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	550 mg/kg	4
15.2	Processed nuts, including coated nuts and nut mixtures (with e.g., dried fruit)	100 mg/kg	7
16.0	Composite foods - foods that could not be placed in categories 01 - 15	500 mg/kg	7

### BEESWAX

Beeswax

INS: 901

Function:	ction: Bulking Agent, Clouding Agent, Glazing Agent, Release Agent, Stabilizer				
FoodCatNo	FoodCategory	MaxLevel	Comments	Step Year	
04.1.1.2	Surface-treated fresh fruit	GMP		Adopted 2003	
04.2.1.2	Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP	Note 79	Adopted 2003	
05.1.4	Cocoa and chocolate products	GMP	Note 3	Adopted 2001	
05.1.5	Imitation chocolate, chocolate substitute products	GMP	Note 3	Adopted 2001	
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4	GMP	Note 3	Adopted 2001	
05.3	Chewing gum	GMP		Adopted 2003	
05.4	Decorations (e.g., for fine bakery wares), toppings (non- fruit) and sweet sauces	GMP		Adopted 2003	
07.2	Fine bakery wares (sweet, salty, savoury) and mixes	GMP	Note 3	Adopted 2001	
13.6	Food supplements	GMP	Note 3	Adopted 2001	
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	200 mg/kg	Note 131	Adopted 2006	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP	Note 108	Adopted 2001	
15.0	Ready-to-eat savouries	GMP	Note 3	Adopted 2001	

# **BEET RED**

Beet Red

Page 34 of 495

BEET RED

Function:	Colour				
FoodCatNo	FoodCategory		MaxLevel	Comments	Step Year
01.4.1	Pasteurized cream (plain)		GMP		7
01.4.2	Sterilized and UHT creams, whipping a and reduced fat creams (plain)	and whipped creams,	GMP		7
02.1.2	Vegetable oils and fats		GMP		7
02.1.3	Lard, tallow, fish oil, and other animal t	fats	GMP		7
04.1.1.2	Surface-treated fresh fruit		GMP	Note 16	7
04.2.1.2	Surface-treated fresh vegetables (inclu fungi, roots and tubers, pulses and leg vera), seaweeds, and nuts and seeds	•	GMP	Note 16	7
04.2.2.7	Fermented vegetable (including mushr roots and tubers, pulses and legumes, seaweed products, excluding fermente of food category 12.10	and aloe vera), and	GMP		4
06.1	Whole, broken, or flaked grain, includin	ng rice	GMP		7
06.4.2	Dried pastas and noodles and like proc	ducts	GMP		7
08.1.1	Fresh meat, poultry, and game, whole	pieces or cuts	GMP	Note 16	7
08.1.2	Fresh meat, poultry, and game, comm	inuted	GMP	Note 117	7
09.1.1	Fresh fish		GMP	Note 50	7
09.1.2	Fresh mollusks, crustaceans, and echi	inoderms	GMP	Note 16	7
09.2.1	Frozen fish, fish fillets, and fish product mollusks, crustaceans, and echinoder		GMP		7
09.2.2	Frozen battered fish, fish fillets, and fis mollusks, crustaceans, and echinoder		GMP	Note 16	7
09.2.3	Frozen minced and creamed fish prode mollusks, crustaceans, and echinoder		GMP	Note 16	7
09.2.4.1	Cooked fish and fish products		GMP		7
09.2.4.2	Cooked mollusks, crustaceans, and ec	chinoderms	GMP		7
09.2.4.3	Fried fish and fish products, including crustaceans, and echinoderms	mollusks,	GMP	Note 16	7
09.2.5	Smoked, dried, fermented, and/or salte products, including mollusks, crustace		GMP	Note 22	7
10.1	Fresh eggs		GMP	Note 4	7
11.4	Other sugars and syrups (e.g., xylose, toppings)	maple syrup, sugar	GMP		7
14.2.3.2	Sparkling and semi-sparkling grape wi	nes	GMP		7
14.2.3.3	Fortified grape wine, grape liquor wine wine	, and sweet grape	GMP		7
BENZOA	TES				
Benzoic Acid	INS: 21	0 Sodium Benz	coate	I	NS: 211
Potassium Be	nzoate INS: 21	2 Calcium Benz	zoate	I	NS: 213

Page 35 of 495

Function: Preservative

BENZOATES

FoodCatNo		MaxLevel	Comments	Step Year
01.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	300 mg/kg	Note 13	Adopted 2001
02.2.1.2	Margarine and similar products	1000 mg/kg	Note 13	Adopted 2001
02.2.2	Emulsions containing less than 80% fat	1000 mg/kg	Note 13	Adopted 2001
02.3	Fat emulsions maily of type oil-in-water, including mixed and/or flavoured products based on fat emulsions	1000 mg/kg	Note 13	Adopted 2001
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	1000 mg/kg	Note 13	Adopted 2001
04.1.2.2	Dried fruit	800 mg/kg	Note 13	Adopted 2003
04.1.2.3	Fruit in vinegar, oil, or brine	1000 mg/kg	Note 13	Adopted 2001
04.1.2.5	Jams, jellies, marmelades	1000 mg/kg	Note 13	Adopted 2001
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	1000 mg/kg	Note 13	Adopted 2001
04.1.2.7	Candied fruit	1000 mg/kg	Note 13	Adopted 2001
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	1000 mg/kg	Note 13	Adopted 2001
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	1000 mg/kg	Note 13	Adopted 2001
04.1.2.10	Fermented fruit products	1000 mg/kg	Note 13	Adopted 2001
04.1.2.11	Fruit fillings for pastries	1000 mg/kg	Note 13	Adopted 2001
04.1.2.12	Cooked fruit	1000 mg/kg	Note 13	Adopted 2001
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	1000 mg/kg	Note 13	Adopted 2003
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweeds in vinegar, oil, brine, or soy sauce	2000 mg/kg	Note 13	Adopted 2001
04.2.2.5	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter)	1000 mg/kg	Note 13	Adopted 2001
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	3000 mg/kg	Note 13	Adopted 2001
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10	1000 mg/kg	Note 13	Adopted 2001
04.2.2.8	Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	1000 mg/kg	Note 13	Adopted 2001
05.1.3	Cocoa-based spreads, including fillings	1500 mg/kg	Note 13	Adopted 2003
05.1.5	Imitation chocolate, chocolate substitute products	1500 mg/kg	Note 13	Adopted 2003
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4	1500 mg/kg	Note 13	Adopted 2003
05.3	Chewing gum	1500 mg/kg	Note 13	Adopted 2005

Page 36 of 495

Function: Preservative

BENZOATES

Function:	Preservative			
FoodCatNo	FoodCategory	MaxLevel	Comments	Step Year
05.4	Decorations (e.g., for fine bakery wares), toppings (non- fruit) and sweet sauces	1500 mg/kg	Note 13	Adopted 2003
06.4.3	Pre-cooked pastas and noodles and like products	1000 mg/kg	Note 13	Adopted 2004
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	1000 mg/kg	Note 13	Adopted 2003
07.0	Bakery wares	1000 mg/kg	Note 13	Adopted 2004
08.2.1.2	Cured (including salted) and dried non-heat treated processed meat, poultry, and game products in whole pieces or cuts	1000 mg/kg	Notes 3 & 13	Adopted 2005
08.3.1.2	Cured (including salted) and dried non-heat treated processed comminuted meat, poultry, and game products	1000 mg/kg	Notes 3 & 13	Adopted 2005
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	2000 mg/kg	Notes 13 & 82	Adopted 2003
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	200 mg/kg	Notes 13 & 121	Adopted 2004
09.3	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms	2000 mg/kg	Notes 13 & 120	Adopted 2003
10.2.1	Liquid egg products	5000 mg/kg	Note 13	Adopted 2003
10.4	Egg-based desserts (e.g., custard)	1000 mg/kg	Note 13	Adopted 2003
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	1000 mg/kg	Note 13	Adopted 2003
11.6	Table-top sweeteners, including those containing high- intensity sweeteners	2000 mg/kg	Note 13	Adopted 2003
12.2.2	Seasonings and condiments	1000 mg/kg	Note 13	Adopted 2003
12.3	Vinegars	1000 mg/kg	Note 13	Adopted 2003
12.4	Mustards	1000 mg/kg	Note 13	Adopted 2003
12.5	Soups and broths	500 mg/kg	Note 13	Adopted 2001
12.6	Sauces and like products	1000 mg/kg	Note 13	Adopted 2003
12.7	Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.3	1500 mg/kg	Note 13	Adopted 2003
12.9.1.3	Other soybean protein products (including non-fermented soy sauce)	1000 mg/kg	Note 13	Adopted 2006
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	1500 mg/kg	Note 13	Adopted 2003
13.4	Dietetic formulae for slimming purposes and weight reduction	1500 mg/kg	Note 13	Adopted 2003
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6	2000 mg/kg	Note 13	Adopted 2003
13.6	Food supplements	2000 mg/kg	Note 13	Adopted 2003
14.1.2.1	Fruit juice	1000 mg/kg	Notes 13, 91 & 122	Adopted 2004
14.1.2.3	Concentrates for fruit juice	1000 mg/kg	Notes 13, 91, 122 & 127	Adopted 2004
14.1.3.1	Fruit nectar	1000 mg/kg	Notes 13, 91 & 122	Adopted 2004

Page 37 of 495

BENZOATES					
Function:	Preservative				
FoodCatNo		MaxLevel	Comments	Step	Year
14.1.3.3	Concentrates for fruit nectar	1000 mg/kg	Notes 13, 91, 122 & 127	Adopted	2004
14.1.3.4	Concentrates for vegetable nectar	600 mg/kg	Note 13	Adopted	2004
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	600 mg/kg	Notes 13 & 123	Adopted	2004 Interim
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	1000 mg/kg	Note 13	Adopted	2004
14.2.2	Cider and perry	1000 mg/kg	Notes 13 & 124	Adopted	2004
14.2.4	Wines (other than grape)	1000 mg/kg	Note 13	Adopted	2003
14.2.5	Mead	1000 mg/kg	Note 13	Adopted	2004
14.2.7	Aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)	1000 mg/kg	Note 13	Adopted	2003
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	1000 mg/kg	Note 13	Adopted	2004
16.0	Composite foods - foods that could not be placed in categories 01 - 15	1000 mg/kg	Note 13	Adopted	2004

### **BENZOYL PEROXIDE**

Benzoyl Peroxide

Function:	Bleaching Agent (Not for Flour), Flour Treatment Agent				
FoodCatNo	FoodCategory	MaxLevel	Comments	Step Y	Year
01.8.1	Liquid whey and whey products, excluding whey cheeses	100 mg/kg	Note 74	Adopted 2	2007
01.8.2	Dried whey and whey products, excluding whey cheeses	100 mg/kg	Note 147	Adopted 2	2005
06.2.1	Flours	75 mg/kg		Adopted 2	2007

# **BLEACHED STARCH**

Bleached Starch

INS: 1403

Function:	Bulking Agent, Emulsifier, Stabilizer, Thickener		
FoodCatNo	FoodCategory	MaxLevel	Comments Step Year
01.2	Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks)	GMP	
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP	7
02.1.2	Vegetable oils and fats	GMP	7
02.1.3	Lard, tallow, fish oil, and other animal fats	GMP	7
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	10000 mg/kg	7
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	10000 mg/kg	7

BRILLIANT BLACK (BLACK PN)

# BRILLIANT BLACK (BLACK PN)

Brilliant Black (Black PN)

INS: 151

Function:	Colour			
FoodCatNo	FoodCategory	MaxLevel	Comments	Step Year
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	150 mg/kg		7
01.6.1	Unripened cheese	GMP	Note 3	7
01.6.2.2	Rind of ripened cheese	GMP		7
01.6.4	Processed cheese	200 mg/kg		7
01.6.5	Cheese analogues	GMP	Note 3	7
01.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	150 mg/kg		7
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	150 mg/kg		7
03.0	Edible ices, including sherbet and sorbet	150 mg/kg		7
04.1.1.2	Surface-treated fresh fruit	500 mg/kg	Note 16	7
04.1.2.4	Canned or bottled (pasteurized) fruit	200 mg/kg		7
04.1.2.5	Jams, jellies, marmelades	500 mg/kg		7
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	500 mg/kg		7
04.1.2.7	Candied fruit	200 mg/kg		7
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	500 mg/kg		7
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	150 mg/kg		7
04.2.1.2	Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	500 mg/kg	Note 16	7
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweeds in vinegar, oil, brine, or soy sauce	500 mg/kg		7
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	200 mg/kg		7
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	200 mg/kg		7
05.1.4	Cocoa and chocolate products	300 mg/kg		7
05.1.5	Imitation chocolate, chocolate substitute products	300 mg/kg		7
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4	300 mg/kg		7
05.3	Chewing gum	300 mg/kg		7
05.4	Decorations (e.g., for fine bakery wares), toppings (non- fruit) and sweet sauces	500 mg/kg		7

Page 38 of 495

BRILLIANT BLACK (BLACK PN)

Function: Colour

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
06.3	Breakfast cereals, including rolled oats	200 mg/kg		7	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	150 mg/kg		7	
07.2	Fine bakery wares (sweet, salty, savoury) and mixes	200 mg/kg		7	
08.0	Meat and meat products, including poultry and game	500 mg/kg	Note 16	7	
09.1.1	Fresh fish	300 mg/kg	Note 50	7	
09.1.2	Fresh mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16	7	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 95	7	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16	7	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16	7	
09.2.4.1	Cooked fish and fish products	500 mg/kg		7	
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	250 mg/kg		7	
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16	7	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 22	7	
09.3.1	Fish and fish products, including mollusks, crustaceans, and echinoderms, marinated and/or in jelly	500 mg/kg	Note 16	7	
09.3.2	Fish and fish products, including mollusks, crustaceans, and echinoderms, pickled and/or in brine	500 mg/kg	Note 16	7	
09.3.3	Salmon substitutes, caviar, and other fish roe products	500 mg/kg		7	
09.3.4	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms (e.g., fish paste), excluding products of food categories 09.3.1 - 09.3.3	500 mg/kg		7	
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg		7	
10.1	Fresh eggs	GMP	Note 4	7	
10.4	Egg-based desserts (e.g., custard)	150 mg/kg		7	
12.2.2	Seasonings and condiments	500 mg/kg		7	
12.4	Mustards	300 mg/kg		7	
12.5	Soups and broths	300 mg/kg		7	
12.6	Sauces and like products	500 mg/kg		7	
12.9.5	Other protein products	100 mg/kg		7	
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	50 mg/kg		7	
13.4	Dietetic formulae for slimming purposes and weight reduction	50 mg/kg		7	
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6	300 mg/kg		7	
13.6	Food supplements	300 mg/kg		7	

Page 39 of 495

BRILLIANT BLACK (BLACK PN)

Function: Colour

FoodCatNo	FoodCategory	MaxLevel	Comments Step Year
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	100 mg/kg	7
14.2.2	Cider and perry	200 mg/kg	7
14.2.4	Wines (other than grape)	200 mg/kg	7
14.2.6	Distilled spirituous beverages containing more than 15% alcohol	200 mg/kg	7
14.2.7	Aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)	200 mg/kg	7
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	200 mg/kg	7
15.2	Processed nuts, including coated nuts and nut mixtures (with e.g., dried fruit)	100 mg/kg	7
16.0	Composite foods - foods that could not be placed in categories 01 - 15	500 mg/kg	7

Page 40 of 495

### **BRILLIANT BLUE FCF**

Brilliant Blue FCF

INS: 133

Function:	Colour			
FoodCatNo		MaxLevel	Comments	Step Year
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey- based drinks)	150 mg/kg		Adopted 2005
01.6.1	Unripened cheese	200 mg/kg	Note 3	3
01.6.2.2	Rind of ripened cheese	100 mg/kg		Adopted 2005
01.6.5	Cheese analogues	200 mg/kg	Note 3	3
01.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	150 mg/kg		Adopted 2005
02.3	Fat emulsions maily of type oil-in-water, including mixed and/or flavoured products based on fat emulsions	100 mg/kg		Adopted 2005
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	150 mg/kg		Adopted 2005
03.0	Edible ices, including sherbet and sorbet	150 mg/kg		Adopted 2005
04.1.1.2	Surface-treated fresh fruit	500 mg/kg	Note 16	6
04.1.2.4	Canned or bottled (pasteurized) fruit	200 mg/kg		6
04.1.2.5	Jams, jellies, marmelades	500 mg/kg		6
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	500 mg/kg		6
04.1.2.7	Candied fruit	200 mg/kg		6
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	500 mg/kg		6
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	150 mg/kg		Adopted 2005
04.1.2.11	Fruit fillings for pastries	250 mg/kg		Adopted 2005

BRILLIANT BLUE FCF

Function: Colour

T UTICIUTI.	Colodi			
FoodCatNo	FoodCategory	MaxLevel	Comments	Step Year
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweeds in vinegar, oil, brine, or soy sauce	500 mg/kg		6
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	200 mg/kg		6
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	200 mg/kg		6
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10	500 mg/kg		3
05.1.3	Cocoa-based spreads, including fillings	100 mg/kg		6
05.1.4	Cocoa and chocolate products	100 mg/kg		6
05.1.5	Imitation chocolate, chocolate substitute products	100 mg/kg		6
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4	300 mg/kg		Adopted 2005
05.3	Chewing gum	300 mg/kg		Adopted 2005
05.4	Decorations (e.g., for fine bakery wares), toppings (non- fruit) and sweet sauces	500 mg/kg		Adopted 2005
06.3	Breakfast cereals, including rolled oats	200 mg/kg		Adopted 2005
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	150 mg/kg		Adopted 2005
07.1	Bread and ordinary bakery wares	100 mg/kg		6
07.2	Fine bakery wares (sweet, salty, savoury) and mixes	200 mg/kg		6
08.0	Meat and meat products, including poultry and game	500 mg/kg	Note 16	6
09.1.1	Fresh fish	300 mg/kg	Note 50	Adopted 2005
09.1.2	Fresh mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16	Adopted 2005
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 95	Adopted 2005
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16	Adopted 2005
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16	Adopted 2005
09.2.4.1	Cooked fish and fish products	500 mg/kg		6
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	250 mg/kg		6
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16	Adopted 2005
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 22	6
09.3.1	Fish and fish products, including mollusks, crustaceans, and echinoderms, marinated and/or in jelly	500 mg/kg	Note 16	Adopted 2005
09.3.2	Fish and fish products, including mollusks, crustaceans, and echinoderms, pickled and/or in brine	500 mg/kg	Note 16	Adopted 2005

Page 41 of 495

Page 42 of 495

BRILLIANT BLUE FCF

Function: Colour

FoodCatNo	FoodCategory	MaxLevel	Comments	Step Year
09.3.3	Salmon substitutes, caviar, and other fish roe products	500 mg/kg		Adopted 2005
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg		Adopted 2005
10.1	Fresh eggs	GMP	Note 4	Adopted 2005
10.4	Egg-based desserts (e.g., custard)	150 mg/kg		Adopted 2005
12.2.2	Seasonings and condiments	500 mg/kg		6
12.4	Mustards	300 mg/kg		6
12.5	Soups and broths	300 mg/kg		6
12.6	Sauces and like products	500 mg/kg		6
12.9.5	Other protein products	100 mg/kg		6
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	50 mg/kg		Adopted 2005
13.4	Dietetic formulae for slimming purposes and weight reduction	50 mg/kg		Adopted 2005
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6	300 mg/kg		Adopted 2005
13.6	Food supplements	300 mg/kg		Adopted 2005
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	100 mg/kg		Adopted 2005
14.2.2	Cider and perry	200 mg/kg		Adopted 2005
14.2.4	Wines (other than grape)	200 mg/kg		Adopted 2005
14.2.6	Distilled spirituous beverages containing more than 15% alcohol	200 mg/kg		Adopted 2005
14.2.7	Aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)	200 mg/kg		Adopted 2005
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	200 mg/kg		Adopted 2005
15.2	Processed nuts, including coated nuts and nut mixtures (with e.g., dried fruit)	100 mg/kg		Adopted 2005
16.0	Composite foods - foods that could not be placed in categories 01 - 15	100 mg/kg	Note 2	6

#### BROMELAIN

Bromelain INS: 1101(iii) Function: Flavour Enhancer, Flour Treatment Agent, Stabilizer, Thickener FoodCatNo FoodCategory Step MaxLevel Comments Year \_ 08.1.1 7 Fresh meat, poultry, and game, whole pieces or cuts GMP 14.2.3.2 Sparkling and semi-sparkling grape wines GMP 7

**BROWN HT** 

#### **BROWN HT**

Brown HT

INS: 155

Function:	Colour			
FoodCatNo	FoodCategory	MaxLevel	Comments	Step Year
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey- based drinks)	150 mg/kg		7
01.6.1	Unripened cheese	GMP	Note 3	7
01.6.2.2	Rind of ripened cheese	GMP		7
01.6.4	Processed cheese	200 mg/kg		7
01.6.5	Cheese analogues	GMP	Note 3	7
01.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	150 mg/kg		7
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	150 mg/kg		7
03.0	Edible ices, including sherbet and sorbet	150 mg/kg		7
04.1.1.2	Surface-treated fresh fruit	500 mg/kg	Note 16	7
04.1.2.4	Canned or bottled (pasteurized) fruit	200 mg/kg		7
04.1.2.5	Jams, jellies, marmelades	500 mg/kg		7
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	500 mg/kg		7
04.1.2.7	Candied fruit	200 mg/kg		7
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	500 mg/kg		7
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	150 mg/kg		7
04.2.1.2	Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	500 mg/kg	Note 16	7
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweeds in vinegar, oil, brine, or soy sauce	500 mg/kg		7
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	200 mg/kg		7
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	200 mg/kg		7
05.1.4	Cocoa and chocolate products	80 mg/kg		7
05.1.5	Imitation chocolate, chocolate substitute products	80 mg/kg		7
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4	300 mg/kg		7
05.3	Chewing gum	300 mg/kg		7
05.4	Decorations (e.g., for fine bakery wares), toppings (non- fruit) and sweet sauces	500 mg/kg		7

Page 43 of 495

Page 44 of 495

BROWN HT

Function: Colour

FoodCatNo	FoodCategory	MaxLevel	Comments	Step Year
06.3	Breakfast cereals, including rolled oats	200 mg/kg		7
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	150 mg/kg		7
07.2	Fine bakery wares (sweet, salty, savoury) and mixes	200 mg/kg		7
08.0	Meat and meat products, including poultry and game	500 mg/kg	Note 16	7
09.1.1	Fresh fish	300 mg/kg	Note 50	7
09.1.2	Fresh mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16	7
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 95	7
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16	7
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16	7
09.2.4.1	Cooked fish and fish products	500 mg/kg		7
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	250 mg/kg		7
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16	7
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 22	7
09.3.1	Fish and fish products, including mollusks, crustaceans, and echinoderms, marinated and/or in jelly	500 mg/kg	Note 16	7
09.3.2	Fish and fish products, including mollusks, crustaceans, and echinoderms, pickled and/or in brine	500 mg/kg	Note 16	7
09.3.3	Salmon substitutes, caviar, and other fish roe products	500 mg/kg		7
09.3.4	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms (e.g., fish paste), excluding products of food categories 09.3.1 - 09.3.3	500 mg/kg		7
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg		7
10.1	Fresh eggs	GMP	Note 4	7
10.4	Egg-based desserts (e.g., custard)	50 mg/kg		7
12.2.2	Seasonings and condiments	500 mg/kg		7
12.4	Mustards	300 mg/kg		7
12.5	Soups and broths	300 mg/kg		7
12.6	Sauces and like products	500 mg/kg		7
12.9.5	Other protein products	100 mg/kg		7
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	50 mg/kg		7
13.4	Dietetic formulae for slimming purposes and weight reduction	50 mg/kg		7
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6	300 mg/kg		7
13.6	Food supplements	300 mg/kg		7

Page 45 of 495

BROWN HT					
Function:	Colour				
FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	100 mg/kg		7	
14.2.2	Cider and perry	200 mg/kg		7	
14.2.4	Wines (other than grape)	200 mg/kg		7	
14.2.6	Distilled spirituous beverages containing more than 15% alcohol	200 mg/kg		7	
14.2.7	Aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)	200 mg/kg		7	
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	200 mg/kg		7	
15.2	Processed nuts, including coated nuts and nut mixtures (with e.g., dried fruit)	100 mg/kg		7	
16.0	Composite foods - foods that could not be placed in categories 01 - 15	500 mg/kg		7	

## BUTYLATED HYDROXYANISOLE

Butylated Hydroxyanisole

INS: 320

Function:	Antioxidant				
FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
01.3.2	Beverage whiteners	100 mg/kg	Notes 15 & 133	Adopted	2007
01.5.1	Milk powder and cream powder (plain)	100 mg/kg	Notes 15 & 130	Adopted	2006
02.1.1	Butter oil, anhydrous milkfat, ghee	175 mg/kg	Notes 15, 133 & 171	Adopted	2006
02.1.2	Vegetable oils and fats	200 mg/kg	Notes 15 & 130	Adopted	2006
02.1.3	Lard, tallow, fish oil, and other animal fats	200 mg/kg	Notes 15 & 130	Adopted	2006
02.2.1.2	Margarine and similar products	200 mg/kg	Notes 15 & 130	Adopted	2005
02.2.1.3	Blends of butter and margarine	200 mg/kg	Notes 15 & 130	Adopted	2006
02.2.2	Emulsions containing less than 80% fat	200 mg/kg	Notes 15 & 130	Adopted	2005
02.3	Fat emulsions maily of type oil-in-water, including mixed and/or flavoured products based on fat emulsions	200 mg/kg	Notes 15 & 130	Adopted	2006
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	200 mg/kg	Notes 15 & 130	Adopted	2006
03.0	Edible ices, including sherbet and sorbet	200 mg/kg	Notes 15 & 130	Adopted	2006
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	200 mg/kg	Notes 15, 76 & 130	Adopted	2005
05.1.4	Cocoa and chocolate products	200 mg/kg	Notes 15, 130 & 141	Adopted	2006
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4	200 mg/kg	Notes 15 & 130	Adopted	2007

BUTYLATED HYDROXYANISOLE

Function: Antioxidant

FoodCatNo	FoodCategory	MaxLevel	Comments	Step Year
05.3	Chewing gum	400 mg/kg	Note 130	Adopted 2006
05.4	Decorations (e.g., for fine bakery wares), toppings (non- fruit) and sweet sauces	200 mg/kg	Notes 15 & 130	Adopted 2007
06.3	Breakfast cereals, including rolled oats	200 mg/kg	Notes 15 & 130	Adopted 2005
06.4.3	Pre-cooked pastas and noodles and like products	200 mg/kg	Notes 15 & 130	Adopted 2006
07.0	Bakery wares	200 mg/kg	Notes 15 & 130	Adopted 2007
08.2	Processed meat, poultry, and game products in whole pieces or cuts	200 mg/kg	Notes 15 & 130	Adopted 2005
08.3	Processed comminuted meat, poultry, and game products	200 mg/kg	Notes 15 & 130	Adopted 2005
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	200 mg/kg	Notes 15 & 130	Adopted 2006
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	200 mg/kg	Notes 15 & 130	Adopted 2006
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	200 mg/kg	Notes 15 & 130	Adopted 2006
09.3	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms	200 mg/kg	Notes 15 & 130	Adopted 2006
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	200 mg/kg	Notes 15 & 130	Adopted 2006
12.2	Herbs, spices, seasonings and condiments (e.g., seasoning for instant noodles)	200 mg/kg	Notes 15 & 130	Adopted 2005
12.5	Soups and broths	200 mg/kg	Notes 15 & 130	Adopted 2006
12.6	Sauces and like products	200 mg/kg	Notes 15 & 130	Adopted 2005
12.8	Yeast and like products	200 mg/kg	Notes 15 & 130	Adopted 2006
13.6	Food supplements	400 mg/kg	Notes 15 & 130	Adopted 2006
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	200 mg/kg	Notes 15 & 130	Adopted 2005
15.2	Processed nuts, including coated nuts and nut mixtures (with e.g., dried fruit)	200 mg/kg	Notes 15 & 130	Adopted 2005

Page 46 of 495

# BUTYLATED HYDROXYTOLUENE

Butylated Hydroxytoluene

INS: 321

Function:	Adjuvant, Antioxidant			
FoodCatNo	FoodCategory	MaxLevel	Comments	Step Year
01.3.2	Beverage whiteners	100 mg/kg	Note 15	Adopted 2007
01.5.1	Milk powder and cream powder (plain)	200 mg/kg	Notes 15 & 130	Adopted 2006
02.1.1	Butter oil, anhydrous milkfat, ghee	75 mg/kg	Notes 15, 133 & 171	Adopted 2006

FA/40 INF 01 - Table One

#### BUTYLATED HYDROXYTOLUENE

Function: Adjuvant, Antioxidant

FoodCatNo	FoodCategory	MaxLevel	Comments	Step Year
02.1.2	Vegetable oils and fats	200 mg/kg	Notes 15 & 130	Adopted 2006
02.1.3	Lard, tallow, fish oil, and other animal fats	200 mg/kg	Notes 15 & 130	Adopted 2006
02.2.1.2	Margarine and similar products	200 mg/kg	Notes 15 & 130	Adopted 2007
02.2.1.3	Blends of butter and margarine	200 mg/kg	Notes 15 & 130	Adopted 2006
02.2.2	Emulsions containing less than 80% fat	200 mg/kg	Notes 15 & 130	Adopted 2005
02.3	Fat emulsions maily of type oil-in-water, including mixed and/or flavoured products based on fat emulsions	200 mg/kg	Notes 15 & 130	Adopted 2006
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	200 mg/kg	Notes 15 & 130	Adopted 2006
03.0	Edible ices, including sherbet and sorbet	100 mg/kg	Notes 15 & 130	Adopted 2006
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	200 mg/kg	Notes 15, 76 & 130	Adopted 2005
05.1.4	Cocoa and chocolate products	200 mg/kg	Notes 15, 130 & 141	Adopted 2006
05.1.5	Imitation chocolate, chocolate substitute products	200 mg/kg	Notes 15 & 130	Adopted 2006
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4	200 mg/kg	Notes 15 & 130	Adopted 2007
05.3	Chewing gum	400 mg/kg	Note 130	Adopted 2006
05.4	Decorations (e.g., for fine bakery wares), toppings (non- fruit) and sweet sauces	200 mg/kg	Notes 15 & 130	Adopted 2007
06.3	Breakfast cereals, including rolled oats	100 mg/kg	Notes 15 & 130	Adopted 2006
06.4.3	Pre-cooked pastas and noodles and like products	200 mg/kg	Notes 15 & 130	Adopted 2006
07.0	Bakery wares	200 mg/kg	Notes 15 & 130	Adopted 2007
08.2	Processed meat, poultry, and game products in whole pieces or cuts	100 mg/kg	Notes 15, 130 & 167	Adopted 2007
08.3	Processed comminuted meat, poultry, and game products	100 mg/kg	Notes 15, 130 & 162	Adopted 2007
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	200 mg/kg	Notes 15 & 130	Adopted 2006
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	200 mg/kg	Notes 15 & 130	Adopted 2006
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	200 mg/kg	Notes 15 & 130	Adopted 2006
09.3	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms	200 mg/kg	Notes 15 & 130	Adopted 2006
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	200 mg/kg	Notes 15 & 130	Adopted 2006
12.2	Herbs, spices, seasonings and condiments (e.g., seasoning for instant noodles)	200 mg/kg	Notes 15 & 130	Adopted 2006
12.5	Soups and broths	100 mg/kg	Notes 15 & 130	Adopted 2006

Page 47 of 495

BUTYLATED HYDROXYTOLUENE Function: Adjuvant, Antioxidant FoodCatNo FoodCategory MaxLevel Comments Step Year 12.6 Adopted 2006 Sauces and like products 100 mg/kg Notes 15 & 130 13.6 Food supplements 400 mg/kg Notes 15 & Adopted 2006 130 15.0 Ready-to-eat savouries 200 mg/kg Notes 15 & Adopted 2006 130

Page 48 of 495

#### **CALCIUM 5'-GUANYLATE**

Calcium 5'-Guanylate INS: 629 Function: Flavour Enhancer FoodCatNo Step FoodCategory MaxLevel Comments Year 12.1.2 Salt Substitutes GMP 7 12.2.1 Herbs and spices GMP 7 Note 51

# **CALCIUM 5'-INOSINATE**

Calcium 5'-Inosinate		INS:	633				
Function:	Flavour Enhancer						
FoodCatNo	FoodCategory			MaxLevel	Comments	Step	Year
12.1.2	Salt Substitutes			GMP		7	
12.2.1	Herbs and spices			GMP	Note 51	7	

#### **CALCIUM 5'-RIBONUCLEOTIDES**

Calcium 5'-Ribonucleotides

INS:

634

Function:	Flavour Enhancer				
FoodCatNo	FoodCategory	MaxLevel	Comments	Step Y	′ear
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10	GMP		4	
06.4.2	Dried pastas and noodles and like products	GMP		4	
12.1.2	Salt Substitutes	GMP		7	
12.2.1	Herbs and spices	GMP	Note 51	7	

### CALCIUM ACETATE

Calcium Acetate	INS: 263	

Function:	Acidity Regulator, Preservative, Stabilizer, Thickener				
FoodCatNo		MaxLevel	Comments	Step	Year

FA/40 INF 01 - Table One Page 49 of 495 CALCIUM ACETATE Function: Acidity Regulator, Preservative, Stabilizer, Thickener FoodCategory FoodCatNo MaxLevel Comments Step Year 11.4 Other sugars and syrups (e.g., xylose, maple syrup, sugar 1500 mg/kg 7 toppings) 13.2 Complementary foods for infants and young children GMP 7

INS:

404

#### **CALCIUM ALGINATE**

Calcium Alginate

Function: Antifoaming Agent, Emulsifier, Stabilizer, Thickener FoodCatNo FoodCategory MaxLevel Step Comments Year 01.1.1.2 7 Buttermilk (plain) 6000 mg/kg 01.2.1.2 Fermented milks (plain), heat-treated after fermentation 7 5000 mg/kg 01.4.1 7 Pasteurized cream (plain) 1000 mg/kg 01.4.2 Sterilized and UHT creams, whipping and whipped creams, 5000 mg/kg 7 and reduced fat creams (plain) 02.1.2 Vegetable oils and fats 5000 mg/kg 7 02.1.3 Lard, tallow, fish oil, and other animal fats 5000 mg/kg 7 04.1.1.2 Surface-treated fresh fruit GMP 7 04.2.1.2 Surface-treated fresh vegetables (including mushrooms and GMP 7 fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds 06.4.2 Dried pastas and noodles and like products GMP 7 09.2.1 Frozen fish, fish fillets, and fish products, including 5000 mg/kg 7 mollusks, crustaceans, and echinoderms 10.2.1 Liquid egg products 6000 mg/kg 7 10.2.2 6000 mg/kg 7 Frozen egg products 11.4 10000 mg/kg Other sugars and syrups (e.g., xylose, maple syrup, sugar 7 toppings) 13.2 Complementary foods for infants and young children 5000 mg/kg 7 14.2.3.2 Sparkling and semi-sparkling grape wines GMP 7

#### **CALCIUM ALUMINIUM SILICATE**

Calcium Aluminium Silicate

INS: 556

Function:	Anticaking Agent				
FoodCatNo		MaxLevel	Comments	Step	Year
01.8.2	Dried whey and whey products, excluding whey cheeses	10000 mg/kg		Adopted	2006
06.1	Whole, broken, or flaked grain, including rice	GMP		7	
11.1.2	Powdered sugar, powdered dextrose	15000 mg/kg	Note 56	Adopted	2006
12.1.1	Salt	GMP		Adopted	2006

FA/40 INF 01 - Table One			Page 50 of 495		
CALCIUM ALUMINIUM SILICATE					
Function:	Anticaking Agent				
FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
12.1.2	Salt Substitutes	10000 mg/kg		7	
14.2.3	Grape wines	GMP		7	

#### **CALCIUM ASCORBATE**

Calcium Ascorbate INS: 302

Function: Antioxidant

FoodCategory FoodCatNo MaxLevel Comments Step Year 02.1.2 Vegetable oils and fats GMP 7 02.1.3 Lard, tallow, fish oil, and other animal fats GMP 7 04.1.1 Fresh fruit GMP 7 04.2.2.1 Frozen vegetables (including mushrooms and fungi, roots GMP 7 and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds 06.4.1 Fresh pastas and noodles and like products 200 mg/kg 4 06.4.2 Dried pastas and noodles and like products 200 mg/kg 4 08.1.2 Fresh meat, poultry, and game, comminuted GMP 7 09.1 Fresh fish and fish products, including mollusks, GMP 7 crustaceans, and echinoderms 09.2.1 Frozen fish, fish fillets, and fish products, including 400 mg/kg 7 mollusks, crustaceans, and echinoderms 09.2.2 Frozen battered fish, fish fillets, and fish products, including GMP Note 15 7 mollusks, crustaceans, and echinoderms 13.1.2 Follow-up formulae 50 mg/kg Notes 70 & 7 72 13.2 Complementary foods for infants and young children 3000 mg/kg 7 14.1.2.1 Adopted 2005 Fruit juice GMP 14.1.2.3 Concentrates for fruit juice GMP Note 127 Adopted 2005 14.1.3.1 Fruit nectar GMP Adopted 2005 14.1.3.3 Concentrates for fruit nectar GMP Note 127 Adopted 2005 14.2.3 7 Grape wines GMP

#### **CALCIUM CARBONATE**

Calcium Carbonate

INS: 170(i)

Function:	Anticaking Agent, Acidity regulator, Colour, Emulsifier, Stabilizer				
FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP		4	
01.2.2	Renneted milk (plain)	GMP		7	

CALCIUM CARBONATE

Function: Anticaking Agent, Acidity regulator, Colour, Emulsifier, Stabilizer

FoodCatNo	FoodCategory	MaxLevel	Comments	Step Year
01.4.1	Pasteurized cream (plain)	GMP		7
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	5000 mg/kg		7
01.8.2	Dried whey and whey products, excluding whey cheeses	10000 mg/kg		Adopted 2006
04.1.1.2	Surface-treated fresh fruit	GMP	Note 16	7
04.2.1.2	Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP	Note 16	7
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10	10000 mg/kg	Note 58	4
06.1	Whole, broken, or flaked grain, including rice	2220 mg/kg		7
06.2	Flours and starches (including soybean powder)	10000 mg/kg	Note 58	4
06.2.1	Flours	GMP	Note 57	7
06.4.1	Fresh pastas and noodles and like products	10000 mg/kg	Note 58	4
06.4.2	Dried pastas and noodles and like products	10000 mg/kg	Note 58	4
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP	Note 16	7
08.1.2	Fresh meat, poultry, and game, comminuted	1500 mg/kg		7
09.1.1	Fresh fish	GMP	Note 50	7
09.1.2	Fresh mollusks, crustaceans, and echinoderms	GMP	Note 16	7
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	10000 mg/kg	Note 58	4
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 95	7
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	7
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	7
09.2.4.1	Cooked fish and fish products	GMP		7
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	GMP		7
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	7
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		7
10.1	Fresh eggs	GMP	Note 4	7
12.1.1	Salt	GMP		Adopted 2006
12.1.2	Salt Substitutes	10000 mg/kg	Note 58	4
12.2.1	Herbs and spices	10000 mg/kg	Notes 51& 58	4
13.2	Complementary foods for infants and young children	GMP		7
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	10000 mg/kg	Note 58	4

Page 51 of 495

CALCIUM CARBONATE

Function:	Anticaking Agent, Acidity regulator, Colour, Emulsifier, Stabilizer					
FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year	
14.2.3	Grape wines	3500 mg/kg		7		

Page 52 of 495

# CALCIUM CHLORIDE

CALCIUM CHLORIDE								
Calcium Chlo	ride INS: 509							
Function:	Firming Agent, Stabilizer, Thickener							
FoodCatNo	FoodCategory	MaxLevel	Comments	Step Year				
01.4.1	Pasteurized cream (plain)	GMP		7				
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		7				
01.8.2	Dried whey and whey products, excluding whey cheeses	GMP		Adopted 2006				
04.2.1.2	Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	800 mg/kg	Note 58	7				
04.2.1.3	Peeled, cut or shredded fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	800 mg/kg	Note 58	7				
04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	4000 mg/kg		7				
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10	10000 mg/kg	Note 58	4				
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	15000 mg/kg		7				
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	10000 mg/kg	Note 58	4				
12.1.2	Salt Substitutes	10000 mg/kg	Note 58	4				

14.1.5 Coffee, coffee substitutes, tea, herbal infusions, and other

hot cereal and grain beverages, excluding cocoa

### **CALCIUM GLUCONATE**

Calcium Gluconate

Herbs and spices

12.2.1

INS: 578

Function:	Acidity Regulator, Firming Agent, Stabilizer, Thickener				
FoodCatNo	FoodCategory	MaxLevel	Comments	Step Yea	ar
04.2.1.2	Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	800 mg/kg	Note 58	7	-
04.2.1.3	Peeled, cut or shredded fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	800 mg/kg	Note 58	7	
04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	1000 mg/kg	Note 58	7	

10000 mg/kg

10000 mg/kg

Notes 51 &

Note 58

58

4

4

CALCIUM GLUTAMATE (D, L-)

CALCIUM GLUTAMATE (D, L-)									
Calcium Gluta	amate (D, L-)	INS:	623						
Function:	Flavour Enhancer								
FoodCatNo	FoodCategory				MaxLevel	Comments	Step Y	ear	
12.1.2	Salt Substitutes				GMP		7		
12.2.1	Herbs and spices				GMP	Note 51	7		

## **CALCIUM HYDROXIDE**

Calcium Hydroxide

INS: 526

Function:	Acidity Regulator, Firming Agent				
FoodCatNo		MaxLevel	Comments	Step	Year
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP		4	
01.8.2	Dried whey and whey products, excluding whey cheeses	GMP		Adopted	2006
02.2.1.1	Butter and concentrated butter	GMP		Adopted	2006
04.2.1.2	Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	800 mg/kg	Note 58	7	
04.2.1.3	Peeled, cut or shredded fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	800 mg/kg	Note 58	7	
04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	1000 mg/kg	Note 58	7	
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP		7	
13.1.1	Infant formulae	2000 mg/kg	Notes 55 & 72	7	
13.1.2	Follow-up formulae	GMP	Note 72	7	
13.1.3	Formulae for special medical purposes for infants	2000 mg/kg	Notes 55 & 72	4	
13.2	Complementary foods for infants and young children	GMP		7	

### CALCIUM LACTATE

Calcium Lactate

INS: 327

Function:	Acidity Regulator, Antioxidant, Emulsifier, Firming Agent, Stab	ilizer, Thickener	
FoodCatNo		MaxLevel	Comments Step Year
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	4
01.4.1	Pasteurized cream (plain)	GMP	7
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP	4
02.1.2	Vegetable oils and fats	GMP	7

CALCIUM LACTATE

Function: Acidity Regulator, Antioxidant, Emulsifier, Firming Agent, Stabilizer, Thickener

FoodCatNo	FoodCategory	MaxLevel	Comments	Step Year
02.1.3	Lard, tallow, fish oil, and other animal fats	GMP		7
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10	10000 mg/kg	Note 58	4
08.1.2	Fresh meat, poultry, and game, comminuted	6000 mg/kg		7
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	10000 mg/kg	Note 58	4
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	10000 mg/kg	Note 58	4
12.1.2	Salt Substitutes	10000 mg/kg	Note 58	4
12.2.1	Herbs and spices	10000 mg/kg	Notes 51 & 58	4
13.2	Complementary foods for infants and young children	GMP		7
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	10000 mg/kg	Note 58	4

Page 54 of 495

## CALCIUM MALATE (D, L-)

Calcium Malate (D, L-)

INS: 352(ii)

Function:	Acidity Regulator		
FoodCatNo	FoodCategory	MaxLevel	Comments Step Year
14.2.3	Grape wines	GMP	7

#### **CALCIUM OXIDE**

Calcium Oxide

INS: 529

Function:	Acidity Regulator, Flour Treatment Agent			
FoodCatNo	FoodCategory	MaxLevel	Comments Step	Year
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	4	
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP	7	

### **CALCIUM PROPIONATE**

Calcium Propionate

INS: 282

Function:	Preservative				
FoodCatNo	FoodCategory	MaxLevel	Comments	Step Year	-
01.6.6	Whey protein cheese	3000 mg/kg	Note 70	Adopted 2006	-
06.2	Flours and starches (including soybean powder)	1000 mg/kg		4	
06.4.1	Fresh pastas and noodles and like products	1000 mg/kg		4	
06.4.2	Dried pastas and noodles and like products	1000 mg/kg		4	

CALCIUM PROPIONATE

Function: Preservative

FoodCatNo	FoodCategory	 	MaxLevel	Comments	Step	Year

Page 55 of 495

## CALCIUM SILICATE

Calcium Silica	ate INS: 552				
Function:	Anticaking Agent				
FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
01.8.2	Dried whey and whey products, excluding whey cheeses	10000 mg/kg		Adopted	2006
11.1.2	Powdered sugar, powdered dextrose	15000 mg/kg	Note 56	Adopted	2006
12.1.1	Salt	GMP		Adopted	2006
12.1.2	Salt Substitutes	10000 mg/kg		7	

## CALCIUM SULPHATE

Calcium Sulphate

INS: 516

Function:	Acidity Regulator, Bulking agent, Firming Agent, Flour Treatment Agent, Sequestrant, Stabilizer, Thickener				
FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
01.4.1	Pasteurized cream (plain)	GMP		4	
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		4	
04.2.1.2	Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	800 mg/kg	Note 58	7	
04.2.1.3	Peeled, cut or shredded fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	800 mg/kg	Note 58	7	
04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	3500 mg/kg		7	
06.2.1	Flours	GMP	Note 57	7	
06.4.2	Dried pastas and noodles and like products	5000 mg/kg		7	
14.2.3.3	Fortified grape wine, grape liquor wine, and sweet grape wine	2000 mg/kg		7	

#### CANDELILLA WAX

Candelilla Wax

INS: 902

Function:	Bulking Agent, Carrier solvent, Clouding Agent, Glazing Agent,	Release Agent		
FoodCatNo	FoodCategory	MaxLevel	Comments	Step Year
04.1.1.2	Surface-treated fresh fruit	GMP		Adopted 2003
04.2.1.2	Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP	Note 79	Adopted 2003

CANDELILLA WAX

Function: Bulking Agent, Carrier solvent, Clouding Agent, Glazing Agent, Release Agent

FoodCatNo	FoodCategory	MaxLevel	Comments	Step Year
05.1.4	Cocoa and chocolate products	GMP	Note 3	Adopted 2001
05.1.5	Imitation chocolate, chocolate substitute products	GMP	Note 3	Adopted 2001
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4	GMP	Note 3	Adopted 2001
05.3	Chewing gum	GMP		Adopted 2003
05.4	Decorations (e.g., for fine bakery wares), toppings (non- fruit) and sweet sauces	GMP		Adopted 2003
07.2	Fine bakery wares (sweet, salty, savoury) and mixes	GMP	Note 3	Adopted 2001
13.6	Food supplements	GMP	Note 3	Adopted 2001
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	200 mg/kg	Note 131	Adopted 2006
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP	Note 108	Adopted 2001
15.0	Ready-to-eat savouries	GMP	Note 3	Adopted 2001

Page 56 of 495

# CANTHAXANTHIN

Canthaxanthin

INS: 161g

Function:	Colour		
FoodCatNo		MaxLevel Comm	nents Step Year
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey- based drinks)	GMP	
01.6.1	Unripened cheese	GMP	6
01.6.2	Ripened cheese	GMP	6
01.6.4	Processed cheese	GMP	6
01.6.5	Cheese analogues	GMP	6
01.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	GMP	6
02.1.2	Vegetable oils and fats	GMP	6
02.1.3	Lard, tallow, fish oil, and other animal fats	GMP	6
02.2.1.3	Blends of butter and margarine	GMP	6
02.2.2	Emulsions containing less than 80% fat	GMP	6
02.3	Fat emulsions maily of type oil-in-water, including mixed and/or flavoured products based on fat emulsions	GMP	6
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	GMP	6
04.1.2.5	Jams, jellies, marmelades	200 mg/kg	6
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	GMP	6
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	GMP	6

CANTHAXANTHIN

Function: Colour

FoodCatNo	FoodCategory	MaxLevel	Comments	Step Year
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	GMP		6
04.1.2.11	Fruit fillings for pastries	GMP		6
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	8.2 mg/kg		6
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweeds in vinegar, oil, brine, or soy sauce	GMP		6
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4	50 mg/kg		6
05.3	Chewing gum	300 mg/kg		6
05.4	Decorations (e.g., for fine bakery wares), toppings (non- fruit) and sweet sauces	GMP		6
06.3	Breakfast cereals, including rolled oats	50 mg/kg		3
06.3	Breakfast cereals, including rolled oats	35 mg/kg		6
06.4.2	Dried pastas and noodles and like products	GMP		6
06.4.3	Pre-cooked pastas and noodles and like products	GMP		6
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	GMP		6
07.0	Bakery wares	GMP		6
08.1.2	Fresh meat, poultry, and game, comminuted	1000 mg/kg	Note 94	6
08.3.1.1	Cured (including salted) non-heat treated processed comminuted meat, poultry, and game products	100 mg/kg	Note 118	6
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP		6
09.2.4.1	Cooked fish and fish products	200 mg/kg		6
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 22	6
09.3.3	Salmon substitutes, caviar, and other fish roe products	GMP		6
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	100 mg/kg		6
10.1	Fresh eggs	GMP	Note 4	Adopted 2005
10.4	Egg-based desserts (e.g., custard)	GMP		6
11.3	Sugar solutions and syrups, also (partially) inverted, including treacle and molasses, excluding products of food category 11.1.3	GMP		6
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	GMP		6
12.2.2	Seasonings and condiments	GMP		6
12.5.2	Mixes for soups and broths	100 mg/kg		6
12.6	Sauces and like products	100 mg/kg		6
14.1.4.2	Non-carbonated water-based flavoured drinks, including punches and ades	5 mg/kg		6

Page 57 of 495

Page 58 of 495

CANTHAXANTHIN				
Function:	Colour			
FoodCatNo	FoodCategory	MaxLevel	Comments Step	Year
14.1.4.3	Concentrates (liquid or solid) for water-based flavoured drinks	100 mg/kg	6	
14.2.6	Distilled spirituous beverages containing more than 15% alcohol	5 mg/kg	6	
14.2.7	Aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)	5 mg/kg	3	
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	GMP	6	
16.0	Composite foods - foods that could not be placed in categories 01 - 15	GMP	Note 2 6	

# CARAMEL I - PLAIN

Caramel I - Plain

INS: 150a

Function:	Colour				
FoodCatNo	FoodCategory	MaxLevel	Comments	Step Yea	ar
01.4.1	Pasteurized cream (plain)	GMP		7	_
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		7	
04.1.1.2	Surface-treated fresh fruit	GMP	Note 16	7	
04.2.1.2	Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP	Note 16	7	
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10	GMP		4	
06.1	Whole, broken, or flaked grain, including rice	GMP		7	
06.4.2	Dried pastas and noodles and like products	GMP		7	
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP	Note 16	7	
08.1.2	Fresh meat, poultry, and game, comminuted	GMP		7	
09.1.1	Fresh fish	GMP	Note 50	7	
09.1.2	Fresh mollusks, crustaceans, and echinoderms	GMP	Note 16	7	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 95	7	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 41	7	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	7	
09.2.4.1	Cooked fish and fish products	GMP		7	
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	GMP		7	
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	7	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		7	

FA/40 INF 01 - Table OnePage 59 of 495			5		
CARAMEL I -	PLAIN				
Function:	Colour				
FoodCatNo		MaxLevel	Comments	Step	Year
10.1		GMP	Note 4	7	
12.1.2	Salt Substitutes	GMP		4	
12.2.1	Herbs and spices	GMP	Note 51	4	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		4	
14.2.3	Grape wines	GMP		7	

#### **CARAMEL II - CAUSTIC SULPHITE PROCESS**

Caramel II - Caustic Sulphate Process INS: 150b

Function:	Colour		
FoodCatNo	FoodCategory	MaxLevel Comme	nts Step Year
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey- based drinks)	50000 mg/kg	4
01.6.1	Unripened cheese	50000 mg/kg	4
01.6.2	Ripened cheese	50000 mg/kg	4
01.6.4	Processed cheese	50000 mg/kg	4
01.6.5	Cheese analogues	50000 mg/kg	4
01.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	50000 mg/kg	4
01.8.1	Liquid whey and whey products, excluding whey cheeses	50000 mg/kg	4
02.1.2	Vegetable oils and fats	20000 mg/kg	4
02.1.3	Lard, tallow, fish oil, and other animal fats	20000 mg/kg	4
02.2.1.3	Blends of butter and margarine	20000 mg/kg	4
02.2.2	Emulsions containing less than 80% fat	20000 mg/kg	4
02.3	Fat emulsions maily of type oil-in-water, including mixed and/or flavoured products based on fat emulsions	20000 mg/kg	4
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	20000 mg/kg	4
03.0	Edible ices, including sherbet and sorbet	30000 mg/kg	4
04.1.2	Processed fruit	80000 mg/kg	4
04.2.2	Processed vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	80000 mg/kg	4
05.0	Confectionery	50000 mg/kg	4
06.3	Breakfast cereals, including rolled oats	50000 mg/kg	4
06.4.2	Dried pastas and noodles and like products	50000 mg/kg	4
06.4.3	Pre-cooked pastas and noodles and like products	50000 mg/kg	4

Page 60 of 495

#### CARAMEL II - CAUSTIC SULPHITE PROCESS

Function: Colour

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	50000 mg/kg		4	
06.6	Batters (e.g., for breading or batters for fish or poultry)	50000 mg/kg		4	
06.7	Pre-cooked or processed rice products, including rice cakes (Oriental type only)	50000 mg/kg		4	
07.0	Bakery wares	50000 mg/kg		4	
08.0	Meat and meat products, including poultry and game	200000 mg/kg	Note 16	4	
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	30000 mg/kg	Note 16	4	
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	30000 mg/kg		4	
09.3	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms	30000 mg/kg		4	
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	30000 mg/kg		4	
10.1	Fresh eggs	20000 mg/kg	Note 4	4	
10.2	Egg products	20000 mg/kg		4	
10.3	Preserved eggs, including alkaline, salted, and canned eggs	20000 mg/kg		4	
10.4	Egg-based desserts (e.g., custard)	20000 mg/kg		4	
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	50000 mg/kg		4	
11.6	Table-top sweeteners, including those containing high- intensity sweeteners	50000 mg/kg		4	
12.2	Herbs, spices, seasonings and condiments (e.g., seasoning for instant noodles)	100000 mg/kg		4	
12.3	Vinegars	100000 mg/kg		4	
12.4	Mustards	100000 mg/kg		4	
12.5	Soups and broths	100000 mg/kg		4	
12.6	Sauces and like products	100000 mg/kg		4	
12.7	Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.3	100000 mg/kg		4	
12.9.1	Soybean protein products	100000 mg/kg		4	
12.9.3	Semi-dehydrated bean curd	80000 mg/kg		4	
12.9.5	Other protein products	100000 mg/kg		4	
12.10	Fermented soybean products	100000 mg/kg		4	
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	20000 mg/kg		4	
13.4	Dietetic formulae for slimming purposes and weight reduction	20000 mg/kg		4	
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6	20000 mg/kg		4	
13.6	Food supplements	35000 mg/kg		4	

Page 61 of 495

#### CARAMEL II - CAUSTIC SULPHITE PROCESS

Function: Colour

FoodCatNo	FoodCategory	MaxLevel	Comments Step Year
14.1.2.2	Vegetable juice	50000 mg/kg	4
14.1.2.4	Concentrates for vegetable juice	50000 mg/kg	4
14.1.3.2	Vegetable nectar	50000 mg/kg	4
14.1.3.4	Concentrates for vegetable nectar	50000 mg/kg	4
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	50000 mg/kg	4
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	50000 mg/kg	4
14.2	Alcoholic beverages, including alcohol-free and low- alcoholic counterparts	50000 mg/kg	4
15.0	Ready-to-eat savouries	10000 mg/kg	4
16.0	Composite foods - foods that could not be placed in categories 01 - 15	20000 mg/kg	4

# **CARAMEL III - AMMONIA PROCESS**

Caramel III - Ammonia Process

INS: 150c

Function:	Colour				
FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey- based drinks)	50000 mg/kg		3	
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey- based drinks)	150 mg/kg		Adopted	1999
01.2.1	Fermented milks (plain)	150 mg/kg	Note 12	Adopted	1999
01.2.2	Renneted milk (plain)	GMP		Adopted	1999
01.3.2	Beverage whiteners	1000 mg/kg		3	
01.3.2	Beverage whiteners	GMP		Adopted	1999
01.4.3	Clotted cream (plain)	5000 mg/kg		3	
01.4.3	Clotted cream (plain)	GMP		Adopted	1999
01.4.4	Cream analogues	5000 mg/kg		3	
01.4.4	Cream analogues	GMP		Adopted	1999
01.5.2	Milk and cream powder analogues	GMP		Adopted	1999
01.5.2	Milk and cream powder analogues	5000 mg/kg		3	
01.6.1	Unripened cheese	50000 mg/kg		3	
01.6.1	Unripened cheese	GMP		Adopted	1999
01.6.2	Ripened cheese	50000 mg/kg		3	
01.6.2.2	Rind of ripened cheese	GMP		Adopted	1999
01.6.4	Processed cheese	50000 mg/kg		3	

CARAMEL III - AMMONIA PROCESS

Function: Colour

FoodCatNo	FoodCategory	MaxLevel	Comments Step Year
01.6.4	Processed cheese	GMP	Adopted 1999
01.6.5	Cheese analogues	50000 mg/kg	3
01.6.5	Cheese analogues	GMP	Adopted 1999
01.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	2000 mg/kg	Adopted 1999
01.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	50000 mg/kg	3
01.8.1	Liquid whey and whey products, excluding whey cheeses	50000 mg/kg	3
02.1.2	Vegetable oils and fats	20000 mg/kg	3
02.1.3	Lard, tallow, fish oil, and other animal fats	20000 mg/kg	3
02.2.1.2	Margarine and similar products	20000 mg/kg	3
02.2.1.3	Blends of butter and margarine	20000 mg/kg	3
02.2.2	Emulsions containing less than 80% fat	20000 mg/kg	3
02.3	Fat emulsions maily of type oil-in-water, including mixed and/or flavoured products based on fat emulsions	20000 mg/kg	3
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	20000 mg/kg	3
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	GMP	Adopted 1999
03.0	Edible ices, including sherbet and sorbet	30000 mg/kg	3
03.0	Edible ices, including sherbet and sorbet	1000 mg/kg	Adopted 1999
04.1.2	Processed fruit	80000 mg/kg	3
04.1.2.3	Fruit in vinegar, oil, or brine	GMP	Adopted 1999
04.1.2.4	Canned or bottled (pasteurized) fruit	GMP	Adopted 1999
04.1.2.5	Jams, jellies, marmelades	GMP	Adopted 1999
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	500 mg/kg	Adopted 1999
04.1.2.7	Candied fruit	GMP	Adopted 1999
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	7500 mg/kg	Adopted 1999
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	GMP	Adopted 1999
04.1.2.11	Fruit fillings for pastries	7500 mg/kg	Adopted 1999
04.2.2	Processed vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	80000 mg/kg	3
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP	Note 76 6
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweeds in vinegar, oil, brine, or soy sauce	500 mg/kg	Adopted 1999

Page 62 of 495

CARAMEL III - AMMONIA PROCESS

Function: Colour

Function:	Colour		
FoodCatNo		MaxLevel Comments	Step Year
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	GMP	Adopted 1999
04.2.2.5	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter)	GMP	Adopted 1999
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	GMP	Adopted 1999
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10	GMP	6
04.2.2.8	Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	GMP	6
05.0	Confectionery	50000 mg/kg	3
05.1.1	Cocoa mixes (powders) and cocoa mass/cake	GMP	6
05.1.2	Cocoa mixes (syrups)	GMP	6
05.1.3	Cocoa-based spreads, including fillings	GMP	Adopted 1999
05.1.4	Cocoa and chocolate products	GMP	6
05.1.5	Imitation chocolate, chocolate substitute products	GMP	6
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4	GMP	Adopted 1999
05.3	Chewing gum	20000 mg/kg	Adopted 1999
05.4	Decorations (e.g., for fine bakery wares), toppings (non- fruit) and sweet sauces	GMP	Adopted 1999
06.3	Breakfast cereals, including rolled oats	6500 mg/kg	Adopted 1999
06.3	Breakfast cereals, including rolled oats	50000 mg/kg	3
06.4.2	Dried pastas and noodles and like products	50000 mg/kg	3
06.4.3	Pre-cooked pastas and noodles and like products	50000 mg/kg	3
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	50000 mg/kg	3
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	GMP	Adopted 1999
06.6	Batters (e.g., for breading or batters for fish or poultry)	50000 mg/kg	3
06.7	Pre-cooked or processed rice products, including rice cakes (Oriental type only)	50000 mg/kg	3
07.1.2	Crackers, excluding sweet crackers	50000 mg/kg	3
07.1.3	Other ordinary bakery products (e.g., bagels, pita, English muffins)	50000 mg/kg	3
07.1.4	Bread-type products, including bread stuffing and bread crumbs	50000 mg/kg	3
07.1.5	Steamed breads and buns	50000 mg/kg	3

Page 63 of 495

CARAMEL III - AMMONIA PROCESS

Function: Colour

FoodCatNo		MaxLevel	Comments	Step Year
07.1.6	Mixes for bread and ordinary bakery wares	50000 mg/kg		3
07.2	Fine bakery wares (sweet, salty, savoury) and mixes	50000 mg/kg		3
07.2	Fine bakery wares (sweet, salty, savoury) and mixes	GMP		Adopted 1999
08.0	Meat and meat products, including poultry and game	200000 mg/kg	Note 16	3
08.0	Meat and meat products, including poultry and game	GMP	Note 3	Adopted 1999
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	30000 mg/kg	Note 16	3
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Notes 3 & 50	Adopted 1999
09.1.1	Fresh fish	GMP	Notes 3 & 50	6
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	30000 mg/kg		3
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 50	Adopted 1999
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 50	6
09.2.4.1	Cooked fish and fish products	GMP	Note 50	6
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 50	6
09.3	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms	30000 mg/kg		3
09.3.3	Salmon substitutes, caviar, and other fish roe products	GMP	Note 50	Adopted 1999
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	30000 mg/kg		3
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 50	Adopted 1999
10.1	Fresh eggs	20000 mg/kg	Note 4	3
10.1	Fresh eggs	GMP	Note 4	Adopted 1999
10.2	Egg products	20000 mg/kg		3
10.3	Preserved eggs, including alkaline, salted, and canned eggs	20000 mg/kg		3
10.4	Egg-based desserts (e.g., custard)	GMP		Adopted 1999
10.4	Egg-based desserts (e.g., custard)	20000 mg/kg		3
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	50000 mg/kg		3
11.6	Table-top sweeteners, including those containing high- intensity sweeteners	50000 mg/kg		3
12.2	Herbs, spices, seasonings and condiments (e.g., seasoning for instant noodles)	100000 mg/kg		3
12.2.2	Seasonings and condiments	GMP		Adopted 1999
12.3	Vinegars	100000 mg/kg		3
12.3	Vinegars	1000 mg/kg		Adopted 1999
12.4	Mustards	100000 mg/kg		3

Page 64 of 495

CARAMEL III - AMMONIA PROCESS

Function: Colour

FoodCatNo	FoodCategory	MaxLevel Comments	Step Year
12.4	Mustards	GMP	Adopted 1999
12.5	Soups and broths	100000 mg/kg	3
12.5	Soups and broths	GMP	Adopted 1999
12.6	Sauces and like products	1500 mg/kg	Adopted 1999
12.6	Sauces and like products	100000 mg/kg	3
12.7	Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.3	100000 mg/kg	3
12.7	Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.3	GMP	Adopted 1999
12.9.1	Soybean protein products	100000 mg/kg	3
12.9.3	Semi-dehydrated bean curd	80000 mg/kg	3
12.9.5	Other protein products	100000 mg/kg	3
12.9.5	Other protein products	GMP	Adopted 1999
12.10	Fermented soybean products	100000 mg/kg	3
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	20000 mg/kg	3
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	GMP	Adopted 1999
13.4	Dietetic formulae for slimming purposes and weight reduction	20000 mg/kg	3
13.4	Dietetic formulae for slimming purposes and weight reduction	GMP	Adopted 1999
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6	20000 mg/kg	3
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6	GMP	Adopted 1999
13.6	Food supplements	20000 mg/kg	3
13.6	Food supplements	GMP	Adopted 1999
14.1.2.2	Vegetable juice	50000 mg/kg	3
14.1.2.4	Concentrates for vegetable juice	50000 mg/kg	3
14.1.3.2	Vegetable nectar	50000 mg/kg	3
14.1.3.2	Vegetable nectar	GMP	Adopted 1999
14.1.3.4	Concentrates for vegetable nectar	50000 mg/kg	3
14.1.3.4	Concentrates for vegetable nectar	GMP	Adopted 1999
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	50000 mg/kg	3
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	GMP	Adopted 1999
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	100000 mg/kg	3

Page 65 of 495

CARAMEL III - AMMONIA PROCESS

Function: Colour

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
14.2	Alcoholic beverages, including alcohol-free and low- alcoholic counterparts	50000 mg/kg		3	
14.2.1	Beer and malt beverages	GMP		Adopted	1999
14.2.2	Cider and perry	GMP		Adopted	1999
14.2.3.3	Fortified grape wine, grape liquor wine, and sweet grape wine	GMP		Adopted	1999
14.2.4	Wines (other than grape)	GMP		Adopted	1999
14.2.5	Mead	GMP		6	
14.2.6	Distilled spirituous beverages containing more than 15% alcohol	GMP		Adopted	1999
14.2.7	Aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)	GMP		Adopted	1999
15.0	Ready-to-eat savouries	10000 mg/kg		3	
15.0	Ready-to-eat savouries	GMP		Adopted	1999
16.0	Composite foods - foods that could not be placed in categories 01 - 15	1000 mg/kg		Adopted	1999
16.0	Composite foods - foods that could not be placed in categories 01 - 15	20000 mg/kg		3	

Page 66 of 495

## **CARAMEL IV - SULPHITE AMMONIA PROCESS**

Caramel IV - Sulphite Ammonia Process INS: 150d

Function:	Colour				
FoodCatNo	FoodCategory	MaxLevel	Comments	Step Year	-
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey- based drinks)	 150 mg/kg		Adopted 1999	•
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	50000 mg/kg		3	
01.2.1	Fermented milks (plain)	150 mg/kg	Note 12	Adopted 1999	
01.2.2	Renneted milk (plain)	GMP		Adopted 1999	
01.3.2	Beverage whiteners	1000 mg/kg		3	
01.3.2	Beverage whiteners	GMP		Adopted 1999	
01.4.3	Clotted cream (plain)	5000 mg/kg		3	
01.4.3	Clotted cream (plain)	GMP		Adopted 1999	
01.4.4	Cream analogues	5000 mg/kg		3	
01.4.4	Cream analogues	GMP		Adopted 1999	
01.5.2	Milk and cream powder analogues	GMP		Adopted 1999	
01.5.2	Milk and cream powder analogues	5000 mg/kg		3	
01.6.1	Unripened cheese	50000 mg/kg		3	

Page 67 of 495

#### CARAMEL IV - SULPHITE AMMONIA PROCESS

Function: Colour

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
01.6.1	Unripened cheese	GMP		Adopted	1999
01.6.2	Ripened cheese	50000 mg/kg		3	
01.6.2.2	Rind of ripened cheese	GMP		Adopted	1999
01.6.4	Processed cheese	50000 mg/kg		3	
01.6.4	Processed cheese	100 mg/kg		Adopted	1999
01.6.4.1	Plain processed cheese	GMP		6	
01.6.4.2	Flavoured processed cheese, including containing fruit, vegetables, meat, etc.	100 mg/kg	Notes 5 & 72	6	
01.6.5	Cheese analogues	50000 mg/kg		3	
01.6.5	Cheese analogues	GMP		Adopted	1999
01.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	2000 mg/kg		Adopted	1999
01.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	50000 mg/kg		3	
01.8.1	Liquid whey and whey products, excluding whey cheeses	50000 mg/kg		3	
02.1.2	Vegetable oils and fats	20000 mg/kg		3	
02.1.3	Lard, tallow, fish oil, and other animal fats	20000 mg/kg		3	
02.2.1.2	Margarine and similar products	20000 mg/kg		3	
02.2.1.3	Blends of butter and margarine	20000 mg/kg		3	
02.2.2	Emulsions containing less than 80% fat	20000 mg/kg		3	
02.3	Fat emulsions maily of type oil-in-water, including mixed and/or flavoured products based on fat emulsions	20000 mg/kg		3	
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	20000 mg/kg		3	
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	GMP		Adopted	1999
03.0	Edible ices, including sherbet and sorbet	30000 mg/kg		3	
03.0	Edible ices, including sherbet and sorbet	1000 mg/kg		Adopted	1999
04.1.2	Processed fruit	80000 mg/kg		3	
04.1.2.3	Fruit in vinegar, oil, or brine	GMP		Adopted	1999
04.1.2.4	Canned or bottled (pasteurized) fruit	GMP		Adopted	1999
04.1.2.5	Jams, jellies, marmelades	1500 mg/kg		Adopted	1999
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	500 mg/kg		Adopted	1999
04.1.2.7	Candied fruit	GMP		Adopted	1999
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	7500 mg/kg		Adopted	1999
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	GMP		Adopted	1999
04.1.2.11	Fruit fillings for pastries	7500 mg/kg		Adopted	1999

CARAMEL IV - SULPHITE AMMONIA PROCESS

Function: Colour

Function:	Colour		
FoodCatNo	FoodCategory	MaxLevel C	omments Step Year
04.2.2	Processed vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	80000 mg/kg	3
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP N	Note 76 6
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweeds in vinegar, oil, brine, or soy sauce	500 mg/kg	Adopted 1999
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	GMP	Adopted 1999
04.2.2.5	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter)	GMP	Adopted 1999
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	GMP	Adopted 1999
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10	GMP	6
04.2.2.8	Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	GMP	6
05.0	Confectionery	50000 mg/kg	3
05.1.1	Cocoa mixes (powders) and cocoa mass/cake	GMP	6
05.1.2	Cocoa mixes (syrups)	GMP	6
05.1.3	Cocoa-based spreads, including fillings	GMP	Adopted 1999
05.1.4	Cocoa and chocolate products	GMP	6
05.1.5	Imitation chocolate, chocolate substitute products	GMP	6
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4	GMP	Adopted 1999
05.3	Chewing gum	20000 mg/kg	Adopted 1999
05.4	Decorations (e.g., for fine bakery wares), toppings (non- fruit) and sweet sauces	GMP	Adopted 1999
06.3	Breakfast cereals, including rolled oats	2500 mg/kg	Adopted 1999
06.3	Breakfast cereals, including rolled oats	50000 mg/kg	3
06.4.2	Dried pastas and noodles and like products	50000 mg/kg	3
06.4.3	Pre-cooked pastas and noodles and like products	50000 mg/kg	3
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	50000 mg/kg	3
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	GMP	Adopted 1999
06.6	Batters (e.g., for breading or batters for fish or poultry)	50000 mg/kg	3

Page 68 of 495

Page 69 of 495

#### CARAMEL IV - SULPHITE AMMONIA PROCESS

Function: Colour

FoodCatNo	FoodCategory	MaxLevel	Comments	Step Year
06.7	Pre-cooked or processed rice products, including rice cakes (Oriental type only)	50000 mg/kg		3
07.1.2	Crackers, excluding sweet crackers	50000 mg/kg		3
07.1.3	Other ordinary bakery products (e.g., bagels, pita, English muffins)	50000 mg/kg		3
07.1.4	Bread-type products, including bread stuffing and bread crumbs	50000 mg/kg		3
07.1.5	Steamed breads and buns	50000 mg/kg		3
07.1.6	Mixes for bread and ordinary bakery wares	50000 mg/kg		3
07.2	Fine bakery wares (sweet, salty, savoury) and mixes	50000 mg/kg		3
07.2.1	Cakes, cookes and pies (e.g., fruit-filled or custard types)	GMP		Adopted 1999
07.2.2	Other fine bakery products (e.g., doughnuts, sweet rolls, scones, and muffins)	1200 mg/kg		Adopted 1999
07.2.3	Mixes for fine bakery wares (e.g., cakes, pancakes)	GMP		Adopted 1999
08.0	Meat and meat products, including poultry and game	200000 mg/kg	Note 16	3
08.0	Meat and meat products, including poultry and game	GMP		Adopted 1999
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	30000 mg/kg	Note 16	3
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Notes 3 & 50	Adopted 1999
09.1.1	Fresh fish	GMP	Notes 3 & 50	6
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 50	Adopted 1999
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	30000 mg/kg		3
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 50	6
09.2.4.1	Cooked fish and fish products	GMP	Note 50	6
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 50	6
09.3	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms	30000 mg/kg		3
09.3.3	Salmon substitutes, caviar, and other fish roe products	GMP	Note 50	Adopted 1999
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	30000 mg/kg		3
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 50	Adopted 1999
10.1	Fresh eggs	20000 mg/kg	Note 4	3
10.1	Fresh eggs	GMP	Note 4	Adopted 1999
10.2	Egg products	20000 mg/kg		3
10.3	Preserved eggs, including alkaline, salted, and canned eggs	20000 mg/kg		3
10.4	Egg-based desserts (e.g., custard)	20000 mg/kg		3
10.4	Egg-based desserts (e.g., custard)	GMP		Adopted 1999

Page 70 of 495

#### CARAMEL IV - SULPHITE AMMONIA PROCESS

Function: Colour

FoodCatNo	FoodCategory	MaxLevel	Comments Step Year
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	50000 mg/kg	3
11.6	Table-top sweeteners, including those containing high- intensity sweeteners	50000 mg/kg	3
12.2	Herbs, spices, seasonings and condiments (e.g., seasoning for instant noodles)	100000 mg/kg	3
12.2.2	Seasonings and condiments	GMP	Adopted 1999
12.3	Vinegars	100000 mg/kg	3
12.3	Vinegars	GMP	Adopted 1999
12.4	Mustards	100000 mg/kg	3
12.4	Mustards	GMP	Adopted 1999
12.5	Soups and broths	100000 mg/kg	3
12.5.1	Ready-to-eat soups and broths, including canned, bottled, and frozen	3000 mg/kg	Adopted 1999
12.5.2	Mixes for soups and broths	GMP	Adopted 1999
12.6	Sauces and like products	100000 mg/kg	3
12.6	Sauces and like products	1500 mg/kg	Adopted 1999
12.7	Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.3	100000 mg/kg	3
12.7	Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.3	GMP	Adopted 1999
12.9.1	Soybean protein products	100000 mg/kg	3
12.9.3	Semi-dehydrated bean curd	80000 mg/kg	3
12.9.5	Other protein products	100000 mg/kg	3
12.9.5	Other protein products	GMP	Adopted 1999
12.10	Fermented soybean products	100000 mg/kg	3
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	20000 mg/kg	3
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	GMP	Adopted 1999
13.4	Dietetic formulae for slimming purposes and weight reduction	20000 mg/kg	3
13.4	Dietetic formulae for slimming purposes and weight reduction	GMP	Adopted 1999
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6	20000 mg/kg	3
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6	GMP	Adopted 1999
13.6	Food supplements	20000 mg/kg	3
13.6	Food supplements	GMP	Adopted 1999
14.1.2.2	Vegetable juice	50000 mg/kg	3

Page 71 of 495

#### CARAMEL IV - SULPHITE AMMONIA PROCESS

Function: Colour

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
14.1.2.4	Concentrates for vegetable juice	50000 mg/kg		3	
14.1.3.2	Vegetable nectar	50000 mg/kg		3	
14.1.3.2	Vegetable nectar	GMP		Adopted	1999
14.1.3.4	Concentrates for vegetable nectar	50000 mg/kg		3	
14.1.3.4	Concentrates for vegetable nectar	GMP		Adopted	1999
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	50000 mg/kg		3	
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	GMP		Adopted	1999
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	100000 mg/kg		3	
14.2	Alcoholic beverages, including alcohol-free and low- alcoholic counterparts	50000 mg/kg		3	
14.2.1	Beer and malt beverages	GMP		Adopted	1999
14.2.2	Cider and perry	GMP		Adopted	1999
14.2.3.3	Fortified grape wine, grape liquor wine, and sweet grape wine	GMP		Adopted	1999
14.2.4	Wines (other than grape)	GMP		Adopted	1999
14.2.5	Mead	GMP		6	
14.2.6	Distilled spirituous beverages containing more than 15% alcohol	GMP		Adopted	1999
14.2.7	Aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)	GMP		Adopted	1999
15.0	Ready-to-eat savouries	GMP		Adopted	1999
15.0	Ready-to-eat savouries	10000 mg/kg		3	
16.0	Composite foods - foods that could not be placed in categories 01 - 15	1000 mg/kg		Adopted	1999
16.0	Composite foods - foods that could not be placed in categories 01 - 15	20000 mg/kg		3	

# **CARBON DIOXIDE**

Carbon Dioxide

INS: 290

Function:	Adjuvant, Carbonating Agent, Packaging Gas				
FoodCatNo		MaxLevel	Comments	Step	Year
01.1.1	Milk and buttermilk (plain)	GMP	Note 59	7	
01.2	Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks)	GMP	Note 59	7	
01.4.1	Pasteurized cream (plain)	GMP	Note 59	7	
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP	Note 59	7	
04.1.1	Fresh fruit	GMP	Note 59	7	

Page 72 of 495

CARBON DIOXIDE

Function: Adjuvant, Carbonating Agent, Packaging Gas

FoodCatNo	FoodCategory	MaxLevel	Comments	Step Year
04.2.1	Fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP	Note 59	7
04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP	Note 59	7
06.4.1	Fresh pastas and noodles and like products	GMP	Note 59	4
08.1.2	Fresh meat, poultry, and game, comminuted	100 mg/kg	Note 59	7
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 59	7
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 59	7
13.1.1	Infant formulae	GMP	Note 59	4
13.1.3	Formulae for special medical purposes for infants	GMP	Note 59	4
13.2	Complementary foods for infants and young children	GMP	Note 59	4
14.1.2.1	Fruit juice	GMP	Note 69	Adopted 2005
14.1.2.3	Concentrates for fruit juice	GMP	Notes 69 & 127	Adopted 2005
14.1.3.1	Fruit nectar	GMP	Note 69	Adopted 2005
14.1.3.3	Concentrates for fruit nectar	GMP	Notes 69 & 127	Adopted 2005
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP	Note 59	7
14.2.3	Grape wines	GMP	Note 60	7

### CARMINES

Carmines

INS: 120

Function:	Colour			
FoodCatNo		MaxLevel	Comments	Step Year
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey- based drinks)	150 mg/kg		Adopted 2005
01.6.2.1	Ripened cheese, includes rind	125 mg/kg		Adopted 2005
01.6.4.2	Flavoured processed cheese, including containing fruit, vegetables, meat, etc.	100 mg/kg		Adopted 2005
01.6.5	Cheese analogues	GMP	Note 3	6
01.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	150 mg/kg		Adopted 2005
02.2.1.3	Blends of butter and margarine	500 mg/kg		3
02.2.2	Emulsions containing less than 80% fat	500 mg/kg		3
02.3	Fat emulsions maily of type oil-in-water, including mixed and/or flavoured products based on fat emulsions	500 mg/kg		6

Page 73 of 495

CARMINES

Function: Colour

FoodCatNo	FoodCategory	MaxLevel	Comments	Step Year
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	150 mg/kg		Adopted 2005
03.0	Edible ices, including sherbet and sorbet	150 mg/kg		Adopted 2005
04.1.1.2	Surface-treated fresh fruit	500 mg/kg	Note 16	Adopted 2005
04.1.2.4	Canned or bottled (pasteurized) fruit	200 mg/kg		Adopted 2005
04.1.2.5	Jams, jellies, marmelades	200 mg/kg		Adopted 2005
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	500 mg/kg		Adopted 2005
04.1.2.7	Candied fruit	200 mg/kg		Adopted 2005
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	500 mg/kg		Adopted 2005
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	150 mg/kg		Adopted 2005
04.1.2.11	Fruit fillings for pastries	300 mg/kg		Adopted 2005
04.2.1.2	Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	500 mg/kg	Note 16	Adopted 2005
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweeds in vinegar, oil, brine, or soy sauce	500 mg/kg		6
04.2.2.5	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter)	100 mg/kg		Adopted 2005
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	200 mg/kg		Adopted 2005
05.1.2	Cocoa mixes (syrups)	300 mg/kg		Adopted 2005
05.1.5	Imitation chocolate, chocolate substitute products	300 mg/kg		Adopted 2005
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4	300 mg/kg		Adopted 2005
05.3	Chewing gum	1020 mg/kg		6
05.4	Decorations (e.g., for fine bakery wares), toppings (non- fruit) and sweet sauces	500 mg/kg		Adopted 2005
06.3	Breakfast cereals, including rolled oats	200 mg/kg		Adopted 2005
06.4.2	Dried pastas and noodles and like products	100 mg/kg		3
06.4.3	Pre-cooked pastas and noodles and like products	100 mg/kg		3
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	150 mg/kg		Adopted 2005
06.6	Batters (e.g., for breading or batters for fish or poultry)	500 mg/kg		Adopted 2005
07.1	Bread and ordinary bakery wares	GMP		6
07.1.4	Bread-type products, including bread stuffing and bread crumbs	500 mg/kg		3
07.2	Fine bakery wares (sweet, salty, savoury) and mixes	200 mg/kg		Adopted 2005

Page 74 of 495

Function: Colour

CARMINES

Function:	Colour			
FoodCatNo	FoodCategory	MaxLevel	Comments	Step Year
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	500 mg/kg	Note 16	Adopted 2005
08.1.2	Fresh meat, poultry, and game, comminuted	100 mg/kg	Note 117	Adopted 2005
08.2	Processed meat, poultry, and game products in whole pieces or cuts	500 mg/kg	Note 16	Adopted 2005
08.3.1.1	Cured (including salted) non-heat treated processed comminuted meat, poultry, and game products	200 mg/kg	Note 118	Adopted 2005
08.3.1.2	Cured (including salted) and dried non-heat treated processed comminuted meat, poultry, and game products	100 mg/kg		Adopted 2005
08.3.1.3	Fermented non-heat treated processed comminuted meat, poultry, and game products	100 mg/kg		Adopted 2005
08.3.2	Heat-treated processed comminuted meat, poultry, and game products	100 mg/kg		Adopted 2005
08.3.3	Frozen processed comminuted meat, poultry, and game products	500 mg/kg	Note 16	Adopted 2005
08.4	Edible casings (e.g., sausage casings)	500 mg/kg	Note 16	Adopted 2005
09.1.1	Fresh fish	300 mg/kg	Note 50	Adopted 2005
09.1.2	Fresh mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16	Adopted 2005
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	100 mg/kg	Note 85	3
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16	6
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	100 mg/kg		3
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16	Adopted 2005
09.2.4.1	Cooked fish and fish products	500 mg/kg		Adopted 2005
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	250 mg/kg		Adopted 2005
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16	6
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	150 mg/kg		3
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	300 mg/kg	Note 22	Adopted 2005
09.3.1	Fish and fish products, including mollusks, crustaceans, and echinoderms, marinated and/or in jelly	500 mg/kg	Note 16	Adopted 2005
09.3.2	Fish and fish products, including mollusks, crustaceans, and echinoderms, pickled and/or in brine	500 mg/kg	Note 16	Adopted 2005
09.3.3	Salmon substitutes, caviar, and other fish roe products	500 mg/kg		Adopted 2005
09.3.4	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms (e.g., fish paste), excluding products of food categories 09.3.1 - 09.3.3	100 mg/kg		Adopted 2005
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16	Adopted 2005
10.1	Fresh eggs	GMP	Note 4	Adopted 2005
10.4	Egg-based desserts (e.g., custard)	150 mg/kg		Adopted 2005
12.2.2	Seasonings and condiments	500 mg/kg		Adopted 2005

CARMINES

Page 75 of 495

Function:	Colour				
FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
12.4	Mustards	300 mg/kg		Adopted	2005
12.5	Soups and broths	50 mg/kg		Adopted	2005
12.6	Sauces and like products	500 mg/kg		Adopted	2005
12.9.5	Other protein products	100 mg/kg		Adopted	2005
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	50 mg/kg		Adopted	2005
13.4	Dietetic formulae for slimming purposes and weight reduction	50 mg/kg		Adopted	2005
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6	300 mg/kg		Adopted	2005
13.6	Food supplements	300 mg/kg		Adopted	2005
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	1000 mg/kg		6	
14.2.1	Beer and malt beverages	100 mg/kg		Adopted	2005
14.2.2	Cider and perry	200 mg/kg		Adopted	2005
14.2.4	Wines (other than grape)	200 mg/kg		Adopted	2005
14.2.6	Distilled spirituous beverages containing more than 15% alcohol	200 mg/kg		Adopted	2005
14.2.7	Aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)	500 mg/kg		3	
14.2.7	Aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)	200 mg/kg		6	
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	200 mg/kg		Adopted	2005
15.2	Processed nuts, including coated nuts and nut mixtures (with e.g., dried fruit)	100 mg/kg		Adopted	2005

# CARNAUBA WAX

Carnauba Wax

Function:	Adjuvant, Anticaking Agent, Bulking Agent, Carrier solvent, Glazing Agent, Release Agent				
FoodCatNo	FoodCategory	MaxLevel	Comments	Step Year	
04.1.1.2	Surface-treated fresh fruit	400 mg/kg		Adopted 2004	
04.1.2	Processed fruit	400 mg/kg		Adopted 2004	
04.2.1.2	Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	400 mg/kg	Note 79	Adopted 2004	
05.1.4	Cocoa and chocolate products	5000 mg/kg	Note 3	Adopted 2006	
05.1.5	Imitation chocolate, chocolate substitute products	5000 mg/kg	Note 3	Adopted 2006	
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4	5000 mg/kg	Note 3	Adopted 2006	
05.3	Chewing gum	1200 mg/kg	Note 3	Adopted 2003	

CARNAUBA WAX

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

FoodCatNo		MaxLevel	Comments	Step Year
05.4	Decorations (e.g., for fine bakery wares), toppings (non- fruit) and sweet sauces	4000 mg/kg		Adopted 2001
07.0	Bakery wares	GMP	Note 3	Adopted 2001
13.6	Food supplements	5000 mg/kg	Note 3	Adopted 2006
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	200 mg/kg	Note 131	Adopted 2003
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	200 mg/kg	Note 108	Adopted 2006
15.0	Ready-to-eat savouries	200 mg/kg	Note 3	Adopted 2006

Page 76 of 495

### **CAROB BEAN GUM**

Carob Bean Gum

Function:	Emulsifier, Stabilizer, Thickener		
FoodCatNo	FoodCategory	MaxLevel	Comments Step Year
01.1.1.1		GMP	7
01.1.1.2	Buttermilk (plain)	5000 mg/kg	7
01.2	Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks)	GMP	4
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	5000 mg/kg	7
01.2.2	Renneted milk (plain)	GMP	7
01.4.1	Pasteurized cream (plain)	5000 mg/kg	7
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	5000 mg/kg	7
02.1.2	Vegetable oils and fats	GMP	7
02.1.3	Lard, tallow, fish oil, and other animal fats	GMP	7
04.1.1.2	Surface-treated fresh fruit	GMP	7
04.1.1.3	Peeled or cut fresh fruit	GMP	7
04.2.1.2	Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP	7
04.2.1.3	Peeled, cut or shredded fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP	7
06.1	Whole, broken, or flaked grain, including rice	GMP	7
06.4.1	Fresh pastas and noodles and like products	GMP	4
06.4.2	Dried pastas and noodles and like products	GMP	7
08.1.2	Fresh meat, poultry, and game, comminuted	GMP	7
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	7
10.2.1	Liquid egg products	GMP	7

CAROB BEAN GUM

Function: Emulsifier, Stabilizer, Thickener

FoodCatNo		MaxLevel	Comments	Step	Year
10.2.2	Frozen egg products	GMP		7	
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	5000 mg/kg		7	
12.2.1	Herbs and spices	GMP	Note 51	7	
13.1.1	Infant formulae	1000 mg/kg	Note 72	7	
13.1.2	Follow-up formulae	1000 mg/kg	Note 72	7	
13.1.3	Formulae for special medical purposes for infants	1000 mg/kg	Note 72	7	
13.2	Complementary foods for infants and young children	20000 mg/kg		7	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		7	
14.2.3	Grape wines	GMP		7	

# **CAROTENES, BETA- (VEGETABLE)**

Carotenes, beta (Vegetable)

INS: 160a(ii)

Function:	Colour				
FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey- based drinks)	1000 mg/kg		Adopted	2005
01.3.2	Beverage whiteners	1000 mg/kg		Adopted	2005
01.5.2	Milk and cream powder analogues	1000 mg/kg		Adopted	2005
01.6.1	Unripened cheese	600 mg/kg		Adopted	2005
01.6.2.1	Ripened cheese, includes rind	600 mg/kg		Adopted	2005
01.6.2.2	Rind of ripened cheese	1000 mg/kg		Adopted	2005
01.6.2.3	Cheese powder (for reconstitution; e.g., for cheese sauces)	1000 mg/kg		Adopted	2005
01.6.4	Processed cheese	1000 mg/kg		Adopted	2005
01.6.5	Cheese analogues	1000 mg/kg	Note 3	Adopted	2005
01.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	1000 mg/kg		Adopted	2005
02.1.2	Vegetable oils and fats	1000 mg/kg		Adopted	2006
02.1.3	Lard, tallow, fish oil, and other animal fats	1000 mg/kg		Adopted	2006
02.2.1.1	Butter and concentrated butter	600 mg/kg		Adopted	2005
02.2.1.2	Margarine and similar products	25 mg/kg		Adopted	2005
02.2.1.2	Margarine and similar products	1000 mg/kg		3	
02.2.2	Emulsions containing less than 80% fat	1000 mg/kg		Adopted	2005
02.3	Fat emulsions maily of type oil-in-water, including mixed and/or flavoured products based on fat emulsions	1000 mg/kg		Adopted	2005

CAROTENES, BETA- (VEGETABLE)

Function: Colour

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	1000 mg/kg		Adopted	
03.0	Edible ices, including sherbet and sorbet	1000 mg/kg		Adopted	2005
04.1.1.2	Surface-treated fresh fruit	GMP	Note 16	6	
04.1.2.3	Fruit in vinegar, oil, or brine	1000 mg/kg		Adopted	2005
04.1.2.4	Canned or bottled (pasteurized) fruit	1000 mg/kg		Adopted	2005
04.1.2.5	Jams, jellies, marmelades	1000 mg/kg		Adopted	2005
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	500 mg/kg		Adopted	2005
04.1.2.7	Candied fruit	1000 mg/kg		Adopted	2005
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	4 mg/kg		6	
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	1000 mg/kg		Adopted	2005
04.1.2.10	Fermented fruit products	200 mg/kg		Adopted	2005
04.1.2.11	Fruit fillings for pastries	4 mg/kg		6	
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	200 mg/kg		3	
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweeds in vinegar, oil, brine, or soy sauce	1320 mg/kg		3	
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	200 mg/kg		3	
04.2.2.5	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter)	1000 mg/kg		Adopted	2005
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	1000 mg/kg		Adopted	2005
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10	1000 mg/kg		Adopted	2005
05.1.3	Cocoa-based spreads, including fillings	1000 mg/kg		3	
05.1.4	Cocoa and chocolate products	1000 mg/kg		3	
05.1.4	Cocoa and chocolate products	500 mg/kg		6	
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4	500 mg/kg		Adopted	2005
05.3	Chewing gum	500 mg/kg		Adopted	2005
05.4	Decorations (e.g., for fine bakery wares), toppings (non- fruit) and sweet sauces	20000 mg/kg		Adopted	2005
06.3	Breakfast cereals, including rolled oats	400 mg/kg		Adopted	2005
06.4.2	Dried pastas and noodles and like products	1000 mg/kg		3	

Page 78 of 495

CAROTENES, BETA- (VEGETABLE)

Function: Colour

Function.	Coloui				
FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
06.4.3	Pre-cooked pastas and noodles and like products	1000 mg/kg		3	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	1000 mg/kg		Adopted	2005
06.6	Batters (e.g., for breading or batters for fish or poultry)	1000 mg/kg		Adopted	2005
07.1.2	Crackers, excluding sweet crackers	1000 mg/kg		Adopted	2005
07.1.4	Bread-type products, including bread stuffing and bread crumbs	1000 mg/kg		Adopted	2005
07.1.6	Mixes for bread and ordinary bakery wares	GMP		3	
07.2	Fine bakery wares (sweet, salty, savoury) and mixes	1000 mg/kg		Adopted	2005
08.1.2	Fresh meat, poultry, and game, comminuted	20 mg/kg	Note 117	6	
08.2	Processed meat, poultry, and game products in whole pieces or cuts	5000 mg/kg	Note 16	Adopted	2005
08.3.1	Non-heat treated processed comminuted meat, poultry, and game products	20 mg/kg	Note 118	Adopted	2005
08.3.2	Heat-treated processed comminuted meat, poultry, and game products	20 mg/kg		Adopted	2005
08.3.3	Frozen processed comminuted meat, poultry, and game products	5000 mg/kg	Note 16	Adopted	2005
08.4	Edible casings (e.g., sausage casings)	5000 mg/kg		Adopted	2005
09.1.1	Fresh fish	GMP	Note 50	6	
09.1.2	Fresh mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 95	6	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	1000 mg/kg	Note 16	Adopted	2005
09.2.4.1	Cooked fish and fish products	1000 mg/kg		3	
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	1000 mg/kg		Adopted	2005
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	1000 mg/kg	Note 16	Adopted	2005
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	1000 mg/kg		Adopted	2005
09.3.1	Fish and fish products, including mollusks, crustaceans, and echinoderms, marinated and/or in jelly	1000 mg/kg	Note 16	Adopted	2005
09.3.2	Fish and fish products, including mollusks, crustaceans, and echinoderms, pickled and/or in brine	1000 mg/kg	Note 16	Adopted	2005
09.3.3	Salmon substitutes, caviar, and other fish roe products	1000 mg/kg		Adopted	2005
09.3.4	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms (e.g., fish paste), excluding products of food categories 09.3.1 - 09.3.3	1000 mg/kg	Note 16	Adopted	2005
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg		Adopted	2005
10.1	Fresh eggs	1000 mg/kg	Note 4	Adopted	2005
10.2	Egg products	1000 mg/kg		Adopted	2005
10.4	Egg-based desserts (e.g., custard)	150 mg/kg		Adopted	2005

Page 79 of 495

CAROTENES, BETA- (VEGETABLE)

Function: Colour

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	50 mg/kg		Adopted	2005
12.2	Herbs, spices, seasonings and condiments (e.g., seasoning for instant noodles)	500 mg/kg		3	
12.4	Mustards	1000 mg/kg		Adopted	2005
12.5	Soups and broths	1000 mg/kg		Adopted	2005
12.6.1	Emulsified sauces (e.g., mayonnaise, salad dressing)	2000 mg/kg		Adopted	2005
12.6.2	Non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy)	2000 mg/kg		Adopted	2005
12.6.3	Mixes for sauces and gravies	2000 mg/kg		Adopted	2005
12.7	Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.3	1000 mg/kg		Adopted	2005
12.9.5	Other protein products	1000 mg/kg		Adopted	2005
12.10.3	Fermented soybean paste (e.g., miso)	GMP		6	
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	600 mg/kg		Adopted	2005
13.4	Dietetic formulae for slimming purposes and weight reduction	600 mg/kg		Adopted	2005
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6	600 mg/kg		Adopted	2005
13.6	Food supplements	600 mg/kg		Adopted	2005
14.1.2.2	Vegetable juice	2000 mg/kg		3	
14.1.2.4	Concentrates for vegetable juice	2000 mg/kg		3	
14.1.3.2	Vegetable nectar	2000 mg/kg		3	
14.1.3.4	Concentrates for vegetable nectar	1000 mg/kg		3	
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	2000 mg/kg		Adopted	2005
14.2.1	Beer and malt beverages	600 mg/kg		Adopted	2005
14.2.2	Cider and perry	600 mg/kg		Adopted	2005
14.2.4	Wines (other than grape)	600 mg/kg		Adopted	2005
14.2.6	Distilled spirituous beverages containing more than 15% alcohol	600 mg/kg		Adopted	2005
14.2.7	Aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)	600 mg/kg		Adopted	2005
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	400 mg/kg		3	
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	25 mg/kg		6	
15.2	Processed nuts, including coated nuts and nut mixtures (with e.g., dried fruit)	20000 mg/kg		3	
16.0	Composite foods - foods that could not be placed in categories 01 - 15	1000 mg/kg		3	

Colour

CAROTENOIDS

Function:

CAROTENOIDS					
Beta-Carotene (Synthetic)	INS:	160a(i)	Carotenes, beta (Blakeslea trispora)	INS:	160a(iii)
Beta-Apo-8'-Carotenal	INS:	160e	Beta-Apo-8'-Carotenoic Acid, Methyl or Ethyl Ester	INS:	160f

Page 81 of 495

Function:	Colour				
FoodCatNo		MaxLevel	Comments	Step Year	r
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey- based drinks)	150 mg/kg		6	-
01.3.2	Beverage whiteners	1000 mg/kg		3	
01.4	Cream (plain) and the like	1000 mg/kg		3	
01.5.2	Milk and cream powder analogues	1000 mg/kg		3	
01.6.1	Unripened cheese	35 mg/kg		6	
01.6.2.1	Ripened cheese, includes rind	100 mg/kg		6	
01.6.2.2	Rind of ripened cheese	1000 mg/kg		3	
01.6.2.3	Cheese powder (for reconstitution; e.g., for cheese sauces)	1000 mg/kg		3	
01.6.4	Processed cheese	600 mg/kg		6	
01.6.5	Cheese analogues	1000 mg/kg		3	
01.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	200 mg/kg		6	
02.1.2	Vegetable oils and fats	1000 mg/kg		6	
02.1.3	Lard, tallow, fish oil, and other animal fats	1000 mg/kg		6	
02.2.1.1	Butter and concentrated butter	25 mg/kg	Note 146	Adopted 2006	3
02.2.1.2	Margarine and similar products	1000 mg/kg		6	
02.2.1.2	Margarine and similar products	25 mg/kg		3	
02.2.1.3	Blends of butter and margarine	GMP		6	
02.2.2	Emulsions containing less than 80% fat	1000 mg/kg		6	
02.3	Fat emulsions maily of type oil-in-water, including mixed and/or flavoured products based on fat emulsions	1000 mg/kg		6	
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	150 mg/kg		6	
03.0	Edible ices, including sherbet and sorbet	200 mg/kg		6	
04.1.2.3	Fruit in vinegar, oil, or brine	1000 mg/kg		3	
04.1.2.4	Canned or bottled (pasteurized) fruit	200 mg/kg		6	
04.1.2.5	Jams, jellies, marmelades	500 mg/kg		6	
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	500 mg/kg		6	
04.1.2.7	Candied fruit	200 mg/kg		6	
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	500 mg/kg		6	

CAROTENOIDS

Function: Colour

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	150 mg/kg		6	
04.1.2.10	Fermented fruit products	500 mg/kg		3	
04.1.2.11	Fruit fillings for pastries	10 mg/kg		6	
04.2.1.2	Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	500 mg/kg	Note 16	6	
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	1000 mg/kg		3	
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweeds in vinegar, oil, brine, or soy sauce	500 mg/kg		6	
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	200 mg/kg		6	
04.2.2.5	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter)	1000 mg/kg		3	
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	200 mg/kg		6	
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10	500 mg/kg		3	
05.1.1	Cocoa mixes (powders) and cocoa mass/cake	300 mg/kg		6	
05.1.2	Cocoa mixes (syrups)	300 mg/kg		6	
05.1.3	Cocoa-based spreads, including fillings	300 mg/kg		6	
05.1.4	Cocoa and chocolate products	500 mg/kg		6	
05.1.5	Imitation chocolate, chocolate substitute products	500 mg/kg		6	
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4	500 mg/kg		6	
05.3	Chewing gum	500 mg/kg		6	
05.4	Decorations (e.g., for fine bakery wares), toppings (non- fruit) and sweet sauces	500 mg/kg		6	
06.3	Breakfast cereals, including rolled oats	200 mg/kg		6	
06.4.3	Pre-cooked pastas and noodles and like products	1200 mg/kg		3	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	150 mg/kg		6	
06.6	Batters (e.g., for breading or batters for fish or poultry)	500 mg/kg		6	
07.1.1	Breads and rolls	35 mg/kg		6	
07.1.2	Crackers, excluding sweet crackers	1000 mg/kg		3	
07.1.3	Other ordinary bakery products (e.g., bagels, pita, English muffins)	1000 mg/kg		3	

Page 82 of 495

CAROTENOIDS

Function: Colour

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
07.1.4	Bread-type products, including bread stuffing and bread crumbs	1000 mg/kg	Note 116	3	
07.1.5	Steamed breads and buns	1000 mg/kg		3	
07.1.6	Mixes for bread and ordinary bakery wares	GMP		6	
07.2	Fine bakery wares (sweet, salty, savoury) and mixes	200 mg/kg		6	
08.1.2	Fresh meat, poultry, and game, comminuted	100 mg/kg	Note 117	6	
08.3.1.1	Cured (including salted) non-heat treated processed comminuted meat, poultry, and game products	100 mg/kg	Note 118	6	
08.3.1.2	Cured (including salted) and dried non-heat treated processed comminuted meat, poultry, and game products	20 mg/kg		6	
08.3.1.3	Fermented non-heat treated processed comminuted meat, poultry, and game products	20 mg/kg		6	
08.3.2	Heat-treated processed comminuted meat, poultry, and game products	20 mg/kg		6	
09.1.1	Fresh fish	300 mg/kg		6	
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg		3	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 95	6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	100 mg/kg	Note 41	6	
09.2.4.1	Cooked fish and fish products	500 mg/kg		6	
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	250 mg/kg		6	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 22	6	
09.3	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg		3	
09.3.3	Salmon substitutes, caviar, and other fish roe products	500 mg/kg		6	
09.3.4	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms (e.g., fish paste), excluding products of food categories 09.3.1 - 09.3.3	500 mg/kg		6	
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg		6	
10.1	Fresh eggs	1000 mg/kg	Note 4	3	
10.2	Egg products	1000 mg/kg		3	
10.4	Egg-based desserts (e.g., custard)	150 mg/kg		6	
12.2.2	Seasonings and condiments	500 mg/kg		6	
12.4	Mustards	300 mg/kg		6	
12.5	Soups and broths	300 mg/kg		6	
12.6	Sauces and like products	500 mg/kg		6	
12.7	Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.3	1000 mg/kg		3	
12.9.5	Other protein products	100 mg/kg		6	

Page 83 of 495

CAROTENOIDS

Function: Colour

FoodCatNo	FoodCategory	MaxLevel	Comments Step Year
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	50 mg/kg	6
13.4	Dietetic formulae for slimming purposes and weight reduction	50 mg/kg	6
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6	300 mg/kg	6
13.6	Food supplements	300 mg/kg	6
14.1.3.2	Vegetable nectar	100 mg/kg	6
14.1.3.4	Concentrates for vegetable nectar	100 mg/kg	6
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	100 mg/kg	6
14.2.2	Cider and perry	200 mg/kg	6
14.2.4	Wines (other than grape)	200 mg/kg	6
14.2.6	Distilled spirituous beverages containing more than 15% alcohol	200 mg/kg	6
14.2.7	Aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)	200 mg/kg	6
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	400 mg/kg	3
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	200 mg/kg	6
15.2	Processed nuts, including coated nuts and nut mixtures (with e.g., dried fruit)	100 mg/kg	6
16.0	Composite foods - foods that could not be placed in categories 01 - 15	500 mg/kg	6

Page 84 of 495

# CARRAGEENAN AND ITS Na, K, NH4, Ca and Mg SALTS (INCLUDES FURCELLERAN)

Carrageenan and its Na, K, NH4, Ca and INS: 407 Mg Salts (Includes Furcelleran)

Function: Emulsifier, Filler, Stabilizer, Thickener

FoodCatNo		MaxLevel	Comments Step Year
01.1.1.1		10000 mg/kg	7
01.1.1.2	Buttermilk (plain)	6000 mg/kg	7
01.2	Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks)	5000 mg/kg	7
01.4.1	Pasteurized cream (plain)	500 mg/kg	7
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	5000 mg/kg	7
02.1.2	Vegetable oils and fats	GMP	7
02.1.3	Lard, tallow, fish oil, and other animal fats	GMP	7
04.1.1.2	Surface-treated fresh fruit	GMP	7
04.1.1.3	Peeled or cut fresh fruit	GMP	7

Page 85 of 495

CARRAGEENAN AND ITS Na, K, NH4, Ca and Mg

Function: Emulsifier, Filler, Stabilizer, Thickener

FoodCatNo	FoodCategory	MaxLevel	Comments	Step Year	.—
04.2.1.2	Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP		7	_
04.2.1.3	Peeled, cut or shredded fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP		7	
04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP		7	
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10	GMP		4	
06.4.1	Fresh pastas and noodles and like products	GMP		4	
06.4.2	Dried pastas and noodles and like products	8330 mg/kg	Note 37	7	
08.1	Fresh meat, poultry, and game	GMP		7	
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		4	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	5000 mg/kg	Note 61	7	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Notes 41 & 61	7	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP		7	
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		7	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		7	
10.2.1	Liquid egg products	GMP		7	
10.2.2	Frozen egg products	GMP		7	
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	5000 mg/kg		7	
12.1.2	Salt Substitutes	GMP		7	
12.2.1	Herbs and spices	GMP	Note 51	7	
13.1.2	Follow-up formulae	300 mg/kg	Notes 72 & 151	7	
13.2	Complementary foods for infants and young children	GMP		7	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		7	

## CASTOR OIL

Castor Oil

Function:	Anticaking Agent, Carrier solvent, Glazing Agent, Release Agent				
FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
05.1.4	Cocoa and chocolate products	350 mg/kg		Adopted	d 2007

Function: Anticaking Agent, Carrier solvent, Glazing Agent, Release Agent FoodCatNo FoodCategory MaxLevel Comments Step Adopted 2007 05.2 Confectionery including hard and soft candy, nougats, etc. 500 mg/kg other than food categories 05.1, 05.3 and 05.4

925

Page 86 of 495

Year

Adopted 2007

Adopted 2007

05.3 Chewing gum 13.6 Food supplements

### **CHLORINE**

Chlorine INS: Function: Flour Treatment Agent

FoodCatNo	FoodCategory	MaxLevel	Comments	Step Year
06.2.1	Flours	2500 mg/kg	Note 87	Adopted 2001

2100 mg/kg

1000 mg/kg

### **CHLORINE DIOXIDE**

Chlorine Dioxide	e	INS:	926				
Function:	Flour Treatment Agent						
FoodCatNo	FoodCategory			MaxLevel	Comments	Step	Year
06.2.1	Flours			2500 mg/kg	Note 87	Adopted	2001

### **CHLOROPHYLL**

Chlorophyll

Function:	Colour				
FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
01.4.1	Pasteurized cream (plain)	GMP		7	
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		7	
02.1.2	Vegetable oils and fats	GMP		7	
02.1.3	Lard, tallow, fish oil, and other animal fats	GMP		7	
04.1.1.2	Surface-treated fresh fruit	GMP	Note 16	7	
04.2.1.2	Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP	Note 16	7	
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10	GMP		4	
06.4.2	Dried pastas and noodles and like products	GMP		7	
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP	Notes 4 & 16	7	
08.1.2	Fresh meat, poultry, and game, comminuted	1000 mg/kg	Note 94	7	

Page 87 of 495

INS: 141(ii)

CHLOROPHYLL

Function: Colour

FoodCatNo	FoodCategory	MaxLevel	Comments	Step Ye	ar
09.1.1	Fresh fish	GMP	Note 50	7	
09.1.2	Fresh mollusks, crustaceans, and echinoderms	GMP	Note 16	7	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 95	7	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	7	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	7	
09.2.4.1	Cooked fish and fish products	GMP		7	
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	GMP		7	
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	7	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 22	7	
10.1	Fresh eggs	GMP	Note 4	7	
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6	20 mg/kg	Note 84	4	
13.6	Food supplements	25000 mg/kg		4	
14.2.3.2	Sparkling and semi-sparkling grape wines	GMP		7	
14.2.3.3	Fortified grape wine, grape liquor wine, and sweet grape wine	GMP		7	

# CHLOROPHYLLS, COPPER

Chlorophylls, Copper Complexes

Chlorophyllin Copper Complex, Sodium and Potassium Salts

ot	ass	ium	Sa	It

Function:	Colour		
FoodCatNo		MaxLevel	Comments Step Year
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey- based drinks)	50 mg/kg	3
01.6.1	Unripened cheese	50 mg/kg	3
01.6.2.1	Ripened cheese, includes rind	50 mg/kg	3
01.6.2.1	Ripened cheese, includes rind	15 mg/kg	6
01.6.2.2	Rind of ripened cheese	75 mg/kg	3
01.6.2.3	Cheese powder (for reconstitution; e.g., for cheese sauces)	50 mg/kg	3
01.6.4	Processed cheese	50 mg/kg	3
01.6.5	Cheese analogues	50 mg/kg	3
01.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	500 mg/kg	3
01.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	200 mg/kg	6
02.1.2	Vegetable oils and fats	GMP	6

INS: 141(i)

CHLOROPHYLLS, COPPER

Function: Colour

T unction.	Coloui			
FoodCatNo	FoodCategory	MaxLevel	Comments	Step Year
02.1.3	Lard, tallow, fish oil, and other animal fats	GMP		6
02.2.1.3	Blends of butter and margarine	GMP		6
02.2.2	Emulsions containing less than 80% fat	GMP		6
02.3	Fat emulsions maily of type oil-in-water, including mixed and/or flavoured products based on fat emulsions	GMP		6
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	GMP		6
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	500 mg/kg		3
03.0	Edible ices, including sherbet and sorbet	500 mg/kg		3
04.1.1.2	Surface-treated fresh fruit	GMP	Note 16	6
04.1.2.3	Fruit in vinegar, oil, or brine	100 mg/kg	Note 62	Adopted 2005
04.1.2.4	Canned or bottled (pasteurized) fruit	100 mg/kg	Note 62	Adopted 2005
04.1.2.5	Jams, jellies, marmelades	200 mg/kg		6
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	150 mg/kg		6
04.1.2.7	Candied fruit	250 mg/kg		3
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	100 mg/kg	Note 62	Adopted 2005
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	150 mg/kg	Note 62	6
04.1.2.10	Fermented fruit products	100 mg/kg	Note 62	Adopted 2005
04.1.2.11	Fruit fillings for pastries	100 mg/kg	Note 62	Adopted 2005
04.1.2.12	Cooked fruit	100 mg/kg	Note 62	Adopted 2005
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	100 mg/kg	Notes 62 & 89	6
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweeds in vinegar, oil, brine, or soy sauce	500 mg/kg		6
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	100 mg/kg	Note 62	6
04.2.2.5	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter)	100 mg/kg	Note 62	Adopted 2005
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	100 mg/kg	Note 62	Adopted 2005
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10	100 mg/kg	Note 62	Adopted 2005
04.2.2.8	Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	100 mg/kg	Note 62	Adopted 2005

Page 88 of 495

Page 89 of 495

CHLOROPHYLLS, COPPER

Function: Colour

FoodCatNo	FoodCategory	MaxLevel	Comments	Step Ye	ar
05.1.2	Cocoa mixes (syrups)	6.4 mg/kg	Note 62	3	
05.1.3	Cocoa-based spreads, including fillings	6.4 mg/kg	Note 62	3	
05.1.4	Cocoa and chocolate products	700 mg/kg		6	
05.1.5	Imitation chocolate, chocolate substitute products	700 mg/kg		6	
05.2.1	Hard candy	700 mg/kg		6	
05.2.2	Soft candy	100 mg/kg		6	
05.2.3	Nougats and marzipans	100 mg/kg		6	
05.3	Chewing gum	700 mg/kg		6	
05.4	Decorations (e.g., for fine bakery wares), toppings (non- fruit) and sweet sauces	100 mg/kg		3	
06.3	Breakfast cereals, including rolled oats	100 mg/kg		3	
06.4.2	Dried pastas and noodles and like products	GMP		6	
06.4.3	Pre-cooked pastas and noodles and like products	100 mg/kg		3	
06.4.3	Pre-cooked pastas and noodles and like products	GMP		6	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	6.4 mg/kg	Note 62	6	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	75 mg/kg		3	
07.1.4	Bread-type products, including bread stuffing and bread crumbs	6.4 mg/kg	Note 62	3	
07.2	Fine bakery wares (sweet, salty, savoury) and mixes	75 mg/kg		3	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 95	6	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	40 mg/kg		3	
09.2.4.1	Cooked fish and fish products	30 mg/kg	Note 62	6	
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	40 mg/kg	Note 62	6	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	200 mg/kg		3	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	40 mg/kg	Note 62	6	
09.3.1	Fish and fish products, including mollusks, crustaceans, and echinoderms, marinated and/or in jelly	40 mg/kg		3	
09.3.2	Fish and fish products, including mollusks, crustaceans, and echinoderms, pickled and/or in brine	40 mg/kg		3	
09.3.3	Salmon substitutes, caviar, and other fish roe products	200 mg/kg		3	
09.3.4	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms (e.g., fish paste), excluding products of food categories 09.3.1 - 09.3.3	75 mg/kg		3	
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg		6	
10.4	Egg-based desserts (e.g., custard)	300 mg/kg	Note 2	3	

Page 90 of 495

CHLOROPHYLLS, COPPER

Function:	Colour			
FoodCatNo		MaxLevel	Comments	Step Year
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	64 mg/kg	Note 62	Adopted 2005
12.2.2	Seasonings and condiments	100 mg/kg		3
12.4	Mustards	GMP		6
12.5	Soups and broths	400 mg/kg		6
12.6	Sauces and like products	100 mg/kg		3
13.6	Food supplements	GMP		6
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	300 mg/kg		6
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	350 mg/kg		3
15.2	Processed nuts, including coated nuts and nut mixtures (with e.g., dried fruit)	100 mg/kg		3

## **CITRIC ACID**

08.1.1

08.1.2

Citric Acid	INS: 330			
Function:	Acidity Regulator, Antioxidant, Sequestrant			
FoodCatNo		MaxLevel	Comments	Step Year
01.2.1	Fermented milks (plain)	1500 mg/kg	Note 63	7
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP		7
01.4.1	Pasteurized cream (plain)	GMP		7
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		7
01.6.6	Whey protein cheese	GMP		Adopted 2006
02.1.1	Butter oil, anhydrous milkfat, ghee	GMP	Note 171	Adopted 2006
02.1.2	Vegetable oils and fats	100 mg/kg	Note 15	7
02.1.3	Lard, tallow, fish oil, and other animal fats	100 mg/kg	Note 15	7
04.2.1	Fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP		7
04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP		7
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10	GMP		4
06.4.1	Fresh pastas and noodles and like products	GMP		4
06.4.2	Dried pastas and noodles and like products	GMP		4

2000 mg/kg

100 mg/kg

Note 15

7

7

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

Fresh meat, poultry, and game, comminuted

Page 91 of 495

CITRIC ACID

Function: Acidity Regulator, Antioxidant, Sequestrant

FoodCatNo	FoodCategory	MaxLevel	Comments	Step Year
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		7
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		4
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP		7
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 61	4
10.2.1	Liquid egg products	GMP		7
10.2.2	Frozen egg products	GMP		7
12.1.2	Salt Substitutes	GMP		7
12.2.1	Herbs and spices	GMP	Note 51	7
13.1.1	Infant formulae	GMP	Note 72	7
13.1.2	Follow-up formulae	GMP	Note 72	7
13.1.3	Formulae for special medical purposes for infants	GMP	Note 72	4
13.2	Complementary foods for infants and young children	25000 mg/kg		7
14.1.2.1	Fruit juice	3000 mg/kg	Note 122	Adopted 2005
14.1.2.2	Vegetable juice	3000 mg/kg		4
14.1.2.3	Concentrates for fruit juice	3000 mg/kg	Notes 122 & 127	Adopted 2005
14.1.2.4	Concentrates for vegetable juice	3000 mg/kg		4
14.1.3.1	Fruit nectar	5000 mg/kg		Adopted 2005
14.1.3.2	Vegetable nectar	5000 mg/kg		4
14.1.3.3	Concentrates for fruit nectar	5000 mg/kg	Note 127	Adopted 2005
14.1.3.4	Concentrates for vegetable nectar	5000 mg/kg		4
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		4
14.2.3	Grape wines	4000 mg/kg		4

# CITRIC AND FATTY ACID ESTERS OF GLYCEROL

Citric and Fatty Acid Esters of Glycerol INS: 472c

Function:	Antioxidant, Emulsifier, Sequestrant, Stabilizer, Thickener		
FoodCatNo	FoodCategory	MaxLevel	Comments Step Year
01.1.1.2	Buttermilk (plain)	GMP	7
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	7
01.2.2	Renneted milk (plain)	GMP	7
01.4.1	Pasteurized cream (plain)	5000 mg/kg	7

Page 92 of 495

### CITRIC AND FATTY ACID ESTERS OF GLYCEROL

Function: Antioxidant, Emulsifier, Sequestrant, Stabilizer, Thickener

FoodCatNo	FoodCategory	MaxLevel	Comments	Step Year
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	5000 mg/kg		7
02.1.2	Vegetable oils and fats	GMP		7
02.1.3	Lard, tallow, fish oil, and other animal fats	GMP		7
04.1.1.2	Surface-treated fresh fruit	GMP	Note 16	7
04.2.1.2	Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP	Note 16	7
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10	GMP		4
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP	Note 16	7
08.1.2	Fresh meat, poultry, and game, comminuted	GMP		7
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	7
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP		7
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	7
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	7
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		7
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		7
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	GMP		7
12.1.2	Salt Substitutes	GMP		7
12.2.1	Herbs and spices	GMP	Note 51	7
13.2	Complementary foods for infants and young children	5000 mg/kg		7
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		7

## CURCUMIN

Curcumin

INS: 100(i)

Function:	Colour				
FoodCatNo	FoodCategory	MaxLevel	Comments	Step `	Year
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	150 mg/kg		7	
01.6.1	Unripened cheese	500 mg/kg	Note 3	4	
01.6.2	Ripened cheese	500 mg/kg		4	
01.6.4	Processed cheese	200 mg/kg		7	

Page 93 of 495

CURCUMIN

Function:	Colour			
FoodCatNo		MaxLevel	Comments	Step Year
01.6.5	Cheese analogues	500 mg/kg	Note 3	4
01.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	150 mg/kg		7
02.1.2	Vegetable oils and fats	5 mg/kg		7
02.1.3	Lard, tallow, fish oil, and other animal fats	5 mg/kg		7
02.2.1.3	Blends of butter and margarine	GMP		7
02.2.2	Emulsions containing less than 80% fat	10 mg/kg		4
02.3	Fat emulsions maily of type oil-in-water, including mixed and/or flavoured products based on fat emulsions	500 mg/kg		7
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	150 mg/kg		7
03.0	Edible ices, including sherbet and sorbet	150 mg/kg		7
04.1.1.2	Surface-treated fresh fruit	500 mg/kg	Note 16	7
04.1.2.4	Canned or bottled (pasteurized) fruit	200 mg/kg		7
04.1.2.5	Jams, jellies, marmelades	500 mg/kg		7
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	500 mg/kg		7
04.1.2.7	Candied fruit	200 mg/kg		7
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	500 mg/kg		7
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	150 mg/kg		7
04.1.2.11	Fruit fillings for pastries	150 mg/kg		7
04.2.1.2	Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	500 mg/kg	Note 16	7
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	500 mg/kg		4
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweeds in vinegar, oil, brine, or soy sauce	500 mg/kg		7
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	200 mg/kg		7
04.2.2.5	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter)	500 mg/kg		4
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	200 mg/kg		7
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10	500 mg/kg		4

Page 94 of 495

CURCUMIN

Function: Colour

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
05.1	Cocoa products and chocolate products including imitations and chocolate substitutes	300 mg/kg		7	
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4	300 mg/kg		7	
05.3	Chewing gum	700 mg/kg		7	
05.4	Decorations (e.g., for fine bakery wares), toppings (non- fruit) and sweet sauces	500 mg/kg		7	
06.3	Breakfast cereals, including rolled oats	500 mg/kg		7	
06.4.2	Dried pastas and noodles and like products	500 mg/kg		7	
06.4.3	Pre-cooked pastas and noodles and like products	500 mg/kg		7	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	150 mg/kg		7	
06.6	Batters (e.g., for breading or batters for fish or poultry)	20 mg/kg		7	
07.1.1	Breads and rolls	500 mg/kg		4	
07.1.2	Crackers, excluding sweet crackers	500 mg/kg		4	
07.1.3	Other ordinary bakery products (e.g., bagels, pita, English muffins)	500 mg/kg		4	
07.1.4	Bread-type products, including bread stuffing and bread crumbs	20 mg/kg	Note 116	7	
07.1.5	Steamed breads and buns	500 mg/kg		4	
07.1.6	Mixes for bread and ordinary bakery wares	200 mg/kg		4	
07.2	Fine bakery wares (sweet, salty, savoury) and mixes	200 mg/kg		7	
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	500 mg/kg	Note 16	7	
08.1.2	Fresh meat, poultry, and game, comminuted	20 mg/kg	Note 117	7	
08.2	Processed meat, poultry, and game products in whole pieces or cuts	500 mg/kg	Note 16	7	
08.3.1	Non-heat treated processed comminuted meat, poultry, and game products	20 mg/kg	Note 118	7	
08.3.2	Heat-treated processed comminuted meat, poultry, and game products	20 mg/kg		7	
08.3.3	Frozen processed comminuted meat, poultry, and game products	500 mg/kg	Note 16	7	
08.4	Edible casings (e.g., sausage casings)	500 mg/kg	Note 16	7	
09.1.1	Fresh fish	300 mg/kg	Note 50	7	
09.1.2	Fresh mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16	7	
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	50 mg/kg		4	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 95	7	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16	7	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16	7	
09.2.4.1	Cooked fish and fish products	500 mg/kg		7	

CURCUMIN

Page 95 of 495

Function:	Colour			
FoodCatNo	FoodCategory	MaxLevel	Comments	Step Year
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	250 mg/kg		7
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16	7
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 22	7
09.3	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms	50 mg/kg		7
09.3.1	Fish and fish products, including mollusks, crustaceans, and echinoderms, marinated and/or in jelly	500 mg/kg	Note 16	7
09.3.2	Fish and fish products, including mollusks, crustaceans, and echinoderms, pickled and/or in brine	500 mg/kg	Note 16	7
09.3.3	Salmon substitutes, caviar, and other fish roe products	500 mg/kg		7
09.3.4	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms (e.g., fish paste), excluding products of food categories 09.3.1 - 09.3.3	500 mg/kg		7
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg		7
10.1	Fresh eggs	500 mg/kg	Note 4	4
10.4	Egg-based desserts (e.g., custard)	150 mg/kg		7
12.2.2	Seasonings and condiments	500 mg/kg		7
12.4	Mustards	300 mg/kg		7
12.5	Soups and broths	300 mg/kg		7
12.6	Sauces and like products	500 mg/kg		7
12.9.5	Other protein products	100 mg/kg		7
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	50 mg/kg		7
13.4	Dietetic formulae for slimming purposes and weight reduction	50 mg/kg		7
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6	300 mg/kg		7
13.6	Food supplements	300 mg/kg		7
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	100 mg/kg		7
14.2.1	Beer and malt beverages	200 mg/kg		4
14.2.2	Cider and perry	200 mg/kg		7
14.2.3.1	Still grape wine	200 mg/kg		4
14.2.3.2	Sparkling and semi-sparkling grape wines	200 mg/kg		4
14.2.3.3	Fortified grape wine, grape liquor wine, and sweet grape wine	200 mg/kg		7
14.2.4	Wines (other than grape)	200 mg/kg		7
14.2.6	Distilled spirituous beverages containing more than 15% alcohol	200 mg/kg		7
14.2.7	Aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)	200 mg/kg		7

FA/40 INF 01 - Table One Page 96 of 495 CURCUMIN Function: Colour FoodCategory FoodCatNo MaxLevel Comments Step Year 15.1 Snacks - potato, cereal, flour or starch based (from roots 200 mg/kg 7 and tubers, pulses and legumes) 15.2 Processed nuts, including coated nuts and nut mixtures 100 mg/kg 7 (with e.g., dried fruit) 16.0 Composite foods - foods that could not be placed in 500 mg/kg 7 categories 01 - 15

## CURDLAN

Curdlan	INS: 424		
Function:	Stabilizer, Thickener		
FoodCatNo	FoodCategory	MaxLevel	Comments Step Year
06.4.1	Fresh pastas and noodles and like products	GMP	4

## CYCLAMIC ACID (AND Na, K, Ca SALTS)

Cyclamic Acid (and Na, K, Ca Salts) INS: 952

Function:	Flavour Enhancer, Sweetener			
FoodCatNo		MaxLevel	Comments	Step Year
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey- based drinks)	250 mg/kg	Notes 17 & 161	Adopted 2007
01.2	Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks)	GMP	Note 17	6
01.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	250 mg/kg	Notes 17 & 161	Adopted 2007
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	250 mg/kg	Notes 17 & 161	Adopted 2007
03.0	Edible ices, including sherbet and sorbet	250 mg/kg	Notes 17 & 161	Adopted 2007
04.1.2.4	Canned or bottled (pasteurized) fruit	1000 mg/kg	Notes 17 & 161	Adopted 2007
04.1.2.5	Jams, jellies, marmelades	1000 mg/kg	Notes 17 & 161	Adopted 2007
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	2000 mg/kg	Notes 17 & 161	Adopted 2007
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	250 mg/kg	Notes 17 & 161	Adopted 2007
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	250 mg/kg	Notes 17 & 161	Adopted 2007
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	250 mg/kg	Note 17	6
05.1.2	Cocoa mixes (syrups)	250 mg/kg	Notes 17, 127 & 161	Adopted 2007

CYCLAMIC ACID (AND Na, K, Ca SALTS)

Function: Flavour Enhancer, Sweetener

			·	
FoodCatNo	FoodCategory	MaxLevel	Comments	Step Year
05.1.3	Cocoa-based spreads, including fillings	500 mg/kg	Notes 17 & 161	Adopted 2007
05.1.4	Cocoa and chocolate products	500 mg/kg	Notes 17 & 161	Adopted 2007
05.1.5	Imitation chocolate, chocolate substitute products	500 mg/kg	Notes 17 & 161	Adopted 2007
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4	500 mg/kg	Notes 17, 156 & 161	Adopted 2007
05.3	Chewing gum	3000 mg/kg	Notes 17 & 161	Adopted 2007
05.4	Decorations (e.g., for fine bakery wares), toppings (non- fruit) and sweet sauces	500 mg/kg	Notes 17 & 161	Adopted 2007
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	250 mg/kg	Notes 17 & 161	Adopted 2007
07.2	Fine bakery wares (sweet, salty, savoury) and mixes	1600 mg/kg	Notes 17 & 165	Adopted 2007
10.4	Egg-based desserts (e.g., custard)	250 mg/kg	Notes 17 & 161	Adopted 2007
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	500 mg/kg	Notes 17 & 159	Adopted 2007
11.6	Table-top sweeteners, including those containing high- intensity sweeteners	GMP	Note 17	Adopted 2007
12.6.1	Emulsified sauces (e.g., mayonnaise, salad dressing)	500 mg/kg	Note 17	6
12.7	Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.3	500 mg/kg	Note 17	6
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	400 mg/kg	Note 17	Adopted 2007
13.4	Dietetic formulae for slimming purposes and weight reduction	400 mg/kg	Note 17	Adopted 2007
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6	400 mg/kg	Note 17	Adopted 2007
13.6	Food supplements	1250 mg/kg	Note 17	Adopted 2007
14.1.3.1	Fruit nectar	400 mg/kg	Notes 17 & 122	Adopted 2005
14.1.3.2	Vegetable nectar	400 mg/kg	Notes 17 & 161	Adopted 2007
14.1.3.3	Concentrates for fruit nectar	400 mg/kg	Notes 17, 122 & 127	Adopted 2005
14.1.3.4	Concentrates for vegetable nectar	400 mg/kg	Notes 17, 127 & 161	Adopted 2007
14.1.4.1	Carbonated water-based flavoured drinks	1500 mg/kg	Note 17	6
14.1.4.2	Non-carbonated water-based flavoured drinks, including punches and ades	1500 mg/kg	Note 17	6
14.2.7	Aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)	250 mg/kg	Note 17	Adopted 2007

# CYCLODEXTRIN, BETA-

Cyclodextrin, Beta-

CYCLODEXTRIN, BETA-

Function: Binder, Stabilizer

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
05.3		20000 mg/kg		Adopted	2001
06.4.3	Pre-cooked pastas and noodles and like products	1000 mg/kg		4	
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	500 mg/kg		Adopted	2001
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	500 mg/kg		Adopted	2004

Page 98 of 495

## DEXTRINS, ROASTED STARCH

Dextrins, Roasted Starch

INS: 1400

Function:	Bulking Agent, Emulsifier, Stabilizer, Thickener				
FoodCatNo		MaxLevel	Comments	Step	Year
01.2	Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks)	GMP		4	
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		7	
02.1.2	Vegetable oils and fats	GMP		7	
02.1.3	Lard, tallow, fish oil, and other animal fats	GMP		7	
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10	GMP		4	
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		4	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	20000 mg/kg	Notes 3 & 53	7	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 41	7	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP	Note 90	7	

# DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL

Diacetyltartaric and Fatty Acid Esters of INS: 472e Glycerol

Function: Emulsifier, Sequestrant, Stabilizer

FoodCatNo	FoodCategory	MaxLevel Comments	Step Year
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey- based drinks)	 5000 mg/kg	Adopted 2005
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	5000 mg/kg	Adopted 2005
01.2.2	Renneted milk (plain)	5000 mg/kg	Adopted 2005
01.3.2	Beverage whiteners	5000 mg/kg	Adopted 2005
01.4	Cream (plain) and the like	5000 mg/kg	6

Page 99 of 495

### DIACETYLTARTARIC AND FATTY ACID ESTERS

Function: Emulsifier, Sequestrant, Stabilizer

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	6000 mg/kg		Adopted	2007
01.4.3	Clotted cream (plain)	5000 mg/kg		Adopted	2006
01.4.4	Cream analogues	6000 mg/kg		Adopted	2007
01.5.1	Milk powder and cream powder (plain)	10000 mg/kg		Adopted	2006
01.5.2	Milk and cream powder analogues	10000 mg/kg		Adopted	2005
01.6.2.1	Ripened cheese, includes rind	10000 mg/kg		Adopted	2005
01.6.4	Processed cheese	10000 mg/kg		Adopted	2005
01.6.5	Cheese analogues	10000 mg/kg		Adopted	2005
01.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	10000 mg/kg		Adopted	2005
02.1.2	Vegetable oils and fats	10000 mg/kg		Adopted	2006
02.1.3	Lard, tallow, fish oil, and other animal fats	10000 mg/kg		Adopted	2006
02.2.1.2	Margarine and similar products	10000 mg/kg		Adopted	2005
02.2.1.3	Blends of butter and margarine	10000 mg/kg		Adopted	2006
02.2.2	Emulsions containing less than 80% fat	10000 mg/kg		Adopted	2005
02.3	Fat emulsions maily of type oil-in-water, including mixed and/or flavoured products based on fat emulsions	10000 mg/kg		Adopted	2005
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	5000 mg/kg		Adopted	2005
03.0	Edible ices, including sherbet and sorbet	1000 mg/kg		Adopted	2006
04.1.2.2	Dried fruit	10000 mg/kg		Adopted	2005
04.1.2.3	Fruit in vinegar, oil, or brine	1000 mg/kg		Adopted	2005
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	5000 mg/kg		Adopted	2005
04.1.2.7	Candied fruit	1000 mg/kg		Adopted	2005
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	2500 mg/kg		Adopted	2005
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	2500 mg/kg		Adopted	2005
04.1.2.10	Fermented fruit products	2500 mg/kg		Adopted	2005
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	10000 mg/kg		Adopted	2005
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweeds in vinegar, oil, brine, or soy sauce	2500 mg/kg		Adopted	2005
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	2500 mg/kg		Adopted	2005

Page 100 of 495

### DIACETYLTARTARIC AND FATTY ACID ESTERS

### Function: Emulsifier, Sequestrant, Stabilizer

FoodCatNo	FoodCategory	MaxLevel	Comments	Step Year
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10	2500 mg/kg		Adopted 2005
04.2.2.8	Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	2500 mg/kg		Adopted 2005
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4	10000 mg/kg		Adopted 2005
05.3	Chewing gum	50000 mg/kg		Adopted 2005
05.4	Decorations (e.g., for fine bakery wares), toppings (non- fruit) and sweet sauces	10000 mg/kg		Adopted 2005
06.2	Flours and starches (including soybean powder)	3000 mg/kg		6
06.4.2	Dried pastas and noodles and like products	5000 mg/kg		6
06.4.3	Pre-cooked pastas and noodles and like products	10000 mg/kg		Adopted 2005
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	5000 mg/kg		Adopted 2005
06.6	Batters (e.g., for breading or batters for fish or poultry)	5000 mg/kg		Adopted 2005
07.1	Bread and ordinary bakery wares	6000 mg/kg		Adopted 2006
07.2	Fine bakery wares (sweet, salty, savoury) and mixes	20000 mg/kg		Adopted 2006
10.2.3	Dried and/or heat coagulated egg products	5000 mg/kg		Adopted 2005
10.4	Egg-based desserts (e.g., custard)	5000 mg/kg		Adopted 2005
12.1.2	Salt Substitutes	16000 mg/kg		Adopted 2006
12.4	Mustards	10000 mg/kg		Adopted 2005
12.5	Soups and broths	5000 mg/kg		Adopted 2005
12.6	Sauces and like products	10000 mg/kg		Adopted 2005
12.7	Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.3	5000 mg/kg		Adopted 2005
12.9.5	Other protein products	10000 mg/kg		Adopted 2005
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	5000 mg/kg		Adopted 2005
13.4	Dietetic formulae for slimming purposes and weight reduction	5000 mg/kg		Adopted 2005
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6	5000 mg/kg		Adopted 2005
13.6	Food supplements	5000 mg/kg		Adopted 2005
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	5000 mg/kg		Adopted 2005
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	500 mg/kg	Note 142	Adopted 2006
14.2.2	Cider and perry	5000 mg/kg		Adopted 2005
14.2.4	Wines (other than grape)	5000 mg/kg		Adopted 2005

Page 101 of 495

#### DIACETYLTARTARIC AND FATTY ACID ESTERS

Function: Emulsifier, Sequestrant, Stabilizer

FoodCatNo	FoodCategory	MaxLevel C	omments Step Year	•
14.2.6	Distilled spirituous beverages containing more than 15% alcohol	5000 mg/kg	Adopted 2005	•
14.2.7	Aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)	10000 mg/kg	Adopted 2005	
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	20000 mg/kg	Adopted 2005	
15.2	Processed nuts, including coated nuts and nut mixtures (with e.g., dried fruit)	10000 mg/kg	Adopted 2005	

## DIMETHYL DICARBONATE

Dimethyl Dicarbonate

INS: 242

Function:	Preservative			
FoodCatNo		MaxLevel	Comments	Step Year
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	250 mg/kg	Note 18	Adopted 1999
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	250 mg/kg	Note 18	Adopted 2004
14.2.2	Cider and perry	250 mg/kg	Note 18	Adopted 2004
14.2.3	Grape wines	200 mg/kg	Note 18	Adopted 2004
14.2.4	Wines (other than grape)	250 mg/kg	Note 18	Adopted 2004
14.2.5	Mead	200 mg/kg	Note 18	Adopted 2004

## DIOCTYL SODIUM SULPHOSUCCINATE

Dioctyl Sodium Sulphosuccinate INS: 480

Function:	Adjuvant, Emulsifier, Humectant, Stabilizer, Thickener				
FoodCatNo		MaxLevel	Comments	Step	Year
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey- based drinks)	25 mg/kg	Note 19	7	
01.3.1	Condensed milk (plain)	GMP		7	
01.6.1	Unripened cheese	5000 mg/kg	Note 20	7	
01.6.4	Processed cheese	5000 mg/kg	Note 20	7	
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	15 mg/kg		7	
05.1.1	Cocoa mixes (powders) and cocoa mass/cake	4000 mg/kg		7	
08.4	Edible casings (e.g., sausage casings)	200 mg/kg		7	
12.6.1	Emulsified sauces (e.g., mayonnaise, salad dressing)	5000 mg/kg	Note 20	7	
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	10 mg/kg		7	
14.2	Alcoholic beverages, including alcohol-free and low- alcoholic counterparts	10 mg/kg		7	

DIPHENYL         Diphenyl       INS: 230         Function:       Preservative         FoodCatNo       FoodCategory         04.1.1.2       Surface-treated fresh fruit         70 mg/kg         DIPOTASSIUM 5'-GUANYLATE         Dipotassium 5'-Guanylate       INS: 628         Function:       Flavour Enhancer         FoodCatNo       FoodCategory         12.1.2       Salt Substitutes         12.2.1       Herbs and spices         GMP         DISODIUM 5'-GUANYLATE         Disodium 5'-Guanylate       INS: 627         Function:       Flavour Enhancer	Page 102 of 495		95
FoodCategory       MaxLevel         DiPHENYL       Diphenyl       INS: 230         Function:       Preservative       FoodCategory       MaxLevel         FoodCatNo       FoodCategory       MaxLevel       MaxLevel         04.1.1.2       Surface-treated fresh fruit       70 mg/kg         DIPOTASSIUM 5'-GUANYLATE       Dipotassium 5'-Guanylate       INS: 628         Function:       Flavour Enhancer       GMP         12.1.2       Salt Substitutes       GMP         12.2.1       Herbs and spices       GMP         Disodium 5'-Guanylate       INS: 627         Function:       Flavour Enhancer         FoodCatNo       FoodCategory       MaxLevel         04.2.2.7       Fermented vegetable (including mushrooms and fungi, rots and tubers, pulses and legumes, and alev vera), and seaweed products, excluding fermented soybean products of food category 12.10       GMP         04.2.2.7       Fermented vegetable (including mushrooms and fungi, rots and tubers, pulses and legumes, and alev vera), and seaweed products, excluding fermented soybean products of food category 12.10       GMP         08.1       Fresh meat, poultry, and game       GMP         09.2       Processed fish and fish products, including mollusks, crustaceans, and echinoderms       GMP         12.1.1       Salt Substitutes       GMP<			
DIPHENYL         Diphenyl       INS: 230         Function:       Preservative         FoodCatNo       FoodCategory       MaxLevel         04.1.1.2       Surface-treated fresh fruit       70 mg/kg         DIPOTASSIUM 5'-GUANYLATE         Dipotassium 5'-Guanylate       INS: 628         Function:       Flavour Enhancer         FoodCatNo       FoodCategory       MaxLevel         12.1.2       Salt Substitutes       GMP         12.1.2       Salt Substitutes       GMP         12.1.1       Herbs and spices       GMP         Disodium 5'-Guanylate       INS: 627         Function:       Flavour Enhancer       FoodCatNo         FoodCatNo       FoodCategory       MaxLevel         Od.2.2.7       Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and alev vera), and seaweed products, excluding fermented soybean products of food category 12.10       GMP         04.2.2.7       Fermented pastas and noodles and like products       GMP         08.1       Freeh meat, poultry, and game       GMP         08.2       Processed fish and fish products, including mollusks, curustaceans, and echinaderms       GMP         12.1.2       Salt Substitutes       GMP			
Diphenyl       INS: 230         Function:       Preservative         FoodCattNo       FoodCategory         04.1.1.2       Surface-treated fresh fruit       70 mg/kg         DIPOTASSIUM 5'-GUANYLATE         Dipotassium 5'-Guanylate       INS: 628         Function:       Flavour Enhancer         FoodCatNo       FoodCategory       MaxLevel         12.1.2       Salt Substitutes       GMP         12.2.1       Herbs and spices       GMP         DISODIUM 5'-GUANYLATE         Disodium 5'-Guanylate       INS: 627         Function:       Flavour Enhancer         FoodCategory       MaxLevel         04.2.2.7       Fermented vegetable (including mushrooms and fungi, roots and tubers, pulsea and legumes, and aloe veral, and seaweed products, excluding fermented soybean products of food category 12.10         06.4.2       Dried pastas and noodles and like products       GMP         08.1       Fresh meat, poultry, and game       GMP         09.2       Processed fish and fish products, including mollusks, crustaceans, and echinoderms       GMP         12.1.2       Salt Substitutes       GMP         09.2       Processed fish and fish products, including mollusks, crustaceans, and echinoderms       GMP         12.1.1	Comments	Step	Year
Diphenyl       INS: 230         Function:       Preservative         FoodCattNo       FoodCategory         04.1.1.2       Surface-treated fresh fruit       70 mg/kg         DIPOTASSIUM 5'-GUANYLATE         Dipotassium 5'-Guanylate       INS: 628         Function:       Flavour Enhancer         FoodCatNo       FoodCategory       MaxLevel         12.1.2       Salt Substitutes       GMP         12.2.1       Herbs and spices       GMP         DISODIUM 5'-GUANYLATE         Disodium 5'-Guanylate       INS: 627         Function:       Flavour Enhancer         FoodCategory       MaxLevel         04.2.2.7       Fermented vegetable (including mushrooms and fungi, roots and tubers, pulsea and legumes, and aloe veral, and seaweed products, excluding fermented soybean products of food category 12.10         06.4.2       Dried pastas and noodles and like products       GMP         08.1       Fresh meat, poultry, and game       GMP         09.2       Processed fish and fish products, including mollusks, crustaceans, and echinoderms       GMP         12.1.2       Salt Substitutes       GMP         09.2       Processed fish and fish products, including mollusks, crustaceans, and echinoderms       GMP         12.1.1			
Function:       Preservative         FoodCatNo       FoodCategory       MaxLevel         04.1.1.2       Surface-treated fresh fruit       70 mg/kg         DIPOTASSIUM 5'-GUANYLATE       Dipotassium 5'-Guanylate       INS: 628         Function:       Flavour Enhancer       628         FoodCatNo       FoodCategory       MaxLevel         12.1.2       Salt Substitutes       GMP         12.2.1       Herbs and spices       GMP         DISODIUM 5'-GUANYLATE       Disodium 5'-Guanylate       INS: 627         Function:       Flavour Enhancer       FoodCatNo         FoodCatNo       FoodCategory       MaxLevel         04.2.2.7       Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and alce vera), and seaweed products, excluding fermented soybean products of food category 12.10       GMP         04.2.2.7       Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and alce vera), and seaweed products, excluding fermented soybean products of food category 12.10       GMP         08.1       Fresh meat, poultry, and game       GMP         09.2       Processed fish and fish products, including mollusks, crustaceans, and echinoderms       GMP         12.1.2       Salt Substitutes       GMP         12.1.2       Salt Substitutes, tea,			
FoodCategory       MaxLevel         04.1.1.2       Surface-treated fresh fruit       70 mg/kg         DIPOTASSIUM 5'-GUANYLATE       INS: 628         Dipotassium 5'-Guanylate       INS: 628         Function:       Flavour Enhancer         FoodCatNo       FoodCategory       MaxLevel         12.1.2       Salt Substitutes       GMP         12.2.1       Herbs and spices       GMP         12.2.1       FoodCategory       MaxLevel         Disodium 5'-Guanylate       INS: 627         Function:       Flavour Enhancer         FoodCatNo       FoodCategory       MaxLevel         04.2.2.7       Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seawed products, excluding fermented soybean products       GMP         04.2.2       Dried pastas and noodles and like products       GMP         08.1       Fresh meat, poultry, and game       GMP         09.2       Processed fish and fish products, including mollusks, crustaceans, and echinoderms       GMP			
04.1.1.2       Surface-treated fresh fruit       70 mg/kg         DIPOTASSIUM 5'-GUANYLATE       Dipotassium 5'-Guanylate       INS: 628         Function:       Flavour Enhancer       MaxLevel         FoodCatNo       FoodCategory       MaxLevel         12.1.2       Salt Substitutes       GMP         12.1.2       Salt Substitutes       GMP         12.1.1       Herbs and spices       GMP         DISODIUM 5'-GUANYLATE       Disodium 5'-Guanylate       INS: 627         Function:       Flavour Enhancer       MaxLevel         FoodCatNo       FoodCategory       MaxLevel         04.2.2.7       Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10       GMP         08.1       Fresh meat, poultry, and game       GMP         09.2       Processed fish and fish products, including mollusks, crustaceans, and echinoderms       GMP         12.1.2       Salt Substitutes       GMP         12.1.1       Herbs and spices       GMP         09.2       Processed fish and fish products, including mollusks, crustaceans, and echinoderms       GMP         12.1.1       Herbs and spices       GMP         14.1.5       Coffee, coffee subs			
DIPOTASSIUM 5'-GUANYLATE         Dipotassium 5'-Guanylate       INS: 628         Function:       Flavour Enhancer         FoodCatNo       FoodCategory       MaxLevel         12.1.2       Salt Substitutes       GMP         12.1.2       Salt Substitutes       GMP         12.1.1       Herbs and spices       GMP         DISODIUM 5'-GUANYLATE         Disodium 5'-Guanylate       INS: 627         Function:       Flavour Enhancer         FoodCatNo       FoodCategory       MaxLevel         04.2.2.7       Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and alce vera), and seaweed products, excluding fermented soybean products of food category 12.10       GMP         06.4.2       Dried pastas and noodles and like products       GMP         08.1       Fresh meat, poultry, and game       GMP         09.2       Processed fish and fish products, including mollusks, crustaceans, and echinoderms       GMP         12.1.2       Salt Substitutes       GMP         12.2.1       Herbs and spices       GMP         12.2.2       Substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa       GMP         12.2.1       Herbs and spices       GMP         14.1.5	Comments	Step	Year
Dipotassium 5'-Guanylate       INS: 628         Function:       Flavour Enhancer         FoodCatNo       FoodCategory       MaxLevel         12.1.2       Salt Substitutes       GMP         12.1.1       Herbs and spices       GMP         12.1.2       Salt Substitutes       GMP         12.1.2       Salt Substitutes       GMP         12.1.1       Herbs and spices       GMP         DISODIUM 5'-GUANYLATE         Disodium 5'-Guanylate       INS: 627         Function:       Flavour Enhancer         FoodCatNo       FoodCategory       MaxLevel         04.2.2.7       Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10       GMP         06.4.2       Dried pastas and noodles and like products       GMP         08.1       Fresh meat, poultry, and game       GMP         09.2       Processed fish and fish products, including mollusks, crustaceans, and echinoderms       GMP         12.1.2       Salt Substitutes       GMP         14.1.5       Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa       GMP         14.1.5       Coffee, coffee substitutes, tea, herbal	Note 49	7	
Function:       Flavour Enhancer         FoodCatNo       FoodCategory         12.1.2       Salt Substitutes         12.1.2       Salt Substitutes         GMP         12.2.1       Herbs and spices         DISCODIUM 5'-GUANYLATE         Disodium 5'-Guanylate       INS: 627         Function:       Flavour Enhancer         FoodCatNo       FoodCategory         04.2.2.7       Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10         06.4.2       Dried pastas and noodles and like products       GMP         08.1       Fresh meat, poultry, and game       GMP         09.2       Processed fish and fish products, including mollusks, crustaceans, and echinoderms       GMP         12.1.2       Salt Substitutes       GMP         12.1.2       Salt Substitutes       GMP         12.1.2       Salt Substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa       GMP         14.1.5       Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa       GMP         14.1.5       Loffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa       GMP     <			
FoodCatNo       FoodCategory       MaxLevel         12.1.2       Salt Substitutes       GMP         12.2.1       Herbs and spices       GMP         DISODIUM 5'-GUANYLATE         Disodium 5'-Guanylate       INS: 627         Function:       Flavour Enhancer         FoodCattNo       FoodCategory       MaxLevel         04.2.2.7       Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10       GMP         06.4.2       Dried pastas and noodles and like products       GMP         08.1       Fresh meat, poultry, and game       GMP         09.2       Processed fish and fish products, including mollusks, crustaceans, and echinoderms       GMP         12.1.2       Salt Substitutes       GMP         12.2.1       Herbs and spices       GMP         14.1.5       Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa       GMP         DISODIUM 5'-INOSINATEE         Disodium 5'-Inosinate       INS: 631			
12.1.2       Salt Substitutes       GMP         12.2.1       Herbs and spices       GMP         DISODIUM 5'-GUANYLATE         Disodium 5'-Guanylate       INS: 627         Function:       Flavour Enhancer         FoodCattNo       FoodCategory       MaxLevel         04.2.2.7       Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and alce vera), and seaweed products, excluding fermented soybean products of food category 12.10       GMP         06.4.2       Dried pastas and noodles and like products       GMP         08.1       Fresh meat, poultry, and game       GMP         09.2       Processed fish and fish products, including mollusks, crustaceans, and echinoderms       GMP         12.1.2       Salt Substitutes       GMP         12.2.1       Herbs and spices       GMP         14.1.5       Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa       GMP         DISODIUM 5'-INOSINATEE         Disodium 5'-Inosinate       INS: 631			
12.2.1       Herbs and spices       GMP         DISODIUM 5'-GUANYLATE         Disodium 5'-Guanylate       INS: 627         Function:       Flavour Enhancer         FoodCatNo       FoodCategory       MaxLevel         04.2.2.7       Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10       GMP         06.4.2       Dried pastas and noodles and like products       GMP         08.1       Fresh meat, poultry, and game       GMP         09.2       Processed fish and fish products, including mollusks, crustaceans, and echinoderms       GMP         12.1.2       Salt Substitutes       GMP         14.1.5       Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa       GMP         DISODIUM 5'-INOSINATEE         Disodium 5'-Inosinate       INS: 631	Comments	Step	Year
DISODIUM 5'-GUANYLATE         Disodium 5'-Guanylate       INS: 627         Function:       Flavour Enhancer         FoodCatNo       FoodCategory       MaxLevel         04.2.2.7       Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10       GMP         06.4.2       Dried pastas and noodles and like products       GMP         08.1       Fresh meat, poultry, and game       GMP         09.2       Processed fish and fish products, including mollusks, crustaceans, and echinoderms       GMP         12.1.2       Salt Substitutes       GMP         14.1.5       Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa       GMP         DISODIUM 5'-INOSINATE         Disodium 5'-Inosinate       INS: 631		<b></b> <u>-</u> 7	
Disodium 5'-Guanylate       INS: 627         Function:       Flavour Enhancer         FoodCatNo       FoodCategory       MaxLevel         04.2.2.7       Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10       GMP         06.4.2       Dried pastas and noodles and like products       GMP         08.1       Fresh meat, poultry, and game       GMP         09.2       Processed fish and fish products, including mollusks, crustaceans, and echinoderms       GMP         12.1.2       Salt Substitutes       GMP         14.1.5       Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa       GMP         DISODIUM 5'-INOSINATEE         Disodium 5'-lnosinate       INS: 631	Note 51	7	
FoodCatNo       FoodCategory       MaxLevel         04.2.2.7       Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10       GMP         06.4.2       Dried pastas and noodles and like products       GMP         08.1       Fresh meat, poultry, and game       GMP         09.2       Processed fish and fish products, including mollusks, crustaceans, and echinoderms       GMP         12.1.2       Salt Substitutes       GMP         14.1.5       Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa       GMP         DISODIUM 5'-INOSINATE         Disodium 5'-Inosinate       INS: 631			
04.2.2.7       Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10       GMP         06.4.2       Dried pastas and noodles and like products       GMP         08.1       Fresh meat, poultry, and game       GMP         09.2       Processed fish and fish products, including mollusks, crustaceans, and echinoderms       GMP         12.1.2       Salt Substitutes       GMP         12.2.1       Herbs and spices       GMP         14.1.5       Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa       GMP         DISODIUM 5'-INOSINATEE         Disodium 5'-Inosinate       INS: 631			
roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10 06.4.2 Dried pastas and noodles and like products GMP 08.1 Fresh meat, poultry, and game GMP 09.2 Processed fish and fish products, including mollusks, crustaceans, and echinoderms GMP 12.1.2 Salt Substitutes GMP 12.2.1 Herbs and spices GMP 14.1.5 Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	Comments	Step	Year
06.4.2       Dried pastas and noodles and like products       GMP         08.1       Fresh meat, poultry, and game       GMP         09.2       Processed fish and fish products, including mollusks, crustaceans, and echinoderms       GMP         12.1.2       Salt Substitutes       GMP         12.2.1       Herbs and spices       GMP         14.1.5       Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa       GMP         DISODIUM 5'-INOSINATE         Disodium 5'-Inosinate       INS: 631		4	
09.2       Processed fish and fish products, including mollusks, crustaceans, and echinoderms       GMP         12.1.2       Salt Substitutes       GMP         12.2.1       Herbs and spices       GMP         14.1.5       Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa       GMP         DISODIUM 5'-INOSINATE         Disodium 5'-Inosinate       INS: 631		4	
crustaceans, and echinoderms       GMP         12.1.2       Salt Substitutes       GMP         12.2.1       Herbs and spices       GMP         14.1.5       Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa       GMP         DISODIUM 5'-INOSINATE         Disodium 5'-Inosinate       INS: 631		7	
12.1.2     Salt Substitutes     GMP       12.2.1     Herbs and spices     GMP       14.1.5     Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa     GMP       DISODIUM 5'-INOSINATE       Disodium 5'-Inosinate     INS: 631		4	
14.1.5       Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa       GMP <b>DISODIUM 5'-INOSINATE</b> Disodium 5'-Inosinate       INS: 631		7	
hot cereal and grain beverages, excluding cocoa  DISODIUM 5'-INOSINATE Disodium 5'-Inosinate INS: 631	Note 51	7	
Disodium 5'-Inosinate INS: 631		4	
Disodium 5'-Inosinate INS: 631			
Function: Flavour Enhancer			
	Comments	Step	Year

Page 103 of 495

DISODIUM 5'-INOSINATE

Function: Flavour Enhancer

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10	GMP		4	
06.4.2	Dried pastas and noodles and like products	GMP		4	
08.1	Fresh meat, poultry, and game	GMP		7	
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		4	
12.1.2	Salt Substitutes	GMP		7	
12.2.1	Herbs and spices	GMP	Note 51	7	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		4	

## **DISODIUM 5'-RIBONUCLEOTIDES**

Disodium 5'-Ribonucleotides INS: 635

Function:	Flavour Enhancer				
FoodCatNo		MaxLevel	Comments	Step \	Year
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10	GMP		4	
06.4.2	Dried pastas and noodles and like products	GMP		4	
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		4	
12.1.2	Salt Substitutes	GMP		7	
12.2.1	Herbs and spices	GMP	Note 51	7	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		4	

# **DISTARCH PHOSPHATE**

Distarch Phos	sphate INS: 1412		
Function:	Bulking Agent, Emulsifier, Stabilizer, Thickener		
FoodCatNo		MaxLevel	Comments Step Year
01.2	Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks)	GMP	
01.4.1	Pasteurized cream (plain)	GMP	7
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP	7
02.1.2	Vegetable oils and fats	GMP	7
02.1.3	Lard, tallow, fish oil, and other animal fats	GMP	7
06.4.1	Fresh pastas and noodles and like products	200 mg/kg	4

DISTARCH PHOSPHATE

Function: Bulking Agent, Emulsifier, Stabilizer, Thickener

FoodCatNo	FoodCategory	MaxLevel	Comments	Step Year
06.4.2	Dried pastas and noodles and like products	200 mg/kg		4
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 41	7
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	10000 mg/kg		7
13.1.1	Infant formulae	5000 mg/kg	Notes 72 & 150	7
13.1.2	Follow-up formulae	5000 mg/kg	Notes 72 & 150	7
13.1.3	Formulae for special medical purposes for infants	5000 mg/kg	Notes 72 & 150	4
13.2	Complementary foods for infants and young children	60000 mg/kg		7
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	10000 mg/kg		7

Page 104 of 495

### **EDTAs**

Calcium Disodium Ethylene Diamine Tetra INS: 385 Disodium Ethylene Diamine Tetra Acetate INS: 386 Acetate

Function:	Antioxidant, Preservative, Sequestrant				
FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
02.2.1.2	Margarine and similar products	75 mg/kg	Note 21	Adopted	2001
02.2.2	Emulsions containing less than 80% fat	100 mg/kg	Note 21	Adopted	2001
04.1.2.2	Dried fruit	265 mg/kg	Note 21	Adopted	2001
04.1.2.3	Fruit in vinegar, oil, or brine	250 mg/kg	Note 21	3	
04.1.2.5	Jams, jellies, marmelades	130 mg/kg	Note 21	Adopted	2001
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	100 mg/kg	Note 21	Adopted	2001
04.1.2.10	Fermented fruit products	250 mg/kg	Note 21	3	
04.1.2.11	Fruit fillings for pastries	650 mg/kg	Note 21	Adopted	2001
04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	100 mg/kg	Notes 21 & 110	Adopted	2006
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	800 mg/kg	Notes 21& 64	Adopted	2001
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweeds in vinegar, oil, brine, or soy sauce	250 mg/kg	Note 21	Adopted	2001
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	365 mg/kg	Note 21	Adopted	2001
04.2.2.5	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter)	250 mg/kg	Note 21	Adopted	2001

Page 105 of 495

EDTAs				
Function:	Antioxidant, Preservative, Sequestrant			
FoodCatNo		MaxLevel	Comments	Step Year
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	80 mg/kg	Note 21	Adopted 2001
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10	250 mg/kg	Note 21	Adopted 2001
04.2.2.8	Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	250 mg/kg	Note 21	Adopted 2001
05.1.3	Cocoa-based spreads, including fillings	50 mg/kg	Note 21	Adopted 2001
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	315 mg/kg	Note 21	Adopted 2001
08.3.2	Heat-treated processed comminuted meat, poultry, and game products	35 mg/kg	Note 21	Adopted 2001
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	75 mg/kg	Note 21	Adopted 2001
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	75 mg/kg	Note 21	Adopted 2001
09.2.4.1	Cooked fish and fish products	50 mg/kg	Note 21	Adopted 2005
09.3.2	Fish and fish products, including mollusks, crustaceans, and echinoderms, pickled and/or in brine	250 mg/kg	Note 21	Adopted 2001
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	340 mg/kg	Note 21	Adopted 2001
10.2.3	Dried and/or heat coagulated egg products	200 mg/kg	Notes 21 & 47	Adopted 2001
11.6	Table-top sweeteners, including those containing high- intensity sweeteners	1000 mg/kg	Notes 21 & 96	Adopted 2005
12.2	Herbs, spices, seasonings and condiments (e.g., seasoning for instant noodles)	70 mg/kg	Note 21	Adopted 2001
12.4	Mustards	75 mg/kg	Note 21	Adopted 2001
12.6.1	Emulsified sauces (e.g., mayonnaise, salad dressing)	100 mg/kg	Note 21	Adopted 2001
12.6.2	Non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy)	75 mg/kg	Note 21	Adopted 2001
12.7	Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.3	100 mg/kg	Note 21	Adopted 2001
13.6	Food supplements	150 mg/kg	Note 21	Adopted 2001
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	200 mg/kg	Note 21	Adopted 2001
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	35 mg/kg	Note 21	Adopted 2001
14.2.1	Beer and malt beverages	25 mg/kg	Note 21	Adopted 2004
14.2.6	Distilled spirituous beverages containing more than 15% alcohol	25 mg/kg	Note 21	Adopted 2005
14.2.7	Aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)	25 mg/kg	Note 21	Adopted 2007

ERYTHRITOL

### ERYTHRITOL

Erythritol

INS: 968

Function:	Sweetener				
FoodCatNo	FoodCategory	MaxLevel	Comments	Step \	Year
01.2	Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks)	40000 mg/kg		4	
01.4.1	Pasteurized cream (plain)	600000 mg/kg		4	
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	600000 mg/kg		4	
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	200000 mg/kg		4	
12.1.2	Salt Substitutes	200000 mg/kg		4	
12.2.1	Herbs and spices	200000 mg/kg	Note 51	4	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	40000 mg/kg		4	

### ERYTHROSINE

Erythrosine

INS: 127

Function:	Colour				
FoodCatNo	FoodCategory	MaxLevel	Comments	Step Ye	ear
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey- based drinks)	300 mg/kg		6	
01.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	300 mg/kg		6	
02.1.3	Lard, tallow, fish oil, and other animal fats	300 mg/kg		3	
02.3	Fat emulsions maily of type oil-in-water, including mixed and/or flavoured products based on fat emulsions	300 mg/kg		6	
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	300 mg/kg		6	
03.0	Edible ices, including sherbet and sorbet	300 mg/kg		6	
04.1.2.4	Canned or bottled (pasteurized) fruit	300 mg/kg		6	
04.1.2.5	Jams, jellies, marmelades	400 mg/kg		6	
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	300 mg/kg		6	
04.1.2.7	Candied fruit	200 mg/kg	Note 54	Adopted 20	005
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	300 mg/kg		6	
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	300 mg/kg		6	
04.1.2.11	Fruit fillings for pastries	300 mg/kg		6	
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweeds in vinegar, oil, brine, or soy sauce	300 mg/kg		6	

ERYTHROSINE

Function: Colour

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10	300 mg/kg		3	
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4	300 mg/kg		6	
05.3	Chewing gum	200 mg/kg		6	
05.4	Decorations (e.g., for fine bakery wares), toppings (non- fruit) and sweet sauces	300 mg/kg		6	
06.3	Breakfast cereals, including rolled oats	300 mg/kg		6	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	300 mg/kg		6	
08.2	Processed meat, poultry, and game products in whole pieces or cuts	30 mg/kg		6	
08.3	Processed comminuted meat, poultry, and game products	30 mg/kg		6	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	300 mg/kg		6	
09.3.3	Salmon substitutes, caviar, and other fish roe products	300 mg/kg		6	
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	300 mg/kg		6	
12.2	Herbs, spices, seasonings and condiments (e.g., seasoning for instant noodles)	300 mg/kg		6	
13.6	Food supplements	300 mg/kg		6	
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	300 mg/kg		6	
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	300 mg/kg		6	
16.0	Composite foods - foods that could not be placed in categories 01 - 15	300 mg/kg	Note 2	6	

Page 107 of 495

# ETHYL MALTOL

Ethyl Maltol

Function:	Flavour Enhancer, Stabilizer		
FoodCatNo	FoodCategory	MaxLevel	Comments Step Year
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	200 mg/kg	7
01.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	200 mg/kg	7
03.0	Edible ices, including sherbet and sorbet	200 mg/kg	7
05.1.4	Cocoa and chocolate products	1000 mg/kg	7
05.1.5	Imitation chocolate, chocolate substitute products	1000 mg/kg	7
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4	200 mg/kg	7
05.3	Chewing gum	1000 mg/kg	7

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Page 108 of 495

ETHYL MALTOL

Function: Flavour Enhancer, Stabilizer

FoodCatNo	FoodCategory	MaxLevel	Comments	Step Year	r
07.2	Fine bakery wares (sweet, salty, savoury) and mixes	200 mg/kg		7	-
11.6	Table-top sweeteners, including those containing high- intensity sweeteners	GMP		4	
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	200 mg/kg		7	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	200 mg/kg		7	
14.2.2	Cider and perry	100 mg/kg		7	
14.2.3	Grape wines	100 mg/kg	Note 93	7	
14.2.4	Wines (other than grape)	100 mg/kg		7	

### **FAST GREEN FCF**

Fast Green FCF

Function:	Colour				
FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey- based drinks)	100 mg/kg		Adopted	1999
01.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	100 mg/kg	Note 2	Adopted	1999
02.1.3	Lard, tallow, fish oil, and other animal fats	GMP		Adopted	1999
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	100 mg/kg		6	
03.0	Edible ices, including sherbet and sorbet	100 mg/kg		Adopted	1999
04.1.2.4	Canned or bottled (pasteurized) fruit	200 mg/kg		Adopted	1999
04.1.2.5	Jams, jellies, marmelades	400 mg/kg		Adopted	1999
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	100 mg/kg		6	
04.1.2.7	Candied fruit	100 mg/kg		6	
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	100 mg/kg		6	
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	100 mg/kg		6	
04.1.2.11	Fruit fillings for pastries	100 mg/kg		6	
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweeds in vinegar, oil, brine, or soy sauce	300 mg/kg		Adopted	1999
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	200 mg/kg		Adopted	1999
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10	300 mg/kg		3	

FAST GREEN FCF

Function: Colour

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4	100 mg/kg		6	
05.3	Chewing gum	300 mg/kg		Adopted	1999
05.4	Decorations (e.g., for fine bakery wares), toppings (non- fruit) and sweet sauces	100 mg/kg		6	
06.4.2	Dried pastas and noodles and like products	100 mg/kg		6	
06.4.3	Pre-cooked pastas and noodles and like products	290 mg/kg		3	
06.4.3	Pre-cooked pastas and noodles and like products	100 mg/kg		6	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	100 mg/kg		6	
07.0	Bakery wares	100 mg/kg		6	
07.1.1	Breads and rolls	100 mg/kg		Adopted	1999
07.2	Fine bakery wares (sweet, salty, savoury) and mixes	100 mg/kg		Adopted	1999
08.1	Fresh meat, poultry, and game	1000 mg/kg	Notes 3 & 4	3	
08.2	Processed meat, poultry, and game products in whole pieces or cuts	1000 mg/kg	Notes 3 & 4	3	
08.4	Edible casings (e.g., sausage casings)	1000 mg/kg	Notes 3 & 4	3	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	100 mg/kg		6	
09.2.4.1	Cooked fish and fish products	100 mg/kg		Adopted	1999
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	100 mg/kg		6	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	100 mg/kg		Adopted	1999
09.3.3	Salmon substitutes, caviar, and other fish roe products	100 mg/kg		Adopted	1999
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	100 mg/kg		6	
10.1	Fresh eggs	GMP	Note 4	Adopted	1999
10.4	Egg-based desserts (e.g., custard)	100 mg/kg		6	
12.2.2	Seasonings and condiments	100 mg/kg		6	
12.6.1	Emulsified sauces (e.g., mayonnaise, salad dressing)	100 mg/kg		6	
13.6	Food supplements	GMP		6	
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	100 mg/kg		Adopted	1999
14.2.6	Distilled spirituous beverages containing more than 15% alcohol	100 mg/kg		Adopted	1999
14.2.7	Aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)	100 mg/kg		Adopted	1999

Page 109 of 495

## FERRIC AMMONIUM CITRATE

Ferric Ammonium Citrate

	01 - Table One					Page	e 110 of 495
FERRIC AMM	MONIUM CITRATE						
Function:	Anticaking Agent						
FoodCatNo	FoodCategory				MaxLevel	Comments	Step Year
14.1.4.3	Concentrates (liquid or drinks	solid) for wa	ater-base	d flavoured	10 mg/kg	Note 23	Adopted 1999
FERROC	CYANIDES						
Sodium Ferro	ocyanide	INS:	535	Potassium Fe	rrocyanide	I	NS: 536
Calcium Ferro	ocyanide	INS:	538				
Function:	Anticaking Agent						
FoodCatNo	FoodCategory				MaxLevel	Comments	Step Year
12.1.1					14 mg/kg	Notes 24 & 107	Adopted 2006
12.1.2	Salt Substitutes				20 mg/kg	Note 24	Adopted 1999
12.2.2	Seasonings and condin	nents			20 mg/kg	Note 24	Adopted 1999
FoodCatNo 04.2.2.3	FoodCategory Vegetables (including n tubers, pulses and legu in vinegar, oil, brine, or	mes, and a			MaxLevel	Comments Notes 23 & 48	Step Year Adopted 1999
04.2.2.3	Vegetables (including n tubers, pulses and legu in vinegar, oil, brine, or	mes, and a				Notes 23 &	
04.2.2.3	Vegetables (including n tubers, pulses and legu in vinegar, oil, brine, or JS LACTATE	mes, and a				Notes 23 &	
04.2.2.3	Vegetables (including n tubers, pulses and legu in vinegar, oil, brine, or JS LACTATE	mes, and a soy sauce INS:	loe vera) 585			Notes 23 &	
04.2.2.3 FERROL	Vegetables (including n tubers, pulses and legu in vinegar, oil, brine, or <b>JS LACTATE</b> ate	mes, and a soy sauce INS:	loe vera) 585			Notes 23 &	
04.2.2.3 FERROL Ferrous Lacta Function:	Vegetables (including n tubers, pulses and legu in vinegar, oil, brine, or <b>JS LACTATE</b> ate Acidity Regulator, Colo	mes, and a soy sauce INS: our Retentic	585 585 n Agent  and fung	and seaweeds	 150 mg/kg	Notes 23 & 48	Adopted 1999
04.2.2.3 FERROL Ferrous Lacta Function: FoodCatNo	Vegetables (including n tubers, pulses and legu in vinegar, oil, brine, or <b>JS LACTATE</b> ate Acidity Regulator, Colo FoodCategory Vegetables (including n tubers, pulses and legu in vinegar, oil, brine, or	mes, and a soy sauce INS: our Retentic	585 585 n Agent  and fung	and seaweeds	150 mg/kg	Notes 23 & 48	Adopted 1999
04.2.2.3 FERROL Ferrous Lacta Function: FoodCatNo 04.2.2.3	Vegetables (including n tubers, pulses and legu in vinegar, oil, brine, or <b>JS LACTATE</b> ate Acidity Regulator, Colo FoodCategory Vegetables (including n tubers, pulses and legu in vinegar, oil, brine, or	mes, and a soy sauce INS: our Retentic	585 585 n Agent  and fung	and seaweeds	150 mg/kg	Notes 23 & 48	Adopted 1999
04.2.2.3 FERROL Ferrous Lacta Function: FoodCatNo 04.2.2.3 FORMAT	Vegetables (including n tubers, pulses and legu in vinegar, oil, brine, or <b>JS LACTATE</b> ate Acidity Regulator, Colo FoodCategory Vegetables (including n tubers, pulses and legu in vinegar, oil, brine, or	mes, and a soy sauce INS: bur Retentic ur Retentic nushrooms mes, and a soy sauce	585 on Agent and fung loe vera)	and seaweeds	150 mg/kg	Notes 23 & 48	Adopted 1999
04.2.2.3 FERROL Ferrous Lacta Function: FoodCatNo 04.2.2.3 FORMAT Formic Acid	Vegetables (including n tubers, pulses and legu in vinegar, oil, brine, or <b>JS LACTATE</b> ate Acidity Regulator, Colo FoodCategory Vegetables (including n tubers, pulses and legu in vinegar, oil, brine, or	mes, and a soy sauce INS: bur Retentic ur Retentic nushrooms mes, and a soy sauce	585 on Agent and fung loe vera)	and seaweeds	150 mg/kg	Notes 23 & 48	Adopted 1999
04.2.2.3 FERROL Ferrous Lacta Function: FoodCatNo 04.2.2.3 FORMAT Formic Acid Function:	Vegetables (including n tubers, pulses and legu in vinegar, oil, brine, or <b>JS LACTATE</b> ate Acidity Regulator, Colo FoodCategory Vegetables (including n tubers, pulses and legu in vinegar, oil, brine, or <b>TES</b> Preservative	mes, and a soy sauce INS: bur Retentic	585 on Agent and fung loe vera)	and seaweeds	150 mg/kg	Notes 23 & 48 Comments Notes 23 & 48	Adopted 1999 Step Year Adopted 1999

FUMARIC ACID

Fumaric Acid

#### FUMARIC ACID

INS: 297

Function:	Acidity Regulator, Stabilizer				
FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
01.2.1	Fermented milks (plain)	GMP		7	
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10	GMP		4	
06.4.1	Fresh pastas and noodles and like products	600 mg/kg		4	
06.4.2	Dried pastas and noodles and like products	600 mg/kg		4	
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		4	
12.1.2	Salt Substitutes	GMP		4	
12.2.1	Herbs and spices	GMP	Note 51	4	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	1000 mg/kg	Note 2	7	
14.2.3	Grape wines	3000 mg/kg	Note 109	7	

## **GELLAN GUM**

Gellan Gum

INS: 418

Function:	Stabilizer, Thickener		
FoodCatNo		MaxLevel	Comments Step Year
01.1.1	Milk and buttermilk (plain)	GMP	7
01.2.1.1	Fermented milks (plain), not heat-treated after fermentation	GMP	4
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	7
01.4.1	Pasteurized cream (plain)	GMP	7
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP	7
02.1.2	Vegetable oils and fats	GMP	7
02.1.3	Lard, tallow, fish oil, and other animal fats	GMP	7
04.1.1.2	Surface-treated fresh fruit	GMP	7
04.1.1.3	Peeled or cut fresh fruit	GMP	7
04.2.1.2	Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP	7
04.2.1.3	Peeled, cut or shredded fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP	7
04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP	7

Page 111 of 495

Page 112 of 495

GELLAN GUM

Function: Stabilizer, Thickener

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
06.4.1	Fresh pastas and noodles and like products	GMP		4	
06.4.2	Dried pastas and noodles and like products	GMP		7	
08.1	Fresh meat, poultry, and game	GMP		7	
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		7	
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		7	
10.2.1	Liquid egg products	GMP		7	
10.2.2	Frozen egg products	GMP		7	
11.3	Sugar solutions and syrups, also (partially) inverted, including treacle and molasses, excluding products of food category 11.1.3	500 mg/kg		7	
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	500 mg/kg		7	
12.1.2	Salt Substitutes	GMP		7	
12.2.1	Herbs and spices	GMP	Note 51	7	
13.2	Complementary foods for infants and young children	GMP		7	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		7	
14.2.3	Grape wines	GMP		7	

## **GLUCONO DELTA-LACTONE**

Glucono Delta-Lactone

INS: 575

Function:	Acidity Regulator, Raising Agent		
FoodCatNo	FoodCategory	MaxLevel Co	mments Step Year
01.2.1	Fermented milks (plain)	GMP	7
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	4
01.6.6	Whey protein cheese	GMP	Adopted 2006
02.1.2	Vegetable oils and fats	GMP	7
02.1.3	Lard, tallow, fish oil, and other animal fats	GMP	7
06.4.1	Fresh pastas and noodles and like products	GMP	4
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	100 mg/kg	4
13.2	Complementary foods for infants and young children	5000 mg/kg	4

## GLUCOSE OXIDASE (ASPERGILLUS NIGER VAR.)

Glucose Oxidase (Aspergillus niger var.) INS: 1102

GLUCOSE OXIDASE (ASPERGILLUS NIGER VAR.)

Function: Antioxidant, Preservative, Stabilizer

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
06.2.1	Flours	780 mg/kg		4	
14.2.3	Grape wines	GMP		7	

Page 113 of 495

## GLUTAMIC ACID, (L+)-

Glutamic Acid (L(+)-)

INS: 620

Function:	Flavour Enhancer			
FoodCatNo	FoodCategory	MaxLevel	Comments	Step Year
12.1.2	Salt Substitutes	GMP		7
12.2.1	Herbs and spices	GMP	Note 51	7

### GLYCEROL

Glycerol

Function:	Emulsifier, Humectant, Stabilizer, Thickener				
FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
01.1.1.2	Buttermilk (plain)	GMP		7	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP		7	
01.2.2	Renneted milk (plain)	GMP		7	
04.1.1.2	Surface-treated fresh fruit	GMP	Note 16	7	
04.2.1.2	Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP	Note 16	7	
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10	GMP		4	
06.4.1	Fresh pastas and noodles and like products	GMP		4	
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP	Note 16	7	
08.1.2	Fresh meat, poultry, and game, comminuted	GMP		7	
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	7	
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		4	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP		7	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	7	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	7	
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		7	

GLYCEROL

Function: Emulsifier, Humectant, Stabilizer, Thickener

FoodCatNo	FoodCategory	MaxLevel	Comments	Step Year
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		7
10.2.2	Frozen egg products	GMP		7
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	GMP		7
12.1.2	Salt Substitutes	GMP	Note 51	7
12.2.1	Herbs and spices	GMP	Note 51	7
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		7

Page 114 of 495

#### **GLYCEROL ESTERS OF WOOD ROSIN**

Glycerol Esters of Wood Rosin INS: 445

Function:	Adjuvant, Bulking Agent, Emulsifier, Stabilizer, Thickener		
FoodCatNo	FoodCategory	MaxLevel Comments	Step Year
04.1.1.2	Surface-treated fresh fruit	110 mg/kg	Adopted 2005
04.2.1.2	Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	110 mg/kg	Adopted 2005
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	150 mg/kg	Adopted 1999

## **GRAPE SKIN EXTRACT**

Grape Skin Extract

INS: 163(ii)

Function:	Colour		
FoodCatNo	FoodCategory	MaxLevel	Comments Step Year
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey- based drinks)	1500 mg/kg	3
01.3.2	Beverage whiteners	1500 mg/kg	3
01.4	Cream (plain) and the like	1500 mg/kg	3
01.5.2	Milk and cream powder analogues	1500 mg/kg	3
01.6.1	Unripened cheese	1000 mg/kg	3
01.6.2.1	Ripened cheese, includes rind	125 mg/kg	6
01.6.2.2	Rind of ripened cheese	1000 mg/kg	3
01.6.4.2	Flavoured processed cheese, including containing fruit, vegetables, meat, etc.	1000 mg/kg	3
01.6.5	Cheese analogues	1000 mg/kg	3
01.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	100 mg/kg	6
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	1500 mg/kg	3

Page 115 of 495

GRAPE SKIN EXTRACT

Function: Colour

	00.00				
FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
03.0	Edible ices, including sherbet and sorbet	1000 mg/kg		3	
03.0	Edible ices, including sherbet and sorbet	100 mg/kg		6	
04.1.1.2	Surface-treated fresh fruit	GMP	Note 16	6	
04.1.2.3	Fruit in vinegar, oil, or brine	1500 mg/kg		3	
04.1.2.4	Canned or bottled (pasteurized) fruit	1500 mg/kg		3	
04.1.2.5	Jams, jellies, marmelades	1500 mg/kg		3	
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	500 mg/kg		6	
04.1.2.7	Candied fruit	1500 mg/kg		3	
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	1500 mg/kg		3	
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	1500 mg/kg		3	
04.1.2.10	Fermented fruit products	1500 mg/kg		3	
04.1.2.11	Fruit fillings for pastries	1500 mg/kg		3	
04.2.1.2	Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP	Note 16	6	
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweeds in vinegar, oil, brine, or soy sauce	500 mg/kg		6	
04.2.2.5	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter)	1500 mg/kg		3	
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	1500 mg/kg		3	
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10	1500 mg/kg		3	
05.1.5	Imitation chocolate, chocolate substitute products	500 mg/kg		3	
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4	10000 mg/kg		3	
05.3	Chewing gum	10000 mg/kg		6	
05.4	Decorations (e.g., for fine bakery wares), toppings (non- fruit) and sweet sauces	10000 mg/kg		3	
06.3	Breakfast cereals, including rolled oats	200 mg/kg		6	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	1500 mg/kg		3	
07.0	Bakery wares	1500 mg/kg		3	
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	5000 mg/kg	Note 16	3	
08.1.2	Fresh meat, poultry, and game, comminuted	1000 mg/kg	Note 94	6	

Page 116 of 495

GRAPE SKIN EXTRACT

Function: Colour

FoodCatNo	FoodCategory	MaxLevel	Comments	Step Y	ear
08.2	Processed meat, poultry, and game products in whole pieces or cuts	5000 mg/kg		3	
08.3.1.1	Cured (including salted) non-heat treated processed comminuted meat, poultry, and game products	5000 mg/kg		3	
08.3.1.2	Cured (including salted) and dried non-heat treated processed comminuted meat, poultry, and game products	5000 mg/kg	Note 16	3	
08.3.1.3	Fermented non-heat treated processed comminuted meat, poultry, and game products	5000 mg/kg	Note 16	3	
08.3.2	Heat-treated processed comminuted meat, poultry, and game products	5000 mg/kg	Note 16	3	
08.3.3	Frozen processed comminuted meat, poultry, and game products	5000 mg/kg	Note 16	3	
08.4	Edible casings (e.g., sausage casings)	5000 mg/kg		3	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg		3	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	6	
09.2.4.1	Cooked fish and fish products	500 mg/kg		3	
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	1000 mg/kg		3	
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	1000 mg/kg	Note 16	3	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	1000 mg/kg	Note 22	3	
09.3.1	Fish and fish products, including mollusks, crustaceans, and echinoderms, marinated and/or in jelly	500 mg/kg	Note 16	3	
09.3.2	Fish and fish products, including mollusks, crustaceans, and echinoderms, pickled and/or in brine	1500 mg/kg	Note 16	3	
09.3.3	Salmon substitutes, caviar, and other fish roe products	1500 mg/kg		3	
09.3.4	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms (e.g., fish paste), excluding products of food categories 09.3.1 - 09.3.3	1500 mg/kg	Note 16	3	
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	1500 mg/kg		3	
10.1	Fresh eggs	1500 mg/kg	Note 4	3	
10.4	Egg-based desserts (e.g., custard)	500 mg/kg		3	
12.2	Herbs, spices, seasonings and condiments (e.g., seasoning for instant noodles)	1500 mg/kg		3	
12.4	Mustards	500 mg/kg		3	
12.5	Soups and broths	1500 mg/kg		3	
12.6.1	Emulsified sauces (e.g., mayonnaise, salad dressing)	1500 mg/kg		3	
12.6.2	Non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy)	500 mg/kg		3	
12.6.3	Mixes for sauces and gravies	500 mg/kg		3	
12.7	Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.3	1500 mg/kg		3	
12.9.5	Other protein products	500 mg/kg		3	

Page 117 of 495

GRAPE SKIN EXTRACT

Function: Colour

FoodCatNo	FoodCategory	MaxLevel	Comments Step Year
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	1500 mg/kg	3
13.4	Dietetic formulae for slimming purposes and weight reduction	1500 mg/kg	3
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6	1500 mg/kg	3
13.6	Food supplements	1500 mg/kg	3
14.1.3.2	Vegetable nectar	1500 mg/kg	3
14.1.3.4	Concentrates for vegetable nectar	1500 mg/kg	3
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	500 mg/kg	6
14.2.1	Beer and malt beverages	1500 mg/kg	3
14.2.2	Cider and perry	1500 mg/kg	3
14.2.3.2	Sparkling and semi-sparkling grape wines	1500 mg/kg	3
14.2.3.3	Fortified grape wine, grape liquor wine, and sweet grape wine	1500 mg/kg	3
14.2.4	Wines (other than grape)	1500 mg/kg	3
14.2.6	Distilled spirituous beverages containing more than 15% alcohol	1500 mg/kg	3
14.2.7	Aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)	1500 mg/kg	3
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	10000 mg/kg	3
15.2	Processed nuts, including coated nuts and nut mixtures (with e.g., dried fruit)	10000 mg/kg	3
16.0	Composite foods - foods that could not be placed in categories 01 - 15	1500 mg/kg	3
16.0	Composite foods - foods that could not be placed in categories 01 - 15	10 mg/kg	6

## **GUAIAC RESIN**

Guaiac Resin	INS: 314			
Function:	Antioxidant			
FoodCatNo		MaxLevel	Comments	Step Year
02.1.2	Vegetable oils and fats	1000 mg/kg		Adopted 2006
02.1.3	Lard, tallow, fish oil, and other animal fats	1000 mg/kg		Adopted 2006
02.2.1.3	Blends of butter and margarine	1000 mg/kg		Adopted 2006
05.3	Chewing gum	1500 mg/kg		Adopted 1999
12.6	Sauces and like products	600 mg/kg	Note 15	Adopted 2004

GUANYLIC ACID, 5'-

## **GUANYLIC ACID, 5'-**

Guanylic Acid	, 5'-	INS:	626				
Function:	Flavour Enhancer						
FoodCatNo	FoodCategory			 MaxLevel	Comments	Step	Year
12.1.2	Salt Substitutes			 GMP		7	
12.2.1	Herbs and spices			GMP	Note 51	7	

Page 118 of 495

### **GUAR GUM**

Guar Gum

Function:	Bulking Agent, Emulsifier, Stabilizer, Thickener		
FoodCatNo		MaxLevel	Comments Step Year
01.1.1	Milk and buttermilk (plain)	6000 mg/kg	7
01.2	Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks)	GMP	4
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	5000 mg/kg	7
01.2.2	Renneted milk (plain)	GMP	7
01.4.1	Pasteurized cream (plain)	GMP	7
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	5000 mg/kg	7
02.1.2	Vegetable oils and fats	20000 mg/kg	7
02.1.3	Lard, tallow, fish oil, and other animal fats	20000 mg/kg	7
04.1.1.2	Surface-treated fresh fruit	GMP	7
04.1.1.3	Peeled or cut fresh fruit	GMP	7
04.2.1.2	Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP	7
04.2.1.3	Peeled, cut or shredded fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP	7
04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	20000 mg/kg	7
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10	GMP	4
06.1	Whole, broken, or flaked grain, including rice	GMP	7
06.4.1	Fresh pastas and noodles and like products	GMP	4
06.4.2	Dried pastas and noodles and like products	GMP	7
08.1.2	Fresh meat, poultry, and game, comminuted	GMP	7
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	4

GUAR GUM

Page 119 of 495

Function: Bulking Agent, Emulsifier, Stabilizer, Thickener FoodCatNo FoodCategory MaxLevel Comments Step Year GMP 09.2.1 Frozen fish, fish fillets, and fish products, including Notes 61 & 7 mollusks, crustaceans, and echinoderms 73 09.2.2 Frozen battered fish, fish fillets, and fish products, including 2000 mg/kg 7 mollusks, crustaceans, and echinoderms 09.2.3 Frozen minced and creamed fish products, including GMP 7 mollusks, crustaceans, and echinoderms 09.2.4 Cooked and/or fried fish and fish products, including GMP 7 mollusks, crustaceans, and echinoderms 09.2.5 Smoked, dried, fermented, and/or salted fish and fish GMP 7 products, including mollusks, crustaceans, and echinoderms 10.2.1 Liquid egg products GMP 7 10.2.2 Frozen egg products GMP 7 11.4 Other sugars and syrups (e.g., xylose, maple syrup, sugar 10000 mg/kg 7 toppings) 12.1.2 Salt Substitutes GMP 7 GMP Note 51 12.2.1 Herbs and spices 7 Infant formulae 13.1.1 1000 mg/kg Notes 14 & 7 72 13.1.2 Follow-up formulae 1000 mg/kg Note 72 7 13.1.3 Formulae for special medical purposes for infants 1000 mg/kg Notes 14 & 4 72 13.2 Complementary foods for infants and young children 20000 mg/kg 14.1.5 Coffee, coffee substitutes, tea, herbal infusions, and other GMP 7 hot cereal and grain beverages, excluding cocoa 14.2.3 Grape wines GMP 7

#### **GUM ARABIC (ACACIA GUM)**

Gum Arabic (Acacia Gum)

INS: 414

Function: Bulking Agent, Emulsifier, Filler, Stabilizer, Thickener FoodCatNo FoodCategory Step MaxLevel Comments Year 01.1.1.2 Buttermilk (plain) GMP 7 01.2.1.2 Fermented milks (plain), heat-treated after fermentation 7 5000 mg/kg 01.2.2 Renneted milk (plain) GMP 7 01.4.1 Pasteurized cream (plain) 5000 mg/kg 7 01.4.2 Sterilized and UHT creams, whipping and whipped creams, 5000 mg/kg 7 and reduced fat creams (plain) 02.1.2 Vegetable oils and fats 15000 mg/kg 7 15000 mg/kg 02.1.3 Lard, tallow, fish oil, and other animal fats 7 04.1.1.2 Surface-treated fresh fruit GMP Note 16 7 04.2.1 Fresh vegetables (including mushrooms and fungi, roots 83000 mg/kg Note 79 7 and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds

Page 120 of 495

GUM ARABIC (ACACIA GUM)

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

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	83000 mg/kg		7	
06.4.1	Fresh pastas and noodles and like products	GMP		4	
06.4.2	Dried pastas and noodles and like products	GMP		7	
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP	Note 16	7	
08.1.2	Fresh meat, poultry, and game, comminuted	GMP		7	
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	7	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP		7	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	7	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	7	
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		7	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		7	
10.2.1	Liquid egg products	GMP		7	
10.2.2	Frozen egg products	GMP		7	
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	GMP		7	
12.1.2	Salt Substitutes	GMP		7	
12.2.1	Herbs and spices	GMP	Note 51	7	
13.2	Complementary foods for infants and young children	20000 mg/kg		7	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		7	
14.2.3	Grape wines	300 mg/kg		7	

## HEXAMETHYLENE TETRAMINE

Hexamethylene Tetramine

INS: 239

Function:	Preservative			
FoodCatNo		MaxLevel	Comments	Step Year
01.6.2.1	Ripened cheese, includes rind	25 mg/kg	Note 66	Adopted 2001

## HYDROCHLORIC ACID

Hydrochloric A	cid	INS:	507				
Function:	Acidity Regulator						
FoodCatNo	FoodCategory			MaxLevel	Comments	Step	Year

FA/40 INF 01 - Table One		Page 121 of 495	
HYDROCHLC	ORIC ACID		
Function:	Acidity Regulator		
FoodCatNo	FoodCategory	MaxLevel	Comments Step Year
01.2.1	Fermented milks (plain)	GMP	7
06.2	Flours and starches (including soybean powder)	GMP	7
13.2	Complementary foods for infants and young children	GMP	7

### HYDROGENATED POLY-DECENES

Hydrogenated Poly–Decenes INS: 907

Function:	Glazing Agent		
FoodCatNo	FoodCategory	MaxLevel Comments	Step Year
04.1.2.2	Dried fruit	2000 mg/kg	4
05.2.2	Soft candy	2000 mg/kg	4

## HYDROXYBENZOATES, p-

Ethyl p-Hydro	vdroxybenzoate INS: 214 Methyl p-Hydroxyl			NS: 218
Function:	Preservative			
FoodCatNo	FoodCategory	MaxLevel	Comments	Step Year
01.6.2	Ripened cheese	500 mg/kg	Note 27	7
01.6.4	Processed cheese	300 mg/kg	Note 27	7
01.6.5	Cheese analogues	500 mg/kg	Note 27	7
01.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	120 mg/kg	Note 27	7
02.2.2	Emulsions containing less than 80% fat	300 mg/kg	Note 27	7
02.3	Fat emulsions maily of type oil-in-water, including mixed and/or flavoured products based on fat emulsions	1 300 mg/kg	Note 27	7
03.0	Edible ices, including sherbet and sorbet	1000 mg/kg	Note 27	7
04.1.1.2	Surface-treated fresh fruit	12 mg/kg	Note 27	7
04.1.1.3	Peeled or cut fresh fruit	12 mg/kg	Note 27	7
04.1.2.1	Frozen fruit	800 mg/kg	Note 27	7
04.1.2.2	Dried fruit	800 mg/kg	Note 27	7
04.1.2.3	Fruit in vinegar, oil, or brine	800 mg/kg	Note 27	7
04.1.2.4	Canned or bottled (pasteurized) fruit	800 mg/kg	Note 27	7
04.1.2.5	Jams, jellies, marmelades	1000 mg/kg	Note 27	7
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products food category 04.1.2.5	of 1000 mg/kg	Note 27	7
04.1.2.7	Candied fruit	1000 mg/kg	Note 27	7
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings coconut milk	and 800 mg/kg	Note 27	7

HYDROXYBENZOATES, p-

Function: Preservative

FoodCatNo	FoodCategory	MaxLevel	Comments	Step Yea	ar
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	800 mg/kg	Note 27	7	_
04.1.2.10	Fermented fruit products	800 mg/kg	Note 27	7	
04.1.2.11	Fruit fillings for pastries	800 mg/kg	Note 27	7	
04.2.1.2	Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	12 mg/kg	Note 27	7	
04.2.1.3	Peeled, cut or shredded fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	12 mg/kg	Note 27	7	
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweeds in vinegar, oil, brine, or soy sauce	1000 mg/kg	Note 27	7	
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	300 mg/kg	Note 27	7	
04.2.2.5	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter)	1000 mg/kg	Note 27	7	
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	1000 mg/kg	Note 27	7	
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10	300 mg/kg	Note 27	7	
05.1.1	Cocoa mixes (powders) and cocoa mass/cake	700 mg/kg	Note 27	7	
05.1.3	Cocoa-based spreads, including fillings	300 mg/kg	Note 27	7	
05.1.5	Imitation chocolate, chocolate substitute products	300 mg/kg	Note 27	7	
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4	2000 mg/kg	Note 27	7	
05.3	Chewing gum	1500 mg/kg	Note 27	7	
05.4	Decorations (e.g., for fine bakery wares), toppings (non- fruit) and sweet sauces	300 mg/kg	Note 27	7	
07.2	Fine bakery wares (sweet, salty, savoury) and mixes	300 mg/kg	Note 27	7	
08.2.1.2	Cured (including salted) and dried non-heat treated processed meat, poultry, and game products in whole pieces or cuts	GMP	Notes 3 & 27	7	
08.3.1.2	Cured (including salted) and dried non-heat treated processed comminuted meat, poultry, and game products	GMP	Notes 3 & 27	7	
08.4	Edible casings (e.g., sausage casings)	36 mg/kg	Note 27	7	
09.3	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms	1000 mg/kg	Note 27	7	
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	100 mg/kg	Note 27	7	
11.6	Table-top sweeteners, including those containing high- intensity sweeteners	1500 mg/kg	Note 27	4	
12.3	Vinegars	100 mg/kg	Note 27	7	

Page 122 of 495

Page 123 of 495

HYDROXYBENZOATES, p-

Function: Preservative

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
12.4		300 mg/kg	Note 27	7	
12.5	Soups and broths	300 mg/kg	Note 27	7	
12.6	Sauces and like products	1000 mg/kg	Note 27	7	
12.7	Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.3	300 mg/kg	Note 27	7	
12.9.1.3	Other soybean protein products (including non-fermented soy sauce)	250 mg/kg	Note 27	7	
13.6	Food supplements	2000 mg/kg	Note 27	4	
14.1.2.2	Vegetable juice	1000 mg/kg	Note 27	7	
14.1.2.4	Concentrates for vegetable juice	1000 mg/kg	Note 27	7	
14.1.3.2	Vegetable nectar	200 mg/kg	Note 27	7	
14.1.3.4	Concentrates for vegetable nectar	200 mg/kg	Note 27	7	
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	1000 mg/kg	Note 27	7	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	450 mg/kg	Note 27	7	
14.2.1	Beer and malt beverages	200 mg/kg	Note 27	7	
14.2.2	Cider and perry	200 mg/kg	Note 27	7	
14.2.3	Grape wines	50 mg/kg	Note 27	7	
14.2.4	Wines (other than grape)	200 mg/kg	Note 27	7	
14.2.5	Mead	200 mg/kg	Note 27	7	
14.2.7	Aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)	1000 mg/kg	Note 27	7	
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	1000 mg/kg	Note 27	4	
15.2	Processed nuts, including coated nuts and nut mixtures (with e.g., dried fruit)	300 mg/kg	Note 27	7	
16.0	Composite foods - foods that could not be placed in categories 01 - 15	1000 mg/kg	Note 27	7	

## HYDROXYPROPYL CELLULOSE

Hydroxypropyl Cellulose

Function:	Bulking Agent, Emulsifier, Stabilizer, Thickener		
FoodCatNo		MaxLevel	Comments Step Year
01.1.1.2	Buttermilk (plain)	GMP	7
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	7
01.2.2	Renneted milk (plain)	GMP	7
01.4.1	Pasteurized cream (plain)	GMP	7

Page 124 of 495

HYDROXYPROPYL CELLULOSE

Function: Bulking Agent, Emulsifier, Stabilizer, Thickener

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		7	
04.1.1.2	Surface-treated fresh fruit	GMP	Note 16	7	
04.2.1.2	Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP	Note 16	7	
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP	Note 16	7	
08.1.2	Fresh meat, poultry, and game, comminuted	GMP		7	
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	7	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP		7	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 41	7	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	7	
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		7	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		7	
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	GMP		7	
12.1.2	Salt Substitutes	GMP		7	
12.2.1	Herbs and spices	GMP	Note 51	7	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		7	

## HYDROXYPROPYL DISTARCH PHOSPHATE

Hydroxypropyl Distarch Phosphate INS: 1442

Function:	Bulking Agent, Emulsifier, Stabilizer, Thickener				
FoodCatNo		MaxLevel	Comments	Step	Year
01.2	Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks)	GMP		4	
01.4.1	Pasteurized cream (plain)	GMP		7	
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		7	
01.8.2	Dried whey and whey products, excluding whey cheeses	10000 mg/kg		Adopted	2006
02.1.2	Vegetable oils and fats	GMP		7	
02.1.3	Lard, tallow, fish oil, and other animal fats	GMP		7	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 41	7	
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	10000 mg/kg		7	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	10000 mg/kg		7	

Page 125 of 495

HYDROXYPROPYL DISTARCH PHOSPHATE

Function: Bulking Agent, Emulsifier, Stabilizer, Thickener

FoodCategory \_\_\_\_\_ MaxLevel Comments Step Year

## HYDROXYPROPYL METHYL CELLULOSE

Hydroxypropyl Methyl Cellulose

INS: 464

Function: Bulking Agent, Emulsifier, Stabilizer, Thickener

FoodCatNo	FoodCategory	MaxLevel	Comments	Step Ye	ear
01.1.1.2	Buttermilk (plain)	GMP		7	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP		7	
01.2.2	Renneted milk (plain)	GMP		7	
01.4.1	Pasteurized cream (plain)	GMP		7	
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		7	
04.1.1.2	Surface-treated fresh fruit	GMP	Note 16	7	
04.2.1.2	Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP	Note 16	7	
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP	Note 16	7	
08.1.2	Fresh meat, poultry, and game, comminuted	GMP		7	
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	7	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP		7	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 41	7	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	7	
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		7	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		7	
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	GMP		7	
12.1.2	Salt Substitutes	GMP		7	
12.2.1	Herbs and spices	GMP	Note 51	7	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		7	

#### HYDROXYPROPYL STARCH

Hydroxypropyl Starch

Function:	Bulking Agent, Emulsifier, Stabilizer, Thickener				
FoodCatNo		MaxLevel	Comments	Step	Year
01.1.1.2	Buttermilk (plain)	GMP		7	

Page 126 of 495

HYDROXYPROPYL STARCH

Function: Bulking Agent, Emulsifier, Stabilizer, Thickener

FoodCatNo	FoodCategory	MaxLevel	Comments	Step Year
01.2	Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks)	GMP		4
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP		7
01.2.2	Renneted milk (plain)	GMP		7
01.4.1	Pasteurized cream (plain)	GMP		7
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		7
02.1.2	Vegetable oils and fats	GMP		7
02.1.3	Lard, tallow, fish oil, and other animal fats	GMP		7
04.1.1.2	Surface-treated fresh fruit	GMP	Note 16	7
04.2.1.2	Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP	Note 16	7
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP	Note 16	7
08.1.2	Fresh meat, poultry, and game, comminuted	GMP		7
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	7
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP		7
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 41	7
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	7
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		7
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		7
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	10000 mg/kg		7
12.1.2	Salt Substitutes	GMP		7
12.2.1	Herbs and spices	GMP	Note 51	7
13.1.1	Infant formulae	5000 mg/kg	Notes 72 & 150	7
13.1.3	Formulae for special medical purposes for infants	5000 mg/kg	Notes 72 & 150	4
13.2	Complementary foods for infants and young children	60000 mg/kg		7
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	10000 mg/kg		7

## **INDIGOTINE (INDIGO CARMINE)**

Indigotine (Indigo Carmine) INS: 132

Function:	Colour				
FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year

INDIGOTINE (INDIGO CARMINE)

Function: Colour

T unction.	Coloui				
FoodCatNo	FoodCategory	MaxLevel	Comments	Step Ye	ar
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey- based drinks)	300 mg/kg		6	
01.6.1	Unripened cheese	200 mg/kg	Note 3	3	
01.6.2.2	Rind of ripened cheese	100 mg/kg		6	
01.6.5	Cheese analogues	200 mg/kg	Note 3	3	
01.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	300 mg/kg		6	
02.1.3	Lard, tallow, fish oil, and other animal fats	200 mg/kg		3	
02.2.1.2	Margarine and similar products	200 mg/kg		3	
02.3	Fat emulsions maily of type oil-in-water, including mixed and/or flavoured products based on fat emulsions	300 mg/kg		6	
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	300 mg/kg		6	
03.0	Edible ices, including sherbet and sorbet	300 mg/kg		6	
04.1.2.4	Canned or bottled (pasteurized) fruit	200 mg/kg		6	
04.1.2.5	Jams, jellies, marmelades	500 mg/kg		6	
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	500 mg/kg		6	
04.1.2.7	Candied fruit	200 mg/kg		6	
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	500 mg/kg		6	
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	300 mg/kg		6	
04.1.2.11	Fruit fillings for pastries	300 mg/kg		6	
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweeds in vinegar, oil, brine, or soy sauce	500 mg/kg		6	
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	200 mg/kg		6	
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	200 mg/kg		6	
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10	500 mg/kg		3	
05.1.3	Cocoa-based spreads, including fillings	100 mg/kg		6	
05.1.4	Cocoa and chocolate products	450 mg/kg		6	
05.1.5	Imitation chocolate, chocolate substitute products	450 mg/kg		6	
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4	450 mg/kg		6	
05.3	Chewing gum	300 mg/kg		6	

Page 127 of 495

INDIGOTINE (INDIGO CARMINE)

Function: Colour

Function:	Colour				
FoodCatNo	FoodCategory	MaxLevel	Comments	Step `	Year
05.4	Decorations (e.g., for fine bakery wares), toppings (non- fruit) and sweet sauces	500 mg/kg		6	
06.3	Breakfast cereals, including rolled oats	300 mg/kg		6	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	300 mg/kg		6	
07.0	Bakery wares	300 mg/kg		6	
09.1.1	Fresh fish	300 mg/kg	Note 50	6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 95	6	
09.2.4.1	Cooked fish and fish products	500 mg/kg		6	
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	250 mg/kg		6	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 22	6	
09.3.3	Salmon substitutes, caviar, and other fish roe products	500 mg/kg		6	
09.3.4	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms (e.g., fish paste), excluding products of food categories 09.3.1 - 09.3.3	500 mg/kg		6	
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg		6	
10.1	Fresh eggs	300 mg/kg	Note 4	3	
10.4	Egg-based desserts (e.g., custard)	300 mg/kg		6	
11.3	Sugar solutions and syrups, also (partially) inverted, including treacle and molasses, excluding products of food category 11.1.3	300 mg/kg		6	
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	300 mg/kg		6	
11.6	Table-top sweeteners, including those containing high- intensity sweeteners	300 mg/kg		6	
12.2.1	Herbs and spices	300 mg/kg		6	
12.2.2	Seasonings and condiments	500 mg/kg		6	
12.4	Mustards	300 mg/kg		6	
12.5	Soups and broths	300 mg/kg		6	
12.6	Sauces and like products	500 mg/kg		6	
12.9.5	Other protein products	100 mg/kg		6	
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	50 mg/kg		6	
13.4	Dietetic formulae for slimming purposes and weight reduction	50 mg/kg		6	
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6	300 mg/kg		6	
13.6	Food supplements	300 mg/kg		6	
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	300 mg/kg		6	
14.2.2	Cider and perry	200 mg/kg		6	

Page 128 of 495

INDIGOTINE (INDIGO CARMINE)

Function:	Colour		
FoodCatNo		MaxLevel	Comments Step Year
14.2.4	Wines (other than grape)	200 mg/kg	6
14.2.6	Distilled spirituous beverages containing more than 15% alcohol	300 mg/kg	6
14.2.7	Aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)	200 mg/kg	6
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	300 mg/kg	6
15.2	Processed nuts, including coated nuts and nut mixtures (with e.g., dried fruit)	100 mg/kg	6

Page 129 of 495

### INOSINIC ACID

Iron Oxide, Yellow

Inosinic Acid		INS:	630				
Function:	Flavour Enhancer						
FoodCatNo	FoodCategory			MaxLevel	Comments	Step Yea	r
12.1.2	Salt Substitutes			GMP		7	_
12.2.1	Herbs and spices			GMP	Note 51	7	

## INVERTASE (SACCHAROMYCES CEREVISIAE)

INS:

172(iii)

Invertase (Saccharomyces cerevisiae) INS: 1103

Function: Stabilizer, Thickener FoodCatNo Step FoodCategory MaxLevel Comments Year 11.3 Sugar solutions and syrups, also (partially) inverted, GMP 4 including treacle and molasses, excluding products of food category 11.1.3 Other sugars and syrups (e.g., xylose, maple syrup, sugar GMP 11.4 4 toppings) **IRON OXIDES** Iron Oxide, Black INS: 172(i) Iron Oxide, Red INS: 172(ii)

Function:	Colour		
FoodCatNo		MaxLevel Comments	Step Year
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey- based drinks)	20 mg/kg	Adopted 2005
01.4	Cream (plain) and the like	GMP	6
01.6.1	Unripened cheese	GMP	6
01.6.2.2	Rind of ripened cheese	100 mg/kg	Adopted 2005
01.6.4	Processed cheese	50 mg/kg	Adopted 2005

IRON OXIDES

Function: Colour

FoodCatNo	FoodCategory	MaxLevel	Comments	Step Year
01.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	100 mg/kg		Adopted 2005
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	350 mg/kg		Adopted 2005
03.0	Edible ices, including sherbet and sorbet	300 mg/kg		Adopted 2005
04.1.1.2	Surface-treated fresh fruit	1000 mg/kg	Note 16	Adopted 2005
04.1.2.4	Canned or bottled (pasteurized) fruit	300 mg/kg		Adopted 2005
04.1.2.5	Jams, jellies, marmelades	200 mg/kg		Adopted 2005
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	500 mg/kg		Adopted 2005
04.1.2.7	Candied fruit	250 mg/kg		Adopted 2005
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	200 mg/kg		Adopted 2005
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweeds in vinegar, oil, brine, or soy sauce	500 mg/kg		6
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	75 mg/kg		3
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	GMP		6
05.1.3	Cocoa-based spreads, including fillings	GMP		6
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4	200 mg/kg		Adopted 2005
05.3	Chewing gum	10000 mg/kg		6
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	100 mg/kg		Adopted 2005
06.3	Breakfast cereals, including rolled oats	75 mg/kg		Adopted 2005
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	75 mg/kg		Adopted 2005
07.2	Fine bakery wares (sweet, salty, savoury) and mixes	100 mg/kg		Adopted 2005
08.1.2	Fresh meat, poultry, and game, comminuted	1000 mg/kg	Note 94	6
08.3.1.1	Cured (including salted) non-heat treated processed comminuted meat, poultry, and game products	1000 mg/kg	Note 78	6
08.3.1.3	Fermented non-heat treated processed comminuted meat, poultry, and game products	GMP	Note 16	6
08.3.2	Heat-treated processed comminuted meat, poultry, and game products	GMP	Note 16	6
08.3.3	Frozen processed comminuted meat, poultry, and game products	GMP	Note 16	6
08.4	Edible casings (e.g., sausage casings)	1000 mg/kg	Note 72	Adopted 2005
09.1.1	Fresh fish	GMP	Note 50	6
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 95	6

Page 130 of 495

**IRON OXIDES** 

Page 131 of 495

Function:	Colour				
FoodCatNo	FoodCategory	MaxLevel	Comments	Step	rear
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	GMP		6	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	250 mg/kg	Note 22	Adopted 2	2005
09.3.3	Salmon substitutes, caviar, and other fish roe products	100 mg/kg		Adopted 2	2005
09.3.4	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms (e.g., fish paste), excluding products of food categories 09.3.1 - 09.3.3	50 mg/kg		3	
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg		6	
10.1	Fresh eggs	GMP	Note 4	Adopted 2	2005
10.4	Egg-based desserts (e.g., custard)	GMP		6	
12.2.2	Seasonings and condiments	1000 mg/kg		Adopted 2	2005
12.4	Mustards	GMP		6	
12.5	Soups and broths	100 mg/kg		Adopted 2	2005
12.6	Sauces and like products	75 mg/kg		Adopted 2	2005
12.7	Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.3	GMP		6	
12.9.5	Other protein products	GMP		6	
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	GMP		6	
13.4	Dietetic formulae for slimming purposes and weight reduction	GMP		6	
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6	GMP		6	
13.6	Food supplements	GMP		6	
14.1.3.2	Vegetable nectar	GMP		6	
14.1.3.4	Concentrates for vegetable nectar	GMP		6	
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	100 mg/kg		Adopted 2	2005
14.2.2	Cider and perry	GMP		6	
14.2.3.2	Sparkling and semi-sparkling grape wines	GMP		6	
14.2.4	Wines (other than grape)	GMP		6	
14.2.6	Distilled spirituous beverages containing more than 15% alcohol	GMP		6	
14.2.7	Aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)	GMP		6	
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	500 mg/kg		Adopted 2	2005
15.2	Processed nuts, including coated nuts and nut mixtures (with e.g., dried fruit)	400 mg/kg		Adopted 2	2005

ISOASCORBIC ACID (ERYTHORBIC ACID)

### **ISOASCORBIC ACID (ERYTHORBIC ACID)**

Isoascorbic acid (Erythorbic Acid) INS: 315

Function:	Antioxidant, Colour Retention Agent				
FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
02.1.2	Vegetable oils and fats	100 mg/kg		7	
02.1.3	Lard, tallow, fish oil, and other animal fats	100 mg/kg		7	
04.1.1	Fresh fruit	GMP		7	
04.2.1.3	Peeled, cut or shredded fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP		7	
04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP		7	
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	500 mg/kg		7	
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		7	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	1500 mg/kg		7	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 15	7	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		7	
14.2.3	Grape wines	250 mg/kg		4	

## **ISOMALT (ISOMALTITOL)**

Isomalt (Isomaltitol)

Function:	Anticaking Agent, Bulking Agent, Emulsifier, Glazing Agent, Sweetener				
FoodCatNo		MaxLevel	Comments	Step	Year
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP		7	
01.2.2	Renneted milk (plain)	GMP		7	
04.1.1.2	Surface-treated fresh fruit	GMP	Note 16	7	
04.2.1.2	Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP	Note 16	7	
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10	50000 mg/kg		4	
06.4.2	Dried pastas and noodles and like products	GMP		7	
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP	Note 16	7	
08.1.2	Fresh meat, poultry, and game, comminuted	GMP		7	
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	7	

ISOMALT (ISOMALTITOL)

Function: Anticaking Agent, Bulking Agent, Emulsifier, Glazing Agent, Sweetener

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	100000 mg/kg		4	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP		7	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	7	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	7	
09.2.4.1	Cooked fish and fish products	GMP		7	
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	GMP		7	
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	7	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		7	
11.3	Sugar solutions and syrups, also (partially) inverted, including treacle and molasses, excluding products of food category 11.1.3	GMP		4	
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	GMP		7	
12.1.2	Salt Substitutes	GMP		7	
12.2.1	Herbs and spices	GMP	Note 51	7	
13.2	Complementary foods for infants and young children	100000 mg/kg		4	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	300000 mg/kg		4	

Page 133 of 495

## **ISOPROPYL CITRATES**

Isopropyl Citrates

Function:	Antioxidant, Preservative, Sequestrant				
FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
02.1.2	Vegetable oils and fats	200 mg/kg		Adopted	2005
02.1.3	Lard, tallow, fish oil, and other animal fats	200 mg/kg		Adopted	2001
02.2.1.2	Margarine and similar products	200 mg/kg		Adopted	2001
02.2.2	Emulsions containing less than 80% fat	100 mg/kg		Adopted	2001
08.1.2	Fresh meat, poultry, and game, comminuted	200 mg/kg		Adopted	2001
08.2.1.2	Cured (including salted) and dried non-heat treated processed meat, poultry, and game products in whole pieces or cuts	200 mg/kg		Adopted	2001
08.3.1.2	Cured (including salted) and dried non-heat treated processed comminuted meat, poultry, and game products	200 mg/kg		Adopted	2001
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	200 mg/kg		Adopted	2001

KARAYA GUM

Karaya Gum

#### **KARAYA GUM**

INS: 416

Function:	Bulking Agent, Emulsifier, Stabilizer, Thickener				
FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
01.1.1	Milk and buttermilk (plain)	200 mg/kg		7	
01.2.1.1	Fermented milks (plain), not heat-treated after fermentation	200 mg/kg		7	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	5000 mg/kg		7	
02.1.2	Vegetable oils and fats	GMP		7	
02.1.3	Lard, tallow, fish oil, and other animal fats	GMP		7	
04.1.1.2	Surface-treated fresh fruit	GMP		7	
04.1.1.3	Peeled or cut fresh fruit	GMP		7	
04.2.1.2	Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP		7	
04.2.1.3	Peeled, cut or shredded fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP		7	
04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP		7	
06.4.1	Fresh pastas and noodles and like products	GMP		4	
06.4.2	Dried pastas and noodles and like products	GMP		7	
08.1	Fresh meat, poultry, and game	GMP		7	
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		7	
10.2.1	Liquid egg products	GMP		7	
10.2.2	Frozen egg products	GMP		7	
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	GMP		7	
12.1.2	Salt Substitutes	GMP		7	
12.2.1	Herbs and spices	GMP	Note 51	7	
13.2	Complementary foods for infants and young children	GMP		7	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		7	
14.2.3	Grape wines	GMP		7	

### **KONJAC FLOUR**

Konjac Flour

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INS: 425

Function:	Emulsifier, Stabilizer, Thickener				
FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year

Page 135 of 495

KONJAC FLOUR

Function: Emulsifier, Stabilizer, Thickener

FoodCatNo	FoodCategory	MaxLevel	Comments Step Year
01.1.1	Milk and buttermilk (plain)	GMP	7
01.2	Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks)	GMP	4
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	7
01.4.1	Pasteurized cream (plain)	GMP	7
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	2000 mg/kg	7
04.1.1.2	Surface-treated fresh fruit	GMP	7
04.1.1.3	Peeled or cut fresh fruit	GMP	7
04.2.1.2	Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP	7
04.2.1.3	Peeled, cut or shredded fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP	7
04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP	7
06.4.1	Fresh pastas and noodles and like products	GMP	4
06.4.2	Dried pastas and noodles and like products	10000 mg/kg	7
08.1	Fresh meat, poultry, and game	GMP	7
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	4
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	7
10.2.1	Liquid egg products	GMP	7
10.2.2	Frozen egg products	GMP	7
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	GMP	7
12.1.2	Salt Substitutes	GMP	7
12.2.1	Herbs and spices	GMP	Note 51 7
13.2	Complementary foods for infants and young children	GMP	7
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP	7
14.2.3	Grape wines	GMP	7

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

Acidity Regulator

Lactic Acid (L-, D- and DL-)

Function:

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
01.2.1	Fermented milks (plain)	GMP		7	

Page 136 of 495

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

Function: Acidity Regulator

FoodCatNo	FoodCategory	MaxLevel	Comments Step Year
01.4.1	Pasteurized cream (plain)	GMP	4
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP	4
01.6.6	Whey protein cheese	GMP	Adopted 2006
02.1.2	Vegetable oils and fats	GMP	7
02.1.3	Lard, tallow, fish oil, and other animal fats	GMP	7
04.2.1	Fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP	7
04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP	7
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10	GMP	4
06.4.1	Fresh pastas and noodles and like products	GMP	4
06.4.2	Dried pastas and noodles and like products	GMP	4
08.1.2	Fresh meat, poultry, and game, comminuted	6000 mg/kg	7
10.2.1	Liquid egg products	GMP	7
10.2.2	Frozen egg products	GMP	7
12.1.2	Salt Substitutes	GMP	7
12.2.1	Herbs and spices	GMP	Note 51 7
13.1.1	Infant formulae	GMP	Notes 72 & 7 83
13.1.2	Follow-up formulae	GMP	Note 72 7
13.1.3	Formulae for special medical purposes for infants	GMP	Notes 72 & 4 83
13.2	Complementary foods for infants and young children	15000 mg/kg	7
14.2.3	Grape wines	4000 mg/kg	4

## LACTIC AND FATTY ACID ESTERS OF GLYCEROL

Lactic and Fatty Acid Esters of Glycerol INS: 472b

Function:	Emulsifier, Sequestrant, Stabilizer		
FoodCatNo		MaxLevel Comm	ents Step Year
01.1.1.2	Buttermilk (plain)	GMP	7
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	7
01.2.2	Renneted milk (plain)	GMP	7
01.4.1	Pasteurized cream (plain)	10000 mg/kg	7

Page 137 of 495

#### LACTIC AND FATTY ACID ESTERS OF GLYCEROL

Function: Emulsifier, Sequestrant, Stabilizer

FoodCatNo	FoodCategory	MaxLevel	Comments	Step Year
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	10000 mg/kg		7
02.1.2	Vegetable oils and fats	GMP		7
02.1.3	Lard, tallow, fish oil, and other animal fats	80000 mg/kg		7
04.1.1.2	Surface-treated fresh fruit	GMP	Note 16	7
04.2.1.2	Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP	Note 16	7
06.1	Whole, broken, or flaked grain, including rice	GMP		7
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP	Note 16	7
08.1.2	Fresh meat, poultry, and game, comminuted	GMP		7
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	7
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP		7
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	7
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	7
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		7
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		7
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	GMP		7
12.1.2	Salt Substitutes	5000 mg/kg		7
12.2.1	Herbs and spices	5000 mg/kg	Note 51	7
13.2	Complementary foods for infants and young children	5000 mg/kg		7
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		7

### LACTITOL

Lactitol

INS:	966

Function:	Bulking Agent, Emulsifier, Stabilizer, Sweetener, Thickener				
FoodCatNo		MaxLevel	Comments	Step	Year
01.2	Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks)	30000 mg/kg		4	
01.4.1	Pasteurized cream (plain)	30000 mg/kg		4	
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	30000 mg/kg		4	
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10	10000 mg/kg		4	

Page 138 of 495

LACTITOL

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

FoodCatNo		MaxLevel	Comments	Step	Year
06.4.2	Dried pastas and noodles and like products	GMP		7	. – –
08.1	Fresh meat, poultry, and game	GMP		4	
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		4	
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	20000 mg/kg		4	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP		7	
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	GMP		4	
12.1.2	Salt Substitutes	GMP		4	
12.2.1	Herbs and spices	GMP	Note 51	4	
13.2	Complementary foods for infants and young children	GMP		7	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	30000 mg/kg		4	

## LECITHIN

Lecithin

INS: 322(i)

Function:	Antioxidant, Emulsifier, Stabilizer				
FoodCatNo		MaxLevel	Comments	Step	Year
01.1.1.2	Buttermilk (plain)	GMP		7	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP		7	
01.2.2	Renneted milk (plain)	GMP		7	
01.4.1	Pasteurized cream (plain)	5000 mg/kg		7	
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	5000 mg/kg		7	
02.1.2	Vegetable oils and fats	30000 mg/kg		7	
02.1.3	Lard, tallow, fish oil, and other animal fats	30000 mg/kg		7	
04.1.1.2	Surface-treated fresh fruit	GMP	Note 16	7	
04.2.1.2	Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP	Note 16	7	
04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP		7	
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10	GMP		4	
06.2	Flours and starches (including soybean powder)	5000 mg/kg		7	
06.4.1	Fresh pastas and noodles and like products	GMP		4	
06.4.2	Dried pastas and noodles and like products	5000 mg/kg		7	

Page 139 of 495

#### LECITHIN

Function: Antioxidant, Emulsifier, Stabilizer

FoodCatNo	FoodCategory	MaxLevel	Comments	Step Year
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP	Note 16	7
08.1.2	Fresh meat, poultry, and game, comminuted	GMP		7
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	7
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP		7
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 41	7
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	7
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		7
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		7
10.2.1	Liquid egg products	GMP		7
10.2.2	Frozen egg products	GMP		7
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	GMP		7
12.1.2	Salt Substitutes	GMP		7
12.2.1	Herbs and spices	GMP	Note 51	7
13.1.1	Infant formulae	5000 mg/kg	Note 72	7
13.1.2	Follow-up formulae	5000 mg/kg	Note 72	7
13.1.3	Formulae for special medical purposes for infants	5000 mg/kg	Note 72	4
13.2	Complementary foods for infants and young children	15000 mg/kg		7
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		7

### LUTEIN FROM TAGETES ERECTA

Lutein from Tagetes erecta

INS: 161b(i)

Function:	Colour			
FoodCatNo		MaxLevel Comm	nents Step Year	_
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey- based drinks)	100 mg/kg Note	<u>52</u> <u>4</u>	_
01.6.1	Unripened cheese	GMP	4	
01.6.2	Ripened cheese	GMP	4	
01.6.4.1	Plain processed cheese	GMP	4	
01.6.4.2	Flavoured processed cheese, including containing fruit, vegetables, meat, etc.	100 mg/kg	4	
01.6.5	Cheese analogues	GMP	4	
01.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	150 mg/kg	4	

LUTEIN FROM TAGETES ERECTA

Function: Colour

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	150 mg/kg		4	
03.0	Edible ices, including sherbet and sorbet	150 mg/kg		4	
04.1.2.5	Jams, jellies, marmelades	100 mg/kg		4	
04.1.2.7	Candied fruit	200 mg/kg		4	
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	150 mg/kg		4	
04.1.2.11	Fruit fillings for pastries	150 mg/kg		4	
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10	GMP		4	
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4	300 mg/kg		4	
05.4	Decorations (e.g., for fine bakery wares), toppings (non- fruit) and sweet sauces	500 mg/kg		4	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	150 mg/kg		4	
07.2	Fine bakery wares (sweet, salty, savoury) and mixes	200 mg/kg		4	
08.1.2	Fresh meat, poultry, and game, comminuted	GMP		4	
08.3.1.1	Cured (including salted) non-heat treated processed comminuted meat, poultry, and game products	GMP		4	
08.4	Edible casings (e.g., sausage casings)	GMP		4	
09.1.1	Fresh fish	300 mg/kg	Note 50	4	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 95	4	
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	250 mg/kg		4	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	100 mg/kg	Note 22	4	
09.3.1	Fish and fish products, including mollusks, crustaceans, and echinoderms, marinated and/or in jelly	GMP		4	
09.3.3	Salmon substitutes, caviar, and other fish roe products	500 mg/kg		4	
10.2	Egg products	GMP		4	
10.4	Egg-based desserts (e.g., custard)	150 mg/kg		4	
12.2.2	Seasonings and condiments	500 mg/kg		4	
12.4	Mustards	300 mg/kg		4	
12.5	Soups and broths	50 mg/kg		4	
12.6	Sauces and like products	500 mg/kg	Note 92	4	
12.9.5	Other protein products	100 mg/kg		4	
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	50 mg/kg		4	
13.4	Dietetic formulae for slimming purposes and weight reduction	50 mg/kg		4	

Page 140 of 495

LUTEIN FROM TAGETES ERECTA

Function: Colour FoodCatNo FoodCategory MaxLevel Comments Step Year 13.5 Dietetic foods (e.g., supplementary foods for dietary use) 100 mg/kg 4 excluding products of food categories 13.1 - 13.4 and 13.6 13.6 Food supplements 300 mg/kg 4 Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks 14.1.4 100 mg/kg 4 14.2.2 Cider and perry 200 mg/kg 4 14.2.4 Wines (other than grape) 200 mg/kg 4 Aromatized alcoholic beverages (e.g., beer, wine and 14.2.7 200 mg/kg 4 spirituous cooler-type beverages, low alcoholic refreshers) 15.1 Snacks - potato, cereal, flour or starch based (from roots 200 mg/kg 4 and tubers, pulses and legumes) 15.2 Processed nuts, including coated nuts and nut mixtures 100 mg/kg 4 (with e.g., dried fruit)

Page 141 of 495

#### LYSOZYME

Lysozyme	INS:	1105			
Function:	Preservative				
FoodCatNo	FoodCategory		xLevel Comments	Step Y	′ear
01.6.2	Ripened cheese		GMP	Adopted 19	999
14.2.2	Cider and perry	500	0 mg/kg	Adopted 20	004
14.2.3	Grape wines	500	) mg/kg	Adopted 20	004

#### **MAGNESIUM CARBONATE**

Magnesium Carbonate

INS: 504(i)

Function:	Acidity Regulator, Anticaking Agent, Colour Retention Agent				
FoodCatNo	FoodCategory	MaxLevel	Comments	Step Year	
01.1.1.2	Buttermilk (plain)	GMP		7	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP		7	
01.2.2	Renneted milk (plain)	GMP		7	
01.8.2	Dried whey and whey products, excluding whey cheeses	10000 mg/kg		Adopted 2006	
04.1.1.2	Surface-treated fresh fruit	GMP	Note 16	7	
04.2.1.2	Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP	Note 16	7	
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10	5000 mg/kg	Note 36	4	
06.2.1	Flours	1500 mg/kg		4	
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP	Note 16	7	

Page 142 of 495

MAGNESIUM CARBONATE

Function: Acidity Regulator, Anticaking Agent, Colour Retention Agent

FoodCatNo	FoodCategory	MaxLevel	Comments	Step Year	
08.1.2	Fresh meat, poultry, and game, comminuted	GMP		7	
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	7	
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	5000 mg/kg	Note 36	4	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP		7	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	7	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	7	
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		7	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		7	
11.1.2	Powdered sugar, powdered dextrose	15000 mg/kg	Note 56	Adopted 2006	
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	GMP		7	
12.1.1	Salt	GMP		Adopted 2006	
12.1.2	Salt Substitutes	5000 mg/kg	Note 36	4	
12.2.1	Herbs and spices	5000 mg/kg	Notes 36 & 51	4	
13.2	Complementary foods for infants and young children	GMP		7	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		7	

### **MAGNESIUM CHLORIDE**

Magnesium Chloride

Function:	Colour Retention Agent, Firming Agent				
FoodCatNo		MaxLevel	Comments	Step Yea	r
01.1.1.2	Buttermilk (plain)	GMP		7	-
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP		7	
01.2.2	Renneted milk (plain)	GMP		7	
04.1.1.2	Surface-treated fresh fruit	GMP	Note 16	7	
04.2.1.2	Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP	Note 16	7	
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	2260 mg/kg		7	
08.1.2	Fresh meat, poultry, and game, comminuted	GMP		7	
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	7	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP		7	

Page 143 of 495

MAGNESIUM CHLORIDE

Function: Colour Retention Agent, Firming Agent

FoodCatNo		MaxLevel	Comments	Step Yea	ar
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	7	-
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	7	
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		7	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		7	
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	GMP		7	
12.1.2	Salt Substitutes	GMP		7	
12.2.1	Herbs and spices	GMP	Note 51	7	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		7	

#### **MAGNESIUM GLUTAMATE**

Magnesium Glutamate

INS: 625

Function:	Flavour Enhancer			
FoodCatNo	FoodCategory	MaxLevel	Comments	Step Year
12.1.2	Salt Substitutes	GMP		7
12.2.1	Herbs and spices	GMP	Note 51	7

## MAGNESIUM HYDROGEN CARBONATE

Magnesium Hydrogen Carbonate

INS: 504(ii)

Function:	Acidity Regulator, Anticaking Agent, Firming Agent				
FoodCatNo		MaxLevel	Comments	Step	Year
01.1.1.2	Buttermilk (plain)	GMP		7	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP		7	
01.2.2	Renneted milk (plain)	GMP		7	
04.1.1.2	Surface-treated fresh fruit	GMP	Note 16	7	
04.2.1.2	Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP	Note 16	7	
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP	Note 16	7	
08.1.2	Fresh meat, poultry, and game, comminuted	GMP		7	
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	7	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP		7	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	7	

Page 144 of 495

MAGNESIUM HYDROGEN CARBONATE

Function: Acidity Regulator, Anticaking Agent, Firming Agent

FoodCatNo		MaxLevel	Comments	Step	Year
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	7	
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		7	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		7	
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	GMP		7	
12.1.2	Salt Substitutes	GMP		7	
12.2.1	Herbs and spices	GMP	Note 51	7	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		7	

### **MAGNESIUM HYDROXIDE**

Magnesium Hydroxide

INS: 528

Function: Acidity Regulator, Colour Retention Agent, Stabilizer

FoodCatNo		MaxLevel	Comments	Step	Year
01.1.1.2	Buttermilk (plain)	GMP		7	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP		7	
01.2.2	Renneted milk (plain)	GMP		7	
04.1.1.2	Surface-treated fresh fruit	GMP	Note 16	7	
04.2.1.2	Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP	Note 16	7	
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP	Note 16	7	
08.1.2	Fresh meat, poultry, and game, comminuted	GMP		7	
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	7	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP		7	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	7	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	7	
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		7	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		7	
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	GMP		7	
12.1.2	Salt Substitutes	GMP		7	
12.2.1	Herbs and spices	GMP	Note 51	7	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		7	

MAGNESIUM OXIDE

#### **MAGNESIUM OXIDE**

Magnesium O	xide INS: 530		
Function:	Anticaking Agent		
FoodCatNo	FoodCategory	MaxLevel Co	omments Step Year
01.8.2	Dried whey and whey products, excluding whey cheeses	10000 mg/kg	Adopted 2006
12.1.1	Salt	GMP	Adopted 2006

Page 145 of 495

## MAGNESIUM SILICATE

Magnesium S	ilicate INS: 553(i)				
Function:	Anticaking Agent				
FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
01.8.2	Dried whey and whey products, excluding whey cheeses	10000 mg/kg		Adopted	2006
11.1.2	Powdered sugar, powdered dextrose	15000 mg/kg	Note 56	Adopted	2006
12.1.1	Salt	GMP		Adopted	2006
12.1.2	Salt Substitutes	10000 mg/kg		7	

## MALIC ACID (DL-)

Malic Acid (DL-)

Function:	Acidity Regulator, Sequestrant		
FoodCatNo		MaxLevel Comments	Step Year
01.2.1	Fermented milks (plain)	GMP	7
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	4
01.6.6	Whey protein cheese	GMP	Adopted 2006
02.1.2	Vegetable oils and fats	100 mg/kg	7
02.1.3	Lard, tallow, fish oil, and other animal fats	100 mg/kg	7
04.2.1	Fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP	7
04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP	7
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10	GMP	4
06.4.2	Dried pastas and noodles and like products	GMP	4
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	4
12.1.2	Salt Substitutes	GMP	4

Page 146 of 495

MALIC ACID (DL-)

Function: Acidity Regulator, Sequestrant

FoodCatNo		MaxLevel	Comments	Step Year
12.2.1	Herbs and spices	GMP	Note 51	4
13.2	Complementary foods for infants and young children	GMP		7
14.1.2.1	Fruit juice	GMP	Note 115	Adopted 2005
14.1.2.2	Vegetable juice	3000 mg/kg		4
14.1.2.3	Concentrates for fruit juice	GMP	Notes 115 & 127	Adopted 2005
14.1.2.4	Concentrates for vegetable juice	3000 mg/kg		4
14.1.3.1	Fruit nectar	GMP		Adopted 2005
14.1.3.2	Vegetable nectar	3000 mg/kg		4
14.1.3.3	Concentrates for fruit nectar	GMP	Note 127	Adopted 2005
14.1.3.4	Concentrates for vegetable nectar	3000 mg/kg		4
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		4
14.2.3	Grape wines	4000 mg/kg		4

## MALTITOL and MALTITOL SYRUP

Maltitol and Maltitol Syrup

Function:	Bulking Agent, Emulsifier, Stabilizer, Sweetener, Thickener		
FoodCatNo	FoodCategory	MaxLevel	Comments Step Year
01.2	Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks)	50000 mg/kg	4
01.4.1	Pasteurized cream (plain)	300000 mg/kg	4
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	300000 mg/kg	4
04.1.1.2	Surface-treated fresh fruit	GMP	4
04.2.1.2	Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP	4
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10	100000 mg/kg	4
06.4.2	Dried pastas and noodles and like products	GMP	7
08.1	Fresh meat, poultry, and game	GMP	4
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	4
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	7
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	4
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	4

MALTITOL and MALTITOL SYRUP

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

FoodCatNo		MaxLevel	Comments	Step	Year
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		4	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		4	
10.2.2	Frozen egg products	GMP		4	
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	GMP		4	
12.1.2	Salt Substitutes	50000 mg/kg		4	
12.2.1	Herbs and spices	50000 mg/kg	Note 51	4	
13.2	Complementary foods for infants and young children	GMP		7	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	100000 mg/kg		4	

Page 147 of 495

#### MALTOL

Maltol

INS: 636

Function:	Flavour Enhancer, Stabilizer		
FoodCatNo	FoodCategory	MaxLevel	Comments Step Year
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey- based drinks)	200 mg/kg	7
01.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	200 mg/kg	7
03.0	Edible ices, including sherbet and sorbet	200 mg/kg	7
05.1.4	Cocoa and chocolate products	200 mg/kg	7
05.1.5	Imitation chocolate, chocolate substitute products	200 mg/kg	7
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4	200 mg/kg	7
05.3	Chewing gum	200 mg/kg	7
07.2	Fine bakery wares (sweet, salty, savoury) and mixes	200 mg/kg	7
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	200 mg/kg	7
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	200 mg/kg	7
14.2.2	Cider and perry	250 mg/kg	7
14.2.3	Grape wines	250 mg/kg	7
14.2.4	Wines (other than grape)	250 mg/kg	7

#### MANNITOL

Mannitol

Page 148 of 495

MANNITOL

Function: Anticaking Agent, Bulking Agent, Emulsifier, Stabilizer, Sweetener, Thickener

FoodCatNo	FoodCategory	MaxLevel	Comments Step Year
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	4
01.2.2	Renneted milk (plain)	GMP	4
04.1.1.2	Surface-treated fresh fruit	GMP	4
04.2.1.2	Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP	4
06.4.2	Dried pastas and noodles and like products	GMP	7
08.1	Fresh meat, poultry, and game	GMP	4
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	4
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	7
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	4
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	4
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	4
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	4
10.2.2	Frozen egg products	GMP	4
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	GMP	4
12.1.2	Salt Substitutes	60000 mg/kg	4
12.2.1	Herbs and spices	60000 mg/kg	Note 51 4
13.2	Complementary foods for infants and young children	GMP	7

### METHYL CELLULOSE

Methyl Cellulose

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Function:	Bulking Agent, Emulsifier, Stabilizer, Thickener				
FoodCatNo	FoodCategory	MaxLevel	Comments	Step Yea	r
01.1.1.2	Buttermilk (plain)	GMP		7	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP		7	
01.2.2	Renneted milk (plain)	GMP		7	
01.4.1	Pasteurized cream (plain)	GMP		7	
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		7	
04.1.1.2	Surface-treated fresh fruit	GMP	Note 16	7	
04.2.1.2	Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP	Note 16	7	
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP	Note 16	7	

METHYL CELLULOSE

Function: Bulking Agent, Emulsifier, Stabilizer, Thickener

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
08.1.2	Fresh meat, poultry, and game, comminuted	GMP		7	
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	7	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 61	7	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 41 & 61	7	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	7	
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		7	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		7	
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	GMP		7	
12.1.2	Salt Substitutes	GMP		7	
12.2.1	Herbs and spices	GMP	Note 51	7	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		7	

Page 149 of 495

### METHYL ETHYL CELLULOSE

Methyl Ethyl Cellulose

Function:	Bulking Agent, Emulsifier, Foaming Agent, Stabilizer, Thickener				
FoodCatNo		MaxLevel	Comments	Step	Year
01.1.1.2	Buttermilk (plain)	GMP		7	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP		7	
01.2.2	Renneted milk (plain)	GMP		7	
01.4.1	Pasteurized cream (plain)	GMP		7	
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		7	
04.1.1.2	Surface-treated fresh fruit	GMP	Note 16	7	
04.2.1.2	Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP	Note 16	7	
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP	Note 16	7	
08.1.2	Fresh meat, poultry, and game, comminuted	GMP		7	
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	7	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP		7	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 41	7	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	7	

Function:

METHYL ETHYL CELLULOSE

Bulking Agent, Emulsifier, Foaming Agent, Stabilizer, Thickener FoodCatNo MaxLevel FoodCategory Comments Step Year GMP 09.2.4 Cooked and/or fried fish and fish products, including 7 mollusks, crustaceans, and echinoderms 09.2.5 Smoked, dried, fermented, and/or salted fish and fish GMP 7 products, including mollusks, crustaceans, and echinoderms 11.4 Other sugars and syrups (e.g., xylose, maple syrup, sugar GMP 7 toppings) 12.1.2 Salt Substitutes GMP 7 12.2.1 Herbs and spices GMP Note 51 7 Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa 14.1.5 GMP 7

#### **MICROCRYSTALLINE CELLULOSE**

Microcrystalline Cellulose

INS: 460(i)

Function:	Anticaking Agent, Bulking Agent, Emulsifier, Foaming Agent, Stabilizer, Thickener				
FoodCatNo		MaxLevel	Comments	Step Year	
01.1.1	Milk and buttermilk (plain)	GMP		7	
01.2.1.1	Fermented milks (plain), not heat-treated after fermentation	GMP		7	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	20000 mg/kg		7	
01.2.2	Renneted milk (plain)	GMP		7	
01.4.1	Pasteurized cream (plain)	5000 mg/kg		7	
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	5000 mg/kg		7	
01.8.2	Dried whey and whey products, excluding whey cheeses	10000 mg/kg		Adopted 2006	
02.1.2	Vegetable oils and fats	GMP		7	
02.1.3	Lard, tallow, fish oil, and other animal fats	GMP		7	
04.1.1.2	Surface-treated fresh fruit	GMP	Note 16	7	
04.1.1.3	Peeled or cut fresh fruit	GMP		7	
04.2.1.2	Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP	Note 16	7	
04.2.1.3	Peeled, cut or shredded fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP		7	
04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP		7	
06.4.1	Fresh pastas and noodles and like products	GMP		4	
06.4.2	Dried pastas and noodles and like products	GMP		7	
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP	Note 16	7	
08.1.2	Fresh meat, poultry, and game, comminuted	GMP		7	

Page 150 of 495

MICROCRYSTALLINE CELLULOSE

Function: Anticaking Agent, Bulking Agent, Emulsifier, Foaming Agent, Stabilizer, Thickener

FoodCatNo		MaxLevel	Comments	Step	Year
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	7	
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	10000 mg/kg		7	
10.2.1	Liquid egg products	GMP		7	
10.2.2	Frozen egg products	GMP		7	
11.2	Brown sugar excluding products of food category 11.1.3	GMP		4	
11.3	Sugar solutions and syrups, also (partially) inverted, including treacle and molasses, excluding products of food category 11.1.3	GMP		4	
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	GMP		7	
12.1.2	Salt Substitutes	22000 mg/kg		7	
12.2.1	Herbs and spices	GMP	Note 51	7	
13.2	Complementary foods for infants and young children	GMP		7	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		7	

### MICROCRYSTALLINE WAX

Microcrystalline Wax

INS: 905c(i)

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

### **MINERAL OIL, HIGH VISCOSITY**

Mineral Oil, High Viscosity

INS: 905d

Function:	Glazing Agent, Release Agent				
FoodCatNo		MaxLevel	Comments	Step	Year
04.1.2.2	Dried fruit	5000 mg/kg		Adopted	2005
05.1	Cocoa products and chocolate products including imitations and chocolate substitutes	2000 mg/kg	Note 3	Adopted	2004
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4	2000 mg/kg	Note 3	Adopted	2004
05.3	Chewing gum	20000 mg/kg		Adopted	2004

Page 152 of 495

MINERAL OIL, HIGH VISCOSITY

Function: Glazing Agent, Release Agent

FoodCatNo		MaxLevel	Comments	Step Year
05.4	Decorations (e.g., for fine bakery wares), toppings (non- fruit) and sweet sauces	2000 mg/kg	Note 3	Adopted 2004
06.1	Whole, broken, or flaked grain, including rice	800 mg/kg	Note 98	Adopted 2004
07.0	Bakery wares	3000 mg/kg	Note 125	Adopted 2004
08.2.3	Frozen processed meat, poultry, and game products in whole pieces or cuts	950 mg/kg	Note 3	Adopted 2004
08.3.3	Frozen processed comminuted meat, poultry, and game products	950 mg/kg	Note 3	Adopted 2004

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

Mineral Oil, Medium & Low Viscosity INS: 905e (Class I)

Function:	Glazing Agent, Release Agent			
FoodCatNo	FoodCategory	MaxLevel	Comments	Step Year
04.1.2.2	Dried fruit	5000 mg/kg		Adopted 2005
05.0	Confectionery	2000 mg/kg	Note 3	Adopted 2004
07.1.1	Breads and rolls	3000 mg/kg	Notes 36 & 126	Adopted 2004

#### MONO- AND DI-GLYCERIDES OF FATTY ACIDS

Mono- and Di-Glycerides of Fatty Acids INS: 471

Function:	Antifoaming Agent, Bulking Agent, Emulsifier, Stabilizer, Thic	kener			
FoodCatNo		MaxLevel	Comments	Step	Year
01.1.1	Milk and buttermilk (plain)	10000 mg/kg		7	
01.2	Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks)	5000 mg/kg		7	
01.4.1	Pasteurized cream (plain)	5000 mg/kg		7	
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	5000 mg/kg		7	
02.1.2	Vegetable oils and fats	20000 mg/kg		7	
02.1.3	Lard, tallow, fish oil, and other animal fats	100000 mg/kg		7	
04.1.1.2	Surface-treated fresh fruit	GMP	Note 16	7	
04.2.1.2	Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP	Note 16	7	
06.1	Whole, broken, or flaked grain, including rice	GMP		7	
06.4.1	Fresh pastas and noodles and like products	GMP		4	
06.4.2	Dried pastas and noodles and like products	30000 mg/kg		7	
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP	Note 16	7	

Page 153 of 495

MONO- AND DI-GLYCERIDES OF FATTY ACIDS

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

FoodCatNo	FoodCategory	MaxLevel	Comments	Step Y	ear
08.1.2	Fresh meat, poultry, and game, comminuted	GMP		7	
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	7	
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	10000 mg/kg		7	
10.2.2	Frozen egg products	GMP		7	
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	6000 mg/kg		7	
12.1.2	Salt Substitutes	5000 mg/kg		7	
12.2.1	Herbs and spices	5000 mg/kg	Note 51	7	
13.1.1	Infant formulae	4000 mg/kg	Note 72	7	
13.1.2	Follow-up formulae	4000 mg/kg	Note 72	7	
13.1.3	Formulae for special medical purposes for infants	4000 mg/kg	Note 72	4	
13.2	Complementary foods for infants and young children	5000 mg/kg		7	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		7	
14.2.3	Grape wines	18 mg/kg		7	

#### **MONOAMMONIUM GLUTAMATE**

Monoammonium Glutamate INS: 624 Function: Flavour Enhancer FoodCatNo FoodCategory MaxLevel Step Comments Year 08.1 Fresh meat, poultry, and game GMP 7 12.1.2 Salt Substitutes GMP 7 12.2.1 Herbs and spices GMP 7 Note 51 **MONOPOTASSIUM GLUTAMATE** 

Monopotassiu	m Glutamate INS: 622			
Function:	Flavour Enhancer			
FoodCatNo		MaxLevel	Comments	Step Year
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 41	7
12.1.2	Salt Substitutes	GMP		7
12.2.1	Herbs and spices	GMP	Note 51	7

#### **MONOSODIUM GLUTAMATE**

Monosodium Glutamate

MONOSODIUM GLUTAMATE

Function: Flavour Enhancer

FoodCatNo	FoodCategory	MaxLevel	Comments	Step Year	-
04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP		7	-
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10	GMP		4	
06.4.2	Dried pastas and noodles and like products	GMP		4	
08.1	Fresh meat, poultry, and game	GMP		7	
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		4	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 41	7	
12.1.2	Salt Substitutes	GMP		7	
12.2.1	Herbs and spices	GMP	Note 51	7	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		4	

Page 154 of 495

### **MONOSTARCH PHOSPHATE**

Monostarch Phosphate

INS: 1410

Function:	Bulking Agent, Emulsifier, Stabilizer, Thickener				
FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
01.2	Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks)	GMP		4	
01.4.1	Pasteurized cream (plain)	GMP		7	
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		7	
02.1.2	Vegetable oils and fats	GMP		7	
02.1.3	Lard, tallow, fish oil, and other animal fats	GMP		7	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 41	7	
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	10000 mg/kg		7	
13.2	Complementary foods for infants and young children	50000 mg/kg		7	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	10000 mg/kg		7	

#### NEOTAME

 Neotame
 INS: 961

 Function:
 Flavour Enhancer, Sweetener

 FoodCatNo
 FoodCategory

Page 155 of 495

#### NEOTAME

Function: Flavour Enhancer, Sweetener

FoodCatNo	FoodCategory	MaxLevel	Comments	Step Year
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	20 mg/kg	Note 161	Adopted 2007
01.2	Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks)	65 mg/kg		3
01.3.2	Beverage whiteners	GMP		3
01.4.4	Cream analogues	33 mg/kg		3
01.5.2	Milk and cream powder analogues	65 mg/kg		3
01.6.5	Cheese analogues	33 mg/kg		3
01.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	100 mg/kg	Note 161	Adopted 2007
02.3	Fat emulsions maily of type oil-in-water, including mixed and/or flavoured products based on fat emulsions	10 mg/kg		3
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	100 mg/kg	Note 161	Adopted 2007
03.0	Edible ices, including sherbet and sorbet	100 mg/kg	Note 161	Adopted 2007
04.1.2.1	Frozen fruit	100 mg/kg		3
04.1.2.2	Dried fruit	100 mg/kg		3
04.1.2.3	Fruit in vinegar, oil, or brine	100 mg/kg	Note 161	Adopted 2007
04.1.2.4	Canned or bottled (pasteurized) fruit	33 mg/kg	Note 161	Adopted 2007
04.1.2.5	Jams, jellies, marmelades	70 mg/kg	Note 161	Adopted 2007
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	70 mg/kg	Note 161	Adopted 2007
04.1.2.7	Candied fruit	65 mg/kg	Note 161	Adopted 2007
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	100 mg/kg	Note 161	Adopted 2007
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	100 mg/kg	Note 161	Adopted 2007
04.1.2.10	Fermented fruit products	65 mg/kg	Note 161	Adopted 2007
04.1.2.11	Fruit fillings for pastries	100 mg/kg	Note 161	Adopted 2007
04.1.2.12	Cooked fruit	65 mg/kg	Note 161	Adopted 2007
04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	33 mg/kg		3
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	33 mg/kg		3
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweeds in vinegar, oil, brine, or soy sauce	10 mg/kg	Note 144	Adopted 2007
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	33 mg/kg		3
04.2.2.5	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter)	33 mg/kg		3

NEOTAME

12.6.4

Clear sauces (e.g., fish sauce)

Page 156 of 495

Function: Flavour Enhancer, Sweetener FoodCatNo FoodCategory MaxLevel Comments Step Year Note 161 Adopted 2007 04.2.2.6 Vegetable (including mushrooms and fungi, roots and 33 mg/kg tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5 04.2.2.7 Fermented vegetable (including mushrooms and fungi, 33 mg/kg Note 161 Adopted 2007 roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10 Cooked or fried vegetables (including mushrooms and 3 04.2.2.8 33 mg/kg fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds 05.1.2 33 mg/kg Notes 97 & Adopted 2007 Cocoa mixes (syrups) 161 05.1.3 Note 161 Cocoa-based spreads, including fillings 100 mg/kg Adopted 2007 05.1.4 80 mg/kg Note 161 Adopted 2007 Cocoa and chocolate products 05.1.5 Imitation chocolate, chocolate substitute products 100 mg/kg Note 161 Adopted 2007 05.2 Confectionery including hard and soft candy, nougats, etc. 330 mg/kg Notes 158 & Adopted 2007 other than food categories 05.1, 05.3 and 05.4 161 05.3 1000 mg/kg Note 161 Adopted 2007 Chewing gum 05.4 Decorations (e.g., for fine bakery wares), toppings (non-100 mg/kg Note 161 Adopted 2007 fruit) and sweet sauces 06.3 Breakfast cereals, including rolled oats 160 mg/kg Note 161 Adopted 2007 06.5 Cereal and starch based desserts (e.g., rice pudding, 33 mg/kg Note 161 Adopted 2007 tapioca pudding) 07.1 Bread and ordinary bakery wares 70 mg/kg 3 07.2 Fine bakery wares (sweet, salty, savoury) and mixes 130 mg/kg Note 165 Adopted 2007 09.3 3 Semi-preserved fish and fish products, including mollusks, 10 mg/kg crustaceans, and echinoderms 09.4 Fully preserved, including canned or fermented fish and fish 10 mg/kg 3 products, including mollusks, crustaceans, and echinoderms 10.4 Egg-based desserts (e.g., custard) Note 161 100 mg/kg Adopted 2007 11.4 Other sugars and syrups (e.g., xylose, maple syrup, sugar 70 mg/kg Note 159 Adopted 2007 toppings) 11.6 Table-top sweeteners, including those containing high-GMP Adopted 2007 intensity sweeteners 12.2 Herbs, spices, seasonings and condiments (e.g., seasoning 3 65 mg/kg for instant noodles) 123 Vinegars 12 mg/kg 3 12.4 Mustards 12 mg/kg Adopted 2007 12 5 Note 161 Soups and broths 20 mg/kg Adopted 2007 12.6.1 Emulsified sauces (e.g., mayonnaise, salad dressing) 65 mg/kg Adopted 2007 12.6.2 Non-emulsified sauces (e.g., ketchup, cheese sauce, cream 70 mg/kg Adopted 2007 sauce, brown gravy) 1263 Mixes for sauces and gravies Adopted 2007 12 mg/kg

12 mg/kg

Adopted 2007

Page 157 of 495

#### NEOTAME

Function: Flavour Enhancer, Sweetener

FoodCatNo	FoodCategory	MaxLevel	Comments	Step Year
12.7	Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.3	33 mg/kg	Notes 161 & 166	Adopted 2007
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	33 mg/kg		Adopted 2007
13.4	Dietetic formulae for slimming purposes and weight reduction	33 mg/kg		Adopted 2007
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6	65 mg/kg		Adopted 2007
13.6	Food supplements	90 mg/kg		Adopted 2007
14.1.3.2	Vegetable nectar	65 mg/kg	Note 161	Adopted 2007
14.1.3.4	Concentrates for vegetable nectar	65 mg/kg	Notes 127 & 161	Adopted 2007
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	33 mg/kg	Note 161	Adopted 2007
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	50 mg/kg	Note 160	Adopted 2007
14.2.7	Aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)	33 mg/kg		Adopted 2007
15.0	Ready-to-eat savouries	32 mg/kg		Adopted 2007

#### NISIN

Nisin

Function:	Preservative				
FoodCatNo	FoodCategory	MaxLevel	Comments	Step Y	ear
01.1	Milk and dairy-based drinks	500 mg/kg	Note 28	4	
01.2	Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks)	500 mg/kg	Note 28	4	
01.3	Condensed milk and analogues (plain)	500 mg/kg	Note 28	4	
01.4	Cream (plain) and the like	500 mg/kg	Note 28	4	
01.4.3	Clotted cream (plain)	10 mg/kg	Note 28	7	
01.5	Milk powder and cream powder and powder analogues (plain)	500 mg/kg	Note 28	4	
01.6.1	Unripened cheese	500 mg/kg	Note 28	4	
01.6.1	Unripened cheese	12.5 mg/kg	Note 28	7	
01.6.2	Ripened cheese	500 mg/kg	Note 28	4	
01.6.2	Ripened cheese	12.5 mg/kg	Note 28	7	
01.6.4	Processed cheese	500 mg/kg	Note 28	4	
01.6.4	Processed cheese	250 mg/kg	Note 28	7	
01.6.5	Cheese analogues	12.5 mg/kg	Note 28	7	
01.6.5	Cheese analogues	500 mg/kg	Note 28	4	

Page 158 of 495

NISIN				
Function:	Preservative			
FoodCatNo		MaxLevel	Comments	Step Year
01.6.6	Whey protein cheese	12.5 mg/kg	Note 28	Adopted 2006
01.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	500 mg/kg	Note 28	4
01.8.1	Liquid whey and whey products, excluding whey cheeses	500 mg/kg	Note 28	4
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	GMP	Note 28	7
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	3 mg/kg	Note 28	7
07.2	Fine bakery wares (sweet, salty, savoury) and mixes	250 mg/kg	Note 28	7
08.0	Meat and meat products, including poultry and game	500 mg/kg	Note 28	4
10.2.1	Liquid egg products	GMP	Note 28	4
12.5.1	Ready-to-eat soups and broths, including canned, bottled, and frozen	GMP	Note 28	7
12.9.5	Other protein products	200 mg/kg	Note 28	4

#### **NITRATES**

Sodium Nitrate INS: 251 Potassium Nitrate INS: 252 Function: Colour Retention Agent, Preservative FoodCatNo FoodCategory MaxLevel Comments Step Year 01.6.1 Unripened cheese 40 mg/kg Note 30 7 01.6.2 Ripened cheese 40 mg/kg Note 30 7 01.6.4 Processed cheese 40 mg/kg Note 30 7 01.6.5 Cheese analogues 40 mg/kg Note 30 7 08.1 Fresh meat, poultry, and game Note 30 7 150 mg/kg 08.2.1.1 Cured (including salted) non-heat treated processed meat, 1600 mg/kg Note 30 7 poultry, and game products in whole pieces or cuts 08.2.1.2 Cured (including salted) and dried non-heat treated 450 mg/kg Note 30 7 processed meat, poultry, and game products in whole pieces or cuts 08.2.1.3 Fermented non-heat treated processed meat, poultry, and 450 mg/kg Note 30 7

game products in whole pieces or cuts 08.2.2 Heat-treated processed meat, poultry, and game products 365 mg/kg Note 30 7 in whole pieces or cuts 08.2.3 Frozen processed meat, poultry, and game products in 220 mg/kg Note 30 7 whole pieces or cuts Cured (including salted) non-heat treated processed 08.3.1.1 1250 mg/kg Note 30 7 comminuted meat, poultry, and game products 08.3.1.2 Cured (including salted) and dried non-heat treated 365 mg/kg Note 30 7 processed comminuted meat, poultry, and game products 08.3.1.3 Fermented non-heat treated processed comminuted meat, 365 mg/kg Note 30 7 poultry, and game products 08.3.2 Heat-treated processed comminuted meat, poultry, and 365 mg/kg Note 30 7 game products

Page 159 of 495

NITRATES					
Function:	Colour Retention Agent, Preservative				
FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
08.3.3	Frozen processed comminuted meat, poultry, and game products	365 mg/kg	Note 30	7	
08.4	Edible casings (e.g., sausage casings)	150 mg/kg	Note 30	7	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	150 mg/kg	Note 30	7	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	365 mg/kg	Notes 22 & 30	7	
09.3	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms	220 mg/kg	Note 30	7	
14.2.4	Wines (other than grape)	70 mg/kg	Notes 30 & 31	7	

### NITRITES

Potassium Nit	trite INS: 249 Sodium	Nitrite	II	IS: 250	
Function:	Colour Retention Agent, Preservative				
FoodCatNo		MaxLevel	Comments	Step Y	ear
01.6.1	Unripened cheese	20 mg/kg	Note 32	7	
01.6.2	Ripened cheese	20 mg/kg	Note 32	7	
01.6.4	Processed cheese	20 mg/kg	Note 32	7	
01.6.5	Cheese analogues	20 mg/kg	Note 32	7	
08.1	Fresh meat, poultry, and game	130 mg/kg	Note 32	7	
08.2.1.1	Cured (including salted) non-heat treated processed meat, poultry, and game products in whole pieces or cuts	420 mg/kg	Note 32	7	
08.2.1.2	Cured (including salted) and dried non-heat treated processed meat, poultry, and game products in whole pieces or cuts	300 mg/kg	Note 32	7	
08.2.1.3	Fermented non-heat treated processed meat, poultry, and game products in whole pieces or cuts	130 mg/kg	Note 32	7	
08.2.2	Heat-treated processed meat, poultry, and game products in whole pieces or cuts	170 mg/kg	Note 32	7	
08.2.3	Frozen processed meat, poultry, and game products in whole pieces or cuts	170 mg/kg	Note 32	7	
08.3	Processed comminuted meat, poultry, and game products	130 mg/kg	Note 32	7	
08.4	Edible casings (e.g., sausage casings)	130 mg/kg	Note 32	7	
09.2.4.1	Cooked fish and fish products	100 mg/kg	Note 32	4	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderr	130 mg/kg ns	Notes 22 & 32	7	
09.3.3	Salmon substitutes, caviar, and other fish roe products	5 mg/kg	Note 32	7	

### NITROGEN

Page 160 of 495

NITROGEN

Function: Propella
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FoodCatNo	FoodCategory	MaxLevel	Comments	Step Year
01.1.1	Milk and buttermilk (plain)	GMP	Note 59	7
01.2	Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks)	GMP	Note 59	7
01.4.1	Pasteurized cream (plain)	GMP	Note 59	7
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP	Note 59	4
02.1.2	Vegetable oils and fats	GMP	Note 59	7
02.1.3	Lard, tallow, fish oil, and other animal fats	GMP	Note 59	7
04.1.1	Fresh fruit	GMP	Note 59	7
04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP	Note 59	7
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 59	7
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 59	7
13.1.1	Infant formulae	GMP	Note 59	4
13.1.3	Formulae for special medical purposes for infants	GMP	Note 59	4
13.2	Complementary foods for infants and young children	GMP	Note 59	4
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP	Note 59	7
14.2.3	Grape wines	GMP	Note 59	7

### NITROUS OXIDE

Nitrous Oxide

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Function:	Propellant		
FoodCatNo	FoodCategory	MaxLevel	Comments Step Year
01.1.1	Milk and buttermilk (plain)	GMP	7
01.2.1.1	Fermented milks (plain), not heat-treated after fermentation	GMP	7
01.4.1	Pasteurized cream (plain)	GMP	7
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP	7
02.1.2	Vegetable oils and fats	GMP	7
02.1.3	Lard, tallow, fish oil, and other animal fats	GMP	7
04.1.1.1	Untreated fresh fruit	GMP	7
04.1.1.3	Peeled or cut fresh fruit	GMP	7
04.2.1.1	Untreated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes [(including soybeans)], and aloe vera), seaweeds, and nuts and seeds	GMP	7

Page 161 of 495

NITROUS OXIDE

Function: Propellant

FoodCatNo	FoodCategory	MaxLevel	Comments	Step Year
04.2.1.3	Peeled, cut or shredded fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP		7
04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP		7
06.1	Whole, broken, or flaked grain, including rice	GMP		7
06.2	Flours and starches (including soybean powder)	GMP		7
06.4.2	Dried pastas and noodles and like products	GMP		7
08.1	Fresh meat, poultry, and game	GMP		7
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		7
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP		7
10.1	Fresh eggs	GMP		7
10.2.1	Liquid egg products	GMP		7
10.2.2	Frozen egg products	GMP		7
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	GMP		7
12.1.2	Salt Substitutes	GMP		7
12.2	Herbs, spices, seasonings and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	7
13.2	Complementary foods for infants and young children	GMP		7
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		7
OR I HO- Ortho-Phenyl	PHENYLPHENOLS phenol INS: 231 Sodium o-Ph	nenylphenol		INS: 232
Function:	Preservative			
FoodCatNo	FoodCategory	MaxLevel	Comments	Step Year
04.1.1.2	Surface-treated fresh fruit	12 mg/kg	Note 49	Adopted 1999

#### **OXIDIZED STARCH**

Oxidized Starch

INS: 1404

Function:	Bulking Agent, Emulsifier, Stabilizer, Thickener				
FoodCatNo		MaxLevel	Comments	Step	Year
01.1.1.2	Buttermilk (plain)	GMP		7	
01.2	Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks)	GMP		4	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP		7	

Page 162 of 495

OXIDIZED STARCH

Function: Bulking Agent, Emulsifier, Stabilizer, Thickener

FoodCatNo		MaxLevel	Comments	Step Year	<b>—</b>
01.2.2	Renneted milk (plain)	GMP		7	_
01.4.1	Pasteurized cream (plain)	GMP		7	
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		7	
02.1.2	Vegetable oils and fats	GMP		7	
02.1.3	Lard, tallow, fish oil, and other animal fats	GMP		7	
04.1.1.2	Surface-treated fresh fruit	GMP	Note 16	7	
04.2.1.2	Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP	Note 16	7	
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP	Note 16	7	
08.1.2	Fresh meat, poultry, and game, comminuted	GMP		7	
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	7	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP		7	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 41	7	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	7	
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		7	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		7	
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	10000 mg/kg		7	
12.1.2	Salt Substitutes	GMP		7	
12.2.1	Herbs and spices	GMP	Note 51	7	
13.2	Complementary foods for infants and young children	50000 mg/kg		7	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	10000 mg/kg		7	

## PAPAIN

Papain	INS: 1101(ii)		
Function:	Flavour Enhancer, Flour Treatment Agent, Stabilizer		
FoodCatNo		MaxLevel	Comments Step Year
06.1	Whole, broken, or flaked grain, including rice	1000 mg/kg	7
06.2.1	Flours	GMP	7
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP	7
14.2.3	Grape wines	GMP	7

PECTINS

#### PECTINS

Pectins

Function:	Emulsifier, Stabilizer, Thickener			
FoodCatNo	FoodCategory	MaxLevel	Comments	Step Year
01.1.1	Milk and buttermilk (plain)	GMP		7
01.2.1.1	Fermented milks (plain), not heat-treated after fermentation	GMP		7
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	10000 mg/kg		7
01.2.2	Renneted milk (plain)	GMP		7
01.4.1	Pasteurized cream (plain)	GMP		7
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	5000 mg/kg		7
02.1.2	Vegetable oils and fats	GMP		7
02.1.3	Lard, tallow, fish oil, and other animal fats	GMP		7
04.1.1.2	Surface-treated fresh fruit	GMP		7
04.1.1.3	Peeled or cut fresh fruit	GMP		7
04.2.1.2	Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP		7
04.2.1.3	Peeled, cut or shredded fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP		7
04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	20000 mg/kg		7
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10	GMP		4
06.4.1	Fresh pastas and noodles and like products	GMP		4
06.4.2	Dried pastas and noodles and like products	GMP		7
08.1	Fresh meat, poultry, and game	GMP		7
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	20000 mg/kg	Note 16	7
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Notes 41 & 61	7
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP		7
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		7
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		7
10.2.1	Liquid egg products	GMP		7
10.2.2	Frozen egg products	GMP		7
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	GMP		7

PECTINS

Page 164 of 495

Function:	Emulsifier, Stabilizer, Thickener			
FoodCatNo		MaxLevel	Comments	Step Year
12.1.2	Salt Substitutes	GMP		7
12.2.1	Herbs and spices	GMP	Note 51	7
13.1.2	Follow-up formulae	10000 mg/kg	Note 72	7
13.2	Complementary foods for infants and young children	20000 mg/kg		7
14.1.2.1	Fruit juice	GMP	Note 35	Adopted 2005
14.1.2.3	Concentrates for fruit juice	GMP	Notes 35 & 127	Adopted 2005
14.1.3.1	Fruit nectar	GMP		Adopted 2005
14.1.3.2	Vegetable nectar	3000 mg/kg		4
14.1.3.3	Concentrates for fruit nectar	GMP	Note 127	Adopted 2005
14.1.3.4	Concentrates for vegetable nectar	3000 mg/kg		4
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		7
14.2.3	Grape wines	GMP		7

1413

#### PHOSPHATED DISTARCH PHOSPHATE

Phosphated Distarch Phosphate INS:

Function: Bulking Agent, Emulsifier, Stabilizer, Thickener FoodCatNo FoodCategory MaxLevel Comments Step Year 01.2 Fermented and renneted milk products (plain), excluding GMP 4 food category 01.1.2 (dairy-based drinks) 01.4.1 Pasteurized cream (plain) GMP 7 01.4.2 Sterilized and UHT creams, whipping and whipped creams, GMP 7 and reduced fat creams (plain) 02.1.2 Vegetable oils and fats GMP 7 02.1.3 Lard, tallow, fish oil, and other animal fats GMP 7 06.4.1 Fresh pastas and noodles and like products 200 mg/kg 4 06.4.2 Dried pastas and noodles and like products 200 mg/kg 4 09.2.2 Frozen battered fish, fish fillets, and fish products, including GMP Note 41 7 mollusks, crustaceans, and echinoderms 11.4 Other sugars and syrups (e.g., xylose, maple syrup, sugar 10000 mg/kg 7 toppings) 13.1.1 Infant formulae 5000 mg/kg Notes 72 & 7 150 13.1.2 Follow-up formulae 5000 mg/kg Notes 72 & 7 150 Formulae for special medical purposes for infants 13.1.3 5000 mg/kg Notes 72 & 4 150 13.2 Complementary foods for infants and young children 60000 mg/kg 7 Coffee, coffee substitutes, tea, herbal infusions, and other 10000 mg/kg 14.1.5 7 hot cereal and grain beverages, excluding cocoa

Page 165 of 495

PHOSPHATED DISTARCH PHOSPHATE

Function: Bulking Agent, Emulsifier, Stabilizer, Thickener

FoodCatNo	FoodCategory	 	 MaxLevel	Comments	Step	Year

PHOSPHATES					
Orthophosphoric Acid	INS:	338	Monosodium Orthophosphate	INS:	339(i)
Disodium Orthophosphate	INS:	339(ii)	Trisodium Orthophosphate	INS:	339(iii)
Monopotassium Orthophosphate	INS:	340(i)	Dipotassium Orthophosphate	INS:	340(ii)
Tripotassium Orthophosphate	INS:	340(iii)	Monocalcium Orthophosphate	INS:	341(i)
Dicalcium Orthophosphate	INS:	341(ii)	Tricalcium Orthophosphate	INS:	341(iii)
Monoammonium Orthophosphate	INS:	342(i)	Diammonium Orthophosphate	INS:	342(ii)
Monomagnesium Phosphate	INS:	343(i)	Dimagnesium Orthophosphate	INS:	343(ii)
Trimagnesium Orthophosphate	INS:	343(iii)	Disodium Diphosphate	INS:	450(i)
Trisodium Diphosphate	INS:	450(ii)	Tetrasodium Diphosphate	INS:	450(iii)
Tetrapotassium Diphosphate	INS:	450(v)	Dicalcium Diphosphate	INS:	450(vi)
Calcium Dihydrogen Diphosphate	INS:	450(vii)	Pentasodium Triphosphate	INS:	451(i)
Pentapotassium Triphosphate	INS:	451(ii)	Sodium Polyphosphate	INS:	452(i)
Potassium Polyphosphate	INS:	452(ii)	Sodium Calcium Polyphosphate	INS:	452(iii)
Calcium Polyphosphates	INS:	452(iv)	Ammonium Polyphosphates	INS:	452(v)
Bone Phosphate	INS:	542			

Function:	: Acidity Regulator, Adjuvant, Anticaking Agent, Antioxidant, Colour Retention Agent, Emulsifier, Firming Agent, Flavour Enhancer, Flour Treatment Agent, Humectant, Preservative, Raising Agent, Sequestrant, Stabilizer, Thickener					
FoodCatNo	FoodCategory	MaxLevel	Comments	Step Year		
01.1.1	Milk and buttermilk (plain)	1500 mg/kg	Note 33	4		
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey- based drinks)	1320 mg/kg	Note 33	7		
01.2	Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks)	2200 mg/kg	Note 33	4		
01.3.1	Condensed milk (plain)	880 mg/kg	Notes 33 & 34	7		
01.3.2	Beverage whiteners	22000 mg/kg	Note 33	7		
01.4	Cream (plain) and the like	2200 mg/kg	Note 33	7		
01.5.1	Milk powder and cream powder (plain)	4400 mg/kg	Note 33	7		
01.5.2	Milk and cream powder analogues	4400 mg/kg	Note 33	4		
01.6.1	Unripened cheese	10000 mg/kg	Note 33	7		
01.6.2	Ripened cheese	880 mg/kg	Note 33	7		
01.6.4	Processed cheese	14050 mg/kg	Note 33	7		
01.6.5	Cheese analogues	13200 mg/kg	Note 33	7		

PHOSPHATES

Function: Acidity Regulator, Adjuvant, Anticaking Agent, Antioxidant, Colour Retention Agent, Emulsifier, Firming Agent, Flavour Enhancer, Flour Treatment Agent, Humectant, Preservative, Raising Agent, Sequestrant, Stabilizer, Thickener

FoodCatNo	FoodCategory	MaxLevel	Comments	Step Year
01.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	10500 mg/kg	Note 33	4
01.8.1	Liquid whey and whey products, excluding whey cheeses	880 mg/kg	Note 33	7
01.8.2	Dried whey and whey products, excluding whey cheeses	4400 mg/kg	Note 33	Adopted 2006
02.1.2	Vegetable oils and fats	220 mg/kg	Note 33	7
02.1.3	Lard, tallow, fish oil, and other animal fats	220 mg/kg	Note 33	7
02.2.1.1	Butter and concentrated butter	880 mg/kg	Notes 33 & 34	Adopted 2006
02.2.1.3	Blends of butter and margarine	GMP	Note 33	7
02.2.2	Emulsions containing less than 80% fat	2200 mg/kg	Note 33	7
02.3	Fat emulsions maily of type oil-in-water, including mixed and/or flavoured products based on fat emulsions	2200 mg/kg	Note 33	7
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	7000 mg/kg	Note 33	7
03.0	Edible ices, including sherbet and sorbet	12000 mg/kg	Note 33	7
04.1.2.1	Frozen fruit	200 mg/kg	Note 33	7
04.1.2.2	Dried fruit	10 mg/kg	Note 33	7
04.1.2.3	Fruit in vinegar, oil, or brine	2200 mg/kg	Note 33	4
04.1.2.3	Fruit in vinegar, oil, or brine	1100 mg/kg	Note 33	7
04.1.2.4	Canned or bottled (pasteurized) fruit	200 mg/kg	Note 33	7
04.1.2.5	Jams, jellies, marmelades	530 mg/kg	Note 33	7
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	1100 mg/kg	Note 33	7
04.1.2.7	Candied fruit	10 mg/kg	Note 33	7
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	7000 mg/kg	Note 33	7
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	7000 mg/kg	Note 33	7
04.1.2.10	Fermented fruit products	2200 mg/kg	Note 33	7
04.1.2.11	Fruit fillings for pastries	7000 mg/kg	Note 33	7
04.2.1.1	Untreated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes [(including soybeans)], and aloe vera), seaweeds, and nuts and seeds	200 mg/kg	Note 33	7
04.2.1.2	Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	1760 mg/kg	Notes 16 & 33	7
04.2.1.3	Peeled, cut or shredded fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	5600 mg/kg	Notes 33 & 76	4
04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	5000 mg/kg	Notes 33 & 76	7

PHOSPHATE	S				
Function:	Acidity Regulator, Adjuvant, Anticaking Agent, Antioxidant, C Flavour Enhancer, Flour Treatment Agent, Humectant, Prese Thickener				
FoodCatNo		MaxLevel	Comments	Step	Year
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	5000 mg/kg	Notes 33 & 76	7	
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweeds in vinegar, oil, brine, or soy sauce	2200 mg/kg	Note 33	7	
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	2200 mg/kg	Note 33	7	
04.2.2.5	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter)	2200 mg/kg	Notes 33 & 76	7	
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	2200 mg/kg	Note 33	7	
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10	2200 mg/kg	Notes 33 & 76	7	
04.2.2.8	Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	2200 mg/kg	Notes 33 & 76	7	
05.1.1	Cocoa mixes (powders) and cocoa mass/cake	6000 mg/kg	Note 33	7	
05.1.3	Cocoa-based spreads, including fillings	220 mg/kg	Note 33	7	
05.1.4	Cocoa and chocolate products	2200 mg/kg	Note 33	7	
05.1.5	Imitation chocolate, chocolate substitute products	2200 mg/kg	Note 33	7	
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4	2200 mg/kg	Note 33	7	
05.3	Chewing gum	44000 mg/kg	Note 33	7	
05.4	Decorations (e.g., for fine bakery wares), toppings (non- fruit) and sweet sauces	7000 mg/kg	Note 33	7	
06.1	Whole, broken, or flaked grain, including rice	440 mg/kg	Note 33	7	
06.2.1	Flours	11900 mg/kg	Note 33	7	
06.2.2	Starches	6200 mg/kg	Note 33	4	
06.3	Breakfast cereals, including rolled oats	2200 mg/kg	Note 33	7	
06.4.1	Fresh pastas and noodles and like products	2000 mg/kg	Note 33	4	
06.4.2	Dried pastas and noodles and like products	2200 mg/kg	Note 33	7	
06.4.3	Pre-cooked pastas and noodles and like products	2200 mg/kg	Note 33	4	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	7000 mg/kg	Note 33	7	
06.6	Batters (e.g., for breading or batters for fish or poultry)	5600 mg/kg	Note 33	4	
07.0	Bakery wares	9300 mg/kg	Note 33	7	
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	1100 mg/kg	Note 33	7	

PHOSPHATES

Function: Acidity Regulator, Adjuvant, Anticaking Agent, Antioxidant, Colour Retention Agent, Emulsifier, Firming Agent, Flavour Enhancer, Flour Treatment Agent, Humectant, Preservative, Raising Agent, Sequestrant, Stabilizer, Thickener

FoodCatNo	FoodCategory	MaxLevel	Comments	Step Year
08.1.2	Fresh meat, poultry, and game, comminuted	2200 mg/kg	Note 33	7
08.2.1	Non-heat treated processed meat, poultry, and game products in whole pieces or cuts	2200 mg/kg	Note 33	7
08.2.2	Heat-treated processed meat, poultry, and game products in whole pieces or cuts	3100 mg/kg	Note 33	7
08.2.3	Frozen processed meat, poultry, and game products in whole pieces or cuts	2200 mg/kg	Note 33	7
08.3	Processed comminuted meat, poultry, and game products	2200 mg/kg	Note 33	7
08.4	Edible casings (e.g., sausage casings)	1100 mg/kg	Note 33	7
09.1.1	Fresh fish	GMP	Note 33	7
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	2200 mg/kg	Note 33	7
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	2200 mg/kg	Note 33	7
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	2200 mg/kg	Note 33	7
09.2.4.1	Cooked fish and fish products	2200 mg/kg	Note 33	7
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	2200 mg/kg	Note 33	7
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	2200 mg/kg	Note 33	4
09.3.1	Fish and fish products, including mollusks, crustaceans, and echinoderms, marinated and/or in jelly	2200 mg/kg	Note 33	4
09.3.2	Fish and fish products, including mollusks, crustaceans, and echinoderms, pickled and/or in brine	2200 mg/kg	Note 33	7
09.3.3	Salmon substitutes, caviar, and other fish roe products	2200 mg/kg	Note 33	4
09.3.4	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms (e.g., fish paste), excluding products of food categories 09.3.1 - 09.3.3	2200 mg/kg	Note 33	7
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	2200 mg/kg	Note 33	7
10.2.1	Liquid egg products	4400 mg/kg	Notes 33 & 67	7
10.2.2	Frozen egg products	1290 mg/kg	Note 33	7
10.2.3	Dried and/or heat coagulated egg products	GMP	Note 33	7
10.3	Preserved eggs, including alkaline, salted, and canned eggs	1000 mg/kg	Note 33	7
10.4	Egg-based desserts (e.g., custard)	7000 mg/kg	Note 33	7
11.1.2	Powdered sugar, powdered dextrose	6600 mg/kg	Notes 33 & 56	Adopted 2006
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	1320 mg/kg	Note 33	7
11.6	Table-top sweeteners, including those containing high- intensity sweeteners	1000 mg/kg	Note 33	7
12.1.1	Salt	8800 mg/kg	Note 33	Adopted 2006
12.1.2	Salt Substitutes	4400 mg/kg	Note 33	7

FA/40 INF 01 - Ta	ble One
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PHOSPHATES

Function: Acidity Regulator, Adjuvant, Anticaking Agent, Antioxidant, Colour Retention Agent, Emulsifier, Firming Agent, Flavour Enhancer, Flour Treatment Agent, Humectant, Preservative, Raising Agent, Sequestrant, Stabilizer, Thickener

FoodCatNo	FoodCategory	MaxLevel	Comments	Step Year
12.2.1	Herbs and spices	GMP	Note 33	7
12.2.2	Seasonings and condiments	4400 mg/kg	Note 33	4
12.4	Mustards	1320 mg/kg	Note 33	7
12.5.1	Ready-to-eat soups and broths, including canned, bottled, and frozen	1320 mg/kg	Note 33	7
12.5.2	Mixes for soups and broths	6600 mg/kg	Note 33	7
12.6	Sauces and like products	8000 mg/kg	Note 33	7
12.7	Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.3	GMP	Note 33	7
12.9.5	Other protein products	8800 mg/kg	Note 33	7
13.2	Complementary foods for infants and young children	2200 mg/kg	Note 33	7
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	2200 mg/kg	Note 33	7
13.4	Dietetic formulae for slimming purposes and weight reduction	2200 mg/kg	Note 33	7
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6	2200 mg/kg	Note 33	7
13.6	Food supplements	2200 mg/kg	Note 33	7
14.1.2.1	Fruit juice	1000 mg/kg	Notes 33, 40 & 122	Adopted 2005
14.1.2.2	Vegetable juice	2500 mg/kg	Notes 33 & 88	7
14.1.2.3	Concentrates for fruit juice	1000 mg/kg	Notes 33, 40, 122 & 127	Adopted 2005
14.1.2.4	Concentrates for vegetable juice	2500 mg/kg	Notes 3 & 88	7
14.1.3.1	Fruit nectar	1000 mg/kg	Notes 33, 40 & 122	Adopted 2005
14.1.3.2	Vegetable nectar	2500 mg/kg	Notes 33 & 88	7
14.1.3.3	Concentrates for fruit nectar	1000 mg/kg	Notes 33, 40, 122 & 127	Adopted 2005
14.1.3.4	Concentrates for vegetable nectar	2500 mg/kg	Notes 3 & 88	7
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	12000 mg/kg	Note 33	7
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	880 mg/kg	Note 33	7
14.2.1	Beer and malt beverages	440 mg/kg	Note 33	7
14.2.2	Cider and perry	880 mg/kg	Note 33	7
14.2.3	Grape wines	440 mg/kg	Note 33	7
14.2.4	Wines (other than grape)	440 mg/kg	Note 33	7
14.2.5	Mead	440 mg/kg	Note 33	7

FA/40 INF 01 - Table One			Page 170 of 495			
PHOSPHATES						
Function: Acidity Regulator, Adjuvant, Anticaking Agent, Antioxidant, Colour Retention Agent, Emulsifier, Firming Agent, Flavour Enhancer, Flour Treatment Agent, Humectant, Preservative, Raising Agent, Sequestrant, Stabilizer, Thickener						
FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year	
14.2.6	Distilled spirituous beverages containing more than 15% alcohol	440 mg/kg	Note 33	7		
14.2.7	Aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)	12000 mg/kg	Note 33	7		
15.0	Ready-to-eat savouries	2200 mg/kg	Note 33	7		
16.0	Composite foods - foods that could not be placed in categories 01 - 15	2000 mg/kg	Note 33	7		

### **PIMARICIN (NATAMYCIN)**

Pimaricin (Natamycin)

INS: 235

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

### POLYDEXTROSES A AND N

Polydextroses A and N

Function:	Bulking Agent, Humectant, Stabilizer, Thickener		
FoodCatNo	FoodCategory	MaxLevel	Comments Step Year
01.1.1	Milk and buttermilk (plain)	GMP	7
01.2	Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks)	GMP	7
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP	7
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	7
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	7
10.2.1	Liquid egg products	GMP	7
10.2.2	Frozen egg products	GMP	7
11.2	Brown sugar excluding products of food category 11.1.3	GMP	7

Page 171 of 495

POLYDEXTROSES A AND N

Function: Bulking Agent, Humectant, Stabilizer, Thickener

FoodCatNo	FoodCategory	MaxLevel	Comments	Step Year	
11.3	Sugar solutions and syrups, also (partially) inverted, including treacle and molasses, excluding products of food category 11.1.3	GMP		7	_
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	GMP		7	
12.2.1	Herbs and spices	GMP	Note 51	7	

### POLYDIMETHYLSILOXANE

Polydimethylsiloxane

INS: 900a

Function:	Anticaking Agent, Antifoaming Agent			
FoodCatNo		MaxLevel	Comments	Step Year
01.5.1	Milk powder and cream powder (plain)	10 mg/kg		Adopted 1999
02.1.2	Vegetable oils and fats	10 mg/kg		Adopted 2006
02.1.3	Lard, tallow, fish oil, and other animal fats	10 mg/kg		Adopted 2006
02.2.1.2	Margarine and similar products	10 mg/kg		Adopted 1999
02.2.2	Emulsions containing less than 80% fat	10 mg/kg	Note 152	Adopted 2007
04.1.2.3	Fruit in vinegar, oil, or brine	10 mg/kg		Adopted 1999
04.1.2.4	Canned or bottled (pasteurized) fruit	10 mg/kg		Adopted 1999
04.1.2.5	Jams, jellies, marmelades	30 mg/kg		Adopted 1999
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	10 mg/kg		Adopted 1999
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	110 mg/kg		Adopted 1999
04.1.2.10	Fermented fruit products	10 mg/kg		3
04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	10 mg/kg	Note 15	Adopted 1999
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweeds in vinegar, oil, brine, or soy sauce	10 mg/kg		Adopted 1999
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	10 mg/kg		Adopted 1999
04.2.2.5	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter)	10 mg/kg		Adopted 1999
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	50 mg/kg		Adopted 2004
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10	10 mg/kg		3

Page 172 of 495

POLYDIMETHYLSILOXANE

Function: Anticaking Agent, Antifoaming Agent

FoodCatNo	FoodCategory	MaxLevel	Comments	Step Year	r
05.1.5	Imitation chocolate, chocolate substitute products	10 mg/kg		Adopted 1999	9
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4	10 mg/kg		Adopted 1999	Э
05.3	Chewing gum	100 mg/kg		Adopted 1999	Э
06.4.3	Pre-cooked pastas and noodles and like products	50 mg/kg	Note 153	Adopted 2007	7
06.6	Batters (e.g., for breading or batters for fish or poultry)	10 mg/kg		Adopted 1999	Э
12.5	Soups and broths	10 mg/kg		Adopted 1999	Э
12.9.1.3	Other soybean protein products (including non-fermented soy sauce)	10 mg/kg		Adopted 2007	7
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	50 mg/kg		Adopted 2004	4
13.4	Dietetic formulae for slimming purposes and weight reduction	50 mg/kg		Adopted 2004	4
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6	50 mg/kg		Adopted 2004	4
13.6	Food supplements	50 mg/kg		Adopted 2004	4
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	20 mg/kg		Adopted 1999	Э
14.2.1	Beer and malt beverages	10 mg/kg		Adopted 1999	Э
14.2.2	Cider and perry	10 mg/kg		Adopted 1999	Э
14.2.7	Aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)	10 mg/kg		Adopted 1999	Э

#### POLYETHYLENE GLYCOL

Polyethylene Glycol

INS: 1521

Function:	Adjuvant, Antifoaming Agent, Carrier solvent, Emulsifier, Flavour Enhancer, Glazing Agent, Release Agent, Stabilizer, Thickener				
FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
04.1.1.2	Surface-treated fresh fruit	GMP		Adopted	2001
05.3	Chewing gum	20000 mg/kg		Adopted	2001
11.6	Table-top sweeteners, including those containing high- intensity sweeteners	10000 mg/kg		Adopted	2001
13.6	Food supplements	70000 mg/kg		Adopted	2001
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	1000 mg/kg		Adopted	2001

#### POLYGLYCEROL ESTERS OF FATTY ACIDS

Polyglycerol Esters of Fatty Acids INS: 475

 Function:
 Adjuvant, Crystallization Inhibitor, Emulsifier, Stabilizer, Thickener

 FoodCatNo
 FoodCategory

 MaxLevel
 Comments

 Step
 Year

Page 173 of 495

POLYGLYCEROL ESTERS OF FATTY ACIDS

Function: Adjuvant, Crystallization Inhibitor, Emulsifier, Stabilizer, Thickener

FoodCatNo	FoodCategory	MaxLevel	Comments Step Year
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey- based drinks)	5000 mg/kg	7
01.2.1	Fermented milks (plain)	30000 mg/kg	7
01.3.2	Beverage whiteners	5000 mg/kg	7
01.4	Cream (plain) and the like	10000 mg/kg	7
01.5	Milk powder and cream powder and powder analogues (plain)	10000 mg/kg	7
01.6.4	Processed cheese	10000 mg/kg	7
01.6.5	Cheese analogues	5000 mg/kg	7
01.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	10000 mg/kg	7
02.1.2	Vegetable oils and fats	20000 mg/kg	7
02.1.3	Lard, tallow, fish oil, and other animal fats	20000 mg/kg	7
02.2.1.2	Margarine and similar products	5000 mg/kg	7
02.2.1.3	Blends of butter and margarine	20000 mg/kg	7
02.2.2	Emulsions containing less than 80% fat	20000 mg/kg	7
02.3	Fat emulsions maily of type oil-in-water, including mixed and/or flavoured products based on fat emulsions	20000 mg/kg	7
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	20000 mg/kg	7
03.0	Edible ices, including sherbet and sorbet	10000 mg/kg	7
04.1.1.2	Surface-treated fresh fruit	1000 mg/kg	7
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	5000 mg/kg	7
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	9000 mg/kg	7
04.1.2.11	Fruit fillings for pastries	5000 mg/kg	7
04.2.1.3	Peeled, cut or shredded fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	3000 mg/kg	7
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	5000 mg/kg	7
05.1.1	Cocoa mixes (powders) and cocoa mass/cake	9000 mg/kg	7
05.1.4	Cocoa and chocolate products	10000 mg/kg	7
05.1.5	Imitation chocolate, chocolate substitute products	10000 mg/kg	7
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4	5000 mg/kg	7
05.3	Chewing gum	20000 mg/kg	7
05.4	Decorations (e.g., for fine bakery wares), toppings (non- fruit) and sweet sauces	10000 mg/kg	7

Page 174 of 495

POLYGLYCEROL ESTERS OF FATTY ACIDS

Function: Adjuvant, Crystallization Inhibitor, Emulsifier, Stabilizer, Thickener

FoodCatNo	FoodCategory	MaxLevel	Comments Step Year
06.1	Whole, broken, or flaked grain, including rice	10000 mg/kg	7
06.2	Flours and starches (including soybean powder)	10000 mg/kg	7
06.3	Breakfast cereals, including rolled oats	10000 mg/kg	7
06.4.2	Dried pastas and noodles and like products	20000 mg/kg	7
06.4.3	Pre-cooked pastas and noodles and like products	20000 mg/kg	7
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	9000 mg/kg	7
06.6	Batters (e.g., for breading or batters for fish or poultry)	10000 mg/kg	7
07.1.1	Breads and rolls	10000 mg/kg	7
07.1.2	Crackers, excluding sweet crackers	6000 mg/kg	7
07.1.3	Other ordinary bakery products (e.g., bagels, pita, English muffins)	6000 mg/kg	7
07.1.4	Bread-type products, including bread stuffing and bread crumbs	10000 mg/kg	7
07.1.5	Steamed breads and buns	6000 mg/kg	7
07.1.6	Mixes for bread and ordinary bakery wares	6000 mg/kg	7
07.2	Fine bakery wares (sweet, salty, savoury) and mixes	10000 mg/kg	7
08.0	Meat and meat products, including poultry and game	5000 mg/kg	7
09.0	Fish and fish products, including mollusks, crustaceans, and echinoderms	10000 mg/kg	7
10.2	Egg products	5000 mg/kg	7
10.4	Egg-based desserts (e.g., custard)	9000 mg/kg	7
12.5.1	Ready-to-eat soups and broths, including canned, bottled, and frozen	5000 mg/kg	7
12.5.2	Mixes for soups and broths	9000 mg/kg	Note 127 7
12.6	Sauces and like products	10000 mg/kg	4
12.6.1	Emulsified sauces (e.g., mayonnaise, salad dressing)	GMP	7
12.6.2	Non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy)	10000 mg/kg	7
12.6.3	Mixes for sauces and gravies	10000 mg/kg	7
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	5000 mg/kg	7
13.4	Dietetic formulae for slimming purposes and weight reduction	5000 mg/kg	7
13.6	Food supplements	50000 mg/kg	4
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	9000 mg/kg	7
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	5000 mg/kg	7
14.2.1	Beer and malt beverages	500 mg/kg	7
14.2.2	Cider and perry	5000 mg/kg	7

Page 175 of 495

POLYGLYCEROL ESTERS OF FATTY ACIDS

Function: Adjuvant, Crystallization Inhibitor, Emulsifier, Stabilizer, Thickener

FoodCatNo		MaxLevel	Comments Step	Year
14.2.3	Grape wines	500 mg/kg	7	
14.2.4	Wines (other than grape)	500 mg/kg	7	
14.2.5	Mead	500 mg/kg	7	
14.2.6	Distilled spirituous beverages containing more than 15% alcohol	5000 mg/kg	7	
14.2.7	Aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)	5000 mg/kg	7	
15.0	Ready-to-eat savouries	10000 mg/kg	7	
16.0	Composite foods - foods that could not be placed in categories 01 - 15	10000 mg/kg	4	

# POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID

Polyglycerol Esters of Interesterified INS: 476 Ricinoleic Acid

Function:	Emulsifier, Stabilizer				
FoodCatNo		MaxLevel	Comments	Step Year	-
01.4	Cream (plain) and the like	5000 mg/kg		7	-
01.5	Milk powder and cream powder and powder analogues (plain)	10000 mg/kg		7	
01.6.4	Processed cheese	5000 mg/kg		7	
01.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	5000 mg/kg		7	
02.1.2	Vegetable oils and fats	10000 mg/kg		7	
02.1.3	Lard, tallow, fish oil, and other animal fats	10000 mg/kg		7	
02.2.1.3	Blends of butter and margarine	10000 mg/kg		7	
02.2.2	Emulsions containing less than 80% fat	10000 mg/kg		7	
02.3	Fat emulsions maily of type oil-in-water, including mixed and/or flavoured products based on fat emulsions	20000 mg/kg		7	
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	10000 mg/kg		7	
03.0	Edible ices, including sherbet and sorbet	10000 mg/kg		7	
04.1.1.2	Surface-treated fresh fruit	1000 mg/kg		7	
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	5000 mg/kg		7	
04.1.2.11	Fruit fillings for pastries	5000 mg/kg		7	
05.1.1	Cocoa mixes (powders) and cocoa mass/cake	5000 mg/kg	Note 97	4	
05.1.4	Cocoa and chocolate products	5000 mg/kg		7	
05.1.5	Imitation chocolate, chocolate substitute products	5000 mg/kg		7	
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4	3000 mg/kg		7	

Page 176 of 495

#### POLYGLYCEROL ESTERS OF INTERESTERIFIED

Function: Emulsifier, Stabilizer

FoodCatNo	FoodCategory	MaxLevel	Comments Step Year
05.3		20000 mg/kg	7
05.4	Decorations (e.g., for fine bakery wares), toppings (non- fruit) and sweet sauces	5000 mg/kg	7
06.0	Cereals and cereal products derived from cereal grains, from roots and tubers, pulses and legumes, excluding bakery wares of food category 07.0	5000 mg/kg	7
07.0	Bakery wares	5000 mg/kg	7
08.0	Meat and meat products, including poultry and game	5000 mg/kg	7
09.0	Fish and fish products, including mollusks, crustaceans, and echinoderms	5000 mg/kg	7
10.2	Egg products	5000 mg/kg	7
10.4	Egg-based desserts (e.g., custard)	5000 mg/kg	7
12.5	Soups and broths	5000 mg/kg	7
12.6	Sauces and like products	5000 mg/kg	7
12.7	Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.3	4000 mg/kg	7
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	5000 mg/kg	7
13.4	Dietetic formulae for slimming purposes and weight reduction	5000 mg/kg	7
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	5000 mg/kg	7
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	5000 mg/kg	7
14.2.1	Beer and malt beverages	1000 mg/kg	7
14.2.2	Cider and perry	1000 mg/kg	7
14.2.3	Grape wines	1000 mg/kg	7
14.2.4	Wines (other than grape)	1000 mg/kg	7
15.0	Ready-to-eat savouries	1000 mg/kg	7

### POLYOXYETHYLENE STEARATES

Polyoxyethylene (8) Stearate INS: 430 Polyoxy		Polyoxyethylene (40) Stearate	INS: 431
Function:	Emulsifier, Stabilizer		
FoodCatNo	FoodCategory	MaxLevel	Comments Step Year
02.1.2	Vegetable oils and fats	5000 mg/kg	7
02.1.3	Lard, tallow, fish oil, and other animal fats	5000 mg/kg	7
05.3	Chewing gum	20000 mg/kg	7
06.4.3	Pre-cooked pastas and noodles and like produc	ts 5000 mg/kg	Note 2 4
07.1	Bread and ordinary bakery wares	5000 mg/kg	7
02.1.3 05.3 06.4.3	Lard, tallow, fish oil, and other animal fats Chewing gum Pre-cooked pastas and noodles and like produc	5000 mg/kg 20000 mg/kg ts 5000 mg/kg	7 Note 2 4

POLYOXYETHYLENE STEARATES

Function: Emulsifier, Stabilizer

FoodCatNo	FoodCategory	MaxLevel	Comments Step	Year
07.2	Fine bakery wares (sweet, salty, savoury) and mixes	4000 mg/kg	7	
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	500 mg/kg	7	
14.2.3	Grape wines	GMP	7	

Page 177 of 495

#### POLYSORBATES

Polyoxyethylene (20) Sorbitan Monolaurate	INS:	432	Polyoxyethylene (20) Sorbitan Monooleate	INS:	433
Polyoxyethylene (20) Sorbitan Monopalmitate	INS:	434	Polyoxyethylene (20) Sorbitan Monostearate	INS:	435
Polyoxyethylene (20) Sorbitan Tristearate	INS:	436			

Function: Adjuvant, Antifoaming Agent, Emulsifier, Flour Treatment Agent, Foaming Agent, Stabilizer

FoodCatNo	FoodCategory	MaxLevel	Comments	Step Year
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey- based drinks)	5000 mg/kg		6
01.3.2	Beverage whiteners	4000 mg/kg		Adopted 2007
01.4.1	Pasteurized cream (plain)	1000 mg/kg		3
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	1000 mg/kg		3
01.4.3	Clotted cream (plain)	1000 mg/kg		3
01.4.4	Cream analogues	5000 mg/kg		Adopted 2005
01.5.2	Milk and cream powder analogues	4000 mg/kg		Adopted 2007
01.6.1	Unripened cheese	80 mg/kg	Note 38	6
01.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	3000 mg/kg		Adopted 2007
02.1.2	Vegetable oils and fats	5000 mg/kg	Note 102	Adopted 2007
02.1.3	Lard, tallow, fish oil, and other animal fats	5000 mg/kg	Note 102	Adopted 2007
02.2.1.3	Blends of butter and margarine	5000 mg/kg	Note 102	Adopted 2007
02.2.2	Emulsions containing less than 80% fat	5000 mg/kg	Note 102	Adopted 2007
02.3	Fat emulsions maily of type oil-in-water, including mixed and/or flavoured products based on fat emulsions	5000 mg/kg	Note 102	Adopted 2007
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	3000 mg/kg	Note 102	Adopted 2007
03.0	Edible ices, including sherbet and sorbet	1000 mg/kg		Adopted 2005
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	1000 mg/kg	Note 154	Adopted 2007
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	3000 mg/kg		Adopted 2007
04.1.2.11	Fruit fillings for pastries	3000 mg/kg		Adopted 2007

POLYSORBATES

Function: Adjuvant, Antifoaming Agent, Emulsifier, Flour Treatment Agent, Foaming Agent, Stabilizer

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweeds in vinegar, oil, brine, or soy sauce	500 mg/kg		6	
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	30 mg/kg	Notes 7 & 100	6	
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	3000 mg/kg		Adopted	2007
05.1.2	Cocoa mixes (syrups)	500 mg/kg		Adopted	2007
05.1.3	Cocoa-based spreads, including fillings	1000 mg/kg		Adopted	2007
05.1.4	Cocoa and chocolate products	5000 mg/kg	Note 101	Adopted	2007
05.1.5	Imitation chocolate, chocolate substitute products	5000 mg/kg		Adopted	2007
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4	1000 mg/kg		Adopted	2007
05.3	Chewing gum	5000 mg/kg		Adopted	2007
05.4	Decorations (e.g., for fine bakery wares), toppings (non- fruit) and sweet sauces	3000 mg/kg		Adopted	2007
06.4.2	Dried pastas and noodles and like products	5000 mg/kg		3	
06.4.3	Pre-cooked pastas and noodles and like products	5000 mg/kg	Note 153	Adopted	2007
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	3000 mg/kg		Adopted	2005
06.6	Batters (e.g., for breading or batters for fish or poultry)	5000 mg/kg	Note 2	Adopted	2007
07.1.1	Breads and rolls	3000 mg/kg		6	
07.1.2	Crackers, excluding sweet crackers	5000 mg/kg	Note 11	6	
07.1.3	Other ordinary bakery products (e.g., bagels, pita, English muffins)	10000 mg/kg	Note 11	6	
07.1.4	Bread-type products, including bread stuffing and bread crumbs	5000 mg/kg	Note 11	6	
07.1.5	Steamed breads and buns	5000 mg/kg	Note 11	6	
07.1.6	Mixes for bread and ordinary bakery wares	5000 mg/kg	Note 11	6	
07.2	Fine bakery wares (sweet, salty, savoury) and mixes	5000 mg/kg		6	
08.2	Processed meat, poultry, and game products in whole pieces or cuts	5000 mg/kg		Adopted	2007
08.3	Processed comminuted meat, poultry, and game products	5000 mg/kg		Adopted	2007
08.4	Edible casings (e.g., sausage casings)	1500 mg/kg		Adopted	2007
10.4	Egg-based desserts (e.g., custard)	3000 mg/kg		Adopted	2007
12.1.1	Salt	10 mg/kg		Adopted	2006
12.2.1	Herbs and spices	2000 mg/kg		6	
12.2.2	Seasonings and condiments	5000 mg/kg		Adopted	2007
12.5	Soups and broths	1000 mg/kg		Adopted	2005

Page 179 of 495

POLYSORBATES

Function: Adjuvant, Antifoaming Agent, Emulsifier, Flour Treatment Agent, Foaming Agent, Stabilizer

FoodCatNo	FoodCategory	MaxLevel	Comments	Step Year
12.6.1	Emulsified sauces (e.g., mayonnaise, salad dressing)	3000 mg/kg		Adopted 2007
12.6.2	Non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy)	5000 mg/kg		Adopted 2007
12.6.3	Mixes for sauces and gravies	5000 mg/kg	Note 127	Adopted 2007
12.6.4	Clear sauces (e.g., fish sauce)	5000 mg/kg		Adopted 2007
12.7	Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.3	2000 mg/kg		Adopted 2007
12.9.5	Other protein products	4000 mg/kg	Note 15	Adopted 2007
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	1000 mg/kg		Adopted 2005
13.4	Dietetic formulae for slimming purposes and weight reduction	1000 mg/kg		Adopted 2005
13.6	Food supplements	25000 mg/kg		Adopted 2007
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	500 mg/kg	Note 127	Adopted 2007
14.2.6	Distilled spirituous beverages containing more than 15% alcohol	120 mg/kg		Adopted 2007
14.2.7	Aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)	120 mg/kg		Adopted 2007
16.0	Composite foods - foods that could not be placed in categories 01 - 15	1000 mg/kg		6

#### POLYVINYL ALCOHOL

Polyvinyl Alcohol

INS: 1203

Function:	Glazing Agent, Stabilizer				
FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
13.6	Food supplements	45000 mg/kg	g	Adopte	d 2007

### POLYVINYLPYRROLIDONE

Function:	Adjuvant, Emulsifier, Glazing Agent, Stabilizer, Thickener		
FoodCatNo		MaxLevel Comments	Step Year
04.1.1.2	Surface-treated fresh fruit	GMP	Adopted 1999
05.3	Chewing gum	10000 mg/kg	Adopted 1999
11.6	Table-top sweeteners, including those containing high- intensity sweeteners	3000 mg/kg	Adopted 1999
12.3	Vinegars	40 mg/kg	Adopted 1999
13.6	Food supplements	GMP	Adopted 1999
14.1.4.3	Concentrates (liquid or solid) for water-based flavoured drinks	500 mg/kg	Adopted 1999

POLYVINYLPYRROLIDONE

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

FoodCatNo	FoodCategory	MaxLevel	Comments	Step Year
14.2.1	Beer and malt beverages	10 mg/kg	Note 36	Adopted 1999
14.2.2	Cider and perry	2 mg/kg	Note 36	Adopted 1999

124

Page 180 of 495

#### PONCEAU 4R (COCHINEAL RED A)

Ponceau 4R (Cochineal Red A) INS:

Function: Colour FoodCategory Step FoodCatNo MaxLevel Comments Year 01.1.2 Dairy-based drinks, flavoured and/or fermented (e.g., 150 mg/kg 6 chocolate milk, cocoa, eggnog, drinking yoghurt, wheybased drinks) 01.6.1 3 Unripened cheese 100 mg/kg Note 3 01.6.2.2 Rind of ripened cheese 100 mg/kg 6 01.6.4 Processed cheese 200 mg/kg 6 01.6.5 Cheese analogues 100 mg/kg Note 3 3 01.7 Dairy-based desserts (e.g., pudding, fruit or flavoured 150 mg/kg 6 yoghurt) 02.4 Fat-based desserts excluding dairy-based dessert products 150 mg/kg 6 of food category 01.7 03.0 Edible ices, including sherbet and sorbet 150 mg/kg 6 04.1.1.2 Surface-treated fresh fruit 500 mg/kg Note 16 6 04.1.2.4 Canned or bottled (pasteurized) fruit 300 mg/kg 6 04.1.2.5 Jams, jellies, marmelades 500 mg/kg 6 04.1.2.6 Fruit-based spreads (e.g., chutney) excluding products of 500 mg/kg 6 food category 04.1.2.5 04.1.2.7 Candied fruit 200 mg/kg 6 04.1.2.8 Fruit preparations, including pulp, purees, fruit toppings and 500 mg/kg 6 coconut milk 04.1.2.9 Fruit-based desserts, including fruit-flavoured water-based 150 mg/kg 6 desserts 04.1.2.11 Fruit fillings for pastries 100 mg/kg 6 04.2.1.2 Surface-treated fresh vegetables (including mushrooms and 500 mg/kg 6 Note 16 fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds 04.2.2.3 Vegetables (including mushrooms and fungi, roots and 500 mg/kg 6 tubers, pulses and legumes, and aloe vera) and seaweeds in vinegar, oil, brine, or soy sauce 04.2.2.4 Canned or bottled (pasteurized) or retort pouch vegetables 200 mg/kg 6 (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds Vegetable (including mushrooms and fungi, roots and 04.2.2.5 100 mg/kg 6 tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter)

PONCEAU 4R (COCHINEAL RED A)

Function: Colour

Function:	Colour				
FoodCatNo		MaxLevel	Comments	Step	Year
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	200 mg/kg		6	
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10	500 mg/kg		3	
05.1.1	Cocoa mixes (powders) and cocoa mass/cake	50 mg/kg		6	
05.1.2	Cocoa mixes (syrups)	50 mg/kg		6	
05.1.3	Cocoa-based spreads, including fillings	100 mg/kg		6	
05.1.4	Cocoa and chocolate products	150 mg/kg		6	
05.1.5	Imitation chocolate, chocolate substitute products	150 mg/kg		6	
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4	300 mg/kg		6	
05.3	Chewing gum	300 mg/kg		6	
05.4	Decorations (e.g., for fine bakery wares), toppings (non- fruit) and sweet sauces	500 mg/kg		6	
06.3	Breakfast cereals, including rolled oats	200 mg/kg		6	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	150 mg/kg		6	
07.0	Bakery wares	200 mg/kg		6	
08.1	Fresh meat, poultry, and game	500 mg/kg	Note 16	6	
08.2	Processed meat, poultry, and game products in whole pieces or cuts	30 mg/kg		6	
08.3.1.1	Cured (including salted) non-heat treated processed comminuted meat, poultry, and game products	250 mg/kg		6	
08.3.1.2	Cured (including salted) and dried non-heat treated processed comminuted meat, poultry, and game products	200 mg/kg		6	
08.3.1.3	Fermented non-heat treated processed comminuted meat, poultry, and game products	30 mg/kg		6	
08.3.2	Heat-treated processed comminuted meat, poultry, and game products	200 mg/kg		6	
08.3.3	Frozen processed comminuted meat, poultry, and game products	200 mg/kg		6	
08.4	Edible casings (e.g., sausage casings)	500 mg/kg	Note 16	6	
09.1.1	Fresh fish	300 mg/kg	Note 50	6	
09.1.2	Fresh mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16	6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg		6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16	6	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16	6	
09.2.4.1	Cooked fish and fish products	500 mg/kg		6	

Page 181 of 495

PONCEAU 4R (COCHINEAL RED A)

Function: Colour

Function:	Colour				
FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	250 mg/kg		6	
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16	6	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 22	6	
09.3.1	Fish and fish products, including mollusks, crustaceans, and echinoderms, marinated and/or in jelly	500 mg/kg	Note 16	6	
09.3.2	Fish and fish products, including mollusks, crustaceans, and echinoderms, pickled and/or in brine	500 mg/kg	Note 16	6	
09.3.3	Salmon substitutes, caviar, and other fish roe products	500 mg/kg		6	
09.3.4	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms (e.g., fish paste), excluding products of food categories 09.3.1 - 09.3.3	500 mg/kg		6	
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg		6	
10.1	Fresh eggs	500 mg/kg	Note 4	3	
10.4	Egg-based desserts (e.g., custard)	100 mg/kg		6	
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	200 mg/kg		6	
11.6	Table-top sweeteners, including those containing high- intensity sweeteners	200 mg/kg		6	
12.2.2	Seasonings and condiments	500 mg/kg		6	
12.4	Mustards	300 mg/kg		6	
12.5	Soups and broths	300 mg/kg		6	
12.6	Sauces and like products	500 mg/kg		6	
12.7	Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.3	200 mg/kg		6	
12.9.5	Other protein products	100 mg/kg		6	
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	50 mg/kg		6	
13.4	Dietetic formulae for slimming purposes and weight reduction	50 mg/kg		6	
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6	300 mg/kg		6	
13.6	Food supplements	300 mg/kg		6	
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	100 mg/kg		6	
14.2.2	Cider and perry	200 mg/kg		6	
14.2.4	Wines (other than grape)	200 mg/kg		6	
14.2.6	Distilled spirituous beverages containing more than 15% alcohol	200 mg/kg		6	
14.2.7	Aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)	200 mg/kg		6	
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	200 mg/kg		6	

Page 182 of 495

PONCEAU 4R (COCHINEAL RED A)

Function:	Colour					
FoodCatNo		MaxLevel	Comments	Step	Year	
15.2	Processed nuts, including coated nuts and nut mixtures (with e.g., dried fruit)	100 mg/kg		6		
16.0	Composite foods - foods that could not be placed in categories 01 - 15	500 mg/kg		6		
	categories 01 - 15					

Page 183 of 495

## **POTASSIUM ACETATES**

Potassium Ac	etates INS: 261		
Function:	Acidity Regulator		
FoodCatNo	FoodCategory	MaxLevel Comments	Step Year
02.1.2	Vegetable oils and fats	GMP	7
02.1.3	Lard, tallow, fish oil, and other animal fats	GMP	7
13.2	Complementary foods for infants and young children	GMP	7

# POTASSIUM ALGINATE

Potassium Alginate

INS: 402

Function:	Emulsifier, Stabilizer, Thickener		
FoodCatNo		MaxLevel	Comments Step Year
01.1.1.2	Buttermilk (plain)	6000 mg/kg	7
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	5000 mg/kg	7
01.4.1	Pasteurized cream (plain)	1000 mg/kg	7
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	5000 mg/kg	7
02.1.2	Vegetable oils and fats	GMP	7
02.1.3	Lard, tallow, fish oil, and other animal fats	GMP	7
04.1.1.2	Surface-treated fresh fruit	GMP	7
04.2.1.2	Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP	7
06.4.2	Dried pastas and noodles and like products	GMP	7
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	5000 mg/kg	7
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	10000 mg/kg	7
13.2	Complementary foods for infants and young children	5000 mg/kg	7
14.2.3.2	Sparkling and semi-sparkling grape wines	GMP	7

# POTASSIUM ASCORBATE

Potassium Ascorbate

Page 184 of 495

POTASSIUM ASCORBATE

Function: Antioxidant

FoodCatNo	FoodCategory	MaxLevel	Comments	Step Year
02.1.2	Vegetable oils and fats	GMP		7
02.1.3	Lard, tallow, fish oil, and other animal fats	GMP		7
04.1.1	Fresh fruit	GMP		7
06.2.1	Flours	300 mg/kg		7
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	1000 mg/kg	Note 70	7
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 99	7
13.2	Complementary foods for infants and young children	500 mg/kg	Note 70	7
14.1.2.1	Fruit juice	GMP		Adopted 2005
14.1.2.3	Concentrates for fruit juice	GMP	Note 127	Adopted 2005
14.1.3.1	Fruit nectar	GMP		Adopted 2005
14.1.3.3	Concentrates for fruit nectar	GMP	Note 127	Adopted 2005
14.2.3	Grape wines	GMP		7

# POTASSIUM CARBONATE

Potassium Carbonate

INS: 501(i)

Function:	Acidity Regulator, Stabilizer			
FoodCatNo	FoodCategory	MaxLevel	Comments	Step Year
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP		4
01.4.1	Pasteurized cream (plain)	GMP		7
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		7
01.8.2	Dried whey and whey products, excluding whey cheeses	GMP		Adopted 2006
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10	GMP		4
06.4.1	Fresh pastas and noodles and like products	GMP		4
06.4.2	Dried pastas and noodles and like products	2600 mg/kg		7
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		4
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 41	7
12.2	Herbs, spices, seasonings and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	4
13.1.1	Infant formulae	2000 mg/kg	Notes 55 & 72	7
13.1.2	Follow-up formulae	GMP	Note 72	7
13.1.3	Formulae for special medical purposes for infants	2000 mg/kg	Notes 55 & 72	4

POTASSIUM CARBONATE

Function: Acidity Regulator, Stabilizer

FoodCatNo	FoodCategory	MaxLevel	Comments Step Year
13.2	Complementary foods for infants and young children	GMP	7
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP	4
14.2.3	Grape wines	5000 mg/kg	7

Page 185 of 495

# POTASSIUM CHLORIDE

Potassium Chloride

INS: 508

Function:	Gelling Agent, Stabilizer, Thickener		
FoodCatNo		MaxLevel Com	iments Step Year
01.4.1	Pasteurized cream (plain)	GMP	7
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP	7
01.8.2	Dried whey and whey products, excluding whey cheeses	GMP	Adopted 2006
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10	GMP	4
06.4.2	Dried pastas and noodles and like products	GMP	4
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP	7
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	4
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	30000 mg/kg	7
12.1.2	Salt Substitutes	GMP	4
12.2.1	Herbs and spices	GMP Not	e 51 4
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP	4

# POTASSIUM DIHYDROGEN CITRATE

Potassium Dihydrogen Citrate

INS: 332(i)

Function:	Acidity Regulator, Antioxidant, Emulsifier, Sequestrant, Stabiliz	zer			
FoodCatNo		MaxLevel	Comments	Step	Year
01.1.1.2	Buttermilk (plain)	GMP		7	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP		7	
01.2.2	Renneted milk (plain)	GMP		7	
01.4.1	Pasteurized cream (plain)	GMP		7	
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		7	
01.8.2	Dried whey and whey products, excluding whey cheeses	GMP		Adopted	2006

Page 186 of 495

POTASSIUM DIHYDROGEN CITRATE

Function: Acidity Regulator, Antioxidant, Emulsifier, Sequestrant, Stabilizer

FoodCatNo	FoodCategory	MaxLevel	Comments	Step Year	
02.1.2	Vegetable oils and fats	GMP		7	-
02.1.3	Lard, tallow, fish oil, and other animal fats	GMP		7	
04.1.1.2	Surface-treated fresh fruit	GMP	Note 16	7	
04.2.1.2	Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP	Note 16	7	
04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP		7	
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP	Note 16	7	
08.1.2	Fresh meat, poultry, and game, comminuted	GMP		7	
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		7	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 61	7	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 61	7	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	7	
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		7	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		7	
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	GMP		7	
12.1.2	Salt Substitutes	GMP		7	
12.2.1	Herbs and spices	GMP	Note 51	7	
13.1.1	Infant formulae	GMP	Note 72	7	
13.1.2	Follow-up formulae	GMP	Note 72	4	
13.1.3	Formulae for special medical purposes for infants	GMP	Note 72	4	
13.2	Complementary foods for infants and young children	GMP		7	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		7	

#### POTASSIUM HYDROGEN CARBONATE

Potassium Hydrogen Carbonate INS:

Function: Acidity Regulator, Raising Agent, Stabilizer FoodCatNo FoodCategory MaxLevel Comments Step Year 01.4.1 Pasteurized cream (plain) 2000 mg/kg 7 7 01.4.2 Sterilized and UHT creams, whipping and whipped creams, GMP and reduced fat creams (plain) 01.8.2 Dried whey and whey products, excluding whey cheeses GMP Adopted 2006

501(ii)

Page 187 of 495

#### POTASSIUM HYDROGEN CARBONATE

Function: Acidity Regulator, Raising Agent, Stabilizer

FoodCatNo	FoodCategory	MaxLevel	Comments	Step Year
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 41	7
13.1.1	Infant formulae	2000 mg/kg	Notes 55 & 72	7
13.1.2	Follow-up formulae	GMP	Note 72	7
13.1.3	Formulae for special medical purposes for infants	2000 mg/kg	Notes 55 & 72	4
13.2	Complementary foods for infants and young children	GMP		7
14.2.3	Grape wines	5000 mg/kg		7

#### POTASSIUM HYDROXIDE

Potassium Hydroxide

INS: 525

Function:	Acidity Regulator, Stabilizer, Thickener			
FoodCatNo	FoodCategory	MaxLevel	Comments	Step Year
01.8.2	Dried whey and whey products, excluding whey cheeses	GMP		Adopted 2006
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP		7
13.1.1	Infant formulae	2000 mg/kg	Notes 55 & 72	7
13.1.2	Follow-up formulae	GMP	Note 72	7
13.1.3	Formulae for special medical purposes for infants	2000 mg/kg	Notes 55 & 72	4
13.2	Complementary foods for infants and young children	GMP		7

### POTASSIUM INOSINATE

Potassium Inosinate

INS: 632

Function:	Flavour Enhancer				
FoodCatNo	FoodCategory	 MaxLevel	Comments	Step	Year
12.1.2	Salt Substitutes	 GMP		7	
12.2.1	Herbs and spices	GMP	Note 51	7	

### POTASSIUM LACTATE

Potassium Lactate

Function:	Acidity Regulator, Antioxidant			
FoodCatNo	FoodCategory	MaxLevel	Comments Step	Year
01.1.1.2	Buttermilk (plain)	GMP	7	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	7	
01.4.1	Pasteurized cream (plain)	GMP	7	

Page 188 of 495

POTASSIUM LACTATE

Function: Acidity Regulator, Antioxidant

FoodCatNo	FoodCategory	MaxLevel	Comments Step Year
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP	7
02.1.2	Vegetable oils and fats	GMP	7
02.1.3	Lard, tallow, fish oil, and other animal fats	GMP	7
08.1	Fresh meat, poultry, and game	20000 mg/kg	7
13.2	Complementary foods for infants and young children	GMP	7

#### POWDERED CELLULOSE

Powdered Cellulose

INS: 460(ii)

Function:	Anticaking Agent, Bulking Agent, Emulsifier, Stabilizer, Thicke	ener		
FoodCatNo		MaxLevel	Comments	Step Year
01.1.1.2	Buttermilk (plain)	GMP		7
01.2.1.1	Fermented milks (plain), not heat-treated after fermentation	GMP	Note 149	4
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP		7
01.2.2	Renneted milk (plain)	GMP		7
01.4.1	Pasteurized cream (plain)	GMP		7
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		7
01.8.2	Dried whey and whey products, excluding whey cheeses	10000 mg/kg		Adopted 2006
04.1.1.2	Surface-treated fresh fruit	GMP	Note 16	7
04.2.1.2	Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP	Note 16	7
04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP		7
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP	Note 16	7
08.1.2	Fresh meat, poultry, and game, comminuted	GMP		7
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	7
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP		7
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	7
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	7
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		7
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		7
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	GMP		7

Page 189 of 495

POWDERED CELLULOSE

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

FoodCatNo	FoodCategory	MaxLevel	Comments	Step Year
12.1.2	Salt Substitutes	GMP		7
12.2.1	Herbs and spices	GMP	Note 51	7
13.2	Complementary foods for infants and young children	GMP		7
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		7

#### **PROCESSED EUCHEUMA SEAWEED (PES)**

Processed Eucheuma Seaweed (PES) INS: 407a

Function: Stabilizer, Thickener FoodCatNo FoodCategory MaxLevel Step Comments Year 01.1.1 GMP Milk and buttermilk (plain) 4 01.2 Fermented and renneted milk products (plain), excluding 7 5000 mg/kg food category 01.1.2 (dairy-based drinks) 01.4.1 Pasteurized cream (plain) GMP 7 01.4.2 Sterilized and UHT creams, whipping and whipped creams, 5000 mg/kg 7 and reduced fat creams (plain) 02.1.2 Vegetable oils and fats GMP 7 02.1.3 Lard, tallow, fish oil, and other animal fats GMP 7 04.1.1.2 Surface-treated fresh fruit GMP 7 04.1.1.3 Peeled or cut fresh fruit GMP 4 04.2.1.2 Surface-treated fresh vegetables (including mushrooms and GMP 7 fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds 04.2.1.3 Peeled, cut or shredded fresh vegetables (including GMP 4 mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds 04.2.2.1 Frozen vegetables (including mushrooms and fungi, roots GMP 4 and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds 04.2.2.7 Fermented vegetable (including mushrooms and fungi, GMP 4 roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10 06.4.1 Fresh pastas and noodles and like products GMP 4 06.4.2 Dried pastas and noodles and like products 8330 mg/kg Note 37 7 08.1 Fresh meat, poultry, and game GMP 4 09 1 Fresh fish and fish products, including mollusks, GMP 4 crustaceans, and echinoderms 09.2.1 Frozen fish, fish fillets, and fish products, including 5000 mg/kg 7 mollusks, crustaceans, and echinoderms 09.2.2 Frozen battered fish, fish fillets, and fish products, including 5000 mg/kg 7 mollusks, crustaceans, and echinoderms 09.2.3 Frozen minced and creamed fish products, including GMP 7 mollusks, crustaceans, and echinoderms

Page 190 of 495

#### PROCESSED EUCHEUMA SEAWEED (PES)

Function: Stabilizer, Thickener

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
09.2.4.1	Cooked fish and fish products	5000 mg/kg		7	
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	GMP		4	
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		4	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		4	
10.2.1	Liquid egg products	GMP		4	
10.2.2	Frozen egg products	GMP		4	
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	GMP		4	
12.2.1	Herbs and spices	GMP	Note 51	7	
13.2	Complementary foods for infants and young children	GMP		4	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		7	

#### **PROPIONIC ACID**

Propionic Acid

INS: 280

Function:	Preservative			
FoodCatNo	FoodCategory	MaxLevel	Comments	Step Year
01.6.6	Whey protein cheese	3000 mg/kg	Note 70	Adopted 2006

#### **PROPYL GALLATE**

Propyl Gallate INS: 310 Function: Antioxidant FoodCatNo FoodCategory MaxLevel Comments Step Year 01.5.1 Notes 15, 75 Adopted 2001 Milk powder and cream powder (plain) 200 mg/kg & 130 90 mg/kg 01.7 Dairy-based desserts (e.g., pudding, fruit or flavoured Notes 2, 15 Adopted 2001 yoghurt) & 130 02.1.1 Butter oil, anhydrous milkfat, ghee 100 mg/kg Notes 15, Adopted 2006 133 & 171 02.1.2 Vegetable oils and fats 200 mg/kg Notes 15 & Adopted 2006 130 02.1.3 Lard, tallow, fish oil, and other animal fats 200 mg/kg Notes 15 & Adopted 2006 130 02.2.1.2 Margarine and similar products 200 mg/kg Notes 15 & Adopted 2004 130 02.2.1.3 Blends of butter and margarine 200 mg/kg Notes 15 & Adopted 2004 130 02.2.2 Emulsions containing less than 80% fat 200 mg/kg Notes 15 & Adopted 2004 130

PROPYL GALLATE

Function: Antioxidant

FoodCatNo	FoodCategory	MaxLevel	Comments	Step Yea	ar
02.3	Fat emulsions maily of type oil-in-water, including mixed and/or flavoured products based on fat emulsions	200 mg/kg	Notes 15 & 130	Adopted 200	)4
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	200 mg/kg	Notes 15 & 130	Adopted 200	04
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	90 mg/kg	Notes 2, 15 & 130	Adopted 200	01
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	50 mg/kg	Notes 15, 76 & 130	Adopted 200	01
05.1	Cocoa products and chocolate products including imitations and chocolate substitutes	200 mg/kg	Notes 15 & 130	Adopted 200	01
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4	200 mg/kg	Notes 15 & 130	Adopted 200	01
05.3	Chewing gum	1000 mg/kg	Note 130	Adopted 200	01
05.4	Decorations (e.g., for fine bakery wares), toppings (non- fruit) and sweet sauces	200 mg/kg	Notes 15 & 130	Adopted 200	01
06.1	Whole, broken, or flaked grain, including rice	100 mg/kg	Notes 15 & 130	Adopted 200	01
06.3	Breakfast cereals, including rolled oats	200 mg/kg	Notes 15 & 130	Adopted 200	01
06.4.3	Pre-cooked pastas and noodles and like products	200 mg/kg	Notes 15 & 130	4	
06.4.3	Pre-cooked pastas and noodles and like products	100 mg/kg	Notes 15 & 130	Adopted 200	01
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	90 mg/kg	Notes 2, 15 & 130	Adopted 200	01
07.1.3	Other ordinary bakery products (e.g., bagels, pita, English muffins)	100 mg/kg	Notes 15 & 130	Adopted 200	01
07.2.3	Mixes for fine bakery wares (e.g., cakes, pancakes)	200 mg/kg	Notes 15 & 130	Adopted 200	01
08.2	Processed meat, poultry, and game products in whole pieces or cuts	200 mg/kg	Notes 15 & 130	Adopted 200	01
08.3	Processed comminuted meat, poultry, and game products	200 mg/kg	Notes 15 & 130	Adopted 200	01
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	100 mg/kg	Notes 15 & 130	Adopted 200	01
10.4	Egg-based desserts (e.g., custard)	90 mg/kg	Notes 2, 15 & 130	Adopted 200	01
12.2	Herbs, spices, seasonings and condiments (e.g., seasoning for instant noodles)	200 mg/kg	Notes 15 & 130	Adopted 200	01
12.5	Soups and broths	200 mg/kg	Notes 15 & 130	4	
12.5.2	Mixes for soups and broths	200 mg/kg	Notes 15 & 130	Adopted 200	01
12.6	Sauces and like products	200 mg/kg	Notes 15 & 130	Adopted 200	01
13.6	Food supplements	400 mg/kg	Notes 15 & 130	Adopted 200	01
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	1000 mg/kg	Notes 15 & 130	Adopted 200	01
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	200 mg/kg	Notes 15 & 130	Adopted 200	)5

Page 191 of 495

PROPYL GALLATE

Function:	Antioxidant			
FoodCatNo	FoodCategory	MaxLevel	Comments	Step Year
15.2	Processed nuts, including coated nuts and nut mixtures (with e.g., dried fruit)	200 mg/kg	Notes 15 & 130	Adopted 2005

Page 192 of 495

# PROPYLENE GLYCOL

Propylene Glycol

Function:	Adjuvant, Anticaking Agent, Antifoaming Agent, Carrier solve Humectant, Stabilizer, Thickener	nt, Emulsifier, Flo	ur Treatment Ag	gent,	
FoodCatNo	FoodCategory	MaxLevel	Comments	Step Yea	r
01.6.1	Unripened cheese	6000 mg/kg		7	_
01.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	25000 mg/kg		7	
03.0	Edible ices, including sherbet and sorbet	25000 mg/kg		7	
04.1.2.2	Dried fruit	50000 mg/kg		7	
04.1.2.7	Candied fruit	50000 mg/kg		7	
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	200000 mg/kg		7	
04.1.2.11	Fruit fillings for pastries	200000 mg/kg		7	
04.2.1	Fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	50000 mg/kg		7	
04.2.2	Processed vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	50000 mg/kg	Note 79	7	
05.0	Confectionery	240000 mg/kg		7	
06.4.1	Fresh pastas and noodles and like products	20000 mg/kg		7	
06.4.3	Pre-cooked pastas and noodles and like products	20000 mg/kg		4	
06.6	Batters (e.g., for breading or batters for fish or poultry)	500 mg/kg	Note 72	7	
07.1	Bread and ordinary bakery wares	10000 mg/kg		7	
07.2.1	Cakes, cookes and pies (e.g., fruit-filled or custard types)	50000 mg/kg		7	
07.2.2	Other fine bakery products (e.g., doughnuts, sweet rolls, scones, and muffins)	10000 mg/kg		7	
07.2.3	Mixes for fine bakery wares (e.g., cakes, pancakes)	10000 mg/kg		7	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	20000 mg/kg	Note 22	7	
11.6	Table-top sweeteners, including those containing high- intensity sweeteners	GMP		7	
12.2.2	Seasonings and condiments	970000 mg/kg		7	
12.4	Mustards	15000 mg/kg		7	
12.5.2	Mixes for soups and broths	500 mg/kg	Note 127	7	
12.6.1	Emulsified sauces (e.g., mayonnaise, salad dressing)	800 mg/kg		7	
12.6.2	Non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy)	500 mg/kg		7	

FA/40 INF 01 - Table One	Page 193 of 495
	1 490 100 01 100

PROPYLENE GLYCOL

Function:	Adjuvant, Anticaking Agent, Antifoaming Agent, Carrier solvent, Emulsifier, Flour Treatment Agent,
	Humectant, Stabilizer, Thickener

FoodCatNo	FoodCategory	MaxLevel	Comments Step Year
13.6	Food supplements	2000 mg/kg	4
14.1.4.1	Carbonated water-based flavoured drinks	3000 mg/kg	7
14.1.4.2	Non-carbonated water-based flavoured drinks, including punches and ades	3000 mg/kg	7
14.1.4.3	Concentrates (liquid or solid) for water-based flavoured drinks	200000 mg/kg	7
14.2	Alcoholic beverages, including alcohol-free and low- alcoholic counterparts	50000 mg/kg	7
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	300 mg/kg	7
15.2	Processed nuts, including coated nuts and nut mixtures (with e.g., dried fruit)	50000 mg/kg	7

# PROPYLENE GLYCOL ALGINATE

Propylene Glycol Alginate

Function:	Adjuvant, Bulking Agent, Emulsifier, Stabilizer, Thickener		
FoodCatNo		MaxLevel	Comments Step Year
01.1.1.2	Buttermilk (plain)	3000 mg/kg	7
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey- based drinks)	10000 mg/kg	4
01.2	Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks)	10000 mg/kg	4
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	5000 mg/kg	7
01.3.2	Beverage whiteners	5000 mg/kg	7
01.4.3	Clotted cream (plain)	5000 mg/kg	7
01.4.4	Cream analogues	2500 mg/kg	7
01.6.1	Unripened cheese	9000 mg/kg	7
01.6.2.1	Ripened cheese, includes rind	9000 mg/kg	7
01.6.2.2	Rind of ripened cheese	9000 mg/kg	7
01.6.2.3	Cheese powder (for reconstitution; e.g., for cheese sauces)	16000 mg/kg	7
01.6.4	Processed cheese	9000 mg/kg	7
01.6.5	Cheese analogues	9000 mg/kg	7
01.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	10000 mg/kg	7
02.1.2	Vegetable oils and fats	11000 mg/kg	7
02.1.3	Lard, tallow, fish oil, and other animal fats	11000 mg/kg	7
02.2.1.3	Blends of butter and margarine	3000 mg/kg	7
02.2.2	Emulsions containing less than 80% fat	10000 mg/kg	7

PROPYLENE GLYCOL ALGINATE

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

FoodCatNo	FoodCategory	MaxLevel	Comments Step Year
02.3	Fat emulsions maily of type oil-in-water, including mixed and/or flavoured products based on fat emulsions	3000 mg/kg	7
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	10000 mg/kg	7
03.0	Edible ices, including sherbet and sorbet	10000 mg/kg	4
04.1.1.2	Surface-treated fresh fruit	10000 mg/kg	4
04.1.1.3	Peeled or cut fresh fruit	10000 mg/kg	4
04.1.2.1	Frozen fruit	10000 mg/kg	7
04.1.2.5	Jams, jellies, marmelades	20000 mg/kg	7
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	7500 mg/kg	7
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	10000 mg/kg	7
04.1.2.11	Fruit fillings for pastries	7500 mg/kg	7
04.2.1.2	Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	10000 mg/kg	4
04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	10000 mg/kg	4
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweeds in vinegar, oil, brine, or soy sauce	6000 mg/kg	7
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	10000 mg/kg	Note 39 7
04.2.2.5	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter)	10000 mg/kg	4
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	5000 mg/kg	7
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10	10000 mg/kg	4
05.1	Cocoa products and chocolate products including imitations and chocolate substitutes	5000 mg/kg	7
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4	5000 mg/kg	7
05.3	Chewing gum	10000 mg/kg	7
05.4	Decorations (e.g., for fine bakery wares), toppings (non- fruit) and sweet sauces	7500 mg/kg	7
06.4.1	Fresh pastas and noodles and like products	10000 mg/kg	4
06.4.2	Dried pastas and noodles and like products	1000 mg/kg	4
06.4.3	Pre-cooked pastas and noodles and like products	5000 mg/kg	7

Page 195 of 495

PROPYLENE GLYCOL ALGINATE

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

FoodCatNo	FoodCategory	MaxLevel	Comments Step Year
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	10000 mg/kg	7
07.0	Bakery wares	5000 mg/kg	7
08.3	Processed comminuted meat, poultry, and game products	5000 mg/kg	7
08.4	Edible casings (e.g., sausage casings)	20000 mg/kg	7
10.2.1	Liquid egg products	10000 mg/kg	4
10.2.2	Frozen egg products	10000 mg/kg	4
10.4	Egg-based desserts (e.g., custard)	10000 mg/kg	7
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	5000 mg/kg	7
12.2.2	Seasonings and condiments	6000 mg/kg	7
12.5	Soups and broths	10000 mg/kg	4
12.6.1	Emulsified sauces (e.g., mayonnaise, salad dressing)	10000 mg/kg	7
12.6.2	Non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy)	8000 mg/kg	7
12.6.3	Mixes for sauces and gravies	8000 mg/kg	7
12.6.4	Clear sauces (e.g., fish sauce)	8000 mg/kg	7
13.2	Complementary foods for infants and young children	10000 mg/kg	4
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	1200 mg/kg	7
13.4	Dietetic formulae for slimming purposes and weight reduction	1200 mg/kg	7
13.6	Food supplements	1000 mg/kg	7
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	500 mg/kg	7
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	10000 mg/kg	4
14.2.1	Beer and malt beverages	3000 mg/kg	7
14.2.6	Distilled spirituous beverages containing more than 15% alcohol	10000 mg/kg	7
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	3000 mg/kg	7

# **PROPYLENE GLYCOL ESTERS OF FATTY ACIDS**

Propylene Glycol Esters of Fatty Acids INS: 477

Function:	Emulsifier, Stabilizer		
FoodCatNo	FoodCategory	MaxLevel Comments	Step Year
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	5000 mg/kg	Adopted 2001
01.3.2	Beverage whiteners	1000 mg/kg	Adopted 2001

Page 196 of 495

#### PROPYLENE GLYCOL ESTERS OF FATTY ACIDS

Function: Emulsifier, Stabilizer

FoodCatNo	FoodCategory	MaxLevel	Comments	Step Year
01.4.4	Cream analogues	5000 mg/kg	Note 86	Adopted 2001
01.5.2	Milk and cream powder analogues	100000 mg/kg		Adopted 2001
01.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	5000 mg/kg		Adopted 2001
02.1.2	Vegetable oils and fats	10000 mg/kg		Adopted 2006
02.1.3	Lard, tallow, fish oil, and other animal fats	10000 mg/kg		Adopted 2006
02.2.1.2	Margarine and similar products	20000 mg/kg		Adopted 2001
02.2.1.3	Blends of butter and margarine	10000 mg/kg	Note 134	Adopted 2006
02.2.2	Emulsions containing less than 80% fat	20000 mg/kg		Adopted 2001
02.3	Fat emulsions maily of type oil-in-water, including mixed and/or flavoured products based on fat emulsions	30000 mg/kg		Adopted 2001
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	40000 mg/kg		Adopted 2006
03.0	Edible ices, including sherbet and sorbet	5000 mg/kg		Adopted 2001
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	40000 mg/kg		Adopted 2001
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	40000 mg/kg		Adopted 2001
04.1.2.11	Fruit fillings for pastries	40000 mg/kg		Adopted 2001
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	5000 mg/kg		Adopted 2001
05.1.1	Cocoa mixes (powders) and cocoa mass/cake	5000 mg/kg	Note 97	Adopted 2007
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4	5000 mg/kg		Adopted 2001
05.3	Chewing gum	20000 mg/kg		Adopted 2001
05.4	Decorations (e.g., for fine bakery wares), toppings (non- fruit) and sweet sauces	40000 mg/kg		Adopted 2001
06.4.3	Pre-cooked pastas and noodles and like products	5000 mg/kg	Notes 2 & 153	Adopted 2007
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	40000 mg/kg		Adopted 2001
07.0	Bakery wares	15000 mg/kg	Notes 11 & 72	Adopted 2001
10.4	Egg-based desserts (e.g., custard)	40000 mg/kg		Adopted 2001
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	5000 mg/kg		Adopted 2001
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	5000 mg/kg		Adopted 2001
13.4	Dietetic formulae for slimming purposes and weight reduction	5000 mg/kg		Adopted 2001
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	500 mg/kg		Adopted 2001

PROTEASE (A. ORYZAE VAR.)

### PROTEASE (A. ORYZAE VAR.)

Protease (Asperigillus oryzae var.) INS: 1101(i)

Function:	Enzyme, Flavour Enhancer, Flour Treatment Agent, Glazing Agent				
FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
06.1	Whole, broken, or flaked grain, including rice	GMP		7	
06.2.1	Flours	GMP		Adopted	1999
08.1	Fresh meat, poultry, and game	GMP		7	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		7	
14.2.3	Grape wines	GMP		7	

#### PULLULAN

Pullulan

INS: 1204

Function:	Glazing Agent		
FoodCatNo	FoodCategory	MaxLevel	Comments Step Year
04.1.1	Fresh fruit	30000 mg/kg	4
04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	30000 mg/kg	4
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10	30000 mg/kg	4
06.2.1	Flours	50000 mg/kg	4
06.4.1	Fresh pastas and noodles and like products	10000 mg/kg	4
06.4.2	Dried pastas and noodles and like products	10000 mg/kg	4
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	30000 mg/kg	4
10.2.1	Liquid egg products	20000 mg/kg	4
10.2.2	Frozen egg products	20000 mg/kg	4
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	10000 mg/kg	4
12.2.1	Herbs and spices	30000 mg/kg	4
13.2	Complementary foods for infants and young children	30000 mg/kg	4
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	4000 mg/kg	4

# **QUILLAIA EXTRACTS**

Quillaia Extract Type I	INS:	999(i)	Quillaia Extract Type 2
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INS: 999(ii)

QUILLAIA EXTRACTS

Function:	Foaming Agent			
FoodCatNo		MaxLevel	Comments	Step Year
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	50 mg/kg	Notes 132 & 168	Adopted 2007

Page 198 of 495

# **QUINOLINE YELLOW**

Quinoline Yellow

Function:	Colour			
FoodCatNo		MaxLevel	Comments	Step Year
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	150 mg/kg		7
01.6.1	Unripened cheese	GMP	Note 3	7
01.6.2.2	Rind of ripened cheese	GMP		7
01.6.4	Processed cheese	200 mg/kg		7
01.6.5	Cheese analogues	GMP	Note 3	7
01.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	150 mg/kg		7
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	150 mg/kg		7
03.0	Edible ices, including sherbet and sorbet	150 mg/kg		7
04.1.1.2	Surface-treated fresh fruit	500 mg/kg	Note 16	7
04.1.2.4	Canned or bottled (pasteurized) fruit	200 mg/kg		7
04.1.2.5	Jams, jellies, marmelades	500 mg/kg		7
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	500 mg/kg		7
04.1.2.7	Candied fruit	200 mg/kg		7
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	500 mg/kg		7
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	150 mg/kg		7
04.2.1.2	Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	500 mg/kg	Note 16	7
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweeds in vinegar, oil, brine, or soy sauce	500 mg/kg		7
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	200 mg/kg		7
04.2.2.5	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter)	100 mg/kg		7
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	200 mg/kg		7

QUINOLINE YELLOW

Function: Colour

FoodCatNo	FoodCategory	MaxLevel	Comments	Step Year	.—
05.1	Cocoa products and chocolate products including imitations and chocolate substitutes	300 mg/kg		7	-
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4	300 mg/kg		7	
05.3	Chewing gum	300 mg/kg		7	
05.4	Decorations (e.g., for fine bakery wares), toppings (non- fruit) and sweet sauces	500 mg/kg		7	
06.3	Breakfast cereals, including rolled oats	200 mg/kg		7	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	150 mg/kg		7	
07.2	Fine bakery wares (sweet, salty, savoury) and mixes	200 mg/kg		7	
08.0	Meat and meat products, including poultry and game	500 mg/kg	Note 16	7	
09.1.1	Fresh fish	300 mg/kg	Note 50	7	
09.1.2	Fresh mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16	7	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 95	7	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16	7	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16	7	
09.2.4.1	Cooked fish and fish products	500 mg/kg		7	
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	250 mg/kg		7	
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16	7	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 22	7	
09.3.1	Fish and fish products, including mollusks, crustaceans, and echinoderms, marinated and/or in jelly	500 mg/kg	Note 16	7	
09.3.2	Fish and fish products, including mollusks, crustaceans, and echinoderms, pickled and/or in brine	500 mg/kg	Note 16	7	
09.3.3	Salmon substitutes, caviar, and other fish roe products	500 mg/kg		7	
09.3.4	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms (e.g., fish paste), excluding products of food categories 09.3.1 - 09.3.3	500 mg/kg		7	
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg		7	
10.1	Fresh eggs	GMP	Note 4	7	
10.4	Egg-based desserts (e.g., custard)	150 mg/kg		7	
12.2.2	Seasonings and condiments	500 mg/kg		7	
12.4	Mustards	300 mg/kg		7	
12.5	Soups and broths	300 mg/kg		7	
12.6	Sauces and like products	500 mg/kg		7	
12.9.5	Other protein products	100 mg/kg		7	

Page 199 of 495

Page 200 of 495

QUINOLINE YELLOW

Function: Colour

FoodCatNo	FoodCategory	MaxLevel	Comments Step Year
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	50 mg/kg	7
13.4	Dietetic formulae for slimming purposes and weight reduction	50 mg/kg	7
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6	300 mg/kg	7
13.6	Food supplements	300 mg/kg	7
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	100 mg/kg	7
14.2.2	Cider and perry	200 mg/kg	7
14.2.4	Wines (other than grape)	200 mg/kg	7
14.2.6	Distilled spirituous beverages containing more than 15% alcohol	200 mg/kg	7
14.2.7	Aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)	200 mg/kg	7
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	200 mg/kg	7
15.2	Processed nuts, including coated nuts and nut mixtures (with e.g., dried fruit)	100 mg/kg	7
16.0	Composite foods - foods that could not be placed in categories 01 - 15	500 mg/kg	7

# RED 2G

Red 2G

INS: 128

Function:	Colour				
FoodCatNo		MaxLevel	Comments	Step	Year
08.1.2	Fresh meat, poultry, and game, comminuted	25 mg/kg		7	
10.1	Fresh eggs	GMP	Note 4	7	
14.2.6	Distilled spirituous beverages containing more than 15% alcohol	GMP		7	
14.2.7	Aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)	GMP		7	

# RIBOFLAVINS

Riboflavin	INS: 101(i)	Riboflavin 5'-Phosphate Sodium	INS: 101(ii)
Function:	Colour		
FoodCatNo	FoodCategory	MaxLevel Comment	s Step Year
01.1.2	Dairy-based drinks, flavoured and/or fermented (e chocolate milk, cocoa, eggnog, drinking yoghurt, v based drinks)		Adopted 2005
01.3.2	Beverage whiteners	300 mg/kg	Adopted 2005
01.5.2	Milk and cream powder analogues	300 mg/kg	Adopted 2005

Page 201 of 495

RIBOFLAVINS

Function: Colour

FoodCatNo	FoodCategory	MaxLevel	Comments	Step Year
01.6.1	Unripened cheese	300 mg/kg		Adopted 2005
01.6.2.1	Ripened cheese, includes rind	300 mg/kg		Adopted 2005
01.6.2.2	Rind of ripened cheese	300 mg/kg		Adopted 2005
01.6.4	Processed cheese	300 mg/kg		Adopted 2005
01.6.5	Cheese analogues	300 mg/kg		Adopted 2005
01.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	300 mg/kg		Adopted 2005
02.2.1.3	Blends of butter and margarine	300 mg/kg		Adopted 2005
02.2.2	Emulsions containing less than 80% fat	300 mg/kg		Adopted 2005
02.3	Fat emulsions maily of type oil-in-water, including mixed and/or flavoured products based on fat emulsions	300 mg/kg		3
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	300 mg/kg		Adopted 2005
03.0	Edible ices, including sherbet and sorbet	500 mg/kg		Adopted 2005
04.1.1.2	Surface-treated fresh fruit	300 mg/kg	Note 16	Adopted 2005
04.1.2.3	Fruit in vinegar, oil, or brine	500 mg/kg		3
04.1.2.4	Canned or bottled (pasteurized) fruit	300 mg/kg		Adopted 2005
04.1.2.5	Jams, jellies, marmelades	200 mg/kg		Adopted 2005
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	500 mg/kg		Adopted 2005
04.1.2.7	Candied fruit	300 mg/kg		Adopted 2005
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	300 mg/kg		Adopted 2005
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	300 mg/kg		Adopted 2005
04.1.2.10	Fermented fruit products	500 mg/kg		3
04.1.2.11	Fruit fillings for pastries	300 mg/kg		Adopted 2005
04.2.1.2	Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	300 mg/kg	Note 16	Adopted 2005
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	10 mg/kg		6
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweeds in vinegar, oil, brine, or soy sauce	500 mg/kg		Adopted 2005
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	300 mg/kg		3
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	300 mg/kg		3

Page 202 of 495

RIBOFLAVINS

Function: Colour

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10	500 mg/kg		3	
05.1.5	Imitation chocolate, chocolate substitute products	1000 mg/kg		Adopted	2005
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4	1000 mg/kg		Adopted	2005
05.3	Chewing gum	1000 mg/kg		Adopted	2005
05.4	Decorations (e.g., for fine bakery wares), toppings (non- fruit) and sweet sauces	1000 mg/kg		Adopted	2005
06.3	Breakfast cereals, including rolled oats	300 mg/kg		Adopted	2005
06.4.2	Dried pastas and noodles and like products	300 mg/kg		3	
06.4.3	Pre-cooked pastas and noodles and like products	300 mg/kg		Adopted	2005
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	300 mg/kg		Adopted	2005
06.6	Batters (e.g., for breading or batters for fish or poultry)	300 mg/kg		Adopted	2005
07.1	Bread and ordinary bakery wares	300 mg/kg		3	
07.2	Fine bakery wares (sweet, salty, savoury) and mixes	300 mg/kg		Adopted	2005
08.0	Meat and meat products, including poultry and game	1000 mg/kg		6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 95	6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	300 mg/kg	Note 16	Adopted	2005
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	300 mg/kg	Note 16	Adopted	2005
09.2.4.1	Cooked fish and fish products	300 mg/kg		3	
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	300 mg/kg		3	
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	300 mg/kg	Note 16	Adopted	2005
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	300 mg/kg	Note 22	Adopted	2005
09.3.1	Fish and fish products, including mollusks, crustaceans, and echinoderms, marinated and/or in jelly	300 mg/kg	Note 16	Adopted	2005
09.3.2	Fish and fish products, including mollusks, crustaceans, and echinoderms, pickled and/or in brine	300 mg/kg	Note 16	Adopted	2005
09.3.3	Salmon substitutes, caviar, and other fish roe products	300 mg/kg		Adopted	2005
09.3.4	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms (e.g., fish paste), excluding products of food categories 09.3.1 - 09.3.3	300 mg/kg		Adopted	2005
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg		6	
10.1	Fresh eggs	300 mg/kg	Note 4	Adopted	2005
10.4	Egg-based desserts (e.g., custard)	300 mg/kg		Adopted	2005
11.3	Sugar solutions and syrups, also (partially) inverted, including treacle and molasses, excluding products of food category 11.1.3	300 mg/kg		Adopted	2005

RIBOFLAVINS

Function: Colour

FoodCatNo	FoodCategory	MaxLevel Comments	Step Year
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	300 mg/kg	Adopted 2005
12.2.2	Seasonings and condiments	350 mg/kg	Adopted 2005
12.4	Mustards	300 mg/kg	Adopted 2005
12.5	Soups and broths	200 mg/kg	Adopted 2005
12.6	Sauces and like products	350 mg/kg	Adopted 2005
12.7	Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.3	300 mg/kg	Adopted 2005
12.9.5	Other protein products	300 mg/kg	Adopted 2005
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	300 mg/kg	Adopted 2005
13.4	Dietetic formulae for slimming purposes and weight reduction	300 mg/kg	Adopted 2005
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6	300 mg/kg	Adopted 2005
13.6	Food supplements	300 mg/kg	Adopted 2005
14.1.3.2	Vegetable nectar	300 mg/kg	3
14.1.3.4	Concentrates for vegetable nectar	300 mg/kg	3
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	50 mg/kg	Adopted 2005
14.2.2	Cider and perry	300 mg/kg	Adopted 2005
14.2.4	Wines (other than grape)	300 mg/kg	Adopted 2005
14.2.7	Aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)	100 mg/kg	Adopted 2005
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	1000 mg/kg	Adopted 2005
15.2	Processed nuts, including coated nuts and nut mixtures (with e.g., dried fruit)	1000 mg/kg	Adopted 2005
16.0	Composite foods - foods that could not be placed in categories 01 - 15	300 mg/kg	3

Page 203 of 495

# SACCHARIN (AND Na, K, Ca SALTS)

Saccharin (and Na, K, Ca Salts) INS: 954

Function:	Flavour Enhancer, Sweetener			
FoodCatNo		MaxLevel	Comments	Step Year
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey- based drinks)	80 mg/kg	Note 161	Adopted 2007
01.2.1	Fermented milks (plain)	200 mg/kg		6
01.2.2	Renneted milk (plain)	100 mg/kg		6
01.6.5	Cheese analogues	100 mg/kg		3

SACCHARIN (AND Na, K, Ca SALTS)

Function: Flavour Enhancer, Sweetener

. direttorii				
FoodCatNo	FoodCategory	MaxLevel	Comments	Step Year
01.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	100 mg/kg	Note 161	Adopted 2007
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	100 mg/kg	Note 161	Adopted 2007
03.0	Edible ices, including sherbet and sorbet	100 mg/kg	Note 161	Adopted 2007
04.1.2.3	Fruit in vinegar, oil, or brine	160 mg/kg	Note 144	Adopted 2007
04.1.2.4	Canned or bottled (pasteurized) fruit	200 mg/kg	Note 161	Adopted 2007
04.1.2.5	Jams, jellies, marmelades	200 mg/kg	Note 161	Adopted 2007
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	200 mg/kg	Note 161	Adopted 2007
04.1.2.7	Candied fruit	5000 mg/kg	Note 161	3
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	200 mg/kg	Note 161	Adopted 2007
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	100 mg/kg	Note 161	Adopted 2007
04.1.2.10	Fermented fruit products	160 mg/kg		3
04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	500 mg/kg		6
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	500 mg/kg		6
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweeds in vinegar, oil, brine, or soy sauce	160 mg/kg	Note 144	Adopted 2007
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	500 mg/kg		6
04.2.2.5	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter)	160 mg/kg		6
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	200 mg/kg	Note 161	6
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10	200 mg/kg	Note 161	6
04.2.2.8	Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	500 mg/kg		6
05.1.1	Cocoa mixes (powders) and cocoa mass/cake	100 mg/kg	Note 97	3
05.1.2	Cocoa mixes (syrups)	80 mg/kg	Note 161	Adopted 2007
05.1.3	Cocoa-based spreads, including fillings	200 mg/kg	Note 161	Adopted 2007
05.1.4	Cocoa and chocolate products	500 mg/kg	Note 161	Adopted 2007
05.1.5	Imitation chocolate, chocolate substitute products	500 mg/kg	Note 161	Adopted 2007

Page 204 of 495

SACCHARIN (AND Na, K, Ca SALTS)

Function: Flavour Enhancer, Sweetener

FoodCatNo	FoodCategory	MaxLevel	Comments	Step Year
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4	500 mg/kg	Notes 161 & 163	Adopted 2007
05.3	Chewing gum	2500 mg/kg	Note 161	Adopted 2007
05.4	Decorations (e.g., for fine bakery wares), toppings (non- fruit) and sweet sauces	500 mg/kg	Note 161	Adopted 2007
06.3	Breakfast cereals, including rolled oats	100 mg/kg	Note 161	6
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	100 mg/kg	Note 161	Adopted 2007
07.1.3	Other ordinary bakery products (e.g., bagels, pita, English muffins)	15 mg/kg		6
07.2	Fine bakery wares (sweet, salty, savoury) and mixes	170 mg/kg	Note 165	Adopted 2007
08.2.2	Heat-treated processed meat, poultry, and game products in whole pieces or cuts	500 mg/kg		6
08.3.2	Heat-treated processed comminuted meat, poultry, and game products	500 mg/kg		6
09.2.4.1	Cooked fish and fish products	500 mg/kg		6
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	1200 mg/kg		6
09.3.1	Fish and fish products, including mollusks, crustaceans, and echinoderms, marinated and/or in jelly	160 mg/kg	Note 144	Adopted 2007
09.3.2	Fish and fish products, including mollusks, crustaceans, and echinoderms, pickled and/or in brine	160 mg/kg	Note 144	Adopted 2007
09.3.3	Salmon substitutes, caviar, and other fish roe products	160 mg/kg		6
09.3.4	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms (e.g., fish paste), excluding products of food categories 09.3.1 - 09.3.3	160 mg/kg	Note 144	Adopted 2007
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	200 mg/kg	Note 144	Adopted 2007
10.4	Egg-based desserts (e.g., custard)	100 mg/kg	Note 144	Adopted 2007
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	300 mg/kg	Note 159	6
11.6	Table-top sweeteners, including those containing high- intensity sweeteners	GMP		Adopted 2007
12.2.2	Seasonings and condiments	1500 mg/kg		6
12.3	Vinegars	300 mg/kg		6
12.4	Mustards	320 mg/kg		Adopted 2007
12.5	Soups and broths	110 mg/kg	Note 161	Adopted 2007
12.6	Sauces and like products	160 mg/kg		Adopted 2007
12.7	Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.3	200 mg/kg	Notes 161 & 166	6
12.10.3	Fermented soybean paste (e.g., miso)	200 mg/kg		3
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	200 mg/kg		Adopted 2007
13.4	Dietetic formulae for slimming purposes and weight reduction	300 mg/kg		Adopted 2007

Page 205 of 495

SACCHARIN (AND Na, K, Ca SALTS)

Function: Flavour Enhancer, Sweetener

FoodCatNo		MaxLevel	Comments	Step Year
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6	200 mg/kg		Adopted 2007
13.6	Food supplements	1200 mg/kg		Adopted 2007
14.1.3.1	Fruit nectar	80 mg/kg		Adopted 2005
14.1.3.2	Vegetable nectar	80 mg/kg	Note 161	3
14.1.3.3	Concentrates for fruit nectar	80 mg/kg	Note 127	Adopted 2005
14.1.3.4	Concentrates for vegetable nectar	300 mg/kg	Notes 127 & 161	6
14.1.4.1	Carbonated water-based flavoured drinks	500 mg/kg		6
14.1.4.2	Non-carbonated water-based flavoured drinks, including punches and ades	500 mg/kg		6
14.1.4.3	Concentrates (liquid or solid) for water-based flavoured drinks	2000 mg/kg		6
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	200 mg/kg	Note 160	Adopted 2007
14.2.7	Aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)	80 mg/kg		Adopted 2007
15.0	Ready-to-eat savouries	100 mg/kg		Adopted 2007

Page 206 of 495

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

SALTS OF MYRISTIC, PALMITIC & INS: 470(i) STEARIC ACIDS (NH4, Ca, K, Na)

Function:	Anticaking Agent, Emulsifier, Stabilizer				
FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
01.1.1.2	Buttermilk (plain)	GMP		7	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP		7	
01.2.2	Renneted milk (plain)	GMP		7	
04.1.1.2	Surface-treated fresh fruit	GMP	Notes 16 & 71	7	
04.2.1.2	Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP	Notes 16 & 71	7	
04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP		7	
06.4.2	Dried pastas and noodles and like products	GMP		7	
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP	Notes 16 & 71	7	
08.1.2	Fresh meat, poultry, and game, comminuted	GMP	Note 71	7	
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Notes 16 & 71	7	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 71	7	

Page 207 of 495

#### SALTS OF MYRISTIC, PALMITIC & STEARIC ACIDS

Function: Anticaking Agent, Emulsifier, Stabilizer

FoodCatNo	FoodCategory	MaxLevel	Comments	Step Year
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Notes 16 & 71	7
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Notes 16 & 71	7
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		7
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		7
10.2.1	Liquid egg products	GMP		7
10.2.2	Frozen egg products	GMP		7
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	GMP	Note 71	7
12.1.1	Salt	GMP	Note 71	Adopted 2006
12.1.2	Salt Substitutes	GMP		7
12.2.1	Herbs and spices	GMP	Note 51	7
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		7

# SALTS OF OLEIC ACID WITH CALCIUM, POTASSIUM AND SODIUM

SALTS OF OLEIC ACID (Ca, K, Na) INS: 470(ii)

Function: Anticaking Agent, Emulsifier, Stabilizer FoodCatNo FoodCategory MaxLevel Comments Step Year 01.1.1.2 Buttermilk (plain) GMP 7 01.2.1.2 Fermented milks (plain), heat-treated after fermentation 7 GMP 01.2.2 Renneted milk (plain) GMP 7 04.1.1.2 Surface-treated fresh fruit GMP Note 16 7 04.2.1.2 Surface-treated fresh vegetables (including mushrooms and 7 GMP Note 16 fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds 08.1.1 Fresh meat, poultry, and game, whole pieces or cuts GMP Note 16 7 08.1.2 Fresh meat, poultry, and game, comminuted GMP 7 09.1 Fresh fish and fish products, including mollusks, GMP Note 16 7 crustaceans, and echinoderms 09.2.1 Frozen fish, fish fillets, and fish products, including GMP 7 mollusks, crustaceans, and echinoderms 09.2.2 Frozen battered fish, fish fillets, and fish products, including GMP Note 16 7 mollusks, crustaceans, and echinoderms 09.2.3 Frozen minced and creamed fish products, including GMP Note 16 7 mollusks, crustaceans, and echinoderms 7 09.2.4 GMP Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms

Page 208 of 495

SALTS OF OLEIC ACID WITH CALCIUM,

Function: Anticaking Agent, Emulsifier, Stabilizer

FoodCatNo	FoodCategory	MaxLevel	Comments	Step Year	r 
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		7	
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	GMP		7	
12.1.2	Salt Substitutes	GMP		7	
12.2.1	Herbs and spices	GMP	Note 51	7	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		7	

#### SHELLAC

Shellac

INS: 9	04
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Function:	Bulking Agent, Glazing Agent, Release Agent			
FoodCatNo		MaxLevel	Comments	Step Year
04.1.1.2	Surface-treated fresh fruit	GMP		Adopted 2003
04.2.1.2	Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP	Note 79	Adopted 2003
05.1.4	Cocoa and chocolate products	GMP	Note 3	Adopted 2001
05.1.5	Imitation chocolate, chocolate substitute products	GMP	Note 3	Adopted 2001
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4	GMP	Note 3	Adopted 2001
05.3	Chewing gum	GMP	Note 3	Adopted 2003
05.4	Decorations (e.g., for fine bakery wares), toppings (non- fruit) and sweet sauces	GMP		Adopted 2003
07.2	Fine bakery wares (sweet, salty, savoury) and mixes	GMP	Note 3	Adopted 2001
13.6	Food supplements	GMP	Note 3	Adopted 2001
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP	Note 108	Adopted 2001
15.0	Ready-to-eat savouries	GMP	Note 3	Adopted 2001

# SILICON DIOXIDE, AMORPHOUS

Silicon Dioxide, Amorphous

Function:	Anticaking Agent, Filter Aid		
FoodCatNo		MaxLevel Comments	Step Year
01.8.2	Dried whey and whey products, excluding whey cheeses	10000 mg/kg	Adopted 2006
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10	GMP	4
06.2	Flours and starches (including soybean powder)	GMP	4

Page 209 of 495

SILICON DIOXIDE, AMORPHOUS

Function: Anticaking Agent, Filter Aid

FoodCatNo	FoodCategory	MaxLevel	Comments	Step Year
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		4
11.1.2	Powdered sugar, powdered dextrose	15000 mg/kg	Note 56	Adopted 2006
12.1.1	Salt	GMP		Adopted 2006
12.1.2	Salt Substitutes	10000 mg/kg		7
12.2.1	Herbs and spices	GMP	Note 51	4
13.2	Complementary foods for infants and young children	10000 mg/kg	Note 65	7
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	15000 mg/kg	Note 2	4

# SODIUM ACETATE

Sodium Acetate

INS: 262(i)

Function:	Acidity Regulator, Preservative, Sequestrant				
FoodCatNo		MaxLevel	Comments	Step	Year
02.1.2	Vegetable oils and fats	5000 mg/kg		7	
02.1.3	Lard, tallow, fish oil, and other animal fats	5000 mg/kg		7	
04.2.1	Fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP		7	
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10	GMP		4	
06.1	Whole, broken, or flaked grain, including rice	6000 mg/kg		7	
06.2	Flours and starches (including soybean powder)	6000 mg/kg		7	
06.4.1	Fresh pastas and noodles and like products	GMP		4	
06.4.2	Dried pastas and noodles and like products	6000 mg/kg		7	
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP		7	
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		4	
10.2.1	Liquid egg products	GMP		7	
10.2.2	Frozen egg products	GMP		7	
12.1.2	Salt Substitutes	GMP		4	
12.2.1	Herbs and spices	GMP	Note 51	4	
13.2	Complementary foods for infants and young children	GMP		7	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		4	

SODIUM ALGINATE

#### SODIUM ALGINATE

Sodium Alginate

13.2

INS: 401

Function:	Bulking Agent, Emulsifier, Stabilizer, Thickener				
FoodCatNo		MaxLevel	Comments	Step	Year
01.1.1.1		GMP		4	
01.1.1.2	Buttermilk (plain)	6000 mg/kg		7	
01.2	Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks)	GMP		4	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	5000 mg/kg		7	
01.4.1	Pasteurized cream (plain)	1000 mg/kg		7	
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	5000 mg/kg		7	
02.1.2	Vegetable oils and fats	GMP		7	
02.1.3	Lard, tallow, fish oil, and other animal fats	GMP		7	
04.1.1.2	Surface-treated fresh fruit	GMP		7	
04.1.1.3	Peeled or cut fresh fruit	GMP		4	
04.2.1.2	Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP		7	
04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP		4	
06.4.1	Fresh pastas and noodles and like products	GMP		4	
06.4.2	Dried pastas and noodles and like products	GMP		7	
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	15000 mg/kg		7	
08.1.2	Fresh meat, poultry, and game, comminuted	8000 mg/kg		7	
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		4	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	5000 mg/kg		7	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Notes 41 & 99	7	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP		4	
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		4	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		4	
10.2.1	Liquid egg products	GMP		4	
10.2.2	Frozen egg products	GMP		4	
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	10000 mg/kg		7	

5000 mg/kg

7

Complementary foods for infants and young children

SODIUM ALGINATE

Function:	Bulking Agent, Emulsifier, Stabilizer, Thickener				
FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		4	

Page 211 of 495

	inium Phosphate-Acidic INS: 541(i) Sodium A	luminium Phosphate	e-Basic IN	S: 541(ii)
Function:	Acidity Regulator, Emulsifier, Raising Agent, Stabilizer, Thi	ckener		
FoodCatNo		MaxLevel	Comments	Step Year
01.6.1	Unripened cheese	670 mg/kg	Note 6	4
01.6.4	Processed cheese	35000 mg/kg	Note 29	7
01.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	2000 mg/kg	Note 6	7
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	2000 mg/kg	Note 6	7
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	2000 mg/kg	Note 6	7
05.1.1	Cocoa mixes (powders) and cocoa mass/cake	2000 mg/kg	Notes 6 & 72	7
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4	350 mg/kg	Note 29	4
06.2.1	Flours	45000 mg/kg	Note 29	7
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	2000 mg/kg	Note 6	7
06.6	Batters (e.g., for breading or batters for fish or poultry)	1600 mg/kg	Note 6	7
07.1	Bread and ordinary bakery wares	2000 mg/kg	Note 6	7
)7.2.1	Cakes, cookes and pies (e.g., fruit-filled or custard types)	2000 mg/kg	Note 6	7
07.2.2	Other fine bakery products (e.g., doughnuts, sweet rolls, scones, and muffins)	2000 mg/kg	Note 6	7
07.2.3	Mixes for fine bakery wares (e.g., cakes, pancakes)	15300 mg/kg	Note 29	7
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	190 mg/kg	Notes 6 & 41	7
10.4	Egg-based desserts (e.g., custard)	2000 mg/kg	Note 6	7
12.5.2	Mixes for soups and broths	2000 mg/kg	Notes 6 & 127	7
12.6.3	Mixes for sauces and gravies	2000 mg/kg	Notes 6 & 127	7
14.1.4.3	Concentrates (liquid or solid) for water-based flavoured drinks	2000 mg/kg	Notes 6 & 127	7
16.0	Composite foods - foods that could not be placed in categories 01 - 15	190 mg/kg	Note 6	7

# SODIUM ALUMINOSILICATE

Sodium Aluminosilicate

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Page 212 of 495

SODIUM ALUMINOSILICATE

Function: Anticaking Agent

FoodCatNo	FoodCategory	MaxLevel	Comments	Step Y	ear
01.8.2	Dried whey and whey products, excluding whey cheeses	10000 mg/kg		Adopted 20	006
06.1	Whole, broken, or flaked grain, including rice	GMP		7	
11.1.2	Powdered sugar, powdered dextrose	15000 mg/kg	Note 56	Adopted 20	006
12.1.1	Salt	GMP		Adopted 20	006
12.1.2	Salt Substitutes	10000 mg/kg		7	

# SODIUM ASCORBATE

Sodium Ascorbate

Function:	Antioxidant, Colour Retention Agent		
FoodCatNo	FoodCategory	MaxLevel	Comments Step Year
02.1.2	Vegetable oils and fats	200 mg/kg	7
02.1.3	Lard, tallow, fish oil, and other animal fats	200 mg/kg	7
04.1.1	Fresh fruit	GMP	7
04.2.1.3	Peeled, cut or shredded fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP	7
04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP	7
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10	GMP	4
06.2	Flours and starches (including soybean powder)	GMP	4
06.2.1	Flours	300 mg/kg	7
06.4.1	Fresh pastas and noodles and like products	200 mg/kg	4
06.4.2	Dried pastas and noodles and like products	200 mg/kg	4
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	500 mg/kg	7
08.1.2	Fresh meat, poultry, and game, comminuted	GMP	7
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	200 mg/kg	7
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	4
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	400 mg/kg	7
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	7
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	200 mg/kg	7
12.1.2	Salt Substitutes	GMP	4
12.2.1	Herbs and spices	GMP	Note 51 4

SODIUM ASCORBATE

Function: Antioxidant, Colour Retention Agent

FoodCatNo	FoodCategory	MaxLevel	Comments	Step Year
13.1.2	Follow-up formulae	50 mg/kg	Notes 70 & 72	7
13.2	Complementary foods for infants and young children	3000 mg/kg		7
14.1.2.1	Fruit juice	GMP		Adopted 2005
14.1.2.3	Concentrates for fruit juice	GMP	Note 127	Adopted 2005
14.1.3.1	Fruit nectar	GMP		Adopted 2005
14.1.3.3	Concentrates for fruit nectar	GMP	Note 127	Adopted 2005
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		4
14.2.3	Grape wines	200 mg/kg		7

Page 213 of 495

# SODIUM CARBONATE

Sodium Carbonate

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INS: 500(i)

Function:	Acidity Regulator, Anticaking Agent, Raising Agent, Stabilizer				
FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP		4	
01.4.1	Pasteurized cream (plain)	GMP		7	
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		7	
01.8.2	Dried whey and whey products, excluding whey cheeses	GMP		Adopted	2006
02.1.2	Vegetable oils and fats	GMP		7	
02.1.3	Lard, tallow, fish oil, and other animal fats	GMP		7	
02.2.1.1	Butter and concentrated butter	GMP		Adopted	2006
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10	GMP		4	
06.2	Flours and starches (including soybean powder)	GMP		4	
06.4.1	Fresh pastas and noodles and like products	GMP		4	
06.4.2	Dried pastas and noodles and like products	2600 mg/kg		7	
08.1	Fresh meat, poultry, and game	GMP		4	
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP		7	
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		4	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 41	7	
12.1.2	Salt Substitutes	GMP		4	
12.2.1	Herbs and spices	GMP	Note 51	4	

SODIUM CARBONATE

Function: Acidity Regulator, Anticaking Agent, Raising Agent, Stabilizer

FoodCatNo	FoodCategory	MaxLevel	Comments	Step Y	′ear
13.1.1	Infant formulae	2000 mg/kg	Notes 55 & 72	7	
13.1.2	Follow-up formulae	GMP	Note 72	7	
13.1.3	Formulae for special medical purposes for infants	2000 mg/kg	Notes 55 & 72	4	
13.2	Complementary foods for infants and young children	GMP		7	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		7	

Page 214 of 495

# SODIUM CARBOXYMETHYL CELLULOSE (CELLULOSE

### GUM)

Sodium Carboxymethyl Cellulose INS: 466 (Cellulose Gum)

Function:	Bulking Agent, Emulsifier, Stabilizer, Thickener				
FoodCatNo		MaxLevel	Comments	Step	Year
01.1.1.1		GMP		4	
01.1.1.2	Buttermilk (plain)	2000 mg/kg		7	
01.2	Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks)	GMP		4	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	5000 mg/kg		7	
01.2.2	Renneted milk (plain)	GMP		7	
01.4.1	Pasteurized cream (plain)	5000 mg/kg		7	
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	5000 mg/kg		7	
04.1.1.2	Surface-treated fresh fruit	GMP	Note 16	7	
04.1.1.3	Peeled or cut fresh fruit	GMP		4	
04.2.1.2	Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP	Note 16	7	
04.2.1.3	Peeled, cut or shredded fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP		4	
04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP		4	
06.4.1	Fresh pastas and noodles and like products	50000 mg/kg		4	
06.4.2	Dried pastas and noodles and like products	50000 mg/kg		4	
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	15000 mg/kg		7	
08.1.2	Fresh meat, poultry, and game, comminuted	GMP		7	
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	7	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP		7	

Page 215 of 495

#### SODIUM CARBOXYMETHYL CELLULOSE

Function: Bulking Agent, Emulsifier, Stabilizer, Thickener

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Notes 41 & 61	7	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	7	
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		7	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		7	
10.2.1	Liquid egg products	GMP		4	
10.2.2	Frozen egg products	GMP		4	
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	5000 mg/kg		7	
12.1.2	Salt Substitutes	GMP		7	
12.2.1	Herbs and spices	GMP	Note 51	7	
13.2	Complementary foods for infants and young children	GMP		4	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		7	

## SODIUM DIACETATE

Sodium Diacetate

INS: 262(ii)

Function:	Acidity Regulator, Preservative, Sequestrant		
FoodCatNo	FoodCategory	MaxLevel	Comments Step Year
02.1.2	Vegetable oils and fats	1000 mg/kg	7
02.1.3	Lard, tallow, fish oil, and other animal fats	1000 mg/kg	7
02.2.1.3	Blends of butter and margarine	GMP	7
02.2.2	Emulsions containing less than 80% fat	1000 mg/kg	4
02.2.2	Emulsions containing less than 80% fat	GMP	7
02.3	Fat emulsions maily of type oil-in-water, including mixed and/or flavoured products based on fat emulsions	GMP	7
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	GMP	7
04.1.2.3	Fruit in vinegar, oil, or brine	GMP	7
04.1.2.4	Canned or bottled (pasteurized) fruit	GMP	7
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweeds in vinegar, oil, brine, or soy sauce	GMP	7
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	GMP	7
05.1.3	Cocoa-based spreads, including fillings	GMP	4
05.1.5	Imitation chocolate, chocolate substitute products	GMP	4

SODIUM DIACETATE

Function: Acidity Regulator, Preservative, Sequestrant

FoodCatNo	FoodCategory	MaxLevel	Comments Step Year
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4	3000 mg/kg	7
06.4.2	Dried pastas and noodles and like products	3000 mg/kg	7
06.4.3	Pre-cooked pastas and noodles and like products	3000 mg/kg	7
07.0	Bakery wares	4000 mg/kg	7
08.2	Processed meat, poultry, and game products in whole pieces or cuts	1000 mg/kg	7
08.3	Processed comminuted meat, poultry, and game products	1000 mg/kg	7
09.2.4.1	Cooked fish and fish products	3000 mg/kg	7
10.2	Egg products	1000 mg/kg	7
10.3	Preserved eggs, including alkaline, salted, and canned eggs	1000 mg/kg	7
10.4	Egg-based desserts (e.g., custard)	2000 mg/kg	7
12.5	Soups and broths	500 mg/kg	7
12.6	Sauces and like products	2500 mg/kg	7
12.7	Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.3	3000 mg/kg	7
13.2	Complementary foods for infants and young children	GMP	7
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	150 mg/kg	7
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	500 mg/kg	7
16.0	Composite foods - foods that could not be placed in categories 01 - 15	3000 mg/kg	7

Page 216 of 495

#### SODIUM DIHYDROGEN CITRATE

Sodium Dihydrogen Citrate

INS: 331(i)

Function: Acidity Regulator, Antioxidant, Emulsifier, Sequestrant, Stabilizer

FoodCatNo	FoodCategory	MaxLevel	Comments	Step Year
01.1.1.2	Buttermilk (plain)	GMP		7
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP		7
01.2.2	Renneted milk (plain)	GMP		7
01.4.1	Pasteurized cream (plain)	GMP		7
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		7
01.8.2	Dried whey and whey products, excluding whey cheeses	GMP		Adopted 2006
02.1.1	Butter oil, anhydrous milkfat, ghee	GMP	Note 171	Adopted 2006
02.1.2	Vegetable oils and fats	GMP		7
02.1.3	Lard, tallow, fish oil, and other animal fats	GMP		7

Page 217 of 495

SODIUM DIHYDROGEN CITRATE

Function: Acidity Regulator, Antioxidant, Emulsifier, Sequestrant, Stabilizer

FoodCatNo	FoodCategory	MaxLevel	Comments	Step Year
04.1.1.2	Surface-treated fresh fruit	GMP	Note 16	7
04.2.1	Fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP		7
04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP		7
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP	Note 16	7
08.1.2	Fresh meat, poultry, and game, comminuted	GMP		7
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		7
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP		7
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 61	7
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	7
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		7
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		7
10.2.1	Liquid egg products	GMP		7
10.2.2	Frozen egg products	GMP		7
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	GMP		7
12.1.2	Salt Substitutes	GMP		7
12.2.1	Herbs and spices	GMP	Note 51	7
13.1.1	Infant formulae	GMP	Note 72	4
13.1.2	Follow-up formulae	GMP	Note 72	4
13.1.3	Formulae for special medical purposes for infants	GMP	Note 72	4
13.2	Complementary foods for infants and young children	5000 mg/kg		4
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		7

# SODIUM FUMARATES

Sodium Fuma	arates INS: 365		
Function:	Acidity Regulator		
FoodCatNo		MaxLevel	Comments Step Year
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10	 GMP	4
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	4

FA/40 INF 01 - Table One Page 218 of 49			218 of 495	
SODIUM FUN	/ARATES			
Function:	Acidity Regulator			
FoodCatNo		MaxLevel	Comments	Step Year
12.1.2	Salt Substitutes	GMP		4
12.2.1	Herbs and spices	GMP	Note 51	4
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		4

# SODIUM GLUCONATE

Sodium Gluconate

INS: 576

Function:	Sequestrant				
FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10	GMP		4	
06.4.2	Dried pastas and noodles and like products	GMP		4	
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		4	
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		4	
12.1.2	Salt Substitutes	GMP		4	
12.2.1	Herbs and spices	GMP	Note 51	4	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		4	

### SODIUM HYDROGEN CARBONATE

Sodium Hydrogen Carbonate

INS: 500(ii)

Function: Acidity Regulator, Anticaking Agent, Raising Agent, Stabilizer

FoodCatNo	FoodCategory	MaxLevel Commer	nts Step Year
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	4
01.4.1	Pasteurized cream (plain)	GMP	7
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP	7
01.8.2	Dried whey and whey products, excluding whey cheeses	GMP	Adopted 2006
02.1.2	Vegetable oils and fats	GMP	7
02.1.3	Lard, tallow, fish oil, and other animal fats	1000 mg/kg	7
02.2.1.1	Butter and concentrated butter	GMP	Adopted 2006
06.2.1	Flours	45000 mg/kg	7
06.4.1	Fresh pastas and noodles and like products	GMP	4
06.4.2	Dried pastas and noodles and like products	GMP	4

SODIUM HYDROGEN CARBONATE

Function: Acidity Regulator, Anticaking Agent, Raising Agent, Stabilizer

FoodCatNo	FoodCategory	MaxLevel	Comments	Step Yea	ır
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP		7	-
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 41	7	
13.1.1	Infant formulae	2000 mg/kg	Notes 55 & 72	7	
13.1.2	Follow-up formulae	GMP	Note 72	7	
13.1.3	Formulae for special medical purposes for infants	2000 mg/kg	Notes 55 & 72	4	
13.2	Complementary foods for infants and young children	GMP		7	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		7	

#### SODIUM HYDROXIDE

Sodium Hydroxide

INS:

524

Function:	Acidity Regulator				
FoodCatNo		MaxLevel	Comments	Step Year	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP		4	
01.8.2	Dried whey and whey products, excluding whey cheeses	GMP		Adopted 2006	
02.1.3	Lard, tallow, fish oil, and other animal fats	GMP		7	
02.2.1.1	Butter and concentrated butter	GMP		Adopted 2006	
06.2.2	Starches	GMP		7	
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP		7	
13.1.1	Infant formulae	2000 mg/kg	Notes 55 & 72	k 7	
13.1.2	Follow-up formulae	GMP	Note 72	7	
13.1.3	Formulae for special medical purposes for infants	2000 mg/kg	Notes 55 & 72	4	
13.2	Complementary foods for infants and young children	GMP		7	

#### SODIUM ISOASCORBATE

Sodium Isoascorbate

INS: 316

Function:	Antioxidant, Colour Retention Agent		
FoodCatNo		MaxLevel	Comments Step Year
02.1.2	Vegetable oils and fats	100 mg/kg	7
02.1.3	Lard, tallow, fish oil, and other animal fats	100 mg/kg	7
04.1.1.3	Peeled or cut fresh fruit	GMP	7
04.2.1.3	Peeled, cut or shredded fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP	7

Page 219 of 495

Page 220 of 495

SODIUM ISOASCORBATE

Function: Antioxidant, Colour Retention Agent

FoodCatNo		MaxLevel	Comments Step Year
04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP	7
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10	GMP	4
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	7
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	1500 mg/kg	7
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP	7
14.2.3	Grape wines	GMP	7

#### SODIUM LACTATE

Sodium Lactate

Function:	Acidity Regulator, Antioxidant, Bulking Agent, Emulsifier, Humectant, Stabilizer, Thickener					
FoodCatNo		MaxLevel	Comments Step Year			
01.1.1.2	Buttermilk (plain)	GMP	7			
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	7			
01.4.1	Pasteurized cream (plain)	GMP	7			
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP	7			
02.1.2	Vegetable oils and fats	GMP	7			
02.1.3	Lard, tallow, fish oil, and other animal fats	GMP	7			
04.2.1	Fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP	7			
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10	GMP	4			
06.4.1	Fresh pastas and noodles and like products	2400 mg/kg	4			
06.4.2	Dried pastas and noodles and like products	2400 mg/kg	4			
08.1	Fresh meat, poultry, and game	20000 mg/kg	7			
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	4			
10.2.1	Liquid egg products	GMP	7			
10.2.2	Frozen egg products	GMP	7			
13.2	Complementary foods for infants and young children	GMP	7			
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP	4			

SODIUM MALATE

Sodium Malate

#### SODIUM MALATE

INS: 350(ii)

Function:	Acidity Regulator, Humectant				
FoodCatNo		MaxLevel	Comments	Step Y	'ear
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10	GMP		4	
06.4.1	Fresh pastas and noodles and like products	GMP		4	
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		4	
12.1.2	Salt Substitutes	GMP		4	
12.2.1	Herbs and spices	GMP	Note 51	4	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		4	

## SODIUM PROPIONATE

Sodium Propi	onate	INS:	281			
Function:	Preservative					
FoodCatNo	FoodCategory			MaxLevel	Comments	Step Year
01.6.6	Whey protein cheese			3000 mg/kg	Note 70	Adopted 2006

#### SODIUM SESQUICARBONATE

Sodium Sesquicarbonate

INS: 500(iii)

Function:	Acidity Regulator, Anticaking Agent, Raising Agent				
FoodCatNo	FoodCategory	MaxLevel	Comments	Step Ye	ear
01.4.1	Pasteurized cream (plain)	GMP		7	
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		7	
01.8.2	Dried whey and whey products, excluding whey cheeses	GMP		Adopted 20	006
02.1.2	Vegetable oils and fats	GMP		7	
02.1.3	Lard, tallow, fish oil, and other animal fats	GMP		7	
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP		7	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 41	7	

### SORBATES

Sorbic Acid	INS:	200	Sodium Sorbate	INS:	201
Potassium Sorbate	INS:	202	Calcium Sorbate	INS:	203

SORBATES

Page 222 of 495

Note 42

Function: Antioxidant, Preservative, Stabilizer FoodCatNo FoodCategory MaxLevel Comments Step Year 01.1.1 Milk and buttermilk (plain) 1000 mg/kg Note 42 7 01.1.2 Dairy-based drinks, flavoured and/or fermented (e.g., 300 mg/kg Note 42 7 chocolate milk, cocoa, eggnog, drinking yoghurt, wheybased drinks) 01.2.1 Note 42 7 Fermented milks (plain) 300 mg/kg 7 01.2.2 Renneted milk (plain) 1000 mg/kg Note 42 01.3.2 7 Beverage whiteners 200 mg/kg Note 42 01.6.1 Unripened cheese 3000 mg/kg Note 42 7 01.6.2 7 Ripened cheese 3000 mg/kg Note 42 01.6.3 Whey cheese 1000 mg/kg Note 42 Adopted 2006 7 01.6.4 Processed cheese 3000 mg/kg Note 42 01.6.5 Cheese analogues 3000 mg/kg Note 42 7 01.6.6 Whey protein cheese 3000 mg/kg Note 42 Adopted 2006 7 01.7 Dairy-based desserts (e.g., pudding, fruit or flavoured 1000 mg/kg Note 42 yoghurt) 02.2.1.2 7 1000 mg/kg Note 42 Margarine and similar products 02.2.1.3 Blends of butter and margarine 1000 mg/kg Note 42 7 02.2.2 7 Emulsions containing less than 80% fat 2000 mg/kg Note 42 02.3 Fat emulsions maily of type oil-in-water, including mixed 1000 mg/kg Note 42 7 and/or flavoured products based on fat emulsions 02.4 Fat-based desserts excluding dairy-based dessert products 1000 mg/kg Note 42 7 of food category 01.7 03.0 Edible ices, including sherbet and sorbet 1000 mg/kg 7 Note 42 04.1.1 Fresh fruit 1000 mg/kg Note 42 7 04.1.2.1 Frozen fruit 1000 mg/kg Note 42 7 04.1.2.2 Dried fruit 2000 mg/kg Note 42 7 04.1.2.3 Fruit in vinegar, oil, or brine 2000 mg/kg Note 42 7 7 04.1.2.4 Canned or bottled (pasteurized) fruit 1000 mg/kg Note 42 04.1.2.5 Jams, jellies, marmelades 1000 mg/kg Note 42 7 Fruit-based spreads (e.g., chutney) excluding products of 04.1.2.6 1000 mg/kg Note 42 7 food category 04.1.2.5 04.1.2.7 7 Candied fruit 1000 mg/kg Note 42 04.1.2.8 Fruit preparations, including pulp, purees, fruit toppings and 1500 mg/kg Note 42 7 coconut milk 04.1.2.9 7 Fruit-based desserts, including fruit-flavoured water-based 1000 mg/kg Note 42 desserts 04.1.2.10 1000 mg/kg 7 Fermented fruit products Note 42 04.1.2.11 Fruit fillings for pastries 1000 mg/kg Note 42 7 04.1.2.12 Cooked fruit 1200 mg/kg 7

Page 223 of 495

SORBATES					
Function:	Antioxidant, Preservative, Stabilizer				
FoodCatNo		MaxLevel	Comments	Step	Year
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweeds in vinegar, oil, brine, or soy sauce	2000 mg/kg	Note 42	7	
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	1000 mg/kg	Note 42	7	
04.2.2.5	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter)	2000 mg/kg	Note 42	7	
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	2000 mg/kg	Note 42	7	
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10	1000 mg/kg	Note 42	7	
04.2.2.8	Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	2000 mg/kg	Note 42	7	
05.1.1	Cocoa mixes (powders) and cocoa mass/cake	1500 mg/kg	Note 42	7	
05.1.2	Cocoa mixes (syrups)	1000 mg/kg	Note 42	7	
05.1.3	Cocoa-based spreads, including fillings	1500 mg/kg	Note 42	7	
05.1.4	Cocoa and chocolate products	1000 mg/kg	Note 42	7	
05.1.5	Imitation chocolate, chocolate substitute products	1500 mg/kg	Note 42	7	
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4	2000 mg/kg	Note 42	7	
05.3	Chewing gum	1500 mg/kg	Note 42	7	
05.4	Decorations (e.g., for fine bakery wares), toppings (non- fruit) and sweet sauces	1000 mg/kg	Note 42	7	
06.2	Flours and starches (including soybean powder)	1000 mg/kg	Note 42	7	
06.4.2	Dried pastas and noodles and like products	2000 mg/kg	Note 42	7	
06.4.3	Pre-cooked pastas and noodles and like products	2000 mg/kg	Note 42	7	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	1000 mg/kg	Note 42	7	
06.6	Batters (e.g., for breading or batters for fish or poultry)	2000 mg/kg	Note 42	7	
07.0	Bakery wares	2000 mg/kg	Note 42	7	
08.2	Processed meat, poultry, and game products in whole pieces or cuts	2000 mg/kg	Note 42	7	
08.3	Processed comminuted meat, poultry, and game products	2000 mg/kg	Note 42	7	
08.4	Edible casings (e.g., sausage casings)	GMP	Note 42	7	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	2000 mg/kg	Note 42	7	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	2000 mg/kg	Note 42	7	

Page 224 of 495

SORBATES

#### Function: Antioxidant, Preservative, Stabilizer

FoodCatNo	FoodCategory	MaxLevel	Comments	Step Year
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	2000 mg/kg	Note 42	7
09.2.4.1	Cooked fish and fish products	2000 mg/kg	Note 42	7
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	2000 mg/kg	Notes 42 & 82	7
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	2000 mg/kg	Note 42	7
09.3	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms	2000 mg/kg	Note 42	7
10.2.1	Liquid egg products	5000 mg/kg	Note 42	7
10.2.2	Frozen egg products	1000 mg/kg	Note 42	7
10.2.3	Dried and/or heat coagulated egg products	1000 mg/kg	Note 42	7
10.4	Egg-based desserts (e.g., custard)	1000 mg/kg	Note 42	7
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	1000 mg/kg	Note 42	7
11.6	Table-top sweeteners, including those containing high- intensity sweeteners	1000 mg/kg	Note 42	7
12.2	Herbs, spices, seasonings and condiments (e.g., seasoning for instant noodles)	1000 mg/kg	Note 42	7
12.3	Vinegars	1000 mg/kg	Note 42	7
12.4	Mustards	1500 mg/kg	Note 42	7
12.5	Soups and broths	1000 mg/kg	Note 42	7
12.6.1	Emulsified sauces (e.g., mayonnaise, salad dressing)	3350 mg/kg	Note 42	7
12.6.2	Non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy)	2000 mg/kg	Note 42	7
12.6.3	Mixes for sauces and gravies	2000 mg/kg	Note 42	7
12.6.4	Clear sauces (e.g., fish sauce)	2000 mg/kg	Note 42	7
12.7	Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.3	1500 mg/kg	Note 42	7
12.9.1.3	Other soybean protein products (including non-fermented soy sauce)	1000 mg/kg	Note 42	7
12.10.3	Fermented soybean paste (e.g., miso)	1000 mg/kg	Note 42	7
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	1500 mg/kg	Note 42	7
13.4	Dietetic formulae for slimming purposes and weight reduction	1500 mg/kg	Note 42	7
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6	2000 mg/kg	Note 42	7
13.6	Food supplements	2000 mg/kg	Note 42	7
14.1.2.1	Fruit juice	1000 mg/kg	Notes 42, 91 & 122	Adopted 2005
14.1.2.2	Vegetable juice	1000 mg/kg	Note 42	7

Page 225 of 495

SORBATES

Function: Antioxidant, Preservative, Stabilizer

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
14.1.2.3	Concentrates for fruit juice	1000 mg/kg	Notes 42, 91, 122 & 127	Adopted	2005
14.1.2.4	Concentrates for vegetable juice	1000 mg/kg	Note 42	7	
14.1.3.1	Fruit nectar	1000 mg/kg	Notes 42, 91 & 122	Adopted	2005
14.1.3.2	Vegetable nectar	1000 mg/kg	Note 42	7	
14.1.3.3	Concentrates for fruit nectar	1000 mg/kg	Notes 42, 91, 122 & 127	Adopted	2005
14.1.3.4	Concentrates for vegetable nectar	1000 mg/kg	Note 42	7	
14.1.4.1	Carbonated water-based flavoured drinks	1000 mg/kg	Note 42	7	
14.1.4.2	Non-carbonated water-based flavoured drinks, including punches and ades	1000 mg/kg	Note 42	7	
14.1.4.3	Concentrates (liquid or solid) for water-based flavoured drinks	1500 mg/kg	Note 42	7	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	1000 mg/kg	Note 42	7	
14.2.1	Beer and malt beverages	500 mg/kg	Note 42	7	
14.2.2	Cider and perry	1000 mg/kg	Note 42	7	
14.2.3	Grape wines	2000 mg/kg	Note 42	7	
14.2.4	Wines (other than grape)	1000 mg/kg	Note 42	7	
14.2.5	Mead	1000 mg/kg	Note 42	7	
14.2.6	Distilled spirituous beverages containing more than 15% alcohol	600 mg/kg	Note 42	7	
14.2.7	Aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)	500 mg/kg	Note 42	7	
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	1000 mg/kg	Note 42	7	
15.2	Processed nuts, including coated nuts and nut mixtures (with e.g., dried fruit)	1000 mg/kg	Note 42	7	
16.0	Composite foods - foods that could not be placed in categories 01 - 15	1000 mg/kg	Note 42	7	

#### SORBITAN ESTERS OF FATTY ACIDS

Sorbitan Monostearate	INS:	491	Sorbitan Tristearate	INS:	492
Sorbitan Monolaurate	INS:	493	Sorbitan Monooleate	INS:	494
Sorbitan Monopalmitate	INS:	495			

Function:	Emulsifier, Stabilizer				
FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	5000 mg/kg		7	

Page 226 of 495

SORBITAN ESTERS OF FATTY ACIDS

Function: Emulsifier, Stabilizer

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
01.3.2	Beverage whiteners	5000 mg/kg		7	
01.4.4	Cream analogues	5000 mg/kg		7	
01.5.2	Milk and cream powder analogues	4000 mg/kg		7	
01.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	5000 mg/kg		7	
02.1.2	Vegetable oils and fats	10000 mg/kg		7	
02.1.3	Lard, tallow, fish oil, and other animal fats	10000 mg/kg		7	
02.2.1.2	Margarine and similar products	10000 mg/kg		7	
02.2.1.3	Blends of butter and margarine	20000 mg/kg		7	
02.2.2	Emulsions containing less than 80% fat	20000 mg/kg		7	
02.3	Fat emulsions maily of type oil-in-water, including mixed and/or flavoured products based on fat emulsions	10000 mg/kg		7	
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	10000 mg/kg		7	
03.0	Edible ices, including sherbet and sorbet	1200 mg/kg		7	
04.1.1.2	Surface-treated fresh fruit	5000 mg/kg	Note 16	4	
04.1.2.5	Jams, jellies, marmelades	25 mg/kg		7	
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	5000 mg/kg		7	
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	5000 mg/kg		7	
04.1.2.11	Fruit fillings for pastries	10000 mg/kg		7	
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	5000 mg/kg		7	
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	5000 mg/kg		7	
05.0	Confectionery	20000 mg/kg		7	
06.4.2	Dried pastas and noodles and like products	5000 mg/kg	Note 11	4	
06.4.3	Pre-cooked pastas and noodles and like products	5000 mg/kg	Note 11	4	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	5000 mg/kg		7	
07.1.1	Breads and rolls	10000 mg/kg		7	
07.1.2	Crackers, excluding sweet crackers	5000 mg/kg	Note 11	7	
07.1.3	Other ordinary bakery products (e.g., bagels, pita, English muffins)	10000 mg/kg	Note 11	7	
07.1.4	Bread-type products, including bread stuffing and bread crumbs	5000 mg/kg	Note 11	7	
07.1.5	Steamed breads and buns	5000 mg/kg	Note 11	7	
07.1.6	Mixes for bread and ordinary bakery wares	5000 mg/kg	Note 11	7	

SORBITAN ESTERS OF FATTY ACIDS

Function: Emulsifier, Stabilizer

FoodCatNo		MaxLevel	Comments	Step	Year
07.2	Fine bakery wares (sweet, salty, savoury) and mixes	10000 mg/kg		7	
08.4	Edible casings (e.g., sausage casings)	3500 mg/kg		7	
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	1000 mg/kg		4	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	100 mg/kg		4	
10.2	Egg products	500 mg/kg		7	
10.4	Egg-based desserts (e.g., custard)	5000 mg/kg		7	
12.5.2	Mixes for soups and broths	250 mg/kg	Note 127	7	
12.6.1	Emulsified sauces (e.g., mayonnaise, salad dressing)	10000 mg/kg		7	
12.6.2	Non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy)	4000 mg/kg		7	
12.6.3	Mixes for sauces and gravies	5000 mg/kg		7	
12.8	Yeast and like products	15000 mg/kg	Note 104	7	
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	5000 mg/kg		7	
13.4	Dietetic formulae for slimming purposes and weight reduction	5000 mg/kg		7	
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6	5000 mg/kg		4	
13.6	Food supplements	20000 mg/kg		4	
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	5000 mg/kg		7	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	5000 mg/kg		7	
14.2.3	Grape wines	1000 mg/kg		4	
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	5000 mg/kg		4	

Page 227 of 495

## SORBITOL AND SORBITOL SYRUP

Sorbitol and Sorbitol Syrup

Function:	Bulking Agent, Emulsifier, Humectant, Sequestrant, Stabilize	r, Sweetener, Thic	kener		
FoodCatNo	FoodCategory	MaxLevel	Comments	Step \	/ear
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP		7	
01.2.2	Renneted milk (plain)	GMP		7	
01.4.1	Pasteurized cream (plain)	200000 mg/kg		4	
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	200000 mg/kg		4	
04.1.1.2	Surface-treated fresh fruit	GMP	Note 16	7	
04.2.1.2	Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP	Note 16	7	

Page 228 of 495

SORBITOL AND SORBITOL SYRUP

Function: Bulking Agent, Emulsifier, Humectant, Sequestrant, Stabilizer, Sweetener, Thickener

FoodCatNo	FoodCategory	MaxLevel	Comments	Step Year
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10	70000 mg/kg		4
06.4.1	Fresh pastas and noodles and like products	35000 mg/kg		4
06.4.2	Dried pastas and noodles and like products	GMP		7
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP	Note 16	7
08.1.2	Fresh meat, poultry, and game, comminuted	5000 mg/kg		7
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	7
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg		4
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP		7
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	7
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	7
09.2.4.1	Cooked fish and fish products	35000 mg/kg		7
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	GMP		7
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	7
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		7
10.2.2	Frozen egg products	GMP		7
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	GMP		7
12.1.2	Salt Substitutes	GMP		7
12.2.1	Herbs and spices	GMP	Note 51	7
13.2	Complementary foods for infants and young children	GMP		7
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		4

## **STANNOUS CHLORIDE**

Stannous Chloride

Function:	Antioxidant, Colour Retention Agent, Preservative, Sequestrant			
FoodCatNo		MaxLevel	Comments	Step Year
04.1.2.4	Canned or bottled (pasteurized) fruit	20 mg/kg	Note 43	Adopted 2001
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	25 mg/kg	Note 43	Adopted 2001
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	20 mg/kg	Note 43	Adopted 2001

STARCH ACETATE

Starch Acetate

#### STARCH ACETATE

INS: 1420

Function:	Binder, Emulsifier, Stabilizer, Thickener				
FoodCatNo	FoodCategory	MaxLevel	Comments	Step Y	/ear
01.2	Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks)	GMP		4	
01.4.1	Pasteurized cream (plain)	GMP		7	
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		7	
02.1.2	Vegetable oils and fats	GMP		7	
02.1.3	Lard, tallow, fish oil, and other animal fats	GMP		7	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 41	7	
13.2	Complementary foods for infants and young children	50000 mg/kg		7	

### STARCH SODIUM OCTENYL SUCCINATE

Starch Sodium Octenyl Succinate INS: 1450

Function:	Emulsifier, Stabilizer, Thickener		
FoodCatNo	FoodCategory	MaxLevel	Comments Step Year
01.2	Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks)	GMP	
01.4.1	Pasteurized cream (plain)	GMP	7
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP	7
02.1.2	Vegetable oils and fats	GMP	7
02.1.3	Lard, tallow, fish oil, and other animal fats	GMP	7
13.2	Complementary foods for infants and young children	50000 mg/kg	7

### STARCHES, ENZYME TREATED

Starches, Enzyme Treated

INS: 1405

Function:	Bulking Agent, Emulsifier, Stabilizer, Thickener		
FoodCatNo		MaxLevel	Comments Step Year
01.2	Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks)	GMP	4
02.1.2	Vegetable oils and fats	GMP	7
02.1.3	Lard, tallow, fish oil, and other animal fats	GMP	7
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	10000 mg/kg	7
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	10000 mg/kg	7

Page 229 of 495

STEAROYL-2-LACTYLATES

#### STEAROYL-2-LACTYLATES

Sodium Stear	oyl Lactylate INS: 481(i) Calcium St	earoyl Lactylate		INS: 482(i)
Function:	Emulsifier, Stabilizer, Thickener			
FoodCatNo	FoodCategory	MaxLevel	Comments	Step Year
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	5000 mg/kg		7
01.3.2	Beverage whiteners	5000 mg/kg		7
01.4.4	Cream analogues	10000 mg/kg	Note 2	7
01.5.1	Milk powder and cream powder (plain)	2000 mg/kg		7
01.6.5	Cheese analogues	2000 mg/kg		7
01.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	5000 mg/kg		7
02.1.2	Vegetable oils and fats	3000 mg/kg		7
02.1.3	Lard, tallow, fish oil, and other animal fats	3000 mg/kg		7
02.2.1.3	Blends of butter and margarine	10000 mg/kg		7
02.2.2	Emulsions containing less than 80% fat	10000 mg/kg		7
02.3	Fat emulsions maily of type oil-in-water, including mixed and/or flavoured products based on fat emulsions	20000 mg/kg		7
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	5000 mg/kg		7
03.0	Edible ices, including sherbet and sorbet	5000 mg/kg	Note 15	7
04.1.2.7	Candied fruit	2000 mg/kg		7
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	200 mg/kg		7
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	10000 mg/kg		7
04.1.2.11	Fruit fillings for pastries	5000 mg/kg		7
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	5000 mg/kg	Note 76	7
04.2.2.5	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter)	5000 mg/kg	Note 2	7
05.1.1	Cocoa mixes (powders) and cocoa mass/cake	2000 mg/kg		7
05.1.3	Cocoa-based spreads, including fillings	5000 mg/kg		7
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4	5000 mg/kg		7
05.3	Chewing gum	20000 mg/kg		7
05.4	Decorations (e.g., for fine bakery wares), toppings (non- fruit) and sweet sauces	5000 mg/kg		7
06.1	Whole, broken, or flaked grain, including rice	4000 mg/kg		7
06.2.1	Flours	5000 mg/kg		7
06.3	Breakfast cereals, including rolled oats	5000 mg/kg		7

Page 231 of 495

STEAROYL-2-LACTYLATES

Function: Emulsifier, Stabilizer, Thickener

FoodCatNo	FoodCategory	MaxLevel	Comments	Step Year
06.4.2	Dried pastas and noodles and like products	5000 mg/kg		4
06.4.3	Pre-cooked pastas and noodles and like products	5000 mg/kg		4
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	6000 mg/kg		7
06.6	Batters (e.g., for breading or batters for fish or poultry)	7500 mg/kg	Note 2	7
07.1	Bread and ordinary bakery wares	5000 mg/kg		7
07.2.1	Cakes, cookes and pies (e.g., fruit-filled or custard types)	5500 mg/kg		7
07.2.2	Other fine bakery products (e.g., doughnuts, sweet rolls, scones, and muffins)	5000 mg/kg		7
07.2.3	Mixes for fine bakery wares (e.g., cakes, pancakes)	8000 mg/kg		7
08.2.2	Heat-treated processed meat, poultry, and game products in whole pieces or cuts	4000 mg/kg		7
08.3.2	Heat-treated processed comminuted meat, poultry, and game products	4000 mg/kg		7
10.2.1	Liquid egg products	500 mg/kg		7
10.2.2	Frozen egg products	500 mg/kg		7
10.2.3	Dried and/or heat coagulated egg products	5000 mg/kg		7
10.4	Egg-based desserts (e.g., custard)	5000 mg/kg		7
12.4	Mustards	2500 mg/kg		7
12.6.1	Emulsified sauces (e.g., mayonnaise, salad dressing)	10000 mg/kg		7
12.6.2	Non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy)	2500 mg/kg		7
12.6.3	Mixes for sauces and gravies	2500 mg/kg		7
12.6.4	Clear sauces (e.g., fish sauce)	2500 mg/kg		7
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	2000 mg/kg		7
13.4	Dietetic formulae for slimming purposes and weight reduction	2000 mg/kg		7
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	2000 mg/kg		7
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	2000 mg/kg	Note 2	7
14.2.6	Distilled spirituous beverages containing more than 15% alcohol	8000 mg/kg		7
14.2.7	Aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)	8000 mg/kg		7
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	5000 mg/kg		7
16.0	Composite foods - foods that could not be placed in categories 01 - 15	5000 mg/kg		7

## STEARYL CITRATE

Stearyl Citrate

INS: 484

Page 232 of 495

STEARYL CITRATE

Function: Antifoaming Agent, Emulsifier, Sequestrant

FoodCatNo	FoodCategory	MaxLevel	Comments	Step Year
02.1.2	Vegetable oils and fats	GMP		Adopted 2006
02.1.3	Lard, tallow, fish oil, and other animal fats	GMP		Adopted 2006
02.2.1.2	Margarine and similar products	100 mg/kg	Note 15	Adopted 1999
02.2.2	Emulsions containing less than 80% fat	100 mg/kg	Note 15	4
05.3	Chewing gum	15000 mg/kg		Adopted 1999
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	500 mg/kg		Adopted 1999

#### SUCRALOSE (TRICHLOROGALACTOSUCROSE)

955

Sucralose (Trichlorogalactosucrose) INS:

Function: Sweetener FoodCatNo FoodCategory MaxLevel Comments Step Year 01.1.2 Dairy-based drinks, flavoured and/or fermented (e.g., 300 mg/kg Note 161 Adopted 2007 chocolate milk, cocoa, eggnog, drinking yoghurt, wheybased drinks) 01.2.1 Fermented milks (plain) 400 mg/kg 3 Fermented milks (plain), heat-treated after fermentation 01.2.1.2 6 250 mg/kg 01.2.2 Renneted milk (plain) GMP 6 01.3.2 Beverage whiteners 580 mg/kg 3 01.4 Cream (plain) and the like 580 mg/kg 3 01.6.5 Cheese analogues GMP 6 Adopted 2007 01.7 Dairy-based desserts (e.g., pudding, fruit or flavoured Note 161 400 mg/kg yoghurt) 02.4 Fat-based desserts excluding dairy-based dessert products 400 mg/kg Note 161 Adopted 2007 of food category 01.7 Edible ices, including sherbet and sorbet 03.0 320 mg/kg Note 161 Adopted 2007 Frozen fruit 04.1.2.1 3 400 mg/kg 04.1.2.2 Dried fruit 1500 mg/kg 3 04.1.2.3 Fruit in vinegar, oil, or brine 180 mg/kg Note 144 Adopted 2007 04.1.2.4 Canned or bottled (pasteurized) fruit 400 mg/kg Note 161 Adopted 2007 04.1.2.5 Jams, jellies, marmelades 400 mg/kg Note 161 Adopted 2007 04.1.2.6 Fruit-based spreads (e.g., chutney) excluding products of 400 mg/kg Note 161 Adopted 2007 food category 04.1.2.5 04.1.2.7 Candied fruit 800 mg/kg Note 161 Adopted 2007 04.1.2.8 Fruit preparations, including pulp, purees, fruit toppings and 400 mg/kg Note 161 Adopted 2007 coconut milk 04.1.2.9 Fruit-based desserts, including fruit-flavoured water-based 400 mg/kg Note 161 Adopted 2007 desserts 04.1.2.10 Fermented fruit products 150 mg/kg Adopted 2007 Note 161

SUCRALOSE (TRICHLOROGALACTOSUCROSE)

Function: Sweetener

FoodCatNo	FoodCategory	MaxLevel	Comments	Step Year
04.1.2.11	Fruit fillings for pastries	400 mg/kg	Note 161	Adopted 2007
04.1.2.12	Cooked fruit	150 mg/kg		6
04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	150 mg/kg		6
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	150 mg/kg		6
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweeds in vinegar, oil, brine, or soy sauce	400 mg/kg		Adopted 2007
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	150 mg/kg		6
04.2.2.5	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter)	400 mg/kg	Notes 161 & 169	Adopted 2007
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	400 mg/kg	Note 161	Adopted 2007
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10	150 mg/kg		6
04.2.2.8	Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	150 mg/kg		6
05.1.1	Cocoa mixes (powders) and cocoa mass/cake	580 mg/kg	Note 97	Adopted 2007
05.1.2	Cocoa mixes (syrups)	400 mg/kg	Notes 97 & 161	Adopted 2007
05.1.3	Cocoa-based spreads, including fillings	400 mg/kg	Notes 161 & 169	Adopted 2007
05.1.4	Cocoa and chocolate products	800 mg/kg	Note 161	Adopted 2007
05.1.5	Imitation chocolate, chocolate substitute products	800 mg/kg	Note 161	Adopted 2007
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4	1000 mg/kg	Notes 161 & 164	3
05.3	Chewing gum	5000 mg/kg	Note 161	Adopted 2007
05.4	Decorations (e.g., for fine bakery wares), toppings (non- fruit) and sweet sauces	1000 mg/kg		6
06.3	Breakfast cereals, including rolled oats	1000 mg/kg	Note 161	6
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	400 mg/kg	Note 161	Adopted 2007
06.7	Pre-cooked or processed rice products, including rice cakes (Oriental type only)	200 mg/kg	Note 72	Adopted 2007
07.1	Bread and ordinary bakery wares	650 mg/kg		6
07.2	Fine bakery wares (sweet, salty, savoury) and mixes	700 mg/kg	Note 165	6
09.3	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms	120 mg/kg	Note 144	Adopted 2007

Page 233 of 495

#### SUCRALOSE (TRICHLOROGALACTOSUCROSE)

Function: Sweetener

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	120 mg/kg	Note 144	Adopted	2007
10.4	Egg-based desserts (e.g., custard)	400 mg/kg	Note 161	Adopted	2007
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	1500 mg/kg	Note 159	6	
11.6	Table-top sweeteners, including those containing high- intensity sweeteners	GMP		Adopted	2007
12.2.1	Herbs and spices	400 mg/kg		3	
12.2.2	Seasonings and condiments	700 mg/kg		6	
12.3	Vinegars	GMP		3	
12.4	Mustards	140 mg/kg		Adopted	2007
12.5	Soups and broths	600 mg/kg	Note 161	6	
12.6	Sauces and like products	450 mg/kg	Note 127	Adopted	2007
12.7	Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.3	1250 mg/kg	Notes 161 & 169	Adopted	2007
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	400 mg/kg		Adopted	2007
13.4	Dietetic formulae for slimming purposes and weight reduction	320 mg/kg		Adopted	2007
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6	400 mg/kg		Adopted	2007
13.6	Food supplements	2400 mg/kg		Adopted	2007
14.1.3.1	Fruit nectar	300 mg/kg		Adopted	2005
14.1.3.2	Vegetable nectar	300 mg/kg	Note 161	Adopted	2007
14.1.3.3	Concentrates for fruit nectar	300 mg/kg	Note 127	Adopted	2005
14.1.3.4	Concentrates for vegetable nectar	300 mg/kg	Notes 127 & 161	Adopted	2007
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	300 mg/kg	Notes 127 & 161	Adopted	2007
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	300 mg/kg	Notes 160 & 161	Adopted	2007
14.2.7	Aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)	700 mg/kg		6	
15.0	Ready-to-eat savouries	1000 mg/kg		6	

Page 234 of 495

## SUCROGLYCERIDES

Sucroglycerides

Function:	Emulsifier, Stabilizer, Thickener				
FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey- based drinks)	5000 mg/kg		7	

SUCROGLYCERIDES

Function: Emulsifier, Stabilizer, Thickener

FoodCatNo	FoodCategory	MaxLevel	Comments Step Yea	r
01.3.2	Beverage whiteners	20000 mg/kg	7	
01.5.1	Milk powder and cream powder (plain)	10000 mg/kg	7	
01.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	5000 mg/kg	7	
02.2.1.2	Margarine and similar products	10000 mg/kg	7	
02.2.1.3	Blends of butter and margarine	10000 mg/kg	7	
02.2.2	Emulsions containing less than 80% fat	10000 mg/kg	7	
02.3	Fat emulsions maily of type oil-in-water, including mixed and/or flavoured products based on fat emulsions	10000 mg/kg	7	
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	10000 mg/kg	7	
03.0	Edible ices, including sherbet and sorbet	10000 mg/kg	4	
04.1.1.2	Surface-treated fresh fruit	GMP	7	
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	5000 mg/kg	7	
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	5000 mg/kg	7	
05.1.1	Cocoa mixes (powders) and cocoa mass/cake	10000 mg/kg	7	
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4	5000 mg/kg	7	
05.3	Chewing gum	15000 mg/kg	7	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	5000 mg/kg	7	
07.2	Fine bakery wares (sweet, salty, savoury) and mixes	10000 mg/kg	7	
08.2.2	Heat-treated processed meat, poultry, and game products in whole pieces or cuts	5000 mg/kg	Note 15 7	
08.3.2	Heat-treated processed comminuted meat, poultry, and game products	5000 mg/kg	Note 15 7	
10.4	Egg-based desserts (e.g., custard)	5000 mg/kg	7	
12.5	Soups and broths	2000 mg/kg	7	
12.6	Sauces and like products	10000 mg/kg	7	
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	5000 mg/kg	7	
13.4	Dietetic formulae for slimming purposes and weight reduction	5000 mg/kg	7	
13.6	Food supplements	GMP	7	
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	5000 mg/kg	7	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	1000 mg/kg	7	
14.2.2	Cider and perry	5000 mg/kg	7	

Page 235 of 495

Page 236 of 495

SUCROGLYCERIDES

Function: Emulsifier, Stabilizer, Thickener

FoodCatNo		MaxLevel	Comments Step Year
14.2.4	Wines (other than grape)	5000 mg/kg	7
14.2.5	Mead	5000 mg/kg	7
14.2.6	Distilled spirituous beverages containing more than 15% alcohol	5000 mg/kg	7
14.2.7	Aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)	5000 mg/kg	7

#### SUCROSE ACETATE ISOBUTYRATE

Sucrose Acetate Isobutyrate INS: 444 Function: Acidity Regulator, Adjuvant, Emulsifier, Stabilizer FoodCatNo FoodCategory MaxLevel Comments Step Year \_ \_ \_ \_ 14.1.4 Water-based flavoured drinks, including "sport," "energy," or 500 mg/kg Adopted 1999 "electrolyte" drinks and particulated drinks

## SUCROSE ESTERS OF FATTY ACIDS

Adjuvant, Emulsifier, Stabilizer, Thickener

Sucrose Esters of Fatty Acids

Function:

FoodCatNo	FoodCategory	MaxLevel	Comments Step Year
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey- based drinks)	5000 mg/kg	7
01.3.2	Beverage whiteners	20000 mg/kg	7
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	10000 mg/kg	4
01.4.4	Cream analogues	10000 mg/kg	4
01.5.1	Milk powder and cream powder (plain)	10000 mg/kg	7
01.5.2	Milk and cream powder analogues	10000 mg/kg	7
01.6.4	Processed cheese	10000 mg/kg	7
01.6.5	Cheese analogues	10000 mg/kg	7
01.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	10000 mg/kg	7
02.1.2	Vegetable oils and fats	10000 mg/kg	7
02.2.1.2	Margarine and similar products	10000 mg/kg	7
02.2.1.3	Blends of butter and margarine	10000 mg/kg	7
02.2.2	Emulsions containing less than 80% fat	10000 mg/kg	7
02.3	Fat emulsions maily of type oil-in-water, including mixed and/or flavoured products based on fat emulsions	10000 mg/kg	7
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	10000 mg/kg	7

Page 237 of 495

SUCROSE ESTERS OF FATTY ACIDS

Function: Adjuvant, Emulsifier, Stabilizer, Thickener

FoodCatNo	FoodCategory	MaxLevel	Comments Step Year
03.0	Edible ices, including sherbet and sorbet	5000 mg/kg	7
04.1.1.2	Surface-treated fresh fruit	1000 mg/kg	4
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	1500 mg/kg	7
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	5000 mg/kg	7
04.2.1.2	Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	1000 mg/kg	4
04.2.1.3	Peeled, cut or shredded fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	3000 mg/kg	7
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	5000 mg/kg	7
05.1	Cocoa products and chocolate products including imitations and chocolate substitutes	10000 mg/kg	7
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4	20000 mg/kg	7
05.3	Chewing gum	15000 mg/kg	7
05.4	Decorations (e.g., for fine bakery wares), toppings (non- fruit) and sweet sauces	10000 mg/kg	7
06.3	Breakfast cereals, including rolled oats	10000 mg/kg	7
06.4	Pastas and noodles and like products (e.g., rice paper, rice vermicelli, soybean pastas and noodles)	2000 mg/kg	4
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	10000 mg/kg	7
06.6	Batters (e.g., for breading or batters for fish or poultry)	10000 mg/kg	7
06.7	Pre-cooked or processed rice products, including rice cakes (Oriental type only)	10000 mg/kg	7
07.1	Bread and ordinary bakery wares	10000 mg/kg	4
07.2	Fine bakery wares (sweet, salty, savoury) and mixes	10000 mg/kg	7
08.2.2	Heat-treated processed meat, poultry, and game products in whole pieces or cuts	5000 mg/kg	Note 15 7
08.3.2	Heat-treated processed comminuted meat, poultry, and game products	5000 mg/kg	Note 15 7
08.4	Edible casings (e.g., sausage casings)	5000 mg/kg	7
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	10000 mg/kg	7
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	10000 mg/kg	7
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	10000 mg/kg	7
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	10000 mg/kg	4
10.4	Egg-based desserts (e.g., custard)	5000 mg/kg	7

Page 238 of 495

SUCROSE ESTERS OF FATTY ACIDS

Function: Adjuvant, Emulsifier, Stabilizer, Thickener

FoodCatNo	FoodCategory	MaxLevel	Comments Step Year
12.5	Soups and broths	5000 mg/kg	7
12.6	Sauces and like products	10000 mg/kg	7
13.2	Complementary foods for infants and young children	5000 mg/kg	7
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	5000 mg/kg	7
13.4	Dietetic formulae for slimming purposes and weight reduction	5000 mg/kg	7
13.6	Food supplements	50000 mg/kg	4
14.1.4.1	Carbonated water-based flavoured drinks	1000 mg/kg	7
14.1.4.2	Non-carbonated water-based flavoured drinks, including punches and ades	5000 mg/kg	7
14.1.4.3	Concentrates (liquid or solid) for water-based flavoured drinks	10000 mg/kg	7
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	5000 mg/kg	7
14.2.2	Cider and perry	5000 mg/kg	7
14.2.4	Wines (other than grape)	5000 mg/kg	7
14.2.5	Mead	5000 mg/kg	7
14.2.6	Distilled spirituous beverages containing more than 15% alcohol	5000 mg/kg	7
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	10000 mg/kg	7
16.0	Composite foods - foods that could not be placed in categories 01 - 15	10000 mg/kg	7

#### **SULPHITES**

Sulphur Dioxide	INS:	220	Sodium Sulphite	INS:	221
Sodium Hydrogen Sulphite	INS:	222	Sodium Metabisulphite	INS:	223
Potassium Metabisuphite	INS:	224	Potassium Sulphite	INS:	225
Calcium Hydrogen Sulphite	INS:	227	Potassium Bisulphite	INS:	228
Sodium Thiosulphate	INS:	539			

Function: Antioxidant, Bleaching Agent (Not for Flour), Preservative FoodCatNo FoodCategory Step MaxLevel Comments Year 04.1.1.2 Surface-treated fresh fruit 50 mg/kg Note 44 Adopted 2006 04.1.2.1 Frozen fruit 500 mg/kg Notes 44 & Adopted 2007 155 04.1.2.2 Dried fruit 1000 mg/kg Notes 44 & Adopted 2006 135 04.1.2.3 Fruit in vinegar, oil, or brine 100 mg/kg Note 44 Adopted 2006 04.1.2.5 Jams, jellies, marmelades 500 mg/kg Note 44 6

SULPHITES

Function: Antioxidant, Bleaching Agent (Not for Flour), Preservative

FoodCatNo	FoodCategory	MaxLevel	Comments	Step Year
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	500 mg/kg	Note 44	Adopted 2006
04.1.2.7	Candied fruit	100 mg/kg	Note 44	Adopted 2006
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	500 mg/kg	Note 44	Adopted 2006
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	750 mg/kg	Note 44	6
04.1.2.10	Fermented fruit products	100 mg/kg	Note 44	3
04.1.2.11	Fruit fillings for pastries	100 mg/kg	Note 44	Adopted 2006
04.2.1.3	Peeled, cut or shredded fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	50 mg/kg	Notes 44, 76 & 136	Adopted 2006
04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	50 mg/kg	Notes 44, 76, 136 & 137	Adopted 2006
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	500 mg/kg	Notes 44 & 105	Adopted 2006
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweeds in vinegar, oil, brine, or soy sauce	100 mg/kg	Note 44	Adopted 2006
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	50 mg/kg	Note 44	Adopted 2006
04.2.2.5	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter)	500 mg/kg	Notes 44 & 138	Adopted 2006
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	500 mg/kg	Note 44	Adopted 2006
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10	500 mg/kg	Note 44	Adopted 2006
06.2.1	Flours	200 mg/kg	Note 44	Adopted 2006
06.2.2	Starches	50 mg/kg	Note 44	Adopted 2006
06.4.3	Pre-cooked pastas and noodles and like products	20 mg/kg	Note 44	Adopted 2006
07.2	Fine bakery wares (sweet, salty, savoury) and mixes	50 mg/kg	Note 44	Adopted 2006
09.1.2	Fresh mollusks, crustaceans, and echinoderms	100 mg/kg	Note 44	Adopted 2006
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	100 mg/kg	Notes 44 & 139	Adopted 2006
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	150 mg/kg	Note 44	Adopted 2007
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	30 mg/kg	Note 44	Adopted 2007
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	150 mg/kg	Notes 44 & 140	Adopted 2007
11.1.1	White sugar, dextrose anhydrous, dextrose monohydrate, fructose	15 mg/kg	Note 44	Adopted 2005

Page 239 of 495

Page 240 of 495

SULPHITES

Function: Antioxidant, Bleaching Agent (Not for Flour), Preservative

FoodCatNo	FoodCategory	MaxLevel	Comments	Step Year
11.1.2	Powdered sugar, powdered dextrose	15 mg/kg	Note 44	Adopted 2005
11.1.3	Soft white sugar, soft brown sugar, glucose syrup, dried glucose syrup, raw cane sugar	20 mg/kg	Notes 44 & 111	Adopted 2006
11.1.5	Plantation or mill white sugar	70 mg/kg	Note 44	Adopted 2005
11.2	Brown sugar excluding products of food category 11.1.3	40 mg/kg	Note 44	Adopted 2006
11.3	Sugar solutions and syrups, also (partially) inverted, including treacle and molasses, excluding products of food category 11.1.3	70 mg/kg	Note 44	Adopted 2007
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	40 mg/kg	Note 44	Adopted 2006
12.2.1	Herbs and spices	150 mg/kg	Note 44	Adopted 2006
12.2.2	Seasonings and condiments	200 mg/kg	Note 44	Adopted 2006
12.3	Vinegars	100 mg/kg	Note 44	Adopted 2006
12.4	Mustards	250 mg/kg	Notes 44 & 106	Adopted 2007
12.5	Soups and broths	1000 mg/kg	Note 44	6
12.6	Sauces and like products	300 mg/kg	Note 44	Adopted 2007
14.1.2.1	Fruit juice	50 mg/kg	Notes 44 & 122	Adopted 2005
14.1.2.2	Vegetable juice	50 mg/kg	Notes 44 & 122	Adopted 2006
14.1.2.3	Concentrates for fruit juice	50 mg/kg	Notes 44, 122 & 127	Adopted 2005
14.1.2.4	Concentrates for vegetable juice	50 mg/kg	Notes 44, 122 & 127	Adopted 2006
14.1.3.1	Fruit nectar	50 mg/kg	Notes 44 & 122	Adopted 2005
14.1.3.2	Vegetable nectar	50 mg/kg	Notes 44 & 122	Adopted 2006
14.1.3.3	Concentrates for fruit nectar	50 mg/kg	Notes 44, 122 & 127	Adopted 2005
14.1.3.4	Concentrates for vegetable nectar	50 mg/kg	Notes 44, 122 & 127	Adopted 2006
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	70 mg/kg	Notes 44, 127 & 143	Adopted 2006
14.2.1	Beer and malt beverages	50 mg/kg	Note 44	Adopted 2006
14.2.2	Cider and perry	200 mg/kg	Note 44	Adopted 2006
14.2.3	Grape wines	350 mg/kg	Notes 44 & 103	Adopted 2006
14.2.4	Wines (other than grape)	200 mg/kg	Note 44	Adopted 2006
14.2.5	Mead	200 mg/kg	Note 44	Adopted 2006
14.2.6	Distilled spirituous beverages containing more than 15% alcohol	200 mg/kg	Note 44	Adopted 2006
14.2.7	Aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)	350 mg/kg	Notes 44 & 170	Adopted 2007

SULPHITES

Function:	Antioxidant, Bleaching Agent (Not for Flour), Preservative			
FoodCatNo	FoodCategory	MaxLevel	Comments	Step Year
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	50 mg/kg	Note 44	Adopted 2006

Page 241 of 495

## SUNSET YELLOW FCF

Sunset Yellow FCF

Function:	Colour				
FoodCatNo		MaxLevel	Comments	Step Y	ear
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey- based drinks)	300 mg/kg		6	
01.6.1	Unripened cheese	GMP	Note 3	6	
01.6.2.2	Rind of ripened cheese	100 mg/kg		6	
01.6.4	Processed cheese	200 mg/kg		6	
01.6.5	Cheese analogues	GMP	Note 3	6	
01.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	300 mg/kg		6	
02.1.3	Lard, tallow, fish oil, and other animal fats	GMP		6	
02.2.1.2	Margarine and similar products	GMP		6	
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	300 mg/kg		6	
03.0	Edible ices, including sherbet and sorbet	300 mg/kg		6	
04.1.1.2	Surface-treated fresh fruit	500 mg/kg	Note 16	6	
04.1.2.2	Dried fruit	50 mg/kg		6	
04.1.2.4	Canned or bottled (pasteurized) fruit	200 mg/kg		6	
04.1.2.5	Jams, jellies, marmelades	500 mg/kg		6	
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	500 mg/kg		6	
04.1.2.7	Candied fruit	300 mg/kg		6	
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	500 mg/kg		6	
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	300 mg/kg		6	
04.1.2.11	Fruit fillings for pastries	400 mg/kg		6	
04.2.1.2	Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	500 mg/kg	Note 16	6	
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	300 mg/kg	Note 76	6	
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweeds in vinegar, oil, brine, or soy sauce	500 mg/kg		6	

Page 242 of 495

SUNSET YELLOW FCF

Function: Colour

FoodCatNo	FoodCategory	MaxLevel	Comments	Step \	′ear
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	200 mg/kg		6	
04.2.2.5	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter)	100 mg/kg		6	
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	200 mg/kg		6	
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10	200 mg/kg		6	
05.1.1	Cocoa mixes (powders) and cocoa mass/cake	50 mg/kg		6	
05.1.2	Cocoa mixes (syrups)	50 mg/kg		6	
05.1.3	Cocoa-based spreads, including fillings	100 mg/kg		6	
05.1.4	Cocoa and chocolate products	400 mg/kg		6	
05.1.5	Imitation chocolate, chocolate substitute products	400 mg/kg		6	
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4	400 mg/kg		6	
05.3	Chewing gum	300 mg/kg		6	
05.4	Decorations (e.g., for fine bakery wares), toppings (non- fruit) and sweet sauces	500 mg/kg		6	
06.3	Breakfast cereals, including rolled oats	350 mg/kg		6	
06.4.2	Dried pastas and noodles and like products	300 mg/kg		6	
06.4.3	Pre-cooked pastas and noodles and like products	300 mg/kg		6	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	300 mg/kg		6	
07.0	Bakery wares	300 mg/kg		6	
08.1	Fresh meat, poultry, and game	500 mg/kg	Note 16	6	
08.2	Processed meat, poultry, and game products in whole pieces or cuts	500 mg/kg	Note 16	6	
08.3.1.1	Cured (including salted) non-heat treated processed comminuted meat, poultry, and game products	500 mg/kg	Note 16	6	
08.3.1.2	Cured (including salted) and dried non-heat treated processed comminuted meat, poultry, and game products	135 mg/kg		6	
08.3.1.3	Fermented non-heat treated processed comminuted meat, poultry, and game products	500 mg/kg	Note 16	6	
08.3.2	Heat-treated processed comminuted meat, poultry, and game products	500 mg/kg	Note 16	6	
08.3.3	Frozen processed comminuted meat, poultry, and game products	500 mg/kg	Note 16	6	
08.4	Edible casings (e.g., sausage casings)	500 mg/kg	Note 16	6	
09.1.1	Fresh fish	300 mg/kg	Note 50	6	

Page 243 of 495

SUNSET YELLOW FCF

Function: Colour

FoodCatNo	FoodCategory	MaxLevel	Comments	Step Ye	ar
09.1.2	Fresh mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16	6	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg		6	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16	6	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16	6	
09.2.4.1	Cooked fish and fish products	500 mg/kg		6	
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	250 mg/kg		6	
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16	6	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 22	6	
09.3.1	Fish and fish products, including mollusks, crustaceans, and echinoderms, marinated and/or in jelly	500 mg/kg	Note 16	6	
09.3.2	Fish and fish products, including mollusks, crustaceans, and echinoderms, pickled and/or in brine	500 mg/kg	Note 16	6	
09.3.3	Salmon substitutes, caviar, and other fish roe products	500 mg/kg		6	
09.3.4	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms (e.g., fish paste), excluding products of food categories 09.3.1 - 09.3.3	500 mg/kg		6	
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg		6	
10.1	Fresh eggs	GMP	Note 4	6	
10.4	Egg-based desserts (e.g., custard)	300 mg/kg		6	
11.3	Sugar solutions and syrups, also (partially) inverted, including treacle and molasses, excluding products of food category 11.1.3	300 mg/kg		6	
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	300 mg/kg		6	
11.6	Table-top sweeteners, including those containing high- intensity sweeteners	300 mg/kg		6	
12.2.1	Herbs and spices	300 mg/kg		6	
12.2.2	Seasonings and condiments	500 mg/kg		6	
12.4	Mustards	300 mg/kg		6	
12.5	Soups and broths	300 mg/kg		6	
12.6	Sauces and like products	500 mg/kg		6	
12.9.5	Other protein products	200 mg/kg		6	
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	50 mg/kg		6	
13.4	Dietetic formulae for slimming purposes and weight reduction	50 mg/kg		6	
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6	300 mg/kg		6	
13.6	Food supplements	300 mg/kg		6	

Page 244 of 495

SUNSET YELLOW FCF

Function: Colour

FoodCatNo	FoodCategory	MaxLevel	Comments Step Year
14.1.2.2		GMP	6
14.1.4.1	Carbonated water-based flavoured drinks	300 mg/kg	6
14.1.4.2	Non-carbonated water-based flavoured drinks, including punches and ades	300 mg/kg	6
14.1.4.3	Concentrates (liquid or solid) for water-based flavoured drinks	391 mg/kg	6
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	70 mg/kg	3
14.2.2	Cider and perry	200 mg/kg	6
14.2.4	Wines (other than grape)	200 mg/kg	6
14.2.6	Distilled spirituous beverages containing more than 15% alcohol	300 mg/kg	6
14.2.7	Aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)	200 mg/kg	6
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	550 mg/kg	3
15.2	Processed nuts, including coated nuts and nut mixtures (with e.g., dried fruit)	100 mg/kg	6
16.0	Composite foods - foods that could not be placed in categories 01 - 15	500 mg/kg	6

## TALC

Talc

INS: 553(iii)

Function:	Anticaking Agent				
FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
01.8.2	Dried whey and whey products, excluding whey cheeses	10000 mg/kg		Adopted	2006
06.1	Whole, broken, or flaked grain, including rice	GMP		7	
12.1.2	Salt Substitutes	10000 mg/kg	Note 51	7	

## TARA GUM

Tara Gum

Function:	Stabilizer, Thickener		
FoodCatNo	FoodCategory	MaxLevel	Comments Step Year
01.1.1	Milk and buttermilk (plain)	GMP	7
01.2.1.1	Fermented milks (plain), not heat-treated after fermentation	GMP	4
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	7
01.2.2	Renneted milk (plain)	GMP	7
01.4.1	Pasteurized cream (plain)	GMP	7
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP	7

TARA GUM

Page 245 of 495

Function: Stabilizer, Thickener

FoodCatNo	FoodCategory	MaxLevel	Comments Step Year
02.1.2	Vegetable oils and fats	GMP	7
02.1.3	Lard, tallow, fish oil, and other animal fats	GMP	7
04.1.1.2	Surface-treated fresh fruit	GMP	7
04.1.1.3	Peeled or cut fresh fruit	GMP	7
04.2.1.2	Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP	7
04.2.1.3	Peeled, cut or shredded fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP	7
04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP	7
06.1	Whole, broken, or flaked grain, including rice	GMP	7
06.4.2	Dried pastas and noodles and like products	GMP	7
08.1	Fresh meat, poultry, and game	GMP	7
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 73 7
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 73 7
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	7
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	7
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	7
10.2.1	Liquid egg products	GMP	7
10.2.2	Frozen egg products	GMP	7
12.2.1	Herbs and spices	GMP	Note 51 7
13.2	Complementary foods for infants and young children	GMP	7
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP	7
14.2.3	Grape wines	GMP	7

## TARTRATES

Tartaric Acid (L(+)-)	INS:	334	Monosodium Tartrate	INS:	335(i)
Disodium Tartrate	INS:	335(ii)	Monopotassium Tartrate	INS:	336(i)
Dipotassium Tartrate	INS:	336(ii)	Potassium Sodium Tartrate	INS:	337

Function:	Acidity Regulator, Adjuvant, Anticaking Agent, Antioxidant, Bulking Agent, Emulsifier, Flour Treatment Agent, Humectant, Preservative, Raising Agent, Sequestrant, Stabilizer, Thickener				
FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
01.2.1	Fermented milks (plain)	GMP	Note 45	7	

FA/40 INF 01 -	Table One
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TARTRATES

Function: Acidity Regulator, Adjuvant, Anticaking Agent, Antioxidant, Bulking Agent, Emulsifier, Flour Treatment Agent, Humectant, Preservative, Raising Agent, Sequestrant, Stabilizer, Thickener

FoodCatNo	Humectant, Preservative, Raising Agent, Sequestrant, Stabili	MaxLevel	Commonto	Step Yea	
			Comments	<u>`</u>	וג 
01.6.1	Unripened cheese	1500 mg/kg	Note 45	4	
01.6.2	Ripened cheese	GMP	Note 45	7	
01.6.4	Processed cheese	34900 mg/kg	Note 45	7	
01.6.5	Cheese analogues	GMP	Note 45	7	
01.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	2000 mg/kg	Note 45	7	
02.1.2	Vegetable oils and fats	5000 mg/kg	Note 45	4	
02.1.3	Lard, tallow, fish oil, and other animal fats	5000 mg/kg	Note 45	4	
02.2.1.2	Margarine and similar products	GMP	Note 45	7	
02.2.1.3	Blends of butter and margarine	GMP	Note 45	7	
02.2.2	Emulsions containing less than 80% fat	5000 mg/kg	Note 45	4	
02.2.2	Emulsions containing less than 80% fat	GMP	Note 45	7	
02.3	Fat emulsions maily of type oil-in-water, including mixed and/or flavoured products based on fat emulsions	GMP	Note 45	7	
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	GMP	Note 45	7	
03.0	Edible ices, including sherbet and sorbet	2000 mg/kg	Note 45	7	
04.1.2.1	Frozen fruit	GMP	Note 45	7	
04.1.2.2	Dried fruit	GMP	Note 45	7	
04.1.2.3	Fruit in vinegar, oil, or brine	GMP	Note 45	7	
04.1.2.4	Canned or bottled (pasteurized) fruit	1300 mg/kg	Note 45	7	
04.1.2.5	Jams, jellies, marmelades	3000 mg/kg	Note 45	7	
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	3000 mg/kg	Note 45	7	
04.1.2.7	Candied fruit	GMP	Note 45	7	
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	GMP	Note 45	7	
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	20000 mg/kg	Note 45	4	
04.1.2.10	Fermented fruit products	GMP	Note 45	7	
04.1.2.11	Fruit fillings for pastries	10000 mg/kg	Note 45	7	
04.1.2.12	Cooked fruit	GMP	Note 45	7	
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweeds in vinegar, oil, brine, or soy sauce	15000 mg/kg	Note 45	7	
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	10000 mg/kg	Note 45	7	
04.2.2.5	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter)	GMP	Note 45	7	

TARTRATES				
Function:	Acidity Regulator, Adjuvant, Anticaking Agent, Antioxidant, Bu Humectant, Preservative, Raising Agent, Sequestrant, Stabili		lsifier, Flour Tre	atment Agent
FoodCatNo	FoodCategory	MaxLevel	Comments	Step Ye
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	2000 mg/kg	Note 45	7
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10	10000 mg/kg	Note 45	4
05.1.1	Cocoa mixes (powders) and cocoa mass/cake	5000 mg/kg	Note 45	7
05.1.2	Cocoa mixes (syrups)	2000 mg/kg	Note 45	7
05.1.3	Cocoa-based spreads, including fillings	5000 mg/kg	Note 45	4
05.1.4	Cocoa and chocolate products	10000 mg/kg	Note 45	7
05.1.5	Imitation chocolate, chocolate substitute products	10000 mg/kg	Note 45	7
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4	20000 mg/kg	Note 45	7
05.3	Chewing gum	30000 mg/kg	Note 45	7
05.4	Decorations (e.g., for fine bakery wares), toppings (non- fruit) and sweet sauces	8000 mg/kg	Note 45	7
06.2	Flours and starches (including soybean powder)	6000 mg/kg	Note 45	4
06.4.1	Fresh pastas and noodles and like products	GMP	Note 45	7
06.4.3	Pre-cooked pastas and noodles and like products	7500 mg/kg	Note 45	4
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	2860 mg/kg	Note 45	7
07.0	Bakery wares	10000 mg/kg	Note 45	7
08.0	Meat and meat products, including poultry and game	GMP	Note 45	7
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 45	4
10.4	Egg-based desserts (e.g., custard)	2000 mg/kg	Note 45	7
11.6	Table-top sweeteners, including those containing high- intensity sweeteners	GMP	Note 45	7
12.2.2	Seasonings and condiments	7500 mg/kg	Note 45	7
12.4	Mustards	5000 mg/kg	Note 45	7
12.5	Soups and broths	5000 mg/kg	Note 45	7
12.6.1	Emulsified sauces (e.g., mayonnaise, salad dressing)	2860 mg/kg	Note 45	7
12.6.2	Non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy)	5000 mg/kg	Note 45	7
12.6.3	Mixes for sauces and gravies	GMP	Note 45	7
12.6.4	Clear sauces (e.g., fish sauce)	200 mg/kg	Note 45	4
13.2	Complementary foods for infants and young children	5000 mg/kg	Note 45	7
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	GMP	Note 45	4

TARTRATES

Acidity Regulator, Adjuvant, Anticaking Agent, Antioxidant, Bulking Agent, Emulsifier, Flour Treatment Agent, Function: Humectant, Preservative, Raising Agent, Sequestrant, Stabilizer, Thickener FoodCatNo MaxLevel FoodCategory Comments Step Year 13.4 4 Dietetic formulae for slimming purposes and weight GMP Note 45 reduction GMP Note 45 4 13.6 Food supplements 14.1.2.1 4000 mg/kg Notes 45, Adopted 2005 Fruit juice 128 & 129 14.1.2.2 Vegetable juice 4000 mg/kg Note 45 7 14.1.2.3 Concentrates for fruit juice 4000 mg/kg Notes 45, Adopted 2005 127, 128 & 129 14.1.2.4 Concentrates for vegetable juice 4000 mg/kg 7 Note 45 14.1.3.1 Fruit nectar 4000 mg/kg Notes 45 & Adopted 2005 128 14.1.3.2 Vegetable nectar 1600 mg/kg Note 45 7 14.1.3.3 Concentrates for fruit nectar 4000 mg/kg Notes 45, Adopted 2005 127 & 128 14.1.3.4 Concentrates for vegetable nectar 1600 mg/kg Note 45 7 Water-based flavoured drinks, including "sport," "energy," or 14.1.4 5000 mg/kg Note 45 7 "electrolyte" drinks and particulated drinks Note 45 14.2.1 Beer and malt beverages 2000 mg/kg 7 14.2.2 Cider and perry 2000 mg/kg Note 45 7 14.2.3.1 9000 mg/kg Still grape wine Note 45 7 14.2.3.2 Sparkling and semi-sparkling grape wines 4000 mg/kg Note 45 4 14.2.3.3 Fortified grape wine, grape liquor wine, and sweet grape 4000 mg/kg 4 Note 45 wine GMP 14.2.4 Wines (other than grape) Note 45 7 14.2.5 Mead GMP Note 45 7 14.2.6 Distilled spirituous beverages containing more than 15% 3000 mg/kg Note 45 7 alcohol 14.2.7 Aromatized alcoholic beverages (e.g., beer, wine and 3000 mg/kg Note 45 7 spirituous cooler-type beverages, low alcoholic refreshers) 15.0 Ready-to-eat savouries 2000 mg/kg Note 45 4 7 16.0 Composite foods - foods that could not be placed in 600 mg/kg Notes 2 & 45 categories 01 - 15

#### TARTRAZINE

Tartrazine

Function:	Colour		
FoodCatNo	FoodCategory	MaxLevel Comments	Step Year
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey- based drinks)	300 mg/kg	7
01.3.2	Beverage whiteners	300 mg/kg	7

Page 249 of 495

Step Year

Note 16

			i age
TARTRAZINE	1		
Function:	Colour		
FoodCatNo		MaxLevel	Comments
01.6.1		300 mg/kg	Note 3
01.6.2.2	Rind of ripened cheese	100 mg/kg	
01.6.4	Processed cheese	200 mg/kg	
01.6.5	Cheese analogues	300 mg/kg	Note 3
01.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	300 mg/kg	
02.1.3	Lard, tallow, fish oil, and other animal fats	300 mg/kg	
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	300 mg/kg	
03.0	Edible ices, including sherbet and sorbet	300 mg/kg	
04.1.1.2	Surface-treated fresh fruit	500 mg/kg	Note 16
04.1.2.2	Dried fruit	200 mg/kg	
04.1.2.4	Canned or bottled (pasteurized) fruit	200 mg/kg	
04.1.2.5	Jams, jellies, marmelades	500 mg/kg	
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	500 mg/kg	
04.1.2.7	Candied fruit	300 mg/kg	
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	500 mg/kg	
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	300 mg/kg	
04.1.2.11	Fruit fillings for pastries	300 mg/kg	

04.2.1.2	Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	500 mg/kg
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	300 mg/kg
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweeds in vinegar, oil, brine, or soy sauce	500 mg/kg

04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	200 mg/kg
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	200 mg/kg
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10	500 mg/kg
05.1	Cocoa products and chocolate products including imitations and chocolate substitutes	300 mg/kg
05.2	Confectionery including hard and soft candy nougats etc	300 mg/kg

05.2 Confectionery including hard and soft candy, nougats, etc. 300 mg/kg other than food categories 05.1, 05.3 and 05.4

Page 250 of 495

TARTRAZINE

Function:	Colour

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
05.3		300 mg/kg		7	
05.4	Decorations (e.g., for fine bakery wares), toppings (non- fruit) and sweet sauces	500 mg/kg		7	
06.3	Breakfast cereals, including rolled oats	300 mg/kg		7	
06.4.2	Dried pastas and noodles and like products	300 mg/kg		7	
06.4.3	Pre-cooked pastas and noodles and like products	300 mg/kg		7	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	300 mg/kg		7	
07.0	Bakery wares	300 mg/kg		7	
08.0	Meat and meat products, including poultry and game	500 mg/kg	Note 16	7	
09.1.1	Fresh fish	300 mg/kg	Note 50	7	
09.1.2	Fresh mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16	7	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg		7	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16	7	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16	7	
09.2.4.1	Cooked fish and fish products	500 mg/kg		7	
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	250 mg/kg		7	
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 16	7	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	Note 22	7	
09.3.1	Fish and fish products, including mollusks, crustaceans, and echinoderms, marinated and/or in jelly	500 mg/kg	Note 16	7	
09.3.2	Fish and fish products, including mollusks, crustaceans, and echinoderms, pickled and/or in brine	500 mg/kg	Note 16	7	
09.3.3	Salmon substitutes, caviar, and other fish roe products	500 mg/kg		7	
09.3.4	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms (e.g., fish paste), excluding products of food categories 09.3.1 - 09.3.3	500 mg/kg		7	
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg		7	
10.1	Fresh eggs	500 mg/kg	Note 4	4	
10.4	Egg-based desserts (e.g., custard)	300 mg/kg		7	
11.3	Sugar solutions and syrups, also (partially) inverted, including treacle and molasses, excluding products of food category 11.1.3	300 mg/kg		7	
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	300 mg/kg		7	
11.6	Table-top sweeteners, including those containing high- intensity sweeteners	300 mg/kg		7	
12.2.1	Herbs and spices	300 mg/kg		7	
12.2.2	Seasonings and condiments	500 mg/kg		7	

Page 251 of 495

TARTRAZINE	E		
Function:	Colour		
FoodCatNo	FoodCategory	MaxLevel	Comments Step Year
12.4		300 mg/kg	7
12.5	Soups and broths	300 mg/kg	7
12.6	Sauces and like products	500 mg/kg	7
12.9.5	Other protein products	100 mg/kg	7
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	50 mg/kg	7
13.4	Dietetic formulae for slimming purposes and weight reduction	50 mg/kg	7
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6	300 mg/kg	7
13.6	Food supplements	300 mg/kg	7
14.1.2.2	Vegetable juice	500 mg/kg	4
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	300 mg/kg	7
14.2.1	Beer and malt beverages	500 mg/kg	4
14.2.2	Cider and perry	200 mg/kg	7
14.2.4	Wines (other than grape)	200 mg/kg	7
14.2.6	Distilled spirituous beverages containing more than 15% alcohol	300 mg/kg	7
14.2.7	Aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)	200 mg/kg	7
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	300 mg/kg	7
15.2	Processed nuts, including coated nuts and nut mixtures (with e.g., dried fruit)	100 mg/kg	7
16.0	Composite foods - foods that could not be placed in categories 01 - 15	500 mg/kg	7

# TERTIARY BUTYLHYDROQUINONE

Tertiary Butylhydroquinone INS: 319

Function:	Antioxidant			
FoodCatNo		MaxLevel	Comments	Step Year
01.3.2	Beverage whiteners	100 mg/kg	Notes 15 & 130	Adopted 2007
02.1.2	Vegetable oils and fats	200 mg/kg	Notes 15 & 130	Adopted 2006
02.1.3	Lard, tallow, fish oil, and other animal fats	200 mg/kg	Notes 15 & 130	Adopted 2006
02.2.1.2	Margarine and similar products	200 mg/kg	Notes 15 & 130	Adopted 2005
02.2.1.3	Blends of butter and margarine	200 mg/kg	Notes 15 & 130	Adopted 2005
02.2.2	Emulsions containing less than 80% fat	200 mg/kg	Notes 15 & 130	Adopted 2005

#### TERTIARY BUTYLHYDROQUINONE

Function: Antioxidant

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

#### THAUMATIN

Thaumatin INS: 957 Function: Flavour Enhancer, Sweetener \_ \_\_\_\_ \_ FoodCatNo FoodCategory MaxLevel Comments Step Year Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks) 01.2 GMP 4 Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10 04.2.2.7 GMP 4

Page 252 of 495

Page 253 of 495

THAUMATIN					
Function:	Flavour Enhancer, Sweetener				
FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	500 mg/kg		7	
12.1.2	Salt Substitutes	400 mg/kg	Note 51	7	
13.2	Complementary foods for infants and young children	GMP		4	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		4	

## THERMALLY OXIDIZED SOYA BEAN OIL WITH MONO- AND DI-GLYCERIDES OF FATTY ACIDS

Thermally Oxidized Soya Bean Oil with INS: 479 Mono- and Di-Glycerides of Fatty Acids (TOSOM)

Function:	Emulsifier				
FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
02.2.1.2	Margarine and similar products	5000 mg/kg		Adopted	1999
02.2.2	Emulsions containing less than 80% fat	5000 mg/kg		Adopted	1999

#### THIODIPROPIONATES

Thiodipropionic Acid		INS:	388	Dilauryl Thiodipropionate		INS: 389		
Function:	Antioxidant							
FoodCatNo	FoodCategory				MaxLevel	Comments	Step	Year
02.1.2	Vegetable oils and fats				200 mg/kg	Note 46	Adopted	2006
02.1.3	Lard, tallow, fish oil, and o	ther anin	nal fats		200 mg/kg	Note 46	Adopted	2006
02.2.1.2	Margarine and similar proc	lucts			200 mg/kg	Note 46	Adopted	1999
02.2.2	Emulsions containing less	than 80	% fat		200 mg/kg	Note 46	Adopted	1999
09.2.2	Frozen battered fish, fish f mollusks, crustaceans, an	,		ts, including	200 mg/kg	Notes 15 & 46	Adopted	1999
14.1.4	Water-based flavoured drin "electrolyte" drinks and particular		• •	"energy," or	1000 mg/kg	Notes 15 & 46	Adopted	1999
15.0	Ready-to-eat savouries				200 mg/kg	Note 46	Adopted	1999

## TITANIUM DIOXIDE

Titanium Dioxide

Function:	Colour		
FoodCatNo	FoodCategory	MaxLevel	Comments Step Year
01.2.2	Renneted milk (plain)	GMP	7
01.4.1	Pasteurized cream (plain)	GMP	7

TITANIUM DIOXIDE

Function: Colour

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		7	
04.1.1.2	Surface-treated fresh fruit	GMP	Note 16	7	
04.2.1.2	Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP	Note 16	7	
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP	Note 16	7	
08.1.2	Fresh meat, poultry, and game, comminuted	1000 mg/kg	Note 94	7	
09.1.1	Fresh fish	GMP	Note 50	7	
09.1.2	Fresh mollusks, crustaceans, and echinoderms	GMP	Note 16	7	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 95	7	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	7	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	7	
09.2.4.1	Cooked fish and fish products	GMP		7	
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	GMP		7	
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	7	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 22	7	
10.1	Fresh eggs	GMP	Note 4	7	
14.2.3.2	Sparkling and semi-sparkling grape wines	GMP		7	

Page 254 of 495

## TOCOPHEROLS

d-alpha-Tocopherol Concentrate	INS:	307a	Tocopherol Concentrate, Mixed	INS:	307b
dl-alpha-Tocopherol	INS:	307c			

Function:	Antioxidant		
FoodCatNo	FoodCategory	MaxLevel	Comments Step Year
01.1	Milk and dairy-based drinks	200 mg/kg	7
01.2	Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks)	200 mg/kg	7
01.3	Condensed milk and analogues (plain)	200 mg/kg	7
01.4	Cream (plain) and the like	200 mg/kg	7
01.5.1	Milk powder and cream powder (plain)	5000 mg/kg	7
01.5.2	Milk and cream powder analogues	200 mg/kg	7
01.6.1	Unripened cheese	200 mg/kg	7
01.6.2	Ripened cheese	200 mg/kg	7
01.6.4	Processed cheese	200 mg/kg	7

TOCOPHEROLS

Page 255 of 495

Function:	Antioxidant
Function:	Antioxidant

FoodCatNo	FoodCategory	MaxLevel	Comments	Step Year
01.6.5	Cheese analogues	200 mg/kg		7
01.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	500 mg/kg		7
01.8.1	Liquid whey and whey products, excluding whey cheeses	200 mg/kg		7
02.1.1	Butter oil, anhydrous milkfat, ghee	500 mg/kg	Note 171	Adopted 2006
02.1.2	Vegetable oils and fats	300 mg/kg		7
02.1.3	Lard, tallow, fish oil, and other animal fats	300 mg/kg		7
02.2.1.3	Blends of butter and margarine	GMP		7
02.2.2	Emulsions containing less than 80% fat	500 mg/kg		7
02.3	Fat emulsions maily of type oil-in-water, including mixed and/or flavoured products based on fat emulsions	200 mg/kg		7
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	200 mg/kg		7
03.0	Edible ices, including sherbet and sorbet	500 mg/kg	Note 15	7
04.1.2.2	Dried fruit	200 mg/kg		7
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	150 mg/kg		7
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	150 mg/kg		7
04.1.2.11	Fruit fillings for pastries	150 mg/kg		7
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	200 mg/kg		7
04.2.2.5	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter)	25 mg/kg		7
04.2.2.8	Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	200 mg/kg		7
05.1.1	Cocoa mixes (powders) and cocoa mass/cake	500 mg/kg	Note 15	7
05.1.2	Cocoa mixes (syrups)	500 mg/kg	Note 15	7
05.1.3	Cocoa-based spreads, including fillings	500 mg/kg	Note 15	7
05.1.4	Cocoa and chocolate products	750 mg/kg	Note 15	7
05.1.5	Imitation chocolate, chocolate substitute products	500 mg/kg	Note 15	7
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4	500 mg/kg	Note 15	7
05.3	Chewing gum	1500 mg/kg		7
05.4	Decorations (e.g., for fine bakery wares), toppings (non- fruit) and sweet sauces	500 mg/kg	Note 15	7
06.2	Flours and starches (including soybean powder)	600 mg/kg		7
06.3	Breakfast cereals, including rolled oats	85 mg/kg		7
06.4.2	Dried pastas and noodles and like products	2000 mg/kg		4

Page 256 of 495

TOCOPHEROLS

Function: Antioxidant

FoodCatNo	FoodCategory	MaxLevel	Comments	Step Year	-
06.4.3	Pre-cooked pastas and noodles and like products	200 mg/kg		4	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	150 mg/kg		7	
06.6	Batters (e.g., for breading or batters for fish or poultry)	5 mg/kg		7	
07.0	Bakery wares	200 mg/kg		7	
08.1.2	Fresh meat, poultry, and game, comminuted	300 mg/kg	Note 15	7	
08.2	Processed meat, poultry, and game products in whole pieces or cuts	3000 mg/kg		7	
08.3	Processed comminuted meat, poultry, and game products	3000 mg/kg		7	
08.4	Edible casings (e.g., sausage casings)	5000 mg/kg		7	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 15	7	
10.4	Egg-based desserts (e.g., custard)	150 mg/kg		7	
12.2	Herbs, spices, seasonings and condiments (e.g., seasoning for instant noodles)	1000 mg/kg		7	
12.4	Mustards	200 mg/kg		7	
12.5	Soups and broths	200 mg/kg		7	
12.6.1	Emulsified sauces (e.g., mayonnaise, salad dressing)	600 mg/kg		7	
12.6.2	Non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy)	600 mg/kg		7	
12.6.3	Mixes for sauces and gravies	300 mg/kg		7	
12.6.4	Clear sauces (e.g., fish sauce)	300 mg/kg		7	
12.7	Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.3	200 mg/kg		7	
12.8	Yeast and like products	200 mg/kg		7	
13.1.1	Infant formulae	10 mg/kg	Note 72	7	
13.1.2	Follow-up formulae	30 mg/kg	Note 72	7	
13.1.3	Formulae for special medical purposes for infants	10 mg/kg	Note 72	7	
13.2	Complementary foods for infants and young children	1000 mg/kg		7	
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	GMP		4	
13.4	Dietetic formulae for slimming purposes and weight reduction	GMP		4	
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6	GMP		4	
13.6	Food supplements	150 mg/kg		4	
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	1000 mg/kg	Note 15	7	
14.2.7	Aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)	150 mg/kg		7	
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	200 mg/kg		7	

TOCOPHEROLS

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Function:	Antioxidant					
FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year	
15.2	Processed nuts, including coated nuts and nut mixtures (with e.g., dried fruit)	1500 mg/kg		7		

INS: 413

Page 257 of 495

## TRAGACANTH GUM

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Function:	Bulking Agent, Emulsifier, Stabilizer, Thickener				
FoodCatNo	FoodCategory	MaxLevel	Comments	Step Y	′ear
01.1.1.2	Buttermilk (plain)	GMP		7	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP		7	
01.2.2	Renneted milk (plain)	GMP		7	
01.4.1	Pasteurized cream (plain)	GMP		7	
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		7	
02.1.2	Vegetable oils and fats	13000 mg/kg		7	
02.1.3	Lard, tallow, fish oil, and other animal fats	13000 mg/kg		7	
04.1.1.2	Surface-treated fresh fruit	GMP	Note 16	7	
04.1.1.3	Peeled or cut fresh fruit	GMP		7	
04.2.1.2	Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP	Note 16	7	
04.2.1.3	Peeled, cut or shredded fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP		7	
04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP		7	
06.4.1	Fresh pastas and noodles and like products	GMP		4	
06.4.2	Dried pastas and noodles and like products	GMP		7	
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP	Note 16	7	
08.1.2	Fresh meat, poultry, and game, comminuted	GMP		7	
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	7	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP		7	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	7	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	7	
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		7	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		7	

TRAGACANTH GUM

Function: Bulking Agent, Emulsifier, Stabilizer, Thickener

FoodCatNo	FoodCategory	MaxLevel	Comments	Step Year	•
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	GMP		7	
12.1.2	Salt Substitutes	GMP		7	
12.2.1	Herbs and spices	GMP	Note 51	7	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		7	
14.2.3	Grape wines	GMP		7	

Page 258 of 495

#### **TRICALCIUM CITRATE**

Tricalcium Citrate

INS: 333(iii)

Function:	Acidity Regulator, Antioxidant, Emulsifier, Firming Agent, Sequestrant, Stabilizer				
FoodCatNo	FoodCategory	MaxLevel	Comments Step Year	-	
01.4.1	Pasteurized cream (plain)	GMP	7	-	
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP	7		
02.1.2	Vegetable oils and fats	GMP	7		
02.1.3	Lard, tallow, fish oil, and other animal fats	GMP	7		
04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP	7		
08.1.2	Fresh meat, poultry, and game, comminuted	GMP	7		
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	7		
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	7		
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	7		
12.2.1	Herbs and spices	GMP	Note 51 7		
13.2	Complementary foods for infants and young children	GMP	7		

# TRIETHYL CITRATE

Triethyl Citrate

INS: 1505

Function:	Antifoaming Agent, Carrier solvent, Sequestrant, Stabilizer				
FoodCatNo		MaxLevel	Comments	Step	Year
10.2.1		2500 mg/kg	Note 47	Adopted	1999
10.2.3	Dried and/or heat coagulated egg products	2500 mg/kg	Note 47	Adopted	1999
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	200 mg/kg		Adopted	1999

TRIPOTASSIUM CITRATE

#### **TRIPOTASSIUM CITRATE**

Tripotassium Citrate

INS: 332(ii)

FoodCatNo		MaxLevel	Comments	Step Year
01.1.1.2	Buttermilk (plain)	GMP		7
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP		7
01.2.2	Renneted milk (plain)	GMP		7
01.4.1	Pasteurized cream (plain)	GMP		7
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	5000 mg/kg		7
01.8.2	Dried whey and whey products, excluding whey cheeses	GMP		Adopted 2006
)2.1.2	Vegetable oils and fats	GMP		7
02.1.3	Lard, tallow, fish oil, and other animal fats	GMP		7
04.1.1.2	Surface-treated fresh fruit	GMP	Note 16	7
)4.2.1.2	Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP	Note 16	7
04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP		7
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP	Note 16	7
8.1.2	Fresh meat, poultry, and game, comminuted	GMP		7
)9.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		7
9.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP		7
)9.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 61	7
)9.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	7
9.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		7
)9.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		7
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	GMP		7
12.1.2	Salt Substitutes	GMP		7
12.2.1	Herbs and spices	GMP	Note 51	7
3.1.1	Infant formulae	GMP	Note 72	7
3.1.2	Follow-up formulae	GMP	Note 72	7
3.1.3	Formulae for special medical purposes for infants	GMP	Note 72	4
3.2	Complementary foods for infants and young children	GMP		7
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		7

TRIPOTASSIUM CITRATE

Function: Acidity Regulator, Antioxidant, Emulsifier, Sequestrant, Stabilizer

FoodCatNo	FoodCategory	 	 	MaxLevel	Comments	Step	Year

### **TRISODIUM CITRATE**

Trisodium Citrate

INS: 331(iii)

Function: Acidity Regulator, Antioxidant, Emulsifier, Sequestrant, Stabilizer

FoodCatNo	FoodCategory	MaxLevel	Comments	Step Year
01.1.1	Milk and buttermilk (plain)	GMP		7
01.2.1	Fermented milks (plain)	1500 mg/kg	Note 63	7
01.2.2	Renneted milk (plain)	GMP		7
01.4.1	Pasteurized cream (plain)	1000 mg/kg		7
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	5000 mg/kg		7
01.8.2	Dried whey and whey products, excluding whey cheeses	GMP		Adopted 2006
02.1.1	Butter oil, anhydrous milkfat, ghee	GMP	Note 171	Adopted 2006
02.1.2	Vegetable oils and fats	GMP		7
02.1.3	Lard, tallow, fish oil, and other animal fats	GMP		7
04.1.1	Fresh fruit	2000 mg/kg		7
04.2.1	Fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	2000 mg/kg		7
04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP		7
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10	GMP		4
06.2	Flours and starches (including soybean powder)	GMP		4
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	5000 mg/kg		7
08.1.2	Fresh meat, poultry, and game, comminuted	GMP		7
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		7
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP		7
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 61	7
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	7
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		7
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		7
10.2.1	Liquid egg products	GMP		7

TRISODIUM CITRATE

Function: Acidity Regulator, Antioxidant, Emulsifier, Sequestrant, Stabilizer

FoodCatNo	FoodCategory	MaxLevel	Comments	Step \	rear
10.2.2	Frozen egg products	GMP		7	
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	GMP		7	
12.1.2	Salt Substitutes	GMP		7	
12.2.1	Herbs and spices	GMP	Note 51	7	
13.1.1	Infant formulae	GMP	Note 72	7	
13.1.2	Follow-up formulae	GMP	Note 72	7	
13.1.3	Formulae for special medical purposes for infants	GMP	Note 72	4	
13.2	Complementary foods for infants and young children	5000 mg/kg		7	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		7	

## XANTHAN GUM

Xanthan Gum

INS: 415

Function:	Stabilizer, Thickener		
FoodCatNo		MaxLevel	Comments Step Year
01.1.1.1		GMP	7
01.1.1.2	Buttermilk (plain)	3000 mg/kg	7
01.2	Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks)	GMP	4
01.2.1.1	Fermented milks (plain), not heat-treated after fermentation	GMP	7
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	5000 mg/kg	7
01.4.1	Pasteurized cream (plain)	GMP	7
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	5000 mg/kg	7
02.1.2	Vegetable oils and fats	10000 mg/kg	4
02.1.3	Lard, tallow, fish oil, and other animal fats	10000 mg/kg	4
04.1.1.2	Surface-treated fresh fruit	GMP	7
04.1.1.3	Peeled or cut fresh fruit	GMP	7
04.2.1.2	Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP	7
04.2.1.3	Peeled, cut or shredded fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP	7
04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP	7
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10	GMP	4

Page 261 of 495

Page 262 of 495

XANTHAN GUM

Function: Stabilizer, Thickener

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
06.4.1	Fresh pastas and noodles and like products	10000 mg/kg		4	
06.4.2	Dried pastas and noodles and like products	10000 mg/kg		4	
08.1	Fresh meat, poultry, and game	GMP		7	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	160 mg/kg		7	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Notes 41 & 61	7	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP		7	
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		7	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		7	
10.2.1	Liquid egg products	GMP		7	
10.2.2	Frozen egg products	GMP		7	
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	5000 mg/kg		7	
12.1.2	Salt Substitutes	GMP		7	
12.2.1	Herbs and spices	GMP	Note 51	7	
13.2	Complementary foods for infants and young children	20000 mg/kg		7	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		7	
14.2.3	Grape wines	GMP		7	

#### XYLITOL

Xylitol

INS: 967

Function:	Function: Bulking Agent, Emulsifier, Humectant, Stabilizer, Sweetener, Thickener				
FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
01.2	Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks)	30000 mg/kg		7	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP		7	
01.2.2	Renneted milk (plain)	GMP		7	
01.4.1	Pasteurized cream (plain)	30000 mg/kg		4	
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	30000 mg/kg		4	
04.1.1.2	Surface-treated fresh fruit	GMP	Note 16	7	
04.2.1.2	Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP	Note 16	7	
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10	10000 mg/kg		4	

Page 263 of 495

XYLITOL

Function: Bulking Agent, Emulsifier, Humectant, Stabilizer, Sweetener, Thickener

FoodCatNo	FoodCategory	MaxLevel	Comments	Step	Year
06.4.2	Dried pastas and noodles and like products	GMP		7	
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	GMP	Note 16	7	
08.1.2	Fresh meat, poultry, and game, comminuted	GMP		7	
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	7	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP		7	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	7	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	7	
09.2.4.1	Cooked fish and fish products	GMP		7	
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	GMP		7	
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 16	7	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		7	
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	GMP		7	
12.1.2	Salt Substitutes	GMP		7	
12.2.1	Herbs and spices	GMP	Note 51	7	
13.2	Complementary foods for infants and young children	GMP		7	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	30000 mg/kg		4	

# ZEAXANTHIN (SYNTHETIC)

Zeaxanthin (synthetic)

INS: 161h(i)

Function:	Colour		
FoodCatNo		MaxLevel	Comments Step Year
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey- based drinks)	100 mg/kg	4
01.2	Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks)	100 mg/kg	4
01.6.1	Unripened cheese	100 mg/kg	4
01.6.2	Ripened cheese	100 mg/kg	4
01.6.4	Processed cheese	100 mg/kg	4
01.6.5	Cheese analogues	100 mg/kg	4
01.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	150 mg/kg	4
02.2.2	Emulsions containing less than 80% fat	100 mg/kg	4

ZEAXANTHIN (SYNTHETIC)

Function: Colour

FoodCatNo	FoodCategory	MaxLevel	Comments Step Year
02.3	Fat emulsions maily of type oil-in-water, including mixed and/or flavoured products based on fat emulsions	50 mg/kg	4
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	150 mg/kg	4
03.0	Edible ices, including sherbet and sorbet	150 mg/kg	4
04.1.2.7	Candied fruit	200 mg/kg	4
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	150 mg/kg	4
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4	300 mg/kg	4
05.3	Chewing gum	100 mg/kg	4
06.3	Breakfast cereals, including rolled oats	100 mg/kg	4
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	100 mg/kg	4
07.1.2	Crackers, excluding sweet crackers	50 mg/kg	4
07.2	Fine bakery wares (sweet, salty, savoury) and mixes	100 mg/kg	4
08.4	Edible casings (e.g., sausage casings)	GMP	4
10.2	Egg products	100 mg/kg	4
10.4	Egg-based desserts (e.g., custard)	100 mg/kg	4
12.2.2	Seasonings and condiments	500 mg/kg	4
12.5	Soups and broths	50 mg/kg	4
12.6.1	Emulsified sauces (e.g., mayonnaise, salad dressing)	50 mg/kg	4
12.6.2	Non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy)	50 mg/kg	4
12.9	Protein products	100 mg/kg	4
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	50 mg/kg	4
13.4	Dietetic formulae for slimming purposes and weight reduction	50 mg/kg	4
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6	100 mg/kg	4
13.6	Food supplements	300 mg/kg	4
14.1.3.2	Vegetable nectar	100 mg/kg	4
14.1.3.4	Concentrates for vegetable nectar	100 mg/kg	4
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	100 mg/kg	4
15.0	Ready-to-eat savouries	100 mg/kg	4
16.0	Composite foods - foods that could not be placed in categories 01 - 15	100 mg/kg	4

Page 264 of 495

# Notes to the Comments for the Revised General Standard for Food Additives (40th CCFA)

- Note 1 As adipic acid
- Note 2 On dry ingredient, dry weight, dry mix or concentrate basis.
- Note 3 Surface treatment.
- Note 4 For decoration, stamping, marking or branding the product.
- Note 5 Used in raw materials for manufacture of the finished food.
- Note 6 As aluminium.
- Note 7 Use level not in finished food.
- Note 8 As bixin.
- Note 9 As total bixin or norbixin.
- Note 10 As ascorbyl stearate.
- Note 11 Flour basis.
- Note 12 Carryover from flavouring substances.
- Note 13 As benzoic acid.
- Note 14 For use in hydrolyzed protein liquid formula only.
- Note 15 Fat or oil basis.
- Note 16 For use in glaze, coatings or decorations for fruit, vegetables, meat or fish.
- Note 17 As cyclamic acid.
- Note 18 Added level; residue not detected in ready-to-eat food.
- Note 19 Used in cocoa fat; use level on ready-to-eat basis.
- Note 20 On total amount of stabilizers, thickeners and/or gums.
- Note 21 As anhydrous calcium disodium EDTA.
- Note 22 For use in smoked fish products only.
- Note 23 As iron.
- Note 24 As anhydrous sodium ferrocyanide.
- Note 25 As formic acid.
- Note 26 For use in baking powder only.
- Note 27 As p-hydroxybenzoic acid.
- Note 28 ADI conversion: if a typical preparation contains 0.025 µg/U, then the ADI of 33,000 U/kg bw becomes: [(33000 U/kg bw) x (0.025 µg/U) x (1 mg/1000 µg)] = 0.825 mg/kg bw
- Note 29 Reporting basis not specified.
- Note 30 As residual NO3 ion.
- Note 31 Of the mash used.
- Note 32 As residual NO2 ion.
- Note 33 As phosphorus.
- Note 34 Anhydrous basis.
- Note 35 For use in cloudy juices only.
- Note 36 Residual level.
- Note 37 As weight of nonfat milk solids.
- Note 38 Level in creaming mixture.
- Note 39 Only when product contains butter or other fats and oils.
- Note 40 INS 451i (Pentasodium Triphosphate) only, to enhance the effectiveness of benzoates and sorbates.
- Note 41 Use in breading or batter coatings only.
- Note 42 As sorbic acid
- Note 43 As tin.
- Note 44 As residual SO2.
- Note 45 As tartaric acid.
- Note 46 As thiodipropionic acid.
- Note 47 On egg yolk weight, dry basis.
- Note 48 For olives only.
- Note 49 For use on citrus fruits only.
- Note 50 For use in fish roe only.

- Note 51 For use in herbs only.
- Note 52 Excluding chocolate milk.
- Note 53 For use in coatings only.
- Note 54 For use in cocktail cherries and candied cherries only.
- Note 55 Singly or in combination, within the limits for sodium, calcium, and potassium specified in the commodity standard.
- Note 56 Provided starch is not present.
- Note 57 GMP is 1 part benzoyl peroxide and not more than 6 parts of the subject additive by weight.
- Note 58 As calcium.
- Note 59 Use as packaging gas.
- Note 60 If used as a carbonating agent, the CO2 in the finished wine shall not exceed 39.2 mg/kg.
- Note 61 For use in minced fish only.
- Note 62 As copper.
- Note 63 On amount of dairy ingredients.
- Note 64 Level added to dry beans; 200 mg/kg in ready-to-eat food, anhydrous basis.
- Note 65 Carryover from nutrient preparations.
- Note 66 As formaldehyde. For use in provolone cheese only.
- Note 67 Except for use in liquid egg whites at 8800 mg/kg as phosphorus, and in liquid whole eggs at 14,700 mg/kg as phosphorus.
- Note 68 For use in products with no added sugar only.
- Note 69 Use as carbonating agent.
- Note 70 As the acid.
- Note 71 Calcium, potassium and sodium salts only.
- Note 72 Ready-to-eat basis.
- Note 73 Except whole fish.
- Note 74 Excluding liquid whey and whey products used as ingredients in infant formula.
- Note 75 Use in milk powder for vending machines only.
- Note 76 Use in potatoes only.
- Note 77 For special nutritional uses only.
- Note 78 For use in tocino (fresh, cured sausage) only.
- Note 79 For use on nuts only.
- Note 80 Equivalent to 2 mg/dm2 surface application to a maximum depth of 5 mm.
- Note 81 Equivalent to 1 mg/dm2 surface application to a maximum depth of 5 mm.
- Note 82 For use in shrimp; 6000 mg/kg for Crangon crangon and Crangon vulgaris.
- Note 83 L(+)-form only.
- Note 84 For infants over 1 year of age only.
- Note 85 Excluding use in surimi and fish roe products at 500 mg/kg.
- Note 86 Use in whipped dessert toppings other than cream only.
- Note 87 Treatment level.
- Note 88 Carryover from the ingredient.
- Note 89 Except for use in dried tangle (KONBU) at 150 mg/kg.
- Note 90 For use in milk-sucrose mixtures used in the finished product.
- Note 91 Benzoates and sorbates, singly or in combination.
- Note 92 Excluding tomato-based sauces.
- Note 93 Except natural wine produced from Vitis Vinifera grapes.
- Note 94 For use in loganiza (fresh, uncured sausage) only.
- Note 95 For use in surimi and fish roe products only.
- Note 96 On a dried weight basis of the high intensity sweetener.
- Note 97 In the finished product/final cocoa and chocolate products.
- Note 98 For dust control.
- Note 99 For use in fish fillets and minced fish only.
- Note 100 For use as a dispersing agent in dill oil used in the final food.
- Note 101 Use level singly, not to exceed 15,000 mg/kg in combination.
- Note 102 For use in fat emulsions for baking purposes only.

- Note 103 Except for use in special white wines at 400 mg/kg.
- Note 104 Maximum 5000 mg/kg residue in bread and yeast-leavened bakery products.
- Note 105 Except for use in dried gourd strips (KAMPYO) at 5000 mg/kg.
- Note 106 Except for use in Dijon mustard at 500 mg/kg.
- Note 107 Except for use of sodium ferrocyanide (INS 535) and potassium ferrocyanide (INS 536) in food-grade dendridic salt at 29 mg/kg as anhydrous sodium ferrocyanide.
- Note 108 For use on coffee beans only.
- Note 109 Use level reported as 25 lbs/1000 gal x (0.45 kg/lb) x (1 gal/3.75 L) x (1 L/kg) x (106mg/kg) = 3000 mg/kg
- Note 110 For use in frozen French fried potatoes only.
- Note 111 Excluding dried glucose syrup used in the manufacture of sugar confectionery at 150 mg/kg and glucose syrup used in the manufacture of sugar confectionery at 400 mg/kg.
- Note 112 For use in grated cheese only.
- Note 113 Use level reported as acesulfame potassium equivalents.
- Note 114 Excluding cocoa powder.
- Note 115 For use in pineapple juice only.
- Note 116 For use in doughs only.
- Note 117 Except for use in loganiza (fresh, uncured sausage) at 1000 mg/kg.
- Note 118 Except for use in tocino (fresh, cured sausage) at 1000 mg/kg.
- Note 119 Use level reported as aspartame equivalents.
- Note 120 Except for use in caviar at 2500 mg/kg.
- Note 121 Excluding fermented fish products at 1000 mg/kg.
- Note 122 Subject to national legislation of the importing country.
- Note 123 1000 mg/kg for beverages with pH greater than 3.5.
- Note 124 Only for products containing less than 7% ethanol.
- Note 125 For use as a release agent for baking pans in a mixture with vegetable oil.
- Note 126 For releasing dough in dividing or baking only.
- Note 127 As served to the consumer.
- Note 128 INS 334 (Tartaric Acid) only.
- Note 129 For use as an acidity regulator in grape juice.
- Note 130 Singly or in combination: Butylated Hydroxyanisole (BHA, INS 320), Butylated Hydroxytoluene (BHT, INS 321), Tertiary Butylated Hydroquinone (TBHQ, INS 319), and Propyl Gallate (INS 310).
- Note 131 As a result of use as a flavour carrier.
- Note 132 Except for use at 130 mg/kg (dried basis) in semi-frozen beverages.
- Note 133 Any combination of Butylated Hydroxyanisole (BHA, INS 320), Butylated Hydroxytoluene (BHT, INS 321), and Propyl Gallate (INS 310) at 200 mg/kg, provided that single use limits are not exceeded.
- Note 134 For baking purposes only.
- Note 135 Except for use in dried apricots at 2000 mg/kg, bleached raisins at 1500 mg/kg, and dessicated coconut at 50 mg/kg.
- Note 136 For use in white vegetables only.
- Note 137 Except for use in frozen avocado at 300 mg/kg.
- Note 138 For use in energy-reduced products only.
- Note 139 For use in mollusks, crustaceans, and echinoderms only.
- Note 140 Except for use in canned abalone (PAUA) at 1000 mg/kg.
- Note 141 For use in white chocolate only.
- Note 142 Excluding coffee and tea.
- Note 143 For use in fruit juice-based drinks and dry ginger ale only.
- Note 144 For use in sweet and sour products only.
- Note 145 Products are energy reduced or with no added sugar.
- Note 146 Use level for synthetic  $\beta$ -Carotene (INS 160ai); 35 mg/kg for  $\beta$ -Apo-8-carotenal (INS 160e) and  $\beta$ -Apo-8-carotenoic acid, methol or ethyl ester (INS 160f).
- Note 147 Excluding whey powders for infant food.
- Note 148 Use as an antioxidant synergist.
- Note 149 Use temporarily endorsed.

- Note 150 Use level for soy-based formula; 25,000 mg/kg for hydrolyzed protein and/or amino acid-based formula.
- Note 151 Use level for soy-based formula; 1,000 mg/kg for hydrolyzed protein and/or amino acid-based formula.
- Note 152 For frying purposes only.
- Note 153 For use in instant noodles only.
- Note 154 For use in coconut milk only.
- Note 155 For use in frozen, sliced apples only.
- Note 156 For use in microsweets and breath freshening mints at 2500 mg/kg.
- Note 157 For use in microsweets and breath freshening mints at 2000 mg/kg.
- Note 158 For use in microsweets and breath freshening mints at 1000 mg/kg.
- Note 159 For use in pancake syrup and maple syrup only.
- Note 160 For use in ready-to-drink products and pre-mixes for ready-to-drink products only.
- Note 161 Subject to national legislation of the importing country aimed, in particular, at consistency with Section 3.2 of the Preamble.
- Note 162 For use in dehydrated products and salami-type products only.
- Note 163 For use in microsweets and breath freshening mints at 3000 mg/kg.
- Note 164 For use in microsweets and breath freshening mints at 30,000 mg/kg.
- Note 165 For use in products for special nutritional use only.
- Note 166 For milk-based sandwich spreads only.
- Note 167 For dehydrated products only.
- Note 168 Quillaia Extract Type 1 (INS 999(i)) only. Acceptable maximum use level is expressed on saponin basis.
- Note 169 For use in fat-based sandwich spreads only.
- Note 170 Acceptable maximum level based on combined state of total sulphites. This is equivalent to 70 mg/kg in the free state.
- Note 171 Excluding anhydrous milkfat.