

codex alimentarius commission

FOOD AND AGRICULTURE
ORGANIZATION
OF THE UNITED NATIONS

WORLD HEALTH
ORGANIZATION

JOINT OFFICE: Via delle Terme di Caracalla 00100 ROME Tel.: 52251 Telex: 625825-625853 FAO I Cables: Foodagri Rome Facsimile: (6)5225.4593

ALINORM 97/12A

JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEX ALIMENTARIUS COMMISSION
Twenty-second Session
Geneva, Switzerland 23-28 June 1997

**REPORT OF THE TWENTY-NINTH SESSION OF THE
CODEX COMMITTEE ON FOOD ADDITIVES AND CONTAMINANTS**
The Hague, The Netherlands 17-21 March 1997

NOTE: This report includes Codex Circular Letter CL 1997/6-FAC.

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CX 4/30.2

**CL 1997/6-FAC
April 1997**

TO: - Codex Contact Points
- Interested International Organizations
- Participants at the Twenty-ninth Session of the Codex Committee on
Food Additives and Contaminants

FROM: Chief, Joint FAO/WHO Food Standards Programme, FAO, Via delle
Terme di Caracalla, 00100 Rome, Italy.

SUBJECT: **Distribution of the Report of the Twenty-ninth Session of the Codex
Committee on Food Additives and Contaminants (ALINORM 97/12 A)**

The report of the Twenty-ninth Session of the Codex Committee on Food Additives and Contaminants is attached. It will be considered by the Twenty-second Session of the Codex Alimentarius Commission in Geneva from 23-28 June 1997.

MATTERS FOR ADOPTION BY THE CODEX ALIMENTARIUS COMMISSION

1. **Proposed Draft Revised Preamble to the Codex General Standard for Food Additives at Step 8; ALINORM 97/12A, para. 28 and Appendix III.**
2. **Additives with Non-Numerical Acceptable Daily Intakes and Food Categories or Individual Foods where the Use of These Additives was Not Allowed at Step 8; ALINORM 97/12A, para. 36 and Appendix IV).**
3. **Codex Advisory Specifications at Step 8; ALINORM 97/12A, paras. 39-40 and Appendix VI.**
4. **Draft Annexes IV and V of the Codex General Standard for Contaminants and Toxins in Foods at Step 8; ALINORM 97/12A, paras. 51-53 and Appendix VII.**
5. **Draft Code of Practice for the Reduction of Aflatoxin B₁ in Raw Materials and Supplemental Feedingstuffs for Milk Producing Animals at Step 8; ALINORM 97/12A, paras. 60-61 and Appendix IX.**

Governments wishing to propose amendments or to comment on the above matters should do so in writing in conformity with the Guide to the Consideration of Standards at Step 8 of the Procedure for the Elaboration of Codex Standards Including Consideration of Any Statements Relating to Economic Impact (*Codex Alimentarius Procedural Manual*, Ninth Edition, pages 33-35) to the Chief, Joint FAO/WHO Food Standards Programme, FAO, Via delle Terme di Caracalla, 00100 Rome, Italy, **not later than 30 May 1997.**

1. **Proposed Draft Schedules for Antioxidants, Preservatives, Stabilizers/Thickeners and Sweeteners With a Numerical ADI at Step 5;** ALINORM 97/12A, paras. 29-30 and Appendix V.
2. **Proposed Draft Maximum Levels for Lead at Step 5;** ALINORM 97/12A, paras. 69-70 and Appendix X.

Governments wishing to submit comments regarding the implications which the above matters or any provisions thereof may have for their economic interest should do so in writing in conformity with the Uniform Procedure for the Elaboration of Codex Standards and Related Texts (at Step 5) (*Codex Alimentarius Procedural Manual*, Ninth Edition, pages 27-29) to the Chief, Joint FAO/WHO Food Standards Programme, FAO, Via delle Terme di Caracalla, 00100 Rome, Italy, **not later than 30 May 1997**.

REQUEST FOR COMMENTS AND INFORMATION

1. **Methods of Analysis for the Determination of Food Additives and Contaminants in Foods;** ALINORM 97/12A, paras. 9-11.

The Committee confirmed the decision of its last Session to invite comments for additional methods of analysis for food additives and contaminants based on specific criteria (see para. 28, ALINORM 97/12).

2. **Consideration of Technological Justification and Need for the Use of Food Additives;** ALINORM 97/12A, para. 35.

The Committee requested comments on the above document as currently drafted (CX/FAC 97/10) for consideration at its next meeting.

3. **Proposed Amendments to the International Numbering System;** ALINORM 97/12A, paras.41-43.

The Committee proposed that the INS numbers 425 and 960 be assigned to Konjac Flour and to Stevioside respectively for circulation and comment at Step 3. The Committee also decided that amendments to the International Numbering System will be requested on a standing basis.

4. **Proposed Amendments to the Inventory of Processing Aids;** ALINORM 97/12A, para. 44. The Committee agreed that comments would be requested on a standing basis.

5. **Draft Maximum Level for Aflatoxin M₁ in Milk;** ALINORM 97/12A, para. 55.

The Committee agreed to collect more information on the public health implications of a higher level and the potential economic problems from the lower level as proposed.

6. **Draft Guideline Levels and Sampling Plans for Peanuts Intended for Further Processing;** ALINORM 97/12A, paras. 56-59.

The Committee agreed to collect more information on the potential economic problems from a level of 10 µg/kg and the public health implications of a level of 15, as compared to 10, µg/kg.

7. **Position Paper on Patulin;** ALINORM 97/12A, paras. 75-77.

The Committee requested additional information on Patulin for direct submission to France.

8. **Position Paper on Tin**; ALINROM 97/12A, paras. 78-80.

The Committee requested governments to send additional information to the author countries (i.e., Australia) to enable the preparation of an updated version of the document.

9. **Proposals for the Priority Evaluation of Food Additives and Contaminants by JECFA**; ALINORM 97/12A, paras. 81-82 and Appendix VIII.

Additional proposals for amendments and/or additions to the above list are requested.

Governments and international organizations wishing to submit comments and information on the above matters are invited to do so **no later than 1 November 1997** as follows: Mr. E.F.F. Hecker, Ministry of Agriculture, Nature Management and Fisheries, P.O. Box 20401, 2500 EK The Hague, The Netherlands, (Telefax No. 0031.70.347.7552) with a copy to the Chief, Joint FAO/WHO Food Standards Programme, FAO, Via delle Terme di Caracalla, 00100 Rome, Italy.

SUMMARY AND CONCLUSIONS

The Twenty-ninth Session of the Codex Committee on Food Additives and Contaminants reached the following conclusions:

MATTERS FOR CONSIDERATION BY THE CODEX ALIMENTARIUS COMMISSION:

- Agreed to forward the draft revised **Preamble to the Codex General Standard for Food Additives** to the Commission for adoption at Step 8 (para. 28);
- Agreed to advance revised provisions for **Antioxidants, Preservatives, Stabilizers/Thickeners and Sweeteners** with a **Numerical ADI** to the Commission for adoption at Step 5 (para. 30);
- Endorsed and forwarded a list of **Additives with Non-Numerical Acceptable Daily Intakes** and an Annex of **Food Categories or Individual Foods where the Use of these Additives was Not Allowed** to the Commission for adoption at Step 8 (para. 36);
- Agreed to forward specifications for the identity and purity of food additives to the Commission for adoption as **Codex Advisory Specifications** (para. 39);
- Forwarded the Introduction section of **Annex IV** and the whole of **Annex V** of the **Codex General Standard for Contaminants and Toxins in Foods** to the Commission for adoption at Step 8 (para. 53);
- Agreed to forward the draft **Code of Practice for the Reduction of Aflatoxin B₁ in Raw Materials and Supplemental Feedingstuffs for Milk Producing Animals** to the Commission for adoption at Step 8 (para. 61);
- Forwarded a revised version of the proposed draft **Maximum Levels for Lead** to the Commission for adoption at Step 5 (para. 70), and;
- Agreed to the **List of Priorities of Food Additives and Contaminants Proposed for Evaluation by JECFA** (para. 81).

OTHER MATTERS OF INTEREST TO THE COMMISSION:

- Agreed to defer any decision concerning **Guideline Levels for Methylmercury in Fish** until JECFA had performed the appropriate risk assessment (para. 5);
- Agreed to examine a proposal to include packaging provisions to maintain the stability of iodized salt in the **Revised Standard for Food Grade Salt** at its next Session (para. 6);
- Confirmed the decision of its last session to invite comments for additional **Methods of Analysis for the Determination of Food Additives and Contaminants in Foods** based on specific criteria (para. 11);
- Endorsed and/or revised **Food Additive Provisions in Codex Standards** as proposed (paras. 12-24);
- Agreed that the budget method should be used to screen **Additives which Require Further Assessment of their Exposure**, and that an appropriate number of these additives be referred to JECFA for the evaluation of data on probable human exposure (para. 26);
- Requested the United States to compress information on **Colours/Colour Retention Agents, Bulking Agents and Emulsifiers** to create proposals for circulation, comment and discussion at the Committee's next meeting (para. 31);

- Accepted the offer of Denmark, assisted by France and the United Kingdom, to prepare a revised **Annex A to the General Standard for Food Additives** for circulation and comment prior to the next meeting (para. 34);
- Requested that comments be submitted on a document concerning **Technological Justification and Need for the Use of Food Additives** for consideration at its next meeting (para. 35);
- Agreed to issue a Circular Letter requesting information on the **Remaining Additives with Numerical Acceptable Daily Intakes** as had been accomplished for previous requests (para. 37);
- Proposed that the INS numbers 425 and 960 be assigned to **Konjac Flour** and to **Stevioside** respectively for circulation and comment at Step 3 (para. 41). The Committee also decided that amendments to the **International Numbering System for Food Additives** be maintained as a standing agenda item (para. 43);
- Agreed that proposed amendments to the **Inventory of Processing Aids** would be requested on a standing basis (para. 44);
- Endorsed and/or revised **Contaminant Provisions in Codex Standards** as proposed (paras. 45-49);
- Decided to postpone discussions concerning **Methodology and Principles for Exposure Assessment in the Codex General Standard for Contaminants and Toxins in Foods** until its next Session (para. 50);
- Accepted the offer of Norway to prepare a **Position Paper on Zearalenone** for circulation, comment and consideration at its next meeting (para. 52);
- Agreed to maintain the draft **Maximum Level for Aflatoxin M₁ in Milk** at Step 7 in order to collect more information (para. 55);
- Agreed to maintain the draft **Guideline Level and Sampling Plans for Total Aflatoxins in Peanuts Intended for Further Processing** pending the upcoming JECFA evaluation and the collection of additional information (para. 58);
- Accepted the offer of the delegation of Sweden to revise the **Position Paper on Ochratoxin A** for consideration at its next meeting (para. 66);
- Decided to maintain the draft **Guideline Level for Cadmium in Cereals, Pulses and Legumes** at Step 7 pending the forthcoming JECFA evaluation (para. 67);
- Discontinued consideration of the draft **Guideline Level for Lead in Cereals, Pulses and Legumes** at Step 7 (para. 68);
- Accepted the offer of Denmark, assisted by France and the Netherlands, to prepare a **Compilation of Existing Data on Cadmium** for discussion at its next meeting (paras. 67 and 71);
- Accepted the offer of Denmark to revise the **Position Paper on Arsenic** for circulation, comment and consideration at its next meeting (para. 74);
- Accepted the offer of France to revise the **Position Paper on Patulin** for circulation prior to its next meeting (para. 77);
- Accepted the offer of Australia to prepare a revised version of the **Position Paper on Tin** for consideration at its next meeting (para. 80);
- Decided to advise the Codex Committee on Fish and Fishery Products that additional information on the **Carry-Over of Sulphur Dioxide** was not available (para. 83);

- Decided to maintain the current maximum level for sulphur dioxide in the **Codex Standard for Dried Apricots** (para. 84), and;

Accepted the offer of Sweden to elaborate a proposed draft **Code of Practice on Source Directed Measures to Reduce Contamination of Foodstuffs** for circulation, comment and consideration at its next meeting (para. 85).

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INTRODUCTION AND OPENING OF THE SESSION (Agenda Item 1)

1 The 29th Session of the Codex Committee on Food Additives and Contaminants (CCFAC) was held in The Hague, the Netherlands from 17 -21 March 1997 at the kind invitation of the Government of the Netherlands. Mr. Hans van der Kooi, Netherlands Department of Agriculture, Nature Management and Fisheries, chaired the meeting. The meeting was attended by 181 delegates representing 45 Members of the Commission and by 62 persons representing 38 international organizations.

2. Mr. J.F. de Leeuw, keynote speaker and Director-General of the Ministry of Agriculture, Nature Management and Fisheries, stressed the importance of the Codex Alimentarius and more specifically the prominent role of the CCFAC. Increasing world trade in the context of the implementation of the World Trade Agreements has an enormous impact on the work and status of the Codex. Mr. De Leeuw emphasized the increasing importance of aspects such as consumer concerns in the decision-making process about the safety of foodstuffs.

ADOPTION OF THE AGENDA¹ (Agenda Item 2)

¹ CX/FAC 97/1.

3. The Committee adopted the Provisional Agenda as proposed. The Committee agreed to hold an informal Working Group to discuss Proposals for the Priority Evaluation of Food Additives and Contaminants by JECFA (agenda item 17) under the chairmanship of Mr. R. Top (The Netherlands).

APPOINTMENT OF RAPPORTEUR (Agenda Item 3)

4. The Committee agreed with the suggestion of the Chairman to appoint Dr. Simon Brooke-Taylor of Australia as Rapporteur.

MATTERS REFERRED FROM THE CODEX ALIMENTARIUS COMMISSION AND OTHER CODEX COMMITTEES² (Agenda Item 4a)

² CX/FAC 97/2.

5. The Committee noted that on the matter of Guideline Levels for Methylmercury in Fish, the 43rd Session of the Executive Committee recommended³ that the CCFAC initiate the necessary work to undertake a new risk analysis on methylmercury, including an evaluation of newly available safety information. Consideration could then be given to recommending new risk management options. Although it was proposed that the guideline levels for methylmercury should be based on mercury only, the Committee agreed to defer any decision on this matter until JECFA had performed the appropriate risk assessment.

³ ALINORM 97/3, para. 25.

6. The Committee also agreed to examine a proposal to include packaging provisions⁴ to maintain the stability of iodized salt in the Revised Standard for Food Grade Salt. A draft would be prepared by Malaysia for consideration at its next Session.

⁴ ALINORM 497/26, para. 29.

REPORTS OF JOINT FAO/WHO EXPERT CONSULTATIONS ON RISK MANAGEMENT (Agenda Item 4b)

7. The Committee was advised that the following joint expert consultations had been convened by FAO and WHO:

- Joint FAO/WHO Expert Consultation on the Application of Risk Management to Food Safety Matters; Rome, 28-31 January 1997
- Joint FAO/WHO Expert Consultation on Food Consumption and Exposure Assessment of Chemicals; Geneva, 10-14 February 1997.

Information on the outcome of these consultations was provided by Dr. C. Fisher (UK) and Dr. A. Rulis (USA), Rapporteur and Chairman of the respective consultations.

8. The former consultation dealt with all areas of risk management within the Codex framework, including food additives and contaminants, and also with microbiological risk management. The consultation recommended definitions, provided general principles of risk management, and summarised current practices used by Codex Committees. Both consultations stressed the need for interaction between risk assessment and risk management while keeping these two elements of the risk analysis process structurally apart from each other. It was necessary for risk managers, such as those represented by CCFAC, to pose clear and concise questions to risk assessors in order to allow risk assessors to respond effectively to the needs of risk managers.

PROPOSED AMENDMENTS TO METHODS OF ANALYSIS FOR THE DETERMINATION OF FOOD ADDITIVES AND CONTAMINANTS IN FOODS⁵ (Agenda Item 5)

⁵ CX/FAC 97/3 (not issued).

9. No additional information in response to CL 1996/11-FAC on methods of analysis for the determination of food additives and contaminants in foods had been received.

10. The Committee noted that the list of methods of analyses agreed upon at its 28th Session (ALINORM 97/12, Appendix IV) had been endorsed by the 21st Session of the Codex Committee on Methods of Analysis and Sampling (10-14 March 1997), and would be forwarded to the 22nd Session of the Codex Alimentarius Commission for adoption.

11. The Committee confirmed the decision⁶ of its last session to invite comments for additional methods for food additives or contaminants based on specific criteria, with the understanding that this item will be discussed in future sessions under Other Business.

⁶ ALINORM 97/12, paras. 26

ENDORSEMENT AND/OR REVISION OF MAXIMUM LEVELS FOR FOOD ADDITIVES IN CODEX STANDARDS⁷ (Agenda Item 6)

⁷ CX/FAC 97/4

12. The Committee agreed that all proposals for food additive levels forwarded for endorsement by other Codex Committees would need to be reviewed before they are included in the General Standard for Food Additives (GSFA). The Committee decided to endorse the food additive provisions in Codex Standards as proposed (see Appendix II), with the following exceptions:

Draft Standard for Canned Bamboo Shoot

13. Tartaric acid (used at GMP) was temporarily endorsed pending finalization of the GSFA because this substance had a numerical ADI.

Draft Standard for Crackers from Marine and Freshwater Fish Crustacean and Molluscan Shellfish

14. The provision for "Polyphosphates" was temporarily endorsed pending finalization of the GSFA because this substance had a numerical ADI. The Committee

changed the function of polyphosphates to "sequestrant" from "food conditioner" as the latter technological function was not covered under the phosphate group.

Standard for Quick Frozen Fish Sticks (Fish Fingers), Fish Portions and Fish Fillets - Breaded or in Batter

15. The JECFA Secretariat informed the Committee that the temporary ADI for sodium aluminium phosphate, basic and acidic (INS 541) had been replaced by a Provisional Tolerable Weekly Intake of 7 mg/kg body weight for aluminium from all sources. The Observer from the EC suggested, and the Committee agreed, to add provisions for other thickeners such as processed eucheuma seaweed (INS 407a) to all standards where provisions were made for carrageenan in document CX/FAC 97/4.

Standard for Quick Frozen Shrimps or Prawns

16. The delegation of Sweden made a reservation for the use of Ponceau 4R (INS 124). The delegation of Brazil suggested the technological function of "acidity regulators" assigned to phosphates should be reviewed as these compounds were also used as water retention agents in similar products.

Standard for Canned Shrimps or Prawns

17. The delegation of the USA and the Observer from the EC made a reservation in regard to the use of amaranth (INS 123) and the delegations of Sweden, Norway and Poland made reservations on all colourants.

Draft Revised Standard for Butter

18. β -carotene (INS 160) was temporarily endorsed due to the difference in ADI-status of synthetic and natural β -carotene. The Committee temporarily endorsed provisions for acidity regulators, noting that several of these had an ADI of not specified and as such could be used at levels consistent with good manufacturing practice (GMP). The delegation of the USA reserved its position in regard to the use of acidity regulators in butter.

Draft Revised Standard for Milkfat Products

19. The Committee withdrew the proposed levels of synthetic gamma tocopherol (INS 308) and synthetic delta tocopherol (INS 309) as they had not been evaluated by JECFA.

Draft Revised Standard for Sweetened Condensed Milk

20. Aspartame (INS 951) was not endorsed as the standard did not contain specific conditions for its use, for example whether its use was restricted to certain reduced energy products covered by the standard. The Codex Committee on Milk and Milk Products was requested to clarify this matter.

Draft Revised Standard for Cheese

21. The delegation of France proposed the inclusion of vegetable carbon (INS 153) under GMP conditions and to raise the limit for annatto extract (INS 160b) to a maximum level of 35 mg/kg on bixin/norbixin for orange coloured and 15 mg/kg for normal coloured cheeses in order to accommodate dehydration of cheese during ripening. The delegation of Germany suggested the inclusion of sorbic acid (INS 200) and sorbates (INS 201, 202) for surface treatment of ripened cheese under GMP conditions.

22. The delegation of Switzerland reserved its opinion on the use of curcumin (INS 100) and copper chlorophylls (INS 141).

Draft Standards for Edible Fats and Oils Not Covered by Individual Standards

23. β -carotene was temporarily endorsed due to the difference in ADI status of synthetic and natural β -carotene.

Other Commodities

24. The delegation of Denmark asked for clarification of the endorsed colours in the Codex Standard for Luncheon Meat.

RISK ASSESSMENT AND MANAGEMENT PROCEDURES: PROPOSED EXPOSURE ASSESSMENT METHODS IN SUPPORT OF CODEX GENERAL STANDARD FOR FOOD ADDITIVES⁸ (Agenda Item 7)

⁸ CX/FAC 97/5 and comments from the United States, Uruguay, CEFIC, ISA, ISDC (CX/FAC 97/5-Add. 1); Canada, United States, ELC (CRD 3); Denmark, Norway, CI, IFCGA (CRD 5), and; Philippines and the EC (CRD 7).

25. The Committee thanked the UK delegation for its discussion paper which gave new insights on how to address the issue of exposure assessment for food additives. The Chairman of the ad hoc Working Group stressed the complexity of developing exposure assessment methods.

26. The Committee agreed that the budget method should be used to screen additives which require further assessment of their exposure, and that an appropriate number of these additives be referred to JECFA for the evaluation of data on probable human exposure (see paras. 32-34).

CONSIDERATION OF THE CODEX GENERAL STANDARD FOR FOOD ADDITIVES

Report of the Working Group on the Codex General Standard for Food Additives⁹ (Agenda Item 8a)

⁹ Conference Room Document 1

27. The meeting of the *ad hoc* Working Group on the Codex General Standard for Food Additives was chaired by Dr. Rulis (USA); Mrs. B. Fabech (Denmark) acted as rapporteur. The Chairman of the Working Group gave a short introduction to the Working Group Report and thanked all delegations for their constructive input. The Committee made the following decisions based on the Working Group's recommendations :

Consideration of the Proposed Draft Revised Preamble to the Codex General Standard for Food Additives¹⁰ (Agenda Item 8b)

¹⁰ CX/FAC 97/6 and comments from IFAC (CX/FAC 97/6-Add.I); Norway (CRD 5); Canada, Denmark, France, Norway, Spain, USA (CRD 6), and; EC (CRD 7).

28. The Committee agreed to forward the draft revised preamble to the Codex General Standard for Food Additives (Appendix III) to the Codex Alimentarius Commission for adoption at Step 8 in June 1997. The delegation of Japan reserved its position on this decision in view of the fact that the Standard implied that all substances to which an INS number had been allocated should be considered as food additives whereas some of those substances were considered as food in Japan.

Consideration of Proposed Draft Schedules for Antioxidants, Preservatives, Stabilizers/Thickeners and Sweeteners¹¹ (Agenda Item 8c)

¹¹ CX/FAC 97/7 and comments from Norway, CI (CRD 5); Canada, France, Norway, Spain, Thailand, United States, IPPA (CRD 6) and; the EC (CRD 7).

29. The proposed draft schedules were developed by the United States using data previously collected at the request of the CCFAC.¹² The Committee agreed to delete the

category "Foods in General" in the relevant schedules for additives with a numerical ADI. It was further agreed that the schedules for these additives should be compressed or otherwise simplified, as appropriate, to facilitate the development of a proposal which included maximum limits for consideration at the Committee's next meeting. Inconsistencies between the schedules and Codex Commodity Standards should also be eliminated at the same time, but the main principle of the structure should not be changed.

¹² ALINORM 97/12, paras 37-38 and 48.

30. The Committee agreed to advance the revised provisions for additives with a numerical ADI, including those provisions submitted by Thailand, to the Commission for adoption at Step 5 (see Appendix V).

Consideration of Worksheets for Colours/Colour Retention Agents, Bulking Agents and Emulsifiers¹³ (Agenda Item 8d)

¹³ CX/FAC 97/8 and comments from Japan (CX/FAC 97/8-add. 1); Norway, CI, IFCGA (CRD 5); Canada, Norway, Spain, CEFIC, CISDA, ELC, ICA, NATCOL (CRD 6), and; the EC (CRD 7).

31. The Committee requested the US delegation to compress the information already contained in CX/FAC 97/8 to create proposals for circulation, comment and discussion at the Committee's next meeting.

Consideration of the Proposed Draft Revised Annex A¹⁴ (Agenda Item 8e)

¹⁴ CX/FAC 97/9 and comments from Japan (CX/FAC 97/9-Add. 1); Denmark, Norway, IFCGA (CRD 5); France, Norway, Spain, United States (CRD 6), and; the EC (CRD 7).

32. The 28th CCFAC had accepted the offer of the United Kingdom to prepare a revised version of Annex A (envisaged in the initial version of the Preamble to the GSFA) on the basis of their paper on exposure assessment.¹⁵

¹⁵ ALINORM 97/12, para 39.

33. In view of the discussions concerning exposure assessment methods in support of the GSFA (see paras. 25-26), the Committee agreed to prepare a new Annex A containing a description only of the budget method and its use for prioritising additives for JECFA review of exposure. It was also noted that the Draft Revised Preamble did not contain a reference to an Annex A for the time being. The Committee agreed to discontinue the consideration of the tiered approach described in CX/FAC 97/9.

34. The Committee accepted the offer of Denmark, assisted by France and the United Kingdom, to prepare a revised Annex A, containing a new version of the budget method, for circulation and comment prior to its next meeting.

Consideration of Technological Justification and Need for the Use of Food Additives¹⁶ (Agenda Item 8f)

¹⁶ CX/FAC 97/10 and CX/FAC 97/10-Add. 1 (not issued).

35. Several delegations expressed their concern that some of the maximum use levels reported in the schedules were higher than technologically necessary. The Committee considered a paper prepared by New Zealand, Australia and Iceland on technical justification and need. The paper established the position that approval of a food additive by a member state should in the first instance be taken as evidence of technological justification and need. Furthermore, in deciding how to include a provision in the General Standard, the Committee may need to consider whether a use identified to it may be necessary only, for example, for a specific food or geographic region. The

Committee requested that comments on the document as currently drafted be submitted for consideration at its next meeting.

General Considerations

Additives with Non-Numerical Acceptable Daily Intakes

36. After a long discussion, the Committee agreed to endorse the use of additives with non-numerical ADIs for use in foods in general according to good manufacturing practice and without specific reference to their technological function. It also agreed to annex a list of food categories or individual foods where the use of these additives was not allowed or was restricted, based on a similar list currently in effect in the European Community. The Committee agreed to forward these additives and the list to the Commission for adoption at Step 8 (see Appendix IV and Annex to Appendix IV), with the understanding that governments would have the opportunity to submit comments at this step in accordance with the provisions of the Codex Procedural Manual.

Food Additive Classes to Study Next

37. The Committee agreed to issue a Circular Letter requesting information on the remaining additives with numerical ADI's, except flavouring agents, as had been accomplished on previous requests.

38. The Committee decided to convene the *ad hoc* Working Group prior to its next session under the Chairmanship of the USA to refine proposals on Schedules 1 and 2 of the General Standard of Food Additives.

CONSIDERATION OF SPECIFICATIONS FOR THE IDENTITY AND PURITY OF FOOD ADDITIVES¹⁷ (Agenda Item 9)

¹⁷ Request for comments (CL 1996/46-FAC) and Report of the *Ad Hoc* Working Group on Specifications (CRD 2).

39. The Committee considered the specifications arising from the 46th JECFA meeting (FAO FNP 52 - Add. 4). The Committee agreed to forward the substances in Categories I and II (see Appendix VI) to the Commission for adoption as Codex Advisory Specifications.

40. The Committee expressed its appreciation to the *ad hoc* Working Group, which was chaired by P. Kuznesof (USA); H. Wallin (Finland) and I. Meyland (Denmark) acted as rapporteur and category monitor, respectively. It re-established the *ad hoc* Working Group under the Chairmanship of the USA, with the task of reviewing specifications arising from the 49th JECFA meeting.

PROPOSED AMENDMENTS TO THE INTERNATIONAL NUMBERING SYSTEM¹⁸ (Agenda item 10)

¹⁸ Comments from Brazil (CRD 5) and the European Starch Association (CX/FAC 97/11).

41. The Committee agreed that Sodium Caseinate and Edible Gelatine were considered foods and should not be assigned an INS number. It proposed that the INS numbers 425 and 960 be assigned to Konjac Flour and to Stevioside respectively for circulation and comment at Step 3. The delegation of Japan, supported by the Observer of the EC, reserved their position on the assignment of an INS number to Konjac Flour as they considered it to be a food. Some delegations questioned the appropriateness of the use of the name Konjac Flour.

42. The Committee considered the proposal from ESA to revise the numbering of modified starches. As JECFA had scheduled an evaluation of modified starches for specifications at its 49th meeting it was decided to postpone a decision on this issue.

43. The Committee further decided that amendments to the INS system will be maintained as an agenda item, with comments to be requested on a standing basis.

PROPOSED AMENDMENTS TO THE INVENTORY OF PROCESSING AIDS¹⁹ (Agenda item 11)

¹⁹ CX/FAC 97/12 (not issued).

44. No amendments were received. It was agreed that comments would be requested on a standing basis for future discussion under Other Business.

ENDORSEMENT OF CONTAMINANT PROVISIONS IN CODEX STANDARDS²⁰ (Agenda Item 12)

²⁰ CX/FAC 97/13 (see Appendix II for a listing of endorsements)

Draft Standard for Named Animal Fats

Draft Standard for Edible Fats and Oils not Covered by Individual Standards

Draft Standard for Named Vegetable Oils

45. The Committee endorsed the footnote that "The products covered by the provisions of this standard shall comply with maximum limits being established by the Codex Alimentarius Commission, but in the meantime, the following limits will apply". The proposed maximum levels for lead and arsenic were temporarily endorsed pending their inclusion in the General Standard for Contaminants and Toxins in Foods.

Draft Revised Standard for Butter

46. The maximum level for lead was temporarily endorsed pending its inclusion in the General Standard for Contaminants and Toxins in Foods. The levels for copper and iron were not endorsed as these substances were considered to be quality, rather than safety, provisions.

Draft Revised Standard for Milkfat Products

47. The levels for copper and iron were not endorsed as these substances were considered to be quality, rather than safety provisions.

Draft Standard for Canned Bamboo Shoots

48. The proposed maximum levels for tin and lead were considered to be too high. The levels were temporarily endorsed pending further information from the Codex Coordinating Committee for Asia.

Revised Codex Standard for Sugars

49. The proposed level for lead was considered to be too high; the information was considered obsolete. The Committee also questioned the need for a limit for arsenic as the contaminant was not normally found in sugar. The level for copper was temporarily endorsed as the Committee felt that if a value was necessary it should be based on a specific figure. Therefore, the levels for these substances were temporarily endorsed pending further information from the Chairman of the *sine die* Codex Committee on Sugars.

METHODOLOGY AND PRINCIPLES FOR EXPOSURE ASSESSMENT IN THE CODEX GENERAL STANDARD FOR CONTAMINANTS AND TOXINS IN FOODS²¹
(Agenda Item 13)

²¹ CX/FAC 97/14 (not issued)

50. As document CX/FAC 97/14 was not available, the Committee decided to postpone the discussion on methodology for exposure assessment in the Codex General for Contaminants and Toxins in Food until its next session.

GOVERNMENT COMMENTS ON ANNEXES TV AND V OF THE CODEX GENERAL STANDARD FOR CONTAMINANTS AND TOXINS IN FOOD²² (Agenda Item 14)

²² ALINORM 97/12, Appendix VII and comments submitted by Norway, Spain and Sweden (CX/FAC 97/15).

51. The Committee noted that Annexes IV and V of the Codex General Standard for Contaminants and Toxins in Food were adopted by the 43rd Session of the Executive Committee at Step 5. Comments at Step 6 were requested under CL 1996/29-FAC.

52. The delegation of Norway informed the Committee of a Nordic Project on Zearalenone. The Committee decided to accept the offer of Norway to prepare a position paper on Zearalenone, in close cooperation with other Nordic countries, for circulation and comment prior to its next Session.

53. The Committee forwarded the introduction section of Annex IV and the whole of Annex V to the Commission for adoption at step 8 (see Appendix VIT).

MYCOTOXINS IN FOOD AND FEED

Position Paper on Aflatoxins²³ (Agenda Item 15a)

²³ CX/FAC 97/16 and Corrigendum.

54. The United Kingdom briefly presented the position paper, which had been revised according to the recommendations of the 28th CCFAC²⁴. Attention was drawn to the conclusions and recommendations, including the need for sampling plans for bulk commodities and small retail packs and specific maximum levels for commodities as traded. Several delegations expressed the view that intake estimates presented in Table 2 of the positions paper greatly overstated potential aflatoxin intake. The Committee agreed that preventive measures were an effective means to reduce contamination.

²⁴ ALINORM 97/12, paras. 71-75.

55. The 28th CCFAC held the draft maximum level of 0.05 µg/kg for aflatoxin M1 in milk at step 7 pending the JECFA evaluation²⁵. Several delegations expressed support for the proposed value of 0.05 g/kg. Other delegations were of the opinion that a ten fold higher level (0.5 µg/kg) was adequate to protect public safety and would not impose unrealistic constraints on production. The Committee was unable to reach a consensus, and agreed to maintain the current level at Step 7 and to collect more information on the public health implications of a higher level and the potential economic problems from the lower level as proposed.

²⁵ ALINORM 97/12, paras. 76-79.

Government Comments on the Draft Codex Guideline Levels and Sampling Plans for Total Aflatoxin in Peanuts²⁶ (Agenda Item 15b)

²⁶ ALINORM 97/12, Appendix VIII and comments from Sweden and Thailand (CX/FAC 97/17) and the United States (CRD 4).

56. The 28th CCFAC deferred a decision on the draft guideline level and sampling plan for total aflatoxins in peanuts intended for further processing because of a lack of consensus²⁷. The Committee had returned the guideline level and sampling plan to Step 6 for further comment.

²⁷ ALINORM 97/12, paras. 80-83.

57. Several delegations supported the proposal to advance the guideline level and sampling plan for final adoption at Step 8. As it concerned peanuts intended for further processing, the level of 15 µg/kg was considered adequate to protect the health of consumers while facilitating international trade. However, several other delegations were of the opinion that a lower level of 10 µg/kg for peanuts intended for further processing was necessary to protect consumers.

58. The Committee did not reach consensus. It decided to maintain the draft level and sampling plan at Step 7 and, pending the upcoming JECFA evaluation of aflatoxin, agreed to collect more information on the potential economic problems from a level of 10 µg/kg and the public health implications of a level of 15, as compared to 10, µg/kg.

59. The Committee noted that the CCMAS had recently endorsed a method of analysis for aflatoxins in peanuts suitable for a level of 15 µg/kg, at a time when lower guideline levels were still under discussion. If a lower level were adopted, it might be necessary for CCMAS to consider a new method and this would not be an efficient use of its time. The need for CCFAC to be sure about final levels before referring methods of analysis for endorsement by CCMAS was noted.

Government Comments on the Draft Codex Code of Practice for the Reduction of Aflatoxin B₁ in Raw Materials and Supplemental Feedingstuffs for Milk Producing Animals²⁸ (Agenda Item 15c)

²⁸ ALINORM 97/12, Appendix IX and comments submitted by Sweden (CX/FAC 97/18), IDF (CRD 3) and the United States (CRD 4).

60. The draft Code of Practice was adopted by the 43rd Session of the Executive Committee at Step 5. Comments were requested at Step 6 under CL 1996/29-FAC.

61. The Committee thanked Canada for its work on the Code of Practice and agreed to forward it with minor amendments to the Commission for adoption at Step 8. The draft Code of Practice is attached at Appendix IX.

Government Comments on the Position Paper on Ochratoxin A²⁹ (Agenda Item 15d)

²⁹ CX/FAC 97/19 (comments submitted by Thailand).

62. The delegation of Sweden briefly introduced the Position Paper on Ochratoxin A that was previously discussed at the 28th CCFAC³⁰. The delegation drew attention to recent data for wine and grapes. As cereals were the main source for human intake of Ochratoxin A, a maximum level of 5 µg/kg for this commodity was recommended.

³⁰ ALINORM 97/12, paras. 88-90.

63. The Committee expressed its appreciation for the work done by Sweden. It emphasised the need for proper sampling methods and methods of analysis to support a maximum level and the value of a Code of Practice for storage and handling.

64. It was noted that although JECFA evaluated Ochratoxin A in 1995, its genotoxicity was still under discussion and an updated risk assessment may be necessary in the future.

65. The need for more data about the geographical and seasonal effects on the occurrence of Ochratoxin A was highlighted. Some delegations supported the proposed maximum level (5 µg/kg) for cereals, while others preferred higher or lower levels. Attention was drawn to the principle in the General Standard that the establishment of levels was limited to the product as traded internationally.

66. The Committee accepted the offer of the delegation of Sweden to revise the position paper based on the above discussions and to include a proposed level for further consideration at its next meeting.

INDUSTRIAL AND ENVIRONMENTAL CONTAMINANTS IN FOODS

Government Comments on the Draft Guideline Levels for Cadmium and Lead in Cereals, Pulses and Legumes³¹ (Agenda Item 16a)

³¹ ALINORM 97/12, Appendix VIII and CX/FAC 97/20 (comments from Spain and Sweden).

Cadmium

67. The Committee noted that JECFA would re-evaluate Cadmium at its 1999 session and therefore, decided to retain the draft guideline level of 0.1 mg/kg for cereals, pulses and legumes at Step 7. It accepted the offer of Denmark, assisted by France and the Netherlands, to prepare a compilation of existing data on cadmium for discussion at its next meeting. The Committee considered whether a maximum level for commodities such as poppy seeds and sunflower seeds was necessary considering their small contribution to overall cadmium intake.

Lead

68. The Committee discontinued consideration of the guideline level of 0.5 mg/kg for lead in cereals, pulses and legumes (at Step 7) in view of its decision to include a level of 0.2 mg/kg in the General Standard of Contaminants and Toxins in Foods (see paras. 69-70).

Government Comments on the Proposed Draft Maximum Levels for Lead³² (Agenda Item 16b)

³² ALINORM 97/12, Appendix X and comments submitted by Sweden, Thailand (CX/FAC 97/21); IDF (CRD 3); United States (CRD 4) and South Africa (CRD 7).

69. The Committee recalled that the proposed draft maximum levels for lead were circulated for comment at Step 3 after its previous Session, with the understanding that the levels would eventually be included in the General Standard for Contaminants and Toxins in Foods. The Committee considered whether a maximum level for commodities such as mushrooms was necessary considering their small contribution to overall lead intake.

70. The Committee agreed to a number of variations and forwarded a revised version of the document to the Commission for adoption at Step 5 (see Appendix X). The Committee requested scientific justification to be provided when making proposals to amend the list.

Government Comments on Cadmium³³ (Agenda 16c)

³³ Comments from Japan (CX/FAC 97/22 and CRD 5).

71. The Committee reconfirmed its earlier decision (see para. 67), that Denmark, assisted by France and the Netherlands, would prepare a compilation of existing data on cadmium for discussion at its next meeting.

Position Papers on Arsenic, Patulin and Tin (Agenda Item 16d)

Arsenic³⁴

³⁴ CX/FAC 97/23-Part I and comments from Sweden, United Kingdom and AOAC (CX/FAC 97/23-Part I - Add. 1); Canada and Norway (CRD 3) and Germany (CRD 5).

72. The Position Paper on Arsenic was introduced by the delegation of Denmark. Special attention was given to the conclusions and recommendations concerning the different forms of arsenic in food and the environment and the opportunity for diminishing contamination by source directed measures. Future action was proposed only for those arsenic forms that were of toxicological concern, namely inorganic As (III) and As (V). The potential for high intake of arsenic from drinking water, seafood and seaweed was noted.

73. Although it was fully agreed that maximum levels should apply to specific forms of arsenic, the Committee considered it too early to suspend the current maximum levels based on total arsenic recommended by Codex Alimentarius. This discussion was postponed until the Committee's next Session.

74. The Committee thanked Denmark for its efforts and accepted the offer of the delegation to further progress the position paper by integrating all comments for circulation, comment and consideration at its next meeting.

Patulin³⁵

³⁵ CX/FAC 97/23-Part II.

75. The Position Paper on Patulin was presented by France. Analytical data from the United Kingdom and the United States were included. Patulin contamination can occur in fruit, particularly apple. The amount of apple juice consumed by children may be of concern in some countries. Levels can be controlled by good agricultural practice (GAP) and GMP procedures (elimination of the spoiled fruit). Alcoholic fermentation destroys patulin. A maximum level of 25 µg/kg was proposed for apple juice to protect the consumer.

76. Discussions concerned the high consumption of apple juice by infants and children, the analytical methodology, the group 3 carcinogenicity classification (IARC) and the possibilities to avoid contamination by GAP and GMP. The Committee did not reach a consensus on the proposed level of 25 µg/kg. Several countries suggested that a level of 50 µg/kg would be adequate to protect public health.

77. The Committee thanked France for its efforts and decided to request additional information on Patulin for submission to France. The Committee accepted the offer of the French delegation to update the position paper on Patulin for circulation before the next meeting. The existence of an EC project, coordinated by the United Kingdom, to study a new method of analysis for patulin was noted. It was requested that the method be shared with the CCFAC.

Tin³⁶

³⁶ CX/FAC 97/23-Part III.

78. Australia briefly introduced the Position Paper on Tin, which was prepared by Australia, Indonesia and Thailand. The paper focused on the problems of inorganic tin. Canned food was the major route for human tin exposure. The highest tin levels occurred in aggressive foods like pineapple, fruit juices and tomato paste in unlacquered tin cans. Tin was not highly toxic, although gastric irritations had been reported from acute exposure of 100 ppm in the food. No need existed to set a general tin limit. An upper limit of 250 mg/kg tin in canned food was suggested in the Position Paper.

79. In addition to the question of canned foods, the occurrence and relevance of organotin in fish and other sea food and the establishment of a lower level in liquid food in comparison to solid food were discussed. The delegation of Germany suggested an upper limit of 200 mg/kg in liquid canned foods and 250 mg/kg in other canned foods. The Committee considered it premature to discuss the suggested upper limit of 250 mg/kg tin in canned food.

80. The Committee considered the position paper a good starting point and thanked Australia, Indonesia and Thailand for their efforts. The Committee requested governments to send additional information to the author countries to enable the preparation of an updated version of the paper for further discussion at its next meeting.

REPORT OF THE WORKING GROUP ON PRIORITIES³⁷ (Agenda Item 17)

³⁷ Report of the *Ad Hoc* Working Group on Priorities (CRD 8) and comments submitted by Sweden (CX/FAC 97/24) and Consumers International (CRD 5).

81. Mr. R. Top (The Netherlands) introduced the Report of the ad hoc Working Group on Priorities for JECFA. Dr. J. Herrman (JECFA) acted as Rapporteur. The Committee agreed to the priorities proposed by the working group as set out in appendix VIII.

82. The Committee decided that the request of Consumers International that JECFA re-evaluate all food additives and contaminants with potential hormonal (endocrine disruption) activity could not be considered until Consumers International could provide more specific information about the substances to be evaluated.

OTHER BUSINESS AND FUTURE WORK (Agenda Item 18)

Carry-Over of Sulphur Dioxide

83. The Committee recalled its previous decision³⁸ to collect information on the carry-over of sulphur dioxide from raw material to the end product in the revised Codex Standard for Canned Shrimps and Prawns and related products, as requested by the Codex Committee on Fish and Fishery Products.³⁹ As government comments were not submitted in response to the subsequent CCFAC request (CL 1996/11-FAC), it was decided to advise the CCFPP that additional information was not available.

³⁸ ALINORM 97/12, para. 7.

³⁹ ALINORM 95/18, para. 93.

Maximum Level for Sulphur Dioxide in the Codex Standard for Dried Apricots

84. The 28th Session of the Committee agreed to collect additional information on the request of the delegation of Turkey to raise the limit for sulphur dioxide in the Codex Standard for Dried Apricots from 2000 to 2500 mg/kg.⁴⁰ Government comments were not received in response to the subsequent CCFAC request for information (CL 1996/11-

FAC) and it was decided to maintain the current maximum level of 2000 mg/kg for sulphur dioxide in the Codex Standard for Dried Apricots Code of Practice on Source Directed Measures to Reduce Contamination of Foodstuffs

⁴⁰ ALINORM 97/12, para. 8.

85. The Committee recalled its previous decision to discontinue the consideration of the above Code. It was noted that the Codex General Principles of Food Hygiene addressed source directed measures to reduce contamination of foodstuffs⁴¹ in general. The Committee decided to examine whether more specific measures were needed and therefore, accepted the offer of Sweden to elaborate a Code of Practice on Source Directed Measures to Reduce Contamination of Foodstuffs for circulation, comment and consideration at its next Session.

⁴¹ ALINORM 97/12, paras. 91-92.

DATE AND PLACE OF NEXT SESSION (Agenda Item 19)

86. The Committee was informed that the 30th Session of the Codex Committee on Food Additives and Contaminants was tentatively scheduled to be held in The Hague from 9-13 March 1998.

CODEX COMMITTEE ON FOOD ADDITIVES AND CONTAMINANTS

CURRENT STATUS OF WORK

SUBJECT	STEP	FOR ACTION BY	DOCUMENT REFERENCE
Proposed Draft Revised Preamble to the Codex General Standard for Food Additives	8	22nd CAC	ALINORM 97/12A, Appendix III
General Standard for Food Additives: Schedule of Additives Permitted for Use in Foods in General, Unless Otherwise Specified, in Accordance With GMP; Food Categories or Individual Food Items Where the Use of Additives with GMP Limitations on Use are Not Allowed or Restricted	8	22nd CAC	ALINORM 97/12A, Appendix IV and Annex to Appendix IV
Annexes I, II and III of the General Standard for Contaminants and Toxins in Foods	8	22nd CAC	ALINORM 97/12, Appendix VI
Annexes IV and V of the General Standard for Contaminants and Toxins in Foods	8	22nd CAC	ALINORM 97/12A, Appendix VII
Code of Practice for the Reduction of Aflatoxin B ₁ in Raw Materials and Supplemental Feedingstuffs for Milk Producing Animals	8	22nd CAC	ALINORM 97/12A, Appendix IX
Codex Advisory Specifications	8	22nd CAC	ALINORM 97/12, Appendix V and ALINORM 97/12A, Appendix VI
Amendments to the International Numbering System	8	22nd CAC Governments 30th CCFAC	ALINORM 97/12, para. 54 and ALINORM 97/12A, paras. 41-43
General Standard for Food Additives: Schedules for Antioxidants, Preservatives, Stabilizers, Thickeners and Sweeteners with a Numerical Acceptable Daily Intake	5	22nd CAC	ALINORM 97/12A, Appendix V
Proposed Draft Maximum Levels for Lead	5	22nd CAC	ALINORM 97/12A, Appendix X

Amendments to the Codex Alimentarius Procedural Manual (Guidelines for Codex Committees)	----	22nd CAC	ALINORM 97/33, Appendix IV
Methods of Analysis for the Determination of Food Additives and Contaminants in Foods	----	22nd CAC Governments 30th CCFAC	ALINORM 97/12, Appendix IV and ALINORM 97/12A, paras. 9-11
Colours, Colour Retention Agents, Bulking Agents and Emulsifiers	2/3	USA/Secretariat Governments 30th CCFAC	ALINORM 97/12A, para. 31
Revised Annex A to the General Standard for Food Additives	2/3	DEN/FRA/UK Governments 30th CCFAC	ALINORM 97/12A, paras. 32-34
Technological Justification and Need for the Use of Food Additives	2/3	Governments 30th CCFAC	ALINORM 97/12A, para. 35
Acids, Acidity Regulators, Anticaking Agents, Antifoaming Agents, Emulsifying Salts, Firming Agents, Flavour Enhancers, Flour Treatment Agents, Foaming Agents, Gelling Agents, Glazing Agents, Humectants, Propellants and Raising Agents	2/3	United States Governments 30th CCFAC	ALINORM 97/12A, para. 37
Amendments to the Inventory of Processing Aids	3	Governments 30th CCFAC	ALINORM 97/12A, para. 44
Methodology and Principles for Exposure Assessment in the General Standard for Contaminants and Toxins in Foods	2/3	United Kingdom Governments 30th CCFAC	ALINORM 97/12A, para. 50
Maximum Level for Aflatoxin M1 in Milk	7	Governments 30th CCFAC	ALINORM 97/12A, para. 55
Guideline Levels and Sampling Plans for Total Aflatoxins in Peanuts	7	Governments 30th CCFAC	ALINORM 97/12A, paras. 56-59
Position Paper on Ochratoxin A	----	Sweden 30th CCFAC	ALINORM 97/12A, paras. 62-66
Draft Guideline Level for Cadmium in Cereals, Pulses and Legumes	7	30th CCFAC	ALINORM 97/12A, para. 67
Discussion Paper on Cadmium	----	DEN/FRA/NET 30th CCFAC	ALINORM 97/12A, paras. 67 and 71
Position Paper on Arsenic	----	Denmark Governments 30th CCFAC	ALINORM 97/12A, paras. 72-74

Position Paper on Patulin	----	Governments France 30th CCFAC	ALINORM 97/12A, paras. 75-77
Position Paper on Tin	----	Governments Australia 30th CCFAC	ALINORM 97/12A, paras. 78-80
Position Paper on Zearalenone	----	Norway Governments 30th CCFAC	ALINORM 97/12A, para. 52
Code of Practice on Source Directed Measures to Reduce Contamination of Foodstuffs	2/3	Sweden Governments 30th CCFAC	ALINORM 97/12A, para. 85
Food Additives and Contaminants for Priority Evaluation by JECFA	----	Governments 30th CCFAC	ALINORM 97/12A, paras. 81-82

**LIST OF PARTICIPANTS
LISTE DES PARTICIPANTS
LISTA DE PARTICIPANTES**

Chairman of the Session: H. van der Kooi
Président de la Session: Ministry of Agriculture, Nature
Presidente de la Reunión: Management and Fisheries
International Agricultural Centre
P.O. Box 88
6700 AB Wageningen
The Netherlands
Tel.: + 31.317.490.223
Fax: + 31-317.418.552
E-mail: h.van.der.kooi@iac.agro.nl

**ARGENTINA
ARGENTINE**

Mrs G. Palma
Embassy of Argentina
Javastraat 20
2585 AN The Hague
The Netherlands
Tel.: +31 70 3654836
Fax: +31 70 3924900

Dra J. Colangelo
Jefe de Departamento
INAL-ANMAT
Ministerio de Salud
Estados Unidos 25
Buenos Aires
Tel.: +54 340 0800
Fax: +54 340 0800

**AUSTRALIA
AUSTRALIE**

Dr Simon Brook-Taylor
Program Manager, Product Standards
Australia New Zealand
Food Authority (ANZFA)
PO Box 7186
Canberra MC ACT 2610
Tel: + 61 6 271 2225
Fax: + 61 6 271 2278
E-mail: simon_brooke-
taylor@anzfa.gov.au

AUSTRIA

A. Zilberszac
Civil Servant
Ministry of Consumer Protection
A-1031 Vienna
Tel: +43 1 71172/4617
Fax: +43 1 7137952

**BELGIUM
BELGIQUE
BELGICA**

Ch. Crémer
Inspecteur Principal Chef de Service
Ministère de la Santé
CAE, Quartier Esplanade
B-1010 Brussels
Tel: +32 2 210 48 43
Fax: +32 2 210 48 16
E-mail: charles.cremer@health.fgov.be

W. Cools
Director, Public Affairs
PURATOS
Industrielaan 25
1702 Dilbeek
Tel: +32 2 481 4444
Fax: +32 2 466 2581

Dr G. Kayaert
Nestlé Coordination Centre
Birminghamstraat 221
B-1070 Brussels
Tel: +32 2 529 5330
Fax: +32 2 529 5620

G. Morelle
Regulatory Affairs Expert
MYLUM Group
Burchtstraat 10
9300 Aalst
Tel: +32 53 733454
Fax: +32 53 733070

Mrs C. Vinkx
Food Inspector
Ministerie van Sociale Zaken
Volksgezondheid en Leefmilieu
RAC 11th Floor
B 1010 Brussels
Tel: +32 2 210 4843
Fax: +32 2 210 4816
E-mail: christme.vinkx@health.fgov.be

BRAZIL

BRESIL

BRASIL

Mrs M.C. Figueiredo Toledo
Representative of the Ministry of Health
Faculty of Food Engineering
State University of Campinas-Unicamp
P.O. Box 6121
13081-970 Campinas SP
Tel: +55 192 398653
Fax: +55 192 397890
E-mail: macecil@fea.unicamp.br

CANADA

Dr B.L. Huston
Chief, Chemical Health Hazard
Assessment
Division, Food Directorate
Health Protection Branch, Health
Canada
Ottawa, Ontario K1A 0LZ
Tel: +1 613 957 1826
Fax: +1 613 990 1543
E-mail: bev.huston@isdtcp3.hwc.ca

J.A. Drum
Adviser, Canadian Food Industry
42 Overlea Blvd. Suite 100
Toronto, Ontario M4H 1B8
Tel: +1 416 467 2210
Fax: +1 416 467 2223

J.W. Salminen
Head, Food Additives and Contaminants
Section
Chemical Health Hazard Assessment
Division
Health Protection Branch
Health Canada
1st Floor E., Banting Building
Tunney's Pasture
Ottawa, Ontario K1A 0L2
Tel.: +1 613 957 1700
Fax: +1 613 990 1543
E-mail: john_salminen@isdtcp3 .hwc.ca

CHILE

CHILI

S. Díaz Torreblanca SAG
Medico Veterinario
Ministerio de Agricultura
Las Encinas 3353
Nunoa
Santiago
Tel: +56 2 9682244
Fax: +56 2 6716184

Jorge Carvajal
First Secretary, Embassy of Chile
Mauritskade 51
2514 HG The Hague
The Netherlands
Tel.: +31 70 3639884
Fax: +31 70 3616227

CHINA

CHINE

Liu Shengming
Director, China Imp./Exp. Commodity
Inspection Technology Institute
No. 3A, GaoBeiDian BeiLu
Chao Yang District, Beijing 100025
Tel: +86 10 65062630
Fax: +86 10 65005968

Ms Cai Chun
Senior Engineer and Deputy Director of
Guangzhou Imp./Exp. Food Inspection
Center
Building 15-1, no. 100 XianLie ZhongLu
Guangzhou 510070
Tel: +86 20 87668260
Fax: +86 20 87786962

Lin Liming
Senior Engineer of Shandong Import
and
Export Commodity Inspection Bureau
70 QutangXiaLu
Qingdao 266002, Shan Dong
Tel: +86 532 2879567
Fax:+86 532 2862731

COLOMBIA

José I. Villegas
Minister Plenipotentiary
Embassy of Colombia
Groot Hertoginnelaan
2517 EG The Hague
The Netherlands
Tel.:+31 70 3614545
Fax:+31 70 3614636

**CZECH REPUBLIC
REPUBLIQUE TCHEQUE
REPUBLICA CHECA**

Turek
Head of National Reference Centre for
Toxic
Substances in Food
National Institute of Public Health
Srobarova 48
10042 Prague 10
Tel.:+420 2 67310596
Fax:+420267310291

Kodl
Head of National Reference Laboratory
on
Food Additives
National Institute of Public Health
Srobarova 48
10042 Prague 10
Tel.:+420 2 67082318
Fax:+420 2 67310291

**DENMARK
DANEMARK
DINAMARCA**

Mrs B. Fabech
Scientific Adviser, National Food
Agency
Mørkhøj Bygade 19
DK-2860 Søborg
Tel: +45 396 96600
Fax: +45 396 60100
E-mail: bfa@1st.min.dk

Dr T. Berg
Ministry for Food, Agriculture and
Fisheries
Deputy Head of Division
National Food Agency
Mørkhøj Bygade 19
DK-2860 Søborg
Tel: +45 396 96600
Fax: +45 396 60100
E-mail: tb@1st.min.dk

Ms K. Jacobsen
Head of Department, M.Sc. Food
Science
Confederation of Danish Industries
DK-1787 Copenhagen V
Tel: +45 33 773377
Fax: +45 33 773300

Ms L. Lundby
Food Scientist
Danish Dairy Board
Frederiks Allé 22
DK-8000 Aarhus C
Tel: +45 87 312000
Fax:+45 87 312001
E-mail:Uu@mejeri.dk

Mrs I. Meyland
Senior Scientific Adviser
National Food Agency of Denmark
Mørkhøj Bygade 19
DK-2860 Søborg
Tel: +45 39 696600
Fax: +45 39 660100
E-mail: ime@1st.min.dk

Ms A. C. Spork
Consultant
Confederation of Danish Industries
DK-1787 Copenhagen V
Tel: +45 33 773377
Fax: +45 33 773300

EGYPT
EGYPTE
EGIPTO

Dr Abdel Azim Abdel Razek Bayoumy
Assistant Director
Food Safety Department
Ministry of Health
Magies El Shaab Street
Cairo
Tel: +20 2 354 9696
Fax: +20 2 354 8152

Dr Said Abd El Moniem Hassan
Mohamed
Researcher
Central Laboratory for Food and Feed
9 Gaama Street
Giza, Cairo
Tel.: +20 2 5732280
Fax: +20 2 5732280

Ahmed Gaballa
Scientific Regulatory Affairs Manager
Atlantic Industries Ltd.
P.O. Box 7052
Nasr City, Free Zone
Cairo 11471
Tel.: +20 2 271 8820
Fax: +20 2 271 8828

FINLAND
FINLANDE
FINLANDIA

Mrs L. Rajakangas
Senior Adviser
Ministry of Trade and Industry
P.O. Box 230
FIN-00171 Helsinki
Tel: +358 9 160 3730
Fax: +358 9 160 2648
internet: liisa.rajakangas@ktm.vn.mailnet
.fi

S. Heiskanen
Assistant Manager
Finnish Food and Drink Industries'
Federation
P.O.Box 115
FIN-00241 Helsinki
Tel: +358 9 148871
Fax: +358 9 14887201

Mrs E-R Venäläinen
Chemist
National Veterinary and Food Research
Institute
P.O. Box 368
FIN-00231 Helsinki
Tel: +358 9 3931903
Fax: +358 9 3931920
E-mail: eija-
riitta.venalainen@eela.elisa.fi

Mrs H. Wallin
Senior Research Scientist
VTT Biotechnology and Food Research
Technical Research Centre of Finland
P.O. Box 1500
FIN-02044 VTT
Tel: +358 9 4565193
Fax: +358 9 4552103
E-mail: harriet.wallin@vtt.fi

FRANCE
FRANCIA

Ms C. Servoz
DGCCRF
Ministère de l'Economie et des Finances
59, Boulevard Vincent Auriol
75703 Paris Cedex 13
Tel: +33 1 44 97 32 04
Fax: +33 1 44 97 30 43

H. Ferry-Wilczek
Ministère de l'Agriculture, de la Pêche
et de l'Alimentation
Direction générale de l'Alimentation
175, Rue de Chevaleret
75013 Paris cedex 13
Tel: +33 1 49 55 58 72
Fax: +33 1 49 55 83 14

B. Andre
DGCCRF
Ministère de l'Economie et des Finances
59, Boulevard Vincent Auriol
75703 Paris cedex 13
Tel: +33 1 44 97 32 01
Fax: +33 1 44 97 3037

J.C. Attale
Regulatory Affairs Manager, SBI
4, Place des Ailes
92641 Boulogne-Billancourt
Tel: +33 1 4712 2698
Fax: +33 1 4712 2700

Mrs Dr S. Coulon
Ministère de l'Agriculture, de la Pêche
et de l'Alimentation
DGAL - SDSPA Bureau Pharmacie
175, Rue de Chevaleret
75013 Paris cedex 13
Tel: +33 1 49 55 81 21
Fax: +33 1 49 55 43 98

Mrs N.Delfaut
ATLA
34, Rue de Saint-Petersbourg
75382 Paris cedex 08
Tel: +33 1 49707272
Fax: +33 1 42806362

Mr J.P. Doussin
DGCCRF
Ministère de l'Economie et des Finances
59, Boulevard Vincent Auriol
75703 Paris cedex 13
Tel: +33 1 44973470
Fax: +33 1 44973037
E-mail: jean-
pierre.doussin@pa.finances.gouv.fr

J.M. Heintz
Nestlé-France
7, Boulevard Pierre Carle, BP. 900
Noisiel
77446 Marne-la-Vallée cedex 2
Tel: +33 1 60 53 20 78
Fax: +33 1 60 53 54 65

H. Lafforgue
Danone
7, Rue de Téhéran
75381 Paris cedex 08
Tel: +33 1 44 35 20 20
Fax: +33 1 44 35 25 99

Mrs V. Legros
Nestlé-France
7, Boulevard Pierre Carle, BP. 900
Noisiel
77446 Marne-la-Vallée cedex 02
Tel: +33 1 6053 2116
Fax: +33 1 6053 5465

Mrs A. Loc'h
Affaires Re Reglementaires
Danone Branche Biscuits
6, Rue Edouard Vaillant, BP 16
91201 Athis-Mons
Tel: +33 1 69541230
Fax: +33 1 69541309

Mrs N. Josien
Regulatory Affairs Department
Roquette Frères
62136 Lestrem
Tel.: +33 3 21633747
Fax: +33 3 21273505

Dr H. Nordmann
Director Regulatory Affairs
EU/Africa/M.East
c/o NutraSweet AG
Innere Gueterstrasse 2-4
Zurich 6300
Switzerland
Tel.: +41 41 728 6666
Fax: +41 41 728 6565

Mrs A. Venant
CNEVA Paris
43, Rue de Dantzig
75015 Paris
Tel: +33 1 55762174
Fax: +33 1 55762706

Verger
Director, Foch Research Centre
University René Descartes
45, Rue des Saints-Pères
75006 Paris
Tel: +33 1 42968421
Fax: +33 1 40209685
E-mail: foch@mail.club-internet.fr

Mrs C. Vigreux
Regulatory Affairs Department Manager
Roquette Frères
62136 Lestrem
Tel: +33 3 21633763
Fax: +33 3 21273505

GERMANY
ALLEMAGNE
ALEMANIA

P. Kuhnert
Bundesministerium für Gesundheit
Am Probsthof 78D
53801 Bonn
Tel: +49 228 941 4142
Fax: +49 228 941 4941

Dr F. Frosch
BASF AG
Ludwigshafen
Tel.: +49 621 6046167

Mrs B. Grothe
Referent Lebensmittel Recht
Siidzucker AG
Winkelsweg 2
53175 Bonn
Tel: +49 228 376 555
Fax: +49 228 373 874

Dr R Langlais
Director Scientific and Regulatory Affairs
Coca-Cola GmbH
Frankenstrasse 348
45133 Essen
Tel.: +49 201 8211361
Fax: +49 201 8211773

H-E. Muermann
Secretary, Verband der Deutschen
Essenzenindustrie e.v.
Meckenheimer Allee 87
53115 Bonn
Tel.: +49 228 653711
Fax: +49 228 637940

Mrs B. Muermann
Adviser
Bund für Lebensmittelrecht und
Lebensmittelkunde e.v.
Godesberger Allee 157
53175 Bonn
Tel.: +49 228 8195337
Fax: +49 228 375069

Dr D. Müller
Principal Scientist
Procter & Gamble GmbH
Sulzbahnstrasse 40
D-65823 Schwalbach
Tel: +49 6196 894398
Fax: +49 6196 894476

Dr H. Rosner
Federal Institute for Health
Protection of Consumers and Veterinary
Medicine
Naumburgerstr. 96a
07743 Jena
Tel.: +49 3641 804265
Fax: +49 3641 804228

Dr G.W. von Rymon Lipinski
Hoechst AG
Director Scientific & Regulatory Affairs
D-65926 Frankfurt
Tel: +49 69 305 3569
Fax: +49 69 305 83520

Mrs A. Sentko
Palahuit Süßungsmittel GmbH
Manager Regulatory Affairs
Gottlieb-Daimlerstrasse 12A
68165 Mannheim
Tel: +49 621 421 144
Fax: +49 621 421 165

Mrs J. Schaub
Bundesministerium für Ernährung
Landwirtschaft und Forsten
Rochusstrasse 1
53123 Bonn
Tel.: +49 228 5293329
Fax: +49 228 5294404

F.J. Schüller
Bundesministerium für Wirtschaft
Postfach
53123 Bonn
Tel.: +49 228 615 4221
Fax: +49 228 615 3468

Willenbrock
Ministry for the Environment
Nature Conservation & Nuclear Safety
Tel: +49 228 3052721
Fax: +49 228 3053524

GREECE
GREQUE
GRECIA

Gerakopoulos
Head, Food Safety and Inspection
Division
Directorate of Food Processing,
Standardization and Quality Control
Ministry of Agriculture
2, Achamon Street
Gr-101 76 Athens
Tel: +30 1 5246364
Fax: +30 1 5238337

HUNGARY
HONGRIE
HUNGRIA

Dr J. Sohar
Head, Department of Toxicological
Chemistry
National Institute of Food Hygiene and
Nutrition
Gya'li u 3/a
1097 Budapest
Tel: +36 1 215 5293
Fax: +36 1 215 1545

ICELAND
ISLANDE
ISLANDIA

J. Gislason
Director of Office
Office of Food and Hygiene
Environmental and Food Agency Armul I
1A
P.O. Box 8080
128 Reykjavik
Tel: +354 568 8848
Fax: +354 568 1896
E-mail: jong@hollver.is

INDONESIA
INDONESIE

Gunawan
Deputy Assistant to the Minister of Food
Affairs
Bulog II, Gatot Subroto 49
Jakarta
Tel.: +62 21 5210285
Fax: +62 21 5210292

Marsudi
First Secretary
Embassy of Indonesia
Tobias Asserlaan 8
2517 KC The Hague
The Netherlands
Tel.: +31 70 3108123

IRELAND
IRLANDE
IRLANDA

J.J. Fleming
Department of Agriculture, Food and
Forestry
6 East, Agriculture House
Kildare Street
Dublin 2
Tel.: +353 1 607 2603

J. Quigley
Senior Chemist, State Laboratory
Abbotstown, Castleknock
Dublin 15
Tel: +353 1 8217700
Fax: +353 1 8217320

ISRAEL
JAPAN
JAPON

E. A. Ziv
Ministry of Health
Food Control Administration
P.O. Box 20301
Tel Aviv 61203
Tel: +972 3 5634815
Fax: +972 3 5619549

ITALY
ITALIE
ITALIA

Mrs A. Bocca
Direttore Reparto Alimenti Lipidici
Istituto Superiore della Sanità
Viale Regina Elena 299
00161 Rome
Tel: +39 6 49902397
Fax: +39 6 49902377

Porcelli
Dirigente Superiore Chimico
Ministero della Sanità
Dipartimento Alimenti, Nutrizione e
Sanità
Pubblica Veterinaria
Piazza G.Marconi 25
00144 Rome
Tel: +39 6 59943238
Fax: + 39 6 59943676

Lo Turco
Segretario Generale Comitato
Nazionale
Codex
Ministero delle Risorse Agricole,
Alimentari
Forestali
Via Sallustiana 10
Roma
Tel: +39 6 4880273
Fax: + 39 6 4880273

F. Filippini
Funzionario Federchimica
Via Accademia 33
20131 Milano
Tel: +39 2 26810354
Fax: +39 2 26810349

Toshihito Ikeda
Deputy Director
Ministry of Health and Welfare
Food Sanitation Division
1-2-2 Kasumigaseki, Chiyoda-ku
Tokyo 100-45
Tel: +81 3 3595 2326
Fax: +81 3 3503 7965
E-mail: TI-JAA@mhw.go.jp

Kazuyoshi Hiramatsu
Dep. Director
Ministry of Health and Welfare
Food Chemistry Division
1-2-2 Kasumigaseki, Chiyoda-ku
Tokyo
Tel: +81 3 3503 1711
Fax: +81 3 3501 4868
E-mail: KH-IGG@mhw.go.jp

Takashi Yamada
National Institute of Health Sciences
1-18-1 Kamiyoga, Setagaya-ku
Tokyo
Tel: +81 3 3700 1141
Fax: +81 3 3707 6950
E-mail: yamada@nihs.go.jp

Jun Koide
Chief, Standard and Labelling Division
Ministry of Agriculture, Forestry
and Fisheries
1-2-1 Kasumigaseki, Chiyoda-ku
Tokyo 100
Tel: +81 3 3501 4094
Fax: +81 3 3502 0438

Osamu Kasugai
Director, Office of Quality Evaluation
Food Agency
Ministry of Agriculture, Forestry
and Fisheries
1-2-1 Shiohama, Koutou-ku
Tokyo 135
Tel: +81 3 5683 5850
Fax: +81 3 5683 5871

Kenji Ishii
Japan Food Hygiene Association
2-6-1 Jinguumae, Shibuya-ku
Tokyo 150
Tel: +81 3 3403 2111
Fax: +81 3 3478 0059

Kohei Kojima
Professor Emeritus
Azabu University
Fuchinobe
Sagarnihara-shi 229
Tel: +81 427 547111
Fax: +81 427 547661

Fumitake Fukutomi
Technical Advisor
Japan Food Industry Centre
6-18 Kamimeguro 3-chome
Meguro-ku, Tokyo 153
Tel: +81 3 3716 2152
Fax: +81 3 3716 2700

KENYA

J.K. Keeru
Principal Standards Officer
Kenya Bureau of Standards
P.O. Box 54974
Nairobi
Tel.: +254 2 502210
Fax: +254 2 503293

L.W. Wayamba
Senior Public Health Officer
Ministry of Health
P.O. Box 30016
Nairobi
Tel.: +254 2 717077

KOREA (REPUBLIC OF) COREE (REPUBLIQUE DE) COREA (REPÚBLICA DE)

Tal Soo Lee
Senior Researcher
Korea Food and Drug Administration
Division of Food Additives
5, Nokbun-dong Eunpyung-Ku
Seoul
Tel: +82 2 380 1688
Fax: +82 2 382 4892
E-mail: kifh@nownuri.nowcom.co.kr

Young-Ja Lee
Senior Researcher
Korea Food and Drug Administration
Division of Natural Food Additives
5, Nokbun-dong, Eunpyung-Ku
Seoul
Tel: +82 2 380 1692
Fax: +82 2 382 4892
E-mail: kifh@nownuri.nowcom.co.kr

Yang-Hee Cho
Korea Institute of Food Hygiene
Food Hygiene Research Department
Noryangin Dong 57-1 Dongjak-ku
Seoul
Tel: +82 2 826 2100
Fax: +82 2 824 1762
E-mail: kifh@nownuri.nowcom.co.kr

LESOTHO

Mrs Maphutheho Ranooe
First Secretary
Lesotho Embassy
Via Serchio, 8
00198 Roma
Italy
Tel: +39 6 8542496
Fax: +39 6 8542527

MALAYSIA

MALAISIE

MALASIA

Dr Wan Mahmud Othman
Deputy Director General
Ministry of Health, Block E Office
Complex
Jalan Dungun, Bukit Damansara
50490 Kuala Lumpur
Tel: +60 3 2542488
Fax: +60 3 2539345
E-mail: mahmud@dph.gov.my

Ms Shamsinar Abdul Talib
Principal Assistant Director
Food Quality Control Division
Ministry of Health, Block E Office
Complex
Jalan Dungun, Bukit Damansara
50490 Kuala Lumpur
Tel: +60 3 2540088
Fax: +60 3 2537804
E-mail: sat@dph.gov.my

Ms Rahman Ali
Scientific Officer/Chemist
Department of Chemistry Malaysia
Jalan Sultan
46661 Petaling Jaya
Selangor
Tel: +60 3 7569522
Fax: +60 3 7556764
E-mail: rahmah@jpkpj.ldnua.gov.rny

MEXICO
MEXIQUE

M.M. Adade
Technical Advisor
Productos Roche SA de CV
Av. Universidad 902
Col. Santa Cruz Atoyac
Mexico DF
Tel: +52 5 726 9648
Fax: +52 5 726 9792
E-mail: mauricio.adade@roche.com

Arriazola
Embassy of Mexico
Nassauplein 17
2585 EB The Hague
The Netherlands
Tel.:+31 70 364 3844
Fax: +31 70 356 0543

MOROCCO

Dr A. Dahmani
Ingenieur en Industrie Agro-Alimentaires
Division de la Repression des Fraudes
Station Dbagh - Avenue Hassan II
B.P. 4495
Rabat
Tel.:+212 7 298150
Fax: +212 7 298150

Najib Doubiani
Directeur Technique
The Coca-Cola Company
B.P. 8062
Casablanca
Tel.: +212 2 335053
Fax:+212 2 335105

NETHERLANDS
PAYS-BAS
PAISES-BAJOS

R.Top
Ministry of Health, Welfare and Sports
Food and Nutrition Section
P.O. Box 5406
2280 HK Rijswijk
Tel: +31 70 340 6963
Fax:+31 70 340 5177

Dr CAL. Bercht
Head, Legislation and Quality Affairs
Dutch Dairy Association
P.O. Box 165
2700 AD Zoetermeer
Tel: +3179 3430304
Fax:+31 79 3426185

A. Huisman
Saralee – DE
Food Legal Department
P.O. Box 3
8500 AA Joure
Tel.: +31 513 488593
Fax:+31 513 488840

G. Kleter
Ministry of Health, Welfare and Sports
P.O. Box 5406
2280 HK Rijswijk
Tel: +31 70 3406933
Fax:+31 70 3405435

D.G. Kloet
Scientific Adviser on Contaminants in
Food
RIKTLT-DLO
P.O. Box 230
6700 AE Wageningen
Tel.:+31 317 475562
Fax:+31 317 417717

W. de Koe
Ministry of Health, Welfare and Sports
General Inspectorate for Health
Protection
P.O. Box 5406
2280 HK Rijswijk
Tel: +3170 3406960
Fax: +31 70 3405435
E-mail: wjdekie@bird.nl

G.M. Koornneef
General Commodity Board for
Arable Products
P.O. Box 29739
2502 LS The Hague
Tel: +3170 370 8323
Fax: +31 70 370 8444

N. Lucas Luijckx
Ministry of Health, Welfare and Sport
Department for Public Health
P.O. Box 5406
2280 HK Rijswijk
Tel: +3170 340 6875
Fax: +31 70 340 5177

NEW ZEALAND
NOUVELLE-ZELANDE
NUEVA ZELANDIA

Mrs M. J. Riordan
Senior Advisor
Ministry of Health
Food and Nutrition Section
P.O. Box 5013
Wellington
Tel: +64 4 496 2257
Fax: +64 4 496 2340
E-mail: marion-riordan@moh.govt.nz

NORWAY
NORVEGE
NORVEGA

Ms K. Faerden
Head, Food Chemistry and Toxicology
Section
Norwegian Food Control Authority SNT
P.O. Box 8187 DEP
N-0034 Oslo 1
Tel: +47 22 246650
Fax: +47 22 246699
E-mail:
kirstin.ferden@snt.dep.telemax.no

G.S. Eriksen
Norwegian Food Control Authority
P.O. Box 8187
0034 Oslo
Tel: +47 22 246650
Fax: +47 22 246699
E-mail:
gunnar.eriksen@snt.dep.telemax.no

PHILIPPINES
FILIPINAS

Dr A. Lustre
Director, Food Development Centre
National Food Authority
Department of Agriculture
FII Complex, Taguig
Metro Manila
Tel: +63 2 818 7110
Fax: +63 2 817 5262
E-mail: aolustre@mnl.sequel.net

Dr H.J. Bixler
Technical Advisor to the Philippine
Delegation
Brown's Head Ventures
P.O. Box 252
33 Mt Ephraim Road
Searsport ME 04974
USA
Tel: +1 207 548 2636
Fax: +1 207 548 2921
E-mail: shemberg@agate.com

Mr R.G. Borillo
Commercial Attache
Philippine Trade and Investment Office
Embassy of the Philippines
Avenue Louise 207, bte 5
7th Floor Coté Chatelain
1050 Brussels
Belgium
Tel: +32 2 6494400
Fax: +32 2 6498940

Mr S. Buban
Trade and Industry Development
Specialist
357 Sen. Gil Puyat Street
Makati City
Tel: +63 2 8904669
Fax: +63 2 8904812
E-mail: bitr@dti.gov.ph

Mrs A.G. Collado
Manager I
Sugar Regulatory Administration
Sugar Centre Building
North Avenue
Diliman, Quezon City
Tel: +63 2 926 4878
Fax: +63 2 920 4325

Dr D.S. Salting
Agricultural Attache
Embassy of the Philippines
85 Rue Washington
Brussels 1050 Belgium
Tel: +32 2 538 3917
Fax: +32 2 538 3917

POLAND
POLOGNE
POLONIA

Dr K. Karlowski
Head, Department of Food Research
National Institute of Hygiene
Chocimska 24
00-791 Warsaw
Tel: +48 22 497445
Fax: +48 22 497445

Mrs Dr B. Szteke
Head, Department of Food Analysis
Institute of Agricultural and Food
Biotechnology
ul. Rakowiecka 36
02-532 Warsaw
Tel: +48 22 499167
Fax: +48 22 490426

PORTUGAL

Mrs L. M. Pegado Mendes de Oliveira
Instituto Nacional de Saude
Departamento de Nutricão e Higiene
dos
Alimentos
Av. Padre Cruz
1699 Lisboa Codex
Tel.:+351 17519313
Fax: +351 17590441

RUSSIA
RUSSIE
RUSIA

Dr A. Monissov
Chief, Department of Sanitary and
Epidemiological Surveillance
Ministry of Health
18/20 Vadkovskiper
Moscow
Tel: +7 95 973 2666
Fax: +7 95 973 1398

DrK.Eller
Head, Institute of Nutrition
2/14 Ustinsky Proezd
Moscow 109 240
Tel: +7 95 298 1879
Fax: +7 95 298 1883
E-mail: keller@bsd.ropnet.ru

Dr M. Volgarev
Director, Institute of Nutrition
2/14 Ustinsky Proezd
Moscow
Tel: +7 95 298 1864
Fax: +7 95 298 1859

SLOVAK REPUBLIC
REPUBLIQUE SLOVAQUIE
REPUBLICA ESLOVAQUIA

Mr M.C. A. Szokolay Ph.D.
Scientific Adviser
State Institute of Health
Ministry of Health
Tmavska 52
82645 Bratislava
Tel: +42 1 7 272743
Fax: +42 1 7 5261417

Mrs I. Truskova, M.D.
Department of Hygiene and Nutrition
State Institute of Health
Ministry of Health
Trnavska 52
82645 Bratislava
Tel: +42 1 7 272743
Fax: +42 1 7 5261417

SPAIN
ESPANA
ESPAGNE

Mrs A. Carbajo Sanchez
Jefe de Servicio
Ministerio de Sanidad y Consumo
Dir. General de Salud Publica
P.Del Prado 18-20
28014 Madrid
Tel: +34 1 5961977
Fax: +34 1 5964409

J. Campos Amado
Consejero Tecnico, Dirección General
De Planificacion A.c.I.A.
Ministerio de Agricultura, Pesca y
Alimentacion
Paseo. Infanta Isabel 1
28014 Madrid
Tel: +34 1 3495120
Fax: +34 1 3495728

Dra Cl. Fernandez Sanchez
Tecnico Superior
Ministerio de Sanidad y Consumo
Dirección General de Salud Publica
Po. Del Prado 18-20
28071 Madrid
Tel: +34 1 5961980
Fax: +34 1 5964409

SWEDEN
SUEDE
SUECIA

Mrs A. Janelm
Acting Head of Food Standards Division
National Food Administration
Box 622
S-75126 Uppsala
Tel: +46 18 175603
Fax: +46 18 105848
E-mail: anja@slv.se

Mrs I. Bergman
Principle Administrative Officer
National Food Administration
Box 622
S-75126 Uppsala
Tel.:+46 18 175611
Fax: +46 18 105848
E-mail: inbe@slv.se

Mrs Dr M. Olsen
Biologist
National Food Administration
Box 622
S-75126 Uppsala
Tel: +46 18 171451
Fax: +46 18 105848
E-mail: mool@slv.se

A. Larsson
Principal Administrative Officer
National Food Administration
Box 622
S-75126 Uppsala
Tel: +46 18 175500
Fax: +46 18 175848
E-mail: andl@slv.se

SWITZERLAND
SUISSE
SUIZA

Ms E. Zbinden
Head International Standards
Federal Office of Public Health
Hasslerstrasse 16
3003 Bern 14
Tel: +41 31 322 9572
Fax:+41 31 322 9574
E-mail: eva.zbinden@bag.admin.ch

Dr B. Gubler
Givaudan-Roure Aromen AG
Überlandstrasse 124
8600 Dübendorf
Tel: +41 1 824 2592
Fax: +41 1 824 2920

Mrs D. Magnolato
Regulatory Affairs Manager.
Nestec Ltd.
55 Avenue Henri Nestlé
1800 Vevey
Tel: +41 21 924 4441
Fax: +41 21 924 4547
E-mail: dmagnol@nestec.ch

Steiner
MGB Zentrallabor
Postfach 266
8031 Zurich
Tel.:+41 1277 3180
Fax:+41 1 277 3170

**THAILAND
THAILANDE
TAILANDIA**

Ms S. Pruengkarn
Department of Science Service
Ministry of Sciences, Technology and
Environment
Rama VI Road, Phaya-Tai
Bangkok 10400
Tel: +66 2 248 0116
Fax: +66 2 245 8993

Ms A. Akepanidaworn
Standards Officer
Thai Industrial Standards Institute
Rama VI Road, Ratchataewee
Bangkok 10400
Tel: +66 2 202 3443
Fax: + 66 2 247 8741

Ch. Atthakor
First Secretary
Royal Thai Embassy
Laan Copes van Cattenburch 123
The Hague
The Netherlands
Tel: +3170 3450632
Fax:+ 31 70 3451929
E-mail: atthakor@euronet.nl

Dr K. Intrapichet
Assistant Professor
Suranaree University of Technology
Institute of Agricultural Technology
School of Food Technology
Nakhon Ratchasima 30000
Tel: +66 44 216 1918
Fax:+66 44 216 102
E-mail: kanokorn@ccs.sut.ac.th

N. Onsri
233 M4 Bangpoo Industrial Estate
Samutprakal 10280
Tel: +66 2 3240617
Fax: +66 2 3240624

Ms L. Pongphasuk
Pineapple Specialist
170/22 Ocean Tower I
Ratchadapisek Road, Klongtoey
Bangkok 10900
Tel: +66 2 2612684
Fax: +66 2 2612996

Mrs O. Silapanapaporn
Standards Officer
Thai Industrial Standards Institute
Rama VI Road
Bangkok 10400
Tel.: +66 2 2023444
Fax: +66 2 2478741

Somchit
Executive Manager
170/22 Ocean Tower 1, 9th Floor
New Rachadapisek Road, Klongtoey
Bangkok
Tel: +66 2 2612684
Fax: +66 2 261 2996

Mrs N. Thongtan
Ministry of Agriculture and Cooperatives
Department of Agriculture
Agricultural Chemistry Division
Bangkok 0900
Tel: +66 2 5797549
Fax: +66 2 5615034
E-mail: nongyowt@mozart.inet.co.th

Thubthimthai
Department of Agriculture
Agricultural Chemistry Division
Chatuchak
Bangkok 10900
Tel.: +66 2 5790159
Fax: +66 2 5615034

Dr P. Virulhakul
Fishery Technological Development
Institute
Department of Fisheries
Kasetklang, Chattuchak
Bangkok 10900
Tel: +66 2 5620600
Fax: +66 2 5796687

Mrs S. Wongpiyachon
Ministry of Public Health
Department of Health
Food Sanitation Division
Tiwanon Street
Nontaburi 11000
Tel: +66 2 5904174
Fax: +66 2 5918174
E-mail: suree@anamai.moph.go.th

TURKEY
TURQUIE
TURQUIA

DrK. Sandik
Division Director
Food Codex and Nutrition, Ministry of
Agriculture and Rural Affairs
General Directorate of Protection and
Control
Akay Cad No. 3
Bakanliklar
Ankara
Tel: +90 312 4185834

Ataman
Food Engineer
Ministry of Agriculture & Rural Affairs
General Directorate of Protection and
Control
Akay Cad No. 3
Bakanliklar
Ankara
Tel.: +90 312 4461046

UNITED KINGDOM
ROYAUME-UNI
REINO UNIDO

Dr D. Watson
MAFF, Head of Branch B
Additives and Novel Foods Division
Room 212 Ergon House
Nobel House, 17 Smith Square
London SW1P 3JR
Tel: +44 171 238 6250

Crimes
Technical Manager - Food
Contaminants
UNILEVER Research
Colworth House
Sharnbrook
Bedford MK44 1LQ
Tel.: +44 1234 22 2328
Fax: +44 1234 22 2599

M. Day
MAFF, Senior Scientific Officer
Consumers and Nutrition Policy Division
Room 328 Ergon House
c/o Nobel House, 17 Smith Square
London SW1P 3JR
Tel: +44 171 238 6169
Fax: +44 171 238 6330
E-mail: m.day@fsci.maff.gov.uk

Dr CE. Fisher
MAFF, Head Risk Assessment
Management
Branch
Ergon House c/o Nobel House
17 Smith Square
London SW1P 3JR
Tel: +44 171 238 6196
Fax: +44 171 238 5337
E-mail: c.fisher@fsci.maff.gov.uk

Mrs A.J. Hardinge
Regulatory Affairs Manager
Quest International Ashford
c/o 43 Mountbatten Way
Brabourne Lees
Near Ashford, Kent
Tel.: +44 1233 644062
Fax: +44 1233 644484

Dr N. Harrison
Head, Environmental Contaminants in
Food
MAFF, Food Contaminants Division
234 Ergon House
17 Smith Square
London SW1P 3JR
Tel.: +44 171 238 6235
Fax: +44 171 238 5331
E-mail: n.harrison@fsci.maff.gov.uk

Mrs Dr N. Rees
MAFF, Senior Scientific Officer
Risk Assessment, Management and
International Co-ordination Branch
Room 306 E, Ergon House
c/o Nobel House, 17 Smith Square
London SW1P 3JR
Tel: +44 171 238 6230
Fax: +44 171 238 5337
E-mail: n.rees@fsci.maff.gov.uk

Mrs Dr W. Matthews
MAFF, Senior Scientific Officer
Branch B, Additives and Novel Foods
Division,
Room 228, Ergon House
c/o Nobel House, 17 Smith Square
London SW1P 3JR
Tel: +44 171 238 6227
Fax: +44 171 238 6237

Mrs I. Schaller
Food Legislation Department
Randalls Road, Leatherhead
Surrey KT22 7RY
Tel.: +44.1372.822.356
Fax: +44.1372.386.228

**UNITED STATES OF AMERICA
ETATS-UNIS D'AMERIQUE
ESTADOS UNIDOS DE AMERICA**

Dr A.M. Rulis
Director, Office of Pre-Market Approval
Center
for Food Safety and Applied Nutrition
(HFS-200)
US Food and Drug Administration
200 C Street SW
Washington DC 20204
Tel: +1202 418 3100
Fax: +1202 418 3131
E-mail: arulis@bangate.fda.gov

Dr M.H. Auerbach
Scientific Services, Regulatory Affairs
Cultor Food Science Inc.
Eastern Point Road
Groton CT 06430-5196
Tel: +1 860 441 4461
Fax: +1 860 441 4228
E-mail: mauerbach@cultorfs.com

R.H. Barrett
Central European Region
Office of Food Safety
Foreign Agricultural Service
US Department of Agriculture
1400 Independence Ave. SW
Washington DC 20250
Tel: +1 202 720 7054
Fax: +1 202 690 0677
E-mail: barrettr@fas.usda.gov

K.D. Brenner
Vice President
Corn Refiners Association Inc.
1701 Pennsylvania Ave., NW
Washington DC 20006
Tel: +1202 331 1634
Fax: +1202 331 2054
E-mail: kbrenner@corn.org

Mrs Dr H. Butchko M.D.
Director, Clinical Research
Monsanto Company
1751 Lake Cook Road
Deerfield, H. 60015
Tel: +1 847 405 6765
Fax: +1 847 940 9805
E-mail: butchko@nspcr.monsanto.com

Mrs Dr S.E. Carberry
Review Chemist
Division of Product Manufacture and
Use
(HFS-247)
US Food and Drug Administration
200 C Street SW
Washington DC 20204
Tel: +1202 418 3002
Fax: +1 202 418 3030
E-mail: scarberr@bangate.fda.gov

Dr M. Dixon
Manager, International Nutrition &
Scientific
Regulatory Affairs
Nabisco Inc.
200 DeForest Ave.
East Hanover NJ 07936-1944
Tel: +1 201 503 3025
Fax: +1 201 503 2471
E-mail: dixonm@nabisco.com

D.F. Dodgen
Food Additives Adviser
Office of Food Safety
Foreign Agricultural Service
5902 Mt. Eagle Dr #909
Alexandria VA 22303
Tel: +1 703 960 4647
Fax: +1 703 960 0473
E-mail: dodgendf@aal.com

Dr G.E. Dunaif
Director, Nutrition and Chemical Safety
Campbell Soup Co.
Campbell PL
P.O.Box 48-K
Camden NJ 08103-1799
Tel: +1 609 342 6022
Fax: +1 609 342 4745

Dr O.D. Easterday
International Flavours and Fragrances
Inc.
Research and Development Centre
1515 State Highway 36
Union Beach NJ 07735-3597
Tel: +1 908 888 2249
Fax: +1 908 888 2589
Internet: otho-
easterday@iff.ccmil.compuserve.com

Mr G.T.Ford Jr.
Principal Technical Representative
Eastman
Chemical Company
P.O. Box 431
Kingsport TN 37660
Tel: +1 423 229 5848
Fax: +1 423 229 1064
E-mail: gford@eastman.com

Dr J. Heimbach
Chief Operating Officer
Technical Assessment Systems Inc.
The Flour Mill
1000 Potomac St. NW
Washington DC 20007
Tel: +1 202 337 2625
Fax: +1 202 337 1744
E-mail: jth@tasinc.com

Ms C. Hofland
Marketing Director
National Sunflower Association
4023 State Street
Bismarck, ND 58501
Tel: +1 701 328 5104
Fax: +1 701 328 5101
E-mail: chofland@sunflowernsa.com

Mrs J.C. Howell
Director, Regulatory Submissions
The Coca Cola Company
1 Coca Cola Plaza
Drawer 1734
Atlanta, Georgia 30301
Tel: +1 404 676 4224
Fax: +1 404 676 7166

Mrs F. Johnson
Project Director
Food Chemicals Codex
National Academy of Sciences
2101 Constitution Avenue
Washington DC 20418
Tel: +1 202 334 3807
Fax: +1 202 334 2316
E-mail: fjohnson@nas.edu

Dr D.M. Keefe
Manager International, Office of
Pre-market Approval (HFS-200)
US Food and Drug Administration
200 C Street SW
Washington DC 20204
Tel: +1 202 418 3113
Fax: +1 202 418 3131
E-mail: dkeefe@bangate.fda.gov

Dr P.M. Kuznesof
Acting Deputy Director
Division of Product Manufacture and
Use
Office of Pre-market Approval
US Food and Drug Administration
200 C Street SW
Washington DC 20204
Tel: +1 202 418 3009
Fax: +1 202 418 3030
E-mail: pkuzneso@bangate.fda.gov

Dr A. Matthys
Vice President - Regulatory Affairs
National Food Processors Assn. Inc.
1401 New York Ave. NW
Washington DC 20005
Tel: +1 202 639 5960
Fax: +1 202 637 8068
E-mail: amatthy@nfpa-food.org

Dr J.P. Modderman
International Federation of Chewing
Gum
Association (IFCGA)
Keller & Heckman
1001G.StreetNW
Washington DC 20001
Tel: + 1 202 434 4132
Fax: + 1 202 434 4646
E-mail: modderman@khlaw.com

Mrs Dr B. Petersen
Novigen Sciences Inc.
1730 Rhode Island Ave. NW 1700
Washington DC 20007
Tel: +1 202 293 5374
Fax: +1 202 293 5377
E-mail: petersen@novigensci.com

Dr R Post
Dep. Director, Office of Policy,
Programme
Development and Evaluation,
FSIS/USDA
West End Court Building, Rm. 329
Washington DC 20250-3700
Tel: +1202 418 8900
Fax: +1 202 418 8834
E-mail: robert.post@usda.gov

Mr R J. Ronk
Food Safety Adviser
US Department of Agriculture
Office of Food Safety
Foreign Agricultural Service (FAS)
14th Independence Avenue (Rm 525)
Washington DC 20250
Tel: +1 703 323 6661
E-mail: rronk.97420@aol.com

Dr D. Rosenfield
Corporate Director, Scientific Affairs
MARS, Inc.
6885 Elm Street
McLean, VA 22101-3883
Tel.: +1 703 821 4900
Fax: +1 703 448 9678

Dr K.R. Schrankel
International Flavors and Fragrances
1515 Route 36
Union Beach NJ 07735
Tel: +1 908 888 2305
Fax: +1 908 888 2599
E-mail: ken-
schrankel@iff.ccmil.compuserve.com

Dr T.C. Troxell
Director, Division of Programmes and
Enforcement Policy
Office of Plant and Dairy Foods and
Beverages
Centre for Food Safety and Applied
Nutrition
FDA (HFS-305)
200 C St S.W.
Washington DC 20204
Tel.: +1 202 205 5321
Fax: +1 202 205 4422
E-mail: ttroxell@bangate.fda.gov

URUGUAY

Dra M. Illa
Directora del Departamento de Nutrición
y Alimentación, Ministerio de Salud
Publica
18 de Julio #1892 3-A
11200 Montevideo
Tel.: +598 2 409022
Fax: +598 2 409022

INTERNATIONAL ORGANISATIONS
ORGANISATIONS
INTERNATIONALES
ORGANIZACIONES
INTERNACIONALES

**International Association of Bouillon
and Soup Industries (AIIBP)**

E.G. Rapp
Ernest Claeslaan 4
3080 Tervuren-Brussels
Belgium
Tel.: +32 2 767 6545

**Association of Manufacturers of
Fermentation Enzyme Products
(AMFEP)**

J.L. Mahler
Chairman of AMFEP
Roodebeeklaan 30
1030 Brussels
Belgium
Tel.+32 2 735 8170/8730
Fax+32 2 736 8175

Mrs D. Praaning
Gist-Brocades BV
Postbus 1
2600 MA Delft
The Netherlands
Tel.:+ 31.152.793.960
Fax:+ 31.152.793.614
E-mail:danielle.praaning@gist-
brocades.infonet.com

**Association of Official Analytical
Chemists (AOAC)**

Mrs M. Lauwaars
European Representative
P.O. Box 153
6720 AD Bennekom
The Netherlands
Tel.:+ 31.318.418.359
Fax:+ 31.318.418.725

BIOPOLYMER

Mrs A. Hadjiyianni
Regulatory Affairs Manager Europe
FMC Europe NV
Food Ingredients Division
480 Avenue Louise
1050 Brussels
Belgium
Tel.: +32 2 645 9600
Fax: +32 2 645 9416
Email: alexandra_hadjiyianni@fmc.com

**Confédération des industries
agroalimentaires de la CEE (CIAA)**

Dr D. Taeymans
Director Scientific & Reg. Affaire
Ave. des Arts 43
1040 Brussels
Belgium
Tel.: +32.2.514.1111
Fax: +32.2.511.2905
E-mail: ciaareg@hebel.net

Mrs M. Ciardelli, Scientific & Reg. Affairs
Ave. des Arts 43
1040 Brussels
Belgium
Tel.:+32 2 514 1111
Fax:+32 2 511 2905
E-mail: ciaareg@hebel.net

R. Verbruggen
Eur. Snacks Association
St Hubertuslaan 4a
3080 Tervuren
Belgium
Tel.:+32 2 767 0220
Fax:+32 2 767 0274
E-mail: bioresco@glo.be

**European Chemical Industry Council
(CEFIC)**

Dr U.J. Salzer
Haarmann & Reimer GmbH
Postfach 1253
DE 37601 Holzminden
Germany
Tel.:+ 49.553.1901.640
Fax: + 49-553.1901.868

Mrs D. Bennink
EFEMA
Ave. E. van Nieuwenhuysse 2, bte 4
B 1160 Brussels
Belgium
Tel: + 32.2.676.7202
Fax: + 32.2.373.7301
E-mail: dbec@cefic.be

**Confederation of International Soft
Drinks Associations (CISDA)**

A. Beaumont
Secretary-General
Bid Louis Schmidt 35 bte 14
B 1040 Brussels
Belgium
Tel: +32.2.735.3749
Fax: +32 2 732 5102

Dr. R. Langlais
Chairman Technical Committee CISDA
Boulevard Louis Schmidt 35, bte. 14
1040 Brussels
Belgium
Tel: +32 2 735 3749
Fax: +32 2 735 5102

F.J. van der Meer
Coca-Cola International
Chaussee de Mons 1424
1070 Brussels
Belgium
Tel.: +32 2 529 1716
Fax: +32 2 529 1727

Ms D. Spark
Pepsi Cola International
63 Kew Road
Richmond, Surrey
United Kingdom
Tel: +44 181 332 4127
Fax: +44 181 332 4459

Consumers International (CI)

Mrs M. de Schutter
Consumentenbond
Postbus 1000
2500 BA DEN HAAG
The Netherlands
Tel.: +31.70.445 4361
Fax: +31.70.445.4595

**Comité des mayonnaises et sauces
condimentaires de la CEE (CIMSCEE)**

J. Hallaert
Scientific and Technical Adviser
Roodebeeklaan 30
B-1030 Brussels
Belgium
Tel.: +32.2.743.8730
Fax: +32.2.736.8175

COUNCIL OF THE EUROPEAN UNION

P. Culley
Principal Administrator
175 Rue de la Loi
1048 Brussels
Belgium
Tel: +32 2 2856197
Fax: +32 2 285 7686

**Federation of European Food
Additives and Food Enzymes
Industries (ELC)**

Dr B. Whitehouse
Consultant
6 Church Bank, Richmond Rd
Bowoon, Cheshire WA14 3NW
United Kingdom
Tel: +44 161 928 6681
Fax: +44 161 928 6681

J.C.N. Russell
Nutra Sweet Kelco Co.
Waterfield Tadworth
Surrey KT20 5HQ
United Kingdom
Tel: +44.1737.377.092
Fax: +44.1737-377.149
E-mail: jrussell@kelco.com

**European Flower and Fragrance
Association (EFFA)**

M. Wagner
Sq. Marie Louise 49
B 1000 Bruxelles
Belgium
Tel.: +32 2 238 9905
Fax: +32 2 230 0265

European Commission (EC)

Dr W. Penning
Principle Administrator
Directorate General Industry
RP 11 3/31, Rue de la Loi 200
B 1049 Brussels
Belgium
Tel.: +32.2.295.5651
Fax: +32.2.296.0951
E-mail: penning.w@dg3.cec.be

F. Verstraete
Administrator, Directorate General
Agriculture
L-86 01/34, Rue de la Loi 200
B 1049 Brussels
Belgium
Tel.: +32 2 295 6359
Fax: +32 2 296 3615
E-mail: frans.verstraete@dg6.cec.be

Fédération internationale des industries et du commerce en gros en vins, spiritueux, eaux-de-vie et liqueurs (FTVS)

P. Liddle
Bacardi-Martini
19 Avenue Michelet
93400 Saint-Ouen
France
Tel.: +33 1.49.454.873
Fax: +33 1.49.454.905

J. Rodesch
Directeur des Affaires Européennes
Groupe Pernod Ricard
45 rue de Trèves
1040 Brussels
Belgium
Tel.: +32 2 230 1758
Fax: +32 2 230 0288

International Co-operative Alliance (ICA)

Suzuki Toshiko
Observer
4-1-3 Shakujimachi
Nerimaku, Tokyo
Japan
Tel: +81 3 5393 5571
Fax+81 3 5393 5619

Hiroshi Suzuki
Manager, Laboratory JCCU
1-17-18 Nishikicho, Warabi, Saitama
Japan
Tel.: +81.48.433.8300
Fax: +81.48.433.8309

International Association for Cereal Science and Technology (ICC)

W.J. de Koe
Public Health Officer, Health Protection
Hartenseweg 40
6705 BK Wageningen
The Netherlands
Tel:+31 317 413106
Fax:+31 317 417372
E-mail: wjdekoe@bird.nl

International Dairy Federation (FIL/IDF)

Dr C.A.L. Bercht
Dutch Dairy Organization
P.O. Box 165
2700 AD Zoetermeer
The Netherlands
Tel.: +3179 430304
Fax: +31 79 426185

Mr R.W. Mayer
Quality Assurance Nestlé Nederland BV
c/oWalstraat 17
8011 NR Zwolle
The Netherlands
Tel:+31 384 214078
Fax+31384 214078

International Diabetic Federation (I.D.F.)

Mr J.H.N. Byrne
Nutritional Advisor
No. 1, Allée du Herisson
1070 Anderlecht, Brussels
Belgium
Tel.: +32 2 523 4477
Fax: +32 2 523 6184

**International Food Additives Council
(IFAC)**

Dr A.G. Ebert
President
5775 G, Suite 5006
Peachtree Dunwood Road
Atlanta GA 30342
USA
Tel:+1.404 252 3663
Fax:+1-404 252 0774
E-mail: ebertan@assnhq.com

Mrs E. Cuirle
Manager, Regulatory Affairs
FMC Corp.
1735 Market St
Philadelphia PA 19103
USA
Tel.:+1215 299 6999
Fax: +1 215 299 6368

J.T. Elfstrum
Manager Regulatory Affairs
Rhone-Poulenc Inc.
Cranbury, New Jersey
USA 08512
Tel: +1 609 860 4653
Fax: +1 609 860 0350
Email: jtelfy@aul.co

Mr R.J.H. Gray, Ph.D.
Manager Regulatory Affairs
11333 Hercules Plaza
Hercules Incorporated
Wilmington DE 19894
USA
Tel: +1 302 594 5627
Fax +1 302 594 6689
E-mail: rgray@herc.comm

**International Federation of Glucose
Industries (I.F.G.)**

D.Plan
1, Ave de la Joyeuse Entrée, bte 10
B 1040 Bruxelles
Belgium
Tel.:+32 2 230 2031
Fax: +32 2 230 0245

Dr J.H. Lichtenbelt
AVEBE-weg 1
9607 PT Foxhol
The Netherlands
Tel.: +31598 662264
Fax:+31598 662913

**International Council of Grocery
Manufacturers Associations (ICGMA)**

Mr Steve Ziller, Ph.D.
Executive Secretary
1010 Wisconsin Ave, NW #900
Washington DC 20007
USA
Tel.: +1.202.337.9400
Fax: +1.202.337.4508
E-mail: zillermi@aol.com

Ms Gloria Brooks-Ray
Director
CPC International Inc.
Regulatory Affairs and Nutritional
Sciences
PO Box 8000
Englewood Cliffs, NJ 07632
USA
Tel.: +1.201.894.2560
Fax: +1.201.894.2355

**International Federation of Chewing
Gum Associations (IFCGA)**

Dr J.P. Modderman
c/o Keller & Heckman
1001 G St. NW
Washington DC 20001
USA
Tel.:+1202 434 4132
Fax: +1 202 434 4646
Email: modderman@khlaw.com

International Soft Drink Council

Ms J. C. Howell
Committee Chair
1101 Sixteenth Street, N.W.
20036 Washington DC
USA

**International Life Sciences Institute
(ILSI)**

Dr M. Imfeld
Director External Affairs
Head Office Kaiseraugst
F. Hoffmann-La Roche Ltd.
CH-4070 Basel
Switzerland
Tel.: +41.61.688.5607
Fax: +41.61.688.1635

Dr B. Danse
Director ILSI Europe
Avenue E. Mounier 83, Box 6
1200 Brussels
Belgium
Tel.: +32.2.771.0014
Fax: +32.2.762.0044

Dr C. St. Hilaire
Hershey Foods Corporation
19 East Chocolate Avenue
P.O. Box 819
Hershey PA 17033-0819
USA
Tel.: +1.717.534.5034
Fax: +1.717.534.4161
E-mail: csthilaire@hersheys.com

Dr R. S. Humbert
Manager Food Safety
Kellogg Company
235 Porter Street
Battle Creek MI 49016
USA
Tel.: +1.616.961.2284
Fax: +1.616.961.3130
E-mail: bob.humbert@kellogg.com

IMACE

Leon
Technical Advisor
Avenue de Tervuren 168
Brussels
Belgium
Tel: +32 2 7723353
Fax: +32 2 77144753

**European Institute of Carob Gum
(TNEC)**

Mrs J. Thestrup
Danisco Ingredient Denmark
8200 Braband
Denmark
Tel.: +45 8943 5000
Fax: +45 8625 1077

**International Office of Cacao,
Chocolate and Sugar Confectionary
(IOCCC)**

Mrs H. van Gerwen
Seer. General
1, Rue Defacqz
B 1000 Bruxelles
Belgium
Tel: +32.2.539.1800
Fax: +32.2.539.1575

**International Organization of the
Flavour Industry (IOFI)**

Dr F. Grundschober, Scientific Director
8, rue Charles-Humbert
CH 1205 Geneva
Switzerland
Tel.: +41 22 321 3548
Fax: +41 22 781 1860

Yasuhiro Kondo
Manager of T. Hasegawa Co. Ltd.
7-10-17 Hirasaku
Yokosuka-shi, Kanagawa
Japan
Tel.: +81 3 5256 0226
Fax: +81 3 3258 4906

**International Pectin Producers
Association (IPPA)**

Dr CD. May
Chairman Tech. & Regulatory Working
Group
P.O. Box 151
Hereford HR4 8XW
United Kingdom
Tel.: +44.1432.354.333
Fax: +44.1432.352.081
E-mail: cdalmay@wildnet.co.uk (private)

International Society of Diabetic Food Industries (ISDI)

Ms J. Stévani
Assistant on Scientific
matters and on Food regulation
194, rue de Rivoli
F-75001 Paris France
Tel.:+33.1.53.458.787
Fax:+33.1.53.458-780

Dr A. Bronner
Secretary General
195, rue de Rivoli
F-75001 Paris
France
Tel.:+33.1.53.458.787
Fax:+33.1.53.458.780

International Toxicology Information Centre (TIC)

Mr S. Saunders, Ph.D.
Frito-Lay Technology Center
P.O. Box 660634
Dallas, Texas 75266-0634
U.S.A.
Tel.: +1.972.334.4149
Fax: +1.972.334.6830
E-mail: steve.saunders@frito-lay-
technology.sprint.com

MARINALG INTERNATIONAL

Mr P. Couchoud
85, Bd Haussmann
75008 Paris
France
Tel:+33.1.4265.4158
Fax:+33.1. 4265.0205

Mr W.J. Sander
President World Association of
Seaweed
Processors
85, Bd Haussmann
75008 Paris
France
Tel:+33 142654158
Fax: +33 1 42650205
E-mail: wsander@kelco.com

Organization of Manufacturers of Cellulose Products for Foodstuffs in the EEC (OFCA)

Dr E. Izeboud
Secretary General to OCFA
Kerkweide 27
2265 DM Leidschendam
The Netherlands
Tel:+31 70 320 9894
Fax:+31 70 320 3759
Email: eizeboud@worldonline.nl

Office Internatioanle de la Vigne et du Vin (OIV)

Mr D. Tusseau
c/o CIVC
5 rue H. Martin - B.P. 135
51204 Epernay – Cedex
France
Tel: +33 3 2651 1930
Fax:+33 3 2655 1979

National Food Colours Association (NATCOL)

Mrs Dr U. Arlt
General Secretary (Provisional)
P.O. Box 3255
CH-4002 Basel
Switzerland
Tel: +41.61.68.87529
Fax: +41.61.68.81536

International Peanut Forum (IPF)

Mrs J.G. Adams
Director European Operations (NPCA)
Grosvenor Gardens House
35-37 Grosvenor Gardens
London SW1W OBS
United Kingdom
Tel.:+44 171.828.0838
Fax: + .44 171.828.0839
E-mail: npcalondon@compuserve.com

**JOINT FAO/WHO FOOD STANDARDS
PROGRAMME SECRETERIAT**

Mr D.H. Byron
Food Standards Officer
Joint FAO/WHO Food Standards
Programme
FAO
Viale delle Terme di Caracalla
00100 Rome
Italy
Tel: +39 6 5225 4419
Fax: + 39 6 5225 4593
Email: david.byron@fao.org

Dr A.W. Randell
Senior Food Standards Officer
Joint FAO/WHO Food Standards
Programme
FAO
Viale delle Terme di Caracalla
00100 Rome
Italy
Tel: +39 6 5225 4390
Fax: + 39 6 5225 4593
Email: alan.randell@fao.org

FAO PERSONNEL:

Dr J. Paakkanen
Nutrition Officer
Food Quality Liaison Group
Food Quality and Standards Service
Food and Nutrition Division, FAO
Via delle Terme di Caracalla
00100 Rome
Italy
Tel.: +39 6 5225 3523
Fax: +39 6 5225 4593
Email: juhani.paakkanen@fao.org

WHO PERSONNEL:

Dr J.L. Herrman
International Programme on Chemical
Safety
WHO
1211 Geneva 27
Switzerland
Tel.: +41 22 791 3569
Fax: +41 22 791 4848
Email: herrmanj@who.ch

Mr G. Moy
GEMS/Food Coordinator
Food Safety Unit WHO
1211 Geneva 27
Switzerland
Tel.: +41 22 791 3698
Fax:+41 22 791 0746
Email: moyg@who.ch

**HOST GOVERNMENT COMMITTEE
SECRETARIAT**

E.F.F. Hecker
Ministry of Agriculture, Nature
Management
and Fisheries
Department for the Environment, Quality
and
Health
P.O. Box 20401
2500 EK The Hague
The Netherlands
Tel:+31 70 3793686
Fax: +3170 3477552
Email: hecker@mkg.agro.nl

Mrs M.A.T. Kerkhoff
Unilever Research Laboratory
P.O.Box II4
3130 AC Vlaardingen
The Netherlands
Tel.:+31 10 460 5098
Fax:+31 10 460 5671
Email: mia.kerkhoff@unilever.com

Mrs L. Robroch
Hercules BV
Veraartlaan
8 2288 GM Rijswijk
The Netherlands
Tel:+31 70 4134287
Fax+3170 3902715
Email: lrobroch@herc.com

D.A. Toet
Manager Regulatory and Environmental
Affairs
Nestec Ltd
Avenue Vévey 55
1800 Vévey
Switzerland
Tel.+41 21 924 4255
Fax:+41 21 924 4547

Ms J.D.M.M. Verberne
Ministry of Agriculture, Nature
Management
and Fisheries
Department for the Environment, Quality
and
Health
P.O. Box 20401
2500 EK The Hague
The Netherlands
Tel.: +31 70 3792104
Fax: +31 70 3477552
Email: j.dirun.veibeme@mkg.agro.nl

Ms. S. Ciere
Ministry of Agriculture, Nature
Management
and Fisheries
Department for the Environment, Quality
and
Health
P.O. Box 20401
2500 EK The Hague
The Netherlands
Tel.: +31 70 3792039
Fax: +31 70 3477552

ENDORSEMENT OF FOOD ADDITIVE AND CONTAMINANT PROVISIONS IN CODEX STANDARDS

Part I: Provisions Concerning Food Additives¹

¹ References to Sodium Chloride submitted by Commodity Committees have been deleted as this substance is not considered to be a food additive as defined by Codex.

Standard/Food Additive	Maximum Level in Finished Product	Endorsement status		
CANNED BAMBOO SHOOTS (ALINORM 97/15, Appendix II)				
<u>Acidity Regulator</u>	GMP			
260 Acetic acid		E		
270 Lactic acid		E		
296 Malic acid		E		
330 Citric acid		E		
334 Tartaric acid, L(+)-		TE		
CRACKERS FROM MARINE AND FRESHWATER FISH, CRUSTACEAN AND MOLLUSCAN SHELLFISH (ALINORM 97/15, APPENDIX III)				
<u>Sequestrant</u>		Amended		
452 Polyphosphates	GMP	TE		
<u>Flavour Enhancer</u>				
621 Monosodium glutamate	GMP	E		
GENERAL STANDARD QUICK FROZEN FISH FILLETS (ALINORM 95/18, Appendix II)				
<u>Moisture/Water Retention Agents</u>				
339(i) Monosodium orthophosphate	10 mg/kg expressed as P ₂ O ₅ , singly or in combination (includes natural phosphate)	E		
340(i) Monopotassium orthophosphate				
450(iii) Tetrasodium diphosphate)				
450(v) Tetrapotassium diphosphate				
451(i) Pentasodium triphosphate				
451(ii) Pentapotassium triphosphate				
452(i) Sodium polyphosphate				
452(v) Calcium, polyphosphates				
401 Sodium alginate			GMP	E
<u>Antioxidants</u>				
301 Sodium ascorbate	GMP	E		
303 Potassium ascorbate	GMP	E		

QUICK FROZEN BLOCKS OF FISH FILLET, MINCED FISH FLESH AND MIXTURES OF FILLETS MIXED FISH FLESH (ALINORM 95/18, Appendix IV)

QUICK FROZEN FISH STICKS (FISH FINGERS), FISH PORTIONS AND FISH FILLETS- BREADED OR IN BATTER (ALINORM 95/18, Appendix VII)

Moisture/Water Retention Agents

339(i) Monosodium orthophosphate	10 mg/kg expressed as P ₂ O ₅ singly or in combination (includes natural phosphate)	E
340(i) Monopotassium orthophosphate		
450(iii) Tetrasodium diphosphate		
450(v) Tetrapotassium diphosphate		
451(i) Pentasodium triphosphate		
451(ii) Pentapotassium triphosphate		
452(i) Sodium polyphosphate		
452(v) Calcium, polyphosphates		
401 Sodium alginate	GMP	E

Antioxidants

300 Ascorbic acid	GMP	E
301 Sodium ascorbate		
303 Potassium ascorbate		
304 Ascorbyl palmitate	1 g/kg	E

In Minced Fish Flesh Only

Acidity Regulator

330 Citric acid	GMP	E
331 Sodium citrate		
332 Potassium citrate		

Thickeners

412 Guar gum	GMP	E
410 Carob bean (Locust bean) gum		
440 Pectins		
466 Sodium carboxymethyl cellulose		
415 Xanthan gum		
407 Carrageenan and its Na, K, NH ₄ salts (including Furcelleran)		
461 Methyl cellulose		

Food Additives for Breaded or Batter Coatings

Leavening Agents

431(i) Monocalcium orthophosphate	1 g/kg expressed as P ₂ O ₅ , singly or in combination	E
431(ii) Dicalcium orthophosphate		
541 Sodium aluminium phosphate, basic and acidic		
500 Sodium carbonate	GMP	E
501 Potassium carbonate		
502 Ammonium carbonate		

Flavour Enhancers

621	Monosodium glutamate	GMP	E
622	Monopotassium glutamate		
<u>Colours</u>			
160b	Annatto extracts	20 mg/kg expressed as bixin	E
150a	Caramel I (plain)	GMP	E
160a	β -Carotene (Synthetic)	100 mg/kg singly or in combination	E
160e	β -apo-8' -carotenal		

Thickeners

412	Guar gum	GMP	E
410	Carob bean (Locust bean) gum		
440	Pectins		
466	Sodium carboxymethyl cellulose		
415	Xanthan gum		
407	Carrageenan and its Na, K, NH ₄ salts (including Furcelleran)		
461	Methyl cellulose		
410	Sodium alginate		
463	Hydroxypropyl cellulose		
464	Hydroxypropyl methylcellulose		
465	Methylethylcellulose		

Emulsifiers

471	Monoglycerides of fatty acids	GMP	E
322	Lecithins		

Modified Starches

1401	Acid treated starches (including white and yellow dextrins)	GMP	E
1402	Alkaline treated starches		
1404	Oxidized starches		
1410	Monostarch phosphate		
1412	Distarch phosphate, esterified		
1414	Acetylated distarch phosphate		
1413	Phosphated distarch phosphate		
1420/142	Starch acetate		
1422	Acetylated distarch adipate		
1440	Hydroxypropyl starch		
1442	Hydroxypropyl starch phosphate		

QUICK FROZEN UNEVICERATED AND EVISCERATED (ALINORM 95/18, Appendix v)

Antioxidants

300	Ascorbic acid	GMP	E
301	Sodium ascorbate		
303	Potassium ascorbate		

QUICK FROZEN LOBSTERS (ALINORM 95/18, Appendix VI)

Moisture/Water Retention Agents

451(i) Pentasodium triphosphate	10 mg/kg expressed as P ₂ O ₅ singly or in combination (includes natural phosphate)	E
451(ii) Pentapotassium triphosphate		
452(i) Sodium polyphosphate		
452(v) Calcium polyphosphates		

Preservatives

221 Sodium sulphite	100 mg/kg in the edible part of the raw product, or 30 mg/kg in the edible part of the cooked product, singly or in combination, expressed as SO ₂	E
223 Sodium metabisulphite		
224 Potassium metabisulphite		
225 Potassium sulphite		
228 Potassium bisulphite (for use in the raw product only)		

Antioxidants

300 Ascorbic acid	GMP	E
301 Sodium ascorbate		
303 Potassium ascorbate		

QUICK FROZEN SHRIMPS OR PRAWNS (ALINORM 95/18, Appendix v)

Acidity Regulators

330 Citric acid	GMP	E
450(iii) Tetrasodium diphosphate	10 mg/kg expressed as P ₂ O ₅ ; singly or in combination (includes natural phosphate)	E
450(v) Tetrapotassium diphosphate		
451(i) Pentasodium triphosphate		
451(ii) Pentapotassium triphosphate		

Antioxidant

300 Ascorbic acid (L-)	GMP	E
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Colours

124 Ponceau 4R	30 mg/kg in heat-treated products only	E
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Preservatives

221 Sodium sulphite	100 mg/kg in the edible part of the raw product, or 30 mg/kg in the edible part of the cooked product, singly or in combination, expressed as SO ₂	E
223 Sodium metabisulphite		
224 Potassium metabisulphite		
225 Potassium sulphite		

CANNED CRAB MEAT (ALINORM 95/18, Appendix v)

Acidity Regulators

330	Citric acid	GMP	E
338	Orthophosphoric acid	10 mg/kg expressed as P ₂ O ₅ , singly or in combination (includes natural phosphate)	E
450	Disodium diphosphate		

Sequestrant

385	Calcium disodium EDTA	250 mg/kg	E
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Flavour Enhancer

621	Monosodium glutamate	GMP	E
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Standard/Food Additive	Maximum Level in Finished Product	Endorsement status
CANNED FISH (ALINORM 95/18, Appendix X)		
CANNED SARDINE AND SARDINE-TYPE PRODUCTS (ALINORM 95/18, Appendix XII)		
CANNED TUNA AND CANNED BONITO (ALINORM 95/18, Appendix XIV)		
<u>Thickening or Gelling Agents</u> (for use in packing media only)		
400 Alginate	GMP	E
401 Sodium alginate		
402 Potassium alginate		
404 Calcium alginate		
406 Agar		
407 Carrageenan and its Na, K, and NH ₄ salts (including furcelleran)		
410 Carob bean gum		
412 Guar gum		
413 Tragacanth gum		
415 Xanthangum		
440 Pectins		
466 Sodium carboxymethylcellulose		
<u>Modified Starches</u>		
1401 Acid treated starches (including white and yellow dextrans)	GMP	E
1402 Alkaline treated starches		
1404 Oxidized starches		
1410 Monostarch phosphate		
1412 Distarch phosphate, esterified		
1414 Acetylated distarch phosphate		
1413 Phosphated distarch phosphate		
1420/1421 Starch acetate		
1422 Acetylated distarch adipate		
1440 Hydroxypropyl starch		
1442 Hydroxypropyl starch phosphate		
<u>Acidity Regulators</u>		
260 Acetic acid	GMP	E
270 Lactic acid (L-, D-, and DL-)		
330 Citric acid		
<u>Natural Flavours</u>		
Spice oils	GMP	E
Spice extracts		
Smoke flavours (Natural smoke solutions and extracts)		

For Canned Tuna and Bonito Only

Acidity Regulators

450	Disodium diphosphate	10 mg/kg expressed as P ₂ O ₅ (includes natural phosphate)	E
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CANNED SHRIMPS OR PRAWNS (ALINORM 95/18, Appendix XII)

Colours

102	Tartrazine	30 mg/kg in the final product, singly or in combination	E
110	Sunset Yellow FCF		
123	Amaranth		
124	Ponceau 4R		

Sequestrant

385	Calcium disodium EDTA	250 mg/kg	E
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Acidity Regulator

330	Citric acid	GMP	E
338	Orthophosphoric acid	850 mg/kg	E

SALTED FISH DRIED SALTED FISH OF THE GADIDDAE FAMILY (ALINORM 95/18, Appendix XV)

Preservatives

200	Sorbic acid	200 mg/kg, singly or in combination expressed as sorbic acid	E
201	Sodium sorbate		
202	Potassium sorbate		

BUTTER (ALINORM 95/18, Appendix II)

Colours

160-b	Annatto extracts	20 mg/kg (calculated as bixin)	E
160a	β-Carotene	25 mg/kg	TE

Acidity Regulators

339	Sodium phosphates	2 g/kg singly or in combination expressed as anhydrous substances	TE
500(i)	Sodium carbonate		
500(ii)	Sodium hydrogen carbonate		
524	Sodium hydroxide		
526	Calcium hydroxide		

MILKFAT PRODUCTS(ALINORM 97/11, Appendix III)

Inert gas

GMP E

Antioxidants (Except in Anhydrous Milkfat)

310	Propyl gallate	100 mg/kg	E
321	Butylated hydroxytoluene (BHT)	75 mg/kg	E
320	Butylated hydroxyanisole (BHA)	175 mg/kg	E
Any combination of propyl gallate, BHA and BHT providing limits above are not exceeded		200 mg/kg	E

306	Mixed tocopherol concentrate	500 mg/kg	E
307	Alpha-tocopherol		
304	Ascorbyl palmitate	500 mg/kg	E
305	Ascorbyl stearate	individually or in combination	

Antioxidant synergists

330	Citric acid	GMP	E
331	Sodium citrates		

EVAPORATED MILKS (ALINORM 97/11, Appendix Iv)

Firming Agents

508	Potassium chloride	2 g/kg singly or 3 g/kg	E
509	Calcium chloride	in combination, expressed as anhydrous substances	

Stabilizers

331	Sodium citrate	2 g/kg singly or 3 g/kg	E
332	Potassium citrate	in combination, expressed as anhydrous substances	
333	Calcium citrate		

Acidity Regulators

500	Sodium carbonate	2 g/kg singly or 3 g/kg	E
501	Potassium carbonate	in combination, expressed as anhydrous substances	
170	Calcium carbonate		
339	Sodium phosphate		
340	Potassium phosphate		
341	Calcium phosphate		
450	Diphosphates		
451	Triphosphates		
452	Polyphosphates		

Thickener

407	Carrageenan	150 mg/kg	E
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SWEETENED CONDENSED MILKS (ALINORM 95/18, Appendix V)

Sweetener

951	Aspartame	1 g/kg	Not Endorsed
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Firming Agents

508	Potassium chloride	2 g/kg singly or 3 g/kg	E
509	Calcium chloride	in combination, expressed as anhydrous substances	

Stabilizers

331	Sodium citrates	2 g/kg singly or 3 g/kg in combination, expressed as anhydrous substances	E
332	Potassium citrates		
333	Calcium citrates		

Acidity Regulators

500	Sodium carbonates	2 g/kg singly or 3 g/kg in combination, expressed as anhydrous substances	
501	Potassium carbonates		
170	Calcium carbonates		
339	Sodium phosphates		
340	Potassium phosphates		
341	Calcium phosphates		
450	Diphosphates		
451	Triphosphates		
452	Polyphosphates		

Thickener

407	Carrageenan	150 mg/kg	E
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MILK AND CREAM POWDERS (ALINORM 97/11, Appendix VI)Stabilizers

331	Sodium citrates	5 g/kg singly or in combination, expressed as anhydrous substances	E
332	Potassium citrates		

Firming Agents

508	Potassium chloride	GMP	E
509	Calcium chloride		

Acidity Regulators

500	Sodium carbonate	5 g/kg singly or in combination, expressed as anhydrous substances	E
501	Potassium carbonate		
339	Sodium phosphate		
340	Potassium phosphate		
450	Diphosphates		
451	Triphosphates		
452	Polyphosphates		

Emulsifiers

471	Mono- and diglycerides of fatty acids	2.5 g/kg	E
322	Lecithin (or phospholipids from natural sources)	GMP	E

Anticaking Agents

341(iii)	Tricalcium orthophosphate	10 g/kg singly or in combination	E
170(i)	Calcium carbonate		
530	Magnesium oxide		
504(i)	Magnesium carbonate		
343	Trirrhagnesium phosphate		
559	Aluminium silicate		
552	Calcium silicate		
553	Magnesium silicates		
554	Sodium aluminosilicate		
551	Silicon dioxide, amorphous		

Antioxidants

301	Sodium L-ascorbate	0.5 g/kg expressed as ascorbic acid	E
300	Ascorbic acid		
304	Ascorbyl palmitate		
320	Butylated hydroxyanisole (BHA)	0.01% m/m	E

CHEESE (ALINORME 97/111, Appendix VII)

Colours

100	Curcumin	GMP (edible cheese rind)	E
101	Riboflavin	GMP	E
141	Copper chlorophylls	15 mg/kg	E
160a	Carotenes (Vegetable)	600 mg/kg	E (Amended by CCFAC)
160c	Paprika oleoresin	GMP	E
160b	Annatto extracts	(Expressed as bixin)	E
	- normal coloured	10 mg/kg	
	- orange coloured	25 mg/kg)	

Acidity regulators

170	Calcium carbonates	GMP	E
504	Magnesium carbonates		
575	Glucono δ -lactone		

Preservatives

234	Nisin	12.5 mg/kg	E
239	Hexamethylene tetramine (Provolone only)	25 mg/kg, expressed as formaldehyde	E
251	Sodium nitrate	50 mg/kg, expressed as NaNO ₃	E
252	Potassium nitrate		
1105	Lysozyme	GMP	E

For surface/rind treatment only:

200	Sorbic acid	1 g/kg singly or in combination	E
202	Potassium sorbate		
203	Calcium sorbate		

235	Pimaricin (natamycin)	2 mg/dm ² of surface Not present in a depth of 5 mm	E
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Sliced, Shredded or Grated Cheese

Anticaking agents

460	Microcrystalline cellulose	Limited by GMP	E		
551	Silicon dioxide, amorphous				
552	Calcium silicate				
553	Magnesium silicates				
554	Sodium alminosilicate				
555	Potassium aluminium silicate			10 g/kg singly or in combination	E
556	Calcium aluminium silicate				
559	Aluminium silicate				
560	Potassium silicate				

WHEY CHEESE (ALINORM 97/11, Appendix VIII)

200	Sorbic acid	1 g/kg calculated as sorbic acid	E
201	Sodium sorbate		
202	Potassium sorbate		

CHEESE IN BRINE (ALINORM 97/11, Appendix IX)

Acidity Regulators

270	Lactic acid (L-, D-, and DL-)	GMP	E
575	Glucono- δ -lactone		

NAMED ANIMAL Fats (ALINORM 79/17, Appendix II)

Colour

100	Curcumin	5 mg/kg (calculated as total curcumin)	E
160a	β -Carotene	25 mg/kg	TE
160b	Annatto extracts	10 mg/kg (Calculated as total bixin or norbixin)	E

EDIBLE FATS AND OILS NOT COVERED BY INDIVIDUAL STANDARDS

(ALINORM 97/17, Appendix III)

Colours

100	Curcumin	5 mg/kg (calculated as total curcumin)	E
160a	β -Carotene	25 mg/kg	TE
160b	Annatto extracts	10 mg/kg (Calculated as total bixin or norbixin)	E

Anti-foaming Agents (For oils for deep frying)

900a	Polydimethylsiloxane	10 mg/kg	E
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NAMED VEGETABLE OILS (ALINORM 97/17, Appendix V)

Anti-foaming Agents (For oils for deep) frying)

900a	Polydimethylsiloxane	10 mg/kg	E
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SUGARS (CL 1996/1-S)

Antioxidants

220 Sulphur dioxide

15 mg/kg (White sugar, Powdered sugar, Dextrose, anhydrous, Dextrose monohydrate, Powdered dextrose, Fructose) 20 mg/kg (plantation or mill white sugar, Soft white sugar, Soft brown sugar, Glucose syrup, Dried glucose syrup) **E**

Anticaking Agents

- 341(iii) Calcium phosphate, tribasic
- 504(i) Magnesium carbonate
- 470 Magnesium stearate
- 551 Silicon dioxide, amorphous
- 552 Calcium silicate
- 553(i) Magnesium trisilicate
- 554 Sodium aluminosilicate
- 556 Calcium aluminosilicate

1.5 mg/kg singly or in combination in Powdered sugar and Powdered dextrose only provided starch is not present **E**

Part II: Provisions concerning Contaminants

Standard/Contaminant	Maximum Level	Endorsement Status
NAMED ANIMAL FATS (ALINORM 97/17, Appendix II)		
EDIBLE FATS AND OILS NOT COVERED BY INDIVIDUAL STANDARDS (ALINORM 97/17, Appendix III)		
NAMED VEGETABLE OILS (ALINORM 97/17, Appendix V)		
Lead	0.1 mg/kg	TE
Arsenic	0.1 mg/kg	TE
BUTTER (ALINORM 97/11 Appendix II)		
Lead	0.05 mg/kg	TE
Iron	2.0 mg/kg	NE*
Copper	0.05 mg/kg	NE*
MILKFAT PRODUCTS (ALINORM 97/11, Appendix III)		
Iron	0.2 mg/kg	NE*
Copper	0.05 mg/kg	NE*
CANNED BAMBOO SHOOT (ALINORM 97/15, Appendix II)		
Tin	250 mg/kg	TE
Lead	1 mg/kg	TE
SUGARS (CL 1996/1-S)		
Arsenic	1 mg/kg	TE
Lead	0.5 mg/kg	TE
Copper	As low as technically possible and at a level of good manufacturing practice	TE

REVISED PREAMBLE TO THE
CODEX GENERAL STANDARD FOR FOOD ADDITIVES
(At Step 8)

1. SCOPE

1.1 Permitted Food Additives

Only the food additives listed herein are permitted for use in foods in conformance with the provisions of this Standard¹. Only food additives which have been evaluated by the Joint FAO/WHO Expert Committee on Food Additives (JECFA) and found acceptable for use in foods are included in this Standard.

¹ This provision does not apply to food additive classes not included in the General Standard as currently drafted.

1.2 Foods in Which Additives May Be Used

This Standard sets forth the conditions under which permitted food additives may be used in all foods, whether or not they have previously been standardized by Codex. The food additive provisions of Codex Commodity Standards shall be included in and superseded by the provisions of this Standard. These provisions also comply with the other requirements of the Preamble.

1.3 Foods in Which Additives May Not Be Used

Food categories or individual food items where the use of food additives are not allowed or are restricted are defined by this Standard.

1.4 The Permitted Levels of Use for Food Additives

The primary objective of establishing permitted levels of use of food additives in various food groups is to ensure that the intake of additives does not exceed the acceptable daily intake.

The food additives covered by this standard and their maximum levels of use are based in part on the food additive provisions of previously established Codex commodity standards, or upon the request of governments after subjecting the requested maximum levels to an appropriate method which would verify the compatibility of a proposed maximum level with the ADJ.

The Danish budget method may be used as a first step in this regard². The submission of actual food consumption data is also encouraged.

² "Consensus Document on the Danish Budget Method", Nordic Working Group on Food Toxicology and Risks Evaluation, Report No. 4/90.

2. DEFINITIONS OF TERMS USED IN THIS STANDARD

- (a) **Food additive** means any substance not normally consumed as a food by itself and not normally used as a typical ingredient of the food, whether or not it has nutritive value, the intentional addition of which to food for a technological (including organoleptic) purpose in the manufacture, processing, preparation, treatment, packing, packaging, transport or holding of such food results, or may be reasonably expected to result (directly or indirectly), in it or its by-products becoming a component of or otherwise affecting the characteristics of such foods. The term does not include

contaminants or substances added to food for maintaining or improving nutritional qualities.³

³ Codex Alimentarius, Second Edition (Revised 1995), Volume 1A (General Requirements), p. 11.

(b) **Acceptable Daily Intake (ADI)** is an estimate by JECFA of the amount of a food additive, expressed on a body weight basis, that can be ingested daily over a lifetime without appreciable health risk (standard man = 60 kg).⁴

⁴ Principles for the Safety Assessment of Food Additives and Contaminants in Food, World Health Organization, (WHO Environmental Health Criteria, No. 70), P. III (1987).

(c) **Acceptable Daily Intake "Not Specified" (NS)**⁵ is a term applicable to a food substance of very low toxicity which, on the basis of the available data (chemical, biochemical, toxicological, and other), the total dietary intake of the substance arising from its use at the levels necessary to achieve the desired effect and from its acceptable background in food does not, in the opinion of JECFA, represent a hazard to health. For that reason, and for reasons stated in individual JECFA evaluations, establishment of an acceptable daily intake expressed in numerical form is not deemed necessary by JECFA. An additive meeting this criterion must be used within the bounds of good manufacturing practice as defined in sub-paragraph 3.3 below.

⁵ For purposes of this Standard, the phrase acceptable daily intake (ADI) "not limited" (NL) has the same meaning as ADI "not specified". The phrase "acceptable ADI" refers to an ADI which is more appropriately limited by the level of treatment of the food, rather than on a mg additive per kg body weight per day basis (see, Summary of Evaluations Performed by the Joint FAO/WHO Expert Committee on Food Additives (JECFA), FAO/WHO, ILSI Press, 1994, Part 1, p.3).

3. GENERAL PRINCIPLES FOR THE USE OF FOOD ADDITIVES⁶

⁶ General Principles for the Use of Food Additives were originally adopted by the Ninth Session of the Codex Alimentarius as a Codex Advisory Text (para. 295, ALINORM 72/35) and were reprinted in the Second Edition of the Codex Alimentarius, Vol. 1A, (General Requirements) pp. 45-47 (Revised 1995). Pertinent portions of the Text have now been incorporated as an integral part of this Standard, suitable modifications having been made as necessary with respect to the present context.

(a) Only those food additives shall be endorsed and included in this Standard which, so far as can be judged on the evidence presently available from JECFA, present no risk to the health of the consumer at the levels of use proposed.

(b) The inclusion of a food additive in this Standard shall have taken into account any Acceptable Daily Intake, or equivalent assessment, established for the additive and its probable daily intake⁷ from all sources. Where the food additive is to be used in foods eaten by special groups of consumers, account shall be taken of the probable daily intake of the food additive by consumers in those groups.

⁷ "Guidelines for Simple Evaluation of Food Additive Intake", CAC/VOL. XTV Ed. 1, Supplement 2 (1989), gives procedures for calculating the theoretical maximum daily intake (TMDI) and the estimated daily intake (EDI) of food additives; other appropriate procedures may be used to calculate the TMDI and EDI.

3.2 The use of food additives is justified only when such use has an advantage, does not present a hazard to health of and does not mislead the consumer, and serves one or more of the technological functions set out by Codex and needs set out from (a) through (d) below, and only where these objectives cannot be achieved by other means which are economically and technologically practicable:

(a) to preserve the nutritional quality of the food; an intentional reduction in the nutritional quality of a food would be justified in the circumstances dealt with

in sub-paragraph (b) and also in other circumstances where the food does not constitute a significant item in a normal diet;

- (b) to provide necessary ingredients or constituents for foods manufactured for groups of consumers having special dietary needs;
- (c) to enhance the keeping quality or stability of a food or to improve its organoleptic properties, provided that this does not change the nature, substance or quality of the food so as to deceive the consumer;
- (d) to provide aids in the manufacture, processing, preparation, treatment, packing, transport or storage of food, provided that the additive is not used to disguise the effects of the use of faulty raw materials or of undesirable (including unhygienic) practices or techniques during the course of any of these activities.

3.3 Good Manufacturing Practice (GMP)⁸

All food additives subject to the provisions of this Standard shall be used under conditions of good manufacturing practice, which include the following:

- (a) the quantity of the additive added to food shall be limited to the lowest possible level necessary to accomplish its desired effect;
- (b) the quantity of the additive that becomes a component of food as a result of its use in the manufacturing, processing or packaging of a food and which is not intended to accomplish any physical, or other technical effect in the food itself, is reduced to the extent reasonably possible; and,
- (c) the additive is prepared and handled in the same way as a food ingredient.

⁸ For additional information, see Codex Alimentarius Commission, Procedural Manual, Ninth Edition (1995), pp. 116-117.

3.4 Specifications for the Identity and Purity of Food Additives

Food additives used in accordance with this Standard should be of appropriate food grade quality and should at all times conform with the applicable Specifications of Identity and Purity recommended by the Codex Alimentarius Commission⁹ or, in the absence of such specifications, with appropriate specifications developed by responsible national or international bodies. In terms of safety, food grade quality is achieved by compliance with the specifications as a whole and not merely with individual criteria

⁹ Food additive specifications endorsed by the Codex Alimentarius Commission are included in the JECFA "Compendium of Food Additive Specifications", Volumes 1 and 2 (1992), and in addenda thereto, published by FAO.

4. CARRY-OVER OF FOOD ADDITIVES INTO FOODS¹⁰

¹⁰ The principle relating to the carry-over of food additives into foods (the "Carry-Over Principle") addresses the presence of additives in food as a result of the use of raw materials or other ingredients in which these additives are used. The Codex Alimentarius Commission at its 17th Session (1987) adopted a revised statement of the principle as a Codex Advisory Text. The Text is printed in its entirety in Codex Alimentarius, Second Edition, Vol. 1A (General Requirements), pp. 94-95, 1992. The Carry-Over Principle applies to all foods covered by Codex Standards, unless otherwise specified in such standards.

4.1 Compliance with the Carry-Over Principle

Other than by direct addition, an additive may be present in a food as a result of carry-over from a food ingredient, subject to the following conditions:

- (a) the additive is permitted in the raw materials or other ingredients (including food additives) according to this General Standard;

- (b) the amount of the additive in the raw materials or other ingredients (including food additives) does not exceed the maximum amount so permitted.
- (c) the food into which the additive is carried over does not contain the food additive in greater quantity than would be introduced by the use of the ingredients under proper technological conditions or manufacturing practice.

4.2 **Ingredients and Raw Materials as Carriers for Additives**¹¹

An additive is permitted in a raw material or other ingredient if the raw material or ingredient is used exclusively in the preparation of a food which is in conformity with the provisions of the standard.

¹¹ See ALINORM 97/12, para. 44.

5. **FOOD CATEGORY SYSTEM**¹²

¹² Each Codex Commodity Standard has been initially assigned to one of the food categories or sub-categories of the food category based on the system developed by the Confédération des Industries Agro-Alimentaires de la CEE (CIAA). It is expected that the food category system for the Standard (CL 1996/14-FAC) will form the basis of a new food classification scheme that will be eventually proposed for adoption by the CAC. Codex Standard Numbers (CXSNs), together with the corresponding names of the Codex Commodity Standards and the food categories and sub-categories to which the CXSNs have been classified, are listed in ANNEX B.

The food category system is a tool for the allocation of food additive uses authorized by this Standard. The food category system applies to all foodstuffs including those in which no additives are permitted.

The food descriptors are not to be legal product designations nor are they intended for labelling purposes.

The food category system is based on the following principles:

- (a) The food category system is hierarchical, meaning that when the use of an additive is permitted in a general category, it is automatically permitted in all its sub-categories, unless otherwise stated. Similarly, when an additive is permitted in a sub-category, its use is also allowed in any further sub-categories and in descriptors or individual foodstuffs mentioned in a sub-category.
- (b) The food category system is based on product descriptors of foodstuffs as marketed, unless otherwise stated.
- (c) The food category system takes into consideration the carry-over principle. By doing so, the food category system does not need to specifically mention compound foodstuffs, e.g., prepared meals, because they may contain, pro rata, all the additives allowed in their components, except when the compound foodstuff needs and additive which is not authorized in its components.
- (d) The food category system is used to simplify the reporting of food additive uses for assembling and constructing this Standard.

6. **FORMAT OF THE STANDARD**

The food additives listed herein have been grouped into the 23 major functional classes of the Codex International Numbering System (INS) for Food Additives.¹³ Schedule 1 of this Standard specifies, for each food additive (or food additive group) within each major functional class, the foods in which the additives may be used, together with their maximum levels of use.

Although the General Standard as currently drafted covers only antioxidants and preservatives, the complete Standard will eventually cover the uses of food additives in all 23 INS functional classes; see Codex Alimentarius Vol. 1A, Second Edition (Revised 1995), Section 5.2, pp. 57-92

Schedule 2 of this Standard contains essentially the same information as that provided in Schedule 1 but is arranged by food category and specifies which food additives may be used in foods covered by each category, as well as the maximum levels and conditions of use for each.

Unless otherwise specified, maximum levels for food additives are set on the final product as consumed.

7. REVIEW AND REVISION OF THE STANDARD

7.1 Review of the Standard

The food additive provisions for this Standard shall be reviewed on a regular basis and revised as necessary in light of revisions of Acceptable Daily Intakes by JECFA or of changing technological need and justification for use.

7.2 Revision of the Standard

The food additive provisions of this Standard shall be amended as necessary. Proposed revisions of this Standard may be initiated by recommendations by Codex Committees, Codex member States, or the Codex Commission. Information to support amendment of the Standard shall be provided by the proposing body. Supporting information that shall be provided to the Codex Committee on Food Additives and Contaminants may include, as appropriate:

- Specifications for the food additive;
- intended food category or sub-category, and use level for the food additive;
- summary of JECFA safety evaluation of the food additive; and
- technological justification and need for the additive.

The Codex Committee for Food Additives and Contaminants shall consider all proposed amendments to this Standard.

ALINORM 97/12A
APPENDIX IV

**GENERAL STANDARD FOR FOOD ADDITIVES: DRAFT SCHEDULE OF ADDITIVES
PERMITTED FOR USE IN FOOD IN GENERAL, UNLESS OTHERWISE SPECIFIED,
IN ACCORDANCE WITH GMP
(At Step 8 of the Procedure)**

Line	INS No.	Additive
1	260	Acetic Acid
2	472a	Acetic and Fatty Acid Esters of Glycerol
3	1422	Acetylated Distarch Adipate
4	1414	Acetylated Distarch Phosphate
5	1401	Acid Treated Starch
6	406	Agar
7	400	Alginic Acid
8	1402	Alkaline Treated Starch
9	1100	Alpha-Amylase (<i>Bacillus megaterium</i> expressed in <i>Bacillus subtilis</i>)
10	1100	Alpha-Amylase (<i>Bacillus stearothermophilus</i> expressed in <i>B. subtilis</i>)
11	1100	Alpha-Amylase (<i>Bacillus stearothermophilus</i>)
12	1100	Alpha-Amylase (<i>Bacillus subtilis</i>)
13	1100	Alpha-Amylase (Carbohydrase) (<i>Bacillus licheniformis</i>)
14	559	Aluminium Silicate
15	264	Ammonium Acetate
16	403	Ammonium Alginate
17	503(i)	Ammonium Carbonate
18	510	Ammonium Chloride
19	380	Ammonium Citrate
20	368	Ammonium Fumarate
21	503(ii)	Ammonium Hydrogen Carbonate
22	527	Ammonium Hydroxide
23	328	Ammonium Lactate
24	349	Ammonium Malate, D, L-
25	517	Ammonium Sulphate
26	300	Ascorbic Acid
27	162	Beet Red
28	1403	Bleached Starch
29	1101(iii)	Bromelain
30	263	Calcium Acetate
31	404	Calcium Alginate
32	556	Calcium Aluminium Silicate
33	302	Calcium Ascorbate
34	107(i)	Calcium Carbonate
35	509	Calcium Chloride
36	333	Calcium Citrate
37	623	Calcium Glutamate, DI-L-
38	629	Calcium Guanylate, 5'-
39	526	Calcium Hydroxide
40	633	Calcium Inosinate, 5'-
41	327	Calcium Lactate

42	325(ii)	Calcium Malate, D, -
43	529	Calcium Oxide
44	282	Calcium Propionate
45	634	Calcium Ribonucleotides, 5'-
46	552	Calcium Silicate
47	516	Calcium Sulphate
48	150a	Caramel Colour, Class I
49	290	Carbon Dioxide
50	410	Carob Bean Gum
51	407	Carrageenan
52	140	Chlorophylls
53	1001	Choline Salts
54	330	Citric Acid
55	472c	Citric and Fatty Acid Esters of Glycerol
56	1400	Dextrins, white and yellow, Roasted Starch
57	628	Dipotassium Guanylate, 5'-
58	632	Dipotassium Inosinate, 5'-
59	627	Disodium Guanylate, 5'-
60	631	Disodium Inosinate, 5'-
61	635	Disodium Ribonucleotides, 5'-
62	1412	Distarch Phosphate
63	1405	Enzyme Treated Starch
64	315	Erythorbic Acid
65	462	Ethyl Cellulose
66	467	Ethyl Hydroxyethyl Cellulose
67	297	Fumaric Acid
68	418	Gellan Gum
69	575	Glucono Delta-Lactone
70	1102	Glucose Oxidase (<i>Aspergillus niger, var.</i>)
71	620	Glutamic Acid, L-
72	422	Glycerol
73	626	Guanylic Acid, 5'-
74	412	Guar Gum
75	414	Gum Arabic
76	507	Hydrochloric Acid
77	463	Hydroxypropyl Cellulose
78	1442	Hydroxypropyl Distarch Phosphate
79	464	Hydroxypropyl Methyl Cellulose
80	1440	Hydroxypropyl Starch
81	630	Inosinic Acid, 5'-
82	1202	Insoluble Polyvinylpyrrolidone
83	505	Iron Carbonate
84	593	Isomalt
85	416	Karaya Gum
86	[425]	Konjac Flour
87	270	Lactic Acid
88	472b	Lactic and Fatty Acid Esters of Glycerol
89	966	Lactitol
90	322	Lecithin
91	1104	Lipase (Animal Sources)
92	1104	Lipase (<i>Aspergillus oryzae, var.</i>)

93	504(i)	Magnesium Carbonate
94	511	Magnesium Chloride
95	625	Magnesium Glutamate, DI-L-
96	504(ii)	Magnesium Hydrogen Carbonate
97	528	Magnesium Hydroxide
98	329	Magnesium Lactate, D, -
99	530	Magnesium Oxide
100	553(i)	Magnesium Silicate (Synthetic)
101	518	Magnesium Sulphate
102	296	Malic Acid, D, -
103	965	Maltitol (including Maltitol Syrup)
104	421	Mannitol
105	461	Methyl Cellulose
106	465	Methyl Ethyl Cellulose
107	460(i)	Microcrystalline Cellulose
108	471	Mono- and Diglycerides
109	624	Monoammonium Glutamate, L-
110	622	Monopotassium Glutamate, L-
111	621	Monosodium Glutamate, L-
112	1410	Monostarch Phosphate
113	941	Nitrogen
114	1404	Oxidized Starch
115	1101(ii)	Papain
116	440	Pectins (Amidated and Non-amidated)
117	1413	Phosphated Distarch Phosphate
118	1200	Polydextroses
119	261	Potassium Acetate
120	402	Potassium Alginate
121	303	Potassium Ascorbate
122	501®	Potassium Carbonate
123	508	Potassium Chloride
124	332i	Potassium Dihydrogen Citrate
125	501(ii)	Potassium Hydrogen Carbonate
126	351(i)	Potassium Hydrogen Malate, D, -
127	525	Potassium Hydroxide
128	326	Potassium Lactate (Solution)
129	351(ii)	Potassium Malate, D, L-
130	283	Potassium Propionate
131	560	Potassium Silicate
132	515	Potassium Sulphate
133	460(ii)	Powdered Cellulose
134	944	Propane
135	280	Propionic Acid
136	470	Salts of Fatty Acids (Ammonium, Calcium, Potassium, Sodium)
137	551	Silicon Dioxide (Amorphous)
138	262®	Sodium Acetate
139	401	Sodium Alginate
140	554	Sodium Aluminosilicate
141	301	Sodium Ascorbate
142	500(i)	Sodium Carbonate
143	466	Sodium Carboxymethyl Cellulose

144	331(i)	Sodium Dihydrogen Citrate
145	316	Sodium Erythorbate
146	237	Sodium Fumarate
147	500(ii)	Sodium Hydrogen Carbonate
148	350(i)	Sodium Hydrogen Malate, D, L-
149	524	Sodium Hydroxide
150	325	Sodium Lactate (Solution)
151	350(ii)	Sodium Malate, D, -
152	281	Sodium Propionate
153	500(iii)	Sodium Sesquicarbonate
154	550(i)	Sodium Silicate
155	514	Sodium Sulphate
156	420	Sorbitol (including Sorbitol Syrup)
157	1420, 1421	Starch Acetate
158	1450	Starch Sodium Octenylsuccinate
159	553(iii)	Talc
160	417	Tara Gum
161	472f	Tartaric, Acetic and Fatty Acid Esters of Glycerol (mixed)
162	957	Thaumatococcus
163	171	Titanium Dioxide
164	413	Tragacanth Gum
165	1518	Triacetin
166	380	Triammonium Citrate
167	332(ii)	Tripotassium Citrate
168	331(iii)	Trisodium Citrate
169	415	Xanthan Gum
170	967	Xylitol

**ANNEX TO APPENDIX IV
ALINORM 97/12A**

**FOOD CATEGORIES OR INDIVIDUAL FOOD ITEMS WHERE THE USE OF FOOD ADDITIVES WITH
GOOD MANUFACTURING PRACTICE LIMITATIONS ON USE ARE NOT ALLOWED OR
RESTRICTED¹**

Category Number	Food Category
1.1.1	Milk and Buttermilk
1.2	Fermented and Renneted Milk Products (plain) Excluding Drinks
1.4.1	Pasteurized Cream
1.4.2	Sterilize or UHT, sterilized whipping cream, or whipped and reduced fat creams
2.1	Fats and oils, essentially free from water
2.2.1.1	Butter and concentrated butter (Only Butter)
4.1.1	Fresh Fruits
4.1.1.2	Surface treated fruits
4.1.1.3	Peeled or cut fruits
4.2.1	Fresh Vegetables
4.2.1.2	Surface treated vegetables
4.2.1.3	Peeled or cut vegetables
4.2.2.1	Frozen vegetables
6.1	Whole, broken or flaked grains, including rice
6.2	Flours and starches
6.4	Pastas and Noodles (Only Dried Products)
8.1.1	Fresh meat, poultry and game in whole pieces/cuts
8.1.2	Fresh comminuted meat, poultry and game
9.1	Fresh fish and fish products, including mollusks, crustaceans and echinoderms
9.2	Frozen 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	White and semi-white sugar, fructose, glucose, xylose; sugar solutions and syrups; (partially) inverted sugars
11.2	Other sugars and syrups (e.g., brown sugar and maple syrup)
11.3	Honey
12.1	Salt
12.2	Spices, herbs, seasoning (including salt substitutes) and condiments (Only herbs and salt substitutes)
12.8	Yeast
13.1	Infant formulae and follow-on formulae
13.2	Foods for young children (weaning foods)
14.1.1.1	Natural Mineral Waters and Source Waters (Only Natural Mineral Waters)
14.1.5	Coffee, coffee infusions, and other hot cereal beverages, excluding cocoa

¹ It should be noted that Codex has established additional provisions on the use of food additives in certain Codex Commodity Standards and may establish provisions to Schedules 1 and 2 to this Standard in the future.

**ALINORM 97/12A
APPENDIX V
(ENGLISH ONLY)**

GENERAL STANDARD FOR FOOD ADDITIVES

**PROPOSED DRAFT SCHEDULES OF FOOD ADDITIVES
(ANTIOXIDANTS, PRESERVATIVES, STABILIZERS, THICKENERS AND SWEETENERS)
SPECIFICALLY PERMITTED IN FOODS
(At Step 5)**

Proposed Draft Schedule 1 on Antioxidants and Preservatives - Additives with Numerical ADIs

Italics = additives with multiple technical effects for which all information on use has not yet been collected

Line	INS No.	Additive	Food Cat No.	Food Category	Max	Level	Funct	ADI	Comments
1	304	ASCORBYL ESTERS	01.3.2	beverage whiteners	80	mg/kg	AOX	1.25	Note 1
2	304	ASCORBYL ESTERS	01.5.1	milk powder and cream powder	500	mg/kg	AOX	1.25	Note 1
3	304	ASCORBYL ESTERS	01.5.2	milk and cream powder analogues	80	mg/kg	AOX	1.25	Note 1
4	304, 305	ASCORBYL ESTERS	02.1	fats and oils essentially free from water	500	mg/kg	AOX	1.25	Note 1
5	304, 305	ASCORBYL ESTERS	02.2.1.1	butter and concentrated butter	500	mg/kg	AOX	1.25	Note 1
6	304, 305	ASCORBYL ESTERS	02.2.1.2	margarine and similar products (e.g., butter-margarine blends)	200	mg/kg	AOX	1.25	Note 1
7	304, 305	ASCORBYL ESTERS	02.2.2	emulsions containing less than 80% fat (e.g., minarine)	200	mg/kg	AOX	1.25	Note 1
8	304	ASCORBYL ESTERS	02.3	fat emulsions other than 2.2, including mixed and/or flavoured products based on fat emulsions	80	mg/kg	AOX	1.25	Note 1
9	304	ASCORBYL ESTERS	02.4	fat-based deserts (excluding dairy-based desserts)	80	mg/kg	AOX	1.25	Note 1
10	304	ASCORBYL ESTERS	04.1.2.2	dried fruit	80	mg/kg	AOX	1.25	Note 1
11	304	ASCORBYL ESTERS	04.2.2.2	dried vegetables	80	mg/kg	AOX	1.25	Note 1
12	304	ASCORBYL ESTERS	05.3	chewing gum		GMP	AOX	1.25	Note 1
13	304	ASCORBYL ESTERS	06.3	breakfast cereals, including rolled oats	200	mg/kg	AOX	1.25	Note 1
14	304	ASCORBYL ESTERS	07.1.1	bread and rolls	500	mg/kg	AOX	1.25	Note 1
15	304	ASCORBYL ESTERS	07.2	fine bakery wares	200	mg/kg	AOX	1.25	Note 1
16	304, 305	ASCORBYL ESTERS	09.2.1	frozen fish, fish fillets & fish products, including mollusks, crustaceans & echinoderms	1000	mg/kg	AOX	1.25	Note 1
17	304, 305	ASCORBYL ESTERS	09.2.2	frozen battered fish, fish fillets & fish products, including mollusks, crustaceans & echinoderms	1000	mg/kg	AOX	1.25	Note 1
18	304	ASCORBYL ESTERS	12.2	herbs, spices, seasonings (including salt substitutes) and condiments	200	mg/kg	AOX	1.25	Note 1
19	304	ASCORBYL ESTERS	12.5	soups and broths	200	mg/kg	AOX	1.25	Note 1
20	304	ASCORBYL ESTERS	12.6	sauces and like products	200	mg/kg	AOX	1.25	Note 1

21	305	ASCORBYL ESTERS	12.6.1	emulsified sauces (e.g., mayonnaise, salad dressing)	200	mg/kg	AOX	1.25	Note 1
22	304	ASCORBYL ESTERS	12.7	salads (e.g., macaroni salad, potato salad) & sandwich spreads (excluding cocoa- & nut-based spreads)	200	mg/kg	AOX	1.25	Note 1
23	304	ASCORBYL ESTERS	12.8	yeast	200	mg/kg	AOX	1.25	Note 1
24	304	ASCORBYL ESTERS	3.1	infant formulae and follow-on formulae	50	mg/kg	AOX	1.25	Note 1
25	304	ASCORBYL ESTERS	3.2	foods for young children (weaning foods)	1000	mg/kg	AOX	1.25	Note 1
26	304	ASCORBYL ESTERS	13.3	dietetic foods intended for special medical purposes	1000	mg/kg	AOX	1.25	Note 1
27	304	ASCORBYL ESTERS	14.1.4.1	carbonated water-based flavoured drinks	200	mg/kg	AOX	1.25	Note 1
28	304	ASCORBYL ESTERS	14.1.4.2	non-carbonated water-based flavoured drinks, including punches and ades	200	mg/kg	AOX	1.25	Note 1
29	304	ASCORBYL ESTERS	14.1.4.3	concentrates (liquid or solid) for water-based flavoured drinks	200	mg/kg	AOX	1.25	Notes 1 & 2
30	304	ASCORBYL ESTERS	15.0	ready-to-eat savouries	200	mg/kg	AOX	1.25	Note 1
31	210-212	BENZOATES	01.6.2	ripened cheese	2000	mg/kg	PRS	5	Note 3
32	210-212	BENZOATES	01.6.4	processed cheese	2000	mg/kg	PRS	5	Note 3
33	210-212	BENZOATES	01.6.5	cheese analogues	2000	mg/kg	PRS	5	Note 3
34	210-213	BENZOATES	01.7	dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	300	mg/kg	PRS	5	Note 3
35	210-213	BENZOATES	02.2.1.2	margarine and similar products (e.g., butter-margarine blends)	1000	mg/kg	PRS	5	Note 3
36	210-213	BENZOATES	02.2.2	emulsions containing less than 80% fat (e.g., minarine)	1000	mg/kg	PRS	5	Note 3
37	210-213	BENZOATES	02.3	fat emulsions other than 2.2, including mixed and/or flavoured products based on fat emulsions	1000	mg/kg	PRS	5	Note 3
38	210-212	BENZOATES	03.0	edible ices, including sherbet and sorbet	400	mg/kg	PRS	5	Note 3
39	210-213	BENZOATES	04.1.1	fresh fruit	1000	mg/kg	PRS	5	Note 3
40	210-213	BENZOATES	04.1.2.1	frozen fruit	800	mg/kg	PRS	5	Note 3
41	210-213	BENZOATES	04.1.2.2	dried fruit	800	mg/kg	PRS	5	Note 3
42	210-213	BENZOATES	04.1.2.3	fruit in vinegar, oil or brine	1000	mg/kg	PRS	5	Note 3
43	210-213	BENZOATES	04.1.2.4	canned or bottled (pasteurized) fruit	1000	mg/kg	PRS	5	Note 3

44	210-213	BENZOATES	04.1.2.5	jams, jellies, marmelades	1000	mg/kg	PRS	5	Note 3
45	210-213	BENZOATES	04.1.2.6	fruit-based spreads other than 4.1.2.5 (e.g., chutney)	1000	mg/kg	PRS	5	Note 3
46	210-213	BENZOATES	04.1.2.7	candied fruit	1000	mg/kg	PRS	5	Note 3
47	210-213	BENZOATES	04.1.2.8	fruit preparations, including pulp and fruit toppings	800	mg/kg	PRS	5	Note 3
48	210-213	BENZOATES	04.1.2.9	nut-based desserts, including fruit-flavoured water-based desserts	800	mg/kg	PRS	5	Note 3
49	210-213	BENZOATES	04.1.2.10	fermented fruit products	1000	mg/kg	PRS	5	Note 3
50	210-213	BENZOATES	04.1.2.11	fruit fillings for pastries	800	mg/kg	PRS	5	Note 3
51	210-213	BENZOATES	04.1.2.12	cooked or fried fruit	1000	mg/kg	PRS	5	Note 3
52	210-213	BENZOATES	04.2.1	fresh vegetables	1000	mg/kg	PRS	5	Note 3
53	210-213	BENZOATES	04.2.2.1	frozen vegetables	1000	mg/kg	PRS	5	Note 3
54	210-213	BENZOATES	04.2.2.2	dried vegetables	1000	mg/kg	PRS	5	Note 3
55	210-213	BENZOATES	04.2.2.3	vegetables in vinegar, oil or brine	2000	mg/kg	PRS	5	Note 3
56	210-213	BENZOATES	04.2.2.4	canned or bottled (pasteurized) vegetables	1000	mg/kg	PRS	5	Note 3
57	210-213	BENZOATES	04.2.2.5	vegetable, nut and seed purees and spreads (e.g., peanut butter)	1000	mg/kg	PRS	5	Note 3
58	210-213	BENZOATES	04.2.2.6	vegetable, nut and seed pulps and preparations other than 4.2.2.5	3000	mg/kg	PRS	5	Note 3
59	210-213	BENZOATES	04.2.2.7	fermented vegetable products	1000	mg/kg	PRS	5	Note 3
60	210-213	BENZOATES	04.2.2.8	cooked or fried vegetables	1000	mg/kg	PRS	5	Note 3
61	210-213	BENZOATES	05.1.1	cocoa mixes (powders and syrups)	1500	mg/kg	PRS	5	Note 3
62	210-213	BENZOATES	05.1.2	cocoa-based spreads, including fillings	1500	mg/kg	PRS	5	Note 3
63	210-213	BENZOATES	05.1.4	imitation chocolate, chocolate substitute products	1500	mg/kg	PRS	5	Note 3
64	210-213	BENZOATES	05.2	sugar-based confectionery other than 5.1, 5.3 & 5.4, including hard & soft candy, nougats, etc.	1500	mg/kg	PRS	5	Note 3
65	210-213	BENZOATES	05.3	chewing gum	1500	mg/kg	PRS	5	Note 3
66	210-213	BENZOATES	05.4	decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	1500	mg/kg	PRS	5	Note 3
67	210, 211	BENZOATES	06.2	flours and starches	500	mg/kg	PRS	5	Note 3

68	210-213	BENZOATES	07.2	fine bakery wares	800	mg/kg	PRS	5	Note 3
69	210-213	BENZOATES	08.2.1.1	meat, poultry & game products in whole pieces/cuts, non-heat treated, cured (incl. salted)	50	mg/kg	PRS	5	Note 3
70	210-213	BENZOATES	08.2.1.2	meat, poultry & game products in whole pieces/cuts, non-heat treated, cured (incl. salted) & dried	50	mg/kg	PRS	5	Note 3
71	210-213	BENZOATES	08.2.2	meat, poultry & game products in whole pieces/cuts, heat-treated	50	mg/kg	PRS	5	Note 3
72	210-213	BENZOATES	08.3.1.1	comminuted meat, poultry & game products, non-heat treated, cured (incl. salted)	1000	mg/kg	PRS	5	Note 3
73	210-213	BENZOATES	08.3.1.2	comminuted meat, poultry & game products, non-heat treated, cured (incl. salted) & dried	1000	mg/kg	PRS	5	Note 3
74	210-213	BENZOATES	08.3.2	comminuted meat, poultry & game products, heat-treated	1000	mg/kg	PRS	5	Note 3
75	212	BENZOATES	09.2.1	frozen fish, fish fillets & fish products, including mollusks, crustaceans & echinoderms	1000	mg/kg	PRS	5	Note 3
76	212	BENZOATES	09.2.2	frozen battered fish, fish fillets & fish products, including mollusks, crustaceans & echinoderms	1000	mg/kg	PRS	5	Note 3
77	210-213	BENZOATES	09.2.4.2	cooked mollusks, crustaceans & echinoderms	6000	mg/kg	PRS	5	Note 3
78	210-213	BENZOATES	09.2.5	smoked, dried, fermented and/or salted fish & fish prods, incl. mollusks, crustaceans & echinoderms	200	mg/kg	PRS	5	Note 3
79	212, 213	BENZOATES	09.3	semi-preserved fish & fish products, including mollusks, crustaceans & echinoderms	2000	mg/kg	PRS	5	Note 3
80	210, 211	BENZOATES	09.3.1	fish & fish products, including mollusks, crustaceans & echinoderms, marinated and/or in jelly	2000	mg/kg	PRS	5	Note 3
81	210, 211	BENZOATES	09.3.2	fish & fish products, including mollusks, crustaceans & echinoderms, pickles and/or in brine	2000	mg/kg	PRS	5	Note 3
82	210, 211	BENZOATES	09.3.3	salmon substitutes, caviar and other fish roe products	2500	mg/kg	PRS	5	Note 3
83	210, 211	BENZOATES	09.3.4	semi-preserved fish & fish products, including mollusks, crustaceans & echinoderms other than 9.3.1 - 9.3.	2000	mg/kg	PRS	5	Note 3
84	210-213	BENZOATES	09.4	fully preserved, incl. canned or fermented, fish & fish products, incl. mollusks, crustaceans & echinoderms	1000	mg/kg	PRS	5	Note 3
85	210-213	BENZOATES	10.2.1	liquid egg products	5000	mg/kg	PRS	5	Note 3

86	212, 213	BENZOATES	11.2	other sugars and syrups (e.g., brown sugar, maple syrup)	500	mg/kg	PRS	5	Note 3
87	210, 211	BENZOATES	11.2	other sugars and syrups (e.g., brown sugar, maple syrup)	600	mg/kg	PRS	5	Note 3
88	210-213	BENZOATES	12.2	herbs, spices, seasonings (including salt substitutes) and condiments	1000	mg/kg	PRS	5	Note 3
89	210, 211	BENZOATES	12.3	vinegars	1000	mg/kg	PRS	5	Note 3
90	210-213	BENZOATES	12.4	mustards	1500	mg/kg	PRS	5	Note 3
91	210-212	BENZOATES	12.5	soups and broths	500	mg/kg	PRS	5	Note 3
92	213	BENZOATES	12.5.1	ready-to-eat soups and broths, including canned, bottled and frozen	500	mg/kg	PRS	5	Note 3
93	210-212	BENZOATES	12.6	sauces and like products	1000	mg/kg	PRS	5	Note 3
94	213	BENZOATES	12.6.2	non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy)	1000	mg/kg	PRS	5	Note 3
95	210-213	BENZOATES	12.7	salads (e.g., macaroni salad, potato salad) & sandwich spreads (excluding cocoa- & nut-based spreads)	1500	mg/kg	PRS	5	Note 3
96	210-213	BENZOATES	13.3	dietetic foods intended for special medical purposes	1500	mg/kg	PRS	5	Note 3
97	210-213	BENZOATES	13.4	dietetic formulae for slimming purposes and weight reduction	1500	mg/kg	PRS	5	Note 3
98	210-213	BENZOATES	13.5	dietetic foods other than 13.1-13.4	2000	mg/kg	PRS	5	Note 3
99	210, 211	BENZOATES	14.1.1.2	able waters and soda waters	200	mg/kg	PRS	5	Note 3
100	210-213	BENZOATES	14.1.2.1	canned or bottled (pasteurized) fruit juice	2100	mg/kg	PRS	5	Note 3
101	213	BENZOATES	14.1.2.2	canned or bottled (pasteurized) vegetable juice	400	mg/kg	PRS	5	Note 3
102	210-212	BENZOATES	14.1.2.2	canned or bottled (pasteurized) vegetable juice	2000	mg/kg	PRS	5	Note 3
103	210-213	BENZOATES	14.1.2.3	concentrates (liquid or solid) for fruit juice	2100	mg/kg	PRS	5	Note 3
104	210-213	BENZOATES	14.1.2.4	concentrates (liquid or solid) for vegetable juice	1400	mg/kg	PRS	5	Note 3
105	210	BENZOATES	14.1.3.1	canned or bottled (pasteurized) fruit nectar	2000	mg/kg	PRS	5	Note 3
106	210	BENZOATES	14.1.3.2	canned or bottled (pasteurized) vegetable nectar	2000	mg/kg	PRS	5	Note 3
107	210-213	BENZOATES	14.1.3.3	concentrates (liquid or solid) for fruit nectar	500	mg/kg	PRS	5	Note 3
108	210-213	BENZOATES	14.1.3.4	concentrates (liquid or solid) for vegetable nectar	500	mg/kg	PRS	5	Note 3
109	210-213	BENZOATES	14.1.4.1	carbonated water-based flavoured drinks	1000	mg/kg	PRS	5	Note 3

110	210-213	BENZOATES	14.1.4.2	non-carbonated water-based flavoured drinks, including punches and ades	1000	mg/kg	PRS	5	Note 3
111	210-213	BENZOATES	14.1.4.3	concentrates (liquid or solid) for water-based flavoured drinks	1000	mg/kg	PRS	5	Notes 2 & 3
112	210-213	BENZOATES	14.1.5	coffee, coffee substitutes, tea, herbal infusions & other hot cereal beverages, excluding cocoa	450	mg/kg	PRS	5	Note 3
113	213	BENZOATES	14.2.1	beer and malt beverages	70	mg/kg	PRS	5	Note 3
114	210-212	BENZOATES	14.2.1	beer and malt beverages	200	mg/kg	PRS	5	Note 3
115	210-212	BENZOATES	14.2.2	cider and perry	200	mg/kg	PRS	5	Note 3
116	210, 211	BENZOATES	14.2.3	wines	800	mg/kg	PRS	5	Note 3
117	210, 211	BENZOATES	14.2.4	fruit wine	800	mg/kg	PRS	5	Note 3
118	210-212	BENZOATES	14.2.5	mead	200	mg/kg	PRS	5	Note 3
119	210-213	BENZOATES	14.2.6	spirituous beverages	400	mg/kg	PRS	5	Note 3
120	210-212	BENZOATES	14.3	other alcoholic beverages (e.g., beer, wine or spirit coolers, etc.)	200	mg/kg	PRS	5	Note 3
121	210-212	BENZOATES	15.1	snacks - potato, cereal, flour or starch based (from roots & tuers, pulses & legumes)	500	mg/kg	PRS	5	Note 3
122	210-212	BENZOATES	16.0	composite foods (e.g., casseroles, mincemeat) - foods that could not be placed in categories 1-15	1000	mg/kg	PRS	5	Note 3
123	320	BHA	01.3.2	leverage whiteners	100	mg/kg	AOX	0.5	
124	320	BHA	01.5.1	milk powder and cream powder	200	mg/kg	AOX	0.5	
125	320	BHA	01.5.2	milk and cream powder analogues	100	mg/kg	AOX	0.5	
126	320	BHA	01.7	dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	2	mg/kg	AOX	0.5	
127	320	BHA	02.1	fats and oils essentially free from water	200	mg/kg	AOX	0.5	
128	320	BHA	02.2	fat emulsions mainly of type water-in-oil	200	mg/kg	AOX	0.5	
129	320	BHA	02.3	fat emulsions other than 2.2, including mixed and/or flavoured products based on fat emulsions	100	mg/kg	AOX	0.5	
130	320	BHA	02.4	fat-based deserts (excluding dairy-based desserts)	100	mg/kg	AOX	0.5	
131	320	BHA	04.1.2.2	dried fruit	100	mg/kg	AOX	0.5	

132	320	BHA	04.1.2.6	fruit-based spreads other than 4.1.2.5 (e.g., chutney)	100	mg/kg	AOX	0.5	
133	320	BHA	04.1.2.9	fruit-based desserts, including fruit-flavoured water-based desserts	2	mg/kg	AOX	0.5	
134	320	BHA	04.2.2.2	dried vegetables	200	mg/kg	AOX	0.5	
135	320	BHA	04.2.2.5	vegetable, nut and seed purees and spreads (e.g., peanut butter)	100	mg/kg	AOX	0.5	
136	320	BHA	05.1.1	cocoa mixes (powders and syrups)	100	mg/kg	AOX	0.5	
137	320	BHA	05.1.2	cocoa-based spreads, including fillings	100	mg/kg	AOX	0.5	
138	320	BHA	05.1.3	cocoa and chocolate products other than 5.1.1, 5.1.2 & 5.1.4 (e.g., milk chocolate bar, chocolate flakes)	90	mg/kg	AOX	0.5	Note 4
139	320	BHA	05.1.4	imitation chocolate, chocolate substitute products	100	mg/kg	AOX	0.5	
140	320	BHA	05.2	sugar-based confectionery other than 5.1, 5.3 & 5.4, including hard & soft candy, nougats, etc.	100	mg/kg	AOX	0.5	
141	320	BHA	05.3	chewing gum	750	mg/kg	AOX	0.5	
142	320	BHA	05.4	decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	90	mg/kg	AOX	0.5	Note 4
143	320	BHA	06.1	whole, broken or flaked grain, including rice	100	mg/kg	AOX	0.5	
144	320	BHA	06.3	breakfast cereals, including rolled oats	200	mg/kg	AOX	0.5	
145	320	BHA	06.4	pastas and noodles	100	mg/kg	AOX	0.5	
146	320	BHA	06.5	cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	2	mg/kg	AOX	0.5	
147	320	BHA	07.1.1	bread and rolls	50	mg/kg	AOX	0.5	
148	320	BHA	07.1.2	crackers, excluding sweet crackers	50	mg/kg	AOX	0.5	
149	320	BHA	07.1.3	other ordinary bakery products (e.g., bagels, pita, English muffins)	100	mg/kg	AOX	0.5	
150	320	BHA	07.1.4	bread-type products, including bread stuffing and bread crumbs	50	mg/kg	AOX	0.5	
151	320	BHA	07.2.1	cakes, cookies and pies (e.g., fruit-filled or custard types)	25	mg/kg	AOX	0.5	
152	320	BHA	07.2.2	other fine bakery products (e.g., doughnuts, sweet rolls, scones & muffins)	25	mg/kg	AOX	0.5	

153	320	BHA	07.2.3	mixes for fine bakery wares (e.g., cakes, pancakes)	200	mg/kg	AOX	0.5	
154	320	BHA	08.1	fresh meat, poultry & game	100	mg/kg	AOX	0.5	
155	320	BHA	08.2	processed meat, poultry & game products in whole pieces/cuts	200	mg/kg	AOX	0.5	
156	320	BHA	08.3	processed comminuted meat, poultry & game products	200	mg/kg	AOX	0.5	
157	320	BHA	09.2.1	frozen fish, fish fillets & fish products, including mollusks, crustaceans & echinoderms	1000	mg/kg	AOX	0.5	
158	320	BHA	09.2.2	frozen battered fish, fish fillets & fish products, including mollusks, crustaceans & echinoderms	200	mg/kg	AOX	0.5	Note 5
159	320	BHA	09.2.5	smoked, dried, fermented and/or salted fish & fish prods, incl. mollusks, crustaceans & echinoderms	200	mg/kg	AOX	0.5	
160	320	BHA	09.3	semi-preserved fish & fish products, including mollusks, crustaceans & echinoderms	200	mg/kg	AOX	0.5	
161	320	BHA	09.4	fully preserved, incl. canned or fermented, fish & fish products, incl. mollusks, crustaceans & echinoderms	200	mg/kg	AOX	0.5	
162	320	BHA	10.4	egg-based desserts (e.g., custard)	2	mg/kg	AOX	0.5	
163	320	BHA	12.2	herbs, spices, seasonings (including salt substitutes) and condiments	200	mg/kg	AOX	0.5	
164	320	BHA	12.4	mustards	200	mg/kg	AOX	0.5	
165	320	BHA	12.5.1	ready-to-eat soups and broths, including canned, bottled and frozen	200	mg/kg	AOX	0.5	
166	320	BHA	12.5.2	mixes for soups and broths	300	mg/kg	AOX	0.5	
167	320	BHA	12.6.1	emulsified sauces (e.g., mayonnaise, salad dressing)	140	mg/kg	AOX	0.5	
168	320	BHA	12.6.2	non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy)	200	mg/kg	AOX	0.5	
169	320	BHA	12.6.3	mixes for sauces and gravies	200	mg/kg	AOX	0.5	
170	320	BHA	12.7	salads (e.g., macaroni salad, potato salad) & sandwich spreads (excluding cocoa- & nut-based spreads)	200	mg/kg	AOX	0.5	
171	320	BHA	12.8	yeast	1000	mg/kg	AOX	0.5	
172	320	BHA	13.6	food supplements	400	mg/kg	AOX	0.5	

173	320	BHA	14.1.4.1	carbonated water-based flavoured drinks	2	mg/kg	AOX	0.5
174	320	BHA	14.1.4.2	non-carbonated water-based flavoured drinks, including punches and ades	2	mg/kg	AOX	0.5
175	320	BHA	14.1.4.3	concentrates (liquid or solid) for water-based flavoured drinks	90	mg/kg	AOX	0.5
176	320	BHA	15.0	ready-to-eat savouries	200	mg/kg	AOX	0.5
177	321	BHT	01.3.2	beverage whiteners	100	mg/kg	AOX	0.3
178	321	BHT	01.5	milk powder and cream powder (plain)	100	mg/kg	AOX	0.3
179	321	BHT	02.1	fats and oils essentially free from water	200	mg/kg	AOX	0.3
180	321	BHT	02.2.1	emulsions containing at least 80% fat	200	mg/kg	AOX	0.3
181	321	BHT	02.2.2	emulsions containing less than 80% fat (e.g., minarine)	100	mg/kg	AOX	0.3
182	321	BHT	02.3	fat emulsions other than 2.2, including mixed and/or flavoured products based on fat emulsions	100	mg/kg	AOX	0.3
183	321	BHT	02.4	fat-based deserts (excluding dairy-based desserts)	100	mg/kg	AOX	0.3
184	321	BHT	04.1.2.2	dried fruit	100	mg/kg	AOX	0.3
185	321	BHT	04.1.2.6	fruit-based spreads other than 4.1.2.5 (e.g., chutney)	100	mg/kg	AOX	0.3
186	321	BHT	04.2.2.2	dried vegetables	200	mg/kg	AOX	0.3
187	321	BHT	05.3	chewing gum	750	mg/kg	AOX	0.3
188	321	BHT	06.1	whole, broken or flaked grain, including rice	200	mg/kg	AOX	0.3
189	321	BHT	06.3	breakfast cereals, including rolled oats	50	mg/kg	AOX	0.3
190	321	BHT	06.4	pastas and noodles	200	mg/kg	AOX	0.3
191	321	BHT	07.1.1	Heads and rolls	50	mg/kg	AOX	0.3
192	321	BHT	07.1.2	crackers, excluding sweet crackers	50	mg/kg	AOX	0.3
193	321	BHT	07.1.3	other ordinary bakery products (e.g., bagels, pita, English muffins)	200	mg/kg	AOX	0.3
194	321	BHT	07.1.4	bread-type products, including bread stuffing and bread crumbs	50	mg/kg	AOX	0.3
195	321	BHT	07.2	fine bakery wares	25	mg/kg	AOX	0.3
196	321	BHT	08.0	meat and meat products, including poultry & game	100	mg/kg	AOX	0.3

197	321	BHT	09.2.1	frozen fish, fish fillets & fish products, including mollusks, crustaceans & echinoderms	1000	mg/kg	AOX	0.3	
198	321	BHT	09.2.2	frozen battered fish, fish fillets & fish products, including mollusks, crustaceans & echinoderms	200	mg/kg	AOX	0.3	Note 5
199	321	BHT	09.2.5	smoked, dried, fermented and/or salted fish & fish prods, incl. mollusks, crustaceans & echinoderms	200	mg/kg	AOX	0.3	
200	321	BHT	09.3	semi-preserved fish & fish products, including mollusks, crustaceans & echinoderms	100	mg/kg	AOX	0.3	
201	321	BHT	09.4	fully preserved, incl. canned or fermented, fish & fish products, incl. mollusks, crustaceans & echinoderms	100	mg/kg	AOX	0.3	
202	321	BHT	12.4	mustards	100	mg/kg	AOX	0.3	
203	321	BHT	12.5	soups and broths	100	mg/kg	AOX	0.3	
204	321	BHT	12.6.3	mixes for sauces and gravies	100	mg/kg	AOX	0.3	
205	321	BHT	12.6.1	emulsified sauces (e.g., mayonnaise, salad dressing)	60	mg/kg	AOX	0.3	
206	321	BHT	12.6.2	non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy)	100	mg/kg	AOX	0.3	
207	321	BHT	12.6.3	mixes for sauces and gravies	100	mg/kg	AOX	0.3	
208	321	BHT	12.7	salads (e.g., macaroni salad, potato salad) & sandwich spreads (excluding cocoa- & nut-based spreads)	100	mg/kg	AOX	0.3	
209	321	BHT	12.8	yeast	100	mg/kg	AOX	0.3	
210	321	BHT	13.6	food supplements	400	mg/kg	AOX	0.3	
211	321	BHT	14.1.4.1	carbonated water-based flavoured drinks	200	mg/kg	AOX	0.3	
212	321	BHT	14.1.4.2	non-carbonated water-based flavoured drinks, including punches and ades	200	mg/kg	AOX	0.3	
213	321	BHT	14.1.4.3	concentrates (liquid or solid) for water-based flavoured drinks	200	mg/kg	AOX	0.3	Note 2
214	321	BHT	15.1	snacks - potato, cereal, flour or starch based (from roots & tuers, pulses & legumes)	200	mg/kg	AOX	0.3	
215	321	BHT	15.2	processed nuts, including coated nuts and nut mixtures (with, e.g., dried fruit)	100	mg/kg	AOX	0.3	
216	230	DIPHENYL	04.1.1.2	surface-treated fruit	70	mg/kg	PRS	0.05	Note 6

217	385	EDTAs	02.2.1.2	margarine and similar products (e.g., butter-margarine blends)	75mg/kg	PRS	2.5	Note 7
218	385	EDTAs	04.1.2.6	fruit-based spreads other than 4.1.2.5 (e.g., chutney)	100mg/kg	PRS	2.5	Note 7
219	385	EDTAs	04.2.2.1	frozen vegetables	100mg/kg	AOX	2.5	Note 7
220	385	EDTAs	04.2.2.2	dried vegetables	200mg/kg	PRS	2.5	Notes 2&7
221	385	EDTAs	04.2.2.3	vegetables in vinegar, oil or brine	220mg/kg	PRS	2.5	Note 7
222	386	EDTAs	04.2.2.4	canned or bottled (pasteurized) vegetables	165mg/kg	PRS	2.5	Note 7
223	385, 386	EDTAs	04.2.2.4	canned or bottled (pasteurized) vegetables	250mg/kg	AOX	2.5	Note 7
224	385	EDTAs	04.2.2.4	canned or bottled (pasteurized) vegetables	310mg/kg	PRS	2.5	Note 7
225	385	EDTAs	04.1.2.11	fruit fillings for pastries	100mg/kg	PRS	2.5	Note 7
226	386	EDTAs	04.1.2.11	fruit fillings for pastries	500mg/kg	PRS	2.5	Note 7
227	386	EDTAs	08.3.2	comminuted meat, poultry & game products, heat-treated	35mg/kg	PRS	2.5	Note 7
228	386	EDTAs	09.4	fully preserved, incl. canned or fermented, fish & fish products, incl. mollusks, crustaceans & echinoderms	75mg/kg	PRS	2.5	Note 7
229	385, 386	EDTAs	09.4	fully preserved, incl. canned or fermented, fish & fish products, incl. mollusks, crustaceans & echinoderms	250mg/kg	AOX	2.5	Note 7
230	385	EDTAs	09.4	fully preserved, incl. canned or fermented, fish & fish products, incl. mollusks, crustaceans & echinoderms	340mg/kg	PRS	2.5	Note 7
231	385	EDTAs	10.2.3	dried and/or heat coagulated egg products	200mg/kg	PRS	2.5	Note 7
232	385	EDTAs	12.2	herbs, spices, seasonings (including salt substitutes) and condiments	60mg/kg	PRS	2.5	Note 7
233	385, 386	EDTAs	12.6	sauces and like products	75mg/kg	PRS	2.5	Note 7
234	385, 386	EDTAs	12.6.1	emulsified sauces (e.g., mayonnaise, salad dressing)	75mg/kg	AOX	2.5	Note 7
235	385, 386	EDTAs	12.7	salads (e.g., macaroni salad, potato salad) & sandwich spreads (excluding cocoa- & nut-based spreads)	100mg/kg	PRS	2.5	Note 7
236	386	EDTAs	13.6	food supplements	150mg/kg	PRS	2.5	Note 7
237	385	EDTAs	14.1.4.1	carbonated water-based flavoured drinks	100mg/kg	PRS	2.5	Note 7
238	385	EDTAs	14.1.4.2	non-carbonated water-based flavoured drinks, including punches and ades	100mg/kg	PRS	2.5	Note 7

239	385	EDTAs	14.1.4.3	concentrates (liquid or solid) for water-based flavoured drinks	100	mg/kg	PRS	2.5	Notes 2&7
240	385	EDTAs	14.2.1	beer and malt beverages	25	mg/kg	PRS	2.5	Note 7
241	385	EDTAs	14.2.6	spirituous beverages	25	mg/kg	PRS	2.5	Note 7
242	579	FERROUS GLUCONAT	04.2.2.3	vegetables in vinegar, oil or brine	150	mg/kg	PRS	0.8	Note 8
243	237, 238	FORMATES	12.6	sauces and like products	200	mg/kg	PRS	3	Note 9
244	236-238	FORMATES	14.1.4.1	carbonated water-based flavoured drinks	100	mg/kg	PRS	3	Note 9
245	236-238	FORMATES	14.1.4.2	non-carbonated water-based flavoured drinks, including punches and ades	100	mg/kg	PRS	3	Note 9
246	236	FORMATES	14.1.4.3	concentrates (liquid or solid) for water-based flavoured drinks	100	mg/kg	PRS	3	Notes 2 & 9
247	310	GALLATE, PROPYL	01.3.2	leverage whiteners	50	mg/kg	AOX	1.4	
248	310	GALLATE, PROPYL	01.5.1	milk powder and cream powder	200	mg/kg	AOX	1.4	
249	310	GALLATE, PROPYL	01.5.2	milk and cream powder analogues	50	mg/kg	AOX	1.4	
250	310	GALLATE, PROPYL	02.1	fats and oils essentially free from water	1000	mg/kg	AOX	1.4	
251	310	GALLATE, PROPYL	02.2.1.1	butter and concentrated butter	1000	mg/kg	AOX	1.4	
252	310	GALLATE, PROPYL	02.2.1.2	margarine and similar products (e.g., butter-margarine blends)	200	mg/kg	AOX	1.4	
253	310	GALLATE, PROPYL	02.2.2	emulsions containing less than 80% fat (e.g., minarine)	100	mg/kg	AOX	1.4	
254	310	GALLATE, PROPYL	02.3	fat emulsions other than 2.2, including mixed and/or flavoured products based on fat emulsions	50	mg/kg	AOX	1.4	
255	310	GALLATE, PROPYL	02.4	fat-based deserts (excluding dairy-based desserts)	50	mg/kg	AOX	1.4	
256	310	GALLATE, PROPYL	04.1.2.2	dried fruit	50	mg/kg	AOX	1.4	
257	310	GALLATE, PROPYL	04.1.2.6	fruit-based spreads other than 4.1.2.5 (e.g., chutney)	100	mg/kg	AOX	1.4	
258	310	GALLATE, PROPYL	04.2.2.2	dried vegetables	50	mg/kg	AOX	1.4	
259	310	GALLATE, PROPYL	04.2.2.5	vegetable, nut and seed purees and spreads (e.g., peanut butter)	50	mg/kg	AOX	1.4	
260	310	GALLATE, PROPYL	05.1.1	cocoa mixes (powders and syrups)	50	mg/kg	AOX	1.4	
261	310	GALLATE, PROPYL	05.1.2	cocoa-based spreads, including fillings	50	mg/kg	AOX	1.4	

262	310	GALLATE, PROPYL	05.1.4	imitation chocolate, chocolate substitute products	50	mg/kg	AOX	1.4
263	310	GALLATE, PROPYL	05.2	sugar-based confectionery other than 5.1, 5.3 & 5.4, including hard & soft candy, nougats, etc.	50	mg/kg	AOX	1.4
264	310	GALLATE, PROPYL	05.3	chewing gum	1000	mg/kg	AOX	1.4
265	310	GALLATE, PROPYL	06.1	whole, broken or flaked grain, including rice	100	mg/kg	AOX	1.4
266	310	GALLATE, PROPYL	06.3	breakfast cereals, including rolled oats	200	mg/kg	AOX	1.4
267	310	GALLATE, PROPYL	06.4	pastas and noodles	100	mg/kg	AOX	1.4
268	310	GALLATE, PROPYL	07.1.3	other ordinary bakery products (e.g., bagels, pita, English muffins)	100	mg/kg	AOX	1.4
269	310	GALLATE, PROPYL	07.2.1	cakes, cookies and pies (e.g., fruit-filled or custard types)	50	mg/kg	AOX	1.4
270	310	GALLATE, PROPYL	07.2.2	other fine bakery products (e.g., doughnuts, sweet rolls, scones & muffins)	50	mg/kg	AOX	1.4
271	310	GALLATE, PROPYL	07.2.3	mixes for fine bakery wares (e.g., cakes, pancakes)	200	mg/kg	AOX	1.4
272	310	GALLATE, PROPYL	08.1	fresh meat, poultry & game	100	mg/kg	AOX	1.4
273	310	GALLATE, PROPYL	08.2	processed meat, poultry & game products in whole pieces/cuts	200	mg/kg	AOX	1.4
274	310	GALLATE, PROPYL	08.3	processed comminuted meat, poultry & game products	200	mg/kg	AOX	1.4
275	310	GALLATE, PROPYL	09.2.5	smoked, dried, fermented and/or salted fish & fish prods, incl. mollusks, crustaceans & echinoderms	100	mg/kg	AOX	1.4
276	310	GALLATE, PROPYL	09.3	semi-preserved fish & fish products, including mollusks, crustaceans & echinoderms	100	mg/kg	AOX	1.4
277	310	GALLATE, PROPYL	09.4	fully preserved, incl. canned or fermented, fish & fish products, incl. mollusks, crustaceans & echinoderms	100	mg/kg	AOX	1.4
278	310	GALLATE, PROPYL	10.2.2	frozen egg products	100	mg/kg	AOX	1.4
279	310	GALLATE, PROPYL	10.2.3	dried and/or heat coagulated egg products	100	mg/kg	AOX	1.4
280	310	GALLATE, PROPYL	12.2	herbs, spices, seasonings (including salt substitutes) and condiments	200	mg/kg	AOX	1.4
281	310	GALLATE, PROPYL	12.5.1	ready-to-eat soups and broths, including canned, bottled and frozen	100	mg/kg	AOX	1.4
282	310	GALLATE, PROPYL	12.5.2	mixes for soups and broths	300	mg/kg	AOX	1.4

283	310	GALLATE, PROPYL	12.6.1	emulsified sauces (e.g., mayonnaise, salad dressing)	200	mg/kg	AOX	1.4	
284	310	GALLATE, PROPYL	12.6.2	non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy)	100	mg/kg	AOX	1.4	
285	310	GALLATE, PROPYL	12.6.3	mixes for sauces and gravies	200	mg/kg	AOX	1.4	
286	310	GALLATE, PROPYL	12.7	salads (e.g., macaroni salad, potato salad) & sandwich spreads (excluding cocoa- & nut-based spreads)	100	mg/kg	AOX	1.4	
287	310	GALLATE, PROPYL	12.8	yeast	100	mg/kg	AOX	1.4	
288	310	GALLATE, PROPYL	13.6	food supplements	400	mg/kg	AOX	1.4	
289	310	GALLATE, PROPYL	14.1.4.1	carbonated water-based flavoured drinks	200	mg/kg	AOX	1.4	
290	310	GALLATE, PROPYL	14.1.4.2	non-carbonated water-based flavoured drinks, including punches and ades	200	mg/kg	AOX	1.4	
291	310	GALLATE, PROPYL	14.1.4.3	concentrates (liquid or solid) for water-based flavoured drinks	200	mg/kg	AOX	1.4	Note 2
292	310	GALLATE, PROPYL	15.0	ready-to-eat savouries	200	mg/kg	AOX	1.4	
293	314	GUAIAC RESIN	02.1	fats and oils essentially free from water	1000	mg/kg	AOX	2.5	
294	314	GUAIAC RESIN	02.2.1.1	utter and concentrated butter	1000	mg/kg	AOX	2.5	
295	314	GUAIAC RESIN	05.3	chewing gum	1500	mg/kg	AOX	2.5	
296	239	HEXAMETHYLENETE	01.6.2.1	total ripened cheese, includes rind	25	mg/kg	PRS	0.15	
297	214-219	HYDROXYBENZOATE	01.6.2	ripened cheese	500	mg/kg	PRS	10	Note 10
298	214-219	HYDROXYBENZOATE	01.6.4	processed cheese	300	mg/kg	PRS	10	Note 10
299	214-219	HYDROXYBENZOATE	01.6.5	cheese analogues	500	mg/kg	PRS	10	Note 10
300	216, 218	HYDROXYBENZOATE	01.7	dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	120	mg/kg	PRS	10	Note 10
301	214, 216	HYDROXYBENZOATE	02.2.1.2	margarine and similar products (e.g., butter-margarine blends)	1000	mg/kg	PRS	1	Note 10
302	214-219	HYDROXYBENZOATE	02.2.2	emulsions containing less than 80% fat (e.g., minarine)	300	mg/kg	PRS	10	Note 10
303	214-219	HYDROXYBENZOATE	02.3	fat emulsions other than 2.2, including mixed and/or flavoured products based on fat emulsions	300	mg/kg	PRS	10	Note 10
304	214, 216	HYDROXYBENZOATE	04.1.1.2	surface-treated fruit	12	mg/kg	PRS	10	Note 10
305	214, 216	HYDROXYBENZOATE	04.1.1.3	peeled or cut fruit	12	mg/kg	PRS	10	Note 10

306	216, 218	HYDROXYBENZOATE	04.1.2.1	frozen fruit	800	mg/kg	PRS	10	Note 10
307	216, 218	HYDROXYBENZOATE	04.1.2.2	dried fruit	800	mg/kg	PRS	10	Note 10
308	214, 215, 217	HYDROXYBENZOATE	04.1.2.3	fruit in vinegar, oil or brine	300	mg/kg	PRS	10	Note 10
309	216, 218	HYDROXYBENZOATE	04.1.2.3	fruit in vinegar, oil or brine	800	mg/kg	PRS	10	Note 10
310	214, 215, 217	HYDROXYBENZOATE	04.1.2.4	canned or bottled (pasteurized) fruit	300	mg/kg	PRS	10	Note 10
311	216, 218	HYDROXYBENZOATE	04.1.2.4	canned or bottled (pasteurized) fruit	800	mg/kg	PRS	10	Note 10
312	215, 217, 219	HYDROXYBENZOATE	04.1.2.5	jams, jellies, marmelades	300	mg/kg	PRS	10	Note 10
313	214, 216, 218	HYDROXYBENZOATE	04.1.2.5	jams, jellies, marmelades	1000	mg/kg	PRS	10	Note 10
314	215, 217, 219	HYDROXYBENZOATE	04.1.2.6	fruit-based spreads other than 4.1.2.5 (e.g., chutney)	300	mg/kg	PRS	10	Note 10
315	218	HYDROXYBENZOATE	04.1.2.6	fruit-based spreads other than 4.1.2.5 (e.g., chutney)	800	mg/kg	PRS	10	Note 10
316	214, 216	HYDROXYBENZOATE	04.1.2.6	fruit-based spreads other than 4.1.2.5 (e.g., chutney)	1000	mg/kg	PRS	10	Note 10
317	216, 218	HYDROXYBENZOATE	04.1.2.7	candied fruit	1000	mg/kg	PRS	10	Note 10
318	214	HYDROXYBENZOATE	04.1.2.8	fruit preparations, including pulp and fruit toppings	200	mg/kg	PRS	10	Note 10
319	216, 218	HYDROXYBENZOATE	04.1.2.8	fruit preparations, including pulp and fruit toppings	800	mg/kg	PRS	10	Note 10
320	214, 215, 217	HYDROXYBENZOATE	04.1.2.9	fruit-based desserts, including fruit-flavoured water-based desserts	300	mg/kg	PRS	10	Note 10
321	216, 218	HYDROXYBENZOATE	04.1.2.9	fruit-based desserts, including fruit-flavoured water-based desserts	800	mg/kg	PRS	10	Note 10
322	214, 215, 217	HYDROXYBENZOATE	04.1.2.10	fermented fruit products	300	mg/kg	PRS	10	Note 10
323	216, 218	HYDROXYBENZOATE	04.1.2.10	fermented fruit products	800	mg/kg	PRS	10	Note 10
324	216, 218	HYDROXYBENZOATE	04.1.2.11	fruit fillings for pastries	800	mg/kg	PRS	10	Note 10
325	214, 216	HYDROXYBENZOATE	04.2.1.2	surface-treated vegetables	12	mg/kg	PRS	10	Note 10
326	214, 216	HYDROXYBENZOATE	04.2.1.3	peeled or cut vegetables	12	mg/kg	PRS	10	Note 10
327	215, 217-219	HYDROXYBENZOATE	04.2.2.3	vegetables in vinegar, oil or brine	300	mg/kg	PRS	10	Note 10
328	214, 216	HYDROXYBENZOATE	04.2.2.3	vegetables in vinegar, oil or brine	1000	mg/kg	PRS	10	Note 10
329	214-219	HYDROXYBENZOATE	04.2.2.4	canned or bottled (pasteurized) vegetables	300	mg/kg	PRS	10	Note 10
330	215, 217, 219	HYDROXYBENZOATE	04.2.2.5	vegetable, nut and seed purees and spreads (e.g., peanut butter)	300	mg/kg	PRS	10	Note 10

331	218	HYDROXYBENZOATE	04.2.2.5	vegetable, nut and seed purees and spreads (e.g., peanut butter)	800	mg/kg	PRS	10	Note 10
332	214, 216	HYDROXYBENZOATE	04.2.2.5	vegetable, nut and seed purees and spreads (e.g., peanut butter)	1000	mg/kg	PRS	10	Note 10
333	218	HYDROXYBENZOATE	04.2.2.6	vegetable, nut and seed pulps and preparations other than 4.2.2.5	800	mg/kg	PRS	10	Note 10
334	214, 216	HYDROXYBENZOATE	04.2.2.6	vegetable, nut and seed pulps and preparations other than 4.2.2.5	1000	mg/kg	PRS	10	Note 10
335	214-219	HYDROXYBENZOATE	04.2.2.7	fermented vegetable products	300	mg/kg	PRS	10	Note 10
336	214, 215, 217	HYDROXYBENZOATE	05.1.1	cocoa mixes (powders and syrups)	300	mg/kg	PRS	10	Note 10
337	216, 218	HYDROXYBENZOATE	05.1.1	cocoa mixes (powders and syrups)	700	mg/kg	PRS	10	Note 10
338	214-219	HYDROXYBENZOATE	05.1.2	cocoa-based spreads, including fillings	300	mg/kg	PRS	10	Note 10
339	214-219	HYDROXYBENZOATE	05.1.4	imitation chocolate, chocolate substitute products	300	mg/kg	PRS	10	Note 10
340	215-219	HYDROXYBENZOATE	05.2	sugar-based confectionery other than 5.1, 5.3 & 5.4, including hard & soft candy, nougats, etc.	300	mg/kg	PRS	10	Note 10
341	214	HYDROXYBENZOATE	05.2	sugar-based confectionery other than 5.1, 5.3 & 5.4, including hard & soft candy, nougats, etc.	2000	mg/kg	PRS	10	Note 10
342	214-215	HYDROXYBENZOATE	05.3	chewing gum	300	mg/kg	PRS	10	Note 10
343	214-219	HYDROXYBENZOATE	05.4	decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	300	mg/kg	PRS	10	Note 10
344	214-219	HYDROXYBENZOATE	07.2	fine bakery wares	300	mg/kg	PRS	10	Note 10
345	214-219	HYDROXYBENZOATE	08.2.1.2	meat, poultry & game products in whole pieces/cuts, non-heat treated, cured (incl. salted) & dried		GMP	PRS	10	Notes 10 & 11
346	214-219	HYDROXYBENZOATE	08.3.1.2	comminuted meat, poultry & game products, non-heat treated, cured (incl. salted) & dried		GMP	PRS	10	Notes 10 & 11
347	216	HYDROXYBENZOATE	08.4	edible casings (e.g., sausage casings)	36	mg/kg	PRS	10	Note 10
348	215, 217-219	HYDROXYBENZOATE	09.3	semi-preserved fish & fish products, including mollusks, crustaceans & echinoderms	300	mg/kg	PRS	10	Note 10
349	214, 216	HYDROXYBENZOATE	09.3	semi-preserved fish & fish products, including mollusks, crustaceans & echinoderms	1000	mg/kg	PRS	10	Note 10
350	214, 216	HYDROXYBENZOATE	11.2	other sugars and syrups (e.g., brown sugar, maple syrup)	100	mg/kg	PRS	10	Note 10

351	214, 216	HYDROXYBENZOATE	12.3	vinegars	100	mg/kg	PRS	10	Note 10
352	214-219	HYDROXYBENZOATE	12.4	mustards	300	mg/kg	PRS	10	Note 10
353	214-219	HYDROXYBENZOATE	12.5	soups and broths	300	mg/kg	PRS	10	Note 10
354	214-219	HYDROXYBENZOATE	12.6.1	emulsified sauces (e.g., mayonnaise, salad dressing)	300	mg/kg	PRS	10	Note 10
355	215, 217, 219	HYDROXYBENZOATE	12.6.2	non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy)	300	mg/kg	PRS	10	Note 10
356	214, 216	HYDROXYBENZOATE	12.6.2	non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy)	1000	mg/kg	PRS	10	Note 10
357	214-219	HYDROXYBENZOATE	12.6.3	mixes for sauces and gravies	300	mg/kg	PRS	10	Note 10
358	214-219	HYDROXYBENZOATE	12.7	salads (e.g., macaroni salad, potato salad) & sandwich spreads (excluding cocoa- & nut-based spreads)	300	mg/kg	PRS	10	Note 10
359	214, 216, 218	HYDROXYBENZOATE	14.1.2.1	canned or bottled (pasteurized) fruit juice	1000	mg/kg	PRS	10	Note 10
360	214, 216	HYDROXYBENZOATE	14.1.2.2	canned or bottled (pasteurized) vegetable juice	1000	mg/kg	PRS	10	Note 10
361	214, 215, 217	HYDROXYBENZOATE	14.1.2.3	concentrates (liquid or solid) for fruit juice	200	mg/kg	PRS	10	Note 10
362	216, 218	HYDROXYBENZOATE	14.1.2.3	concentrates (liquid or solid) for fruit juice	800	mg/kg	PRS	10	Note 10
363	214-219	HYDROXYBENZOATE	14.1.2.4	concentrates (liquid or solid) for vegetable juice	200	mg/kg	PRS	10	Note 10
364	214-219	HYDROXYBENZOATE	14.1.3.3	concentrates (liquid or solid) for fruit nectar	200	mg/kg	PRS	10	Note 10
365	214-219	HYDROXYBENZOATE	14.1.3.4	concentrates (liquid or solid) for vegetable nectar	200	mg/kg	PRS	10	Note 10
366	214, 215, 217	HYDROXYBENZOATE	14.1.4.1	carbonated water-based flavoured drinks	200	mg/kg	PRS	10	Note 10
367	216, 218	HYDROXYBENZOATE	14.1.4.1	carbonated water-based flavoured drinks	1000	mg/kg	PRS	10	Note 10
368	214, 215, 217	HYDROXYBENZOATE	14.1.4.2	non-carbonated water-based flavoured drinks, including punches and ades	200	mg/kg	PRS	10	Note 10
369	216, 218	HYDROXYBENZOATE	14.1.4.2	non-carbonated water-based flavoured drinks, including punches and ades	1000	mg/kg	PRS	10	Note 10
370	216, 218	HYDROXYBENZOATE	14.1.4.3	concentrates (liquid or solid) for water-based flavoured drinks	1000	mg/kg	PRS	10	Notes 2 & 10
371	216, 218	HYDROXYBENZOATE	14.1.5	coffee, coffee substitutes, tea, herbal infusions & other hot cereal beverages, excluding cocoa	450	mg/kg	PRS	10	Note 10
372	214-219	HYDROXYBENZOATE	14.2.1	beer and malt beverages	200	mg/kg	PRS	10	Note 10
373	214-219	HYDROXYBENZOATE	14.2.2	cider and perry	200	mg/kg	PRS	10	Note 10

374	214, 216	HYDROXYBENZOATE	14.2.3	wines	50	mg/kg	PRS	10	Note 10
375	214-219	HYDROXYBENZOATE	14.2.5	mead	200	mg/kg	PRS	10	Note 10
376	214, 216	HYDROXYBENZOATE	14.2.6.1	spirituous beverages containing more than 15% alcohol	50	mg/kg	PRS	10	Note 10
377	214-219	HYDROXYBENZOATE	14.3	other alcoholic beverages (e.g., beer, wine or spirit coolers, etc.)	200	mg/kg	PRS	10	Note 10
378	214-219	HYDROXYBENZOATE	15.0	ready-to-eat savouries	300	mg/kg	PRS	10	Note 10
379	214, 216	HYDROXYBENZOATE	16.0	composite foods (e.g., casseroles, mincemeat) - foods that could not be placed in categories 1-15	1000	mg/kg	PRS	10	Note 10
380	384	ISOPROPYL CITRATE	02.1.1	butter oil, anhydrous milkfat, ghee	100	mg/kg	AOX	14	
381	384	ISOPROPYL CITRATE	02.1.2	vegetable oils and fats	100	mg/kg	AOX	14	
382	384	ISOPROPYL CITRATE	02.1.3	lard, tallow, fish oil, and other animal fats	200	mg/kg	AOX	14	
383	384	ISOPROPYL CITRATE	02.2.1.1	butter and concentrated butter	100	mg/kg	AOX	14	
384	384	ISOPROPYL CITRATE	02.2.1.2	margarine and similar products (e.g., butter-margarine blends)	200	mg/kg	AOX	14	
385	384	ISOPROPYL CITRATE	08.1.2	fresh comminuted meat, poultry & game	200	mg/kg	AOX	14	
386	384	ISOPROPYL CITRATE	08.2.1.2	meat, poultry & game products in whole pieces/cuts, non-heat treated, cured (incl. salted) & dried	200	mg/kg	AOX	14	
387	384	ISOPROPYL CITRATE	14.1	non-alcoholic ("soft) beverages		GMP	AOX	14	
388	905a	<i>MINERAL OIL</i>	<i>04.1.2.2</i>	<i>dried fruit</i>		GMP	AOX	20	Note 12
389	234	NISIN	01.4.3	clotted cream	10	mg/kg	PRS	33000	Note 13
390	234	NISIN	01.6.1	unripened cheese	12.5	mg/kg	PRS	33000	Note 13
391	234	NISIN	01.6.2	ripened cheese	12.5	mg/kg	PRS	33000	Note 13
392	234	NISIN	01.6.3	whey cheese	12.5	mg/kg	PRS	33000	Note 13
393	234	NISIN	01.6.4	processed cheese	250	mg/kg	PRS	33000	Note 13
394	234	NISIN	01.6.5	cheese analogues	12.5	mg/kg	PRS	33000	Note 13
395	234	NISIN	04.2.2.4	canned or bottled (pasteurized) vegetables		GMP	PRS	33000	Note 13
396	234	NISIN	06.5	cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	3	mg/kg	PRS	33000	Note 13
397	234	NISIN	07.2	fine bakery wares	250	mg/kg	PRS	33000	Note 13

398	234	NISIN	12.5.1	ready-to-eat soups and broths, including canned, bottled and frozen		GMP	PRS	33000	Note 13
399	251, 252	NITRATES	01.6.1	unripened cheese	10	mg/kg	PRS	3.7	Note 14
400	251, 252	NITRATES	01.6.2	ripened cheese	50	mg/kg	PRS	3.7	Notes 14 & 15
401	251, 252	NITRATES	01.6.3	whey cheese	10	mg/kg	PRS	3.7	Note 14
402	251, 252	NITRATES	01.6.4	processed cheese	50	mg/kg	PRS	3.7	Notes 14 & 16
403	251, 252	NITRATES	01.6.5	cheese analogues	50	mg/kg	PRS	3.7	Notes 14 & 16
404	251, 252	NITRATES	08.1	fresh meat, poultry & game	200	mg/kg	PRS	3.7	Note 14
405	251, 252	NITRATES	08.2.1.1	meal, poultry & game products in whole pieces/cuts, non-heat treated, cured (incl. salted)	2189	mg/kg	PRS	3.7	Notes 14 & 17
406	251, 252	NITRATES	08.2.1.2	meat, poultry & game products in whole pieces/cuts, non-heat treated, cured (incl. salted) & dried	500	mg/kg	PRS	3.7	Note 14
407	251, 252	NITRATES	08.2.1.3	meal, poultry & game products in whole pieces/cuts, non-heat treated, fermented	500	mg/kg	PRS	3.7	Note 14
408	251, 252	NITRATES	08.2.2	meat, poultry & game products in whole pieces/cuts, heat-treated	500	mg/kg	PRS	3.7	Note 14
409	251, 252	NITRATES	08.2.3	meat, poultry & game products in whole pieces/cuts, frozen	300	mg/kg	PRS	3.7	Notes 14 & 18
410	251, 252	NITRATES	08.3.1.1	comminuted meal, poultry & game products, non-heat treated, cured (incl. salted)	1718	mg/kg	PRS	3.7	Note 14
411	252	NITRATES	08.3.1.2	comminuted meat, poultry & game products, non-heat treated, cured (incl. salted) & dried	300	mg/kg	PRS	3.7	Note 14
412	251	NITRATES	08.3.1.2	comminuted meat, poultry & game products, non-heat treated, cured (incl. salted) & dried	500	mg/kg	PRS	3.7	Notes 14 & 18
413	252	NITRATES	08.3.1.3	comminuted meat, poultry & game products, non-heat treated, fermented	200	mg/kg	PRS	3.7	Notes 14 & 18
414	251	NITRATES	08.3.1.3	comminuted meat, poultry & game products, non-heat treated, fermented	500	mg/kg	PRS	3.7	Notes 14 A 18
415	251	NITRATES	08.3.2	comminuted meat, poultry & game products, heat-treated	500	mg/kg	PRS	3.7	Note 14
416	252	NITRATES	08.3.2	comminuted meat, poultry & game products, heat-treated	200	mg/kg	PRS	3.7	Notes 14 & 18
417	252	NITRATES	08.3.3	comminuted meat, poultry & game products, frozen	200	mg/kg	PRS	3.7	Notes 14 & 18

418	251	NITRATES	08.3.3	comminuted meat, poultry & game products, frozen	500mg/kg	PRS	3.7	Notes 14 & 18
419	252	NITRATES	09.2.5	smoked, dried, fermented and/or salted fish & fish prods, incl. mollusks, crustaceans & echinoderms	70mg/kg	PRS	3.7	Notes 14 & 19
420	251	NITRATES	09.2.5	smoked, dried, fermented and/or salted fish & fish prods, incl. mollusks, crustaceans & echinoderms	500mg/kg	PRS	3.7	Notes 14 & 18
421	251, 252	NITRATES	09.3	semi-preserved fish & fish products, including mollusks, crustaceans & echinoderms	300mg/kg	PRS	3.7	Note 14
422	251, 252	NITRATES	14.2.6.1	spirituous beverages containing more than 15% alcohol	100mg/kg	PRS	3.7	Notes 14 & 20
423	249, 250	NITRITES	01.6.5	cheese analogues	50mg/kg	PRS	0.06	Notes 14 & 21
424	250	NITRITES	08.1	fresh meat, poultry & game	200mg/kg	PRS	0.06	Note 21
425	249, 250	NITRITES	08.2.1.1	meat, poultry & game products in whole pieces/cuts, non-heat treated, cured (incl. salted)	625mg/kg	PRS	0.06	Notes 21 & 22
426	249, 250	NITRITES	08.2.1.2	meat, poultry & game products in whole pieces/cuts, non-heat treated, cured (incl. salted) & dried	200mg/kg	PRS	0.06	Notes 18 & 21
427	249, 250	NITRITES	08.2.1.3	meat, poultry & game products in whole pieces/cuts, non-heat treated, fermented	200mg/kg	PRS	0.06	Notes 18 & 21
428	249, 250	NITRITES	08.2.2	meat, poultry & game products in whole pieces/cuts, heat-treated	250mg/kg	PRS	0.06	Notes 16 & 21
429	249, 250	NITRITES	08.2.3	meat, poultry & game products in whole pieces/cuts, frozen	250mg/kg	PRS	0.06	Notes 16 & 21
430	249, 250	NITRITES	08.3.1.1	comminuted meat, poultry & game products, non-heat treated, cured (incl. salted)	156mg/kg	PRS	0.06	Note 21
431	249, 250	NITRITES	08.3.1.2	comminuted meat, poultry & game products, non-heat treated, cured (incl. salted) & dried	150mg/kg	PRS	0.06	Notes 21 & 23
432	250	NITRITES	08.3.1.3	comminuted meat, poultry & game products, non-heat treated, fermented	200mg/kg	PRS	0.06	Notes 21 & 24
433	249, 250	NITRITES	08.3.2	comminuted meat, poultry & game products, heat-treated	125mg/kg	PRS	0.06	Notes 21 & 25
434	250	NITRITES	08.3.3	comminuted meat, poultry & game products, frozen	200mg/kg	PRS	0.06	Notes 21 & 24
435	250	NITRITES	09.2.5	smoked, dried, fermented and/or salted fish & fish prods, incl. mollusks, crustaceans & echinoderms	200mg/kg	PRS	0.06	Notes 18 & 21
436	250	NITRITES	09.3.3	salmon substitutes, caviar and other fish roe products	5mg/kg	PRS	0.06	Notes 19 & 21
437	231	ORTHO-PHENYLPHEN	04.1.1.2	surface-treated fruit	12mg/kg	PRS	0.2	

438	338	PHOSPHATES	02.1	fats and oils essentially free from water	100	mg/kg	PRS	70	Note 26
439	338	PHOSPHATES	02.2.1.2	margarine and similar products (e.g., butter-margarine blends)	50	mg/kg	AOX	70	Note 26
440	338	PHOSPHATES	02.2.1.2	margarine and similar products (e.g., butter-margarine blends)	100	mg/kg	PRS	70	Note 26
441	452i	PHOSPHATES	14.1.4.1	carbonated water-based flavoured drinks	250	mg/kg	PRS	70	Note 26
442	452i	PHOSPHATES	14.1.4.2	non-carbonated water-based flavoured drinks, including punches and ades	250	mg/kg	PRS	70	Note 26
443	452i	PHOSPHATES	14.1.4.3	concentrates (liquid or solid) for water-based flavoured drinks	250	mg/kg	PRS	70	Notes 2 & 26
444	235	PIMARICIN	01.6.2.2	rind of ripened cheese	20	mg/kg	PRS	0.3	
445	235	PIMARICIN	01.6.4	processed cheese	20	mg/kg	PRS	0.3	
446	235	PIMARICIN	01.6.5	cheese analogues	20	mg/kg	PRS	0.3	
447	235	PIMARICIN	08.3.1.2	comminuted meat, poultry & game products, non-heat treated, cured (incl. salted) & dried	20	mg/kg	PRS	0.3	Note 11
448	262ii	SODIUM DIACETATE	02.1	fats and oils essentially free from water	1000	mg/kg	PRS	15	
449	262ii	SODIUM DIACETATE	05.2	sugar-based confectionery other than 5.1, 5.3 & 5.4, including hard & soft candy, nougats, etc.	1000	mg/kg	PRS	15	
450	262ii	SODIUM DIACETATE	07.0	bakery wares	3000	mg/kg	PRS	15	
451	262ii	SODIUM DIACETATE	08.2	processed meat, poultry & game products in whole pieces/cuts	1000	mg/kg	PRS	15	
452	262ii	SODIUM DIACETATE	08.3	processed comminuted meat, poultry & game products	1000	mg/kg	PRS	15	
453	262ii	SODIUM DIACETATE	12.5	soups and broths	500	mg/kg	PRS	15	
454	262ii	SODIUM DIACETATE	12.6	sauces and like products	2500	mg/kg	PRS	15	
455	262ii	SODIUM DIACETATE	15.1	snacks - potato, cereal, flour or starch based (from roots & tuers, pulses & legumes)	500	mg/kg	PRS	15	
456	200-203	SORBATES	01.1.1	milk and buttermilk	1000	mg/kg	PRS	25	Note 27
457	200-203	SORBATES	01.1.2	dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog)	300	mg/kg	PRS	25	Note 27
458	200, 202	SORBATES	01.2.1	fermented milks (plain)	300	mg/kg	PRS	25	Note 27

459	200-203	SORBATES	01.2.2	renneted milk	1000	mg/kg	PRS	25	Note 27
460	200-202	SORBATES	01.6.1	unripened cheese	3000	mg/kg	PRS	25	Note 27
461	200-203	SORBATES	01.6.1	unripened cheese	1000	mg/kg	AOX	25	Note 27
462	203	SORBATES	01.6.1	unripened cheese	1000	mg/kg	PRS	25	Note 27
463	203	SORBATES	01.6.2	ripened cheese	1000	mg/kg	PRS	25	Note 27
464	200-202	SORBATES	01.6.2	ripened cheese	3000	mg/kg	PRS	25	Note 27
465	201, 203	SORBATES	01.6.3	whey cheese	1000	mg/kg	PRS	25	Note 27
466	200, 202	SORBATES	01.6.3	whey cheese	3000	mg/kg	PRS	25	Note 27
467	200-203	SORBATES	01.6.4	processed cheese	3000	mg/kg	PRS	25	Note 27
468	201, 203	SORBATES	01.6.5	cheese analogues	2000	mg/kg	PRS	25	Note 27
469	200, 202	SORBATES	01.6.5	cheese analogues	3000	mg/kg	PRS	25	Note 27
470	200-203	SORBATES	01.7	dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	1000	mg/kg	PRS	25	Note 27
471	200-203	SORBATES	02.2.1	emulsions containing at least 80% fat	1000	mg/kg	PRS	25	Note 27
472	200-203	SORBATES	02.2.2	emulsions containing less than 80% fat (e.g., minarine)	2000	mg/kg	PRS	25	Note 27
473	200-203	SORBATES	02.3	at emulsions other than 2.2, including mixed and/or flavoured products based on fat emulsions	1000	mg/kg	PRS	25	Note 27
474	200-203	SORBATES	03.0	edible ices, including sherbet and sorbet	400	mg/kg	PRS	25	Note 27
475	200-203	SORBATES	04.1.1	fresh fruit	1000	mg/kg	PRS	25	Note 27
476	200-203	SORBATES	04.1.2.1	frozen fruit	1000	mg/kg	PRS	25	Note 27
477	200-203	SORBATES	04.1.2.2	dried fruit	1000	mg/kg	PRS	25	Note 27
478	201-203	SORBATES	04.1.2.3	fruit in vinegar, oil or brine	1000	mg/kg	PRS	25	Note 27
479	200	SORBATES	04.1.2.3	fruit in vinegar, oil or brine	2000	mg/kg	PRS	25	Note 27
480	200-203	SORBATES	04.1.2.4	canned or bottled (pasteurized) fruit	1000	mg/kg	PRS	25	Note 27
481	200-203	SORBATES	04.1.2.5	jams, jellies, marmelades	1000	mg/kg	PRS	25	Note 27
482	200-203	SORBATES	04.1.2.6	fruit-based spreads other than 4.1.2.5 (e.g., chutney)	1000	mg/kg	PRS	25	Note 27
483	200-203	SORBATES	04.1.2.7	candied fruit	1000	mg/kg	PRS	25	Note 27
484	200-203	SORBATES	04.1.2.8	fruit preparations, including pulp and fruit toppings	1000	mg/kg	PRS	25	Note 27

485	200-203	SORBATES	04.1.2.9	fruit-based desserts, including fruit-flavoured water-based desserts	1000	mg/kg	PRS	25	Note 27
486	200-203	SORBATES	04.1.2.10	fermented fruit products	1000	mg/kg	PRS	25	Note 27
487	201-203	SORBATES	04.1.2.11	fruit fillings for pastries	450	mg/kg	PRS	25	Note 27
488	200	SORBATES	04.1.2.11	fruit fillings for pastries	500	mg/kg	PRS	25	Note 27
489	200-203	SORBATES	04.1.2.12	cooked or fried fruit	1000	mg/kg	PRS	25	Note 27
490	200-203	SORBATES	04.2.2.3	vegetables in vinegar, oil or brine	2000	mg/kg	PRS	25	Note 27
491	200-203	SORBATES	04.2.2.4	canned or bottled (pasteurized) vegetables	1000	mg/kg	PRS	25	Note 27
492	201, 203	SORBATES	04.2.2.5	vegetable, nut and seed purees and spreads (e.g., peanut butter)	1000	mg/kg	PRS	25	Note 27
493	200, 202	SORBATES	04.2.2.5	vegetable, nut and seed purees and spreads (e.g., peanut butter)	2000	mg/kg	PRS	25	Note 27
494	200-203	SORBATES	04.2.2.6	vegetable, nut and seed pulps and preparations other than 4.2.2.5	2000	mg/kg	PRS	25	Note 27
495	201, 203	SORBATES	04.2.2.7	fermented vegetable products	500	mg/kg	PRS	25	Note 27
496	200, 202	SORBATES	04.2.2.7	fermented vegetable products	1000	mg/kg	PRS	25	Note 27
497	200-203	SORBATES	04.2.2.8	cooked or fried vegetables	2000	mg/kg	PRS	25	Note 27
498	200-203	SORBATES	05.1.1	cocoa mixes (powders and syrups)	1500	mg/kg	PRS	25	Note 27
499	200-203	SORBATES	05.1.2	cocoa-based spreads, including fillings	1500	mg/kg	PRS	25	Note 27
500	200-203	SORBATES	05.1.4	imitation chocolate, chocolate substitute products	1500	mg/kg	PRS	25	Note 27
501	200-203	SORBATES	05.2	sugar-based confectionery other than 5.1, 5.3 & 5.4, including hard & soft candy, nougats, etc.	2000	mg/kg	PRS	25	Note 27
502	200-203	SORBATES	05.3	chewing gum	1500	mg/kg	PRS	25	Note 27
503	200-203	SORBATES	05.4	decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	1500	mg/kg	PRS	25	Note 27
504	200, 202	SORBATES	06.2	flours and starches	1000	mg/kg	PRS	25	Note 27
505	200-203	SORBATES	06.4	pastas and noodles	1000	mg/kg	PRS	25	Note 27
506	200-203	SORBATES	06.6	batters (e.g., for breading or batters for fish or poultry)	2000	mg/kg	PRS	25	Note 27
507	200-203	SORBATES	07.0	bakery wares	2000	mg/kg	PRS	25	Note 27

508	200-202	SORBATES	08.2	processed meat, poultry & game products in whole pieces/cuts	2000	mg/kg	PRS	25	Note 27
509	203	SORBATES	08.2.1.1	meat, poultry & game products in whole pieces/cuts, non-heat treated, cured (incl. salted)	1000	mg/kg	PRS	25	Notes 11 & 27
510	203	SORBATES	08.2.1.2	meat, poultry & game products in whole pieces/cuts, non-heat treated, cured (incl. salted) & dried	1500	mg/kg	PRS	25	Note 27
511	203	SORBATES	08.2.2	meat, poultry & game products in whole pieces/cuts, heat-treated	1500	mg/kg	PRS	25	Notes 11 & 27
512	200-202	SORBATES	08.3	processed comminuted meat, poultry & game products	2000	mg/kg	PRS	25	Note 27
513	203	SORBATES	08.3.1.1	comminuted meat, poultry & game products, non-heat treated, cured (incl. salted)	1000	mg/kg	PRS	25	Notes 11 & 27
514	203	SORBATES	08.3.1.2	comminuted meat, poultry & game products, non-heat treated, cured (incl. salted) & dried	1000	mg/kg	PRS	25	Notes 11 & 27
515	203	SORBATES	08.3.1.3	comminuted meat, poultry & game products, non-heat treated, fermented	1500	mg/kg	PRS	25	Notes 11 & 27
516	203	SORBATES	08.3.2	comminuted meat, poultry & game products, heat-treated	1000	mg/kg	PRS	25	Note 27
517	200-203	SORBATES	08.3.2	comminuted meat, poultry & game products, heat-treated	1000	mg/kg	AOX	25	Note 27
518	200-203	SORBATES	09.2.4.2	cooked mollusks, crustaceans & echinoderms	6000	mg/kg	PRS	25	Note 27
519	202	SORBATES	09.2.5	smoked, dried, fermented and/or salted fish & fish prods, incl. mollusks, crustaceans & echinoderms	1500	mg/kg	PRS	25	Note 27
520	200, 201	SORBATES	09.2.5	smoked, dried, fermented and/or salted fish & fish prods, incl. mollusks, crustaceans & echinoderms	2000	mg/kg	PRS	25	Note 27
521	200-203	SORBATES	09.3	semi-preserved fish & fish products, including mollusks, crustaceans & echinoderms	2000	mg/kg	PRS	25	Note 27
522	200-203	SORBATES	10.2.1	liquid egg products	5000	mg/kg	PRS	25	Note 27
523	200-203	SORBATES	10.2.2	frozen egg products	1000	mg/kg	PRS	25	Note 27
524	200-203	SORBATES	10.2.3	dried and/or heat coagulated egg products	1000	mg/kg	PRS	25	Note 27
525	200-203	SORBATES	11.1	white & semi-white sugar, fructose, glucose, xylose; sugar solutions & syrups; (partially) inverted sugars	1000	mg/kg	PRS	25	Note 27
526	200-203	SORBATES	11.2	other sugars and syrups (e.g., brown sugar, maple syrup)	1000	mg/kg	PRS	25	Note 27

527	200-203	SORBATES	12.2	herbs, spices, seasonings (including salt substitutes) and condiments	1000	mg/kg	PRS	25	Note 27
528	201, 203	SORBATES	12.3	vinegars	500	mg/kg	PRS	25	Note 27
529	200, 202	SORBATES	12.3	vinegars	1000	mg/kg	PRS	25	Note 27
530	200-203	SORBATES	12.4	mustards	1500	mg/kg	PRS	25	Note 27
531	200-203	SORBATES	12.5	soups and broths	1000	mg/kg	PRS	25	Note 27
532	200-203	SORBATES	12.6.1	emulsified sauces (e.g., mayonnaise, salad dressing)	2000	mg/kg	PRS	25	Note 27
533	200-203	SORBATES	12.6.2	non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy)	1000	mg/kg	PRS	25	Note 27
534	200-203	SORBATES	12.6.3	mixes for sauces and gravies	1000	mg/kg	PRS	25	Note 27
535	200-203	SORBATES	12.7	salads (e.g., macaroni salad, potato salad) & sandwich spreads (excluding cocoa- & nut-based spreads)	1500	mg/kg	PRS	25	Note 27
536	200-203	SORBATES	13.3	dietetic foods intended for special medical purposes	1500	mg/kg	PRS	25	Note 27
537	200-203	SORBATES	13.4	dietetic formulae for slimming purposes and weight reduction	1500	mg/kg	PRS	25	Note 27
538	200-203	SORBATES	13.5	dietetic foods other than 13.1 -13.4	2000	mg/kg	PRS	25	Note 27
539	200	SORBATES	13.6	food supplements	2000	mg/kg	PRS	25	Note 27
540	200, 202	SORBATES	14.1.1.2	table waters and soda waters	200	mg/kg	PRS	25	Note 27
541	200-203	SORBATES	14.1.2.1	canned or bottled (pasteurized) fruit juice	2100	mg/kg	PRS	25	Note 27
542	200-202	SORBATES	14.1.2.2	canned or bottled (pasteurized) vegetable juice	1000	mg/kg	PRS	25	Note 27
543	200-203	SORBATES	14.1.2.3	concentrates (liquid or solid) for fruit juice	1000	mg/kg	PRS	25	Note 27
544	200	SORBATES	14.1.3.1	canned or bottled (pasteurized) fruit nectar	2000	mg/kg	PRS	25	Note 27
545	200-203	SORBATES	14.1.4.1	carbonated water-based flavoured drinks	1500	mg/kg	PRS	25	Note 27
546	200-203	SORBATES	14.1.4.2	non-carbonated water-based flavoured drinks, including punches and ades	1500	mg/kg	PRS	25	Note 27
547	200-203	SORBATES	14.1.4.3	concentrates (liquid or solid) for water-based flavoured drinks	1500	mg/kg	PRS	25	Notes 11 & 27
548	200-203	SORBATES	14.1.5	coffee, coffee substitutes, tea, herbal infusions & other hot cereal beverages, excluding cocoa	120	mg/kg	PRS	25	Notes 11 & 27
549	200-203	SORBATES	14.2.1	beer and malt beverages	500	mg/kg	PRS	25	Note 27

550	200-203	SORBATES	14.2.2	cider and perry	500	mg/kg	PRS	25	Note 27
551	200-203	SORBATES	14.2.3	wines	2000	mg/kg	PRS	25	Note 27
552	200-203	SORBATES	14.2.4	fruit wine	500	mg/kg	PRS	25	Note 27
553	200-203	SORBATES	14.2.5	mead	500	mg/kg	PRS	25	Note 27
554	201, 203	SORBATES	14.2.6	spirituous beverages	200	mg/kg	PRS	25	Note 27
555	200, 202	SORBATES	14.2.6	spirituous beverages	600	mg/kg	PRS	25	Note 27
556	200-203	SORBATES	14.3	other alcoholic beverages (e.g., beer, wine or spirit coolers, etc.)	500	mg/kg	PRS	25	Note 27
557	200-203	SORBATES	15.0	ready-to-eat savouries	1000	mg/kg	PRS	25	Note 27
558	200-202	SORBATES	16.0	composite foods (e.g., casseroles, mincemeat) - foods that could not be placed in categories 1-15	1000	mg/kg	PRS	25	Note 27
559	512	STANNOUS CHLORIDE	04.2.2.4	<i>canned or bottled (pasteurized) vegetables</i>	15	mg/kg	AOX	2	Notes 28 & 29
560	512	STANNOUS CHLORIDE	04.2.2.4	<i>canned or bottled (pasteurized) vegetables</i>	25	mg/kg	PRS	2	Notes 28 & 29
561	512	STANNOUS CHLORIDE	14.1.2.1	<i>canned or bottled (pasteurized) fruit juice</i>	8	mg/kg	PRS	2	Notes 28 & 29
562	512	STANNOUS CHLORIDE	14.1.4.1	<i>carbonated water-based flavoured drinks</i>	30	mg/kg	PRS	2	Note 29
563	512	STANNOUS CHLORIDE	14.1.4.2	<i>non-carbonated water-based flavoured drinks, including punches and ades</i>	30	mg/kg	PRS	2	Note 29
564	512	STANNOUS CHLORIDE	14.1.4.3	<i>concentrates (liquid or solid) for water-based flavoured drinks</i>	30	mg/kg	PRS	2	Notes 2 & 29
565	220-225, 228	SULPHITES	01.6.4	processed cheese	300	mg/kg	PRS	0.7	Note 30
566	220-228	SULPHITES	01.7	dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	100	mg/kg	PRS	0.7	Note 30
567	220-225, 228	SULPHITES	03.0	edible ices, including sherbet and sorbet	5	mg/kg	PRS	0.7	Note 30
568	220-225, 228	SULPHITES	04.1.1	fresh fruit	10	mg/kg	PRS	0.7	Note 30
569	225-227	SULPHITES	04.1.2.1	frozen fruit	350	mg/kg	PRS	0.7	Note 30
570	220-224, 228	SULPHITES	04.1.2.1	frozen fruit	500	mg/kg	PRS	0.7	Note 30
571	226, 227	SULPHITES	04.1.2.2	dried fruit	2000	mg/kg	PRS	0.7	Note 30
572	225, 228	SULPHITES	04.1.2.2	dried fruit	3000	mg/kg	PRS	0.7	Note 30
573	220-224	SULPHITES	04.1.2.2	dried fruit	5000	mg/kg	PRS	0.7	Note 30

574	220-228	SULPHITES	04.1.2.3	fruit in vinegar, oil or brine	350	mg/kg	PRS	0.7	Note 30
575	220-228	SULPHITES	04.1.2.4	canned or bottled (pasteurized) fruit	350	mg/kg	PRS	0.7	Note 30
576	226, 227	SULPHITES	04.1.2.5	jams, jellies, marmelades	350	mg/kg	PRS	0.7	Note 30
577	220-225, 228	SULPHITES	04.1.2.5	jams, jellies, marmelades	3000	mg/kg	PRS	0.7	Note 30
578	225-227	SULPHITES	04.1.2.6	fruit-based spreads other than 4.1.2.5 (e.g., chutney)	350	mg/kg	PRS	0.7	Note 30
579	220-224, 228	SULPHITES	04.1.2.6	fruit-based spreads other than 4.1.2.5 (e.g., chutney)	500	mg/kg	PRS	0.7	Note 30
580	220-228	SULPHITES	04.1.2.7	candied fruit	350	mg/kg	PRS	0.7	Note 30
581	220-228	SULPHITES	04.1.2.8	fruit preparations, including pulp and fruit toppings	3000	mg/kg	PRS	0.7	Note 30
582	220-228	SULPHITES	04.1.2.9	fruit-based desserts, including fruit-flavoured water-based desserts	750	mg/kg	PRS	0.7	Note 30
583	220-228	SULPHITES	04.1.2.10	fermented fruit products	350	mg/kg	PRS	0.7	Note 30
584	220-228	SULPHITES	04.1.2.11	fruit fillings for pastries	350	mg/kg	PRS	0.7	Note 30
585	220-225, 228	SULPHITES	04.1.2.12	processed fruit		GMP	PRS	0.7	Note 30
586	220-228	SULPHITES	04.2.1.3	peeled or cut vegetables	50	mg/kg	PRS	0.7	Note 30
587	226, 227	SULPHITES	04.2.2.1	frozen vegetables	100	mg/kg	PRS	0.7	Note 30
588	220-225, 228	SULPHITES	04.2.2.1	frozen vegetables	750	mg/kg	PRS	0.7	Note 30
589	220-228	SULPHITES	04.2.2.2	dried vegetables	2500	mg/kg	PRS	0.7	Note 30
590	226, 227	SULPHITES	04.2.2.3	vegetables in vinegar, oil or brine	500	mg/kg	PRS	0.7	Note 30
591	220-225, 228	SULPHITES	04.2.2.3	vegetables in vinegar, oil or brine	750	mg/kg	PRS	0.7	Note 30
592	226, 227	SULPHITES	04.2.2.4	canned or bottled (pasteurized) vegetables	100	mg/kg	PRS	0.7	Note 30
593	220-225, 228	SULPHITES	04.2.2.4	canned or bottled (pasteurized) vegetables	750	mg/kg	PRS	0.7	Note 30
594	220-228	SULPHITES	04.2.2.5	vegetable, nut and seed purees and spreads (e.g., peanut butter)	2000	mg/kg	PRS	0.7	Note 30
595	225	SULPHITES	04.2.2.6	vegetable, nut and seed pulps and preparations other than 4.2.2.5	400	mg/kg	PRS	0.7	Note 30
596	220-224, 226	SULPHITES	04.2.2.6	vegetable, nut and seed pulps and preparations other than 4.2.2.5	800	mg/kg	PRS	0.7	Note 30
597	226, 227	SULPHITES	04.2.2.7	fermented vegetable products	100	mg/kg	PRS	0.7	Note 30
598	220-225, 228	SULPHITES	04.2.2.7	fermented vegetable products	750	mg/kg	PRS	0.7	Note 30

599	226, 227	SULPHITES	04.2.2.8	cooked or fried vegetables	100	mg/kg	PRS	0.7	Note 30
600	220-225, 228	SULPHITES	04.2.2.8	cooked or fried vegetables	750	mg/kg	PRS	0.7	Note 30
601	220-228	SULPHITES	05.1.1	cocoa mixes (powders and syrups)	2000	mg/kg	PRS	0.7	Note 30
602	220-228	SULPHITES	05.1.2	cocoa-based spreads, including fillings	2000	mg/kg	PRS	0.7	Note 30
603	220-228	SULPHITES	05.1.4	imitation chocolate, chocolate substitute products	2000	mg/kg	PRS	0.7	Note 30
604	220-228	SULPHITES	05.2	sugar-based confectionery other than 5.1, 5.3 & 5.4, including hard & soft candy, nougats, etc.	2000	mg/kg	PRS	0.7	Note 30
605	220-228	SULPHITES	05.3	chewing gum	2000	mg/kg	PRS	0.7	Note 30
606	220-224, 226	SULPHITES	06.1	whole, broken or flaked grain, including rice	30	mg/kg	PRS	0.7	Note 30
607	220-222, 224	SULPHITES	06.2	flours and starches	200	mg/kg	PRS	0.7	Note 30
608	223	SULPHITES	06.2	flours and starches	300	mg/kg	PRS	0.7	Note 30
609	220	SULPHITES	06.4	pastas and noodles	45	mg/kg	PRS	0.7	Note 30
610	220-224, 226	SULPHITES	07.1.3	other ordinary bakery products (e.g., bagels, pita, English muffins)	50	mg/kg	PRS	0.7	Note 30
611	223	SULPHITES	07.2	fine bakery wares	300	mg/kg	PRS	0.7	Note 30
612	226, 227	SULPHITES	08.3	processed comminuted meat, poultry & game products	450	mg/kg	PRS	0.7	Note 30
613	220-225, 228	SULPHITES	08.3	processed comminuted meat, poultry & game products	500	mg/kg	PRS	0.7	Note 30
614	220-225, 228	SULPHITES	08.4	edible casings (e.g., sausage casings)	500	mg/kg	PRS	0.7	Note 30
615	225	SULPHITES	09.1.2	fresh mollusks, crustaceans & echinoderms	30	mg/kg	PRS	0.7	Note 30
616	220-224, 226	SULPHITES	09.1.2	fresh mollusks, crustaceans & echinoderms	200	mg/kg	PRS	0.7	Note 30
617	220-228	SULPHITES	09.2.1	frozen fish, fish fillets & fish products, including mollusks, crustaceans & echinoderms	300	mg/kg	PRS	0.7	Note 30
618	220-228	SULPHITES	09.2.4.2	cooked mollusks, crustaceans & echinoderms	50	mg/kg	PRS	0.7	Note 30
619	220-224, 226	SULPHITES	09.2.5	smoked, dried, fermented and/or salted fish & fish prods, incl. mollusks, crustaceans & echinoderms	450	mg/kg	PRS	0.7	Note 30
620	225	SULPHITES	09.4	fully preserved, incl. canned or fermented, fish & fish products, incl. mollusks, crustaceans & echinoderms	30	mg/kg	PRS	0.7	Note 30
621	220-224, 228	SULPHITES	09.4	fully preserved, incl. canned or fermented, fish & fish products, incl. mollusks, crustaceans & echinoderms	300	mg/kg	PRS	0.7	Note 30

622	225-227	SULPHITES	11.1	white & semi-white sugar, fructose, glucose, xylose; sugar solutions & syrups; (partially) inverted sugars	400	mg/kg	PRS	0.7	Note 30
623	220-224, 228	SULPHITES	1.1	white & semi-white sugar, fructose, glucose, xylose; sugar solutions & syrups; (partially) inverted sugars	500	mg/kg	PRS	0.7	Note 30
624	220-224, 226	SULPHITES	11.2	other sugars and syrups (e.g., brown sugar, maple syrup)	40	mg/kg	PRS	0.7	Note 30
625	220-224, 226	SULPHITES	2.2	herbs, spices, seasonings (including salt substitutes) and condiments	200	mg/kg	PRS	0.7	Note 30
626	220-228	SULPHITES	12.3	vinegars	200	mg/kg	PRS	0.7	Note 30
627	225	SULPHITES	12.4	mustards	250	mg/kg	PRS	0.7	Note 30
628	220-224, 226	SULPHITES	12.4	mustards	500	mg/kg	PRS	0.7	Note 30
629	220-228	SULPHITES	12.6	sauces and like products	300	mg/kg	PRS	0.7	Note 30
630	220-224, 226	SULPHITES	12.9	protein products	50	mg/kg	PRS	0.7	Note 30
631	226, 227	SULPHITES	14.1.2.1	canned or bottled (pasteurized) fruit juice	350	mg/kg	PRS	0.7	Note 30
632	200-225, 228	SULPHITES	14.1.2.1	canned or bottled (pasteurized) fruit juice	600	mg/kg	PRS	0.7	Note 30
633	225-227	SULPHITES	14.1.2.2	canned or bottled (pasteurized) vegetable juice	50	mg/kg	PRS	0.7	Note 30
634	220-224, 228	SULPHITES	14.1.2.2	canned or bottled (pasteurized) vegetable juice	500	mg/kg	PRS	0.7	Note 30
635	225	SULPHITES	14.1.2.3	concentrates (liquid or solid) for fruit juice	500	mg/kg	PRS	0.7	Note 30
636	220-224, 226	SULPHITES	14.1.2.3	concentrates (liquid or solid) for fruit juice	2000	mg/kg	PRS	0.7	Note 30
637	220-228	SULPHITES	14.1.2.4	concentrates (liquid or solid) for vegetable juice	30	mg/kg	PRS	0.7	Note 30
638	220-228	SULPHITES	14.1.3.3	concentrates (liquid or solid) for fruit nectar	30	mg/kg	PRS	0.7	Note 30
639	220-228	SULPHITES	14.1.3.4	concentrates (liquid or solid) for vegetable nectar	30	mg/kg	PRS	0.7	Note 30
640	226, 227	SULPHITES	14.1.4.1	carbonated water-based flavoured drinks	70	mg/kg	PRS	0.7	Note 30
641	220-225, 228	SULPHITES	14.1.4.1	carbonated water-based flavoured drinks	115	mg/kg	PRS	0.7	Note 30
642	226, 227	SULPHITES	14.1.4.2	non-carbonated water-based flavoured drinks, including punches and ades	70	mg/kg	PRS	0.7	Note 30
643	220-225, 228	SULPHITES	14.1.4.2	non-carbonated water-based flavoured drinks, including punches and ades	115	mg/kg	PRS	0.7	Note 30
644	220-228	SULPHITES	14.1.4.3	concentrates (liquid or solid) for water-based flavoured drinks	350	mg/kg	PRS	0.7	Note 30

645	220-228	SULPHITES	14.2.1	beer and malt beverages	70	mg/kg	PRS	0.7	Note 30
646	220-228	SULPHITES	14.2.2	cider and perry	200	mg/kg	PRS	0.7	Note 30
647	225-228	SULPHITES	14.2.3	wines	300	mg/kg	PRS	0.7	Note 30
648	220-224	SULPHITES	14.2.3	wines	350	mg/kg	PRS	0.7	Note 30
649	220-228	SULPHITES	14.2.4	fruit wine	300	mg/kg	PRS	0.7	Note 30
650	225	SULPHITES	14.2.5	mead	30	mg/kg	PRS	0.7	Note 30
651	220-224, 226	SULPHITES	14.2.5	mead	200	mg/kg	PRS	0.7	Note 30
652	220-228	SULPHITES	14.2.6	spirituous beverages	300	mg/kg	PRS	0.7	Note 30
653	220-228	SULPHITES	14.3	other alcoholic beverages (e.g., beer, wine or spirit coolers, etc.)	30	mg/kg	PRS	0.7	Note 30
654	220-228	SULPHITES	15.1	snacks - potato, cereal, flour or starch based (from roots & tubers, pulses & legumes)	200	mg/kg	PRS	0.7	Note 30
655	220-224, 226	SULPHITES	15.2	processed nuts, including coated nuts and nut mixtures (with, e.g., dried fruit)	500	mg/kg	PRS	0.7	Note 30
656	220-224, 228	SULPHITES	16.0	composite foods (e.g., casseroles, mincemeat) - foods that could not be placed in categories 1-15	500	mg/kg	PRS	0.7	Note 30
657	334	TARTRATES	02.2.1.2	margarine and similar products (e.g., butter-margarine blends)	100	mg/kg	AOX	30	
658	335ii, 336ii	TARTRATES	04.0	fruits and vegetables, and nuts and seeds	2000	mg/kg	PRS	30	
659	319	TBHQ	02.0	fats and oils and fat emulsions (type water-in-oil)	200	mg/kg	AOX	0.2	Note 31
660	319	TBHQ	05.3	chewing gum	750	mg/kg	AOX	0.2	Note 31
661	319	TBHQ	08.0	meat and meat products, including poultry and game	100	mg/kg	AOX	0.2	Note 31
662	319	TBHQ	09.2.1	frozen fish, fish fillets & fish products, including mollusks, crustaceans & echinoderms	1000	mg/kg	AOX	0.2	Note 31
663	319	TBHQ	09.2.5	smoked, dried, fermented and/or salted fish & fish prods, incl. mollusks, crustaceans & echinoderms	200	mg/kg	AOX	0.2	Note 31
664	319	TBHQ	14.1.4.1	carbonated water-based flavoured drinks	200	mg/kg	AOX	0.2	Note 31
665	319	TBHQ	14.1.4.2	non-carbonated water-based flavoured drinks, including punches and ades	200	mg/kg	AOX	0.2	Note 31

666	319	TBHQ	14.1.4.3	concentrates (liquid or solid) for water-based flavoured drinks	200	mg/kg	AOX	0.2	Notes 2 & 31
667	389	THIODIPROPIONATES	02.1	Fats and oils essentially free from water	200	mg/kg	AOX	3	Note 32
668	388	THIODIPROPIONATES	02.1.1	butter oil, anhydrous milkfat, ghee	200	mg/kg	AOX	3	Note 32
669	388	THIODIPROPIONATES	02.1.3	lard, tallow, fish oil, and other animal fats	200	mg/kg	AOX	3	Note 32
670	388, 389	THIODIPROPIONATES	02.2.1.2	margarine and similar products (e.g., butter-margarine blends)	200	mg/kg	AOX	3	Note 32
671	388, 389	THIODIPROPIONATES	02.2.2	emulsions containing less than 80% fat (e.g., minarine)	200	mg/kg	AOX	3	Note 32
672	388, 389	THIODIPROPIONATES	09.2.2	frozen battered fish, fish fillets & fish products, including mollusks, crustaceans & echinoderms	40	mg/kg	AOX	3	Note 32
673	308, 309	TOCOPHEROLS	01.0	dairy products, excluding products of category 2	200	mg/kg	AOX	2	
674	306, 307	TOCOPHEROLS	01.3.2	beverage whiteners	200	mg/kg	AOX	2	
675	306, 307	TOCOPHEROLS	01.5	milk powder and cream powder (plain)	200	mg/kg	AOX	2	
676	306, 308, 309	TOCOPHEROLS	02.1	fats and oils essentially free from water	300	mg/kg	AOX	2	
677	307	TOCOPHEROLS	02.1	fats and oils essentially free from water	500	mg/kg	AOX	2	
678	308, 309	TOCOPHEROLS	02.2.1.2	margarine and similar products (e.g., butter-margarine blends)	200	mg/kg	AOX	2	
679	306	TOCOPHEROLS	02.2.1.2	margarine and similar products (e.g., butter-margarine blends)	300	mg/kg	AOX	2	
680	307	TOCOPHEROLS	02.2.1.2	margarine and similar products (e.g., butter-margarine blends)	500	mg/kg	AOX	2	
681	306, 308, 309	TOCOPHEROLS	02.2.2	emulsions containing less than 80% fat (e.g., minarine)	200	mg/kg	AOX	2	
682	307	TOCOPHEROLS	02.2.2	emulsions containing less than 80% fat (e.g., minarine)	500	mg/kg	AOX	2	
683	306-309	TOCOPHEROLS	02.3	fat emulsions other than 2.2, including mixed and/or flavoured products based on fat emulsions	200	mg/kg	AOX	2	
684	306-309	TOCOPHEROLS	02.4	fat-based deserts (excluding dairy-based desserts)	200	mg/kg	AOX	2	
685	306-309	TOCOPHEROLS	04.1.2.2	dried fruit	200	mg/kg	AOX	2	
686	306-309	TOCOPHEROLS	04.2.2.2	dried vegetables	200	mg/kg	AOX	2	
687	306, 307	TOCOPHEROLS	04.2.2.5	vegetable, nut and seed purees and spreads (e.g., peanut butter)	25	mg/kg	AOX	2	

688	306, 307	TOCOPHEROLS	04.2.2.6	vegetable, nut and seed pulps and preparations other than 4.2.2.5		GMP	AOX	2
689	306, 307	TOCOPHEROLS	05.1.1	cocoa mixes (powders and syrups)	25	mg/kg	AOX	2
690	306, 307	TOCOPHEROLS	05.1.2	cocoa-based spreads, including fillings	25	mg/kg	AOX	2
691	306, 307	TOCOPHEROLS	05.1.4	imitation chocolate, chocolate substitute products	25	mg/kg	AOX	2
692	306, 307	TOCOPHEROLS	05.2	sugar-based confectionery other than 5.1, 5.3 & 5.4, including hard & soft candy, nougats, etc.	25	mg/kg	AOX	2
693	306, 307	TOCOPHEROLS	05.3	chewing gum	1500	mg/kg	AOX	2
694	308, 309	TOCOPHEROLS	06.2	flours and starches	600	mg/kg	AOX	2
695	306-309	TOCOPHEROLS	06.3	breakfast cereals, including rolled oats	85	mg/kg	AOX	2
696	308, 309	TOCOPHEROLS	06.5	cereal and starch based desserts (e.g., rice pudding, tapioca pudding)		GMP	AOX	2
697	306-309	TOCOPHEROLS	07.2	fine bakery wares	100	mg/kg	AOX	2
698	306, 308, 309	TOCOPHEROLS	08.2.1.1	meat, poultry & game products in whole pieces/cuts, non-heat treated, cured (incl. salted)	300	mg/kg	AOX	2
699	307	TOCOPHEROLS	08.2.1.1	Meat, poultry & game products in whole pieces/cuts, non-heat treated, cured (incl. salted)	500	mg/kg	AOX	2
700	306-309	TOCOPHEROLS	08.2.1.2	meat, poultry & game products in whole pieces/cuts, non-heat treated, cured (incl. salted) & dried	300	mg/kg	AOX	2
701	306-309	TOCOPHEROLS	08.2.1.3	meat, poultry & game products in whole pieces/cuts, non-heat treated, fermented	300	mg/kg	AOX	
702	306-309	TOCOPHEROLS	08.3	processed comminuted meat, poultry & game products	300	mg/kg	AOX	2
703	306-309	TOCOPHEROLS	09.2.2	frozen battered fish, fish fillets & fish products, including mollusks, crustaceans & echinoderms		GMP	AOX	2
704	306-309	TOCOPHEROLS	12.2	herbs, spices, seasonings (including salt substitutes) and condiments	1000	mg/kg	AOX	2
705	306-309	TOCOPHEROLS	12.4	mustards	200	mg/kg	AOX	2
706	306-309	TOCOPHEROLS	12.5	soups and broths	200	mg/kg	AOX	2
707	306, 307	TOCOPHEROLS	12.6.1	emulsified sauces (e.g., mayonnaise, salad dressing)	240	mg/kg	AOX	2
708	308, 309	TOCOPHEROLS	12.6.1	emulsified sauces (e.g., mayonnaise, salad dressing)	600	mg/kg	AOX	2

709	306, 307	TOCOPHEROLS	12.6.2	non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy)	200	mg/kg	AOX	2	
710	308, 309	TOCOPHEROLS	12.6.2	non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy)	600	mg/kg	AOX	2	
711	306-309	TOCOPHEROLS	12.6.3	mixes for sauces and gravies	200	mg/kg	AOX	2	
712	306-309	TOCOPHEROLS	12.7	salads (e.g., macaroni salad, potato salad) & sandwich spreads (excluding cocoa- & nut-based spreads)	200	mg/kg	AOX	2	
713	306-309	TOCOPHEROLS	12.8	yeast	200	mg/kg	AOX	2	
714	306-309	TOCOPHEROLS	13.1	infant formulae and follow-on formulae	30	mg/kg	AOX	2	
715	308, 309	TOCOPHEROLS	13.2	foods for young children (weaning foods)	300	mg/kg	AOX	2	
716	306, 307	TOCOPHEROLS	13.2	foods for young children (weaning foods)	1000	mg/kg	AOX	2	
717	306, 307	TOCOPHEROLS	13.3	dietetic foods intended for special medical purposes	1000	mg/kg	AOX	2	
718	306, 307	TOCOPHEROLS	14.1.4.1	carbonated water-based flavoured drinks	200	mg/kg	AOX	2	
719	306, 307	TOCOPHEROLS	14.1.4.2	non-carbonated water-based flavoured drinks, including punches and ades	200	mg/kg	AOX	2	
720	306, 307	TOCOPHEROLS	14.1.4.3	concentrates (liquid or solid) for water-based flavoured drinks	200	mg/kg	AOX	2	Note 2
721	306-309	TOCOPHEROLS	15.0	ready-to-eat savouries	200	mg/kg	AOX	2	

Proposed Draft Schedule 2 on Antioxidants and Preservatives with Numerical ADIs

Italics = additives with multiple technical effects for which all information on use has not yet been collected

Line	Food Cat No.	Food Category	INS No.	Additive	Funct	Max	Level	ADI	Comments
101.0		dairy products, excluding products of category 2	308, 309	TOCOPHEROLS	AOX	200	mg/kg	2	
201.1.1		milk and buttermilk	200-203	SORBATES	PRS	1000	mg/kg	25	Note 27
301.1.2		dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog)	200-203	SORBATES	PRS	300	mg/kg	25	Note 27
401.2.1		fermented milks (plain)	200, 202	SORBATES	PRS	300	mg/kg	25	Note 27
501.2.2		renneted milk	200-203	SORBATES	PRS	1000	mg/kg	25	Note 27
601.3.2		beverage whiteners	304	ASCORBYL ESTERS	AOX	80	mg/kg	1.25	Note 1
701.3.2		beverage whiteners	320	BHA	AOX	100	mg/kg	0.5	
801.3.2		beverage whiteners	321	BHT	AOX	100	mg/kg	0.3	
901.3.2		beverage whiteners	310	GALLATE, PROPYL	AOX	50	mg/kg	1.4	
1001.3.2		beverage whiteners	306, 307	TOCOPHEROLS	AOX	200	mg/kg	2	
1101.4.3		clotted cream	234	NISIN	PRS	10	mg/kg	33000	Note 13
1201.5		milk powder and cream powder (plain)	321	BHT	AOX	100	mg/kg	0.3	
1301.5		milk powder and cream powder (plain)	306, 307	TOCOPHEROLS	AOX	200	mg/kg	2	
1401.5.1		milk powder and cream powder	304	ASCORBYL ESTERS	AOX	500	mg/kg	1.25	Note 1
1501.5.1		milk powder and cream powder	320	BHA	AOX	200	mg/kg	0.5	
1601.5.1		milk powder and cream powder	310	GALLATE, PROPYL	AOX	200	mg/kg	1.4	
1701.5.2		milk and cream powder analogues	304	ASCORBYL ESTERS	AOX	80	mg/kg	1.25	Note 1
1801.5.2		milk and cream powder analogues	320	BHA	AOX	100	mg/kg	0.5	
1901.5.2		milk and cream powder analogues	310	GALLATE, PROPYL	AOX	50	mg/kg	1.4	
2001.6.1		<i>unripened cheese</i>	<i>251, 252</i>	<i>NITRATES</i>	<i>PRS</i>	<i>10</i>	<i>mg/kg</i>	<i>3.7</i>	<i>Note 14</i>
2101.6.1		unripened cheese	234	NISIN	PRS	12.5	mg/kg	33000	Note 13
2201.6.1		unripened cheese	203	SORBATES	PRS	1000	mg/kg	25	Note 27
2301.6.1		unripened cheese	200-203	SORBATES	AOX	1000	mg/kg	25	Note 27

24	01.6.1	unripened cheese	200-202	SORBATES	PRS	3000mg/kg	25	Note 27
25	01.6.2	ripened cheese	210-212	BENZOATES	PRS	2000mg/kg	5	Note 3
26	01.6.2	ripened cheese	214-219	HYDROXYBENZOATES, p-	PRS	500mg/kg	10	Note 10
27	01.6.2	ripened cheese	234	NISIN	PRS	12.5mg/kg	33000	Note 13
28	01.6.2	<i>ripened cheese</i>	251, 252	NITRATES	PRS	50mg/kg	3.7	Notes 14 & 15
29	01.6.2	ripened cheese	203	SORBATES	PRS	1000mg/kg	25	Note 27
30	01.6.2	ripened cheese	200-202	SORBATES	PRS	3000mg/kg	25	Note 27
31	01.6.2.1	total ripened cheese, includes rind	239	HEXAMETHYLENE TETRAMINE	PRS	25mg/kg	0.15	
32	01.6.2.2	rind of ripened cheese	235	PIMARICIN	PRS	20mg/kg	0.3	
33	01.6.3	whey cheese	234	NISIN	PRS	12.5mg/kg	33000	Note 13
34	01.6.3	<i>whey cheese</i>	251, 252	NITRATES	PRS	10mg/kg	3.7	Note 14
35	01.6.3	whey cheese	201, 203	SORBATES	PRS	1000mg/kg	25	Note 27
36	01.6.3	whey cheese	200, 202	SORBATES	PRS	3000mg/kg	25	Note 27
37	01.6.4	processed cheese	210-212	BENZOATES	PRS	2000mg/kg	5	Note 3
38	01.6.4	processed cheese	214-219	HYDROXYBENZOATES, p-	PRS	300mg/kg	10	Note 10
39	01.6.4	processed cheese	234	NISIN	PRS	250mg/kg	33000	Note 13
40	01.6.4	<i>processed cheese</i>	251, 252	NITRATES	PRS	50mg/kg	3.7	Notes 14 & 16
41	01.6.4	processed cheese	235	PIMARICIN	PRS	20mg/kg	0.3	
42	01.6.4	processed cheese	200-203	SORBATES	PRS	3000mg/kg	25	Note 27
43	01.6.4	processed cheese	220-225, 228	SULPHITES	PRS	300mg/kg	0.7	Note 30
44	01.6.5	cheese analogues	210-212	BENZOATES	PRS	2000mg/kg	5	Note 3
45	01.6.5	cheese analogues	214-219	HYDROXYBENZOATES, p-	PRS	500mg/kg	10	Note 10
46	01.6.5	cheese analogues	234	NISIN	PRS	12.5mg/kg	33000	Note 13
47	01.6.5	<i>cheese analogues</i>	251, 252	NITRATES	PRS	50mg/kg	3.7	Notes 14 & 16
48	01.6.5	<i>cheese analogues</i>	249, 250	NITRITES	PRS	50mg/kg	0.06	Notes 14 & 21
49	01.6.5	cheese analogues	235	PIMARICIN	PRS	20mg/kg	0.3	
50	01.6.5	cheese analogues	201, 203	SORBATES	PRS	2000mg/kg	25	Note 27
51	01.6.5	cheese analogues	200, 202	SORBATES	PRS	3000mg/kg	25	Note 27

52	01.7	dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	210-213	BENZOATES	PRS	300mg/kg	5	Note 3
53	01.7	dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	320	BHA	AOX	2mg/kg	0.5	
54	01.7	dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	216, 218	HYDROXYBENZOATES, p-	PRS	120mg/kg	10	Note 10
55	01.7	dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	200-203	SORBATES	PRS	1000mg/kg	25	Note 27
56	01.7	dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	220-228	SULPHITES	PRS	100mg/kg	0.7	Note 30
57	02.0	fats and oils and fat emulsions (type water-in-oil)	319	TBHQ	AOX	200mg/kg	0.2	Note 31
58	02.1	fats and oils essentially free from water	304, 305	ASCORBYL ESTERS	AOX	500mg/kg	1.25	Note 1
59	02.1	fats and oils essentially free from water	320	BHA	AOX	200mg/kg	0.5	
60	02.1	fats and oils essentially free from water	321	BHT	AOX	200mg/kg	0.3	
61	02.1	fats and oils essentially free from water	310	GALLATE, PROPYL	AOX	1000mg/kg	1.4	
62	02.1	fats and oils essentially free from water	314	GUAIAIC RESIN	AOX	1000mg/kg	2.5	
63	02.1	<i>fats and oils essentially free from water</i>	338	PHOSPHATES	PRS	100mg/kg	70	Note 26
64	02.1	fats and oils essentially free from water	262ii	SODIUM DIACETATE	PRS	1000mg/kg	15	
65	02.1	fats and oils essentially free from water	389	THIODIPROPIONATES	AOX	200mg/kg	3	Note 32
66	02.1	fats and oils essentially free from water	306, 308, 309	TOCOPHEROLS	AOX	300mg/kg	2	
67	02.1	fats and oils essentially free from water	307	TOCOPHEROLS	AOX	500mg/kg	2	
68	02.1.1	butter oil, anhydrous milkfat, ghee	384	ISOPROPYL CITRATES	AOX	100mg/kg	14	
69	02.1.1	butter oil, anhydrous milkfat, ghee	388	THIODIPROPIONATES	AOX	200mg/kg	3	Note 32
70	02.1.2	vegetable oils and fats	384	ISOPROPYL CITRATES	AOX	100mg/kg	14	
71	02.1.3	lard, tallow, fish oil, and other animal fats	384	ISOPROPYL CITRATES	AOX	200mg/kg	14	
72	02.1.3	lard, tallow, fish oil, and other animal fats	388	THIODIPROPIONATES	AOX	200mg/kg	3	Note 32
73	02.2	fat emulsions mainly of type water-in-oil	320	BHA	AOX	200mg/kg	0.5	
74	02.2.1	emulsions containing at least 80% fat	321	BHT	AOX	200mg/kg	0.3	
75	02.2.1	emulsions containing at least 80% fat	200-203	SORBATES	PRS	1000mg/kg	25	Note 27

76	02.2.1.1	butter and concentrated butter	304, 305	ASCORBYL ESTERS	AOX	500mg/kg	1.25	Note 1
77	02.2.1.1	butter and concentrated butter	310	GALLATE, PROPYL	AOX	1000mg/kg	1.4	
78	02.2.1.1	butter and concentrated butter	314	GUAIAIC RESIN	AOX	1000mg/kg	2.5	
79	02.2.1.1	butter and concentrated butter	384	ISOPROPYL CITRATES	AOX	100mg/kg	14	
80	02.2.1.2	margarine and similar products (e.g., butter-margarine blends)	304, 305	ASCORBYL ESTERS	AOX	200mg/kg	1.25	Note 1
81	02.2.1.2	margarine and similar products (e.g., butter-margarine blends)	210-213	BENZOATES	PRS	1000mg/kg	5	Note 3
82	02.2.1.2	<i>margarine and similar products (e.g., butter-margarine blends)</i>	385	<i>EDTAs</i>	<i>PRS</i>	<i>75mg/kg</i>	<i>2.5</i>	<i>Note 7</i>
83	02.2.1.2	margarine and similar products (e.g., butter-margarine blends)	310	GALLATE, PROPYL	AOX	200mg/kg	1.4	
84	02.2.1.2	margarine and similar products (e.g., butter-margarine blends)	214, 216	HYDROXYBENZOATES, p-	PRS	1000mg/kg	10	Note 10
85	02.2.1.2	margarine and similar products (e.g., butter-margarine blends)	384	ISOPROPYL CITRATES	AOX	200mg/kg	14	
86	02.2.1.2	<i>margarine and similar products (e.g., butter-margarine blends)</i>	338	<i>PHOSPHATES</i>	<i>AOX</i>	<i>50mg/kg</i>	<i>70</i>	<i>Note 26</i>
87	02.2.1.2	<i>margarine and similar products (e.g., butter-margarine blends)</i>	338	<i>PHOSPHATES</i>	<i>PRS</i>	<i>100mg/kg</i>	<i>70</i>	<i>Note 26</i>
88	02.2.1.2	<i>margarine and similar products (e.g., butter-margarine blends)</i>	334	<i>TARTRATES</i>	<i>AOX</i>	<i>100mg/kg</i>	<i>30</i>	
89	02.2.1.2	margarine and similar products (e.g., butter-margarine blends)	388, 389	THIODIPROPIONATES	AOX	200mg/kg	3	Note 32
90	02.2.1.2	margarine and similar products (e.g., butter-margarine blends)	308, 309	TOCOPHEROLS	AOX	200mg/kg	2	
91	02.2.1.2	margarine and similar products (e.g., butter-margarine blends)	306	TOCOPHEROLS	AOX	300mg/kg	2	
92	02.2.1.2	margarine and similar products (e.g., butter-margarine blends)	307	TOCOPHEROLS	AOX	500mg/kg	2	

93	02.2.2	emulsions containing less than 80% fat (e.g., minarine)	304, 305	ASCORBYL ESTERS	AOX	200mg/kg	1.25	Note 1
94	02.2.2	emulsions containing less than 80% fat (e.g., minarine)	210-213	BENZOATES	PRS	1000mg/kg	5	Note 3
95	02.2.2	emulsions containing less than 80% fat (e.g., minarine)	321	BHT	AOX	100mg/kg	0.3	
96	02.2.2	emulsions containing less than 80% fat (e.g., minarine)	310	GALLATE, PROPYL	AOX	100mg/kg	1.4	
97	02.2.2	emulsions containing less than 80% fat (e.g., minarine)	214-219	HYDROXYBENZOATES, p-	PRS	300mg/kg	10	Note 10
98	02.2.2	emulsions containing less than 80% fat (e.g., minarine)	200-203	SORBATES	PRS	2000mg/kg	2	Note 27
99	02.2.2	emulsions containing less than 80% fat (e.g., minarine)	388, 389	THIODIPROPIONATES	AOX	200mg/kg	3	Note 32
100	02.2.2	emulsions containing less than 80% fat (e.g., minarine)	306, 308, 309	TOCOPHEROLS	AOX	200mg/kg	2	
101	02.2.2	emulsions containing less than 80% fat (e.g., minarine)	307	TOCOPHEROLS	AOX	500mg/kg	2	
102	02.3	fat emulsions other than 2.2, including mixed and/or flavoured products based on fat emulsions	304	ASCORBYL ESTERS	AOX	80mg/kg	1.25	Note 1
103	02.3	fat emulsions other than 2.2, including mixed and/or flavoured products based on fat emulsions	210-213	BENZOATES	PRS	1000mg/kg	5	Note 3
104	02.3	fat emulsions other than 2.2, including mixed and/or flavoured products based on fat emulsions	320	BHA	AOX	100mg/kg	0.5	
105	02.3	fat emulsions other than 2.2, including mixed and/or flavoured products based on fat emulsions	321	BHT	AOX	100mg/kg	0.3	
106	02.3	fat emulsions other than 2.2, including mixed and/or flavoured products based on fat emulsions	310	GALLATE, PROPYL	AOX	50mg/kg	1.4	

107	02.3	fat emulsions other than 2.2, including mixed and/or flavoured products based on fat emulsions	214-219	HYDROXYBENZOATES, p-	PRS	300mg/kg	10	Note 10
108	02.3	fat emulsions other than 2.2, including mixed and/or flavoured products based on fat emulsions	200-203	SORBATES	PRS	1000mg/kg	25	Note 27
109	02.3	fat emulsions other than 2.2, including mixed and/or flavoured products based on fat emulsions	306-309	TOCOPHEROLS	AOX	200mg/kg	2	
110	02.4	fat-based deserts (excluding dairy-based desserts)	304	ASCORBYL ESTERS	AOX	80mg/kg	1.25	Note 1
111	02.4	fat-based deserts (excluding dairy-based desserts)	320	BHA	AOX	100mg/kg	0.5	
112	02.4	fat-based deserts (excluding dairy-based desserts)	321	BHT	AOX	100mg/kg	0.3	
113	02.4	fat-based deserts (excluding dairy-based desserts)	310	GALLATE, PROPYL	AOX	50mg/kg	1.4	
114	02.4	fat-based deserts (excluding dairy-based desserts)	306-309	TOCOPHEROLS	AOX	200mg/kg	2	
115	03.0	edible ices, including sherbet and sorbet	210-212	BENZOATES	PRS	400mg/kg	5	Note 3
116	03.0	edible ices, including sherbet and sorbet	200-203	SORBATES	PRS	400mg/kg	25	Note 27
117	03.0	edible ices, including sherbet and sorbet	220-225, 228	SULPHITES	PRS	5mg/kg	0.7	Note 30
118	04.0	<i>fruits and vegetables, and nuts and seeds</i>	<i>335ii. 336ii</i>	<i>TARTRATES</i>	<i>PRS</i>	<i>2000mg/kg</i>	<i>30</i>	
119	04.1.1	fresh fruit	210-213	BENZOATES	PRS	1000mg/kg	5	Note 3
120	04.1.1	fresh fruit	200-203	SORBATES	PRS	1000mg/kg	25	Note 27
121	04.1.1	fresh fruit	220-225, 228	SULPHITES	PRS	10mg/kg	0.7	Note 30
122	04.1.1.2	surface-treated fruit	230	DIPHENYL	PRS	70mg/kg	0.05	Note 6
123	04.1.1.2	surface-treated fruit	214, 216	HYDROXYBENZOATES, p-	PRS	12mg/kg	10	Note 10
124	04.1.1.2	surface-treated fruit	231	ORTHO-PHENYLPHENOLS	PRS	12mg/kg	0.2	
125	04.1.1.3	peeled or cut fruit	214, 216	HYDROXYBENZOATES, p-	PRS	12mg/kg	10	Note 10
126	04.1.2.1	frozen fruit	210-213	BENZOATES	PRS	800mg/kg		Note 3

127	04.1.2.1	frozen fruit	216, 218	HYDROXYBENZOATES, p-	PRS	800mg/kg	10	Note 10
128	04.1.2.1	frozen fruit	200-203	SORBATES	PRS	1000mg/kg	25	Note 27
129	04.1.2.1	frozen fruit	225-227	SULPHITES	PRS	350mg/kg	0.7	Note 30
130	04.1.2.1	frozen fruit	220-224, 228	SULPHITES	PRS	500mg/kg	0.7	Note 30
131	04.1.2.2	dried fruit	304	ASCORBYL ESTERS	AOX	80mg/kg	1.25	Note 1
132	04.1.2.2	dried fruit	210-213	BENZOATES	PRS	800mg/kg		Note 3
133	04.1.2.2	dried fruit	320	BHA	AOX	100mg/kg	0.5	
134	04.1.2.2	dried fruit	321	BHT	AOX	100mg/kg	0.3	
135	04.1.2.2	dried fruit	310	GALLATE, PROPYL	AOX	50mg/kg	1.4	
136	04.1.2.2	dried fruit	216, 218	HYDROXYBENZOATES, p-	PRS	800mg/kg	10	Note 10
137	04.1.2.2	<i>dried fruit</i>	905a	MINERAL OIL	AOX	GMP	20	Note 12
138	04.1.2.2	dried fruit	200-203	SORBATES	PRS	1000mg/kg	25	Note 27
139	04.1.2.2	dried fruit	226, 227	SULPHITES	PRS	2000mg/kg	0.7	Note 30
140	04.1.2.2	dried fruit	225, 228	SULPHITES	PRS	3000mg/kg	0.7	Note 30
141	04.1.2.2	dried fruit	220-224	SULPHITES	PRS	5000mg/kg	0.7	Note 30
142	04.1.2.2	dried fruit	306-309	TOCOPHEROLS	AOX	200mg/kg	2	
143	04.1.2.3	fruit in vinegar, oil or brine	210-213	BENZOATES	PRS	1000mg/kg	5	Note 3
144	04.1.2.3	fruit in vinegar, oil or brine	214, 215, 217, 219	HYDROXYBENZOATES, p-	PRS	300mg/kg	10	Note 10
145	04.1.2.3	fruit in vinegar, oil or brine	216, 218	HYDROXYBENZOATES, p-	PRS	800mg/kg	10	Note 10
146	04.1.2.3	fruit in vinegar, oil or brine	201-203	SORBATES	PRS	1000mg/kg	2	Note 27
147	04.1.2.3	fruit in vinegar, oil or brine	200	SORBATES	PRS	2000mg/kg	2	Note 27
148	04.1.2.3	fruit in vinegar, oil or brine	220-228	SULPHITES	PRS	350mg/kg	0.7	Note 30
149	04.1.2.4	canned or bottled (pasteurized) fruit	210-213	BENZOATES	PRS	1000mg/kg	5	Note 3
150	04.1.2.4	canned or bottled (pasteurized) fruit	214, 215, 217, 219	HYDROXYBENZOATES, p-	PRS	300mg/kg	10	Note 10
151	04.1.2.4	canned or bottled (pasteurized) fruit	216, 218	HYDROXYBENZOATES, p-	PRS	800mg/kg	10	Note 10
152	04.1.2.4	canned or bottled (pasteurized) fruit	200-203	SORBATES	PRS	1000mg/kg	25	Note 27
153	04.1.2.4	canned or bottled (pasteurized) fruit	220-228	SULPHITES	PRS	350mg/kg	0.7	Note 30
154	04.1.2.5	jams, jellies, marmelades	210-213	BENZOATES	PRS	1000mg/kg	5	Note 3

155	04.1.2.5	jams, jellies, marmelades	215, 217, 219	HYDROXYBENZOATES, p-	PRS	300mg/kg	10	Note 10
156	04.1.2.5	jams, jellies, marmelades	214, 216, 218	HYDROXYBENZOATES, p-	PRS	1000mg/kg	10	Note 10
157	04.1.2.5	jams, jellies, marmelades	200-203	SORBATES	PRS	1000mg/kg	25	Note 27
158	04.1.2.5	jams, jellies, marmelades	226, 227	SULPHITES	PRS	350mg/kg	0.7	Note 30
159	04.1.2.5	jams, jellies, marmelades	220-225, 228	SULPHITES	PRS	3000mg/kg	0.7	Note 30
160	04.1.2.6	fruit-based spreads other than 4.1.2.5 (e.g., chutney)	210-213	BENZOATES	PRS	1000mg/kg	5	Note 3
161	04.1.2.6	fruit-based spreads other than 4.1.2.5 (e.g., chutney)	320	BHA	AOX	100mg/kg	0.5	
162	04.1.2.6	fruit-based spreads other than 4.1.2.5 (e.g., chutney)	321	BHT	AOX	100mg/kg	0.3	
163	04.1.2.6	<i>fruit-based spreads other than 4.1.2.5 (e.g., chutney)</i>	385	<i>EDTAs</i>	<i>PRS</i>	<i>100mg/kg</i>	<i>2.5</i>	<i>Note 7</i>
164	04.1.2.6	fruit-based spreads other than 4.1.2.5 (e.g., chutney)	310	GALLATE, PROPYL	AOX	100mg/kg	1.4	
165	04.1.2.6	fruit-based spreads other than 4.1.2.5 (e.g., chutney)	215, 217, 219	HYDROXYBENZOATES, p-	PRS	300mg/kg	10	Note 10
166	04.1.2.6	fruit-based spreads other than 4.1.2.5 (e.g., chutney)	218	HYDROXYBENZOATES, p-	PRS	800mg/kg	10	Note 10
167	04.1.2.6	fruit-based spreads other than 4.1.2.5 (e.g., chutney)	214, 216	HYDROXYBENZOATES, p-	PRS	1000mg/kg	10	Note 10
168	04.1.2.6	fruit-based spreads other than 4.1.2.5 (e.g., chutney)	200-203	SORBATES	PRS	1000mg/kg	25	Note 27
169	04.1.2.6	fruit-based spreads other than 4.1.2.5 (e.g., chutney)	225-227	SULPHITES	PRS	350mg/kg	0.7	Note 30
170	04.1.2.6	fruit-based spreads other than 4.1.2.5 (e.g., chutney)	220-224, 228	SULPHITES	PRS	500mg/kg	0.7	Note 30
171	04.1.2.7	candied fruit	210-213	BENZOATES	PRS	1000mg/kg	5	Note 3
172	04.1.2.7	candied fruit	216, 218	HYDROXYBENZOATES, p-	PRS	1000mg/kg	10	Note 10
173	04.1.2.7	candied fruit	200-203	SORBATES	PRS	1000mg/kg	25	Note 27
174	04.1.2.7	candied fruit	220-228	SULPHITES	PRS	350mg/kg	0.7	Note 30

175	04.1.2.8	fruit preparations, including pulp and fruit toppings	210-213	BENZOATES	PRS	800mg/kg	5	Note 3
176	04.1.2.8	fruit preparations, including pulp and fruit toppings	214	HYDROXYBENZOATES, p-	PRS	200mg/kg	10	Note 10
177	04.1.2.8	fruit preparations, including pulp and fruit toppings	216, 218	HYDROXYBENZOATES, p-	PRS	800mg/kg	10	Note 10
178	04.1.2.8	fruit preparations, including pulp and fruit toppings	200-203	SORBATES	PRS	1000mg/kg	25	Note 27
179	04.1.2.8	fruit preparations, including pulp and fruit toppings	220-228	SULPHITES	PRS	3000mg/kg	0.7	Note 30
180	04.1.2.9	fruit-based desserts, including fruit-flavoured water-based desserts	210-213	BENZOATES	PRS	800mg/kg	5	Note 3
181	04.1.2.9	fruit-based desserts, including fruit-flavoured water-based desserts	320	BHA	AOX	2mg/kg	0.5	
182	04.1.2.9	fruit-based desserts, including fruit-flavoured water-based desserts	214, 215, 217, 219	HYDROXYBENZOATES, p-	PRS	300mg/kg	10	Note 10
183	04.1.2.9	fruit-based desserts, including fruit-flavoured water-based desserts	216, 218	HYDROXYBENZOATES, p-	PRS	800mg/kg	10	Note 10
184	04.1.2.9	fruit-based desserts, including fruit-flavoured water-based desserts	200-203	SORBATES	PRS	1000mg/kg	25	Note 27
185	04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts	220-228	SULPHITES	PRS	750mg/kg	0.7	Note 30
186	04.1.2.10	fermented fruit products	210-213	BENZOATES	PRS	1000mg/kg	5	Note 3
187	04.1.2.10	fermented fruit products	214, 215, 217, 219	HYDROXYBENZOATES, p-	PRS	300mg/kg	10	Note 10
188	04.1.2.10	fermented fruit products	216, 218	HYDROXYBENZOATES, p-	PRS	800mg/kg	10	Note 10
189	04.1.2.10	fermented fruit products	200-203	SORBATES	PRS	1000mg/kg	25	Note 27
190	04.1.2.10	fermented fruit products	220-228	SULPHITES	PRS	350mg/kg	0.7	Note 30
191	04.1.2.11	fruit fillings for pastries	210-213	BENZOATES	PRS	800mg/kg	5	Note 3
192	04.1.2.11	<i>fruit fillings for pastries</i>	385	<i>EDTAs</i>	<i>PRS</i>	<i>100mg/kg</i>	<i>2.5</i>	<i>Note 7</i>
193	04.1.2.11	<i>fruit fillings for pastries</i>	386	<i>EDTAs</i>	<i>PRS</i>	<i>500mg/kg</i>	<i>2.5</i>	<i>Note 7</i>
194	04.1.2.11	fruit fillings for pastries	216, 218	HYDROXYBENZOATES, p-	PRS	800mg/kg	10	Note 10

195	04.1.2.11	fruit fillings for pastries	201-203	SORBATES	PRS	450mg/kg	25	Note 27
196	04.1.2.11	fruit fillings for pastries	200	SORBATES	PRS	500mg/kg	25	Note 27
197	04.1.2.11	fruit fillings for pastries	220-228	SULPHITES	PRS	350mg/kg	0.7	Note 30
198	04.1.2.12	cooked or fried fruit	210-213	BENZOATES	PRS	1000mg/kg	5	Note 3
199	04.1.2.12	cooked or fried fruit	200-203	SORBATES	PRS	1000mg/kg	25	Note 27
200	04.1.2.12	processed fruit	220-225, 228	SULPHITES	PRS	GMP	0.7	Note 30
201	04.2.1	fresh vegetables	210-213	BENZOATES	PRS	1000mg/kg	5	Note 3
202	04.2.1.2	surface-treated vegetables	214, 216	HYDROXYBENZOATES, p-	PRS	12mg/kg	10	Note 10
203	04.2.1.3	peeled or cut vegetables	214, 216	HYDROXYBENZOATES, p-	PRS	12mg/kg	10	Note 10
204	04.2.1.3	peeled or cut vegetables	220-228	SULPHITES	PRS	50mg/kg	0.7	Note 30
205	04.2.2.1	frozen vegetables	210-213	BENZOATES	PRS	1000mg/kg	5	Note 3
206	04.2.2.1	<i>frozen vegetables</i>	385	EDTAs	AOX	100mg/kg	2.5	Note 7
207	04.2.2.1	frozen vegetables	226, 227	SULPHITES	PRS	100mg/kg	0.7	Note 30
208	04.2.2.1	frozen vegetables	220-225, 228	SULPHITES	PRS	750mg/kg	0.7	Note 30
209	04.2.2.2	dried vegetables	304	ASCORBYL ESTERS	AOX	80mg/kg	1.25	Note 1
210	04.2.2.2	dried vegetables	210-213	BENZOATES	PRS	1000mg/kg	5	Note 3
211	04.2.2.2	dried vegetables	320	BHA	AOX	200mg/kg	0.5	
212	04.2.2.2	dried vegetables	321	BHT	AOX	200mg/kg	0.3	
213	04.2.2.2	<i>dried vegetables</i>	385	EDTAs	PRS	200mg/kg	2.5	Notes 2 & 7
214	04.2.2.2	dried vegetables	310	GALLATE, PROPYL	AOX	50mg/kg	1.4	
215	04.2.2.2	dried vegetables	220-228	SULPHITES	PRS	2500mg/kg	0.7	Note 30
216	04.2.2.2	dried vegetables	306-309	TOCOPHEROLS	AOX	200mg/kg	2	
217	04.2.2.3	vegetables in vinegar, oil or brine	210-213	BENZOATES	PRS	2000mg/kg	5	Note 3
218	04.2.2.3	<i>vegetables in vinegar, oil or brine</i>	385	EDTAs	PRS	220mg/kg	2.5	Note 7
219	04.2.2.3	<i>vegetables in vinegar, oil or brine</i>	579	FERROUS GLUCONATE	PRS	150mg/kg	0.8	Note 8
220	04.2.2.3	vegetables in vinegar, oil or brine	215, 217-219	HYDROXYBENZOATES, p-	PRS	300mg/kg	10	Note 10
221	04.2.2.3	vegetables in vinegar, oil or brine	214, 216	HYDROXYBENZOATES, p-	PRS	1000mg/kg	10	Note 10
222	04.2.2.3	vegetables in vinegar, oil or brine	200-203	SORBATES	PRS	2000mg/kg	25	Note 27

223	04.2.2.3	vegetables in vinegar, oil or brine	226, 227	SULPHITES	PRS	500mg/kg	0.7	Note 30
224	04.2.2.3	vegetables in vinegar, oil or brine	220-225, 228	SULPHITES	PRS	750mg/kg	0.7	Note 30
225	04.2.2.4	canned or bottled (pasteurized) vegetables	210-213	BENZOATES	PRS	1000mg/kg	5	Note 3
226	04.2.2.4	<i>canned or bottled (pasteurized) vegetables</i>	386	EDTAs	PRS	165mg/kg	2.5	Note 7
227	04.2.2.4	<i>canned or bottled (pasteurized) vegetables</i>	385, 386	EDTAs	AOX	250mg/kg	2.5	Note 7
228	04.2.2.4	<i>canned or bottled (pasteurized) vegetables</i>	385	EDTAs	PRS	310mg/kg	2.5	Note 7
229	04.2.2.4	canned or bottled (pasteurized) vegetables	214-219	HYDROXYBENZOATES, p-	PRS	300mg/kg	10	Note 10
230	04.2.2.4	canned or bottled (pasteurized) vegetables	234	NISIN	PRS	GMP	33000	Note 13
231	04.2.2.4	canned or bottled (pasteurized) vegetables	200-203	SORBATES	PRS	1000mg/kg	25	Note 27
232	04.2.2.4	<i>canned or bottled (pasteurized) vegetables</i>	512	STANNOUS CHLORIDE	AOX	15mg/kg	2	Notes 28 & 29
233	04.2.2.4	<i>canned or bottled (pasteurized) vegetables</i>	512	STANNOUS CHLORIDE	PRS	25mg/kg	2	Notes 28 & 29
234	04.2.2.4	canned or bottled (pasteurized) vegetables	226, 227	SULPHITES	PRS	100mg/kg	0.7	Note 30
235	04.2.2.4	canned or bottled (pasteurized) vegetables	220-225, 228	SULPHITES	PRS	750mg/kg	0.7	Note 30
236	04.2.2.5	vegetable, nut and seed purees and spreads (e.g., peanut butter)	210-213	BENZOATES	PRS	1000mg/kg	5	Note 3
237	04.2.2.5	vegetable, nut and seed purees and spreads (e.g., peanut butter)	320	BHA	AOX	100mg/kg	0.5	
238	04.2.2.5	vegetable, nut and seed purees and spreads (e.g., peanut butter)	310	GALLATE, PROPYL	AOX	50mg/kg	1.4	
239	04.2.2.5	vegetable, nut and seed purees and spreads (e.g., peanut butter)	215, 217, 219	HYDROXYBENZOATES, p-	PRS	300mg/kg	10	Note 10
240	04.2.2.5	vegetable, nut and seed purees and spreads (e.g., peanut butter)	218	HYDROXYBENZOATES, p-	PRS	800mg/kg	10	Note 10
241	04.2.2.5	vegetable, nut and seed purees and spreads (e.g., peanut butter)	214, 216	HYDROXYBENZOATES, p-	PRS	1000mg/kg	10	Note 10
242	04.2.2.5	vegetable, nut and seed purees and spreads (e.g., peanut butter)	201, 203	SORBATES	PRS	1000mg/kg	25	Note 27
243	04.2.2.5	vegetable, nut and seed purees and spreads (e.g., peanut butter)	200, 202	SORBATES	PRS	2000mg/kg	25	Note 27

244	04.2.2.5	vegetable, nut and seed purees and spreads (e.g., peanut butter)	220-228	SULPHITES	PRS	2000mg/kg	0.7	Note 30
245	04.2.2.5	vegetable, nut and seed purees and spreads (e.g., peanut butter)	306, 307	TOCOPHEROLS	AOX	25mg/kg	2	
246	04.2.2.6	vegetable, nut and seed pulps and preparations other than 4.2.2.5	210-213	BENZOATES	PRS	3000mg/kg	5	Note 3
247	04.2.2.6	vegetable, nut and seed pulps and preparations other than 4.2.2.5	218	HYDROXYBENZOATES, p-	PRS	800mg/kg	10	Note 10
248	04.2.2.6	vegetable, nut and seed pulps and preparations other than 4.2.2.5	214, 216	HYDROXYBENZOATES, p-	PRS	1000mg/kg	10	Note 10
249	04.2.2.6	vegetable, nut and seed pulps and preparations other than 4.2.2.5	200-203	SORBATES	PRS	2000mg/kg	25	Note 27
250	04.2.2.6	vegetable, nut and seed pulps and preparations other than 4.2.2.5	225	SULPHITES	PRS	400mg/kg	0.7	Note 30
251	04.2.2.6	vegetable, nut and seed pulps and preparations other than 4.2.2.5	220-224, 226-228	SULPHITES	PRS	800mg/kg	0.7	Note 30
252	04.2.2.6	vegetable, nut and seed pulps and preparations other than 4.2.2.5	306, 307	TOCOPHEROLS	AOX	GMP	2	
253	04.2.2.7	fermented vegetable products	210-213	BENZOATES	PRS	1000mg/kg	5	Note 3
254	04.2.2.7	fermented vegetable products	214-219	HYDROXYBENZOATES, p-	PRS	300mg/kg	10	Note 10
255	04.2.2.7	fermented vegetable products	201, 203	SORBATES	PRS	500mg/kg	25	Note 27
256	04.2.2.7	fermented vegetable products	200, 202	SORBATES	PRS	1000mg/kg	25	Note 27
257	04.2.2.7	fermented vegetable products	226, 227	SULPHITES	PRS	100mg/kg	0.7	Note 30
258	04.2.2.7	fermented vegetable products	220-225, 228	SULPHITES	PRS	750mg/kg	0.7	Note 30
259	04.2.2.8	cooked or fried vegetables	210-213	BENZOATES	PRS	1000mg/kg	5	Note 3
260	04.2.2.8	cooked or fried vegetables	200-203	SORBATES	PRS	2000mg/kg	25	Note 27
261	04.2.2.8	cooked or fried vegetables	226, 227	SULPHITES	PRS	100mg/kg	0.7	Note 30
262	04.2.2.8	cooked or fried vegetables	220-225, 228	SULPHITES	PRS	750mg/kg	0.7	Note 30
263	05.1.1	cocoa mixes (powders and syrups)	210-213	BENZOATES	PRS	1500mg/kg	5	Note 3
264	05.1.1	cocoa mixes (powders and syrups)	320	BHA	AOX	100mg/kg	0.5	

265	05.1.1	cocoa mixes (powders and syrups)	310	GALLATE, PROPYL	AOX	50mg/kg	1.4	
266	05.1.1	cocoa mixes (powders and syrups)	214, 215, 217, 219	HYDROXYBENZOATES, p-	PRS	300mg/kg	10	Note 10
267	05.1.1	cocoa mixes (powders and syrups)	216, 218	HYDROXYBENZOATES, p-	PRS	700mg/kg	10	Note 10
268	05.1.1	cocoa mixes (powders and syrups)	200-203	SORBATES	PRS	1500mg/kg	25	Note 27
269	05.1.1	cocoa mixes (powders and syrups)	220-228	SULPHITES	PRS	2000mg/kg	0.7	Note 30
270	05.1.1	cocoa mixes (powders and syrups)	306, 307	TOCOPHEROLS	AOX	25mg/kg	2	
271	05.1.2	cocoa-based spreads, including fillings	210-213	BENZOATES	PRS	1500mg/kg	5	Note 3
272	05.1.2	cocoa-based spreads, including fillings	320	BHA	AOX	100mg/kg	0.5	
273	05.1.2	cocoa-based spreads, including fillings	310	GALLATE, PROPYL	AOX	50mg/kg	1.4	
274	05.1.2	cocoa-based spreads, including fillings	214-219	HYDROXYBENZOATES, p-	PRS	300mg/kg	10	Note 10
275	05.1.2	cocoa-based spreads, including fillings	200-203	SORBATES	PRS	1500mg/kg	25	Note 27
276	05.1.2	cocoa-based spreads, including fillings	220-228	SULPHITES	PRS	2000mg/kg	0.7	Note 30
277	05.1.2	cocoa-based spreads, including fillings	306, 307	TOCOPHEROLS	AOX	25mg/kg	2	
278	05.1.3	cocoa and chocolate products other than 5.1.1, 5.1.2 & 5.1.4 (e.g., milk chocolate bar, chocolate flakes)	320	BHA	AOX	90mg/kg	0.5	Note 4
279	05.1.4	imitation chocolate, chocolate substitute products	210-213	BENZOATES	PRS	1500mg/kg	5	Note 3
280	05.1.4	imitation chocolate, chocolate substitute products	320	BHA	AOX	100mg/kg	0.5	
281	05.1.4	imitation chocolate, chocolate substitute products	310	GALLATE, PROPYL	AOX	50mg/kg	1.4	
282	05.1.4	imitation chocolate, chocolate substitute products	214-219	HYDROXYBENZOATES, p-	PRS	300mg/kg	10	Note 10
283	05.1.4	imitation chocolate, chocolate substitute products	200-203	SORBATES	PRS	1500mg/kg	25	Note 27
284	05.1.4	imitation chocolate, chocolate substitute products	220-228	SULPHITES	PRS	2000mg/kg	0.7	Note 30
285	05.1.4	imitation chocolate, chocolate substitute products	306, 307	TOCOPHEROLS	AOX	25mg/kg	2	

286	05.2	sugar-based confectionery other than 5.1, 5.3 & 5.4, including hard & soft candy, nougats, etc.	210-213	BENZOATES	PRS	1500mg/kg	5	Note 3
287	05.2	sugar-based confectionery other than 5.1, 5.3 & 5.4, including hard & soft candy, nougats, etc.	320	BHA	AOX	100mg/kg	0.5	
288	05.2	sugar-based confectionery other than 5.1, 5.3 & 5.4, including hard & soft candy, nougats, etc.	310	GALLATE, PROPYL	AOX	50mg/kg	1.4	
289	05.2	sugar-based confectionery other than 5.1, 5.3 & 5.4, including hard & soft candy, nougats, etc.	215-219	HYDROXYBENZOATES, p-	PRS	300mg/kg	1	Note 10
290	05.2	sugar-based confectionery other than 5.1, 5.3 & 5.4, including hard & soft candy, nougats, etc.	214	HYDROXYBENZOATES, p-	PRS	2000mg/kg	10	Note 10
291	05.2	sugar-based confectionery other than 5.1, 5.3 & 5.4, including hard & soft candy, nougats, etc.	262ii	SODIUM DIACETATE	PRS	1000mg/kg	15	
292	05.2	sugar-based confectionery other than 5.1, 5.3 & 5.4, including hard & soft candy, nougats, etc.	200-203	SORBATES	PRS	2000mg/kg	25	Note 27
293	05.2	sugar-based confectionery other than 5.1, 5.3 & 5.4, including hard & soft candy, nougats, etc.	220-228	SULPHITES	PRS	2000mg/kg	0.7	Note 30
294	05.2	sugar-based confectionery other than 5.1, 5.3 & 5.4, including hard & soft candy, nougats, etc.	306, 307	TOCOPHEROLS	AOX	25mg/kg	2	
295	05.3	chewing gum	304	ASCORBYL ESTERS	AOX	GMP	1.25	Note 1
296	05.3	chewing gum	210-213	BENZOATES	PRS	1500mg/kg	5	Note 3
297	05.3	chewing gum	320	BHA	AOX	750mg/kg	0.5	
298	05.3	chewing gum	321	BHT	AOX	750mg/kg	0.3	
299	05.3	chewing gum	310	GALLATE, PROPYL	AOX	1000mg/kg	1.4	
300	05.3	chewing gum	314	GUAIAC RESIN	AOX	1500mg/kg	2.5	
301	05.3	chewing gum	214-215	HYDROXYBENZOATES, p-	PRS	300mg/kg	10	Note 10
302	05.3	chewing gum	200-203	SORBATES	PRS	1500mg/kg	25	Note 27
303	05.3	chewing gum	220-228	SULPHITES	PRS	2000mg/kg	0.7	Note 30
304	05.3	chewing gum	319	TBHQ	AOX	750mg/kg	0.2	Note 31
305	05.3	chewing gum	306, 307	TOCOPHEROLS	AOX	1500mg/kg	2	

306	05.4	decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	210-213	BENZOATES	PRS	1500mg/kg	5	Note 3
307	05.4	decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	320	BHA	AOX	90mg/kg	0.5	Note 4
308	05.4	decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	214-219	HYDROXYBENZOATES, p-	PRS	300mg/kg	10	Note 10
309	05.4	decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	200-203	SORBATES	PRS	1500mg/kg	25	Note 27
310	06.1	whole, broken or flaked grain, including rice	320	BHA	AOX	100mg/kg	0.5	
311	06.1	whole, broken or flaked grain, including rice	321	BHT	AOX	200mg/kg	0.3	
312	06.1	whole, broken or flaked grain, including rice	310	GALLATE, PROPYL	AOX	100mg/kg	1.4	
313	06.1	whole, broken or flaked grain, including rice	220-224, 226-228	SULPHITES	PRS	30mg/kg	0.7	Note 30
314	06.2	flours and starches	210, 211	BENZOATES	PRS	500mg/kg	5	Note 3
315	06.2	flours and starches	200, 202	SORBATES	PRS	1000mg/kg	25	Note 27
316	06.2	flours and starches	220-222, 224-228	SULPHITES	PRS	200mg/kg	0.7	Note 30
317	06.2	flours and starches	223	SULPHITES	PRS	300mg/kg	0.7	Note 30
318	06.2	flours and starches	308, 309	TOCOPHEROLS	AOX	600mg/kg	2	
319	06.3	breakfast cereals, including rolled oats	304	ASCORBYL ESTERS	AOX	200mg/kg	1.25	Note 1
320	06.3	breakfast cereals, including rolled oats	320	BHA	AOX	200mg/kg	0.5	
321	06.3	breakfast cereals, including rolled oats	321	BHT	AOX	50mg/kg	0.3	
322	06.3	breakfast cereals, including rolled oats	310	GALLATE, PROPYL	AOX	200mg/kg	1.4	
323	06.3	breakfast cereals, including rolled oats	306-309	TOCOPHEROLS	AOX	85mg/kg	2	
324	06.4	pastas and noodles	320	BHA	AOX	100mg/kg	0.5	
325	06.4	pastas and noodles	321	BHT	AOX	200mg/kg	0.3	
326	06.4	pastas and noodles	310	GALLATE, PROPYL	AOX	100mg/kg	1.4	
327	06.4	pastas and noodles	200-203	SORBATES	PRS	1000mg/kg	25	Note 27
328	06.4	pastas and noodles	220	SULPHITES	PRS	45mg/kg	0.7	Note 30
329	06.5	cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	320	BHA	AOX	2mg/kg	0.5	

330	06.5	cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	234	NISIN	PRS	3mg/kg	33000	Note 13
331	06.5	cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	308, 309	TOCOPHEROLS	AOX	GMP	2	
332	06.6	batters (e.g., for breading or batters for fish or poultry)	200-203	SORBATES	PRS	2000mg/kg	25	Note 27
333	07.0	bakery wares	262ii	SODIUM DIACETATE	PRS	3000mg/kg	15	
334	07.0	bakery wares	200-203	SORBATES	PRS	2000mg/kg	25	Note 27
335	07.1.1	bread and rolls	304	ASCORBYL ESTERS	AOX	500mg/kg	1.25	Note 1
336	07.1.1	bread and rolls	320	BHA	AOX	50mg/kg	0.5	
337	07.1.1	bread and rolls	321	BHT	AOX	50mg/kg	0.3	
338	07.1.2	crackers, excluding sweet crackers	320	BHA	AOX	50mg/kg	0.5	
339	07.1.2	crackers, excluding sweet crackers	321	BHT	AOX	50mg/kg	0.3	
340	07.1.3	other ordinary bakery products (e.g., bagels, pita, English muffins)	320	BHA	AOX	100mg/kg	0.5	
341	07.1.3	other ordinary bakery products (e.g., bagels, pita, English muffins)	321	BHT	AOX	200mg/kg	0.3	
342	07.1.3	other ordinary bakery products (e.g., bagels, pita, English muffins)	310	GALLATE, PROPYL	AOX	100mg/kg	1.4	
343	07.1.3	other ordinary bakery products (e.g., bagels, pita, English muffins)	220-224, 226-228	SULPHITES	PRS	50mg/kg	0.7	Note 30
344	07.1.4	bread-type products, including bread stuffing and bread crumbs	320	BHA	AOX	50mg/kg	0.5	
345	07.1.4	bread-type products, including bread stuffing and bread crumbs	321	BHT	AOX	50mg/kg	0.3	
346	07.2	fine bakery wares	304	ASCORBYL ESTERS	AOX	200mg/kg	1.25	Note 1
347	07.2	fine bakery wares	210-213	BENZOATES	PRS	800mg/kg	5	Note 3
348	07.2	fine bakery wares	321	BHT	AOX	25mg/kg	0.3	
349	07.2	fine bakery wares	214-219	HYDROXYBENZOATES, p-	PRS	300mg/kg	10	Note 10
350	07.2	fine bakery wares	234	NISIN	PRS	250mg/kg	33000	Note 13

351	07.2	fine bakery wares	223	SULPHITES	PRS	300mg/kg	0.7	Note 30
352	07.2	fine bakery wares	306-309	TOCOPHEROLS	AOX	100mg/kg	2	
353	07.2.1	cakes, cookies and pies (e.g., fruit-filled or custard types)	320	BHA	AOX	25mg/kg	0.5	
354	07.2.1	cakes, cookies and pies (e.g., fruit-filled or custard types)	310	GALLATE, PROPYL	AOX	50mg/kg	1.4	
355	07.2.2	other fine bakery products (e.g., doughnuts, sweet rolls, scones & muffins)	320	BHA	AOX	25mg/kg	0.5	
356	07.2.2	other fine bakery products (e.g., doughnuts, sweet rolls, scones & muffins)	310	GALLATE, PROPYL	AOX	50mg/kg	1.4	
357	07.2.3	mixes for fine bakery wares (e.g., cakes, pancakes)	320	BHA	AOX	200mg/kg	0.5	
358	07.2.3	mixes for fine bakery wares (e.g., cakes, pancakes)	310	GALLATE, PROPYL	AOX	200mg/kg	1.4	
359	08.0	meat and meat products, including poultry and game	319	TBHQ	AOX	100mg/kg	0.2	Note 31
360	08.0	meat and meat products, including poultry & game	321	BHT	AOX	100mg/kg	0.3	
361	08.1	fresh meat, poultry & game	320	BHA	AOX	100mg/kg	0.5	
362	08.1	<i>fresh meat, poultry & game</i>	251, 252	NITRATES	PRS	200mg/kg	3.7	Note 14
363	08.1	<i>fresh meat, poultry & game</i>	250	NITRITES	PRS	200mg/kg	0.06	Note 21
364	08.1	fresh meat, poultry & game	310	GALLATE, PROPYL	AOX	100mg/kg	1.4	
365	08.1.2	fresh comminuted meat, poultry & game	384	ISOPROPYL CITRATES	AOX	200mg/kg	14	
366	08.2	processed meat, poultry & game products in whole pieces/cuts	320	BHA	AOX	200mg/kg	0.5	
367	08.2	processed meat, poultry & game products in whole pieces/cuts	310	GALLATE, PROPYL	AOX	200mg/kg	1.4	
368	08.2	processed meat, poultry & game products in whole pieces/cuts	262ii	SODIUM DIACETATE	PRS	1000mg/kg	15	
369	08.2	processed meat, poultry & game products in whole pieces/cuts	200-202	SORBATES	PRS	2000mg/kg	25	Note 27

370	08.2.1.1	meat, poultry & game products in whole pieces/cuts, non-heat treated, cured (incl. salted)	210-213	BENZOATES	PRS	50mg/kg	5	Note 3
371	08.2.1.1	<i>meat, poultry & game products in whole pieces/cuts, non-heat treated, cured (incl. salted)</i>	251, 252	NITRATES	PRS	2189mg/kg	3.7	Notes 14 & 17
372	08.2.1.1	<i>meat, poultry & game products in whole pieces/cuts, non-heat treated, cured (incl. salted)</i>	249, 250	NITRITES	PRS	625mg/kg	0.06	Notes 21 & 22
373	08.2.1.1	meat, poultry & game products in whole pieces/cuts, non-heat treated, cured (incl. salted)	203	SORBATES	PRS	1000mg/kg	25	Notes 11 & 27
374	08.2.1.1	meat, poultry & game products in whole pieces/cuts, non-heat treated, cured (incl. salted)	306, 308, 309	TOCOPHEROLS	AOX	300mg/kg	2	
375	08.2.1.1	meat, poultry & game products in whole pieces/cuts, non-heat treated, cured (incl. salted)	307	TOCOPHEROLS	AOX	500mg/kg	2	
376	08.2.1.2	meat, poultry & game products in whole pieces/cuts, non-heat treated, cured (incl. salted) & dried	210-213	BENZOATES	PRS	50mg/kg	5	Note 3
377	08.2.1.2	meat, poultry & game products in whole pieces/cuts, non-heat treated, cured (incl. salted) & dried	214-219	HYDROXYBENZOATES, p-	PRS	GMP	10	Notes 10 & 11
378	08.2.1.2	meat, poultry & game products in whole pieces/cuts, non-heat treated, cured (incl. salted) & dried	384	ISOPROPYL CITRATES	AOX	200mg/kg	14	
379	08.2.1.2	<i>meat, poultry & game products in whole pieces/cuts, non-heat treated, cured (incl. salted) & dried</i>	251, 252	NITRATES	PRS	500mg/kg	3.7	Note 14
380	08.2.1.2	<i>meat, poultry & game products in whole pieces/cuts, non-heat treated, cured (incl. salted) & dried</i>	249, 250	NITRITES	PRS	200mg/kg	0.06	Notes 18 & 21

381	08.2.1.2	meat, poultry & game products in whole pieces/cuts, non-heat treated, cured (incl. salted) & dried	203	SORBATES	PRS	1500mg/kg	25	Note 27
382	08.2.1.2	meat, poultry & game products in whole pieces/cuts, non-heat treated, cured (incl. salted) & dried	306-309	TOCOPHEROLS	AOX	300mg/kg	2	
383	08.2.1.3	<i>meat, poultry & game products in whole pieces/cuts, non-heat treated, fermented</i>	251, 252	NITRATES	PRS	500mg/kg	3.7	Note 14
384	08.2.1.3	<i>meat, poultry & game products in whole pieces/cuts, non-heat treated, fermented</i>	249, 250	NITRITES	PRS	200mg/kg	0.06	Notes 18 & 21
385	08.2.1.3	meat, poultry & game products in whole pieces/cuts, non-heat treated, fermented	306-309	TOCOPHEROLS	AOX	300mg/kg	2	
386	08.2.2	meat, poultry & game products in whole pieces/cuts, heat-treated	210-213	BENZOATES	PRS	50mg/kg	5	Note 3
387	08.2.2	<i>meat, poultry & game products in whole pieces/cuts, heat-treated</i>	251, 252	NITRATES	PRS	500mg/kg	3.7	Note 14
388	08.2.2	<i>meat, poultry & game products in whole pieces/cuts, heat-treated</i>	249, 250	NITRITES	PRS	250mg/kg	0.06	Notes 16 & 21
389	08.2.2	meat, poultry & game products in whole pieces/cuts, heat-treated	203	SORBATES	PRS	1500mg/kg	25	Notes 11 & 27
390	08.2.3	<i>meat, poultry & game products in whole pieces/cuts, frozen</i>	251, 252	NITRATES	PRS	500mg/kg	3.7	Notes 14 & 18
391	08.2.3	<i>meat, poultry & game products in whole pieces/cuts, frozen</i>	249, 250	NITRITES	PRS	250mg/kg	0.06	Notes 16 & 21
392	08.3	processed comminuted meat, poultry & game products	320	BHA	AOX	200mg/kg	0.5	
393	08.3	processed comminuted meat, poultry & game products	310	GALLATE, PROPYL	AOX	200mg/kg	1.4	
394	08.3	processed comminuted meat, poultry & game products	262ii	SODIUM DIACETATE	PRS	1000mg/kg	15	
395	08.3	processed comminuted meat, poultry & game products	200-202	SORBATES	PRS	2000mg/kg	25	Note 27

396	08.3	processed comminuted meat, poultry & game products	226, 227	SULPHITES	PRS	450mg/kg	0.7	Note 30
397	08.3	processed comminuted meat, poultry & game products	220-225, 228	SULPHITES	PRS	500mg/kg	0.7	Note 30
398	08.3	processed comminuted meat, poultry & game products	306-309	TOCOPHEROLS	AOX	300mg/kg	2	
399	08.3.1.1	comminuted meat, poultry & game products, non-heat treated, cured (incl. salted)	210-213	BENZOATES	PRS	1000mg/kg	5	Note 3
400	08.3.1.1	<i>comminuted meat, poultry & game products, non-heat treated, cured (incl. salted)</i>	251, 252	NITRATES	PRS	1718mg/kg	3.7	Note 14
401	08.3.1.1	<i>comminuted meat, poultry & game products, non-heat treated, cured (incl. salted)</i>	249, 250	NITRITES	PRS	156mg/kg	0.06	Note 21
402	08.3.1.1	comminuted meat, poultry & game products, non-heat treated, cured (incl. salted)	203	SORBATES	PRS	1000mg/kg	25	Notes 11 & 27
403	08.3.1.2	comminuted meat, poultry & game products, non-heat treated, cured (incl. salted) & dried	210-213	BENZOATES	PRS	1000mg/kg	5	Note 3
404	08.3.1.2	comminuted meat, poultry & game products, non-heat treated, cured (incl. salted) & dried	214-219	HYDROXYBENZOATES, p-	PRS	GMP	10	Notes 10 & 11
405	08.3.1.2	<i>comminuted meat, poultry & game products, non-heat treated, cured (incl. salted) & dried</i>	252	NITRATES	PRS	300mg/kg	3.7	Note 14
406	08.3.1.2	<i>comminuted meat, poultry & game products, non-heat treated, cured (incl. salted) & dried</i>	251	NITRATES	PRS	500mg/kg	3.7	Notes 14 & 18
407	08.3.1.2	<i>comminuted meat, poultry & game products, non-heat treated, cured (incl. salted) & dried</i>	249, 250	NITRITES	PRS	150mg/kg	0.06	Notes 21 & 23
408	08.3.1.2	comminuted meat, poultry & game products, non-heat treated, cured (incl. salted) & dried	235	PIMARICIN	PRS	20mg/kg	0.3	Note 11
409	08.3.1.2	comminuted meat, poultry & game products, non-heat treated, cured (incl. salted) & dried	203	SORBATES	PRS	1000mg/kg	2	Notes 11 & 27
410	08.3.1.3	<i>comminuted meat, poultry & game products, non-heat treated, fermented</i>	252	NITRATES	PRS	200mg/kg	3.7	Notes 14 & 18
411	08.3.1.3	<i>comminuted meat, poultry & game products, non-heat treated, fermented</i>	251	NITRATES	PRS	500mg/kg	3.7	Notes 14 & 18

412	08.3.1.3	<i>comminuted meat, poultry & game products, non-heat treated, fermented</i>	250	NITRITES	PRS	200mg/kg	0.06	Notes 21 & 24
413	08.3.1.3	comminuted meat, poultry & game products, non-heat treated, fermented	203	SORBATES	PRS	1500mg/kg	25	Notes 11 & 27
414	08.3.2	comminuted meat, poultry & game products, heat-treated	210-213	BENZOATES	PRS	1000mg/kg	5	Note 3
415	08.3.2	<i>comminuted meat, poultry & game products, heat-treated</i>	386	EDTAs	PRS	35mg/kg	2.5	Note 7
416	08.3.2	<i>comminuted meat, poultry & game products, heat-treated</i>	252	NITRATES	PRS	200mg/kg	3.7	Notes 14 & 18
417	08.3.2	<i>comminuted meat, poultry & game products, heat-treated</i>	251	NITRATES	PRS	500mg/kg	3.7	Note 14
418	08.3.2	<i>comminuted meat, poultry & game products, heat-treated</i>	249, 250	NITRITES	PRS	125mg/kg	0.06	Notes 21 & 25
419	08.3.2	comminuted meat, poultry & game products, heat-treated	203	SORBATES	PRS	1000mg/kg	25	Note 27
420	08.3.2	comminuted meat, poultry & game products, heat-treated	200-203	SORBATES	AOX	1000nig/kg	25	Note 27
421	08.3.3	<i>comminuted meat, poultry & game products, frozen</i>	252	NITRATES	PRS	200mg/kg	3.7	Notes 14 & 18
422	08.3.3	<i>comminuted meat, poultry & game products, frozen</i>	251	NITRATES	PRS	500mg/kg	3.7	Notes 14 & 18
423	08.3.3	<i>comminuted meat, poultry & game products, frozen</i>	250	NITRITES	PRS	200mg/kg	0.06	Notes 21 & 24
424	08.4	edible casings (e.g., sausage casings)	216	HYDROXYBENZOATES, p-	PRS	36mg/kg	10	Note 10
425	08.4	edible casings (e.g., sausage casings)	220-225, 228	SULPHITES	PRS	500mg/kg	0.7	Note 30
426	09.1.2	fresh mollusks, crustaceans & echinoderms	225	SULPHITES	PRS	30mg/kg	0.7	Note 30
427	09.1.2	fresh mollusks, crustaceans & echinoderms	220-224, 226-228	SULPHITES	PRS	200mg/kg	0.7	Note 30
428	09.2.1	frozen fish, fish fillets & fish products, including mollusks, crustaceans & echinoderms	304, 305	ASCORBYL ESTERS	AOX	1000mg/kg	1.25	Note 1

429	09.2.1	frozen fish, fish fillets & fish products, including mollusks, crustaceans & echinoderms	212	BENZOATES	PRS	1000	mg/kg	5	Note 3
430	09.2.1	frozen fish, fish fillets & fish products, including mollusks, crustaceans & echinoderms	320	BHA	AOX	1000	mg/kg	0.5	
431	09.2.1	frozen fish, fish fillets & fish products, including mollusks, crustaceans & echinoderms	321	BHT	AOX	1000	mg/kg	0.3	
432	09.2.1	frozen fish, fish fillets & fish products, including mollusks, crustaceans & echinoderms	220-228	SULPHITES	PRS	300	mg/kg	0.7	Note 30
433	09.2.1	frozen fish, fish fillets & fish products, including mollusks, crustaceans & echinoderms	319	TBHQ	AOX	1000	mg/kg	0.2	Note 31
434	09.2.2	frozen battered fish, fish fillets & fish products, including mollusks, crustaceans & echinoderms	304, 305	ASCORBYL ESTERS	AOX	1000	mg/kg	1.25	Note 1
435	09.2.2	frozen battered fish, fish fillets & fish products, including mollusks, crustaceans & echinoderms	212	BENZOATES	PRS	1000	mg/kg	5	Note 3
436	09.2.2	frozen battered fish, fish fillets & fish products, including mollusks, crustaceans & echinoderms	320	BHA	AOX	200	mg/kg	0.5	Note 5
437	09.2.2	frozen battered fish, fish fillets & fish products, including mollusks, crustaceans & echinoderms	321	BHT	AOX	200	mg/kg	0.3	Note 5
438	09.2.2	frozen battered fish, fish fillets & fish products, including mollusks, crustaceans & echinoderms	388, 389	THIODIPROPIONATES	AOX	40	mg/kg	3	Note 32
439	09.2.2	frozen battered fish, fish fillets & fish products, including mollusks, crustaceans & echinoderms	306-309	TOCOPHEROLS	AOX		GMP	2	
440	09.2.4.2	cooked mollusks, crustaceans & echinoderms	210-213	BENZOATES	PRS	6000	mg/kg	5	Note 3
441	09.2.4.2	cooked mollusks, crustaceans & echinoderms	200-203	SORBATES	PRS	6000	mg/kg	25	Note 27
442	09.2.4.2	cooked mollusks, crustaceans & echinoderms	220-228	SULPHITES	PRS	50	mg/kg	0.7	Note 30
443	09.2.5	smoked, dried, fermented and/or salted fish & fish prods, incl. mollusks, crustaceans & echinoderms	210-213	BENZOATES	PRS	200	mg/kg	5	Note 3
444	09.2.5	smoked, dried, fermented and/or salted fish & fish prods, incl. mollusks, crustaceans & echinoderms	320	BHA	AOX	200	mg/kg	0.5	

445	09.2.5	smoked, dried, fermented and/or salted fish & fish prods, incl. mollusks, crustaceans & echinoderms	321	BHT	AOX	200mg/kg	0.3	
446	09.2.5	smoked, dried, fermented and/or salted fish & fish prods, incl. mollusks, crustaceans & echinoderms	310	GALLATE, PROPYL	AOX	100mg/kg	1.4	
447	09.2.5	<i>smoked, dried, fermented and/or salted fish & fish prods, incl. mollusks, crustaceans & echinoderms</i>	252	NITRATES	PRS	70mg/kg	3.7	Notes 14 & 19
448	09.2.5	<i>smoked, dried, fermented and/or salted fish & fish prods, incl. mollusks, crustaceans & echinoderms</i>	251	NITRATES	PRS	500mg/kg	3.7	Notes 14 & 18
449	09.2.5	<i>smoked, dried, fermented and/or salted fish & fish prods, incl. mollusks, crustaceans & echinoderms</i>	250	NITRITES	PRS	200mg/kg	0.06	Notes 18 & 21
450	09.2.5	smoked, dried, fermented and/or salted fish & fish prods, incl. mollusks, crustaceans & echinoderms	202	SORBATES	PRS	1500mg/kg	25	Note 27
451	09.2.5	smoked, dried, fermented and/or salted fish & fish prods, incl. mollusks, crustaceans & echinoderms	200, 201	SORBATES	PRS	2000mg/kg	25	Note 27
452	09.2.5	smoked, dried, fermented and/or salted fish & fish prods, incl. mollusks, crustaceans & echinoderms	220-224, 226-228	SULPHITES	PRS	450mg/kg	0.7	Note 30
453	09.2.5	smoked, dried, fermented and/or salted fish & fish prods, incl. mollusks, crustaceans & echinoderms	319	TBHQ	AOX	200mg/kg	0.2	Note 31
454	09.3	semi-preserved fish & fish products, including mollusks, crustaceans & echinoderms	212, 213	BENZOATES	PRS	2000mg/kg	5	Note 3
455	09.3	semi-preserved fish & fish products, including mollusks, crustaceans & echinoderms	320	BHA	AOX	200mg/kg	0.5	
456	09.3	semi-preserved fish & fish products, including mollusks, crustaceans & echinoderms	321	BHT	AOX	100mg/kg	0.3	

457	09.3	semi-preserved fish & fish products, including mollusks, crustaceans & echinoderms	310	GALLATE, PROPYL	AOX	100mg/kg	1.4	
458	09.3	semi-preserved fish & fish products, including mollusks, crustaceans & echinoderms	215, 217-219	HYDROXYBENZOATES, p-	PRS	300mg/kg	10	Note 10
459	09.3	semi-preserved fish & fish products, including mollusks, crustaceans & echinoderms	214, 216	HYDROXYBENZOATES, p-	PRS	1000mg/kg	10	Note 10
460	09.3	<i>semi-preserved fish & fish products, including mollusks, crustaceans & echinoderms</i>	<i>251, 252</i>	<i>NITRATES</i>	<i>PRS</i>	<i>300mg/kg</i>	<i>3.7</i>	<i>Note 14</i>
461	09.3	semi-preserved fish & fish products, including mollusks, crustaceans & echinoderms	200-203	SORBATES	PRS	2000mg/kg	25	Note 27
462	09.3.1	fish & fish products, including mollusks, crustaceans & echinoderms, marinated and/or in jelly	210, 211	BENZOATES	PRS	2000mg/kg	5	Note 3
463	09.3.2	fish & fish products, including mollusks, crustaceans & echinoderms, pickles and/or in brine	210, 211	BENZOATES	PRS	2000mg/kg	5	Note 3
464	09.3.3	salmon substitutes, caviar and other fish roe products	210, 211	BENZOATES	PRS	2500mg/kg	5	Note 3
465	09.3.3	<i>salmon substitutes, caviar and other fish roe products</i>	<i>250</i>	<i>NITRITES</i>	<i>PRS</i>	<i>5mg/kg</i>	<i>0.06</i>	<i>Notes 19 & 21</i>
466	09.3.4	semi-preserved fish & fish products, including mollusks, crustaceans & echinoderms other than 9.3.1 - 9.3.3	210, 211	BENZOATES	PRS	2000mg/kg	5	Note 3
467	09.4	fully preserved, incl. canned or fermented, fish & fish products, incl. mollusks, crustaceans & echinoderms	210-213	BENZOATES	PRS	1000mg/kg	5	Note 3
468	09.4	fully preserved, incl. canned or fermented, fish & fish products, incl. mollusks, crustaceans & echinoderms	320	BHA	AOX	200mg/kg	0.5	
469	09.4	fully preserved, incl. canned or fermented, fish & fish products, incl. mollusks, crustaceans & echinoderms	321	BHT	AOX	100mg/kg	0.3	

470	09.4	fully preserved, incl. canned or fermented, fish & fish products, incl. mollusks, crustaceans & echinoderms	386	EDTAs	PRS	75mg/kg	2.5	Note 7
471	09.4	fully preserved, incl. canned or fermented, fish & fish products, incl. mollusks, crustaceans & echinoderms	385, 386	EDTAs	AOX	250mg/kg	2.5	Note 7
472	09.4	fully preserved, incl. canned or fermented, fish & fish products, incl. mollusks, crustaceans & echinoderms	385	EDTAs	PRS	340mg/kg	2.5	Note 7
473	09.4	fully preserved, incl. canned or fermented, fish & fish products, incl. mollusks, crustaceans & echinoderms	310	GALLATE, PROPYL	AOX	100mg/kg	1.4	
474	09.4	fully preserved, incl. canned or fermented, fish & fish products, incl. mollusks, crustaceans & echinoderms	225	SULPHITES	PRS	30mg/kg	0.7	Note 30
475	09.4	fully preserved, incl. canned or fermented, fish & fish products, incl. mollusks, crustaceans & echinoderms	220-224, 228	SULPHITES	PRS	300mg/kg	0.7	Note 30
476	10.2.1	liquid egg products	210-213	BENZOATES	PRS	5000mg/kg	5	Note 3
477	10.2.1	liquid egg products	200-203	SORBATES	PRS	5000mg/kg	25	Note 27
478	10.2.2	frozen egg products	310	GALLATE, PROPYL	AOX	100mg/kg	1.4	
479	10.2.2	frozen egg products	200-203	SORBATES	PRS	1000mg/kg	25	Note 27
480	10.2.3	dried and/or heat coagulated egg products	385	EDTAs	PRS	200mg/kg	2.5	Note 7
481	10.2.3	dried and/or heat coagulated egg products	310	GALLATE, PROPYL	AOX	100mg/kg	1.4	
482	10.2.3	dried and/or heat coagulated egg products	200-203	SORBATES	PRS	1000mg/kg	25	Note 27
483	10.4	egg-based desserts (e.g., custard)	320	BHA	AOX	2mg/kg	0.5	
484	11.1	white & semi-white sugar, fructose, glucose, xylose; sugar solutions & syrups; (partially) inverted sugars	200-203	SORBATES	PRS	1000mg/kg	25	Note 27
485	11.1	white & semi-white sugar, fructose, glucose, xylose; sugar solutions & syrups; (partially) inverted sugars	225-227	SULPHITES	PRS	400mg/kg	0.7	Note 30

486	11.1	white & semi-white sugar, fructose, glucose, xylose; sugar solutions & syrups; (partially) inverted sugars	220-224, 228	SULPHITES	PRS	500mg/kg	0.7	Note 30
487	11.2	other sugars and syrups (e.g., brown sugar, maple syrup)	212, 213	BENZOATES	PRS	500mg/kg	5	Note 3
488	11.2	other sugars and syrups (e.g., brown sugar, maple syrup)	210, 211	BENZOATES	PRS	600mg/kg	5	Note 3
489	11.2	other sugars and syrups (e.g., brown sugar, maple syrup)	214, 216	HYDROXYBENZOATES, p-	PRS	100mg/kg	10	Note 10
490	11.2	other sugars and syrups (e.g., brown sugar, maple syrup)	200-203	SORBATES	PRS	1000mg/kg	25	Note 27
491	11.2	other sugars and syrups (e.g., brown sugar, maple syrup)	220-224, 226-228	SULPHITES	PRS	40mg/kg	0.7	Note 30
492	12.2	herbs, spices, seasonings (including salt substitutes) and condiments	304	ASCORBYL ESTERS	AOX	200mg/kg	1.25	Note 1
493	12.2	herbs, spices, seasonings (including salt substitutes) and condiments	210-213	BENZOATES	PRS	1000mg/kg	5	Note 3
494	12.2	herbs, spices, seasonings (including salt substitutes) and condiments	320	BHA	AOX	200mg/kg	0.5	
495	12.2	<i>herbs, spices, seasonings (including salt substitutes) and condiments</i>	385	<i>EDTAs</i>	<i>PRS</i>	<i>60mg/kg</i>	<i>2.5</i>	<i>Note 7</i>
496	12.2	herbs, spices, seasonings (including salt substitutes) and condiments	310	GALLATE, PROPYL	AOX	200mg/kg	1.4	
497	12.2	herbs, spices, seasonings (including salt substitutes) and condiments	200-203	SORBATES	PRS	1000mg/kg	25	Note 27
498	12.2	herbs, spices, seasonings (including salt substitutes) and condiments	220-224, 226-228	SULPHITES	PRS	200mg/kg	0.7	Note 30
499	12.2	herbs, spices, seasonings (including salt substitutes) and condiments	306-309	TOCOPHEROLS	AOX	1000mg/kg	2	
500	12.3	vinegars	210, 211	BENZOATES	PRS	1000mg/kg	5	Note 3
501	12.3	vinegars	214, 216	HYDROXYBENZOATES, p-	PRS	100mg/kg	10	Note 10
502	12.3	vinegars	201, 203	SORBATES	PRS	500mg/kg	25	Note 27

503	12.3	vinegars	200, 202	SORBATES	PRS	1000	mg/kg	25	Note 27
504	12.3	vinegars	220-228	SULPHITES	PRS	200	mg/kg	0.7	Note 30
505	12.4	mustards	210-213	BENZOATES	PRS	1500	mg/kg	5	Note 3
506	12.4	mustards	320	BHA	AOX	200	mg/kg	0.5	
507	12.4	mustards	321	BHT	AOX	100	mg/kg	0.3	
508	12.4	mustards	214-219	HYDROXYBENZOATES, p-	PRS	300	mg/kg	10	Note 10
509	12.4	mustards	200-203	SORBATES	PRS	1500	mg/kg	25	Note 27
510	12.4	mustards	225	SULPHITES	PRS	250	mg/kg	0.7	Note 30
511	12.4	mustards	220-224, 226-228	SULPHITES	PRS	500	mg/kg	0.7	Note 30
512	12.4	mustards	306-309	TOCOPHEROLS	AOX	200	mg/kg	2	
513	12.5	soups and broths	304	ASCORBYL ESTERS	AOX	200	mg/kg	1.25	Note 1
514	12.5	soups and broths	210-212	BENZOATES	PRS	500	mg/kg	5	Note 3
515	12.5	soups and broths	321	BHT	AOX	100	mg/kg	0.3	
516	12.5	soups and broths	214-219	HYDROXYBENZOATES, p-	PRS	300	mg/kg	10	Note 10
517	12.5	soups and broths	262ii	SODIUM DIACETATE	PRS	500	mg/kg	15	
518	12.5	soups and broths	200-203	SORBATES	PRS	1000	mg/kg	25	Note 27
519	12.5	soups and broths	306-309	TOCOPHEROLS	AOX	200	mg/kg	2	
520	12.5.1	ready-to-eat soups and broths, including canned, bottled and frozen	213	BENZOATES	PRS	500	mg/kg	5	Note 3
521	12.5.1	ready-to-eat soups and broths, including canned, bottled and frozen	320	BHA	AOX	200	mg/kg	0.5	
522	12.5.1	ready-to-eat soups and broths, including canned, bottled and frozen	310	GALLATE, PROPYL	AOX	100	mg/kg	1.4	
523	12.5.1	ready-to-eat soups and broths, including canned, bottled and frozen	234	NISIN	PRS		GMP	33000	Note 13
524	12.5.2	mixes for soups and broths	320	BHA	AOX	300	mg/kg	0.5	
525	12.5.2	mixes for soups and broths	310	GALLATE, PROPYL	AOX	300	mg/kg	1.4	
526	12.6	sauces and like products	304	ASCORBYL ESTERS	AOX	200	mg/kg	1.25	Note 1
527	12.6	sauces and like products	210-212	BENZOATES	PRS	1000	mg/kg	5	Note 3

528	12.6	sauces and like products	385, 386	EDTAs	PRS	75mg/kg	2.5	Note 7
529	12.6	sauces and like products	237, 238	FORMATES	PRS	200mg/kg	3	Note 9
530	12.6	sauces and like products	262ii	SODIUM DIACETATE	PRS	2500mg/kg	15	
531	12.6	sauces and like products	220-228	SULPHITES	PRS	300mg/kg	0.7	Note 30
532	12.6.1	emulsified sauces (e.g., mayonnaise, salad dressing)	310	GALLATE, PROPYL	AOX	200mg/kg	1.4	
533	12.6.1	emulsified sauces (e.g., mayonnaise, salad dressing)	305	ASCORBYL ESTERS	AOX	200mg/kg	1.25	Note 1
534	12.6.1	emulsified sauces (e.g., mayonnaise, salad dressing)	320	BHA	AOX	140mg/kg	0.5	
535	12.6.1	emulsified sauces (e.g., mayonnaise, salad dressing)	321	BHT	AOX	60mg/kg	0.3	
536	12.6.1	emulsified sauces (e.g., mayonnaise, salad dressing)	355, 386	EDTAs	AOX	75mg/kg	2.5	Note 7
537	12.6.1	emulsified sauces (e.g., mayonnaise, salad dressing)	214-219	HYDROXYBENZOATES, p-	PRS	300mg/kg	10	Note 10
538	12.6.1	emulsified sauces (e.g., mayonnaise, salad dressing)	200-203	SORBATES	PRS	2000mg/kg	25	Note 27
539	12.6.1	emulsified sauces (e.g., mayonnaise, salad dressing)	306, 307	TOCOPHEROLS	AOX	240mg/kg	2	
540	12.6.1	emulsified sauces (e.g., mayonnaise, salad dressing)	308, 309	TOCOPHEROLS	AOX	600mg/kg	2	
541	12.6.2	non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy)	213	BENZOATES	PRS	1000mg/kg	5	Note 3
542	12.6.2	non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy)	320	BHA	AOX	200mg/kg	0.5	
543	12.6.2	non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy)	321	BHT	AOX	100mg/kg	0.3	
544	12.6.2	non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy)	310	GALLATE, PROPYL	AOX	100mg/kg	1.4	

545	12.6.2	non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy)	215, 217, 219	HYDROXYBENZOATES, p-	PRS	300mg/kg	10	Note 10
546	12.6.2	non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy)	214, 216	HYDROXYBENZOATES, p-	PRS	1000mg/kg	10	Note 10
547	12.6.2	non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy)	200-203	SORBATES	PRS	1000mg/kg	25	Note 27
548	12.6.2	non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy)	306, 307	TOCOPHEROLS	AOX	200mg/kg	2	
549	12.6.2	non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy)	308, 309	TOCOPHEROLS	AOX	600mg/kg	2	
550	12.6.3	mixes for asuces and gravies	321	BHT	AOX	100mg/kg	0.3	
551	12.6.3	mixes for asuces and gravies	321	BHT	AOX	100mg/kg	0.3	
552	12.6.3	mixes for sauces and gravies	320	BHA	AOX	200mg/kg	0.5	
553	12.6.3	mixes for sauces and gravies	310	GALLATE, PROPYL	AOX	200mg/kg	1.4	
554	12.6.3	mixes for sauces and gravies	214-219	HYDROXYBENZOATES, p-	PRS	300mg/kg	10	Note 10
555	12.6.3	mixes for sauces and gravies	200-203	SORBATES	PRS	1000mg/kg	25	Note 27
556	12.6.3	mixes for sauces and gravies	306-309	TOCOPHEROLS	AOX	200mg/kg	2	
557	12.7	salads (e.g., macaroni salad, potato salad) & sandwich spreads (excluding cocoa- & nut-based spreads)	304	ASCORBYL ESTERS	AOX	200mg/kg	1.25	Note 1
558	12.7	salads (e.g., macaroni salad, potato salad) & sandwich spreads (excluding cocoa- & nut-based spreads)	210-213	BENZOATES	PRS	1500mg/kg	5	Note 3
559	12.7	salads (e.g., macaroni salad, potato salad) & sandwich spreads (excluding cocoa- & nut-based spreads)	320	BHA	AOX	200mg/kg	0.5	
560	12.7	salads (e.g., macaroni salad, potato salad) & sandwich spreads (excluding cocoa- & nut-based spreads)	321	BHT	AOX	100mg/kg	0.3	
561	12.7	salads (e.g., macaroni salad, potato salad) & sandwich spreads (excluding cocoa- & nut-based spreads)	385, 386	EDTAs	PRS	100mg/kg	2.5	Note 7

562	12.7	salads (e.g., macaroni salad, potato salad) & sandwich spreads (excluding cocoa- & nut-based spreads)	310	GALLATE, PROPYL	AOX	100mg/kg	1.4	
563	12.7	salads (e.g., macaroni salad, potato salad) & sandwich spreads (excluding cocoa- & nut-based spreads)	214-219	HYDROXYBENZOATES, p-	PRS	300mg/kg	10	Note 10
564	12.7	salads (e.g., macaroni salad, potato salad) & sandwich spreads (excluding cocoa- & nut-based spreads)	200-203	SORBATES	PRS	1500mg/kg	25	Note 27
565	12.7	salads (e.g., macaroni salad, potato salad) & sandwich spreads (excluding cocoa- & nut-based spreads)	306-309	TOCOPHEROLS	AOX	200mg/kg	2	
566	12.8	yeast	304	ASCORBYL ESTERS	AOX	200mg/kg	1.25	Note 1
567	12.8	yeast	320	BHA	AOX	1000mg/kg	0.5	
568	12.8	yeast	321	BHT	AOX	100mg/kg	0.3	
569	12.8	yeast	310	GALLATE, PROPYL	AOX	100mg/kg	1.4	
570	12.8	yeast	306-309	TOCOPHEROLS	AOX	200mg/kg	2	
571	12.9	protein products	220-224, 226-228	SULPHITES	PRS	50mg/kg	0.7	Note 30
572	13.1	infant formulae and follow-on formulae	304	ASCORBYL ESTERS	AOX	50mg/kg	1.25	Note 1
573	13.1	infant formulae and follow-on formulae	306-309	TOCOPHEROLS	AOX	30mg/kg	2	
574	13.2	foods for young children (weaning foods)	304	ASCORBYL ESTERS	AOX	1000mg/kg	1.25	Note 1
575	13.2	foods for young children (weaning foods)	308, 309	TOCOPHEROLS	AOX	300mg/kg	2	
576	13.2	foods for young children (weaning foods)	306, 307	TOCOPHEROLS	AOX	1000mg/kg	2	
577	13.3	dietetic foods intended for special medical purposes	304	ASCORBYL ESTERS	AOX	1000mg/kg	1.2	Note 1
578	13.3	dietetic foods intended for special medical purposes	210-213	BENZOATES	PRS	1500mg/kg	5	Note 3
579	13.3	dietetic foods intended for special medical purposes	200-203	SORBATES	PRS	1500mg/kg	25	Note 27
580	13.3	dietetic foods intended for special medical purposes	306, 307	TOCOPHEROLS	AOX	1000mg/kg	2	

581	13.4	dietetic formulae for slimming purposes and weight reduction	210-213	BENZOATES	PRS	1500mg/kg	5	Note 3
582	13.4	dietetic formulae for slimming purposes and weight reduction	200-203	SORBATES	PRS	1500mg/kg	25	Note 27
583	13.5	dietetic foods other than 13.1 -13.4	210-213	BENZOATES	PRS	2000mg/kg	5	Note 3
584	13.5	dietetic foods other than 13.1 -13.4	200-203	SORBATES	PRS	2000mg/kg	25	Note 27
585	13.6	food supplements	320	BHA	AOX	400mg/kg	0.5	
586	13.6	food supplements	321	BHT	AOX	400mg/kg	0.3	
587	13.6	<i>food supplements</i>	386	<i>EDTAs</i>	<i>PRS</i>	<i>150mg/kg</i>	2.5	<i>Note 7</i>
588	13.6	food supplements	310	GALLATE, PROPYL	AOX	400mg/kg	1.4	
589	13.6	food supplements	200	SORBATES	PRS	2000mg/kg	25	Note 27
590	14.1	non-alcoholic ("soft) beverages	384	ISOPROPYL CITRATES	AOX	GMP	14	
591	14.1.1.2	table waters and soda waters	210, 211	BENZOATES	PRS	200mg/kg	5	Note 3
592	14.1.1.2	table waters and soda waters	200, 202	SORBATES	PRS	200mg/kg	25	Note 27
593	14.1.2.1	canned or bottled (pasteurized) fruit juice	210-213	BENZOATES	PRS	2100mg/kg		Note 3
594	14.1.2.1	canned or bottled (pasteurized) fruit juice	214, 216, 218	HYDROXYBENZOATES, p-	PRS	1000mg/kg	10	Note 10
595	14.1.2.1	canned or bottled (pasteurized) fruit juice	200-203	SORBATES	PRS	2100mg/kg	25	Note 27
596	14.1.2.1	<i>canned or bottled (pasteurized) fruit juice</i>	512	<i>STANNOUS CHLORIDE</i>	<i>PRS</i>	<i>8mg/kg</i>	2	<i>Notes 28 & 29</i>
597	14.1.2.1	canned or bottled (pasteurized) fruit juice	226, 227	SULPHITES	PRS	350mg/kg	0.7	Note 30
598	14.1.2.1	canned or bottled (pasteurized) fruit juice	200-225, 228	SULPHITES	PRS	600mg/kg	0.7	Note 30
599	14.1.2.2	canned or bottled (pasteurized) vegetable juice	213	BENZOATES	PRS	400mg/kg	5	Note 3
600	14.1.2.2	canned or bottled (pasteurized) vegetable juice	210-212	BENZOATES	PRS	2000mg/kg	5	Note 3
601	14.1.2.2	canned or bottled (pasteurized) vegetable juice	214, 216	HYDROXYBENZOATES, p-	PRS	1000mg/kg	10	Note 10
602	14.1.2.2	canned or bottled (pasteurized) vegetable juice	200-202	SORBATES	PRS	1000mg/kg	25	Note 27
603	14.1.2.2	canned or bottled (pasteurized) vegetable juice	225-227	SULPHITES	PRS	50mg/kg	0.7	Note 30
604	14.1.2.2	canned or bottled (pasteurized) vegetable juice	220-224, 228	SULPHITES	PRS	500mg/kg	0.7	Note 30
605	14.1.2.3	concentrates (liquid or solid) for fruit juice	210-213	BENZOATES	PRS	2100mg/kg	5	Note 3
606	14.1.2.3	concentrates (liquid or solid) for fruit juice	214, 215, 217, 219	HYDROXYBENZOATES, p-	PRS	200mg/kg	10	Note 10

607	14.1.2.3	concentrates (liquid or solid) for fruit juice	216, 218	HYDROXYBENZOATES, p-	PRS	800mg/kg	10	Note 10
608	14.1.2.3	concentrates (liquid or solid) for fruit juice	200-203	SORBATES	PRS	1000mg/kg	25	Note 27
609	14.1.2.3	concentrates (liquid or solid) for fruit juice	225	SULPHITES	PRS	500mg/kg	0.7	Note 30
610	14.1.2.3	concentrates (liquid or solid) for fruit juice	220-224, 226-228	SULPHITES	PRS	2000mg/kg	0.7	Note 30
611	14.1.2.4	concentrates (liquid or solid) for vegetable juice	210-213	BENZOATES	PRS	1400mg/kg		Note 3
612	14.1.2.4	concentrates (liquid or solid) for vegetable juice	214-219	HYDROXYBENZOATES, p-	PRS	200mg/kg	10	Note 10
613	14.1.2.4	concentrates (liquid or solid) for vegetable juice	220-228	SULPHITES	PRS	30mg/kg	0.7	Note 30
614	14.1.3.1	canned or bottled (pasteurized) fruit nectar	210	BENZOATES	PRS	2000mg/kg	5	Note 3
615	14.1.3.1	canned or bottled (pasteurized) fruit nectar	200	SORBATES	PRS	2000mg/kg	25	Note 27
616	14.1.3.2	canned or bottled (pasteurized) vegetable nectar	210	BENZOATES	PRS	2000mg/kg	5	Note 3
617	14.1.3.3	concentrates (liquid or solid) for fruit nectar	210-213	BENZOATES	PRS	500mg/kg	5	Note 3
618	14.1.3.3	concentrates (liquid or solid) for fruit nectar	214-219	HYDROXYBENZOATES, p-	PRS	200mg/kg	10	Note 10
619	14.1.3.3	concentrates (liquid or solid) for fruit nectar	220-228	SULPHITES	PRS	30mg/kg	0.7	Note 30
620	14.1.3.4	concentrates (liquid or solid) for vegetable nectar	210-213	BENZOATES	PRS	500mg/kg	5	Note 3
621	14.1.3.4	concentrates (liquid or solid) for vegetable nectar	214-219	HYDROXYBENZOATES, p-	PRS	200mg/kg	10	Note 10
622	14.1.3.4	concentrates (liquid or solid) for vegetable nectar	220-228	SULPHITES	PRS	30mg/kg	0.7	Note 30
623	14.1.4.1	carbonated water-based flavoured drinks	304	ASCORBYL ESTERS	AOX	200mg/kg	1.25	Note 1
624	14.1.4.1	carbonated water-based flavoured drinks	210-213	BENZOATES	PRS	1000mg/kg	5	Note 3
625	14.1.4.1	carbonated water-based flavoured drinks	320	BHA	AOX	2mg/kg	0.5	
626	14.1.4.1	carbonated water-based flavoured drinks	321	BHT	AOX	200mg/kg	0.3	
627	14.1.4.1	<i>carbonated water-based flavoured drinks</i>	385	EDTAs	PRS	100mg/kg	2.5	Note 7
628	14.1.4.1	carbonated water-based flavoured drinks	236-238	FORMATES	PRS	100mg/kg	3	Note 9
629	14.1.4.1	carbonated water-based flavoured drinks	310	GALLATE, PROPYL	AOX	200mg/kg	1.4	
630	14.1.4.1	carbonated water-based flavoured drinks	214, 215, 217, 219	HYDROXYBENZOATES, p-	PRS	200mg/kg	10	Note 10
631	14.1.4.1	carbonated water-based flavoured drinks	216, 218	HYDROXYBENZOATES, p-	PRS	1000mg/kg	10	Note 10
632	14.1.4.1	<i>carbonated water-based flavoured drinks</i>	452i	PHOSPHATES	PRS	250mg/kg	70	Note 26

633	14.1.4.1	carbonated water-based flavoured drinks	200-203	SORBATES	PRS	1500mg/kg	25	Note 27
634	14.1.4.1	<i>carbonated water-based flavoured drinks</i>	512	STANNOUS CHLORIDE	PRS	30mg/kg	2	Note 29
635	14.1.4.1	carbonated water-based flavoured drinks	226, 227	SULPHITES	PRS	70mg/kg	0.7	Note 30
636	14.1.4.1	carbonated water-based flavoured drinks	220-225, 228	SULPHITES	PRS	115mg/kg	0.7	Note 30
637	14.1.4.1	carbonated water-based flavoured drinks	319	TBHQ	AOX	200mg/kg	0.2	Note 31
638	14.1.4.1	carbonated water-based flavoured drinks	306, 307	TOCOPHEROLS	AOX	200mg/kg	2	
639	14.1.4.2	non-carbonated water-based flavoured drinks, including punches and ades	304	ASCORBYL ESTERS	AOX	200mg/kg	1.25	Note 1
640	14.1.4.2	non-carbonated water-based flavoured drinks, including punches and ades	210-213	BENZOATES	PRS	1000mg/kg	5	Note 3
641	14.1.4.2	non-carbonated water-based flavoured drinks, including punches and ades	320	BHA	AOX	2mg/kg	0.5	
642	14.1.4.2	non-carbonated water-based flavoured drinks, including punches and ades	321	BHT	AOX	200mg/kg	0.3	
643	14.1.4.2	<i>non-carbonated water-based flavoured drinks, including punches and ades</i>	385	EDTAs	PRS	100mg/kg	2.5	Note 7
644	14.1.4.2	non-carbonated water-based flavoured drinks, including punches and ades	236-238	FORMATES	PRS	100mg/kg	3	Note 9
645	14.1.4.2	non-carbonated water-based flavoured drinks, including punches and ades	310	GALLATE, PROPYL	AOX	200mg/kg	1.4	
646	14.1.4.2	non-carbonated water-based flavoured drinks, including punches and ades	214, 215, 217, 219	HYDROXYBENZOATES, p-	PRS	200mg/kg	10	Note 10
647	14.1.4.2	non-carbonated water-based flavoured drinks, including punches and ades	216, 218	HYDROXYBENZOATES, p-	PRS	1000mg/kg	10	Note 10
648	14.1.4.2	<i>non-carbonated water-based flavoured drinks, including punches and ades</i>	452i	PHOSPHATES	PRS	250mg/kg	70	Note 26
649	14.1.4.2	non-carbonated water-based flavoured drinks, including punches and ades	200-203	SORBATES	PRS	1500mg/kg	25	Note 27
650	14.1.4.2	<i>non-carbonated water-based flavoured drinks, including punches and ades</i>	512	STANNOUS CHLORIDE	PRS	30mg/kg	2	Note 29

651	14.1.4.2	non-carbonated water-based flavoured drinks, including punches and ades	226, 227	SULPHITES	PRS	70mg/kg	0.7	Note 30
652	14.1.4.2	non-carbonated water-based flavoured drinks, including punches and ades	220-225, 228	SULPHITES	PRS	115mg/kg	0.7	Note 30
653	14.1.4.2	non-carbonated water-based flavoured drinks, including punches and ades	319	TBHQ	AOX	200mg/kg	0.2	Note 31
654	14.1.4.2	non-carbonated water-based flavoured drinks, including punches and ades	306, 307	TOCOPHEROLS	AOX	200mg/kg	2	
655	14.1.4.3	concentrates (liquid or solid) for water-based flavoured drinks	304	ASCORBYL ESTERS	AOX	200mg/kg	1.25	Notes 1 & 2
656	14.1.4.3	concentrates (liquid or solid) for water-based flavoured drinks	210-213	BENZOATES	PRS	1000mg/kg	5	Notes 2 & 3
657	14.1.4.3	concentrates (liquid or solid) for water-based flavoured drinks	320	BHA	AOX	90mg/kg	0.5	
658	14.1.4.3	concentrates (liquid or solid) for water-based flavoured drinks	321	BHT	AOX	200mg/kg	0.3	Note 2
659	14.1.4.3	<i>concentrates (liquid or solid) for water-based flavoured drinks</i>	385	<i>EDTAs</i>	<i>PRS</i>	<i>100mg/kg</i>	<i>2.5</i>	<i>Notes 2 & 7</i>
660	14.1.4.3	concentrates (liquid or solid) for water-based flavoured drinks	236	FORMATES	PRS	100mg/kg	3	Notes 2 & 9
661	14.1.4.3	concentrates (liquid or solid) for water-based flavoured drinks	310	GALLATE, PROPYL	AOX	200mg/kg	1.4	Note 2
662	14.1.4.3	concentrates (liquid or solid) for water-based flavoured drinks	216, 218	HYDROXYBENZOATES, p-	PRS	1000mg/kg	10	Notes 2 & 10
663	14.1.4.3	<i>concentrates (liquid or solid) for water-based flavoured drinks</i>	<i>452i</i>	<i>PHOSPHATES</i>	<i>PRS</i>	<i>250mg/kg</i>	<i>70</i>	<i>Notes 2&26</i>
664	14.1.4.3	concentrates (liquid or solid) for water-based flavoured drinks	200-203	SORBATES	PRS	1500mg/kg	25	Notes 11 & 27
665	14.1.4.3	<i>concentrates (liquid or solid) for water-based flavoured drinks</i>	<i>512</i>	<i>STANNOUS CHLORIDE</i>	<i>PRS</i>	<i>30mg/kg</i>	<i>2</i>	<i>Notes 2 & 29</i>
666	14.1.4.3	concentrates (liquid or solid) for water-based flavoured drinks	220-228	SULPHITES	PRS	350mg/kg	0.7	Note 30

667	14.1.4.3	concentrates (liquid or solid) for water-based flavoured drinks	319	TBHQ	AOX	200mg/kg	0.2	Notes 2 & 31
668	14.1.4.3	concentrates (liquid or solid) for water-based flavoured drinks	306, 307	TOCOPHEROLS	AOX	200mg/kg	2	Note 2
669	14.1.5	coffee, coffee substitutes, tea, herbal infusions & other hot cereal beverages, excluding cocoa	210-213	BENZOATES	PRS	450mg/kg	5	Note 3
670	14.1.5	coffee, coffee substitutes, tea, herbal infusions & other hot cereal beverages, excluding cocoa	216, 218	HYDROXYBENZOATES, p-	PRS	450mg/kg	10	Note 10
671	14.1.5	coffee, coffee substitutes, tea, herbal infusions & other hot cereal beverages, excluding cocoa	200-203	SORBATES	PRS	120mg/kg	25	Notes 11 & 27
672	14.2.1	beer and malt beverages	213	BENZOATES	PRS	70mg/kg	5	Note 3
673	14.2.1	beer and malt beverages	210-212	BENZOATES	PRS	200mg/kg	5	Note 3
674	14.2.1	<i>beer and malt beverages</i>	385	EDTAs	PRS	25mg/kg	2.5	Note 7
675	14.2.1	beer and malt beverages	214-219	HYDROXYBENZOATES, p-	PRS	200mg/kg	10	Note 10
676	14.2.1	beer and malt beverages	200-203	SORBATES	PRS	500mg/kg	2	Note 27
677	14.2.1	beer and malt beverages	220-228	SULPHITES	PRS	70mg/kg	0.7	Note 30
678	14.2.2	cider and perry	210-212	BENZOATES	PRS	200mg/kg	5	Note 3
679	14.2.2	cider and perry	214-219	HYDROXYBENZOATES, p-	PRS	200mg/kg	10	Note 10
680	14.2.2	cider and perry	200-203	SORBATES	PRS	500mg/kg	25	Note 27
681	14.2.2	cider and perry	220-228	SULPHITES	PRS	200mg/kg	0.7	Note 30
682	14.2.3	wines	210, 211	BENZOATES	PRS	800mg/kg	5	Note 3
683	14.2.3	wines	214, 216	HYDROXYBENZOATES, p-	PRS	50mg/kg	10	Note 10
684	14.2.3	wines	200-203	SORBATES	PRS	2000mg/kg	25	Note 27
685	14.2.3	wines	225-228	SULPHITES	PRS	300mg/kg	0.7	Note 30
686	14.2.3	wines	220-224	SULPHITES	PRS	350mg/kg	0.7	Note 30
687	14.2.4	fruit wine	210, 211	BENZOATES	PRS	800mg/kg	5	Note 3
688	14.2.4	fruit wine	200-203	SORBATES	PRS	500mg/kg	25	Note 27
689	14.2.4	fruit wine	220-228	SULPHITES	PRS	300mg/kg	0.7	Note 30
690	14.2.5	mead	210-212	BENZOATES	PRS	200mg/kg	5	Note 3

691	14.2.5	mead	214-219	HYDROXYBENZOATES, p-	PRS	200mg/kg	10	Note 10
692	14.2.5	mead	200-203	SORBATES	PRS	500mg/kg	25	Note 27
693	14.2.5	mead	225	SULPHITES	PRS	30mg/kg	0.7	Note 30
694	14.2.5	mead	220-224, 226-228	SULPHITES	PRS	200mg/kg	0.7	Note 30
695	14.2.6	spirituous beverages	210-213	BENZOATES	PRS	400mg/kg	5	Note 3
696	14.2.6	<i>spirituous beverages</i>	385	EDTAs	PRS	25mg/kg	2.5	Note 7
697	14.2.6	spirituous beverages	201, 203	SORBATES	PRS	200mg/kg	2	Note 27
698	14.2.6	spirituous beverages	200, 202	SORBATES	PRS	600mg/kg	2	Note 27
699	14.2.6	spirituous beverages	220-228	SULPHITES	PRS	300mg/kg	0	Note 30
700	14.2.6.1	spirituous beverages containing more than 15% alcohol	214, 216	HYDROXYBENZOATES, p-	PRS	50mg/kg	10	Note 10
701	14.2.6.1	<i>spirituous beverages containing more than 15% alcohol</i>	251, 252	NITRATES	PRS	100mg/kg	3.7	Notes 14 & 20
702	14.3	other alcoholic beverages (e.g., beer, wine or spirit coolers, etc.)	210-212	BENZOATES	PRS	200mg/kg	5	Note 3
703	14.3	other alcoholic beverages (e.g., beer, wine or spirit coolers, etc.)	214-219	HYDROXYBENZOATES, p-	PRS	200mg/kg	10	Note 10
704	14.3	other alcoholic beverages (e.g., beer, wine or spirit coolers, etc.)	200-203	SORBATES	PRS	500mg/kg	25	Note 27
705	14.3	other alcoholic beverages (e.g., beer, wine or spirit coolers, etc.)	220-228	SULPHITES	PRS	30mg/kg	0.7	Note 30
706	15.0	ready-to-eat savouries	304	ASCORBYL ESTERS	AOX	200mg/kg	1.25	Note 1
707	15.0	ready-to-eat savouries	320	BHA	AOX	200mg/kg	0.5	
708	15.0	ready-to-eat savouries	310	GALLATE, PROPYL	AOX	200mg/kg	1.4	
709	15.0	ready-to-eat savouries	214-219	HYDROXYBENZOATES, p-	PRS	300mg/kg	10	Note 10
710	15.0	ready-to-eat savouries	200-203	SORBATES	PRS	1000mg/kg	25	Note 27
711	15.0	ready-to-eat savouries	306-309	TOCOPHEROLS	AOX	200mg/kg	2	
712	15.1	snacks - potato, cereal, flour or starch based (from roots & tuers, pulses & legumes)	210-212	BENZOATES	PRS	500mg/kg	5	Note 3

713	15.1	snacks - potato, cereal, flour or starch based (from roots & tuers, pulses & legumes)	321	BHT	AOX	200mg/kg	0.3	
714	15.1	snacks - potato, cereal, flour or starch based (from roots & tuers, pulses & legumes)	262ii	SODIUM DIACETATE	PRS	500mg/kg	15	
715	15.1	snacks - potato, cereal, flour or starch based (from roots & tuers, pulses & legumes)	220-228	SULPHITES	PRS	200mg/kg	0.7	Note 30
716	15.2	processed nuts, including coated nuts and nut mixtures (with, e.g., dried fruit)	321	BHT	AOX	toomg/kg	0.3	
717	15.2	processed nuts, including coated nuts and nut mixtures (with, e.g., dried fruit)	220-224, 226-228	SULPHITES	PRS	500mg/kg	0.7	Note 30
718	16.0	composite foods (e.g., casseroles, mincemeat) - foods that could not be placed in categories 1-15	210-212	BENZOATES	PRS	1000mg/kg	5	Note 3
719	16.0	composite foods (e.g., casseroles, mincemeat) - foods that could not be placed in categories 1-15	214, 216	HYDROXYBENZOATES, p-	PRS	1000mg/kg	10	Note 10
720	16.0	composite foods (e.g., casseroles, mincemeat) - foods that could not be placed in categories 1-15	200-202	SORBATES	PRS	1000mg/kg	25	Note 27
721	16.0	composite foods (e.g., casseroles, mincemeat) - foods that could not be placed in categories 1-15	220-224, 228	SULPHITES	PRS	500mg/kg	0.7	Note 30

**General Standard for Food Additives: Notes to the Comments for the Proposed Draft Schedule of Food Additives
Specifically Permitted in Foods - Antioxidants & Preservatives**

- Note 1:** ADI as ascorbyl palmitate, ascorbyl stearate, or both. Use level reported as ascorbyl stearate.
- Note 2:** Level in food as consumed.
- Note 3:** Group ADI for benzoic acid and its calcium, potassium, and sodium salts, and benzyl acetate, alcohol, and benzoate. Use level reported as benzoic acid.
- Note 4:** Used in concentrated form of food.
- Note 5:** Fat or oil basis.
- Note 6:** ADI note: conditional 0.05-0.25.
- Note 7:** ADI as calcium disodium EDTA; no excess of disodium EDTA should remain in foods.
- Note 8:** ADI note: provisional maximum tolerable daily intake (PMTDI) for iron.
- Note 9:** Group ADI for formic acid and ethyl formate. INS Nos. 237 and 238 = NE, but are included in the group because they are salt forms of a weak acid (INS No. 236). Use level reported as formic acid.
- Note 10:** ADI as sum of ethyl, methyl, and propyl compounds. INS Nos. 215, 217, & 219 = NE, but are included in the group because these compounds are covered by the group ADI in the broadest sense. Use level reported as p-hydroxybenzoic acid.
- Note 11:** Surface treatment only.
- Note 12:** ADI note: high viscosity (incl. P100(H) oil) = 20; medium and low viscosity: Class I (incl. P70(H) oil) = 1 (temporary); Class II (include. N70(H) & N70(A) oils) and Class III (incl. P15(H), N15(H), & N10(A) oils) = 0.01 (temporary group ADI).
- Note 13:** Unconditional ADI in Units/kg bw.
- Note 14:** ADI as nitrate ion.
- Note 15:** As residual NaNO_3 .
- Note 16:** Residual level.
- Note 17:** Added level; 250 mg/kg residual level.
- Note 18:** Added level: 70 mg/kg residual level.
- Note 19:** As residual NO_2 .
- Note 20:** Use level as mg/L raw mash.

- Note 21:** ADI as nitrite ion.
- Note 22:** Added level; 175 mg/kg residual level as NaNO₃.
- Note 23:** Added level; 50 mg/kg residual level as NaNO₃.
- Note 24:** Added level; 70 mg/kg residual level as NaNO₃.
- Note 25:** Added level; 100 mg/kg residual level.
- Note 26:** Maximum tolerable daily intake (MTDI) 70 mg/kg bw, as phosphorus from all sources.
- Note 27:** Group ADI for sorbic acid and its calcium, potassium, and sodium salts. Use level reported as sorbic acid.
- Note 28:** As tin.
- Note 29:** ADI note: provisional maximum tolerable daily intake (PMTDI) for inorganic tin, including stannous chloride.
- Note 30:** Group ADI for sulphur dioxide and sulphites, as SO₂. Use level reported as residual SO₂.
- Note 31:** ADI is temporary.
- Note 32:** Use level reported as thiodipropionic acid.

Proposed Draft Schedule 1 on Stabilizers and Thickeners - Additives with Numerical ADIs

Italics = additives with multiple technical effects for which all information on use has not yet been collected

Line	INS No.	Additive	Food Cat No.	Food Category	Max	Level	Funct	ADI	Comments
1	523	ALUMINIUM AMMONIUM SULPHATE	04.1.2.7	candied fruit	200	mg/kg	STB	7	Note 1
2	523	ALUMINIUM AMMONIUM SULPHATE	04.2.2.3	vegetables in vinegar, oil or brine	200	mg/kg	STB	7	Note 1
3	523	ALUMINIUM AMMONIUM SULPHATE	04.2.2.6	vegetable, nut and seed pulps and preparations other than 4.2.2.5	200	mg/kg	STB	7	Note 1
4	523	ALUMINIUM AMMONIUM SULPHATE	10.2	egg products	30	mg/kg	STB	7	Note 1
5	578	<i>CALCIUM GLUCONATE</i>	01.3.2	<i>beverage whiteners</i>	4000	mg/kg	STB, THK	50	Note 2
6	578	<i>CALCIUM GLUCONATE</i>	01.7	<i>dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)</i>	45000	mg/kg	STB, THK	50	Note 2
7	578	<i>CALCIUM GLUCONATE</i>	04.1.2.4	<i>canned or bottled (pasteurized) fruit</i>	3760	mg/kg	STB	50	Notes 2 & 3
8	578	<i>CALCIUM GLUCONATE</i>	04.1.2.5	<i>jams, jellies, marmelades</i>	2150	mg/kg	STB	50	Notes 2 & 4
9	578	<i>CALCIUM GLUCONATE</i>	04.1.2.7	<i>candied fruit</i>	2150	mg/kg	STB	50	Notes 2 & 4
10	578	<i>CALCIUM GLUCONATE</i>	04.1.2.9	<i>fruit-based desserts, including fruit-flavoured water-based desserts</i>	45000	mg/kg	STB, THK	50	Note 2
11	578	<i>CALCIUM GLUCONATE</i>	04.2.1.2	<i>surface-treated vegetables</i>	8600	mg/kg	STB	50	Notes 2 & 5
12	578	<i>CALCIUM GLUCONATE</i>	04.2.1.3	<i>peeled or cut vegetables</i>	8600	mg/kg	STB	50	Notes 2 & 5
13	578	<i>CALCIUM GLUCONATE</i>	04.2.2	<i>processed vegetables, nuts and seeds</i>	10750	mg/kg	STB	50	Notes 2 & 6
14	578	<i>CALCIUM GLUCONATE</i>	07.0	<i>bakery wares</i>	17500	mg/kg	STB, THK	50	Note 2
15	578	<i>CALCIUM GLUCONATE</i>	11.4	<i>table-top sweeteners, including those containing high-intensity sweeteners, other than 11.1 -11.3</i>	100	mg/kg	STB, THK	50	Note 2
16	472e	<i>DIACETYL TARTARIC & FATTY ACID ESTERS OF GLYCEROL</i>	01.3.2	<i>beverage whiteners</i>	5000	mg/kg	STB	50	
17	472e	<i>DIACETYL TARTARIC & FATTY ACID ESTERS OF GLYCEROL</i>	02.0	<i>fats and oils and fat emulsions (type water in oil)</i>	5000	mg/kg	STB	50	

18	472e	DIACETYL TARTARIC & FATTY ACID ESTERS OF GLYCEROL	07.1	bread and ordinary bakery wares	5000mg/kg	STB	50	Note 7
19	472e	DIACETYL TARTARIC & FATTY ACID ESTERS OF GLYCEROL	07.2.2	other fine bakery products (e.g., doughnuts, sweet rolls, scones & muffins)		GMP	STB	50
20	472e	DIACETYL TARTARIC & FATTY ACID ESTERS OF GLYCEROL	07.2.3	mixes for fine bakery wares (e.g., cakes, pancakes)	5000mg/kg	STB	50	
21	472e	DIACETYL TARTARIC & FATTY ACID ESTERS OF GLYCEROL	12.6	sauces and like products	3000mg/kg	STB	50	
22	480	DIOCTYL SODIUM SULFOSUCCINATE	01.6.1	unripened cheese	5000mg/kg	THK	0.1	
23	480	DIOCTYL SODIUM SULFOSUCCINATE	14.1.4.1	carbonated water-based flavoured drinks	10mg/kg	STB	0.1	
24	480	DIOCTYL SODIUM SULFOSUCCINATE	14.1.4.2	non-carbonated water-based flavoured drinks, including punches and ades	10mg/kg	STB	0.1	
25	385	EDTAs	14.2.1	beer and malt beverages	10mg/kg	STB	2.5	Note 8
26	637	ETHYL MALTOL	14.2.3	wines	100mg/kg	STB	2	Note 9
27	445	GLYCEROL ESTER OF WOOD ROSIN	14.1.4.1	carbonated water-based flavoured drinks	150mg/kg	STB	25	
28	445	GLYCEROL ESTER OF WOOD ROSIN	14.1.4.1	carbonated water-based flavoured drinks	100mg/kg	THK	25	
29	445	GLYCEROL ESTER OF WOOD ROSIN	14.1.4.2	non-carbonated water-based flavoured drinks, including punches and ades	150mg/kg	STB	25	
30	445	GLYCEROL ESTER OF WOOD ROSIN	14.1.4.2	non-carbonated water-based flavoured drinks, including punches and ades	100mg/kg	THK	25	
31	445	GLYCEROL ESTER OF WOOD ROSIN	14.1.4.3	concentrates (liquid or solid) for water-based flavoured drinks	150Mg/kg	STB	2	Note 10
32	636	MALTOL	14.2.3	wines	250mg/kg	STB		
33	339i; 341i; 450v; 451i, i; 452i, ii. iv	PHOSPHATES	01.1.1.1	milk, including sterilized and UHT goals milk	1000mg/kg	THK	7	Note 11
34	339iii; 340iii	PHOSPHATES	01.1.1.1	milk, including sterilized and UHT goals milk	1000mg/kg	STB	70	Note 11

35	339ii	PHOSPHATES	01.1.2	dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog)		GMP	STB	70	Note 11
36	339iii; 340iii	PHOSPHATES	01.1.2	dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog)	2000	mg/kg	STB	70	Note 11
37	339ii; 341i; 450v; 451i, ii; 452i, ii, iv	PHOSPHATES	01.1.2	dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog)	2000	mg/kg	THK	70	Note 11
38	339ii; 341i; 450v; 451i, ii; 452i, ii, iv	PHOSPHATES	01.3.1	condensed milk (plain)	1500	mg/kg	THK	70	Note 11
39	450iii,	PHOSPHATES	01.3.1	condensed milk (plain)	2000	mg/kg	STB	70	Note 11
40	339i-iii; 340i-iii; 341i-iii; 451i, ii; 452i, ii, iv	PHOSPHATES	01.3.1	condensed milk (plain)	3000	mg/kg	STB	70	Notes 11 & 12
41	339iii; 340iii	PHOSPHATES	01.3.2	beverage whiteners	50000	mg/kg	STB	70	Note 11
42	339ii; 341i; 450v; 451i, ii; 452i, ii, iv	PHOSPHATES	01.3.2	beverage whiteners	50000	mg/kg	THK	70	Note 11
43	339i-iii; 340i-iii; 341i-iii; 451i, ii; 452i, ii, iv	PHOSPHATES	01.4.1	pasteurized cream	3000	mg/kg	STB	70	Notes 11 & 12
44	339i, ii; 340i, ii; 341i-iii; 451i, ii; 452i, ii, iv	PHOSPHATES	01.4.2	sterilized, UHT, whipping or whipped and reduced fat creams	3000	mg/kg	STB	70	Notes 11 & 12
45	339iii; 340iii	PHOSPHATES	01.4.2	sterilized, UHT, whipping or whipped and reduced fat creams	5000	mg/kg	STB	70	Note 11
46	339ii; 341i; 450v; 451i, ii; 452i, ii, iv	PHOSPHATES	01.4.2	sterilized, UHT, whipping or whipped and reduced fat creams	5000	mg/kg	THK	70	Note 11

47	339i, ii; 340i-iii; 341i-iii; 451i, ii; 452i, ii, iv	PHOSPHATES	01.4.3	clotted cream	3000mg/kg	STB	70	Notes 11 & 12
48	339ii	PHOSPHATES	01.4.3	clotted cream	5000mg/kg	STB	70	Note 11
49	339iii; 340i-iii; 341i-iii; 451i, ii; 452i, ii, iv	PHOSPHATES	01.4.4	cream analogues	3000mg/kg	STB	70	Notes 11 & 12
50	450v; 451i, ii; 452i, ii, iv	PHOSPHATES	01.4.4	cream analogues	5000mg/kg	THK	70	Note 11
51	339ii; 341i; 451i, ii; 452i, ii, iv	PHOSPHATES	01.5.1	milk powder and cream powder	2500mg/kg	THK	70	Note 11
52	339i-iii; 340i-iii; 341i-iii; 451i, ii; 452i, ii, iv	PHOSPHATES	01.5.1	milk powder and cream powder	5000mg/kg	STB	70	Notes 11 & 12
53	341 iii	PHOSPHATES	01.6.1	unripened cheese	200mg/kg	STB	70	Notes 11 & 13
54	339ii; 341i; 450v; 451i, ii; 452i, ii, iv	PHOSPHATES	01.6.1	unripened cheese	2000mg/kg	THK	70	Note 11
55	339iii, 340iii	PHOSPHATES	01.6.1	unripened cheese	2000mg/kg	STB	70	Note 11
56	450iii, ; 451i, ii; 452i, ii	PHOSPHATES	01.6.1	unripened cheese	4000mg/kg	STB	70	Vote It
57	339ii	PHOSPHATES	01.6.1	unripened cheese	5000	STB	70	Note 11
58	339ii, ii; 340iii; 341 iii	PHOSPHATES	01.6.2	ripened cheese	200mg/kg	STB	70	Notes 11 & 13
59	339ii, ii; 340iii; 341iii	PHOSPHATES	01.6.3	whey cheese	200mg/kg	STB	70	Notes 11 & 13
60	341iii	PHOSPHATES	01.6.4	processed cheese	200mg/kg	STB	70	Notes 11 & 13
61	450iii, v; 451i, ii	PHOSPHATES	01.6.4	processed cheese	4000mg/kg	STB	70	Note 11
62	339i	PHOSPHATES	01.6.4	processed cheese	9000mg/kg	STB	70	Note 11
63	339ii; 341i; 450v; 451i, ii; 452i, ii, iv	PHOSPHATES	01.6.4	processed cheese	20000mg/kg	THK	70	Note 11

64	340iii	PHOSPHATES	01.6.4	processed cheese	20000mg/kg	STB	70	Note 11	
65	452ii iv	PHOSPHATES	01.6.4	processed cheese	30000mg/kg	STB	70	Notes 11 & 13	
66	339ii, ii; 452i	PHOSPHATES	01.6.4	processed cheese	35000mg/kg	STB	70	Note 11	
67	339ii; 341 iii	PHOSPHATES	01.6.5	cheese analogues	200mg/kg	STB	70	Notes 11 & 13	
68	3391iii; 340iii	PHOSPHATES	01.6.5	cheese analogues	20000mg/kg	STB	70	Note 11	
69	339ii; 341ii; 450v; 451i, ii; 452i, ii, iv	PHOSPHATES	01.6.5	cheese analogues	20000mg/kg	THK	70	Note 11	
70	339iii; 340iii	PHOSPHATES	01.7	dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	3000mg/kg	STB	70	Note 11	
71	339ii; 341i; 450v; 451i, ii	PHOSPHATES	01.7	dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	3000mg/kg	THK	70	Note 11	
72	452i, ii, iv	PHOSPHATES	01.7	dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	5000mg/kg	THK	70	Note 11	
73	452i	PHOSPHATES	01.7	dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	5000mg/kg	STB	70	Note 11	
74	339iii	PHOSPHATES	02.2.2	emulsions containing less than 80% fat (e.g., minarine)		GMP	STB	70	Note 11
75	339iii; 340iii	PHOSPHATES	02.3	fat emulsions other than 2.2, including mixed and/or flavoured products based on fat emulsions	3000mg/kg	STB	70	Note 11	
76	339ii; 341i; 450v; 451i, ii; 452i, ii, iv	PHOSPHATES	02.3	fat emulsions other than 2.2, including mixed and/or flavoured products based on fat emulsions	5000mg/kg	THK	70	Note 11	
77	339iii; 340iii	PHOSPHATES	02.4	fat-based desserts (excluding dairy-based desserts)	3000mg/kg	STB	70	Note 11	
78	339ii; 341i; 450v; 451i, ii; 452i, ii, iv	PHOSPHATES	02.4	fat-based desserts (excluding dairy-based desserts)	3000mg/kg	THK	70	Note 11	
79	339iii; 340iii	PHOSPHATES	03.0	edible ices, including sherbet and sorbet	1000mg/kg	STB	70	Note 11	

80	339ii; 341i; 450v; 451i, ii; 452i, ii, iv	PHOSPHATES	03.0	edible ices, including sherbet and sorbet	1000mg/kg	THK	70	Note 11
81	452i	PHOSPHATES	03.0	edible ices, including sherbet and sorbet	7500mg/kg	STB	70	Note 11
82	341i	PHOSPHATES	04.1.2.1	frozen fruit	260mg/kg	STB	70	Note 11
83	341i	PHOSPHATES	04.1.2.4	canned or bottled (pasteurized) fruit	260mg/kg	STB	70	Note 11
84	339ii; 341i; 450v; 451i, ii; 452i, ii, iv	PHOSPHATES	04.1.2.9	fruit-based desserts, including fruit-flavoured water-based desserts	3000mg/kg	THK	70	Note 11
85	339iii; 340iii	PHOSPHATES	04.1.2.9	fruit-based desserts, including fruit-flavoured water-based desserts	3000mg/kg	STB	70	Note 11
86	339ii; 341i; 450v; 451i, ii; 452i, ii, iv	PHOSPHATES	04.2.2.1	frozen vegetables	5mg/kg	THK	70	Note 11
87	339iii; 340iii	PHOSPHATES	04.2.2.1	frozen vegetables	5mg/kg	STB	70	Note 11
88	450i, ii	PHOSPHATES	04.2.2.1	frozen vegetables	100mg/kg	STB	70	Notes 11 & 12
89	339ii; 341i; 450v; 451i, ii; 452i, ii, iv	PHOSPHATES	04.2.2.2	dried vegetables	5mg/kg	THK	70	Note 11
90	339iii; 340iii	PHOSPHATES	04.2.2.2	dried vegetables	5mg/kg	STB	70	Note 11
91	339ii; 452i	PHOSPHATES	04.2.2.3	vegetables in vinegar, oil or brine	GMP	STB	70	Note 11
92	341i	PHOSPHATES	04.2.2.4	canned or bottled (pasteurized) vegetables	500mg/kg	STB	70	Notes 11 & 14
93	339ii	PHOSPHATES	04.2.2.6	vegetable, nut and seed pulps and preparations other than 4.2.2.5	5000mg/kg	STB	70	Notes 11 & 15
94	339ii; 341i; 450v; 451i, ii; 452i, ii, iv	PHOSPHATES	05.2	sugar-based confectionery other than 5.1, 5.3 & 5.4, including hard & soft candy, nougats, etc.	5000mg/kg	THK	70	Note 11
95	339iii; 340iii	PHOSPHATES	05.2	sugar-based confectionery other than 5.1, 5.3 & 5.4, including hard & soft candy, nougats, etc.	5000mg/kg	STB	70	Note 11
96	340iii; 341i	PHOSPHATES	05.3	chewing gum	GMP	STB	70	Note 11

97	341i; 450v; 451i, ii; 452i, ii, iv	PHOSPHATES	05.3	chewing gum		GMP	THK	70	Note 11
98	339ii; 340ii	PHOSPHATES	05.3	chewing gum	1000	mg/kg	STB, THK	70	Note 11
99	339iii	PHOSPHATES	05.3	chewing gum	10000	mg/kg	STB, THK	70	Note II
100	339iii; 340iii	PHOSPHATES	06.1	whole, broken or flaked grain, including rice	1000	mg/kg	STB	70	Notes 11 & 13
101	339ii; 341i	PHOSPHATES	06.1	whole, broken or flaked grain, including rice	1000	mg/kg	THK	70	Notes 11 & 13
102	341i	PHOSPHATES	06.2	flours and starches	2500	mg/kg	STB	70	Note 11
103	339iii; 340iii	PHOSPHATES	06.2	flours and starches	20000	mg/kg	STB	70	Note 11
104	339ii; 341i; 450v; 451i, ii; 452i, ii, iv	PHOSPHATES	06.2	flours and starches	20000	mg/kg	THK	70	Note 11
105	339iii; 340iii	PHOSPHATES	06.3	breakfast cereals, including rolled oats	5000	mg/kg	STB	70	Note 11
106	339ii; 341i; 450v; 451i, ii; 452i, ii, iv	PHOSPHATES	06.3	breakfast cereals, including rolled oats	5000	mg/kg	THK	70	Note 11
107	339iii; 340iii	PHOSPHATES	06.4	pastas and noodles	2000	mg/kg	STB	70	Note 11
108	339ii; 341i; 450v; 451i, ii; 452i, ii, iv	PHOSPHATES	06.4	pastas and noodles	2000	mg/kg	THK	70	Note 11
109	339iii; 340iii	PHOSPHATES	06.5	cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	3000	mg/kg	STB	70	Note 11
110	339ii; 341i; 450v; 451i, ii; 452i, ii, iv	PHOSPHATES	06.5	cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	3000	mg/kg	THK	70	Note 11
111	339iii; 340iii	PHOSPHATES	06.6	batters (e.g., for breading or batters for fish or poultry)	5000	mg/kg	STB	70	Note 11
112	339ii; 341i; 450v; 451i, ii; 452i, ii, iv	PHOSPHATES	06.6	batters (e.g., for breading or batters for fish or poultry)	5000	mg/kg	THK	70	Note 11

113	339iii; 340iii	PHOSPHATES	07.1.1	bread and rolls	20000mg/kg	STB	70	Note 11
114	339ii; 341i; 450v; 451i, ii; 452i, ii, iv	PHOSPHATES	07.1.1	bread and rolls	20000mg/kg	THK	70	Note 11
115	339ii	PHOSPHATES	07.2	fine bakery wares	10000mg/kg	STB	70	Note 11
116	339ii; 340iii	PHOSPHATES	07.2	fine bakery wares	20000mg/kg	STB	70	Note 11
117	339ii; 341i; 450v; 451i, ii; 452i, ii, iv	PHOSPHATES	07.2	fine bakery wares	20000mg/kg	THK	70	Note 11
118	340ii	PHOSPHATES	08.2.2	meat, poultry & game products in whole pieces/cuts, heat-treated	3000mg/kg	STB	70	Notes 11 & 13
119	450iii, ; 441i, ii; 452i, ii	PHOSPHATES	08.2.2	meat, poultry & game products in whole pieces/cuts, heat-treated	5000mg/kg	STB	70	Note 11
120	339ii; 340iii	PHOSPHATES	08.3	processed comminuted meat, poultry & game products	5000mg/kg	STB	70	Note 11
121	339ii; 341i; 450v; 451i, ii; 452i, ii, iv	PHOSPHATES	08.3	processed comminuted meat, poultry & game products	5000mg/kg	THK	70	Note 11
122	340ii	PHOSPHATES	08.3.2	comminuted meat, poultry & game products, heat-treated	3000mg/kg	STB	70	Notes 11 & 13
123	452iv	PHOSPHATES	09.2.1	frozen fish & fish products, including mollusks, crustaceans & echinoderms	3000mg/kg	STB	70	Notes 11 & 13
124	339i, ii; 340i, ii; 341iii; 450iii; 452i, ii	PHOSPHATES	09.2.1	frozen fish & fish products, including mollusks, crustaceans & echinoderms	5000mg/kg	STB	70	Note 11
125	339ii; 341i; 450v; 451i, ii; 452i, ii, iv	PHOSPHATES	09.2.1	frozen fish & fish products, including mollusks, crustaceans & echinoderms	5000mg/kg	THK	70	Note 11
126	451i, ii	PHOSPHATES	09.2.1	frozen fish & fish products, including mollusks, crustaceans & echinoderms	10000mg/kg	STB	70	Notes 11 & 13

127	341ii	PHOSPHATES	09.2.2	frozen battered fish & fish products, including mollusks, crustaceans & echinoderms	1000mg/kg	STB	70	Notes 11 & 16
128	451i, ii	PHOSPHATES	09.2.2	frozen battered fish A fish products, including mollusks, crustaceans & echinoderms	10000mg/kg	STB	70	Notes 11 & 13
129	451i; 452i	PHOSPHATES	09.2.5	smoked, dried, fermented and/or salted fish & fish prods, incl. mollusks, crustaceans & echinoderms	1000mg/kg	STB	70	Note 11
130	339ii; 341i; 450v; 451i, ii; 452i, ii, iv	PHOSPHATES	09.3.4	semi-preserved fish & fish products, including mollusks, crustaceans & echinoderms other than 9.3.1 - 9.3.3	5000mg/kg	THK	70	Note 11
131	339iii; 340iii	PHOSPHATES	09.3.4	semi-preserved fish & fish products, including mollusks, crustaceans & echinoderms other than 9.3.1-9.3.3	5000mg/kg	STB	70	Note 11
132	339iii; 340iii; 451i; 452i	PHOSPHATES	09.4	fully preserved, incl. canned or fermented, fish & fish products, incl. mollusks, crustaceans & echinoderms	1000mg/kg	STB	70	Note 11
133	339ii; 341i; 450v; 451i, ii; 452i, ii, iv	PHOSPHATES	09.4	fully preserved, incl. canned or fermented, fish & fish products, incl. mollusks, crustaceans & echinoderms	1000mg/kg	THK	70	Note 11
134	339ii; 341i; 450v; 451i, ii; 452i, ii, iv	PHOSPHATES	10.2.1	liquid egg products	10000mg/kg	THK	70	Note 11
135	339iii; 340iii	PHOSPHATES	10.2.1	liquid egg products	10000mg/kg	STB	70	Note 11
136	339iii; 340iii	PHOSPHATES	10.4	egg-based desserts (e.g., custard)	3000mg/kg	STB	70	Note 11
137	339ii; 341i; 450v; 451i, ii; 452i, ii, iv	PHOSPHATES	10.4	egg-based desserts (e.g., custard)	3000mg/kg	THK	70	Note 11
138	339iii; 340iii	PHOSPHATES	11.2	other sugars and syrups (e.g., brown sugar, maple syrup)	10000mg/kg	STB	70	Note 11

139	339ii; 341i; 450v; 451i, ii; 452i, ii, iv	PHOSPHATES	11.2	other sugars and syrups (e.g., brown sugar, maple syrup)	10000mg/kg	THK	70	Note 11
140	339iii; 340iii	PHOSPHATES	12.1	salt	10000mg/kg	STB	70	Note 11
141	339ii; 341i; 450v; 451i, ii; 452i, ii, iv	PHOSPHATES	12.1	salt	10000mg/kg	THK	70	Note 11
142	339iii; 340iii	PHOSPHATES	12.2	herbs, spices, seasonings (including salt substitutes) and condiments	10000mg/kg	STB	70	Note 11
143	339ii; 341i; 450v; 451i, ii; 452i, ii, iv	PHOSPHATES	12.2	herbs, spices, seasonings (including salt substitutes) and condiments	10000mg/kg	THK	70	Note 11
144	3390; 341i; 450v; 451i, ii; 452i, ii, iv	PHOSPHATES	12.5	soups and broths	3000mg/kg	THK	70	Note 11
145	339iii; 340iii	PHOSPHATES	12.5	soups and broths	3000mg/kg	STB	70	Note 11
146	339i, ii; 340iii; 450i, ii-v; 451i, ii; 452i, ii	PHOSPHATES	12.5.1	ready-to-eat soups and broths, including canned, bottled and frozen	1000mg/kg	STB	70	Notes 11 & 13
147	339iii; 340iii	PHOSPHATES	12.6	sauces and like products	5000mg/kg	STB	70	Note 11
148	3390; 341i; 450v; 451i, ii; 452i, ii, iv	PHOSPHATES	12.6	sauces and like products	5000mg/kg	THK	70	Note 11
149	339ii	PHOSPHATES	12.6.3	mixes for sauces and gravies	5000mg/kg	STB	70	Note 11
150	339iii; 340iii	PHOSPHATES	12.9	protein products	20000mg/kg	STB	70	Note 11
151	339ii; 341i; 450v; 451i, ii; 452i, ii, iv	PHOSPHATES	12.9	protein products	20000mg/kg	THK	70	Note 11
152	339ii; 341i; 450v; 451i, ii; 452i, ii, iv	PHOSPHATES	13.0	foodstuffs intended for particular nutritional use	5000mg/kg	THK	70	Note 11

153	339iii; 340iii	PHOSPHATES	13.0	foodstuffs intended for particular nutritional use	5000mg/kg	STB	70	Note 11
154	452i	PHOSPHATES	13.1	infant formulae and follow-on formulae	500mg/kg	STB	70	Note 11
155	339iii; 340iii	PHOSPHATES	14.1.1.2	table waters and soda waters	500mg/kg	STB	70	Note 11
156	339ii; 341i; 450v; 451i, iv	PHOSPHATES	14.1.1.2	table waters and soda waters	500mg/kg	STB, THK	70	Note 11
157	452i, ii, iv	PHOSPHATES	14.1.1.2	table waters and soda waters	500mg/kg	THK	70	Note 11
158	452i	PHOSPHATES	14.1.4.1	carbonated water-based flavoured drinks		GMP STB	70	Note 11
159	339ii; 341i; 450v; 451i, ii	PHOSPHATES	14.1.4.1	carbonated water-based flavoured drinks	500mg/kg	THK	70	Note 11
160	339ii, ii; 340iii; 341i; 450v; 451i, ii	PHOSPHATES	14.1.4.1	carbonated water-based flavoured drinks	500mg/kg	STB	70	Notes 11 & 13
161	452iv	PHOSPHATES	14.1.4.1	carbonated water-based flavoured drinks	10000mg/kg	STB	70	Note 11
162	452i	PHOSPHATES	14.1.4.1	carbonated water-based flavoured drinks	10000mg/kg	THK	70	Note 11
163	452i	PHOSPHATES	14.1.4.2	non-carbonated water-based flavoured drinks, including punches and ades		GMP STB	70	Note 11
164	339ii, ii; 340iii; 341i; 450v; 451i, ii	PHOSPHATES	14.1.4.2	non-carbonated water-based flavoured drinks, including punches and ades	500mg/kg	STB	70	Notes 11 & 13
165	339ii; 341i; 450v; 451i, ii; 452ii, iv	PHOSPHATES	14.1.4.2	non-carbonated water-based flavoured drinks, including punches and ades	500mg/kg	THK	70	Note 11
166	452iv	PHOSPHATES	14.1.4.2	non-carbonated water-based flavoured drinks, including punches and ades	10000mg/kg	STB	70	Note 11
167	452i	PHOSPHATES	14.1.4.2	non-carbonated water-based flavoured drinks, including punches and ades	10000mg/kg	THK	70	Note 11
168	340iii; 341i; 450v; 451ii	PHOSPHATES	14.1.4.3	concentrates (liquid or solid) for water-based flavoured drinks	500mg/kg	STB	70	Notes 11 & 13
169	452i, iv	PHOSPHATES	14.1.4.3	concentrates (liquid or solid) for water-based flavoured drinks	10000mg/kg	STB	70	Notes 11 & 13

170	339iii; 340iii	PHOSPHATES	14.1.5	coffee, coffee substitutes, tea, herbal infusions & other hot cereal beverages, excluding cocoa	2000mg/kg	STB	70	Note 11
171	339ii; 341i; 450v; 451i, ii; 452i, ii, iv	PHOSPHATES	14.1.5	coffee, coffee substitutes, tea, herbal infusions & other hot cereal beverages, excluding cocoa	2000mg/kg	THK	70	Note 11
172	339ii; 341i; 450v; 451i, ii; 452i, ii, iv	PHOSPHATES	14.2.2	cider and perry	2000mg/kg	THK	70	Note 11
173	339m; 340iii	PHOSPHATES	14.2.2	cider and perry	2000mg/kg	STB	70	Note 11
174	339iii; 340iii	PHOSPHATES	14.2.6	spirituous beverages	1000mg/kg	STB	70	Note 11
175	339ii; 341i; 450v; 451i, ii; 452i, ii, iv	PHOSPHATES	14.2.6	spirituous beverages	1000mg/kg	THK	70	Note 11
176	339ii; 341i; 450v; 451i, ii; 452i, ii, iv	PHOSPHATES	15.1	snacks - potato, cereal, flour or starch based (from roots & tubers, pulses & legumes)	5000mg/kg	THK	70	Note 11
177	339iii; 340iii	PHOSPHATES	15.1	snacks - potato, cereal, flour or starch based (from roots & tubers, pulses & legumes)	5000mg/kg	STB	70	Note 11
178	452i, ii, iv	PHOSPHATES	16.0	composite foods (e.g., casseroles, mincemeat) -foods that could not be placed in categories 1-15	200mg/kg	STB	70	Notes 11 & 13
179	1521	POLYETHYLENE GLYCOL	11.4	table-top sweeteners, including those containing high-intensity sweeteners, other than 11.1 - 11.3		GMP STB, THK	10	
180	475	POLYGLYCEROL ESTERS OF FATTY ACIDS	02.0	fats and oils and fat emulsions (type water in oil)	10000mg/kg	STB	25	Note 17
181	475	POLYGLYCEROL ESTERS OF FATTY ACIDS	03.0	edible ices, including sherbet and sorbet	5000mg/kg	STB	25	Note 17
182	475	POLYGLYCEROL ESTERS OF FATTY ACIDS	07.2.1	cakes, cookies and pies (e.g., fruit-filled or custard types)	5000mg/kg	STB	25	Note 17

183	475	POLYGLYCEROL ESTERS OF FATTY ACIDS	07.2.3	mixes for fine bakery wares (e.g., cakes, pancakes)	5000mg/kg	STB	25	Note 17
184	476	POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	02.2	fat emulsions mainly of type water-in-oil	5000mg/kg	STB	7.5	
185	476	POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	04.1.2.11	fruit fillings for pastries	5000mg/kg	STB	7.5	
186	476	POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	05.1.3	cocoa and chocolate products other than 5.1.1, 5.1.2 & 5.1.4 (e.g., milk chocolate bar, chocolate flakes)	5000mg/kg	STB	7.5	
187	476	POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	05.4	decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	5000mg/kg	STB	7.5	
188	430	POLYOXYETHYLENE STEARATES	07.0	bakery wares	7500mg/kg	STB	25	Notes 7 & 18
189	436	POLYSORBATES	01.1.2	dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog)	5000mg/kg	STB	25	Note 19
190	435	POLYSORBATES	01.4.2	sterilized, UHT, whipping or whipped and reduced fat creams	3000mg/kg	STB	25	Note 19
191	433	POLYSORBATES	01.7	dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	800mg/kg	STB	25	Note 19
192	436	POLYSORBATES	01.7	dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	1000mg/kg	STB	25	Note 19
193	435	POLYSORBATES	01.7	dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	5000mg/kg	STB	25	Note 19
194	435	POLYSORBATES	02.0	fats and oils and fat emulsions (type water in oil)	4000mg/kg	STB	25	Note 19
195	433	POLYSORBATES	02.0	fats and oils and fat emulsions (type water in oil)	5000mg/kg	STB	25	Note 19
196	436	POLYSORBATES	02.1	fats and oils essentially free from water	4000mg/kg	STB	25	Note 19
197	435	POLYSORBATES	03.0	edible ices, Including sherbet and sorbet	800mg/kg	STB	25	Note 19

198	433, 436	POLYSORBATES	03.0	edible ices, including sherbet and sorbet	1000mg/kg	STB	25	Note 19
199	433, 435, 436	POLYSORBATES	04.1.2.11	fruit fillings for pastries	5000mg/kg	STB	25	Note 19
200	433	POLYSORBATES	04.2.2.3	vegetables in vinegar, oil or brine	500mg/kg	STB	25	Note 19
201	435	POLYSORBATES	05.1	cocoa products and chocolate products, including imitations A chocolate substitutes	5000mg/kg	STB	25	Note 19
202	435	POLYSORBATES	05.3	chewing gum	1000mg/kg	STB	25	Note 19
203	433, 435, 436	POLYSORBATES	05.4	decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	5000mg/kg	STB	25	Note 19
204	433	POLYSORBATES	06.5	cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	1000mg/kg	STB	25	Note 19
205	433	POLYSORBATES	07.1.1	bread-type products, including bread stuffing and bread crumbs	3000mg/kg	STB	25	Notes 7 & 19
206	435	POLYSORBATES	07.1.1	bread-type products, including bread stuffing and bread crumbs	5000mg/kg	STB	25	Notes 7 & 19
207	433	POLYSORBATES	07.1.2	crackers, excluding sweet crackers	3000mg/kg	STB	25	Notes 7 & 19
208	435	POLYSORBATES	07.1.2	crackers, excluding sweet crackers	5000mg/kg	STB	25	Notes 7 & 19
209	433	POLYSORBATES	07.1.3	other ordinary bakery products (e.g., bagels, pita, English muffins)	5000mg/kg	STB	25	Notes 7 & 19
210	435	POLYSORBATES	07.1.3	other ordinary bakery products (e.g., bagels, pita, English muffins)	10000mg/kg	STB	25	Notes 7 & 19
211	433	POLYSORBATES	07.1.4	bread-type products, including bread stuffing and bread crumbs	3000mg/kg	STB	25	Notes 7 & 19
212	435	POLYSORBATES	07.1.4	bread-type products, including bread stuffing and bread crumbs	5000mg/kg	STB	25	Notes 7 & 19
213	433	POLYSORBATES	07.2	fine bakery wares	2000mg/kg	STB	25	Note 19
214	434, 435	POLYSORBATES	07.2	fine bakery wares	5000mg/kg	STB	25	Note 19
215	436	POLYSORBATES	07.2.1	cakes, cookies and pies (e.g., fruit-filled or custard types)	3200mg/kg	STB	25	Note 19
216	436	POLYSORBATES	07.2.3	mixes for fine bakery wares (e.g., cakes, pancakes)	3200mg/kg	STB	25	Notes 15 & 19
217	433	POLYSORBATES	10.4	egg-based desserts (e.g., custard)	800mg/kg	STB	25	Note 19

218	436	POLYSORBATES	10.4	egg-based desserts (e.g., custard)	1000mg/kg	STB	25	Note 19
219	435	POLYSORBATES	10.4	egg-based desserts (e.g., custard)	5000mg/kg	STB	25	Note 19
220	433, 434, 436	POLYSORBATES	12.6.1	emulsified sauces (e.g., mayonnaise, salad dressing)	4000mg/kg	STB	25	Note 19
221	432	POLYSORBATES	12.9	protein products	4000mg/kg	STB	25	Notes 19 & 20
222	432-436	POLYSORBATES	14.1.4.1	carbonated water-based flavoured drinks	50mg/kg	STB	25	Note 19
223	432-436	POLYSORBATES	14.1.4.2	non-carbonated water-based flavoured drinks, including punches and odes	50mg/kg	STB	25	Note 19
224	1201	POLYVINYLPIRROLIDONE	11.4	table-top sweeteners, including those containing high-intensity sweeteners, other than 11.1 -11.3		GMP THK	50	
225	1201	POLYVINYLPIRROLIDONE	11.4	table-top sweeteners, including those containing high-intensity sweeteners, other than 11.1 -11.3	3000mg/kg	STB	50	
226	1201	POLYVINYLPIRROLIDONE	13.6	food supplements		GMP STB, THK	50	
227	1201	POLYVINYLPIRROLIDONE	14.2.1	beer and malt beverages	2mg/kg	STB	50	
228	1201	POLYVINYLPIRROLIDONE	14.2.2	cider and perry	2mg/kg	STB	50	
229	1201	POLYVINYLPIRROLIDONE	14.2.3	vines	2mg/kg	STB	50	
230	407a	PROCESSED EUCHEUMA SEAWEED	01.1.2	dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog)		GMP STB, THK	20	Note 21
231	407a	PROCESSED EUCHEUMA SEAWEED	01.2.1.2	fermented milks, heat-treated after fermentation	5000mg/kg	THK	20	Note 21
232	407a	PROCESSED EUCHEUMA SEAWEED	01.3.1	condensed milk (plain)	150mg/kg	STB, THK	20	Note 21
233	407a	PROCESSED EUCHEUMA SEAWEED	01.4.1	pasteurized cream		GMP STB, THK	20	Note 21
234	407a	PROCESSED EUCHEUMA SEAWEED	01.4.2	sterilized, UHT, whipping or whipped and reduced fat creams	5000mg/kg	THK	20	Note 21
235	407a	PROCESSED EUCHEUMA SEAWEED	01.4.3	clotted cream	5000mg/kg	STB, THK	20	Note 21

236	407a	PROCESSED EUCHEUMA SEAWEED	01.4.4	cream analogues		GMP	STB, THK	20	Note 21
237	407a	PROCESSED EUCHEUMA SEAWEED	01.6.1	unripened cheese	5000	mg/kg	STB, THK	20	Note 21
238	407a	PROCESSED EUCHEUMA SEAWEED	01.6.4	processed cheese	8000	mg/kg	THK	20	Note 21
239	407a	PROCESSED EUCHEUMA SEA WEED	01.7	dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	5000	mg/kg	STB, THK	20	Note 21
240	407a	PROCESSED EUCHEUMA SEAWEED	02.2.1	emulsions containing at least 80% fat		GMP	STB, THK	20	Note 21
241	407a	PROCESSED EUCHEUMA SEAWEED	02.2.2	emulsions containing less than 80% fat (e.g., minarine)	10000	mg/kg	THK	20	Note 21
242	407a	PROCESSED EUCHEUMA SEAWEED	02.2.2	emulsions containing less than 80% fat (e.g., minarine)	5000	mg/kg	STB	20	Note 21
243	407a	PROCESSED EUCHEUMA SEAWEED	03.0	edible ices, including sherbet and sorbet	7500	mg/kg	STB, THK	20	Note 21
244	407a	PROCESSED EUCHEUMA SEAWEED	04.2.2.3	vegetables in vinegar, oil or brine	500	mg/kg	STB, THK	20	Note 21
245	407a	PROCESSED EUCHEUMA SEA WEED	04.2.2.4	canned or bottled (pasteurized) vegetables	10000	mg/kg	STB, THK	20	Note 21
246	407a	PROCESSED EUCHEUMA SEAWEED	06.4	pastas and noodles	8330	mg/kg	STB, THK	20	Notes 21 & 22
247	407a	PROCESSED EUCHEUMA SEA WEED	07.0	bakery wares	10000	mg/kg	STB, THK	20	Note 21
248	407a	PROCESSED EUCHEUMA SEAWEED	08.2	processed meat, poultry & game products in whole pieces/cuts		GMP	STB, THK	20	Note 21
249	407a	PROCESSED EUCHEUMA SEAWEED	08.3	processed comminuted meat, poultry & game products		GMP	STB, THK	20	Note 21
250	407a	PROCESSED EUCHEUMA SEA WEED	09.2.1	frozen fish & fish products, including mollusks, crustaceans & echinoderms	5000	mg/kg	THK	20	Note 21

251	407a	PROCESSED EUCHEUMA SEAWEED	09.2.2	frozen battered fish & fish products, including mollusks, crustaceans & echinoderms	5000mg/kg	THK	20	Note 21
252	407a	PROCESSED EUCHEUMA SEAWEED	09.2.5	smoked, dried, fermented and/or salted fish & fish prods, incl. mollusks, crustaceans & echinoderms		GMP STB, THK	20	Note 21
253	407a	PROCESSED EUCHEUMA SEAWEED	09.4	fully preserved, incl. canned or fermented, fish & fish products, incl. mollusks, crustaceans & echinoderms	10000mg/kg	STB, THK	20	Note 21
254	407a	PROCESSED EUCHEUMA SEA WEED	12.5	soups and broths	5000mg/kg	THK	20	Note 21
255	407a	PROCESSED EUCHEUMA SEAWEED	12.6.1	emulsified sauces (e.g., mayonnaise, salad dressing)	1000mg/kg	STB, THK	20	Note 21
256	407a	PROCESSED EUCHEUMA SEAWEED	13.1	infant formulae and follow-on formulae	1000mg/kg	STB, THK	20	Note 21
257	407a	PROCESSED EUCHEUMA SEA WEED	14.1.4.1	carbonated water-based flavoured drinks		GMP STB, THK	20	Note 21
258	407a	PROCESSED EUCHEUMA SEAWEED	14.1.4.2	non-carbonated water-based flavoured drinks, including punches and ades		GMP STB, THK	20	Note 21
259	407a	PROCESSED EUCHEUMA SEA WEED	14.2.1	beer and malt beverages		GMP STB, THK	20	Note 21
260	1520	PROPYLENE GLYCOL	01.6.1	unripened cheese	5000mg/kg		25	Note 23

Proposed Draft Schedule 2 on Stabilizers and Thickeners - Additives with Numerical ADIs

Italics = additives with multiple technical effects for which all information on use has not yet been collected

Line	Food Cat No.	Food Category	INS No.	Additive	Funct	Max Level	ADI	Comments
1	01.1.1.1	milk, including sterilized and UHT goats milk	339ii; 341i; 450v; 451i, i; 452i, ii, iv	PHOSPHATES	THK	1000mg/kg	70	Note 11
2	01.1.1.1	milk, including sterilized and UHT goats milk	339iii; 340iii	PHOSPHATES	STB	1000mg/kg	70	Note 11
3	01.1.1.2	buttermilk (plain)	405	PROPYLENE GLYCOL ALGINATE	STB, THK	3000mg/kg	70	
4	01.1.2	dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog)	339ii	PHOSPHATES	STB	GMP	70	Note 11
5	01.1.2	dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog)	339iii; 340iii	PHOSPHATES	STB	2000mg/kg	70	Note 11
6	01.1.2	dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog)	339ii; 341i; 450v; 451i, ii; 452i, ii, iv	PHOSPHATES	THK	2000mg/kg	70	Note 11
7	01.1.2	dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog)	436	POLYSORBATES	STB	5000mg/kg	25	Note 19
8	01.1.2	dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog)	407a	PROCESSED BUCHEUMA SEAWEED	STB, THK	GMP	20	Note 21
9	01.1.2	dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog)	405	PROPYLENE GLYCOL ALGINATE	STB, THK	5000mg/kg	70	
10	01.1.2	dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog)	481i, 482i	STEAROYL-2-LACTYLATES	STB	2000mg/kg	20	

11	01.2.1.2	fermented milks, heat-treated after fermentation	407a	PROCESSED BUCHEUMA SEAWEED	THK	5000	mg/kg	20	Note 21
12	01.2.1.2	fermented milks, heat-treated after fermentation	405	PROPYLENE GLYCOL ALGINATE	THK	5000	mg/kg	70	
13	01.3.1	condensed milk (plain)	339ii; 341i; 450v; 451i, i; 452i, ii, iv	PHOSPHATES	THK	1500	mg/kg	70	Note 11
14	01.3.1	condensed milk (plain)	450iii,	PHOSPHATES	STB	2000	mg/kg	70	Note 11
15	01.3.1	condensed milk (plain)	339i-iii; 340i-iii; 341i-iii; 451i, ii; 452i, ii, iv	PHOSPHATES	STB	3000	mg/kg	70	Notes 11 & 12
16	01.3.1	condensed milk (plain)	407a	PROCESSED EUCHEUMA SEAWEED	STB, THK	150	mg/kg	20	Note 21
17	01.3.2	beverage whiteners	578	CALCIUM GLUCONATE	STB, THK	4000	mg/kg	50	Note 2
18	01.3.2	beverage whiteners	472e	DIACETYL TARTARIC & FATTY ACID ESTERS OF GLYCEROL	STB	5000	mg/kg	50	
19	01.3.2	beverage whiteners	339iii; 340iii	PHOSPHATES	STB	50000	mg/kg	70	Note 11
20	01.3.2	beverage whiteners	339ii; 341i; 450v; 451i, ii; 452i, ii, iv	PHOSPHATES	THK	50000	mg/kg	70	Note 11
21	01.3.2	beverage whiteners	405	PROPYLENE GLYCOL ALGINATE	STB, THK	5000	mg/kg	70	
22	01.3.2	beverage whiteners	493, 494	SORBITAN ESTERS OF FATTY ACIDS	STB	5000	mg/kg	25	Note 28
23	01.3.2	beverage whiteners	481i	STBAROYL-2-LACTYLATES	STB	3000	mg/kg	20	
24	01.3.2	beverage whiteners	482i	STEAROYL-2-LACTYLATBS	STB	5000	mg/kg	20	
25	01.3.2	beverage whiteners	473	SUCROSE ESTERS OF FATTY ACIDS	STB, THK		GMP	20	Note 31
26	01.4.1	pasteurized cream	339i-iii; 340i-iii; 341i-iii; 451i, ii; 452i, ii, iv	PHOSPHATES	STB	3000	mg/kg	70	Notes 11 & 12
27	01.4.1	pasteurized cream	407a	PROCESSED BUCHEUMA SEAWEED	STB, THK		GMP	20	Note 21

28	01.4.2	sterilized, UHT, whipping or whipped and reduced fat creams	339i, ii; 340i, ii; 341i-iii; 451i, ii; 452i, ii, iv	PHOSPHATES	STB	3000	mg/kg	70	Notes 11 & 12
29	01.4.2	sterilized, UHT, whipping or whipped and reduced fat creams	339ii; 341i; 450v; 451i, ii; 452i, ii, iv	PHOSPHATES	THK	5000	mg/kg	70	Note 11
30	01.4.2	sterilized, UHT, whipping or whipped and reduced fat creams	339iii; 340iii	PHOSPHATES	STB	5000	mg/kg	70	Note 11
31	01.4.2	sterilized, UHT, whipping or whipped and reduced fat creams	435	POLYSORBATES	STB	300	mg/kg	25	Note 19
32	01.4.2	sterilized, UHT, whipping or whipped and reduced fat creams	407a	PROCESSED EUCHEUMA SEAWEED	THK	500	mg/kg	20	Note 21
33	01.4.2	sterilized, UHT, whipping or whipped and reduced fat creams	473	SUCROSE ESTERS OF FATTY ACIDS	STB, THK		GMP	20	Note 31
34	01.4.3	clotted cream	339i, ii; 340i-iii; 341i-iii; 451i, i; 452i, ii, iv	PHOSPHATES	STB	300	mg/kg	70	Notes 11 & 12
35	01.4.3	clotted cream	339ii	PHOSPHATES	STB	5000	mg/kg	70	Note 11
36	01.4.3	clotted cream	407a	PROCESSED EUCHEUMA SEAWEED	STB, THK	500	mg/kg	20	Note 21
37	01.4.3	clotted cream	405	PROPYLENE GLYCOL ALGINATE	STB, THK	500	mg/kg	70	
38	01.4.4	cream analogues	339i-iii; 340i-iii; 341i-iii; 451i, ii; 452i, ii, iv	PHOSPHATES	STB	3000	mg/kg	70	Notes 11 & 12
39	01.4.4	cream analogues	450v; 451i, i; 452i, ii, iv	PHOSPHATES	THK	5000	mg/kg	70	Note 11
40	01.4.4	cream analogues	407a	PROCESSED BUCHEUMA SEAWEED	STB, THK		GMP	20	Note 21
41	01.4.4	cream analogues	405	PROPYLENE GLYCOL ALGINATE	STB, THK	2500	mg/kg	70	
42	01.4.4	cream analogues	493, 494	SORBITAN ESTERS OF FATTY ACIDS	STB	5000	mg/kg	25	Note 28
43	01.4.4	cream analogues	481i	STEAROYL-2-LACTYLATBS	STB	10000	mg/kg	20	Note 15
44	01.5.1	milk powder and cream powder	339ii; 341i; 451i, ii; 452i, ii, iv	PHOSPHATES	THK	2500	mg/kg	70	Note 11

45	01.5.1	milk powder and cream powder	339i-iii; 340i-iii; 341i-iii; 451i, ii; 452i, ii, iv	PHOSPHATES	STB	5000	mg/kg	70	Notes 11 & 12
46	01.5.1	milk powder and cream powder	481i, 482i	STBAROYL-2-LACTYLATBS	STB	2000	nig/kg	20	
47	01.6.1	unripened cheese	480	DIOCTYL SODIUM SULFOSUCCINATE	THK	5000	mg/kg	0.1	
48	01.6.1	unripened cheese	341iii	PHOSPHATES	STB	200	mg/kg	70	Notes 11 & 13
49	01.6.1	unripened cheese	339iii; 340iii	PHOSPHATES	STB	2000	mg/kg	70	Note 11
50	01.6.1	unripened cheese	339ii; 341i; 450v; 451i, ii; 452i, ii, iv	PHOSPHATES	THK	2000	mg/kg	70	Note 11
51	01.6.1	unripened cheese	450iii, v; 451i, ii; 452i, ii	PHOSPHATES	STB	4000	mg/kg	70	Note 11
52	01.6.1	unripened cheese	339ii	PHOSPHATES	STB	5000	nig/kg	70	Note 11
53	01.6.1	unripened cheese	407a	PROCESSED BUCHEUMA SEAWEED	STB, THK	5000	mg/kg	20	Note 21
54	01.6.1	unripened cheese	1520	PROPYLENE GLYCOL	STB	5000	mg/kg	25	Note 23
55	01.6.1	unripened cheese	405	PROPYLENE GLYCOL ALGINATE	STB, THK	9000	mg/kg	70	
56	01.6.1	unripened cheese	335i	TARTRATES	STB	30000	mg/kg	30	Notes 32 & 33
57	01.6.2	ripened cheese	339ii, ii; 340iii; 341iii	PHOSPHATES	STB	200	mg/kg	70	Notes 11 & 13
58	01.6.2.1	total ripened cheese, includes rind	405	PROPYLENE GLYCOL ALGINATE	STB, THK	9000	mg/kg	70	
59	01.6.2.2	rind of ripened cheese	405	PROPYLENE GLYCOL ALGINATE	STB, THK	9000	mg/kg	70	
60	01.6.2.3	cheese powder (for reconstitution; e.g., for cheese sauces)	405	PROPYLENE GLYCOL ALGINATE	STB, THK	16000	mg/kg	70	
61	01.6.3	whey cheese	339ii, ii; 340iii; 341iii	PHOSPHATES	STB	200	mg/kg	70	Notes 11 & 13
62	01.6.3	whey cheese	405	PROPYLENE GLYCOL ALGINATE	STB, THK	9000	mg/kg	70	
63	01.6.4	processed cheese	341iii	PHOSPHATES	STB	200	mg/kg	70	Notes 11 & 13
64	01.6.4	processed cheese	450iii, v; 451i, ii	PHOSPHATES	STB	4000	mg/kg	70	Note 11

65	01.6.4	processed cheese	339i	PHOSPHATES	STB	9000	mg/kg	70	Note 11
66	01.6.4	processed cheese	340iii	PHOSPHATES	STB	20000	mg/kg	70	Note 11
67	01.6.4	processed cheese	339ii; 341i; 450v; 451i, ii; 452i, ii, iv	PHOSPHATES	THK	2000	mg/kg	70	Note 11
68	01.6.4	processed cheese	452ii, iv	PHOSPHATES	STB	3000	mg/kg	70	Notes 11 & 13
69	01.6.4	processed cheese	339ii, ii; 452i	PHOSPHATES	STB	3500	mg/kg	70	Note 11
70	01.6.4	processed cheese	407a	PROCESSED EUCHEUMA SEAWEED	THK	800	mg/kg	20	Note 21
71	01.6.4	processed cheese	405	PROPYLENE GLYCOL ALGINATE	STB, THK	900	mg/kg	70	
72	01.6.4	processed cheese	335i; 337	TARTRATES	STB	4000	mg/kg	30	Note 32
73	01.6.5	cheese analogues	339ii; 341iii	PHOSPHATES	STB	200	mg/kg	70	Notes 11 & 13
74	01.6.5	cheese analogues	339iii; 340iii	PHOSPHATES	STB	20000	mg/kg	70	Note 11
75	01.6.5	cheese analogues	339ii; 341ii; 450v; 451i, ii; 452i, ii, iv	PHOSPHATES	THK	20000	mg/kg	70	Note 11
76	01.6.5	cheese analogues	405	PROPYLENE GLYCOL ALGINATE	STB, THK	9000	mg/kg	70	
77	01.6.5	cheese analogues	481i	STEAROYL-2-LACTYLATES	STB	2000	mg/kg	20	
78	01.7	dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	578	CALCIUM GLUCONATE	STB, THK	45000	mg/kg	50	Note 2
79	01.7	dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	339iii; 340iii	PHOSPHATES	STB	3000	mg/kg	70	Note 11
80	01.7	dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	339ii; 341i; 450v; 451i, ii	PHOSPHATES	THK	3000	mg/kg	70	Note 11
81	01.7	dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	452i	PHOSPHATES	STB	5000	mg/kg	70	Note 11

82	01.7	dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	452i, ii, iv	PHOSPHATES	THK	5000	mg/kg	70	Note 11
83	01.7	dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	433	POLYSORBATES	STB	800	mg/kg	25	Note 19
84	01.7	dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	436	POLYSORBATES	STB	1000	mg/kg	25	Note 19
85	01.7	dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	435	POLYSORBATES	STB	5000	mg/kg	25	Note 19
86	01.7	dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	407a	PROCESSED EUCHEUMA SEAWEED	STB, THK	5000	mg/kg	20	Note 21
87	01.7	dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	1520	PROPYLENE GLYCOL	STB, THK	25000	mg/kg	25	
88	01.7	dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	405	PROPYLENE GLYCOL ALGINATE	STB, THK	10000	mg/kg	70	
89	01.7	dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	477	PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	STB	5000	mg/kg	25	Note 26
90	01.7	dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	493, 494	SORBITAN ESTERS OF FATTY ACIDS	STB	5000	mg/kg	25	Note 28
91	01.7	dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	482i	STBAROYL-2-LACTYLATES	STB	500	mg/kg	20	
92	01.7	dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	481i	STEAROYL-2-LACTYLATES	STB	1000	mg/kg	20	

93	01.7	dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	473	SUCROSE ESTERS OF FATTY ACIDS	STB, THK		GMP	25	Note 31
94	01.7	dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	336ii	TARTRATES	STB, THK		GMP	30	Note 32
95	02.0	fats and oils and fat emulsions (type water in oil)	472e	DIACETYL TARTARIC & FATTY ACID ESTERS OF GLYCEROL	STB	5000	mg/kg	50	
96	02.0	fats and oils and fat emulsions (type water in oil)	475	POLYGLYCEROL ESTERS OF FATTY ACIDS	STB	10000	mg/kg	25	Note 17
97	02.0	fats and oils and fat emulsions (type water in oil)	435	POLYSORBATES	STB	4000	mg/kg	25	Note 19
98	02.0	fats and oils and fat emulsions (type water in oil)	433	POLYSORBATES	STB	5000	mg/kg	25	Note 19
99	02.0	fats and oils and fat emulsions (type water in oil)	477	PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	STB	2E+05	mg/kg	25	Note 26
100	02.0	fats and oils and fat emulsions (type water-in-oil)	491, 495	SORBITAN ESTERS OF FATTY ACIDS	STB	30000	mg/kg	25	Note 28
101	02.1	fats and oils essentially free from water	436	POLYSORBATES	STB	4000	mg/kg	25	Note 19
102	02.1	fats and oils essentially free from water	405	PROPYLENE GLYCOL ALGINATE	STB, THK	11000	mg/kg	70	
103	02.1	fats and oils essentially free from water	492	SORBITAN ESTERS OF FATTY ACIDS	STB	3000	mg/kg	25	Note 28
104	02.1	fats and oils essentially free from water	481i, 482i	STBAROYL-2-LACTYLATBS	STB	3000	mg/kg	20	
105	02.2	fat emulsions mainly of type water-in-oil	476	POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	STB	5000	mg/kg	7.5	
106	02.2	Tat emulsions mainly of type water-in-oil	492-494	SORBITAN ESTERS OF FATTY ACIDS	STB	10000	mg/kg	25	Note 28
107	02.2	fat emulsions mainly of type water-in-oil	481i, 482i	STEAROYL-2-LACTYLATES	STB	10000	mg/kg	20	

108	02.2.1	emulsions containing at least 80% fat	407a	PROCESSED BUCHEUMA SEAWEED	STB, THK		GMP	20	Note 21
109	02.2.1	emulsions containing at least 80% fat	405	PROPYLENE GLYCOL ALGINATE	STB, THK	3000	mg/kg	70	
110	02.2.1.2	margarine and similar products (e.g., butter-margarine blends)	473	SUCROSE ESTERS OF FATTY ACIDS	STB	10000	mg/kg	20	Note 31
111	02.2.2	emulsions containing less than 80% fat (e.g., minarine)	339iii	PHOSPHATES	STB		GMP	70	Note 11
112	02.2.2	emulsions containing less than 80% fat (e.g., minarine)	407a	PROCESSED EUCHEUMA SEAWEED	STB	5000	mg/kg	20	Note 21
113	02.2.2	emulsions containing less than 80% fat (e.g., minarine)	407a	PROCESSED EUCHEUMA SEAWEED	THK	10000	mg/kg	20	Note 21
114	02.2.2	emulsions containing less than 80% fat (e.g., minarine)	405	PROPYLENE GLYCOL ALGINATE	STB, THK	10000	mg/kg	70	
115	02.3	fat emulsions other than 2.2, including mixed and/or flavoured products based on fat emulsions	339iii; 340iii	PHOSPHATES	STB	3000	mg/kg	70	Note 11
116	02.3	fat emulsions other than 2.2, including mixed and/or flavoured products based on fat	139ii; 341i; 450v; 451i, ii; 452i, ii, iv	PHOSPHATES	THK	5000	mg/kg	70	Note 11
117	02.3	fat emulsions other than 2.2, including mixed and/or flavoured products based on Tat emulsions	492	SORBITAN ESTERS OF FATTY ACIDS	STB	300	mg/kg	25	Note 28
118	02.3	fat emulsions other than 2.2, including mixed and/or flavoured products based on fat emulsions	482i	STEAROYL-2-LACTYLATES	STB	300	mg/kg	20	
119	02.3	fat emulsions other than 2.2, including mixed and/or flavoured products based on fat emulsions	481i	STEAROYL-2-LACTYLATES	STB	2000	mg/kg	20	
120	02.4	fat-based desserts (excluding dairy-based desserts)	339iii; 340iii	PHOSPHATES	STB	300	mg/kg	70	Note 11
121	02.4	fat-based desserts (excluding dairy-based desserts)	339ii; 341i; 450v; 451i, ii; 452i, ii, iv	PHOSPHATES	THK	300	mg/kg	70	Note 11

122	02.4	fat-based desserts (excluding dairy-based desserts)	405	PROPYLENE GLYCOL ALGINATE	STB, THK	1000	mg/kg	70	
123	02.4	fat-based desserts (excluding dairy-based desserts)	492	SORBITAN ESTERS OF FATTY ACIDS	STB	300	mg/kg	25	Note 28
124	02.4	fat-based desserts (excluding dairy-based desserts)	493, 494	SORBITAN ESTERS OF FATTY ACIDS	STB	500	mg/kg	25	Note 28
125	02.4	fat-based desserts (excluding dairy-based desserts)	48li, 482i	STBAROYL-2-LACTYLATES	STB	500	mg/kg	25	
126	03.0	edible ices, including sherbet and sorbet	339iii; 340iii	PHOSPHATES	STB	1000	mg/kg	70	Note 11
127	03.0	edible ices, including sherbet and sorbet	339ii; 34li; 450v; 451i, ii; 452i, ii, iv	PHOSPHATES	THK	1000	mg/kg	70	Note 11
128	03.0	edible ices, including sherbet and sorbet	452i	PHOSPHATES	STB	7500	mg/kg	70	Note 11
129	03.0	edible ices, including sherbet and sorbet	475	POLYGLYCEROL ESTERS OF FATTY ACIDS	STB	5000	mg/kg	25	Note 17
130	03.0	edible ices, including sherbet and sorbet	435	POLYSORBATES	STB	800	mg/kg	25	Note 19
131	03.0	edible ices, including sherbet and sorbet	433, 436	POLYSORBATES	STB	1000	mg/kg	25	Note 19
132	03.0	edible ices, including sherbet and sorbet	407a	PROCESSED EUCHEUMA SEAWEED	STB, THK	7500	mg/kg	20	Note 21
133	03.0	edible ices, including sherbet and sorbet	405	PROPYLENE GLYCOL ALGINATE	STB	7500	mg/kg	70	
134	03.0	edible ices, including sherbet and sorbet	405	PROPYLENE GLYCOL ALGINATE	THK	10000	mg/kg	70	
135	03.0	edible ices, including sherbet and sorbet	477	PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	STB	5000	mg/kg	25	Note 26
136	03.0	edible ices, including sherbet and sorbet	493, 494	SORBITAN ESTERS OF FATTY ACIDS	STB	500	mg/kg	25	Note 28
137	03.0	edible ices, including sherbet and sorbet	491, 492, 495	SORBITAN ESTERS OF FATTY ACIDS	STB	1200	mg/kg	25	Note 28

138	04.1.2.1	frozen fruit	341i	PHOSPHATES	STB	260	mg/kg	70	Note 11
139	04.1.2.4	canned or bottled (pasteurized) fruit	578	CALCIUM GLUCONATE	STB	3760	mg/kg	50	Notes 2&3
140	04.1.2.4	canned or bottled (pasteurized) fruit	341i	PHOSPHATES	STB	260	mg/kg	70	Note 11
141	04.1.2.4	canned or bottled (pasteurized) fruit	335i, ii; 336ii; 337	TARTRATES	STB		GMP	30	Note 32
142	04.1.2.5	jams, jellies, marmelades	578	CALCIUM GLUCONATE	STB	2150	mg/kg	50	Notes 2 & 4
143	04.1.2.5	jams, jellies, marmelades	405	PROPYLENE GLYCOL ALGINATE	STB, THK	20000	mg/kg	70	
144	04.1.2.5	jams, jellies, marmelades	493	SORBITAN ESTERS OF FATTY ACIDS	STB	25	mg/kg	25	Note 28
145	04.1.2.5	jams, jellies, marmelades	335i, ii	TARTRATES	STB		GMP	30	Note 32
146	04.1.2.5	jams, jellies, marmelades	336ii	TARTRATES	STB, THK		GMP	30	Note 32
147	04.1.2.6	fruit-based spreads other than 4.1.2.5 (e.g., chutney)	335i, ii	TARTRATES	STB		GMP	30	Note 32
148	04.1.2.7	candied fruit	523	ALUMINIUM AMMONIUM SULPHATE	STB	200	mg/kg	70	Note 1
149	04.1.2.7	candied fruit	578	CALCIUM GLUCONATE	STB	215	mg/kg	50	Notes 2 & 4
150	04.1.2.7	candied fruit	481i, 482i	STEAROYL-2-LACTYLATES	STB	2000	mg/kg	20	
151	04.1.2.8	fruit preparations, including pulp and fruit toppings	405	PROPYLENE GLYCOL ALGINATE	STB, THK	5000	mg/kg	70	
152	04.1.2.9	fruit-based desserts, including fruit- flavoured water-based desserts	578	CALCIUM GLUCONATE	STB, THK	45000	mg/kg	50	Note 2
153	04.1.2.9	fruit-based desserts, including fruit- flavoured water-based desserts	339ii; 341i; 450v; 451i, ii; 452i, ii, iv	PHOSPHATES	THK	3000	mg/kg	70	Note 11
154	04.1.2.9	fruit-based desserts, including fruit- flavoured water-based desserts	339iii; 340iii	PHOSPHATES	STB	300	mg/kg	70	Note 11
155	04.1.2.9	fruit-based desserts, including fruit- flavoured water-based desserts	405	PROPYLENE GLYCOL ALGINATE	STB, THK	1000	mg/kg	70	
156	04.1.2.9	fruit-based desserts, including fruit- flavoured water-based desserts	477	PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	STB	5000	mg/kg	25	Note 26
157	04.1.2.9	fruit-based desserts, including fruit- flavoured water-based desserts	493, 494	SORBITAN ESTERS OF FATTY ACIDS	STB	5000	mg/kg	25	Note 28

158	04.1.2.9	fruit-based desserts, including fruit-flavoured water-based desserts	482i	STBAROYL-2-LACTYLATES	STB	5000	mg/kg	20	
159	04.1.2.9	fruit-based desserts, including fruit-flavoured water-based desserts	481i	STBAROYL-2-LACTYLATES	STB	10000	mg/kg	20	
160	04.1.2.9	fruit-based desserts, including fruit-flavoured water-based desserts	336ii	TARTRATES	STB, THK		GMP	30	Note 32
161	04.1.2.11	fruit fillings for pastries	476	POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	STB	5000	mg/kg	7.5	
162	04.1.2.11	fruit fillings for pastries	433, 435, 436	POLYSORBATES	STB	5000	mg/kg	25	Note 19
163	04.1.2.11	fruit fillings for pastries	405	PROPYLENE GLYCOL ALGINATE	STB, THK	5000	mg/kg	70	
164	04.1.2.11	fruit fillings for pastries	477	PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	STB	5000	mg/kg	25	Note 26
165	04.1.2.11	fruit fillings for pastries	491, 492, 495	SORBITAN ESTERS OF FATTY ACIDS	STB	10000	mg/kg	25	Note 28
166	04.1.2.11	fruit fillings for pastries	481i	STBAROYL-2-LACTYLATES	STB	10000	mg/kg	20	
167	04.2.1.2	surface-treated vegetables	578	CALCIUM GLUCONATE	STB	8600	mg/kg	50	Notes 2 & 5
168	04.2.1.3	peeled or cut vegetables	578	CALCIUM GLUCONATE	STB	8600	mg/kg	50	Notes 2 & 5
169	04.2.2	processed vegetables, nuts and seeds	578	CALCIUM GLUCONATE	STB	10750	mg/kg	50	Notes 2 & 6
170	04.2.2.1	frozen vegetables	339ii; 341i; 450v; 451i, ii; 452i, ii, iv	PHOSPHATES	THK	5	mg/kg	70	Note 11
171	04.2.2.1	frozen vegetables	339iii; 340iii	PHOSPHATES	STB	5	mg/kg	70	Note 11
172	04.2.2.1	frozen vegetables	450i, ii	PHOSPHATES	STB	100	mg/kg	70	Notes 11 & 12
173	04.2.2.2	dried vegetables	339iii; 340iii	PHOSPHATES	STB	5	mg/kg	70	Note 11
174	04.2.2.2	dried vegetables	339ii; 341i; 450v; 451i, ii; 452i, ii, iv	PHOSPHATES	THK	5	mg/kg	70	Note 11
175	04.2.2.2	dried vegetables	482i	STBAROYL-2-LACTYLATES	STB	2000	mg/kg	20	
176	04.2.2.3	vegetables in vinegar, oil or brine	523	ALUMINIUM AMMONIUM SULPHATE	STB	200	mg/kg	70	Note 1
177	04.2.2.3	vegetables in vinegar, oil or brine	339ii; 452i	PHOSPHATES	STB		GMP	70	Note 11

178	04.2.2.3	vegetables in vinegar, oil or brine	433	POLYSORBATES	STB	500	mg/kg	25	Note 19
179	04.2.2.3	vegetables in vinegar, oil or brine	407a	PROCESSED EUCHEUMA SEAWEED	STB, THK	500	mg/kg	20	Note 21
180	04.2.2.3	vegetables in vinegar, oil or brine	405	PROPYLENE GLYCOL ALGINATE	STB, THK	6000	mg/kg	70	
181	04.2.2.4	canned or bottled (pasteurized) vegetables	341i	PHOSPHATES	STB	800	mg/kg	70	Notes 11 & 14
182	04.2.2.4	canned or bottled (pasteurized) vegetables	407a	PROCESSED BUCHEUMA SEAWEED	STB, THK	10000	mg/kg	20	Note 21
183	04.2.2.4	canned or bottled (pasteurized) vegetables	405	PROPYLENE GLYCOL ALGINATE	STB, THK	10000	mg/kg	70	Note 24
184	04.2.2.4	canned or bottled (pasteurized) vegetables	335i, ii; 336ii; 337	TARTRATES	STB		GMP	30	Note 32
185	04.2.2.5	vegetable, nut and seed purees and spreads (e.g., peanut butter)	481i, 482i	STBAROYL-2-LACTYLATES	STB	5000	mg/kg	20	Note 29
186	04.2.2.6	vegetable, nut and seed pulps and preparations other than 4.2.2.5	523	ALUMINIUM AMMONIUM SULPHATE	STB	200	mg/kg	7	Note 1
187	04.2.2.6	vegetable, nut and seed pulps and preparations other than 4.2.2.5	339ii	PHOSPHATES	STB	5000	mg/kg	70	Notes 11 & 15
188	04.2.2.6	vegetable, nut and seed pulps and preparations other than 4.2.2.5	405	PROPYLENE GLYCOL ALGINATE	STB, THK	5000	mg/kg	70	
189	05.0	confectionery	1520	PROPYLENE GLYCOL	STB, THK	2E+05	mg/kg	25	
190	05.0	confectionery	336ii	TARTRATES	STB, THK		GMP	30	Note 32
191	05.1	cocoa products and chocolate products, including imitations & chocolate substitutes	435	POLYSORBATES	STB	5000	mg/kg	25	Note 19
192	05.1	cocoa products and chocolate products, including imitations & chocolate substitutes	405	PROPYLENE GLYCOL ALGINATE	STB	5000	mg/kg	70	
193	05.1	cocoa products and chocolate products, including imitations & chocolate substitutes	492-494	SORBITAN ESTERS OF FATTY ACIDS	STB	10000	mg/kg	25	Note 28

194	05.1.1	cocoa mixes (powders and syrups)	473	SUCROSE ESTERS OF FATTY ACIDS	STB	15000	mg/kg	20	Note 31
195	05.1.3	cocoa and chocolate products other than 5.1.1, 5.1.2 & 5.1.4 (e.g., milk chocolate bar, chocolate flakes)	476	POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	STB	5000	mg/kg	7.5	
196	05.2	sugar-based confectionery other than 5.1, 5.3 & 5.4, including hard & soft candy, nougats, etc.	339iii; 340iii	PHOSPHATES	STB	5000	mg/kg	70	Note 11
197	05.2	sugar-based confectionery other than 5.1, 5.3 & 5.4, including hard & soft candy, nougats, etc.	339ii; 341i; 450v; 451i, ii; 452i, ii, iv	PHOSPHATES	THK	5000	mg/kg	70	Note 11
198	05.2	sugar-based confectionery other than 5.1, 5.3 & 5.4, including hard & soft candy, nougats, etc.	405	PROPYLENE GLYCOL ALGINATE	THK	1500	mg/kg	70	
199	05.2	sugar-based confectionery other than 5.1, 5.3 & 5.4, including hard & soft candy, nougats, etc.	405	PROPYLENE GLYCOL ALGINATE	STB	5000	mg/kg	70	
200	05.2	sugar-based confectionery other than 5.1, 5.3 & 5.4, including hard & soft candy, nougats, etc.	493, 494	SORBITAN ESTERS OF FATTY ACIDS	STB	5000	mg/kg	25	Note 28
201	05.2	sugar-based confectionery other than 5.1, 5.3 & 5.4, including hard & soft candy, nougats, etc.	481i, 482i	STBAROYL-2-LACTYLATES	STB	5000	mg/kg	20	
202	05.3	chewing gum	340iii; 341i	PHOSPHATES	STB		GMP	70	Note 11
203	05.3	chewing gum	141i; 450v; 451i, ii; 452i, ii, iv	PHOSPHATES	THK		GMP	70	Note 11
204	05.3	chewing gum	339ii; 340ii	PHOSPHATES	STB, THK	1000	mg/kg	70	Note 11
205	05.3	chewing gum	339iii	PHOSPHATES	STB THK	10000	Mg/kg	70	Note 11
206	05.3	chewing gum	435	POLYSORBATES	STB	1000	mg/kg	25	Note 19
207	05.3	chewing gum	405	PROPYLENE GLYCOL ALGINATE	STB, THK	5000	mg/kg	70	

208	05.3	chewing gum	491, 492, 495	SORBITAN ESTERS OF FATTY ACIDS	STB	400	mg/kg	25	Note 28
209	05.3	chewing gum	493, 494	SORBITAN ESTERS OF FATTY ACIDS	STB, THK	2000	mg/kg	25	Note 28
210	05.3	chewing gum	482i	STEAROYL-2-LACTYLATES	STB, THK	200	mg/kg	20	
211	05.3	chewing gum	481i	STEAROYL-2-LACTYLATES	STB, THK	1000	mg/kg	20	
212	05.3	chewing gum	335i, i; 337	TARTRATES	STB, THK		GMP	30	Note 32
213	05.4	decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	476	POLYGLYCBROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID	STB	5000	mg/kg	7.5	
214	05.4	decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	433, 435, 436	POLYSORBATES	STB	500	mg/kg	25	Note 19
215	05.4	decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	405	PROPYLENE GLYCOL ALGINATE	STB, THK	5000	mg/kg	70	
216	05.4	decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	477	PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	STB	500	mg/kg	25	Note 26
217	05.4	decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	493, 494	SORBITAN ESTERS OF FATTY ACIDS	STB	5000	mg/kg	25	Note 28
218	05.4	decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	491, 492, 495	SORBITAN ESTERS OF FATTY ACIDS	STB	10000	mg/kg	25	Note 28
219	05.4	decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	481i	STBAROYL-2-LACTYLATES	STB	10000	mg/kg	20	
220	06.1	whole, broken or flaked grain, including rice	339iii; 340iii	PHOSPHATES	STB	1000	mg/kg	70	Notes 11 & 13
221	06.1	whole, broken or flaked grain, including rice	339ii; 341i	PHOSPHATES	THK	1000	mg/kg	70	Notes 11 & 13

222	06.1	whole, broken or flaked grain, including rice	481i, 482i	STEAROYL-2-LACTYLATES	STB	4000	mg/kg	20	
223	06.2	flours and starches	341i	PHOSPHATES	STB	2500	mg/kg	70	Note 11
224	06.2	flours and starches	339ii; 341i; 450v; 451i, ii; 452i, ii, iv	PHOSPHATES	THK	20000	mg/kg	70	Note 11
225	06.2	flours and starches	339iii; 340iii	PHOSPHATES	STB	20000	mg/kg	70	Note 11
226	06.2	Flours and starches	482i	STBAROYL-2-LACTYLATES	STB	5000	mg/kg	20	
227	06.3	breakfast cereals, including rolled oats	339ii; 341i; 450v; 451i, ii; 452i, ii, iv	PHOSPHATES	THK	5000	mg/kg	70	Note 11
228	06.3	breakfast cereals, including rolled oats	339iii; 340iit	PHOSPHATES	STB	5000	mg/kg	70	Note 11
229	06.3	breakfast cereals, including rolled oats	481i, 482i	STBAROYL-2-LACTYLATES	STB	5000	mg/kg	20	
230	06.4	pastas and noodles	339iii; 340iii	PHOSPHATES	STB	2000	mg/kg	70	Note 11
231	06.4	pastas and noodles	339ii; 341i; 450v; 451i, ii; 452i, ii, iv	PHOSPHATES	THK	2000	mg/kg	70	Note 11
232	06.4	pastas and noodles	407a	PROCESSED BUCHEUMA SEAWEED	STB, THK	8330	mg/kg	20	Notes 21 & 22
233	06.4	pastas and noodles	405	PROPYLENE GLYCOL ALGINATE	STB, THK	5000	mg/kg	70	
234	06.4	pastas and noodles	481i	STBAROYL-2-LACTYLATES	STB	10000	mg/kg	20	Note 7
235	06.5	cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	339ii; 341i; 450v; 451t, ii; 452i, ii, iv	PHOSPHATES	THK	3000	mg/kg	70	Note 11
236	06.5	cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	339iii; 340iii	PHOSPHATES	STB	3000	mg/kg	70	Note 11
237	06.5	cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	433	POLYSORBATES	STB	1000	mg/kg	25	Note 19
238	06.5	cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	405	PROPYLENE GLYCOL ALGINATE	STB, THK	10000	mg/kg	70	
239	06.5	cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	491-495	SORBITAN ESTERS OF FATTY ACIDS	STB	5000	mg/kg	25	Note 28
240	06.5	cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	481i, 482i	STEAROYL-2-LACTYLATES	STB	5000	mg/kg	20	

241	06.6	batters (e.g., for breading or batters for fish or poultry)	339iii; 340iii	PHOSPHATES	STB	5000	mg/kg	70	Note 11
242	06.6	batters (e.g., for breading or batters for fish or poultry)	339ii; 341i; 450v; 451i, ii; 452i, ii, iv	PHOSPHATES	THK	5000	mg/kg	70	Note 11
243	06.6	batters (e.g., for breading or batters for fish or poultry)	481i	STEAROYL-2-LACTYLATES	STB	7500	mg/kg	20	
244	07.0	bakery wares	578	CALCIUM GLUCONATE	STB, THK	17500	mg/kg	50	Note 2
245	07.0	bakery wares	430	POLYOXYETHYLENE STEARATES	STB	7500	mg/kg	25	Notes 7 & 18
246	07.0	bakery wares	407a	PROCESSED EUCHEUMA SEAWEED	STB, THK	10000	mg/kg	20	Note 21
247	07.0	bakery wares	405	PROPYLENE GLYCOL ALGINATE	STB, THK	5000	mg/kg	70	
248	07.0	bakery wares	473	SUCROSE ESTERS OF FATTY ACIDS	STB, THK		GMP	20	Note 31
249	07.0	bakery wares	336ii	TARTRATES	STB, THK		GMP	30	Note 32
250	07.1	bread and ordinary bakery wares	472e	DIACETYL TARTARIC & FATTY ACID ESTERS OF GLYCEROL	STB	5000	mg/kg	50	Note 7
251	07.1	bread and ordinary bakery wares	477	PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	STB	1500	mg/kg	25	Notes 7 & 26
252	07.1	bread and ordinary bakery wares	495	SORBITAN ESTERS OF FATTY ACIDS	STB	5000	mg/kg	25	Notes 7 & 28
253	07.1.1	bread and rolls	339iii; 340iii	PHOSPHATES	STB	20000	mg/kg	70	Note 11
254	07.1.1	bread and rolls	339ii; 341i; 450v; 451i, ii; 452i, ii, iv	PHOSPHATES	THK	20000	mg/kg	70	Note 11
255	07.1.1	bread and rolls	433	POLYSORBATES	STB	3000	mg/kg	25	Notes 7 & 19
256	07.1.1	bread and rolls	435	POLYSORBATES	STB	5000	mg/kg	25	Notes 7 & 19
257	07.1.1	bread and rolls	491, 492	SORBITAN ESTERS OF FATTY ACIDS	STB	5000	mg/kg	25	Notes 7 & 28
258	07.1.1	bread and rolls	482i	STEAROYL-2-LACTYLATES	STB	3000	mg/kg	20	

259	07.1.1	bread and rolls	481i	STBAROYL-2-LACTYLATES	STB	10000	mg/kg	20	
260	07.1.2	crackers, excluding sweet crackers	433	POLYSORBATES	STB	3000	mg/kg	25	Notes 7 & 19
261	07.1.2	crackers, excluding sweet crackers	435	POLYSORBATES	STB	5000	mg/kg	25	Notes 7 & 19
262	07.1.2	crackers, excluding sweet crackers	491, 492	SORBITAN ESTERS OF FATTY ACIDS	STB	5000	mg/kg	25	Notes 7 & 28
263	07.1.2	crackers, excluding sweet crackers	482i	STEAROYL-2-LACTYLATES	STB	5000	mg/kg	20	Note 7
264	07.1.2	crackers, excluding sweet crackers	481i	STBAROYL-2-LACTYLATES	STB	10000	mg/kg	20	
265	07.1.3	other ordinary bakery products (e.g., bagels, pita, English muffins)	433	POLYSORBATES	STB	5000	mg/kg	25	Notes 7 & 19
266	07.1.3	other ordinary bakery products (e.g., bagels, pita, English muffins)	435	POLYSORBATES	STB	10000	mg/kg	25	Notes 7 & 19
267	07.1.3	other ordinary bakery products (e.g., bagels, pita, English muffins)	491, 492	SORBITAN ESTERS OF FATTY ACIDS	STB	10000	mg/kg	25	Notes 7 & 28
268	07.1.3	other ordinary bakery products (e.g., bagels, pita, English muffins)	482i	STEAROYL-2-LACTYLATES	STB	5000	mg/kg	20	Note 7
269	07.1.3	other ordinary bakery products (e.g., bagels, pita, English muffins)	481i	STEAROYL-2-LACTYLATES	STB	10000	mg/kg	20	
270	07.1.4	bread-type products, including bread stuffing and bread crumbs	433	POLYSORBATES	STB	3000	mg/kg	25	Notes 7 & 19
271	07.1.4	bread-type products, including bread stuffing and bread crumbs	435	POLYSORBATES	STB	500	mg/kg	25	Notes 7 & 19
272	07.1.4	bread-type products, including bread stuffing and bread crumbs	491, 492	SORBITAN ESTERS OF FATTY ACIDS	STB	500	mg/kg	25	Notes 7 & 28
273	07.2	fine bakery wares	339ii	PHOSPHATES	STB	1000	mg/kg	70	Note 11
274	07.2	fine bakery wares	339iii; 340iii	PHOSPHATES	STB	2000	mg/kg	70	Note 11
275	07.2	fine bakery wares	339ii; 341i; 450v; 451i, ii; 452i, ii, iv	PHOSPHATES	THK	2000	mg/kg	70	Note 11
276	07.2	fine bakery wares	433	POLYSORBATES	STB	200	mg/kg	25	Note 19
277	07.2	fine bakery wares	434, 435	POLYSORBATES	STB	5000	mg/kg	25	Note 19
278	07.2	fine bakery wares	477	PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	STB	15000	mg/kg	25	Note 26

279	07.2	fine bakery wares	493, 494	SORBITAN ESTERS OF FATTY ACIDS	STB	10000	mg/kg	25	Note 28
280	07.2	fine bakery wares	482i	STEAROYL-2-LACTYLATES	STB	500	mg/kg	20	
281	07.2	fine bakery wares	48li	STBAROYL-2-LACTYLATBS	STB	10000	mg/kg	20	
282	07.2.1	cakes, cookies and pies (e.g., fruit-filled or custard types)	475	POLYGLYCEROL ESTERS OF FATTY ACIDS	STB	5000	mg/kg	25	Note 17
283	07.2.1	cakes, cookies and pies (e.g., fruit-filled or custard types)	436	POLYSORBATES	STB	3200	mg/kg	25	Note 19
284	07.2.1	cakes, cookies and pies (e.g., fruit-filled or custard types)	491, 492, 495	SORBITAN ESTERS OF FATTY ACIDS	STB	6000	mg/kg	25	Note 28
285	07.2.2	other fine bakery products (e.g., doughnuts, sweet rolls, scones & muffins)	472e	DIACETYL TARTARIC & FATTY ACID ESTERS OF GLYCEROL	STB		GMP	50	
286	07.2.2	other fine bakery products (e.g., doughnuts, sweet rolls, scones & muffins)	491, 492, 495	SORBITAN ESTERS OF FATTY ACIDS	STB	5000	mg/kg	25	Note 28
287	07.2.3	mixes for fine bakery wares (e.g., cakes, pancakes)	472e	DIACETYL TARTARIC & FATTY ACID ESTERS OF GLYCEROL	STB	5000	mg/kg	50	
288	07.2.3	mixes for fine bakery wares (e.g., cakes, pancakes)	475	POLYGLYCEROL ESTERS OF FATTY ACIDS	STB	5000	mg/kg	25	Note 17
289	07.2.3	mixes for fine bakery wares (e.g., cakes, pancakes)	436	POLYSORBATES	STB	3200	mg/kg	25	Notes 15 & 19
290	07.2.3	mixes for fine bakery wares (e.g., cakes, pancakes)	491, 492, 495	SORBITAN ESTERS OF FATTY ACIDS	STB	6000	mg/kg	25	Notes 10 & 28
291	08.2	processed meat, poultry & game products in whole pieces/cuts	407a	PROCESSED EUCHEUMA SEAWEED	STB, THK		GMP	20	Note 21
292	08.2.2	meat, poultry & game products in whole pieces/cuts, heat-treated	340ii	PHOSPHATES	STB	3000	mg/kg	70	Notes 11 & 13
293	08.2.2	meat, poultry & game products in whole pieces/cuts, heat-treated	450iii, v; 451i, ii; 452i, ii, iv	PHOSPHATES	STB	5000	mg/kg	70	Note 11

294	08.3	processed comminuted meat, poultry & game products	339iii; 340iii	PHOSPHATES	STB	5000	mg/kg	70	Note 11
295	08.3	processed comminuted meat, poultry & game products	339ii; 341i; 450v; 451i, ii; 452i, ii, iv	PHOSPHATES	THK	5000	mg/kg	70	Note 11
296	08.3	processed comminuted meat, poultry & game products	407a	PROCESSED EUCHEUMA SEAWEED	STB, THK		GMP	20	Note 21
297	08.3	processed comminuted meat, poultry & game products	405	PROPYLENE GLYCOL ALGINATE	STB, THK	5000	mg/kg	70	
298	08.3.2	comminuted meat, poultry & game products, heat-treated	340ii	PHOSPHATES	STB	3000	mg/kg	70	Notes 11 & 13
299	08.3.2	comminuted meat, poultry & game products, heat-treated	481i, 482i	STEAROYL-2-LACTYLATES	STB	4000	mg/kg	20	
300	08.4	edible casings (e.g., sausage casings)	405	PROPYLENE GLYCOL ALGINATE	STB, THK	2000	mg/kg	70	
301	09.2.1	frozen fish & fish products, including mollusks, crustaceans & echinoderms	452iv	PHOSPHATES	STB	3000	mg/kg	70	Notes 11 & 13
302	09.2.1	frozen fish & fish products, including mollusks, crustaceans & echinoderms	339i, ii; 340i, ii; 341iii; 450iii; 452i, ii	PHOSPHATES	STB	500	mg/kg	70	Note 11
303	09.2.1	frozen fish & fish products, including mollusks, crustaceans & echinoderms	339ii; 341i; 450v; 451i; ii; 452i; ii; iv	PHOSPHATES	THK	5000	mg/kg	70	Note 11
304	09.2.1	frozen fish & fish products, including mollusks, crustaceans & echinoderms	451i, ii	PHOSPHATES	STB	1000	mg/kg	70	Notes 11 & 13
305	09.2.1	frozen fish & fish products, including mollusks, crustaceans & echinoderms	407a	PROCESSED BUCHEUMA SEAWEED	THK	500	mg/kg	20	Note 21
306	09.2.2	frozen battered fish & fish products, including mollusks, crustaceans & echinoderms	341ii	PHOSPHATES	STB	100	mg/kg	70	Notes 11 & 16
307	09.2.2	frozen battered fish & fish products, including mollusks, crustaceans & echinoderms	451i, ii	PHOSPHATES	STB	1000	mg/kg	70	Notes 11 & 13

308	09.2.2	frozen battered fish & fish products, including mollusks, crustaceans & echinoderms	407a	PROCESSED EUCHEUMA SEAWEEED	THK	5000	mg/kg	20	Note 21
309	09.2.5	smoked, dried, fermented and/or salted fish & fish prods, incl. mollusks, crustaceans & echinoderms	451i; 452i	PHOSPHATES	STB	100	mg/kg	70	Note 11
310	09.2.5	smoked, dried, fermented and/or salted fish & fish prods, incl. mollusks, crustaceans & echinoderms	407a	PROCESSED EUCHEUMA SEAWEEED	STB, THK		GMP	20	Note 21
311	09.3.4	semi-preserved fish & fish products, including mollusks, crustaceans & echinoderms other than 9.3.1-9.3.3	339iii; 340iii	PHOSPHATES	STB	5000	mg/kg	70	Note 11
312	09.3.4	semi-preserved fish & fish products, including mollusks, crustaceans & echinoderms other than 9.3.1-9.3.3	339ii; 341i; 450v; 451i, ii; 452i, ii, iv	PHOSPHATES	THK	5000	mg/kg	70	Note 11
313	09.4	fully preserved, incl. canned or fermented, fish & fish products, incl. mollusks, crustaceans & echinoderms	339iii; 340iii; 451i; 452i	PHOSPHATES	STB	1000	mg/kg	70	Note 11
314	09.4	fully preserved, incl. canned or fermented, fish & fish products, incl. mollusks, crustaceans & echinoderms	339ii; 341i; 450v; 451i, ii; 452i, ii, iv	PHOSPHATES	THK	1000	mg/kg	70	Note 11
315	09.4	fully preserved, incl. canned or fermented, fish & fish products, incl. mollusks, crustaceans & echinoderms	407a	PROCESSED EUCHEUMA SEAWEEED	STB, THK	10000	mg/kg	20	Note 21
316	09.4	fully preserved, incl. canned or fermented, fish & fish products, incl. mollusks, crustaceans & echinoderms	405	PROPYLENE GLYCOL ALGINATE	THK	20000	mg/kg	70	Note 25
317	10.2	egg products	523	ALUMINIUM AMMONIUM SULPHATE	STB	30	mg/kg	7	Note 1
318	10.2.1	liquid egg products	339ii; 341i; 450v; 451i, ii; 452i, ii, iv	PHOSPHATES	THK	10000	mg/kg	70	Note 11
319	10.2.1	liquid egg products	339iii; 340iii	PHOSPHATES	STB	10000	mg/kg	70	Note 11
320	10.2.1	liquid egg products	482i	STEAROYL-2-LACTYLATES	STB	500	mg/kg	20	

321	10.2.1	liquid egg products	1505	TRIETHYL CITRATE	STB	2500	mg/kg	20	Note 34
322	10.2.3	dried and/or heat coagulated egg products	1505	TRIETHYL CITRATE	STB	2500	mg/kg	20	Note 34
323	10.4	egg-based desserts (e.g., custard)	339iii; 340iii	PHOSPHATES	STB	3000	mg/kg	70	Note 11
324	10.4	egg-based desserts (e.g., custard)	339ii; 341i; 450v; 451i, ii; 452i, ii, iv	PHOSPHATES	THK	3000	mg/kg	70	Note 11
325	10.4	egg-based desserts (e.g., custard)	433	POLYSORBATES	STB	800	mg/kg	25	Note 19
326	10.4	egg-based desserts (e.g., custard)	436	POLYSORBATES	STB	1000	mg/kg	25	Note 19
327	10.4	egg-based desserts (e.g., custard)	435	POLYSORBATES	STB	500	mg/kg	25	Note 19
328	10.4	egg-based desserts (e.g., custard)	405	PROPYLENE GLYCOL ALGINATE	STB, THK	1000	nig/kg	70	
329	10.4	egg-based desserts (e.g., custard)	477	PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	STB	500	mg/kg	25	Note 26
330	10.4	egg-based desserts (e.g., custard)	493, 494	SORBITAN ESTERS OF FATTY ACIDS	STB	5000	mg/kg	25	Note 28
331	10.4	egg-based desserts (e.g., custard)	482i	STEAROYL-2-LACTYLATES	STB	500	mg/kg	20	
332	10.4	egg-based desserts (e.g., custard)	481i	STEAROYL-2-LACTYLATBS	STB	10000	mg/kg	20	
333	11.2	other sugars and syrups (e.g., brown sugar, maple syrup)	339iii; 340iii	PHOSPHATES	STB	1000	mg/kg	70	Note 11
334	11.2	other sugars and syrups (e.g., brown sugar, maple syrup)	339ii; 341i; 450v; 451i, ii; 452i, ii, iv	PHOSPHATES	THK	10000	mg/kg	70	Note 11
335	11.2	other sugars and syrups (e.g., brown sugar, maple syrup)	405	PROPYLENE GLYCOL ALGINATE	STB, THK	5000	mg/kg	70	
336	11.2	other sugars and syrups (e.g., brown sugar, maple syrup)	477	PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	STB	500	mg/kg	25	Note 26
337	11.4	table-top sweeteners, including those containing high-intensity sweeteners, other than 11.1	578	CALCIUM GLUCONATE	STB, THK	100	mg/kg	50	Note 2
338	11.4	table-top sweeteners, including those containing high-intensity sweeteners, other than 11.1-11.3	1521	POLYETHYLENE GLYCOL	STB, THK		GMP	10	

339	11.4	table-top sweeteners, including those containing high-intensity sweeteners, other than 11.1-11.3	1201	POLYVINYLPIRROLIDONE	THK		GMP	50	
340	11.4	table-top sweeteners, including those containing high-intensity sweeteners, other than 11.1-11.3	1201	POLYVINYLPIRROLIDONE	STB	3000	mg/kg	50	
341	12.1	Salt	339ii; 341i; 450v; 451i, ii; 452i, ii, iv	PHOSPHATES	THK	10000	mg/kg	70	Note 11
342	12.1	Salt	339iii; 340iii	PHOSPHATES	STB	10000	mg/kg	70	Note 11
343	12.2	herbs, spices, seasonings (including salt substitutes) and condiments	339iii; 340iii	PHOSPHATES	STB	10000	mg/kg	70	Note 11
344	12.2	herbs, spices, seasonings (including salt substitutes) and condiments	339ii; 341i; 450v; 451i, ii; 452i, ii, iv	PHOSPHATES	THK	10000	mg/kg	70	Note 11
345	12.2	herbs, spices, seasonings (including salt substitutes) and condiments	1520	PROPYLENE GLYCOL	STB, THK	1E+06	mg/kg	25	
346	12.2	herbs, spices, seasonings (including salt substitutes) and condiments	405	PROPYLENE GLYCOL ALGINATE	STB, THK	6000	mg/kg	70	
347	12.5	soups and broths	339ii; 341i; 450v; 451i, ii; 452i, ii, iv	PHOSPHATES	THK	3000	mg/kg	70	Note 11
348	12.5	soups and broths	339iii; 340iii	PHOSPHATES	STB	3000	mg/kg	70	Note 11
349	12.5	soups and broths	407a	PROCESSED EUCHEUMA SEAWEED	THK	5000	mg/kg	20	Note 21
350	12.5	soups and broths	405	PROPYLENE GLYCOL ALGINATE	STB, THK		GMP	70	
351	12.5.1	ready-to-eat soups and broths, including canned, bottled and frozen	339i, ii; 340i, ii; 450i, ii-v; 451i, ii; 452i, ii	PHOSPHATES	STB	1000	mg/kg	70	Notes 11 & 13
352	12.6	sauces and like products	472e	DIACETYL TARTARIC & FATTY ACID ESTERS OF GLYCEROL	STB	3000	mg/kg	50	
353	12.6	sauces and like products	339iii; 340iii	PHOSPHATES	STB	5000	mg/kg	70	Note 11
354	12.6	sauces and like products	339ii; 341i; 450v; 451i, ii; 452i, ii, iv	PHOSPHATES	THK	5000	mg/kg	70	Note 11

355	2.6	sauces and like products	481i, 482i	STBAROYL-2-LACTYLATES	STB	2500	mg/kg	20	
356	2.6.1	emulsified sauces (e.g., mayonnaise, salad dressing)	433, 434, 436	POLYSORBATES	STB	4000	mg/kg	25	Note 19
357	12.6.1	emulsified sauces (e.g., mayonnaise, salad dressing)	407a	PROCESSED BUCHEUMA SEAWEED	STB, THK	1000	mg/kg	20	Note 21
358	12.6.1	emulsified sauces (e.g., mayonnaise, salad dressing)	405	PROPYLENE GLYCOL ALGINATE	STB, THK	10000	mg/kg	70	
359	12.6.1	emulsified sauces (e.g., mayonnaise, salad dressing)	491, 492, 495	SORBITAN ESTERS OF FATTY ACIDS	STB	4000	mg/kg	25	Note 28
360	12.6.1	emulsified sauces (e.g., mayonnaise, salad dressing)	493, 494	SORBITAN ESTERS OF FATTY ACIDS	STB	5000	mg/kg	25	Note 28
361	12.6.2	non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy)	405	PROPYLENE GLYCOL ALGINATE	STB, THK	8000	mg/kg	70	
362	12.6.3	mixes for sauces and gravies	339ii	PHOSPHATES	STB	5000	mg/kg	70	Note 11
363	12.6.3	mixes for sauces and gravies	405	PROPYLENE GLYCOL ALGINATE	STB, THK	8000	GMP	70	
364	12.8	yeast	493, 494	SORBITAN ESTERS OF FATTY ACIDS	STB		GMP	25	Note 28
365	12.9	protein products	339ii; 341i; 450v; 451i, ii; 452i, ii, iv	PHOSPHATES	THK	2000	mg/kg	70	Note 11
366	12.9	protein products	339iii; 340iii	PHOSPHATES	STB	20000	mg/kg	70	Note 11
367	12.9	protein products	432	POLYSORBATES	STB	4000	mg/kg	20	Notes 19 & 20
368	13.0	foodstuffs intended for particular nutritional use	339ii; 341i; 450v; 451i, ii; 452i, ii, iv	PHOSPHATES	THK	5000	mg/kg	70	Note 11
369	13.0	foodstuffs intended for particular nutritional use	339iii; 340iii	PHOSPHATES	STB	5000	mg/kg	70	Note 11
370	13.1	infant formulae and follow-on formulae	452i	PHOSPHATES	STB	500	nig/kg	70	Note 11
371	13.1	infant formulae and follow-on formulae	407a	PROCESSED EUCHEUMA SEAWEED	STB, THK	1000	mg/kg	20	Note 21

372	13.2	foods for young children (weaning foods)	335i, ii; 336ii	TARTRATES	STB	5000	mg/kg	30	Note 32
373	13.3	dietetic foods intended for special medical purposes	405	PROPYLENE GLYCOL ALGINATE	STB, THK	1200	mg/kg	70	
374	13.3	dietetic foods intended for special medical purposes	493, 494	SORBITAN ESTERS OF FATTY ACIDS	STB	5000	mg/kg	25	Note 28
375	13.3	dietetic foods intended for special medical purposes	481i, 482i	STEAROYL-2-LACTYLATES	STB	2000	mg/kg	20	
376	13.4	dietetic formulae for slimming purposes and weight reduction	405	PROPYLENE GLYCOL ALGINATE	STB, THK	1200	mg/kg	70	
377	13.4	dietetic formulae for slimming purposes and weight reduction	493, 494	SORBITAN ESTERS OF FATTY ACIDS	STB	5000	mg/kg	25	Note 28
378	13.4	dietetic formulae for slimming purposes and weight reduction	481i, 482i	STEAROYL-2-LACTYLATBS	STB	2000	mg/kg	20	
379	13.6	food supplements	1201	POLYVINYLPIRROLIDONE	STB, THK		GMP	50	
380	13.6	food supplements	405	PROPYLENE GLYCOL ALGINATE	STB, THK	1000	mg/kg	70	
381	13.6	food supplements	493, 494	SORBITAN ESTERS OF FATTY ACIDS	STB		GMP	25	Note 28
382	14.1.1.2	table waters and soda waters	339ii; 341i; 450v; 451i, ii	PHOSPHATES	STB, THK	500	mg/kg	70	Note 11
383	14.1.1.2	table waters and soda waters	339iii; 340iii	PHOSPHATES	STB	500	mg/kg	70	Note 11
384	14.1.1.2	table waters and soda waters	452i, ii, iv	PHOSPHATES	THK	500	mg/kg	70	Note 11
385	14.1.2.1	canned or bottled (pasteurized) fruit juice	336ii	TARTRATES	STB		GMP	30	Note 32
386	14.1.4	water-based flavoured drinks, including "sport" or "electrolyte" drinks	444	SUCROSE ACETATEISOBUTYRATE	STB	500	mg/kg	20	
387	14.1.4.1	carbonated water-based flavoured drinks	480	DIOCTYL SODIUM SULFOSUCCINATE	STB	10	mg/kg	0.1	
388	14.1.4.1	carbonated water-based flavoured drinks	445	GLYCEROL ESTER OF WOOD ROSIN	THK	100	mg/kg	25	

389	14.1.4.1	carbonated water-based flavoured drinks	445	GLYCEROL ESTER OF WOOD ROSIN	STB	150	mg/kg	25	
390	14.1.4.1	carbonated water-based flavoured drinks	452i	PHOSPHATES	STB		GMP	70	Note 11
391	14.1.4.1	carbonated water-based flavoured drinks	339ii, ii; 340iii; 341i; 450v; 451i, ii	PHOSPHATES	STB	500	mg/kg	70	Notes 11 & 13
392	14.1.4.1	carbonated water-based flavoured drinks	339ii; 341i; 450v; 451i, ii	PHOSPHATES	THK	500	mg/kg	70	Note 11
393	14.1.4.1	carbonated water-based flavoured drinks	452i	PHOSPHATES	THK	10000	mg/kg	70	Note 11
394	14.1.4.1	carbonated water-based flavoured drinks	452iv	PHOSPHATES	STB	10000	mg/kg	70	Note 11
395	14.1.4.1	carbonated water-based flavoured drinks	432-436	POLYSORBATES	STB	50	mg/kg	25	Note 19
396	14.1.4.1	carbonated water-based flavoured drinks	407a	PROCESSED EUCHEUMA SEAWEED	STB, THK		GMP	20	Note 21
397	14.1.4.1	carbonated water-based flavoured drinks	405	PROPYLENE GLYCOL ALGINATE	THK	300	mg/kg	70	
398	14.1.4.1	carbonated water-based flavoured drinks	405	PROPYLENE GLYCOL ALGINATE	STB	2500	mg/kg	70	
399	14.1.4.1	carbonated water-based flavoured drinks	491, 492, 495	SORBITAN ESTERS OF FATTY ACIDS	STB	50	mg/kg	25	Note 28
400	14.1.4.1	carbonated water-based flavoured drinks	493, 494	SORBITAN ESTERS OF FATTY ACIDS	STB	500	mg/kg	25	Note 28
401	14.1.4.1	carbonated water-based flavoured drinks	474	SUCROGLYCERIDES	STB, THK	200	mg/kg	16	Note 30
402	14.1.4.1	carbonated water-based flavoured drinks	337	TARTRATES	STB		GMP	30	Note 32
403	14.1.4.1	carbonated water-based flavoured drinks	335i	TARTRATES	STB	2000	mg/kg	30	Note 32
404	14.1.4.1	carbonated water-based flavoured drinks	335ii; 336ii	TARTRATES	STB	3000	mg/kg	30	Note 32

405	14.1.4.2	non-carbonated water-based flavoured drinks, including punches and ades	480	DIOCTYL SODIUM SULFOSUCCINATE	STB	10	mg/kg	0.1	
406	14.1.4.2	non-carbonated water-based flavoured drinks, including punches and ades	445	GLYCEROL ESTER OF WOOD ROSIN	THK	100	mg/kg	25	
407	14.1.4.2	non-carbonated water-based flavoured drinks, including punches and ades	445	GLYCEROL ESTER OF WOOD ROSIN	STB	150	mg/kg	25	
408	14.1.4.2	non-carbonated water-based flavoured drinks, including punches and ades	452i	PHOSPHATES	STB		GMP	70	Note 11
409	14.1.4.2	non-carbonated water-based flavoured drinks, including punches and ades	339ii, iii; 340iii; 341i; 450v; 451i, ii	PHOSPHATES	STB	500	mg/kg	70	Notes 11 & 13
410	14.1.4.2	non-carbonated water-based flavoured drinks, including punches and ades	339ii; 341i; 450v; 451i, ii; 452ii, iv	PHOSPHATES	THK	500	mg/kg	70	Note 11
411	14.1.4.2	non-carbonated water-based flavoured drinks, including punches and ades	452iv	PHOSPHATES	STB	10000	mg/kg	70	Note 11
412	14.1.4.2	non-carbonated water-based flavoured drinks, including punches and ades	452i	PHOSPHATES	THK	10000	mg/kg	70	Note 11
413	14.1.4.2	non-carbonated water-based flavoured drinks, including punches and ades	432-436	POLYSORBATES	STB	50	mg/kg	25	Note 19
414	14.1.4.2	non-carbonated water-based flavoured drinks, including punches and ades	407a	PROCESSED BUCHEUMA SEAWEED	STB, THK		GMP	20	Note 21
415	14.1.4.2	non-carbonated water-based flavoured drinks, including punches and ades	405	PROPYLENE GLYCOL ALGINATE	THK	300	mg/kg	70	
416	14.1.4.2	non-carbonated water-based flavoured drinks, including punches and ades	405	PROPYLENE GLYCOL ALGINATE	STB	2500	mg/kg	70	
417	14.1.4.2	non-carbonated water-based flavoured drinks, including punches and ades	491, 492, 495	SORBITAN ESTERS OF FATTY ACIDS	STB	50	mg/kg	25	Note 28
418	14.1.4.2	non-carbonated water-based flavoured drinks, including punches and ades	493, 494	SORBITAN ESTERS OF FATTY ACIDS	STB	500	mg/kg	25	Note 28
419	14.1.4.2	non-carbonated water-based flavoured drinks, including punches and ades	474	SUCROGLYCERIDES	STB, THK	200	mg/kg	16	Note 30
420	14.1.4.2	non-carbonated water-based flavoured drinks, including punches and ades	337	TARTRATES	STB		GMP	30	Note 32

421	14.1.4.2	non-carbonated water-based flavoured drinks, including punches and ades	335i	TARTRATES	STB	2000	mg/kg	30	Note 32
422	14.1.4.2	non-carbonated water-based flavoured drinks, including punches and ades	335ii; 336ii	TARTRATES	STB	3000	mg/kg	30	Note 32
423	14.1.4.3	concentrates (liquid or solid) for water-based flavoured drinks	445	GLYCEROL ESTER OF WOOD ROSIN	STB	150	mg/kg	25	Note 10
424	14.1.4.3	concentrates (liquid or solid) for water-based flavoured drinks	340iii; 341i; 450v; 451ii	PHOSPHATES	STB	500	mg/kg	70	Notes 11 & 13
425	14.1.4.3	concentrates (liquid or solid) for water-based flavoured drinks	452i, iv	PHOSPHATES	STB	1000	mg/kg	70	Notes 11 & 13
426	14.1.5	coffee, coffee substitutes, tea, herbal infusions & other hot cereal beverages, excluding cocoa	339ii; 341i; 450v; 451i, ii; 452i, ii, iv	PHOSPHATES	THK	2000	mg/kg	70	Note 11
427	14.1.5	coffee, coffee substitutes, tea, herbal infusions & other hot cereal beverages, excluding cocoa	339iii; 340iii	PHOSPHATES	STB	2000	mg/kg	70	Note 11
428	14.1.5	coffee, coffee substitutes, tea, herbal infusions & other hot cereal beverages, excluding cocoa	493, 494	SORBITAN ESTERS OF FATTY ACIDS	STB	500	mg/kg	25	Notes 28 & 29
429	14.1.5	coffee, coffee substitutes, tea, herbal infusions & other hot cereal beverages, excluding cocoa	481i, 482i	STEAROYL-2-LACTYLATES	STB	2000	mg/kg	20	Note 29
430	14.2.1	beer and malt beverages	385	EDTAs	STB	10	mg/kg	2.5	Note 8
431	14.2.1	beer and malt beverages	1201	POLYVINYLPYRROLIDONE	STB	2	mg/kg	50	
432	14.2.1	beer and malt beverages	407a	PROCESSED BUCHEUMA SEAWEED	STB, THK		GMP	20	Note 21
433	14.2.1	beer and malt beverages	1520	PROPYLENE GLYCOL	STB		GMP	25	
434	14.2.1	beer and malt beverages	405	PROPYLENE GLYCOL ALGINATE	THK	100	mg/kg	70	
435	14.2.1	beer and malt beverages	405	PROPYLENE GLYCOL ALGINATE	STB	3000	mg/kg	70	
436	14.2.2	cider and perry	339iii; 340iii	PHOSPHATES	STB	2000	mg/kg	70	Note 11

437	14.2.2	cider and perry	339ii; 341i; 450v; 451i, ii; 452i, ii, iv	PHOSPHATES	THK	2000	mg/kg	70	Note 11
438	14.2.2	cider and perry	1201	POLYVINYLPIRROLIDONE	STB	2	mg/kg	50	
439	14.2.3	wines	637	ETHYL MALTOL	STB	100	mg/kg	2	Note 9
440	14.2.3	wines	636	MALTOL	STB	250	mg/kg	1	
441	14.2.3	wines	1201	POLYVINYLPIRROLIDONE	STB	2	mg/kg	50	
442	14.2.3	wines	202	SORBATES	STB	300	mg/kg	25	Note 27
443	14.2.3	wines	336ii	TARTRATES	STB	4190	mg/kg	30	Note 32
444	14.2.6	spirituous beverages	339ii; 341i; 450v; 451i, ii; 452i, ii, iv	PHOSPHATES	THK	1000	mg/kg	70	Note 11
445	14.2.6	spirituous beverages	339iii; 340iii	PHOSPHATES	STB	1000	mg/kg	70	Note 11
446	14.2.6	spirituous beverages	1520	PROPYLENE GLYCOL	STB, THK	50000	mg/kg	25	
447	14.2.6	spirituous beverages	405	ROPYLENE GLYCOL ALGINATE	STB, THK	10000	mg/kg	70	
448	14.2.6	spirituous beverages	481i, 482i	STEAROYL-2-LACTYLATES	STB	8000	mg/kg	20	
449	15.1	snacks - potato, cereal, flour or starch based (from foots & tubers, pulses & legumes)	339ii; 341i; 450v; 451i, ii; 452i, ii, iv	PHOSPHATES	THK	5000	mg/kg	70	Note 11
450	15.1	snacks - potato, cereal, flour or starch based (from foots & tubers, pulses & legumes)	339iii; 340iii	PHOSPHATES	STB	5000	mg/kg	70	Note 11
451	15.1	snacks - potato, cereal, flour or starch based (from foots & tubers, pulses & legumes)	405	PROPYLENE GLYCOL ALGINATE	STB, THK	3000	mg/kg	70	
452	15.1	snacks - potato, cereal, flour or starch based (from foots & tubers, pulses & legumes)	481i, 482i	STEAROYL-2-LACTYLATES	STB	5000	mg/kg	20	
453	15.2	processed nuts, including coated nuts and nut mixtures (with e.g., dried fruit)	1520	PROPYLENE GLYCOL	STB, THK	50000	mg/kg	25	

454	16.0	composite foods (e.g., casseroles, mincemeat) - foods that could not be placed in categories 1 -15	452i, ii, iv	PHOSPHATES	STB	200	mg/kg	70	Notes 11 & 13
455	16.0	composite foods (e.g., casseroles, mincemeat) - foods that could not be placed in categories 1 -15	481i	STBAROYL-2-LACTYLATES	STB	2500	mg/kg	20	

**General Standard for Food Additives: Notes to the Comments for the Proposed Draft Schedule of Food Additives
Specifically Permitted in Foods - Stabilisers & Thickeners**

- Note 1:** ADI is the provisional tolerable weekly intake (PWTI) for aluminium. Use level reported as aluminium.
- Note 2:** ADI also includes the free acid form.
- Note 3:** Use level equivalent to 350 mg/kg as calcium.
- Note 4:** Use level equivalent to 200 mg/kg as calcium.
- Note 5:** Use level equivalent to 800 mg/kg as calcium.
- Note 6:** Use level equivalent to 1000 mg/kg as calcium.
- Note 7:** Use level based on weight of flour used to manufacture the final food.
- Note 8:** ADI as calcium disodium EDTA; no excess of disodium EDTA should remain in foods.
- Note 9:** Except natural wine produced from *Vitis Vinifera* grapes.
- Note 10:** Level in food as consumed.
- Note 11:** ADI is the maximum tolerable daily intake (MTDI), expressed as phosphorus from all sources. INS No. 450iv ADI = NE, but is included in the group because of the chemical similarity to other pyrophosphates (INS No. 450), which have an ADI.
- Note 12:** Anhydrous basis.
- Note 13:** Use level reported as P₂O₅.
- Note 14:** Use level reported as calcium.
- Note 15:** Use level based on dry weight or dry mix.
- Note 16:** Use in breadings and batter coating only.
- Note 17:** ADI applies to polyglycerol esters of fatty acids having an average chain length of up to three glycerol units.
- Note 18:** ADI as total of polyoxyethylene (8) and (20) stearates.
- Note 19:** ADI as total polyoxyethylene (20) sorbitan esters.
- Note 20:** Use level reported on fat basis.
- Note 21:** ADI is "temporary."
- Note 22:** Use level reported by weight of nonfat milk solids.

- Note 23:** Use level in the creaming mixture used in the manufacture of the finished food.
- Note 24:** Use in some products only when product contains butter or other fats and oils.
- Note 25:** Use in packing medium only.
- Note 26:** ADI as propylene glycol.
- Note 27:** ADI as sum of sorbic acid and calcium, potassium, and sodium sorbates, expressed as sorbic acid. Use level reported as sorbic acid.
- Note 28:** Group ADI as the sum of sorbitan esters of lauric, oleic, palmitic, and stearic acid.
- Note 29:** Used in concentrated form of food only.
- Note 30:** Group ADI based on sucrose esters contained in sucrose esters of fatty acids and sucroglycerides.
- Note 31:** Temporary group ADI based on sucrose ester content of sucrose esters of fatty acids and sucroglycerides.
- Note 32:** Group ADI for L(+)-tartaric acid and its sodium, potassium, and sodium potassium salts, expressed as L(+)-tartaric acid.
- Note 33:** Use level based on the raw material.
- Note 34:** Use level based on egg yolk weight, dry basis.

Proposed Draft Schedule 1 on Sweeteners - Additives with Numerical ADIs

Italics = additives with multiple technical effects for which all information on use has not yet been collected

Line	INS No.	Additive	Food Cat No.	Food Category	Max	Level	Funct	ADI	Comments
1	950	ACESULFAME POTASSIUM	01.1.2	dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog)	500	mg/kg	SWT	15	
2	950	ACESULFAME POTASSIUM	01.3.2	beverage whiteners		GMP	SWT	15	
3	950	ACESULFAME POTASSIUM	01.4	cream (plain) and the like		GMP	SWT	15	
4	950	ACESULFAME POTASSIUM	01.5.1	milk powder and cream powder		GMP	SWT	15	
5	950	ACESULFAME POTASSIUM	01.6.1	unripened cheese		GMP	SWT	15	
6	950	ACESULFAME POTASSIUM	01.7	dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	1000	mg/kg	SWT	15	
7	950	ACESULFAME POTASSIUM	02.4	fat-based desserts (excluding dairy-based desserts)	1000	mg/kg	SWT	15	
8	950	ACESULFAME POTASSIUM	03.0	edible ices, including sherbet and sorbet	800	mg/kg	SWT	15	
9	950	ACESULFAME POTASSIUM	04.1.2.3	fruit in vinegar, oil or brine	200	mg/kg	SWT	15	
10	950	ACESULFAME POTASSIUM	04.1.2.4	canned or bottled (pasteurized) fruit	350	mg/kg	SWT	15	
11	950	ACESULFAME POTASSIUM	04.1.2.5	jams, jellies, marmelades	1000	mg/kg	SWT	15	
12	950	ACESULFAME POTASSIUM	04.1.2.6	fruit-based spreads other than 4.1.2.5 (e.g., chutney)	1000	mg/kg	SWT	15	
13	950	ACESULFAME POTASSIUM	04.1.2.7	candied fruit	500	mg/kg	SWT	15	
14	950	ACESULFAME POTASSIUM	04.1.2.8	fruit preparations, including pulp and fruit toppings	1000	mg/kg	SWT	15	
15	950	ACESULFAME POTASSIUM	04.1.2.9	fruit-based desserts, including fruit-flavoured water-based desserts	1000	mg/kg	SWT	15	
16	950	ACESULFAME POTASSIUM	04.1.2.10	fermented fruit products	1000	mg/kg	SWT	15	
17	950	ACESULFAME POTASSIUM	04.1.2.11	fruit fillings for pastries	1000	mg/kg	SWT	15	
18	950	ACESULFAME POTASSIUM	04.2.2.3	vegetables in vinegar, oil or brine	200	mg/kg	SWT	15	
19	950	ACESULFAME POTASSIUM	04.2.2.4	canned or bottled (pasteurized) vegetables	350	mg/kg	SWT	15	
20	950	ACESULFAME POTASSIUM	04.2.2.5	vegetable, nut and seed purees and spreads (e.g., peanut butter)	2500	mg/kg	SWT	15	

21	950	ACESULFAME POTASSIUM	04.2.2.6	vegetable, nut and seed pulps and preparations other than 4.2.2.5	350	mg/kg	SWT	15	
22	950	ACESULFAME POTASSIUM	04.2.2.7	fermented vegetable products	2500	mg/kg	SWT	15	
23	950	ACESULFAME POTASSIUM	05.1.1	cocoa mixes (powders and syrups)	2500	mg/kg	SWT	15	
24	950	ACESULFAME POTASSIUM	05.1.2	cocoa-based spreads, including fillings	2500	mg/kg	SWT	15	
25	950	ACESULFAME POTASSIUM	05.1.3	cocoa and chocolate products other than 5.1.1, 4.1.2 & 5.1.4 (e.g., milk chocolate bar, chocolate flakes)	500	mg/kg	SWT	15	
26	950	ACESULFAME POTASSIUM	05.1.4	imitation chocolate, chocolate substitute products	250	mg/kg	SWT	15	
27	950	ACESULFAME POTASSIUM	05.2	sugar-based confectionery other than 5.1, 5.3 & 5.4, including hard & soft candy, nougats, etc.	3500	mg/kg	SWT	15	
28	950	ACESULFAME POTASSIUM	05.3	chewing gum	5000	mg/kg	SWT	15	
29	950	ACESULFAME POTASSIUM	05.4	decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	500	mg/kg	SWT	15	
30	950	ACESULFAME POTASSIUM	06.5	cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	350	mg/kg	SWT	15	
31	950	ACESULFAME POTASSIUM	07.2	fine bakery wares	1000	mg/kg	SWT	15	
32	950	ACESULFAME POTASSIUM	09.3	semi-preserved fish & fish products, including mollusks, crustaceans & echinoderms	200	mg/kg	SWT	15	
33	950	ACESULFAME POTASSIUM	09.4	fully preserved, incl. canned or fermented fish & fish products, incl. mollusks, crustaceans & echinoderms	200	mg/kg	SWT	15	
34	950	ACESULFAME POTASSIUM	10.4	egg-based desserts (e.g., custard)	350	mg/kg	SWT	15	
35	950	ACESULFAME POTASSIUM	11.2	other sugars and syrups (e.g., brown sugar, maple syrup)	1000	mg/kg	SWT	15	
36	950	ACESULFAME POTASSIUM	11.4	table-top sweeteners, including those containing high-intensity sweeteners, other than 11.1 -11.3		GMP	SWT	15	
37	950	ACESULFAME POTASSIUM	12.3	vinegars		GMP	SWT	15	
38	950	ACESULFAME POTASSIUM	12.4	mustards	350	mg/kg	SWT	15	
39	950	ACESULFAME POTASSIUM	12.5	soups and broths		GMP	SWT	15	
40	950	ACESULFAME POTASSIUM	12.6.1	emulsified sauces (e.g., mayonnaise, salad dressing)	1000	mg/kg	SWT	15	
41	950	ACESULFAME POTASSIUM	12.6.2	non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy)	350	mg/kg	SWT	15	

42	950	ACESULFAME POTASSIUM	12.6.3	mixes for sauces and gravies	350	mg/kg	SWT	15	
43	950	ACESULFAME POTASSIUM	12.7	salads (e.g., macaroni salad, potato salad) & sandwich spreads (excluding cocoa- & nut-based spreads)	1000	mg/kg	SWT	15	
44	950	ACESULFAME POTASSIUM	13.1	infant formulae and follow-on formulae		GMP	SWT	15	
45	950	ACESULFAME POTASSIUM	13.2	foods for young children (weaning foods)		GMP	SWT	15	
46	950	ACESULFAME POTASSIUM	13.3	dietetic foods intended for special medical purposes	450	mg/kg	SWT	15	
47	950	ACESULFAME POTASSIUM	13.4	dietetic formulae for slimming purposes and weight reduction	450	mg/kg	SWT	15	
48	950	ACESULFAME POTASSIUM	13.5	dietetic foods other than 13.1 -13.4	500	mg/kg	SWT	15	
49	950	ACESULFAME POTASSIUM	13.6	food supplements	200	mg/kg	SWT	15	
50	950	ACESULFAME POTASSIUM	14.1.2.3	concentrates (liquid or solid) for fruit juice	50	mg/kg	SWT	15	
51	950	ACESULFAME POTASSIUM	14.1.2.4	concentrates (liquid or solid) for vegetable juice	50	mg/kg	SWT	15	Note 1
52	950	ACESULFAME POTASSIUM	14.1.3.1	canned or bottled (pasteurized) fruit nectar		GMP	SWT	15	
53	950	ACESULFAME POTASSIUM	14.1.3.3	concentrates (liquid or solid) for fruit nectar	500	mg/kg	SWT	15	Note 1
54	950	ACESULFAME POTASSIUM	14.1.3.4	concentrates (liquid or solid) for vegetable nectar	500	mg/kg	SWT	15	Note 1
55	950	ACESULFAME POTASSIUM	14.1.4.1	carbonated water-based flavoured drinks	600	mg/kg	SWT	15	
56	950	ACESULFAME POTASSIUM	14.1.4.2	non-carbonated water-based flavoured drinks, including punches and ades	600	mg/kg	SWT	15	
57	950	ACESULFAME POTASSIUM	14.1.4.3	concentrates (liquid or solid) for water-based flavoured drinks		GMP	SWT	15	
58	950	ACESULFAME POTASSIUM	14.1.5	coffee, coffee substitutes, tea, herbal infusions & other hot cereal beverages, excluding cocoa		GMP	SWT	15	
59	950	ACESULFAME POTASSIUM	14.2.1	beer and malt beverages	350	mg/kg	SWT	15	
60	950	ACESULFAME POTASSIUM	14.2.2	cider and perry	350	mg/kg	SWT	15	
61	950	ACESULFAME POTASSIUM	14.2.3	wines		GMP	SWT	15	
62	950	ACESULFAME POTASSIUM	14.2.4	fruit wine		GMP	SWT	15	
63	950	ACESULFAME POTASSIUM	14.2.5	mead		GMP	SWT	15	
64	950	ACESULFAME POTASSIUM	14.2.6	spirituous beverages		GMP	SWT	15	

65	950	ACESULFAME POTASSIUM	14.3	other alcoholic beverages (e.g., beer, wine, or spirit coolers, etc.)		GMP	SWT	15	
66	950	ACESULFAME POTASSIUM	15.0	ready-to-eat savouries	350	mg/kg	SWT	15	
67	956	ALITAME	01.1.2	dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog)	100	mg/kg	SWT	1	Note 2
68	956	ALITAME	01.2	fermented milk and fermented milk products (plain), excluding drinks	60	mg/kg	SWT	1	Note 2
69	956	ALITAME	01.4	cream (plain) and the like	100	mg/kg	SWT	1	Note 2
70	956	ALITAME	01.7	dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	100	mg/kg	SWT	1	Note 2
71	956	ALITAME	03.0	edible ices, including sherbet and sorbet	100	mg/kg	SWT	1	Note 2
72	956	ALITAME	04.1.2.5	jams, jellies, marmelades	100	mg/kg	SWT	1	Note 2
73	956	ALITAME	05.0	confectionery	300	mg/kg	SWT	1	Note 2
74	956	ALITAME	07.0	bakery wares	200	mg/kg	SWT	1	Note 2
75	956	ALITAME	12.2	herbs, spices, seasonings (including salt substitutes) and condiments	100	mg/kg	SWT	1	Note 2
76	956	ALITAME	12.5	soups and broths	40	mg/kg	SWT	1	Note 2
77	956	ALITAME	13.5	dietetic foods other than 13.1 -13.4	300	mg/kg	SWT	1	Note 2
78	956	ALITAME	14.0	beverages, excluding dairy products	40	mg/kg	SWT	1	Note 2
79	951	ASPARTAME	01.1.2	dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog)	600	mg/kg	SWT	40	Note 3
80	951	ASPARTAME	01.2.1.2	fermented milks heat-treated after fermentation		GMP	SWT	40	Note 3
81	951	ASPARTAME	01.3.2	beverage whiteners		GMP	SWT	40	Note 3
82	951	ASPARTAME	01.4.2	sterilized, UHT, whipping or whipped and reduced fat creams		GMP	SWT	40	Note 3
83	951	ASPARTAME	01.7	dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	3000	mg/kg	SWT	40	Note 3
84	951	ASPARTAME	02.3	fat emulsions other than 2.2, including mixed and/or flavoured products based on fat emulsions		GMP	SWT	40	Note 3
85	951	ASPARTAME	02.4	fat-based desserts (excluding dairy-based desserts)	3000	mg/kg	SWT	40	Note 3

86	951	ASPARTAME	03.0	edible ices, including sherbet and sorbet	800	mg/kg	SWT	40	Note 3
87	951	ASPARTAME	04.1.2.1	frozen fruit	2000	mg/kg	SWT	40	Note 3
88	951	ASPARTAME	04.1.2.3	fruit in vinegar, oil or brine	300	mg/kg	SWT	40	Note 3
89	951	ASPARTAME	04.1.2.4	canned or bottled (pasteurized) fruit	1000	mg/kg	SWT	40	Note 3
90	951	ASPARTAME	04.1.2.5	jams, jellies, marmelades	1000	mg/kg	SWT	40	Note 3
91	951	ASPARTAME	04.1.2.6	fruit-based spreads other than 4.1.2.5 (e.g., chutney)	2000	mg/kg	SWT	40	Note 3
92	951	ASPARTAME	04.1.2.7	candied fruit	2000	mg/kg	SWT	40	Note 3
93	951	ASPARTAME	04.1.2.8	fruit preparations, including pulp and fruit toppings	2000	mg/kg	SWT	40	Note 3
94	951	ASPARTAME	04.1.2.9	fruit-based desserts, including fruit-flavoured water-based desserts	2000	mg/kg	SWT	40	Note 3
95	951	ASPARTAME	04.1.2.11	fruit fillings for pastries	2000	mg/kg	SWT	40	Note 3
96	951	ASPARTAME	04.2.2.3	vegetables in vinegar, oil or brine	300	mg/kg	SWT	40	Note 3
97	951	ASPARTAME	04.2.2.5	vegetable, nut and seed purees and spreads (e.g., peanut butter)	3000	mg/kg	SWT	40	Note 3
98	951	ASPARTAME	04.2.2.6	vegetable, nut and seed pulps and preparations other than 4.2.2.5	1000	mg/kg	SWT	40	Note 3
99	951	ASPARTAME	05.1.1	cocoa mixes (powders and syrups)	3000	mg/kg	SWT	40	Note 3
100	951	ASPARTAME	05.1.2	cocoa-based spreads, including fillings	3000	mg/kg	SWT	40	Note 3
101	951	ASPARTAME	05.1.3	cocoa and chocolate products other than 5.1.1, 5.1.2 & 5.1.4 (e.g., milk chocolate bar, chocolate flakes)	2000	mg/kg	SWT	40	Note 3
102	951	ASPARTAME	05.1.4	imitation chocolate, chocolate substitute products	3000	mg/kg	SWT	40	Note 3
103	951	ASPARTAME	05.2	sugar-based confectionery other than 5.1, 5.3 & 5.4, including hard & soft candy, nougats, etc.	3000	mg/kg	SWT	40	Note 3
104	951	ASPARTAME	05.3	chewing gum	10000	mg/kg	SWT	40	Note 3
105	951	ASPARTAME	05.4	decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	1000	mg/kg	SWT	40	Note 3
106	951	ASPARTAME	06.3	breakfast cereals, including rolled oats	5000	mg/kg	SWT	40	Note 3
107	951	ASPARTAME	06.5	cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	1000	mg/kg	SWT	40	Note 3
108	951	ASPARTAME	07.2	fine bakery wares	5000	mg/kg	SWT	40	Note 3

109	951	ASPARTAME	09.3	semi-preserved fish & fish products, including mollusks, crustaceans & echinoderms	300	mg/kg	SWT	40	Note 3
110	951	ASPARTAME	09.4	fully preserved, incl. canned or fermented fish & fish products, incl. mollusks, crustaceans & echinoderms	300	mg/kg	SWT	40	Note 3
111	951	ASPARTAME	10.4	egg-based desserts (e.g., custard)	1000	mg/kg	SWT	40	Note 3
112	951	ASPARTAME	11.2	other sugars and syrups (e.g., brown sugar, maple syrup)	3000	mg/kg	SWT	40	Note 3
113	951	ASPARTAME	11.4	table-top sweeteners, including those containing high-intensity sweeteners, other than 11.1 -11.3		GMP	SWT	40	Note 3
114	951	ASPARTAME	12.2	herbs, spices, seasonings (including salt substitutes) and condiments	2000	mg/kg	SWT	40	Note 3
115	951	ASPARTAME	12.4	mustards	350	mg/kg	SWT	40	Note 3
116	951	ASPARTAME	12.6.1	emulsified sauces (e.g., mayonnaise, salad dressing)	2000	mg/kg	SWT	40	Note 3
117	951	ASPARTAME	12.6.2	non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy)	2000	mg/kg	SWT	40	Note 3
118	951	ASPARTAME	12.6.3	mixes for sauces and gravies	350	mg/kg	SWT	40	Note 3
119	951	ASPARTAME	12.7	salads (e.g., macaroni salad, potato salad) & sandwich spreads (excluding cocoa- & nut-based spreads)	1000	mg/kg	SWT	40	Note 3
120	951	ASPARTAME	13.1	infant formulae and follow-on formulae		GMP	SWT	40	Note 3
121	951	ASPARTAME	13.2	foods for young children (weaning foods)		GMP	SWT	40	Note 3
122	951	ASPARTAME	13.3	dietetic foods intended for special medical purposes	750	mg/kg	SWT	40	Note 3
123	951	ASPARTAME	13.4	dietetic formulae for slimming purposes and weight reduction	800	mg/kg	SWT	40	Note 3
124	951	ASPARTAME	13.5	dietetic foods other than 13.1-13.4	2000	mg/kg	SWT	40	Note 3
125	951	ASPARTAME	13.6	food supplements	550	mg/kg	SWT	40	Note 3
126	951	ASPARTAME	14.1.2.3	concentrates (liquid or solid) for fruit juice	1000	mg/kg	SWT	40	Notes 1 & 3
127	951	ASPARTAME	14.1.2.4	concentrates (liquid or solid) for vegetable juice	1000	mg/kg	SWT	40	Notes 1 & 3
128	951	ASPARTAME	14.1.3.3	concentrates (liquid or solid) for fruit nectar	1000	mg/kg	SWT	40	Notes 1 & 3
129	951	ASPARTAME	14.1.3.4	concentrates (liquid or solid) for vegetable nectar	1000	mg/kg	SWT	40	Notes 1 & 3
130	951	ASPARTAME	14.1.4	water-based flavoured drinks, including "sport" or "electrolyte" drinks	1000	mg/kg	SWT	40	Note 3

131	951	ASPARTAME	14.1.5	coffee, coffee substitutes, tea, herbal infusions & other hot cereal beverages, excluding cocoa		GMP	SWT	40	Note 3
132	951	ASPARTAME	14.2.1	beer and malt beverages	600	mg/kg	SWT	40	Note 3
133	951	ASPARTAME	14.2.2	cider and perry	600	mg/kg	SWT	40	Note 3
134	951	ASPARTAME	14.2.3	wines		GMP	SWT	40	Note 3
135	951	ASPARTAME	15.0	ready-to-eat savouries	500	mg/kg	SWT	40	Note 3
136	952	CYCLAMATES	01.1.2	dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog)	400	mg/kg	SWT	11	Notes 4 & 5
137	952	CYCLAMATES	01.7	dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	250	mg/kg	SWT	11	Notes 4 & 5
138	952	CYCLAMATES	02.4	fat-based desserts (excluding dairy-based desserts)	250	mg/kg	SWT	11	Notes 4 & 5
139	952	CYCLAMATES	03.0	edible ices, including sherbet and sorbet	250	mg/kg	SWT	11	Notes 4 & 5
140	952	CYCLAMATES	04.1.2.4	canned or bottled (pasteurized) fruit	1000	mg/kg	SWT	11	Notes 4 & 5
141	952	CYCLAMATES	04.1.2.5	jams, jellies, marmelades	1000	mg/kg	SWT	11	Notes 4 & 5
142	952	CYCLAMATES	04.1.2.6	fruit-based spreads other than 4.1.2.5 (e.g., chutney)	2000	mg/kg	SWT	11	Notes 4 & 5
143	952	CYCLAMATES	04.1.2.7	candied fruit	500	mg/kg	SWT	11	Notes 4 & 5
144	952	CYCLAMATES	04.1.2.8	fruit preparations, including pulp and fruit toppings	250	mg/kg	SWT	11	Notes 4 & 5
145	952	CYCLAMATES	04.1.2.9	fruit-based desserts, including fruit-flavoured water-based desserts	250	mg/kg	SWT	11	Notes 4&5
146	952	CYCLAMATES	04.2.2.6	vegetable, nut and seed pulps and preparations other than 4.2.2.5	250	mg/kg	SWT	11	Notes 4 & 5
147	952	CYCLAMATES	05.1	cocoa products and chocolate products, including imitations & chocolate substitutes	500	mg/kg	SWT	11	Notes 4 & 5
148	952	CYCLAMATES	05.2	sugar-based confectionery other than 5.1, 5.3 & 5.4, including hard & soft candy, nougats, etc.	500	mg/kg	SWT	11	Notes 4 & 5
149	952	CYCLAMATES	05.3	chewing gum	3000	mg/kg	SWT	11	Notes 4 & 5
150	952	CYCLAMATES	05.4	decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	500	mg/kg	SWT	11	Notes 4 & 5
151	952	CYCLAMATES	06.5	cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	250	mg/kg	SWT	11	Notes 4 & 5

152	952	CYCLAMATES	07.2.1	cakes, cookies and pies (e.g., fruit-filled or custard types)	1600	mg/kg	SWT	11	Notes 4 & 5
153	952	CYCLAMATES	07.2.2	other fine bakery products (e.g., doughnuts, sweet rolls, scones & muffins)	2000	mg/kg	SWT	11	Notes 4 & 5
154	952	CYCLAMATES	07.2.3	mixes for fine bakery wares (e.g., cakes, pancakes)	1600	mg/kg	SWT	11	Notes 4 & 5
155	952	CYCLAMATES	10.4	egg-based desserts (e.g., custard)	250	mg/kg	SWT	11	Notes 4 & 5
156	952	CYCLAMATES	11.4	table-top sweeteners, including those containing high-intensity sweeteners, other than 11.1 -11.3		GMP	SWT	11	Notes 4 & 5
157	952	CYCLAMATES	12.6.1	emulsified sauces (e.g., mayonnaise, salad dressing)	500	mg/kg	SWT	11	Notes 4 & 5
158	952	CYCLAMATES	12.7	salads (e.g., macaroni salad, potato salad) & sandwich spreads (excluding cocoa- & nut-based spreads)	500	mg/kg	SWT	11	Notes 4 & 5
159	952	CYCLAMATES	13.3	dietetic foods intended for special medical purposes	1300	mg/kg	SWT	11	Notes 4 & 5
160	952	CYCLAMATES	13.4	dietetic formulae for slimming purposes and weight reduction	1300	mg/kg	SWT	11	Notes 4 & 5
161	952	CYCLAMATES	13.5	dietetic foods other than 13.1 - 13.4	1300	mg/kg	SWT	11	Notes 4 & 5
162	952	CYCLAMATES	14.1.4.1	carbonated water-based flavoured drinks	1500	mg/kg	SWT	11	Notes 4 & 5
163	952	CYCLAMATES	14.1.4.2	non-carbonated water-based flavoured drinks, including punches and ades	1500	mg/kg	SWT	11	Notes 4 & 5
164	954	SACCHARIN	01.1.2	dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog)	400	mg/kg	SWT	5	Notes 6 & 7
165	954	SACCHARIN	01.6.1	unripened cheese	15	mg/kg	SWT	5	Notes 5 & 7
166	954	SACCHARIN	01.7	dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	100	mg/kg	SWT	5	Notes 5 & 7
167	954	SACCHARIN	02.4	fat-based desserts (excluding dairy-based desserts)	100	mg/kg	SWT	5	Notes 5 & 7
168	954	SACCHARIN	03.0	edible ices, including sherbet and sorbet	100	mg/kg	SWT	5	Notes 5 & 7
169	954	SACCHARIN	04.1.2.3	fruit in vinegar, oil or brine	160	mg/kg	SWT	5	Notes 5 & 7
170	954	SACCHARIN	04.1.2.4	canned or bottled (pasteurized) fruit	200	mg/kg	SWT	5	Notes 5 & 7
171	954	SACCHARIN	04.1.2.5	jams, jellies, marmelades	200	mg/kg	SWT	5	Notes 5 & 7
172	954	SACCHARIN	04.1.2.6	fruit-based spreads other than 4.1.2.5 (e.g., chutney)	200	mg/kg	SWT	5	Notes 5 & 7
173	954	SACCHARIN	04.1.2.7	candied fruit	500	mg/kg	SWT	5	Notes 5 & 7
174	954	SACCHARIN	04.1.2.8	fruit preparations, including pulp and fruit toppings	200	mg/kg	SWT	5	Notes 5 & 7

175	954	SACCHARIN	04.1.2.9	fruit-based desserts, including fruit-flavoured water-based desserts	100	mg/kg	SWT	5	Notes 5 & 7
176	954	SACCHARIN	04.2.2.3	vegetables in vinegar, oil or brine	160	mg/kg	SWT	5	Notes 5 & 7
177	954	SACCHARIN	04.2.2.6	vegetable, nut and seed pulps and preparations other than 4.2.2.5	200	mg/kg	SWT		Notes 5 & 7
178	954	SACCHARIN	05.1	cocoa products and chocolate products, including imitations & chocolate substitutes	500	mg/kg	SWT	5	Notes 5 & 7
179	954	SACCHARIN	05.2	sugar-based confectionery other than 5.1, 5.3 & 5.4, including hard & soft candy, nougats, etc.	800	mg/kg	SWT	5	Notes 5 & 7
180	954	SACCHARIN	05.3	chewing gum	3000	mg/kg	SWT	5	Notes 5 & 7
181	954	SACCHARIN	05.4	decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	500	mg/kg	SWT	5	Notes 5 & 7
182	954	SACCHARIN	06.5	cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	100	mg/kg	SWT	5	Notes 5 & 7
183	954	SACCHARIN	07.1.3	other ordinary bakery products (e.g., bagels, pita, English muffins)	15	mg/kg	SWT	5	Notes 5 & 7
184	954	SACCHARIN	07.2	fine bakery wares	2000	mg/kg	SWT	5	Notes 5 & 7
185	954	SACCHARIN	08.2.1.1	meat, poultry & game products in whole pieces/cuts, non-heat treated, cured (incl. salted)	100	mg/kg	SWT		Notes 5 & 7
186	954	SACCHARIN	09.3	semi-preserved fish & fish products, including mollusks, crustaceans & echinoderms	160	mg/kg	SWT		Notes 5 & 7
187	954	SACCHARIN	09.4	fully preserved, incl. canned or fermented fish & fish products, incl. mollusks, crustaceans & echinoderms	160	mg/kg	SWT	5	Notes 5 & 7
188	954	SACCHARIN	10.4	egg-based desserts (e.g., custard)	100	mg/kg	SWT	5	Notes 5 & 7
189	954	SACCHARIN	11.4	table-top sweeteners, including those containing high-intensity sweeteners, other than 11.1 -11.3	4545	mg/kg	SWT	5	Notes 6 & 7
190	954	SACCHARIN	12.4	mustards	320	mg/kg	SWT	5	Notes 5 & 7
191	954	SACCHARIN	12.6.1	emulsified sauces (e.g., mayonnaise, salad dressing)	200	mg/kg	SWT	5	Notes 5 & 7
192	954	SACCHARIN	12.6.2	non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy)	160	mg/kg	SWT	5	Notes 5 & 7
193	954	SACCHARIN	12.6.3	mixes for sauces and gravies	160	mg/kg	SWT	5	Notes 5 & 7

194	954	SACCHARIN	12.7	salads (e.g., macaroni salad, potato salad) & sandwich spreads (excluding cocoa- & nut-based spreads)	200	mg/kg	SWT	5	Notes 5 & 7
195	954	SACCHARIN	13.3	dietetic foods intended for special medical purposes	300	mg/kg	SWT	5	Notes 5 & 7
196	954	SACCHARIN	13.4	dietetic formulae for slimming purposes and weight reduction	300	mg/kg	SWT	5	Notes 5 & 7
197	954	SACCHARIN	13.5	dietetic foods other than 13.1-13.4	500	mg/kg	SWT	5	Notes 5 & 7
198	954	SACCHARIN	13.6	food supplements	1200	mg/kg	SWT	5	Notes 5 & 7
199	954	SACCHARIN	14.1.4.1	carbonated water-based flavoured drinks	406	mg/kg	SWT	5	Notes 6 & 7
200	954	SACCHARIN	14.1.4.2	non-carbonated water-based flavoured drinks, including punches and ades	406	mg/kg	SWT	5	Notes 6 & 7
201	954	SACCHARIN	14.1.4.3	concentrates (liquid or solid) for water-based flavoured drinks	2000	mg/kg	SWT	5	Notes 6 & 7
202	954	SACCHARIN	14.2.1	beer and malt beverages	80	mg/kg	SWT	5	Notes 5 & 7
203	954	SACCHARIN	14.2.2	cider and perry	80	mg/kg	SWT	5	Notes 5 & 7
204	954	SACCHARIN	15.0	ready-to-eat savouries	100	mg/kg	SWT	5	Notes 5 & 7
205	955	SUCRALOSE	01.1.2	dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, egnog)	300	mg/kg	SWT	15	
206	955	SUCRALOSE	01.2.1.2	fermented milks heat-treated after fermentation	250	mg/kg	SWT	15	
207	955	SUCRALOSE	01.7	dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	400	mg/kg	SWT	15	
208	955	SUCRALOSE	02.4	fat-based desserts (excluding dairy-based desserts)	250	mg/kg	SWT	15	
209	955	SUCRALOSE	03.0	edible ices, including sherbet and sorbet	400	mg/kg	SWT	15	
210	955	SUCRALOSE	04.1.2.1	frozen fruit	150	mg/kg	SWT	15	
211	955	SUCRALOSE	04.1.2.2	dried fruit	150	mg/kg	SWT	15	
212	955	SUCRALOSE	04.1.2.3	fruit in vinegar, oil or brine	450	mg/kg	SWT	15	
213	955	SUCRALOSE	04.1.2.4	canned or bottled (pasteurized) fruit	450	mg/kg	SWT	15	
214	955	SUCRALOSE	04.1.2.5	jams, jellies, marmelades	450	mg/kg	SWT	15	
215	955	SUCRALOSE	04.1.2.6	fruit-based spreads other than 4.1.2.5 (e.g., chutney)	800	mg/kg	SWT	15	
216	955	SUCRALOSE	04.1.2.7	candied fruit	800	mg/kg	SWT	15	

217	955	SUCRALOSE	04.1.2.8	fruit preparations, including pulp and fruit toppings	450mg/kg	SWT	15	
218	955	SUCRALOSE	04.1.2.9	fruit-based desserts, including fruit-flavoured water-based desserts	1250mg/kg	SWT	15	
219	955	SUCRALOSE	04.1.2.10	fermented fruit products	150mg/kg	SWT	15	
220	955	SUCRALOSE	04.1.2.11	fruit fillings for pastries	250mg/kg	SWT	15	
221	955	SUCRALOSE	04.1.2.12	cooked or fried fruit	150mg/kg	SWT	15	
222	955	SUCRALOSE	04.2.2.1	frozen vegetables	150mg/kg	SWT	15	
223	955	SUCRALOSE	04.2.2.2	dried vegetables	150mg/kg	SWT	15	
224	955	SUCRALOSE	04.2.2.3	vegetables in vinegar, oil or brine	450mg/kg	SWT	15	
225	955	SUCRALOSE	04.2.2.4	canned or bottled (pasteurized) vegetables	150mg/kg	SWT	15	
226	955	SUCRALOSE	04.2.2.5	vegetable, nut and seed purees and spreads (e.g., peanut butter)	1500mg/kg	SWT	15	
227	955	SUCRALOSE	04.2.2.6	vegetable, nut and seed pulps and preparations other than 4.2.2.5	500mg/kg	SWT	15	
228	955	SUCRALOSE	04.2.2.7	fermented vegetable products	150mg/kg	SWT	15	
229	955	SUCRALOSE	04.2.2.8	cooked or fried vegetables	150mg/kg	SWT	15	
230	955	SUCRALOSE	05.1	cocoa products and chocolate products, including imitations & chocolate substitutes	1500mg/kg	SWT	15	
231	955	SUCRALOSE	05.2	sugar-based confectionery other than 5.1, 5.3 & 5.4, including hard & soft candy, nougats, etc.	1500mg/kg	SWT	15	
232	955	SUCRALOSE	05.3	chewing gum	5000mg/kg	SWT	15	
233	955	SUCRALOSE	05.4	decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	1000mg/kg	SWT	15	
234	955	SUCRALOSE	06.3	breakfast cereals, including rolled oats	1000mg/kg	SWT	15	
235	955	SUCRALOSE	06.5	cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	1250mg/kg	SWT	15	
236	955	SUCRALOSE	07.1	bread and ordinary bakery wares	750mg/kg	SWT	15	
237	955	SUCRALOSE	07.2.1	cakes, cookies and pies (e.g., fruit-filled or custard types)	750mg/kg	SWT	15	
238	955	SUCRALOSE	07.2.2	other fine bakery products (e.g., doughnuts, sweet rolls, scones & muffins)	800mg/kg	SWT	15	

239	955	SUCRALOSE	07.2.3	mixes for fine bakery wares (e.g., cakes, pancakes)	700	mg/kg	SWT	15	
240	955	SUCRALOSE	09.3.1	fish & fish products, including mollusks, crustaceans & echinoderms, marinated and/or in jelly	450	mg/kg	SWT	15	
241	955	SUCRALOSE	09.3.2	fish & fish products, including mollusks, crustaceans & echinoderms, pickled and/or in brine	450	mg/kg	SWT	15	
242	955	SUCRALOSE	10.4	egg-based desserts (e.g., custard)	250	mg/kg	SWT	15	
243	955	SUCRALOSE	11.2	other sugars and syrups (e.g., brown sugar, maple syrup)	1500	mg/kg	SWT	15	
244	955	SUCRALOSE	11.4	table-top sweeteners, including those containing high-intensity sweeteners, other than 11.1 -11.3		GMP	SWT	15	
245	955	SUCRALOSE	12.2	herbs, spices, seasonings (including salt substitutes) and condiments	400	mg/kg	SWT	15	
246	955	SUCRALOSE	12.4	mustards	400	mg/kg	SWT	15	
247	955	SUCRALOSE	12.5	soups and broths	1250	mg/kg	SWT	1	
248	955	SUCRALOSE	12.6.1	emulsified sauces (e.g., mayonnaise, salad dressing)	1250	mg/kg	SWT	15	
249	955	SUCRALOSE	12.6.2	non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy)	1250	mg/kg	SWT	15	
250	955	SUCRALOSE	12.6.3	mixes for sauces and gravies	450	mg/kg	SWT	15	
251	955	SUCRALOSE	12.7	salads (e.g., macaroni salad, potato salad) & sandwich spreads (excluding cocoa- & nut-based spreads)	1250	mg/kg	SWT	15	
252	955	SUCRALOSE	13.3	dietetic foods intended for special medical purposes	400	mg/kg	SWT	15	
253	955	SUCRALOSE	13.4	dietetic formulae for slimming purposes and weight reduction	1250	mg/kg	SWT	15	
254	955	SUCRALOSE	13.5	dietetic foods other than 13.1 -13.4	800	mg/kg	SWT	15	
255	955	SUCRALOSE	14.1.2.1	canned or bottled (pasteurized) fruit juice	250	mg/kg	SWT	15	
256	955	SUCRALOSE	14.1.2.2	canned or bottled (pasteurized) vegetable juice	250	mg/kg	SWT	15	
257	955	SUCRALOSE	14.1.2.3	concentrates (liquid or solid) for fruit juice	1250	mg/kg	SWT	15	
258	955	SUCRALOSE	14.1.2.4	concentrates (liquid or solid) for vegetable juice	1250	mg/kg	SWT	15	
259	955	SUCRALOSE	14.1.3.1	canned or bottled (pasteurized) fruit nectar	250	mg/kg	SWT	15	
260	955	SUCRALOSE	14.1.3.3	concentrates (liquid or solid) for fruit nectar	1250	mg/kg	SWT	15	
261	955	SUCRALOSE	14.1.3.4	concentrates (liquid or solid) for vegetable nectar	1250	mg/kg	SWT	15	

262	955	SUCRALOSE	14.1.4.1	carbonated water-based flavoured drinks	600mg/kg	SWT	15	
263	955	SUCRALOSE	14.1.4.2	non-carbonated water-based flavoured drinks, including punches and ades	600mg/kg	SWT	15	
264	955	SUCRALOSE	14.1.4.3	concentrates (liquid or solid) for water-based flavoured drinks	1250mg/kg	SWT	15	
265	955	SUCRALOSE	14.1.5	coffee, coffee substitutes, tea, herbal infusions & other hot cereal beverages, excluding cocoa	250mg/kg	SWT	15	
266	955	SUCRALOSE	14.2.1	beer and malt beverages	250mg/kg	SWT	15	
267	955	SUCRALOSE	14.2.2	cider and perry	250mg/kg	SWT	15	
268	955	SUCRALOSE	14.2.3	fortified wine and liquor wine	700mg/kg	SWT	15	
269	955	SUCRALOSE	14.2.4	fruit wine	700mg/kg	SWT	15	
270	955	SUCRALOSE	14.2.5	mead	700mg/kg	SWT	15	
271	955	SUCRALOSE	14.2.6	spirituous beverages	700mg/kg	SWT	15	
272	955	SUCRALOSE	14.3	other alcoholic beverages (e.g., beer, wine, or spirit coolers, etc.)	700mg/kg	SWT	15	
273	955	SUCRALOSE	15.1	snacks - potato, cereal, flour or starch based (from roots & tubers, pulses & legumes)	1000mg/kg	SWT	15	
274	955	SUCRALOSE	15.2	processed nuts, including coated nuts and nut mixtures (with, e.g., dried fruit)	300mg/kg	SWT	15	

Proposed Draft Schedule 2 on Sweeteners - Additives with Numerical ADIs

Italics = additives with multiple technical effects for which all information on use has not yet been collected

Line	Food Cat No.	Food Category	INS No	Additive	Funct	Max	Level	ADI	Comments
1	01.1.2	dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog)	950	ACESULFAME POTASSIUM	SWT	500	mg/kg	15	
2	01.1.2	dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog)	956	ALITAME	SWT	100	mg/kg	1	Note 2
3	01.1.2	dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog)	951	ASPARTAME	SWT	600	mg/kg	40	Note 3
4	01.1.2	dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog)	952	CYCLAMATES	SWT	400	mg/kg	11	Notes 4 & 5
5	01.1.2	dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog)	954	SACCHARIN	SWT	400	mg/kg	5	Notes 6 & 7
6	01.1.2	dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog)	955	SUCRALOSE	SWT	300	mg/kg	15	
7	01.2	fermented milk and renneted milk products (plain), excluding drinks	956	ALITAME	SWT	60	mg/kg	1	Note 2
8	01.2.1.2	fermented milks heat-treated after fermentation	951	ASPARTAME	SWT		GMP	40	Note 3
9	01.2.1.2	fermented milks heat-treated after fermentation	955	SUCRALOSE	SWT	250	mg/kg	15	
10	01.3.2	beverage whiteners	950	ACESULFAME POTASSIUM	SWT		GMP	15	
11	01.3.2	beverage whiteners	951	ASPARTAME	SWT		GMP	40	Note 3
12	01.4	cream (plain) and the like	950	ACESULFAME POTASSIUM	SWT		GMP	15	
13	01.4	cream (plain) and the like	956	ALITAME	SWT	100	mg/kg	1	Note 2
14	01.4.2	sterilized, UHT, whipping or whipped and reduced fat creams	951	ASPARTAME	SWT		GMP	40	Note 3
15	01.5.1	milk powder and cream powder	950	ACESULFAME POTASSIUM	SWT		GMP	15	
16	01.6.1	unripened cheese	950	ACESULFAME POTASSIUM	SWT		GMP	15	
17	01.6.1	unripened cheese	954	SACCHARIN	SWT	15	mg/kg	5	Notes 5 & 7

18	01.7	dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	950	ACESULFAME POTASSIUM	SWT	1000	mg/kg	15	
19	01.7	dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	956	ALITAME	SWT	100	mg/kg	1	Note 2
20	01.7	dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	951	ASPARTAME	SWT	3000	mg/kg	40	Note 3
21	01.7	dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	952	CYCLAMATES	SWT	250	mg/kg	11	Notes 4 & 5
22	01.7	dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	954	SACCHARIN	SWT	100	mg/kg	5	Notes 5 & 7
23	01.7	dairy-based desserts (e.g., ice cream, ice milk, pudding, fruit or flavoured yoghurt)	955	SUCRALOSE	SWT	400	mg/kg	15	
24	02.3	at emulsions other than 2.2, including mixed and/or flavoured products based on fat emulsions	951	ASPARTAME	SWT		GMP	40	Note 3
25	02.4	fat-based desserts (excluding dairy-based desserts)	950	ACESULFAME POTASSIUM	SWT	1000	mg/kg	15	
26	02.4	fat-based desserts (excluding dairy-based desserts)	951	ASPARTAME	SWT	3000	mg/kg	40	Note 3
27	02.4	fat-based desserts (excluding dairy-based desserts)	952	CYCLAMATES	SWT	250	mg/kg	11	Notes 4 & 5
28	02.4	fat-based desserts (excluding dairy-based desserts)	954	SACCHARIN	SWT	100	mg/kg	5	Notes 5 & 7
29	02.4	fat-based desserts (excluding dairy-based desserts)	955	SUCRALOSE	SWT	250	mg/kg	15	
30	03.0	edible ices, including sherbet and sorbet	950	ACESULFAME POTASSIUM	SWT	800	mg/kg	15	
31	03.0	edible ices, including sherbet and sorbet	956	ALITAME	SWT	100	mg/kg	1	Note 2
32	03.0	edible ices, including sherbet and sorbet	951	ASPARTAME	SWT	800	mg/kg	40	Note 3
33	03.0	edible ices, including sherbet and sorbet	952	CYCLAMATES	SWT	250	mg/kg	11	Notes 4 & 5
34	03.0	edible ices, including sherbet and sorbet	954	SACCHARIN	SWT	100	mg/kg	5	Notes 5 & 7
35	03.0	edible ices, including sherbet and sorbet	955	SUCRALOSE	SWT	400	mg/kg	15	
36	04.1.2.1	frozen fruit	951	ASPARTAME	SWT	2000	mg/kg	40	Note 3
37	04.1.2.1	frozen fruit	955	SUCRALOSE	SWT	150	mg/kg	15	
38	04.1.2.2	dried fruit	955	SUCRALOSE	SWT	150	mg/kg	15	
39	04.1.2.3	fruit in vinegar, oil or brine	950	ACESULFAME POTASSIUM	SWT	200	mg/kg	15	
40	04.1.2.3	fruit in vinegar, oil or brine	951	ASPARTAME	SWT	300	mg/kg	40	Note 3

41	04.1.2.3	fruit in vinegar, oil or brine	954	SACCHARIN	SWT	160	mg/kg	15	Notes 5 & 7
42	04.1.2.3	fruit in vinegar, oil or brine	955	SUCRALOSE	SWT	450	mg/kg	15	
43	04.1.2.4	canned or bottled (pasteurized) fruit	950	ACESULFAME POTASSIUM	SWT	350	mg/kg	15	
44	04.1.2.4	canned or bottled (pasteurized) fruit	951	ASPARTAME	SWT	1000	mg/kg	40	Note 3
45	04.1.2.4	canned or bottled (pasteurized) fruit	952	CYCLAMATES	SWT	1000	mg/kg	11	Notes 4 & 5
46	04.1.2.4	canned or bottled (pasteurized) fruit	954	SACCHARIN	SWT	200	mg/kg	5	Notes 5 & 7
47	04.1.2.4	canned or bottled (pasteurized) fruit	955	SUCRALOSE	SWT	450	mg/kg	15	
48	04.1.2.5	jams, jellies, marmelades	950	ACESULFAME POTASSIUM	SWT	1000	mg/kg	15	
49	04.1.2.5	jams, jellies, marmelades	956	ALITAME	SWT	100	mg/kg	1	Note 2
50	04.1.2.5	jams, jellies, marmelades	951	ASPARTAME	SWT	1000	mg/kg	40	Note 3
51	04.1.2.5	jams, jellies, marmelades	952	CYCLAMATES	SWT	1000	mg/kg	11	Notes 4 & 5
52	04.1.2.5	jams, jellies, marmelades	954	SACCHARIN	SWT	200	mg/kg	5	Notes 5 & 7
53	04.1.2.5	jams, jellies, marmelades	955	SUCRALOSE	SWT	450	mg/kg	15	
54	04.1.2.6	fruit-based spreads other than 4.1.2.5 (e.g., chutney)	950	ACESULFAME POTASSIUM	SWT	1000	mg/kg	15	
55	04.1.2.6	fruit-based spreads other than 4.1.2.5 (e.g., chutney)	951	ASPARTAME	SWT	2000	mg/kg	40	Note 3
56	04.1.2.6	fruit-based spreads other than 4.1.2.5 (e.g., chutney)	952	CYCLAMATES	SWT	2000	mg/kg	11	Notes 4 & 5
57	04.1.2.6	fruit-based spreads other than 4.1.2.5 (e.g., chutney)	954	SACCHARIN	SWT	200	mg/kg	5	Notes 5 & 7
58	04.1.2.6	fruit-based spreads other than 4.1.2.5 (e.g., chutney)	955	SUCRALOSE	SWT	800	mg/kg	15	
59	04.1.2.7	candied fruit	950	ACESULFAME POTASSIUM	SWT	500	mg/kg	15	
60	04.1.2.7	candied fruit	951	ASPARTAME	SWT	2000	mg/kg	40	Note 3
61	04.1.2.7	candied fruit	952	CYCLAMATES	SWT	500	mg/kg	11	Notes 4 & 5
62	04.1.2.7	candied fruit	954	SACCHARIN	SWT	500	mg/kg	5	Notes 5 & 7
63	04.1.2.7	candied fruit	955	SUCRALOSE	SWT	800	mg/kg	15	
64	04.1.2.8	fruit preparations, including pulp and fruit toppings	950	ACESULFAME POTASSIUM	SWT	1000	mg/kg	15	
65	04.1.2.8	fruit preparations, including pulp and fruit toppings	951	ASPARTAME	SWT	2000	mg/kg	40	Note 3
66	04.1.2.8	fruit preparations, including pulp and fruit toppings	952	CYCLAMATES	SWT	250	mg/kg	11	Notes 4 & 5
67	04.1.2.8	fruit preparations, including pulp and fruit toppings	954	SACCHARIN	SWT	200	mg/kg	5	Notes 5 & 7
68	04.1.2.8	fruit preparations, including pulp and fruit toppings	955	SUCRALOSE	SWT	450	mg/kg	15	

69	04.1.2.9	fruit-based desserts, including fruit-flavoured water-based desserts	950	ACESULFAME POTASSIUM	SWT	1000	mg/kg	15	
70	04.1.2.9	fruit-based desserts, including fruit-flavoured water-based desserts	951	ASPARTAME	SWT	2000	mg/kg	40	Note 3
71	04.1.2.9	fruit-based desserts, including fruit-flavoured water-based desserts	952	CYCLAMATES	SWT	250	mg/kg	11	Notes 4 & 5
72	04.1.2.9	fruit-based desserts, including fruit-flavoured water-based desserts	954	SACCHARIN	SWT	100	mg/kg	5	Notes 5 & 7
73	04.1.2.9	fruit-based desserts, including fruit-flavoured water-based desserts	955	SUCRALOSE	SWT	1250	mg/kg	15	
74	04.1.2.10	fermented fruit products	950	ACESULFAME POTASSIUM	SWT	1000	mg/kg	15	
75	04.1.2.10	fermented fruit products	955	SUCRALOSE	SWT	150	mg/kg	15	
76	04.1.2.11	fruit fillings for pastries	950	ACESULFAME POTASSIUM	SWT	1000	mg/kg	15	
77	04.1.2.11	fruit fillings for pastries	951	ASPARTAME	SWT	2000	mg/kg	40	Note 3
78	04.1.2.11	fruit fillings for pastries	955	SUCRALOSE	SWT	250	mg/kg	15	
79	04.1.2.12	cooked or fried fruit	955	SUCRALOSE	SWT	150	mg/kg	15	
80	04.2.2.1	frozen vegetables	955	SUCRALOSE	SWT	150	mg/kg	15	
81	04.2.2.2	dried vegetables	955	SUCRALOSE	SWT	150	mg/kg	15	
82	04.2.2.3	vegetables in vinegar, oil or brine	950	ACESULFAME POTASSIUM	SWT	200	mg/kg	15	
83	04.2.2.3	vegetables in vinegar, oil or brine	951	ASPARTAME	SWT	300	mg/kg	40	Note 3
84	04.2.2.3	vegetables in vinegar, oil or brine	954	SACCHARIN	SWT	160	mg/kg	5	Notes 5 & 7
85	04.2.2.3	vegetables in vinegar, oil or brine	955	SUCRALOSE	SWT	450	mg/kg	15	
86	04.2.2.4	canned or bottled (pasteurized) vegetables	950	ACESULFAME POTASSIUM	SWT	350	mg/kg	15	
87	04.2.2.4	canned or bottled (pasteurized) vegetables	955	SUCRALOSE	SWT	150	mg/kg	15	
88	04.2.2.5	vegetable, nut and seed purees and spreads (e.g., peanut butter)	950	ACESULFAME POTASSIUM	SWT	2500	mg/kg	15	
89	04.2.2.5	vegetable, nut and seed purees and spreads (e.g., peanut butter)	951	ASPARTAME	SWT	3000	mg/kg	40	Note 3
90	04.2.2.5	vegetable, nut and seed purees and spreads (e.g., peanut butter)	955	SUCRALOSE	SWT	1500	mg/kg	15	

91	04.2.2.6	vegetable, nut and seed pulps and preparations other than 4.2.2.5	950	ACESULFAME POTASSIUM	SWT	350	mg/kg	15	
92	04.2.2.6	vegetable, nut and seed pulps and preparations other than 4.2.2.5	951	ASPARTAME	SWT	1000	mg/kg	40	Note 3
93	04.2.2.6	vegetable, nut and seed pulps and preparations other than 4.2.2.5	952	CYCLAMATES	SWT	250	mg/kg	11	Notes, 4&5
94	04.2.2.6	vegetable, nut and seed pulps and preparations other than 4.2.2.5	954	SACCHARIN	SWT	200	mg/kg	5	Notes 5 & 7
95	04.2.2.6	vegetable, nut and seed pulps and preparations other than 4.2.2.5	955	SUCRALOSE	SWT	500	mg/kg	15	
96	04.2.2.7	fermented vegetable products	950	ACESULFAME POTASSIUM	SWT	2500	mg/kg	15	
97	04.2.2.7	fermented vegetable products	955	SUCRALOSE	SWT	150	mg/kg	15	
98	04.2.2.8	cooked or fried vegetables	955	SUCRALOSE	SWT	150	mg/kg	15	
99	05.0	confectionery	956	ALITAME	SWT	300	mg/kg	1	Note 2
100	05.1	cocoa products and chocolate products, including imitations & chocolate substitutes	952	CYCLAMATES	SWT	500	mg/kg	11	Notes 4 & 5
101	05.1	cocoa products and chocolate products, including imitations & chocolate substitutes	954	SACCHARIN	SWT	500	mg/kg	5	Notes 5 & 7
102	05.1	cocoa products and chocolate products, including imitations & chocolate substitutes	955	SUCRALOSE	SWT	1500	mg/kg	15	
103	05.1.1	cocoa mixes (powders and syrups)	950	ACESULFAME POTASSIUM	SWT	2500	mg/kg	15	
104	05.1.1	cocoa mixes (powders and syrups)	951	ASPARTAME	SWT	3000	mg/kg	40	Note 3
105	05.1.2	cocoa-based spreads, including fillings	950	ACESULFAME POTASSIUM	SWT	2500	mg/kg	15	
106	05.1.2	cocoa-based spreads, including fillings	951	ASPARTAME	SWT	3000	mg/kg	40	Note 3
107	05.1.3	cocoa and chocolate products other than 5.1.1, 4.1.2 & 5.1.4 (e.g., milk chocolate bar, chocolate flakes)	950	ACESULFAME POTASSIUM	SWT	500	mg/kg	15	
108	05.1.3	cocoa and chocolate products other than 5.1.1, 5.1.2 & 5.1.4 (e.g., milk chocolate bar, chocolate flakes)	951	ASPARTAME	SWT	2000	mg/kg	40	Note 3
109	05.1.4	imitation chocolate, chocolate substitute products	950	ACESULFAME POTASSIUM	SWT	2500	mg/kg	15	
110	05.1.4	imitation chocolate, chocolate substitute products	951	ASPARTAME	SWT	3000	mg/kg	40	Note 3

111	05.2	sugar-based confectionery other than 5.1, 5.3 & 5.4, including hard & soft candy, nougats, etc.	950	ACESULFAME POTASSIUM	SWT	3500	mg/kg	15	
112	05.2	sugar-based confectionery other than 5.1, 5.3 & 5.4, including hard & soft candy, nougats, etc.	951	ASPARTAME	SWT	3000	mg/kg	40	Note 3
113	05.2	sugar-based confectionery other than 5.1, 5.3 & 5.4, including hard & soft candy, nougats, etc.	952	CYCLAMATES	SWT	500	mg/kg	11	Notes 4 & 5
114	05.2	sugar-based confectionery other than 5.1, 5.3 & 5.4, including hard & soft candy, nougats, etc.	954	SACCHARIN	SWT	800	mg/kg	5	Notes 5 & 7
115	05.2	sugar-based confectionery other than 5.1, 5.3 & 5.4, including hard & soft candy, nougats, etc.	955	SUCRALOSE	SWT	1500	mg/kg	15	
116	05.3	chewing gum	950	ACESULFAME POTASSIUM	SWT	5000	mg/kg	15	
117	05.3	chewing gum	951	ASPARTAME	SWT	10000	mg/kg	40	Note 3
118	05.3	chewing gum	952	CYCLAMATES	SWT	3000	mg/kg	11	Notes 4 & 5
119	05.3	chewing gum	954	SACCHARIN	SWT	3000	mg/kg	5	Notes 5 & 7
120	05.3	chewing gum	955	SUCRALOSE	SWT	5000	mg/kg	15	
121	05.4	decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	950	ACESULFAME POTASSIUM	SWT	500	mg/kg	15	
122	05.4	decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	951	ASPARTAME	SWT	1000	mg/kg	40	40 Note 3
123	05.4	decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	952	CYCLAMATES	SWT	500	mg/kg	11	Notes 4&5
124	05.4	decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	954	SACCHARIN	SWT	500	mg/kg	5	Notes 5 & 7
125	05.4	decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	955	SUCRALOSE	SWT	1000	mg/kg	15	
126	06.3	breakfast cereals, including rolled oats	951	ASPARTAME	SWT	5000	mg/kg	40	Note 3
127	06.3	breakfast cereals, including rolled oats	955	SUCRALOSE	SWT	1000	mg/kg	15	
128	06.5	cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	950	ACESULFAME POTASSIUM	SWT	350	mg/kg	15	
129	06.5	cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	951	ASPARTAME	SWT	1000	mg/kg	40	Note 3

130	06.5	cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	952	CYCLAMATES	SWT	250	mg/kg	11	Notes 4&5
131	06.5	cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	954	SACCHARIN	SWT	100	mg/kg	5	Notes 5 & 7
132	06.5	cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	955	SUCRALOSE	SWT	1250	mg/kg	15	
133	07.0	bakery wares	956	ALITAME	SWT	200	mg/kg	1	Note 2
134	07.1	bread and ordinary bakery wares	955	SUCRALOSE	SWT	750	mg/kg	15	
135	07.1.3	other ordinary bakery products (e.g., bagels, pita, English muffins)	954	SACCHARIN	SWT	15	mg/kg	5	Notes 5 & 7
136	07.2	fine bakery wares	950	ACESULFAME POTASSIUM	SWT	1000	mg/kg	15	
137	07.2	fine bakery wares	951	ASPARTAME	SWT	5000	mg/kg	40	Note 3
138	07.2	fine bakery wares	954	SACCHARIN	SWT	2000	mg/kg	5	Notes 5 & 7
139	07.2.1	cakes, cookies and pies (e.g., fruit-filled or custard types)	952	CYCLAMATES	SWT	1600	mg/kg	11	Notes 4 & 5
140	07.2.1	cakes, cookies and pies (e.g., fruit-filled or custard types)	955	SUCRALOSE	SWT	750	mg/kg	15	
141	07.2.2	other fine bakery products (e.g., doughnuts, sweet rolls, scones & muffins)	952	CYCLAMATES	SWT	2000	mg/kg	11	Notes 4 & 5
142	07.2.2	other fine bakery products (e.g., doughnuts, sweet rolls, scones & muffins)	955	SUCRALOSE	SWT	800	mg/kg	15	
143	07.2.3	mixes for fine bakery wares (e.g., cakes, pancakes)	952	CYCLAMATES	SWT	1600	mg/kg	11	Notes 4&5
144	07.2.3	mixes for fine bakery wares (e.g., cakes, pancakes)	955	SUCRALOSE	SWT	700	mg/kg	15	
145	08.2.1.1	meat, poultry & game products in whole pieces/cuts, non-heat treated, cured (incl. salted)	954	SACCHARIN	SWT	100	mg/kg	5	Notes 5 & 7
146	09.3	semi-preserved fish & fish products, including mollusks, crustaceans & echinoderms	950	ACESULFAME POTASSIUM	SWT	200	mg/kg	15	
147	09.3	semi-preserved fish & fish products, including mollusks, crustaceans & echinoderms	951	ASPARTAME	SWT	300	mg/kg	40	Note 3
148	09.3	semi-preserved fish & fish products, including mollusks, crustaceans & echinoderms	954	SACCHARIN	SWT	160	mg/kg	5	Notes 5 & 7
149	09.3.1	fish & fish products, including mollusks, crustaceans & echinoderms, marinated and/or in jelly	955	SUCRALOSE	SWT	450	mg/kg	15	

150	09.3.2	fish & fish products, including mollusks, crustaceans & echinoderms, pickled and/or in brine	955	SUCRALOSE	SWT	450	mg/kg	15	
151	09.4	fully preserved, incl. canned or fermented fish & fish products, incl. mollusks, crustaceans & echinoderms	950	ACESULFAME POTASSIUM	SWT	200	mg/kg	15	
152	09.4	fully preserved, incl. canned or fermented fish & fish products, incl. mollusks, crustaceans & echinoderms	951	ASPARTAME	SWT	300	mg/kg	40	Note 3
153	09.4	fully preserved, incl. canned or fermented fish & fish products, incl. mollusks, crustaceans & echinoderms	954	SACCHARIN	SWT	160	mg/kg	5	Notes 5 & 7
154	10.4	egg-based desserts (e.g., custard)	950	ACESULFAME POTASSIUM	SWT	350	mg/kg	15	
155	10.4	egg-based desserts (e.g., custard)	951	ASPARTAME	SWT	1000	mg/kg	40	Note 3
156	10.4	egg-based desserts (e.g., custard)	952	CYCLAMATES	SWT	250	mg/kg	11	Notes 4 & 5
157	10.4	egg-based desserts (e.g., custard)	954	SACCHARIN	SWT	100	mg/kg	5	Notes 5 & 7
158	10.4	egg-based desserts (e.g., custard)	955	SUCRALOSE	SWT	250	mg/kg	15	
159	11.2	other sugars and syrups (e.g., brown sugar, maple syrup)	950	ACESULFAME POTASSIUM	SWT	1000	mg/kg	15	
160	11.2	other sugars and syrups (e.g., brown sugar, maple syrup)	951	ASPARTAME	SWT	3000	mg/kg	40	Note 3
161	11.2	other sugars and syrups (e.g., brown sugar, maple syrup)	955	SUCRALOSE	SWT	1500	mg/kg	15	
162	11.4	table-top sweeteners, including those containing high-intensity sweeteners, other than 11.1-11.3	950	ACESULFAME POTASSIUM	SWT		GMP	15	
163	11.4	table-top sweeteners, including those containing high-intensity sweeteners, other than 11.1 -11.3	951	ASPARTAME	SWT		GMP	40	Note 3
164	11.4	able-top sweeteners, including those containing high-intensity sweeteners, other than 11.1 -11.3	952	CYCLAMATES	SWT		GMP	11	Notes 4&5
165	11.4	able-top sweeteners, including those containing high-intensity sweeteners, other than 11.1 -11.3	954	SACCHARIN	SWT	4545	mg/kg	5	Notes 6 & 7
166	11.4	able-top sweeteners, including those containing high-intensity sweeteners, other than 11.1 -11.3	955	SUCRALOSE	SWT		GMP	15	
167	12.2	herbs, spices, seasonings (including salt substitutes) and condiments	956	ALITAME	SWT	100	mg/kg	1	Note 2
168	12.2	herbs, spices, seasonings (including salt substitutes) and condiments	951	ASPARTAME	SWT	200	mg/kg	40	Note 3

169	12.2	herbs, spices, seasonings (including salt substitutes) and condiments	955	SUCRALOSE	SWT	40	mg/kg	15	
170	12.3	vinegars	950	ACESULFAME POTASSIUM	SWT		GMP	15	
171	12.4	mustards	950	ACESULFAME POTASSIUM	SWT	350	mg/kg	15	
172	12.4	mustards	951	ASPARTAME	SWT	350	mg/kg	40	Note 3
173	12.4	mustards	954	SACCHARIN	SWT	320	mg/kg	5	Notes 5 & 7
174	12.4	mustards	955	SUCRALOSE	SWT	400	mg/kg	15	
175	12.5	soups and broths	950	ACESULFAME POTASSIUM	SWT		GMP	15	
176	12.5	soups and broths	956	ALITAME	SWT	40	mg/kg	1	Note 2
177	12.5	soups and broths	955	SUCRALOSE	SWT	1250	mg/kg	15	
178	12.6.1	emulsified sauces (e.g., mayonnaise, salad dressing)	950	ACESULFAME POTASSIUM	SWT	1000	mg/kg	15	
179	12.6.1	emulsified sauces (e.g., mayonnaise, salad dressing)	951	ASPARTAME	SWT	2000	mg/kg	40	Note 3
180	12.6.1	emulsified sauces (e.g., mayonnaise, salad dressing)	952	CYCLAMATES	SWT	500	mg/kg	11	Notes 4 & 5
181	12.6.1	emulsified sauces (e.g., mayonnaise, salad dressing)	954	SACCHARIN	SWT	200	mg/kg	5	Notes 5 & 7
182	12.6.1	emulsified sauces (e.g., mayonnaise, salad dressing)	955	SUCRALOSE	SWT	1250	mg/kg	15	
183	12.6.2	non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy)	950	ACESULFAME POTASSIUM	SWT	350	mg/kg	15	
184	12.6.2	non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy)	951	ASPARTAME	SWT	2000	mg/kg	40	Note 3
185	12.6.2	non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy)	954	SACCHARIN	SWT	160	mg/kg	5	Notes 5 & 7
186	12.6.2	non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy)	955	SUCRALOSE	SWT	1250	mg/kg	15	
187	12.6.3	mixes for sauces and gravies	950	ACESULFAME POTASSIUM	SWT	350	mg/kg	15	
188	12.6.3	mixes for sauces and gravies	951	ASPARTAME	SWT	350	mg/kg	40	Note 3
189	12.6.3	mixes for sauces and gravies	954	SACCHARIN	SWT	160	mg/kg	5	Notes 5 & 7
190	12.6.3	mixes for sauces and gravies	955	SUCRALOSE	SWT	450	mg/kg	15	
191	12.7	salads (e.g., macaroni salad, potato salad) & sandwich spreads (excluding cocoa- & nut-based spreads)	950	ACESULFAME POTASSIUM	SWT	1000	mg/kg	15	

192	12.7	salads (e.g., macaroni salad, potato salad) & sandwich spreads (excluding cocoa- & nut-based spreads)	951	ASPARTAME	SWT	1000	mg/kg	40	Note 3
193	12.7	salads (e.g., macaroni salad, potato salad) & sandwich spreads (excluding cocoa- & nut-based spreads)	952	CYCLAMATES	SWT	500	mg/kg	11	Notes 4 & 5
194	12.7	salads (e.g., macaroni salad, potato salad) & sandwich spreads (excluding cocoa- & nut-based spreads)	954	SACCHARIN	SWT	200	mg/kg	5	Notes 5 & 7
195	12.7	salads (e.g., macaroni salad, potato salad) & sandwich spreads (excluding cocoa- & nut-based spreads)	955	SUCRALOSE	SWT	1250	mg/kg	15	
196	13.1	infant formulae and follow-on formulae	950	ACESULFAME POTASSIUM	SWT		GMP	15	
197	13.1	infant formulae and follow-on formulae	951	ASPARTAME	SWT		GMP	40	Note 3
198	13.2	foods for young children (weaning foods)	950	ACESULFAME POTASSIUM	SWT		GMP	15	
199	13.2	foods for young children (weaning foods)	951	ASPARTAME	SWT		GMP	40	Note 3
200	13.3	dietetic foods intended for special medical purposes	950	ACESULFAME POTASSIUM	SWT	450	mg/kg	15	
201	13.3	dietetic foods intended for special medical purposes	951	ASPARTAME	SWT	750	mg/kg	40	Note 3
202	13.3	dietetic foods intended for special medical purposes	952	CYCLAMATES	SWT	1300	mg/kg	11	Notes 4 & 5
203	13.3	dietetic foods intended for special medical purposes	954	SACCHARIN	SWT	300	mg/kg	5	Notes 5 & 7
204	13.3	dietetic foods intended for special medical purposes	955	SUCRALOSE	SWT	400	mg/kg	15	
205	13.4	dietetic formulae for slimming purposes and weight reduction	950	ACESULFAME POTASSIUM	SWT	450	mg/kg	15	
206	13.4	dietetic formulae for slimming purposes and weight reduction	951	ASPARTAME	SWT	800	mg/kg	40	Note 3
207	13.4	dietetic formulae for slimming purposes and weight reduction	952	CYCLAMATES	SWT	1300	mg/kg	11	Notes 4 & 5
208	13.4	dietetic formulae for slimming purposes and weight reduction	954	SACCHARIN	SWT	300	mg/kg	5	Notes 5 & 7
209	13.4	dietetic formulae for slimming purposes and weight reduction	955	SUCRALOSE	SWT	1250	mg/kg	155	
210	13.5	dietetic foods other than 13.1-13.4	950	ACESULFAME POTASSIUM	SWT	500	mg/kg	15	
211	13.5	dietetic foods other than 13.1 -13.4	956	ALITAME	SWT	300	mg/kg	1	Note 2
212	13.5	dietetic foods other than 13.1 -13.4	951	ASPARTAME	SWT	2000	mg/kg	40	Note 3
213	13.5	dietetic foods other than 13.1-13.4	952	CYCLAMATES	SWT	1300	mg/kg	11	Notes 4 & 5
214	13.5	dietetic foods other than 13.1-13.4	954	SACCHARIN	SWT	500	mg/kg	5	Notes 5 & 7
215	13.5	dietetic foods other than 13.1 -13.4	955	SUCRALOSE	SWT	800	mg/kg	15	
216	13.6	food supplements	950	ACESULFAME POTASSIUM	SWT	2000	mg/kg	15	

217	13.6	food supplements	951	ASPARTAME	SWT	5500	mg/kg	40	Note 3
218	13.6	food supplements	954	SACCHARIN	SWT	1200	mg/kg	5	Notes 5 & 7
219	14.0	beverages, excluding dairy products	956	ALITAME	SWT	40	mg/kg	1	Note 2
220	14.1.2.1	canned or bottled (pasteurized) fruit juice	955	SUCRALOSE	SWT	250	mg/kg	15	
221	14.1.2.2	canned or bottled (pasteurized) vegetable juice	955	SUCRALOSE	SWT	250	mg/kg	15	
222	14.1.2.3	concentrates (liquid or solid) for fruit juice	950	ACESULFAME POTASSIUM	SWT	500	mg/kg	15	
223	14.1.2.3	concentrates (liquid or solid) for fruit juice	951	ASPARTAME	SWT	1000	mg/kg	40	Notes 1 & 3
224	14.1.2.3	concentrates (liquid or solid) for fruit juice	955	SUCRALOSE	SWT	1250	mg/kg	15	
225	14.1.2.4	concentrates (liquid or solid) for vegetable juice	950	ACESULFAME POTASSIUM	SWT	500	mg/kg	15	Note 1
226	14.1.2.4	concentrates (liquid or solid) for vegetable juice	951	ASPARTAME	SWT	1000	mg/kg	40	Notes 1 & 3
227	14.1.2.4	concentrates (liquid or solid) for vegetable juice	955	SUCRALOSE	SWT	1250	mg/kg	15	
228	14.1.3.1	canned or bottled (pasteurized) fruit nectar	950	ACESULFAME POTASSIUM	SWT		GMP	15	
229	14.1.3.1	canned or bottled (pasteurized) fruit nectar	955	SUCRALOSE	SWT	250	mg/kg	15	
230	14.1.3.3	concentrates (liquid or solid) for fruit nectar	950	ACESULFAME POTASSIUM	SWT	500	mg/kg	15	Note 1
231	14.1.3.3	concentrates (liquid or solid) for fruit nectar	951	ASPARTAME	SWT	1000	mg/kg	40	Notes 1 & 3
232	14.1.3.3	concentrates (liquid or solid) for fruit nectar	955	SUCRALOSE	SWT	1250	mg/kg	15	
233	14.1.3.4	concentrates (liquid or solid) for vegetable nectar	950	ACESULFAME POTASSIUM	SWT	500	mg/kg	15	Note 1
234	14.1.3.4	concentrates (liquid or solid) for vegetable nectar	951	ASPARTAME	SWT	1000	mg/kg	40	Notes 1 & 3
235	14.1.3.4	concentrates (liquid or solid) for vegetable nectar	955	SUCRALOSE	SWT	1250	mg/kg	15	
236	14.1.4	water-based flavoured drinks, including "sport" or "electrolyte" drinks	951	ASPARTAME	SWT	1000	mg/kg	40	Note 3
237	14.1.4.1	carbonated water-based flavoured drinks	950	ACESULFAME POTASSIUM	SWT	600	mg/kg	15	
238	14.1.4.1	carbonated water-based flavoured drinks	952	CYCLAMATES	SWT	1500	mg/kg	11	Notes 4 & 5
239	14.1.4.1	carbonated water-based flavoured drinks	954	SACCHARIN	SWT	406	mg/kg	5	Notes 6 & 7
240	14.1.4.1	carbonated water-based flavoured drinks	955	SUCRALOSE	SWT	600	mg/kg	15	
241	14.1.4.2	non-carbonated water-based flavoured drinks, including punches and ades	950	ACESULFAME POTASSIUM	SWT	600	mg/kg	15	
242	14.1.4.2	non-carbonated water-based flavoured drinks, including punches and ades	952	CYCLAMATES	SWT	1500	mg/kg	11	Notes 4 & 5

243	14.1.4.2	non-carbonated water-based flavoured drinks, including punches and ades	954	SACCHARIN	SWT	406	mg/kg	5	Notes 6 & 7
244	14.1.4.2	non-carbonated water-based flavoured drinks, including punches and ades	955	SUCRALOSE	SWT	600	mg/kg	15	
245	14.1.4.3	concentrates (liquid or solid) for water-based flavoured drinks	950	ACESULFAME POTASSIUM	SWT		GMP	15	
246	14.1.4.3	concentrates (liquid or solid) for water-based flavoured drinks	954	SACCHARIN	SWT	2000	mg/kg	5	Notes 6 & 7
247	14.1.4.3	concentrates (liquid or solid) for water-based flavoured drinks	955	SUCRALOSE	SWT	1250	mg/kg	15	
248	14.1.5	coffee, coffee substitutes, tea, herbal infusions & other hot cereal beverages, excluding cocoa	950	ACESULFAME POTASSIUM	SWT		GMP	15	
249	14.1.5	coffee, coffee substitutes, tea, herbal infusions & other hot cereal beverages, excluding cocoa	951	ASPARTAME	SWT		GMP	40	Note 3
250	14.1.5	coffee, coffee substitutes, tea, herbal infusions & other hot cereal beverages, excluding cocoa	955	SUCRALOSE	SWT	250	mg/kg	15	
251	14.2.1	beer and malt beverages	950	ACESULFAME POTASSIUM	SWT	350	mg/kg	15	
252	14.2.1	beer and malt beverages	951	ASPARTAME	SWT	600	mg/kg	40	Note 3
253	14.2.1	beer and malt beverages	954	SACCHARIN	SWT	80	mg/kg	5	Notes 5 & 7
254	14.2.1	beer and malt beverages	955	SUCRALOSE	SWT	250	mg/kg	15	
255	14.2.2	cider and perry	950	ACESULFAME POTASSIUM	SWT	350	mg/kg	15	
256	14.2.2	cider and perry	951	ASPARTAME	SWT	600	mg/kg	40	Note 3
257	14.2.2	cider and perry	954	SACCHARIN	SWT	80	mg/kg	5	Notes 5 & 7
258	14.2.2	cider and perry	955	SUCRALOSE	SWT	250	mg/kg	15	
259	14.2.3	fortified wine and liquor wine	955	SUCRALOSE	SWT	700	mg/kg	15	
260	14.2.3	wines	950	ACESULFAME POTASSIUM	SWT		GMP	15	
261	14.2.3	wines	951	ASPARTAME	SWT		GMP	40	Note 3
262	14.2.4	fruit wine	950	ACESULFAME POTASSIUM	SWT		GMP	15	
263	14.2.4	fruit wine	955	SUCRALOSE	SWT	700	mg/kg	15	
264	14.2.5	mead	950	ACESULFAME POTASSIUM	SWT		GMP	15	
265	14.2.5	mead	955	SUCRALOSE	SWT	700	mg/kg	15	
266	14.2.6	spirituous beverages	950	ACESULFAME POTASSIUM	SWT		GMP	15	

267	14.2.6	spirituous beverages	955	SUCRALOSE	SWT	700	mg/kg	15	
268	14.3	other alcoholic beverages (e.g., beer, wine, or spirit coolers, etc.)	950	ACESULFAME POTASSIUM	SWT		GMP	15	
269	14.3	other alcoholic beverages (e.g., beer, wine, or spirit coolers, etc.)	955	SUCRALOSE	SWT	700	mg/kg	15	
270	15.0	ready-to-eat savouries	950	ACESULFAME POTASSIUM	SWT	350	mg/kg	15	
271	15.0	ready-to-eat savouries	951	ASPARTAME	SWT	500	mg/kg	40	Note 3
272	15.0	ready-to-eat savouries	954	SACCHARIN	SWT	100	mg/kg	5	Notes 5 & 7
273	15.1	snacks - potato, cereal, flour or starch based (from roots & tubers, pulses & legumes)	955	SUCRALOSE	SWT	1000	mg/kg	15	
274	15.2	processed nuts, including coated nuts and nut mixtures (with, e.g., dried fruit)	955	SUCRALOSE	SWT	300	mg/kg	15	

**General Standard for Food Additives: Notes to the Comments for the Proposed Draft Schedule of Food Additives
Specifically Permitted in Foods – Sweeteners**

- Note 1: Level in food as consumed.
- Note 2: INS No. is proposed.
- Note 3: ADI for diketopiperazine impurity found in aspartame: 0-7.5 mg/kg bw.
- Note 4: ADI expressed as cyclamic acid. Use level reported as cyclamic acid
- Note 5: Includes calcium, potassium, and sodium salt forms.
- Note 6: Group ADI for saccharin and its calcium, potassium, and sodium salts. Use level reported as sodium saccharin.
- Note 7: Includes calcium, sodium, potassium and ammonium salts.

DRAFT SPECIFICATIONS FOR THE IDENTITY AND PURITY OF FOOD ADDITIVES¹

CATEGORY I (RECOMMENDED TO THE COMMISSION FOR ADOPTION)

¹ Specifications under Categories III, IV and V are included in the Report of the Working Group on Specifications (Conference Room Document 2)

Food additives

Acesulfame K
Alitame
Ammonia solution
Benzoic acid
Benzyl alcohol*
Calcium benzoate
Calcium cyclamate
Calcium dihydrogen phosphate
Calcium stearoyl 2-lactylate
Cyclohexylsulfamic acid
Dodecyl gallate
Ethyl acetate*
Ethyl alcohol (ethanol)*
Glycerol ester of wood rosin
Hydrochloric acid
Isomalt
Konjac flour
Lactic acid
Octyl gallate
Potassium benzoate
Propyl gallate
Sodium benzoate
Sodium cyclamate
Sodium metaphosphate, insoluble
Sodium polyphosphates, glassy
Sodium stearoyl 2-lactylate
Sorbitol syrup
Stearyl tartrate
Sucrose acetate isobutyrate
Triacetin
Xylitol

Flavouring agents

Allyl butyrate
Allyl 2-ethylbutyrate
Allyl hexanoate
Allyl isovalerate
Allyl nonanoate
Allyl octanoate
Benzaldehyde
Benzyl acetate
Benzyl alcohol*
Benzyl benzoate
Ethyl alcohol (ethanol)*
Ethyl butyrate
Ethyl decanoate
Ethyl dodecanoate
Ethyl formate
Ethyl heptanoate
Ethyl hexadecanoate
Ethyl hexanoate
Ethyl octadecanoate
Ethyl pentanoate
Ethyl propionate
Ethyl tetradecanoate
Isoamyl alcohol
Isoamyl formate
Isoamyl hexanoate
Isoamyl propionate

CATEGORY II (RECOMMENDED FOR ADOPTION AFTER CHANGES CONSIDERED AS EDITORIAL HAVE BEEN MADE)

Food Additives

Lactitol (correct structural formula; should have 1-4 bond, not 1-3 bond; check the limit for reducing sugars: 0.2% or 0.1%)
Maltitol (check chemical name)

Mannitol (correct structural formula; should be D-, not L-)

Sorbitol (correct structural formula; should be D-, not L-)

Flavouring agents

Allyl heptanoate (correct CAS number, should be 142-12-8)

Allyl phenoxyacetate (review specific gravity)

Allyl 10-undecanoate (Council of Europe number should be 441 (not 442))

Ethyl acetate* (add reference to specifications for the substance when used as a carrier solvent)

* Specifications were prepared for the substance both as a flavouring agent and for its uses as other than as a flavouring agent, e.g. carrier or extraction solvent.

**CODEX GENERAL STANDARD FOR CONTAMINANTS AND TOXINS IN FOODS:
ANNOTATED LIST OF CONTAMINANTS AND TOXINS (ANNEX IV) AND FOOD
CATEGORIZATION SYSTEM (ANNEX V)
(At Step 8)**

ANNOTATED LIST OF CONTAMINANTS AND TOXINS (ANNEX IV)

INTRODUCTION

In this Annex an annotated list is presented of the contaminants and toxins that are or have been dealt with in the CCFAC. It does not only encompass the contaminants and toxins for which Codex standards exist or are being developed, but also those for which further information is sought or about which a Codex decision has been taken.

The annotated list has the purpose of providing an overview of the situation regarding Codex decisions about this subject and to give guidance about further actions required. Therefore also relevant information and references are added to the list. The information shall comprise at least the current situation regarding the criteria that are important for the decision procedure of the CCFAC.

It is thus an active list, which needs to be regularly updated. In order to provide a structure for it and to facilitate the filing and retrieval of data, a number is assigned to the contaminants and toxins in the list.

The situation regarding contaminants and toxins is very complex and many substances are or have been the subject of scientific research and discussion regarding their occurrence in foods and their significance for human and animal health. On a national level, there are many activities, sometimes implying legal measures which may affect international trade in foods and feeds. It is obviously important for the CCFAC to take note of the developments in this field and to consider the necessity of actions. In order to obtain an overview of the situation, the CCFAC shall develop and maintain a working document in which more comprehensive information regarding contaminants and toxins in foods is presented in summary form. The document shall consist of an annotated comprehensive list of contaminants and toxins (Annex IV-A), and a collection of summarized textual information to the substances on the list, with references (Annex IV-B). Annex IV-A shall be structured according to a substance categorization system, by which code numbers can be assigned to the substances on the list, to allow logical and easy filing and presentation of data. This more comprehensive list shall be the basis for the code numbers which are used in Annex IV.

FOOD CATEGORIZATION SYSTEM (ANNEX V)

INTRODUCTION

The food categorization system of the Codex General Standard for Contaminants and Toxins in Foods is constructed to perform the following functions:

It has a logical structure which enables a clear and systematic presentation of the (proposed) MLs. It contains (references to) product definitions and definitions of the part of the product which is analyzed and to which the ML refers. It contains codes for the food categories and the individual foods, so that data can be stored and retrieved in a convenient way.

To achieve as much harmonization as possible, an existing agreed categorization system is used.

The GSC uses the system which is developed in the framework of the CCPR as it is also suitable for contaminants. It is adopted for characterizing the various food and feed groups and the individual commodities. This system is especially elaborated regarding primary agricultural commodities, but needs further extension regarding processed products. Where necessary, new (sub) group codes or commodity codes are therefore introduced. These are described in Annex V-A. Annex V-A will also contain product descriptions as far as they are different from those contained in the existing system described by the CCPR.

Where appropriate and possible, the descriptive texts accompanying the food categories do or should also contain indications about the concentration or dilution factor in the processed commodities mentioned, in relation to the primary produces) involved. In that way a first estimate can be made of the possible carry-over of contaminants from primary products to the various processed products. It has to be borne in mind however that the specific distribution of a contaminant in the primary product and the behavior during processing is a complicating factor here. Further advice may be necessary in those cases. See also the general indications in Annex I and possible specific information mentioned in relation to the contaminant.

Description of the food categorization system of the GSC

The first part contains the categorization system as developed and maintained by the CCPR. It consists of 5 classes, covering primary food commodities of plant, resp. animal origin, primary feed commodities and processed commodities of plant, resp. animal origin. The classes are subdivided in 19 types and 93 groups, which are identified by code numbers and letters.

Reference is made to Vol. 2 of the Codex Alimentarius, section 2 (1993), in which this system is described, and to CX/PR 92/6 (in which a different kind of group numbering was introduced).

Annex V-A is the other part of the food categorization system for the GSC. It is developed and maintained by the CCFAC, and is complementary to the system described in the first part. It is mainly directed to processed, derived and multi-ingredient foods and encompasses all those types and groups and commodity descriptions that are necessary to assign food categorization codes to existing or planned Codex MLs for contaminants.

COMPLEMENTARY FOOD CATEGORIZATION SYSTEM FOR THE GSC

INTRODUCTION

The following additions to the food categorization system described in Annex V-A will serve the need of assigning a food code number to commodities that are not covered by Annex V-A. The commodities involved are mainly processed, derived and multi-ingredient foods.

The system has been designed as a comprehensive list (on a general level), in order to be able to accommodate possible future needs.

In this phase no individual product definitions and codes are given. It seems sufficient to go no further than a type or group level in judging the acceptability of the system. The classification can be developed in further detail as the need arises.

The system used in the GSFA for food classification has been utilized as far as it is compatible with the existing Codex classification system described in Annex V-A.

See the annexed list of proposed new food categories. Some explanations are added, and also some existing related food categories, for a better insight in the proposed system.

Commodity descriptions can often be derived from existing Codex Standards.

Information regarding concentration and dilution factors, in relation to contaminant carry-over from primary products, will be added where appropriate and available.

Definitions for the part of the product that shall be analyzed and to which the ML of a contaminant will apply, that are different from existing definitions in Annex V-A, may also be mentioned in this Annex.

CLASS	TYPE	GROUP	LETTER CODE	PRODUCT GROUP DESCRIPTION
D				PROCESSED FOODS OF PLANT ORIGIN (existing)
D	01			Secondary commodities of plant origin <i>(5 existing groups)</i>
D	01	06	TF	Treated fruit products (peeled, cut, frozen etc.) <i>(New proposed group; commodity codes can be derived from existing fruit codes)</i>
D	01	07	TV	Treated vegetable products (cleaned, cut, frozen etc.) <i>(New proposed group; commodity codes can be derived from existing vegetable codes)</i>
D	02			Derived products of plant origin <i>(7 existing groups)</i>
D	02	08	JV	Vegetable juices and purees <i>(New proposed group; commodity codes can be derived from the existing vegetable codes)</i>
D	02	09	SH	Sugars, syrups and honey <i>(New proposed group; commodity codes to be developed)</i>
D	03			Manufactured foods of plant origin (multi-ingredient) <i>(1 existing group)</i>
D	03	01	CP	Manufactured multi-ingredient cereal products (e.g. bread and other cooked cereal products) <i>(existing group)</i>
D	03	02	CB	Beverages derived from cereals (e.g. beer) <i>(New proposed group; commodity codes to be developed when the necessity arises)</i>
D	03	03	NF	Fruit nectars <i>(New proposed group; commodity codes can be derived from the existing fruit codes)</i>
D	03	04	FF	Fermented fruit beverages (wine, cider) <i>(New proposed group; commodity codes can be derived from the existing fruit concerned)</i>
D	03	05	DA	Distilled alcoholic beverages <i>(New proposed group; commodity codes to be developed when the need arises)</i>
D	03	06	FJ	Fruit jams, jellies, marmalades etc. <i>(New proposed group; commodity codes to be derived from the existing fruit codes)</i>
D	03	07	SF	Fruit chutneys and comparable preparations <i>(New proposed group; commodity codes to be derived from the existing fruit codes)</i>
D	03	08	SV	Vegetable chutneys and comparable preparations <i>(New proposed group; commodity codes to be derived from the existing vegetable codes)</i>

D	03	09	PS	Preparations from nuts, oil seeds and other seeds (<i>New proposed group; commodity codes to be derived from the existing product codes</i>)
D	03	10	pp	Other manufactured plant products (<i>New proposed group; commodity codes to be developed when the need arises</i>)
E				PROCESSED FOODS OF ANIMAL ORIGIN (<i>existing class</i>)
E	01			Secondary commodities of animal origin (<i>2 existing groups</i>)
E	01	03	MS	Secondary meat products (e.g. cooked meat) (<i>New proposed group; commodity codes to be derived from the existing meat codes</i>)
E	01	04	ES	Secondary egg products (e.g. egg powder) (<i>New proposed group; commodity codes to be derived from the existing egg codes</i>)
E	01	05	WS	Secondary fishery products (e.g., smoked fish) (<i>New proposed group; commodity codes to be derived from the existing fish codes</i>)
E	02			Derived animal products of animal origin (<i>4 existing groups</i>)
E	02	05	MC	Derived meat products (e.g. meat extract) (<i>New proposed group; commodity codes to be derived from existing meat codes</i>)
E	02	06	ED	Derived egg products (e.g. egg white, yolk) (<i>New proposed group; commodity codes to be derived from existing meat codes</i>)
E	02	07	WD	Derived fishery products (<i>New proposed group; commodity codes to be derived from the existing fish codes</i>)
E	03			Manufactured food (single ingredient), animal origin (<i>1 existing group</i>)
E	03	01	LI	Manufactured milk products (single ingredient) (<i>existing group</i>)
E	03	02	MT	Manufactured meat products (e.g. cured meat) (<i>New proposed group; commodity codes to be derived from existing meat codes</i>)
E	03	03	EM	Manufactured egg products (e.g. egg white powder) (<i>New proposed group; commodity codes to be derived from existing egg codes</i>)
E	03	04	WP	Manufactured fishery products (<i>New proposed group; commodity codes to be derived from existing fish codes</i>)

E	04			Manufactured food (multi-ingredient) of animal origin <i>(1 existing group)</i>
E	04	01	LM	Manufactured milk products (multi-ingredient) <i>(existing group)</i>
E	04	02	MP	Manufactured meat products (multi-ingredient) (e.g. sausage) <i>(New proposed group; commodity codes to be developed in relation to commodity description)</i>
E	04	03	EP	Manufactured egg products (multi-ingredient) <i>(New proposed groups; commodity codes to be developed in relation to commodity description)</i>
E	04	04	WI	Manufactured fishery products (multi-ingredient) <i>(New proposed group; commodity codes to be derived from existing fish codes)</i>
F				MULTI-INGREDIENT MANUFACTURED FOODS <i>(New proposed class)</i>
F	01			Beverages (multi-ingredient) <i>(New proposed type)</i>
F	01	01	BS	Beverages (soft drinks end comparable preparations) <i>(New proposed group; commodity codes to be developed when the necessity arises)</i>
F	01	02	BA	Alcoholic multi-ingredient beverages <i>(New proposed group; commodity codes to be developed when the necessity arises)</i>
F	02			Sauces, salad dressings, soups, bouillons etc. <i>(New proposed type)</i>
F	02	01	SP	Seasonings and condiments <i>(New proposed group; commodity codes to be developed when the necessity arises)</i>
F	02	02	PV	Vinegars (multi-ingredient) <i>(New proposed group; commodity codes to be developed when the necessity arises)</i>
F	02	03	PM	Mustards <i>(New proposed group; commodity codes to be developed when the necessity arises)</i>
F	02	04	BS	Soups and broths <i>(New proposed group; commodity codes to be developed when the necessity arises)</i>
F	02	05	ME	Sauces and comparable products <i>(New proposed group; commodity codes to be developed when the necessity arises)</i>
F	02	06	BC	Salads and sandwich spreads <i>(New proposed group; commodity codes to be developed when the necessity arises)</i>

F	03			Chocolate & other confectionery <i>(New proposed type)</i>
F	03	01	CC	Chocolate products <i>(New proposed group; commodity codes to be developed when the necessity arises)</i>
F	03	02	CS	Sugar confectionery, including nut based and comparable multi-ingredient confectionery <i>(New proposed group; commodity codes to be developed when the necessity arises)</i>
F	03	03	CG	Chewing gum <i>(New proposed group; commodity codes to be developed when the necessity arises)</i>
F	04			Margarines & other multi-ingredient fatty foods <i>(New proposed type)</i>
F	04	01	FF	Margarines > 80 % fat <i>(New proposed group; commodity codes to be developed when the necessity arises)</i>
F	04	02	LF	Margarines < 80 % fat <i>(New proposed group; commodity codes to be developed when the necessity arises)</i>
F	04	03	OF	Other products based on fat emulsions <i>(New proposed group; commodity codes to be developed when the necessity arises)</i>
F	05			Multi-ingredient bakery wares <i>(New proposed type)</i>
F	05	01	BF	Fine bakery wares <i>(New proposed group; commodity codes to be developed when the necessity arises)</i>
F	05	02	BS	Savoury snacks (potato, cereal or starch base) <i>(New proposed group; commodity codes to be developed when the necessity arises)</i>
F	05	03	NS	Savoury coated nuts, other nut snacks, nut mixtures <i>(New proposed group; commodity codes to be developed when the necessity arises)</i>
F	06			Multi-ingredient foods for special dietary uses <i>(New proposed type)</i>
F	06	01	ID	Infant and follow-on formulae <i>(New proposed group; commodity codes to be developed when the necessity arises)</i>
F	06	02	CD	Weaning foods <i>(New proposed group; commodity codes to be developed when the necessity arises)</i>
F	06	03	HD	Dietetic foods intended for special medical purposes <i>(New proposed group; commodity codes to be developed when the necessity arises)</i>

F	06	04	TD	Dietetic formulae for slimming purposes and weight reduction <i>(New proposed group; commodity codes to be developed when the necessity arises)</i>
F	06	05	SD	Supplementary foods for dietetic uses <i>(New proposed group; commodity codes to be developed when the necessity arises)</i>
F	06	06	AD	Food supplements <i>(New proposed group; commodity codes to be developed when the necessity arises)</i>
G				OTHER EDIBLE PRODUCTS <i>(New proposed class)</i>
G	01			Water, minerals and organic compounds <i>(New proposed type)</i>
G	01	01	DW	Drinking water, mineral water, table waters <i>(New proposed group, commodity codes to be developed when the necessity arises)</i>
G	01	02	SW	Salt, salt substitutes, mineral preparations <i>(New proposed group; commodity codes to be developed when the necessity arises)</i>

**FOOD ADDITIVES AND CONTAMINANTS PROPOSED FOR EVALUATION BY
JECFA**

Food additives

gamma-cyclodextrin
enzyme-hydrolyzed carboxymethyl cellulose
flavouring agents
menthol (re-evaluation)
montanic acid esters
riboflavin derived from genetically-modified *Bacillus subtilis*
stevioside

Proposed by

Hungary, Germany
Finland
USA, United Kingdom
Denmark
Germany
United Kingdom
Egypt

Contaminant

cadmium
dioxins and dioxin-like PCBs
ethyl carbamate
fumonisin B₁
methylmercury
nitrate
polycyclic aromatic hydrocarbons
trichothecenes
zearalenone

Proposed by

USA, Japan
CCFAC
CCFAC
IPCS
CCFAC
Netherlands
Denmark, Netherlands
Netherlands
Sweden

Intake assessments

BHA, BHT, benzoates, sulfites, and TBHQ

Proposed by

CCFAC

**PROPOSED DRAFT CODE OF PRACTICE FOR THE REDUCTION OF AFLATOXIN
B₁ IN RAW MATERIALS AND SUPPLEMENTAL FEEDINGSTUFFS FOR MILK
PRODUCING ANIMALS
(At Step 8)**

1. BACKGROUND

1.1 Aflatoxin B₁ contamination of animal feedingstuffs can be a very serious problem, occurring in part due to inadequate storage conditions. Contamination may also occur at the preharvest stage and be exacerbated by inadequate storage conditions. Good cropping practices, use of seed varieties bred for resistance to seed-infecting fungi and insect pests as well as the use of appropriate approved pesticides represent reasonable preventive measures to control contamination in the field. Even with application of these practices, conditions created by the environment and/or traditional agricultural procedures may defeat any preventative measures.

1.2 Practices that reduce aflatoxin B₁ contamination in the field and after harvest should be an integral part of animal feedingstuff production, particularly for the export market because of the additional handling and transport steps required to get the product to the final destination. The factors most amenable for prevention of fungal infection and aflatoxin B₁ production involve proper drying and storage of the feedingstuff prior to transport. The problems created by too much moisture are magnified greatly by deficient post-harvest crop handling techniques.

1.3 Investigations concerning the biological fate of aflatoxin B₁ (AFB₁) in lactating dairy cattle have demonstrated the transmission of residues into milk, occurring as the metabolite aflatoxin M₁ (AFM₁). Although AFM₁ is considered to be less carcinogenic than AFB₁ by at least an order of magnitude, its presence in dairy products should be limited to the lowest level practicable. The amount of daily ingested AFB₁ which is transferred into milk is in the range of 0.17 to 3.3%.

1.4 To ensure the lowest possible level of AFM₁ in milk, attention should be given to residues of AFB₁ in the lactating dairy animal's daily feed ration.

1.5 To date there has been no widespread government acceptance of any decontamination treatment intended to reduce aflatoxin B₁ levels in contaminated animal feedingstuffs. Ammoniation appears to have the most practical application for the decontamination of agricultural commodities, and has received limited regional (state, country) authorization for its use with animal feed under specified conditions (i.e. commodity type, quantity, animal). Also, research suggests that the addition of the anticaking/binding agent "hydrated sodium calcium aluminosilicate" to aflatoxin contaminated feeds may reduce AFM₁ residues in milk, depending on the initial concentration of AFB₁ in the feed.

2. RECOMMENDED PRACTICES

2.1 Crop Production

2.1.1 Prepare seed bed for new crop by destroying or removing the seed heads or fruits (e.g. corn ears, peanuts, etc.) of aflatoxin susceptible crops.

2.1.2 Utilize soil tests if possible to determine fertilizer needs and apply fertilizer and soil conditioners to assure adequate soil pH and plant nutrition to avoid plant stress, especially during seed development.

2.1.3 When feasible, use seed varieties bred for fungal resistance and field tested for resistance to *Aspergillus flavus*.

2.1.4 As far as practicable, sow and harvest crops at times which will avoid high temperature and drought stress during the period of seed development/maturation.

2.1.5 Minimize insect damage and fungal infection by the proper use of appropriate approved insecticides and fungicides and other appropriate practices within an integrated pest management program.

2.1.6 Use good agronomic practice, including measures which will reduce plant stress. Such measures may include: avoidance of overcrowding of plants by sowing at the recommended row and intra-plant spacings for the species/varieties grown, maintenance of a weed free environment in the growing crop by the use of appropriate approved herbicides and other suitable cultural practices, elimination of fungal vectors in the vicinity of the crop and crop rotation.

2.1.7 Minimize mechanical damage to crops during cultivation.

2.1.8 Irrigation is a valuable method of reducing plant stress in some growing situations. If irrigation is used ensure that it is applied evenly and individual plants have an adequate supply of water.

2.2 Harvest

2.2.1 Harvest crops at full maturity unless allowing the crop to continue to full maturity would subject it to extreme heat, rainfall or drought conditions.

2.2.2 As much as possible avoid mechanical damage during harvest.

2.2.3 Where applicable dry crops to a minimum moisture content as quickly as possible.

2.2.4 If crops are harvested at high moisture levels dry immediately after harvest.

2.2.5 Avoid piling or heaping wet freshly harvested commodities for more than a few hours prior to drying or threshing to lessen the risk of fungal growth.

2.2.6 Ensure adequate protection from rain during sun drying.

2.3 Storage

2.3.1 Practice good sanitation for storage structures, wagons, elevators and other containers to ensure that stored crops will not be contaminated. Proper storage conditions include dry, well ventilated structures that provide protection from rain or seepage of ground water.

2.3.2 For bagged commodities, ensure that bags are clean and dry and stack on pallets or incorporate a water impermeable layer between the sacks and the floor.

2.3.3 Ensure that crops to be stored are free of mould and insects and are dried to safe moisture levels (ideally crops should be dried to a moisture content in equilibrium with a relative humidity of 70 %).

2.3.4 Prevent insect infestation by the use of appropriate approved insecticides.

2.3.5 Ensure that the storage facilities are free of insects and mould by good housekeeping and/or the use of appropriate approved fumigants.

2.3.6 Prevent access by rodents and birds.

2.3.7 Store at as low a temperature as possible. Where possible aerate commodities stored in bulk through continuous circulation of air through the storage vessel to maintain proper temperature and moisture.

2.3.8 Use of a suitable authorized preservative e.g. an organic acid such as propionic acid, may be beneficial in that such acids are effective in killing moulds and fungi and preventing the production of mycotoxins. If organic acids are used, it is important that the amounts added are sufficient to prevent fungal growth and is consistent with the products end use.

2.4 Transport

2.4.1 Make sure that transport containers and vehicles are free of mould, insects and any contaminated material by thoroughly cleaning before use or re-use. Periodic disinfestation with appropriate approved fumigants or other pesticides may be useful.

2.4.2 Protect shipments from moisture by appropriate means such as airtight containers, covering with tarpaulins, etc. Care must be taken in the use of tarpaulins to avoid sweating of the commodity that could lead to local moisture and heat build up which are prime conditions for fungal growth.

2.4.3 Avoid insect and rodent infestation during transport by the use of insect resistant containers or insect and rodent repellent chemical treatments.

2.5 Feed Production and Disposition of AFB₁ Contaminated Animal Feeds

2.5.1 Ensure that milling equipment is kept clean, free of dust and feed accumulation.

2.5.2 Use an appropriate sampling and testing program to monitor outbound and inbound shipments for the presence of AFB₁. Because AFB₁ concentration in shipments may be extremely heterogeneous refer to FAO recommendations for sampling plans. Adjust frequency of sampling and testing to take into account conditions conducive to aflatoxin B₁ formation, the regional source of the commodity and prior experience within the growing season.

2.5.3 If aflatoxin B₁ is detected, consider one or more of the following options. In all cases ensure that the aflatoxin B₁ level of the finished feed is appropriate for its intended use (i.e. maturity and species of animal being fed) and is consistent with national codes and guidelines or qualified veterinary advice.

2.5.3.1 Consider the restriction of AFB₁ contaminated feed to a percentage of the daily ration such that the daily amount of AFB₁ ingested would not result in significant residues of AFM₁ in milk.

2.5.3.2 If feed restriction is not practical, divert the use of highly contaminated feedingstuffs to non-lactating animals only.

PROPOSED DRAFT MAXIMUM LEVELS FOR LEAD
(At Step 5)

CODE No.	FOOD	ML (MG/KG)	STEP	REMARKS
FC 1 F FS 12 FB 18 FT 26 FI 30	<u>Fruit</u>	0.1	5	
VA 35 VO 50 VC 45 VR 75	<u>Vegetables</u> except brassica (VB), leafy vegetables (VL), and mushrooms	0.1	5	
VB 40 VL 53	<u>Brassica</u> except kale (480) <u>Leafy vegetables (except spinach)</u>	0.3	5	
C 81 VD 70 VP 60	<u>Cereal products, except bran</u> <u>Pulses</u> <u>Legume vegetables</u>	0.2	5	
MM 97 PM 100	<u>Meat of cattle, sheep and pig</u> <u>Poultry meat</u>	0.1	5	
MF 97 PF 111 FM 183 OC 172 OR 172	<u>Fat from meat</u> <u>Fat from poultry</u> <u>Milk fat</u> <u>Vegetable oils</u>	0.1	5	
MO 97	<u>Edible offal of cattle pig and poultry</u>	0.5	5	
ML 107	<u>Milk</u> ¹	0.02 ^{2*}	5	Also secondary (82) milk products (as consumed)
WF 115, WD 120 WS 125	<u>Fish</u>	0.5	5	
WC 143	<u>Crustaceans</u>	1.0	5	
IM 151	<u>Bivalve Molluscs</u>	2.0	5	
JF 175	<u>Fruit juices</u>	0.1	5	Also nectars
FF 269	<u>Wine</u>	0.20	5	
LM (unspecified)	<u>Infant formulae</u>	0.02 ³	5	

¹ For dairy products an appropriate concentration factor applies, e.g. for cheese a factor of 10 as approximately 10 kg milk is used for 1 kg cheese.

² Provided appropriate methods of analysis are developed

³ Provided appropriate methods of analysis are developed