

CODEX GENERAL STANDARD FOR FOOD ADDITIVES

TABLE TWO

Food Categories or Individual Food Items in Which Food Additives are Permitted



Food Category No. 01.1

Milk and dairy-based drinks

Additive	INS	Step	Year	Max Level	Comments
NISIN	234	4		500 mg/kg	Note 28
TOCOPHEROLS	307a, b, c	7		200 mg/kg	

Food Category No. 01.1.1

Milk and buttermilk (plain)

Additive	INS	Step	Year	Max Level	Comments
AGAR	406	7		4000 mg/kg	
CARBON DIOXIDE	290	7		GMP	Note 59
GELLAN GUM	418	7		GMP	
GUAR GUM	412	7		6000 mg/kg	
KARAYA GUM	416	7		200 mg/kg	
KONJAC FLOUR	425	7		GMP	
MICROCRYSTALLINE CELLULOSE	460(i)	7		GMP	
MONO- AND DI-GLYCERIDES OF FATTY ACIDS	471	7		10000 mg/kg	
NITROGEN	941	7		GMP	Note 59
NITROUS OXIDE	942	7		GMP	
PECTINS	440	7		GMP	
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i),(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii); 451(i),(ii); 452(i)-(v); 542	4		1500 mg/kg	Note 33
POLYDEXTROSES A AND N	1200	7		GMP	
PROCESSED EUCHEUMA SEAWEED (PES)	407a	4		GMP	
SORBATES	200-203	7		1000 mg/kg	Note 42
TARA GUM	417	7		GMP	
TRISODIUM CITRATE	331(iii)	7		GMP	

Food Category No. 01.1.1.1 Milk (plain)

Additive	INS	Step	Year	Max Level	Comments
CAROB BEAN GUM	410	7		GMP	
CARRAGEENAN AND ITS Na, K, NH ₄ , Ca and Mg SALTS (INCLUDES FURCELLERAN)	407	7		10000 mg/kg	
SODIUM ALGINATE	401	4		GMP	
SODIUM CARBOXYMETHYL CELLULOSE (CELLULOSE GUM)	466	4		GMP	
XANTHAN GUM	415	7		GMP	

Food Category No. 01.1.1.2 Buttermilk (plain)

Additive	INS	Step	Year	Max Level	Comments
ACETIC AND FATTY ACID ESTERS OF GLYCEROL	472a	7		GMP	
ACETYLATED DISTARCH PHOSPHATE	1414	7		GMP	
ALGINIC ACID	400	7		6000 mg/kg	
CALCIUM ALGINATE	404	7		6000 mg/kg	
CAROB BEAN GUM	410	7		5000 mg/kg	
CARRAGEENAN AND ITS Na, K, NH ₄ , Ca and Mg SALTS (INCLUDES FURCELLERAN)	407	7		6000 mg/kg	
CITRIC AND FATTY ACID ESTERS OF GLYCEROL	472c	7		GMP	
GLYCEROL	422	7		GMP	
GUM ARABIC (ACACIA GUM)	414	7		GMP	
HYDROXYPROPYL CELLULOSE	463	7		GMP	
HYDROXYPROPYL METHYL CELLULOSE	464	7		GMP	
HYDROXYPROPYL STARCH	1440	7		GMP	
LACTIC AND FATTY ACID ESTERS OF GLYCEROL	472b	7		GMP	
LECITHIN	322(i)	7		GMP	
MAGNESIUM CARBONATE	504(i)	7		GMP	
MAGNESIUM CHLORIDE	511	7		GMP	
MAGNESIUM HYDROGEN CARBONATE	504(ii)	7		GMP	
MAGNESIUM HYDROXIDE	528	7		GMP	
METHYL CELLULOSE	461	7		GMP	
METHYL ETHYL CELLULOSE	465	7		GMP	
OXIDIZED STARCH	1404	7		GMP	
POTASSIUM ALGINATE	402	7		6000 mg/kg	
POTASSIUM DIHYDROGEN CITRATE	332(i)	7		GMP	
POTASSIUM LACTATE	326	7		GMP	
POWDERED CELLULOSE	460(ii)	7		GMP	
PROPYLENE GLYCOL ALGINATE	405	7		3000 mg/kg	

Food Category No. 01.1.1.2 Buttermilk (plain)

Additive	INS	Step	Year	Max Level	Comments
SALTS OF MYRISTIC, PALMITIC & STEARIC ACIDS WITH AMMONIA, CALCIUM, POTASSIUM AND SODIUM	470(i)	7		GMP	
SALTS OF OLEIC ACID WITH CALCIUM, POTASSIUM AND SODIUM	470(ii)	7		GMP	
SODIUM ALGINATE	401	7		6000 mg/kg	
SODIUM CARBOXYMETHYL CELLULOSE (CELLULOSE GUM)	466	7		2000 mg/kg	
SODIUM DIHYDROGEN CITRATE	331(i)	7		GMP	
SODIUM LACTATE	325	7		GMP	
TRAGACANTH GUM	413	7		GMP	
TRIPOTASSIUM CITRATE	332(ii)	7		GMP	
XANTHAN GUM	415	7		3000 mg/kg	

Food Category No. 01.1.2 Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)

Additive	INS	Step	Year	Max Level	Comments
ACESULFAME POTASSIUM	950	Adopted	2007	350 mg/kg	Note 161
ALITAME	956	Adopted	2007	100 mg/kg	Note 161
ALLURA RED AC	129	6		300 mg/kg	
AMARANTH	123	7		300 mg/kg	
AMMONIUM SALTS OF PHOSPHATIDIC ACID	442	7		GMP	
ASPARTAME	951	Adopted	2007	600 mg/kg	Note 161
ASPARTAME-ACESULFAME SALT	962	3		790 mg/kg	Notes 113 & 145
AZORUBINE (CARMOISINE)	122	7		150 mg/kg	
BRILLIANT BLACK (BLACK PN)	151	7		150 mg/kg	
BRILLIANT BLUE FCF	133	Adopted	2005	150 mg/kg	
BROWN HT	155	7		150 mg/kg	
CANTHAXANTHIN	161g	6		GMP	
CARAMEL II - CAUSTIC SULPHITE PROCESS	150b	4		50000 mg/kg	
CARAMEL III - AMMONIA PROCESS	150c	3		50000 mg/kg	
CARAMEL III - AMMONIA PROCESS	150c	Adopted	1999	150 mg/kg	
CARAMEL IV - SULPHITE AMMONIA PROCESS	150d	Adopted	1999	150 mg/kg	
CARAMEL IV - SULPHITE AMMONIA PROCESS	150d	3		50000 mg/kg	
CARMINES	120	Adopted	2005	150 mg/kg	

Food Category No. 01.1.2 Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)

Additive	INS	Step	Year	Max Level	Comments
CAROTENES, BETA-(VEGETABLE)	160a(ii)	Adopted	2005	1000 mg/kg	
CAROTENOIDS	160a(i),a(iii),e,f	6		150 mg/kg	
CHLOROPHYLLS, COPPER	141(i),(ii)	3		50 mg/kg	
CURCUMIN	100(i)	7		150 mg/kg	
CYCLAMIC ACID (AND Na, K, Ca SALTS)	952	Adopted	2007	250 mg/kg	Notes 17 & 161
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	Adopted	2005	5000 mg/kg	
DIOCTYL SODIUM SULPHOSUCCINATE	480	7		25 mg/kg	Note 19
ERYTHROSINE	127	6		300 mg/kg	
ETHYL MALTOL	637	7		200 mg/kg	
FAST GREEN FCF	143	Adopted	1999	100 mg/kg	
GRAPE SKIN EXTRACT	163(ii)	3		1500 mg/kg	
INDIGOTINE (INDIGO CARMINE)	132	6		300 mg/kg	
IRON OXIDES	172(i)-(iii)	Adopted	2005	20 mg/kg	
LUTEIN FROM TAGETES ERECTA	161b(i)	4		100 mg/kg	Note 52
MALTOL	636	7		200 mg/kg	
NEOTAME	961	Adopted	2007	20 mg/kg	Note 161
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i),(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii); 451(i),(ii); 452(i)-(v); 542	7		1320 mg/kg	Note 33
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	7		5000 mg/kg	
POLYSORBATES	432-436	6		5000 mg/kg	
PONCEAU 4R (COCHINEAL RED A)	124	6		150 mg/kg	
PROPYLENE GLYCOL ALGINATE	405	4		10000 mg/kg	
PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	477	Adopted	2001	5000 mg/kg	
QUINOLINE YELLOW	104	7		150 mg/kg	
RIBOFLAVINS	101(i), (ii)	Adopted	2005	300 mg/kg	
SACCHARIN (AND Na, K, Ca SALTS)	954	Adopted	2007	80 mg/kg	Note 161
SORBATES	200-203	7		300 mg/kg	Note 42
SORBITAN ESTERS OF FATTY ACIDS	491-495	7		5000 mg/kg	
STEAROYL-2-LACTYLATES	481(i), 482(i)	7		5000 mg/kg	

Food Category No. 01.1.2 Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)

Additive	INS	Step	Year	Max Level	Comments
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	Adopted	2007	300 mg/kg	Note 161
SUCROGLYCERIDES	474	7		5000 mg/kg	
SUCROSE ESTERS OF FATTY ACIDS	473	7		5000 mg/kg	
SUNSET YELLOW FCF	110	6		300 mg/kg	
TARTRAZINE	102	7		300 mg/kg	
ZEAXANTHIN (SYNTHETIC)	161h(i)	4		100 mg/kg	

Food Category No. 01.2 Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks)

Additive	INS	Step	Year	Max Level	Comments
ACESULFAME POTASSIUM	950	3		500 mg/kg	
ACETYLATED DISTARCH ADIPATE	1422	4		GMP	
ACETYLATED DISTARCH PHOSPHATE	1414	4		GMP	
ACID TREATED STARCH	1401	4		GMP	
AGAR	406	7		5000 mg/kg	
ALITAME	956	6		60 mg/kg	
ALKALINE TREATED STARCH	1402	4		GMP	
ASPARTAME	951	6		2000 mg/kg	
ASPARTAME-ACESULFAME SALT	962	3		1130 mg/kg	Note 113
BLEACHED STARCH	1403	4		GMP	
CARBON DIOXIDE	290	7		GMP	Note 59
CAROB BEAN GUM	410	4		GMP	
CARRAGEENAN AND ITS Na, K, NH ₄ , Ca and Mg SALTS (INCLUDES FURCELLERAN)	407	7		5000 mg/kg	
CYCLAMIC ACID (AND Na, K, Ca SALTS)	952	6		GMP	Note 17
DEXTRINS, ROASTED STARCH	1400	4		GMP	
DISTARCH PHOSPHATE	1412	4		GMP	
ERYTHRITOL	968	4		40000 mg/kg	
GUAR GUM	412	4		GMP	
HYDROXYPROPYL DISTARCH PHOSPHATE	1442	4		GMP	
HYDROXYPROPYL STARCH	1440	4		GMP	
KONJAC FLOUR	425	4		GMP	
LACTITOL	966	4		30000 mg/kg	

Food Category No. 01.2 Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks)

Additive	INS	Step	Year	Max Level	Comments
MALTITOL and MALTITOL SYRUP	965	4		50000 mg/kg	
MONO- AND DI-GLYCERIDES OF FATTY ACIDS	471	7		5000 mg/kg	
MONOSTARCH PHOSPHATE	1410	4		GMP	
NEOTAME	961	3		65 mg/kg	
NISIN	234	4		500 mg/kg	Note 28
NITROGEN	941	7		GMP	Note 59
OXIDIZED STARCH	1404	4		GMP	
PHOSPHATED DISTARCH PHOSPHATE	1413	4		GMP	
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i),(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii); 451(i),(ii); 452(i)-(v); 542	4		2200 mg/kg	Note 33
POLYDEXTROSES A AND N	1200	7		GMP	
PROCESSED EUCHEUMA SEAWEED (PES)	407a	7		5000 mg/kg	
PROPYLENE GLYCOL ALGINATE	405	4		10000 mg/kg	
SODIUM ALGINATE	401	4		GMP	
SODIUM CARBOXYMETHYL CELLULOSE (CELLULOSE GUM)	466	4		GMP	
STARCH ACETATE	1420	4		GMP	
STARCH SODIUM OCTENYL SUCCINATE	1450	4		GMP	
STARCHES, ENZYME TREATED	1405	4		GMP	
THAUMATIN	957	4		GMP	
TOCOPHEROLS	307a, b, c	7		200 mg/kg	
XANTHAN GUM	415	4		GMP	
XYLITOL	967	7		30000 mg/kg	
ZEAXANTHIN (SYNTHETIC)	161h(i)	4		100 mg/kg	

Food Category No. 01.2.1 Fermented milks (plain)

Additive	INS	Step	Year	Max Level	Comments
ACETIC ACID (GLACIAL)	260	7		GMP	
ADIPATES	355-357, 359	4		1500 mg/kg	Note 1
CARAMEL III - AMMONIA PROCESS	150c	Adopted	1999	150 mg/kg	Note 12
CARAMEL IV - SULPHITE AMMONIA PROCESS	150d	Adopted	1999	150 mg/kg	Note 12
CITRIC ACID	330	7		1500 mg/kg	Note 63
FUMARIC ACID	297	7		GMP	
GLUCONO DELTA-LACTONE	575	7		GMP	

Food Category No. 01.2.1 Fermented milks (plain)

Additive	INS	Step	Year	Max Level	Comments
HYDROCHLORIC ACID	507	7		GMP	
LACTIC ACID (L-, D- and DL-)	270	7		GMP	
MALIC ACID (DL-)	296	7		GMP	
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	7		30000 mg/kg	
SACCHARIN (AND Na, K, Ca SALTS)	954	6		200 mg/kg	
SORBATES	200-203	7		300 mg/kg	Note 42
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	3		400 mg/kg	
TARTRATES	334; 335(i),(ii); 336(i),(ii); 337	7		GMP	Note 45
TRISODIUM CITRATE	331(iii)	7		1500 mg/kg	Note 63

Food Category No. 01.2.1.1 Fermented milks (plain), not heat-treated after fermentation

Additive	INS	Step	Year	Max Level	Comments
GELLAN GUM	418	4		GMP	
KARAYA GUM	416	7		200 mg/kg	
MICROCRYSTALLINE CELLULOSE	460(i)	7		GMP	
NITROUS OXIDE	942	7		GMP	
PECTINS	440	7		GMP	
POWDERED CELLULOSE	460(ii)	4		GMP	Note 149
TARA GUM	417	4		GMP	
XANTHAN GUM	415	7		GMP	

Food Category No. 01.2.1.2 Fermented milks (plain), heat-treated after fermentation

Additive	INS	Step	Year	Max Level	Comments
ACETIC AND FATTY ACID ESTERS OF GLYCEROL	472a	7		GMP	
ACETYLATED DISTARCH PHOSPHATE	1414	7		GMP	
ALGINIC ACID	400	7		5000 mg/kg	
AMMONIUM ALGINATE	403	7		5000 mg/kg	
AMMONIUM HYDROXIDE	527	4		GMP	
CALCIUM ALGINATE	404	7		5000 mg/kg	
CALCIUM CARBONATE	170(i)	4		GMP	
CALCIUM HYDROXIDE	526	4		GMP	
CALCIUM LACTATE	327	4		GMP	
CALCIUM OXIDE	529	4		GMP	
CAROB BEAN GUM	410	7		5000 mg/kg	
CITRIC ACID	330	7		GMP	

Food Category No. 01.2.1.2 Fermented milks (plain), heat-treated after fermentation

Additive	INS	Step	Year	Max Level	Comments
CITRIC AND FATTY ACID ESTERS OF GLYCEROL	472c	7		GMP	
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	Adopted	2005	5000 mg/kg	
GELLAN GUM	418	7		GMP	
GLUCONO DELTA-LACTONE	575	4		GMP	
GLYCEROL	422	7		GMP	
GUAR GUM	412	7		5000 mg/kg	
GUM ARABIC (ACACIA GUM)	414	7		5000 mg/kg	
HYDROXYPROPYL CELLULOSE	463	7		GMP	
HYDROXYPROPYL METHYL CELLULOSE	464	7		GMP	
HYDROXYPROPYL STARCH	1440	7		GMP	
ISOMALT (ISOMALTITOL)	953	7		GMP	
KARAYA GUM	416	7		5000 mg/kg	
KONJAC FLOUR	425	7		GMP	
LACTIC AND FATTY ACID ESTERS OF GLYCEROL	472b	7		GMP	
LECITHIN	322(i)	7		GMP	
MAGNESIUM CARBONATE	504(i)	7		GMP	
MAGNESIUM CHLORIDE	511	7		GMP	
MAGNESIUM HYDROGEN CARBONATE	504(ii)	7		GMP	
MAGNESIUM HYDROXIDE	528	7		GMP	
MALIC ACID (DL-)	296	4		GMP	
MANNITOL	421	4		GMP	
METHYL CELLULOSE	461	7		GMP	
METHYL ETHYL CELLULOSE	465	7		GMP	
MICROCRYSTALLINE CELLULOSE	460(i)	7		20000 mg/kg	
OXIDIZED STARCH	1404	7		GMP	
PECTINS	440	7		10000 mg/kg	
POTASSIUM ALGINATE	402	7		5000 mg/kg	
POTASSIUM CARBONATE	501(i)	4		GMP	
POTASSIUM DIHYDROGEN CITRATE	332(i)	7		GMP	
POTASSIUM LACTATE	326	7		GMP	
POWDERED CELLULOSE	460(ii)	7		GMP	
PROPYLENE GLYCOL ALGINATE	405	7		5000 mg/kg	
SALTS OF MYRISTIC, PALMITIC & STEARIC ACIDS WITH AMMONIA, CALCIUM, POTASSIUM AND SODIUM	470(i)	7		GMP	

Food Category No. 01.2.1.2 Fermented milks (plain), heat-treated after fermentation

Additive	INS	Step	Year	Max Level	Comments
SALTS OF OLEIC ACID WITH CALCIUM, POTASSIUM AND SODIUM	470(ii)	7		GMP	
SODIUM ALGINATE	401	7		5000 mg/kg	
SODIUM CARBONATE	500(i)	4		GMP	
SODIUM CARBOXYMETHYL CELLULOSE (CELLULOSE GUM)	466	7		5000 mg/kg	
SODIUM DIHYDROGEN CITRATE	331(i)	7		GMP	
SODIUM HYDROGEN CARBONATE	500(ii)	4		GMP	
SODIUM HYDROXIDE	524	4		GMP	
SODIUM LACTATE	325	7		GMP	
SORBITOL AND SORBITOL SYRUP	420	7		GMP	
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	6		250 mg/kg	
TARA GUM	417	7		GMP	
TRAGACANTH GUM	413	7		GMP	
TRIPOTASSIUM CITRATE	332(ii)	7		GMP	
XANTHAN GUM	415	7		5000 mg/kg	
XYLITOL	967	7		GMP	

Food Category No. 01.2.2 Renneted milk (plain)

Additive	INS	Step	Year	Max Level	Comments
ACETIC AND FATTY ACID ESTERS OF GLYCEROL	472a	7		GMP	
ACETYLATED DISTARCH PHOSPHATE	1414	7		GMP	
CALCIUM CARBONATE	170(i)	7		GMP	
CAMEL III - AMMONIA PROCESS	150c	Adopted	1999	GMP	
CAMEL IV - SULPHITE AMMONIA PROCESS	150d	Adopted	1999	GMP	
CAROB BEAN GUM	410	7		GMP	
CITRIC AND FATTY ACID ESTERS OF GLYCEROL	472c	7		GMP	
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	Adopted	2005	5000 mg/kg	
GLYCEROL	422	7		GMP	
GUAR GUM	412	7		GMP	
GUM ARABIC (ACACIA GUM)	414	7		GMP	
HYDROXYPROPYL CELLULOSE	463	7		GMP	
HYDROXYPROPYL METHYL CELLULOSE	464	7		GMP	

Food Category No. 01.2.2 Renneted milk (plain)

Additive	INS	Step	Year	Max Level	Comments
HYDROXYPROPYL STARCH	1440	7		GMP	
ISOMALT (ISOMALTITOL)	953	7		GMP	
LACTIC AND FATTY ACID ESTERS OF GLYCEROL	472b	7		GMP	
LECITHIN	322(i)	7		GMP	
MAGNESIUM CARBONATE	504(i)	7		GMP	
MAGNESIUM CHLORIDE	511	7		GMP	
MAGNESIUM HYDROGEN CARBONATE	504(ii)	7		GMP	
MAGNESIUM HYDROXIDE	528	7		GMP	
MANNITOL	421	4		GMP	
METHYL CELLULOSE	461	7		GMP	
METHYL ETHYL CELLULOSE	465	7		GMP	
MICROCRYSTALLINE CELLULOSE	460(i)	7		GMP	
OXIDIZED STARCH	1404	7		GMP	
PECTINS	440	7		GMP	
POTASSIUM DIHYDROGEN CITRATE	332(i)	7		GMP	
POWDERED CELLULOSE	460(ii)	7		GMP	
SACCHARIN (AND Na, K, Ca SALTS)	954	6		100 mg/kg	
SALTS OF MYRISTIC, PALMITIC & STEARIC ACIDS WITH AMMONIA, CALCIUM, POTASSIUM AND SODIUM	470(i)	7		GMP	
SALTS OF OLEIC ACID WITH CALCIUM, POTASSIUM AND SODIUM	470(ii)	7		GMP	
SODIUM CARBOXYMETHYL CELLULOSE (CELLULOSE GUM)	466	7		GMP	
SODIUM DIHYDROGEN CITRATE	331(i)	7		GMP	
SORBATES	200-203	7		1000 mg/kg	Note 42
SORBITOL AND SORBITOL SYRUP	420	7		GMP	
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	6		GMP	
TARA GUM	417	7		GMP	
TITANIUM DIOXIDE	171	7		GMP	
TRAGACANTH GUM	413	7		GMP	
TRIPOTASSIUM CITRATE	332(ii)	7		GMP	
TRISODIUM CITRATE	331(iii)	7		GMP	
XYLITOL	967	7		GMP	

Food Category No. 01.3 Condensed milk and analogues (plain)

Additive	INS	Step	Year	Max Level	Comments
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Food Category No. 01.3 Condensed milk and analogues (plain)

Additive	INS	Step	Year	Max Level	Comments
NISIN	234	4		500 mg/kg	Note 28
TOCOPHEROLS	307a, b, c	7		200 mg/kg	

Food Category No. 01.3.1 Condensed milk (plain)

Additive	INS	Step	Year	Max Level	Comments
DIOCTYL SODIUM SULPHOSUCCINATE	480	7		GMP	
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i),(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii); 451(i),(ii); 452(i)-(v); 542	7		880 mg/kg	Notes 33 & 34

Food Category No. 01.3.2 Beverage whiteners

Additive	INS	Step	Year	Max Level	Comments
ACESULFAME POTASSIUM	950	3		2000 mg/kg	
ADIPATES	355-357, 359	7		4500 mg/kg	Note 1
ASCORBYL ESTERS	304, 305	Adopted	2001	80 mg/kg	Note 10
ASPARTAME	951	3		6000 mg/kg	
ASPARTAME-ACESULFAME SALT	962	3		4540 mg/kg	Note 113
BUTYLATED HYDROXYANISOLE	320	Adopted	2007	100 mg/kg	Notes 15 & 133
BUTYLATED HYDROXYTOLUENE	321	Adopted	2007	100 mg/kg	Note 15
CARAMEL III - AMMONIA PROCESS	150c	Adopted	1999	GMP	
CARAMEL III - AMMONIA PROCESS	150c	3		1000 mg/kg	
CARAMEL IV - SULPHITE AMMONIA PROCESS	150d	3		1000 mg/kg	
CARAMEL IV - SULPHITE AMMONIA PROCESS	150d	Adopted	1999	GMP	
CAROTENES, BETA-(VEGETABLE)	160a(ii)	Adopted	2005	1000 mg/kg	
CAROTENOIDS	160a(i),a(iii),e,f	3		1000 mg/kg	
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	Adopted	2005	5000 mg/kg	
GRAPE SKIN EXTRACT	163(ii)	3		1500 mg/kg	
NEOTAME	961	3		GMP	
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i),(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii); 451(i),(ii); 452(i)-(v); 542	7		22000 mg/kg	Note 33
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	7		5000 mg/kg	
POLYSORBATES	432-436	Adopted	2007	4000 mg/kg	

Food Category No. 01.3.2 Beverage whiteners

Additive	INS	Step	Year	Max Level	Comments
PROPYLENE GLYCOL ALGINATE	405	7		5000 mg/kg	
PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	477	Adopted	2001	1000 mg/kg	
RIBOFLAVINS	101(i), (ii)	Adopted	2005	300 mg/kg	
SORBATES	200-203	7		200 mg/kg	Note 42
SORBITAN ESTERS OF FATTY ACIDS	491-495	7		5000 mg/kg	
STEAROYL-2-LACTYLATES	481(i), 482(i)	7		5000 mg/kg	
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	3		580 mg/kg	
SUCROGLYCERIDES	474	7		20000 mg/kg	
SUCROSE ESTERS OF FATTY ACIDS	473	7		20000 mg/kg	
TARTRAZINE	102	7		300 mg/kg	
TERTIARY BUTYLHYDROQUINONE	319	Adopted	2007	100 mg/kg	Notes 15 & 130

Food Category No. 01.4 Cream (plain) and the like

Additive	INS	Step	Year	Max Level	Comments
AMMONIUM SALTS OF PHOSPHATIDIC ACID	442	7		GMP	
CAROTENOIDS	160a(i),a(iii),e,f	3		1000 mg/kg	
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	6		5000 mg/kg	
GRAPE SKIN EXTRACT	163(ii)	3		1500 mg/kg	
IRON OXIDES	172(i)-(iii)	6		GMP	
NISIN	234	4		500 mg/kg	Note 28
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i),(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii); 451(i),(ii); 452(i)-(v); 542	7		2200 mg/kg	Note 33
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	7		10000 mg/kg	
POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	476	7		5000 mg/kg	
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	3		580 mg/kg	
TOCOPHEROLS	307a, b, c	7		200 mg/kg	

Food Category No. 01.4.1 Pasteurized cream (plain)

Additive	INS	Step	Year	Max Level	Comments
ACETIC AND FATTY ACID ESTERS OF GLYCEROL	472a	7		10000 mg/kg	

Food Category No. 01.4.1 Pasteurized cream (plain)

Additive	INS	Step	Year	Max Level	Comments
ACETYLATED DISTARCH ADIPATE	1422	7		GMP	
ACETYLATED DISTARCH PHOSPHATE	1414	7		GMP	
AGAR	406	7		GMP	
ALGINIC ACID	400	7		1000 mg/kg	
AMMONIUM ALGINATE	403	7		100 mg/kg	
BEET RED	162	7		GMP	
CALCIUM ALGINATE	404	7		1000 mg/kg	
CALCIUM CARBONATE	170(i)	7		GMP	
CALCIUM CHLORIDE	509	7		GMP	
CALCIUM LACTATE	327	7		GMP	
CALCIUM SULPHATE	516	4		GMP	
CARAMEL I - PLAIN	150a	7		GMP	
CARBON DIOXIDE	290	7		GMP	Note 59
CAROB BEAN GUM	410	7		5000 mg/kg	
CARRAGEENAN AND ITS Na, K, NH ₄ , Ca and Mg SALTS (INCLUDES FURCELLERAN)	407	7		500 mg/kg	
CHLOROPHYLL	140	7		GMP	
CITRIC ACID	330	7		GMP	
CITRIC AND FATTY ACID ESTERS OF GLYCEROL	472c	7		5000 mg/kg	
DISTARCH PHOSPHATE	1412	7		GMP	
ERYTHRITOL	968	4		600000 mg/kg	
GELLAN GUM	418	7		GMP	
GUAR GUM	412	7		GMP	
GUM ARABIC (ACACIA GUM)	414	7		5000 mg/kg	
HYDROXYPROPYL CELLULOSE	463	7		GMP	
HYDROXYPROPYL DISTARCH PHOSPHATE	1442	7		GMP	
HYDROXYPROPYL METHYL CELLULOSE	464	7		GMP	
HYDROXYPROPYL STARCH	1440	7		GMP	
KONJAC FLOUR	425	7		GMP	
LACTIC ACID (L-, D- and DL-)	270	4		GMP	
LACTIC AND FATTY ACID ESTERS OF GLYCEROL	472b	7		10000 mg/kg	
LACTITOL	966	4		30000 mg/kg	
LECITHIN	322(i)	7		5000 mg/kg	
MALTITOL and MALTITOL SYRUP	965	4		300000 mg/kg	
METHYL CELLULOSE	461	7		GMP	
METHYL ETHYL CELLULOSE	465	7		GMP	
MICROCRYSTALLINE CELLULOSE	460(i)	7		5000 mg/kg	

Food Category No. 01.4.1 Pasteurized cream (plain)

Additive	INS	Step	Year	Max Level	Comments
MONO- AND DI-GLYCERIDES OF FATTY ACIDS	471	7		5000 mg/kg	
MONOSTARCH PHOSPHATE	1410	7		GMP	
NITROGEN	941	7		GMP	Note 59
NITROUS OXIDE	942	7		GMP	
OXIDIZED STARCH	1404	7		GMP	
PECTINS	440	7		GMP	
PHOSPHATED DISTARCH PHOSPHATE	1413	7		GMP	
POLYSORBATES	432-436	3		1000 mg/kg	
POTASSIUM ALGINATE	402	7		1000 mg/kg	
POTASSIUM CARBONATE	501(i)	7		GMP	
POTASSIUM CHLORIDE	508	7		GMP	
POTASSIUM DIHYDROGEN CITRATE	332(i)	7		GMP	
POTASSIUM HYDROGEN CARBONATE	501(ii)	7		2000 mg/kg	
POTASSIUM LACTATE	326	7		GMP	
POWDERED CELLULOSE	460(ii)	7		GMP	
PROCESSED EUCEUMA SEAWEED (PES)	407a	7		GMP	
SODIUM ALGINATE	401	7		1000 mg/kg	
SODIUM CARBONATE	500(i)	7		GMP	
SODIUM CARBOXYMETHYL CELLULOSE (CELLULOSE GUM)	466	7		5000 mg/kg	
SODIUM DIHYDROGEN CITRATE	331(i)	7		GMP	
SODIUM HYDROGEN CARBONATE	500(ii)	7		GMP	
SODIUM LACTATE	325	7		GMP	
SODIUM SESQUICARBONATE	500(iii)	7		GMP	
SORBITOL AND SORBITOL SYRUP	420	4		200000 mg/kg	
STARCH ACETATE	1420	7		GMP	
STARCH SODIUM OCTENYL SUCCINATE	1450	7		GMP	
TARA GUM	417	7		GMP	
TITANIUM DIOXIDE	171	7		GMP	
TRAGACANTH GUM	413	7		GMP	
TRICALCIUM CITRATE	333(iii)	7		GMP	
TRIPOTASSIUM CITRATE	332(ii)	7		GMP	
TRISODIUM CITRATE	331(iii)	7		1000 mg/kg	
XANTHAN GUM	415	7		GMP	
XYLITOL	967	4		30000 mg/kg	

Food Category No. 01.4.2 Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)

Additive	INS	Step	Year	Max Level	Comments
ACETIC AND FATTY ACID ESTERS OF GLYCEROL	472a	7		10000 mg/kg	
ACETYLATED DISTARCH ADIPATE	1422	7		GMP	
ACETYLATED DISTARCH PHOSPHATE	1414	7		GMP	
ACID TREATED STARCH	1401	7		GMP	
AGAR	406	7		5000 mg/kg	
ALGINIC ACID	400	7		5000 mg/kg	
AMMONIUM ALGINATE	403	7		5000 mg/kg	
ASPARTAME	951	3		6000 mg/kg	
BEET RED	162	7		GMP	
BLEACHED STARCH	1403	7		GMP	
CALCIUM ALGINATE	404	7		5000 mg/kg	
CALCIUM CARBONATE	170(i)	7		5000 mg/kg	
CALCIUM CHLORIDE	509	7		GMP	
CALCIUM LACTATE	327	4		GMP	
CALCIUM SULPHATE	516	4		GMP	
CARAMEL I - PLAIN	150a	7		GMP	
CARBON DIOXIDE	290	7		GMP	Note 59
CAROB BEAN GUM	410	7		5000 mg/kg	
CARRAGEENAN AND ITS Na, K, NH ₄ , Ca and Mg SALTS (INCLUDES FURCELLERAN)	407	7		5000 mg/kg	
CHLOROPHYLL	140	7		GMP	
CITRIC ACID	330	7		GMP	
CITRIC AND FATTY ACID ESTERS OF GLYCEROL	472c	7		5000 mg/kg	
DEXTRINS, ROASTED STARCH	1400	7		GMP	
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	Adopted	2007	6000 mg/kg	
DISTARCH PHOSPHATE	1412	7		GMP	
ERYTHRITOL	968	4		600000 mg/kg	
GELLAN GUM	418	7		GMP	
GUAR GUM	412	7		5000 mg/kg	
GUM ARABIC (ACACIA GUM)	414	7		5000 mg/kg	
HYDROXYPROPYL CELLULOSE	463	7		GMP	
HYDROXYPROPYL DISTARCH PHOSPHATE	1442	7		GMP	
HYDROXYPROPYL METHYL CELLULOSE	464	7		GMP	
HYDROXYPROPYL STARCH	1440	7		GMP	

Food Category No. 01.4.2 Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)

Additive	INS	Step	Year	Max Level	Comments
KONJAC FLOUR	425	7		2000 mg/kg	
LACTIC ACID (L-, D- and DL-)	270	4		GMP	
LACTIC AND FATTY ACID ESTERS OF GLYCEROL	472b	7		10000 mg/kg	
LACTITOL	966	4		30000 mg/kg	
LECITHIN	322(i)	7		5000 mg/kg	
MALTITOL and MALTITOL SYRUP	965	4		300000 mg/kg	
METHYL CELLULOSE	461	7		GMP	
METHYL ETHYL CELLULOSE	465	7		GMP	
MICROCRYSTALLINE CELLULOSE	460(i)	7		5000 mg/kg	
MONO- AND DI-GLYCERIDES OF FATTY ACIDS	471	7		5000 mg/kg	
MONOSTARCH PHOSPHATE	1410	7		GMP	
NITROGEN	941	4		GMP	Note 59
NITROUS OXIDE	942	7		GMP	
OXIDIZED STARCH	1404	7		GMP	
PECTINS	440	7		5000 mg/kg	
PHOSPHATED DISTARCH PHOSPHATE	1413	7		GMP	
POLYDEXTROSES A AND N	1200	7		GMP	
POLYSORBATES	432-436	3		1000 mg/kg	
POTASSIUM ALGINATE	402	7		5000 mg/kg	
POTASSIUM CARBONATE	501(i)	7		GMP	
POTASSIUM CHLORIDE	508	7		GMP	
POTASSIUM DIHYDROGEN CITRATE	332(i)	7		GMP	
POTASSIUM HYDROGEN CARBONATE	501(ii)	7		GMP	
POTASSIUM LACTATE	326	7		GMP	
POWDERED CELLULOSE	460(ii)	7		GMP	
PROCESSED EUCEUMA SEAWEED (PES)	407a	7		5000 mg/kg	
SODIUM ALGINATE	401	7		5000 mg/kg	
SODIUM CARBONATE	500(i)	7		GMP	
SODIUM CARBOXYMETHYL CELLULOSE (CELLULOSE GUM)	466	7		5000 mg/kg	
SODIUM DIHYDROGEN CITRATE	331(i)	7		GMP	
SODIUM HYDROGEN CARBONATE	500(ii)	7		GMP	
SODIUM LACTATE	325	7		GMP	
SODIUM SESQUICARBONATE	500(iii)	7		GMP	

Food Category No. 01.4.2 Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)

Additive	INS	Step	Year	Max Level	Comments
SORBITOL AND SORBITOL SYRUP	420	4		200000 mg/kg	
STARCH ACETATE	1420	7		GMP	
STARCH SODIUM OCTENYL SUCCINATE	1450	7		GMP	
SUCROSE ESTERS OF FATTY ACIDS	473	4		10000 mg/kg	
TARA GUM	417	7		GMP	
TITANIUM DIOXIDE	171	7		GMP	
TRAGACANTH GUM	413	7		GMP	
TRICALCIUM CITRATE	333(iii)	7		GMP	
TRIPOTASSIUM CITRATE	332(ii)	7		5000 mg/kg	
TRISODIUM CITRATE	331(iii)	7		5000 mg/kg	
XANTHAN GUM	415	7		5000 mg/kg	
XYLITOL	967	4		30000 mg/kg	

Food Category No. 01.4.3 Clotted cream (plain)

Additive	INS	Step	Year	Max Level	Comments
CARAMEL III - AMMONIA PROCESS	150c	3		5000 mg/kg	
CARAMEL III - AMMONIA PROCESS	150c	Adopted	1999	GMP	
CARAMEL IV - SULPHITE AMMONIA PROCESS	150d	3		5000 mg/kg	
CARAMEL IV - SULPHITE AMMONIA PROCESS	150d	Adopted	1999	GMP	
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	Adopted	2006	5000 mg/kg	
NISIN	234	7		10 mg/kg	Note 28
POLYSORBATES	432-436	3		1000 mg/kg	
PROPYLENE GLYCOL ALGINATE	405	7		5000 mg/kg	

Food Category No. 01.4.4 Cream analogues

Additive	INS	Step	Year	Max Level	Comments
ACESULFAME POTASSIUM	950	3		1000 mg/kg	
ALITAME	956	3		100 mg/kg	
ASPARTAME	951	6		1000 mg/kg	
ASPARTAME-ACESULFAME SALT	962	3		1550 mg/kg	Note 119
CARAMEL III - AMMONIA PROCESS	150c	3		5000 mg/kg	
CARAMEL III - AMMONIA PROCESS	150c	Adopted	1999	GMP	

Food Category No. 01.4.4 Cream analogues

Additive	INS	Step	Year	Max Level	Comments
CARAMEL IV - SULPHITE AMMONIA PROCESS	150d	Adopted	1999	GMP	
CARAMEL IV - SULPHITE AMMONIA PROCESS	150d	3		5000 mg/kg	
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	Adopted	2007	6000 mg/kg	
NEOTAME	961	3		33 mg/kg	
POLYSORBATES	432-436	Adopted	2005	5000 mg/kg	
PROPYLENE GLYCOL ALGINATE	405	7		2500 mg/kg	
PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	477	Adopted	2001	5000 mg/kg	Note 86
SORBITAN ESTERS OF FATTY ACIDS	491-495	7		5000 mg/kg	
STEAROYL-2-LACTYLATES	481(i), 482(i)	7		10000 mg/kg	Note 2
SUCROSE ESTERS OF FATTY ACIDS	473	4		10000 mg/kg	

Food Category No. 01.5 Milk powder and cream powder and powder analogues (plain)

Additive	INS	Step	Year	Max Level	Comments
NISIN	234	4		500 mg/kg	Note 28
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	7		10000 mg/kg	
POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	476	7		10000 mg/kg	

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

Additive	INS	Step	Year	Max Level	Comments
ASCORBYL ESTERS	304, 305	Adopted	2001	500 mg/kg	Note 10
ASPARTAME	951	3		5000 mg/kg	
BUTYLATED HYDROXYANISOLE	320	Adopted	2006	100 mg/kg	Notes 15 & 130
BUTYLATED HYDROXYTOLUENE	321	Adopted	2006	200 mg/kg	Notes 15 & 130
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	Adopted	2006	10000 mg/kg	
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i),(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii); 451(i),(ii); 452(i)-(v); 542	7		4400 mg/kg	Note 33
POLYDIMETHYLSILOXANE	900a	Adopted	1999	10 mg/kg	
PROPYL GALLATE	310	Adopted	2001	200 mg/kg	Notes 15, 75 & 130
STEAROYL-2-LACTYLATES	481(i), 482(i)	7		2000 mg/kg	
SUCROGLYCERIDES	474	7		10000 mg/kg	

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

Additive	INS	Step	Year	Max Level	Comments
SUCROSE ESTERS OF FATTY ACIDS	473	7		10000 mg/kg	
TOCOPHEROLS	307a, b, c	7		5000 mg/kg	

Food Category No. 01.5.2 Milk and cream powder analogues

Additive	INS	Step	Year	Max Level	Comments
ACESULFAME POTASSIUM	950	3		1000 mg/kg	
ASCORBYL ESTERS	304, 305	Adopted	2001	80 mg/kg	Note 10
ASPARTAME	951	Adopted	2007	2000 mg/kg	Note 161
ASPARTAME-ACESULFAME SALT	962	3		3100 mg/kg	Note 119
CAMEL III - AMMONIA PROCESS	150c	3		5000 mg/kg	
CAMEL III - AMMONIA PROCESS	150c	Adopted	1999	GMP	
CAMEL IV - SULPHITE AMMONIA PROCESS	150d	3		5000 mg/kg	
CAMEL IV - SULPHITE AMMONIA PROCESS	150d	Adopted	1999	GMP	
CAROTENES, BETA-(VEGETABLE)	160a(ii)	Adopted	2005	1000 mg/kg	
CAROTENOIDS	160a(i),a(iii),e,f	3		1000 mg/kg	
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	Adopted	2005	10000 mg/kg	
GRAPE SKIN EXTRACT	163(ii)	3		1500 mg/kg	
NEOTAME	961	3		65 mg/kg	
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i),(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii); 451(i),(ii); 452(i)-(v); 542	4		4400 mg/kg	Note 33
POLYSORBATES	432-436	Adopted	2007	4000 mg/kg	
PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	477	Adopted	2001	100000 mg/kg	
RIBOFLAVINS	101(i), (ii)	Adopted	2005	300 mg/kg	
SORBITAN ESTERS OF FATTY ACIDS	491-495	7		4000 mg/kg	
SUCROSE ESTERS OF FATTY ACIDS	473	7		10000 mg/kg	
TOCOPHEROLS	307a, b, c	7		200 mg/kg	

Food Category No. 01.6.1 Unripened cheese

Additive	INS	Step	Year	Max Level	Comments
ALLURA RED AC	129	3		200 mg/kg	Note 3
ASCORBYL ESTERS	304, 305	4		500 mg/kg	Note 10
ASPARTAME	951	3		1000 mg/kg	

Food Category No. 01.6.1 Unripened cheese

Additive	INS	Step	Year	Max Level	Comments
AZORUBINE (CARMOISINE)	122	7		GMP	Note 3
BRILLIANT BLACK (BLACK PN)	151	7		GMP	Note 3
BRILLIANT BLUE FCF	133	3		200 mg/kg	Note 3
BROWN HT	155	7		GMP	Note 3
CANTHAXANTHIN	161g	6		GMP	
CARAMEL II - CAUSTIC SULPHITE PROCESS	150b	4		50000 mg/kg	
CARAMEL III - AMMONIA PROCESS	150c	Adopted	1999	GMP	
CARAMEL III - AMMONIA PROCESS	150c	3		50000 mg/kg	
CARAMEL IV - SULPHITE AMMONIA PROCESS	150d	Adopted	1999	GMP	
CARAMEL IV - SULPHITE AMMONIA PROCESS	150d	3		50000 mg/kg	
CAROTENES, BETA-(VEGETABLE)	160a(ii)	Adopted	2005	600 mg/kg	
CAROTENOIDS	160a(i),a(iii),e,f	6		35 mg/kg	
CHLOROPHYLLS, COPPER	141(i),(ii)	3		50 mg/kg	
CURCUMIN	100(i)	4		500 mg/kg	Note 3
DIOCTYL SODIUM SULPHOSUCCINATE	480	7		5000 mg/kg	Note 20
GRAPE SKIN EXTRACT	163(ii)	3		1000 mg/kg	
INDIGOTINE (INDIGO CARMINE)	132	3		200 mg/kg	Note 3
IRON OXIDES	172(i)-(iii)	6		GMP	
LUTEIN FROM TAGETES ERECTA	161b(i)	4		GMP	
NISIN	234	7		12.5 mg/kg	Note 28
NISIN	234	4		500 mg/kg	Note 28
NITRATES	251, 252	7		40 mg/kg	Note 30
NITRITES	249, 250	7		20 mg/kg	Note 32
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i),(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii); 451(i),(ii); 452(i)-(v); 542	7		10000 mg/kg	Note 33
PIMARICIN (NATAMYCIN)	235	Adopted	2006	40 mg/kg	Notes 3 & 80
POLYSORBATES	432-436	6		80 mg/kg	Note 38
PONCEAU 4R (COCHINEAL RED A)	124	3		100 mg/kg	Note 3
PROPYLENE GLYCOL	1520	7		6000 mg/kg	
PROPYLENE GLYCOL ALGINATE	405	7		9000 mg/kg	
QUINOLINE YELLOW	104	7		GMP	Note 3
RIBOFLAVINS	101(i), (ii)	Adopted	2005	300 mg/kg	
SODIUM ALUMINIUM PHOSPHATES	541(i),(ii)	4		670 mg/kg	Note 6

Food Category No. 01.6.1 Unripened cheese

Additive	INS	Step	Year	Max Level	Comments
SORBATES	200-203	7		3000 mg/kg	Note 42
SUNSET YELLOW FCF	110	6		GMP	Note 3
TARTRATES	334; 335(i),(ii); 336(i),(ii); 337	4		1500 mg/kg	Note 45
TARTRAZINE	102	4		300 mg/kg	Note 3
TOCOPHEROLS	307a, b, c	7		200 mg/kg	
ZEAXANTHIN (SYNTHETIC)	161h(i)	4		100 mg/kg	

Food Category No. 01.6.2 Ripened cheese

Additive	INS	Step	Year	Max Level	Comments
CANTHAXANTHIN	161g	6		GMP	
CAMEL II - CAUSTIC SULPHITE PROCESS	150b	4		50000 mg/kg	
CAMEL III - AMMONIA PROCESS	150c	3		50000 mg/kg	
CAMEL IV - SULPHITE AMMONIA PROCESS	150d	3		50000 mg/kg	
CURCUMIN	100(i)	4		500 mg/kg	
HYDROXYBENZOATES, p-	214, 218	7		500 mg/kg	Note 27
LUTEIN FROM TAGETES ERECTA	161b(i)	4		GMP	
LYSOZYME	1105	Adopted	1999	GMP	
NISIN	234	7		12.5 mg/kg	Note 28
NISIN	234	4		500 mg/kg	Note 28
NITRATES	251, 252	7		40 mg/kg	Note 30
NITRITES	249, 250	7		20 mg/kg	Note 32
PHOSPHATES	338; 339(i)-(iii); 340(i)- (iii); 341(i)-(iii); 342(i),(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii); 451(i),(ii); 452(i)-(v); 542	7		880 mg/kg	Note 33
PIMARICIN (NATAMYCIN)	235	Adopted	2006	40 mg/kg	Notes 3 & 80
SORBATES	200-203	7		3000 mg/kg	Note 42
TARTRATES	334; 335(i),(ii); 336(i),(ii); 337	7		GMP	Note 45
TOCOPHEROLS	307a, b, c	7		200 mg/kg	
ZEAXANTHIN (SYNTHETIC)	161h(i)	4		100 mg/kg	

Food Category No. 01.6.2.1 Ripened cheese, includes rind

Additive	INS	Step	Year	Max Level	Comments
ASCORBYL ESTERS	304, 305	Adopted	2001	500 mg/kg	Notes 10 & 112
CARMINES	120	Adopted	2005	125 mg/kg	
CAROTENES, BETA- (VEGETABLE)	160a(ii)	Adopted	2005	600 mg/kg	
CAROTENOIDS	160a(i),a(iii),e,f	6		100 mg/kg	

Food Category No. 01.6.2.1 Ripened cheese, includes rind

Additive	INS	Step	Year	Max Level	Comments
CHLOROPHYLLS, COPPER	141(i),(ii)	6		15 mg/kg	
CHLOROPHYLLS, COPPER	141(i),(ii)	3		50 mg/kg	
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	Adopted	2005	10000 mg/kg	
GRAPE SKIN EXTRACT	163(ii)	6		125 mg/kg	
HEXAMETHYLENE TETRAMINE	239	Adopted	2001	25 mg/kg	Note 66
PROPYLENE GLYCOL ALGINATE	405	7		9000 mg/kg	
RIBOFLAVINS	101(i), (ii)	Adopted	2005	300 mg/kg	

Food Category No. 01.6.2.2 Rind of ripened cheese

Additive	INS	Step	Year	Max Level	Comments
ALLURA RED AC	129	6		100 mg/kg	
AMARANTH	123	7		100 mg/kg	
AZORUBINE (CARMOISINE)	122	7		GMP	
BRILLIANT BLACK (BLACK PN)	151	7		GMP	
BRILLIANT BLUE FCF	133	Adopted	2005	100 mg/kg	
BROWN HT	155	7		GMP	
CARAMEL III - AMMONIA PROCESS	150c	Adopted	1999	GMP	
CARAMEL IV - SULPHITE AMMONIA PROCESS	150d	Adopted	1999	GMP	
CAROTENES, BETA-(VEGETABLE)	160a(ii)	Adopted	2005	1000 mg/kg	
CAROTENOIDS	160a(i),a(iii),e,f	3		1000 mg/kg	
CHLOROPHYLLS, COPPER	141(i),(ii)	3		75 mg/kg	
GRAPE SKIN EXTRACT	163(ii)	3		1000 mg/kg	
INDIGOTINE (INDIGO CARMINE)	132	6		100 mg/kg	
IRON OXIDES	172(i)-(iii)	Adopted	2005	100 mg/kg	
MICROCRYSTALLINE WAX	905c(i)	Adopted	2004	30000 mg/kg	
PONCEAU 4R (COCHINEAL RED A)	124	6		100 mg/kg	
PROPYLENE GLYCOL ALGINATE	405	7		9000 mg/kg	
QUINOLINE YELLOW	104	7		GMP	
RIBOFLAVINS	101(i), (ii)	Adopted	2005	300 mg/kg	
SUNSET YELLOW FCF	110	6		100 mg/kg	
TARTRAZINE	102	7		100 mg/kg	

Food Category No. 01.6.2.3 Cheese powder (for reconstitution; e.g., for cheese sauces)

Additive	INS	Step	Year	Max Level	Comments
CAROTENES, BETA-(VEGETABLE)	160a(ii)	Adopted	2005	1000 mg/kg	
CAROTENOIDS	160a(i),a(iii),e,f	3		1000 mg/kg	

Food Category No. 01.6.2.3 Cheese powder (for reconstitution; e.g., for cheese sauces)

Additive	INS	Step	Year	Max Level	Comments
CHLOROPHYLLS, COPPER	141(i),(ii)	3		50 mg/kg	
PROPYLENE GLYCOL ALGINATE	405	7		16000 mg/kg	

Food Category No. 01.6.3 Whey cheese

Additive	INS	Step	Year	Max Level	Comments
SORBATES	200-203	Adopted	2006	1000 mg/kg	Note 42

Food Category No. 01.6.4 Processed cheese

Additive	INS	Step	Year	Max Level	Comments
ADIPATES	355-357, 359	7		5000 mg/kg	Note 1
ALLURA RED AC	129	6		200 mg/kg	
AZORUBINE (CARMOISINE)	122	7		200 mg/kg	
BRILLIANT BLACK (BLACK PN)	151	7		200 mg/kg	
BROWN HT	155	7		200 mg/kg	
CANTHAXANTHIN	161g	6		GMP	
CARAMEL II - CAUSTIC SULPHITE PROCESS	150b	4		50000 mg/kg	
CARAMEL III - AMMONIA PROCESS	150c	3		50000 mg/kg	
CARAMEL III - AMMONIA PROCESS	150c	Adopted	1999	GMP	
CARAMEL IV - SULPHITE AMMONIA PROCESS	150d	Adopted	1999	100 mg/kg	
CARAMEL IV - SULPHITE AMMONIA PROCESS	150d	3		50000 mg/kg	
CAROTENES, BETA-(VEGETABLE)	160a(ii)	Adopted	2005	1000 mg/kg	
CAROTENOIDS	160a(i),a(iii),e,f	6		600 mg/kg	
CHLOROPHYLLS, COPPER	141(i),(ii)	3		50 mg/kg	
CURCUMIN	100(i)	7		200 mg/kg	
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	Adopted	2005	10000 mg/kg	
DIOCTYL SODIUM SULPHOSUCCINATE	480	7		5000 mg/kg	Note 20
HYDROXYBENZOATES, p-	214, 218	7		300 mg/kg	Note 27
IRON OXIDES	172(i)-(iii)	Adopted	2005	50 mg/kg	
NISIN	234	4		500 mg/kg	Note 28
NISIN	234	7		250 mg/kg	Note 28
NITRATES	251, 252	7		40 mg/kg	Note 30
NITRITES	249, 250	7		20 mg/kg	Note 32

Food Category No. 01.6.4 Processed cheese

Additive	INS	Step	Year	Max Level	Comments
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i),(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii); 451(i),(ii); 452(i)-(v); 542	7		14050 mg/kg	Note 33
PIMARICIN (NATAMYCIN)	235	Adopted	2006	40 mg/kg	Notes 3 & 80
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	7		10000 mg/kg	
POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	476	7		5000 mg/kg	
PONCEAU 4R (COCHINEAL RED A)	124	6		200 mg/kg	
PROPYLENE GLYCOL ALGINATE	405	7		9000 mg/kg	
QUINOLINE YELLOW	104	7		200 mg/kg	
RIBOFLAVINS	101(i), (ii)	Adopted	2005	300 mg/kg	
SODIUM ALUMINIUM PHOSPHATES	541(i),(ii)	7		35000 mg/kg	Note 29
SORBATES	200-203	7		3000 mg/kg	Note 42
SUCROSE ESTERS OF FATTY ACIDS	473	7		10000 mg/kg	
SUNSET YELLOW FCF	110	6		200 mg/kg	
TARTRATES	334; 335(i),(ii); 336(i),(ii); 337	7		34900 mg/kg	Note 45
TARTRAZINE	102	7		200 mg/kg	
TOCOPHEROLS	307a, b, c	7		200 mg/kg	
ZEAXANTHIN (SYNTHETIC)	161h(i)	4		100 mg/kg	

Food Category No. 01.6.4.1 Plain processed cheese

Additive	INS	Step	Year	Max Level	Comments
CARAMEL IV - SULPHITE AMMONIA PROCESS	150d	6		GMP	
LUTEIN FROM TAGETES ERECTA	161b(i)	4		GMP	

Food Category No. 01.6.4.2 Flavoured processed cheese, including containing fruit, vegetables, meat, etc.

Additive	INS	Step	Year	Max Level	Comments
CARAMEL IV - SULPHITE AMMONIA PROCESS	150d	6		100 mg/kg	Notes 5 & 72
CARMINES	120	Adopted	2005	100 mg/kg	
GRAPE SKIN EXTRACT	163(ii)	3		1000 mg/kg	
LUTEIN FROM TAGETES ERECTA	161b(i)	4		100 mg/kg	

Food Category No. 01.6.5 Cheese analogues

Additive	INS	Step	Year	Max Level	Comments
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Food Category No. 01.6.5 Cheese analogues

Additive	INS	Step	Year	Max Level	Comments
ACESULFAME POTASSIUM	950	3		350 mg/kg	
ADIPATES	355-357, 359	7		5000 mg/kg	Note 1
ALLURA RED AC	129	3		300 mg/kg	Note 3
ASPARTAME	951	6		1000 mg/kg	
ASPARTAME-ACESULFAME SALT	962	3		790 mg/kg	Note 113
AZORUBINE (CARMOISINE)	122	7		GMP	Note 3
BRILLIANT BLACK (BLACK PN)	151	7		GMP	Note 3
BRILLIANT BLUE FCF	133	3		200 mg/kg	Note 3
BROWN HT	155	7		GMP	Note 3
CANTHAXANTHIN	161g	6		GMP	
CARAMEL II - CAUSTIC SULPHITE PROCESS	150b	4		50000 mg/kg	
CARAMEL III - AMMONIA PROCESS	150c	3		50000 mg/kg	
CARAMEL III - AMMONIA PROCESS	150c	Adopted	1999	GMP	
CARAMEL IV - SULPHITE AMMONIA PROCESS	150d	3		50000 mg/kg	
CARAMEL IV - SULPHITE AMMONIA PROCESS	150d	Adopted	1999	GMP	
CARMINES	120	6		GMP	Note 3
CAROTENES, BETA-(VEGETABLE)	160a(ii)	Adopted	2005	1000 mg/kg	Note 3
CAROTENOIDS	160a(i),a(iii),e,f	3		1000 mg/kg	
CHLOROPHYLLS, COPPER	141(i),(ii)	3		50 mg/kg	
CURCUMIN	100(i)	4		500 mg/kg	Note 3
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	Adopted	2005	10000 mg/kg	
GRAPE SKIN EXTRACT	163(ii)	3		1000 mg/kg	
HYDROXYBENZOATES, p-	214, 218	7		500 mg/kg	Note 27
INDIGOTINE (INDIGO CARMINE)	132	3		200 mg/kg	Note 3
LUTEIN FROM TAGETES ERECTA	161b(i)	4		GMP	
NEOTAME	961	3		33 mg/kg	
NISIN	234	4		500 mg/kg	Note 28
NISIN	234	7		12.5 mg/kg	Note 28
NITRATES	251, 252	7		40 mg/kg	Note 30
NITRITES	249, 250	7		20 mg/kg	Note 32
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i),(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii); 451(i),(ii); 452(i)-(v); 542	7		13200 mg/kg	Note 33
PIMARICIN (NATAMYCIN)	235	Adopted	2006	40 mg/kg	Notes 3 & 80

Food Category No. 01.6.5 Cheese analogues

Additive	INS	Step	Year	Max Level	Comments
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	7		5000 mg/kg	
PONCEAU 4R (COCHINEAL RED A)	124	3		100 mg/kg	Note 3
PROPYLENE GLYCOL ALGINATE	405	7		9000 mg/kg	
QUINOLINE YELLOW	104	7		GMP	Note 3
RIBOFLAVINS	101(i), (ii)	Adopted	2005	300 mg/kg	
SACCHARIN (AND Na, K, Ca SALTS)	954	3		100 mg/kg	
SORBATES	200-203	7		3000 mg/kg	Note 42
STEAROYL-2-LACTYLATES	481(i), 482(i)	7		2000 mg/kg	
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	6		GMP	
SUCROSE ESTERS OF FATTY ACIDS	473	7		10000 mg/kg	
SUNSET YELLOW FCF	110	6		GMP	Note 3
TARTRATES	334; 335(i),(ii); 336(i),(ii); 337	7		GMP	Note 45
TARTRAZINE	102	4		300 mg/kg	Note 3
TOCOPHEROLS	307a, b, c	7		200 mg/kg	
ZEAXANTHIN (SYNTHETIC)	161h(i)	4		100 mg/kg	

Food Category No. 01.6.6 Whey protein cheese

Additive	INS	Step	Year	Max Level	Comments
ACETIC ACID (GLACIAL)	260	Adopted	2006	GMP	
CALCIUM PROPIONATE	282	Adopted	2006	3000 mg/kg	Note 70
CITRIC ACID	330	Adopted	2006	GMP	
GLUCONO DELTA-LACTONE	575	Adopted	2006	GMP	
LACTIC ACID (L-, D- and DL-)	270	Adopted	2006	GMP	
MALIC ACID (DL-)	296	Adopted	2006	GMP	
NISIN	234	Adopted	2006	12.5 mg/kg	Note 28
PIMARICIN (NATAMYCIN)	235	Adopted	2006	40 mg/kg	Notes 3 & 80
PROPIONIC ACID	280	Adopted	2006	3000 mg/kg	Note 70
SODIUM PROPIONATE	281	Adopted	2006	3000 mg/kg	Note 70
SORBATES	200-203	Adopted	2006	3000 mg/kg	Note 42

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

Additive	INS	Step	Year	Max Level	Comments
ACESULFAME POTASSIUM	950	Adopted	2007	350 mg/kg	Note 161
ADIPATES	355-357, 359	7		6000 mg/kg	Note 1
ALITAME	956	Adopted	2007	100 mg/kg	Note 161
ALLURA RED AC	129	6		300 mg/kg	

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

Additive	INS	Step	Year	Max Level	Comments
AMARANTH	123	7		300 mg/kg	
AMMONIUM SALTS OF PHOSPHATIDIC ACID	442	7		5000 mg/kg	
ASCORBYL ESTERS	304, 305	Adopted	2001	500 mg/kg	Notes 2 & 10
ASPARTAME	951	Adopted	2007	1000 mg/kg	Note 161
ASPARTAME-ACESULFAME SALT	962	3		1130 mg/kg	Notes 113 & 145
AZORUBINE (CARMOISINE)	122	7		150 mg/kg	
BENZOATES	210-213	Adopted	2001	300 mg/kg	Note 13
BRILLIANT BLACK (BLACK PN)	151	7		150 mg/kg	
BRILLIANT BLUE FCF	133	Adopted	2005	150 mg/kg	
BROWN HT	155	7		150 mg/kg	
CANTHAXANTHIN	161g	6		GMP	
CARAMEL II - CAUSTIC SULPHITE PROCESS	150b	4		50000 mg/kg	
CARAMEL III - AMMONIA PROCESS	150c	Adopted	1999	2000 mg/kg	
CARAMEL III - AMMONIA PROCESS	150c	3		50000 mg/kg	
CARAMEL IV - SULPHITE AMMONIA PROCESS	150d	Adopted	1999	2000 mg/kg	
CARAMEL IV - SULPHITE AMMONIA PROCESS	150d	3		50000 mg/kg	
CARMINES	120	Adopted	2005	150 mg/kg	
CAROTENES, BETA-(VEGETABLE)	160a(ii)	Adopted	2005	1000 mg/kg	
CAROTENOIDS	160a(i),a(iii),e,f	6		200 mg/kg	
CHLOROPHYLLS, COPPER	141(i),(ii)	6		200 mg/kg	
CHLOROPHYLLS, COPPER	141(i),(ii)	3		500 mg/kg	
CURCUMIN	100(i)	7		150 mg/kg	
CYCLAMIC ACID (AND Na, K, Ca SALTS)	952	Adopted	2007	250 mg/kg	Notes 17 & 161
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	Adopted	2005	10000 mg/kg	
ERYTHROSINE	127	6		300 mg/kg	
ETHYL MALTOL	637	7		200 mg/kg	
FAST GREEN FCF	143	Adopted	1999	100 mg/kg	Note 2
GRAPE SKIN EXTRACT	163(ii)	6		100 mg/kg	
HYDROXYBENZOATES, p-	214, 218	7		120 mg/kg	Note 27
INDIGOTINE (INDIGO CARMINE)	132	6		300 mg/kg	
IRON OXIDES	172(i)-(iii)	Adopted	2005	100 mg/kg	
LUTEIN FROM TAGETES ERECTA	161b(i)	4		150 mg/kg	
MALTOL	636	7		200 mg/kg	

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

Additive	INS	Step	Year	Max Level	Comments
NEOTAME	961	Adopted	2007	100 mg/kg	Note 161
NISIN	234	4		500 mg/kg	Note 28
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i),(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii); 451(i),(ii); 452(i)-(v); 542	4		10500 mg/kg	Note 33
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	7		10000 mg/kg	
POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	476	7		5000 mg/kg	
POLYSORBATES	432-436	Adopted	2007	3000 mg/kg	
PONCEAU 4R (COCHINEAL RED A)	124	6		150 mg/kg	
PROPYL GALLATE	310	Adopted	2001	90 mg/kg	Notes 2, 15 & 130
PROPYLENE GLYCOL	1520	7		25000 mg/kg	
PROPYLENE GLYCOL ALGINATE	405	7		10000 mg/kg	
PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	477	Adopted	2001	5000 mg/kg	
QUINOLINE YELLOW	104	7		150 mg/kg	
RIBOFLAVINS	101(i), (ii)	Adopted	2005	300 mg/kg	
SACCHARIN (AND Na, K, Ca SALTS)	954	Adopted	2007	100 mg/kg	Note 161
SODIUM ALUMINIUM PHOSPHATES	541(i),(ii)	7		2000 mg/kg	Note 6
SORBATES	200-203	7		1000 mg/kg	Note 42
SORBITAN ESTERS OF FATTY ACIDS	491-495	7		5000 mg/kg	
STEAROYL-2-LACTYLATES	481(i), 482(i)	7		5000 mg/kg	
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	Adopted	2007	400 mg/kg	Note 161
SUCROGLYCERIDES	474	7		5000 mg/kg	
SUCROSE ESTERS OF FATTY ACIDS	473	7		10000 mg/kg	
SUNSET YELLOW FCF	110	6		300 mg/kg	
TARTRATES	334; 335(i),(ii); 336(i),(ii); 337	7		2000 mg/kg	Note 45
TARTRAZINE	102	7		300 mg/kg	
TOCOPHEROLS	307a, b, c	7		500 mg/kg	
ZEAXANTHIN (SYNTHETIC)	161h(i)	4		150 mg/kg	

Food Category No. 01.8.1 Liquid whey and whey products, excluding whey cheeses

Additive	INS	Step	Year	Max Level	Comments
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Food Category No. 01.8.1 Liquid whey and whey products, excluding whey cheeses

Additive	INS	Step	Year	Max Level	Comments
BENZOYL PEROXIDE	928	Adopted	2007	100 mg/kg	Note 74
CAMEL II - CAUSTIC SULPHITE PROCESS	150b	4		50000 mg/kg	
CAMEL III - AMMONIA PROCESS	150c	3		50000 mg/kg	
CAMEL IV - SULPHITE AMMONIA PROCESS	150d	3		50000 mg/kg	
NISIN	234	4		500 mg/kg	Note 28
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i),(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii); 451(i),(ii); 452(i)-(v); 542	7		880 mg/kg	Note 33
TOCOPHEROLS	307a, b, c	7		200 mg/kg	

Food Category No. 01.8.2 Dried whey and whey products, excluding whey cheeses

Additive	INS	Step	Year	Max Level	Comments
ALUMINIUM SILICATE	559	Adopted	2006	10000 mg/kg	
BENZOYL PEROXIDE	928	Adopted	2005	100 mg/kg	Note 147
CALCIUM ALUMINIUM SILICATE	556	Adopted	2006	10000 mg/kg	
CALCIUM CARBONATE	170(i)	Adopted	2006	10000 mg/kg	
CALCIUM CHLORIDE	509	Adopted	2006	GMP	
CALCIUM HYDROXIDE	526	Adopted	2006	GMP	
CALCIUM SILICATE	552	Adopted	2006	10000 mg/kg	
HYDROXYPROPYL DISTARCH PHOSPHATE	1442	Adopted	2006	10000 mg/kg	
MAGNESIUM CARBONATE	504(i)	Adopted	2006	10000 mg/kg	
MAGNESIUM OXIDE	530	Adopted	2006	10000 mg/kg	
MAGNESIUM SILICATE	553(i)	Adopted	2006	10000 mg/kg	
MICROCRYSTALLINE CELLULOSE	460(i)	Adopted	2006	10000 mg/kg	
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i),(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii); 451(i),(ii); 452(i)-(v); 542	Adopted	2006	4400 mg/kg	Note 33
POTASSIUM CARBONATE	501(i)	Adopted	2006	GMP	
POTASSIUM CHLORIDE	508	Adopted	2006	GMP	
POTASSIUM DIHYDROGEN CITRATE	332(i)	Adopted	2006	GMP	
POTASSIUM HYDROGEN CARBONATE	501(ii)	Adopted	2006	GMP	
POTASSIUM HYDROXIDE	525	Adopted	2006	GMP	
POWDERED CELLULOSE	460(ii)	Adopted	2006	10000 mg/kg	

Food Category No. 01.8.2 Dried whey and whey products, excluding whey cheeses

Additive	INS	Step	Year	Max Level	Comments
SILICON DIOXIDE, AMORPHOUS	551	Adopted	2006	10000 mg/kg	
SODIUM ALUMINOSILICATE	554	Adopted	2006	10000 mg/kg	
SODIUM CARBONATE	500(i)	Adopted	2006	GMP	
SODIUM DIHYDROGEN CITRATE	331(i)	Adopted	2006	GMP	
SODIUM HYDROGEN CARBONATE	500(ii)	Adopted	2006	GMP	
SODIUM HYDROXIDE	524	Adopted	2006	GMP	
SODIUM SESQUICARBONATE	500(iii)	Adopted	2006	GMP	
TALC	553(iii)	Adopted	2006	10000 mg/kg	
TRIPOTASSIUM CITRATE	332(ii)	Adopted	2006	GMP	
TRISODIUM CITRATE	331(iii)	Adopted	2006	GMP	

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

Additive	INS	Step	Year	Max Level	Comments
ASCORBYL ESTERS	304, 305	Adopted	2006	500 mg/kg	Notes 10 & 171
BUTYLATED HYDROXYANISOLE	320	Adopted	2006	175 mg/kg	Notes 15, 133 & 171
BUTYLATED HYDROXYTOLUENE	321	Adopted	2006	75 mg/kg	Notes 15, 133 & 171
CITRIC ACID	330	Adopted	2006	GMP	Note 171
PROPYL GALLATE	310	Adopted	2006	100 mg/kg	Notes 15, 133 & 171
SODIUM DIHYDROGEN CITRATE	331(i)	Adopted	2006	GMP	Note 171
TOCOPHEROLS	307a, b, c	Adopted	2006	500 mg/kg	Note 171
TRISODIUM CITRATE	331(iii)	Adopted	2006	GMP	Note 171

Food Category No. 02.1.2 Vegetable oils and fats

Additive	INS	Step	Year	Max Level	Comments
ACETIC ACID (GLACIAL)	260	7		5000 mg/kg	
ACETIC AND FATTY ACID ESTERS OF GLYCEROL	472a	7		GMP	
ACETYLATED DISTARCH ADIPATE	1422	7		GMP	
ACETYLATED DISTARCH PHOSPHATE	1414	7		GMP	
ACID TREATED STARCH	1401	7		GMP	
ADIPATES	355-357, 359	7		3000 mg/kg	Note 1
AGAR	406	7		GMP	
ALGINIC ACID	400	7		GMP	
ALKALINE TREATED STARCH	1402	7		GMP	
AMMONIUM ALGINATE	403	7		5000 mg/kg	
ASCORBIC ACID (L-)	300	7		200 mg/kg	
ASCORBYL ESTERS	304, 305	Adopted	2006	500 mg/kg	Note 10

Food Category No. 02.1.2 Vegetable oils and fats

Additive	INS	Step	Year	Max Level	Comments
BEET RED	162	7		GMP	
BLEACHED STARCH	1403	7		GMP	
BUTYLATED HYDROXYANISOLE	320	Adopted	2006	200 mg/kg	Notes 15 & 130
BUTYLATED HYDROXYTOLUENE	321	Adopted	2006	200 mg/kg	Notes 15 & 130
CALCIUM ALGINATE	404	7		5000 mg/kg	
CALCIUM ASCORBATE	302	7		GMP	
CALCIUM LACTATE	327	7		GMP	
CANTHAXANTHIN	161g	6		GMP	
CARAMEL II - CAUSTIC SULPHITE PROCESS	150b	4		20000 mg/kg	
CARAMEL III - AMMONIA PROCESS	150c	3		20000 mg/kg	
CARAMEL IV - SULPHITE AMMONIA PROCESS	150d	3		20000 mg/kg	
CAROB BEAN GUM	410	7		GMP	
CAROTENES, BETA-(VEGETABLE)	160a(ii)	Adopted	2006	1000 mg/kg	
CAROTENOIDS	160a(i),a(iii),e,f	6		1000 mg/kg	
CARRAGEENAN AND ITS Na, K, NH ₄ , Ca and Mg SALTS (INCLUDES FURCELLERAN)	407	7		GMP	
CHLOROPHYLL	140	7		GMP	
CHLOROPHYLLS, COPPER	141(i),(ii)	6		GMP	
CITRIC ACID	330	7		100 mg/kg	Note 15
CITRIC AND FATTY ACID ESTERS OF GLYCEROL	472c	7		GMP	
CURCUMIN	100(i)	7		5 mg/kg	
DEXTRINS, ROASTED STARCH	1400	7		GMP	
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	Adopted	2006	10000 mg/kg	
DISTARCH PHOSPHATE	1412	7		GMP	
GELLAN GUM	418	7		GMP	
GLUCONO DELTA-LACTONE	575	7		GMP	
GUAIAC RESIN	314	Adopted	2006	1000 mg/kg	
GUAR GUM	412	7		20000 mg/kg	
GUM ARABIC (ACACIA GUM)	414	7		15000 mg/kg	
HYDROXYPROPYL DISTARCH PHOSPHATE	1442	7		GMP	
HYDROXYPROPYL STARCH	1440	7		GMP	
ISOASCORBIC ACID (ERYTHORBIC ACID)	315	7		100 mg/kg	
ISOPROPYL CITRATES	384	Adopted	2005	200 mg/kg	
KARAYA GUM	416	7		GMP	
LACTIC ACID (L-, D- and DL-)	270	7		GMP	

Food Category No. 02.1.2 Vegetable oils and fats

Additive	INS	Step	Year	Max Level	Comments
LACTIC AND FATTY ACID ESTERS OF GLYCEROL	472b	7		GMP	
LECITHIN	322(i)	7		30000 mg/kg	
MALIC ACID (DL-)	296	7		100 mg/kg	
MICROCRYSTALLINE CELLULOSE	460(i)	7		GMP	
MONO- AND DI-GLYCERIDES OF FATTY ACIDS	471	7		20000 mg/kg	
MONOSTARCH PHOSPHATE	1410	7		GMP	
NITROGEN	941	7		GMP	Note 59
NITROUS OXIDE	942	7		GMP	
OXIDIZED STARCH	1404	7		GMP	
PECTINS	440	7		GMP	
PHOSPHATED DISTARCH PHOSPHATE	1413	7		GMP	
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i),(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii); 451(i),(ii); 452(i)-(v); 542	7		220 mg/kg	Note 33
POLYDIMETHYLSILOXANE	900a	Adopted	2006	10 mg/kg	
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	7		20000 mg/kg	
POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	476	7		10000 mg/kg	
POLYOXYETHYLENE STEARATES	430, 431	7		5000 mg/kg	
POLYSORBATES	432-436	Adopted	2007	5000 mg/kg	Note 102
POTASSIUM ACETATES	261	7		GMP	
POTASSIUM ALGINATE	402	7		GMP	
POTASSIUM ASCORBATE	303	7		GMP	
POTASSIUM DIHYDROGEN CITRATE	332(i)	7		GMP	
POTASSIUM LACTATE	326	7		GMP	
PROCESSED EUCEUMA SEAWEED (PES)	407a	7		GMP	
PROPYL GALLATE	310	Adopted	2006	200 mg/kg	Notes 15 & 130
PROPYLENE GLYCOL ALGINATE	405	7		11000 mg/kg	
PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	477	Adopted	2006	10000 mg/kg	
SODIUM ACETATE	262(i)	7		5000 mg/kg	
SODIUM ALGINATE	401	7		GMP	
SODIUM ASCORBATE	301	7		200 mg/kg	
SODIUM CARBONATE	500(i)	7		GMP	
SODIUM DIACETATE	262(ii)	7		1000 mg/kg	

Food Category No. 02.1.2 Vegetable oils and fats

Additive	INS	Step	Year	Max Level	Comments
SODIUM DIHYDROGEN CITRATE	331(i)	7		GMP	
SODIUM HYDROGEN CARBONATE	500(ii)	7		GMP	
SODIUM ISOASCORBATE	316	7		100 mg/kg	
SODIUM LACTATE	325	7		GMP	
SODIUM SESQUICARBONATE	500(iii)	7		GMP	
SORBITAN ESTERS OF FATTY ACIDS	491-495	7		10000 mg/kg	
STARCH ACETATE	1420	7		GMP	
STARCH SODIUM OCTENYL SUCCINATE	1450	7		GMP	
STARCHES, ENZYME TREATED	1405	7		GMP	
STEAROYL-2-LACTYLATES	481(i), 482(i)	7		3000 mg/kg	
STEARYL CITRATE	484	Adopted	2006	GMP	
SUCROSE ESTERS OF FATTY ACIDS	473	7		10000 mg/kg	
TARA GUM	417	7		GMP	
TARTRATES	334; 335(i),(ii); 336(i),(ii); 337	4		5000 mg/kg	Note 45
TERTIARY BUTYLHYDROQUINONE	319	Adopted	2006	200 mg/kg	Notes 15 & 130
THIODIPROPIONATES	388, 389	Adopted	2006	200 mg/kg	Note 46
TOCOPHEROLS	307a, b, c	7		300 mg/kg	
TRAGACANTH GUM	413	7		13000 mg/kg	
TRICALCIUM CITRATE	333(iii)	7		GMP	
TRIPOTASSIUM CITRATE	332(ii)	7		GMP	
TRISODIUM CITRATE	331(iii)	7		GMP	
XANTHAN GUM	415	4		10000 mg/kg	

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

Additive	INS	Step	Year	Max Level	Comments
ACETIC ACID (GLACIAL)	260	7		5000 mg/kg	
ACETIC AND FATTY ACID ESTERS OF GLYCEROL	472a	7		GMP	
ACETYLATED DISTARCH ADIPATE	1422	7		GMP	
ACETYLATED DISTARCH PHOSPHATE	1414	7		GMP	
ACID TREATED STARCH	1401	7		GMP	
ADIPATES	355-357, 359	7		3000 mg/kg	Note 1
AGAR	406	7		GMP	
ALGINIC ACID	400	7		GMP	
ALKALINE TREATED STARCH	1402	7		GMP	
AMMONIUM ALGINATE	403	7		5000 mg/kg	
ASCORBIC ACID (L-)	300	7		200 mg/kg	

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

Additive	INS	Step	Year	Max Level	Comments
ASCORBYL ESTERS	304, 305	Adopted	2006	500 mg/kg	Note 10
BEET RED	162	7		GMP	
BLEACHED STARCH	1403	7		GMP	
BUTYLATED HYDROXYANISOLE	320	Adopted	2006	200 mg/kg	Notes 15 & 130
BUTYLATED HYDROXYTOLUENE	321	Adopted	2006	200 mg/kg	Notes 15 & 130
CALCIUM ALGINATE	404	7		5000 mg/kg	
CALCIUM ASCORBATE	302	7		GMP	
CALCIUM LACTATE	327	7		GMP	
CANTHAXANTHIN	161g	6		GMP	
CARAMEL II - CAUSTIC SULPHITE PROCESS	150b	4		20000 mg/kg	
CARAMEL III - AMMONIA PROCESS	150c	3		20000 mg/kg	
CARAMEL IV - SULPHITE AMMONIA PROCESS	150d	3		20000 mg/kg	
CAROB BEAN GUM	410	7		GMP	
CAROTENES, BETA-(VEGETABLE)	160a(ii)	Adopted	2006	1000 mg/kg	
CAROTENOIDS	160a(i),a(iii),e,f	6		1000 mg/kg	
CARRAGEENAN AND ITS Na, K, NH ₄ , Ca and Mg SALTS (INCLUDES FURCELLERAN)	407	7		GMP	
CHLOROPHYLL	140	7		GMP	
CHLOROPHYLLS, COPPER	141(i),(ii)	6		GMP	
CITRIC ACID	330	7		100 mg/kg	Note 15
CITRIC AND FATTY ACID ESTERS OF GLYCEROL	472c	7		GMP	
CURCUMIN	100(i)	7		5 mg/kg	
DEXTRINS, ROASTED STARCH	1400	7		GMP	
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	Adopted	2006	10000 mg/kg	
DISTARCH PHOSPHATE	1412	7		GMP	
ERYTHROSINE	127	3		300 mg/kg	
FAST GREEN FCF	143	Adopted	1999	GMP	
GELLAN GUM	418	7		GMP	
GLUCONO DELTA-LACTONE	575	7		GMP	
GUAIAC RESIN	314	Adopted	2006	1000 mg/kg	
GUAR GUM	412	7		20000 mg/kg	
GUM ARABIC (ACACIA GUM)	414	7		15000 mg/kg	
HYDROXYPROPYL DISTARCH PHOSPHATE	1442	7		GMP	
HYDROXYPROPYL STARCH	1440	7		GMP	
INDIGOTINE (INDIGO CARMINE)	132	3		200 mg/kg	

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

Additive	INS	Step	Year	Max Level	Comments
ISOASCORBIC ACID (ERYTHORBIC ACID)	315	7		100 mg/kg	
ISOPROPYL CITRATES	384	Adopted	2001	200 mg/kg	
KARAYA GUM	416	7		GMP	
LACTIC ACID (L-, D- and DL-)	270	7		GMP	
LACTIC AND FATTY ACID ESTERS OF GLYCEROL	472b	7		80000 mg/kg	
LECITHIN	322(i)	7		30000 mg/kg	
MALIC ACID (DL-)	296	7		100 mg/kg	
MICROCRYSTALLINE CELLULOSE	460(i)	7		GMP	
MONO- AND DI-GLYCERIDES OF FATTY ACIDS	471	7		100000 mg/kg	
MONOSTARCH PHOSPHATE	1410	7		GMP	
NITROGEN	941	7		GMP	Note 59
NITROUS OXIDE	942	7		GMP	
OXIDIZED STARCH	1404	7		GMP	
PECTINS	440	7		GMP	
PHOSPHATED DISTARCH PHOSPHATE	1413	7		GMP	
PHOSPHATES	338; 339(i)-(iii); 340(i)- (iii); 341(i)-(iii); 342(i),(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii); 451(i),(ii); 452(i)-(v); 542	7		220 mg/kg	Note 33
POLYDIMETHYLSILOXANE	900a	Adopted	2006	10 mg/kg	
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	7		20000 mg/kg	
POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	476	7		10000 mg/kg	
POLYOXYETHYLENE STEARATES	430, 431	7		5000 mg/kg	
POLYSORBATES	432-436	Adopted	2007	5000 mg/kg	Note 102
POTASSIUM ACETATES	261	7		GMP	
POTASSIUM ALGINATE	402	7		GMP	
POTASSIUM ASCORBATE	303	7		GMP	
POTASSIUM DIHYDROGEN CITRATE	332(i)	7		GMP	
POTASSIUM LACTATE	326	7		GMP	
PROCESSED EUCHEUMA SEAWEED (PES)	407a	7		GMP	
PROPYL GALLATE	310	Adopted	2006	200 mg/kg	Notes 15 & 130
PROPYLENE GLYCOL ALGINATE	405	7		11000 mg/kg	
PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	477	Adopted	2006	10000 mg/kg	
SODIUM ACETATE	262(i)	7		5000 mg/kg	

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

Additive	INS	Step	Year	Max Level	Comments
SODIUM ALGINATE	401	7		GMP	
SODIUM ASCORBATE	301	7		200 mg/kg	
SODIUM CARBONATE	500(i)	7		GMP	
SODIUM DIACETATE	262(ii)	7		1000 mg/kg	
SODIUM DIHYDROGEN CITRATE	331(i)	7		GMP	
SODIUM HYDROGEN CARBONATE	500(ii)	7		1000 mg/kg	
SODIUM HYDROXIDE	524	7		GMP	
SODIUM ISOASCORBATE	316	7		100 mg/kg	
SODIUM LACTATE	325	7		GMP	
SODIUM SESQUICARBONATE	500(iii)	7		GMP	
SORBITAN ESTERS OF FATTY ACIDS	491-495	7		10000 mg/kg	
STARCH ACETATE	1420	7		GMP	
STARCH SODIUM OCTENYL SUCCINATE	1450	7		GMP	
STARCHES, ENZYME TREATED	1405	7		GMP	
STEAROYL-2-LACTYLATES	481(i), 482(i)	7		3000 mg/kg	
STEARYL CITRATE	484	Adopted	2006	GMP	
SUNSET YELLOW FCF	110	6		GMP	
TARA GUM	417	7		GMP	
TARTRATES	334; 335(i),(ii); 336(i),(ii); 337	4		5000 mg/kg	Note 45
TARTRAZINE	102	4		300 mg/kg	
TERTIARY BUTYLHYDROQUINONE	319	Adopted	2006	200 mg/kg	Notes 15 & 130
THIODIPROPIONATES	388, 389	Adopted	2006	200 mg/kg	Note 46
TOCOPHEROLS	307a, b, c	7		300 mg/kg	
TRAGACANTH GUM	413	7		13000 mg/kg	
TRICALCIUM CITRATE	333(iii)	7		GMP	
TRIPOTASSIUM CITRATE	332(ii)	7		GMP	
TRISODIUM CITRATE	331(iii)	7		GMP	
XANTHAN GUM	415	4		10000 mg/kg	

Food Category No. 02.2.1.1 Butter and concentrated butter

Additive	INS	Step	Year	Max Level	Comments
ANNATTO EXTRACTS	160b	Adopted	2006	20 mg/kg	Note 9
CALCIUM HYDROXIDE	526	Adopted	2006	GMP	
CAROTENES, BETA-(VEGETABLE)	160a(ii)	Adopted	2005	600 mg/kg	
CAROTENOIDS	160a(i),a(iii),e,f	Adopted	2006	25 mg/kg	Note 146

Food Category No. 02.2.1.1 Butter and concentrated butter

Additive	INS	Step	Year	Max Level	Comments
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i),(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii); 451(i),(ii); 452(i)-(v); 542	Adopted	2006	880 mg/kg	Notes 33 & 34
SODIUM CARBONATE	500(i)	Adopted	2006	GMP	
SODIUM HYDROGEN CARBONATE	500(ii)	Adopted	2006	GMP	
SODIUM HYDROXIDE	524	Adopted	2006	GMP	

Food Category No. 02.2.1.2 Margarine and similar products

Additive	INS	Step	Year	Max Level	Comments
ALLURA RED AC	129	3		300 mg/kg	
ASCORBYL ESTERS	304, 305	Adopted	2001	500 mg/kg	Note 10
BENZOATES	210-213	Adopted	2001	1000 mg/kg	Note 13
BUTYLATED HYDROXYANISOLE	320	Adopted	2005	200 mg/kg	Notes 15 & 130
BUTYLATED HYDROXYTOLUENE	321	Adopted	2007	200 mg/kg	Notes 15 & 130
CARAMEL III - AMMONIA PROCESS	150c	3		20000 mg/kg	
CARAMEL IV - SULPHITE AMMONIA PROCESS	150d	3		20000 mg/kg	
CAROTENES, BETA-(VEGETABLE)	160a(ii)	Adopted	2005	25 mg/kg	
CAROTENES, BETA-(VEGETABLE)	160a(ii)	3		1000 mg/kg	
CAROTENOIDS	160a(i),a(iii),e,f	3		25 mg/kg	
CAROTENOIDS	160a(i),a(iii),e,f	6		1000 mg/kg	
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	Adopted	2005	10000 mg/kg	
EDTAs	385, 386	Adopted	2001	75 mg/kg	Note 21
INDIGOTINE (INDIGO CARMINE)	132	3		200 mg/kg	
ISOPROPYL CITRATES	384	Adopted	2001	200 mg/kg	
POLYDIMETHYLSILOXANE	900a	Adopted	1999	10 mg/kg	
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	7		5000 mg/kg	
PROPYL GALLATE	310	Adopted	2004	200 mg/kg	Notes 15 & 130
PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	477	Adopted	2001	20000 mg/kg	
SORBATES	200-203	7		1000 mg/kg	Note 42
SORBITAN ESTERS OF FATTY ACIDS	491-495	7		10000 mg/kg	
STEARYL CITRATE	484	Adopted	1999	100 mg/kg	Note 15
SUCROGLYCERIDES	474	7		10000 mg/kg	
SUCROSE ESTERS OF FATTY ACIDS	473	7		10000 mg/kg	

Food Category No. 02.2.1.2 Margarine and similar products

Additive	INS	Step	Year	Max Level	Comments
SUNSET YELLOW FCF	110	6		GMP	
TARTRATES	334; 335(i),(ii); 336(i),(ii); 337	7		GMP	Note 45
TERTIARY BUTYLHYDROQUINONE	319	Adopted	2005	200 mg/kg	Notes 15 & 130
THERMALLY OXIDIZED SOYA BEAN OIL WITH MONO- AND DI- GLYCERIDES OF FATTY ACIDS	479	Adopted	1999	5000 mg/kg	
THIODIPROPIONATES	388, 389	Adopted	1999	200 mg/kg	Note 46

Food Category No. 02.2.1.3 Blends of butter and margarine

Additive	INS	Step	Year	Max Level	Comments
ASCORBYL ESTERS	304, 305	Adopted	2006	500 mg/kg	Note 10
BUTYLATED HYDROXYANISOLE	320	Adopted	2006	200 mg/kg	Notes 15 & 130
BUTYLATED HYDROXYTOLUENE	321	Adopted	2006	200 mg/kg	Notes 15 & 130
CANTHAXANTHIN	161g	6		GMP	
CARAMEL II - CAUSTIC SULPHITE PROCESS	150b	4		20000 mg/kg	
CARAMEL III - AMMONIA PROCESS	150c	3		20000 mg/kg	
CARAMEL IV - SULPHITE AMMONIA PROCESS	150d	3		20000 mg/kg	
CARMINES	120	3		500 mg/kg	
CAROTENOIDS	160a(i),a(iii),e,f	6		GMP	
CHLOROPHYLLS, COPPER	141(i),(ii)	6		GMP	
CURCUMIN	100(i)	7		GMP	
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	Adopted	2006	10000 mg/kg	
GUAIAIC RESIN	314	Adopted	2006	1000 mg/kg	
PHOSPHATES	338; 339(i)-(iii); 340(i)- (iii); 341(i)-(iii); 342(i),(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii); 451(i),(ii); 452(i)-(v); 542	7		GMP	Note 33
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	7		20000 mg/kg	
POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	476	7		10000 mg/kg	
POLYSORBATES	432-436	Adopted	2007	5000 mg/kg	Note 102
PROPYL GALLATE	310	Adopted	2004	200 mg/kg	Notes 15 & 130
PROPYLENE GLYCOL ALGINATE	405	7		3000 mg/kg	
PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	477	Adopted	2006	10000 mg/kg	Note 134
RIBOFLAVINS	101(i), (ii)	Adopted	2005	300 mg/kg	
SODIUM DIACETATE	262(ii)	7		GMP	

Food Category No. 02.2.1.3 Blends of butter and margarine

Additive	INS	Step	Year	Max Level	Comments
SORBATES	200-203	7		1000 mg/kg	Note 42
SORBITAN ESTERS OF FATTY ACIDS	491-495	7		20000 mg/kg	
STEAROYL-2-LACTYLATES	481(i), 482(i)	7		10000 mg/kg	
SUCROGLYCERIDES	474	7		10000 mg/kg	
SUCROSE ESTERS OF FATTY ACIDS	473	7		10000 mg/kg	
TARTRATES	334; 335(i),(ii); 336(i),(ii); 337	7		GMP	Note 45
TERTIARY BUTYLHYDROQUINONE	319	Adopted	2005	200 mg/kg	Notes 15 & 130
TOCOPHEROLS	307a, b, c	7		GMP	

Food Category No. 02.2.2 Emulsions containing less than 80% fat

Additive	INS	Step	Year	Max Level	Comments
ASCORBYL ESTERS	304, 305	Adopted	2006	500 mg/kg	Note 10
BENZOATES	210-213	Adopted	2001	1000 mg/kg	Note 13
BUTYLATED HYDROXYANISOLE	320	Adopted	2005	200 mg/kg	Notes 15 & 130
BUTYLATED HYDROXYTOLUENE	321	Adopted	2005	200 mg/kg	Notes 15 & 130
CANTHAXANTHIN	161g	6		GMP	
CARAMEL II - CAUSTIC SULPHITE PROCESS	150b	4		20000 mg/kg	
CARAMEL III - AMMONIA PROCESS	150c	3		20000 mg/kg	
CARAMEL IV - SULPHITE AMMONIA PROCESS	150d	3		20000 mg/kg	
CARMINES	120	3		500 mg/kg	
CAROTENES, BETA-(VEGETABLE)	160a(ii)	Adopted	2005	1000 mg/kg	
CAROTENOIDS	160a(i),a(iii),e,f	6		1000 mg/kg	
CHLOROPHYLLS, COPPER	141(i),(ii)	6		GMP	
CURCUMIN	100(i)	4		10 mg/kg	
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	Adopted	2005	10000 mg/kg	
EDTAs	385, 386	Adopted	2001	100 mg/kg	Note 21
HYDROXYBENZOATES, p-	214, 218	7		300 mg/kg	Note 27
ISOPROPYL CITRATES	384	Adopted	2001	100 mg/kg	
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i),(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii); 451(i),(ii); 452(i)-(v); 542	7		2200 mg/kg	Note 33
POLYDIMETHYLSILOXANE	900a	Adopted	2007	10 mg/kg	Note 152
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	7		20000 mg/kg	

Food Category No. 02.2.2 Emulsions containing less than 80% fat

Additive	INS	Step	Year	Max Level	Comments
POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	476	7		10000 mg/kg	
POLYSORBATES	432-436	Adopted	2007	5000 mg/kg	Note 102
PROPYL GALLATE	310	Adopted	2004	200 mg/kg	Notes 15 & 130
PROPYLENE GLYCOL ALGINATE	405	7		10000 mg/kg	
PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	477	Adopted	2001	20000 mg/kg	
RIBOFLAVINS	101(i), (ii)	Adopted	2005	300 mg/kg	
SODIUM DIACETATE	262(ii)	4		1000 mg/kg	
SODIUM DIACETATE	262(ii)	7		GMP	
SORBATES	200-203	7		2000 mg/kg	Note 42
SORBITAN ESTERS OF FATTY ACIDS	491-495	7		20000 mg/kg	
STEAROYL-2-LACTYLATES	481(i), 482(i)	7		10000 mg/kg	
STEARYL CITRATE	484	4		100 mg/kg	Note 15
SUCROGLYCERIDES	474	7		10000 mg/kg	
SUCROSE ESTERS OF FATTY ACIDS	473	7		10000 mg/kg	
TARTRATES	334; 335(i),(ii); 336(i),(ii); 337	4		5000 mg/kg	Note 45
TARTRATES	334; 335(i),(ii); 336(i),(ii); 337	7		GMP	Note 45
TERTIARY BUTYLHYDROQUINONE	319	Adopted	2005	200 mg/kg	Notes 15 & 130
THERMALLY OXIDIZED SOYA BEAN OIL WITH MONO- AND DI-GLYCERIDES OF FATTY ACIDS	479	Adopted	1999	5000 mg/kg	
THIODIPROPIONATES	388, 389	Adopted	1999	200 mg/kg	Note 46
TOCOPHEROLS	307a, b, c	7		500 mg/kg	
ZEAXANTHIN (SYNTHETIC)	161h(i)	4		100 mg/kg	

Food Category No. 02.3 Fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions

Additive	INS	Step	Year	Max Level	Comments
ACESULFAME POTASSIUM	950	3		1000 mg/kg	
ALLURA RED AC	129	6		GMP	
ASCORBYL ESTERS	304, 305	Adopted	2001	500 mg/kg	Note 10
ASPARTAME	951	3		1000 mg/kg	
ASPARTAME-ACESULFAME SALT	962	3		1550 mg/kg	Note 119
BENZOATES	210-213	Adopted	2001	1000 mg/kg	Note 13
BRILLIANT BLUE FCF	133	Adopted	2005	100 mg/kg	
BUTYLATED HYDROXYANISOLE	320	Adopted	2006	200 mg/kg	Notes 15 & 130
BUTYLATED HYDROXYTOLUENE	321	Adopted	2006	200 mg/kg	Notes 15 & 130

Food Category No. 02.3**Fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions**

Additive	INS	Step	Year	Max Level	Comments
CANTHAXANTHIN	161g	6		GMP	
CARAMEL II - CAUSTIC SULPHITE PROCESS	150b	4		20000 mg/kg	
CARAMEL III - AMMONIA PROCESS	150c	3		20000 mg/kg	
CARAMEL IV - SULPHITE AMMONIA PROCESS	150d	3		20000 mg/kg	
CARMINES	120	6		500 mg/kg	
CAROTENES, BETA-(VEGETABLE)	160a(ii)	Adopted	2005	1000 mg/kg	
CAROTENOIDS	160a(i),a(iii),e,f	6		1000 mg/kg	
CHLOROPHYLLS, COPPER	141(i),(ii)	6		GMP	
CURCUMIN	100(i)	7		500 mg/kg	
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	Adopted	2005	10000 mg/kg	
ERYTHROSINE	127	6		300 mg/kg	
HYDROXYBENZOATES, p-	214, 218	7		300 mg/kg	Note 27
INDIGOTINE (INDIGO CARMINE)	132	6		300 mg/kg	
NEOTAME	961	3		10 mg/kg	
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i),(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii); 451(i),(ii); 452(i)-(v); 542	7		2200 mg/kg	Note 33
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	7		20000 mg/kg	
POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	476	7		20000 mg/kg	
POLYSORBATES	432-436	Adopted	2007	5000 mg/kg	Note 102
PROPYL GALLATE	310	Adopted	2004	200 mg/kg	Notes 15 & 130
PROPYLENE GLYCOL ALGINATE	405	7		3000 mg/kg	
PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	477	Adopted	2001	30000 mg/kg	
RIBOFLAVINS	101(i), (ii)	3		300 mg/kg	
SODIUM DIACETATE	262(ii)	7		GMP	
SORBATES	200-203	7		1000 mg/kg	Note 42
SORBITAN ESTERS OF FATTY ACIDS	491-495	7		10000 mg/kg	
STEAROYL-2-LACTYLATES	481(i), 482(i)	7		20000 mg/kg	
SUCROGLYCERIDES	474	7		10000 mg/kg	
SUCROSE ESTERS OF FATTY ACIDS	473	7		10000 mg/kg	
TARTRATES	334; 335(i),(ii); 336(i),(ii); 337	7		GMP	Note 45

Food Category No. 02.3**Fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions**

Additive	INS	Step	Year	Max Level	Comments
TERTIARY BUTYLHYDROQUINONE	319	Adopted	2005	200 mg/kg	Notes 15 & 130
TOCOPHEROLS	307a, b, c	7		200 mg/kg	
ZEAXANTHIN (SYNTHETIC)	161h(i)	4		50 mg/kg	

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

Additive	INS	Step	Year	Max Level	Comments
ACESULFAME POTASSIUM	950	Adopted	2007	350 mg/kg	Note 161
ADIPATES	355-357, 359	7		30000 mg/kg	Note 1
ALLURA RED AC	129	6		300 mg/kg	
AMARANTH	123	7		300 mg/kg	
ASCORBYL ESTERS	304, 305	Adopted	2001	80 mg/kg	Note 10
ASPARTAME	951	Adopted	2007	1000 mg/kg	Note 161
ASPARTAME-ACESULFAME SALT	962	3		1130 mg/kg	Notes 113 & 145
AZORUBINE (CARMOISINE)	122	7		150 mg/kg	
BENZOATES	210-213	Adopted	2001	1000 mg/kg	Note 13
BRILLIANT BLACK (BLACK PN)	151	7		150 mg/kg	
BRILLIANT BLUE FCF	133	Adopted	2005	150 mg/kg	
BROWN HT	155	7		150 mg/kg	
BUTYLATED HYDROXYANISOLE	320	Adopted	2006	200 mg/kg	Notes 15 & 130
BUTYLATED HYDROXYTOLUENE	321	Adopted	2006	200 mg/kg	Notes 15 & 130
CANTHAXANTHIN	161g	6		GMP	
CARAMEL II - CAUSTIC SULPHITE PROCESS	150b	4		20000 mg/kg	
CARAMEL III - AMMONIA PROCESS	150c	Adopted	1999	GMP	
CARAMEL III - AMMONIA PROCESS	150c	3		20000 mg/kg	
CARAMEL IV - SULPHITE AMMONIA PROCESS	150d	Adopted	1999	GMP	
CARAMEL IV - SULPHITE AMMONIA PROCESS	150d	3		20000 mg/kg	
CARMINES	120	Adopted	2005	150 mg/kg	
CAROTENES, BETA-(VEGETABLE)	160a(ii)	Adopted	2005	1000 mg/kg	
CAROTENOIDS	160a(i),a(iii),e,f	6		150 mg/kg	
CHLOROPHYLLS, COPPER	141(i),(ii)	6		GMP	
CHLOROPHYLLS, COPPER	141(i),(ii)	3		500 mg/kg	
CURCUMIN	100(i)	7		150 mg/kg	
CYCLAMIC ACID (AND Na, K, Ca SALTS)	952	Adopted	2007	250 mg/kg	Notes 17 & 161

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

Additive	INS	Step	Year	Max Level	Comments
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	Adopted	2005	5000 mg/kg	
ERYTHROSINE	127	6		300 mg/kg	
FAST GREEN FCF	143	6		100 mg/kg	
GRAPE SKIN EXTRACT	163(ii)	3		1500 mg/kg	
INDIGOTINE (INDIGO CARMINE)	132	6		300 mg/kg	
IRON OXIDES	172(i)-(iii)	Adopted	2005	350 mg/kg	
LUTEIN FROM TAGETES ERECTA	161b(i)	4		150 mg/kg	
NEOTAME	961	Adopted	2007	100 mg/kg	Note 161
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i),(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii); 451(i),(ii); 452(i)-(v); 542	7		7000 mg/kg	Note 33
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	7		20000 mg/kg	
POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	476	7		10000 mg/kg	
POLYSORBATES	432-436	Adopted	2007	3000 mg/kg	Note 102
PONCEAU 4R (COCHINEAL RED A)	124	6		150 mg/kg	
PROPYL GALLATE	310	Adopted	2004	200 mg/kg	Notes 15 & 130
PROPYLENE GLYCOL ALGINATE	405	7		10000 mg/kg	
PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	477	Adopted	2006	40000 mg/kg	
QUINOLINE YELLOW	104	7		150 mg/kg	
RIBOFLAVINS	101(i), (ii)	Adopted	2005	300 mg/kg	
SACCHARIN (AND Na, K, Ca SALTS)	954	Adopted	2007	100 mg/kg	Note 161
SODIUM ALUMINIUM PHOSPHATES	541(i),(ii)	7		2000 mg/kg	Note 6
SODIUM DIACETATE	262(ii)	7		GMP	
SORBATES	200-203	7		1000 mg/kg	Note 42
SORBITAN ESTERS OF FATTY ACIDS	491-495	7		10000 mg/kg	
STEAROYL-2-LACTYLATES	481(i), 482(i)	7		5000 mg/kg	
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	Adopted	2007	400 mg/kg	Note 161
SUCROGLYCERIDES	474	7		10000 mg/kg	
SUCROSE ESTERS OF FATTY ACIDS	473	7		10000 mg/kg	
SUNSET YELLOW FCF	110	6		300 mg/kg	

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

Additive	INS	Step	Year	Max Level	Comments
TARTRATES	334; 335(i),(ii); 336(i),(ii); 337	7		GMP	Note 45
TARTRAZINE	102	7		300 mg/kg	
TERTIARY BUTYLHYDROQUINONE	319	Adopted	2005	200 mg/kg	Notes 15 & 130
TOCOPHEROLS	307a, b, c	7		200 mg/kg	
ZEAXANTHIN (SYNTHETIC)	161h(i)	4		150 mg/kg	

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

Additive	INS	Step	Year	Max Level	Comments
ACESULFAME POTASSIUM	950	Adopted	2007	800 mg/kg	Note 161
ADIPATES	355-357, 359	7		2000 mg/kg	Note 1
ALITAME	956	Adopted	2007	100 mg/kg	Note 161
ALLURA RED AC	129	6		300 mg/kg	
AMARANTH	123	7		300 mg/kg	
AMMONIUM SALTS OF PHOSPHATIDIC ACID	442	7		7500 mg/kg	
ASCORBYL ESTERS	304, 305	Adopted	2001	200 mg/kg	Notes 10 & 15
ASPARTAME	951	Adopted	2007	1000 mg/kg	Note 161
ASPARTAME-ACESULFAME SALT	962	3		1550 mg/kg	Notes 119 & 145
AZORUBINE (CARMOISINE)	122	7		150 mg/kg	
BRILLIANT BLACK (BLACK PN)	151	7		150 mg/kg	
BRILLIANT BLUE FCF	133	Adopted	2005	150 mg/kg	
BROWN HT	155	7		150 mg/kg	
BUTYLATED HYDROXYANISOLE	320	Adopted	2006	200 mg/kg	Notes 15 & 130
BUTYLATED HYDROXYTOLUENE	321	Adopted	2006	100 mg/kg	Notes 15 & 130
CARAMEL II - CAUSTIC SULPHITE PROCESS	150b	4		30000 mg/kg	
CARAMEL III - AMMONIA PROCESS	150c	3		30000 mg/kg	
CARAMEL III - AMMONIA PROCESS	150c	Adopted	1999	1000 mg/kg	
CARAMEL IV - SULPHITE AMMONIA PROCESS	150d	3		30000 mg/kg	
CARAMEL IV - SULPHITE AMMONIA PROCESS	150d	Adopted	1999	1000 mg/kg	
CARMINES	120	Adopted	2005	150 mg/kg	
CAROTENES, BETA-(VEGETABLE)	160a(ii)	Adopted	2005	1000 mg/kg	
CAROTENOIDS	160a(i),a(iii),e,f	6		200 mg/kg	
CHLOROPHYLLS, COPPER	141(i),(ii)	3		500 mg/kg	
CURCUMIN	100(i)	7		150 mg/kg	
CYCLAMIC ACID (AND Na, K, Ca SALTS)	952	Adopted	2007	250 mg/kg	Notes 17 & 161

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

Additive	INS	Step	Year	Max Level	Comments
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	Adopted	2006	1000 mg/kg	
ERYTHROSINE	127	6		300 mg/kg	
ETHYL MALTOL	637	7		200 mg/kg	
FAST GREEN FCF	143	Adopted	1999	100 mg/kg	
GRAPE SKIN EXTRACT	163(ii)	6		100 mg/kg	
GRAPE SKIN EXTRACT	163(ii)	3		1000 mg/kg	
HYDROXYBENZOATES, p-	214, 218	7		1000 mg/kg	Note 27
INDIGOTINE (INDIGO CARMINE)	132	6		300 mg/kg	
IRON OXIDES	172(i)-(iii)	Adopted	2005	300 mg/kg	
LUTEIN FROM TAGETES ERECTA	161b(i)	4		150 mg/kg	
MALTOL	636	7		200 mg/kg	
NEOTAME	961	Adopted	2007	100 mg/kg	Note 161
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i),(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii); 451(i),(ii); 452(i)-(v); 542	7		12000 mg/kg	Note 33
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	7		10000 mg/kg	
POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	476	7		10000 mg/kg	
POLYSORBATES	432-436	Adopted	2005	1000 mg/kg	
PONCEAU 4R (COCHINEAL RED A)	124	6		150 mg/kg	
PROPYLENE GLYCOL	1520	7		25000 mg/kg	
PROPYLENE GLYCOL ALGINATE	405	4		10000 mg/kg	
PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	477	Adopted	2001	5000 mg/kg	
QUINOLINE YELLOW	104	7		150 mg/kg	
RIBOFLAVINS	101(i), (ii)	Adopted	2005	500 mg/kg	
SACCHARIN (AND Na, K, Ca SALTS)	954	Adopted	2007	100 mg/kg	Note 161
SORBATES	200-203	7		1000 mg/kg	Note 42
SORBITAN ESTERS OF FATTY ACIDS	491-495	7		1200 mg/kg	
STEAROYL-2-LACTYLATES	481(i), 482(i)	7		5000 mg/kg	Note 15
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	Adopted	2007	320 mg/kg	Note 161
SUCROGLYCERIDES	474	4		10000 mg/kg	
SUCROSE ESTERS OF FATTY ACIDS	473	7		5000 mg/kg	
SUNSET YELLOW FCF	110	6		300 mg/kg	

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

Additive	INS	Step	Year	Max Level	Comments
TARTRATES	334; 335(i),(ii); 336(i),(ii); 337	7		2000 mg/kg	Note 45
TARTRAZINE	102	7		300 mg/kg	
TERTIARY BUTYLHYDROQUINONE	319	Adopted	2006	200 mg/kg	Notes 15 & 130
TOCOPHEROLS	307a, b, c	7		500 mg/kg	Note 15
ZEAXANTHIN (SYNTHETIC)	161h(i)	4		150 mg/kg	

Food Category No. 04.1.1 Fresh fruit

Additive	INS	Step	Year	Max Level	Comments
ASCORBIC ACID (L-)	300	7		500 mg/kg	
CALCIUM ASCORBATE	302	7		GMP	
CARBON DIOXIDE	290	7		GMP	Note 59
ISOASCORBIC ACID (ERYTHORBIC ACID)	315	7		GMP	
NITROGEN	941	7		GMP	Note 59
POTASSIUM ASCORBATE	303	7		GMP	
PULLULAN	1204	4		30000 mg/kg	
SODIUM ASCORBATE	301	7		GMP	
SORBATES	200-203	7		1000 mg/kg	Note 42
TRISODIUM CITRATE	331(iii)	7		2000 mg/kg	

Food Category No. 04.1.1.1 Untreated fresh fruit

Additive	INS	Step	Year	Max Level	Comments
NITROUS OXIDE	942	7		GMP	

Food Category No. 04.1.1.2 Surface-treated fresh fruit

Additive	INS	Step	Year	Max Level	Comments
ACETIC AND FATTY ACID ESTERS OF GLYCEROL	472a	7		GMP	Note 16
ACETYLATED DISTARCH PHOSPHATE	1414	7		GMP	Note 16
AGAR	406	7		GMP	
ALGINIC ACID	400	7		GMP	
AMMONIUM ALGINATE	403	7		GMP	
AZORUBINE (CARMOISINE)	122	7		500 mg/kg	Note 16
BEESWAX	901	Adopted	2003	GMP	
BEET RED	162	7		GMP	Note 16
BRILLIANT BLACK (BLACK PN)	151	7		500 mg/kg	Note 16
BRILLIANT BLUE FCF	133	6		500 mg/kg	Note 16
BROWN HT	155	7		500 mg/kg	Note 16
CALCIUM ALGINATE	404	7		GMP	
CALCIUM CARBONATE	170(i)	7		GMP	Note 16

Food Category No. 04.1.1.2 Surface-treated fresh fruit

Additive	INS	Step	Year	Max Level	Comments
CANDELILLA WAX	902	Adopted	2003	GMP	
CARAMEL I - PLAIN	150a	7		GMP	Note 16
CARMINES	120	Adopted	2005	500 mg/kg	Note 16
CARNAUBA WAX	903	Adopted	2004	400 mg/kg	
CAROB BEAN GUM	410	7		GMP	
CAROTENES, BETA-(VEGETABLE)	160a(ii)	6		GMP	Note 16
CARRAGEENAN AND ITS Na, K, NH ₄ , Ca and Mg SALTS (INCLUDES FURCELLERAN)	407	7		GMP	
CHLOROPHYLL	140	7		GMP	Note 16
CHLOROPHYLLS, COPPER	141(i),(ii)	6		GMP	Note 16
CITRIC AND FATTY ACID ESTERS OF GLYCEROL	472c	7		GMP	Note 16
CURCUMIN	100(i)	7		500 mg/kg	Note 16
DIPHENYL	230	7		70 mg/kg	Note 49
GELLAN GUM	418	7		GMP	
GLYCEROL	422	7		GMP	Note 16
GLYCEROL ESTERS OF WOOD ROSIN	445	Adopted	2005	110 mg/kg	
GRAPE SKIN EXTRACT	163(ii)	6		GMP	Note 16
GUAR GUM	412	7		GMP	
GUM ARABIC (ACACIA GUM)	414	7		GMP	Note 16
HYDROXYBENZOATES, p-	214, 218	7		12 mg/kg	Note 27
HYDROXYPROPYL CELLULOSE	463	7		GMP	Note 16
HYDROXYPROPYL METHYL CELLULOSE	464	7		GMP	Note 16
HYDROXYPROPYL STARCH	1440	7		GMP	Note 16
IRON OXIDES	172(i)-(iii)	Adopted	2005	1000 mg/kg	Note 16
ISOMALT (ISOMALTITOL)	953	7		GMP	Note 16
KARAYA GUM	416	7		GMP	
KONJAC FLOUR	425	7		GMP	
LACTIC AND FATTY ACID ESTERS OF GLYCEROL	472b	7		GMP	Note 16
LECITHIN	322(i)	7		GMP	Note 16
MAGNESIUM CARBONATE	504(i)	7		GMP	Note 16
MAGNESIUM CHLORIDE	511	7		GMP	Note 16
MAGNESIUM HYDROGEN CARBONATE	504(ii)	7		GMP	Note 16
MAGNESIUM HYDROXIDE	528	7		GMP	Note 16
MALTITOL and MALTITOL SYRUP	965	4		GMP	
MANNITOL	421	4		GMP	
METHYL CELLULOSE	461	7		GMP	Note 16
METHYL ETHYL CELLULOSE	465	7		GMP	Note 16

Food Category No. 04.1.1.2 Surface-treated fresh fruit

Additive	INS	Step	Year	Max Level	Comments
MICROCRYSTALLINE CELLULOSE	460(i)	7		GMP	Note 16
MICROCRYSTALLINE WAX	905c(i)	Adopted	2004	50 mg/kg	
MONO- AND DI-GLYCERIDES OF FATTY ACIDS	471	7		GMP	Note 16
ORTHO-PHENYLPHENOLS	231, 232	Adopted	1999	12 mg/kg	Note 49
OXIDIZED STARCH	1404	7		GMP	Note 16
PECTINS	440	7		GMP	
POLYETHYLENE GLYCOL	1521	Adopted	2001	GMP	
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	7		1000 mg/kg	
POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	476	7		1000 mg/kg	
POLYVINYLPIRROLIDONE	1201	Adopted	1999	GMP	
PONCEAU 4R (COCHINEAL RED A)	124	6		500 mg/kg	Note 16
POTASSIUM ALGINATE	402	7		GMP	
POTASSIUM DIHYDROGEN CITRATE	332(i)	7		GMP	Note 16
POWDERED CELLULOSE	460(ii)	7		GMP	Note 16
PROCESSED EUCHEUMA SEAWEED (PES)	407a	7		GMP	
PROPYLENE GLYCOL ALGINATE	405	4		10000 mg/kg	
QUINOLINE YELLOW	104	7		500 mg/kg	Note 16
RIBOFLAVINS	101(i), (ii)	Adopted	2005	300 mg/kg	Note 16
SALTS OF MYRISTIC, PALMITIC & STEARIC ACIDS WITH AMMONIA, CALCIUM, POTASSIUM AND SODIUM	470(i)	7		GMP	Notes 16 & 71
SALTS OF OLEIC ACID WITH CALCIUM, POTASSIUM AND SODIUM	470(ii)	7		GMP	Note 16
SHELLAC	904	Adopted	2003	GMP	
SODIUM ALGINATE	401	7		GMP	
SODIUM CARBOXYMETHYL CELLULOSE (CELLULOSE GUM)	466	7		GMP	Note 16
SODIUM DIHYDROGEN CITRATE	331(i)	7		GMP	Note 16
SORBITAN ESTERS OF FATTY ACIDS	491-495	4		5000 mg/kg	Note 16
SORBITOL AND SORBITOL SYRUP	420	7		GMP	Note 16
SUCROGLYCERIDES	474	7		GMP	
SUCROSE ESTERS OF FATTY ACIDS	473	4		1000 mg/kg	
SULPHITES	220-225, 227, 228, 539	Adopted	2006	50 mg/kg	Note 44
SUNSET YELLOW FCF	110	6		500 mg/kg	Note 16

Food Category No. 04.1.1.2 Surface-treated fresh fruit

Additive	INS	Step	Year	Max Level	Comments
TARA GUM	417	7		GMP	
TARTRAZINE	102	7		500 mg/kg	Note 16
TITANIUM DIOXIDE	171	7		GMP	Note 16
TRAGACANTH GUM	413	7		GMP	Note 16
TRIPOTASSIUM CITRATE	332(ii)	7		GMP	Note 16
XANTHAN GUM	415	7		GMP	
XYLITOL	967	7		GMP	Note 16

Food Category No. 04.1.1.3 Peeled or cut fresh fruit

Additive	INS	Step	Year	Max Level	Comments
AGAR	406	7		GMP	
CAROB BEAN GUM	410	7		GMP	
CARRAGEENAN AND ITS Na, K, NH ₄ , Ca and Mg SALTS (INCLUDES FURCELLERAN)	407	7		GMP	
GELLAN GUM	418	7		GMP	
GUAR GUM	412	7		GMP	
HYDROXYBENZOATES, p-	214, 218	7		12 mg/kg	Note 27
KARAYA GUM	416	7		GMP	
KONJAC FLOUR	425	7		GMP	
MICROCRYSTALLINE CELLULOSE	460(i)	7		GMP	
NITROUS OXIDE	942	7		GMP	
PECTINS	440	7		GMP	
PROCESSED EUCHEUMA SEAWEED (PES)	407a	4		GMP	
PROPYLENE GLYCOL ALGINATE	405	4		10000 mg/kg	
SODIUM ALGINATE	401	4		GMP	
SODIUM CARBOXYMETHYL CELLULOSE (CELLULOSE GUM)	466	4		GMP	
SODIUM ISOASCORBATE	316	7		GMP	
TARA GUM	417	7		GMP	
TRAGACANTH GUM	413	7		GMP	
XANTHAN GUM	415	7		GMP	

Food Category No. 04.1.2 Processed fruit

Additive	INS	Step	Year	Max Level	Comments
CARAMEL II - CAUSTIC SULPHITE PROCESS	150b	4		80000 mg/kg	
CARAMEL III - AMMONIA PROCESS	150c	3		80000 mg/kg	
CARAMEL IV - SULPHITE AMMONIA PROCESS	150d	3		80000 mg/kg	
CARNAUBA WAX	903	Adopted	2004	400 mg/kg	

Food Category No. 04.1.2.1 Frozen fruit

Additive	INS	Step	Year	Max Level	Comments
ACESULFAME POTASSIUM	950	6		500 mg/kg	
ASPARTAME	951	3		2000 mg/kg	
ASPARTAME-ACESULFAME SALT	962	3		1130 mg/kg	Note 113
HYDROXYBENZOATES, p-	214, 218	7		800 mg/kg	Note 27
NEOTAME	961	3		100 mg/kg	
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i),(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii); 451(i),(ii); 452(i)-(v); 542	7		200 mg/kg	Note 33
PROPYLENE GLYCOL ALGINATE	405	7		10000 mg/kg	
SORBATES	200-203	7		1000 mg/kg	Note 42
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	3		400 mg/kg	
SULPHITES	220-225, 227, 228, 539	Adopted	2007	500 mg/kg	Notes 44 & 155
TARTRATES	334; 335(i),(ii); 336(i),(ii); 337	7		GMP	Note 45

Food Category No. 04.1.2.2 Dried fruit

Additive	INS	Step	Year	Max Level	Comments
ACESULFAME POTASSIUM	950	6		500 mg/kg	
ASCORBYL ESTERS	304, 305	Adopted	2001	80 mg/kg	Note 10
ASPARTAME	951	6		3000 mg/kg	
ASPARTAME-ACESULFAME SALT	962	3		1130 mg/kg	Note 113
BENZOATES	210-213	Adopted	2003	800 mg/kg	Note 13
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	Adopted	2005	10000 mg/kg	
EDTAs	385, 386	Adopted	2001	265 mg/kg	Note 21
HYDROGENATED POLYDECENES	907	4		2000 mg/kg	
HYDROXYBENZOATES, p-	214, 218	7		800 mg/kg	Note 27
MINERAL OIL, HIGH VISCOSITY	905d	Adopted	2005	5000 mg/kg	
MINERAL OIL, MEDIUM & LOW VISCOSITY (CLASS I)	905e	Adopted	2005	5000 mg/kg	
NEOTAME	961	3		100 mg/kg	
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i),(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii); 451(i),(ii); 452(i)-(v); 542	7		10 mg/kg	Note 33
PROPYLENE GLYCOL	1520	7		50000 mg/kg	
SORBATES	200-203	7		2000 mg/kg	Note 42

Food Category No. 04.1.2.2 Dried fruit

Additive	INS	Step	Year	Max Level	Comments
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	3		1500 mg/kg	
SULPHITES	220-225, 227, 228, 539	Adopted	2006	1000 mg/kg	Notes 44 & 135
SUNSET YELLOW FCF	110	6		50 mg/kg	
TARTRATES	334; 335(i),(ii); 336(i),(ii); 337	7		GMP	Note 45
TARTRAZINE	102	7		200 mg/kg	
TOCOPHEROLS	307a, b, c	7		200 mg/kg	

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

Additive	INS	Step	Year	Max Level	Comments
ACESULFAME POTASSIUM	950	Adopted	2007	200 mg/kg	Note 161
ASPARTAME	951	Adopted	2007	300 mg/kg	Note 144
ASPARTAME-ACESULFAME SALT	962	3		450 mg/kg	Notes 113 & 144
BENZOATES	210-213	Adopted	2001	1000 mg/kg	Note 13
CARAMEL III - AMMONIA PROCESS	150c	Adopted	1999	GMP	
CARAMEL IV - SULPHITE AMMONIA PROCESS	150d	Adopted	1999	GMP	
CAROTENES, BETA-(VEGETABLE)	160a(ii)	Adopted	2005	1000 mg/kg	
CAROTENOIDS	160a(i),a(iii),e,f	3		1000 mg/kg	
CHLOROPHYLLS, COPPER	141(i),(ii)	Adopted	2005	100 mg/kg	Note 62
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	Adopted	2005	1000 mg/kg	
EDTAs	385, 386	3		250 mg/kg	Note 21
GRAPE SKIN EXTRACT	163(ii)	3		1500 mg/kg	
HYDROXYBENZOATES, p-	214, 218	7		800 mg/kg	Note 27
NEOTAME	961	Adopted	2007	100 mg/kg	Note 161
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i),(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii); 451(i),(ii); 452(i)-(v); 542	4		2200 mg/kg	Note 33
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i),(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii); 451(i),(ii); 452(i)-(v); 542	7		1100 mg/kg	Note 33
POLYDIMETHYLSILOXANE	900a	Adopted	1999	10 mg/kg	
RIBOFLAVINS	101(i), (ii)	3		500 mg/kg	
SACCHARIN (AND Na, K, Ca SALTS)	954	Adopted	2007	160 mg/kg	Note 144

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

Additive	INS	Step	Year	Max Level	Comments
SODIUM DIACETATE	262(ii)	7		GMP	
SORBATES	200-203	7		2000 mg/kg	Note 42
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	Adopted	2007	180 mg/kg	Note 144
SULPHITES	220-225, 227, 228, 539	Adopted	2006	100 mg/kg	Note 44
TARTRATES	334; 335(i),(ii); 336(i),(ii); 337	7		GMP	Note 45

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

Additive	INS	Step	Year	Max Level	Comments
ACESULFAME POTASSIUM	950	Adopted	2007	350 mg/kg	Note 161
ALLURA RED AC	129	6		200 mg/kg	
AMARANTH	123	7		200 mg/kg	
ASPARTAME	951	Adopted	2007	1000 mg/kg	Note 161
ASPARTAME-ACESULFAME SALT	962	3		790 mg/kg	Notes 113 & 145
AZORUBINE (CARMOISINE)	122	7		200 mg/kg	
BRILLIANT BLACK (BLACK PN)	151	7		200 mg/kg	
BRILLIANT BLUE FCF	133	6		200 mg/kg	
BROWN HT	155	7		200 mg/kg	
CARAMEL III - AMMONIA PROCESS	150c	Adopted	1999	GMP	
CARAMEL IV - SULPHITE AMMONIA PROCESS	150d	Adopted	1999	GMP	
CARMINES	120	Adopted	2005	200 mg/kg	
CAROTENES, BETA-(VEGETABLE)	160a(ii)	Adopted	2005	1000 mg/kg	
CAROTENOIDS	160a(i),a(iii),e,f	6		200 mg/kg	
CHLOROPHYLLS, COPPER	141(i),(ii)	Adopted	2005	100 mg/kg	Note 62
CURCUMIN	100(i)	7		200 mg/kg	
CYCLAMIC ACID (AND Na, K, Ca SALTS)	952	Adopted	2007	1000 mg/kg	Notes 17 & 161
ERYTHROSINE	127	6		300 mg/kg	
FAST GREEN FCF	143	Adopted	1999	200 mg/kg	
GRAPE SKIN EXTRACT	163(ii)	3		1500 mg/kg	
HYDROXYBENZOATES, p-	214, 218	7		800 mg/kg	Note 27
INDIGOTINE (INDIGO CARMINE)	132	6		200 mg/kg	
IRON OXIDES	172(i)-(iii)	Adopted	2005	300 mg/kg	
NEOTAME	961	Adopted	2007	33 mg/kg	Note 161
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i),(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii); 451(i),(ii); 452(i)-(v); 542	7		200 mg/kg	Note 33

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

Additive	INS	Step	Year	Max Level	Comments
POLYDIMETHYLSILOXANE	900a	Adopted	1999	10 mg/kg	
PONCEAU 4R (COCHINEAL RED A)	124	6		300 mg/kg	
QUINOLINE YELLOW	104	7		200 mg/kg	
RIBOFLAVINS	101(i), (ii)	Adopted	2005	300 mg/kg	
SACCHARIN (AND Na, K, Ca SALTS)	954	Adopted	2007	200 mg/kg	Note 161
SODIUM DIACETATE	262(ii)	7		GMP	
SORBATES	200-203	7		1000 mg/kg	Note 42
STANNOUS CHLORIDE	512	Adopted	2001	20 mg/kg	Note 43
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	Adopted	2007	400 mg/kg	Note 161
SUNSET YELLOW FCF	110	6		200 mg/kg	
TARTRATES	334; 335(i),(ii); 336(i),(ii); 337	7		1300 mg/kg	Note 45
TARTRAZINE	102	7		200 mg/kg	

Food Category No. 04.1.2.5 Jams, jellies, marmelades

Additive	INS	Step	Year	Max Level	Comments
ACESULFAME POTASSIUM	950	Adopted	2007	1000 mg/kg	Note 161
ADIPATES	355-357, 359	7		2000 mg/kg	Note 1
ALITAME	956	Adopted	2007	100 mg/kg	Note 161
ALLURA RED AC	129	6		500 mg/kg	
AMARANTH	123	7		300 mg/kg	
ASPARTAME	951	Adopted	2007	1000 mg/kg	Note 161
ASPARTAME-ACESULFAME SALT	962	3		1000 mg/kg	Notes 119 & 138
AZORUBINE (CARMOISINE)	122	7		500 mg/kg	
BENZOATES	210-213	Adopted	2001	1000 mg/kg	Note 13
BRILLIANT BLACK (BLACK PN)	151	7		500 mg/kg	
BRILLIANT BLUE FCF	133	6		500 mg/kg	
BROWN HT	155	7		500 mg/kg	
CANTHAXANTHIN	161g	6		200 mg/kg	
CAMEL III - AMMONIA PROCESS	150c	Adopted	1999	GMP	
CAMEL IV - SULPHITE AMMONIA PROCESS	150d	Adopted	1999	1500 mg/kg	
CARMINES	120	Adopted	2005	200 mg/kg	
CAROTENES, BETA-(VEGETABLE)	160a(ii)	Adopted	2005	1000 mg/kg	
CAROTENOIDS	160a(i),a(iii),e,f	6		500 mg/kg	
CHLOROPHYLLS, COPPER	141(i),(ii)	6		200 mg/kg	
CURCUMIN	100(i)	7		500 mg/kg	

Food Category No. 04.1.2.5 Jams, jellies, marmelades

Additive	INS	Step	Year	Max Level	Comments
CYCLAMIC ACID (AND Na, K, Ca SALTS)	952	Adopted	2007	1000 mg/kg	Notes 17 & 161
EDTAs	385, 386	Adopted	2001	130 mg/kg	Note 21
ERYTHROSINE	127	6		400 mg/kg	
FAST GREEN FCF	143	Adopted	1999	400 mg/kg	
GRAPE SKIN EXTRACT	163(ii)	3		1500 mg/kg	
HYDROXYBENZOATES, p-	214, 218	7		1000 mg/kg	Note 27
INDIGOTINE (INDIGO CARMINE)	132	6		500 mg/kg	
IRON OXIDES	172(i)-(iii)	Adopted	2005	200 mg/kg	
LUTEIN FROM TAGETES ERECTA	161b(i)	4		100 mg/kg	
NEOTAME	961	Adopted	2007	70 mg/kg	Note 161
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i),(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii); 451(i),(ii); 452(i)-(v); 542	7		530 mg/kg	Note 33
POLYDIMETHYLSILOXANE	900a	Adopted	1999	30 mg/kg	
PONCEAU 4R (COCHINEAL RED A)	124	6		500 mg/kg	
PROPYLENE GLYCOL ALGINATE	405	7		20000 mg/kg	
QUINOLINE YELLOW	104	7		500 mg/kg	
RIBOFLAVINS	101(i), (ii)	Adopted	2005	200 mg/kg	
SACCHARIN (AND Na, K, Ca SALTS)	954	Adopted	2007	200 mg/kg	Note 161
SORBATES	200-203	7		1000 mg/kg	Note 42
SORBITAN ESTERS OF FATTY ACIDS	491-495	7		25 mg/kg	
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	Adopted	2007	400 mg/kg	Note 161
SULPHITES	220-225, 227, 228, 539	6		500 mg/kg	Note 44
SUNSET YELLOW FCF	110	6		500 mg/kg	
TARTRATES	334; 335(i),(ii); 336(i),(ii); 337	7		3000 mg/kg	Note 45
TARTRAZINE	102	7		500 mg/kg	

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

Additive	INS	Step	Year	Max Level	Comments
ACESULFAME POTASSIUM	950	Adopted	2007	1000 mg/kg	Note 161
ASPARTAME	951	Adopted	2007	1000 mg/kg	Note 161
ASPARTAME-ACESULFAME SALT	962	3		2270 mg/kg	Notes 113 & 138
AZORUBINE (CARMOISINE)	122	7		500 mg/kg	

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

Additive	INS	Step	Year	Max Level	Comments
BENZOATES	210-213	Adopted	2001	1000 mg/kg	Note 13
BRILLIANT BLACK (BLACK PN)	151	7		500 mg/kg	
BRILLIANT BLUE FCF	133	6		500 mg/kg	
BROWN HT	155	7		500 mg/kg	
CANTHAXANTHIN	161g	6		GMP	
CARAMEL III - AMMONIA PROCESS	150c	Adopted	1999	500 mg/kg	
CARAMEL IV - SULPHITE AMMONIA PROCESS	150d	Adopted	1999	500 mg/kg	
CARMINES	120	Adopted	2005	500 mg/kg	
CAROTENES, BETA-(VEGETABLE)	160a(ii)	Adopted	2005	500 mg/kg	
CAROTENOIDS	160a(i),a(iii),e,f	6		500 mg/kg	
CHLOROPHYLLS, COPPER	141(i),(ii)	6		150 mg/kg	
CURCUMIN	100(i)	7		500 mg/kg	
CYCLAMIC ACID (AND Na, K, Ca SALTS)	952	Adopted	2007	2000 mg/kg	Notes 17 & 161
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	Adopted	2005	5000 mg/kg	
EDTAs	385, 386	Adopted	2001	100 mg/kg	Note 21
ERYTHROSINE	127	6		300 mg/kg	
FAST GREEN FCF	143	6		100 mg/kg	
GRAPE SKIN EXTRACT	163(ii)	6		500 mg/kg	
HYDROXYBENZOATES, p-	214, 218	7		1000 mg/kg	Note 27
INDIGOTINE (INDIGO CARMINE)	132	6		500 mg/kg	
IRON OXIDES	172(i)-(iii)	Adopted	2005	500 mg/kg	
NEOTAME	961	Adopted	2007	70 mg/kg	Note 161
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i),(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii); 451(i),(ii); 452(i)-(v); 542	7		1100 mg/kg	Note 33
POLYDIMETHYLSILOXANE	900a	Adopted	1999	10 mg/kg	
PONCEAU 4R (COCHINEAL RED A)	124	6		500 mg/kg	
QUINOLINE YELLOW	104	7		500 mg/kg	
RIBOFLAVINS	101(i), (ii)	Adopted	2005	500 mg/kg	
SACCHARIN (AND Na, K, Ca SALTS)	954	Adopted	2007	200 mg/kg	Note 161
SORBATES	200-203	7		1000 mg/kg	Note 42
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	Adopted	2007	400 mg/kg	Note 161
SULPHITES	220-225, 227, 228, 539	Adopted	2006	500 mg/kg	Note 44

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

Additive	INS	Step	Year	Max Level	Comments
SUNSET YELLOW FCF	110	6		500 mg/kg	
TARTRATES	334; 335(i),(ii); 336(i),(ii); 337	7		3000 mg/kg	Note 45
TARTRAZINE	102	7		500 mg/kg	

Food Category No. 04.1.2.7 Candied fruit

Additive	INS	Step	Year	Max Level	Comments
ACESULFAME POTASSIUM	950	Adopted	2007	500 mg/kg	Note 161
ALLURA RED AC	129	6		300 mg/kg	
ALUMINIUM AMMONIUM SULPHATE	523	Adopted	2001	200 mg/kg	Note 6
AMARANTH	123	7		300 mg/kg	
ASPARTAME	951	Adopted	2007	2000 mg/kg	Note 161
ASPARTAME-ACESULFAME SALT	962	3		1130 mg/kg	Note 113
AZORUBINE (CARMOISINE)	122	7		200 mg/kg	
BENZOATES	210-213	Adopted	2001	1000 mg/kg	Note 13
BRILLIANT BLACK (BLACK PN)	151	7		200 mg/kg	
BRILLIANT BLUE FCF	133	6		200 mg/kg	
BROWN HT	155	7		200 mg/kg	
CARAMEL III - AMMONIA PROCESS	150c	Adopted	1999	GMP	
CARAMEL IV - SULPHITE AMMONIA PROCESS	150d	Adopted	1999	GMP	
CARMINES	120	Adopted	2005	200 mg/kg	
CAROTENES, BETA-(VEGETABLE)	160a(ii)	Adopted	2005	1000 mg/kg	
CAROTENOIDS	160a(i),a(iii),e,f	6		200 mg/kg	
CHLOROPHYLLS, COPPER	141(i),(ii)	3		250 mg/kg	
CURCUMIN	100(i)	7		200 mg/kg	
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	Adopted	2005	1000 mg/kg	
ERYTHROSINE	127	Adopted	2005	200 mg/kg	Note 54
FAST GREEN FCF	143	6		100 mg/kg	
GRAPE SKIN EXTRACT	163(ii)	3		1500 mg/kg	
HYDROXYBENZOATES, p-	214, 218	7		1000 mg/kg	Note 27
INDIGOTINE (INDIGO CARMINE)	132	6		200 mg/kg	
IRON OXIDES	172(i)-(iii)	Adopted	2005	250 mg/kg	
LUTEIN FROM TAGETES ERECTA	161b(i)	4		200 mg/kg	
NEOTAME	961	Adopted	2007	65 mg/kg	Note 161

Food Category No. 04.1.2.7 Candied fruit

Additive	INS	Step	Year	Max Level	Comments
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i),(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii); 451(i),(ii); 452(i)-(v); 542	7		10 mg/kg	Note 33
PONCEAU 4R (COCHINEAL RED A)	124	6		200 mg/kg	
PROPYLENE GLYCOL	1520	7		50000 mg/kg	
QUINOLINE YELLOW	104	7		200 mg/kg	
RIBOFLAVINS	101(i), (ii)	Adopted	2005	300 mg/kg	
SACCHARIN (AND Na, K, Ca SALTS)	954	3		5000 mg/kg	Note 161
SORBATES	200-203	7		1000 mg/kg	Note 42
STEAROYL-2-LACTYLATES	481(i), 482(i)	7		2000 mg/kg	
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	Adopted	2007	800 mg/kg	Note 161
SULPHITES	220-225, 227, 228, 539	Adopted	2006	100 mg/kg	Note 44
SUNSET YELLOW FCF	110	6		300 mg/kg	
TARTRATES	334; 335(i),(ii); 336(i),(ii); 337	7		GMP	Note 45
TARTRAZINE	102	7		300 mg/kg	
ZEAXANTHIN (SYNTHETIC)	161h(i)	4		200 mg/kg	

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

Additive	INS	Step	Year	Max Level	Comments
ACESULFAME POTASSIUM	950	Adopted	2007	350 mg/kg	Note 161
ADIPATES	355-357, 359	7		30000 mg/kg	Note 1
ALLURA RED AC	129	6		800 mg/kg	
AMARANTH	123	7		300 mg/kg	
ASPARTAME	951	Adopted	2007	1000 mg/kg	Note 161
ASPARTAME-ACESULFAME SALT	962	3		790 mg/kg	Notes 113 & 138
AZORUBINE (CARMOISINE)	122	7		500 mg/kg	
BENZOATES	210-213	Adopted	2001	1000 mg/kg	Note 13
BRILLIANT BLACK (BLACK PN)	151	7		500 mg/kg	
BRILLIANT BLUE FCF	133	6		500 mg/kg	
BROWN HT	155	7		500 mg/kg	
CANTHAXANTHIN	161g	6		GMP	
CARAMEL III - AMMONIA PROCESS	150c	Adopted	1999	7500 mg/kg	
CARAMEL IV - SULPHITE AMMONIA PROCESS	150d	Adopted	1999	7500 mg/kg	
CARMINES	120	Adopted	2005	500 mg/kg	

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

Additive	INS	Step	Year	Max Level	Comments
CAROTENES, BETA-(VEGETABLE)	160a(ii)	6		4 mg/kg	
CAROTENIDS	160a(i),a(iii),e,f	6		500 mg/kg	
CHLOROPHYLLS, COPPER	141(i),(ii)	Adopted	2005	100 mg/kg	Note 62
CURCUMIN	100(i)	7		500 mg/kg	
CYCLAMIC ACID (AND Na, K, Ca SALTS)	952	Adopted	2007	250 mg/kg	Notes 17 & 161
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	Adopted	2005	2500 mg/kg	
ERYTHROSINE	127	6		300 mg/kg	
FAST GREEN FCF	143	6		100 mg/kg	
GRAPE SKIN EXTRACT	163(ii)	3		1500 mg/kg	
HYDROXYBENZOATES, p-	214, 218	7		800 mg/kg	Note 27
INDIGOTINE (INDIGO CARMINE)	132	6		500 mg/kg	
NEOTAME	961	Adopted	2007	100 mg/kg	Note 161
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i),(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii); 451(i),(ii); 452(i)-(v); 542	7		7000 mg/kg	Note 33
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	7		5000 mg/kg	
POLYSORBATES	432-436	Adopted	2007	1000 mg/kg	Note 154
PONCEAU 4R (COCHINEAL RED A)	124	6		500 mg/kg	
PROPYLENE GLYCOL	1520	7		200000 mg/kg	
PROPYLENE GLYCOL ALGINATE	405	7		7500 mg/kg	
PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	477	Adopted	2001	40000 mg/kg	
QUINOLINE YELLOW	104	7		500 mg/kg	
RIBOFLAVINS	101(i), (ii)	Adopted	2005	300 mg/kg	
SACCHARIN (AND Na, K, Ca SALTS)	954	Adopted	2007	200 mg/kg	Note 161
SORBATES	200-203	7		1500 mg/kg	Note 42
SORBITAN ESTERS OF FATTY ACIDS	491-495	7		5000 mg/kg	
STEAROYL-2-LACTYLATES	481(i), 482(i)	7		200 mg/kg	
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	Adopted	2007	400 mg/kg	Note 161
SUCROSE ESTERS OF FATTY ACIDS	473	7		1500 mg/kg	
SULPHITES	220-225, 227, 228, 539	Adopted	2006	500 mg/kg	Note 44
SUNSET YELLOW FCF	110	6		500 mg/kg	

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

Additive	INS	Step	Year	Max Level	Comments
TARTRATES	334; 335(i),(ii); 336(i),(ii); 337	7		GMP	Note 45
TARTRAZINE	102	7		500 mg/kg	
TOCOPHEROLS	307a, b, c	7		150 mg/kg	

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

Additive	INS	Step	Year	Max Level	Comments
ACESULFAME POTASSIUM	950	Adopted	2007	350 mg/kg	Note 161
ADIPATES	355-357, 359	7		30000 mg/kg	Note 1
ALLURA RED AC	129	6		300 mg/kg	
AMARANTH	123	7		300 mg/kg	
ASCORBYL ESTERS	304, 305	Adopted	2001	500 mg/kg	Notes 2 & 10
ASPARTAME	951	Adopted	2007	1000 mg/kg	Note 161
ASPARTAME-ACESULFAME SALT	962	3		790 mg/kg	Notes 113 & 145
AZORUBINE (CARMOISINE)	122	7		150 mg/kg	
BENZOATES	210-213	Adopted	2001	1000 mg/kg	Note 13
BRILLIANT BLACK (BLACK PN)	151	7		150 mg/kg	
BRILLIANT BLUE FCF	133	Adopted	2005	150 mg/kg	
BROWN HT	155	7		150 mg/kg	
CANTHAXANTHIN	161g	6		GMP	
CARAMEL III - AMMONIA PROCESS	150c	Adopted	1999	GMP	
CARAMEL IV - SULPHITE AMMONIA PROCESS	150d	Adopted	1999	GMP	
CARMINES	120	Adopted	2005	150 mg/kg	
CAROTENES, BETA-(VEGETABLE)	160a(ii)	Adopted	2005	1000 mg/kg	
CAROTENOIDS	160a(i),a(iii),e,f	6		150 mg/kg	
CHLOROPHYLLS, COPPER	141(i),(ii)	6		150 mg/kg	Note 62
CURCUMIN	100(i)	7		150 mg/kg	
CYCLAMIC ACID (AND Na, K, Ca SALTS)	952	Adopted	2007	250 mg/kg	Notes 17 & 161
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	Adopted	2005	2500 mg/kg	
DIOCTYL SODIUM SULPHOSUCCINATE	480	7		15 mg/kg	
ERYTHROSINE	127	6		300 mg/kg	
FAST GREEN FCF	143	6		100 mg/kg	
GRAPE SKIN EXTRACT	163(ii)	3		1500 mg/kg	
HYDROXYBENZOATES, p-	214, 218	7		800 mg/kg	Note 27
INDIGOTINE (INDIGO CARMINE)	132	6		300 mg/kg	

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

Additive	INS	Step	Year	Max Level	Comments
IRON OXIDES	172(i)-(iii)	Adopted	2005	200 mg/kg	
LUTEIN FROM TAGETES ERECTA	161b(i)	4		150 mg/kg	
NEOTAME	961	Adopted	2007	100 mg/kg	Note 161
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i),(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii); 451(i),(ii); 452(i)-(v); 542	7		7000 mg/kg	Note 33
POLYDIMETHYLSILOXANE	900a	Adopted	1999	110 mg/kg	
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	7		9000 mg/kg	
POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	476	7		5000 mg/kg	
POLYSORBATES	432-436	Adopted	2007	3000 mg/kg	
PONCEAU 4R (COCHINEAL RED A)	124	6		150 mg/kg	
PROPYL GALLATE	310	Adopted	2001	90 mg/kg	Notes 2, 15 & 130
PROPYLENE GLYCOL ALGINATE	405	7		10000 mg/kg	
PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	477	Adopted	2001	40000 mg/kg	
QUINOLINE YELLOW	104	7		150 mg/kg	
RIBOFLAVINS	101(i), (ii)	Adopted	2005	300 mg/kg	
SACCHARIN (AND Na, K, Ca SALTS)	954	Adopted	2007	100 mg/kg	Note 161
SODIUM ALUMINIUM PHOSPHATES	541(i),(ii)	7		2000 mg/kg	Note 6
SORBATES	200-203	7		1000 mg/kg	Note 42
SORBITAN ESTERS OF FATTY ACIDS	491-495	7		5000 mg/kg	
STEAROYL-2-LACTYLATES	481(i), 482(i)	7		10000 mg/kg	
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	Adopted	2007	400 mg/kg	Note 161
SUCROGLYCERIDES	474	7		5000 mg/kg	
SUCROSE ESTERS OF FATTY ACIDS	473	7		5000 mg/kg	
SULPHITES	220-225, 227, 228, 539	6		750 mg/kg	Note 44
SUNSET YELLOW FCF	110	6		300 mg/kg	
TARTRATES	334; 335(i),(ii); 336(i),(ii); 337	4		20000 mg/kg	Note 45
TARTRAZINE	102	7		300 mg/kg	
TOCOPHEROLS	307a, b, c	7		150 mg/kg	
ZEAXANTHIN (SYNTHETIC)	161h(i)	4		150 mg/kg	

Food Category No. 04.1.2.10 Fermented fruit products

Additive	INS	Step	Year	Max Level	Comments
ACESULFAME POTASSIUM	950	Adopted	2007	350 mg/kg	Note 161
ASPARTAME	951	Adopted	2007	1000 mg/kg	Note 161
ASPARTAME-ACESULFAME SALT	962	3		790 mg/kg	Note 113
BENZOATES	210-213	Adopted	2001	1000 mg/kg	Note 13
CAROTENES, BETA-(VEGETABLE)	160a(ii)	Adopted	2005	200 mg/kg	
CAROTENOIDS	160a(i),a(iii),e,f	3		500 mg/kg	
CHLOROPHYLLS, COPPER	141(i),(ii)	Adopted	2005	100 mg/kg	Note 62
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	Adopted	2005	2500 mg/kg	
EDTAs	385, 386	3		250 mg/kg	Note 21
GRAPE SKIN EXTRACT	163(ii)	3		1500 mg/kg	
HYDROXYBENZOATES, p-	214, 218	7		800 mg/kg	Note 27
NEOTAME	961	Adopted	2007	65 mg/kg	Note 161
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i),(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii); 451(i),(ii); 452(i)-(v); 542	7		2200 mg/kg	Note 33
POLYDIMETHYLSILOXANE	900a	3		10 mg/kg	
RIBOFLAVINS	101(i), (ii)	3		500 mg/kg	
SACCHARIN (AND Na, K, Ca SALTS)	954	3		160 mg/kg	
SORBATES	200-203	7		1000 mg/kg	Note 42
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	Adopted	2007	150 mg/kg	Note 161
SULPHITES	220-225, 227, 228, 539	3		100 mg/kg	Note 44
TARTRATES	334; 335(i),(ii); 336(i),(ii); 337	7		GMP	Note 45

Food Category No. 04.1.2.11 Fruit fillings for pastries

Additive	INS	Step	Year	Max Level	Comments
ACESULFAME POTASSIUM	950	Adopted	2007	350 mg/kg	Note 161
ADIPATES	355-357, 359	7		30000 mg/kg	Note 1
ALLURA RED AC	129	6		800 mg/kg	
AMARANTH	123	7		300 mg/kg	
ASPARTAME	951	Adopted	2007	1000 mg/kg	Note 161
ASPARTAME-ACESULFAME SALT	962	3		790 mg/kg	Note 113
BENZOATES	210-213	Adopted	2001	1000 mg/kg	Note 13
BRILLIANT BLUE FCF	133	Adopted	2005	250 mg/kg	
CANTHAXANTHIN	161g	6		GMP	

Food Category No. 04.1.2.11 Fruit fillings for pastries

Additive	INS	Step	Year	Max Level	Comments
CARAMEL III - AMMONIA PROCESS	150c	Adopted	1999	7500 mg/kg	
CARAMEL IV - SULPHITE AMMONIA PROCESS	150d	Adopted	1999	7500 mg/kg	
CARMINES	120	Adopted	2005	300 mg/kg	
CAROTENES, BETA-(VEGETABLE)	160a(ii)	6		4 mg/kg	
CAROTENOIDS	160a(i),a(iii),e,f	6		10 mg/kg	
CHLOROPHYLLS, COPPER	141(i),(ii)	Adopted	2005	100 mg/kg	Note 62
CURCUMIN	100(i)	7		150 mg/kg	
EDTAs	385, 386	Adopted	2001	650 mg/kg	Note 21
ERYTHROSINE	127	6		300 mg/kg	
FAST GREEN FCF	143	6		100 mg/kg	
GRAPE SKIN EXTRACT	163(ii)	3		1500 mg/kg	
HYDROXYBENZOATES, p-	214, 218	7		800 mg/kg	Note 27
INDIGOTINE (INDIGO CARMINE)	132	6		300 mg/kg	
LUTEIN FROM TAGETES ERECTA	161b(i)	4		150 mg/kg	
NEOTAME	961	Adopted	2007	100 mg/kg	Note 161
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i),(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii); 451(i),(ii); 452(i)-(v); 542	7		7000 mg/kg	Note 33
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	7		5000 mg/kg	
POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	476	7		5000 mg/kg	
POLYSORBATES	432-436	Adopted	2007	3000 mg/kg	
PONCEAU 4R (COCHINEAL RED A)	124	6		100 mg/kg	
PROPYLENE GLYCOL	1520	7		200000 mg/kg	
PROPYLENE GLYCOL ALGINATE	405	7		7500 mg/kg	
PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	477	Adopted	2001	40000 mg/kg	
RIBOFLAVINS	101(i), (ii)	Adopted	2005	300 mg/kg	
SORBATES	200-203	7		1000 mg/kg	Note 42
SORBITAN ESTERS OF FATTY ACIDS	491-495	7		10000 mg/kg	
STEAROYL-2-LACTYLATES	481(i), 482(i)	7		5000 mg/kg	
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	Adopted	2007	400 mg/kg	Note 161
SULPHITES	220-225, 227, 228, 539	Adopted	2006	100 mg/kg	Note 44
SUNSET YELLOW FCF	110	6		400 mg/kg	

Food Category No. 04.1.2.11 Fruit fillings for pastries

Additive	INS	Step	Year	Max Level	Comments
TARTRATES	334; 335(i),(ii); 336(i),(ii); 337	7		10000 mg/kg	Note 45
TARTRAZINE	102	7		300 mg/kg	
TOCOPHEROLS	307a, b, c	7		150 mg/kg	

Food Category No. 04.1.2.12 Cooked fruit

Additive	INS	Step	Year	Max Level	Comments
ACESULFAME POTASSIUM	950	6		500 mg/kg	
ASPARTAME	951	Adopted	2007	1000 mg/kg	Note 161
ASPARTAME-ACESULFAME SALT	962	3		1130 mg/kg	Note 113
BENZOATES	210-213	Adopted	2001	1000 mg/kg	Note 13
CHLOROPHYLLS, COPPER	141(i),(ii)	Adopted	2005	100 mg/kg	Note 62
NEOTAME	961	Adopted	2007	65 mg/kg	Note 161
SORBATES	200-203	7		1200 mg/kg	Note 42
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	6		150 mg/kg	
TARTRATES	334; 335(i),(ii); 336(i),(ii); 337	7		GMP	Note 45

Food Category No. 04.2.1 Fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds

Additive	INS	Step	Year	Max Level	Comments
ACETIC ACID (GLACIAL)	260	7		GMP	
ASCORBIC ACID (L-)	300	7		500 mg/kg	
CARBON DIOXIDE	290	7		GMP	Note 59
CITRIC ACID	330	7		GMP	
GUM ARABIC (ACACIA GUM)	414	7		83000 mg/kg	Note 79
LACTIC ACID (L-, D- and DL-)	270	7		GMP	
MALIC ACID (DL-)	296	7		GMP	
PROPYLENE GLYCOL	1520	7		50000 mg/kg	
SODIUM ACETATE	262(i)	7		GMP	
SODIUM DIHYDROGEN CITRATE	331(i)	7		GMP	
SODIUM LACTATE	325	7		GMP	
TRISODIUM CITRATE	331(iii)	7		2000 mg/kg	

Food Category No. 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

Additive	INS	Step	Year	Max Level	Comments
NITROUS OXIDE	942	7		GMP	
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i),(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii); 451(i),(ii); 452(i)-(v); 542	7		200 mg/kg	Note 33

Food Category No. 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

Additive	INS	Step	Year	Max Level	Comments
ACETIC AND FATTY ACID ESTERS OF GLYCEROL	472a	7		GMP	Note 16
ACETYLATED DISTARCH PHOSPHATE	1414	7		GMP	Note 16
AGAR	406	7		GMP	
ALGINIC ACID	400	7		GMP	
AMMONIUM ALGINATE	403	7		GMP	
AZORUBINE (CARMOISINE)	122	7		500 mg/kg	Note 16
BEESWAX	901	Adopted	2003	GMP	Note 79
BEET RED	162	7		GMP	Note 16
BRILLIANT BLACK (BLACK PN)	151	7		500 mg/kg	Note 16
BROWN HT	155	7		500 mg/kg	Note 16
CALCIUM ALGINATE	404	7		GMP	
CALCIUM CARBONATE	170(i)	7		GMP	Note 16
CALCIUM CHLORIDE	509	7		800 mg/kg	Note 58
CALCIUM GLUCONATE	578	7		800 mg/kg	Note 58
CALCIUM HYDROXIDE	526	7		800 mg/kg	Note 58
CALCIUM SULPHATE	516	7		800 mg/kg	Note 58
CANDELLILLA WAX	902	Adopted	2003	GMP	Note 79
CARAMEL I - PLAIN	150a	7		GMP	Note 16
CARMINES	120	Adopted	2005	500 mg/kg	Note 16
CARNAUBA WAX	903	Adopted	2004	400 mg/kg	Note 79
CAROB BEAN GUM	410	7		GMP	
CAROTENOIDS	160a(i),a(iii),e,f	6		500 mg/kg	Note 16
CARRAGEENAN AND ITS Na, K, NH ₄ , Ca and Mg SALTS (INCLUDES FURCELLERAN)	407	7		GMP	
CHLOROPHYLL	140	7		GMP	Note 16

Food Category No. 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

Additive	INS	Step	Year	Max Level	Comments
CITRIC AND FATTY ACID ESTERS OF GLYCEROL	472c	7		GMP	Note 16
CURCUMIN	100(i)	7		500 mg/kg	Note 16
GELLAN GUM	418	7		GMP	
GLYCEROL	422	7		GMP	Note 16
GLYCEROL ESTERS OF WOOD ROSIN	445	Adopted	2005	110 mg/kg	
GRAPE SKIN EXTRACT	163(ii)	6		GMP	Note 16
GUAR GUM	412	7		GMP	
HYDROXYBENZOATES, p-	214, 218	7		12 mg/kg	Note 27
HYDROXYPROPYL CELLULOSE	463	7		GMP	Note 16
HYDROXYPROPYL METHYL CELLULOSE	464	7		GMP	Note 16
HYDROXYPROPYL STARCH	1440	7		GMP	Note 16
ISOMALT (ISOMALTITOL)	953	7		GMP	Note 16
KARAYA GUM	416	7		GMP	
KONJAC FLOUR	425	7		GMP	
LACTIC AND FATTY ACID ESTERS OF GLYCEROL	472b	7		GMP	Note 16
LECITHIN	322(i)	7		GMP	Note 16
MAGNESIUM CARBONATE	504(i)	7		GMP	Note 16
MAGNESIUM CHLORIDE	511	7		GMP	Note 16
MAGNESIUM HYDROGEN CARBONATE	504(ii)	7		GMP	Note 16
MAGNESIUM HYDROXIDE	528	7		GMP	Note 16
MALTITOL and MALTITOL SYRUP	965	4		GMP	
MANNITOL	421	4		GMP	
METHYL CELLULOSE	461	7		GMP	Note 16
METHYL ETHYL CELLULOSE	465	7		GMP	Note 16
MICROCRYSTALLINE CELLULOSE	460(i)	7		GMP	Note 16
MICROCRYSTALLINE WAX	905c(i)	Adopted	2004	50 mg/kg	
MONO- AND DI-GLYCERIDES OF FATTY ACIDS	471	7		GMP	Note 16
OXIDIZED STARCH	1404	7		GMP	Note 16
PECTINS	440	7		GMP	
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i),(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii); 451(i),(ii); 452(i)-(v); 542	7		1760 mg/kg	Notes 16 & 33

Food Category No. 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

Additive	INS	Step	Year	Max Level	Comments
PONCEAU 4R (COCHINEAL RED A)	124	6		500 mg/kg	Note 16
POTASSIUM ALGINATE	402	7		GMP	
POTASSIUM DIHYDROGEN CITRATE	332(i)	7		GMP	Note 16
POWDERED CELLULOSE	460(ii)	7		GMP	Note 16
PROCESSED EUCHEUMA SEAWEED (PES)	407a	7		GMP	
PROPYLENE GLYCOL ALGINATE	405	4		10000 mg/kg	
QUINOLINE YELLOW	104	7		500 mg/kg	Note 16
RIBOFLAVINS	101(i), (ii)	Adopted	2005	300 mg/kg	Note 16
SALTS OF MYRISTIC, PALMITIC & STEARIC ACIDS WITH AMMONIA, CALCIUM, POTASSIUM AND SODIUM	470(i)	7		GMP	Notes 16 & 71
SALTS OF OLEIC ACID WITH CALCIUM, POTASSIUM AND SODIUM	470(ii)	7		GMP	Note 16
SHELLAC	904	Adopted	2003	GMP	Note 79
SODIUM ALGINATE	401	7		GMP	
SODIUM CARBOXYMETHYL CELLULOSE (CELLULOSE GUM)	466	7		GMP	Note 16
SORBITOL AND SORBITOL SYRUP	420	7		GMP	Note 16
SUCROSE ESTERS OF FATTY ACIDS	473	4		1000 mg/kg	
SUNSET YELLOW FCF	110	6		500 mg/kg	Note 16
TARA GUM	417	7		GMP	
TARTRAZINE	102	7		500 mg/kg	Note 16
TITANIUM DIOXIDE	171	7		GMP	Note 16
TRAGACANTH GUM	413	7		GMP	Note 16
TRIPOTASSIUM CITRATE	332(ii)	7		GMP	Note 16
XANTHAN GUM	415	7		GMP	
XYLITOL	967	7		GMP	Note 16

Food Category No. 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

Additive	INS	Step	Year	Max Level	Comments
AGAR	406	7		GMP	
CALCIUM CHLORIDE	509	7		800 mg/kg	Note 58
CALCIUM GLUCONATE	578	7		800 mg/kg	Note 58

Food Category No. 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

Additive	INS	Step	Year	Max Level	Comments
CALCIUM HYDROXIDE	526	7		800 mg/kg	Note 58
CALCIUM SULPHATE	516	7		800 mg/kg	Note 58
CAROB BEAN GUM	410	7		GMP	
CARRAGEENAN AND ITS Na, K, NH ₄ , Ca and Mg SALTS (INCLUDES FURCELLERAN)	407	7		GMP	
GELLAN GUM	418	7		GMP	
GUAR GUM	412	7		GMP	
HYDROXYBENZOATES, p-	214, 218	7		12 mg/kg	Note 27
ISOASCORBIC ACID (ERYTHORBIC ACID)	315	7		GMP	
KARAYA GUM	416	7		GMP	
KONJAC FLOUR	425	7		GMP	
MICROCRYSTALLINE CELLULOSE	460(i)	7		GMP	
NITROUS OXIDE	942	7		GMP	
PECTINS	440	7		GMP	
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i),(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii); 451(i),(ii); 452(i)-(v); 542	4		5600 mg/kg	Notes 33 & 76
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	7		3000 mg/kg	
PROCESSED EUCHEUMA SEAWEED (PES)	407a	4		GMP	
SODIUM ASCORBATE	301	7		GMP	
SODIUM CARBOXYMETHYL CELLULOSE (CELLULOSE GUM)	466	4		GMP	
SODIUM ISOASCORBATE	316	7		GMP	
SUCROSE ESTERS OF FATTY ACIDS	473	7		3000 mg/kg	
SULPHITES	220-225, 227, 228, 539	Adopted	2006	50 mg/kg	Notes 44, 76 & 136
TARA GUM	417	7		GMP	
TRAGACANTH GUM	413	7		GMP	
XANTHAN GUM	415	7		GMP	

Food Category No. 04.2.2 Processed vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds

Additive	INS	Step	Year	Max Level	Comments
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Food Category No. 04.2.2 Processed vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds

Additive	INS	Step	Year	Max Level	Comments
CARAMEL II - CAUSTIC SULPHITE PROCESS	150b	4		80000 mg/kg	
CARAMEL III - AMMONIA PROCESS	150c	3		80000 mg/kg	
CARAMEL IV - SULPHITE AMMONIA PROCESS	150d	3		80000 mg/kg	
PROPYLENE GLYCOL	1520	7		50000 mg/kg	Note 79

Food Category No. 04.2.2.1 Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds

Additive	INS	Step	Year	Max Level	Comments
ACETIC ACID (GLACIAL)	260	7		GMP	
ACETYLATED DISTARCH PHOSPHATE	1414	7		10000 mg/kg	
AGAR	406	7		GMP	
ASCORBIC ACID (L-)	300	7		100 mg/kg	
ASPARTAME	951	6		1000 mg/kg	
CALCIUM ASCORBATE	302	7		GMP	
CALCIUM CHLORIDE	509	7		4000 mg/kg	
CALCIUM GLUCONATE	578	7		1000 mg/kg	Note 58
CALCIUM HYDROXIDE	526	7		1000 mg/kg	Note 58
CALCIUM SULPHATE	516	7		3500 mg/kg	
CARBON DIOXIDE	290	7		GMP	Note 59
CARRAGEENAN AND ITS Na, K, NH ₄ , Ca and Mg SALTS (INCLUDES FURCELLERAN)	407	7		GMP	
CITRIC ACID	330	7		GMP	
EDTAs	385, 386	Adopted	2006	100 mg/kg	Notes 21 & 110
GELLAN GUM	418	7		GMP	
GUAR GUM	412	7		20000 mg/kg	
GUM ARABIC (ACACIA GUM)	414	7		83000 mg/kg	
ISOASCORBIC ACID (ERYTHORBIC ACID)	315	7		GMP	
KARAYA GUM	416	7		GMP	
KONJAC FLOUR	425	7		GMP	
LACTIC ACID (L-, D- and DL-)	270	7		GMP	
LECITHIN	322(i)	7		GMP	
MALIC ACID (DL-)	296	7		GMP	
MICROCRYSTALLINE CELLULOSE	460(i)	7		GMP	

Food Category No. 04.2.2.1 Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds

Additive	INS	Step	Year	Max Level	Comments
MONOSODIUM GLUTAMATE	621	7		GMP	
NEOTAME	961	3		33 mg/kg	
NITROGEN	941	7		GMP	Note 59
NITROUS OXIDE	942	7		GMP	
PECTINS	440	7		20000 mg/kg	
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i),(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii); 451(i),(ii); 452(i)-(v); 542	7		5000 mg/kg	Notes 33 & 76
POLYDIMETHYLSILOXANE	900a	Adopted	1999	10 mg/kg	Note 15
POTASSIUM DIHYDROGEN CITRATE	332(i)	7		GMP	
POWDERED CELLULOSE	460(ii)	7		GMP	
PROCESSED EUCHEUMA SEAWEED (PES)	407a	4		GMP	
PROPYLENE GLYCOL ALGINATE	405	4		10000 mg/kg	
PULLULAN	1204	4		30000 mg/kg	
SACCHARIN (AND Na, K, Ca SALTS)	954	6		500 mg/kg	
SALTS OF MYRISTIC, PALMITIC & STEARIC ACIDS WITH AMMONIA, CALCIUM, POTASSIUM AND SODIUM	470(i)	7		GMP	
SODIUM ALGINATE	401	4		GMP	
SODIUM ASCORBATE	301	7		GMP	
SODIUM CARBOXYMETHYL CELLULOSE (CELLULOSE GUM)	466	4		GMP	
SODIUM DIHYDROGEN CITRATE	331(i)	7		GMP	
SODIUM ISOASCORBATE	316	7		GMP	
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	6		150 mg/kg	
SULPHITES	220-225, 227, 228, 539	Adopted	2006	50 mg/kg	Notes 44, 76, 136 & 137
TARA GUM	417	7		GMP	
TRAGACANTH GUM	413	7		GMP	
TRICALCIUM CITRATE	333(iii)	7		GMP	
TRIPOTASSIUM CITRATE	332(ii)	7		GMP	
TRISODIUM CITRATE	331(iii)	7		GMP	
XANTHAN GUM	415	7		GMP	

Food Category No. 04.2.2.2 Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds

Additive	INS	Step	Year	Max Level	Comments
ASCORBYL ESTERS	304, 305	Adopted	2001	80 mg/kg	Note 10
ASPARTAME	951	6		1000 mg/kg	
BENZOATES	210-213	Adopted	2003	1000 mg/kg	Note 13
BUTYLATED HYDROXYANISOLE	320	Adopted	2005	200 mg/kg	Notes 15, 76 & 130
BUTYLATED HYDROXYTOLUENE	321	Adopted	2005	200 mg/kg	Notes 15, 76 & 130
CANTHAXANTHIN	161g	6		8.2 mg/kg	
CARAMEL III - AMMONIA PROCESS	150c	6		GMP	Note 76
CARAMEL IV - SULPHITE AMMONIA PROCESS	150d	6		GMP	Note 76
CAROTENES, BETA-(VEGETABLE)	160a(ii)	3		200 mg/kg	
CAROTENOIDS	160a(i),a(iii),e,f	3		1000 mg/kg	
CHLOROPHYLLS, COPPER	141(i),(ii)	6		100 mg/kg	Notes 62 & 89
CURCUMIN	100(i)	4		500 mg/kg	
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	Adopted	2005	10000 mg/kg	
EDTAs	385, 386	Adopted	2001	800 mg/kg	Notes 21& 64
NEOTAME	961	3		33 mg/kg	
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i),(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii); 451(i),(ii); 452(i)-(v); 542	7		5000 mg/kg	Notes 33 & 76
PROPYL GALLATE	310	Adopted	2001	50 mg/kg	Notes 15, 76 & 130
RIBOFLAVINS	101(i), (ii)	6		10 mg/kg	
SACCHARIN (AND Na, K, Ca SALTS)	954	6		500 mg/kg	
SORBITAN ESTERS OF FATTY ACIDS	491-495	7		5000 mg/kg	
STEAROYL-2-LACTYLATES	481(i), 482(i)	7		5000 mg/kg	Note 76
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	6		150 mg/kg	
SULPHITES	220-225, 227, 228, 539	Adopted	2006	500 mg/kg	Notes 44 & 105
SUNSET YELLOW FCF	110	6		300 mg/kg	Note 76
TARTRAZINE	102	7		300 mg/kg	
TOCOPHEROLS	307a, b, c	7		200 mg/kg	

Food Category No. 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

Additive	INS	Step	Year	Max Level	Comments
ACESULFAME POTASSIUM	950	Adopted	2007	200 mg/kg	Note 144
ADIPATES	355-357, 359	7		50000 mg/kg	Note 1
ALLURA RED AC	129	6		500 mg/kg	
ALUMINIUM AMMONIUM SULPHATE	523	4		500 mg/kg	Note 6
ALUMINIUM AMMONIUM SULPHATE	523	Adopted	2003	35 mg/kg	Note 6
AMARANTH	123	7		300 mg/kg	
AMMONIUM SALTS OF PHOSPHATIDIC ACID	442	7		GMP	
ASPARTAME	951	Adopted	2007	300 mg/kg	Note 144
ASPARTAME-ACESULFAME SALT	962	3		460 mg/kg	Note 119 & 144
AZORUBINE (CARMOISINE)	122	7		500 mg/kg	
BENZOATES	210-213	Adopted	2001	2000 mg/kg	Note 13
BRILLIANT BLACK (BLACK PN)	151	7		500 mg/kg	
BRILLIANT BLUE FCF	133	6		500 mg/kg	
BROWN HT	155	7		500 mg/kg	
CANTHAXANTHIN	161g	6		GMP	
CARAMEL III - AMMONIA PROCESS	150c	Adopted	1999	500 mg/kg	
CARAMEL IV - SULPHITE AMMONIA PROCESS	150d	Adopted	1999	500 mg/kg	
CARMINES	120	6		500 mg/kg	
CAROTENES, BETA-(VEGETABLE)	160a(ii)	3		1320 mg/kg	
CAROTENOIDS	160a(i),a(iii),e,f	6		500 mg/kg	
CHLOROPHYLLS, COPPER	141(i),(ii)	6		500 mg/kg	
CURCUMIN	100(i)	7		500 mg/kg	
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	Adopted	2005	2500 mg/kg	
EDTAs	385, 386	Adopted	2001	250 mg/kg	Note 21
ERYTHROSINE	127	6		300 mg/kg	
FAST GREEN FCF	143	Adopted	1999	300 mg/kg	
FERROUS GLUCONATE	579	Adopted	1999	150 mg/kg	Notes 23 & 48
FERROUS LACTATE	585	Adopted	1999	150 mg/kg	Notes 23 & 48
GRAPE SKIN EXTRACT	163(ii)	6		500 mg/kg	
HYDROXYBENZOATES, p-	214, 218	7		1000 mg/kg	Note 27
INDIGOTINE (INDIGO CARMINE)	132	6		500 mg/kg	
IRON OXIDES	172(i)-(iii)	6		500 mg/kg	
NEOTAME	961	Adopted	2007	10 mg/kg	Note 144

Food Category No. 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

Additive	INS	Step	Year	Max Level	Comments
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i),(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii); 451(i),(ii); 452(i)-(v); 542	7		2200 mg/kg	Note 33
POLYDIMETHYLSILOXANE	900a	Adopted	1999	10 mg/kg	
POLYSORBATES	432-436	6		500 mg/kg	
PONCEAU 4R (COCHINEAL RED A)	124	6		500 mg/kg	
PROPYLENE GLYCOL ALGINATE	405	7		6000 mg/kg	
QUINOLINE YELLOW	104	7		500 mg/kg	
RIBOFLAVINS	101(i), (ii)	Adopted	2005	500 mg/kg	
SACCHARIN (AND Na, K, Ca SALTS)	954	Adopted	2007	160 mg/kg	Note 144
SODIUM DIACETATE	262(ii)	7		GMP	
SORBATES	200-203	7		2000 mg/kg	Note 42
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	Adopted	2007	400 mg/kg	
SULPHITES	220-225, 227, 228, 539	Adopted	2006	100 mg/kg	Note 44
SUNSET YELLOW FCF	110	6		500 mg/kg	
TARTRATES	334; 335(i),(ii); 336(i),(ii); 337	7		15000 mg/kg	Note 45
TARTRAZINE	102	7		500 mg/kg	

Food Category No. 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

Additive	INS	Step	Year	Max Level	Comments
ACESULFAME POTASSIUM	950	6		350 mg/kg	
ALLURA RED AC	129	6		200 mg/kg	
ASPARTAME	951	6		1000 mg/kg	
ASPARTAME-ACESULFAME SALT	962	3		790 mg/kg	Note 113
AZORUBINE (CARMOISINE)	122	7		200 mg/kg	
BRILLIANT BLACK (BLACK PN)	151	7		200 mg/kg	
BRILLIANT BLUE FCF	133	6		200 mg/kg	
BROWN HT	155	7		200 mg/kg	
CARAMEL III - AMMONIA PROCESS	150c	Adopted	1999	GMP	

Food Category No. 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

Additive	INS	Step	Year	Max Level	Comments
CARAMEL IV - SULPHITE AMMONIA PROCESS	150d	Adopted	1999	GMP	
CAROTENES, BETA-(VEGETABLE)	160a(ii)	3		200 mg/kg	
CAROTENOIDS	160a(i),a(iii),e,f	6		200 mg/kg	
CHLOROPHYLLS, COPPER	141(i),(ii)	6		100 mg/kg	Note 62
CURCUMIN	100(i)	7		200 mg/kg	
EDTAs	385, 386	Adopted	2001	365 mg/kg	Note 21
FAST GREEN FCF	143	Adopted	1999	200 mg/kg	
HYDROXYBENZOATES, p-	214, 218	7		300 mg/kg	Note 27
INDIGOTINE (INDIGO CARMINE)	132	6		200 mg/kg	
IRON OXIDES	172(i)-(iii)	3		75 mg/kg	
NEOTAME	961	3		33 mg/kg	
NISIN	234	7		GMP	Note 28
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i),(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii); 451(i),(ii); 452(i)-(v); 542	7		2200 mg/kg	Note 33
POLYDIMETHYLSILOXANE	900a	Adopted	1999	10 mg/kg	
POLYSORBATES	432-436	6		30 mg/kg	Notes 7 & 100
PONCEAU 4R (COCHINEAL RED A)	124	6		200 mg/kg	
PROPYLENE GLYCOL ALGINATE	405	7		10000 mg/kg	Note 39
QUINOLINE YELLOW	104	7		200 mg/kg	
RIBOFLAVINS	101(i), (ii)	3		300 mg/kg	
SACCHARIN (AND Na, K, Ca SALTS)	954	6		500 mg/kg	
SODIUM DIACETATE	262(ii)	7		GMP	
SORBATES	200-203	7		1000 mg/kg	Note 42
STANNOUS CHLORIDE	512	Adopted	2001	25 mg/kg	Note 43
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	6		150 mg/kg	
SULPHITES	220-225, 227, 228, 539	Adopted	2006	50 mg/kg	Note 44
SUNSET YELLOW FCF	110	6		200 mg/kg	
TARTRATES	334; 335(i),(ii); 336(i),(ii); 337	7		10000 mg/kg	Note 45
TARTRAZINE	102	7		200 mg/kg	

Food Category No. 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)

Additive	INS	Step	Year	Max Level	Comments
ACESULFAME POTASSIUM	950	6		2500 mg/kg	
ASPARTAME	951	6		3000 mg/kg	
ASPARTAME-ACESULFAME SALT	962	3		4660 mg/kg	Note 119
BENZOATES	210-213	Adopted	2001	1000 mg/kg	Note 13
CARAMEL III - AMMONIA PROCESS	150c	Adopted	1999	GMP	
CARAMEL IV - SULPHITE AMMONIA PROCESS	150d	Adopted	1999	GMP	
CARMINES	120	Adopted	2005	100 mg/kg	
CAROTENES, BETA-(VEGETABLE)	160a(ii)	Adopted	2005	1000 mg/kg	
CAROTENOIDS	160a(i),a(iii),e,f	3		1000 mg/kg	
CHLOROPHYLLS, COPPER	141(i),(ii)	Adopted	2005	100 mg/kg	Note 62
CURCUMIN	100(i)	4		500 mg/kg	
EDTAs	385, 386	Adopted	2001	250 mg/kg	Note 21
GRAPE SKIN EXTRACT	163(ii)	3		1500 mg/kg	
HYDROXYBENZOATES, p-	214, 218	7		1000 mg/kg	Note 27
NEOTAME	961	3		33 mg/kg	
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i),(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii); 451(i),(ii); 452(i)-(v); 542	7		2200 mg/kg	Notes 33 & 76
POLYDIMETHYLSILOXANE	900a	Adopted	1999	10 mg/kg	
PONCEAU 4R (COCHINEAL RED A)	124	6		100 mg/kg	
PROPYLENE GLYCOL ALGINATE	405	4		10000 mg/kg	
QUINOLINE YELLOW	104	7		100 mg/kg	
SACCHARIN (AND Na, K, Ca SALTS)	954	6		160 mg/kg	
SORBATES	200-203	7		2000 mg/kg	Note 42
STEAROYL-2-LACTYLATES	481(i), 482(i)	7		5000 mg/kg	Note 2
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	Adopted	2007	400 mg/kg	Notes 161 & 169
SULPHITES	220-225, 227, 228, 539	Adopted	2006	500 mg/kg	Notes 44 & 138
SUNSET YELLOW FCF	110	6		100 mg/kg	
TARTRATES	334; 335(i),(ii); 336(i),(ii); 337	7		GMP	Note 45
TOCOPHEROLS	307a, b, c	7		25 mg/kg	

Food Category No. 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

Additive	INS	Step	Year	Max Level	Comments
ACESULFAME POTASSIUM	950	Adopted	2007	350 mg/kg	Note 161
ADIPATES	355-357, 359	7		6000 mg/kg	Note 1
ALLURA RED AC	129	6		200 mg/kg	
ALUMINIUM AMMONIUM SULPHATE	523	Adopted	2001	200 mg/kg	Note 6
ASPARTAME	951	6		1000 mg/kg	Note 161
ASPARTAME-ACESULFAME SALT	962	3		790 mg/kg	Notes 113 & 145
AZORUBINE (CARMOISINE)	122	7		200 mg/kg	
BENZOATES	210-213	Adopted	2001	3000 mg/kg	Note 13
BRILLIANT BLACK (BLACK PN)	151	7		200 mg/kg	
BRILLIANT BLUE FCF	133	6		200 mg/kg	
BROWN HT	155	7		200 mg/kg	
CARAMEL III - AMMONIA PROCESS	150c	Adopted	1999	GMP	
CARAMEL IV - SULPHITE AMMONIA PROCESS	150d	Adopted	1999	GMP	
CARMINES	120	Adopted	2005	200 mg/kg	
CAROTENES, BETA-(VEGETABLE)	160a(ii)	Adopted	2005	1000 mg/kg	
CAROTENOIDS	160a(i),a(iii),e,f	6		200 mg/kg	
CHLOROPHYLLS, COPPER	141(i),(ii)	Adopted	2005	100 mg/kg	Note 62
CURCUMIN	100(i)	7		200 mg/kg	
CYCLAMIC ACID (AND Na, K, Ca SALTS)	952	6		250 mg/kg	Note 17
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	Adopted	2005	2500 mg/kg	
EDTAs	385, 386	Adopted	2001	80 mg/kg	Note 21
GRAPE SKIN EXTRACT	163(ii)	3		1500 mg/kg	
HYDROXYBENZOATES, p-	214, 218	7		1000 mg/kg	Note 27
INDIGOTINE (INDIGO CARMINE)	132	6		200 mg/kg	
IRON OXIDES	172(i)-(iii)	6		GMP	
NEOTAME	961	Adopted	2007	33 mg/kg	Note 161
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i),(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii); 451(i),(ii); 452(i)-(v); 542	7		2200 mg/kg	Note 33
POLYDIMETHYLSILOXANE	900a	Adopted	2004	50 mg/kg	

Food Category No. 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

Additive	INS	Step	Year	Max Level	Comments
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	7		5000 mg/kg	
POLYSORBATES	432-436	Adopted	2007	3000 mg/kg	
PONCEAU 4R (COCHINEAL RED A)	124	6		200 mg/kg	
PROPYLENE GLYCOL ALGINATE	405	7		5000 mg/kg	
PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	477	Adopted	2001	5000 mg/kg	
QUINOLINE YELLOW	104	7		200 mg/kg	
RIBOFLAVINS	101(i), (ii)	3		300 mg/kg	
SACCHARIN (AND Na, K, Ca SALTS)	954	6		200 mg/kg	Note 161
SORBATES	200-203	7		2000 mg/kg	Note 42
SORBITAN ESTERS OF FATTY ACIDS	491-495	7		5000 mg/kg	
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	Adopted	2007	400 mg/kg	Note 161
SUCROGLYCERIDES	474	7		5000 mg/kg	
SUCROSE ESTERS OF FATTY ACIDS	473	7		5000 mg/kg	
SULPHITES	220-225, 227, 228, 539	Adopted	2006	500 mg/kg	Note 44
SUNSET YELLOW FCF	110	6		200 mg/kg	
TARTRATES	334; 335(i),(ii); 336(i),(ii); 337	7		2000 mg/kg	Note 45
TARTRAZINE	102	7		200 mg/kg	

Food Category No. 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

Additive	INS	Step	Year	Max Level	Comments
ACESULFAME POTASSIUM	950	3		1000 mg/kg	
ACETIC ACID (GLACIAL)	260	4		GMP	
ADIPATES	355-357, 359	4		50000 mg/kg	Note 1
ALGINIC ACID	400	4		GMP	
ALUMINIUM AMMONIUM SULPHATE	523	4		500 mg/kg	Note 6
AMARANTH	123	4		300 mg/kg	

Food Category No. 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

Additive	INS	Step	Year	Max Level	Comments
AMMONIUM CHLORIDE	510	4		GMP	
ASCORBIC ACID (L-)	300	4		GMP	
ASPARTAME	951	6		2500 mg/kg	Note 161
ASPARTAME-ACESULFAME SALT	962	3		2270 mg/kg	Note 113
BEET RED	162	4		GMP	
BENZOATES	210-213	Adopted	2001	1000 mg/kg	Note 13
BRILLIANT BLUE FCF	133	3		500 mg/kg	
CALCIUM 5'-RIBONUCLEOTIDES	634	4		GMP	
CALCIUM CARBONATE	170(i)	4		10000 mg/kg	Note 58
CALCIUM CHLORIDE	509	4		10000 mg/kg	Note 58
CALCIUM LACTATE	327	4		10000 mg/kg	Note 58
CARAMEL I - PLAIN	150a	4		GMP	
CARAMEL III - AMMONIA PROCESS	150c	6		GMP	
CARAMEL IV - SULPHITE AMMONIA PROCESS	150d	6		GMP	
CAROTENES, BETA-(VEGETABLE)	160a(ii)	Adopted	2005	1000 mg/kg	
CAROTENOIDS	160a(i),a(iii),e,f	3		500 mg/kg	
CARRAGEENAN AND ITS Na, K, NH ₄ , Ca and Mg SALTS (INCLUDES FURCELLERAN)	407	4		GMP	
CHLOROPHYLL	140	4		GMP	
CHLOROPHYLLS, COPPER	141(i),(ii)	Adopted	2005	100 mg/kg	Note 62
CITRIC ACID	330	4		GMP	
CITRIC AND FATTY ACID ESTERS OF GLYCEROL	472c	4		GMP	
CURCUMIN	100(i)	4		500 mg/kg	
DEXTRINS, ROASTED STARCH	1400	4		GMP	
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	Adopted	2005	2500 mg/kg	
DISODIUM 5'-GUANYLATE	627	4		GMP	
DISODIUM 5'-INOSINATE	631	4		GMP	
DISODIUM 5'-RIBONUCLEOTIDES	635	4		GMP	
EDTAs	385, 386	Adopted	2001	250 mg/kg	Note 21
ERYTHROSINE	127	3		300 mg/kg	
FAST GREEN FCF	143	3		300 mg/kg	
FUMARIC ACID	297	4		GMP	
GLYCEROL	422	4		GMP	

Food Category No. 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

Additive	INS	Step	Year	Max Level	Comments
GRAPE SKIN EXTRACT	163(ii)	3		1500 mg/kg	
GUAR GUM	412	4		GMP	
HYDROXYBENZOATES, p-	214, 218	7		300 mg/kg	Note 27
INDIGOTINE (INDIGO CARMINE)	132	3		500 mg/kg	
ISOMALT (ISOMALTITOL)	953	4		50000 mg/kg	
LACTIC ACID (L-, D- and DL-)	270	4		GMP	
LACTITOL	966	4		10000 mg/kg	
LECITHIN	322(i)	4		GMP	
LUTEIN FROM TAGETES ERECTA	161b(i)	4		GMP	
MAGNESIUM CARBONATE	504(i)	4		5000 mg/kg	Note 36
MALIC ACID (DL-)	296	4		GMP	
MALTITOL and MALTITOL SYRUP	965	4		100000 mg/kg	
MONOSODIUM GLUTAMATE	621	4		GMP	
NEOTAME	961	Adopted	2007	33 mg/kg	Note 161
PECTINS	440	4		GMP	
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i),(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii); 451(i),(ii); 452(i)-(v); 542	7		2200 mg/kg	Notes 33 & 76
POLYDIMETHYLSILOXANE	900a	3		10 mg/kg	
PONCEAU 4R (COCHINEAL RED A)	124	3		500 mg/kg	
POTASSIUM CARBONATE	501(i)	4		GMP	
POTASSIUM CHLORIDE	508	4		GMP	
PROCESSED EUCEUMA SEAWEED (PES)	407a	4		GMP	
PROPYLENE GLYCOL ALGINATE	405	4		10000 mg/kg	
PULLULAN	1204	4		30000 mg/kg	
RIBOFLAVINS	101(i), (ii)	3		500 mg/kg	
SACCHARIN (AND Na, K, Ca SALTS)	954	6		200 mg/kg	Note 161
SILICON DIOXIDE, AMORPHOUS	551	4		GMP	
SODIUM ACETATE	262(i)	4		GMP	
SODIUM ASCORBATE	301	4		GMP	
SODIUM CARBONATE	500(i)	4		GMP	
SODIUM FUMARATES	365	4		GMP	
SODIUM GLUCONATE	576	4		GMP	
SODIUM ISOASCORBATE	316	4		GMP	

Food Category No. 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

Additive	INS	Step	Year	Max Level	Comments
SODIUM LACTATE	325	4		GMP	
SODIUM MALATE	350(ii)	4		GMP	
SORBATES	200-203	7		1000 mg/kg	Note 42
SORBITOL AND SORBITOL SYRUP	420	4		70000 mg/kg	
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	6		150 mg/kg	
SULPHITES	220-225, 227, 228, 539	Adopted	2006	500 mg/kg	Note 44
SUNSET YELLOW FCF	110	6		200 mg/kg	
TARTRATES	334; 335(i),(ii); 336(i),(ii); 337	4		10000 mg/kg	Note 45
TARTRAZINE	102	4		500 mg/kg	
THAUMATIN	957	4		GMP	
TRISODIUM CITRATE	331(iii)	4		GMP	
XANTHAN GUM	415	4		GMP	
XYLITOL	967	4		10000 mg/kg	

Food Category No. 04.2.2.8 Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds

Additive	INS	Step	Year	Max Level	Comments
ADIPATES	355-357, 359	7		1000 mg/kg	Note 1
ASPARTAME	951	6		1000 mg/kg	
BENZOATES	210-213	Adopted	2001	1000 mg/kg	Note 13
CARAMEL III - AMMONIA PROCESS	150c	6		GMP	
CARAMEL IV - SULPHITE AMMONIA PROCESS	150d	6		GMP	
CHLOROPHYLLS, COPPER	141(i),(ii)	Adopted	2005	100 mg/kg	Note 62
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	Adopted	2005	2500 mg/kg	
EDTAs	385, 386	Adopted	2001	250 mg/kg	Note 21
NEOTAME	961	3		33 mg/kg	
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i),(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii); 451(i),(ii); 452(i)-(v); 542	7		2200 mg/kg	Notes 33 & 76

Food Category No. 04.2.2.8 **Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds**

Additive	INS	Step	Year	Max Level	Comments
SACCHARIN (AND Na, K, Ca SALTS)	954	6		500 mg/kg	
SORBATES	200-203	7		2000 mg/kg	Note 42
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	6		150 mg/kg	
TOCOPHEROLS	307a, b, c	7		200 mg/kg	

Food Category No. 05.0 **Confectionery**

Additive	INS	Step	Year	Max Level	Comments
ASCORBYL ESTERS	304, 305	Adopted	2001	500 mg/kg	Notes 10, 15 & 114
CARAMEL II - CAUSTIC SULPHITE PROCESS	150b	4		50000 mg/kg	
CARAMEL III - AMMONIA PROCESS	150c	3		50000 mg/kg	
CARAMEL IV - SULPHITE AMMONIA PROCESS	150d	3		50000 mg/kg	
MINERAL OIL, MEDIUM & LOW VISCOSITY (CLASS I)	905e	Adopted	2004	2000 mg/kg	Note 3
PROPYLENE GLYCOL	1520	7		240000 mg/kg	
SORBITAN ESTERS OF FATTY ACIDS	491-495	7		20000 mg/kg	

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

Additive	INS	Step	Year	Max Level	Comments
AZORUBINE (CARMOISINE)	122	7		50 mg/kg	
CURCUMIN	100(i)	7		300 mg/kg	
MINERAL OIL, HIGH VISCOSITY	905d	Adopted	2004	2000 mg/kg	Note 3
PROPYL GALLATE	310	Adopted	2001	200 mg/kg	Notes 15 & 130
PROPYLENE GLYCOL ALGINATE	405	7		5000 mg/kg	
QUINOLINE YELLOW	104	7		300 mg/kg	
SUCROSE ESTERS OF FATTY ACIDS	473	7		10000 mg/kg	
TARTRAZINE	102	7		300 mg/kg	

Food Category No. 05.1.1 **Cocoa mixes (powders) and cocoa mass/cake**

Additive	INS	Step	Year	Max Level	Comments
ACESULFAME POTASSIUM	950	Adopted	2007	350 mg/kg	Note 97
AMMONIUM SALTS OF PHOSPHATIDIC ACID	442	7		10000 mg/kg	Note 97

Food Category No. 05.1.1 Cocoa mixes (powders) and cocoa mass/cake

Additive	INS	Step	Year	Max Level	Comments
ASPARTAME	951	Adopted	2007	3000 mg/kg	Note 97
CARAMEL III - AMMONIA PROCESS	150c	6		GMP	
CARAMEL IV - SULPHITE AMMONIA PROCESS	150d	6		GMP	
CAROTENOIDS	160a(i),a(iii),e,f	6		300 mg/kg	
DIOCTYL SODIUM SULPHOSUCCINATE	480	7		4000 mg/kg	
HYDROXYBENZOATES, p-PHOSPHATES	214, 218	7		700 mg/kg	Note 27
	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i),(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii); 451(i),(ii); 452(i)-(v); 542	7		6000 mg/kg	Note 33
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	7		9000 mg/kg	
POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	476	4		5000 mg/kg	Note 97
PONCEAU 4R (COCHINEAL RED A)	124	6		50 mg/kg	
PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	477	Adopted	2007	5000 mg/kg	Note 97
SACCHARIN (AND Na, K, Ca SALTS)	954	3		100 mg/kg	Note 97
SODIUM ALUMINIUM PHOSPHATES	541(i),(ii)	7		2000 mg/kg	Notes 6 & 72
SORBATES	200-203	7		1500 mg/kg	Note 42
STEAROYL-2-LACTYLATES	481(i), 482(i)	7		2000 mg/kg	
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	Adopted	2007	580 mg/kg	Note 97
SUCROGLYCERIDES	474	7		10000 mg/kg	
SUNSET YELLOW FCF	110	6		50 mg/kg	
TARTRATES	334; 335(i),(ii); 336(i),(ii); 337	7		5000 mg/kg	Note 45
TOCOPHEROLS	307a, b, c	7		500 mg/kg	Note 15

Food Category No. 05.1.2 Cocoa mixes (syrops)

Additive	INS	Step	Year	Max Level	Comments
ACESULFAME POTASSIUM	950	Adopted	2007	350 mg/kg	Notes 97 & 161
ALITAME	956	Adopted	2007	300 mg/kg	Note 161
ASPARTAME	951	Adopted	2007	1000 mg/kg	Note 161
ASPARTAME-ACESULFAME SALT	962	3		1130 mg/kg	Note 113
CARAMEL III - AMMONIA PROCESS	150c	6		GMP	

Food Category No. 05.1.2 Cocoa mixes (syrops)

Additive	INS	Step	Year	Max Level	Comments
CARAMEL IV - SULPHITE AMMONIA PROCESS	150d	6		GMP	
CARMINES	120	Adopted	2005	300 mg/kg	
CAROTENOIDS	160a(i),a(iii),e,f	6		300 mg/kg	
CHLOROPHYLLS, COPPER	141(i),(ii)	3		6.4 mg/kg	Note 62
CYCLAMIC ACID (AND Na, K, Ca SALTS)	952	Adopted	2007	250 mg/kg	Notes 17, 127 & 161
NEOTAME	961	Adopted	2007	33 mg/kg	Notes 97 & 161
POLYSORBATES	432-436	Adopted	2007	500 mg/kg	
PONCEAU 4R (COCHINEAL RED A)	124	6		50 mg/kg	
SACCHARIN (AND Na, K, Ca SALTS)	954	Adopted	2007	80 mg/kg	Note 161
SORBATES	200-203	7		1000 mg/kg	Note 42
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	Adopted	2007	400 mg/kg	Notes 97 & 161
SUNSET YELLOW FCF	110	6		50 mg/kg	
TARTRATES	334; 335(i),(ii); 336(i),(ii); 337	7		2000 mg/kg	Note 45
TOCOPHEROLS	307a, b, c	7		500 mg/kg	Note 15

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

Additive	INS	Step	Year	Max Level	Comments
ACESULFAME POTASSIUM	950	Adopted	2007	1000 mg/kg	Note 161
ADIPATES	355-357, 359	7		2000 mg/kg	Note 1
ALITAME	956	Adopted	2007	300 mg/kg	Note 161
ALLURA RED AC	129	6		300 mg/kg	
AMARANTH	123	7		100 mg/kg	
ASPARTAME	951	6		3000 mg/kg	
ASPARTAME-ACESULFAME SALT	962	3		4540 mg/kg	Notes 113 & 145
BENZOATES	210-213	Adopted	2003	1500 mg/kg	Note 13
BRILLIANT BLUE FCF	133	6		100 mg/kg	
CARAMEL III - AMMONIA PROCESS	150c	Adopted	1999	GMP	
CARAMEL IV - SULPHITE AMMONIA PROCESS	150d	Adopted	1999	GMP	
CAROTENES, BETA-(VEGETABLE)	160a(ii)	3		1000 mg/kg	
CAROTENOIDS	160a(i),a(iii),e,f	6		300 mg/kg	
CHLOROPHYLLS, COPPER	141(i),(ii)	3		6.4 mg/kg	Note 62
CYCLAMIC ACID (AND Na, K, Ca SALTS)	952	Adopted	2007	500 mg/kg	Notes 17 & 161
EDTAs	385, 386	Adopted	2001	50 mg/kg	Note 21
HYDROXYBENZOATES, p-	214, 218	7		300 mg/kg	Note 27

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

Additive	INS	Step	Year	Max Level	Comments
INDIGOTINE (INDIGO CARMINE)	132	6		100 mg/kg	
IRON OXIDES	172(i)-(iii)	6		GMP	
NEOTAME	961	Adopted	2007	100 mg/kg	Note 161
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i),(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii); 451(i),(ii); 452(i)-(v); 542	7		220 mg/kg	Note 33
POLYSORBATES	432-436	Adopted	2007	1000 mg/kg	
PONCEAU 4R (COCHINEAL RED A)	124	6		100 mg/kg	
SACCHARIN (AND Na, K, Ca SALTS)	954	Adopted	2007	200 mg/kg	Note 161
SODIUM DIACETATE	262(ii)	4		GMP	
SORBATES	200-203	7		1500 mg/kg	Note 42
STEAROYL-2-LACTYLATES	481(i), 482(i)	7		5000 mg/kg	
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	Adopted	2007	400 mg/kg	Notes 161 & 169
SUNSET YELLOW FCF	110	6		100 mg/kg	
TARTRATES	334; 335(i),(ii); 336(i),(ii); 337	4		5000 mg/kg	Note 45
TOCOPHEROLS	307a, b, c	7		500 mg/kg	Note 15

Food Category No. 05.1.4 Cocoa and chocolate products

Additive	INS	Step	Year	Max Level	Comments
ACESULFAME POTASSIUM	950	Adopted	2007	500 mg/kg	Note 161
ALITAME	956	Adopted	2007	300 mg/kg	Note 161
ALLURA RED AC	129	6		300 mg/kg	
AMMONIUM SALTS OF PHOSPHATIDIC ACID	442	7		10000 mg/kg	
ASPARTAME	951	6		2500 mg/kg	
ASPARTAME-ACESULFAME SALT	962	3		2270 mg/kg	Notes 113 & 145
BEESWAX	901	Adopted	2001	GMP	Note 3
BRILLIANT BLACK (BLACK PN)	151	7		300 mg/kg	
BRILLIANT BLUE FCF	133	6		100 mg/kg	
BROWN HT	155	7		80 mg/kg	
BUTYLATED HYDROXYANISOLE	320	Adopted	2006	200 mg/kg	Notes 15, 130 & 141
BUTYLATED HYDROXYTOLUENE	321	Adopted	2006	200 mg/kg	Notes 15, 130 & 141
CANDELILLA WAX	902	Adopted	2001	GMP	Note 3
CARAMEL III - AMMONIA PROCESS	150c	6		GMP	

Food Category No. 05.1.4 Cocoa and chocolate products

Additive	INS	Step	Year	Max Level	Comments
CARAMEL IV - SULPHITE AMMONIA PROCESS	150d	6		GMP	
CARNAUBA WAX	903	Adopted	2006	5000 mg/kg	Note 3
CAROTENES, BETA-(VEGETABLE)	160a(ii)	6		500 mg/kg	
CAROTENES, BETA-(VEGETABLE)	160a(ii)	3		1000 mg/kg	
CAROTENOIDS	160a(i),a(iii),e,f	6		500 mg/kg	
CASTOR OIL	1503	Adopted	2007	350 mg/kg	
CHLOROPHYLLS, COPPER	141(i),(ii)	6		700 mg/kg	
CYCLAMIC ACID (AND Na, K, Ca SALTS)	952	Adopted	2007	500 mg/kg	Notes 17 & 161
ETHYL MALTOL	637	7		1000 mg/kg	
INDIGOTINE (INDIGO CARMINE)	132	6		450 mg/kg	
MALTOL	636	7		200 mg/kg	
NEOTAME	961	Adopted	2007	80 mg/kg	Note 161
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i),(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii); 451(i),(ii); 452(i)-(v); 542	7		2200 mg/kg	Note 33
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	7		10000 mg/kg	
POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	476	7		5000 mg/kg	
POLYSORBATES	432-436	Adopted	2007	5000 mg/kg	Note 101
PONCEAU 4R (COCHINEAL RED A)	124	6		150 mg/kg	
SACCHARIN (AND Na, K, Ca SALTS)	954	Adopted	2007	500 mg/kg	Note 161
SHELLAC	904	Adopted	2001	GMP	Note 3
SORBATES	200-203	7		1000 mg/kg	Note 42
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	Adopted	2007	800 mg/kg	Note 161
SUNSET YELLOW FCF	110	6		400 mg/kg	
TARTRATES	334; 335(i),(ii); 336(i),(ii); 337	7		10000 mg/kg	Note 45
TERTIARY BUTYLHYDROQUINONE	319	Adopted	2006	200 mg/kg	Notes 15, 130 & 141
TOCOPHEROLS	307a, b, c	7		750 mg/kg	Note 15

Food Category No. 05.1.5 Imitation chocolate, chocolate substitute products

Additive	INS	Step	Year	Max Level	Comments
ACESULFAME POTASSIUM	950	Adopted	2007	500 mg/kg	Note 161

Food Category No. 05.1.5 Imitation chocolate, chocolate substitute products

Additive	INS	Step	Year	Max Level	Comments
ALITAME	956	Adopted	2007	300 mg/kg	Note 161
ALLURA RED AC	129	6		300 mg/kg	
AMMONIUM SALTS OF PHOSPHATIDIC ACID	442	7		10000 mg/kg	
ASPARTAME	951	6		3000 mg/kg	
ASPARTAME-ACESULFAME SALT	962	3		2270 mg/kg	Notes 113 & 145
BEESWAX	901	Adopted	2001	GMP	Note 3
BENZOATES	210-213	Adopted	2003	1500 mg/kg	Note 13
BRILLIANT BLACK (BLACK PN)	151	7		300 mg/kg	
BRILLIANT BLUE FCF	133	6		100 mg/kg	
BROWN HT	155	7		80 mg/kg	
BUTYLATED HYDROXYTOLUENE	321	Adopted	2006	200 mg/kg	Notes 15 & 130
CANDELILLA WAX	902	Adopted	2001	GMP	Note 3
CARAMEL III - AMMONIA PROCESS	150c	6		GMP	
CARAMEL IV - SULPHITE AMMONIA PROCESS	150d	6		GMP	
CARMINES	120	Adopted	2005	300 mg/kg	
CARNAUBA WAX	903	Adopted	2006	5000 mg/kg	Note 3
CAROTENOIDS	160a(i),a(iii),e,f	6		500 mg/kg	
CHLOROPHYLLS, COPPER	141(i),(ii)	6		700 mg/kg	
CYCLAMIC ACID (AND Na, K, Ca SALTS)	952	Adopted	2007	500 mg/kg	Notes 17 & 161
ETHYL MALTOL	637	7		1000 mg/kg	
GRAPE SKIN EXTRACT	163(ii)	3		500 mg/kg	
HYDROXYBENZOATES, p-	214, 218	7		300 mg/kg	Note 27
INDIGOTINE (INDIGO CARMINE)	132	6		450 mg/kg	
MALTOL	636	7		200 mg/kg	
NEOTAME	961	Adopted	2007	100 mg/kg	Note 161
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i),(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii); 451(i),(ii); 452(i)-(v); 542	7		2200 mg/kg	Note 33
POLYDIMETHYLSILOXANE	900a	Adopted	1999	10 mg/kg	
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	7		10000 mg/kg	
POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	476	7		5000 mg/kg	
POLYSORBATES	432-436	Adopted	2007	5000 mg/kg	
PONCEAU 4R (COCHINEAL RED A)	124	6		150 mg/kg	
RIBOFLAVINS	101(i), (ii)	Adopted	2005	1000 mg/kg	

Food Category No. 05.1.5 Imitation chocolate, chocolate substitute products

Additive	INS	Step	Year	Max Level	Comments
SACCHARIN (AND Na, K, Ca SALTS)	954	Adopted	2007	500 mg/kg	Note 161
SHELLAC	904	Adopted	2001	GMP	Note 3
SODIUM DIACETATE	262(ii)	4		GMP	
SORBATES	200-203	7		1500 mg/kg	Note 42
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	Adopted	2007	800 mg/kg	Note 161
SUNSET YELLOW FCF	110	6		400 mg/kg	
TARTRATES	334; 335(i),(ii); 336(i),(ii); 337	7		10000 mg/kg	Note 45
TOCOPHEROLS	307a, b, c	7		500 mg/kg	Note 15

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

Additive	INS	Step	Year	Max Level	Comments
ADIPATES	355-357, 359	7		30000 mg/kg	Note 1
ALITAME	956	Adopted	2007	300 mg/kg	Note 161
ALLURA RED AC	129	6		348 mg/kg	
AZORUBINE (CARMOISINE)	122	7		300 mg/kg	
BEESWAX	901	Adopted	2001	GMP	Note 3
BENZOATES	210-213	Adopted	2003	1500 mg/kg	Note 13
BRILLIANT BLACK (BLACK PN)	151	7		300 mg/kg	
BRILLIANT BLUE FCF	133	Adopted	2005	300 mg/kg	
BROWN HT	155	7		300 mg/kg	
BUTYLATED HYDROXYANISOLE	320	Adopted	2007	200 mg/kg	Notes 15 & 130
BUTYLATED HYDROXYTOLUENE	321	Adopted	2007	200 mg/kg	Notes 15 & 130
CANDELILLA WAX	902	Adopted	2001	GMP	Note 3
CANTHAXANTHIN	161g	6		50 mg/kg	
CARAMEL III - AMMONIA PROCESS	150c	Adopted	1999	GMP	
CARAMEL IV - SULPHITE AMMONIA PROCESS	150d	Adopted	1999	GMP	
CARMINES	120	Adopted	2005	300 mg/kg	
CARNAUBA WAX	903	Adopted	2006	5000 mg/kg	Note 3
CAROTENES, BETA-(VEGETABLE)	160a(ii)	Adopted	2005	500 mg/kg	
CAROTENOIDS	160a(i),a(iii),e,f	6		500 mg/kg	
CASTOR OIL	1503	Adopted	2007	500 mg/kg	
CURCUMIN	100(i)	7		300 mg/kg	
CYCLAMIC ACID (AND Na, K, Ca SALTS)	952	Adopted	2007	500 mg/kg	Notes 17, 156 & 161

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

Additive	INS	Step	Year	Max Level	Comments
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	Adopted	2005	10000 mg/kg	
ERYTHROSINE	127	6		300 mg/kg	
ETHYL MALTOL	637	7		200 mg/kg	
FAST GREEN FCF	143	6		100 mg/kg	
GRAPE SKIN EXTRACT	163(ii)	3		10000 mg/kg	
HYDROXYBENZOATES, p-	214, 218	7		2000 mg/kg	Note 27
INDIGOTINE (INDIGO CARMINE)	132	6		450 mg/kg	
IRON OXIDES	172(i)-(iii)	Adopted	2005	200 mg/kg	
LUTEIN FROM TAGETES ERECTA	161b(i)	4		300 mg/kg	
MALTOL	636	7		200 mg/kg	
MICROCRYSTALLINE WAX	905c(i)	Adopted	2001	GMP	Note 3
MINERAL OIL, HIGH VISCOSITY	905d	Adopted	2004	2000 mg/kg	Note 3
NEOTAME	961	Adopted	2007	330 mg/kg	Notes 158 & 161
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i),(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii); 451(i),(ii); 452(i)-(v); 542	7		2200 mg/kg	Note 33
POLYDIMETHYLSILOXANE	900a	Adopted	1999	10 mg/kg	
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	7		5000 mg/kg	
POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	476	7		3000 mg/kg	
POLYSORBATES	432-436	Adopted	2007	1000 mg/kg	
PONCEAU 4R (COCHINEAL RED A)	124	6		300 mg/kg	
PROPYL GALLATE	310	Adopted	2001	200 mg/kg	Notes 15 & 130
PROPYLENE GLYCOL ALGINATE	405	7		5000 mg/kg	
PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	477	Adopted	2001	5000 mg/kg	
QUINOLINE YELLOW	104	7		300 mg/kg	
RIBOFLAVINS	101(i), (ii)	Adopted	2005	1000 mg/kg	
SACCHARIN (AND Na, K, Ca SALTS)	954	Adopted	2007	500 mg/kg	Notes 161 & 163
SHELLAC	904	Adopted	2001	GMP	Note 3
SODIUM ALUMINIUM PHOSPHATES	541(i),(ii)	4		350 mg/kg	Note 29
SODIUM DIACETATE	262(ii)	7		3000 mg/kg	
SORBATES	200-203	7		2000 mg/kg	Note 42
STEAROYL-2-LACTYLATES	481(i), 482(i)	7		5000 mg/kg	

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

Additive	INS	Step	Year	Max Level	Comments
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	3		1000 mg/kg	Notes 161 & 164
SUCROGLYCERIDES	474	7		5000 mg/kg	
SUCROSE ESTERS OF FATTY ACIDS	473	7		20000 mg/kg	
SUNSET YELLOW FCF	110	6		400 mg/kg	
TARTRATES	334; 335(i),(ii); 336(i),(ii); 337	7		20000 mg/kg	Note 45
TARTRAZINE	102	7		300 mg/kg	
TERTIARY BUTYLHYDROQUINONE	319	Adopted	2006	200 mg/kg	Notes 15 & 130
TOCOPHEROLS	307a, b, c	7		500 mg/kg	Note 15
ZEAXANTHIN (SYNTHETIC)	161h(i)	4		300 mg/kg	

Food Category No. 05.2.1 Hard candy

Additive	INS	Step	Year	Max Level	Comments
ACESULFAME POTASSIUM	950	Adopted	2007	500 mg/kg	Notes 156 & 161
ASPARTAME	951	6		10000 mg/kg	
CHLOROPHYLLS, COPPER	141(i),(ii)	6		700 mg/kg	

Food Category No. 05.2.2 Soft candy

Additive	INS	Step	Year	Max Level	Comments
ACESULFAME POTASSIUM	950	Adopted	2007	1000 mg/kg	Notes 157 & 161
AMARANTH	123	7		100 mg/kg	
ASPARTAME	951	6		3000 mg/kg	
CHLOROPHYLLS, COPPER	141(i),(ii)	6		100 mg/kg	
HYDROGENATED POLY-DECENES	907	4		2000 mg/kg	

Food Category No. 05.2.3 Nougats and marzipans

Additive	INS	Step	Year	Max Level	Comments
ACESULFAME POTASSIUM	950	Adopted	2007	1000 mg/kg	Note 161
ASPARTAME	951	6		3000 mg/kg	
CHLOROPHYLLS, COPPER	141(i),(ii)	6		100 mg/kg	

Food Category No. 05.3 Chewing gum

Additive	INS	Step	Year	Max Level	Comments
ACESULFAME POTASSIUM	950	Adopted	2007	5000 mg/kg	Note 161
ADIPATES	355-357, 359	7		20000 mg/kg	Note 1
ALITAME	956	Adopted	2007	300 mg/kg	Note 161

Food Category No. 05.3 Chewing gum

Additive	INS	Step	Year	Max Level	Comments
ALLURA RED AC	129	6		467 mg/kg	
AMARANTH	123	7		300 mg/kg	
ASPARTAME	951	Adopted	2007	10000 mg/kg	Note 161
ASPARTAME-ACESULFAME SALT	962	3		4540 mg/kg	Notes 68 & 113
AZORUBINE (CARMOISINE)	122	7		300 mg/kg	
BEESWAX	901	Adopted	2003	GMP	
BENZOATES	210-213	Adopted	2005	1500 mg/kg	Note 13
BRILLIANT BLACK (BLACK PN)	151	7		300 mg/kg	
BRILLIANT BLUE FCF	133	Adopted	2005	300 mg/kg	
BROWN HT	155	7		300 mg/kg	
BUTYLATED HYDROXYANISOLE	320	Adopted	2006	400 mg/kg	Note 130
BUTYLATED HYDROXYTOLUENE	321	Adopted	2006	400 mg/kg	Note 130
CANDELILLA WAX	902	Adopted	2003	GMP	
CANTHAXANTHIN	161g	6		300 mg/kg	
CARAMEL III - AMMONIA PROCESS	150c	Adopted	1999	20000 mg/kg	
CARAMEL IV - SULPHITE AMMONIA PROCESS	150d	Adopted	1999	20000 mg/kg	
CARMINES	120	6		1020 mg/kg	
CARNAUBA WAX	903	Adopted	2003	1200 mg/kg	Note 3
CAROTENES, BETA-(VEGETABLE)	160a(ii)	Adopted	2005	500 mg/kg	
CAROTENOIDS	160a(i),a(iii),e,f	6		500 mg/kg	
CASTOR OIL	1503	Adopted	2007	2100 mg/kg	
CHLOROPHYLLS, COPPER	141(i),(ii)	6		700 mg/kg	
CURCUMIN	100(i)	7		700 mg/kg	
CYCLAMIC ACID (AND Na, K, Ca SALTS)	952	Adopted	2007	3000 mg/kg	Notes 17 & 161
CYCLODEXTRIN, BETA-	459	Adopted	2001	20000 mg/kg	
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	Adopted	2005	50000 mg/kg	
ERYTHROSINE	127	6		200 mg/kg	
ETHYL MALTOL	637	7		1000 mg/kg	
FAST GREEN FCF	143	Adopted	1999	300 mg/kg	
GRAPE SKIN EXTRACT	163(ii)	6		10000 mg/kg	
GUAIAIC RESIN	314	Adopted	1999	1500 mg/kg	
HYDROXYBENZOATES, p-	214, 218	7		1500 mg/kg	Note 27
INDIGOTINE (INDIGO CARMINE)	132	6		300 mg/kg	
IRON OXIDES	172(i)-(iii)	6		10000 mg/kg	
MALTOL	636	7		200 mg/kg	
MICROCRYSTALLINE WAX	905c(i)	Adopted	2001	20000 mg/kg	Note 3
MINERAL OIL, HIGH VISCOSITY	905d	Adopted	2004	20000 mg/kg	

Food Category No. 05.3 Chewing gum

Additive	INS	Step	Year	Max Level	Comments
NEOTAME	961	Adopted	2007	1000 mg/kg	Note 161
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i),(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii); 451(i),(ii); 452(i)-(v); 542	7		44000 mg/kg	Note 33
POLYDIMETHYLSILOXANE	900a	Adopted	1999	100 mg/kg	
POLYETHYLENE GLYCOL	1521	Adopted	2001	20000 mg/kg	
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	7		20000 mg/kg	
POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	476	7		20000 mg/kg	
POLYOXYETHYLENE STEARATES	430, 431	7		20000 mg/kg	
POLYSORBATES	432-436	Adopted	2007	5000 mg/kg	
POLYVINYLPIRROLIDONE	1201	Adopted	1999	10000 mg/kg	
PONCEAU 4R (COCHINEAL RED A)	124	6		300 mg/kg	
PROPYL GALLATE	310	Adopted	2001	1000 mg/kg	Note 130
PROPYLENE GLYCOL ALGINATE	405	7		10000 mg/kg	
PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	477	Adopted	2001	20000 mg/kg	
QUINOLINE YELLOW	104	7		300 mg/kg	
RIBOFLAVINS	101(i), (ii)	Adopted	2005	1000 mg/kg	
SACCHARIN (AND Na, K, Ca SALTS)	954	Adopted	2007	2500 mg/kg	Note 161
SHELLAC	904	Adopted	2003	GMP	Note 3
SORBATES	200-203	7		1500 mg/kg	Note 42
STEAROYL-2-LACTYLATES	481(i), 482(i)	7		20000 mg/kg	
STEARYL CITRATE	484	Adopted	1999	15000 mg/kg	
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	Adopted	2007	5000 mg/kg	Note 161
SUCROGLYCERIDES	474	7		15000 mg/kg	
SUCROSE ESTERS OF FATTY ACIDS	473	7		15000 mg/kg	
SUNSET YELLOW FCF	110	6		300 mg/kg	
TARTRATES	334; 335(i),(ii); 336(i),(ii); 337	7		30000 mg/kg	Note 45
TARTRAZINE	102	7		300 mg/kg	
TERTIARY BUTYLHYDROQUINONE	319	Adopted	2006	400 mg/kg	Note 130
TOCOPHEROLS	307a, b, c	7		1500 mg/kg	
ZEAXANTHIN (SYNTHETIC)	161h(i)	4		100 mg/kg	

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

Additive	INS	Step	Year	Max Level	Comments
ACESULFAME POTASSIUM	950	Adopted	2007	500 mg/kg	Note 161
ADIPATES	355-357, 359	7		30000 mg/kg	Note 1
ALITAME	956	Adopted	2007	300 mg/kg	Note 161
ALLURA RED AC	129	6		500 mg/kg	
AMARANTH	123	7		300 mg/kg	
ASPARTAME	951	Adopted	2007	1000 mg/kg	Note 161
ASPARTAME-ACESULFAME SALT	962	3		1130 mg/kg	Note 113
AZORUBINE (CARMOISINE)	122	7		500 mg/kg	
BEESWAX	901	Adopted	2003	GMP	
BENZOATES	210-213	Adopted	2003	1500 mg/kg	Note 13
BRILLIANT BLACK (BLACK PN)	151	7		500 mg/kg	
BRILLIANT BLUE FCF	133	Adopted	2005	500 mg/kg	
BROWN HT	155	7		500 mg/kg	
BUTYLATED HYDROXYANISOLE	320	Adopted	2007	200 mg/kg	Notes 15 & 130
BUTYLATED HYDROXYTOLUENE	321	Adopted	2007	200 mg/kg	Notes 15 & 130
CANDELILLA WAX	902	Adopted	2003	GMP	
CANTHAXANTHIN	161g	6		GMP	
CARAMEL III - AMMONIA PROCESS	150c	Adopted	1999	GMP	
CARAMEL IV - SULPHITE AMMONIA PROCESS	150d	Adopted	1999	GMP	
CARMINES	120	Adopted	2005	500 mg/kg	
CARNAUBA WAX	903	Adopted	2001	4000 mg/kg	
CAROTENES, BETA- (VEGETABLE)	160a(ii)	Adopted	2005	20000 mg/kg	
CAROTENOIDS	160a(i),a(iii),e,f	6		500 mg/kg	
CHLOROPHYLLS, COPPER	141(i),(ii)	3		100 mg/kg	
CURCUMIN	100(i)	7		500 mg/kg	
CYCLAMIC ACID (AND Na, K, Ca SALTS)	952	Adopted	2007	500 mg/kg	Notes 17 & 161
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	Adopted	2005	10000 mg/kg	
ERYTHROSINE	127	6		300 mg/kg	
FAST GREEN FCF	143	6		100 mg/kg	
GRAPE SKIN EXTRACT	163(ii)	3		10000 mg/kg	
HYDROXYBENZOATES, p-	214, 218	7		300 mg/kg	Note 27
INDIGOTINE (INDIGO CARMINE)	132	6		500 mg/kg	
IRON OXIDES	172(i)-(iii)	Adopted	2005	100 mg/kg	
LUTEIN FROM TAGETES ERECTA	161b(i)	4		500 mg/kg	
MINERAL OIL, HIGH VISCOSITY	905d	Adopted	2004	2000 mg/kg	Note 3

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

Additive	INS	Step	Year	Max Level	Comments
NEOTAME	961	Adopted	2007	100 mg/kg	Note 161
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i),(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii); 451(i),(ii); 452(i)-(v); 542	7		7000 mg/kg	Note 33
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	7		10000 mg/kg	
POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	476	7		5000 mg/kg	
POLYSORBATES	432-436	Adopted	2007	3000 mg/kg	
PONCEAU 4R (COCHINEAL RED A)	124	6		500 mg/kg	
PROPYL GALLATE	310	Adopted	2001	200 mg/kg	Notes 15 & 130
PROPYLENE GLYCOL ALGINATE	405	7		7500 mg/kg	
PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	477	Adopted	2001	40000 mg/kg	
QUINOLINE YELLOW	104	7		500 mg/kg	
RIBOFLAVINS	101(i), (ii)	Adopted	2005	1000 mg/kg	
SACCHARIN (AND Na, K, Ca SALTS)	954	Adopted	2007	500 mg/kg	Note 161
SHELLAC	904	Adopted	2003	GMP	
SORBATES	200-203	7		1000 mg/kg	Note 42
STEAROYL-2-LACTYLATES	481(i), 482(i)	7		5000 mg/kg	
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	6		1000 mg/kg	
SUCROSE ESTERS OF FATTY ACIDS	473	7		10000 mg/kg	
SUNSET YELLOW FCF	110	6		500 mg/kg	
TARTRATES	334; 335(i),(ii); 336(i),(ii); 337	7		8000 mg/kg	Note 45
TARTRAZINE	102	7		500 mg/kg	
TERTIARY BUTYLHYDROQUINONE	319	Adopted	2006	200 mg/kg	Notes 15 & 130
TOCOPHEROLS	307a, b, c	7		500 mg/kg	Note 15

Food Category No. 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**

Additive	INS	Step	Year	Max Level	Comments
POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	476	7		5000 mg/kg	

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

Additive	INS	Step	Year	Max Level	Comments
ACETIC AND FATTY ACID ESTERS OF GLYCEROL	472a	7		GMP	
ALPHA-AMYLASE (ASPERGILLUS ORYZAE VAR.)	1100	7		GMP	
ALUMINIUM SILICATE	559	7		GMP	
BEET RED	162	7		GMP	
CALCIUM ALUMINIUM SILICATE	556	7		GMP	
CALCIUM CARBONATE	170(i)	7		2220 mg/kg	
CARAMEL I - PLAIN	150a	7		GMP	
CAROB BEAN GUM	410	7		GMP	
GUAR GUM	412	7		GMP	
LACTIC AND FATTY ACID ESTERS OF GLYCEROL	472b	7		GMP	
MINERAL OIL, HIGH VISCOSITY	905d	Adopted	2004	800 mg/kg	Note 98
MONO- AND DI-GLYCERIDES OF FATTY ACIDS	471	7		GMP	
NITROUS OXIDE	942	7		GMP	
PAPAIN	1101(ii)	7		1000 mg/kg	
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i),(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii); 451(i),(ii); 452(i)-(v); 542	7		440 mg/kg	Note 33
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	7		10000 mg/kg	
PROPYL GALLATE	310	Adopted	2001	100 mg/kg	Notes 15 & 130
PROTEASE (A. ORYZAE VAR.)	1101(i)	7		GMP	
SODIUM ACETATE	262(i)	7		6000 mg/kg	
SODIUM ALUMINOSILICATE	554	7		GMP	
STEAROYL-2-LACTYLATES	481(i), 482(i)	7		4000 mg/kg	
TALC	553(iii)	7		GMP	
TARA GUM	417	7		GMP	

Food Category No. 06.2 Flours and starches (including soybean powder)

Additive	INS	Step	Year	Max Level	Comments
ALLURA RED AC	129	6		500 mg/kg	
ALPHA-AMYLASE (ASPERGILLUS ORYZAE VAR.)	1100	Adopted	1999	GMP	
ALUMINIUM AMMONIUM SULPHATE	523	4		500 mg/kg	Note 6
CALCIUM CARBONATE	170(i)	4		10000 mg/kg	Note 58
CALCIUM PROPIONATE	282	4		1000 mg/kg	
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	6		3000 mg/kg	

Food Category No. 06.2 Flours and starches (including soybean powder)

Additive	INS	Step	Year	Max Level	Comments
HYDROCHLORIC ACID	507	7		GMP	
LECITHIN	322(i)	7		5000 mg/kg	
NITROUS OXIDE	942	7		GMP	
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	7		10000 mg/kg	
SILICON DIOXIDE, AMORPHOUS	551	4		GMP	
SODIUM ACETATE	262(i)	7		6000 mg/kg	
SODIUM ASCORBATE	301	4		GMP	
SODIUM CARBONATE	500(i)	4		GMP	
SORBATES	200-203	7		1000 mg/kg	Note 42
TARTRATES	334; 335(i),(ii); 336(i),(ii); 337	4		6000 mg/kg	Note 45
TOCOPHEROLS	307a, b, c	7		600 mg/kg	
TRISODIUM CITRATE	331(iii)	4		GMP	

Food Category No. 06.2.1 Flours

Additive	INS	Step	Year	Max Level	Comments
ASCORBIC ACID (L-)	300	7		300 mg/kg	
AZODICARBONAMIDE	927a	Adopted	1999	45 mg/kg	
BENZOYL PEROXIDE	928	Adopted	2007	75 mg/kg	
CALCIUM CARBONATE	170(i)	7		GMP	Note 57
CALCIUM SULPHATE	516	7		GMP	Note 57
CHLORINE	925	Adopted	2001	2500 mg/kg	Note 87
CHLORINE DIOXIDE	926	Adopted	2001	2500 mg/kg	Note 87
GLUCOSE OXIDASE (ASPERGILLUS NIGER VAR.)	1102	4		780 mg/kg	
MAGNESIUM CARBONATE	504(i)	4		1500 mg/kg	
PAPAIN	1101(ii)	7		GMP	
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i),(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii); 451(i),(ii); 452(i)-(v); 542	7		11900 mg/kg	Note 33
POTASSIUM ASCORBATE	303	7		300 mg/kg	
PROTEASE (A. ORYZAE VAR.)	1101(i)	Adopted	1999	GMP	
PULLULAN	1204	4		50000 mg/kg	
SODIUM ALUMINIUM PHOSPHATES	541(i),(ii)	7		45000 mg/kg	Note 29
SODIUM ASCORBATE	301	7		300 mg/kg	
SODIUM HYDROGEN CARBONATE	500(ii)	7		45000 mg/kg	
STEAROYL-2-LACTYLATES	481(i), 482(i)	7		5000 mg/kg	

Food Category No. 06.2.1 Flours

Additive	INS	Step	Year	Max Level	Comments
SULPHITES	220-225, 227, 228, 539	Adopted	2006	200 mg/kg	Note 44

Food Category No. 06.2.2 Starches

Additive	INS	Step	Year	Max Level	Comments
ALPHA-AMYLASE (BACILLUS SUBTILIS)	1100	4		GMP	
ALPHA-AMYLASE (CARBOHYDRASE) (BACILLUS LICHENIFORMIS)	1100	4		GMP	
ALUMINIUM AMMONIUM SULPHATE	523	7		GMP	Notes 6 & 26
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i),(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii); 451(i),(ii); 452(i)-(v); 542	4		6200 mg/kg	Note 33
SODIUM HYDROXIDE	524	7		GMP	
SULPHITES	220-225, 227, 228, 539	Adopted	2006	50 mg/kg	Note 44

Food Category No. 06.3 Breakfast cereals, including rolled oats

Additive	INS	Step	Year	Max Level	Comments
ACESULFAME POTASSIUM	950	Adopted	2007	1200 mg/kg	Note 161
ALLURA RED AC	129	6		300 mg/kg	
AMARANTH	123	7		300 mg/kg	
ASCORBYL ESTERS	304, 305	Adopted	2001	200 mg/kg	Note 10
ASPARTAME	951	Adopted	2007	1000 mg/kg	Note 161
ASPARTAME-ACESULFAME SALT	962	3		1550 mg/kg	Notes 119 & 145
AZORUBINE (CARMOISINE)	122	7		200 mg/kg	
BRILLIANT BLACK (BLACK PN)	151	7		200 mg/kg	
BRILLIANT BLUE FCF	133	Adopted	2005	200 mg/kg	
BROWN HT	155	7		200 mg/kg	
BUTYLATED HYDROXYANISOLE	320	Adopted	2005	200 mg/kg	Notes 15 & 130
BUTYLATED HYDROXYTOLUENE	321	Adopted	2006	100 mg/kg	Notes 15 & 130
CANTHAXANTHIN	161g	6		35 mg/kg	
CANTHAXANTHIN	161g	3		50 mg/kg	
CARAMEL II - CAUSTIC SULPHITE PROCESS	150b	4		50000 mg/kg	
CARAMEL III - AMMONIA PROCESS	150c	Adopted	1999	6500 mg/kg	
CARAMEL III - AMMONIA PROCESS	150c	3		50000 mg/kg	
CARAMEL IV - SULPHITE AMMONIA PROCESS	150d	Adopted	1999	2500 mg/kg	

Food Category No. 06.3 Breakfast cereals, including rolled oats

Additive	INS	Step	Year	Max Level	Comments
CARAMEL IV - SULPHITE AMMONIA PROCESS	150d	3		50000 mg/kg	
CARMINES	120	Adopted	2005	200 mg/kg	
CAROTENES, BETA-(VEGETABLE)	160a(ii)	Adopted	2005	400 mg/kg	
CAROTENOIDS	160a(i),a(iii),e,f	6		200 mg/kg	
CHLOROPHYLLS, COPPER	141(i),(ii)	3		100 mg/kg	
CURCUMIN	100(i)	7		500 mg/kg	
ERYTHROSINE	127	6		300 mg/kg	
GRAPE SKIN EXTRACT	163(ii)	6		200 mg/kg	
INDIGOTINE (INDIGO CARMINE)	132	6		300 mg/kg	
IRON OXIDES	172(i)-(iii)	Adopted	2005	75 mg/kg	
NEOTAME	961	Adopted	2007	160 mg/kg	Note 161
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i),(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii); 451(i),(ii); 452(i)-(v); 542	7		2200 mg/kg	Note 33
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	7		10000 mg/kg	
PONCEAU 4R (COCHINEAL RED A)	124	6		200 mg/kg	
PROPYL GALLATE	310	Adopted	2001	200 mg/kg	Notes 15 & 130
QUINOLINE YELLOW	104	7		200 mg/kg	
RIBOFLAVINS	101(i), (ii)	Adopted	2005	300 mg/kg	
SACCHARIN (AND Na, K, Ca SALTS)	954	6		100 mg/kg	Note 161
STEAROYL-2-LACTYLATES	481(i), 482(i)	7		5000 mg/kg	
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	6		1000 mg/kg	Note 161
SUCROSE ESTERS OF FATTY ACIDS	473	7		10000 mg/kg	
SUNSET YELLOW FCF	110	6		350 mg/kg	
TARTRAZINE	102	7		300 mg/kg	
TOCOPHEROLS	307a, b, c	7		85 mg/kg	
ZEAXANTHIN (SYNTHETIC)	161h(i)	4		100 mg/kg	

Food Category No. 06.4 Pastas and noodles and like products (e.g., rice paper, rice vermicelli, soybean pastas and noodles)

Additive	INS	Step	Year	Max Level	Comments
SUCROSE ESTERS OF FATTY ACIDS	473	4		2000 mg/kg	

Food Category No. 06.4.1 Fresh pastas and noodles and like products

Additive	INS	Step	Year	Max Level	Comments
AGAR	406	4		GMP	
ALGINIC ACID	400	4		GMP	
ASCORBIC ACID (L-)	300	4		200 mg/kg	
CALCIUM ASCORBATE	302	4		200 mg/kg	
CALCIUM CARBONATE	170(i)	4		10000 mg/kg	Note 58
CALCIUM PROPIONATE	282	4		1000 mg/kg	
CARBON DIOXIDE	290	4		GMP	Note 59
CAROB BEAN GUM	410	4		GMP	
CARRAGEENAN AND ITS Na, K, NH ₄ , Ca and Mg SALTS (INCLUDES FURCELLERAN)	407	4		GMP	
CITRIC ACID	330	4		GMP	
CURDLAN	424	4		GMP	
DISTARCH PHOSPHATE	1412	4		200 mg/kg	
FUMARIC ACID	297	4		600 mg/kg	
GELLAN GUM	418	4		GMP	
GLUCONO DELTA-LACTONE	575	4		GMP	
GLYCEROL	422	4		GMP	
GUAR GUM	412	4		GMP	
GUM ARABIC (ACACIA GUM)	414	4		GMP	
KARAYA GUM	416	4		GMP	
KONJAC FLOUR	425	4		GMP	
LACTIC ACID (L-, D- and DL-)	270	4		GMP	
LECITHIN	322(i)	4		GMP	
MICROCRYSTALLINE CELLULOSE	460(i)	4		GMP	
MONO- AND DI-GLYCERIDES OF FATTY ACIDS	471	4		GMP	
PECTINS	440	4		GMP	
PHOSPHATED DISTARCH PHOSPHATE	1413	4		200 mg/kg	
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i),(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii); 451(i),(ii); 452(i)-(v); 542	4		2000 mg/kg	Note 33
POTASSIUM CARBONATE	501(i)	4		GMP	
PROCESSED EUCHEUMA SEAWEED (PES)	407a	4		GMP	
PROPYLENE GLYCOL	1520	7		20000 mg/kg	
PROPYLENE GLYCOL ALGINATE	405	4		10000 mg/kg	
PULLULAN	1204	4		10000 mg/kg	
SODIUM ACETATE	262(i)	4		GMP	
SODIUM ALGINATE	401	4		GMP	

Food Category No. 06.4.1 Fresh pastas and noodles and like products

Additive	INS	Step	Year	Max Level	Comments
SODIUM ASCORBATE	301	4		200 mg/kg	
SODIUM CARBONATE	500(i)	4		GMP	
SODIUM CARBOXYMETHYL CELLULOSE (CELLULOSE GUM)	466	4		50000 mg/kg	
SODIUM HYDROGEN CARBONATE	500(ii)	4		GMP	
SODIUM LACTATE	325	4		2400 mg/kg	
SODIUM MALATE	350(ii)	4		GMP	
SORBITOL AND SORBITOL SYRUP	420	4		35000 mg/kg	
TARTRATES	334; 335(i),(ii); 336(i),(ii); 337	7		GMP	Note 45
TRAGACANTH GUM	413	4		GMP	
XANTHAN GUM	415	4		10000 mg/kg	

Food Category No. 06.4.2 Dried pastas and noodles and like products

Additive	INS	Step	Year	Max Level	Comments
ADIPATES	355-357, 359	7		1000 mg/kg	Note 1
AGAR	406	7		GMP	
ALGINIC ACID	400	7		GMP	
ALPHA-AMYLASE (ASPERGILLUS ORYZAE VAR.)	1100	7		GMP	
AMARANTH	123	7		100 mg/kg	
AMMONIUM ALGINATE	403	7		GMP	
ASCORBIC ACID (L-)	300	4		200 mg/kg	
BEET RED	162	7		GMP	
CALCIUM 5'-RIBONUCLEOTIDES	634	4		GMP	
CALCIUM ALGINATE	404	7		GMP	
CALCIUM ASCORBATE	302	4		200 mg/kg	
CALCIUM CARBONATE	170(i)	4		10000 mg/kg	Note 58
CALCIUM PROPIONATE	282	4		1000 mg/kg	
CALCIUM SULPHATE	516	7		5000 mg/kg	
CANTHAXANTHIN	161g	6		GMP	
CARAMEL I - PLAIN	150a	7		GMP	
CARAMEL II - CAUSTIC SULPHITE PROCESS	150b	4		50000 mg/kg	
CARAMEL III - AMMONIA PROCESS	150c	3		50000 mg/kg	
CARAMEL IV - SULPHITE AMMONIA PROCESS	150d	3		50000 mg/kg	
CARMINES	120	3		100 mg/kg	
CAROB BEAN GUM	410	7		GMP	
CAROTENES, BETA-(VEGETABLE)	160a(ii)	3		1000 mg/kg	

Food Category No. 06.4.2 Dried pastas and noodles and like products

Additive	INS	Step	Year	Max Level	Comments
CARRAGEENAN AND ITS Na, K, NH ₄ , Ca and Mg SALTS (INCLUDES FURCELLERAN)	407	7		8330 mg/kg	Note 37
CHLOROPHYLL	140	7		GMP	
CHLOROPHYLLS, COPPER	141(i),(ii)	6		GMP	
CITRIC ACID	330	4		GMP	
CURCUMIN	100(i)	7		500 mg/kg	
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	6		5000 mg/kg	
DISODIUM 5'-GUANYLATE	627	4		GMP	
DISODIUM 5'-INOSINATE	631	4		GMP	
DISODIUM 5'-RIBONUCLEOTIDES	635	4		GMP	
DISTARCH PHOSPHATE	1412	4		200 mg/kg	
FAST GREEN FCF	143	6		100 mg/kg	
FUMARIC ACID	297	4		600 mg/kg	
GELLAN GUM	418	7		GMP	
GUAR GUM	412	7		GMP	
GUM ARABIC (ACACIA GUM)	414	7		GMP	
ISOMALT (ISOMALTITOL)	953	7		GMP	
KARAYA GUM	416	7		GMP	
KONJAC FLOUR	425	7		10000 mg/kg	
LACTIC ACID (L-, D- and DL-)	270	4		GMP	
LACTITOL	966	7		GMP	
LECITHIN	322(i)	7		5000 mg/kg	
MALIC ACID (DL-)	296	4		GMP	
MALTITOL and MALTITOL SYRUP	965	7		GMP	
MANNITOL	421	7		GMP	
MICROCRYSTALLINE CELLULOSE	460(i)	7		GMP	
MONO- AND DI-GLYCERIDES OF FATTY ACIDS	471	7		30000 mg/kg	
MONOSODIUM GLUTAMATE	621	4		GMP	
NITROUS OXIDE	942	7		GMP	
PECTINS	440	7		GMP	
PHOSPHATED DISTARCH PHOSPHATE	1413	4		200 mg/kg	
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i),(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii); 451(i),(ii); 452(i)-(v); 542	7		2200 mg/kg	Note 33
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	7		20000 mg/kg	
POLYSORBATES	432-436	3		5000 mg/kg	

Food Category No. 06.4.2 Dried pastas and noodles and like products

Additive	INS	Step	Year	Max Level	Comments
POTASSIUM ALGINATE	402	7		GMP	
POTASSIUM CARBONATE	501(i)	7		2600 mg/kg	
POTASSIUM CHLORIDE	508	4		GMP	
PROCESSED EUCHEUMA SEAWEED (PES)	407a	7		8330 mg/kg	Note 37
PROPYLENE GLYCOL ALGINATE	405	4		1000 mg/kg	
PULLULAN	1204	4		10000 mg/kg	
RIBOFLAVINS	101(i), (ii)	3		300 mg/kg	
SALTS OF MYRISTIC, PALMITIC & STEARIC ACIDS WITH AMMONIA, CALCIUM, POTASSIUM AND SODIUM	470(i)	7		GMP	
SODIUM ACETATE	262(i)	7		6000 mg/kg	
SODIUM ALGINATE	401	7		GMP	
SODIUM ASCORBATE	301	4		200 mg/kg	
SODIUM CARBONATE	500(i)	7		2600 mg/kg	
SODIUM CARBOXYMETHYL CELLULOSE (CELLULOSE GUM)	466	4		50000 mg/kg	
SODIUM DIACETATE	262(ii)	7		3000 mg/kg	
SODIUM GLUCONATE	576	4		GMP	
SODIUM HYDROGEN CARBONATE	500(ii)	4		GMP	
SODIUM LACTATE	325	4		2400 mg/kg	
SORBATES	200-203	7		2000 mg/kg	Note 42
SORBITAN ESTERS OF FATTY ACIDS	491-495	4		5000 mg/kg	Note 11
SORBITOL AND SORBITOL SYRUP	420	7		GMP	
STEAROYL-2-LACTYLATES	481(i), 482(i)	4		5000 mg/kg	
SUNSET YELLOW FCF	110	6		300 mg/kg	
TARA GUM	417	7		GMP	
TARTRAZINE	102	7		300 mg/kg	
TOCOPHEROLS	307a, b, c	4		2000 mg/kg	
TRAGACANTH GUM	413	7		GMP	
XANTHAN GUM	415	4		10000 mg/kg	
XYLITOL	967	7		GMP	

Food Category No. 06.4.3 Pre-cooked pastas and noodles and like products

Additive	INS	Step	Year	Max Level	Comments
ADIPATES	355-357, 359	7		1000 mg/kg	Note 1
AMARANTH	123	7		100 mg/kg	
ASCORBYL ESTERS	304, 305	Adopted	2003	20 mg/kg	Note 10
ASCORBYL ESTERS	304, 305	4		500 mg/kg	Note 10

Food Category No. 06.4.3 Pre-cooked pastas and noodles and like products

Additive	INS	Step	Year	Max Level	Comments
BENZOATES	210-213	Adopted	2004	1000 mg/kg	Note 13
BUTYLATED HYDROXYANISOLE	320	Adopted	2006	200 mg/kg	Notes 15 & 130
BUTYLATED HYDROXYTOLUENE	321	Adopted	2006	200 mg/kg	Notes 15 & 130
CANTHAXANTHIN	161g	6		GMP	
CARAMEL II - CAUSTIC SULPHITE PROCESS	150b	4		50000 mg/kg	
CARAMEL III - AMMONIA PROCESS	150c	3		50000 mg/kg	
CARAMEL IV - SULPHITE AMMONIA PROCESS	150d	3		50000 mg/kg	
CARMINES	120	3		100 mg/kg	
CAROTENES, BETA-(VEGETABLE)	160a(ii)	3		1000 mg/kg	
CAROTENOIDS	160a(i),a(iii),e,f	3		1200 mg/kg	
CHLOROPHYLLS, COPPER	141(i),(ii)	3		100 mg/kg	
CHLOROPHYLLS, COPPER	141(i),(ii)	6		GMP	
CURCUMIN	100(i)	7		500 mg/kg	
CYCLODEXTRIN, BETA-	459	4		1000 mg/kg	
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	Adopted	2005	10000 mg/kg	
FAST GREEN FCF	143	6		100 mg/kg	
FAST GREEN FCF	143	3		290 mg/kg	
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i),(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii); 451(i),(ii); 452(i)-(v); 542	4		2200 mg/kg	Note 33
POLYDIMETHYLSILOXANE	900a	Adopted	2007	50 mg/kg	Note 153
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	7		20000 mg/kg	
POLYOXYETHYLENE STEARATES	430, 431	4		5000 mg/kg	Note 2
POLYSORBATES	432-436	Adopted	2007	5000 mg/kg	Note 153
PROPYL GALLATE	310	Adopted	2001	100 mg/kg	Notes 15 & 130
PROPYL GALLATE	310	4		200 mg/kg	Notes 15 & 130
PROPYLENE GLYCOL	1520	4		20000 mg/kg	
PROPYLENE GLYCOL ALGINATE	405	7		5000 mg/kg	
PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	477	Adopted	2007	5000 mg/kg	Notes 2 & 153
RIBOFLAVINS	101(i), (ii)	Adopted	2005	300 mg/kg	
SODIUM DIACETATE	262(ii)	7		3000 mg/kg	
SORBATES	200-203	7		2000 mg/kg	Note 42
SORBITAN ESTERS OF FATTY ACIDS	491-495	4		5000 mg/kg	Note 11

Food Category No. 06.4.3 Pre-cooked pastas and noodles and like products

Additive	INS	Step	Year	Max Level	Comments
STEAROYL-2-LACTYLATES	481(i), 482(i)	4		5000 mg/kg	
SULPHITES	220-225, 227, 228, 539	Adopted	2006	20 mg/kg	Note 44
SUNSET YELLOW FCF	110	6		300 mg/kg	
TARTRATES	334; 335(i),(ii); 336(i),(ii); 337	4		7500 mg/kg	Note 45
TARTRAZINE	102	7		300 mg/kg	
TERTIARY BUTYLHYDROQUINONE	319	Adopted	2006	200 mg/kg	Notes 15 & 130
TOCOPHEROLS	307a, b, c	4		200 mg/kg	

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

Additive	INS	Step	Year	Max Level	Comments
ACESULFAME POTASSIUM	950	Adopted	2007	350 mg/kg	Note 161
ADIPATES	355-357, 359	7		30000 mg/kg	Note 1
ALLURA RED AC	129	6		300 mg/kg	
AMARANTH	123	7		300 mg/kg	
ASCORBYL ESTERS	304, 305	Adopted	2001	500 mg/kg	Notes 2 & 10
ASPARTAME	951	Adopted	2007	1000 mg/kg	Note 161
ASPARTAME-ACESULFAME SALT	962	3		790 mg/kg	Notes 113 & 145
AZORUBINE (CARMOISINE)	122	7		150 mg/kg	
BENZOATES	210-213	Adopted	2003	1000 mg/kg	Note 13
BRILLIANT BLACK (BLACK PN)	151	7		150 mg/kg	
BRILLIANT BLUE FCF	133	Adopted	2005	150 mg/kg	
BROWN HT	155	7		150 mg/kg	
CANTHAXANTHIN	161g	6		GMP	
CARAMEL II - CAUSTIC SULPHITE PROCESS	150b	4		50000 mg/kg	
CARAMEL III - AMMONIA PROCESS	150c	Adopted	1999	GMP	
CARAMEL III - AMMONIA PROCESS	150c	3		50000 mg/kg	
CARAMEL IV - SULPHITE AMMONIA PROCESS	150d	3		50000 mg/kg	
CARAMEL IV - SULPHITE AMMONIA PROCESS	150d	Adopted	1999	GMP	
CARMINES	120	Adopted	2005	150 mg/kg	
CAROTENES, BETA-(VEGETABLE)	160a(ii)	Adopted	2005	1000 mg/kg	
CAROTENOIDS	160a(i),a(iii),e,f	6		150 mg/kg	
CHLOROPHYLLS, COPPER	141(i),(ii)	3		75 mg/kg	
CHLOROPHYLLS, COPPER	141(i),(ii)	6		6.4 mg/kg	Note 62

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

Additive	INS	Step	Year	Max Level	Comments
CURCUMIN	100(i)	7		150 mg/kg	
CYCLAMIC ACID (AND Na, K, Ca SALTS)	952	Adopted	2007	250 mg/kg	Notes 17 & 161
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	Adopted	2005	5000 mg/kg	
EDTAs	385, 386	Adopted	2001	315 mg/kg	Note 21
ERYTHROSINE	127	6		300 mg/kg	
FAST GREEN FCF	143	6		100 mg/kg	
GRAPE SKIN EXTRACT	163(ii)	3		1500 mg/kg	
INDIGOTINE (INDIGO CARMINE)	132	6		300 mg/kg	
IRON OXIDES	172(i)-(iii)	Adopted	2005	75 mg/kg	
LUTEIN FROM TAGETES ERECTA	161b(i)	4		150 mg/kg	
NEOTAME	961	Adopted	2007	33 mg/kg	Note 161
NISIN	234	7		3 mg/kg	Note 28
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i),(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii); 451(i),(ii); 452(i)-(v); 542	7		7000 mg/kg	Note 33
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	7		9000 mg/kg	
POLYSORBATES	432-436	Adopted	2005	3000 mg/kg	
PONCEAU 4R (COCHINEAL RED A)	124	6		150 mg/kg	
PROPYL GALLATE	310	Adopted	2001	90 mg/kg	Notes 2, 15 & 130
PROPYLENE GLYCOL ALGINATE	405	7		10000 mg/kg	
PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	477	Adopted	2001	40000 mg/kg	
QUINOLINE YELLOW	104	7		150 mg/kg	
RIBOFLAVINS	101(i), (ii)	Adopted	2005	300 mg/kg	
SACCHARIN (AND Na, K, Ca SALTS)	954	Adopted	2007	100 mg/kg	Note 161
SODIUM ALUMINIUM PHOSPHATES	541(i),(ii)	7		2000 mg/kg	Note 6
SORBATES	200-203	7		1000 mg/kg	Note 42
SORBITAN ESTERS OF FATTY ACIDS	491-495	7		5000 mg/kg	
STEAROYL-2-LACTYLATES	481(i), 482(i)	7		6000 mg/kg	
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	Adopted	2007	400 mg/kg	Note 161
SUCROGLYCERIDES	474	7		5000 mg/kg	
SUCROSE ESTERS OF FATTY ACIDS	473	7		10000 mg/kg	

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

Additive	INS	Step	Year	Max Level	Comments
SUNSET YELLOW FCF	110	6		300 mg/kg	
TARTRATES	334; 335(i),(ii); 336(i),(ii); 337	7		2860 mg/kg	Note 45
TARTRAZINE	102	7		300 mg/kg	
TOCOPHEROLS	307a, b, c	7		150 mg/kg	
ZEAXANTHIN (SYNTHETIC)	161h(i)	4		100 mg/kg	

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

Additive	INS	Step	Year	Max Level	Comments
ADIPATES	355-357, 359	7		1000 mg/kg	Note 1
AMARANTH	123	7		100 mg/kg	
CAMEL II - CAUSTIC SULPHITE PROCESS	150b	4		50000 mg/kg	
CAMEL III - AMMONIA PROCESS	150c	3		50000 mg/kg	
CAMEL IV - SULPHITE AMMONIA PROCESS	150d	3		50000 mg/kg	
CARMINES	120	Adopted	2005	500 mg/kg	
CAROTENES, BETA-(VEGETABLE)	160a(ii)	Adopted	2005	1000 mg/kg	
CAROTENOIDS	160a(i),a(iii),e,f	6		500 mg/kg	
CURCUMIN	100(i)	7		20 mg/kg	
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	Adopted	2005	5000 mg/kg	
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i),(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii); 451(i),(ii); 452(i)-(v); 542	4		5600 mg/kg	Note 33
POLYDIMETHYLSILOXANE	900a	Adopted	1999	10 mg/kg	
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	7		10000 mg/kg	
POLYSORBATES	432-436	Adopted	2007	5000 mg/kg	Note 2
PROPYLENE GLYCOL	1520	7		500 mg/kg	Note 72
RIBOFLAVINS	101(i), (ii)	Adopted	2005	300 mg/kg	
SODIUM ALUMINIUM PHOSPHATES	541(i),(ii)	7		1600 mg/kg	Note 6
SORBATES	200-203	7		2000 mg/kg	Note 42
STEAROYL-2-LACTYLATES	481(i), 482(i)	7		7500 mg/kg	Note 2
SUCROSE ESTERS OF FATTY ACIDS	473	7		10000 mg/kg	
TOCOPHEROLS	307a, b, c	7		5 mg/kg	

Food Category No. 06.7**Pre-cooked or processed rice products,
including rice cakes (Oriental type only)**

Additive	INS	Step	Year	Max Level	Comments
CARAMEL II - CAUSTIC SULPHITE PROCESS	150b	4		50000 mg/kg	
CARAMEL III - AMMONIA PROCESS	150c	3		50000 mg/kg	
CARAMEL IV - SULPHITE AMMONIA PROCESS	150d	3		50000 mg/kg	
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	Adopted	2007	200 mg/kg	Note 72
SUCROSE ESTERS OF FATTY ACIDS	473	7		10000 mg/kg	

Food Category No. 07.0**Bakery wares**

Additive	INS	Step	Year	Max Level	Comments
ADIPATES	355-357, 359	7		2000 mg/kg	Note 1
AMARANTH	123	7		300 mg/kg	
ASCORBYL ESTERS	304, 305	Adopted	2003	1000 mg/kg	Notes 10 & 15
BENZOATES	210-213	Adopted	2004	1000 mg/kg	Note 13
BUTYLATED HYDROXYANISOLE	320	Adopted	2007	200 mg/kg	Notes 15 & 130
BUTYLATED HYDROXYTOLUENE	321	Adopted	2007	200 mg/kg	Notes 15 & 130
CANTHAXANTHIN	161g	6		GMP	
CARAMEL II - CAUSTIC SULPHITE PROCESS	150b	4		50000 mg/kg	
CARNAUBA WAX	903	Adopted	2001	GMP	Note 3
FAST GREEN FCF	143	6		100 mg/kg	
GRAPE SKIN EXTRACT	163(ii)	3		1500 mg/kg	
INDIGOTINE (INDIGO CARMINE)	132	6		300 mg/kg	
MINERAL OIL, HIGH VISCOSITY	905d	Adopted	2004	3000 mg/kg	Note 125
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i),(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii); 451(i),(ii); 452(i)-(v); 542	7		9300 mg/kg	Note 33
POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	476	7		5000 mg/kg	
PONCEAU 4R (COCHINEAL RED A)	124	6		200 mg/kg	
PROPYLENE GLYCOL ALGINATE	405	7		5000 mg/kg	
PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	477	Adopted	2001	15000 mg/kg	Notes 11 & 72
SODIUM DIACETATE	262(ii)	7		4000 mg/kg	
SORBATES	200-203	7		2000 mg/kg	Note 42
SUNSET YELLOW FCF	110	6		300 mg/kg	
TARTRATES	334; 335(i),(ii); 336(i),(ii); 337	7		10000 mg/kg	Note 45

Food Category No. 07.0 Bakery wares

Additive	INS	Step	Year	Max Level	Comments
TARTRAZINE	102	7		300 mg/kg	
TOCOPHEROLS	307a, b, c	7		200 mg/kg	

Food Category No. 07.1 Bread and ordinary bakery wares

Additive	INS	Step	Year	Max Level	Comments
ACESULFAME POTASSIUM	950	3		1000 mg/kg	
ALITAME	956	6		200 mg/kg	
ASPARTAME	951	6		4000 mg/kg	
ASPARTAME-ACESULFAME SALT	962	3		2270 mg/kg	Note 113
BRILLIANT BLUE FCF	133	6		100 mg/kg	
CARMINES	120	6		GMP	
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	Adopted	2006	6000 mg/kg	
NEOTAME	961	3		70 mg/kg	
POLYOXYETHYLENE STEARATES	430, 431	7		5000 mg/kg	
PROPYLENE GLYCOL	1520	7		10000 mg/kg	
RIBOFLAVINS	101(i), (ii)	3		300 mg/kg	
SODIUM ALUMINIUM PHOSPHATES	541(i),(ii)	7		2000 mg/kg	Note 6
STEAROYL-2-LACTYLATES	481(i), 482(i)	7		5000 mg/kg	
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	6		650 mg/kg	
SUCROSE ESTERS OF FATTY ACIDS	473	4		10000 mg/kg	

Food Category No. 07.1.1 Breads and rolls

Additive	INS	Step	Year	Max Level	Comments
AMMONIUM SALTS OF PHOSPHATIDIC ACID	442	7		GMP	
CAROTENOIDS	160a(i),a(iii),e,f	6		35 mg/kg	
CURCUMIN	100(i)	4		500 mg/kg	
FAST GREEN FCF	143	Adopted	1999	100 mg/kg	
MINERAL OIL, MEDIUM & LOW VISCOSITY (CLASS I)	905e	Adopted	2004	3000 mg/kg	Notes 36 & 126
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	7		10000 mg/kg	
POLYSORBATES	432-436	6		3000 mg/kg	
SORBITAN ESTERS OF FATTY ACIDS	491-495	7		10000 mg/kg	
TERTIARY BUTYLHYDROQUINONE	319	Adopted	2006	200 mg/kg	Notes 15 & 130

Food Category No. 07.1.2 Crackers, excluding sweet crackers

Additive	INS	Step	Year	Max Level	Comments
ALLURA RED AC	129	6		300 mg/kg	
ALUMINIUM AMMONIUM SULPHATE	523	4		10000 mg/kg	Note 29
AZORUBINE (CARMOISINE)	122	4		50 mg/kg	
CARAMEL III - AMMONIA PROCESS	150c	3		50000 mg/kg	
CARAMEL IV - SULPHITE AMMONIA PROCESS	150d	3		50000 mg/kg	
CAROTENES, BETA-(VEGETABLE)	160a(ii)	Adopted	2005	1000 mg/kg	
CAROTENOIDS	160a(i),a(iii),e,f	3		1000 mg/kg	
CURCUMIN	100(i)	4		500 mg/kg	
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	7		6000 mg/kg	
POLYSORBATES	432-436	6		5000 mg/kg	Note 11
SORBITAN ESTERS OF FATTY ACIDS	491-495	7		5000 mg/kg	Note 11
TERTIARY BUTYLHYDROQUINONE	319	Adopted	2006	200 mg/kg	Notes 15 & 130
ZEAXANTHIN (SYNTHETIC)	161h(i)	4		50 mg/kg	

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

Additive	INS	Step	Year	Max Level	Comments
ALLURA RED AC	129	6		300 mg/kg	
ALUMINIUM AMMONIUM SULPHATE	523	4		10000 mg/kg	Note 29
AZORUBINE (CARMOISINE)	122	4		50 mg/kg	
CARAMEL III - AMMONIA PROCESS	150c	3		50000 mg/kg	
CARAMEL IV - SULPHITE AMMONIA PROCESS	150d	3		50000 mg/kg	
CAROTENOIDS	160a(i),a(iii),e,f	3		1000 mg/kg	
CURCUMIN	100(i)	4		500 mg/kg	
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	7		6000 mg/kg	
POLYSORBATES	432-436	6		10000 mg/kg	Note 11
PROPYL GALLATE	310	Adopted	2001	100 mg/kg	Notes 15 & 130
SACCHARIN (AND Na, K, Ca SALTS)	954	6		15 mg/kg	
SORBITAN ESTERS OF FATTY ACIDS	491-495	7		10000 mg/kg	Note 11
TERTIARY BUTYLHYDROQUINONE	319	Adopted	2006	200 mg/kg	Notes 15 & 130

Food Category No. 07.1.4 Bread-type products, including bread stuffing and bread crumbs

Additive	INS	Step	Year	Max Level	Comments
ALUMINIUM AMMONIUM SULPHATE	523	4		10000 mg/kg	Note 29
CARAMEL III - AMMONIA PROCESS	150c	3		50000 mg/kg	
CARAMEL IV - SULPHITE AMMONIA PROCESS	150d	3		50000 mg/kg	
CARMINES	120	3		500 mg/kg	
CAROTENES, BETA-(VEGETABLE)	160a(ii)	Adopted	2005	1000 mg/kg	
CAROTENOIDS	160a(i),a(iii),e,f	3		1000 mg/kg	Note 116
CHLOROPHYLLS, COPPER	141(i),(ii)	3		6.4 mg/kg	Note 62
CURCUMIN	100(i)	7		20 mg/kg	Note 116
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	7		10000 mg/kg	
POLYSORBATES	432-436	6		5000 mg/kg	Note 11
SORBITAN ESTERS OF FATTY ACIDS	491-495	7		5000 mg/kg	Note 11
TERTIARY BUTYLHYDROQUINONE	319	Adopted	2006	200 mg/kg	Notes 15 & 130

Food Category No. 07.1.5 Steamed breads and buns

Additive	INS	Step	Year	Max Level	Comments
ALUMINIUM AMMONIUM SULPHATE	523	4		10000 mg/kg	Note 29
CARAMEL III - AMMONIA PROCESS	150c	3		50000 mg/kg	
CARAMEL IV - SULPHITE AMMONIA PROCESS	150d	3		50000 mg/kg	
CAROTENOIDS	160a(i),a(iii),e,f	3		1000 mg/kg	
CURCUMIN	100(i)	4		500 mg/kg	
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	7		6000 mg/kg	
POLYSORBATES	432-436	6		5000 mg/kg	Note 11
SORBITAN ESTERS OF FATTY ACIDS	491-495	7		5000 mg/kg	Note 11

Food Category No. 07.1.6 Mixes for bread and ordinary bakery wares

Additive	INS	Step	Year	Max Level	Comments
ALUMINIUM AMMONIUM SULPHATE	523	4		10000 mg/kg	Note 6
CARAMEL III - AMMONIA PROCESS	150c	3		50000 mg/kg	
CARAMEL IV - SULPHITE AMMONIA PROCESS	150d	3		50000 mg/kg	
CAROTENES, BETA-(VEGETABLE)	160a(ii)	3		GMP	
CAROTENOIDS	160a(i),a(iii),e,f	6		GMP	

Food Category No. 07.1.6 Mixes for bread and ordinary bakery wares

Additive	INS	Step	Year	Max Level	Comments
CURCUMIN	100(i)	4		200 mg/kg	
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	7		6000 mg/kg	
POLYSORBATES	432-436	6		5000 mg/kg	Note 11
SORBITAN ESTERS OF FATTY ACIDS	491-495	7		5000 mg/kg	Note 11

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

Additive	INS	Step	Year	Max Level	Comments
ACESULFAME POTASSIUM	950	Adopted	2007	1000 mg/kg	Note 165
ALUMINIUM AMMONIUM SULPHATE	523	4		10000 mg/kg	Note 29
ASPARTAME	951	Adopted	2007	1700 mg/kg	Note 165
ASPARTAME-ACESULFAME SALT	962	3		2270 mg/kg	Notes 77 & 113
AZORUBINE (CARMOISINE)	122	7		200 mg/kg	
BEESWAX	901	Adopted	2001	GMP	Note 3
BRILLIANT BLACK (BLACK PN)	151	7		200 mg/kg	
BRILLIANT BLUE FCF	133	6		200 mg/kg	
BROWN HT	155	7		200 mg/kg	
CANDELILLA WAX	902	Adopted	2001	GMP	Note 3
CARAMEL III - AMMONIA PROCESS	150c	3		50000 mg/kg	
CARAMEL III - AMMONIA PROCESS	150c	Adopted	1999	GMP	
CARAMEL IV - SULPHITE AMMONIA PROCESS	150d	3		50000 mg/kg	
CARMINES	120	Adopted	2005	200 mg/kg	
CAROTENES, BETA-(VEGETABLE)	160a(ii)	Adopted	2005	1000 mg/kg	
CAROTENOIDS	160a(i),a(iii),e,f	6		200 mg/kg	
CHLOROPHYLLS, COPPER	141(i),(ii)	3		75 mg/kg	
CURCUMIN	100(i)	7		200 mg/kg	
CYCLAMIC ACID (AND Na, K, Ca SALTS)	952	Adopted	2007	1600 mg/kg	Notes 17 & 165
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	Adopted	2006	20000 mg/kg	
ETHYL MALTOL	637	7		200 mg/kg	
FAST GREEN FCF	143	Adopted	1999	100 mg/kg	
HYDROXYBENZOATES, p-	214, 218	7		300 mg/kg	Note 27
IRON OXIDES	172(i)-(iii)	Adopted	2005	100 mg/kg	
LUTEIN FROM TAGETES ERECTA	161b(i)	4		200 mg/kg	
MALTOL	636	7		200 mg/kg	

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

Additive	INS	Step	Year	Max Level	Comments
NEOTAME	961	Adopted	2007	130 mg/kg	Note 165
NISIN	234	7		250 mg/kg	Note 28
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	7		10000 mg/kg	
POLYOXYETHYLENE STEARATES	430, 431	7		4000 mg/kg	
POLYSORBATES	432-436	6		5000 mg/kg	
QUINOLINE YELLOW	104	7		200 mg/kg	
RIBOFLAVINS	101(i), (ii)	Adopted	2005	300 mg/kg	
SACCHARIN (AND Na, K, Ca SALTS)	954	Adopted	2007	170 mg/kg	Note 165
SHELLAC	904	Adopted	2001	GMP	Note 3
SORBITAN ESTERS OF FATTY ACIDS	491-495	7		10000 mg/kg	
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	6		700 mg/kg	Note 165
SUCROGLYCERIDES	474	7		10000 mg/kg	
SUCROSE ESTERS OF FATTY ACIDS	473	7		10000 mg/kg	
SULPHITES	220-225, 227, 228, 539	Adopted	2006	50 mg/kg	Note 44
ZEAXANTHIN (SYNTHETIC)	161h(i)	4		100 mg/kg	

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

Additive	INS	Step	Year	Max Level	Comments
ALLURA RED AC	129	6		2200 mg/kg	
CARAMEL IV - SULPHITE AMMONIA PROCESS	150d	Adopted	1999	GMP	
PROPYLENE GLYCOL	1520	7		50000 mg/kg	
SODIUM ALUMINIUM PHOSPHATES	541(i),(ii)	7		2000 mg/kg	Note 6
STEAROYL-2-LACTYLATES	481(i), 482(i)	7		5500 mg/kg	

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

Additive	INS	Step	Year	Max Level	Comments
ALLURA RED AC	129	6		300 mg/kg	
CARAMEL IV - SULPHITE AMMONIA PROCESS	150d	Adopted	1999	1200 mg/kg	
PROPYLENE GLYCOL	1520	7		10000 mg/kg	
SODIUM ALUMINIUM PHOSPHATES	541(i),(ii)	7		2000 mg/kg	Note 6
STEAROYL-2-LACTYLATES	481(i), 482(i)	7		5000 mg/kg	

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

Additive	INS	Step	Year	Max Level	Comments
ALLURA RED AC	129	6		300 mg/kg	
CARAMEL IV - SULPHITE AMMONIA PROCESS	150d	Adopted	1999	GMP	
PROPYL GALLATE	310	Adopted	2001	200 mg/kg	Notes 15 & 130
PROPYLENE GLYCOL	1520	7		10000 mg/kg	
SODIUM ALUMINIUM PHOSPHATES	541(i),(ii)	7		15300 mg/kg	Note 29
STEAROYL-2-LACTYLATES	481(i), 482(i)	7		8000 mg/kg	

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

Additive	INS	Step	Year	Max Level	Comments
AZORUBINE (CARMOISINE)	122	7		500 mg/kg	Note 16
BRILLIANT BLACK (BLACK PN)	151	7		500 mg/kg	Note 16
BRILLIANT BLUE FCF	133	6		500 mg/kg	Note 16
BROWN HT	155	7		500 mg/kg	Note 16
CARAMEL II - CAUSTIC SULPHITE PROCESS	150b	4		200000 mg/kg	Note 16
CARAMEL III - AMMONIA PROCESS	150c	3		200000 mg/kg	Note 16
CARAMEL III - AMMONIA PROCESS	150c	Adopted	1999	GMP	Note 3
CARAMEL IV - SULPHITE AMMONIA PROCESS	150d	Adopted	1999	GMP	
CARAMEL IV - SULPHITE AMMONIA PROCESS	150d	3		200000 mg/kg	Note 16
NISIN	234	4		500 mg/kg	Note 28
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	7		5000 mg/kg	
POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	476	7		5000 mg/kg	
QUINOLINE YELLOW	104	7		500 mg/kg	Note 16
RIBOFLAVINS	101(i), (ii)	6		1000 mg/kg	
TARTRATES	334; 335(i),(ii); 336(i),(ii); 337	7		GMP	Note 45
TARTRAZINE	102	7		500 mg/kg	Note 16

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

Additive	INS	Step	Year	Max Level	Comments
AGAR	406	7		GMP	
AMMONIUM CHLORIDE	510	4		GMP	
ASCORBIC ACID (L-)	300	7		2000 mg/kg	
CARRAGEENAN AND ITS Na, K, NH ₄ , Ca and Mg SALTS (INCLUDES FURCELLERAN)	407	7		GMP	

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

Additive	INS	Step	Year	Max Level	Comments
DISODIUM 5'-GUANYLATE	627	7		GMP	
DISODIUM 5'-INOSINATE	631	7		GMP	
FAST GREEN FCF	143	3		1000 mg/kg	Notes 3 & 4
GELLAN GUM	418	7		GMP	
KARAYA GUM	416	7		GMP	
KONJAC FLOUR	425	7		GMP	
LACTITOL	966	4		GMP	
MALTITOL and MALTITOL SYRUP	965	4		GMP	
MANNITOL	421	4		GMP	
MONOAMMONIUM GLUTAMATE	624	7		GMP	
MONOSODIUM GLUTAMATE	621	7		GMP	
NITRATES	251, 252	7		150 mg/kg	Note 30
NITRITES	249, 250	7		130 mg/kg	Note 32
NITROUS OXIDE	942	7		GMP	
PECTINS	440	7		GMP	
PONCEAU 4R (COCHINEAL RED A)	124	6		500 mg/kg	Note 16
POTASSIUM LACTATE	326	7		20000 mg/kg	
PROCESSED EUCHEUMA SEAWEED (PES)	407a	4		GMP	
PROTEASE (A. ORYZAE VAR.)	1101(i)	7		GMP	
SODIUM CARBONATE	500(i)	4		GMP	
SODIUM LACTATE	325	7		20000 mg/kg	
SUNSET YELLOW FCF	110	6		500 mg/kg	Note 16
TARA GUM	417	7		GMP	
XANTHAN GUM	415	7		GMP	

Food Category No. 08.1.1 Fresh meat, poultry, and game, whole pieces or cuts

Additive	INS	Step	Year	Max Level	Comments
ACETIC ACID (GLACIAL)	260	7		GMP	
ACETIC AND FATTY ACID ESTERS OF GLYCEROL	472a	7		GMP	Note 16
ACETYLATED DISTARCH PHOSPHATE	1414	7		GMP	Note 16
ALLURA RED AC	129	3		GMP	Note 4
ALLURA RED AC	129	6		500 mg/kg	Note 16
BEET RED	162	7		GMP	Note 16
BROMELAIN	1101(iii)	7		GMP	
CALCIUM CARBONATE	170(i)	7		GMP	Note 16
CALCIUM CHLORIDE	509	7		15000 mg/kg	
CALCIUM HYDROXIDE	526	7		GMP	
CALCIUM OXIDE	529	7		GMP	

Food Category No. 08.1.1 Fresh meat, poultry, and game, whole pieces or cuts

Additive	INS	Step	Year	Max Level	Comments
CARAMEL I - PLAIN	150a	7		GMP	Note 16
CARMINES	120	Adopted	2005	500 mg/kg	Note 16
CHLOROPHYLL	140	7		GMP	Notes 4 & 16
CITRIC ACID	330	7		2000 mg/kg	
CITRIC AND FATTY ACID ESTERS OF GLYCEROL	472c	7		GMP	Note 16
CURCUMIN	100(i)	7		500 mg/kg	Note 16
GLYCEROL	422	7		GMP	Note 16
GRAPE SKIN EXTRACT	163(ii)	3		5000 mg/kg	Note 16
GUM ARABIC (ACACIA GUM)	414	7		GMP	Note 16
HYDROXYPROPYL CELLULOSE	463	7		GMP	Note 16
HYDROXYPROPYL METHYL CELLULOSE	464	7		GMP	Note 16
HYDROXYPROPYL STARCH	1440	7		GMP	Note 16
ISOASCORBIC ACID (ERYTHORBIC ACID)	315	7		500 mg/kg	
ISOMALT (ISOMALTITOL)	953	7		GMP	Note 16
LACTIC AND FATTY ACID ESTERS OF GLYCEROL	472b	7		GMP	Note 16
LECITHIN	322(i)	7		GMP	Note 16
MAGNESIUM CARBONATE	504(i)	7		GMP	Note 16
MAGNESIUM CHLORIDE	511	7		2260 mg/kg	
MAGNESIUM HYDROGEN CARBONATE	504(ii)	7		GMP	Note 16
MAGNESIUM HYDROXIDE	528	7		GMP	Note 16
METHYL CELLULOSE	461	7		GMP	Note 16
METHYL ETHYL CELLULOSE	465	7		GMP	Note 16
MICROCRYSTALLINE CELLULOSE	460(i)	7		GMP	Note 16
MONO- AND DI-GLYCERIDES OF FATTY ACIDS	471	7		GMP	Note 16
OXIDIZED STARCH	1404	7		GMP	Note 16
PAPAIN	1101(ii)	7		GMP	
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i),(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii); 451(i),(ii); 452(i)-(v); 542	7		1100 mg/kg	Note 33
POTASSIUM CHLORIDE	508	7		GMP	
POTASSIUM DIHYDROGEN CITRATE	332(i)	7		GMP	Note 16
POTASSIUM HYDROXIDE	525	7		GMP	
POWDERED CELLULOSE	460(ii)	7		GMP	Note 16

Food Category No. 08.1.1 Fresh meat, poultry, and game, whole pieces or cuts

Additive	INS	Step	Year	Max Level	Comments
SALTS OF MYRISTIC, PALMITIC & STEARIC ACIDS WITH AMMONIA, CALCIUM, POTASSIUM AND SODIUM	470(i)	7		GMP	Notes 16 & 71
SALTS OF OLEIC ACID WITH CALCIUM, POTASSIUM AND SODIUM	470(ii)	7		GMP	Note 16
SODIUM ACETATE	262(i)	7		GMP	
SODIUM ALGINATE	401	7		15000 mg/kg	
SODIUM ASCORBATE	301	7		500 mg/kg	
SODIUM CARBONATE	500(i)	7		GMP	
SODIUM CARBOXYMETHYL CELLULOSE (CELLULOSE GUM)	466	7		15000 mg/kg	
SODIUM DIHYDROGEN CITRATE	331(i)	7		GMP	Note 16
SODIUM HYDROGEN CARBONATE	500(ii)	7		GMP	
SODIUM HYDROXIDE	524	7		GMP	
SODIUM SESQUICARBONATE	500(iii)	7		GMP	
SORBITOL AND SORBITOL SYRUP	420	7		GMP	Note 16
TITANIUM DIOXIDE	171	7		GMP	Note 16
TRAGACANTH GUM	413	7		GMP	Note 16
TRIPOTASSIUM CITRATE	332(ii)	7		GMP	Note 16
TRISODIUM CITRATE	331(iii)	7		5000 mg/kg	
XYLITOL	967	7		GMP	Note 16

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

Additive	INS	Step	Year	Max Level	Comments
ACETIC AND FATTY ACID ESTERS OF GLYCEROL	472a	7		GMP	
ACETYLATED DISTARCH PHOSPHATE	1414	7		GMP	
ALLURA RED AC	129	6		25 mg/kg	
BEET RED	162	7		GMP	Note 117
CALCIUM ASCORBATE	302	7		GMP	
CALCIUM CARBONATE	170(i)	7		1500 mg/kg	
CALCIUM LACTATE	327	7		6000 mg/kg	
CANTHAXANTHIN	161g	6		1000 mg/kg	Note 94
CARAMEL I - PLAIN	150a	7		GMP	
CARBON DIOXIDE	290	7		100 mg/kg	Note 59
CARMINES	120	Adopted	2005	100 mg/kg	Note 117
CAROB BEAN GUM	410	7		GMP	
CAROTENES, BETA-(VEGETABLE)	160a(ii)	6		20 mg/kg	Note 117
CAROTENOIDS	160a(i),a(iii),e,f	6		100 mg/kg	Note 117

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

Additive	INS	Step	Year	Max Level	Comments
CHLOROPHYLL	140	7		1000 mg/kg	Note 94
CITRIC ACID	330	7		100 mg/kg	Note 15
CITRIC AND FATTY ACID ESTERS OF GLYCEROL	472c	7		GMP	
CURCUMIN	100(i)	7		20 mg/kg	Note 117
GLYCEROL	422	7		GMP	
GRAPE SKIN EXTRACT	163(ii)	6		1000 mg/kg	Note 94
GUAR GUM	412	7		GMP	
GUM ARABIC (ACACIA GUM)	414	7		GMP	
HYDROXYPROPYL CELLULOSE	463	7		GMP	
HYDROXYPROPYL METHYL CELLULOSE	464	7		GMP	
HYDROXYPROPYL STARCH	1440	7		GMP	
IRON OXIDES	172(i)-(iii)	6		1000 mg/kg	Note 94
ISOMALT (ISOMALTITOL)	953	7		GMP	
ISOPROPYL CITRATES	384	Adopted	2001	200 mg/kg	
LACTIC ACID (L-, D- and DL-)	270	7		6000 mg/kg	
LACTIC AND FATTY ACID ESTERS OF GLYCEROL	472b	7		GMP	
LECITHIN	322(i)	7		GMP	
LUTEIN FROM TAGETES ERECTA	161b(i)	4		GMP	
MAGNESIUM CARBONATE	504(i)	7		GMP	
MAGNESIUM CHLORIDE	511	7		GMP	
MAGNESIUM HYDROGEN CARBONATE	504(ii)	7		GMP	
MAGNESIUM HYDROXIDE	528	7		GMP	
METHYL CELLULOSE	461	7		GMP	
METHYL ETHYL CELLULOSE	465	7		GMP	
MICROCRYSTALLINE CELLULOSE	460(i)	7		GMP	
MONO- AND DI-GLYCERIDES OF FATTY ACIDS	471	7		GMP	
OXIDIZED STARCH	1404	7		GMP	
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i),(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii); 451(i),(ii); 452(i)-(v); 542	7		2200 mg/kg	Note 33
POTASSIUM DIHYDROGEN CITRATE	332(i)	7		GMP	
POWDERED CELLULOSE	460(ii)	7		GMP	
RED 2G	128	7		25 mg/kg	

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

Additive	INS	Step	Year	Max Level	Comments
SALTS OF MYRISTIC, PALMITIC & STEARIC ACIDS WITH AMMONIA, CALCIUM, POTASSIUM AND SODIUM	470(i)	7		GMP	Note 71
SALTS OF OLEIC ACID WITH CALCIUM, POTASSIUM AND SODIUM	470(ii)	7		GMP	
SODIUM ALGINATE	401	7		8000 mg/kg	
SODIUM ASCORBATE	301	7		GMP	
SODIUM CARBOXYMETHYL CELLULOSE (CELLULOSE GUM)	466	7		GMP	
SODIUM DIHYDROGEN CITRATE	331(i)	7		GMP	
SORBITOL AND SORBITOL SYRUP	420	7		5000 mg/kg	
TITANIUM DIOXIDE	171	7		1000 mg/kg	Note 94
TOCOPHEROLS	307a, b, c	7		300 mg/kg	Note 15
TRAGACANTH GUM	413	7		GMP	
TRICALCIUM CITRATE	333(iii)	7		GMP	
TRIPOTASSIUM CITRATE	332(ii)	7		GMP	
TRISODIUM CITRATE	331(iii)	7		GMP	
XYLITOL	967	7		GMP	

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

Additive	INS	Step	Year	Max Level	Comments
ADIPATES	355-357, 359	7		3000 mg/kg	Note 1
ASPARTAME	951	6		300 mg/kg	
BUTYLATED HYDROXYANISOLE	320	Adopted	2005	200 mg/kg	Notes 15 & 130
BUTYLATED HYDROXYTOLUENE	321	Adopted	2007	100 mg/kg	Notes 15, 130 & 167
CARMINES	120	Adopted	2005	500 mg/kg	Note 16
CAROTENES, BETA-(VEGETABLE)	160a(ii)	Adopted	2005	5000 mg/kg	Note 16
CURCUMIN	100(i)	7		500 mg/kg	Note 16
ERYTHROSINE	127	6		30 mg/kg	
FAST GREEN FCF	143	3		1000 mg/kg	Notes 3 & 4
GRAPE SKIN EXTRACT	163(ii)	3		5000 mg/kg	
POLYSORBATES	432-436	Adopted	2007	5000 mg/kg	
PONCEAU 4R (COCHINEAL RED A)	124	6		30 mg/kg	
PROPYL GALLATE	310	Adopted	2001	200 mg/kg	Notes 15 & 130
SODIUM DIACETATE	262(ii)	7		1000 mg/kg	
SORBATES	200-203	7		2000 mg/kg	Note 42
SUNSET YELLOW FCF	110	6		500 mg/kg	Note 16
TERTIARY BUTYLHYDROQUINONE	319	Adopted	2007	100 mg/kg	Notes 15, 130 & 167

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

Additive	INS	Step	Year	Max Level	Comments
TOCOPHEROLS	307a, b, c	7		3000 mg/kg	

Food Category No. 08.2.1 Non-heat treated processed meat, poultry, and game products in whole pieces or cuts

Additive	INS	Step	Year	Max Level	Comments
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i),(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii); 451(i),(ii); 452(i)-(v); 542	7		2200 mg/kg	Note 33

Food Category No. 08.2.1.1 Cured (including salted) non-heat treated processed meat, poultry, and game products in whole pieces or cuts

Additive	INS	Step	Year	Max Level	Comments
NITRATES	251, 252	7		1600 mg/kg	Note 30
NITRITES	249, 250	7		420 mg/kg	Note 32

Food Category No. 08.2.1.2 Cured (including salted) and dried non-heat treated processed meat, poultry, and game products in whole pieces or cuts

Additive	INS	Step	Year	Max Level	Comments
BENZOATES	210-213	Adopted	2005	1000 mg/kg	Notes 3 & 13
HYDROXYBENZOATES, p-	214, 218	7		GMP	Notes 3 & 27
ISOPROPYL CITRATES	384	Adopted	2001	200 mg/kg	
NITRATES	251, 252	7		450 mg/kg	Note 30
NITRITES	249, 250	7		300 mg/kg	Note 32
PIMARICIN (NATAMYCIN)	235	Adopted	2001	6 mg/kg	

Food Category No. 08.2.1.3 Fermented non-heat treated processed meat, poultry, and game products in whole pieces or cuts

Additive	INS	Step	Year	Max Level	Comments
NITRATES	251, 252	7		450 mg/kg	Note 30
NITRITES	249, 250	7		130 mg/kg	Note 32

Food Category No. 08.2.2 Heat-treated processed meat, poultry, and game products in whole pieces or cuts

Additive	INS	Step	Year	Max Level	Comments
NITRATES	251, 252	7		365 mg/kg	Note 30
NITRITES	249, 250	7		170 mg/kg	Note 32

Food Category No. 08.2.2 Heat-treated processed meat, poultry, and game products in whole pieces or cuts

Additive	INS	Step	Year	Max Level	Comments
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i),(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii); 451(i),(ii); 452(i)-(v); 542	7		3100 mg/kg	Note 33
SACCHARIN (AND Na, K, Ca SALTS)	954	6		500 mg/kg	
STEAROYL-2-LACTYLATES	481(i), 482(i)	7		4000 mg/kg	
SUCROGLYCERIDES	474	7		5000 mg/kg	Note 15
SUCROSE ESTERS OF FATTY ACIDS	473	7		5000 mg/kg	Note 15

Food Category No. 08.2.3 Frozen processed meat, poultry, and game products in whole pieces or cuts

Additive	INS	Step	Year	Max Level	Comments
MINERAL OIL, HIGH VISCOSITY	905d	Adopted	2004	950 mg/kg	Note 3
NITRATES	251, 252	7		220 mg/kg	Note 30
NITRITES	249, 250	7		170 mg/kg	Note 32
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i),(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii); 451(i),(ii); 452(i)-(v); 542	7		2200 mg/kg	Note 33

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

Additive	INS	Step	Year	Max Level	Comments
ADIPATES	355-357, 359	7		3000 mg/kg	Note 1
ASPARTAME	951	6		300 mg/kg	
BUTYLATED HYDROXYANISOLE	320	Adopted	2005	200 mg/kg	Notes 15 & 130
BUTYLATED HYDROXYTOLUENE	321	Adopted	2007	100 mg/kg	Notes 15, 130 & 162
ERYTHROSINE	127	6		30 mg/kg	
NITRITES	249, 250	7		130 mg/kg	Note 32
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i),(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii); 451(i),(ii); 452(i)-(v); 542	7		2200 mg/kg	Note 33
POLYSORBATES	432-436	Adopted	2007	5000 mg/kg	
PROPYL GALLATE	310	Adopted	2001	200 mg/kg	Notes 15 & 130
PROPYLENE GLYCOL ALGINATE	405	7		5000 mg/kg	
SODIUM DIACETATE	262(ii)	7		1000 mg/kg	
SORBATES	200-203	7		2000 mg/kg	Note 42

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

Additive	INS	Step	Year	Max Level	Comments
TERTIARY BUTYLHYDROQUINONE	319	Adopted	2007	100 mg/kg	Notes 15, 130 & 162
TOCOPHEROLS	307a, b, c	7		3000 mg/kg	

Food Category No. 08.3.1 Non-heat treated processed comminuted meat, poultry, and game products

Additive	INS	Step	Year	Max Level	Comments
CAROTENES, BETA-(VEGETABLE)	160a(ii)	Adopted	2005	20 mg/kg	Note 118
CURCUMIN	100(i)	7		20 mg/kg	Note 118

Food Category No. 08.3.1.1 Cured (including salted) non-heat treated processed comminuted meat, poultry, and game products

Additive	INS	Step	Year	Max Level	Comments
CANTHAXANTHIN	161g	6		100 mg/kg	Note 118
CARMINES	120	Adopted	2005	200 mg/kg	Note 118
CAROTENOIDS	160a(i),a(iii),e,f	6		100 mg/kg	Note 118
GRAPE SKIN EXTRACT	163(ii)	3		5000 mg/kg	
IRON OXIDES	172(i)-(iii)	6		1000 mg/kg	Note 78
LUTEIN FROM TAGETES ERECTA	161b(i)	4		GMP	
NITRATES	251, 252	7		1250 mg/kg	Note 30
PONCEAU 4R (COCHINEAL RED A)	124	6		250 mg/kg	
SUNSET YELLOW FCF	110	6		500 mg/kg	Note 16

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

Additive	INS	Step	Year	Max Level	Comments
BENZOATES	210-213	Adopted	2005	1000 mg/kg	Notes 3 & 13
CARMINES	120	Adopted	2005	100 mg/kg	
CAROTENOIDS	160a(i),a(iii),e,f	6		20 mg/kg	
GRAPE SKIN EXTRACT	163(ii)	3		5000 mg/kg	Note 16
HYDROXYBENZOATES, p-	214, 218	7		GMP	Notes 3 & 27
ISOPROPYL CITRATES	384	Adopted	2001	200 mg/kg	
NITRATES	251, 252	7		365 mg/kg	Note 30
PIMARICIN (NATAMYCIN)	235	Adopted	2001	20 mg/kg	Notes 3 & 81
PONCEAU 4R (COCHINEAL RED A)	124	6		200 mg/kg	
SUNSET YELLOW FCF	110	6		135 mg/kg	

Food Category No. 08.3.1.3 Fermented non-heat treated processed comminuted meat, poultry, and game products

Additive	INS	Step	Year	Max Level	Comments
CARMINES	120	Adopted	2005	100 mg/kg	
CAROTENOIDS	160a(i),a(iii),e,f	6		20 mg/kg	
GRAPE SKIN EXTRACT	163(ii)	3		5000 mg/kg	Note 16
IRON OXIDES	172(i)-(iii)	6		GMP	Note 16
NITRATES	251, 252	7		365 mg/kg	Note 30
PONCEAU 4R (COCHINEAL RED A)	124	6		30 mg/kg	
SUNSET YELLOW FCF	110	6		500 mg/kg	Note 16

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

Additive	INS	Step	Year	Max Level	Comments
ALLURA RED AC	129	6		25 mg/kg	
CARMINES	120	Adopted	2005	100 mg/kg	
CAROTENES, BETA-(VEGETABLE)	160a(ii)	Adopted	2005	20 mg/kg	
CAROTENOIDS	160a(i),a(iii),e,f	6		20 mg/kg	
CURCUMIN	100(i)	7		20 mg/kg	
EDTAs	385, 386	Adopted	2001	35 mg/kg	Note 21
GRAPE SKIN EXTRACT	163(ii)	3		5000 mg/kg	Note 16
IRON OXIDES	172(i)-(iii)	6		GMP	Note 16
NITRATES	251, 252	7		365 mg/kg	Note 30
PONCEAU 4R (COCHINEAL RED A)	124	6		200 mg/kg	
SACCHARIN (AND Na, K, Ca SALTS)	954	6		500 mg/kg	
STEAROYL-2-LACTYLATES	481(i), 482(i)	7		4000 mg/kg	
SUCROGLYCERIDES	474	7		5000 mg/kg	Note 15
SUCROSE ESTERS OF FATTY ACIDS	473	7		5000 mg/kg	Note 15
SUNSET YELLOW FCF	110	6		500 mg/kg	Note 16

Food Category No. 08.3.3 Frozen processed comminuted meat, poultry, and game products

Additive	INS	Step	Year	Max Level	Comments
CARMINES	120	Adopted	2005	500 mg/kg	Note 16
CAROTENES, BETA-(VEGETABLE)	160a(ii)	Adopted	2005	5000 mg/kg	Note 16
CURCUMIN	100(i)	7		500 mg/kg	Note 16
GRAPE SKIN EXTRACT	163(ii)	3		5000 mg/kg	Note 16
IRON OXIDES	172(i)-(iii)	6		GMP	Note 16
MINERAL OIL, HIGH VISCOSITY	905d	Adopted	2004	950 mg/kg	Note 3

Food Category No. 08.3.3 Frozen processed comminuted meat, poultry, and game products

Additive	INS	Step	Year	Max Level	Comments
NITRATES	251, 252	7		365 mg/kg	Note 30
PONCEAU 4R (COCHINEAL RED A)	124	6		200 mg/kg	
SUNSET YELLOW FCF	110	6		500 mg/kg	Note 16

Food Category No. 08.4 Edible casings (e.g., sausage casings)

Additive	INS	Step	Year	Max Level	Comments
ALLURA RED AC	129	6		500 mg/kg	Note 16
ALLURA RED AC	129	3		GMP	
ASCORBYL ESTERS	304, 305	Adopted	2001	5000 mg/kg	Note 10
CARMINES	120	Adopted	2005	500 mg/kg	Note 16
CAROTENES, BETA-(VEGETABLE)	160a(ii)	Adopted	2005	5000 mg/kg	
CURCUMIN	100(i)	7		500 mg/kg	Note 16
DIOCTYL SODIUM SULPHOSUCCINATE	480	7		200 mg/kg	
FAST GREEN FCF	143	3		1000 mg/kg	Notes 3 & 4
GRAPE SKIN EXTRACT	163(ii)	3		5000 mg/kg	
HYDROXYBENZOATES, p-	214, 218	7		36 mg/kg	Note 27
IRON OXIDES	172(i)-(iii)	Adopted	2005	1000 mg/kg	Note 72
LUTEIN FROM TAGETES ERECTA	161b(i)	4		GMP	
NITRATES	251, 252	7		150 mg/kg	Note 30
NITRITES	249, 250	7		130 mg/kg	Note 32
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i),(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii); 451(i),(ii); 452(i)-(v); 542	7		1100 mg/kg	Note 33
POLYSORBATES	432-436	Adopted	2007	1500 mg/kg	
PONCEAU 4R (COCHINEAL RED A)	124	6		500 mg/kg	Note 16
PROPYLENE GLYCOL ALGINATE	405	7		20000 mg/kg	
SORBATES	200-203	7		GMP	Note 42
SORBITAN ESTERS OF FATTY ACIDS	491-495	7		3500 mg/kg	
SUCROSE ESTERS OF FATTY ACIDS	473	7		5000 mg/kg	
SUNSET YELLOW FCF	110	6		500 mg/kg	Note 16
TOCOPHEROLS	307a, b, c	7		5000 mg/kg	
ZEAXANTHIN (SYNTHETIC)	161h(i)	4		GMP	

Food Category No. 09.0 Fish and fish products, including mollusks, crustaceans, and echinoderms

Additive	INS	Step	Year	Max Level	Comments
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	7		10000 mg/kg	
POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	476	7		5000 mg/kg	

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

Additive	INS	Step	Year	Max Level	Comments
ACETIC AND FATTY ACID ESTERS OF GLYCEROL	472a	7		GMP	Note 16
ACETYLATED DISTARCH PHOSPHATE	1414	7		GMP	Note 16
ASCORBIC ACID (L-)	300	7		200 mg/kg	
CALCIUM ASCORBATE	302	7		GMP	
CALCIUM LACTATE	327	4		10000 mg/kg	Note 58
CARAMEL II - CAUSTIC SULPHITE PROCESS	150b	4		30000 mg/kg	Note 16
CARAMEL III - AMMONIA PROCESS	150c	Adopted	1999	GMP	Notes 3 & 50
CARAMEL III - AMMONIA PROCESS	150c	3		30000 mg/kg	Note 16
CARAMEL IV - SULPHITE AMMONIA PROCESS	150d	3		30000 mg/kg	Note 16
CARAMEL IV - SULPHITE AMMONIA PROCESS	150d	Adopted	1999	GMP	Notes 3 & 50
CARBON DIOXIDE	290	7		GMP	Note 59
CARRAGEENAN AND ITS Na, K, NH ₄ , Ca and Mg SALTS (INCLUDES FURCELLERAN)	407	4		GMP	
CITRIC ACID	330	7		GMP	
CITRIC AND FATTY ACID ESTERS OF GLYCEROL	472c	7		GMP	Note 16
GELLAN GUM	418	7		GMP	
GLUCONO DELTA-LACTONE	575	4		100 mg/kg	
GLYCEROL	422	7		GMP	Note 16
GUM ARABIC (ACACIA GUM)	414	7		GMP	Note 16
HYDROXYPROPYL CELLULOSE	463	7		GMP	Note 16
HYDROXYPROPYL METHYL CELLULOSE	464	7		GMP	Note 16
HYDROXYPROPYL STARCH	1440	7		GMP	Note 16
ISOASCORBIC ACID (ERYTHORBIC ACID)	315	7		GMP	
ISOMALT (ISOMALTITOL)	953	7		GMP	Note 16
KONJAC FLOUR	425	4		GMP	
LACTIC AND FATTY ACID ESTERS OF GLYCEROL	472b	7		GMP	Note 16

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

Additive	INS	Step	Year	Max Level	Comments
LACTITOL	966	4		GMP	
LECITHIN	322(i)	7		GMP	Note 16
MAGNESIUM CARBONATE	504(i)	7		GMP	Note 16
MAGNESIUM CHLORIDE	511	7		GMP	Note 16
MAGNESIUM HYDROGEN CARBONATE	504(ii)	7		GMP	Note 16
MAGNESIUM HYDROXIDE	528	7		GMP	Note 16
MALTITOL and MALTITOL SYRUP	965	4		GMP	
MANNITOL	421	4		GMP	
METHYL CELLULOSE	461	7		GMP	Note 16
METHYL ETHYL CELLULOSE	465	7		GMP	Note 16
MICROCRYSTALLINE CELLULOSE	460(i)	7		GMP	Note 16
MONO- AND DI-GLYCERIDES OF FATTY ACIDS	471	7		GMP	Note 16
NITROGEN	941	7		GMP	Note 59
NITROUS OXIDE	942	7		GMP	
OXIDIZED STARCH	1404	7		GMP	Note 16
POTASSIUM DIHYDROGEN CITRATE	332(i)	7		GMP	
POWDERED CELLULOSE	460(ii)	7		GMP	Note 16
PROCESSED EUCEUMA SEAWEED (PES)	407a	4		GMP	
SALTS OF MYRISTIC, PALMITIC & STEARIC ACIDS WITH AMMONIA, CALCIUM, POTASSIUM AND SODIUM	470(i)	7		GMP	Notes 16 & 71
SALTS OF OLEIC ACID WITH CALCIUM, POTASSIUM AND SODIUM	470(ii)	7		GMP	Note 16
SODIUM ALGINATE	401	4		GMP	
SODIUM ASCORBATE	301	7		200 mg/kg	
SODIUM CARBOXYMETHYL CELLULOSE (CELLULOSE GUM)	466	7		GMP	Note 16
SODIUM DIHYDROGEN CITRATE	331(i)	7		GMP	
SODIUM GLUCONATE	576	4		GMP	
SODIUM ISOASCORBATE	316	7		GMP	
SORBITOL AND SORBITOL SYRUP	420	7		GMP	Note 16
TRAGACANTH GUM	413	7		GMP	Note 16
TRICALCIUM CITRATE	333(iii)	7		GMP	
TRIPOTASSIUM CITRATE	332(ii)	7		GMP	
TRISODIUM CITRATE	331(iii)	7		GMP	
XYLITOL	967	7		GMP	Note 16

Food Category No. 09.1.1 Fresh fish

Additive	INS	Step	Year	Max Level	Comments
ALLURA RED AC	129	6		300 mg/kg	Note 50
AZORUBINE (CARMOISINE)	122	7		300 mg/kg	Note 50
BEET RED	162	7		GMP	Note 50
BRILLIANT BLACK (BLACK PN)	151	7		300 mg/kg	Note 50
BRILLIANT BLUE FCF	133	Adopted	2005	300 mg/kg	Note 50
BROWN HT	155	7		300 mg/kg	Note 50
CALCIUM CARBONATE	170(i)	7		GMP	Note 50
CARAMEL I - PLAIN	150a	7		GMP	Note 50
CARAMEL III - AMMONIA PROCESS	150c	6		GMP	Notes 3 & 50
CARAMEL IV - SULPHITE AMMONIA PROCESS	150d	6		GMP	Notes 3 & 50
CARMINES	120	Adopted	2005	300 mg/kg	Note 50
CAROTENES, BETA-(VEGETABLE)	160a(ii)	6		GMP	Note 50
CAROTENOIDS	160a(i),a(iii),e,f	6		300 mg/kg	
CHLOROPHYLL	140	7		GMP	Note 50
CURCUMIN	100(i)	7		300 mg/kg	Note 50
INDIGOTINE (INDIGO CARMINE)	132	6		300 mg/kg	Note 50
IRON OXIDES	172(i)-(iii)	6		GMP	Note 50
LUTEIN FROM TAGETES ERECTA	161b(i)	4		300 mg/kg	Note 50
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i),(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii); 451(i),(ii); 452(i)-(v); 542	7		GMP	Note 33
PONCEAU 4R (COCHINEAL RED A)	124	6		300 mg/kg	Note 50
QUINOLINE YELLOW	104	7		300 mg/kg	Note 50
SUNSET YELLOW FCF	110	6		300 mg/kg	Note 50
TARTRAZINE	102	7		300 mg/kg	Note 50
TITANIUM DIOXIDE	171	7		GMP	Note 50

Food Category No. 09.1.2 Fresh mollusks, crustaceans, and echinoderms

Additive	INS	Step	Year	Max Level	Comments
AZORUBINE (CARMOISINE)	122	7		500 mg/kg	Note 16
BEET RED	162	7		GMP	Note 16
BRILLIANT BLACK (BLACK PN)	151	7		500 mg/kg	Note 16
BRILLIANT BLUE FCF	133	Adopted	2005	500 mg/kg	Note 16
BROWN HT	155	7		500 mg/kg	Note 16
CALCIUM CARBONATE	170(i)	7		GMP	Note 16
CARAMEL I - PLAIN	150a	7		GMP	Note 16

Food Category No. 09.1.2 Fresh mollusks, crustaceans, and echinoderms

Additive	INS	Step	Year	Max Level	Comments
CARMINES	120	Adopted	2005	500 mg/kg	Note 16
CAROTENES, BETA-(VEGETABLE)	160a(ii)	6		GMP	Note 16
CHLOROPHYLL	140	7		GMP	Note 16
CURCUMIN	100(i)	7		500 mg/kg	Note 16
PONCEAU 4R (COCHINEAL RED A)	124	6		500 mg/kg	Note 16
QUINOLINE YELLOW	104	7		500 mg/kg	Note 16
SULPHITES	220-225, 227, 228, 539	Adopted	2006	100 mg/kg	Note 44
SUNSET YELLOW FCF	110	6		500 mg/kg	Note 16
TARTRAZINE	102	7		500 mg/kg	Note 16
TITANIUM DIOXIDE	171	7		GMP	Note 16

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

Additive	INS	Step	Year	Max Level	Comments
ACESULFAME POTASSIUM	950	3		200 mg/kg	Note 144
ACETIC ACID (GLACIAL)	260	4		GMP	
ALGINIC ACID	400	4		GMP	
AMMONIUM CHLORIDE	510	4		GMP	
ASCORBIC ACID (L-)	300	4		GMP	
ASPARTAME	951	Adopted	2007	300 mg/kg	Note 144
CALCIUM CARBONATE	170(i)	4		10000 mg/kg	Note 58
CALCIUM CHLORIDE	509	4		10000 mg/kg	Note 58
CALCIUM LACTATE	327	4		10000 mg/kg	Note 58
CARAMEL II - CAUSTIC SULPHITE PROCESS	150b	4		30000 mg/kg	
CARAMEL III - AMMONIA PROCESS	150c	3		30000 mg/kg	
CARAMEL III - AMMONIA PROCESS	150c	Adopted	1999	GMP	Note 50
CARAMEL IV - SULPHITE AMMONIA PROCESS	150d	Adopted	1999	GMP	Note 50
CARAMEL IV - SULPHITE AMMONIA PROCESS	150d	3		30000 mg/kg	
CAROB BEAN GUM	410	7		GMP	
CAROTENOIDS	160a(i),a(iii),e,f	3		500 mg/kg	
CITRIC ACID	330	4		GMP	
CURCUMIN	100(i)	4		50 mg/kg	
DEXTRINS, ROASTED STARCH	1400	4		GMP	
DISODIUM 5'-GUANYLATE	627	4		GMP	
DISODIUM 5'-INOSINATE	631	4		GMP	
DISODIUM 5'-RIBONUCLEOTIDES	635	4		GMP	

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

Additive	INS	Step	Year	Max Level	Comments
ERYTHRITOL	968	4		200000 mg/kg	
FUMARIC ACID	297	4		GMP	
GELLAN GUM	418	7		GMP	
GLYCEROL	422	4		GMP	
GUAR GUM	412	4		GMP	
ISOMALT (ISOMALTITOL)	953	4		100000 mg/kg	
KARAYA GUM	416	7		GMP	
KONJAC FLOUR	425	7		GMP	
LACTITOL	966	4		20000 mg/kg	
MAGNESIUM CARBONATE	504(i)	4		5000 mg/kg	Note 36
MALIC ACID (DL-)	296	4		GMP	
MICROCRYSTALLINE CELLULOSE	460(i)	7		10000 mg/kg	
MONO- AND DI-GLYCERIDES OF FATTY ACIDS	471	7		10000 mg/kg	
MONOSODIUM GLUTAMATE	621	4		GMP	
POTASSIUM CARBONATE	501(i)	4		GMP	
POTASSIUM CHLORIDE	508	4		GMP	
PULLULAN	1204	4		30000 mg/kg	
SILICON DIOXIDE, AMORPHOUS	551	4		GMP	
SODIUM ACETATE	262(i)	4		GMP	
SODIUM ASCORBATE	301	4		GMP	
SODIUM CARBONATE	500(i)	4		GMP	
SODIUM FUMARATES	365	4		GMP	
SODIUM GLUCONATE	576	4		GMP	
SODIUM LACTATE	325	4		GMP	
SODIUM MALATE	350(ii)	4		GMP	
SORBITOL AND SORBITOL SYRUP	420	4		500 mg/kg	

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

Additive	INS	Step	Year	Max Level	Comments
ACETIC AND FATTY ACID ESTERS OF GLYCEROL	472a	7		GMP	
ACETYLATED DISTARCH PHOSPHATE	1414	7		GMP	
AGAR	406	7		20000 mg/kg	Notes 3 & 53
ALGINIC ACID	400	7		5000 mg/kg	
ALLURA RED AC	129	6		500 mg/kg	Note 95
AMARANTH	123	7		300 mg/kg	

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

Additive	INS	Step	Year	Max Level	Comments
AMMONIUM ALGINATE	403	7		5000 mg/kg	
ASCORBIC ACID (L-)	300	7		400 mg/kg	
ASCORBYL ESTERS	304, 305	Adopted	2001	1000 mg/kg	Note 10
AZORUBINE (CARMOISINE)	122	7		500 mg/kg	Note 95
BEET RED	162	7		GMP	
BRILLIANT BLACK (BLACK PN)	151	7		500 mg/kg	Note 95
BRILLIANT BLUE FCF	133	Adopted	2005	500 mg/kg	Note 95
BROWN HT	155	7		500 mg/kg	Note 95
BUTYLATED HYDROXYANISOLE	320	Adopted	2006	200 mg/kg	Notes 15 & 130
BUTYLATED HYDROXYTOLUENE	321	Adopted	2006	200 mg/kg	Notes 15 & 130
CALCIUM ALGINATE	404	7		5000 mg/kg	
CALCIUM ASCORBATE	302	7		400 mg/kg	
CALCIUM CARBONATE	170(i)	7		GMP	Note 95
CANTHAXANTHIN	161g	6		GMP	
CARAMEL I - PLAIN	150a	7		GMP	Note 95
CARAMEL III - AMMONIA PROCESS	150c	6		GMP	Note 50
CARAMEL IV - SULPHITE AMMONIA PROCESS	150d	6		GMP	Note 50
CARBON DIOXIDE	290	7		GMP	Note 59
CARMINES	120	3		100 mg/kg	Note 85
CAROTENES, BETA-(VEGETABLE)	160a(ii)	6		GMP	Note 95
CAROTENOIDS	160a(i),a(iii),e,f	6		500 mg/kg	Note 95
CARRAGEENAN AND ITS Na, K, NH ₄ , Ca and Mg SALTS (INCLUDES FURCELLERAN)	407	7		5000 mg/kg	Note 61
CHLOROPHYLL	140	7		GMP	Note 95
CHLOROPHYLLS, COPPER	141(i),(ii)	6		GMP	Note 95
CITRIC ACID	330	7		GMP	
CITRIC AND FATTY ACID ESTERS OF GLYCEROL	472c	7		GMP	
CURCUMIN	100(i)	7		500 mg/kg	Note 95
DEXTRINS, ROASTED STARCH	1400	7		20000 mg/kg	Notes 3 & 53
EDTAs	385, 386	Adopted	2001	75 mg/kg	Note 21
FAST GREEN FCF	143	6		100 mg/kg	
GLYCEROL	422	7		GMP	
GUAR GUM	412	7		GMP	Notes 61 & 73
GUM ARABIC (ACACIA GUM)	414	7		GMP	
HYDROXYPROPYL CELLULOSE	463	7		GMP	
HYDROXYPROPYL METHYL CELLULOSE	464	7		GMP	

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

Additive	INS	Step	Year	Max Level	Comments
HYDROXYPROPYL STARCH	1440	7		GMP	
INDIGOTINE (INDIGO CARMINE)	132	6		500 mg/kg	Note 95
IRON OXIDES	172(i)-(iii)	6		GMP	Note 95
ISOASCORBIC ACID (ERYTHORBIC ACID)	315	7		1500 mg/kg	
ISOMALT (ISOMALTITOL)	953	7		GMP	
LACTIC AND FATTY ACID ESTERS OF GLYCEROL	472b	7		GMP	
LACTITOL	966	7		GMP	
LECITHIN	322(i)	7		GMP	
LUTEIN FROM TAGETES ERECTA	161b(i)	4		500 mg/kg	Note 95
MAGNESIUM CARBONATE	504(i)	7		GMP	
MAGNESIUM CHLORIDE	511	7		GMP	
MAGNESIUM HYDROGEN CARBONATE	504(ii)	7		GMP	
MAGNESIUM HYDROXIDE	528	7		GMP	
MALTITOL and MALTITOL SYRUP	965	7		GMP	
MANNITOL	421	7		GMP	
METHYL CELLULOSE	461	7		GMP	Note 61
METHYL ETHYL CELLULOSE	465	7		GMP	
NITRATES	251, 252	7		150 mg/kg	Note 30
NITROGEN	941	7		GMP	Note 59
NITROUS OXIDE	942	7		GMP	
OXIDIZED STARCH	1404	7		GMP	
PECTINS	440	7		20000 mg/kg	Note 16
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i),(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii); 451(i),(ii); 452(i)-(v); 542	7		2200 mg/kg	Note 33
POLYDEXTROSES A AND N	1200	7		GMP	
PONCEAU 4R (COCHINEAL RED A)	124	6		500 mg/kg	
POTASSIUM ALGINATE	402	7		5000 mg/kg	
POTASSIUM ASCORBATE	303	7		1000 mg/kg	Note 70
POTASSIUM CHLORIDE	508	7		30000 mg/kg	
POTASSIUM DIHYDROGEN CITRATE	332(i)	7		GMP	Note 61
POWDERED CELLULOSE	460(ii)	7		GMP	
PROCESSED EUCEUMA SEAWEED (PES)	407a	7		5000 mg/kg	
QUINOLINE YELLOW	104	7		500 mg/kg	Note 95

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

Additive	INS	Step	Year	Max Level	Comments
RIBOFLAVINS	101(i), (ii)	6		GMP	Note 95
SALTS OF MYRISTIC, PALMITIC & STEARIC ACIDS WITH AMMONIA, CALCIUM, POTASSIUM AND SODIUM	470(i)	7		GMP	Note 71
SALTS OF OLEIC ACID WITH CALCIUM, POTASSIUM AND SODIUM	470(ii)	7		GMP	
SODIUM ALGINATE	401	7		5000 mg/kg	
SODIUM ASCORBATE	301	7		400 mg/kg	
SODIUM CARBOXYMETHYL CELLULOSE (CELLULOSE GUM)	466	7		GMP	
SODIUM DIHYDROGEN CITRATE	331(i)	7		GMP	
SODIUM ISOASCORBATE	316	7		1500 mg/kg	
SORBATES	200-203	7		2000 mg/kg	Note 42
SORBITOL AND SORBITOL SYRUP	420	7		GMP	
SUCROSE ESTERS OF FATTY ACIDS	473	7		10000 mg/kg	
SULPHITES	220-225, 227, 228, 539	Adopted	2006	100 mg/kg	Notes 44 & 139
SUNSET YELLOW FCF	110	6		500 mg/kg	
TARA GUM	417	7		GMP	Note 73
TARTRAZINE	102	7		500 mg/kg	
TITANIUM DIOXIDE	171	7		GMP	Note 95
TRAGACANTH GUM	413	7		GMP	
TRICALCIUM CITRATE	333(iii)	7		GMP	
TRIPOTASSIUM CITRATE	332(ii)	7		GMP	
TRISODIUM CITRATE	331(iii)	7		GMP	
XANTHAN GUM	415	7		160 mg/kg	
XYLITOL	967	7		GMP	

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

Additive	INS	Step	Year	Max Level	Comments
ACETIC AND FATTY ACID ESTERS OF GLYCEROL	472a	7		GMP	Note 16
ACETYLATED DISTARCH ADIPATE	1422	7		GMP	Note 41
ACETYLATED DISTARCH PHOSPHATE	1414	7		GMP	Note 41
ACID TREATED STARCH	1401	7		GMP	Note 41
AGAR	406	7		GMP	

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

Additive	INS	Step	Year	Max Level	Comments
ALKALINE TREATED STARCH	1402	7		GMP	Note 41
AMMONIUM CARBONATE	503(i)	7		GMP	Note 41
ASCORBIC ACID (L-)	300	7		GMP	
ASCORBYL ESTERS	304, 305	Adopted	2001	1000 mg/kg	Note 10
AZORUBINE (CARMOISINE)	122	7		500 mg/kg	Note 16
BEET RED	162	7		GMP	Note 16
BRILLIANT BLACK (BLACK PN)	151	7		500 mg/kg	Note 16
BRILLIANT BLUE FCF	133	Adopted	2005	500 mg/kg	Note 16
BROWN HT	155	7		500 mg/kg	Note 16
BUTYLATED HYDROXYANISOLE	320	Adopted	2006	200 mg/kg	Notes 15 & 130
BUTYLATED HYDROXYTOLUENE	321	Adopted	2006	200 mg/kg	Notes 15 & 130
CALCIUM ASCORBATE	302	7		GMP	Note 15
CALCIUM CARBONATE	170(i)	7		GMP	Note 16
CARAMEL I - PLAIN	150a	7		GMP	Note 41
CARMINES	120	6		500 mg/kg	Note 16
CARMINES	120	3		100 mg/kg	
CAROTENOIDS	160a(i),a(iii),e,f	6		100 mg/kg	Note 41
CARRAGEENAN AND ITS Na, K, NH ₄ , Ca and Mg SALTS (INCLUDES FURCELLERAN)	407	7		GMP	Notes 41 & 61
CHLOROPHYLL	140	7		GMP	Note 16
CITRIC ACID	330	4		GMP	Note 61
CITRIC AND FATTY ACID ESTERS OF GLYCEROL	472c	7		GMP	Note 16
CURCUMIN	100(i)	7		500 mg/kg	Note 16
DEXTRINS, ROASTED STARCH	1400	7		GMP	Note 41
DISTARCH PHOSPHATE	1412	7		GMP	Note 41
EDTAs	385, 386	Adopted	2001	75 mg/kg	Note 21
GLYCEROL	422	7		GMP	Note 16
GRAPE SKIN EXTRACT	163(ii)	3		500 mg/kg	
GUAR GUM	412	7		2000 mg/kg	
GUM ARABIC (ACACIA GUM)	414	7		GMP	Note 16
HYDROXYPROPYL CELLULOSE	463	7		GMP	Note 41
HYDROXYPROPYL DISTARCH PHOSPHATE	1442	7		GMP	Note 41
HYDROXYPROPYL METHYL CELLULOSE	464	7		GMP	Note 41
HYDROXYPROPYL STARCH	1440	7		GMP	Note 41
ISOASCORBIC ACID (ERYTHORBIC ACID)	315	7		GMP	Note 15
ISOMALT (ISOMALTITOL)	953	7		GMP	Note 16

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

Additive	INS	Step	Year	Max Level	Comments
LACTIC AND FATTY ACID ESTERS OF GLYCEROL	472b	7		GMP	Note 16
LECITHIN	322(i)	7		GMP	Note 41
MAGNESIUM CARBONATE	504(i)	7		GMP	Note 16
MAGNESIUM CHLORIDE	511	7		GMP	Note 16
MAGNESIUM HYDROGEN CARBONATE	504(ii)	7		GMP	Note 16
MAGNESIUM HYDROXIDE	528	7		GMP	Note 16
MALTITOL and MALTITOL SYRUP	965	4		GMP	
MANNITOL	421	4		GMP	
METHYL CELLULOSE	461	7		GMP	Note 41 & 61
METHYL ETHYL CELLULOSE	465	7		GMP	Note 41
MONOPOTASSIUM GLUTAMATE	622	7		GMP	Note 41
MONOSODIUM GLUTAMATE	621	7		GMP	Note 41
MONOSTARCH PHOSPHATE	1410	7		GMP	Note 41
OXIDIZED STARCH	1404	7		GMP	Note 41
PECTINS	440	7		GMP	Notes 41 & 61
PHOSPHATED DISTARCH PHOSPHATE	1413	7		GMP	Note 41
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i),(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii); 451(i),(ii); 452(i)-(v); 542	7		2200 mg/kg	Note 33
PONCEAU 4R (COCHINEAL RED A)	124	6		500 mg/kg	Note 16
POTASSIUM ASCORBATE	303	7		GMP	Note 99
POTASSIUM CARBONATE	501(i)	7		GMP	Note 41
POTASSIUM DIHYDROGEN CITRATE	332(i)	7		GMP	Note 61
POTASSIUM HYDROGEN CARBONATE	501(ii)	7		GMP	Note 41
POWDERED CELLULOSE	460(ii)	7		GMP	Note 16
PROCESSED EUCHEUMA SEAWEED (PES)	407a	7		5000 mg/kg	
QUINOLINE YELLOW	104	7		500 mg/kg	Note 16
RIBOFLAVINS	101(i), (ii)	Adopted	2005	300 mg/kg	Note 16
SALTS OF MYRISTIC, PALMITIC & STEARIC ACIDS WITH AMMONIA, CALCIUM, POTASSIUM AND SODIUM	470(i)	7		GMP	Notes 16 & 71
SALTS OF OLEIC ACID WITH CALCIUM, POTASSIUM AND SODIUM	470(ii)	7		GMP	Note 16
SODIUM ALGINATE	401	7		GMP	Notes 41 & 99

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

Additive	INS	Step	Year	Max Level	Comments
SODIUM ALUMINIUM PHOSPHATES	541(i),(ii)	7		190 mg/kg	Notes 6 & 41
SODIUM ASCORBATE	301	7		GMP	
SODIUM CARBONATE	500(i)	7		GMP	Note 41
SODIUM CARBOXYMETHYL CELLULOSE (CELLULOSE GUM)	466	7		GMP	Notes 41 & 61
SODIUM DIHYDROGEN CITRATE	331(i)	7		GMP	Note 61
SODIUM HYDROGEN CARBONATE	500(ii)	7		GMP	Note 41
SODIUM SESQUICARBONATE	500(iii)	7		GMP	Note 41
SORBATES	200-203	7		2000 mg/kg	Note 42
SORBITOL AND SORBITOL SYRUP	420	7		GMP	Note 16
STARCH ACETATE	1420	7		GMP	Note 41
SUNSET YELLOW FCF	110	6		500 mg/kg	Note 16
TARA GUM	417	7		GMP	Note 73
TARTRAZINE	102	7		500 mg/kg	Note 16
THIODIPROPIONATES	388, 389	Adopted	1999	200 mg/kg	Notes 15 & 46
TITANIUM DIOXIDE	171	7		GMP	Note 16
TOCOPHEROLS	307a, b, c	7		GMP	Note 15
TRAGACANTH GUM	413	7		GMP	Note 16
TRIPOTASSIUM CITRATE	332(ii)	7		GMP	Note 61
TRISODIUM CITRATE	331(iii)	7		GMP	Note 61
XANTHAN GUM	415	7		GMP	Notes 41 & 61
XYLITOL	967	7		GMP	Note 16

Food Category No. 09.2.3 Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms

Additive	INS	Step	Year	Max Level	Comments
ACETIC AND FATTY ACID ESTERS OF GLYCEROL	472a	7		GMP	Note 16
ACETYLATED DISTARCH PHOSPHATE	1414	7		GMP	Note 16
AGAR	406	7		GMP	
AZORUBINE (CARMOISINE)	122	7		500 mg/kg	Note 16
BEET RED	162	7		GMP	Note 16
BRILLIANT BLACK (BLACK PN)	151	7		500 mg/kg	Note 16
BRILLIANT BLUE FCF	133	Adopted	2005	500 mg/kg	Note 16
BROWN HT	155	7		500 mg/kg	Note 16
CALCIUM CARBONATE	170(i)	7		GMP	Note 16
CARAMEL I - PLAIN	150a	7		GMP	Note 16

Food Category No. 09.2.3 Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms

Additive	INS	Step	Year	Max Level	Comments
CARMINES	120	Adopted	2005	500 mg/kg	Note 16
CAROTENES, BETA-(VEGETABLE)	160a(ii)	Adopted	2005	1000 mg/kg	Note 16
CARRAGEENAN AND ITS Na, K, NH ₄ , Ca and Mg SALTS (INCLUDES FURCELLERAN)	407	7		GMP	
CHLOROPHYLL	140	7		GMP	Note 16
CHLOROPHYLLS, COPPER	141(i),(ii)	3		40 mg/kg	
CITRIC AND FATTY ACID ESTERS OF GLYCEROL	472c	7		GMP	Note 16
CURCUMIN	100(i)	7		500 mg/kg	Note 16
GLYCEROL	422	7		GMP	Note 16
GRAPE SKIN EXTRACT	163(ii)	6		GMP	Note 16
GUAR GUM	412	7		GMP	
GUM ARABIC (ACACIA GUM)	414	7		GMP	Note 16
HYDROXYPROPYL CELLULOSE	463	7		GMP	Note 16
HYDROXYPROPYL METHYL CELLULOSE	464	7		GMP	Note 16
HYDROXYPROPYL STARCH	1440	7		GMP	Note 16
ISOMALT (ISOMALTITOL)	953	7		GMP	Note 16
LACTIC AND FATTY ACID ESTERS OF GLYCEROL	472b	7		GMP	Note 16
LECITHIN	322(i)	7		GMP	Note 16
MAGNESIUM CARBONATE	504(i)	7		GMP	Note 16
MAGNESIUM CHLORIDE	511	7		GMP	Note 16
MAGNESIUM HYDROGEN CARBONATE	504(ii)	7		GMP	Note 16
MAGNESIUM HYDROXIDE	528	7		GMP	Note 16
MALTITOL and MALTITOL SYRUP	965	4		GMP	
MANNITOL	421	4		GMP	
METHYL CELLULOSE	461	7		GMP	Note 16
METHYL ETHYL CELLULOSE	465	7		GMP	Note 16
OXIDIZED STARCH	1404	7		GMP	Note 16
PECTINS	440	7		GMP	
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i),(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii); 451(i),(ii); 452(i)-(v); 542	7		2200 mg/kg	Note 33
PONCEAU 4R (COCHINEAL RED A)	124	6		500 mg/kg	Note 16
POTASSIUM DIHYDROGEN CITRATE	332(i)	7		GMP	Note 16
POWDERED CELLULOSE	460(ii)	7		GMP	Note 16

Food Category No. 09.2.3 **Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms**

Additive	INS	Step	Year	Max Level	Comments
PROCESSED EUCHEUMA SEAWEED (PES)	407a	7		GMP	
QUINOLINE YELLOW	104	7		500 mg/kg	Note 16
RIBOFLAVINS	101(i), (ii)	Adopted	2005	300 mg/kg	Note 16
SALTS OF MYRISTIC, PALMITIC & STEARIC ACIDS WITH AMMONIA, CALCIUM, POTASSIUM AND SODIUM	470(i)	7		GMP	Notes 16 & 71
SALTS OF OLEIC ACID WITH CALCIUM, POTASSIUM AND SODIUM	470(ii)	7		GMP	Note 16
SODIUM ALGINATE	401	4		GMP	
SODIUM CARBOXYMETHYL CELLULOSE (CELLULOSE GUM)	466	7		GMP	Note 16
SODIUM DIHYDROGEN CITRATE	331(i)	7		GMP	Note 16
SORBATES	200-203	7		2000 mg/kg	Note 42
SORBITOL AND SORBITOL SYRUP	420	7		GMP	Note 16
SUNSET YELLOW FCF	110	6		500 mg/kg	Note 16
TARA GUM	417	7		GMP	
TARTRAZINE	102	7		500 mg/kg	Note 16
TITANIUM DIOXIDE	171	7		GMP	Note 16
TRAGACANTH GUM	413	7		GMP	Note 16
TRIPOTASSIUM CITRATE	332(ii)	7		GMP	Note 16
TRISODIUM CITRATE	331(iii)	7		GMP	Note 16
XANTHAN GUM	415	7		GMP	
XYLITOL	967	7		GMP	Note 16

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

Additive	INS	Step	Year	Max Level	Comments
ACETIC AND FATTY ACID ESTERS OF GLYCEROL	472a	7		GMP	
ACETYLATED DISTARCH PHOSPHATE	1414	7		GMP	
AGAR	406	7		GMP	
ALUMINIUM AMMONIUM SULPHATE	523	Adopted	2001	200 mg/kg	Note 6
ASCORBIC ACID (L-)	300	7		200 mg/kg	
CARRAGEENAN AND ITS Na, K, NH ₄ , Ca and Mg SALTS (INCLUDES FURCELLERAN)	407	7		GMP	
CITRIC AND FATTY ACID ESTERS OF GLYCEROL	472c	7		GMP	

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

Additive	INS	Step	Year	Max Level	Comments
GLYCEROL	422	7		GMP	
GUAR GUM	412	7		GMP	
GUM ARABIC (ACACIA GUM)	414	7		GMP	
HYDROXYPROPYL CELLULOSE	463	7		GMP	
HYDROXYPROPYL METHYL CELLULOSE	464	7		GMP	
HYDROXYPROPYL STARCH	1440	7		GMP	
LACTIC AND FATTY ACID ESTERS OF GLYCEROL	472b	7		GMP	
LECITHIN	322(i)	7		GMP	
MAGNESIUM CARBONATE	504(i)	7		GMP	
MAGNESIUM CHLORIDE	511	7		GMP	
MAGNESIUM HYDROGEN CARBONATE	504(ii)	7		GMP	
MAGNESIUM HYDROXIDE	528	7		GMP	
MALTITOL and MALTITOL SYRUP	965	4		GMP	
MANNITOL	421	4		GMP	
METHYL CELLULOSE	461	7		GMP	
METHYL ETHYL CELLULOSE	465	7		GMP	
OXIDIZED STARCH	1404	7		GMP	
PECTINS	440	7		GMP	
POLYDEXTROSES A AND N	1200	7		GMP	
POTASSIUM DIHYDROGEN CITRATE	332(i)	7		GMP	
POWDERED CELLULOSE	460(ii)	7		GMP	
SALTS OF MYRISTIC, PALMITIC & STEARIC ACIDS WITH AMMONIA, CALCIUM, POTASSIUM AND SODIUM	470(i)	7		GMP	
SALTS OF OLEIC ACID WITH CALCIUM, POTASSIUM AND SODIUM	470(ii)	7		GMP	
SODIUM ALGINATE	401	4		GMP	
SODIUM ASCORBATE	301	7		200 mg/kg	
SODIUM CARBOXYMETHYL CELLULOSE (CELLULOSE GUM)	466	7		GMP	
SODIUM DIHYDROGEN CITRATE	331(i)	7		GMP	
SUCROSE ESTERS OF FATTY ACIDS	473	7		10000 mg/kg	
TARA GUM	417	7		GMP	
TRAGACANTH GUM	413	7		GMP	
TRICALCIUM CITRATE	333(iii)	7		GMP	
TRIPOTASSIUM CITRATE	332(ii)	7		GMP	
TRISODIUM CITRATE	331(iii)	7		GMP	

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

Additive	INS	Step	Year	Max Level	Comments
XANTHAN GUM	415	7		GMP	

Food Category No. 09.2.4.1 Cooked fish and fish products

Additive	INS	Step	Year	Max Level	Comments
ALLURA RED AC	129	6		500 mg/kg	
AMARANTH	123	7		300 mg/kg	
AZORUBINE (CARMOISINE)	122	7		500 mg/kg	
BEET RED	162	7		GMP	
BRILLIANT BLACK (BLACK PN)	151	7		500 mg/kg	
BRILLIANT BLUE FCF	133	6		500 mg/kg	
BROWN HT	155	7		500 mg/kg	
CALCIUM CARBONATE	170(i)	7		GMP	
CANTHAXANTHIN	161g	6		200 mg/kg	
CARAMEL I - PLAIN	150a	7		GMP	
CARAMEL III - AMMONIA PROCESS	150c	6		GMP	Note 50
CARAMEL IV - SULPHITE AMMONIA PROCESS	150d	6		GMP	Note 50
CARMINES	120	Adopted	2005	500 mg/kg	
CAROTENES, BETA-(VEGETABLE)	160a(ii)	3		1000 mg/kg	
CAROTENOIDS	160a(i),a(iii),e,f	6		500 mg/kg	
CHLOROPHYLL	140	7		GMP	
CHLOROPHYLLS, COPPER	141(i),(ii)	6		30 mg/kg	Note 62
CURCUMIN	100(i)	7		500 mg/kg	
EDTAs	385, 386	Adopted	2005	50 mg/kg	Note 21
FAST GREEN FCF	143	Adopted	1999	100 mg/kg	
GRAPE SKIN EXTRACT	163(ii)	3		500 mg/kg	
INDIGOTINE (INDIGO CARMINE)	132	6		500 mg/kg	
ISOMALT (ISOMALTITOL)	953	7		GMP	
NITRITES	249, 250	4		100 mg/kg	Note 32
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i),(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii); 451(i),(ii); 452(i)-(v); 542	7		2200 mg/kg	Note 33
PONCEAU 4R (COCHINEAL RED A)	124	6		500 mg/kg	
PROCESSED EUCHEUMA SEAWEED (PES)	407a	7		5000 mg/kg	
QUINOLINE YELLOW	104	7		500 mg/kg	
RIBOFLAVINS	101(i), (ii)	3		300 mg/kg	

Food Category No. 09.2.4.1 Cooked fish and fish products

Additive	INS	Step	Year	Max Level	Comments
SACCHARIN (AND Na, K, Ca SALTS)	954	6		500 mg/kg	
SODIUM DIACETATE	262(ii)	7		3000 mg/kg	
SORBATES	200-203	7		2000 mg/kg	Note 42
SORBITOL AND SORBITOL SYRUP	420	7		35000 mg/kg	
SUNSET YELLOW FCF	110	6		500 mg/kg	
TARTRAZINE	102	7		500 mg/kg	
TITANIUM DIOXIDE	171	7		GMP	
XYLITOL	967	7		GMP	

Food Category No. 09.2.4.2 Cooked mollusks, crustaceans, and echinoderms

Additive	INS	Step	Year	Max Level	Comments
ALLURA RED AC	129	6		250 mg/kg	
AZORUBINE (CARMOISINE)	122	7		250 mg/kg	
BEET RED	162	7		GMP	
BENZOATES	210-213	Adopted	2003	2000 mg/kg	Notes 13 & 82
BRILLIANT BLACK (BLACK PN)	151	7		250 mg/kg	
BRILLIANT BLUE FCF	133	6		250 mg/kg	
BROWN HT	155	7		250 mg/kg	
CALCIUM CARBONATE	170(i)	7		GMP	
CARAMEL I - PLAIN	150a	7		GMP	
CARMINES	120	Adopted	2005	250 mg/kg	
CAROTENES, BETA-(VEGETABLE)	160a(ii)	Adopted	2005	1000 mg/kg	
CAROTENOIDS	160a(i),a(iii),e,f	6		250 mg/kg	
CHLOROPHYLL	140	7		GMP	
CURCUMIN	100(i)	7		250 mg/kg	
GRAPE SKIN EXTRACT	163(ii)	3		1000 mg/kg	
INDIGOTINE (INDIGO CARMINE)	132	6		250 mg/kg	
IRON OXIDES	172(i)-(iii)	6		GMP	
ISOMALT (ISOMALTITOL)	953	7		GMP	
LUTEIN FROM TAGETES ERECTA	161b(i)	4		250 mg/kg	
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i),(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii); 451(i),(ii); 452(i)-(v); 542	7		2200 mg/kg	Note 33
PONCEAU 4R (COCHINEAL RED A)	124	6		250 mg/kg	
PROCESSED EUCHEUMA SEAWEED (PES)	407a	4		GMP	

Food Category No. 09.2.4.2 Cooked mollusks, crustaceans, and echinoderms

Additive	INS	Step	Year	Max Level	Comments
QUINOLINE YELLOW	104	7		250 mg/kg	
RIBOFLAVINS	101(i), (ii)	3		300 mg/kg	
SORBATES	200-203	7		2000 mg/kg	Notes 42 & 82
SORBITOL AND SORBITOL SYRUP	420	7		GMP	
SULPHITES	220-225, 227, 228, 539	Adopted	2007	150 mg/kg	Note 44
SUNSET YELLOW FCF	110	6		250 mg/kg	
TARTRAZINE	102	7		250 mg/kg	
TITANIUM DIOXIDE	171	7		GMP	
XYLITOL	967	7		GMP	

Food Category No. 09.2.4.3 Fried fish and fish products, including mollusks, crustaceans, and echinoderms

Additive	INS	Step	Year	Max Level	Comments
AMARANTH	123	7		300 mg/kg	
AZORUBINE (CARMOISINE)	122	7		500 mg/kg	Note 16
BEET RED	162	7		GMP	Note 16
BRILLIANT BLACK (BLACK PN)	151	7		500 mg/kg	Note 16
BRILLIANT BLUE FCF	133	Adopted	2005	500 mg/kg	Note 16
BROWN HT	155	7		500 mg/kg	Note 16
CALCIUM CARBONATE	170(i)	7		GMP	Note 16
CARAMEL I - PLAIN	150a	7		GMP	Note 16
CARMINES	120	3		150 mg/kg	
CARMINES	120	6		500 mg/kg	Note 16
CAROTENES, BETA-(VEGETABLE)	160a(ii)	Adopted	2005	1000 mg/kg	Note 16
CHLOROPHYLL	140	7		GMP	Note 16
CHLOROPHYLLS, COPPER	141(i),(ii)	6		40 mg/kg	Note 62
CURCUMIN	100(i)	7		500 mg/kg	Note 16
FAST GREEN FCF	143	6		100 mg/kg	
GRAPE SKIN EXTRACT	163(ii)	3		1000 mg/kg	Note 16
ISOMALT (ISOMALTITOL)	953	7		GMP	Note 16
PONCEAU 4R (COCHINEAL RED A)	124	6		500 mg/kg	Note 16
PROCESSED EUCHEUMA SEAWEED (PES)	407a	4		GMP	
QUINOLINE YELLOW	104	7		500 mg/kg	Note 16
RIBOFLAVINS	101(i), (ii)	Adopted	2005	300 mg/kg	Note 16
SORBITAN ESTERS OF FATTY ACIDS	491-495	4		1000 mg/kg	
SORBITOL AND SORBITOL SYRUP	420	7		GMP	Note 16

Food Category No. 09.2.4.3 Fried fish and fish products, including mollusks, crustaceans, and echinoderms

Additive	INS	Step	Year	Max Level	Comments
SUNSET YELLOW FCF	110	6		500 mg/kg	Note 16
TARTRAZINE	102	7		500 mg/kg	Note 16
TITANIUM DIOXIDE	171	7		GMP	Note 16
XYLITOL	967	7		GMP	Note 16

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

Additive	INS	Step	Year	Max Level	Comments
ACETIC AND FATTY ACID ESTERS OF GLYCEROL	472a	7		GMP	
ACETYLATED DISTARCH PHOSPHATE	1414	7		GMP	
AGAR	406	7		GMP	
ALLURA RED AC	129	6		500 mg/kg	Note 22
AMARANTH	123	7		300 mg/kg	Note 22
AZORUBINE (CARMOISINE)	122	7		500 mg/kg	Note 22
BEET RED	162	7		GMP	Note 22
BENZOATES	210-213	Adopted	2004	200 mg/kg	Notes 13 & 121
BRILLIANT BLACK (BLACK PN)	151	7		500 mg/kg	Note 22
BRILLIANT BLUE FCF	133	6		500 mg/kg	Note 22
BROWN HT	155	7		500 mg/kg	Note 22
BUTYLATED HYDROXYANISOLE	320	Adopted	2006	200 mg/kg	Notes 15 & 130
BUTYLATED HYDROXYTOLUENE	321	Adopted	2006	200 mg/kg	Notes 15 & 130
CALCIUM CARBONATE	170(i)	7		GMP	
CANTHAXANTHIN	161g	6		GMP	Note 22
CARAMEL I - PLAIN	150a	7		GMP	
CARAMEL III - AMMONIA PROCESS	150c	6		GMP	Note 50
CARAMEL IV - SULPHITE AMMONIA PROCESS	150d	6		GMP	Note 50
CARMINES	120	Adopted	2005	300 mg/kg	Note 22
CAROTENES, BETA-(VEGETABLE)	160a(ii)	Adopted	2005	1000 mg/kg	
CAROTENOIDS	160a(i),a(iii),e,f	6		500 mg/kg	Note 22
CARRAGEENAN AND ITS Na, K, NH ₄ , Ca and Mg SALTS (INCLUDES FURCELLERAN)	407	7		GMP	
CHLOROPHYLL	140	7		GMP	Note 22
CHLOROPHYLLS, COPPER	141(i),(ii)	6		40 mg/kg	Note 62
CHLOROPHYLLS, COPPER	141(i),(ii)	3		200 mg/kg	
CITRIC AND FATTY ACID ESTERS OF GLYCEROL	472c	7		GMP	
CURCUMIN	100(i)	7		500 mg/kg	Note 22

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

Additive	INS	Step	Year	Max Level	Comments
ERYTHROSINE	127	6		300 mg/kg	
FAST GREEN FCF	143	Adopted	1999	100 mg/kg	
GLYCEROL	422	7		GMP	
GRAPE SKIN EXTRACT	163(ii)	3		1000 mg/kg	Note 22
GUAR GUM	412	7		GMP	
GUM ARABIC (ACACIA GUM)	414	7		GMP	
HYDROXYPROPYL CELLULOSE	463	7		GMP	
HYDROXYPROPYL METHYL CELLULOSE	464	7		GMP	
HYDROXYPROPYL STARCH	1440	7		GMP	
INDIGOTINE (INDIGO CARMINE)	132	6		500 mg/kg	Note 22
IRON OXIDES	172(i)-(iii)	Adopted	2005	250 mg/kg	Note 22
ISOMALT (ISOMALTITOL)	953	7		GMP	
LACTIC AND FATTY ACID ESTERS OF GLYCEROL	472b	7		GMP	
LECITHIN	322(i)	7		GMP	
LUTEIN FROM TAGETES ERECTA	161b(i)	4		100 mg/kg	Note 22
MAGNESIUM CARBONATE	504(i)	7		GMP	
MAGNESIUM CHLORIDE	511	7		GMP	
MAGNESIUM HYDROGEN CARBONATE	504(ii)	7		GMP	
MAGNESIUM HYDROXIDE	528	7		GMP	
MALTITOL and MALTITOL SYRUP	965	4		GMP	
MANNITOL	421	4		GMP	
METHYL CELLULOSE	461	7		GMP	
METHYL ETHYL CELLULOSE	465	7		GMP	
NITRATES	251, 252	7		365 mg/kg	Notes 22 & 30
NITRITES	249, 250	7		130 mg/kg	Notes 22 & 32
OXIDIZED STARCH	1404	7		GMP	
PECTINS	440	7		GMP	
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i),(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii); 451(i),(ii); 452(i)-(v); 542	4		2200 mg/kg	Note 33
PONCEAU 4R (COCHINEAL RED A)	124	6		500 mg/kg	Note 22
POTASSIUM DIHYDROGEN CITRATE	332(i)	7		GMP	
POWDERED CELLULOSE	460(ii)	7		GMP	
PROCESSED EUCHEUMA SEAWEED (PES)	407a	4		GMP	

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

Additive	INS	Step	Year	Max Level	Comments
PROPYL GALLATE	310	Adopted	2001	100 mg/kg	Notes 15 & 130
PROPYLENE GLYCOL	1520	7		20000 mg/kg	Note 22
QUINOLINE YELLOW	104	7		500 mg/kg	Note 22
RIBOFLAVINS	101(i), (ii)	Adopted	2005	300 mg/kg	Note 22
SACCHARIN (AND Na, K, Ca SALTS)	954	6		1200 mg/kg	
SALTS OF MYRISTIC, PALMITIC & STEARIC ACIDS WITH AMMONIA, CALCIUM, POTASSIUM AND SODIUM	470(i)	7		GMP	
SALTS OF OLEIC ACID WITH CALCIUM, POTASSIUM AND SODIUM	470(ii)	7		GMP	
SODIUM ALGINATE	401	4		GMP	
SODIUM CARBOXYMETHYL CELLULOSE (CELLULOSE GUM)	466	7		GMP	
SODIUM DIHYDROGEN CITRATE	331(i)	7		GMP	
SORBATES	200-203	7		2000 mg/kg	Note 42
SORBITAN ESTERS OF FATTY ACIDS	491-495	4		100 mg/kg	
SORBITOL AND SORBITOL SYRUP	420	7		GMP	
SUCROSE ESTERS OF FATTY ACIDS	473	7		10000 mg/kg	
SULPHITES	220-225, 227, 228, 539	Adopted	2007	30 mg/kg	Note 44
SUNSET YELLOW FCF	110	6		500 mg/kg	Note 22
TARA GUM	417	7		GMP	
TARTRAZINE	102	7		500 mg/kg	Note 22
TITANIUM DIOXIDE	171	7		GMP	Note 22
TRAGACANTH GUM	413	7		GMP	
TRIPOTASSIUM CITRATE	332(ii)	7		GMP	
TRISODIUM CITRATE	331(iii)	7		GMP	
XANTHAN GUM	415	7		GMP	
XYLITOL	967	7		GMP	

Food Category No. 09.3 Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms

Additive	INS	Step	Year	Max Level	Comments
ACESULFAME POTASSIUM	950	Adopted	2007	200 mg/kg	Note 144
ASPARTAME	951	Adopted	2007	300 mg/kg	Note 144
ASPARTAME-ACESULFAME SALT	962	3		450 mg/kg	Note 113

Food Category No. 09.3**Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms**

Additive	INS	Step	Year	Max Level	Comments
BENZOATES	210-213	Adopted	2003	2000 mg/kg	Notes 13 & 120
BUTYLATED HYDROXYANISOLE	320	Adopted	2006	200 mg/kg	Notes 15 & 130
BUTYLATED HYDROXYTOLUENE	321	Adopted	2006	200 mg/kg	Notes 15 & 130
CARAMEL II - CAUSTIC SULPHITE PROCESS	150b	4		30000 mg/kg	
CARAMEL III - AMMONIA PROCESS	150c	3		30000 mg/kg	
CARAMEL IV - SULPHITE AMMONIA PROCESS	150d	3		30000 mg/kg	
CAROTENOIDS	160a(i),a(iii),e,f	3		500 mg/kg	
CURCUMIN	100(i)	7		50 mg/kg	
HYDROXYBENZOATES, p-	214, 218	7		1000 mg/kg	Note 27
NEOTAME	961	3		10 mg/kg	
NITRATES	251, 252	7		220 mg/kg	Note 30
SORBATES	200-203	7		2000 mg/kg	Note 42
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	Adopted	2007	120 mg/kg	Note 144

Food Category No. 09.3.1**Fish and fish products, including mollusks, crustaceans, and echinoderms, marinated and/or in jelly**

Additive	INS	Step	Year	Max Level	Comments
AZORUBINE (CARMOISINE)	122	7		500 mg/kg	Note 16
BRILLIANT BLACK (BLACK PN)	151	7		500 mg/kg	Note 16
BRILLIANT BLUE FCF	133	Adopted	2005	500 mg/kg	Note 16
BROWN HT	155	7		500 mg/kg	Note 16
CARMINES	120	Adopted	2005	500 mg/kg	Note 16
CAROTENES, BETA-(VEGETABLE)	160a(ii)	Adopted	2005	1000 mg/kg	Note 16
CHLOROPHYLLS, COPPER	141(i),(ii)	3		40 mg/kg	
CURCUMIN	100(i)	7		500 mg/kg	Note 16
GRAPE SKIN EXTRACT	163(ii)	3		500 mg/kg	Note 16
LUTEIN FROM TAGETES ERECTA	161b(i)	4		GMP	
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i),(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii); 451(i),(ii); 452(i)-(v); 542	4		2200 mg/kg	Note 33
PONCEAU 4R (COCHINEAL RED A)	124	6		500 mg/kg	Note 16
QUINOLINE YELLOW	104	7		500 mg/kg	Note 16
RIBOFLAVINS	101(i), (ii)	Adopted	2005	300 mg/kg	Note 16

Food Category No. 09.3.1 Fish and fish products, including mollusks, crustaceans, and echinoderms, marinated and/or in jelly

Additive	INS	Step	Year	Max Level	Comments
SACCHARIN (AND Na, K, Ca SALTS)	954	Adopted	2007	160 mg/kg	Note 144
SUNSET YELLOW FCF	110	6		500 mg/kg	Note 16
TARTRAZINE	102	7		500 mg/kg	Note 16

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

Additive	INS	Step	Year	Max Level	Comments
AZORUBINE (CARMOISINE)	122	7		500 mg/kg	Note 16
BRILLIANT BLACK (BLACK PN)	151	7		500 mg/kg	Note 16
BRILLIANT BLUE FCF	133	Adopted	2005	500 mg/kg	Note 16
BROWN HT	155	7		500 mg/kg	Note 16
CARMINES	120	Adopted	2005	500 mg/kg	Note 16
CAROTENES, BETA-(VEGETABLE)	160a(ii)	Adopted	2005	1000 mg/kg	Note 16
CHLOROPHYLLS, COPPER	141(i),(ii)	3		40 mg/kg	
CURCUMIN	100(i)	7		500 mg/kg	Note 16
EDTAs	385, 386	Adopted	2001	250 mg/kg	Note 21
GRAPE SKIN EXTRACT	163(ii)	3		1500 mg/kg	Note 16
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i),(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii); 451(i),(ii); 452(i)-(v); 542	7		2200 mg/kg	Note 33
PONCEAU 4R (COCHINEAL RED A)	124	6		500 mg/kg	Note 16
QUINOLINE YELLOW	104	7		500 mg/kg	Note 16
RIBOFLAVINS	101(i), (ii)	Adopted	2005	300 mg/kg	Note 16
SACCHARIN (AND Na, K, Ca SALTS)	954	Adopted	2007	160 mg/kg	Note 144
SUNSET YELLOW FCF	110	6		500 mg/kg	Note 16
TARTRAZINE	102	7		500 mg/kg	Note 16

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

Additive	INS	Step	Year	Max Level	Comments
ALLURA RED AC	129	6		500 mg/kg	
AMARANTH	123	7		300 mg/kg	Note 50
AZORUBINE (CARMOISINE)	122	7		500 mg/kg	
BRILLIANT BLACK (BLACK PN)	151	7		500 mg/kg	
BRILLIANT BLUE FCF	133	Adopted	2005	500 mg/kg	

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

Additive	INS	Step	Year	Max Level	Comments
BROWN HT	155	7		500 mg/kg	
CANTHAXANTHIN	161g	6		GMP	
CARAMEL III - AMMONIA PROCESS	150c	Adopted	1999	GMP	Note 50
CARAMEL IV - SULPHITE AMMONIA PROCESS	150d	Adopted	1999	GMP	Note 50
CARMINES	120	Adopted	2005	500 mg/kg	
CAROTENES, BETA-(VEGETABLE)	160a(ii)	Adopted	2005	1000 mg/kg	
CAROTENOIDS	160a(i),a(iii),e,f	6		500 mg/kg	
CHLOROPHYLLS, COPPER	141(i),(ii)	3		200 mg/kg	
CURCUMIN	100(i)	7		500 mg/kg	
ERYTHROSINE	127	6		300 mg/kg	
FAST GREEN FCF	143	Adopted	1999	100 mg/kg	
GRAPE SKIN EXTRACT	163(ii)	3		1500 mg/kg	
INDIGOTINE (INDIGO CARMINE)	132	6		500 mg/kg	
IRON OXIDES	172(i)-(iii)	Adopted	2005	100 mg/kg	
LUTEIN FROM TAGETES ERECTA	161b(i)	4		500 mg/kg	
NITRITES	249, 250	7		5 mg/kg	Note 32
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i),(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii); 451(i),(ii); 452(i)-(v); 542	4		2200 mg/kg	Note 33
PONCEAU 4R (COCHINEAL RED A)	124	6		500 mg/kg	
QUINOLINE YELLOW	104	7		500 mg/kg	
RIBOFLAVINS	101(i), (ii)	Adopted	2005	300 mg/kg	
SACCHARIN (AND Na, K, Ca SALTS)	954	6		160 mg/kg	
SUNSET YELLOW FCF	110	6		500 mg/kg	
TARTRAZINE	102	7		500 mg/kg	

Food Category No. 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

Additive	INS	Step	Year	Max Level	Comments
ALLURA RED AC	129	6		500 mg/kg	
AZORUBINE (CARMOISINE)	122	7		500 mg/kg	
BRILLIANT BLACK (BLACK PN)	151	7		500 mg/kg	
BROWN HT	155	7		500 mg/kg	
CARMINES	120	Adopted	2005	100 mg/kg	

Food Category No. 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**

Additive	INS	Step	Year	Max Level	Comments
CAROTENES, BETA-(VEGETABLE)	160a(ii)	Adopted	2005	1000 mg/kg	Note 16
CAROTENOIDS	160a(i),a(iii),e,f	6		500 mg/kg	
CHLOROPHYLLS, COPPER	141(i),(ii)	3		75 mg/kg	
CURCUMIN	100(i)	7		500 mg/kg	
GRAPE SKIN EXTRACT	163(ii)	3		1500 mg/kg	Note 16
INDIGOTINE (INDIGO CARMINE)	132	6		500 mg/kg	
IRON OXIDES	172(i)-(iii)	3		50 mg/kg	
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i),(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii); 451(i),(ii); 452(i)-(v); 542	7		2200 mg/kg	Note 33
PONCEAU 4R (COCHINEAL RED A)	124	6		500 mg/kg	
QUINOLINE YELLOW	104	7		500 mg/kg	
RIBOFLAVINS	101(i), (ii)	Adopted	2005	300 mg/kg	
SACCHARIN (AND Na, K, Ca SALTS)	954	Adopted	2007	160 mg/kg	Note 144
SUNSET YELLOW FCF	110	6		500 mg/kg	
TARTRAZINE	102	7		500 mg/kg	

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

Additive	INS	Step	Year	Max Level	Comments
ACESULFAME POTASSIUM	950	Adopted	2007	200 mg/kg	Note 144
AMARANTH	123	7		300 mg/kg	
ASPARTAME	951	Adopted	2007	300 mg/kg	Note 144
ASPARTAME-ACESULFAME SALT	962	3		450 mg/kg	Note 113
AZORUBINE (CARMOISINE)	122	7		500 mg/kg	
BRILLIANT BLACK (BLACK PN)	151	7		500 mg/kg	
BRILLIANT BLUE FCF	133	Adopted	2005	500 mg/kg	
BROWN HT	155	7		500 mg/kg	
BUTYLATED HYDROXYANISOLE	320	Adopted	2006	200 mg/kg	Notes 15 & 130
BUTYLATED HYDROXYTOLUENE	321	Adopted	2006	200 mg/kg	Notes 15 & 130
CANTHAXANTHIN	161g	6		100 mg/kg	
CARAMEL II - CAUSTIC SULPHITE PROCESS	150b	4		30000 mg/kg	
CARAMEL III - AMMONIA PROCESS	150c	Adopted	1999	500 mg/kg	Note 50

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

Additive	INS	Step	Year	Max Level	Comments
CARAMEL III - AMMONIA PROCESS	150c	3		30000 mg/kg	
CARAMEL IV - SULPHITE AMMONIA PROCESS	150d	Adopted	1999	500 mg/kg	Note 50
CARAMEL IV - SULPHITE AMMONIA PROCESS	150d	3		30000 mg/kg	
CARMINES	120	Adopted	2005	500 mg/kg	Note 16
CAROTENES, BETA-(VEGETABLE)	160a(ii)	Adopted	2005	500 mg/kg	
CAROTENOIDS	160a(i),a(iii),e,f	6		500 mg/kg	
CHLOROPHYLLS, COPPER	141(i),(ii)	6		500 mg/kg	
CURCUMIN	100(i)	7		500 mg/kg	
EDTAs	385, 386	Adopted	2001	340 mg/kg	Note 21
FAST GREEN FCF	143	6		100 mg/kg	
GRAPE SKIN EXTRACT	163(ii)	3		1500 mg/kg	
INDIGOTINE (INDIGO CARMINE)	132	6		500 mg/kg	
IRON OXIDES	172(i)-(iii)	6		500 mg/kg	
NEOTAME	961	3		10 mg/kg	
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i),(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii); 451(i),(ii); 452(i)-(v); 542	7		2200 mg/kg	Note 33
PONCEAU 4R (COCHINEAL RED A)	124	6		500 mg/kg	
QUINOLINE YELLOW	104	7		500 mg/kg	
RIBOFLAVINS	101(i), (ii)	6		500 mg/kg	
SACCHARIN (AND Na, K, Ca SALTS)	954	Adopted	2007	200 mg/kg	Note 144
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	Adopted	2007	120 mg/kg	Note 144
SUCROSE ESTERS OF FATTY ACIDS	473	4		10000 mg/kg	
SULPHITES	220-225, 227, 228, 539	Adopted	2007	150 mg/kg	Notes 44 & 140
SUNSET YELLOW FCF	110	6		500 mg/kg	
TARTRATES	334; 335(i),(ii); 336(i),(ii); 337	4		500 mg/kg	Note 45
TARTRAZINE	102	7		500 mg/kg	

Food Category No. 10.1**Fresh eggs**

Additive	INS	Step	Year	Max Level	Comments
ALLURA RED AC	129	3		100 mg/kg	Note 4
AMARANTH	123	4		100 mg/kg	Note 4

Food Category No. 10.1 Fresh eggs

Additive	INS	Step	Year	Max Level	Comments
AZORUBINE (CARMOISINE)	122	7		GMP	Note 4
BEET RED	162	7		GMP	Note 4
BRILLIANT BLACK (BLACK PN)	151	7		GMP	Note 4
BRILLIANT BLUE FCF	133	Adopted	2005	GMP	Note 4
BROWN HT	155	7		GMP	Note 4
CALCIUM CARBONATE	170(i)	7		GMP	Note 4
CANTHAXANTHIN	161g	Adopted	2005	GMP	Note 4
CARAMEL I - PLAIN	150a	7		GMP	Note 4
CARAMEL II - CAUSTIC SULPHITE PROCESS	150b	4		20000 mg/kg	Note 4
CARAMEL III - AMMONIA PROCESS	150c	3		20000 mg/kg	Note 4
CARAMEL III - AMMONIA PROCESS	150c	Adopted	1999	GMP	Note 4
CARAMEL IV - SULPHITE AMMONIA PROCESS	150d	Adopted	1999	GMP	Note 4
CARAMEL IV - SULPHITE AMMONIA PROCESS	150d	3		20000 mg/kg	Note 4
CARMINES	120	Adopted	2005	GMP	Note 4
CAROTENES, BETA-(VEGETABLE)	160a(ii)	Adopted	2005	1000 mg/kg	Note 4
CAROTENOIDS	160a(i),a(iii),e,f	3		1000 mg/kg	Note 4
CHLOROPHYLL	140	7		GMP	Note 4
CURCUMIN	100(i)	4		500 mg/kg	Note 4
FAST GREEN FCF	143	Adopted	1999	GMP	Note 4
GRAPE SKIN EXTRACT	163(ii)	3		1500 mg/kg	Note 4
INDIGOTINE (INDIGO CARMINE)	132	3		300 mg/kg	Note 4
IRON OXIDES	172(i)-(iii)	Adopted	2005	GMP	Note 4
NITROUS OXIDE	942	7		GMP	
PONCEAU 4R (COCHINEAL RED A)	124	3		500 mg/kg	Note 4
QUINOLINE YELLOW	104	7		GMP	Note 4
RED 2G	128	7		GMP	Note 4
RIBOFLAVINS	101(i), (ii)	Adopted	2005	300 mg/kg	Note 4
SUNSET YELLOW FCF	110	6		GMP	Note 4
TARTRAZINE	102	4		500 mg/kg	Note 4
TITANIUM DIOXIDE	171	7		GMP	Note 4

Food Category No. 10.2 Egg products

Additive	INS	Step	Year	Max Level	Comments
ALUMINIUM AMMONIUM SULPHATE	523	Adopted	2001	30 mg/kg	Note 6
CARAMEL II - CAUSTIC SULPHITE PROCESS	150b	4		20000 mg/kg	

Food Category No. 10.2 Egg products

Additive	INS	Step	Year	Max Level	Comments
CARAMEL III - AMMONIA PROCESS	150c	3		20000 mg/kg	
CARAMEL IV - SULPHITE AMMONIA PROCESS	150d	3		20000 mg/kg	
CAROTENES, BETA- (VEGETABLE)	160a(ii)	Adopted	2005	1000 mg/kg	
CAROTENOIDS	160a(i),a(iii),e,f	3		1000 mg/kg	
LUTEIN FROM TAGETES ERECTA	161b(i)	4		GMP	
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	7		5000 mg/kg	
POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	476	7		5000 mg/kg	
SODIUM DIACETATE	262(ii)	7		1000 mg/kg	
SORBITAN ESTERS OF FATTY ACIDS	491-495	7		500 mg/kg	
ZEAXANTHIN (SYNTHETIC)	161h(i)	4		100 mg/kg	

Food Category No. 10.2.1 Liquid egg products

Additive	INS	Step	Year	Max Level	Comments
ACETIC ACID (GLACIAL)	260	7		GMP	
AGAR	406	7		GMP	
BENZOATES	210-213	Adopted	2003	5000 mg/kg	Note 13
CALCIUM ALGINATE	404	7		6000 mg/kg	
CAROB BEAN GUM	410	7		GMP	
CARRAGEENAN AND ITS Na, K, NH ₄ , Ca and Mg SALTS (INCLUDES FURCELLERAN)	407	7		GMP	
CITRIC ACID	330	7		GMP	
GELLAN GUM	418	7		GMP	
GUAR GUM	412	7		GMP	
GUM ARABIC (ACACIA GUM)	414	7		GMP	
KARAYA GUM	416	7		GMP	
KONJAC FLOUR	425	7		GMP	
LACTIC ACID (L-, D- and DL-)	270	7		GMP	
LECITHIN	322(i)	7		GMP	
MICROCRYSTALLINE CELLULOSE	460(i)	7		GMP	
NISIN	234	4		GMP	Note 28
NITROUS OXIDE	942	7		GMP	
PECTINS	440	7		GMP	

Food Category No. 10.2.1 Liquid egg products

Additive	INS	Step	Year	Max Level	Comments
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i),(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii); 451(i),(ii); 452(i)-(v); 542	7		4400 mg/kg	Notes 33 & 67
POLYDEXTROSES A AND N	1200	7		GMP	
PROCESSED EUCHEUMA SEAWEED (PES)	407a	4		GMP	
PROPYLENE GLYCOL ALGINATE	405	4		10000 mg/kg	
PULLULAN	1204	4		20000 mg/kg	
SALTS OF MYRISTIC, PALMITIC & STEARIC ACIDS WITH AMMONIA, CALCIUM, POTASSIUM AND SODIUM	470(i)	7		GMP	
SODIUM ACETATE	262(i)	7		GMP	
SODIUM ALGINATE	401	4		GMP	
SODIUM CARBOXYMETHYL CELLULOSE (CELLULOSE GUM)	466	4		GMP	
SODIUM DIHYDROGEN CITRATE	331(i)	7		GMP	
SODIUM LACTATE	325	7		GMP	
SORBATES	200-203	7		5000 mg/kg	Note 42
STEAROYL-2-LACTYLATES	481(i), 482(i)	7		500 mg/kg	
TARA GUM	417	7		GMP	
TRIETHYL CITRATE	1505	Adopted	1999	2500 mg/kg	Note 47
TRISODIUM CITRATE	331(iii)	7		GMP	
XANTHAN GUM	415	7		GMP	

Food Category No. 10.2.2 Frozen egg products

Additive	INS	Step	Year	Max Level	Comments
ACETIC ACID (GLACIAL)	260	7		GMP	
AGAR	406	7		GMP	
CALCIUM ALGINATE	404	7		6000 mg/kg	
CAROB BEAN GUM	410	7		GMP	
CARRAGEENAN AND ITS Na, K, NH ₄ , Ca and Mg SALTS (INCLUDES FURCELLERAN)	407	7		GMP	
CITRIC ACID	330	7		GMP	
GELLAN GUM	418	7		GMP	
GLYCEROL	422	7		GMP	
GUAR GUM	412	7		GMP	
GUM ARABIC (ACACIA GUM)	414	7		GMP	
KARAYA GUM	416	7		GMP	
KONJAC FLOUR	425	7		GMP	
LACTIC ACID (L-, D- and DL-)	270	7		GMP	
LECITHIN	322(i)	7		GMP	

Food Category No. 10.2.2 Frozen egg products

Additive	INS	Step	Year	Max Level	Comments
MALTITOL and MALTITOL SYRUP	965	4		GMP	
MANNITOL	421	4		GMP	
MICROCRYSTALLINE CELLULOSE	460(i)	7		GMP	
MONO- AND DI-GLYCERIDES OF FATTY ACIDS	471	7		GMP	
NITROUS OXIDE	942	7		GMP	
PECTINS	440	7		GMP	
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i),(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii); 451(i),(ii); 452(i)-(v); 542	7		1290 mg/kg	Note 33
POLYDEXTROSES A AND N	1200	7		GMP	
PROCESSED EUCHEUMA SEAWEED (PES)	407a	4		GMP	
PROPYLENE GLYCOL ALGINATE	405	4		10000 mg/kg	
PULLULAN	1204	4		20000 mg/kg	
SALTS OF MYRISTIC, PALMITIC & STEARIC ACIDS WITH AMMONIA, CALCIUM, POTASSIUM AND SODIUM	470(i)	7		GMP	
SODIUM ACETATE	262(i)	7		GMP	
SODIUM ALGINATE	401	4		GMP	
SODIUM CARBOXYMETHYL CELLULOSE (CELLULOSE GUM)	466	4		GMP	
SODIUM DIHYDROGEN CITRATE	331(i)	7		GMP	
SODIUM LACTATE	325	7		GMP	
SORBATES	200-203	7		1000 mg/kg	Note 42
SORBITOL AND SORBITOL SYRUP	420	7		GMP	
STEAROYL-2-LACTYLATES	481(i), 482(i)	7		500 mg/kg	
TARA GUM	417	7		GMP	
TRISODIUM CITRATE	331(iii)	7		GMP	
XANTHAN GUM	415	7		GMP	

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

Additive	INS	Step	Year	Max Level	Comments
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	Adopted	2005	5000 mg/kg	
EDTAs	385, 386	Adopted	2001	200 mg/kg	Notes 21 & 47
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i),(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii); 451(i),(ii); 452(i)-(v); 542	7		GMP	Note 33

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

Additive	INS	Step	Year	Max Level	Comments
SORBATES	200-203	7		1000 mg/kg	Note 42
STEAROYL-2-LACTYLATES	481(i), 482(i)	7		5000 mg/kg	
TRIETHYL CITRATE	1505	Adopted	1999	2500 mg/kg	Note 47

Food Category No. 10.3 Preserved eggs, including alkaline, salted, and canned eggs

Additive	INS	Step	Year	Max Level	Comments
CARAMEL II - CAUSTIC SULPHITE PROCESS	150b	4		20000 mg/kg	
CARAMEL III - AMMONIA PROCESS	150c	3		20000 mg/kg	
CARAMEL IV - SULPHITE AMMONIA PROCESS	150d	3		20000 mg/kg	
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i),(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii); 451(i),(ii); 452(i)-(v); 542	7		1000 mg/kg	Note 33
SODIUM DIACETATE	262(ii)	7		1000 mg/kg	

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

Additive	INS	Step	Year	Max Level	Comments
ACESULFAME POTASSIUM	950	Adopted	2007	350 mg/kg	Note 161
ADIPATES	355-357, 359	7		30000 mg/kg	Note 1
ALLURA RED AC	129	6		300 mg/kg	
ALUMINIUM AMMONIUM SULPHATE	523	Adopted	2003	380 mg/kg	Note 6
AMARANTH	123	7		300 mg/kg	
ASCORBYL ESTERS	304, 305	Adopted	2001	500 mg/kg	Notes 2 & 10
ASPARTAME	951	Adopted	2007	1000 mg/kg	Note 161
ASPARTAME-ACESULFAME SALT	962	3		790 mg/kg	Notes 113 & 145
AZORUBINE (CARMOISINE)	122	7		50 mg/kg	
BENZOATES	210-213	Adopted	2003	1000 mg/kg	Note 13
BRILLIANT BLACK (BLACK PN)	151	7		150 mg/kg	
BRILLIANT BLUE FCF	133	Adopted	2005	150 mg/kg	
BROWN HT	155	7		50 mg/kg	
CANTHAXANTHIN	161g	6		GMP	
CARAMEL II - CAUSTIC SULPHITE PROCESS	150b	4		20000 mg/kg	
CARAMEL III - AMMONIA PROCESS	150c	Adopted	1999	GMP	
CARAMEL III - AMMONIA PROCESS	150c	3		20000 mg/kg	
CARAMEL IV - SULPHITE AMMONIA PROCESS	150d	3		20000 mg/kg	

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

Additive	INS	Step	Year	Max Level	Comments
CARAMEL IV - SULPHITE AMMONIA PROCESS	150d	Adopted	1999	GMP	
CARMINES	120	Adopted	2005	150 mg/kg	
CAROTENES, BETA-(VEGETABLE)	160a(ii)	Adopted	2005	150 mg/kg	
CAROTENOIDS	160a(i),a(iii),e,f	6		150 mg/kg	
CHLOROPHYLLS, COPPER	141(i),(ii)	3		300 mg/kg	Note 2
CURCUMIN	100(i)	7		150 mg/kg	
CYCLAMIC ACID (AND Na, K, Ca SALTS)	952	Adopted	2007	250 mg/kg	Notes 17 & 161
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	Adopted	2005	5000 mg/kg	
FAST GREEN FCF	143	6		100 mg/kg	
GRAPE SKIN EXTRACT	163(ii)	3		500 mg/kg	
INDIGOTINE (INDIGO CARMINE)	132	6		300 mg/kg	
IRON OXIDES	172(i)-(iii)	6		GMP	
LUTEIN FROM TAGETES ERECTA	161b(i)	4		150 mg/kg	
NEOTAME	961	Adopted	2007	100 mg/kg	Note 161
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i),(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii); 451(i),(ii); 452(i)-(v); 542	7		7000 mg/kg	Note 33
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	7		9000 mg/kg	
POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	476	7		5000 mg/kg	
POLYSORBATES	432-436	Adopted	2007	3000 mg/kg	
PONCEAU 4R (COCHINEAL RED A)	124	6		100 mg/kg	
PROPYL GALLATE	310	Adopted	2001	90 mg/kg	Notes 2, 15 & 130
PROPYLENE GLYCOL ALGINATE	405	7		10000 mg/kg	
PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	477	Adopted	2001	40000 mg/kg	
QUINOLINE YELLOW	104	7		150 mg/kg	
RIBOFLAVINS	101(i), (ii)	Adopted	2005	300 mg/kg	
SACCHARIN (AND Na, K, Ca SALTS)	954	Adopted	2007	100 mg/kg	Note 144
SODIUM ALUMINIUM PHOSPHATES	541(i),(ii)	7		2000 mg/kg	Note 6
SODIUM DIACETATE	262(ii)	7		2000 mg/kg	
SORBATES	200-203	7		1000 mg/kg	Note 42
SORBITAN ESTERS OF FATTY ACIDS	491-495	7		5000 mg/kg	
STEAROYL-2-LACTYLATES	481(i), 482(i)	7		5000 mg/kg	

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

Additive	INS	Step	Year	Max Level	Comments
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	Adopted	2007	400 mg/kg	Note 161
SUCROGLYCERIDES	474	7		5000 mg/kg	
SUCROSE ESTERS OF FATTY ACIDS	473	7		5000 mg/kg	
SUNSET YELLOW FCF	110	6		300 mg/kg	
TARTRATES	334; 335(i),(ii); 336(i),(ii); 337	7		2000 mg/kg	Note 45
TARTRAZINE	102	7		300 mg/kg	
TOCOPHEROLS	307a, b, c	7		150 mg/kg	
ZEAXANTHIN (SYNTHETIC)	161h(i)	4		100 mg/kg	

Food Category No. 11.1.1 White sugar, dextrose anhydrous, dextrose monohydrate, fructose

Additive	INS	Step	Year	Max Level	Comments
SULPHITES	220-225, 227, 228, 539	Adopted	2005	15 mg/kg	Note 44

Food Category No. 11.1.2 Powdered sugar, powdered dextrose

Additive	INS	Step	Year	Max Level	Comments
CALCIUM ALUMINIUM SILICATE	556	Adopted	2006	15000 mg/kg	Note 56
CALCIUM SILICATE	552	Adopted	2006	15000 mg/kg	Note 56
MAGNESIUM CARBONATE	504(i)	Adopted	2006	15000 mg/kg	Note 56
MAGNESIUM SILICATE	553(i)	Adopted	2006	15000 mg/kg	Note 56
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i),(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii); 451(i),(ii); 452(i)-(v); 542	Adopted	2006	6600 mg/kg	Notes 33 & 56
SILICON DIOXIDE, AMORPHOUS	551	Adopted	2006	15000 mg/kg	Note 56
SODIUM ALUMINOSILICATE	554	Adopted	2006	15000 mg/kg	Note 56
SULPHITES	220-225, 227, 228, 539	Adopted	2005	15 mg/kg	Note 44

Food Category No. 11.1.3 Soft white sugar, soft brown sugar, glucose syrup, dried glucose syrup, raw cane sugar

Additive	INS	Step	Year	Max Level	Comments
SULPHITES	220-225, 227, 228, 539	Adopted	2006	20 mg/kg	Notes 44 & 111

Food Category No. 11.1.5 Plantation or mill white sugar

Additive	INS	Step	Year	Max Level	Comments
SULPHITES	220-225, 227, 228, 539	Adopted	2005	70 mg/kg	Note 44

Food Category No. 11.2 **Brown sugar excluding products of food category 11.1.3**

Additive	INS	Step	Year	Max Level	Comments
MICROCRYSTALLINE CELLULOSE	460(i)	4		GMP	
POLYDEXTROSES A AND N	1200	7		GMP	
SULPHITES	220-225, 227, 228, 539	Adopted	2006	40 mg/kg	Note 44

Food Category No. 11.3 **Sugar solutions and syrups, also (partially) inverted, including treacle and molasses, excluding products of food category 11.1.3**

Additive	INS	Step	Year	Max Level	Comments
AMARANTH	123	7		300 mg/kg	
CANTHAXANTHIN	161g	6		GMP	
GELLAN GUM	418	7		500 mg/kg	
INDIGOTINE (INDIGO CARMINE)	132	6		300 mg/kg	
INVERTASE (SACCHAROMYCES CEREVISIAE)	1103	4		GMP	
ISOMALT (ISOMALTITOL)	953	4		GMP	
MICROCRYSTALLINE CELLULOSE	460(i)	4		GMP	
POLYDEXTROSES A AND N	1200	7		GMP	
RIBOFLAVINS	101(i), (ii)	Adopted	2005	300 mg/kg	
SULPHITES	220-225, 227, 228, 539	Adopted	2007	70 mg/kg	Note 44
SUNSET YELLOW FCF	110	6		300 mg/kg	
TARTRAZINE	102	7		300 mg/kg	

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

Additive	INS	Step	Year	Max Level	Comments
ACESULFAME POTASSIUM	950	Adopted	2007	1000 mg/kg	Note 159
ACETIC AND FATTY ACID ESTERS OF GLYCEROL	472a	7		GMP	
ACETYLATED DISTARCH ADIPATE	1422	7		10000 mg/kg	
ACETYLATED DISTARCH PHOSPHATE	1414	7		10000 mg/kg	
ACID TREATED STARCH	1401	7		10000 mg/kg	
AGAR	406	7		GMP	
ALGINIC ACID	400	7		10000 mg/kg	
ALITAME	956	Adopted	2007	200 mg/kg	Note 159
ALKALINE TREATED STARCH	1402	7		10000 mg/kg	
ALLURA RED AC	129	6		300 mg/kg	
ALPHA-AMYLASE (ASPERGILLUS ORYZAE VAR.)	1100	7		GMP	

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

Additive	INS	Step	Year	Max Level	Comments
AMARANTH	123	7		300 mg/kg	
AMMONIUM ALGINATE	403	7		10000 mg/kg	
ASCORBYL ESTERS	304, 305	Adopted	2003	200 mg/kg	Note 10
ASPARTAME	951	Adopted	2007	3000 mg/kg	Note 159
ASPARTAME-ACESULFAME SALT	962	3		2270 mg/kg	Note 113
BEET RED	162	7		GMP	
BENZOATES	210-213	Adopted	2003	1000 mg/kg	Note 13
BLEACHED STARCH	1403	7		10000 mg/kg	
CALCIUM ACETATE	263	7		1500 mg/kg	
CALCIUM ALGINATE	404	7		10000 mg/kg	
CANTHAXANTHIN	161g	6		GMP	
CARAMEL II - CAUSTIC SULPHITE PROCESS	150b	4		50000 mg/kg	
CARAMEL III - AMMONIA PROCESS	150c	3		50000 mg/kg	
CARAMEL IV - SULPHITE AMMONIA PROCESS	150d	3		50000 mg/kg	
CAROB BEAN GUM	410	7		5000 mg/kg	
CAROTENES, BETA-(VEGETABLE)	160a(ii)	Adopted	2005	50 mg/kg	
CARRAGEENAN AND ITS Na, K, NH ₄ , Ca and Mg SALTS (INCLUDES FURCELLERAN)	407	7		5000 mg/kg	
CHLOROPHYLLS, COPPER	141(i),(ii)	Adopted	2005	64 mg/kg	Note 62
CITRIC AND FATTY ACID ESTERS OF GLYCEROL	472c	7		GMP	
CYCLAMIC ACID (AND Na, K, Ca SALTS)	952	Adopted	2007	500 mg/kg	Notes 17 & 159
DISTARCH PHOSPHATE	1412	7		10000 mg/kg	
ERYTHROSINE	127	6		300 mg/kg	
GELLAN GUM	418	7		500 mg/kg	
GLYCEROL	422	7		GMP	
GUAR GUM	412	7		10000 mg/kg	
GUM ARABIC (ACACIA GUM)	414	7		GMP	
HYDROXYBENZOATES, p-	214, 218	7		100 mg/kg	Note 27
HYDROXYPROPYL CELLULOSE	463	7		GMP	
HYDROXYPROPYL DISTARCH PHOSPHATE	1442	7		10000 mg/kg	
HYDROXYPROPYL METHYL CELLULOSE	464	7		GMP	
HYDROXYPROPYL STARCH	1440	7		10000 mg/kg	
INDIGOTINE (INDIGO CARMINE)	132	6		300 mg/kg	
INVERTASE (SACCHAROMYCES CEREVISIAE)	1103	4		GMP	

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

Additive	INS	Step	Year	Max Level	Comments
ISOMALT (ISOMALTITOL)	953	7		GMP	
KARAYA GUM	416	7		GMP	
KONJAC FLOUR	425	7		GMP	
LACTIC AND FATTY ACID ESTERS OF GLYCEROL	472b	7		GMP	
LACTITOL	966	4		GMP	
LECITHIN	322(i)	7		GMP	
MAGNESIUM CARBONATE	504(i)	7		GMP	
MAGNESIUM CHLORIDE	511	7		GMP	
MAGNESIUM HYDROGEN CARBONATE	504(ii)	7		GMP	
MAGNESIUM HYDROXIDE	528	7		GMP	
MALTITOL and MALTITOL SYRUP	965	4		GMP	
MANNITOL	421	4		GMP	
METHYL CELLULOSE	461	7		GMP	
METHYL ETHYL CELLULOSE	465	7		GMP	
MICROCRYSTALLINE CELLULOSE	460(i)	7		GMP	
MONO- AND DI-GLYCERIDES OF FATTY ACIDS	471	7		6000 mg/kg	
MONOSTARCH PHOSPHATE	1410	7		10000 mg/kg	
NEOTAME	961	Adopted	2007	70 mg/kg	Note 159
NITROUS OXIDE	942	7		GMP	
OXIDIZED STARCH	1404	7		10000 mg/kg	
PECTINS	440	7		GMP	
PHOSPHATED DISTARCH PHOSPHATE	1413	7		10000 mg/kg	
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i),(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii); 451(i),(ii); 452(i)-(v); 542	7		1320 mg/kg	Note 33
POLYDEXTROSES A AND N	1200	7		GMP	
PONCEAU 4R (COCHINEAL RED A)	124	6		200 mg/kg	
POTASSIUM ALGINATE	402	7		10000 mg/kg	
POTASSIUM DIHYDROGEN CITRATE	332(i)	7		GMP	
POWDERED CELLULOSE	460(ii)	7		GMP	
PROCESSED EUCEUMA SEAWEED (PES)	407a	4		GMP	
PROPYLENE GLYCOL ALGINATE	405	7		5000 mg/kg	
PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	477	Adopted	2001	5000 mg/kg	
PULLULAN	1204	4		10000 mg/kg	

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

Additive	INS	Step	Year	Max Level	Comments
RIBOFLAVINS	101(i), (ii)	Adopted	2005	300 mg/kg	
SACCHARIN (AND Na, K, Ca SALTS)	954	6		300 mg/kg	Note 159
SALTS OF MYRISTIC, PALMITIC & STEARIC ACIDS WITH AMMONIA, CALCIUM, POTASSIUM AND SODIUM	470(i)	7		GMP	Note 71
SALTS OF OLEIC ACID WITH CALCIUM, POTASSIUM AND SODIUM	470(ii)	7		GMP	
SODIUM ALGINATE	401	7		10000 mg/kg	
SODIUM CARBOXYMETHYL CELLULOSE (CELLULOSE GUM)	466	7		5000 mg/kg	
SODIUM DIHYDROGEN CITRATE	331(i)	7		GMP	
SORBATES	200-203	7		1000 mg/kg	Note 42
SORBITOL AND SORBITOL SYRUP	420	7		GMP	
STARCHES, ENZYME TREATED	1405	7		10000 mg/kg	
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	6		1500 mg/kg	Note 159
SULPHITES	220-225, 227, 228, 539	Adopted	2006	40 mg/kg	Note 44
SUNSET YELLOW FCF	110	6		300 mg/kg	
TARTRAZINE	102	7		300 mg/kg	
THAUMATIN	957	7		500 mg/kg	
TRAGACANTH GUM	413	7		GMP	
TRIPOTASSIUM CITRATE	332(ii)	7		GMP	
TRISODIUM CITRATE	331(iii)	7		GMP	
XANTHAN GUM	415	7		5000 mg/kg	
XYLITOL	967	7		GMP	

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

Additive	INS	Step	Year	Max Level	Comments
ACESULFAME POTASSIUM	950	Adopted	2007	GMP	
ALITAME	956	Adopted	2007	GMP	
ASPARTAME	951	Adopted	2007	GMP	
ASPARTAME-ACESULFAME SALT	962	3		GMP	Note 113
BENZOATES	210-213	Adopted	2003	2000 mg/kg	Note 13
CARAMEL II - CAUSTIC SULPHITE PROCESS	150b	4		50000 mg/kg	
CARAMEL III - AMMONIA PROCESS	150c	3		50000 mg/kg	

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

Additive	INS	Step	Year	Max Level	Comments
CARAMEL IV - SULPHITE AMMONIA PROCESS	150d	3		50000 mg/kg	
CYCLAMIC ACID (AND Na, K, Ca SALTS)	952	Adopted	2007	GMP	Note 17
EDTAs	385, 386	Adopted	2005	1000 mg/kg	Notes 21 & 96
ETHYL MALTOL	637	4		GMP	
HYDROXYBENZOATES, p-	214, 218	4		1500 mg/kg	Note 27
INDIGOTINE (INDIGO CARMINE)	132	6		300 mg/kg	
NEOTAME	961	Adopted	2007	GMP	
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i),(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii); 451(i),(ii); 452(i)-(v); 542	7		1000 mg/kg	Note 33
POLYETHYLENE GLYCOL	1521	Adopted	2001	10000 mg/kg	
POLYVINYLPIRROLIDONE	1201	Adopted	1999	3000 mg/kg	
PONCEAU 4R (COCHINEAL RED A)	124	6		200 mg/kg	
PROPYLENE GLYCOL	1520	7		GMP	
SACCHARIN (AND Na, K, Ca SALTS)	954	Adopted	2007	GMP	
SORBATES	200-203	7		1000 mg/kg	Note 42
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	Adopted	2007	GMP	
SUNSET YELLOW FCF	110	6		300 mg/kg	
TARTRATES	334; 335(i),(ii); 336(i),(ii); 337	7		GMP	Note 45
TARTRAZINE	102	7		300 mg/kg	

Food Category No. 12.1.1**Salt**

Additive	INS	Step	Year	Max Level	Comments
CALCIUM ALUMINIUM SILICATE	556	Adopted	2006	GMP	
CALCIUM CARBONATE	170(i)	Adopted	2006	GMP	
CALCIUM SILICATE	552	Adopted	2006	GMP	
FERROCYANIDES	535, 536, 538	Adopted	2006	14 mg/kg	Notes 24 & 107
MAGNESIUM CARBONATE	504(i)	Adopted	2006	GMP	
MAGNESIUM OXIDE	530	Adopted	2006	GMP	
MAGNESIUM SILICATE	553(i)	Adopted	2006	GMP	
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i),(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii); 451(i),(ii); 452(i)-(v); 542	Adopted	2006	8800 mg/kg	Note 33
POLYSORBATES	432-436	Adopted	2006	10 mg/kg	

Food Category No. 12.1.1 Salt

Additive	INS	Step	Year	Max Level	Comments
SALTS OF MYRISTIC, PALMITIC & STEARIC ACIDS WITH AMMONIA, CALCIUM, POTASSIUM AND SODIUM	470(i)	Adopted	2006	GMP	Note 71
SILICON DIOXIDE, AMORPHOUS	551	Adopted	2006	GMP	
SODIUM ALUMINOSILICATE	554	Adopted	2006	GMP	

Food Category No. 12.1.2 Salt Substitutes

Additive	INS	Step	Year	Max Level	Comments
ACETIC ACID (GLACIAL)	260	7		GMP	
ACETIC AND FATTY ACID ESTERS OF GLYCEROL	472a	7		5000 mg/kg	
ACETYLATED DISTARCH PHOSPHATE	1414	7		GMP	
AGAR	406	7		GMP	
ALGINIC ACID	400	4		GMP	
ALUMINIUM SILICATE	559	7		10000 mg/kg	
AMMONIUM CHLORIDE	510	4		GMP	
ASCORBIC ACID (L-)	300	4		GMP	
CALCIUM 5'-GUANYLATE	629	7		GMP	
CALCIUM 5'-INOSINATE	633	7		GMP	
CALCIUM 5'-RIBONUCLEOTIDES	634	7		GMP	
CALCIUM ALUMINIUM SILICATE	556	7		10000 mg/kg	
CALCIUM CARBONATE	170(i)	4		10000 mg/kg	Note 58
CALCIUM CHLORIDE	509	4		10000 mg/kg	Note 58
CALCIUM GLUTAMATE (D, L-)	623	7		GMP	
CALCIUM LACTATE	327	4		10000 mg/kg	Note 58
CALCIUM SILICATE	552	7		10000 mg/kg	
CARAMEL I - PLAIN	150a	4		GMP	
CARRAGEENAN AND ITS Na, K, NH ₄ , Ca and Mg SALTS (INCLUDES FURCELLERAN)	407	7		GMP	
CITRIC ACID	330	7		GMP	
CITRIC AND FATTY ACID ESTERS OF GLYCEROL	472c	7		GMP	
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	Adopted	2006	16000 mg/kg	
DIPOTASSIUM 5'-GUANYLATE	628	7		GMP	
DISODIUM 5'-GUANYLATE	627	7		GMP	
DISODIUM 5'-INOSINATE	631	7		GMP	
DISODIUM 5'-RIBONUCLEOTIDES	635	7		GMP	
ERYTHRITOL	968	4		200000 mg/kg	
FERROCYANIDES	535, 536, 538	Adopted	1999	20 mg/kg	Note 24
FUMARIC ACID	297	4		GMP	

Food Category No. 12.1.2 Salt Substitutes

Additive	INS	Step	Year	Max Level	Comments
GELLAN GUM	418	7		GMP	
GLUTAMIC ACID, (L+)-	620	7		GMP	
GLYCEROL	422	7		GMP	Note 51
GUANYLIC ACID, 5'-	626	7		GMP	
GUAR GUM	412	7		GMP	
GUM ARABIC (ACACIA GUM)	414	7		GMP	
HYDROXYPROPYL CELLULOSE	463	7		GMP	
HYDROXYPROPYL METHYL CELLULOSE	464	7		GMP	
HYDROXYPROPYL STARCH	1440	7		GMP	
INOSINIC ACID	630	7		GMP	
ISOMALT (ISOMALTITOL)	953	7		GMP	
KARAYA GUM	416	7		GMP	
KONJAC FLOUR	425	7		GMP	
LACTIC ACID (L-, D- and DL-)	270	7		GMP	
LACTIC AND FATTY ACID ESTERS OF GLYCEROL	472b	7		5000 mg/kg	
LACTITOL	966	4		GMP	
LECITHIN	322(i)	7		GMP	
MAGNESIUM CARBONATE	504(i)	4		5000 mg/kg	Note 36
MAGNESIUM CHLORIDE	511	7		GMP	
MAGNESIUM GLUTAMATE	625	7		GMP	
MAGNESIUM HYDROGEN CARBONATE	504(ii)	7		GMP	
MAGNESIUM HYDROXIDE	528	7		GMP	
MAGNESIUM SILICATE	553(i)	7		10000 mg/kg	
MALIC ACID (DL-)	296	4		GMP	
MALTITOL and MALTITOL SYRUP	965	4		50000 mg/kg	
MANNITOL	421	4		60000 mg/kg	
METHYL CELLULOSE	461	7		GMP	
METHYL ETHYL CELLULOSE	465	7		GMP	
MICROCRYSTALLINE CELLULOSE	460(i)	7		22000 mg/kg	
MONO- AND DI-GLYCERIDES OF FATTY ACIDS	471	7		5000 mg/kg	
MONOAMMONIUM GLUTAMATE	624	7		GMP	
MONOPOTASSIUM GLUTAMATE	622	7		GMP	
MONOSODIUM GLUTAMATE	621	7		GMP	
NITROUS OXIDE	942	7		GMP	
OXIDIZED STARCH	1404	7		GMP	
PECTINS	440	7		GMP	

Food Category No. 12.1.2 Salt Substitutes

Additive	INS	Step	Year	Max Level	Comments
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i),(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii); 451(i),(ii); 452(i)-(v); 542	7		4400 mg/kg	Note 33
POTASSIUM CHLORIDE	508	4		GMP	
POTASSIUM DIHYDROGEN CITRATE	332(i)	7		GMP	
POTASSIUM INOSINATE	632	7		GMP	
POWDERED CELLULOSE	460(ii)	7		GMP	
SALTS OF MYRISTIC, PALMITIC & STEARIC ACIDS WITH AMMONIA, CALCIUM, POTASSIUM AND SODIUM	470(i)	7		GMP	
SALTS OF OLEIC ACID WITH CALCIUM, POTASSIUM AND SODIUM	470(ii)	7		GMP	
SILICON DIOXIDE, AMORPHOUS	551	7		10000 mg/kg	
SODIUM ACETATE	262(i)	4		GMP	
SODIUM ALUMINOSILICATE	554	7		10000 mg/kg	
SODIUM ASCORBATE	301	4		GMP	
SODIUM CARBONATE	500(i)	4		GMP	
SODIUM CARBOXYMETHYL CELLULOSE (CELLULOSE GUM)	466	7		GMP	
SODIUM DIHYDROGEN CITRATE	331(i)	7		GMP	
SODIUM FUMARATES	365	4		GMP	
SODIUM GLUCONATE	576	4		GMP	
SODIUM MALATE	350(ii)	4		GMP	
SORBITOL AND SORBITOL SYRUP	420	7		GMP	
TALC	553(iii)	7		10000 mg/kg	Note 51
THAUMATIN	957	7		400 mg/kg	Note 51
TRAGACANTH GUM	413	7		GMP	
TRIPOTASSIUM CITRATE	332(ii)	7		GMP	
TRISODIUM CITRATE	331(iii)	7		GMP	
XANTHAN GUM	415	7		GMP	
XYLITOL	967	7		GMP	

Food Category No. 12.2 Herbs, spices, seasonings and condiments (e.g., seasoning for instant noodles)

Additive	INS	Step	Year	Max Level	Comments
ACESULFAME POTASSIUM	950	3		2000 mg/kg	
ALITAME	956	6		100 mg/kg	
ALUMINIUM AMMONIUM SULPHATE	523	4		500 mg/kg	Note 6
ASCORBYL ESTERS	304, 305	Adopted	2001	500 mg/kg	Note 10

Food Category No. 12.2 Herbs, spices, seasonings and condiments (e.g., seasoning for instant noodles)

Additive	INS	Step	Year	Max Level	Comments
BUTYLATED HYDROXYANISOLE	320	Adopted	2005	200 mg/kg	Notes 15 & 130
BUTYLATED HYDROXYTOLUENE	321	Adopted	2006	200 mg/kg	Notes 15 & 130
CARAMEL II - CAUSTIC SULPHITE PROCESS	150b	4		100000 mg/kg	
CARAMEL III - AMMONIA PROCESS	150c	3		100000 mg/kg	
CARAMEL IV - SULPHITE AMMONIA PROCESS	150d	3		100000 mg/kg	
CAROTENES, BETA-(VEGETABLE)	160a(ii)	3		500 mg/kg	
EDTAs	385, 386	Adopted	2001	70 mg/kg	Note 21
ERYTHROSINE	127	6		300 mg/kg	
GRAPE SKIN EXTRACT	163(ii)	3		1500 mg/kg	
NEOTAME	961	3		65 mg/kg	
NITROUS OXIDE	942	7		GMP	Note 51
POTASSIUM CARBONATE	501(i)	4		GMP	Note 51
PROPYL GALLATE	310	Adopted	2001	200 mg/kg	Notes 15 & 130
SORBATES	200-203	7		1000 mg/kg	Note 42
TERTIARY BUTYLHYDROQUINONE	319	Adopted	2005	200 mg/kg	Notes 15 & 130
TOCOPHEROLS	307a, b, c	7		1000 mg/kg	

Food Category No. 12.2.1 Herbs and spices

Additive	INS	Step	Year	Max Level	Comments
ACETIC ACID (GLACIAL)	260	7		GMP	Note 51
ACETIC AND FATTY ACID ESTERS OF GLYCEROL	472a	7		5000 mg/kg	Note 51
ACETYLATED DISTARCH PHOSPHATE	1414	7		GMP	Note 51
AGAR	406	7		GMP	Note 51
ALGINIC ACID	400	4		GMP	Note 51
ALUMINIUM SILICATE	559	4		GMP	Note 51
AMMONIUM CHLORIDE	510	4		GMP	Note 51
ASCORBIC ACID (L-)	300	4		GMP	Note 51
CALCIUM 5'-GUANYLATE	629	7		GMP	Note 51
CALCIUM 5'-INOSINATE	633	7		GMP	Note 51
CALCIUM 5'-RIBONUCLEOTIDES	634	7		GMP	Note 51
CALCIUM CARBONATE	170(i)	4		10000 mg/kg	Notes 51 & 58
CALCIUM CHLORIDE	509	4		10000 mg/kg	Notes 51 & 58
CALCIUM GLUTAMATE (D, L-)	623	7		GMP	Note 51
CALCIUM LACTATE	327	4		10000 mg/kg	Notes 51 & 58
CARAMEL I - PLAIN	150a	4		GMP	Note 51
CAROB BEAN GUM	410	7		GMP	Note 51

Food Category No. 12.2.1**Herbs and spices**

Additive	INS	Step	Year	Max Level	Comments
CARRAGEENAN AND ITS Na, K, NH ₄ , Ca and Mg SALTS (INCLUDES FURCELLERAN)	407	7		GMP	Note 51
CITRIC ACID	330	7		GMP	Note 51
CITRIC AND FATTY ACID ESTERS OF GLYCEROL	472c	7		GMP	Note 51
DIPOTASSIUM 5'-GUANYLATE	628	7		GMP	Note 51
DISODIUM 5'-GUANYLATE	627	7		GMP	Note 51
DISODIUM 5'-INOSINATE	631	7		GMP	Note 51
DISODIUM 5'-RIBONUCLEOTIDES	635	7		GMP	Note 51
ERYTHRITOL	968	4		200000 mg/kg	Note 51
FUMARIC ACID	297	4		GMP	Note 51
GELLAN GUM	418	7		GMP	Note 51
GLUTAMIC ACID, (L+)-	620	7		GMP	Note 51
GLYCEROL	422	7		GMP	Note 51
GUANYLIC ACID, 5'-	626	7		GMP	Note 51
GUAR GUM	412	7		GMP	Note 51
GUM ARABIC (ACACIA GUM)	414	7		GMP	Note 51
HYDROXYPROPYL CELLULOSE	463	7		GMP	Note 51
HYDROXYPROPYL METHYL CELLULOSE	464	7		GMP	Note 51
HYDROXYPROPYL STARCH	1440	7		GMP	Note 51
INDIGOTINE (INDIGO CARMINE)	132	6		300 mg/kg	
INOSINIC ACID	630	7		GMP	Note 51
ISOMALT (ISOMALTITOL)	953	7		GMP	Note 51
KARAYA GUM	416	7		GMP	Note 51
KONJAC FLOUR	425	7		GMP	Note 51
LACTIC ACID (L-, D- and DL-)	270	7		GMP	Note 51
LACTIC AND FATTY ACID ESTERS OF GLYCEROL	472b	7		5000 mg/kg	Note 51
LACTITOL	966	4		GMP	Note 51
LECITHIN	322(i)	7		GMP	Note 51
MAGNESIUM CARBONATE	504(i)	4		5000 mg/kg	Notes 36 & 51
MAGNESIUM CHLORIDE	511	7		GMP	Note 51
MAGNESIUM GLUTAMATE	625	7		GMP	Note 51
MAGNESIUM HYDROGEN CARBONATE	504(ii)	7		GMP	Note 51
MAGNESIUM HYDROXIDE	528	7		GMP	Note 51
MALIC ACID (DL-)	296	4		GMP	Note 51
MALTITOL and MALTITOL SYRUP	965	4		50000 mg/kg	Note 51
MANNITOL	421	4		60000 mg/kg	Note 51
METHYL CELLULOSE	461	7		GMP	Note 51
METHYL ETHYL CELLULOSE	465	7		GMP	Note 51

Food Category No. 12.2.1 Herbs and spices

Additive	INS	Step	Year	Max Level	Comments
MICROCRYSTALLINE CELLULOSE	460(i)	7		GMP	Note 51
MONO- AND DI-GLYCERIDES OF FATTY ACIDS	471	7		5000 mg/kg	Note 51
MONOAMMONIUM GLUTAMATE	624	7		GMP	Note 51
MONOPOTASSIUM GLUTAMATE	622	7		GMP	Note 51
MONOSODIUM GLUTAMATE	621	7		GMP	Note 51
OXIDIZED STARCH	1404	7		GMP	Note 51
PECTINS	440	7		GMP	Note 51
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i),(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii); 451(i),(ii); 452(i)-(v); 542	7		GMP	Note 33
POLYDEXTROSES A AND N	1200	7		GMP	Note 51
POLYSORBATES	432-436	6		2000 mg/kg	
POTASSIUM CHLORIDE	508	4		GMP	Note 51
POTASSIUM DIHYDROGEN CITRATE	332(i)	7		GMP	Note 51
POTASSIUM INOSINATE	632	7		GMP	Note 51
POWDERED CELLULOSE	460(ii)	7		GMP	Note 51
PROCESSED EUCHEUMA SEAWEED (PES)	407a	7		GMP	Note 51
PULLULAN	1204	4		30000 mg/kg	
SALTS OF MYRISTIC, PALMITIC & STEARIC ACIDS WITH AMMONIA, CALCIUM, POTASSIUM AND SODIUM	470(i)	7		GMP	Note 51
SALTS OF OLEIC ACID WITH CALCIUM, POTASSIUM AND SODIUM	470(ii)	7		GMP	Note 51
SILICON DIOXIDE, AMORPHOUS	551	4		GMP	Note 51
SODIUM ACETATE	262(i)	4		GMP	Note 51
SODIUM ASCORBATE	301	4		GMP	Note 51
SODIUM CARBONATE	500(i)	4		GMP	Note 51
SODIUM CARBOXYMETHYL CELLULOSE (CELLULOSE GUM)	466	7		GMP	Note 51
SODIUM DIHYDROGEN CITRATE	331(i)	7		GMP	Note 51
SODIUM FUMARATES	365	4		GMP	Note 51
SODIUM GLUCONATE	576	4		GMP	Note 51
SODIUM MALATE	350(ii)	4		GMP	Note 51
SORBITOL AND SORBITOL SYRUP	420	7		GMP	Note 51
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	3		400 mg/kg	
SULPHITES	220-225, 227, 228, 539	Adopted	2006	150 mg/kg	Note 44

Food Category No. 12.2.1 Herbs and spices

Additive	INS	Step	Year	Max Level	Comments
SUNSET YELLOW FCF	110	6		300 mg/kg	
TARA GUM	417	7		GMP	Note 51
TARTRAZINE	102	7		300 mg/kg	
TRAGACANTH GUM	413	7		GMP	Note 51
TRICALCIUM CITRATE	333(iii)	7		GMP	Note 51
TRIPOTASSIUM CITRATE	332(ii)	7		GMP	Note 51
TRISODIUM CITRATE	331(iii)	7		GMP	Note 51
XANTHAN GUM	415	7		GMP	Note 51
XYLITOL	967	7		GMP	Note 51

Food Category No. 12.2.2 Seasonings and condiments

Additive	INS	Step	Year	Max Level	Comments
ADIPATES	355-357, 359	7		50000 mg/kg	Note 1
ALLURA RED AC	129	6		500 mg/kg	
AMARANTH	123	7		300 mg/kg	
ASPARTAME	951	6		2000 mg/kg	
ASPARTAME-ACESULFAME SALT	962	3		3100 mg/kg	Note 113
AZORUBINE (CARMOISINE)	122	7		500 mg/kg	
BENZOATES	210-213	Adopted	2003	1000 mg/kg	Note 13
BRILLIANT BLACK (BLACK PN)	151	7		500 mg/kg	
BRILLIANT BLUE FCF	133	6		500 mg/kg	
BROWN HT	155	7		500 mg/kg	
CANTHAXANTHIN	161g	6		GMP	
CARAMEL III - AMMONIA PROCESS	150c	Adopted	1999	GMP	
CARAMEL IV - SULPHITE AMMONIA PROCESS	150d	Adopted	1999	GMP	
CARMINES	120	Adopted	2005	500 mg/kg	
CAROTENOIDS	160a(i),a(iii),e,f	6		500 mg/kg	
CHLOROPHYLLS, COPPER	141(i),(ii)	3		100 mg/kg	
CURCUMIN	100(i)	7		500 mg/kg	
FAST GREEN FCF	143	6		100 mg/kg	
FERROCYANIDES	535, 536, 538	Adopted	1999	20 mg/kg	Note 24
INDIGOTINE (INDIGO CARMINE)	132	6		500 mg/kg	
IRON OXIDES	172(i)-(iii)	Adopted	2005	1000 mg/kg	
LUTEIN FROM TAGETES ERECTA	161b(i)	4		500 mg/kg	
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i),(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii); 451(i),(ii); 452(i)-(v); 542	4		4400 mg/kg	Note 33

Food Category No. 12.2 Seasonings and condiments

Additive	INS	Step	Year	Max Level	Comments
POLYSORBATES	432-436	Adopted	2007	5000 mg/kg	
PONCEAU 4R (COCHINEAL RED A)	124	6		500 mg/kg	
PROPYLENE GLYCOL	1520	7		970000 mg/kg	
PROPYLENE GLYCOL ALGINATE	405	7		6000 mg/kg	
QUINOLINE YELLOW	104	7		500 mg/kg	
RIBOFLAVINS	101(i), (ii)	Adopted	2005	350 mg/kg	
SACCHARIN (AND Na, K, Ca SALTS)	954	6		1500 mg/kg	
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	6		700 mg/kg	
SULPHITES	220-225, 227, 228, 539	Adopted	2006	200 mg/kg	Note 44
SUNSET YELLOW FCF	110	6		500 mg/kg	
TARTRATES	334; 335(i),(ii); 336(i),(ii); 337	7		7500 mg/kg	Note 45
TARTRAZINE	102	7		500 mg/kg	
ZEAXANTHIN (SYNTHETIC)	161h(i)	4		500 mg/kg	

Food Category No. 12.3 Vinegars

Additive	INS	Step	Year	Max Level	Comments
ACESULFAME POTASSIUM	950	3		2000 mg/kg	
ASPARTAME	951	3		GMP	
ASPARTAME-ACESULFAME SALT	962	3		4540 mg/kg	Note 113
BENZOATES	210-213	Adopted	2003	1000 mg/kg	Note 13
CARAMEL II - CAUSTIC SULPHITE PROCESS	150b	4		100000 mg/kg	
CARAMEL III - AMMONIA PROCESS	150c	Adopted	1999	1000 mg/kg	
CARAMEL III - AMMONIA PROCESS	150c	3		100000 mg/kg	
CARAMEL IV - SULPHITE AMMONIA PROCESS	150d	3		100000 mg/kg	
CARAMEL IV - SULPHITE AMMONIA PROCESS	150d	Adopted	1999	GMP	
HYDROXYBENZOATES, p-NEOTAME	214, 218	7		100 mg/kg	Note 27
POLYVINYLPIRROLIDONE	1201	Adopted	1999	40 mg/kg	
SACCHARIN (AND Na, K, Ca SALTS)	954	6		300 mg/kg	
SORBATES	200-203	7		1000 mg/kg	Note 42
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	3		GMP	
SULPHITES	220-225, 227, 228, 539	Adopted	2006	100 mg/kg	Note 44

Food Category No. 12.4 Mustards

Additive	INS	Step	Year	Max Level	Comments
ACESULFAME POTASSIUM	950	Adopted	2007	350 mg/kg	
ALLURA RED AC	129	6		300 mg/kg	
ASCORBYL ESTERS	304, 305	Adopted	2003	500 mg/kg	Note 10
ASPARTAME	951	Adopted	2007	350 mg/kg	
ASPARTAME-ACESULFAME SALT	962	3		540 mg/kg	Note 119
AZORUBINE (CARMOISINE)	122	7		300 mg/kg	
BENZOATES	210-213	Adopted	2003	1000 mg/kg	Note 13
BRILLIANT BLACK (BLACK PN)	151	7		300 mg/kg	
BRILLIANT BLUE FCF	133	6		300 mg/kg	
BROWN HT	155	7		300 mg/kg	
CARAMEL II - CAUSTIC SULPHITE PROCESS	150b	4		100000 mg/kg	
CARAMEL III - AMMONIA PROCESS	150c	3		100000 mg/kg	
CARAMEL III - AMMONIA PROCESS	150c	Adopted	1999	GMP	
CARAMEL IV - SULPHITE AMMONIA PROCESS	150d	Adopted	1999	GMP	
CARAMEL IV - SULPHITE AMMONIA PROCESS	150d	3		100000 mg/kg	
CARMINES	120	Adopted	2005	300 mg/kg	
CAROTENES, BETA-(VEGETABLE)	160a(ii)	Adopted	2005	1000 mg/kg	
CAROTENOIDS	160a(i),a(iii),e,f	6		300 mg/kg	
CHLOROPHYLLS, COPPER	141(i),(ii)	6		GMP	
CURCUMIN	100(i)	7		300 mg/kg	
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	Adopted	2005	10000 mg/kg	
EDTAs	385, 386	Adopted	2001	75 mg/kg	Note 21
GRAPE SKIN EXTRACT	163(ii)	3		500 mg/kg	
HYDROXYBENZOATES, p-	214, 218	7		300 mg/kg	Note 27
INDIGOTINE (INDIGO CARMINE)	132	6		300 mg/kg	
IRON OXIDES	172(i)-(iii)	6		GMP	
LUTEIN FROM TAGETES ERECTA	161b(i)	4		300 mg/kg	
NEOTAME	961	Adopted	2007	12 mg/kg	
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i),(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii); 451(i),(ii); 452(i)-(v); 542	7		1320 mg/kg	Note 33
PONCEAU 4R (COCHINEAL RED A)	124	6		300 mg/kg	
PROPYLENE GLYCOL	1520	7		15000 mg/kg	

Food Category No. 12.4 Mustards

Additive	INS	Step	Year	Max Level	Comments
QUINOLINE YELLOW	104	7		300 mg/kg	
RIBOFLAVINS	101(i), (ii)	Adopted	2005	300 mg/kg	
SACCHARIN (AND Na, K, Ca SALTS)	954	Adopted	2007	320 mg/kg	
SORBATES	200-203	7		1500 mg/kg	Note 42
STEAROYL-2-LACTYLATES	481(i), 482(i)	7		2500 mg/kg	
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	Adopted	2007	140 mg/kg	
SULPHITES	220-225, 227, 228, 539	Adopted	2007	250 mg/kg	Notes 44 & 106
SUNSET YELLOW FCF	110	6		300 mg/kg	
TARTRATES	334; 335(i),(ii); 336(i),(ii); 337	7		5000 mg/kg	Note 45
TARTRAZINE	102	7		300 mg/kg	
TERTIARY BUTYLHYDROQUINONE	319	Adopted	2006	200 mg/kg	Notes 15 & 130
TOCOPHEROLS	307a, b, c	7		200 mg/kg	

Food Category No. 12.5 Soups and broths

Additive	INS	Step	Year	Max Level	Comments
ACESULFAME POTASSIUM	950	Adopted	2007	110 mg/kg	Note 161
ADIPATES	355-357, 359	7		20 mg/kg	Note 1
ALITAME	956	Adopted	2007	40 mg/kg	Note 161
ALLURA RED AC	129	6		300 mg/kg	
AMARANTH	123	7		300 mg/kg	
ASCORBYL ESTERS	304, 305	Adopted	2001	200 mg/kg	Note 10
ASPARTAME	951	6		600 mg/kg	
ASPARTAME-ACESULFAME SALT	962	3		250 mg/kg	Notes 113 & 138
AZORUBINE (CARMOISINE)	122	7		300 mg/kg	
BENZOATES	210-213	Adopted	2001	500 mg/kg	Note 13
BRILLIANT BLACK (BLACK PN)	151	7		300 mg/kg	
BRILLIANT BLUE FCF	133	6		300 mg/kg	
BROWN HT	155	7		300 mg/kg	
BUTYLATED HYDROXYANISOLE	320	Adopted	2006	200 mg/kg	Notes 15 & 130
BUTYLATED HYDROXYTOLUENE	321	Adopted	2006	100 mg/kg	Notes 15 & 130
CARAMEL II - CAUSTIC SULPHITE PROCESS	150b	4		100000 mg/kg	
CARAMEL III - AMMONIA PROCESS	150c	3		100000 mg/kg	
CARAMEL III - AMMONIA PROCESS	150c	Adopted	1999	GMP	
CARAMEL IV - SULPHITE AMMONIA PROCESS	150d	3		100000 mg/kg	

Food Category No. 12.5 Soups and broths

Additive	INS	Step	Year	Max Level	Comments
CARMINES	120	Adopted	2005	50 mg/kg	
CAROTENES, BETA-(VEGETABLE)	160a(ii)	Adopted	2005	1000 mg/kg	
CAROTENOIDS	160a(i),a(iii),e,f	6		300 mg/kg	
CHLOROPHYLLS, COPPER	141(i),(ii)	6		400 mg/kg	
CURCUMIN	100(i)	7		300 mg/kg	
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	Adopted	2005	5000 mg/kg	
GRAPE SKIN EXTRACT	163(ii)	3		1500 mg/kg	
HYDROXYBENZOATES, p-	214, 218	7		300 mg/kg	Note 27
INDIGOTINE (INDIGO CARMINE)	132	6		300 mg/kg	
IRON OXIDES	172(i)-(iii)	Adopted	2005	100 mg/kg	
LUTEIN FROM TAGETES ERECTA	161b(i)	4		50 mg/kg	
NEOTAME	961	Adopted	2007	20 mg/kg	Note 161
POLYDIMETHYLSILOXANE	900a	Adopted	1999	10 mg/kg	
POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	476	7		5000 mg/kg	
POLYSORBATES	432-436	Adopted	2005	1000 mg/kg	
PONCEAU 4R (COCHINEAL RED A)	124	6		300 mg/kg	
PROPYL GALLATE	310	4		200 mg/kg	Notes 15 & 130
PROPYLENE GLYCOL ALGINATE	405	4		10000 mg/kg	
QUINOLINE YELLOW	104	7		300 mg/kg	
RIBOFLAVINS	101(i), (ii)	Adopted	2005	200 mg/kg	
SACCHARIN (AND Na, K, Ca SALTS)	954	Adopted	2007	110 mg/kg	Note 161
SODIUM DIACETATE	262(ii)	7		500 mg/kg	
SORBATES	200-203	7		1000 mg/kg	Note 42
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	6		600 mg/kg	Note 161
SUCROGLYCERIDES	474	7		2000 mg/kg	
SUCROSE ESTERS OF FATTY ACIDS	473	7		5000 mg/kg	
SULPHITES	220-225, 227, 228, 539	6		1000 mg/kg	Note 44
SUNSET YELLOW FCF	110	6		300 mg/kg	
TARTRATES	334; 335(i),(ii); 336(i),(ii); 337	7		5000 mg/kg	Note 45
TARTRAZINE	102	7		300 mg/kg	
TERTIARY BUTYLHYDROQUINONE	319	Adopted	2006	200 mg/kg	Notes 15 & 130
TOCOPHEROLS	307a, b, c	7		200 mg/kg	
ZEAXANTHIN (SYNTHETIC)	161h(i)	4		50 mg/kg	

**Food Category No. 12.5.1 Ready-to-eat soups and broths, including
canned, bottled, and frozen**

Additive	INS	Step	Year	Max Level	Comments
CARAMEL IV - SULPHITE AMMONIA PROCESS	150d	Adopted	1999	3000 mg/kg	
NISIN	234	7		GMP	Note 28
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i),(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii); 451(i),(ii); 452(i)-(v); 542	7		1320 mg/kg	Note 33
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	7		5000 mg/kg	

Food Category No. 12.5.2 Mixes for soups and broths

Additive	INS	Step	Year	Max Level	Comments
CANTHAXANTHIN	161g	6		100 mg/kg	
CARAMEL IV - SULPHITE AMMONIA PROCESS	150d	Adopted	1999	GMP	
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i),(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii); 451(i),(ii); 452(i)-(v); 542	7		6600 mg/kg	Note 33
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	7		9000 mg/kg	Note 127
PROPYL GALLATE	310	Adopted	2001	200 mg/kg	Notes 15 & 130
PROPYLENE GLYCOL	1520	7		500 mg/kg	Note 127
SODIUM ALUMINIUM PHOSPHATES	541(i),(ii)	7		2000 mg/kg	Notes 6 & 127
SORBITAN ESTERS OF FATTY ACIDS	491-495	7		250 mg/kg	Note 127

Food Category No. 12.6 Sauces and like products

Additive	INS	Step	Year	Max Level	Comments
ACESULFAME POTASSIUM	950	Adopted	2007	1000 mg/kg	
ADIPATES	355-357, 359	7		10000 mg/kg	Note 1
ALLURA RED AC	129	6		500 mg/kg	
ASPARTAME	951	Adopted	2007	350 mg/kg	
AZORUBINE (CARMOISINE)	122	7		500 mg/kg	
BENZOATES	210-213	Adopted	2003	1000 mg/kg	Note 13
BRILLIANT BLACK (BLACK PN)	151	7		500 mg/kg	
BRILLIANT BLUE FCF	133	6		500 mg/kg	
BROWN HT	155	7		500 mg/kg	
BUTYLATED HYDROXYANISOLE	320	Adopted	2005	200 mg/kg	Notes 15 & 130
BUTYLATED HYDROXYTOLUENE	321	Adopted	2006	100 mg/kg	Notes 15 & 130
CANTHAXANTHIN	161g	6		100 mg/kg	

Food Category No. 12.6 Sauces and like products

Additive	INS	Step	Year	Max Level	Comments
CARAMEL II - CAUSTIC SULPHITE PROCESS	150b	4		100000 mg/kg	
CARAMEL III - AMMONIA PROCESS	150c	Adopted	1999	1500 mg/kg	
CARAMEL III - AMMONIA PROCESS	150c	3		100000 mg/kg	
CARAMEL IV - SULPHITE AMMONIA PROCESS	150d	3		100000 mg/kg	
CARAMEL IV - SULPHITE AMMONIA PROCESS	150d	Adopted	1999	1500 mg/kg	
CARMINES	120	Adopted	2005	500 mg/kg	
CAROTENOIDS	160a(i),a(iii),e,f	6		500 mg/kg	
CHLOROPHYLLS, COPPER	141(i),(ii)	3		100 mg/kg	
CURCUMIN	100(i)	7		500 mg/kg	
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	Adopted	2005	10000 mg/kg	
FORMATES	236	Adopted	2001	200 mg/kg	Note 25
GUAIAC RESIN	314	Adopted	2004	600 mg/kg	Note 15
HYDROXYBENZOATES, p-	214, 218	7		1000 mg/kg	Note 27
INDIGOTINE (INDIGO CARMINE)	132	6		500 mg/kg	
IRON OXIDES	172(i)-(iii)	Adopted	2005	75 mg/kg	
LUTEIN FROM TAGETES ERECTA	161b(i)	4		500 mg/kg	Note 92
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i),(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii); 451(i),(ii); 452(i)-(v); 542	7		8000 mg/kg	Note 33
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	4		10000 mg/kg	
POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	476	7		5000 mg/kg	
PONCEAU 4R (COCHINEAL RED A)	124	6		500 mg/kg	
PROPYL GALLATE	310	Adopted	2001	200 mg/kg	Notes 15 & 130
QUINOLINE YELLOW	104	7		500 mg/kg	
RIBOFLAVINS	101(i), (ii)	Adopted	2005	350 mg/kg	
SACCHARIN (AND Na, K, Ca SALTS)	954	Adopted	2007	160 mg/kg	
SODIUM DIACETATE	262(ii)	7		2500 mg/kg	
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	Adopted	2007	450 mg/kg	Note 127
SUCROGLYCERIDES	474	7		10000 mg/kg	
SUCROSE ESTERS OF FATTY ACIDS	473	7		10000 mg/kg	

Food Category No. 12.6 Sauces and like products

Additive	INS	Step	Year	Max Level	Comments
SULPHITES	220-225, 227, 228, 539	Adopted	2007	300 mg/kg	Note 44
SUNSET YELLOW FCF	110	6		500 mg/kg	
TARTRAZINE	102	7		500 mg/kg	
TERTIARY BUTYLHYDROQUINONE	319	Adopted	2005	200 mg/kg	Notes 15 & 130

Food Category No. 12.6.1 Emulsified sauces (e.g., mayonnaise, salad dressing)

Additive	INS	Step	Year	Max Level	Comments
ASCORBYL ESTERS	304, 305	Adopted	2001	500 mg/kg	Notes 10 & 15
CAROTENES, BETA-(VEGETABLE)	160a(ii)	Adopted	2005	2000 mg/kg	
CYCLAMIC ACID (AND Na, K, Ca SALTS)	952	6		500 mg/kg	Note 17
DIOCTYL SODIUM SULPHOSUCCINATE	480	7		5000 mg/kg	Note 20
EDTAs	385, 386	Adopted	2001	100 mg/kg	Note 21
FAST GREEN FCF	143	6		100 mg/kg	
GRAPE SKIN EXTRACT	163(ii)	3		1500 mg/kg	
NEOTAME	961	Adopted	2007	65 mg/kg	
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	7		GMP	
POLYSORBATES	432-436	Adopted	2007	3000 mg/kg	
PROPYLENE GLYCOL	1520	7		800 mg/kg	
PROPYLENE GLYCOL ALGINATE	405	7		10000 mg/kg	
SORBATES	200-203	7		3350 mg/kg	Note 42
SORBITAN ESTERS OF FATTY ACIDS	491-495	7		10000 mg/kg	
STEAROYL-2-LACTYLATES	481(i), 482(i)	7		10000 mg/kg	
TARTRATES	334; 335(i),(ii); 336(i),(ii); 337	7		2860 mg/kg	Note 45
TOCOPHEROLS	307a, b, c	7		600 mg/kg	
ZEAXANTHIN (SYNTHETIC)	161h(i)	4		50 mg/kg	

Food Category No. 12.6.2 Non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy)

Additive	INS	Step	Year	Max Level	Comments
AMARANTH	123	7		300 mg/kg	
ASCORBYL ESTERS	304, 305	Adopted	2005	500 mg/kg	Note 10
CAROTENES, BETA-(VEGETABLE)	160a(ii)	Adopted	2005	2000 mg/kg	
EDTAs	385, 386	Adopted	2001	75 mg/kg	Note 21
GRAPE SKIN EXTRACT	163(ii)	3		500 mg/kg	
NEOTAME	961	Adopted	2007	70 mg/kg	

Food Category No. 12.6.2 Non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy)

Additive	INS	Step	Year	Max Level	Comments
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	7		10000 mg/kg	
POLYSORBATES	432-436	Adopted	2007	5000 mg/kg	
PROPYLENE GLYCOL	1520	7		500 mg/kg	
PROPYLENE GLYCOL ALGINATE	405	7		8000 mg/kg	
SORBATES	200-203	7		2000 mg/kg	Note 42
SORBITAN ESTERS OF FATTY ACIDS	491-495	7		4000 mg/kg	
STEAROYL-2-LACTYLATES	481(i), 482(i)	7		2500 mg/kg	
TARTRATES	334; 335(i),(ii); 336(i),(ii); 337	7		5000 mg/kg	Note 45
TOCOPHEROLS	307a, b, c	7		600 mg/kg	
ZEAXANTHIN (SYNTHETIC)	161h(i)	4		50 mg/kg	

Food Category No. 12.6.3 Mixes for sauces and gravies

Additive	INS	Step	Year	Max Level	Comments
ASCORBYL ESTERS	304, 305	Adopted	2001	200 mg/kg	Note 10
CAROTENES, BETA-(VEGETABLE)	160a(ii)	Adopted	2005	2000 mg/kg	
GRAPE SKIN EXTRACT	163(ii)	3		500 mg/kg	
NEOTAME	961	Adopted	2007	12 mg/kg	
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	7		10000 mg/kg	
POLYSORBATES	432-436	Adopted	2007	5000 mg/kg	Note 127
PROPYLENE GLYCOL ALGINATE	405	7		8000 mg/kg	
SODIUM ALUMINIUM PHOSPHATES	541(i),(ii)	7		2000 mg/kg	Notes 6 & 127
SORBATES	200-203	7		2000 mg/kg	Note 42
SORBITAN ESTERS OF FATTY ACIDS	491-495	7		5000 mg/kg	
STEAROYL-2-LACTYLATES	481(i), 482(i)	7		2500 mg/kg	
TARTRATES	334; 335(i),(ii); 336(i),(ii); 337	7		GMP	Note 45
TOCOPHEROLS	307a, b, c	7		300 mg/kg	

Food Category No. 12.6.4 Clear sauces (e.g., fish sauce)

Additive	INS	Step	Year	Max Level	Comments
ASCORBYL ESTERS	304, 305	Adopted	2001	200 mg/kg	Note 10
NEOTAME	961	Adopted	2007	12 mg/kg	
POLYSORBATES	432-436	Adopted	2007	5000 mg/kg	
PROPYLENE GLYCOL ALGINATE	405	7		8000 mg/kg	
SORBATES	200-203	7		2000 mg/kg	Note 42
STEAROYL-2-LACTYLATES	481(i), 482(i)	7		2500 mg/kg	

Food Category No. 12.6.4 Clear sauces (e.g., fish sauce)

Additive	INS	Step	Year	Max Level	Comments
TARTRATES	334; 335(i),(ii); 336(i),(ii); 337	4		200 mg/kg	Note 45
TOCOPHEROLS	307a, b, c	7		300 mg/kg	

Food Category No. 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

Additive	INS	Step	Year	Max Level	Comments
ACESULFAME POTASSIUM	950	Adopted	2007	350 mg/kg	Note 161
ASCORBYL ESTERS	304, 305	Adopted	2001	200 mg/kg	Note 10
ASPARTAME	951	Adopted	2007	350 mg/kg	Notes 161 & 166
ASPARTAME-ACESULFAME SALT	962	3		1550 mg/kg	Notes 113 & 145
BENZOATES	210-213	Adopted	2003	1500 mg/kg	Note 13
CARAMEL II - CAUSTIC SULPHITE PROCESS	150b	4		100000 mg/kg	
CARAMEL III - AMMONIA PROCESS	150c	3		100000 mg/kg	
CARAMEL III - AMMONIA PROCESS	150c	Adopted	1999	GMP	
CARAMEL IV - SULPHITE AMMONIA PROCESS	150d	3		100000 mg/kg	
CARAMEL IV - SULPHITE AMMONIA PROCESS	150d	Adopted	1999	GMP	
CAROTENES, BETA-(VEGETABLE)	160a(ii)	Adopted	2005	1000 mg/kg	
CAROTENOIDS	160a(i),a(iii),e,f	3		1000 mg/kg	
CYCLAMIC ACID (AND Na, K, Ca SALTS)	952	6		500 mg/kg	Note 17
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	Adopted	2005	5000 mg/kg	
EDTAs	385, 386	Adopted	2001	100 mg/kg	Note 21
GRAPE SKIN EXTRACT	163(ii)	3		1500 mg/kg	
HYDROXYBENZOATES, p-	214, 218	7		300 mg/kg	Note 27
IRON OXIDES	172(i)-(iii)	6		GMP	
NEOTAME	961	Adopted	2007	33 mg/kg	Notes 161 & 166
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i),(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii); 451(i),(ii); 452(i)-(v); 542	7		GMP	Note 33
POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	476	7		4000 mg/kg	
POLYSORBATES	432-436	Adopted	2007	2000 mg/kg	

Food Category No. 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**

Additive	INS	Step	Year	Max Level	Comments
PONCEAU 4R (COCHINEAL RED A)	124	6		200 mg/kg	
RIBOFLAVINS	101(i), (ii)	Adopted	2005	300 mg/kg	
SACCHARIN (AND Na, K, Ca SALTS)	954	6		200 mg/kg	Notes 161 & 166
SODIUM DIACETATE	262(ii)	7		3000 mg/kg	
SORBATES	200-203	7		1500 mg/kg	Note 42
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	Adopted	2007	1250 mg/kg	Notes 161 & 169
TOCOPHEROLS	307a, b, c	7		200 mg/kg	

Food Category No. 12.8 **Yeast and like products**

Additive	INS	Step	Year	Max Level	Comments
BUTYLATED HYDROXYANISOLE	320	Adopted	2006	200 mg/kg	Notes 15 & 130
SORBITAN ESTERS OF FATTY ACIDS	491-495	7		15000 mg/kg	Note 104
TOCOPHEROLS	307a, b, c	7		200 mg/kg	

Food Category No. 12.9 **Protein products**

Additive	INS	Step	Year	Max Level	Comments
ZEAXANTHIN (SYNTHETIC)	161h(i)	4		100 mg/kg	

Food Category No. 12.9.1 **Soybean protein products**

Additive	INS	Step	Year	Max Level	Comments
CARAMEL II - CAUSTIC SULPHITE PROCESS	150b	4		100000 mg/kg	
CARAMEL III - AMMONIA PROCESS	150c	3		100000 mg/kg	
CARAMEL IV - SULPHITE AMMONIA PROCESS	150d	3		100000 mg/kg	

Food Category No. 12.9.1.3 **Other soybean protein products (including non-fermented soy sauce)**

Additive	INS	Step	Year	Max Level	Comments
BENZOATES	210-213	Adopted	2006	1000 mg/kg	Note 13
HYDROXYBENZOATES, p-	214, 218	7		250 mg/kg	Note 27
POLYDIMETHYLSILOXANE	900a	Adopted	2007	10 mg/kg	
SORBATES	200-203	7		1000 mg/kg	Note 42

Food Category No. 12.9.2 **Fresh bean curd (tofu)**

Additive	INS	Step	Year	Max Level	Comments
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Food Category No. 12.9.2 Fresh bean curd (tofu)

Additive	INS	Step	Year	Max Level	Comments
ALUMINIUM AMMONIUM SULPHATE	523	4		GMP	Note 6

Food Category No. 12.9.3 Semi-dehydrated bean curd

Additive	INS	Step	Year	Max Level	Comments
CARAMEL II - CAUSTIC SULPHITE PROCESS	150b	4		80000 mg/kg	
CARAMEL III - AMMONIA PROCESS	150c	3		80000 mg/kg	
CARAMEL IV - SULPHITE AMMONIA PROCESS	150d	3		80000 mg/kg	

Food Category No. 12.9.5 Other protein products

Additive	INS	Step	Year	Max Level	Comments
ALLURA RED AC	129	6		100 mg/kg	
AZORUBINE (CARMOISINE)	122	7		100 mg/kg	
BRILLIANT BLACK (BLACK PN)	151	7		100 mg/kg	
BRILLIANT BLUE FCF	133	6		100 mg/kg	
BROWN HT	155	7		100 mg/kg	
CARAMEL II - CAUSTIC SULPHITE PROCESS	150b	4		100000 mg/kg	
CARAMEL III - AMMONIA PROCESS	150c	3		100000 mg/kg	
CARAMEL III - AMMONIA PROCESS	150c	Adopted	1999	GMP	
CARAMEL IV - SULPHITE AMMONIA PROCESS	150d	Adopted	1999	GMP	
CARAMEL IV - SULPHITE AMMONIA PROCESS	150d	3		100000 mg/kg	
CARMINES	120	Adopted	2005	100 mg/kg	
CAROTENES, BETA-(VEGETABLE)	160a(ii)	Adopted	2005	1000 mg/kg	
CAROTENOIDS	160a(i),a(iii),e,f	6		100 mg/kg	
CURCUMIN	100(i)	7		100 mg/kg	
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	Adopted	2005	10000 mg/kg	
GRAPE SKIN EXTRACT	163(ii)	3		500 mg/kg	
INDIGOTINE (INDIGO CARMINE)	132	6		100 mg/kg	
IRON OXIDES	172(i)-(iii)	6		GMP	
LUTEIN FROM TAGETES ERECTA	161b(i)	4		100 mg/kg	
NISIN	234	4		200 mg/kg	Note 28

Food Category No. 12.9.5 Other protein products

Additive	INS	Step	Year	Max Level	Comments
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i),(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii); 451(i),(ii); 452(i)-(v); 542	7		8800 mg/kg	Note 33
POLYSORBATES	432-436	Adopted	2007	4000 mg/kg	Note 15
PONCEAU 4R (COCHINEAL RED A)	124	6		100 mg/kg	
QUINOLINE YELLOW	104	7		100 mg/kg	
RIBOFLAVINS	101(i), (ii)	Adopted	2005	300 mg/kg	
SUNSET YELLOW FCF	110	6		200 mg/kg	
TARTRAZINE	102	7		100 mg/kg	

Food Category No. 12.10 Fermented soybean products

Additive	INS	Step	Year	Max Level	Comments
CARAMEL II - CAUSTIC SULPHITE PROCESS	150b	4		100000 mg/kg	
CARAMEL III - AMMONIA PROCESS	150c	3		100000 mg/kg	
CARAMEL IV - SULPHITE AMMONIA PROCESS	150d	3		100000 mg/kg	

Food Category No. 12.10.2 Fermented soybean curd (soybean cheese)

Additive	INS	Step	Year	Max Level	Comments
ALUMINIUM AMMONIUM SULPHATE	523	4		GMP	Note 6

Food Category No. 12.10.3 Fermented soybean paste (e.g., miso)

Additive	INS	Step	Year	Max Level	Comments
ALUMINIUM AMMONIUM SULPHATE	523	4		GMP	Note 6
CAROTENES, BETA-(VEGETABLE)	160a(ii)	6		GMP	
SACCHARIN (AND Na, K, Ca SALTS)	954	3		200 mg/kg	
SORBATES	200-203	7		1000 mg/kg	Note 42

Food Category No. 13.1.1 Infant formulae

Additive	INS	Step	Year	Max Level	Comments
ACETYLATED DISTARCH PHOSPHATE	1414	7		5000 mg/kg	Notes 72 & 150
ASCORBYL ESTERS	304, 305	7		10 mg/kg	Notes 10, 15 & 72
CALCIUM HYDROXIDE	526	7		2000 mg/kg	Notes 55 & 72
CARBON DIOXIDE	290	4		GMP	Note 59
CAROB BEAN GUM	410	7		1000 mg/kg	Note 72
CITRIC ACID	330	7		GMP	Note 72

Food Category No. 13.1.1 Infant formulae

Additive	INS	Step	Year	Max Level	Comments
DISTARCH PHOSPHATE	1412	7		5000 mg/kg	Notes 72 & 150
GUAR GUM	412	7		1000 mg/kg	Notes 14 & 72
HYDROXYPROPYL STARCH	1440	7		5000 mg/kg	Notes 72 & 150
LACTIC ACID (L-, D- and DL-)	270	7		GMP	Notes 72 & 83
LECITHIN	322(i)	7		5000 mg/kg	Note 72
MONO- AND DI-GLYCERIDES OF FATTY ACIDS	471	7		4000 mg/kg	Note 72
NITROGEN	941	4		GMP	Note 59
PHOSPHATED DISTARCH PHOSPHATE	1413	7		5000 mg/kg	Notes 72 & 150
POTASSIUM CARBONATE	501(i)	7		2000 mg/kg	Notes 55 & 72
POTASSIUM DIHYDROGEN CITRATE	332(i)	7		GMP	Note 72
POTASSIUM HYDROGEN CARBONATE	501(ii)	7		2000 mg/kg	Notes 55 & 72
POTASSIUM HYDROXIDE	525	7		2000 mg/kg	Notes 55 & 72
SODIUM CARBONATE	500(i)	7		2000 mg/kg	Notes 55 & 72
SODIUM DIHYDROGEN CITRATE	331(i)	4		GMP	Note 72
SODIUM HYDROGEN CARBONATE	500(ii)	7		2000 mg/kg	Notes 55 & 72
SODIUM HYDROXIDE	524	7		2000 mg/kg	Notes 55 & 72
TOCOPHEROLS	307a, b, c	7		10 mg/kg	Note 72
TRIPOTASSIUM CITRATE	332(ii)	7		GMP	Note 72
TRISODIUM CITRATE	331(iii)	7		GMP	Note 72

Food Category No. 13.1.2 Follow-up formulae

Additive	INS	Step	Year	Max Level	Comments
ACETYLATED DISTARCH ADIPATE	1422	7		5000 mg/kg	Notes 72 & 150
ACETYLATED DISTARCH PHOSPHATE	1414	7		5000 mg/kg	Notes 72 & 150
ASCORBIC ACID (L-)	300	7		50 mg/kg	Note 72
ASCORBYL ESTERS	304, 305	7		50 mg/kg	Notes 10 & 72
CALCIUM ASCORBATE	302	7		50 mg/kg	Notes 70 & 72
CALCIUM HYDROXIDE	526	7		GMP	Note 72
CAROB BEAN GUM	410	7		1000 mg/kg	Note 72
CARRAGEENAN AND ITS Na, K, NH ₄ , Ca and Mg SALTS (INCLUDES FURCELLERAN)	407	7		300 mg/kg	Notes 72 & 151
CITRIC ACID	330	7		GMP	Note 72
DISTARCH PHOSPHATE	1412	7		5000 mg/kg	Notes 72 & 150
GUAR GUM	412	7		1000 mg/kg	Note 72
LACTIC ACID (L-, D- and DL-)	270	7		GMP	Note 72
LECITHIN	322(i)	7		5000 mg/kg	Note 72

Food Category No. 13.1.2 Follow-up formulae

Additive	INS	Step	Year	Max Level	Comments
MONO- AND DI-GLYCERIDES OF FATTY ACIDS	471	7		4000 mg/kg	Note 72
PECTINS	440	7		10000 mg/kg	Note 72
PHOSPHATED DISTARCH PHOSPHATE	1413	7		5000 mg/kg	Notes 72 & 150
POTASSIUM CARBONATE	501(i)	7		GMP	Note 72
POTASSIUM DIHYDROGEN CITRATE	332(i)	4		GMP	Note 72
POTASSIUM HYDROGEN CARBONATE	501(ii)	7		GMP	Note 72
POTASSIUM HYDROXIDE	525	7		GMP	Note 72
SODIUM ASCORBATE	301	7		50 mg/kg	Notes 70 & 72
SODIUM CARBONATE	500(i)	7		GMP	Note 72
SODIUM DIHYDROGEN CITRATE	331(i)	4		GMP	Note 72
SODIUM HYDROGEN CARBONATE	500(ii)	7		GMP	Note 72
SODIUM HYDROXIDE	524	7		GMP	Note 72
TOCOPHEROLS	307a, b, c	7		30 mg/kg	Note 72
TRIPOTASSIUM CITRATE	332(ii)	7		GMP	Note 72
TRISODIUM CITRATE	331(iii)	7		GMP	Note 72

Food Category No. 13.1.3 Formulae for special medical purposes for infants

Additive	INS	Step	Year	Max Level	Comments
ACETYLATED DISTARCH PHOSPHATE	1414	4		5000 mg/kg	Notes 72 & 150
ASCORBYL ESTERS	304, 305	Adopted	2006	10 mg/kg	Notes 10, 15 & 72
CALCIUM HYDROXIDE	526	4		2000 mg/kg	Notes 55 & 72
CARBON DIOXIDE	290	4		GMP	Note 59
CAROB BEAN GUM	410	7		1000 mg/kg	Note 72
CITRIC ACID	330	4		GMP	Note 72
DISTARCH PHOSPHATE	1412	4		5000 mg/kg	Notes 72 & 150
GUAR GUM	412	4		1000 mg/kg	Notes 14 & 72
HYDROXYPROPYL STARCH	1440	4		5000 mg/kg	Notes 72 & 150
LACTIC ACID (L-, D- and DL-)	270	4		GMP	Notes 72 & 83
LECITHIN	322(i)	4		5000 mg/kg	Note 72
MONO- AND DI-GLYCERIDES OF FATTY ACIDS	471	4		4000 mg/kg	Note 72
NITROGEN	941	4		GMP	Note 59
PHOSPHATED DISTARCH PHOSPHATE	1413	4		5000 mg/kg	Notes 72 & 150
POTASSIUM CARBONATE	501(i)	4		2000 mg/kg	Notes 55 & 72
POTASSIUM DIHYDROGEN CITRATE	332(i)	4		GMP	Note 72

Food Category No. 13.1.3 Formulae for special medical purposes for infants

Additive	INS	Step	Year	Max Level	Comments
POTASSIUM HYDROGEN CARBONATE	501(ii)	4		2000 mg/kg	Notes 55 & 72
POTASSIUM HYDROXIDE	525	4		2000 mg/kg	Notes 55 & 72
SODIUM CARBONATE	500(i)	4		2000 mg/kg	Notes 55 & 72
SODIUM DIHYDROGEN CITRATE	331(i)	4		GMP	Note 72
SODIUM HYDROGEN CARBONATE	500(ii)	4		2000 mg/kg	Notes 55 & 72
SODIUM HYDROXIDE	524	4		2000 mg/kg	Notes 55 & 72
TOCOPHEROLS	307a, b, c	7		10 mg/kg	Note 72
TRIPOTASSIUM CITRATE	332(ii)	4		GMP	Note 72
TRISODIUM CITRATE	331(iii)	4		GMP	Note 72

Food Category No. 13.2 Complementary foods for infants and young children

Additive	INS	Step	Year	Max Level	Comments
ACETIC ACID (GLACIAL)	260	7		5000 mg/kg	
ACETIC AND FATTY ACID ESTERS OF GLYCEROL	472a	7		5000 mg/kg	
ACETYLATED DISTARCH ADIPATE	1422	7		60000 mg/kg	
ACETYLATED DISTARCH PHOSPHATE	1414	7		60000 mg/kg	
ACETYLATED OXIDIZED STARCH	1451	4		5000 mg/kg	Note 72
AGAR	406	7		GMP	
ALGINIC ACID	400	7		5000 mg/kg	
ALPHA-AMYLASE (ASPERGILLUS ORYZAE VAR.)	1100	7		GMP	
AMMONIUM ALGINATE	403	7		5000 mg/kg	
AMMONIUM CARBONATE	503(i)	7		GMP	
AMMONIUM HYDROGEN CARBONATE	503(ii)	7		GMP	
ASCORBIC ACID (L-)	300	7		3000 mg/kg	
ASCORBYL ESTERS	304, 305	Adopted	2001	100 mg/kg	Note 10
CALCIUM ACETATE	263	7		GMP	
CALCIUM ALGINATE	404	7		5000 mg/kg	
CALCIUM ASCORBATE	302	7		3000 mg/kg	
CALCIUM CARBONATE	170(i)	7		GMP	
CALCIUM HYDROXIDE	526	7		GMP	
CALCIUM LACTATE	327	7		GMP	
CARBON DIOXIDE	290	4		GMP	Note 59
CAROB BEAN GUM	410	7		20000 mg/kg	
CARRAGEENAN AND ITS Na, K, NH ₄ , Ca and Mg SALTS (INCLUDES FURCELLERAN)	407	7		GMP	

Food Category No. 13.2 Complementary foods for infants and young children

Additive	INS	Step	Year	Max Level	Comments
CITRIC ACID	330	7		25000 mg/kg	
CITRIC AND FATTY ACID ESTERS OF GLYCEROL	472c	7		5000 mg/kg	
DISTARCH PHOSPHATE	1412	7		60000 mg/kg	
GELLAN GUM	418	7		GMP	
GLUCONO DELTA-LACTONE	575	4		5000 mg/kg	
GUAR GUM	412	7		20000 mg/kg	
GUM ARABIC (ACACIA GUM)	414	7		20000 mg/kg	
HYDROCHLORIC ACID	507	7		GMP	
HYDROXYPROPYL STARCH	1440	7		60000 mg/kg	
ISOMALT (ISOMALTITOL)	953	4		100000 mg/kg	
KARAYA GUM	416	7		GMP	
KONJAC FLOUR	425	7		GMP	
LACTIC ACID (L-, D- and DL-)	270	7		15000 mg/kg	
LACTIC AND FATTY ACID ESTERS OF GLYCEROL	472b	7		5000 mg/kg	
LACTITOL	966	7		GMP	
LECITHIN	322(i)	7		15000 mg/kg	
MAGNESIUM CARBONATE	504(i)	7		GMP	
MALIC ACID (DL-)	296	7		GMP	
MALTITOL and MALTITOL SYRUP	965	7		GMP	
MANNITOL	421	7		GMP	
MICROCRYSTALLINE CELLULOSE	460(i)	7		GMP	
MONO- AND DI-GLYCERIDES OF FATTY ACIDS	471	7		5000 mg/kg	
MONOSTARCH PHOSPHATE	1410	7		50000 mg/kg	
NITROGEN	941	4		GMP	Note 59
NITROUS OXIDE	942	7		GMP	
OXIDIZED STARCH	1404	7		50000 mg/kg	
PECTINS	440	7		20000 mg/kg	
PHOSPHATED DISTARCH PHOSPHATE	1413	7		60000 mg/kg	
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i),(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii); 451(i),(ii); 452(i)-(v); 542	7		2200 mg/kg	Note 33
POTASSIUM ACETATES	261	7		GMP	
POTASSIUM ALGINATE	402	7		5000 mg/kg	
POTASSIUM ASCORBATE	303	7		500 mg/kg	Note 70
POTASSIUM CARBONATE	501(i)	7		GMP	

Food Category No. 13.2 Complementary foods for infants and young children

Additive	INS	Step	Year	Max Level	Comments
POTASSIUM DIHYDROGEN CITRATE	332(i)	7		GMP	
POTASSIUM HYDROGEN CARBONATE	501(ii)	7		GMP	
POTASSIUM HYDROXIDE	525	7		GMP	
POTASSIUM LACTATE	326	7		GMP	
POWDERED CELLULOSE	460(ii)	7		GMP	
PROCESSED EUCHEUMA SEAWEED (PES)	407a	4		GMP	
PROPYLENE GLYCOL ALGINATE	405	4		10000 mg/kg	
PULLULAN	1204	4		30000 mg/kg	
SILICON DIOXIDE, AMORPHOUS	551	7		10000 mg/kg	Note 65
SODIUM ACETATE	262(i)	7		GMP	
SODIUM ALGINATE	401	7		5000 mg/kg	
SODIUM ASCORBATE	301	7		3000 mg/kg	
SODIUM CARBONATE	500(i)	7		GMP	
SODIUM CARBOXYMETHYL CELLULOSE (CELLULOSE GUM)	466	4		GMP	
SODIUM DIACETATE	262(ii)	7		GMP	
SODIUM DIHYDROGEN CITRATE	331(i)	4		5000 mg/kg	
SODIUM HYDROGEN CARBONATE	500(ii)	7		GMP	
SODIUM HYDROXIDE	524	7		GMP	
SODIUM LACTATE	325	7		GMP	
SORBITOL AND SORBITOL SYRUP	420	7		GMP	
STARCH ACETATE	1420	7		50000 mg/kg	
STARCH SODIUM OCTENYL SUCCINATE	1450	7		50000 mg/kg	
SUCROSE ESTERS OF FATTY ACIDS	473	7		5000 mg/kg	
TARA GUM	417	7		GMP	
TARTRATES	334; 335(i),(ii); 336(i),(ii); 337	7		5000 mg/kg	Note 45
THAUMATIN	957	4		GMP	
TOCOPHEROLS	307a, b, c	7		1000 mg/kg	
TRICALCIUM CITRATE	333(iii)	7		GMP	
TRIPOTASSIUM CITRATE	332(ii)	7		GMP	
TRISODIUM CITRATE	331(iii)	7		5000 mg/kg	
XANTHAN GUM	415	7		20000 mg/kg	
XYLITOL	967	7		GMP	

Food Category No. 13.3 **Dietetic foods intended for special medical purposes (excluding products of food category 13.1)**

Additive	INS	Step	Year	Max Level	Comments
ACESULFAME POTASSIUM	950	Adopted	2007	500 mg/kg	
ALLURA RED AC	129	6		50 mg/kg	
ASPARTAME	951	Adopted	2007	1000 mg/kg	
ASPARTAME-ACESULFAME SALT	962	3		1020 mg/kg	Note 113
AZORUBINE (CARMOISINE)	122	7		50 mg/kg	
BENZOATES	210-213	Adopted	2003	1500 mg/kg	Note 13
BRILLIANT BLACK (BLACK PN)	151	7		50 mg/kg	
BRILLIANT BLUE FCF	133	Adopted	2005	50 mg/kg	
BROWN HT	155	7		50 mg/kg	
CARAMEL II - CAUSTIC SULPHITE PROCESS	150b	4		20000 mg/kg	
CARAMEL III - AMMONIA PROCESS	150c	Adopted	1999	GMP	
CARAMEL III - AMMONIA PROCESS	150c	3		20000 mg/kg	
CARAMEL IV - SULPHITE AMMONIA PROCESS	150d	3		20000 mg/kg	
CARAMEL IV - SULPHITE AMMONIA PROCESS	150d	Adopted	1999	GMP	
CARMINES	120	Adopted	2005	50 mg/kg	
CAROTENES, BETA-(VEGETABLE)	160a(ii)	Adopted	2005	600 mg/kg	
CAROTENOIDS	160a(i),a(iii),e,f	6		50 mg/kg	
CURCUMIN	100(i)	7		50 mg/kg	
CYCLAMIC ACID (AND Na, K, Ca SALTS)	952	Adopted	2007	400 mg/kg	Note 17
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	Adopted	2005	5000 mg/kg	
GRAPE SKIN EXTRACT	163(ii)	3		1500 mg/kg	
INDIGOTINE (INDIGO CARMINE)	132	6		50 mg/kg	
IRON OXIDES	172(i)-(iii)	6		GMP	
LUTEIN FROM TAGETES ERECTA	161b(i)	4		50 mg/kg	
NEOTAME	961	Adopted	2007	33 mg/kg	
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i),(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii); 451(i),(ii); 452(i)-(v); 542	7		2200 mg/kg	Note 33
POLYDIMETHYLSILOXANE	900a	Adopted	2004	50 mg/kg	
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	7		5000 mg/kg	

Food Category No. 13.3 **Dietetic foods intended for special medical purposes (excluding products of food category 13.1)**

Additive	INS	Step	Year	Max Level	Comments
POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	476	7		5000 mg/kg	
POLYSORBATES	432-436	Adopted	2005	1000 mg/kg	
PONCEAU 4R (COCHINEAL RED A)	124	6		50 mg/kg	
PROPYLENE GLYCOL ALGINATE	405	7		1200 mg/kg	
PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	477	Adopted	2001	5000 mg/kg	
QUINOLINE YELLOW	104	7		50 mg/kg	
RIBOFLAVINS	101(i), (ii)	Adopted	2005	300 mg/kg	
SACCHARIN (AND Na, K, Ca SALTS)	954	Adopted	2007	200 mg/kg	
SORBATES	200-203	7		1500 mg/kg	Note 42
SORBITAN ESTERS OF FATTY ACIDS	491-495	7		5000 mg/kg	
STEAROYL-2-LACTYLATES	481(i), 482(i)	7		2000 mg/kg	
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	Adopted	2007	400 mg/kg	
SUCROGLYCERIDES	474	7		5000 mg/kg	
SUCROSE ESTERS OF FATTY ACIDS	473	7		5000 mg/kg	
SUNSET YELLOW FCF	110	6		50 mg/kg	
TARTRATES	334; 335(i),(ii); 336(i),(ii); 337	4		GMP	Note 45
TARTRAZINE	102	7		50 mg/kg	
TOCOPHEROLS	307a, b, c	4		GMP	
ZEAXANTHIN (SYNTHETIC)	161h(i)	4		50 mg/kg	

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

Additive	INS	Step	Year	Max Level	Comments
ACESULFAME POTASSIUM	950	Adopted	2007	450 mg/kg	
ALLURA RED AC	129	6		50 mg/kg	
ASCORBYL ESTERS	304, 305	Adopted	2005	500 mg/kg	Note 10
ASPARTAME	951	Adopted	2007	800 mg/kg	
ASPARTAME-ACESULFAME SALT	962	3		1020 mg/kg	Note 113
AZORUBINE (CARMOISINE)	122	7		50 mg/kg	
BENZOATES	210-213	Adopted	2003	1500 mg/kg	Note 13
BRILLIANT BLACK (BLACK PN)	151	7		50 mg/kg	
BRILLIANT BLUE FCF	133	Adopted	2005	50 mg/kg	
BROWN HT	155	7		50 mg/kg	

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

Additive	INS	Step	Year	Max Level	Comments
CARAMEL II - CAUSTIC SULPHITE PROCESS	150b	4		20000 mg/kg	
CARAMEL III - AMMONIA PROCESS	150c	Adopted	1999	GMP	
CARAMEL III - AMMONIA PROCESS	150c	3		20000 mg/kg	
CARAMEL IV - SULPHITE AMMONIA PROCESS	150d	Adopted	1999	GMP	
CARAMEL IV - SULPHITE AMMONIA PROCESS	150d	3		20000 mg/kg	
CARMINES	120	Adopted	2005	50 mg/kg	
CAROTENES, BETA-(VEGETABLE)	160a(ii)	Adopted	2005	600 mg/kg	
CAROTENOIDS	160a(i),a(iii),e,f	6		50 mg/kg	
CURCUMIN	100(i)	7		50 mg/kg	
CYCLAMIC ACID (AND Na, K, Ca SALTS)	952	Adopted	2007	400 mg/kg	Note 17
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	Adopted	2005	5000 mg/kg	
GRAPE SKIN EXTRACT	163(ii)	3		1500 mg/kg	
INDIGOTINE (INDIGO CARMINE)	132	6		50 mg/kg	
IRON OXIDES	172(i)-(iii)	6		GMP	
LUTEIN FROM TAGETES ERECTA	161b(i)	4		50 mg/kg	
NEOTAME	961	Adopted	2007	33 mg/kg	
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i),(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii); 451(i),(ii); 452(i)-(v); 542	7		2200 mg/kg	Note 33
POLYDIMETHYLSILOXANE	900a	Adopted	2004	50 mg/kg	
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	7		5000 mg/kg	
POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	476	7		5000 mg/kg	
POLYSORBATES	432-436	Adopted	2005	1000 mg/kg	
PONCEAU 4R (COCHINEAL RED A)	124	6		50 mg/kg	
PROPYLENE GLYCOL ALGINATE	405	7		1200 mg/kg	
PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	477	Adopted	2001	5000 mg/kg	
QUINOLINE YELLOW	104	7		50 mg/kg	
RIBOFLAVINS	101(i), (ii)	Adopted	2005	300 mg/kg	
SACCHARIN (AND Na, K, Ca SALTS)	954	Adopted	2007	300 mg/kg	
SORBATES	200-203	7		1500 mg/kg	Note 42

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

Additive	INS	Step	Year	Max Level	Comments
SORBITAN ESTERS OF FATTY ACIDS	491-495	7		5000 mg/kg	
STEAROYL-2-LACTYLATES	481(i), 482(i)	7		2000 mg/kg	
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	Adopted	2007	320 mg/kg	
SUCROGLYCERIDES	474	7		5000 mg/kg	
SUCROSE ESTERS OF FATTY ACIDS	473	7		5000 mg/kg	
SUNSET YELLOW FCF	110	6		50 mg/kg	
TARTRATES	334; 335(i),(ii); 336(i),(ii); 337	4		GMP	Note 45
TARTRAZINE	102	7		50 mg/kg	
TOCOPHEROLS	307a, b, c	4		GMP	
ZEAXANTHIN (SYNTHETIC)	161h(i)	4		50 mg/kg	

Food Category No. 13.5 **Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6**

Additive	INS	Step	Year	Max Level	Comments
ACESULFAME POTASSIUM	950	Adopted	2007	450 mg/kg	
ALITAME	956	Adopted	2007	300 mg/kg	
ALLURA RED AC	129	6		300 mg/kg	
ASCORBYL ESTERS	304, 305	4		500 mg/kg	Note 10
ASPARTAME	951	Adopted	2007	1000 mg/kg	
ASPARTAME-ACESULFAME SALT	962	3		1130 mg/kg	Note 113
AZORUBINE (CARMOISINE)	122	7		300 mg/kg	
BENZOATES	210-213	Adopted	2003	2000 mg/kg	Note 13
BRILLIANT BLACK (BLACK PN)	151	7		300 mg/kg	
BRILLIANT BLUE FCF	133	Adopted	2005	300 mg/kg	
BROWN HT	155	7		300 mg/kg	
CARAMEL II - CAUSTIC SULPHITE PROCESS	150b	4		20000 mg/kg	
CARAMEL III - AMMONIA PROCESS	150c	3		20000 mg/kg	
CARAMEL III - AMMONIA PROCESS	150c	Adopted	1999	GMP	
CARAMEL IV - SULPHITE AMMONIA PROCESS	150d	Adopted	1999	GMP	
CARAMEL IV - SULPHITE AMMONIA PROCESS	150d	3		20000 mg/kg	
CARMINES	120	Adopted	2005	300 mg/kg	
CAROTENES, BETA-(VEGETABLE)	160a(ii)	Adopted	2005	600 mg/kg	

Food Category No. 13.5**Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6**

Additive	INS	Step	Year	Max Level	Comments
CAROTENOIDS	160a(i),a(iii),e,f	6		300 mg/kg	
CHLOROPHYLL	140	4		20 mg/kg	Note 84
CURCUMIN	100(i)	7		300 mg/kg	
CYCLAMIC ACID (AND Na, K, Ca SALTS)	952	Adopted	2007	400 mg/kg	Note 17
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	Adopted	2005	5000 mg/kg	
GRAPE SKIN EXTRACT	163(ii)	3		1500 mg/kg	
INDIGOTINE (INDIGO CARMINE)	132	6		300 mg/kg	
IRON OXIDES	172(i)-(iii)	6		GMP	
LUTEIN FROM TAGETES ERECTA	161b(i)	4		100 mg/kg	
NEOTAME	961	Adopted	2007	65 mg/kg	
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i),(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii); 451(i),(ii); 452(i)-(v); 542	7		2200 mg/kg	Note 33
POLYDIMETHYLSILOXANE	900a	Adopted	2004	50 mg/kg	
PONCEAU 4R (COCHINEAL RED A)	124	6		300 mg/kg	
QUINOLINE YELLOW	104	7		300 mg/kg	
RIBOFLAVINS	101(i), (ii)	Adopted	2005	300 mg/kg	
SACCHARIN (AND Na, K, Ca SALTS)	954	Adopted	2007	200 mg/kg	
SORBATES	200-203	7		2000 mg/kg	Note 42
SORBITAN ESTERS OF FATTY ACIDS	491-495	4		5000 mg/kg	
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	Adopted	2007	400 mg/kg	
SUNSET YELLOW FCF	110	6		300 mg/kg	
TARTRAZINE	102	7		300 mg/kg	
TOCOPHEROLS	307a, b, c	4		GMP	
ZEAXANTHIN (SYNTHETIC)	161h(i)	4		100 mg/kg	

Food Category No. 13.6**Food supplements**

Additive	INS	Step	Year	Max Level	Comments
ACESULFAME POTASSIUM	950	Adopted	2007	2000 mg/kg	
ALLURA RED AC	129	6		300 mg/kg	
ASCORBYL ESTERS	304, 305	Adopted	2003	500 mg/kg	Note 10
ASPARTAME	951	Adopted	2007	5500 mg/kg	

Food Category No. 13.6 Food supplements

Additive	INS	Step	Year	Max Level	Comments
ASPARTAME-ACESULFAME SALT	962	3		2000 mg/kg	Note 113
AZORUBINE (CARMOISINE)	122	7		300 mg/kg	
BEESWAX	901	Adopted	2001	GMP	Note 3
BENZOATES	210-213	Adopted	2003	2000 mg/kg	Note 13
BRILLIANT BLACK (BLACK PN)	151	7		300 mg/kg	
BRILLIANT BLUE FCF	133	Adopted	2005	300 mg/kg	
BROWN HT	155	7		300 mg/kg	
BUTYLATED HYDROXYANISOLE	320	Adopted	2006	400 mg/kg	Notes 15 & 130
BUTYLATED HYDROXYTOLUENE	321	Adopted	2006	400 mg/kg	Notes 15 & 130
CANDELILLA WAX	902	Adopted	2001	GMP	Note 3
CARAMEL II - CAUSTIC SULPHITE PROCESS	150b	4		35000 mg/kg	
CARAMEL III - AMMONIA PROCESS	150c	3		20000 mg/kg	
CARAMEL III - AMMONIA PROCESS	150c	Adopted	1999	GMP	
CARAMEL IV - SULPHITE AMMONIA PROCESS	150d	3		20000 mg/kg	
CARAMEL IV - SULPHITE AMMONIA PROCESS	150d	Adopted	1999	GMP	
CARMINES	120	Adopted	2005	300 mg/kg	
CARNAUBA WAX	903	Adopted	2006	5000 mg/kg	Note 3
CAROTENES, BETA-(VEGETABLE)	160a(ii)	Adopted	2005	600 mg/kg	
CAROTENOIDS	160a(i),a(iii),e,f	6		300 mg/kg	
CASTOR OIL	1503	Adopted	2007	1000 mg/kg	
CHLOROPHYLL	140	4		25000 mg/kg	
CHLOROPHYLLS, COPPER	141(i),(ii)	6		GMP	
CURCUMIN	100(i)	7		300 mg/kg	
CYCLAMIC ACID (AND Na, K, Ca SALTS)	952	Adopted	2007	1250 mg/kg	Note 17
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	Adopted	2005	5000 mg/kg	
EDTAs	385, 386	Adopted	2001	150 mg/kg	Note 21
ERYTHROSINE	127	6		300 mg/kg	
FAST GREEN FCF	143	6		GMP	
GRAPE SKIN EXTRACT	163(ii)	3		1500 mg/kg	
HYDROXYBENZOATES, p-	214, 218	4		2000 mg/kg	Note 27
INDIGOTINE (INDIGO CARMINE)	132	6		300 mg/kg	
IRON OXIDES	172(i)-(iii)	6		GMP	
LUTEIN FROM TAGETES ERECTA	161b(i)	4		300 mg/kg	
NEOTAME	961	Adopted	2007	90 mg/kg	

Food Category No. 13.6 Food supplements

Additive	INS	Step	Year	Max Level	Comments
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i),(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii); 451(i),(ii); 452(i)-(v); 542	7		2200 mg/kg	Note 33
POLYDIMETHYLSILOXANE	900a	Adopted	2004	50 mg/kg	
POLYETHYLENE GLYCOL	1521	Adopted	2001	70000 mg/kg	
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	4		50000 mg/kg	
POLYSORBATES	432-436	Adopted	2007	25000 mg/kg	
POLYVINYL ALCOHOL	1203	Adopted	2007	45000 mg/kg	
POLYVINYLPIRROLIDONE	1201	Adopted	1999	GMP	
PONCEAU 4R (COCHINEAL RED A)	124	6		300 mg/kg	
PROPYL GALLATE	310	Adopted	2001	400 mg/kg	Notes 15 & 130
PROPYLENE GLYCOL	1520	4		2000 mg/kg	
PROPYLENE GLYCOL ALGINATE	405	7		1000 mg/kg	
QUINOLINE YELLOW	104	7		300 mg/kg	
RIBOFLAVINS	101(i), (ii)	Adopted	2005	300 mg/kg	
SACCHARIN (AND Na, K, Ca SALTS)	954	Adopted	2007	1200 mg/kg	
SHELLAC	904	Adopted	2001	GMP	Note 3
SORBATES	200-203	7		2000 mg/kg	Note 42
SORBITAN ESTERS OF FATTY ACIDS	491-495	4		20000 mg/kg	
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	Adopted	2007	2400 mg/kg	
SUCROGLYCERIDES	474	7		GMP	
SUCROSE ESTERS OF FATTY ACIDS	473	4		50000 mg/kg	
SUNSET YELLOW FCF	110	6		300 mg/kg	
TARTRATES	334; 335(i),(ii); 336(i),(ii); 337	4		GMP	Note 45
TARTRAZINE	102	7		300 mg/kg	
TOCOPHEROLS	307a, b, c	4		150 mg/kg	
ZEAXANTHIN (SYNTHETIC)	161h(i)	4		300 mg/kg	

Food Category No. 14.1.2.1 Fruit juice

Additive	INS	Step	Year	Max Level	Comments
ASCORBIC ACID (L-)	300	Adopted	2005	GMP	
BENZOATES	210-213	Adopted	2004	1000 mg/kg	Notes 13, 91 & 122
CALCIUM ASCORBATE	302	Adopted	2005	GMP	
CARBON DIOXIDE	290	Adopted	2005	GMP	Note 69
CITRIC ACID	330	Adopted	2005	3000 mg/kg	Note 122

Food Category No. 14.1.2.1 Fruit juice

Additive	INS	Step	Year	Max Level	Comments
MALIC ACID (DL-)	296	Adopted	2005	GMP	Note 115
PECTINS	440	Adopted	2005	GMP	Note 35
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i),(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii); 451(i),(ii); 452(i)-(v); 542	Adopted	2005	1000 mg/kg	Notes 33, 40 & 122
POTASSIUM ASCORBATE	303	Adopted	2005	GMP	
SODIUM ASCORBATE	301	Adopted	2005	GMP	
SORBATES	200-203	Adopted	2005	1000 mg/kg	Notes 42, 91 & 122
SULPHITES	220-225, 227, 228, 539	Adopted	2005	50 mg/kg	Notes 44 & 122
TARTRATES	334; 335(i),(ii); 336(i),(ii); 337	Adopted	2005	4000 mg/kg	Notes 45, 128 & 129

Food Category No. 14.1.2.2 Vegetable juice

Additive	INS	Step	Year	Max Level	Comments
ASCORBIC ACID (L-)	300	4		GMP	
ASPARTAME-ACESULFAME SALT	962	3		1360 mg/kg	Note 113
AZORUBINE (CARMOISINE)	122	7		GMP	
CAMEL II - CAUSTIC SULPHITE PROCESS	150b	4		50000 mg/kg	
CAMEL III - AMMONIA PROCESS	150c	3		50000 mg/kg	
CAMEL IV - SULPHITE AMMONIA PROCESS	150d	3		50000 mg/kg	
CAROTENES, BETA-(VEGETABLE)	160a(ii)	3		2000 mg/kg	
CITRIC ACID	330	4		3000 mg/kg	
HYDROXYBENZOATES, p-	214, 218	7		1000 mg/kg	Note 27
MALIC ACID (DL-)	296	4		3000 mg/kg	
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i),(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii); 451(i),(ii); 452(i)-(v); 542	7		2500 mg/kg	Notes 33 & 88
SORBATES	200-203	7		1000 mg/kg	Note 42
SULPHITES	220-225, 227, 228, 539	Adopted	2006	50 mg/kg	Notes 44 & 122
SUNSET YELLOW FCF	110	6		GMP	
TARTRATES	334; 335(i),(ii); 336(i),(ii); 337	7		4000 mg/kg	Note 45
TARTRAZINE	102	4		500 mg/kg	

Food Category No. 14.1.2.3 Concentrates for fruit juice

Additive	INS	Step	Year	Max Level	Comments
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Food Category No. 14.1.2.3 Concentrates for fruit juice

Additive	INS	Step	Year	Max Level	Comments
ASCORBIC ACID (L-)	300	Adopted	2005	GMP	Note 127
BENZOATES	210-213	Adopted	2004	1000 mg/kg	Notes 13, 91, 122 & 127
CALCIUM ASCORBATE	302	Adopted	2005	GMP	Note 127
CARBON DIOXIDE	290	Adopted	2005	GMP	Notes 69 & 127
CITRIC ACID	330	Adopted	2005	3000 mg/kg	Notes 122 & 127
MALIC ACID (DL-)	296	Adopted	2005	GMP	Notes 115 & 127
PECTINS	440	Adopted	2005	GMP	Notes 35 & 127
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i),(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii); 451(i),(ii); 452(i)-(v); 542	Adopted	2005	1000 mg/kg	Notes 33, 40, 122 & 127
POTASSIUM ASCORBATE	303	Adopted	2005	GMP	Note 127
SODIUM ASCORBATE	301	Adopted	2005	GMP	Note 127
SORBATES	200-203	Adopted	2005	1000 mg/kg	Notes 42, 91, 122 & 127
SULPHITES	220-225, 227, 228, 539	Adopted	2005	50 mg/kg	Notes 44, 122 & 127
TARTRATES	334; 335(i),(ii); 336(i),(ii); 337	Adopted	2005	4000 mg/kg	Notes 45, 127, 128 & 129

Food Category No. 14.1.2.4 Concentrates for vegetable juice

Additive	INS	Step	Year	Max Level	Comments
ASCORBIC ACID (L-)	300	4		GMP	
ASPARTAME-ACESULFAME SALT	962	3		3100 mg/kg	Note 113
CARAMEL II - CAUSTIC SULPHITE PROCESS	150b	4		50000 mg/kg	
CARAMEL III - AMMONIA PROCESS	150c	3		50000 mg/kg	
CARAMEL IV - SULPHITE AMMONIA PROCESS	150d	3		50000 mg/kg	
CAROTENES, BETA-(VEGETABLE)	160a(ii)	3		2000 mg/kg	
CITRIC ACID	330	4		3000 mg/kg	
HYDROXYBENZOATES, p-	214, 218	7		1000 mg/kg	Note 27
MALIC ACID (DL-)	296	4		3000 mg/kg	
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i),(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii); 451(i),(ii); 452(i)-(v); 542	7		2500 mg/kg	Notes 3 & 88
SORBATES	200-203	7		1000 mg/kg	Note 42
SULPHITES	220-225, 227, 228, 539	Adopted	2006	50 mg/kg	Notes 44, 122 & 127

Food Category No. 14.1.2.4 Concentrates for vegetable juice

Additive	INS	Step	Year	Max Level	Comments
TARTRATES	334; 335(i),(ii); 336(i),(ii); 337	7		4000 mg/kg	Note 45

Food Category No. 14.1.3.1 Fruit nectar

Additive	INS	Step	Year	Max Level	Comments
ACESULFAME POTASSIUM	950	Adopted	2005	350 mg/kg	
ASCORBIC ACID (L-)	300	Adopted	2005	GMP	
ASPARTAME	951	Adopted	2005	600 mg/kg	
BENZOATES	210-213	Adopted	2004	1000 mg/kg	Notes 13, 91 & 122
CALCIUM ASCORBATE	302	Adopted	2005	GMP	
CARBON DIOXIDE	290	Adopted	2005	GMP	Note 69
CITRIC ACID	330	Adopted	2005	5000 mg/kg	
CYCLAMIC ACID (AND Na, K, Ca SALTS)	952	Adopted	2005	400 mg/kg	Notes 17 & 122
MALIC ACID (DL-)	296	Adopted	2005	GMP	
PECTINS	440	Adopted	2005	GMP	
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i),(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii); 451(i),(ii); 452(i)-(v); 542	Adopted	2005	1000 mg/kg	Notes 33, 40 & 122
POTASSIUM ASCORBATE	303	Adopted	2005	GMP	
SACCHARIN (AND Na, K, Ca SALTS)	954	Adopted	2005	80 mg/kg	
SODIUM ASCORBATE	301	Adopted	2005	GMP	
SORBATES	200-203	Adopted	2005	1000 mg/kg	Notes 42, 91 & 122
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	Adopted	2005	300 mg/kg	
SULPHITES	220-225, 227, 228, 539	Adopted	2005	50 mg/kg	Notes 44 & 122
TARTRATES	334; 335(i),(ii); 336(i),(ii); 337	Adopted	2005	4000 mg/kg	Notes 45 & 128

Food Category No. 14.1.3.2 Vegetable nectar

Additive	INS	Step	Year	Max Level	Comments
ACESULFAME POTASSIUM	950	3		350 mg/kg	Note 161
ASCORBIC ACID (L-)	300	4		GMP	
ASPARTAME	951	Adopted	2007	600 mg/kg	Note 161
CARAMEL II - CAUSTIC SULPHITE PROCESS	150b	4		50000 mg/kg	
CARAMEL III - AMMONIA PROCESS	150c	Adopted	1999	GMP	
CARAMEL III - AMMONIA PROCESS	150c	3		50000 mg/kg	

Food Category No. 14.1.3.2 Vegetable nectar

Additive	INS	Step	Year	Max Level	Comments
CARAMEL IV - SULPHITE AMMONIA PROCESS	150d	3		50000 mg/kg	
CARAMEL IV - SULPHITE AMMONIA PROCESS	150d	Adopted	1999	GMP	
CAROTENES, BETA-(VEGETABLE)	160a(ii)	3		2000 mg/kg	
CAROTENOIDS	160a(i),a(iii),e,f	6		100 mg/kg	
CITRIC ACID	330	4		5000 mg/kg	
CYCLAMIC ACID (AND Na, K, Ca SALTS)	952	Adopted	2007	400 mg/kg	Notes 17 & 161
GRAPE SKIN EXTRACT	163(ii)	3		1500 mg/kg	
HYDROXYBENZOATES, p-	214, 218	7		200 mg/kg	Note 27
IRON OXIDES	172(i)-(iii)	6		GMP	
MALIC ACID (DL-)	296	4		3000 mg/kg	
NEOTAME	961	Adopted	2007	65 mg/kg	Note 161
PECTINS	440	4		3000 mg/kg	
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i),(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii); 451(i),(ii); 452(i)-(v); 542	7		2500 mg/kg	Notes 33 & 88
RIBOFLAVINS	101(i), (ii)	3		300 mg/kg	
SACCHARIN (AND Na, K, Ca SALTS)	954	3		80 mg/kg	Note 161
SORBATES	200-203	7		1000 mg/kg	Note 42
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	Adopted	2007	300 mg/kg	Note 161
SULPHITES	220-225, 227, 228, 539	Adopted	2006	50 mg/kg	Notes 44 & 122
TARTRATES	334; 335(i),(ii); 336(i),(ii); 337	7		1600 mg/kg	Note 45
ZEAXANTHIN (SYNTHETIC)	161h(i)	4		100 mg/kg	

Food Category No. 14.1.3.3 Concentrates for fruit nectar

Additive	INS	Step	Year	Max Level	Comments
ACESULFAME POTASSIUM	950	Adopted	2005	350 mg/kg	Note 127
ASCORBIC ACID (L-)	300	Adopted	2005	GMP	Note 127
ASPARTAME	951	Adopted	2005	600 mg/kg	Note 127
BENZOATES	210-213	Adopted	2004	1000 mg/kg	Notes 13, 91, 122 & 127
CALCIUM ASCORBATE	302	Adopted	2005	GMP	Note 127
CARBON DIOXIDE	290	Adopted	2005	GMP	Notes 69 & 127
CITRIC ACID	330	Adopted	2005	5000 mg/kg	Note 127
CYCLAMIC ACID (AND Na, K, Ca SALTS)	952	Adopted	2005	400 mg/kg	Notes 17, 122 & 127

Food Category No. 14.1.3.3 Concentrates for fruit nectar

Additive	INS	Step	Year	Max Level	Comments
MALIC ACID (DL-)	296	Adopted	2005	GMP	Note 127
PECTINS	440	Adopted	2005	GMP	Note 127
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i),(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii); 451(i),(ii); 452(i)-(v); 542	Adopted	2005	1000 mg/kg	Notes 33, 40, 122 & 127
POTASSIUM ASCORBATE	303	Adopted	2005	GMP	Note 127
SACCHARIN (AND Na, K, Ca SALTS)	954	Adopted	2005	80 mg/kg	Note 127
SODIUM ASCORBATE	301	Adopted	2005	GMP	Note 127
SORBATES	200-203	Adopted	2005	1000 mg/kg	Notes 42, 91, 122 & 127
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	Adopted	2005	300 mg/kg	Note 127
SULPHITES	220-225, 227, 228, 539	Adopted	2005	50 mg/kg	Notes 44, 122 & 127
TARTRATES	334; 335(i),(ii); 336(i),(ii); 337	Adopted	2005	4000 mg/kg	Notes 45, 127 & 128

Food Category No. 14.1.3.4 Concentrates for vegetable nectar

Additive	INS	Step	Year	Max Level	Comments
ACESULFAME POTASSIUM	950	Adopted	2007	350 mg/kg	Notes 127 & 161
ASCORBIC ACID (L-)	300	4		GMP	
ASPARTAME	951	Adopted	2007	600 mg/kg	Notes 127 & 161
ASPARTAME-ACESULFAME SALT	962	3		3100 mg/kg	Note 113
BENZOATES	210-213	Adopted	2004	600 mg/kg	Note 13
CARAMEL II - CAUSTIC SULPHITE PROCESS	150b	4		50000 mg/kg	
CARAMEL III - AMMONIA PROCESS	150c	3		50000 mg/kg	
CARAMEL III - AMMONIA PROCESS	150c	Adopted	1999	GMP	
CARAMEL IV - SULPHITE AMMONIA PROCESS	150d	3		50000 mg/kg	
CARAMEL IV - SULPHITE AMMONIA PROCESS	150d	Adopted	1999	GMP	
CAROTENES, BETA-(VEGETABLE)	160a(ii)	3		1000 mg/kg	
CAROTENOIDS	160a(i),a(iii),e,f	6		100 mg/kg	
CITRIC ACID	330	4		5000 mg/kg	
CYCLAMIC ACID (AND Na, K, Ca SALTS)	952	Adopted	2007	400 mg/kg	Notes 17, 127 & 161
GRAPE SKIN EXTRACT	163(ii)	3		1500 mg/kg	
HYDROXYBENZOATES, p-	214, 218	7		200 mg/kg	Note 27
IRON OXIDES	172(i)-(iii)	6		GMP	

Food Category No. 14.1.3.4 Concentrates for vegetable nectar

Additive	INS	Step	Year	Max Level	Comments
MALIC ACID (DL-)	296	4		3000 mg/kg	
NEOTAME	961	Adopted	2007	65 mg/kg	Notes 127 & 161
PECTINS	440	4		3000 mg/kg	
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i),(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii); 451(i),(ii); 452(i)-(v); 542	7		2500 mg/kg	Notes 3 & 88
RIBOFLAVINS	101(i), (ii)	3		300 mg/kg	
SACCHARIN (AND Na, K, Ca SALTS)	954	6		300 mg/kg	Notes 127 & 161
SORBATES	200-203	7		1000 mg/kg	Note 42
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	Adopted	2007	300 mg/kg	Notes 127 & 161
SULPHITES	220-225, 227, 228, 539	Adopted	2006	50 mg/kg	Notes 44, 122 & 127
TARTRATES	334; 335(i),(ii); 336(i),(ii); 337	7		1600 mg/kg	Note 45
ZEAXANTHIN (SYNTHETIC)	161h(i)	4		100 mg/kg	

Food Category No. 14.1.4 Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks

Additive	INS	Step	Year	Max Level	Comments
ACESULFAME POTASSIUM	950	Adopted	2007	600 mg/kg	Note 161
ALITAME	956	Adopted	2007	40 mg/kg	Note 161
AMARANTH	123	7		100 mg/kg	
ASCORBYL ESTERS	304, 305	Adopted	2001	1000 mg/kg	Notes 10 & 15
ASPARTAME	951	Adopted	2007	600 mg/kg	Note 161
ASPARTAME-ACESULFAME SALT	962	3		930 mg/kg	Notes 119 & 145
AZORUBINE (CARMOISINE)	122	7		100 mg/kg	
BEESWAX	901	Adopted	2006	200 mg/kg	Note 131
BENZOATES	210-213	Adopted	2004 Interim	600 mg/kg	Notes 13 & 123
BRILLIANT BLACK (BLACK PN)	151	7		100 mg/kg	
BRILLIANT BLUE FCF	133	Adopted	2005	100 mg/kg	
BROWN HT	155	7		100 mg/kg	
CANDELILLA WAX	902	Adopted	2006	200 mg/kg	Note 131
CARAMEL II - CAUSTIC SULPHITE PROCESS	150b	4		50000 mg/kg	
CARAMEL III - AMMONIA PROCESS	150c	3		50000 mg/kg	
CARAMEL III - AMMONIA PROCESS	150c	Adopted	1999	GMP	

Food Category No. 14.1.4 Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks

Additive	INS	Step	Year	Max Level	Comments
CARAMEL IV - SULPHITE AMMONIA PROCESS	150d	Adopted	1999	GMP	
CARAMEL IV - SULPHITE AMMONIA PROCESS	150d	3		50000 mg/kg	
CARMINES	120	6		1000 mg/kg	
CARNAUBA WAX	903	Adopted	2003	200 mg/kg	Note 131
CAROTENES, BETA-(VEGETABLE)	160a(ii)	Adopted	2005	2000 mg/kg	
CAROTENOIDS	160a(i),a(iii),e,f	6		100 mg/kg	
CHLOROPHYLLS, COPPER	141(i),(ii)	6		300 mg/kg	
CURCUMIN	100(i)	7		100 mg/kg	
CYCLODEXTRIN, BETA-	459	Adopted	2001	500 mg/kg	
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	Adopted	2005	5000 mg/kg	
DIMETHYL DICARBONATE	242	Adopted	1999	250 mg/kg	Note 18
DIOCTYL SODIUM SULPHOSUCCINATE	480	7		10 mg/kg	
EDTAs	385, 386	Adopted	2001	200 mg/kg	Note 21
ERYTHROSINE	127	6		300 mg/kg	
ETHYL MALTOL	637	7		200 mg/kg	
FAST GREEN FCF	143	Adopted	1999	100 mg/kg	
FORMATES	236	Adopted	2001	100 mg/kg	Note 25
GLYCEROL ESTERS OF WOOD ROSIN	445	Adopted	1999	150 mg/kg	
GRAPE SKIN EXTRACT	163(ii)	6		500 mg/kg	
HYDROXYBENZOATES, p-	214, 218	7		1000 mg/kg	Note 27
INDIGOTINE (INDIGO CARMINE)	132	6		300 mg/kg	
IRON OXIDES	172(i)-(iii)	Adopted	2005	100 mg/kg	
ISOPROPYL CITRATES	384	Adopted	2001	200 mg/kg	
LUTEIN FROM TAGETES ERECTA	161b(i)	4		100 mg/kg	
MALTOL	636	7		200 mg/kg	
NEOTAME	961	Adopted	2007	33 mg/kg	Note 161
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i),(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii); 451(i),(ii); 452(i)-(v); 542	7		12000 mg/kg	Note 33
POLYDIMETHYLSILOXANE	900a	Adopted	1999	20 mg/kg	
POLYETHYLENE GLYCOL	1521	Adopted	2001	1000 mg/kg	
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	7		9000 mg/kg	

Food Category No. 14.1.4 Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks

Additive	INS	Step	Year	Max Level	Comments
POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	476	7		5000 mg/kg	
POLYOXYETHYLENE STEARATES	430, 431	7		500 mg/kg	
POLYSORBATES	432-436	Adopted	2007	500 mg/kg	Note 127
PONCEAU 4R (COCHINEAL RED A)	124	6		100 mg/kg	
PROPYL GALLATE	310	Adopted	2001	1000 mg/kg	Notes 15 & 130
PROPYLENE GLYCOL ALGINATE	405	7		500 mg/kg	
PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	477	Adopted	2001	500 mg/kg	
QUILLAIA EXTRACTS	999(i), (ii)	Adopted	2007	50 mg/kg	Notes 132 & 168
QUINOLINE YELLOW	104	7		100 mg/kg	
RIBOFLAVINS	101(i), (ii)	Adopted	2005	50 mg/kg	
SODIUM DIACETATE	262(ii)	7		150 mg/kg	
SORBITAN ESTERS OF FATTY ACIDS	491-495	7		5000 mg/kg	
STANNOUS CHLORIDE	512	Adopted	2001	20 mg/kg	Note 43
STEAROYL-2-LACTYLATES	481(i), 482(i)	7		2000 mg/kg	
STEARYL CITRATE	484	Adopted	1999	500 mg/kg	
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	Adopted	2007	300 mg/kg	Notes 127 & 161
SUCROGLYCERIDES	474	7		5000 mg/kg	
SUCROSE ACETATE ISOBUTYRATE	444	Adopted	1999	500 mg/kg	
SULPHITES	220-225, 227, 228, 539	Adopted	2006	70 mg/kg	Notes 44, 127 & 143
TARTRATES	334; 335(i),(ii); 336(i),(ii); 337	7		5000 mg/kg	Note 45
TARTRAZINE	102	7		300 mg/kg	
THIODIPROPIONATES	388, 389	Adopted	1999	1000 mg/kg	Notes 15 & 46
TOCOPHEROLS	307a, b, c	7		1000 mg/kg	Note 15
TRIETHYL CITRATE	1505	Adopted	1999	200 mg/kg	
ZEAXANTHIN (SYNTHETIC)	161h(i)	4		100 mg/kg	

Food Category No. 14.1.4.1 Carbonated water-based flavoured drinks

Additive	INS	Step	Year	Max Level	Comments
ADIPATES	355-357, 359	7		790 mg/kg	Note 1
ALLURA RED AC	129	6		300 mg/kg	
CYCLAMIC ACID (AND Na, K, Ca SALTS)	952	6		1500 mg/kg	Note 17
PROPYLENE GLYCOL	1520	7		3000 mg/kg	

Food Category No. 14.1.4.1 Carbonated water-based flavoured drinks

Additive	INS	Step	Year	Max Level	Comments
SACCHARIN (AND Na, K, Ca SALTS)	954	6		500 mg/kg	
SORBATES	200-203	7		1000 mg/kg	Note 42
SUCROSE ESTERS OF FATTY ACIDS	473	7		1000 mg/kg	
SUNSET YELLOW FCF	110	6		300 mg/kg	

Food Category No. 14.1.4.2 Non-carbonated water-based flavoured drinks, including punches and ades

Additive	INS	Step	Year	Max Level	Comments
ADIPATES	355-357, 359	7		2000 mg/kg	Note 1
ALLURA RED AC	129	6		300 mg/kg	
CANTHAXANTHIN	161g	6		5 mg/kg	
CYCLAMIC ACID (AND Na, K, Ca SALTS)	952	6		1500 mg/kg	Note 17
PROPYLENE GLYCOL	1520	7		3000 mg/kg	
SACCHARIN (AND Na, K, Ca SALTS)	954	6		500 mg/kg	
SORBATES	200-203	7		1000 mg/kg	Note 42
SUCROSE ESTERS OF FATTY ACIDS	473	7		5000 mg/kg	
SUNSET YELLOW FCF	110	6		300 mg/kg	

Food Category No. 14.1.4.3 Concentrates (liquid or solid) for water-based flavoured drinks

Additive	INS	Step	Year	Max Level	Comments
ADIPATES	355-357, 359	7		10000 mg/kg	Note 1
ALLURA RED AC	129	6		1572 mg/kg	
CANTHAXANTHIN	161g	6		100 mg/kg	
FERRIC AMMONIUM CITRATE	381	Adopted	1999	10 mg/kg	Note 23
POLYVINYLPIRROLIDONE	1201	Adopted	1999	500 mg/kg	
PROPYLENE GLYCOL	1520	7		200000 mg/kg	
SACCHARIN (AND Na, K, Ca SALTS)	954	6		2000 mg/kg	
SODIUM ALUMINIUM PHOSPHATES	541(i),(ii)	7		2000 mg/kg	Notes 6 & 127
SORBATES	200-203	7		1500 mg/kg	Note 42
SUCROSE ESTERS OF FATTY ACIDS	473	7		10000 mg/kg	
SUNSET YELLOW FCF	110	6		391 mg/kg	

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

Additive	INS	Step	Year	Max Level	Comments
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Food Category No. 14.1.5 **Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa**

Additive	INS	Step	Year	Max Level	Comments
ACESULFAME POTASSIUM	950	Adopted	2007	600 mg/kg	Notes 160 & 161
ACETIC ACID (GLACIAL)	260	4		GMP	
ACETIC AND FATTY ACID ESTERS OF GLYCEROL	472a	7		GMP	
ACETYLATED DISTARCH ADIPATE	1422	7		10000 mg/kg	
ACETYLATED DISTARCH PHOSPHATE	1414	7		10000 mg/kg	
ACID TREATED STARCH	1401	7		10000 mg/kg	
AGAR	406	7		GMP	
ALGINIC ACID	400	4		GMP	
ALKALINE TREATED STARCH	1402	7		10000 mg/kg	
AMMONIUM CHLORIDE	510	4		GMP	
ASCORBIC ACID (L-)	300	4		500 mg/kg	
ASPARTAME	951	Adopted	2007	600 mg/kg	Notes 160 & 161
ASPARTAME-ACESULFAME SALT	962	3		1360 mg/kg	Note 113
BEESWAX	901	Adopted	2001	GMP	Note 108
BENZOATES	210-213	Adopted	2004	1000 mg/kg	Note 13
BLEACHED STARCH	1403	7		10000 mg/kg	
CALCIUM CARBONATE	170(i)	4		10000 mg/kg	Note 58
CALCIUM CHLORIDE	509	4		10000 mg/kg	Note 58
CALCIUM LACTATE	327	4		10000 mg/kg	Note 58
CANDELILLA WAX	902	Adopted	2001	GMP	Note 108
CARAMEL I - PLAIN	150a	4		GMP	
CARAMEL II - CAUSTIC SULPHITE PROCESS	150b	4		50000 mg/kg	
CARAMEL III - AMMONIA PROCESS	150c	3		100000 mg/kg	
CARAMEL IV - SULPHITE AMMONIA PROCESS	150d	3		100000 mg/kg	
CARBON DIOXIDE	290	7		GMP	Note 59
CARNAUBA WAX	903	Adopted	2006	200 mg/kg	Note 108
CAROB BEAN GUM	410	7		GMP	
CARRAGEENAN AND ITS Na, K, NH ₄ , Ca and Mg SALTS (INCLUDES FURCELLERAN)	407	7		GMP	
CITRIC ACID	330	4		GMP	
CITRIC AND FATTY ACID ESTERS OF GLYCEROL	472c	7		GMP	
DEXTRINS, ROASTED STARCH	1400	7		GMP	Note 90
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	Adopted	2006	500 mg/kg	Note 142

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

Additive	INS	Step	Year	Max Level	Comments
DIMETHYL DICARBONATE	242	Adopted	2004	250 mg/kg	Note 18
DISODIUM 5'-GUANYLATE	627	4		GMP	
DISODIUM 5'-INOSINATE	631	4		GMP	
DISODIUM 5'-RIBONUCLEOTIDES	635	4		GMP	
DISTARCH PHOSPHATE	1412	7		10000 mg/kg	
EDTAs	385, 386	Adopted	2001	35 mg/kg	Note 21
ERYTHRITOL	968	4		40000 mg/kg	
ETHYL MALTOL	637	7		200 mg/kg	
FUMARIC ACID	297	7		1000 mg/kg	Note 2
GELLAN GUM	418	7		GMP	
GLYCEROL	422	7		GMP	
GUAR GUM	412	7		GMP	
GUM ARABIC (ACACIA GUM)	414	7		GMP	
HYDROXYBENZOATES, p-	214, 218	7		450 mg/kg	Note 27
HYDROXYPROPYL CELLULOSE	463	7		GMP	
HYDROXYPROPYL DISTARCH PHOSPHATE	1442	7		10000 mg/kg	
HYDROXYPROPYL METHYL CELLULOSE	464	7		GMP	
HYDROXYPROPYL STARCH	1440	7		10000 mg/kg	
ISOASCORBIC ACID (ERYTHORBIC ACID)	315	7		GMP	
ISOMALT (ISOMALTITOL)	953	4		300000 mg/kg	
KARAYA GUM	416	7		GMP	
KONJAC FLOUR	425	7		GMP	
LACTIC AND FATTY ACID ESTERS OF GLYCEROL	472b	7		GMP	
LACTITOL	966	4		30000 mg/kg	
LECITHIN	322(i)	7		GMP	
MAGNESIUM CARBONATE	504(i)	7		GMP	
MAGNESIUM CHLORIDE	511	7		GMP	
MAGNESIUM HYDROGEN CARBONATE	504(ii)	7		GMP	
MAGNESIUM HYDROXIDE	528	7		GMP	
MALIC ACID (DL-)	296	4		GMP	
MALTITOL and MALTITOL SYRUP	965	4		100000 mg/kg	
MALTOL	636	7		200 mg/kg	
METHYL CELLULOSE	461	7		GMP	
METHYL ETHYL CELLULOSE	465	7		GMP	
MICROCRYSTALLINE CELLULOSE	460(i)	7		GMP	

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

Additive	INS	Step	Year	Max Level	Comments
MONO- AND DI-GLYCERIDES OF FATTY ACIDS	471	7		GMP	
MONOSODIUM GLUTAMATE	621	4		GMP	
MONOSTARCH PHOSPHATE	1410	7		10000 mg/kg	
NEOTAME	961	Adopted	2007	50 mg/kg	Note 160
NITROGEN	941	7		GMP	Note 59
NITROUS OXIDE	942	7		GMP	
OXIDIZED STARCH	1404	7		10000 mg/kg	
PECTINS	440	7		GMP	
PHOSPHATED DISTARCH PHOSPHATE	1413	7		10000 mg/kg	
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i),(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii); 451(i),(ii); 452(i)-(v); 542	7		880 mg/kg	Note 33
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	7		5000 mg/kg	
POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	476	7		5000 mg/kg	
POTASSIUM CARBONATE	501(i)	4		GMP	
POTASSIUM CHLORIDE	508	4		GMP	
POTASSIUM DIHYDROGEN CITRATE	332(i)	7		GMP	
POWDERED CELLULOSE	460(ii)	7		GMP	
PROCESSED EUCHEUMA SEAWEED (PES)	407a	7		GMP	
PROPYLENE GLYCOL ALGINATE	405	4		10000 mg/kg	
PROTEASE (A. ORYZAE VAR.)	1101(i)	7		GMP	
PULLULAN	1204	4		4000 mg/kg	
SACCHARIN (AND Na, K, Ca SALTS)	954	Adopted	2007	200 mg/kg	Note 160
SALTS OF MYRISTIC, PALMITIC & STEARIC ACIDS WITH AMMONIA, CALCIUM, POTASSIUM AND SODIUM	470(i)	7		GMP	
SALTS OF OLEIC ACID WITH CALCIUM, POTASSIUM AND SODIUM	470(ii)	7		GMP	
SHELLAC	904	Adopted	2001	GMP	Note 108
SILICON DIOXIDE, AMORPHOUS	551	4		15000 mg/kg	Note 2
SODIUM ACETATE	262(i)	4		GMP	
SODIUM ALGINATE	401	4		GMP	
SODIUM ASCORBATE	301	4		GMP	

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

Additive	INS	Step	Year	Max Level	Comments
SODIUM CARBONATE	500(i)	7		GMP	
SODIUM CARBOXYMETHYL CELLULOSE (CELLULOSE GUM)	466	7		GMP	
SODIUM DIHYDROGEN CITRATE	331(i)	7		GMP	
SODIUM FUMARATES	365	4		GMP	
SODIUM GLUCONATE	576	4		GMP	
SODIUM HYDROGEN CARBONATE	500(ii)	7		GMP	
SODIUM ISOASCORBATE	316	7		GMP	
SODIUM LACTATE	325	4		GMP	
SODIUM MALATE	350(ii)	4		GMP	
SORBATES	200-203	7		1000 mg/kg	Note 42
SORBITAN ESTERS OF FATTY ACIDS	491-495	7		5000 mg/kg	
SORBITOL AND SORBITOL SYRUP	420	4		GMP	
STARCHES, ENZYME TREATED	1405	7		10000 mg/kg	
STEAROYL-2-LACTYLATES	481(i), 482(i)	7		2000 mg/kg	Note 2
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	Adopted	2007	300 mg/kg	Notes 160 & 161
SUCROGLYCERIDES	474	7		1000 mg/kg	
SUCROSE ESTERS OF FATTY ACIDS	473	7		5000 mg/kg	
SUNSET YELLOW FCF	110	3		70 mg/kg	
TARA GUM	417	7		GMP	
THAUMATIN	957	4		GMP	
TRAGACANTH GUM	413	7		GMP	
TRIPOTASSIUM CITRATE	332(ii)	7		GMP	
TRISODIUM CITRATE	331(iii)	7		GMP	
XANTHAN GUM	415	7		GMP	
XYLITOL	967	4		30000 mg/kg	

Food Category No. 14.2 **Alcoholic beverages, including alcohol-free and low-alcoholic counterparts**

Additive	INS	Step	Year	Max Level	Comments
CARAMEL II - CAUSTIC SULPHITE PROCESS	150b	4		50000 mg/kg	
CARAMEL III - AMMONIA PROCESS	150c	3		50000 mg/kg	
CARAMEL IV - SULPHITE AMMONIA PROCESS	150d	3		50000 mg/kg	
DIOCTYL SODIUM SULPHOSUCCINATE	480	7		10 mg/kg	

Food Category No. 14.2 Alcoholic beverages, including alcohol-free and low-alcoholic counterparts

Additive	INS	Step	Year	Max Level	Comments
PROPYLENE GLYCOL	1520	7		50000 mg/kg	

Food Category No. 14.2.1 Beer and malt beverages

Additive	INS	Step	Year	Max Level	Comments
ADIPATES	355-357, 359	7		GMP	Note 1
ADIPATES	355-357, 359	4		2000 mg/kg	Note 1
ASPARTAME-ACESULFAME SALT	962	3		790 mg/kg	Notes 113 & 138
CARAMEL III - AMMONIA PROCESS	150c	Adopted	1999	GMP	
CARAMEL IV - SULPHITE AMMONIA PROCESS	150d	Adopted	1999	GMP	
CARMINES	120	Adopted	2005	100 mg/kg	
CAROTENES, BETA-(VEGETABLE)	160a(ii)	Adopted	2005	600 mg/kg	
CURCUMIN	100(i)	4		200 mg/kg	
EDTAs	385, 386	Adopted	2004	25 mg/kg	Note 21
GRAPE SKIN EXTRACT	163(ii)	3		1500 mg/kg	
HYDROXYBENZOATES, p-PHOSPHATES	214, 218	7		200 mg/kg	Note 27
	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i),(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii); 451(i),(ii); 452(i)-(v); 542	7		440 mg/kg	Note 33
POLYDIMETHYLSILOXANE	900a	Adopted	1999	10 mg/kg	
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	7		500 mg/kg	
POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	476	7		1000 mg/kg	
POLYVINYLPIRROLIDONE	1201	Adopted	1999	10 mg/kg	Note 36
PROPYLENE GLYCOL ALGINATE	405	7		3000 mg/kg	
SORBATES	200-203	7		500 mg/kg	Note 42
SULPHITES	220-225, 227, 228, 539	Adopted	2006	50 mg/kg	Note 44
TARTRATES	334; 335(i),(ii); 336(i),(ii); 337	7		2000 mg/kg	Note 45
TARTRAZINE	102	4		500 mg/kg	

Food Category No. 14.2.2 Cider and perry

Additive	INS	Step	Year	Max Level	Comments
ALLURA RED AC	129	6		200 mg/kg	
ASPARTAME-ACESULFAME SALT	962	3		790 mg/kg	Note 113
AZORUBINE (CARMOISINE)	122	7		200 mg/kg	

Food Category No. 14.2.2 Cider and perry

Additive	INS	Step	Year	Max Level	Comments
BENZOATES	210-213	Adopted	2004	1000 mg/kg	Notes 13 & 124
BRILLIANT BLACK (BLACK PN)	151	7		200 mg/kg	
BRILLIANT BLUE FCF	133	Adopted	2005	200 mg/kg	
BROWN HT	155	7		200 mg/kg	
CARAMEL III - AMMONIA PROCESS	150c	Adopted	1999	GMP	
CARAMEL IV - SULPHITE AMMONIA PROCESS	150d	Adopted	1999	GMP	
CARMINES	120	Adopted	2005	200 mg/kg	
CAROTENES, BETA-(VEGETABLE)	160a(ii)	Adopted	2005	600 mg/kg	
CAROTENOIDS	160a(i),a(iii),e,f	6		200 mg/kg	
CURCUMIN	100(i)	7		200 mg/kg	
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	Adopted	2005	5000 mg/kg	
DIMETHYL DICARBONATE	242	Adopted	2004	250 mg/kg	Note 18
ETHYL MALTOL	637	7		100 mg/kg	
GRAPE SKIN EXTRACT	163(ii)	3		1500 mg/kg	
HYDROXYBENZOATES, p-	214, 218	7		200 mg/kg	Note 27
INDIGOTINE (INDIGO CARMINE)	132	6		200 mg/kg	
IRON OXIDES	172(i)-(iii)	6		GMP	
LUTEIN FROM TAGETES ERECTA	161b(i)	4		200 mg/kg	
LYSOZYME	1105	Adopted	2004	500 mg/kg	
MALTOL	636	7		250 mg/kg	
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i),(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii); 451(i),(ii); 452(i)-(v); 542	7		880 mg/kg	Note 33
POLYDIMETHYLSILOXANE	900a	Adopted	1999	10 mg/kg	
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	7		5000 mg/kg	
POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	476	7		1000 mg/kg	
POLYVINYLPIRROLIDONE	1201	Adopted	1999	2 mg/kg	Note 36
PONCEAU 4R (COCHINEAL RED A)	124	6		200 mg/kg	
QUINOLINE YELLOW	104	7		200 mg/kg	
RIBOFLAVINS	101(i), (ii)	Adopted	2005	300 mg/kg	
SORBATES	200-203	7		1000 mg/kg	Note 42
SUCROGLYCERIDES	474	7		5000 mg/kg	
SUCROSE ESTERS OF FATTY ACIDS	473	7		5000 mg/kg	

Food Category No. 14.2.2 Cider and perry

Additive	INS	Step	Year	Max Level	Comments
SULPHITES	220-225, 227, 228, 539	Adopted	2006	200 mg/kg	Note 44
SUNSET YELLOW FCF	110	6		200 mg/kg	
TARTRATES	334; 335(i),(ii); 336(i),(ii); 337	7		2000 mg/kg	Note 45
TARTRAZINE	102	7		200 mg/kg	

Food Category No. 14.2.3 Grape wines

Additive	INS	Step	Year	Max Level	Comments
ASCORBIC ACID (L-)	300	4		250 mg/kg	
CALCIUM ALUMINIUM SILICATE	556	7		GMP	
CALCIUM ASCORBATE	302	7		GMP	
CALCIUM CARBONATE	170(i)	7		3500 mg/kg	
CALCIUM MALATE (D, L-)	352(ii)	7		GMP	
CARAMEL I - PLAIN	150a	7		GMP	
CARBON DIOXIDE	290	7		GMP	Note 60
CAROB BEAN GUM	410	7		GMP	
CITRIC ACID	330	4		4000 mg/kg	
DIMETHYL DICARBONATE	242	Adopted	2004	200 mg/kg	Note 18
ETHYL MALTOL	637	7		100 mg/kg	Note 93
FUMARIC ACID	297	7		3000 mg/kg	Note 109
GELLAN GUM	418	7		GMP	
GLUCOSE OXIDASE (ASPERGILLUS NIGER VAR.)	1102	7		GMP	
GUAR GUM	412	7		GMP	
GUM ARABIC (ACACIA GUM)	414	7		300 mg/kg	
HYDROXYBENZOATES, p-	214, 218	7		50 mg/kg	Note 27
ISOASCORBIC ACID (ERYTHORBIC ACID)	315	4		250 mg/kg	
KARAYA GUM	416	7		GMP	
KONJAC FLOUR	425	7		GMP	
LACTIC ACID (L-, D- and DL-)	270	4		4000 mg/kg	
LYSOZYME	1105	Adopted	2004	500 mg/kg	
MALIC ACID (DL-)	296	4		4000 mg/kg	
MALTOL	636	7		250 mg/kg	
MONO- AND DI-GLYCERIDES OF FATTY ACIDS	471	7		18 mg/kg	
NITROGEN	941	7		GMP	Note 59
PAPAIN	1101(ii)	7		GMP	
PECTINS	440	7		GMP	

Food Category No. 14.2.3 Grape wines

Additive	INS	Step	Year	Max Level	Comments
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i),(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii); 451(i),(ii); 452(i)-(v); 542	7		440 mg/kg	Note 33
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	7		500 mg/kg	
POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	476	7		1000 mg/kg	
POLYOXYETHYLENE STEARATES	430, 431	7		GMP	
POTASSIUM ASCORBATE	303	7		GMP	
POTASSIUM CARBONATE	501(i)	7		5000 mg/kg	
POTASSIUM HYDROGEN CARBONATE	501(ii)	7		5000 mg/kg	
PROTEASE (A. ORYZAE VAR.)	1101(i)	7		GMP	
SODIUM ASCORBATE	301	7		200 mg/kg	
SODIUM ISOASCORBATE	316	7		GMP	
SORBATES	200-203	7		2000 mg/kg	Note 42
SORBITAN ESTERS OF FATTY ACIDS	491-495	4		1000 mg/kg	
SULPHITES	220-225, 227, 228, 539	Adopted	2006	350 mg/kg	Notes 44 & 103
TARA GUM	417	7		GMP	
TRAGACANTH GUM	413	7		GMP	
XANTHAN GUM	415	7		GMP	

Food Category No. 14.2.3.1 Still grape wine

Additive	INS	Step	Year	Max Level	Comments
CURCUMIN	100(i)	4		200 mg/kg	
TARTRATES	334; 335(i),(ii); 336(i),(ii); 337	7		9000 mg/kg	Note 45

Food Category No. 14.2.3.2 Sparkling and semi-sparkling grape wines

Additive	INS	Step	Year	Max Level	Comments
BEET RED	162	7		GMP	
BROMELAIN	1101(iii)	7		GMP	
CALCIUM ALGINATE	404	7		GMP	
CHLOROPHYLL	140	7		GMP	
CURCUMIN	100(i)	4		200 mg/kg	
GRAPE SKIN EXTRACT	163(ii)	3		1500 mg/kg	
IRON OXIDES	172(i)-(iii)	6		GMP	
POTASSIUM ALGINATE	402	7		GMP	
TARTRATES	334; 335(i),(ii); 336(i),(ii); 337	4		4000 mg/kg	Note 45

Food Category No. 14.2.3.2 Sparkling and semi-sparkling grape wines

Additive	INS	Step	Year	Max Level	Comments
TITANIUM DIOXIDE	171	7		GMP	

Food Category No. 14.2.3.3 Fortified grape wine, grape liquor wine, and sweet grape wine

Additive	INS	Step	Year	Max Level	Comments
BEET RED	162	7		GMP	
CALCIUM SULPHATE	516	7		2000 mg/kg	
CARAMEL III - AMMONIA PROCESS	150c	Adopted	1999	GMP	
CARAMEL IV - SULPHITE AMMONIA PROCESS	150d	Adopted	1999	GMP	
CHLOROPHYLL	140	7		GMP	
CURCUMIN	100(i)	7		200 mg/kg	
GRAPE SKIN EXTRACT	163(ii)	3		1500 mg/kg	
TARTRATES	334; 335(i),(ii); 336(i),(ii); 337	4		4000 mg/kg	Note 45

Food Category No. 14.2.4 Wines (other than grape)

Additive	INS	Step	Year	Max Level	Comments
ALLURA RED AC	129	6		200 mg/kg	
AMARANTH	123	7		30 mg/kg	
ASPARTAME-ACESULFAME SALT	962	3		1080 mg/kg	Note 113
AZORUBINE (CARMOISINE)	122	7		200 mg/kg	
BENZOATES	210-213	Adopted	2003	1000 mg/kg	Note 13
BRILLIANT BLACK (BLACK PN)	151	7		200 mg/kg	
BRILLIANT BLUE FCF	133	Adopted	2005	200 mg/kg	
BROWN HT	155	7		200 mg/kg	
CARAMEL III - AMMONIA PROCESS	150c	Adopted	1999	GMP	
CARAMEL IV - SULPHITE AMMONIA PROCESS	150d	Adopted	1999	GMP	
CARMINES	120	Adopted	2005	200 mg/kg	
CAROTENES, BETA-(VEGETABLE)	160a(ii)	Adopted	2005	600 mg/kg	
CAROTENOIDS	160a(i),a(iii),e,f	6		200 mg/kg	
CURCUMIN	100(i)	7		200 mg/kg	
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	Adopted	2005	5000 mg/kg	
DIMETHYL DICARBONATE	242	Adopted	2004	250 mg/kg	Note 18
ETHYL MALTOL	637	7		100 mg/kg	
GRAPE SKIN EXTRACT	163(ii)	3		1500 mg/kg	
HYDROXYBENZOATES, p-	214, 218	7		200 mg/kg	Note 27
INDIGOTINE (INDIGO CARMINE)	132	6		200 mg/kg	

Food Category No. 14.2.4 Wines (other than grape)

Additive	INS	Step	Year	Max Level	Comments
IRON OXIDES	172(i)-(iii)	6		GMP	
LUTEIN FROM TAGETES ERECTA	161b(i)	4		200 mg/kg	
MALTOL	636	7		250 mg/kg	
NITRATES	251, 252	7		70 mg/kg	Notes 30 & 31
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i),(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii); 451(i),(ii); 452(i)-(v); 542	7		440 mg/kg	Note 33
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	7		500 mg/kg	
POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	476	7		1000 mg/kg	
PONCEAU 4R (COCHINEAL RED A)	124	6		200 mg/kg	
QUINOLINE YELLOW	104	7		200 mg/kg	
RIBOFLAVINS	101(i), (ii)	Adopted	2005	300 mg/kg	
SORBATES	200-203	7		1000 mg/kg	Note 42
SUCROGLYCERIDES	474	7		5000 mg/kg	
SUCROSE ESTERS OF FATTY ACIDS	473	7		5000 mg/kg	
SULPHITES	220-225, 227, 228, 539	Adopted	2006	200 mg/kg	Note 44
SUNSET YELLOW FCF	110	6		200 mg/kg	
TARTRATES	334; 335(i),(ii); 336(i),(ii); 337	7		GMP	Note 45
TARTRAZINE	102	7		200 mg/kg	

Food Category No. 14.2.5 Mead

Additive	INS	Step	Year	Max Level	Comments
BENZOATES	210-213	Adopted	2004	1000 mg/kg	Note 13
CAMEL III - AMMONIA PROCESS	150c	6		GMP	
CAMEL IV - SULPHITE AMMONIA PROCESS	150d	6		GMP	
DIMETHYL DICARBONATE	242	Adopted	2004	200 mg/kg	Note 18
HYDROXYBENZOATES, p-	214, 218	7		200 mg/kg	Note 27
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i),(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii); 451(i),(ii); 452(i)-(v); 542	7		440 mg/kg	Note 33
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	7		500 mg/kg	
SORBATES	200-203	7		1000 mg/kg	Note 42

Food Category No. 14.2.5 Mead

Additive	INS	Step	Year	Max Level	Comments
SUCROGLYCERIDES	474	7		5000 mg/kg	
SUCROSE ESTERS OF FATTY ACIDS	473	7		5000 mg/kg	
SULPHITES	220-225, 227, 228, 539	Adopted	2006	200 mg/kg	Note 44
TARTRATES	334; 335(i),(ii); 336(i),(ii); 337	7		GMP	Note 45

Food Category No. 14.2.6 Distilled spirituous beverages containing more than 15% alcohol

Additive	INS	Step	Year	Max Level	Comments
ALLURA RED AC	129	6		300 mg/kg	
AMARANTH	123	7		300 mg/kg	
AZORUBINE (CARMOISINE)	122	7		200 mg/kg	
BRILLIANT BLACK (BLACK PN)	151	7		200 mg/kg	
BRILLIANT BLUE FCF	133	Adopted	2005	200 mg/kg	
BROWN HT	155	7		200 mg/kg	
CANTHAXANTHIN	161g	6		5 mg/kg	
CARAMEL III - AMMONIA PROCESS	150c	Adopted	1999	GMP	
CARAMEL IV - SULPHITE AMMONIA PROCESS	150d	Adopted	1999	GMP	
CARMINES	120	Adopted	2005	200 mg/kg	
CAROTENES, BETA-(VEGETABLE)	160a(ii)	Adopted	2005	600 mg/kg	
CAROTENOIDS	160a(i),a(iii),e,f	6		200 mg/kg	
CURCUMIN	100(i)	7		200 mg/kg	
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	Adopted	2005	5000 mg/kg	
EDTAs	385, 386	Adopted	2005	25 mg/kg	Note 21
FAST GREEN FCF	143	Adopted	1999	100 mg/kg	
GRAPE SKIN EXTRACT	163(ii)	3		1500 mg/kg	
INDIGOTINE (INDIGO CARMINE)	132	6		300 mg/kg	
IRON OXIDES	172(i)-(iii)	6		GMP	
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i),(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii); 451(i),(ii); 452(i)-(v); 542	7		440 mg/kg	Note 33
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	7		5000 mg/kg	
POLYSORBATES	432-436	Adopted	2007	120 mg/kg	
PONCEAU 4R (COCHINEAL RED A)	124	6		200 mg/kg	
PROPYLENE GLYCOL ALGINATE	405	7		10000 mg/kg	

Food Category No. 14.2.6 Distilled spirituous beverages containing more than 15% alcohol

Additive	INS	Step	Year	Max Level	Comments
QUINOLINE YELLOW	104	7		200 mg/kg	
RED 2G	128	7		GMP	
SORBATES	200-203	7		600 mg/kg	Note 42
STEAROYL-2-LACTYLATES	481(i), 482(i)	7		8000 mg/kg	
SUCROGLYCERIDES	474	7		5000 mg/kg	
SUCROSE ESTERS OF FATTY ACIDS	473	7		5000 mg/kg	
SULPHITES	220-225, 227, 228, 539	Adopted	2006	200 mg/kg	Note 44
SUNSET YELLOW FCF	110	6		300 mg/kg	
TARTRATES	334; 335(i),(ii); 336(i),(ii); 337	7		3000 mg/kg	Note 45
TARTRAZINE	102	7		300 mg/kg	

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

Additive	INS	Step	Year	Max Level	Comments
ACESULFAME POTASSIUM	950	Adopted	2007	350 mg/kg	
ALLURA RED AC	129	6		200 mg/kg	
AMARANTH	123	7		100 mg/kg	
ASPARTAME	951	Adopted	2007	600 mg/kg	
ASPARTAME-ACESULFAME SALT	962	3		930 mg/kg	Note 119
AZORUBINE (CARMOISINE)	122	7		200 mg/kg	
BENZOATES	210-213	Adopted	2003	1000 mg/kg	Note 13
BRILLIANT BLACK (BLACK PN)	151	7		200 mg/kg	
BRILLIANT BLUE FCF	133	Adopted	2005	200 mg/kg	
BROWN HT	155	7		200 mg/kg	
CANTHAXANTHIN	161g	3		5 mg/kg	
CARAMEL III - AMMONIA PROCESS	150c	Adopted	1999	GMP	
CARAMEL IV - SULPHITE AMMONIA PROCESS	150d	Adopted	1999	GMP	
CARMINES	120	6		200 mg/kg	
CARMINES	120	3		500 mg/kg	
CAROTENES, BETA-(VEGETABLE)	160a(ii)	Adopted	2005	600 mg/kg	
CAROTENOIDS	160a(i),a(iii),e,f	6		200 mg/kg	
CURCUMIN	100(i)	7		200 mg/kg	
CYCLAMIC ACID (AND Na, K, Ca SALTS)	952	Adopted	2007	250 mg/kg	Note 17

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

Additive	INS	Step	Year	Max Level	Comments
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	Adopted	2005	10000 mg/kg	
EDTAs	385, 386	Adopted	2007	25 mg/kg	Note 21
FAST GREEN FCF	143	Adopted	1999	100 mg/kg	
GRAPE SKIN EXTRACT	163(ii)	3		1500 mg/kg	
HYDROXYBENZOATES, p-	214, 218	7		1000 mg/kg	Note 27
INDIGOTINE (INDIGO CARMINE)	132	6		200 mg/kg	
IRON OXIDES	172(i)-(iii)	6		GMP	
LUTEIN FROM TAGETES ERECTA	161b(i)	4		200 mg/kg	
NEOTAME	961	Adopted	2007	33 mg/kg	
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i),(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii); 451(i),(ii); 452(i)-(v); 542	7		12000 mg/kg	Note 33
POLYDIMETHYLSILOXANE	900a	Adopted	1999	10 mg/kg	
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	7		5000 mg/kg	
POLYSORBATES	432-436	Adopted	2007	120 mg/kg	
PONCEAU 4R (COCHINEAL RED A)	124	6		200 mg/kg	
QUINOLINE YELLOW	104	7		200 mg/kg	
RED 2G	128	7		GMP	
RIBOFLAVINS	101(i), (ii)	Adopted	2005	100 mg/kg	
SACCHARIN (AND Na, K, Ca SALTS)	954	Adopted	2007	80 mg/kg	
SORBATES	200-203	7		500 mg/kg	Note 42
STEAROYL-2-LACTYLATES	481(i), 482(i)	7		8000 mg/kg	
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	6		700 mg/kg	
SUCROGLYCERIDES	474	7		5000 mg/kg	
SULPHITES	220-225, 227, 228, 539	Adopted	2007	350 mg/kg	Notes 44 & 170
SUNSET YELLOW FCF	110	6		200 mg/kg	
TARTRATES	334; 335(i),(ii); 336(i),(ii); 337	7		3000 mg/kg	Note 45
TARTRAZINE	102	7		200 mg/kg	
TOCOPHEROLS	307a, b, c	7		150 mg/kg	

Food Category No. 15.0 Ready-to-eat savouries

Additive	INS	Step	Year	Max Level	Comments
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Food Category No. 15.0 Ready-to-eat savouries

Additive	INS	Step	Year	Max Level	Comments
ACESULFAME POTASSIUM	950	Adopted	2007	350 mg/kg	
ASPARTAME	951	6		500 mg/kg	
ASPARTAME-ACESULFAME SALT	962	3		770 mg/kg	Notes 113 & 144
BEESWAX	901	Adopted	2001	GMP	Note 3
BUTYLATED HYDROXYTOLUENE	321	Adopted	2006	200 mg/kg	Notes 15 & 130
CANDELILLA WAX	902	Adopted	2001	GMP	Note 3
CARAMEL II - CAUSTIC SULPHITE PROCESS	150b	4		10000 mg/kg	
CARAMEL III - AMMONIA PROCESS	150c	3		10000 mg/kg	
CARAMEL III - AMMONIA PROCESS	150c	Adopted	1999	GMP	
CARAMEL IV - SULPHITE AMMONIA PROCESS	150d	3		10000 mg/kg	
CARAMEL IV - SULPHITE AMMONIA PROCESS	150d	Adopted	1999	GMP	
CARNAUBA WAX	903	Adopted	2006	200 mg/kg	Note 3
NEOTAME	961	Adopted	2007	32 mg/kg	
PHOSPHATES	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i),(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii); 451(i),(ii); 452(i)-(v); 542	7		2200 mg/kg	Note 33
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	7		10000 mg/kg	
POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	476	7		1000 mg/kg	
SACCHARIN (AND Na, K, Ca SALTS)	954	Adopted	2007	100 mg/kg	
SHELLAC	904	Adopted	2001	GMP	Note 3
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	6		1000 mg/kg	
TARTRATES	334; 335(i),(ii); 336(i),(ii); 337	4		2000 mg/kg	Note 45
TERTIARY BUTYLHYDROQUINONE	319	Adopted	2005	200 mg/kg	Notes 15 & 130
THIODIPROPIONATES	388, 389	Adopted	1999	200 mg/kg	Note 46
ZEAXANTHIN (SYNTHETIC)	161h(i)	4		100 mg/kg	

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

Additive	INS	Step	Year	Max Level	Comments
ADIPATES	355-357, 359	7		13000 mg/kg	Note 1
ALLURA RED AC	129	6		200 mg/kg	

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

Additive	INS	Step	Year	Max Level	Comments
ALUMINIUM AMMONIUM SULPHATE	523	4		500 mg/kg	Note 6
AMARANTH	123	7		300 mg/kg	
ASCORBYL ESTERS	304, 305	Adopted	2001	200 mg/kg	Note 10
AZORUBINE (CARMOISINE)	122	4		550 mg/kg	
BENZOATES	210-213	Adopted	2004	1000 mg/kg	Note 13
BRILLIANT BLACK (BLACK PN)	151	7		200 mg/kg	
BRILLIANT BLUE FCF	133	Adopted	2005	200 mg/kg	
BROWN HT	155	7		200 mg/kg	
BUTYLATED HYDROXYANISOLE	320	Adopted	2005	200 mg/kg	Notes 15 & 130
CANTHAXANTHIN	161g	6		GMP	
CARMINES	120	Adopted	2005	200 mg/kg	
CAROTENES, BETA-(VEGETABLE)	160a(ii)	3		400 mg/kg	
CAROTENES, BETA-(VEGETABLE)	160a(ii)	6		25 mg/kg	
CAROTENOIDS	160a(i),a(iii),e,f	6		200 mg/kg	
CAROTENOIDS	160a(i),a(iii),e,f	3		400 mg/kg	
CHLOROPHYLLS, COPPER	141(i),(ii)	3		350 mg/kg	
CURCUMIN	100(i)	7		200 mg/kg	
CYCLODEXTRIN, BETA-	459	Adopted	2004	500 mg/kg	
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	Adopted	2005	20000 mg/kg	
ERYTHROSINE	127	6		300 mg/kg	
GRAPE SKIN EXTRACT	163(ii)	3		10000 mg/kg	
HYDROXYBENZOATES, p-	214, 218	4		1000 mg/kg	Note 27
INDIGOTINE (INDIGO CARMINE)	132	6		300 mg/kg	
IRON OXIDES	172(i)-(iii)	Adopted	2005	500 mg/kg	
LUTEIN FROM TAGETES ERECTA	161b(i)	4		200 mg/kg	
PONCEAU 4R (COCHINEAL RED A)	124	6		200 mg/kg	
PROPYL GALLATE	310	Adopted	2005	200 mg/kg	Notes 15 & 130
PROPYLENE GLYCOL	1520	7		300 mg/kg	
PROPYLENE GLYCOL ALGINATE	405	7		3000 mg/kg	
QUINOLINE YELLOW	104	7		200 mg/kg	
RIBOFLAVINS	101(i), (ii)	Adopted	2005	1000 mg/kg	
SODIUM DIACETATE	262(ii)	7		500 mg/kg	
SORBATES	200-203	7		1000 mg/kg	Note 42
SORBITAN ESTERS OF FATTY ACIDS	491-495	4		5000 mg/kg	

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

Additive	INS	Step	Year	Max Level	Comments
STEAROYL-2-LACTYLATES	481(i), 482(i)	7		5000 mg/kg	
SUCROSE ESTERS OF FATTY ACIDS	473	7		10000 mg/kg	
SULPHITES	220-225, 227, 228, 539	Adopted	2006	50 mg/kg	Note 44
SUNSET YELLOW FCF	110	3		550 mg/kg	
TARTRAZINE	102	7		300 mg/kg	
TOCOPHEROLS	307a, b, c	7		200 mg/kg	

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

Additive	INS	Step	Year	Max Level	Comments
ALLURA RED AC	129	6		100 mg/kg	
ASCORBYL ESTERS	304, 305	Adopted	2001	200 mg/kg	Note 10
AZORUBINE (CARMOISINE)	122	7		100 mg/kg	
BRILLIANT BLACK (BLACK PN)	151	7		100 mg/kg	
BRILLIANT BLUE FCF	133	Adopted	2005	100 mg/kg	
BROWN HT	155	7		100 mg/kg	
BUTYLATED HYDROXYANISOLE	320	Adopted	2005	200 mg/kg	Notes 15 & 130
CARMINES	120	Adopted	2005	100 mg/kg	
CAROTENES, BETA-(VEGETABLE)	160a(ii)	3		20000 mg/kg	
CAROTENOIDS	160a(i),a(iii),e,f	6		100 mg/kg	
CHLOROPHYLLS, COPPER	141(i),(ii)	3		100 mg/kg	
CURCUMIN	100(i)	7		100 mg/kg	
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472e	Adopted	2005	10000 mg/kg	
GRAPE SKIN EXTRACT	163(ii)	3		10000 mg/kg	
HYDROXYBENZOATES, p-	214, 218	7		300 mg/kg	Note 27
INDIGOTINE (INDIGO CARMINE)	132	6		100 mg/kg	
IRON OXIDES	172(i)-(iii)	Adopted	2005	400 mg/kg	
LUTEIN FROM TAGETES ERECTA	161b(i)	4		100 mg/kg	
PONCEAU 4R (COCHINEAL RED A)	124	6		100 mg/kg	
PROPYL GALLATE	310	Adopted	2005	200 mg/kg	Notes 15 & 130
PROPYLENE GLYCOL	1520	7		50000 mg/kg	
QUINOLINE YELLOW	104	7		100 mg/kg	
RIBOFLAVINS	101(i), (ii)	Adopted	2005	1000 mg/kg	
SORBATES	200-203	7		1000 mg/kg	Note 42
SUNSET YELLOW FCF	110	6		100 mg/kg	

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

Additive	INS	Step	Year	Max Level	Comments
TARTRAZINE	102	7		100 mg/kg	
TOCOPHEROLS	307a, b, c	7		1500 mg/kg	

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

Additive	INS	Step	Year	Max Level	Comments
ACESULFAME POTASSIUM	950	3		350 mg/kg	
ADIPATES	355-357, 359	7		1000 mg/kg	Notes 1 & 2
ALLURA RED AC	129	6		500 mg/kg	
AZORUBINE (CARMOISINE)	122	7		500 mg/kg	
BENZOATES	210-213	Adopted	2004	1000 mg/kg	Note 13
BRILLIANT BLACK (BLACK PN)	151	7		500 mg/kg	
BRILLIANT BLUE FCF	133	6		100 mg/kg	Note 2
BROWN HT	155	7		500 mg/kg	
CANTHAXANTHIN	161g	6		GMP	Note 2
CARAMEL II - CAUSTIC SULPHITE PROCESS	150b	4		20000 mg/kg	
CARAMEL III - AMMONIA PROCESS	150c	Adopted	1999	1000 mg/kg	
CARAMEL III - AMMONIA PROCESS	150c	3		20000 mg/kg	
CARAMEL IV - SULPHITE AMMONIA PROCESS	150d	Adopted	1999	1000 mg/kg	
CARAMEL IV - SULPHITE AMMONIA PROCESS	150d	3		20000 mg/kg	
CAROTENES, BETA-(VEGETABLE)	160a(ii)	3		1000 mg/kg	
CAROTENOIDS	160a(i),a(iii),e,f	6		500 mg/kg	
CURCUMIN	100(i)	7		500 mg/kg	
ERYTHROSINE	127	6		300 mg/kg	Note 2
GRAPE SKIN EXTRACT	163(ii)	6		10 mg/kg	
GRAPE SKIN EXTRACT	163(ii)	3		1500 mg/kg	
HYDROXYBENZOATES, p-PHOSPHATES	214, 218	7		1000 mg/kg	Note 27
	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i),(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii); 451(i),(ii); 452(i)-(v); 542	7		2000 mg/kg	Note 33
POLYGLYCEROL ESTERS OF FATTY ACIDS	475	4		10000 mg/kg	
POLYSORBATES	432-436	6		1000 mg/kg	
PONCEAU 4R (COCHINEAL RED A)	124	6		500 mg/kg	
QUINOLINE YELLOW	104	7		500 mg/kg	
RIBOFLAVINS	101(i), (ii)	3		300 mg/kg	

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

Additive	INS	Step	Year	Max Level	Comments
SODIUM ALUMINIUM PHOSPHATES	541(i),(ii)	7		190 mg/kg	Note 6
SODIUM DIACETATE	262(ii)	7		3000 mg/kg	
SORBATES	200-203	7		1000 mg/kg	Note 42
STEAROYL-2-LACTYLATES	481(i), 482(i)	7		5000 mg/kg	
SUCROSE ESTERS OF FATTY ACIDS	473	7		10000 mg/kg	
SUNSET YELLOW FCF	110	6		500 mg/kg	
TARTRATES	334; 335(i),(ii); 336(i),(ii); 337	7		600 mg/kg	Notes 2 & 45
TARTRAZINE	102	7		500 mg/kg	
ZEAXANTHIN (SYNTHETIC)	161h(i)	4		100 mg/kg	

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: $[(33000 \text{ U/kg bw}) \times (0.025 \text{ µg/U}) \times (1 \text{ mg}/1000 \text{ µg})] = 0.825 \text{ mg/kg bw}$
- 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 dendritic salt at 29 mg/kg as anhydrous sodium ferrocyanide.
- Note 108 For use on coffee beans only.
- Note 109 Use level reported as $25 \text{ lbs}/1000 \text{ gal} \times (0.45 \text{ kg}/\text{lb}) \times (1 \text{ gal}/3.75 \text{ L}) \times (1 \text{ L}/\text{kg}) \times (106 \text{ mg}/\text{kg}) = 3000 \text{ mg}/\text{kg}$
- 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 desiccated 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 β -Carotene (INS 160ai); 35 mg/kg for β -Apo-8-carotenal (INS 160e) and β -Apo-8-carotenoic acid, methol or ethyl ester (INS 160f).
- Note 147 Excluding whey powders for infant food.

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- 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.