

commission du codex alimentarius



ORGANISATION DES NATIONS
UNIES POUR L'ALIMENTATION
ET L'AGRICULTURE

ORGANISATION
MONDIALE
DE LA SANTÉ



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CX 4/30.2

CL 2004/44-FAC
Septembre 2004

- AUX:** Services centraux de liaison avec le Codex
Organisations internationales ayant statut d'observateur auprès du Codex
- DU:** Secrétaire, Commission du Codex Alimentarius,
Programme mixte FAO/OMS sur les normes alimentaires
Viale delle Terme di Caracalla
00100 Rome, Italie
- OBJET: DEMANDE D'OBSERVATIONS SUR:**
- I) AVANT-PROJET DE DISPOSITIONS RELATIVES AUX ADDITIFS ALIMENTAIRES A L'ETAPE 3 DANS LA NORME GENERALE CODEX POUR LES ADDITIFS ALIMENTAIRES; ET,**
- II) NOUVELLES PROPOSITIONS POUR L'EMPLOI DU NEOTAME (SIN 961) ET DE L'ALCOOL POLYVINYLIQUE (SIN 1203) POUR INCLUSION DANS LA NORME GENERALE CODEX POUR LES ADDITIFS ALIMENTAIRES A L'ETAPE 3**

DATE LIMITE : 15 décembre 2004

- OBSERVATIONS:**
- | | |
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| <p>Au:
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RAPPEL DES FAITS

1. À sa trente-sixième session, le Comité du Codex sur les additifs alimentaires et les contaminants (CCFAC) est convenu que les nouvelles utilisations proposées pour certains additifs alimentaires en réponse aux lettres circulaires CL 2002/44-FAC, CL 2003/13-FAC et CL 2003/34-FAC devraient être intégrées dans la NGAA et distribuées pour observations à l'étape 3 par une lettre circulaire distincte¹. Les dispositions proposées à l'étape 3 figurent à l'Annexe I.

2. Comme le précisait la lettre circulaire CL 2002/10-FAC, le CCFAC a demandé à sa trente-quatrième session des renseignements à l'étape 3, sur l'emploi des additifs auxquels le JECFA, à sa cinquante-septième session, avait attribué des DJA non spécifiées dans les catégories d'aliments énumérées à l'annexe du tableau 3.² Les dispositions proposées à l'étape 3 figurent à l'Annexe II.

¹ ALINORM 04/27/12, par. 77.

² ALINORM 03/12, par. 20.

Additifs auxquels le JECFA a attribué une DJA à sa soixante et unième session

3. À sa soixante et unième session, le JECFA a attribué une DJA (dose journalière admissible) numérique au néotame (SIN 961, DJA = 0-2 mg/kg de poids corporel), et à l'alcool polyvinylique (SIN 1203, DJA = 50 mg/kg de poids corporel). À sa trente-sixième session, le CCFAC a décidé de demander des renseignements sur les emplois proposés pour le néotame et l'alcool polyvinylique pour inclusion dans la NGAA³.

NOTES AUX ANNEXES⁴**Annexe I – Tableau 1 de la NGAA: Avant-projet de dispositions relatives aux additifs alimentaires à l'étape 3**

4. L'Annexe I contient une liste des avant-projets de dispositions relatives aux additifs alimentaires à l'étape 3, reçus en réponse aux lettres circulaires CL 2002/44-FAC, CL 2003/13-FAC et CL 2003/34-FAC. Un certain nombre de ces propositions ont été soumises pour répondre au souhait du CCFAC d'attribuer des concentrations maximales numériques aux additifs auxquels le Comité mixte FAO/OMS d'experts des additifs alimentaires (JECFA) a attribué une DJA numérique.

5. À sa trente-sixième session, le CCFAC a demandé au groupe de travail électronique de préparer un rapport contenant les recommandations à la trente-septième session du Comité sur le projet de concentrations maximales des additifs alimentaires énumérés à l'Annexe X de son rapport⁵. Par conséquent, les gouvernements membres et les organisations internationales sont encouragés à formuler des observations sur l'avant-projet de dispositions relatives aux additifs alimentaires énumérés à l'annexe X du document ALINORM 04/27/12.

Annexe II - Tableau 3 de la NGAA: Avant-projet de dispositions relatives aux additifs alimentaires à l'étape 3

6. L'Annexe II mentionne trois additifs à l'étape 3 qui ont été ajoutés au tableau 3 à la suite de la trente-quatrième session du CCFAC. Il s'agit des substances suivantes: carboxyméthyl-cellulose sodique réticulée (SIN 468), amidon oxydé acétylé (SIN 1451) et alpha-cyclodextrine (SIN 457). À sa cinquante-septième session, le JECFA a attribué à l'amidon oxydé acétylé et à l'alpha-cyclodextrine une DJA « non spécifiée », et à sa cinquante-neuvième session, une DJA « non spécifiée » à la carboxyméthyl-cellulose sodique réticulée.

DEMANDE D'OBSERVATIONS

7. Les gouvernements membres et les organisations internationales sont invités à formuler des observations, selon les instructions ci-dessus, au sujet des questions spécifiques ci-après:

i) Dispositions relatives aux additifs alimentaires à l'étape 3

- Avant-projet de dispositions relatives aux additifs alimentaires à l'étape 3 dans le tableau 1 de la Norme générale pour les additifs alimentaires (NGAA) énumérés à l'Annexe I, en particulier pour savoir si les délégations appuient l'avancement de ces dispositions à l'étape 5 de la procédure.
- Avant-projet de dispositions relatives aux additifs alimentaires inclus dans le tableau 3 de la NGAA du Codex à l'étape 3, énumérés à l'Annexe II, en particulier pour savoir si les délégations appuient l'avancement de ces dispositions à l'étape 5 de la procédure.
- Les observations fournies à l'étape 3 devraient permettre de savoir si ces avant-projets de dispositions soulèvent des questions sur le plan de la sécurité sanitaire des aliments ou des besoins technologiques.

³ ALINORM 04/27/12, Annexe XXVI.

⁴ Les annexes sont disponibles en anglais seulement.

⁵ ALINORM 04/27/12, par. 70.

ii) Dispositions relatives aux nouveaux additifs alimentaires

- Propositions concernant de nouveaux emplois du néotame (SIN 961) et de l'alcool polyvinylique (SIN 1203) pour inclusion dans la NGAA à l'étape 3.
- Propositions concernant l'utilisation des additifs énumérés à l'Annexe II dans les catégories d'aliments citées dans l'appendice au tableau 3.

CODEX GENERAL STANDARD FOR FOOD ADDITIVES

TABLE ONE

Additives Permitted for Use Under Specified Conditions in Certain Food Categories or Individual Food Items - Provisions at Step Three

ACESULFAME POTASSIUM

Acesulfame Potassium

INS: 950

Function: Flavour Enhancer, Sweetener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.2	Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks)	500 mg/kg		3	
01.3.2	Beverage whiteners	2000 mg/kg		3	
01.4	Cream (plain) and the like	1000 mg/kg		3	
01.5	Milk powder and cream powder and powder analogues (plain)	3000 mg/kg		3	
01.6.1	Unripened cheese	500 mg/kg		3	
01.6.5	Cheese analogues	350 mg/kg		3	
02.3	Fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions	1000 mg/kg		3	
04.1.2.10	Fermented fruit products	1000 mg/kg		3	
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweeds in vinegar, oil, brine, or soy sauce	1000 mg/kg		3	
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10	1000 mg/kg		3	
05.1.4	Cocoa and chocolate products	2000 mg/kg		3	
06.1	Whole, broken, or flaked grain, including rice	300 mg/kg		3	
06.4.2	Dried pastas and noodles and like products	1000 mg/kg		3	
06.4.3	Pre-cooked pastas and noodles and like products	1000 mg/kg		3	
07.1	Bread and ordinary bakery wares	1000 mg/kg		3	
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and	600 mg/kg		3	
11.6	Table-top sweeteners, including those containing high-intensity sweeteners	15000 mg/kg		3	
12.2	Herbs, spices, seasonings and condiments (e.g., seasoning for instant noodles)	2000 mg/kg		3	

ACESULFAME POTASSIUM

GSFA-TABLE ONE

Function: Flavour Enhancer, Sweetener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
12.3	Vinegars	2000 mg/kg		3	
13.1.3	Formulae for special medical purposes for infants	450 mg/kg		3	
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4	1000 mg/kg		3	
14.1.2.4	Concentrates for vegetable juice	3000 mg/kg	Note 14	3	
14.1.3.4	Concentrates for vegetable nectar	2500 mg/kg	Note 14	3	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	600 mg/kg		3	
14.2.3	Grape wines	500 mg/kg		3	
14.2.4	Wines (other than grape)	500 mg/kg		3	
14.2.5	Mead	500 mg/kg		3	
14.2.6	Distilled spirituous beverages containing more than 15% alcohol	350 mg/kg		3	
14.2.7	Aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)	500 mg/kg		3	
16.0	Composite foods - foods that could not be placed in categories 01 - 15	350 mg/kg		3	

ACETIC ACID, GLACIAL

Acetic Acid, Glacial

INS: 260

Function: Acidity Regulator, Preservative

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10	GMP		3	
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		3	
11.1.3	Soft white sugar, soft brown sugar, glucose syrup, dried glucose syrup, raw cane sugar	330 mg/kg		3	
13.1.3	Formulae for special medical purposes for infants	GMP		3	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		3	

ACETIC AND FATTY ACID ESTERS OF GLYCEROL

Acetic and Fatty Acid Esters of

INS: 472a

Function: Emulsifier, Stabilizer, Sequestrant

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
13.1.3	Formulae for special medical purposes for infants	5000 mg/kg		3	

ACETYLATED DISTARCH ADIPATE

Acetylated Distarch Adipate

INS: 1422

Function: Bulking Agent, Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.2	Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks)	GMP		3	
13.1.1	Infant formulae	GMP		3	
13.1.3	Formulae for special medical purposes for infants	6000 mg/kg		3	

ACETYLATED DISTARCH PHOSPHATE

Acetylated Distarch Phosphate INS: 1414

Function: Bulking Agent, Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.2	Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks)	GMP		3	
13.1.3	Formulae for special medical purposes for infants	6000 mg/kg		3	

ACID TREATED STARCH

Acid Treated Starch INS: 1401

Function: Bulking Agent, Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.2	Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks)	GMP		3	
13.1.1	Infant formulae	GMP		3	
13.1.2	Follow-up formulae	GMP		3	

ADIPATES

Adipic Acid INS: 355 Sodium Adipate INS: 356

Potassium Adipate INS: 357 Ammonium Adipate INS: 359

Function: Acidity Regulator, Firming Agent, Raising Agent

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.2.1	Fermented milks (plain)	1500 mg/kg	Note 1	3	
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10	50000 mg/kg	Note 1	3	

AGAR

Agar INS: 406

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

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
06.4.1	Fresh pastas and noodles and like products	GMP		3	

ALGINIC ACID

Alginic Acid INS: 400

Function: Bulking Agent, Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10	GMP		3	
06.4.1	Fresh pastas and noodles and like products	GMP		3	
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		3	
12.1.2	Salt Substitutes	GMP		3	
12.2.1	Herbs and spices	GMP	Note 51	3	
13.1.3	Formulae for special medical purposes for infants	5000 mg/kg		3	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		3	

ALKALINE TREATED STARCH

Alkaline Treated Starch INS: 1402

Function: Bulking Agent, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.2	Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks)	GMP		3	
13.1.1	Infant formulae	GMP		3	
13.1.2	Follow-up formulae	GMP		3	

ALLURA RED AC

Allura Red AC INS: 129

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.6.1	Unripened cheese	200 mg/kg	Note 3	3	
01.6.3	Whey cheese	300 mg/kg	Note 3	3	
01.6.5	Cheese analogues	300 mg/kg	Note 3	3	
02.1.3	Lard, tallow, fish oil, and other animal fats	500 mg/kg		3	
02.2.1.2	Margarine and similar products	300 mg/kg		3	
10.1	Fresh eggs	100 mg/kg	Notes 3 & 4	3	
14.2.1	Beer and malt beverages	200 mg/kg		3	

ALPHA-AMYLASE (BACILLUS SUBTILIS)

Alpha-Amylase (Bacillus subtilis) INS: 1100

Function: Enzyme, Flour Treatment Agent

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
06.2.2	Starches	GMP		3	

ALPHA-AMYLASE (CARBOHYDRASE) (BACILLUS LICHENIFORMIS)

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

Function: Enzyme, Flour Treatment Agent

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
06.2.2	Starches	GMP		3	

ALUMINIUM AMMONIUM SULPHATE

Aluminium Ammonium Sulphate INS: 523

Function: Firming Agent, Raising Agent, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweeds in vinegar, oil, brine, or soy sauce	500 mg/kg	Note 6	3	
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10	500 mg/kg	Note 6	3	
06.2	Flours and starches (including soybean powder)	500 mg/kg	Note 6	3	
07.1.2	Crackers, excluding sweet crackers	10000 mg/kg	Note 29	3	
07.1.3	Other ordinary bakery products (e.g., bagels, pita, English muffins)	10000 mg/kg	Note 29	3	

ALUMINIUM AMMONIUM SULPHATE

Function: Firming Agent, Raising Agent, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
07.1.4	Bread-type products, including bread stuffing and bread crumbs	10000 mg/kg	Note 29	3	
07.1.5	Steamed breads and buns	10000 mg/kg	Note 29	3	
07.1.6	Mixes for bread and ordinary bakery wares	10000 mg/kg	Note 6	3	
07.2	Fine bakery wares (sweet, salty, savoury) and mixes	10000 mg/kg	Note 29	3	
12.2	Herbs, spices, seasonings and condiments (e.g., seasoning for instant noodles)	500 mg/kg	Note 6	3	
12.9.2	Fresh bean curd (tofu)	GMP	Note 6	3	
12.10.2	Fermented soybean curd (soybean cheese)	GMP	Note 6	3	
12.10.3	Fermented soybean paste (e.g., miso)	GMP	Note 6	3	
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	500 mg/kg	Note 6	3	

ALUMINIUM SILICATE

Aluminium Silicate

INS: 559

Function: Adjuvant, Anticaking Agent

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
12.2.1	Herbs and spices	GMP	Note 51	3	

AMARANTH

Amaranth

INS: 123

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10	300 mg/kg		3	
10.1	Fresh eggs	100 mg/kg	Notes 3 & 4	3	

AMMONIUM CHLORIDE

Ammonium Chloride

INS: 510

Function: Flour Treatment agent

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10	GMP		3	
08.1	Fresh meat, poultry, and game	GMP		3	
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		3	
12.1.2	Salt Substitutes	GMP		3	
12.2.1	Herbs and spices	GMP	Note 51	3	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		3	

ANNATTO EXTRACTS

Annatto Extracts

INS: 160b

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
02.3	Fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions	20 mg/kg	Note 8	3	
03.0	Edible ices, including sherbet and sorbet	200 mg/kg	Note 8	3	
04.1.2.4	Canned or bottled (pasteurized) fruit	200 mg/kg	Note 8	3	
05.1	Cocoa products and chocolate products including imitations and chocolate substitutes	200 mg/kg	Note 8	3	
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4	200 mg/kg	Note 8	3	
06.4.2	Dried pastas and noodles and like products	24 mg/kg	Note 8	3	
06.4.3	Pre-cooked pastas and noodles and like products	100 mg/kg		3	
07.1	Bread and ordinary bakery wares	120 mg/kg		3	
09.3	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms	100 mg/kg		3	
10.1	Fresh eggs	100 mg/kg	Notes 3 & 4	3	
11.3	Sugar solutions and syrups, also (partially) inverted, including treacle and molasses, excluding products of food category 11.1.3	100 mg/kg		3	
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	60 mg/kg		3	
13.6	Food supplements	60 mg/kg		3	
14.2.3	Grape wines	10 mg/kg		3	
14.2.3.3	Fortified grape wine, grape liquor wine, and sweet grape wine	15 mg/kg		3	

ASCORBIC ACID

Ascorbic Acid

INS: 300

Function: Antioxidant, Colour Retention Agent

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10	GMP		3	
06.4.1	Fresh pastas and noodles and like products	200 mg/kg		3	
06.4.2	Dried pastas and noodles and like products	200 mg/kg		3	
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		3	
12.1.2	Salt Substitutes	GMP		3	
12.2.1	Herbs and spices	GMP	Note 51	3	
14.1.2.2	Vegetable juice	GMP		3	
14.1.2.4	Concentrates for vegetable juice	GMP		3	
14.1.3.2	Vegetable nectar	GMP		3	
14.1.3.4	Concentrates for vegetable nectar	GMP		3	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	500 mg/kg		3	
14.2.3	Grape wines	250 mg/kg		3	

ASCORBYL ESTERS

Ascorbyl Palmitate

INS: 304

Ascorbyl Stearate

INS: 305

Function: Antioxidant

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
13.1.1	Infant formulae	10 mg/kg	Note 10	3	
13.1.2	Follow-up formulae	50 mg/kg	Note 10	3	
13.1.3	Formulae for special medical purposes for infants	100 mg/kg	Note 10	3	
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	GMP	Note 10	3	
13.4	Dietetic formulae for slimming purposes and weight reduction	500 mg/kg	Note 10	3	
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4	500 mg/kg	Note 10	3	

ASPARTAME

Aspartame

INS: 951

Function: Flavor Enhancer, Sweetener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.3.2	Beverage whiteners	6000 mg/kg		3	
01.4.1	Pasteurized cream (plain)	6000 mg/kg		3	
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	6000 mg/kg		3	
01.4.3	Clotted cream (plain)	6000 mg/kg		3	
01.5.1	Milk powder and cream powder (plain)	5000 mg/kg		3	
01.6.1	Unripened cheese	1000 mg/kg		3	
02.3	Fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions	1000 mg/kg		3	
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweeds in vinegar, oil, brine, or soy sauce	2500 mg/kg		3	
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and	GMP		3	
12.3	Vinegars	GMP		3	
13.1.3	Formulae for special medical purposes for infants	800 mg/kg	Note 84	3	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	5000 mg/kg		3	

AZORUBINE

Azorubine

INS: 122

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
07.1.2	Crackers, excluding sweet crackers	50 mg/kg		3	
07.1.3	Other ordinary bakery products (e.g., bagels, pita, English muffins)	50 mg/kg		3	
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	550 mg/kg		3	

BEET RED

Beet Red INS: 162

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
12.1.1	Salt	GMP		3	
13.1.3	Formulae for special medical purposes for infants	20 mg/kg	Note 84	3	

BENZOATES

Benzoic Acid INS: 210 Sodium Benzoate INS: 211

Potassium Benzoate INS: 212 Calcium Benzoate INS: 213

Function: Preservative

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
04.1.2.5	Jams, jellies, marmelades	1500 mg/kg	Note 13	3	
08.3.2	Heat-treated processed comminuted meat, poultry, and game products	1000 mg/kg	Note 13	3	
12.9.1.3	Other soybean protein products (including non-fermented soy sauce)	1000 mg/kg	Note 13	3	

BENZOYL PEROXIDE

Benzoyl Peroxide INS: 928

Function: Bleaching Agent (Not for Flour), Flour Treatment Agent

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.8.2	Dried whey and whey products, excluding whey cheeses	100 mg/kg		3	

BHA

Butylated Hydroxyanisole INS: 320

Function: Antioxidant

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	200 mg/kg	Notes 15 & 88	3	
01.3.1	Condensed milk (plain)	200 mg/kg	Notes 15 & 88	3	
06.4.3	Pre-cooked pastas and noodles and like products	200 mg/kg	Note 15	3	
12.5.2	Mixes for soups and broths	300 mg/kg	Note 15	3	

BHT

Butylated Hydroxytoluene INS: 321

Function: Adjuvant, Antioxidant

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	200 mg/kg	Notes 15 & 88	3	
01.3.1	Condensed milk (plain)	200 mg/kg	Notes 15 & 88	3	

BLEACHED STARCH

Bleached Starch INS: 1403

Function: Bulking Agent, Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.2	Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks)	GMP		3	
13.1.1	Infant formulae	GMP		3	
13.1.2	Follow-up formulae	GMP		3	

BRILLIANT BLUE FCF

Brilliant Blue FCF INS: 133

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.6.1	Unripened cheese	200 mg/kg	Note 3	3	
01.6.3	Whey cheese	200 mg/kg	Note 3	3	
01.6.5	Cheese analogues	200 mg/kg	Note 3	3	
02.1.3	Lard, tallow, fish oil, and other animal fats	200 mg/kg		3	
02.2.1.2	Margarine and similar products	200 mg/kg		3	
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10	500 mg/kg		3	
05.1.3	Cocoa-based spreads, including fillings	300 mg/kg		3	
05.1.4	Cocoa and chocolate products	300 mg/kg		3	
05.1.5	Imitation chocolate, chocolate substitute products	300 mg/kg		3	
14.2.1	Beer and malt beverages	200 mg/kg		3	

CALCIUM ALGINATE

Calcium Alginate INS: 404

Function: Antifoaming Agent, Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
13.1.3	Formulae for special medical purposes for infants	5000 mg/kg		3	

CALCIUM ASCORBATE

Calcium Ascorbate INS: 302

Function: Antioxidant

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
06.4.1	Fresh pastas and noodles and like products	200 mg/kg		3	
06.4.2	Dried pastas and noodles and like products	200 mg/kg		3	
13.1.3	Formulae for special medical purposes for infants	3000 mg/kg		3	
14.1.2.2	Vegetable juice	GMP		3	
14.1.2.4	Concentrates for vegetable juice	GMP		3	
14.1.3.2	Vegetable nectar	GMP		3	
14.1.3.4	Concentrates for vegetable nectar	GMP		3	

CALCIUM CARBONATE

Calcium Carbonate

INS: 170i

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

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10	10000 mg/kg	Note 58	3	
06.2	Flours and starches (including soybean powder)	10000 mg/kg	Note 58	3	
06.4.1	Fresh pastas and noodles and like products	10000 mg/kg	Note 58	3	
06.4.2	Dried pastas and noodles and like products	10000 mg/kg	Note 58	3	
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	10000 mg/kg	Note 58	3	
12.1.2	Salt Substitutes	10000 mg/kg	Note 58	3	
12.2.1	Herbs and spices	10000 mg/kg	Notes 51 & 58	3	
13.1.3	Formulae for special medical purposes for infants	GMP		3	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	10000 mg/kg	Note 58	3	

CALCIUM CHLORIDE

Calcium Chloride

INS: 509

Function: Firming Agent, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10	10000 mg/kg	Note 58	3	
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	10000 mg/kg	Note 58	3	
12.1.2	Salt Substitutes	10000 mg/kg	Note 58	3	
12.2.1	Herbs and spices	10000 mg/kg	Notes 51 & 58	3	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	10000 mg/kg	Note 58	3	

CALCIUM CITRATES

Calcium Citrates

INS: 333

Function: Acidity Regulator, Antioxidant, Emulsifier, Firming Agent, Sequestrant

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
13.1.3	Formulae for special medical purposes for infants	GMP		3	

CALCIUM HYDROXIDE

Calcium Hydroxide

INS: 526

Function: Acidity Regulator, Firming Agent

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
13.1.3	Formulae for special medical purposes for infants	GMP		3	

CALCIUM LACTATE

Calcium Lactate

INS: 327

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

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		3	
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10	10000 mg/kg	Note 58	3	
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	10000 mg/kg	Note 58	3	
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	10000 mg/kg	Note 58	3	
12.1.2	Salt Substitutes	10000 mg/kg	Note 58	3	
12.2.1	Herbs and spices	10000 mg/kg	Notes 51 & 58	3	
13.1.3	Formulae for special medical purposes for infants	GMP		3	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	10000 mg/kg	Note 58	3	

CALCIUM PROPIONATE

Calcium Propionate

INS: 282

Function: Preservative

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
06.2	Flours and starches (including soybean powder)	GMP		3	
06.4.1	Fresh pastas and noodles and like products	250 mg/kg		3	
06.4.2	Dried pastas and noodles and like products	250 mg/kg		3	

CALCIUM RIBONUCLEOTIDES, 5'-

Calcium Ribonucleotides, 5'-

INS: 634

Function: Flavour Enhancer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10	GMP		3	
06.4.2	Dried pastas and noodles and like products	GMP		3	

CALCIUM SULPHATE

Calcium Sulphate

INS: 516

Function: Acidity Regulator, Bulking Agent, Firming Agent, Flour Treatment Agent, Sequestrant, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.4.1	Pasteurized cream (plain)	GMP		3	
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		3	

CANTHAXANTHIN

Canthaxanthin

INS: 161g

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
06.3	Breakfast cereals, including rolled oats	50 mg/kg		3	
14.2.7	Aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)	5 mg/kg		3	

CARAMEL COLOUR, CLASS I

Caramel Colour, Class I - Plain

INS: 150a

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10	GMP		3	
12.1.2	Salt Substitutes	GMP		3	
12.2.1	Herbs and spices	GMP	Note 51	3	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		3	

CARAMEL COLOUR, CLASS II

Caramel Colour, Class II-caustic sulphate process

INS: 150b

Function:

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	50000 mg/kg		3	
01.6	Cheese and analogues	50000 mg/kg		3	
01.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	50000 mg/kg		3	
01.8	Whey and whey products, excluding whey cheeses	50000 mg/kg		3	
02.0	Fats and oils, and fat emulsions	20000 mg/kg		3	
03.0	Edible ices, including sherbet and sorbet	30000 mg/kg		3	
04.1.2	Processed fruit	80000 mg/kg		3	
04.2.2	Processed vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	80000 mg/kg		3	
05.0	Confectionery	50000 mg/kg		3	
06.3	Breakfast cereals, including rolled oats	50000 mg/kg		3	
06.4.2	Dried pastas and noodles and like products	50000 mg/kg		3	
06.4.3	Pre-cooked pastas and noodles and like products	50000 mg/kg		3	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	50000 mg/kg		3	
06.6	Batters (e.g., for breading or batters for fish or poultry)	50000 mg/kg		3	
06.7	Pre-cooked or processed rice products, including rice cakes (Oriental type only)	50000 mg/kg		3	
07.0	Bakery wares	50000 mg/kg		3	
08.0	Meat and meat products, including poultry and game	200000 mg/kg	Note 16	3	
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	30000 mg/kg	Note 16	3	
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	30000 mg/kg		3	

CARMEL COLOUR, CLASS II

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
09.3	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms	30000 mg/kg		3	
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and	30000 mg/kg		3	
10.1	Fresh eggs	20000 mg/kg	Notes 3 & 4	3	
10.2	Egg products	20000 mg/kg		3	
10.3	Preserved eggs, including alkaline, salted, and canned eggs	20000 mg/kg		3	
10.4	Egg-based desserts (e.g., custard)	20000 mg/kg		3	
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	50000 mg/kg		3	
11.6	Table-top sweeteners, including those containing high-intensity sweeteners	50000 mg/kg		3	
12.2	Herbs, spices, seasonings and condiments (e.g., seasoning for instant noodles)	100000 mg/kg		3	
12.3	Vinegars	100000 mg/kg		3	
12.4	Mustards	100000 mg/kg		3	
12.5	Soups and broths	100000 mg/kg		3	
12.6	Sauces and like products	100000 mg/kg		3	
12.7	Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.3	100000 mg/kg		3	
12.9.1	Soybean protein products	100000 mg/kg		3	
12.9.3	Semi-dehydrated bean curd	80000 mg/kg		3	
12.9.5	Other protein products	100000 mg/kg		3	
12.10	Fermented soybean products	100000 mg/kg		3	
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	20000 mg/kg		3	
13.4	Dietetic formulae for slimming purposes and weight reduction	20000 mg/kg		3	
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4	20000 mg/kg		3	
13.6	Food supplements	35000 mg/kg		3	
14.1.2.2	Vegetable juice	50000 mg/kg		3	
14.1.2.4	Concentrates for vegetable juice	50000 mg/kg		3	
14.1.3.2	Vegetable nectar	50000 mg/kg		3	
14.1.3.4	Concentrates for vegetable nectar	50000 mg/kg		3	
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	50000 mg/kg		3	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	50000 mg/kg		3	
14.2	Alcoholic beverages, including alcohol-free and low-alcoholic counterparts	50000 mg/kg		3	
15.0	Ready-to-eat savouries	10000 mg/kg		3	
16.0	Composite foods - foods that could not be placed in categories 01 – 15	20000 mg/kg		3	

CARAMEL COLOUR, CLASS IIICaramel Colour, Class III - Ammonia INS: 150c
Process

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	50000 mg/kg		3	
01.3.2	Beverage whiteners	1000 mg/kg		3	
01.4.3	Clotted cream (plain)	5000 mg/kg		3	
01.4.4	Cream analogues	5000 mg/kg		3	
01.5.2	Milk and cream powder analogues	5000 mg/kg		3	
01.6	Cheese and analogues	50000 mg/kg		3	
01.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	50000 mg/kg		3	
01.8	Whey and whey products, excluding whey cheeses	50000 mg/kg		3	
02.1	Fats and oils essentially free from water	20000 mg/kg		3	
02.2.1.2	Margarine and similar products	20000 mg/kg		3	
02.2.2	Emulsions containing less than 80% fat	20000 mg/kg		3	
02.3	Fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions	20000 mg/kg		3	
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	20000 mg/kg		3	
03.0	Edible ices, including sherbet and sorbet	30000 mg/kg		3	
04.1.2	Processed fruit	80000 mg/kg		3	
04.2.2	Processed vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	80000 mg/kg		3	
05.0	Confectionery	50000 mg/kg		3	
06.3	Breakfast cereals, including rolled oats	50000 mg/kg		3	
06.4.2	Dried pastas and noodles and like products	50000 mg/kg		3	
06.4.3	Pre-cooked pastas and noodles and like products	50000 mg/kg		3	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	50000 mg/kg		3	
06.6	Batters (e.g., for breading or batters for fish or poultry)	50000 mg/kg		3	
06.7	Pre-cooked or processed rice products, including rice cakes (Oriental type only)	50000 mg/kg		3	
07.1.2	Crackers, excluding sweet crackers	50000 mg/kg		3	
07.1.3	Other ordinary bakery products (e.g., bagels, pita, English muffins)	50000 mg/kg		3	
07.1.4	Bread-type products, including bread stuffing and bread crumbs	50000 mg/kg		3	
07.1.5	Steamed breads and buns	50000 mg/kg		3	
07.2	Fine bakery wares (sweet, salty, savoury) and mixes	50000 mg/kg		3	
08.0	Meat and meat products, including poultry and game	200000 mg/kg	Note 16	3	
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	30000 mg/kg	Note 16	3	
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	30000 mg/kg		3	
09.3	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms	30000 mg/kg		3	
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and	30000 mg/kg		3	
10.1	Fresh eggs	20000 mg/kg	Notes 3 & 4	3	
10.2	Egg products	20000 mg/kg		3	
10.3	Preserved eggs, including alkaline, salted, and canned eggs	20000 mg/kg		3	
10.4	Egg-based desserts (e.g., custard)	20000 mg/kg		3	
11.1.2	Powdered sugar, powdered dextrose	50000 mg/kg		3	
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	50000 mg/kg		3	

CARMEL COLOUR, CLASS III

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
11.6	Table-top sweeteners, including those containing high-intensity sweeteners	50000 mg/kg		3	
12.2	Herbs, spices, seasonings and condiments (e.g., seasoning for instant noodles)	100000 mg/kg		3	
12.3	Vinegars	100000 mg/kg		3	
12.4	Mustards	100000 mg/kg		3	
12.5	Soups and broths	100000 mg/kg		3	
12.6	Sauces and like products	100000 mg/kg		3	
12.7	Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.3	100000 mg/kg		3	
12.9.1	Soybean protein products	100000 mg/kg		3	
12.9.3	Semi-dehydrated bean curd	80000 mg/kg		3	
12.9.5	Other protein products	100000 mg/kg		3	
12.10	Fermented soybean products	100000 mg/kg		3	
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	20000 mg/kg		3	
13.4	Dietetic formulae for slimming purposes and weight reduction	20000 mg/kg		3	
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4	20000 mg/kg		3	
13.6	Food supplements	20000 mg/kg		3	
14.1.2.2	Vegetable juice	50000 mg/kg		3	
14.1.2.4	Concentrates for vegetable juice	50000 mg/kg		3	
14.1.3.2	Vegetable nectar	50000 mg/kg		3	
14.1.3.4	Concentrates for vegetable nectar	50000 mg/kg		3	
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	50000 mg/kg		3	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	100000 mg/kg		3	
14.2	Alcoholic beverages, including alcohol-free and low-alcoholic counterparts	50000 mg/kg		3	
15.0	Ready-to-eat savouries	10000 mg/kg		3	
16.0	Composite foods - foods that could not be placed in categories 01 - 15	20000 mg/kg		3	

CARMEL COLOUR, CLASS IV

Caramel Colour, Class IV - Ammonia INS: 150d

Sulphite Process

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	50000 mg/kg		3	
01.3.2	Beverage whiteners	1000 mg/kg		3	
01.4.3	Clotted cream (plain)	5000 mg/kg		3	
01.4.4	Cream analogues	5000 mg/kg		3	
01.5.2	Milk and cream powder analogues	5000 mg/kg		3	
01.6	Cheese and analogues	50000 mg/kg		3	
01.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	50000 mg/kg		3	
01.8	Whey and whey products, excluding whey cheeses	50000 mg/kg		3	
02.1	Fats and oils essentially free from water	20000 mg/kg		3	
02.2.1.2	Margarine and similar products	20000 mg/kg		3	
02.2.2	Emulsions containing less than 80% fat	20000 mg/kg		3	

CARMEL COLOUR, CLASS IV

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
02.3	Fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions	20000 mg/kg		3	
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	20000 mg/kg		3	
03.0	Edible ices, including sherbet and sorbet	30000 mg/kg		3	
04.1.2	Processed fruit	80000 mg/kg		3	
04.2.2	Processed vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	80000 mg/kg		3	
05.0	Confectionery	50000 mg/kg		3	
06.3	Breakfast cereals, including rolled oats	50000 mg/kg		3	
06.4.2	Dried pastas and noodles and like products	50000 mg/kg		3	
06.4.3	Pre-cooked pastas and noodles and like products	50000 mg/kg		3	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	50000 mg/kg		3	
06.6	Batters (e.g., for breading or batters for fish or poultry)	50000 mg/kg		3	
06.7	Pre-cooked or processed rice products, including rice cakes (Oriental type only)	50000 mg/kg		3	
07.1.2	Crackers, excluding sweet crackers	50000 mg/kg		3	
07.1.3	Other ordinary bakery products (e.g., bagels, pita, English muffins)	50000 mg/kg		3	
07.1.4	Bread-type products, including bread stuffing and bread crumbs	50000 mg/kg		3	
07.1.5	Steamed breads and buns	50000 mg/kg		3	
07.2	Fine bakery wares (sweet, salty, savoury) and mixes	50000 mg/kg		3	
08.0	Meat and meat products, including poultry and game	200000 mg/kg	Note 16	3	
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	30000 mg/kg	Note 16	3	
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	30000 mg/kg		3	
09.3	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms	30000 mg/kg		3	
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and	30000 mg/kg		3	
10.1	Fresh eggs	20000 mg/kg	Notes 3 & 4	3	
10.2	Egg products	20000 mg/kg		3	
10.3	Preserved eggs, including alkaline, salted, and canned eggs	20000 mg/kg		3	
10.4	Egg-based desserts (e.g., custard)	20000 mg/kg		3	
11.1.2	Powdered sugar, powdered dextrose	50000 mg/kg		3	
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	50000 mg/kg		3	
11.6	Table-top sweeteners, including those containing high-intensity sweeteners	50000 mg/kg		3	
12.2	Herbs, spices, seasonings and condiments (e.g., seasoning for instant noodles)	100000 mg/kg		3	
12.3	Vinegars	100000 mg/kg		3	
12.4	Mustards	100000 mg/kg		3	
12.5	Soups and broths	100000 mg/kg		3	
12.6	Sauces and like products	100000 mg/kg		3	
12.7	Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.3	100000 mg/kg		3	
12.9.1	Soybean protein products	100000 mg/kg		3	
12.9.3	Semi-dehydrated bean curd	80000 mg/kg		3	
12.9.5	Other protein products	100000 mg/kg		3	
12.10	Fermented soybean products	100000 mg/kg		3	
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	20000 mg/kg		3	

CARAMEL COLOUR, CLASS IV

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
13.4	Dietetic formulae for slimming purposes and weight reduction	20000 mg/kg		3	
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4	20000 mg/kg		3	
13.6	Food supplements	20000 mg/kg		3	
14.1.2.2	Vegetable juice	50000 mg/kg		3	
14.1.2.4	Concentrates for vegetable juice	50000 mg/kg		3	
14.1.3.2	Vegetable nectar	50000 mg/kg		3	
14.1.3.4	Concentrates for vegetable nectar	50000 mg/kg		3	
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	50000 mg/kg		3	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	100000 mg/kg		3	
14.2	Alcoholic beverages, including alcohol-free and low-alcoholic counterparts	50000 mg/kg		3	
15.0	Ready-to-eat savouries	10000 mg/kg		3	
16.0	Composite foods - foods that could not be placed in categories 01 - 15	20000 mg/kg		3	

CARBON DIOXIDE

Carbon Dioxide

INS: 290

Function: Adjuvant, Carbonating Agent, Packing Gas

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
06.4.1	Fresh pastas and noodles and like products	GMP	Note 59	3	
13.1.1	Infant formulae	GMP	Note 59	3	
13.1.2	Follow-up formulae	GMP	Note 59	3	
13.2	Complementary foods for infants and young children	GMP	Note 59	3	

CARMINES

Carmines

INS: 120

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
02.1	Fats and oils essentially free from water	500 mg/kg		3	
02.2	Fat emulsions mainly of type water-in-oil	500 mg/kg		3	
06.4.2	Dried pastas and noodles and like products	100 mg/kg		3	
06.4.3	Pre-cooked pastas and noodles and like products	100 mg/kg		3	
06.6	Batters (e.g., for breading or batters for fish or poultry)	500 mg/kg		3	
07.1.4	Bread-type products, including bread stuffing and bread crumbs	500 mg/kg		3	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	100 mg/kg	Note 85	3	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	100 mg/kg		3	
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	150 mg/kg		3	
14.2.1	Beer and malt beverages	100 mg/kg		3	
14.2.7	Aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)	500 mg/kg		3	

CARNAUBA WAX

Carnauba Wax

INS: 903

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

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
05.1.4	Cocoa and chocolate products	10000 mg/kg	Note 3	3	
05.1.5	Imitation chocolate, chocolate substitute products	10000 mg/kg	Note 3	3	
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4	10000 mg/kg	Note 3	3	
05.3	Chewing gum	10000 mg/kg	Note 3	3	
07.0	Bakery wares	10000 mg/kg	Note 3	3	
13.6	Food supplements	500 mg/kg	Note 3	3	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	200 mg/kg	Note 108	3	
15.0	Ready-to-eat savouries	2000 mg/kg	Note 3	3	

CAROB BEAN GUM

Carob Bean Gum

INS: 410

Function: Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.2	Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks)	GMP		3	
06.4.1	Fresh pastas and noodles and like products	GMP		3	
13.1.3	Formulae for special medical purposes for infants	10000 mg/kg		3	

CAROTENES, VEGETABLE

Carotenes, Natural Extracts, (Vegetable) INS: 160aii

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	1000 mg/kg		3	
01.3.2	Beverage whiteners	1000 mg/kg		3	
01.4	Cream (plain) and the like	1000 mg/kg		3	
01.5.2	Milk and cream powder analogues	1000 mg/kg		3	
01.6.1	Unripened cheese	600 mg/kg		3	
01.6.2.2	Rind of ripened cheese	1000 mg/kg		3	
01.6.2.3	Cheese powder (for reconstitution; e.g., for cheese sauces)	1000 mg/kg		3	
01.6.3	Whey cheese	1000 mg/kg	Note 3	3	
01.6.4	Processed cheese	1000 mg/kg		3	
01.6.5	Cheese analogues	1000 mg/kg	Note 3	3	
01.6.6	Whey protein cheese	1000 mg/kg		3	
01.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	1000 mg/kg		3	
02.1	Fats and oils essentially free from water	1000 mg/kg		3	
02.2.1.2	Margarine and similar products	1000 mg/kg		3	
02.2.2	Emulsions containing less than 80% fat	1000 mg/kg		3	
02.3	Fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions	1000 mg/kg		3	
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	1000 mg/kg		3	
03.0	Edible ices, including sherbet and sorbet	1000 mg/kg		3	
04.1.2.3	Fruit in vinegar, oil, or brine	1000 mg/kg		3	

CAROTENES, VEGETABLE

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
04.1.2.4	Canned or bottled (pasteurized) fruit	1000 mg/kg		3	
04.1.2.5	Jams, jellies, marmelades	1000 mg/kg		3	
04.1.2.7	Candied fruit	1000 mg/kg		3	
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	1000 mg/kg		3	
04.1.2.10	Fermented fruit products	200 mg/kg		3	
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	200 mg/kg		3	
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweeds in vinegar, oil, brine, or soy sauce	1320 mg/kg		3	
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	200 mg/kg		3	
04.2.2.5	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut	1000 mg/kg		3	
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	1000 mg/kg		3	
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10	1000 mg/kg		3	
05.1.3	Cocoa-based spreads, including fillings	1000 mg/kg		3	
05.1.4	Cocoa and chocolate products	1000 mg/kg		3	
05.1.5	Imitation chocolate, chocolate substitute products	1000 mg/kg		3	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	20000 mg/kg		3	
06.4.2	Dried pastas and noodles and like products	1000 mg/kg		3	
06.4.3	Pre-cooked pastas and noodles and like products	1000 mg/kg		3	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	1000 mg/kg		3	
06.6	Batters (e.g., for breading or batters for fish or poultry)	1000 mg/kg		3	
07.1.2	Crackers, excluding sweet crackers	1000 mg/kg		3	
07.1.4	Bread-type products, including bread stuffing and bread crumbs	1000 mg/kg		3	
07.2	Fine bakery wares (sweet, salty, savoury) and mixes	1000 mg/kg		3	
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	5000 mg/kg	Note 16	3	
08.2	Processed meat, poultry, and game products in whole pieces or cuts	5000 mg/kg	Note 16	3	
08.3.3	Frozen processed comminuted meat, poultry, and game products	5000 mg/kg	Note 16	3	
08.4	Edible casings (e.g., sausage casings)	5000 mg/kg		3	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	1000 mg/kg	Note 16	3	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	1000 mg/kg	Note 16	3	
09.2.4.1	Cooked fish and fish products	1000 mg/kg		3	
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	1000 mg/kg		3	
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	1000 mg/kg	Note 16	3	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	1000 mg/kg		3	
09.3.1	Fish and fish products, including mollusks, crustaceans, and echinoderms, marinated and/or in jelly	1000 mg/kg	Note 16	3	
09.3.2	Fish and fish products, including mollusks, crustaceans, and echinoderms, pickled and/or in brine	1000 mg/kg	Note 16	3	
09.3.3	Salmon substitutes, caviar, and other fish roe products	1000 mg/kg		3	

CAROTENES, VEGETABLE

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
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 -	1000 mg/kg	Note 16	3	
10.1	Fresh eggs	1000 mg/kg	Notes 3 & 4	3	
10.2	Egg products	1000 mg/kg		3	
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	50 mg/kg		3	
12.2	Herbs, spices, seasonings and condiments (e.g., seasoning for instant noodles)	500 mg/kg		3	
12.4	Mustards	1000 mg/kg		3	
12.5	Soups and broths	1000 mg/kg		3	
12.6.1	Emulsified sauces (e.g., mayonnaise, salad dressing)	2000 mg/kg		3	
12.6.2	Non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy)	2000 mg/kg		3	
12.6.3	Mixes for sauces and gravies	2000 mg/kg		3	
12.7	Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.3	1000 mg/kg		3	
12.9.5	Other protein products	1000 mg/kg		3	
13.1.3	Formulae for special medical purposes for infants	30 mg/kg	Note 84	3	
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	600 mg/kg		3	
13.4	Dietetic formulae for slimming purposes and weight reduction	600 mg/kg		3	
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4	600 mg/kg		3	
13.6	Food supplements	600 mg/kg		3	
14.1.2.2	Vegetable juice	2000 mg/kg		3	
14.1.2.4	Concentrates for vegetable juice	2000 mg/kg		3	
14.1.3.2	Vegetable nectar	2000 mg/kg		3	
14.1.3.4	Concentrates for vegetable nectar	1000 mg/kg		3	
14.2.1	Beer and malt beverages	600 mg/kg		3	
14.2.2	Cider and perry	600 mg/kg		3	
14.2.3.1	Still grape wine	600 mg/kg		3	
14.2.3.2	Sparkling and semi-sparkling grape wines	1000 mg/kg		3	
14.2.3.3	Fortified grape wine, grape liquor wine, and sweet grape wine	600 mg/kg		3	
14.2.4	Wines (other than grape)	600 mg/kg		3	
14.2.6	Distilled spirituous beverages containing more than 15% alcohol	600 mg/kg		3	
14.2.7	Aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)	600 mg/kg		3	
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	400 mg/kg		3	
15.2	Processed nuts, including coated nuts and nut mixtures (with e.g., dried fruit)	20000 mg/kg		3	
16.0	Composite foods - foods that could not be placed in categories 01 – 15	1000 mg/kg		3	

CAROTENOIDS

Beta-Carotene (Synthetic)	INS: 160ai	Beta-Carotene (<i>Blakeslea trispora</i>)	INS: 160aii
Beta-Apo-8'-Carotenal	INS: 160e	Beta-Apo-8'-Carotenoic Acid, Methyl or Ethyl Ester	INS: 160f

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.3.2	Beverage whiteners	1000 mg/kg		3	
01.4	Cream (plain) and the like	1000 mg/kg		3	
01.5.2	Milk and cream powder analogues	1000 mg/kg		3	
01.6.2.2	Rind of ripened cheese	1000 mg/kg		3	
01.6.2.3	Cheese powder (for reconstitution; e.g., for cheese sauces)	1000 mg/kg		3	
01.6.5	Cheese analogues	1000 mg/kg		3	
01.6.6	Whey protein cheese	1000 mg/kg		3	
04.1.2.3	Fruit in vinegar, oil, or brine	1000 mg/kg		3	
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	1000 mg/kg		3	
04.2.2.5	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut	1000 mg/kg		3	
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10	1000 mg/kg		3	
06.4.3	Pre-cooked pastas and noodles and like products	1000 mg/kg		3	
07.1.2	Crackers, excluding sweet crackers	1000 mg/kg		3	
07.1.3	Other ordinary bakery products (e.g., bagels, pita, English muffins)	1000 mg/kg		3	
07.1.4	Bread-type products, including bread stuffing and bread crumbs	1000 mg/kg	Note 116	3	
07.1.5	Steamed breads and buns	1000 mg/kg		3	
09.3	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg		3	
10.1	Fresh eggs	1000 mg/kg	Notes 3 & 4	3	
10.2	Egg products	1000 mg/kg		3	
12.7	Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.3	1000 mg/kg		3	
14.2.3.2	Sparkling and semi-sparkling grape wines	1000 mg/kg		3	
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	400 mg/kg		3	

CARRAGEENAN

Carrageenan INS: 407

Function: Emulsifier, Filler, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10	GMP		3	
06.4.1	Fresh pastas and noodles and like products	GMP		3	
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		3	
13.1.2	Follow-up formulae	10000 mg/kg		3	
13.1.3	Formulae for special medical purposes for infants	300 mg/kg		3	

CHLOROPHYLLS

Chlorophylls

INS: 140

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
13.1.3	Formulae for special medical purposes for infants	20 mg/kg	Note 84	3	
13.6	Food supplements	25000 mg/kg		3	

CHLOROPHYLLS, COPPER COMPLEXES

Chlorophylls, Copper Complex

INS: 141i

Chlorophyllin Copper Complex, Sodium and Potassium Salts

INS: 141ii

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	50 mg/kg		3	
01.6.1	Unripened cheese	50 mg/kg		3	
01.6.2.1	Ripened cheese, includes rind	50 mg/kg		3	
01.6.2.2	Rind of ripened cheese	75 mg/kg		3	
01.6.2.3	Cheese powder (for reconstitution; e.g., for cheese sauces)	50 mg/kg		3	
01.6.3	Whey cheese	50 mg/kg		3	
01.6.4	Processed cheese	50 mg/kg		3	
01.6.5	Cheese analogues	50 mg/kg		3	
01.6.6	Whey protein cheese	50 mg/kg		3	
01.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	500 mg/kg		3	
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	500 mg/kg		3	
03.0	Edible ices, including sherbet and sorbet	500 mg/kg		3	
04.1.2.7	Candied fruit	250 mg/kg		3	
05.1.1	Cocoa mixes (powders) and cocoa mass/cake	6.4 mg/kg	Note 62	3	
05.1.2	Cocoa mixes (syrops)	6.4 mg/kg	Note 62	3	
05.1.3	Cocoa-based spreads, including fillings	6.4 mg/kg	Note 62	3	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	100 mg/kg		3	
06.3	Breakfast cereals, including rolled oats	100 mg/kg		3	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	75 mg/kg		3	
07.1.4	Bread-type products, including bread stuffing and bread crumbs	6.4 mg/kg	Note 62	3	
07.2	Fine bakery wares (sweet, salty, savoury) and mixes	75 mg/kg		3	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	40 mg/kg		3	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and	200 mg/kg		3	
09.3.1	Fish and fish products, including mollusks, crustaceans, and echinoderms, marinated and/or in jelly	40 mg/kg		3	
09.3.2	Fish and fish products, including mollusks, crustaceans, and echinoderms, pickled and/or in brine	40 mg/kg		3	
09.3.3	Salmon substitutes, caviar, and other fish roe products	200 mg/kg		3	
09.3.4	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms (e.g., fish paste), excluding products of food categories 09.3.1 -	75 mg/kg		3	
10.4	Egg-based desserts (e.g., custard)	300 mg/kg	Note 2	3	
12.2.2	Seasonings and condiments	100 mg/kg		3	
12.5.2	Mixes for soups and broths	100 mg/kg		3	
12.6	Sauces and like products	100 mg/kg		3	

CHLOROPHYLLYLLS, COPPER, COMPLEX CHLOROPHYLLIN COPPER COMPLEX, SODIUM AND POTASSIUM SALTS

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
13.1.3	Formulae for special medical purposes for infants	20 mg/kg	Note 84	3	
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	350 mg/kg		3	
15.2	Processed nuts, including coated nuts and nut mixtures (with e.g., dried fruit)	100 mg/kg		3	

CITRIC ACID

Citric Acid

INS: 330

Function: Acidity Regulator, Antioxidant, Sequestrant

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10	GMP		3	
06.4.1	Fresh pastas and noodles and like products	GMP		3	
06.4.2	Dried pastas and noodles and like products	GMP		3	
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		3	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP	Note 61	3	
13.1.3	Formulae for special medical purposes for infants	GMP		3	
14.1.2.2	Vegetable juice	3000 mg/kg		3	
14.1.2.4	Concentrates for vegetable juice	3000 mg/kg		3	
14.1.3.2	Vegetable nectar	5000 mg/kg		3	
14.1.3.4	Concentrates for vegetable nectar	5000 mg/kg		3	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		3	
14.2.3	Grape wines	4000 mg/kg		3	

CITRIC AND FATTY ACID ESTERS OF GLYCEROL

Citric and Fatty Acid Esters of Glycerol

INS: 472c

Function: Antioxidant, Emulsifier, Sequestrant, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10	GMP		3	
13.1.1	Infant formulae	9000 mg/kg		3	
13.1.2	Follow-up formulae	7500 mg/kg	Note 2	3	
13.1.3	Formulae for special medical purposes for infants	9000 mg/kg		3	

CURCUMIN

Curcumin

INS: 100i

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.6.1	Unripened cheese	500 mg/kg	Note 3	3	
01.6.2	Ripened cheese	500 mg/kg		3	
01.6.3	Whey cheese	500 mg/kg	Note 3	3	
01.6.5	Cheese analogues	500 mg/kg	Note 3	3	
01.6.6	Whey protein cheese	500 mg/kg		3	

CURCUMIN

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	500 mg/kg		3	
04.2.2.5	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut	500 mg/kg		3	
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10	500 mg/kg		3	
07.1.1	Breads and rolls	500 mg/kg		3	
07.1.2	Crackers, excluding sweet crackers	500 mg/kg		3	
07.1.3	Other ordinary bakery products (e.g., bagels, pita, English muffins)	500 mg/kg		3	
07.1.5	Steamed breads and buns	500 mg/kg		3	
07.1.6	Mixes for bread and ordinary bakery wares	200 mg/kg		3	
10.1	Fresh eggs	500 mg/kg	Notes 3 & 4	3	
14.2.1	Beer and malt beverages	200 mg/kg		3	
14.2.3.1	Still grape wine	200 mg/kg		3	
14.2.3.2	Sparkling and semi-sparkling grape wines	200 mg/kg		3	

CURDLAN

Curdlan INS: 424

Function: Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
06.4.1	Fresh pastas and noodles and like products	GMP		3	

CYCLAMATES

Cyclamic Acid (and Sodium, Potassium, Calcium Salts) INS: 952

Function: Flavour Enhancer, Sweetener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4	16000 mg/kg	Note 17	3	

DEXTRINS, WHITE AND YELLOW, ROASTED STARCH

Dextrins, White and Yellow Roasted Starch INS: 1400

Function: Bulking Agent, Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.2	Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks)	GMP		3	
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10	GMP		3	
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		3	
13.1.1	Infant formulae	GMP		3	
13.1.2	Follow-up formulae	GMP		3	

DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL

Diacetyltartaric and Fatty Acid Esters of Glycerol INS: 472e

Function: Emulsifier, Sequestrant, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.1.2	Buttermilk (plain)	5000 mg/kg		3	
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	5000 mg/kg		3	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	5000 mg/kg		3	
01.2.2	Renneted milk (plain)	5000 mg/kg		3	
01.5.2	Milk and cream powder analogues	10000 mg/kg		3	
01.6.1	Unripened cheese	10000 mg/kg		3	
01.6.2.1	Ripened cheese, includes rind	10000 mg/kg		3	
01.6.4	Processed cheese	10000 mg/kg		3	
01.6.5	Cheese analogues	10000 mg/kg		3	
03.0	Edible ices, including sherbet and sorbet	10000 mg/kg		3	
04.1.1.2	Surface-treated fresh fruit	10000 mg/kg	Note 16	3	
04.1.2.2	Dried fruit	10000 mg/kg		3	
04.1.2.3	Fruit in vinegar, oil, or brine	1000 mg/kg		3	
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	5000 mg/kg		3	
04.1.2.7	Candied fruit	1000 mg/kg		3	
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	2500 mg/kg		3	
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	2500 mg/kg		3	
04.1.2.10	Fermented fruit products	2500 mg/kg		3	
04.1.2.12	Cooked fruit	2500 mg/kg		3	
04.2.1.2	Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	10000 mg/kg	Note 16	3	
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	10000 mg/kg		3	
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweeds in vinegar, oil, brine, or soy sauce	2500 mg/kg		3	
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	2500 mg/kg		3	
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10	2500 mg/kg		3	
04.2.2.8	Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	2500 mg/kg		3	
06.6	Batters (e.g., for breading or batters for fish or poultry)	5000 mg/kg		3	
07.0	Bakery wares	20000 mg/kg		3	
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	10000 mg/kg	Note 16	3	
08.1.2	Fresh meat, poultry, and game, comminuted	10000 mg/kg		3	
08.2.1	Non-heat treated processed meat, poultry, and game products in whole pieces or cuts	10000 mg/kg		3	
08.2.2	Heat-treated processed meat, poultry, and game products in whole pieces or cuts	10000 mg/kg		3	
08.2.3	Frozen processed meat, poultry, and game products in whole pieces or cuts	10000 mg/kg	Note 16	3	
08.3.1	Non-heat treated processed comminuted meat, poultry, and game products	10000 mg/kg		3	

DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
08.3.2	Heat-treated processed comminuted meat, poultry, and game products	10000 mg/kg		3	
08.3.3	Frozen processed comminuted meat, poultry, and game products	10000 mg/kg	Note 16	3	
08.4	Edible casings (e.g., sausage casings)	10000 mg/kg		3	
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	10000 mg/kg	Note 16	3	
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	10000 mg/kg		3	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	10000 mg/kg	Note 16	3	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	10000 mg/kg	Note 16	3	
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	10000 mg/kg		3	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and	10000 mg/kg		3	
09.3	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms	10000 mg/kg		3	
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and	5000 mg/kg		3	
10.2.3	Dried and/or heat coagulated egg products	5000 mg/kg		3	
10.4	Egg-based desserts (e.g., custard)	5000 mg/kg		3	
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	1000 mg/kg		3	
12.3	Vinegars	1000 mg/kg		3	
12.5	Soups and broths	5000 mg/kg		3	
12.7	Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.3	5000 mg/kg		3	
12.9.5	Other protein products	10000 mg/kg		3	
13.1.1	Infant formulae	5000 mg/kg		3	
13.1.2	Follow-up formulae	5000 mg/kg		3	
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	5000 mg/kg		3	
13.4	Dietetic formulae for slimming purposes and weight reduction	5000 mg/kg		3	
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4	5000 mg/kg		3	
13.6	Food supplements	5000 mg/kg		3	
14.1.2.2	Vegetable juice	5000 mg/kg		3	
14.1.2.4	Concentrates for vegetable juice	5000 mg/kg		3	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	5000 mg/kg		3	
14.2.2	Cider and perry	5000 mg/kg		3	
14.2.4	Wines (other than grape)	5000 mg/kg		3	
14.2.6	Distilled spirituous beverages containing more than 15% alcohol	5000 mg/kg		3	
14.2.7	Aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)	10000 mg/kg		3	
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	20000 mg/kg		3	
15.2	Processed nuts, including coated nuts and nut mixtures (with e.g., dried fruit)	10000 mg/kg		3	

DISODIUM GUANYLATE, 5'-

Disodium Guanylate, 5'-

INS: 627

Function: Flavour Enhancer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10	GMP		3	
06.4.2	Dried pastas and noodles and like products	GMP		3	
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		3	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		3	

DISODIUM INOSINATE, 5'-

Disodium Inosinate, 5'-

INS: 631

Function: Flavour Enhancer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10	GMP		3	
06.4.2	Dried pastas and noodles and like products	GMP		3	
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		3	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		3	

DISODIUM RIBONUCLEOTIDES, 5'-

Disodium Ribonucleotides, 5'-

INS: 635

Function: Flavour Enhancer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10	GMP		3	
06.4.2	Dried pastas and noodles and like products	GMP		3	
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		3	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		3	

DISTARCH PHOSPHATE

Distarch Phosphate

INS: 1412

Function: Bulking Agent, Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.2	Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks)	GMP		3	
06.4.1	Fresh pastas and noodles and like products	200 mg/kg		3	
06.4.2	Dried pastas and noodles and like products	200 mg/kg		3	
13.1.3	Formulae for special medical purposes for infants	60000 mg/kg		3	

FAST GREEN FCF

Fast Green FCF

INS: 143

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10	300 mg/kg		3	
08.1	Fresh meat, poultry, and game	1000 mg/kg	Notes 3 & 4	3	
08.2	Processed meat, poultry, and game products in whole pieces or cuts	1000 mg/kg	Notes 3 & 4	3	
08.4	Edible casings (e.g., sausage casings)	1000 mg/kg	Notes 3 & 4	3	

FUMARIC ACID

Fumaric Acid

INS: 297

Function: Acidity Regulator, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10	GMP		3	
06.4.1	Fresh pastas and noodles and like products	GMP		3	
06.4.2	Dried pastas and noodles and like products	600 mg/kg		3	
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		3	
12.1.2	Salt Substitutes	GMP		3	
12.2.1	Herbs and spices	GMP	Note 51	3	

GALLATE, PROPYL

Gallate, Propyl

INS: 310

Function: Antioxidant

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
06.4.2	Dried pastas and noodles and like products	200 mg/kg		3	
06.4.3	Pre-cooked pastas and noodles and like products	200 mg/kg		3	

GELLAN GUM

Gellan Gum

INS: 418

Function: Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
06.4.1	Fresh pastas and noodles and like products	GMP		3	

GLUCONO DELTA-LACTONE

Glucono Delta-Lactone INS: 575

Function: Acidity Regulator, Raising Agent

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
06.4.1	Fresh pastas and noodles and like products	GMP		3	
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	100 mg/kg		3	
13.1.3	Formulae for special medical purposes for infants	5000 mg/kg		3	
13.2	Complementary foods for infants and young children	5000 mg/kg		3	

GLUCOSE OXIDASE (ASPERGILLUS NIGER VAR.)

Glucose Oxidase (Aspergillus niger var.) INS: 1102

Function: Antioxidant, Preservative, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
06.2.1	Flours	780 mg/kg		3	

GLYCEROL

Glycerol INS: 422

Function: Emulsifier, Humectant, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10	GMP		3	
06.4.1	Fresh pastas and noodles and like products	GMP		3	

GLYCEROL ESTER OF WOOD ROSIN

Glycerol Ester of Wood Rosin INS: 445

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

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
04.1.1.2	Surface-treated fresh fruit	5 mg/kg		3	
04.2.1.2	Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	5 mg/kg		3	

GRAPE SKIN EXTRACT

Grape Skin Extract INS: 163ii

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	1500 mg/kg		3	
01.3.2	Beverage whiteners	1500 mg/kg		3	
01.4	Cream (plain) and the like	1500 mg/kg		3	
01.5.2	Milk and cream powder analogues	1500 mg/kg		3	
01.6.1	Unripened cheese	1000 mg/kg		3	
01.6.2.2	Rind of ripened cheese	1000 mg/kg		3	
01.6.3	Whey cheese	1000 mg/kg		3	

GRAPE SKIN EXTRACT

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.6.4.2	Flavoured processed cheese, including containing fruit, vegetables, meat, etc.	1000 mg/kg		3	
01.6.5	Cheese analogues	1000 mg/kg		3	
02.2.1.2	Margarine and similar products	1000 mg/kg		3	
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	1500 mg/kg		3	
03.0	Edible ices, including sherbet and sorbet	1000 mg/kg		3	
04.1.2.3	Fruit in vinegar, oil, or brine	1500 mg/kg		3	
04.1.2.4	Canned or bottled (pasteurized) fruit	1500 mg/kg		3	
04.1.2.5	Jams, jellies, marmelades	1500 mg/kg		3	
04.1.2.7	Candied fruit	1500 mg/kg		3	
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	1500 mg/kg		3	
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	1500 mg/kg		3	
04.1.2.10	Fermented fruit products	1500 mg/kg		3	
04.1.2.11	Fruit fillings for pastries	1500 mg/kg		3	
04.2.2.5	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	1500 mg/kg		3	
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	1500 mg/kg		3	
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10	1500 mg/kg		3	
05.1.3	Cocoa-based spreads, including fillings	10000 mg/kg		3	
05.1.5	Imitation chocolate, chocolate substitute products	500 mg/kg		3	
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4	10000 mg/kg		3	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	10000 mg/kg		3	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	1500 mg/kg		3	
07.0	Bakery wares	1500 mg/kg		3	
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts	5000 mg/kg	Note 16	3	
08.2	Processed meat, poultry, and game products in whole pieces or cuts	5000 mg/kg		3	
08.3.1.1	Cured (including salted) non-heat treated processed comminuted meat, poultry, and game products	5000 mg/kg		3	
08.3.1.2	Cured (including salted) and dried non-heat treated processed comminuted meat, poultry, and game	5000 mg/kg	Note 16	3	
08.3.1.3	Fermented non-heat treated processed comminuted meat, poultry, and game products	5000 mg/kg	Note 16	3	
08.3.2	Heat-treated processed comminuted meat, poultry, and game products	5000 mg/kg	Note 16	3	
08.3.3	Frozen processed comminuted meat, poultry, and game products	5000 mg/kg	Note 16	3	
08.4	Edible casings (e.g., sausage casings)	5000 mg/kg		3	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg		3	
09.2.4.1	Cooked fish and fish products	500 mg/kg		3	
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	1000 mg/kg		3	
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	1000 mg/kg	Note 16	3	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and	1000 mg/kg	Note 22	3	
09.3.1	Fish and fish products, including mollusks, crustaceans, and echinoderms, marinated and/or in jelly	500 mg/kg	Note 16	3	

GRAPE SKIN EXTRACT

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
09.3.2	Fish and fish products, including mollusks, crustaceans, and echinoderms, pickled and/or in brine	1500 mg/kg	Note 16	3	
09.3.3	Salmon substitutes, caviar, and other fish roe products	1500 mg/kg		3	
09.3.4	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms (e.g., fish paste), excluding products of food categories 09.3.1 -	1500 mg/kg	Note 16	3	
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and	1500 mg/kg		3	
10.1	Fresh eggs	1500 mg/kg	Notes 3 & 4	3	
10.4	Egg-based desserts (e.g., custard)	500 mg/kg		3	
12.2	Herbs, spices, seasonings and condiments (e.g., seasoning for instant noodles)	1500 mg/kg		3	
12.4	Mustards	500 mg/kg		3	
12.5	Soups and broths	1500 mg/kg		3	
12.6.1	Emulsified sauces (e.g., mayonnaise, salad dressing)	1500 mg/kg		3	
12.6.2	Non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy)	500 mg/kg		3	
12.6.3	Mixes for sauces and gravies	500 mg/kg		3	
12.7	Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.3	1500 mg/kg		3	
12.9.5	Other protein products	500 mg/kg		3	
13.1.3	Formulae for special medical purposes for infants	20 mg/kg	Note 84	3	
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	1500 mg/kg		3	
13.4	Dietetic formulae for slimming purposes and weight reduction	1500 mg/kg		3	
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4	1500 mg/kg		3	
13.6	Food supplements	1500 mg/kg		3	
14.1.3.2	Vegetable nectar	1500 mg/kg		3	
14.1.3.4	Concentrates for vegetable nectar	1500 mg/kg		3	
14.2.1	Beer and malt beverages	1500 mg/kg		3	
14.2.2	Cider and perry	1500 mg/kg		3	
14.2.3.2	Sparkling and semi-sparkling grape wines	1500 mg/kg		3	
14.2.3.3	Fortified grape wine, grape liquor wine, and sweet grape wine	1500 mg/kg		3	
14.2.4	Wines (other than grape)	1500 mg/kg		3	
14.2.6	Distilled spirituous beverages containing more than 15% alcohol	1500 mg/kg		3	
14.2.7	Aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)	1500 mg/kg		3	
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	10000 mg/kg		3	
15.2	Processed nuts, including coated nuts and nut mixtures (with e.g., dried fruit)	10000 mg/kg		3	
16.0	Composite foods - foods that could not be placed in categories 01 - 15	1500 mg/kg		3	

GUAIAIC RESIN

Guaiac Resin

INS: 314

Function: Antioxidant

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
02.2.1.1	Butter and concentrated butter	1000 mg/kg		3	
02.2.1.2	Margarine and similar products	1000 mg/kg		3	

GUAR GUM

Guar Gum INS: 412

Function: Bulking Agent, Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.2	Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks)	GMP		3	
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10	GMP		3	
06.4.1	Fresh pastas and noodles and like products	GMP		3	
13.1.3	Formulae for special medical purposes for infants	10000 mg/kg		3	

GUM ARABIC

Gum Arabic INS: 414

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

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
06.4.1	Fresh pastas and noodles and like products	GMP		3	
13.1.3	Formulae for special medical purposes for infants	20000 mg/kg		3	

HYDROCHLORIC ACID

Hydrochloric Acid INS: 507

13.1.3	Formulae for special medical purposes for infants	GMP		3	
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HYDROGENATED POLY-1-DECENE

Hydrogenated Poly-1-decene INS: 907

Function: Glazing Agent

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
04.1.2.2	Dried fruit	2000 mg/kg		3	
05.2.2	Soft candy	2000 mg/kg		3	

HYDROXYBENZOATES, p-

Ethyl p-Hydroxybenzoate INS: 214 Propyl p-Hydroxybenzoate INS: 216

Methyl p-Hydroxybenzoate INS: 218

Function: Preservative

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
11.6	Table-top sweeteners, including those containing high-intensity sweeteners	1500 mg/kg	Note 27	3	
13.6	Food supplements	2000 mg/kg	Note 27	3	
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	1000 mg/kg	Note 27	3	

HYDROXYPROPYL DISTARCH PHOSPHATE

Hydroxypropyl Distarch Phosphate INS: 1442

Function: Bulking Agent, Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.2	Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks)	GMP		3	
13.1.1	Infant formulae	GMP		3	
13.1.2	Follow-up formulae	GMP		3	

HYDROXYPROPYL STARCH

Hydroxypropyl Starch INS: 1440

Function: Bulking Agent, Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.2	Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks)	GMP		3	
13.1.2	Follow-up formulae	GMP		3	

HYDROXYPROPYL STARCH

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
13.1.3	Formulae for special medical purposes for infants	60000	GMP	3	

INDIGOTINE

Indigotine INS: 132

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.6.1	Unripened cheese	200 mg/kg	Note 3	3	
01.6.3	Whey cheese	200 mg/kg	Note 3	3	
01.6.5	Cheese analogues	200 mg/kg	Note 3	3	
02.1.3	Lard, tallow, fish oil, and other animal fats	200 mg/kg		3	
02.2.1.2	Margarine and similar products	200 mg/kg		3	
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10	500 mg/kg		3	
10.1	Fresh eggs	300 mg/kg	Notes 3 & 4	3	

INVERTASE (SACCHAROMYCES CEREVISIAE)

Invertase (Saccharomyces cerevisiae) INS: 1103

Function: Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
11.3	Sugar solutions and syrups, also (partially) inverted, including treacle and molasses, excluding products of food category 11.1.3	GMP		3	
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	GMP		3	

IRON OXIDES

Iron Oxide, Black	INS: 172i	Iron Oxide, Red	INS: 172ii
Iron Oxide, Yellow	INS: 172iii		

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	20 mg/kg		3	
01.6.2.2	Rind of ripened cheese	100 mg/kg		3	
01.6.4	Processed cheese	50 mg/kg		3	
01.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	100 mg/kg		3	
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	350 mg/kg		3	
03.0	Edible ices, including sherbet and sorbet	300 mg/kg		3	
04.1.1.2	Surface-treated fresh fruit	1000 mg/kg		3	
04.1.2.4	Canned or bottled (pasteurized) fruit	300 mg/kg		3	
04.1.2.5	Jams, jellies, marmelades	200 mg/kg		3	
04.1.2.7	Candied fruit	250 mg/kg		3	
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	200 mg/kg		3	
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	75 mg/kg		3	
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4	200 mg/kg		3	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	100 mg/kg		3	
06.2	Flours and starches (including soybean powder)	300 mg/kg		3	
06.3	Breakfast cereals, including rolled oats	75 mg/kg		3	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	75 mg/kg		3	
07.2	Fine bakery wares (sweet, salty, savoury) and mixes	100 mg/kg		3	
09.3.3	Salmon substitutes, caviar, and other fish roe products	100 mg/kg		3	
09.3.4	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms (e.g., fish paste), excluding products of food categories 09.3.1 -	50 mg/kg		3	
12.2.2	Seasonings and condiments	1000 mg/kg		3	
12.5	Soups and broths	100 mg/kg		3	
12.6	Sauces and like products	75 mg/kg		3	
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	500 mg/kg		3	
15.2	Processed nuts, including coated nuts and nut mixtures (with e.g., dried fruit)	400 mg/kg		3	

ISOMALT

Isomalt INS: 953

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

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10	50000 mg/kg		3	
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	100000 mg/kg		3	
11.3	Sugar solutions and syrups, also (partially) inverted, including treacle and molasses, excluding products of food category 11.1.3	GMP		3	
13.1.1	Infant formulae	100000 mg/kg		3	

LACTITOL

Lactitol

INS: 966

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

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.2	Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks)	30000 mg/kg		3	
01.4.1	Pasteurized cream (plain)	30000 mg/kg		3	
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	30000 mg/kg		3	
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10	10000 mg/kg		3	
08.1	Fresh meat, poultry, and game	GMP		3	
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		3	
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	20000 mg/kg		3	
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	GMP		3	
12.1.2	Salt Substitutes	GMP		3	
12.2.1	Herbs and spices	GMP	Note 51	3	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	30000 mg/kg		3	

LECITHIN

Lecithin

INS: 322

Function: Antioxidant, Emulsifier, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10	GMP		3	
06.4.1	Fresh pastas and noodles and like products	GMP		3	

MAGNESIUM CARBONATE

Magnesium Carbonate

INS: 504i

Function: Acidity Regulator, Anticaking Agent, Colour Retention Agent,

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10	5000 mg/kg	Note 36	3	
06.2.1	Flours	1500 mg/kg		3	
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	5000 mg/kg	Note 36	3	
12.1.2	Salt Substitutes	5000 mg/kg	Note 36	3	
12.2.1	Herbs and spices	5000 mg/kg	Notes 36 & 51	3	

MALIC ACID (DL-)

Malic Acid (DL-)

INS: 296

Function: Acidity Regulator, Sequestrant

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10	GMP		3	
06.4.2	Dried pastas and noodles and like products	GMP		3	
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		3	
12.1.2	Salt Substitutes	GMP		3	
12.2.1	Herbs and spices	GMP	Note 51	3	
13.1.3	Formulae for special medical purposes for infants	GMP		3	
14.1.2.2	Vegetable juice	3000 mg/kg		3	
14.1.2.4	Concentrates for vegetable juice	3000 mg/kg		3	
14.1.3.2	Vegetable nectar	3000 mg/kg		3	
14.1.3.4	Concentrates for vegetable nectar	3000 mg/kg		3	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		3	

MALIC ACID (DL-)

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
14.2.3	Grape wines	4000 mg/kg		3	

MALTITOL and MALTITOL SYRUP

Maltitol and Maltitol Syrup

INS: 965

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

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.2	Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks)	50000 mg/kg		3	
01.4.1	Pasteurized cream (plain)	300000 mg/kg		3	
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	300000 mg/kg		3	
02.2.1.1	Butter and concentrated butter	GMP	Note 52	3	
04.1.1.2	Surface-treated fresh fruit	GMP		3	
04.2.1.2	Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP		3	
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10	100000 mg/kg		3	
08.1	Fresh meat, poultry, and game	GMP		3	
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		3	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	GMP		3	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP		3	
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		3	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and	GMP		3	
10.2.2	Frozen egg products	GMP		3	
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	GMP		3	
12.1.2	Salt Substitutes	50000 mg/kg		3	

12.2.1	Herbs and spices	50000 mg/kg	Note 51	3
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	100000 mg/kg		3

MANNITOL

Mannitol

INS: 421

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

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP		3	
01.2.2	Renneted milk (plain)	GMP		3	
04.1.1.2	Surface-treated fresh fruit	GMP		3	
04.2.1.2	Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP		3	
08.1	Fresh meat, poultry, and game	GMP		3	
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		3	
09.2.2	Frozen battered fish, fish filets, and fish products, including mollusks, crustaceans, and echinoderms	GMP		3	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP		3	
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		3	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and	GMP		3	
10.2.2	Frozen egg products	GMP		3	
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	GMP		3	
12.1.2	Salt Substitutes	60000 mg/kg		3	
12.2.1	Herbs and spices	60000 mg/kg	Note 51	3	
13.1.3	Formulae for special medical purposes for infants	GMP		3	

MICROCRYSTALLINE CELLULOSE

Microcrystalline Cellulose

INS: 460i

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

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
06.4.1	Fresh pastas and noodles and like products	GMP		3	
11.1	Refined and raw sugars	GMP		3	
11.2	Brown sugar excluding products of food category 11.1.3	GMP		3	
11.3	Sugar solutions and syrups, also (partially) inverted, including treacle and molasses, excluding products of food category 11.1.3	GMP		3	
12.1.1	Salt	GMP		3	

MONO- AND DIGLYCERIDES

Mono- and Diglycerides

INS: 471

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

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
06.4.1	Fresh pastas and noodles and like products	GMP		3	
13.1.3	Formulae for special medical purposes for infants	5000 mg/kg		3	

MONOSODIUM GLUTAMATE, L-

Monosodium Glutamate, L- INS: 621

Function: Flavour Enhancer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10	GMP		3	
06.4.2	Dried pastas and noodles and like products	GMP		3	
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		3	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		3	

MONOSTARCH PHOSPHATE

Monostarch Phosphate INS: 1410

Function: Bulking Agent, Emulsifier, Stabilizer, Thickeners

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.2	Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks)	GMP		3	
13.1.1	Infant formulae	GMP		3	
13.1.2	Follow-up formulae	GMP		3	
13.1.3	Formulae for special medical purposes for infants	50000 mg/kg		3	

NEOTAME

Neotame INS: 961

Function: Flavour Enhancer, Sweetener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	20 mg/kg		3	
01.2	Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks)	65 mg/kg		3	
01.3.2	Beverage whiteners	GMP		3	
01.4.1	Pasteurized cream (plain)	GMP		3	
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP		3	
01.4.3	Clotted cream (plain)	GMP		3	
01.4.4	Cream analogues	33 mg/kg		3	
01.5.1	Milk powder and cream powder (plain)	GMP		3	
01.5.2	Milk and cream powder analogues	65 mg/kg		3	
01.6.1	Unripened cheese	33 mg/kg		3	
01.6.5	Cheese analogues	33 mg/kg		3	
01.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	100 mg/kg		3	
02.3	Fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions	10 mg/kg		3	
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	100 mg/kg		3	
03.0	Edible ices, including sherbet and sorbet	100 mg/kg		3	
04.1.2.1	Frozen fruit	100 mg/kg		3	
04.1.2.2	Dried fruit	100 mg/kg		3	
04.1.2.3	Fruit in vinegar, oil, or brine	100 mg/kg		3	
04.1.2.4	Canned or bottled (pasteurized) fruit	33 mg/kg		3	
04.1.2.5	Jams, jellies, marmelades	33 mg/kg		3	

NEOTAME

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	65 mg/kg		3	
04.1.2.7	Candied fruit	65 mg/kg		3	
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	100 mg/kg		3	
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	100 mg/kg		3	
04.1.2.10	Fermented fruit products	65 mg/kg		3	
04.1.2.11	Fruit fillings for pastries	100 mg/kg		3	
04.1.2.12	Cooked fruit	65 mg/kg		3	
04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	33 mg/kg		3	
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	33 mg/kg		3	
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweeds in vinegar, oil, brine, or soy sauce	10 mg/kg		3	
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	33 mg/kg		3	
04.2.2.5	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut	33 mg/kg		3	
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	33 mg/kg		3	
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10	33 mg/kg		3	
04.2.2.8	Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	33 mg/kg		3	
05.1.1	Cocoa mixes (powders) and cocoa mass/cake	100 mg/kg		3	
05.1.2	Cocoa mixes (syrops)	33 mg/kg		3	
05.1.3	Cocoa-based spreads, including fillings	100 mg/kg		3	
05.1.4	Cocoa and chocolate products	80 mg/kg		3	
05.1.5	Imitation chocolate, chocolate substitute products	100 mg/kg		3	
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4	330 mg/kg		3	
05.3	Chewing gum	330 mg/kg		3	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	33 mg/kg		3	
06.3	Breakfast cereals, including rolled oats	80 mg/kg		3	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	33 mg/kg		3	
07.1	Bread and ordinary bakery wares	70 mg/kg		3	
07.2	Fine bakery wares (sweet, salty, savoury) and mixes	80 mg/kg		3	
08.2	Processed meat, poultry, and game products in whole pieces or cuts	10 mg/kg		3	
08.3	Processed comminuted meat, poultry, and game products	10 mg/kg		3	
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	10 mg/kg		3	
09.3	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms	10 mg/kg		3	
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and	10 mg/kg		3	
10.2.3	Dried and/or heat coagulated egg products	33 mg/kg		3	

NEOTAME

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
10.4	Egg-based desserts (e.g., custard)	33 mg/kg		3	
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	100 mg/kg		3	
11.6	Table-top sweeteners, including those containing high-intensity sweeteners	GMP		3	
12.2	Herbs, spices, seasonings and condiments (e.g., seasoning for instant noodles)	65 mg/kg		3	
12.3	Vinegars	12 mg/kg		3	
12.4	Mustards	12 mg/kg		3	
12.5	Soups and broths	20 mg/kg		3	
12.6.1	Emulsified sauces (e.g., mayonnaise, salad dressing)	65 mg/kg		3	
12.6.2	Non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy)	65 mg/kg		3	
12.6.3	Mixes for sauces and gravies	12 mg/kg		3	
12.6.4	Clear sauces (e.g., fish sauce)	12 mg/kg		3	
12.7	Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.3	33 mg/kg		3	
13.1.3	Formulae for special medical purposes for infants	25 mg/kg		3	
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	33 mg/kg		3	
13.4	Dietetic formulae for slimming purposes and weight reduction	33 mg/kg		3	
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4	65 mg/kg		3	
13.6	Food supplements	90 mg/kg		3	
14.1.2.2	Vegetable juice	65 mg/kg		3	
14.1.2.4	Concentrates for vegetable juice	65 mg/kg		3	
14.1.3.2	Vegetable nectar	65 mg/kg		3	
14.1.3.4	Concentrates for vegetable nectar	65 mg/kg		3	
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	33 mg/kg		3	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	50 mg/kg		3	
14.2.1	Beer and malt beverages	20 mg/kg		3	
14.2.2	Cider and perry	20 mg/kg		3	
14.2.4	Wines (other than grape)	23 mg/kg		3	
14.2.5	Mead	23 mg/kg		3	
14.2.6	Distilled spirituous beverages containing more than 15% alcohol	23 mg/kg		3	
14.2.7	Aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low alcoholic refreshers)	33 mg/kg		3	
15.0	Ready-to-eat savouries	16 mg/kg		3	

NISIN

Nisin

INS: 234

Function: Preservative

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.0	Dairy products and analogues, excluding products of category 02.0	500 mg/kg	Note 28	3	
08.0	Meat and meat products, including poultry and game	500 mg/kg	Note 28	3	
10.2.1	Liquid egg products	GMP	Note 28	3	
12.9.5	Other protein products	200 mg/kg	Note 28	3	

NITRITES

Potassium Nitrite INS: 249 Sodium Nitrite INS: 250

Function: Colour Retention Agent, Preservative

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
09.2.4.1	Cooked fish and fish products	100 mg/kg	Note 32	3	

NITROGEN

Nitrogen INS: 941

Function: Propellant

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP	Note 59	3	
13.1.1	Infant formulae	GMP	Note 59	3	
13.1.2	Follow-up formulae	GMP	Note 59	3	
13.2	Complementary foods for infants and young children	GMP	Note 59	3	

OXIDIZED STARCH

Oxidized Starch INS: 1404

Function: Bulking Agent, Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.2	Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks)	GMP		3	
13.1.1	Infant formulae	GMP		3	
13.1.2	Follow-up formulae	GMP		3	
13.1.3	Formulae for special medical purposes for infants	50000 mg/kg		3	

PECTINS (AMIDATED AND NON-AMIDATED)

Pectins (Amidated and Non-Amidated) INS: 440

Function: Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10	GMP		3	
06.4.1	Fresh pastas and noodles and like products	GMP		3	
13.1.3	Formulae for special medical purposes for infants	10000 mg/kg		3	
14.1.2.2	Vegetable juice	3000 mg/kg		3	
14.1.2.4	Concentrates for vegetable juice	3000 mg/kg		3	
14.1.3.2	Vegetable nectar	3000 mg/kg		3	
14.1.3.4	Concentrates for vegetable nectar	3000 mg/kg		3	

PHOSPHATED DISTARCH PHOSPHATE

Phosphated Distarch Phosphate INS: 1413

Function: Bulking Agent, Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.2	Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks)	GMP		3	
06.4.1	Fresh pastas and noodles and like products	200 mg/kg		3	

06.4.2	Dried pastas and noodles and like products	200 mg/kg	3
13.1.3	Formulae for special medical purposes for infants	60000 mg/kg	3

PHOSPHATES

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

Function: Anticaking Agt, Acidity Reg., Adj., Antioxidant, Colour Retention Agt, Emulsifier, Flavour Enh, Firming Agt, Flour Trt Agt, Humectant, Pres., Raising Agt, Seq., Stabilizer, Thk

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.1	Milk and buttermilk (plain)	1500 mg/kg	Note 33	3	
01.2	Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks)	2200 mg/kg	Note 33	3	
01.5.2	Milk and cream powder analogues	2200 mg/kg	Note 33	3	
01.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	10500 mg/kg	Note 33	3	
01.8.2	Dried whey and whey products, excluding whey cheeses	4400 mg/kg	Note 33	3	
04.2.1.3	Peeled, cut or shredded fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	5600 mg/kg	Notes 33 & 76	3	
06.2.2	Starches	6200 mg/kg	Note 33	3	
06.4.1	Fresh pastas and noodles and like products	2000 mg/kg	Note 33	3	
06.4.3	Pre-cooked pastas and noodles and like products	2200 mg/kg	Note 33	3	
06.6	Batters (e.g., for breading or batters for fish or poultry)	5600 mg/kg	Note 33	3	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and	2200 mg/kg	Note 33	3	
09.3.1	Fish and fish products, including mollusks, crustaceans, and echinoderms, marinated and/or in jelly	2200 mg/kg	Note 33	3	
09.3.3	Salmon substitutes, caviar, and other fish roe products	2200 mg/kg	Note 33	3	
12.2.2	Seasonings and condiments	4400 mg/kg	Note 33	3	
14.1.1.2	Table waters and soda waters	1000 mg/kg	Note 33	3	

POLYDIMETHYLSILOXANE

Polydimethylsiloxane INS: 900a

Function: Anticaking Agent, Antifoaming Agent

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
12.2.2	Seasonings and condiments	50 mg/kg		3	

POLYGLYCEROL ESTERS OF FATTY ACIDS

Polyglycerol Esters of Fatty Acids INS: 475

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

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
12.6	Sauces and like products	10000 mg/kg		3	
13.6	Food supplements	50000 mg/kg		3	
16.0	Composite foods - foods that could not be placed in categories 01 - 15	10000 mg/kg		3	

POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID

Polyglycerol Esters of Interesterified Ricinoleic Acid INS: 476

Function: Emulsifier, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
05.1.1	Cocoa mixes (powders) and cocoa mass/cake	5000 mg/kg	Note 97	3	

POLYSORBATES

Polyoxyethylene (20) Sorbitan Monolaurate INS: 432 Polyoxyethylene (20) Sorbitan INS: 433

Polyoxyethylene (20) Sorbitan Monopalmitate INS: 434 Polyoxyethylene (20) Sorbitan Monostearate INS: 435

Polyoxyethylene (20) Sorbitan Tristearate INS: 436

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

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.4	Cream (plain) and the like	1000 mg/kg		3	
03.0	Edible ices, including sherbet and sorbet	10000 mg/kg		3	
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	1000 mg/kg		3	
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4	10000 mg/kg		3	
06.4.2	Dried pastas and noodles and like products	5000 mg/kg		3	
06.4.3	Pre-cooked pastas and noodles and like products	5000 mg/kg		3	
12.2	Herbs, spices, seasonings and condiments (e.g., seasoning for instant noodles)	4600 mg/kg		3	
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	1000 mg/kg		3	

POLYVINYL ALCOHOL

Polyvinyl Alcohol INS: 1203

Function: Glazing Agent, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	2000 mg/kg		3	
05.1.4	Cocoa and chocolate products	15000 mg/kg		3	
06.3	Breakfast cereals, including rolled oats	5000 mg/kg		3	
13.6	Food supplements	45000 mg/kg		3	
15.2	Processed nuts, including coated nuts and nut mixtures (with e.g., dried fruit)	15000 mg/kg		3	

PONCEAU 4R

Ponceau 4R

INS: 124

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.6.1	Unripened cheese	100 mg/kg	Note 3	3	
01.6.3	Whey cheese	100 mg/kg	Note 3	3	
01.6.5	Cheese analogues	100 mg/kg	Note 3	3	
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10	500 mg/kg		3	
10.1	Fresh eggs	500 mg/kg	Notes 3 & 4	3	
14.1.2.2	Vegetable juice	300 mg/kg		3	

POTASSIUM ACETATES

Potassium Acetates

INS: 261

Function: Acidity Regulator

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
13.1.3	Formulae for special medical purposes for infants	GMP		3	

POTASSIUM ALGINATE

Potassium Alginate

INS: 402

Function: Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
13.1.3	Formulae for special medical purposes for infants	500 mg/kg		3	

POTASSIUM ASCORBATE

Potassium Ascorbate

INS: 303

Function: Antioxidant

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
14.1.2.2	Vegetable juice	GMP		3	
14.1.2.4	Concentrates for vegetable juice	GMP		3	
14.1.3.2	Vegetable nectar	GMP		3	
14.1.3.4	Concentrates for vegetable nectar	GMP		3	

POTASSIUM CARBONATE

Potassium Carbonate

INS: 501i

Function: Acidity Regulator, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10	GMP		3	
06.4.1	Fresh pastas and noodles and like products	GMP		3	
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		3	
12.2	Herbs, spices, seasonings and condiments (e.g., seasoning for instant noodles)	GMP	Note 51	3	

POTASSIUM CARBONATE

Function: Acidity Regulator, Stabilize

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
13.1	Infant formulae, follow-up formulae, and formulae for special medical purposes for infants	GMP		3	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		3	

POTASSIUM CHLORIDE

Potassium Chloride

INS: 508

Function: Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10	GMP		3	
06.4.2	Dried pastas and noodles and like products	GMP		3	
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		3	
12.1.1	Salt	350 mg/kg		3	
12.1.2	Salt Substitutes	GMP		3	
12.2.1	Herbs and spices	GMP	Note 51	3	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		3	

POTASSIUM DIHYDROGEN CITRATE

Potassium Dihydrogen Citrate

INS: 332i

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

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
13.1.1	Infant formulae	2 mg/kg		3	
13.1.2	Follow-up formulae	2 mg/kg		3	
13.1.3	Formulae for special medical purposes for infants	GMP		3	

POTASSIUM HYDROGEN CARBONATE

Potassium Hydrogen Carbonate

INS: 501ii

Function: Acidity Regulator, Raising Agent, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
13.1.3	Formulae for special medical purposes for infants	GMP		3	

POTASSIUM HYDROXIDE

Potassium Hydroxide

INS: 525

Function: Acidity Regulator, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
13.1.3	Formulae for special medical purposes for infants	GMP		3	

POTASSIUM LACTATE

Potassium Lactate

INS: 326

Potassium Lactate (Solution)

INS: 326

Function: Acidity Regulator, Antioxidant

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
13.1.3	Formulae for special medical purposes for infants	GMP		3	

PROCESSED EUCHEUMA SEAWEED

Processed Eucheuma Seaweed

INS: 407a

Function: Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.1	Milk and buttermilk (plain)	GMP		3	
04.1.1.3	Peeled or cut fresh fruit	GMP		3	
04.2.1.3	Peeled, cut or shredded fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP		3	
04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP		3	
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10	GMP		3	
06.4.1	Fresh pastas and noodles and like products	GMP		3	
08.1	Fresh meat, poultry, and game	GMP		3	
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		3	
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	GMP		3	
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		3	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and	GMP		3	
10.2.1	Liquid egg products	GMP		3	
10.2.2	Frozen egg products	GMP		3	
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	GMP		3	
13.2	Complementary foods for infants and young children	GMP		3	

PROPYLENE GLYCOL

Propylene Glycol

INS: 1520

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

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
06.4.3	Pre-cooked pastas and noodles and like products	20000 mg/kg		3	
13.6	Food supplements	2000 mg/kg		3	

PROPYLENE GLYCOL ALGINATE

Propylene Glycol Alginate

INS: 405

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

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	10000 mg/kg		3	
01.2	Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks)	10000 mg/kg		3	
03.0	Edible ices, including sherbet and sorbet	10000 mg/kg		3	
04.1.1.2	Surface-treated fresh fruit	10000 mg/kg		3	
04.1.1.3	Peeled or cut fresh fruit	10000 mg/kg		3	
04.2.1.2	Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	10000 mg/kg		3	
04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	10000 mg/kg		3	
04.2.2.5	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut	10000 mg/kg		3	
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10	10000 mg/kg		3	
06.4.1	Fresh pastas and noodles and like products	10000 mg/kg		3	
06.4.2	Dried pastas and noodles and like products	1000 mg/kg		3	
10.2.1	Liquid egg products	10000 mg/kg		3	
10.2.2	Frozen egg products	10000 mg/kg		3	
12.5	Soups and broths	10000 mg/kg		3	
13.1.1	Infant formulae	10000 mg/kg		3	
13.1.2	Follow-up formulae	10000 mg/kg		3	
13.2	Complementary foods for infants and young children	10000 mg/kg		3	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	10000 mg/kg		3	

PROPYLENE GLYCOL ESTERS OF FATTY ACIDS

Propylene Glycol Esters of Fatty Acids

INS: 477

Function: Emulsifier, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
02.2.1.3	Blends of butter and margarine	10000 mg/kg		3	

RIBOFLAVINS

Riboflavin 5'-Phosphate, Sodium

INS: 101i

Riboflavin 5'-Phosphate

INS: 101ii

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	300 mg/kg		3	
01.3.2	Beverage whiteners	300 mg/kg		3	
01.4	Cream (plain) and the like	300 mg/kg		3	
01.5.2	Milk and cream powder analogues	300 mg/kg		3	

RIBOFLAVINS

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.6.1	Unripened cheese	300 mg/kg		3	
01.6.2.1	Ripened cheese, includes rind	300 mg/kg		3	
01.6.2.2	Rind of ripened cheese	300 mg/kg		3	
01.6.3	Whey cheese	300 mg/kg	Note 3	3	
01.6.4	Processed cheese	300 mg/kg		3	
01.6.5	Cheese analogues	300 mg/kg		3	
01.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)	300 mg/kg		3	
02.0	Fats and oils, and fat emulsions	300 mg/kg		3	
04.1.1.2	Surface-treated fresh fruit	300 mg/kg	Note 16	3	
04.1.2.3	Fruit in vinegar, oil, or brine	300 mg/kg		3	
04.1.2.4	Canned or bottled (pasteurized) fruit	300 mg/kg		3	
04.1.2.7	Candied fruit	300 mg/kg		3	
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	300 mg/kg		3	
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	300 mg/kg		3	
04.1.2.11	Fruit fillings for pastries	300 mg/kg		3	
04.2.1.2	Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	300 mg/kg	Note 16	3	
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	300 mg/kg		3	
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	300 mg/kg		3	
05.1	Cocoa products and chocolate products including imitations and chocolate substitutes	1000 mg/kg		3	
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4	1000 mg/kg		3	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	1000 mg/kg		3	
06.3	Breakfast cereals, including rolled oats	300 mg/kg		3	
06.4.2	Dried pastas and noodles and like products	300 mg/kg		3	
06.4.3	Pre-cooked pastas and noodles and like products	300 mg/kg		3	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	300 mg/kg		3	
06.6	Batters (e.g., for breading or batters for fish or poultry)	300 mg/kg		3	
07.0	Bakery wares	300 mg/kg		3	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	300 mg/kg	Note 16	3	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	300 mg/kg	Note 16	3	
09.2.4.1	Cooked fish and fish products	300 mg/kg		3	
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	300 mg/kg	Note 16	3	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and	300 mg/kg	Note 22	3	
09.3.1	Fish and fish products, including mollusks, crustaceans, and echinoderms, marinated and/or in jelly	300 mg/kg	Note 16	3	
09.3.2	Fish and fish products, including mollusks, crustaceans, and echinoderms, pickled and/or in brine	300 mg/kg	Note 16	3	
09.3.3	Salmon substitutes, caviar, and other fish roe products	300 mg/kg		3	
09.3.4	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms (e.g., fish paste), excluding products of food categories 09.3.1 -	300 mg/kg		3	
10.1	Fresh eggs	300 mg/kg	Notes 3 & 4	3	

SILICON DIOXIDE AMORPHOUS

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		3	
11.1.1	White sugar, dextrose anhydrous, dextrose monohydrate, fructose	15000 mg/kg		3	
12.2.1	Herbs and spices	GMP	Note 51	3	
13.1.3	Formulae for special medical purposes for infants	10000 mg/kg		3	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	15000 mg/kg	Note 2	3	

SODIUM ACETATE

Sodium Acetate

INS: 262i

Function: Acidity Regulator, Preservative, Sequestrant

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10	GMP		3	
06.4.1	Fresh pastas and noodles and like products	GMP		3	
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		3	
12.1.2	Salt Substitutes	GMP		3	
12.2.1	Herbs and spices	GMP	Note 51	3	
13.1.3	Formulae for special medical purposes for infants	GMP		3	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		3	

SODIUM ALGINATE

Sodium Alginate

INS: 401

Function: Bulking Agent, Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.1.1	Milk (plain)	GMP		3	
01.2	Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks)	GMP		3	
04.1.1.3	Peeled or cut fresh fruit	GMP		3	
04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP		3	
06.4.1	Fresh pastas and noodles and like products	GMP		3	
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		3	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms	GMP		3	
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		3	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and	GMP		3	
10.2.1	Liquid egg products	GMP		3	
10.2.2	Frozen egg products	GMP		3	
13.1.3	Formulae for special medical purposes for infants	1000 mg/kg		3	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		3	

SODIUM ALUMINIUM PHOSPHATES

Sodium Aluminium Phosphate-Acidic

INS: 541i

Sodium Aluminium Phosphate-Basic

INS: 541ii

Function: Acidity Regulator, Emulsifier, Raising Agent, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.6.1	Unripened cheese	670 mg/kg	Note 6	3	
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4	350 mg/kg	Note 29	3	

SODIUM ASCORBATE

Sodium Ascorbate

INS: 301

Function: Antioxidant, Colour Retention Agent

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10	GMP		3	
06.2	Flours and starches (including soybean powder)	GMP		3	
06.4.1	Fresh pastas and noodles and like products	200 mg/kg		3	
06.4.2	Dried pastas and noodles and like products	200 mg/kg		3	
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		3	
12.1.2	Salt Substitutes	GMP		3	
12.2.1	Herbs and spices	GMP	Note 51	3	
13.1.1	Infant formulae	75 mg/kg		3	
13.1.3	Formulae for special medical purposes for infants	3000 mg/kg		3	
14.1.2.2	Vegetable juice	GMP		3	
14.1.2.4	Concentrates for vegetable juice	GMP		3	
14.1.3.2	Vegetable nectar	GMP		3	
14.1.3.4	Concentrates for vegetable nectar	GMP		3	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		3	

SODIUM CARBONATE

Sodium Carbonate

INS: 500i

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

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10	GMP		3	
06.2	Flours and starches (including soybean powder)	GMP		3	
06.4.1	Fresh pastas and noodles and like products	GMP		3	
08.1	Fresh meat, poultry, and game	GMP		3	
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		3	
12.1.2	Salt Substitutes	GMP		3	
12.2.1	Herbs and spices	GMP	Note 51	3	
13.1.3	Formulae for special medical purposes for infants	GMP		3	

SODIUM CARBOXYMETHYL CELLULOSE

Sodium Carboxymethyl Cellulose

INS: 466

Function: Bulking Agent, Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.1.1	Milk (plain)	GMP		3	
01.2	Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks)	GMP		3	
04.1.1.3	Peeled or cut fresh fruit	GMP		3	
04.2.1.3	Peeled, cut or shredded fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP		3	
04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	GMP		3	
06.4.1	Fresh pastas and noodles and like products	50000 mg/kg		3	
06.4.2	Dried pastas and noodles and like products	50000 mg/kg		3	
10.2.1	Liquid egg products	GMP		3	
10.2.2	Frozen egg products	GMP		3	
13.1.1	Infant formulae	GMP		3	
13.1.2	Follow-up formulae	GMP		3	
13.1.3	Formulae for special medical purposes for infants	10000 mg/kg		3	
13.2	Complementary foods for infants and young children	GMP		3	

SODIUM DIACETATE

Sodium Diacetate

INS: 262ii

Function: Acidity Regulator, Preservative, Sequestrant

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
05.1.3	Cocoa-based spreads, including fillings	GMP		3	
05.1.5	Imitation chocolate, chocolate substitute products	GMP		3	

SODIUM DIHYDROGEN CITRATE

Sodium Dihydrogen Citrate

INS: 331i

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

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
13.1.1	Infant formulae	2000 mg/kg		3	
13.1.2	Follow-up formulae	2000 mg/kg		3	
13.1.3	Formulae for special medical purposes for infants	GMP		3	
13.2	Complementary foods for infants and young children	5000 mg/kg		3	

SODIUM ERYTHORBATE

Sodium Isoascorbate

INS: 316

Function: Antioxidant, Colour Retention Agent

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10	GMP		3	

SODIUM FUMARATE

Sodium Fumarate

INS: 365

Function: Acidity Regulator

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10	GMP		3	
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		3	
12.1.2	Salt Substitutes	GMP		3	
12.2.1	Herbs and spices	GMP	Note 51	3	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		3	

SODIUM GLUCONATE

Sodium Gluconate

INS: 576

Function: Sequestrant

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10	GMP		3	
06.4.2	Dried pastas and noodles and like products	GMP		3	
09.1	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		3	
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		3	
12.1.2	Salt Substitutes	GMP		3	
12.2.1	Herbs and spices	GMP	Note 51	3	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		3	

SODIUM HYDROGEN CARBONATE

Sodium Hydrogen Carbonate

INS: 500ii

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

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
06.4.1	Fresh pastas and noodles and like products	GMP		3	
06.4.2	Dried pastas and noodles and like products	GMP		3	
13.1.3	Formulae for special medical purposes for infants	GMP		3	

SODIUM HYDROXIDE

Sodium Hydroxide

INS: 524

Function: Acidity Regulator

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
13.1.3	Formulae for special medical purposes for infants	GMP		3	

SODIUM LACTATE

Sodium Lactate

INS: 325

Function: Acidity Regulator, Antioxidant, Bulking Agent, Emulsifier, Humectant, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10	GMP		3	
06.4.1	Fresh pastas and noodles and like products	2400 mg/kg		3	
06.4.2	Dried pastas and noodles and like products	2400 mg/kg		3	
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		3	
13.1.3	Formulae for special medical purposes for infants	GMP		3	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		3	

SODIUM MALATE

Sodium Malate

INS: 350ii

Function: Acidity Regulator, Humectant

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10	GMP		3	
06.4.1	Fresh pastas and noodles and like products	GMP		3	
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	GMP		3	
12.1.2	Salt Substitutes	GMP		3	
12.2.1	Herbs and spices	GMP	Note 51	3	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		3	

SORBITAN ESTERS OF FATTY ACIDS

Sorbitan Monostearate

INS: 491

Sorbitan Tristearate

INS: 492

Sorbitan Monolaurate

INS: 493

Sorbitan Monooleate

INS: 494

Sorbitan Monopalmitate

INS: 495

Function: Emulsifier, Stabilizer

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
04.1.1.2	Surface-treated fresh fruit	5000 mg/kg	Note 16	3	
06.4.2	Dried pastas and noodles and like products	5000 mg/kg	Note 11	3	
06.4.3	Pre-cooked pastas and noodles and like products	5000 mg/kg	Note 11	3	
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms	1000 mg/kg		3	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and	100 mg/kg		3	
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4	5000 mg/kg		3	
13.6	Food supplements	20000 mg/kg		3	
14.2.3	Grape wines	1000 mg/kg		3	
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	5000 mg/kg		3	

SORBITOL (INCLUDING SORBITOL SYRUP)

Sorbitol and Sorbitol Syrup

INS: 420

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

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.4.1	Pasteurized cream (plain)	200000 mg/kg		3	
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	200000 mg/kg		3	
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10	70000 mg/kg		3	
06.4.1	Fresh pastas and noodles and like products	35000 mg/kg		3	
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg		3	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		3	

STARCH ACETATE

Starch Acetate Esterified with Acetic Anhydride

INS: 1420

Starch Acetate Esterified with Vinyl Acetate

INS: 1421

Function: Bulking Agent, Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.2	Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks)	GMP		3	
13.1.1	Infant formulae	GMP		3	
13.1.2	Follow-up formulae	GMP		3	
13.1.3	Formulae for special medical purposes for infants	50000 mg/kg		3	

STARCH SODIUM OCTENYL SUCCINATE

Starch Sodium Octenyl Succinate

INS: 1450

Function: Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.2	Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks)	GMP		3	
13.1.1	Infant formulae	GMP		3	
13.1.2	Follow-up formulae	GMP		3	
13.1.3	Formulae for special medical purposes for infants	20000 mg/kg		3	

STEAROYL-2-LACTYLATES

Sodium Stearoyl Lactylate

INS: 481i

Calcium Stearoyl Lactylate

INS: 482i

Function: Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
06.4.2	Dried pastas and noodles and like products	5000 mg/kg		3	
06.4.3	Pre-cooked pastas and noodles and like products	5000 mg/kg		3	

SUCRALOSE

Sucralose

INS: 955

Function: Sweetener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.2.1	Fermented milks (plain)	400 mg/kg		3	
01.3.2	Beverage whiteners	580 mg/kg		3	
01.4	Cream (plain) and the like	580 mg/kg		3	
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	400 mg/kg		3	
04.1.2.1	Frozen fruit	400 mg/kg		3	
04.1.2.2	Dried fruit	1500 mg/kg		3	
04.1.2.3	Fruit in vinegar, oil, or brine	180 mg/kg		3	
04.1.2.5	Jams, jellies, marmelades	1000 mg/kg		3	
04.1.2.11	Fruit fillings for pastries	400 mg/kg		3	
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4	2400 mg/kg		3	
09.3	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms	120 mg/kg		3	
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and	120 mg/kg		3	
10.4	Egg-based desserts (e.g., custard)	400 mg/kg		3	
11.6	Table-top sweeteners, including those containing high-intensity sweeteners	12000 mg/kg		3	
12.2.1	Herbs and spices	400 mg/kg		3	
13.1.3	Formulae for special medical purposes for infants	400 mg/kg		3	
13.6	Food supplements	2400 mg/kg		3	
14.1.2.2	Vegetable juice	300 mg/kg		3	
14.1.2.4	Concentrates for vegetable juice	1500 mg/kg		3	
14.1.3.2	Vegetable nectar	300 mg/kg		3	
14.1.3.4	Concentrates for vegetable nectar	1500 mg/kg		3	
14.1.4.3	Concentrates (liquid or solid) for water-based flavoured drinks	1500 mg/kg		3	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	300 mg/kg		3	

SUCROGLYCERIDES

Sucroglycerides

INS: 474

Function: Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
03.0	Edible ices, including sherbet and sorbet	10000 mg/kg		3	

SUCROSE ESTERS OF FATTY ACIDS

Sucrose Esters of Fatty Acids

INS: 473

Function: Adjuvant, Emulsifiers, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	10000 mg/kg		3	
01.4.4	Cream analogues	10000 mg/kg		3	
04.1.1.2	Surface-treated fresh fruit	1000 mg/kg		3	

TARTRATES

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

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

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.6.1	Unripened cheese	1500 mg/kg	Note 45	3	
02.1	Fats and oils essentially free from water	5000 mg/kg	Note 45	3	
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	20000 mg/kg	Note 45	3	
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10	10000 mg/kg	Note 45	3	
05.1.3	Cocoa-based spreads, including fillings	5000 mg/kg	Note 45	3	
06.2	Flours and starches (including soybean powder)	6000 mg/kg	Note 45	3	
06.4.3	Pre-cooked pastas and noodles and like products	1000 mg/kg	Note 45	3	
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and	500 mg/kg	Note 45	3	
12.6.4	Clear sauces (e.g., fish sauce)	200 mg/kg	Note 45	3	
13.1.3	Formulae for special medical purposes for infants	5000 mg/kg	Note 45	3	
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	GMP	Note 45	3	
13.4	Dietetic formulae for slimming purposes and weight reduction	GMP	Note 45	3	
13.6	Food supplements	GMP	Note 45	3	
14.2.3.2	Sparkling and semi-sparkling grape wines	4000 mg/kg	Note 45	3	
14.2.3.3	Fortified grape wine, grape liquor wine, and sweet grape wine	4000 mg/kg	Note 45	3	
15.0	Ready-to-eat savouries	2000 mg/kg	Note 45	3	

TARTRAZINE

Tartrazine INS: 102

Function: Colour

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.6.1	Unripened cheese	300 mg/kg	Note 3	3	
01.6.3	Whey cheese	300 mg/kg	Note 3	3	
01.6.5	Cheese analogues	300 mg/kg	Note 3	3	
02.1.3	Lard, tallow, fish oil, and other animal fats	300 mg/kg		3	
02.2.1.2	Margarine and similar products	300 mg/kg		3	
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10	500 mg/kg		3	
10.1	Fresh eggs	500 mg/kg	Notes 3 & 4	3	
14.1.2.2	Vegetable juice	500 mg/kg		3	
14.2.1	Beer and malt beverages	500 mg/kg		3	

TBHQ

Tertiary Butylhydroquinone INS: 319

Function: Antioxidant

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	200 mg/kg		3	
01.3.1	Condensed milk (plain)	200 mg/kg		3	
06.4.3	Pre-cooked pastas and noodles and like products	200 mg/kg	Note 15	3	

THAUMATIN

Thaumatococcus INS: 957

Function: Flavour Enhancer, Sweetener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.2	Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks)	GMP		3	
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10	GMP		3	
13.2	Complementary foods for infants and young children	GMP		3	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	GMP		3	

TOCOPHEROLS

Mixed Tocopherols Concentrate INS: 306 Alpha-Tocopherol INS: 307

Function: Antioxidant

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
02.2.1.1	Butter and concentrated butter	150 mg/kg		3	
06.4.2	Dried pastas and noodles and like products	2000 mg/kg		3	
06.4.3	Pre-cooked pastas and noodles and like products	200 mg/kg		3	
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	GMP		3	
13.4	Dietetic formulae for slimming purposes and weight reduction	GMP		3	
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4	GMP		3	
13.6	Food supplements	150 mg/kg		3	

TRAGACANTH GUM

Tragacanth Gum INS: 413

Function: Bulking Agent, Emulsifier, Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
06.4.1	Fresh pastas and noodles and like products	GMP		3	

TRIPOTASSIUM CITRATE

Tripotassium Citrate

INS: 332ii

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

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
13.1.1	Infant formulae	2 mg/kg		3	
13.1.3	Formulae for special medical purposes for infants	GMP		3	

TRISODIUM CITRATE

Trisodium Citrate

INS: 331iii

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

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10	GMP		3	
06.2	Flours and starches (including soybean powder)	GMP		3	
13.1.3	Formulae for special medical purposes for infants	GMP		3	

XANTHAN GUM

Xanthan Gum

INS: 415

Function: Stabilizer, Thickener

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.2	Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks)	GMP		3	
02.1	Fats and oils essentially free from water	10000 mg/kg		3	
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10	GMP		3	
06.4.1	Fresh pastas and noodles and like products	10000 mg/kg		3	
06.4.2	Dried pastas and noodles and like products	10000 mg/kg		3	
13.1.3	Formulae for special medical purposes for infants	1200 mg/kg		3	

XYLITOL

Xylitol

INS: 967

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

Food Cat. No.	Food Category	Max Level	Comments	Step	Year
01.2	Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks)	30000 mg/kg		3	
01.4.1	Pasteurized cream (plain)	30000 mg/kg		3	
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	30000 mg/kg		3	
02.2.1.1	Butter and concentrated butter	GMP	Note 52	3	
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10	10000 mg/kg		3	
13.1.3	Formulae for special medical purposes for infants	20000 mg/kg		3	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	30000 mg/kg		3	

Notes to the Comments for the Revised General Standard for Food Additives (37th CCFAC)

- 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: Served at greater than 5-fold dilution.
- 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 only, to enhance the effectiveness of benzoates and sorbates.
- Note 41: Use in breadings 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: For use in butter only.
- Note 53: For use in coatings only.
- Note 54: Sulphites should be used only in fruit juices/nectars in bulk dispensers and in certain tropical fruit juices/nectars.
- Note 55: Added level.
- 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
- Note 58: As calcium.
- Note 59: Use as packing 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 natural mineral waters 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: Use level for deep orange coloured cheeses; 25 mg/kg for orange coloured cheeses; 10 mg/kg for normal coloured cheeses.
Note 75: Use in milk powder for vending machines only.
Note 76: Use in potatoes only.
Note 77: As mono-isopropyl citrate.
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: For use in sauce 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: On the weight of the protein before re-hydration.
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: Carryover from use in fats.
Note 97: In 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: Level based on the maximum recommended daily dose of 475 mg/dose, assuming one 600 mg tablet is consumed per day.
Note 102: For use as a surfactant or wetting agent for colours in the food.
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 in food-grade dendritic salt at 29,000 mg/kg as anhydrous sodium ferrocyanide.
Note 108: For use on coffee beans only.
Note 109: Use level reported as 25 lbs/1000 gal x (0.45 kg/lb) x (1 gal/3.75 L) x (1 L/kg) x (106mg/kg) = 3000 mg/kg
Note 110: For use in frozen French fried potatoes only.
Note 111: For use in dipping solution only.
Note 112: For use in grated cheese only.
Note 113: Excluding butter.
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: As carrier for flavours.
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 only.
- Note 129: For use as an acidity regulator in grape juice.

CODEX GENERAL STANDARD FOR FOOD ADDITIVES**TABLE THREE**

**Additives Permitted for Use in Food in General,
Unless Otherwise Specified, in Accordance with
GMP - Provisions at Step Three**

INS No	Additive	Step	Year
1451	ACETYLATED OXIDIZED STARCH	3	
468	CROSS-LINKED CARBOXYMETHYL CELLULOSE	3	
457	CYCLODEXTRIN, ALPHA-	3	

ANNEX TO TABLE 3**Food Categories or Individual Food Items Excluded from the General Conditions of Table Three**

The use of additives listed in Table Three in the following foods is governed by the provisions in Tables One and Two.

Category Number	Food Category
01.1.1	Milk and buttermilk (excluding heat-treated buttermilk)
01.2	Fermented and renneted milk products (plain) excluding food category 01.1.2 (dairy based drinks)
01.4.1	Pasteurized cream
01.4.2	Sterilized, UHT, whipping or whipped, and reduced fat creams
02.1	Fats and oils essentially free from water
02.2.1.1	Butter and concentrated butter (<u>Only</u> butter)
04.1.1	Fresh fruit
04.2.1	Fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds
04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food category 12.10
06.1	Whole, broken or flaked grain, including rice
06.2	Flours and starches
06.4.1	Fresh pastas and noodles and like products
06.4.2	Dried pastas and noodles and like products
08.1	Fresh meat, poultry, and game
09.1	Fresh fish and fish products, including mollusks, crustaceans and echinoderms
09.2	Processed fish and fish products, including mollusks, crustaceans and echinoderms
10.1	Fresh eggs
10.2.1	Liquid egg products
10.2.2	Frozen egg products
11.1	Refined and raw sugars
11.2	Brown sugar, excluding products of food category 11.1.3 (soft white sugar, soft brown sugar, glucose syrup, dried glucose syrup, raw cane sugar)
11.3	Sugar solutions and syrups, also (partially inverted, including treacle and molasses, excluding products of food category 11.1.3 (soft white sugar, soft brown sugar, glucose syrup, dried glucose syrup, raw cane sugar)
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)
11.5	Honey
12.1	Salt and salt substitutes
12.2.1	Herbs and spices (<u>Only</u> herbs)
13.1	Infant formulae, follow-up formulae, and formulae for special medical purposes for infants
13.2	Complementary foods for infants and young children
14.1.1.1	Natural mineral waters and source waters (<u>Only</u> natural mineral waters)
14.1.2	Fruit and vegetable juices
14.1.3	Fruit and vegetable nectars
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal beverages, excluding cocoa
14.2.3	Grape wine