



## JOINT FAO/WHO FOOD STANDARDS PROGRAMME

### CODEX COMMITTEE ON FOOD ADDITIVES

#### Forty-fourth Session

**Hangzhou, China, 12-16 March 2012**

### DRAFT AND PROPOSED DRAFT FOOD ADDITIVE PROVISIONS

**(Provisions in Table 1 and 2 of Table 3 food additives with “acidity regulators and “emulsifier, stabilizer and thickener” function)**

Governments and international organizations in Observer status with the Codex Alimentarius Commission wishing to submit comments at Step 3 and Step 6 on the following subject matter are invited to do so **no later than 31 January 2012** as follows: Secretariat, Codex Committee on Food Additives, National Institute of Nutrition and Food Safety, China CDC, 7 Panjiayuan Nanli, Chaoyang District, Beijing 100021, China (Telefax: + 86 10 67711813, E-mail: [secretariat@ccfa.cc](mailto:secretariat@ccfa.cc) *preferably*), with a copy to the Secretary, Codex Alimentarius Commission, Joint FAO/WHO Food Standards Programme, Viale delle Terme di Caracalla, 00153 Rome, Italy (Telefax: +39 06 5705 4593; E-mail: [Codex@fao.org](mailto:Codex@fao.org) - *preferably*).

## BACKGROUND

1. The 43<sup>rd</sup> Session of the Codex Committee on Food Additives (CCFA) agreed to the proposal of the Delegation of the United States of America, speaking as Chair of the physical Working Group (p-WG) on the GSFA, to consider at the next session the provisions in Table 1 and 2 of the GSFA for those food additives in Table 3 with the function “acidity regulators” or “emulsifiers, stabilizer, thickeners” as an innovative way to make progress on reducing the backlog of provisions for inclusion in the GSFA. A list of the additives considered was presented in App. X of REP11/FA.
2. The Committee further agreed to establish an electronic Working Group (e-WG), led by the United States of America, to develop a horizontal approach for the consideration of these provisions for use by the p-WG on the GSFA when recommending final adoption or discontinuation of the food additives provisions in Table 1 and 2 of the “acidity regulators” and “emulsifiers, stabilizers, thickeners” in Table 3<sup>1</sup>.
3. The Committee further agreed to circulate the food additive provisions in Tables 1 and 2 for “acidity regulators” or “emulsifiers, stabilizers, thickeners” in Table 3, listed in Appendix X, for comments at Step 3 and 6.<sup>2</sup>

## REQUEST FOR COMMENTS

4. Members and Observers organizations are invited to provide comments at Step 3 and 6 as directed above on the draft and proposed draft provisions for Table 1 and 2 of Table 3 food additives with “acidity regulators” (Annex 1) and “emulsifier, stabilizer and thickener” function (Annex 2).

<sup>1</sup> The proposal is presented in CX/FA 12/44/9 Add.1

<sup>2</sup> REP11/FA, paras 71-73 and App. X

## Annex 1

### Draft and proposed draft food additive provisions for "Acidity Regulators" at Step 3 and 6

Food Category No.	01.1.1	Milk and buttermilk (plain)			
Additive	INS	Step	Year	Max Level	Notes
TRISODIUM CITRATE	331(iii)	7		GMP	

  

Food Category No.	01.1.1.2	Buttermilk (plain)			
Additive	INS	Step	Year	Max Level	Notes
MAGNESIUM CARBONATE	504(i)	7		GMP	
MAGNESIUM HYDROXIDE	528	7		GMP	
MAGNESIUM HYDROXIDE CARBONATE	504(ii)	7		GMP	
POTASSIUM DIHYDROGEN CITRATE	332(i)	7		GMP	
POTASSIUM LACTATE	326	7		GMP	
SODIUM DIHYDROGEN CITRATE	331(i)	7		GMP	
SODIUM LACTATE	325	7		GMP	
TRIPOTASSIUM CITRATE	332(ii)	7		GMP	

  

Food Category No.	01.2.1	Fermented milks (plain)			
Additive	INS	Step	Year	Max Level	Notes
ACETIC ACID, GLACIAL	260	7		GMP	
CITRIC ACID	330	7		1500 mg/kg	63
FUMARIC ACID	297	7		GMP	
GLUCONO DELTA-LACTONE	575	7		GMP	
HYDROCHLORIC ACID	507	7		GMP	
LACTIC ACID, L-, D- and DL-	270	7		GMP	
MALIC ACID, DL-	296	7		GMP	
TRISODIUM CITRATE	331(iii)	7		1500 mg/kg	63

  

Food Category No.	01.2.1.2	Fermented milks (plain), heat-treated after fermentation			
Additive	INS	Step	Year	Max Level	Notes

<b>Food Category No.</b>	<b>01.2.1.2</b>	<b>Fermented milks (plain), heat-treated after fermentation</b>			
Additive	INS	Step	Year	Max Level	Notes
AMMONIUM HYDROXIDE	527	4		GMP	
CALCIUM CARBONATE	170(i)	4		GMP	
CALCIUM HYDROXIDE	526	4		GMP	
CALCIUM LACTATE	327	4		GMP	
CALCIUM OXIDE	529	4		GMP	
CITRIC ACID	330	7		GMP	
GLUCONO DELTA-LACTONE	575	4		GMP	
MAGNESIUM CARBONATE	504(i)	7		GMP	
MAGNESIUM HYDROXIDE	528	7		GMP	
MAGNESIUM HYDROXIDE CARBONATE	504(ii)	7		GMP	
MALIC ACID, DL-	296	4		GMP	
POTASSIUM CARBONATE	501(i)	4		GMP	
POTASSIUM DIHYDROGEN CITRATE	332(i)	7		GMP	
POTASSIUM LACTATE	326	7		GMP	
SODIUM CARBONATE	500(i)	4		GMP	
SODIUM DIHYDROGEN CITRATE	331(i)	7		GMP	
SODIUM HYDROGEN CARBONATE	500(ii)	4		GMP	
SODIUM HYDROXIDE	524	4		GMP	
SODIUM LACTATE	325	7		GMP	
TRIPOTASSIUM CITRATE	332(ii)	7		GMP	

<b>Food Category No.</b>	<b>01.2.2</b>	<b>Renneted milk (plain)</b>			
Additive	INS	Step	Year	Max Level	Notes
CALCIUM CARBONATE	170(i)	7		GMP	
MAGNESIUM CARBONATE	504(i)	7		GMP	
MAGNESIUM HYDROXIDE	528	7		GMP	
MAGNESIUM HYDROXIDE CARBONATE	504(ii)	7		GMP	
POTASSIUM DIHYDROGEN CITRATE	332(i)	7		GMP	
SODIUM DIHYDROGEN CITRATE	331(i)	7		GMP	
TRIPOTASSIUM CITRATE	332(ii)	7		GMP	
TRISODIUM CITRATE	331(iii)	7		GMP	

<b>Food Category No.</b>	<b>01.4.1</b>	<b>Pasteurized cream (plain)</b>			
Additive	INS	Step	Year	Max Level	Notes
CALCIUM CARBONATE	170(i)	7		GMP	
CALCIUM LACTATE	327	7		GMP	

<b>Food Category No.</b>	<b>01.4.1</b>	<b>Pasteurized cream (plain)</b>			
Additive	INS	Step	Year	Max Level	Notes
CITRIC ACID	330	7		GMP	
LACTIC ACID, L-, D- and DL-	270	4		GMP	
POTASSIUM CARBONATE	501(i)	7		GMP	
POTASSIUM DIHYDROGEN CITRATE	332(i)	7		GMP	
POTASSIUM HYDROGEN CARBONATE	501(ii)	7		2000 mg/kg	
POTASSIUM LACTATE	326	7		GMP	
SODIUM CARBONATE	500(i)	7		GMP	
SODIUM DIHYDROGEN CITRATE	331(i)	7		GMP	
SODIUM HYDROGEN CARBONATE	500(ii)	7		GMP	
SODIUM LACTATE	325	7		GMP	
SODIUM SESQUICARBONATE	500(iii)	7		GMP	
TRICALCIUM CITRATE	333(iii)	7		GMP	
TRIPOTASSIUM CITRATE	332(ii)	7		GMP	
TRISODIUM CITRATE	331(iii)	7		1000 mg/kg	

<b>Food Category No.</b>	<b>01.4.2</b>	<b>Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)</b>			
Additive	INS	Step	Year	Max Level	Notes
CALCIUM CARBONATE	170(i)	7		5000 mg/kg	
CALCIUM LACTATE	327	4		GMP	
CITRIC ACID	330	7		GMP	
LACTIC ACID, L-, D- and DL-	270	4		GMP	
POTASSIUM CARBONATE	501(i)	7		GMP	
POTASSIUM DIHYDROGEN CITRATE	332(i)	7		GMP	
POTASSIUM HYDROGEN CARBONATE	501(ii)	7		GMP	
POTASSIUM LACTATE	326	7		GMP	
SODIUM CARBONATE	500(i)	7		GMP	
SODIUM DIHYDROGEN CITRATE	331(i)	7		GMP	
SODIUM HYDROGEN CARBONATE	500(ii)	7		GMP	
SODIUM LACTATE	325	7		GMP	
SODIUM SESQUICARBONATE	500(iii)	7		GMP	
TRICALCIUM CITRATE	333(iii)	7		GMP	
TRIPOTASSIUM CITRATE	332(ii)	7		5000 mg/kg	
TRISODIUM CITRATE	331(iii)	7		5000 mg/kg	

<b>Food Category No.</b>	<b>01.6.6</b>	<b>Whey protein cheese</b>			
Additive	INS	Step	Year	Max Level	Notes

<b>Food Category No.</b>	<b>01.6.6</b>	<b>Whey protein cheese</b>			
Additive	INS	Step	Year	Max Level	Notes
ACETIC ACID, GLACIAL	260	Adopted	2006	GMP	
CITRIC ACID	330	Adopted	2006	GMP	
GLUCONO DELTA-LACTONE	575	Adopted	2006	GMP	
LACTIC ACID, L-, D- and DL-	270	Adopted	2006	GMP	
MALIC ACID, DL-	296	Adopted	2006	GMP	

<b>Food Category No.</b>	<b>01.8.2</b>	<b>Dried whey and whey products, excluding whey cheeses</b>			
Additive	INS	Step	Year	Max Level	Notes
CALCIUM CARBONATE	170(i)	Adopted	2006	10000 mg/kg	
CALCIUM HYDROXIDE	526	Adopted	2006	GMP	
MAGNESIUM CARBONATE	504(i)	Adopted	2006	10000 mg/kg	
POTASSIUM CARBONATE	501(i)	Adopted	2006	GMP	
POTASSIUM DIHYDROGEN CITRATE	332(i)	Adopted	2006	GMP	
POTASSIUM HYDROGEN CARBONATE	501(ii)	Adopted	2006	GMP	
POTASSIUM HYDROXIDE	525	Adopted	2006	GMP	
SODIUM CARBONATE	500(i)	Adopted	2006	GMP	
SODIUM DIHYDROGEN CITRATE	331(i)	Adopted	2006	GMP	
SODIUM HYDROGEN CARBONATE	500(ii)	Adopted	2006	GMP	
SODIUM HYDROXIDE	524	Adopted	2006	GMP	
SODIUM SESQUICARBONATE	500(iii)	Adopted	2006	GMP	
TRIPOTASSIUM CITRATE	332(ii)	Adopted	2006	GMP	
TRISODIUM CITRATE	331(iii)	Adopted	2006	GMP	

<b>Food Category No.</b>	<b>02.1.1</b>	<b>Butter oil, anhydrous milkfat, ghee</b>			
Additive	INS	Step	Year	Max Level	Notes
CITRIC ACID	330	Adopted	2006	GMP	171
SODIUM DIHYDROGEN CITRATE	331(i)	Adopted	2006	GMP	171
TRISODIUM CITRATE	331(iii)	Adopted	2006	GMP	171

<b>Food Category No.</b>	<b>02.1.2</b>	<b>Vegetable oils and fats</b>			
Additive	INS	Step	Year	Max Level	Notes
ACETIC ACID, GLACIAL	260	7		5000 mg/kg	
ASCORBIC ACID, L-	300	7		200 mg/kg	
CALCIUM LACTATE	327	7		GMP	
CITRIC ACID	330	7		100 mg/kg	15
GLUCONO DELTA-LACTONE	575	7		GMP	
LACTIC ACID, L-, D- and DL-	270	7		GMP	
MALIC ACID, DL-	296	7		100 mg/kg	

<b>Food Category No.</b>	<b>02.1.2</b>	<b>Vegetable oils and fats</b>			
Additive	INS	Step	Year	Max Level	Notes
POTASSIUM ACETATES	261	7		GMP	
POTASSIUM DIHYDROGEN CITRATE	332(i)	7		GMP	
POTASSIUM LACTATE	326	7		GMP	
SODIUM ACETATE	262(i)	7		5000 mg/kg	
SODIUM CARBONATE	500(i)	7		GMP	
SODIUM DIHYDROGEN CITRATE	331(i)	7		GMP	
SODIUM HYDROGEN CARBONATE	500(ii)	7		GMP	
SODIUM LACTATE	325	7		GMP	
SODIUM SESQUICARBONATE	500(iii)	7		GMP	
TRICALCIUM CITRATE	333(iii)	7		GMP	
TRIPOTASSIUM CITRATE	332(ii)	7		GMP	
TRISODIUM CITRATE	331(iii)	7		GMP	

  

<b>Food Category No.</b>	<b>02.1.3</b>	<b>Lard, tallow, fish oil, and other animal fats</b>			
Additive	INS	Step	Year	Max Level	Notes
ACETIC ACID, GLACIAL	260	7		5000 mg/kg	
ASCORBIC ACID, L-	300	7		200 mg/kg	
CALCIUM LACTATE	327	7		GMP	
CITRIC ACID	330	7		100 mg/kg	15
GLUCONO DELTA-LACTONE	575	7		GMP	
LACTIC ACID, L-, D- and DL-	270	7		GMP	
MALIC ACID, DL-	296	7		100 mg/kg	
POTASSIUM ACETATES	261	7		GMP	
POTASSIUM DIHYDROGEN CITRATE	332(i)	7		GMP	
POTASSIUM LACTATE	326	7		GMP	
SODIUM ACETATE	262(i)	7		5000 mg/kg	
SODIUM CARBONATE	500(i)	7		GMP	
SODIUM DIHYDROGEN CITRATE	331(i)	7		GMP	
SODIUM HYDROGEN CARBONATE	500(ii)	7		1000 mg/kg	
SODIUM HYDROXIDE	524	7		GMP	
SODIUM LACTATE	325	7		GMP	
SODIUM SESQUICARBONATE	500(iii)	7		GMP	
TRICALCIUM CITRATE	333(iii)	7		GMP	
TRIPOTASSIUM CITRATE	332(ii)	7		GMP	
TRISODIUM CITRATE	331(iii)	7		GMP	

<b>Food Category No.</b>	<b>02.2.1</b>	<b>Butter</b>			
Additive	INS	Step	Year	Max Level	Notes
CALCIUM HYDROXIDE	526	Adopted	2008	GMP	
SODIUM CARBONATE	500(i)	Adopted	2008	GMP	
SODIUM HYDROGEN CARBONATE	500(ii)	Adopted	2008	GMP	
SODIUM HYDROXIDE	524	Adopted	2008	GMP	

<b>Food Category No.</b>	<b>04.1.1</b>	<b>Fresh fruit</b>			
Additive	INS	Step	Year	Max Level	Notes
ASCORBIC ACID, L-	300	7		500 mg/kg	
TRISODIUM CITRATE	331(iii)	7		2000 mg/kg	

<b>Food Category No.</b>	<b>04.1.1.2</b>	<b>Surface-treated fresh fruit</b>			
Additive	INS	Step	Year	Max Level	Notes
CALCIUM CARBONATE	170(i)	7		GMP	4 & 16
MAGNESIUM CARBONATE	504(i)	7		GMP	16
MAGNESIUM HYDROXIDE	528	7		GMP	16
MAGNESIUM HYDROXIDE CARBONATE	504(ii)	7		GMP	16
POTASSIUM DIHYDROGEN CITRATE	332(i)	7		GMP	16
SODIUM DIHYDROGEN CITRATE	331(i)	7		GMP	16
TRIPOTASSIUM CITRATE	332(ii)	7		GMP	16

<b>Food Category No.</b>	<b>04.2.1</b>	<b>Fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds</b>			
Additive	INS	Step	Year	Max Level	Notes
ACETIC ACID, GLACIAL	260	7		GMP	
ASCORBIC ACID, L-	300	7		500 mg/kg	
CITRIC ACID	330	7		GMP	
LACTIC ACID, L-, D- and DL-	270	7		GMP	
MALIC ACID, DL-	296	7		GMP	
SODIUM ACETATE	262(i)	7		GMP	
SODIUM DIHYDROGEN CITRATE	331(i)	7		GMP	
SODIUM LACTATE	325	7		GMP	
TRISODIUM CITRATE	331(iii)	7		2000 mg/kg	

<b>Food Category No.</b>	<b>04.2.1.2</b>	<b>Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds</b>			
Additive	INS	Step	Year	Max Level	Notes
CALCIUM CARBONATE	170(i)	7		GMP	4 & 16

<b>Food Category No.</b>	<b>04.2.1.2</b>	<b>Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds</b>			
Additive	INS	Step	Year	Max Level	Notes
CALCIUM GLUCONATE	578	7		800 mg/kg	58
CALCIUM HYDROXIDE	526	7		800 mg/kg	58
MAGNESIUM CARBONATE	504(i)	7		GMP	16
MAGNESIUM HYDROXIDE	528	7		GMP	16
MAGNESIUM HYDROXIDE CARBONATE	504(ii)	7		GMP	16
POTASSIUM DIHYDROGEN CITRATE	332(i)	7		GMP	16
TRIPOTASSIUM CITRATE	332(ii)	7		GMP	16

  

<b>Food Category No.</b>	<b>04.2.1.3</b>	<b>Peeled, cut or shredded fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds</b>			
Additive	INS	Step	Year	Max Level	Notes
CALCIUM GLUCONATE	578	7		800 mg/kg	58
CALCIUM HYDROXIDE	526	7		800 mg/kg	58

  

<b>Food Category No.</b>	<b>04.2.2.1</b>	<b>Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds</b>			
Additive	INS	Step	Year	Max Level	Notes
ACETIC ACID, GLACIAL	260	7		GMP	
ASCORBIC ACID, L-	300	7		100 mg/kg	
CALCIUM GLUCONATE	578	7		1000 mg/kg	58
CALCIUM HYDROXIDE	526	7		1000 mg/kg	58
CITRIC ACID	330	7		GMP	
LACTIC ACID, L-, D- and DL-	270	7		GMP	
MALIC ACID, DL-	296	7		GMP	
POTASSIUM DIHYDROGEN CITRATE	332(i)	7		GMP	
SODIUM DIHYDROGEN CITRATE	331(i)	7		GMP	
TRICALCIUM CITRATE	333(iii)	7		GMP	
TRIPOTASSIUM CITRATE	332(ii)	7		GMP	
TRISODIUM CITRATE	331(iii)	7		GMP	

  

<b>Food Category No.</b>	<b>04.2.2.7</b>	<b>Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3</b>			
Additive	INS	Step	Year	Max Level	Notes



<b>Food Category No.</b>	<b>04.2.2.7</b>	<b>Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3</b>			
Additive	INS	Step	Year	Max Level	Notes
ACETIC ACID, GLACIAL	260	4		GMP	
ASCORBIC ACID, L-	300	4		GMP	
CALCIUM CARBONATE	170(i)	4		10000 mg/kg	58
CALCIUM LACTATE	327	4		10000 mg/kg	58
CITRIC ACID	330	4		GMP	
FUMARIC ACID	297	4		GMP	
LACTIC ACID, L-, D- and DL-	270	4		GMP	
MAGNESIUM CARBONATE	504(i)	4		5000 mg/kg	36
MALIC ACID, DL-	296	4		GMP	
POTASSIUM CARBONATE	501(i)	4		GMP	
SODIUM ACETATE	262(i)	4		GMP	
SODIUM CARBONATE	500(i)	4		GMP	
SODIUM DL-MALATE	350(ii)	4		GMP	
SODIUM FUMARATES	365	4		GMP	
SODIUM LACTATE	325	4		GMP	
TRISODIUM CITRATE	331(iii)	4		GMP	

<b>Food Category No.</b>	<b>06.1</b>	<b>Whole, broken, or flaked grain, including rice</b>			
Additive	INS	Step	Year	Max Level	Notes
CALCIUM CARBONATE	170(i)	7		2220 mg/kg	184
SODIUM ACETATE	262(i)	7		6000 mg/kg	

<b>Food Category No.</b>	<b>06.2</b>	<b>Flours and starches (including soybean powder)</b>			
Additive	INS	Step	Year	Max Level	Notes
CALCIUM CARBONATE	170(i)	4		10000 mg/kg	58
HYDROCHLORIC ACID	507	7		GMP	
SODIUM ACETATE	262(i)	7		6000 mg/kg	
SODIUM CARBONATE	500(i)	4		GMP	
TRISODIUM CITRATE	331(iii)	4		GMP	

<b>Food Category No.</b>	<b>06.2.1</b>	<b>Flours</b>			
Additive	INS	Step	Year	Max Level	Notes
ASCORBIC ACID, L-	300	7		300 mg/kg	
CALCIUM CARBONATE	170(i)	7		GMP	57
MAGNESIUM CARBONATE	504(i)	4		1500 mg/kg	
SODIUM HYDROGEN CARBONATE	500(ii)	7		45000 mg/kg	

<b>Food Category No.</b>	<b>06.2.2</b>	<b>Starches</b>			
Additive	INS	Step	Year	Max Level	Notes
SODIUM HYDROXIDE	524	7		GMP	

<b>Food Category No.</b>	<b>06.4.1</b>	<b>Fresh pastas and noodles and like products</b>			
Additive	INS	Step	Year	Max Level	Notes
ASCORBIC ACID, L-	300	4		200 mg/kg	
CALCIUM CARBONATE	170(i)	4		10000 mg/kg	58
CITRIC ACID	330	4		GMP	
FUMARIC ACID	297	4		600 mg/kg	
GLUCONO DELTA-LACTONE	575	4		GMP	
LACTIC ACID, L-, D- and DL-	270	4		GMP	
POTASSIUM CARBONATE	501(i)	4		GMP	
SODIUM ACETATE	262(i)	4		GMP	
SODIUM CARBONATE	500(i)	4		GMP	
SODIUM DL-MALATE	350(ii)	4		GMP	
SODIUM HYDROGEN CARBONATE	500(ii)	4		GMP	
SODIUM LACTATE	325	4		2400 mg/kg	

<b>Food Category No.</b>	<b>06.4.2</b>	<b>Dried pastas and noodles and like products</b>			
Additive	INS	Step	Year	Max Level	Notes
ASCORBIC ACID, L-	300	4		200 mg/kg	
CALCIUM CARBONATE	170(i)	4		10000 mg/kg	58
CITRIC ACID	330	4		GMP	
FUMARIC ACID	297	4		600 mg/kg	
LACTIC ACID, L-, D- and DL-	270	4		GMP	
MALIC ACID, DL-	296	4		GMP	
POTASSIUM CARBONATE	501(i)	7		2600 mg/kg	
SODIUM ACETATE	262(i)	7		6000 mg/kg	
SODIUM CARBONATE	500(i)	7		2600 mg/kg	
SODIUM HYDROGEN CARBONATE	500(ii)	4		GMP	
SODIUM LACTATE	325	4		2400 mg/kg	

<b>Food Category No.</b>	<b>08.1</b>	<b>Fresh meat, poultry, and game</b>			
Additive	INS	Step	Year	Max Level	Notes
ASCORBIC ACID, L-	300	7		2000 mg/kg	
POTASSIUM LACTATE	326	7		20000 mg/kg	
SODIUM CARBONATE	500(i)	4		GMP	
SODIUM LACTATE	325	7		20000 mg/kg	

<b>Food Category No.</b>	<b>08.1.1</b>	<b>Fresh meat, poultry, and game, whole pieces or cuts</b>			
Additive	INS	Step	Year	Max Level	Notes
ACETIC ACID, GLACIAL	260	7		GMP	
CALCIUM CARBONATE	170(i)	7		GMP	4 & 16
CALCIUM HYDROXIDE	526	7		GMP	
CALCIUM OXIDE	529	7		GMP	
CITRIC ACID	330	7		2000 mg/kg	
MAGNESIUM CARBONATE	504(i)	7		GMP	16
MAGNESIUM HYDROXIDE	528	7		GMP	16
MAGNESIUM HYDROXIDE CARBONATE	504(ii)	7		GMP	16
POTASSIUM DIHYDROGEN CITRATE	332(i)	7		GMP	16
POTASSIUM HYDROXIDE	525	7		GMP	
SODIUM ACETATE	262(i)	7		GMP	
SODIUM CARBONATE	500(i)	7		GMP	
SODIUM DIHYDROGEN CITRATE	331(i)	7		GMP	16
SODIUM HYDROGEN CARBONATE	500(ii)	7		GMP	
SODIUM HYDROXIDE	524	7		GMP	
SODIUM SESQUICARBONATE	500(iii)	7		GMP	
TRIPOTASSIUM CITRATE	332(ii)	7		GMP	16
TRISODIUM CITRATE	331(iii)	7		5000 mg/kg	

<b>Food Category No.</b>	<b>08.1.2</b>	<b>Fresh meat, poultry, and game, comminuted</b>			
Additive	INS	Step	Year	Max Level	Notes
CALCIUM CARBONATE	170(i)	7		1500 mg/kg	4 & 16
CALCIUM LACTATE	327	7		6000 mg/kg	
CITRIC ACID	330	7		100 mg/kg	15
LACTIC ACID, L-, D- and DL-	270	7		6000 mg/kg	
MAGNESIUM CARBONATE	504(i)	7		GMP	
MAGNESIUM HYDROXIDE	528	7		GMP	
MAGNESIUM HYDROXIDE CARBONATE	504(ii)	7		GMP	
POTASSIUM DIHYDROGEN CITRATE	332(i)	7		GMP	
SODIUM DIHYDROGEN CITRATE	331(i)	7		GMP	
TRICALCIUM CITRATE	333(iii)	7		GMP	
TRIPOTASSIUM CITRATE	332(ii)	7		GMP	
TRISODIUM CITRATE	331(iii)	7		GMP	

<b>Food Category No.</b>	<b>09.1</b>	<b>Fresh fish and fish products, including mollusks, crustaceans, and echinoderms</b>			
Additive	INS	Step	Year	Max Level	Notes

<b>Food Category No.</b>	<b>09.1</b>	<b>Fresh fish and fish products, including mollusks, crustaceans, and echinoderms</b>			
Additive	INS	Step	Year	Max Level	Notes
ASCORBIC ACID, L-	300	7		200 mg/kg	
CALCIUM LACTATE	327	4		10000 mg/kg	58
CITRIC ACID	330	7		GMP	
GLUCONO DELTA-LACTONE	575	4		100 mg/kg	
MAGNESIUM CARBONATE	504(i)	7		GMP	16
MAGNESIUM HYDROXIDE	528	7		GMP	16
MAGNESIUM HYDROXIDE CARBONATE	504(ii)	7		GMP	16
POTASSIUM DIHYDROGEN CITRATE	332(i)	7		GMP	
SODIUM DIHYDROGEN CITRATE	331(i)	7		GMP	
TRICALCIUM CITRATE	333(iii)	7		GMP	
TRIPOTASSIUM CITRATE	332(ii)	7		GMP	
TRISODIUM CITRATE	331(iii)	7		GMP	

<b>Food Category No.</b>	<b>09.1.1</b>	<b>Fresh fish</b>			
Additive	INS	Step	Year	Max Level	Notes
CALCIUM CARBONATE	170(i)	7		GMP	4, 16 & 50

<b>Food Category No.</b>	<b>09.1.2</b>	<b>Fresh mollusks, crustaceans, and echinoderms</b>			
Additive	INS	Step	Year	Max Level	Notes
CALCIUM CARBONATE	170(i)	7		GMP	4 & 16

<b>Food Category No.</b>	<b>09.2</b>	<b>Processed fish and fish products, including mollusks, crustaceans, and echinoderms</b>			
Additive	INS	Step	Year	Max Level	Notes
ACETIC ACID, GLACIAL	260	4		GMP	
ASCORBIC ACID, L-	300	4		GMP	
CALCIUM CARBONATE	170(i)	4		10000 mg/kg	58
CALCIUM LACTATE	327	4		10000 mg/kg	58
CITRIC ACID	330	4		GMP	
FUMARIC ACID	297	4		GMP	
MAGNESIUM CARBONATE	504(i)	4		5000 mg/kg	36
MALIC ACID, DL-	296	4		GMP	
POTASSIUM CARBONATE	501(i)	4		GMP	
SODIUM ACETATE	262(i)	4		GMP	
SODIUM CARBONATE	500(i)	4		GMP	
SODIUM DL-MALATE	350(ii)	4		GMP	
SODIUM FUMARATES	365	4		GMP	
SODIUM LACTATE	325	4		GMP	

<b>Food Category No.</b>	<b>09.2.1</b>	<b>Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms</b>			
Additive	INS	Step	Year	Max Level	Notes
ASCORBIC ACID, L-	300	7		400 mg/kg	
CALCIUM CARBONATE	170(i)	7		GMP	95
CITRIC ACID	330	7		GMP	
MAGNESIUM CARBONATE	504(i)	7		GMP	
MAGNESIUM HYDROXIDE	528	7		GMP	
MAGNESIUM HYDROXIDE CARBONATE	504(ii)	7		GMP	
POTASSIUM DIHYDROGEN CITRATE	332(i)	7		GMP	61
SODIUM DIHYDROGEN CITRATE	331(i)	7		GMP	
TRICALCIUM CITRATE	333(iii)	7		GMP	
TRIPOTASSIUM CITRATE	332(ii)	7		GMP	
TRISODIUM CITRATE	331(iii)	7		GMP	

<b>Food Category No.</b>	<b>09.2.2</b>	<b>Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms</b>			
Additive	INS	Step	Year	Max Level	Notes
AMMONIUM CARBONATE	503(i)	7		GMP	41
ASCORBIC ACID, L-	300	7		GMP	
CALCIUM CARBONATE	170(i)	7		GMP	16
CITRIC ACID	330	4		GMP	61
MAGNESIUM CARBONATE	504(i)	7		GMP	16
MAGNESIUM HYDROXIDE	528	7		GMP	16
MAGNESIUM HYDROXIDE CARBONATE	504(ii)	7		GMP	16
POTASSIUM CARBONATE	501(i)	7		GMP	41
POTASSIUM DIHYDROGEN CITRATE	332(i)	7		GMP	61
POTASSIUM HYDROGEN CARBONATE	501(ii)	7		GMP	41
SODIUM CARBONATE	500(i)	7		GMP	41
SODIUM DIHYDROGEN CITRATE	331(i)	7		GMP	61
SODIUM HYDROGEN CARBONATE	500(ii)	7		GMP	41
SODIUM SESQUICARBONATE	500(iii)	7		GMP	41
TRIPOTASSIUM CITRATE	332(ii)	7		GMP	61
TRISODIUM CITRATE	331(iii)	7		GMP	61

<b>Food Category No.</b>	<b>09.2.3</b>	<b>Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms</b>			
Additive	INS	Step	Year	Max Level	Notes
CALCIUM CARBONATE	170(i)	7		GMP	16
MAGNESIUM CARBONATE	504(i)	7		GMP	16
MAGNESIUM HYDROXIDE	528	7		GMP	16
MAGNESIUM HYDROXIDE CARBONATE	504(ii)	7		GMP	16
POTASSIUM DIHYDROGEN CITRATE	332(i)	7		GMP	16
SODIUM DIHYDROGEN CITRATE	331(i)	7		GMP	16
TRIPOTASSIUM CITRATE	332(ii)	7		GMP	16
TRISODIUM CITRATE	331(iii)	7		GMP	16

  

<b>Food Category No.</b>	<b>09.2.4</b>	<b>Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms</b>			
Additive	INS	Step	Year	Max Level	Notes
ASCORBIC ACID, L-	300	7		200 mg/kg	
MAGNESIUM CARBONATE	504(i)	7		GMP	
MAGNESIUM HYDROXIDE	528	7		GMP	
MAGNESIUM HYDROXIDE CARBONATE	504(ii)	7		GMP	
POTASSIUM DIHYDROGEN CITRATE	332(i)	7		GMP	
SODIUM DIHYDROGEN CITRATE	331(i)	7		GMP	
TRICALCIUM CITRATE	333(iii)	7		GMP	
TRIPOTASSIUM CITRATE	332(ii)	7		GMP	
TRISODIUM CITRATE	331(iii)	7		GMP	

  

<b>Food Category No.</b>	<b>09.2.4.1</b>	<b>Cooked fish and fish products</b>			
Additive	INS	Step	Year	Max Level	Notes
CALCIUM CARBONATE	170(i)	7		GMP	

  

<b>Food Category No.</b>	<b>09.2.4.2</b>	<b>Cooked mollusks, crustaceans, and echinoderms</b>			
Additive	INS	Step	Year	Max Level	Notes
CALCIUM CARBONATE	170(i)	7		GMP	

  

<b>Food Category No.</b>	<b>09.2.4.3</b>	<b>Fried fish and fish products, including mollusks, crustaceans, and echinoderms</b>			
Additive	INS	Step	Year	Max Level	Notes
CALCIUM CARBONATE	170(i)	7		GMP	16

<b>Food Category No.</b>	<b>09.2.5</b>	<b>Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms</b>			
Additive	INS	Step	Year	Max Level	Notes
CALCIUM CARBONATE	170(i)	7		GMP	
MAGNESIUM CARBONATE	504(i)	7		GMP	
MAGNESIUM HYDROXIDE	528	7		GMP	
MAGNESIUM HYDROXIDE CARBONATE	504(ii)	7		GMP	
POTASSIUM DIHYDROGEN CITRATE	332(i)	7		GMP	
SODIUM DIHYDROGEN CITRATE	331(i)	7		GMP	
TRIPOTASSIUM CITRATE	332(ii)	7		GMP	
TRISODIUM CITRATE	331(iii)	7		GMP	

  

<b>Food Category No.</b>	<b>10.1</b>	<b>Fresh eggs</b>			
Additive	INS	Step	Year	Max Level	Notes
CALCIUM CARBONATE	170(i)	7		GMP	4

  

<b>Food Category No.</b>	<b>10.2.1</b>	<b>Liquid egg products</b>			
Additive	INS	Step	Year	Max Level	Notes
ACETIC ACID, GLACIAL	260	7		GMP	
CITRIC ACID	330	7		GMP	
LACTIC ACID, L-, D- and DL-	270	7		GMP	
SODIUM ACETATE	262(i)	7		GMP	
SODIUM DIHYDROGEN CITRATE	331(i)	7		GMP	
SODIUM LACTATE	325	7		GMP	
TRISODIUM CITRATE	331(iii)	7		GMP	

  

<b>Food Category No.</b>	<b>10.2.2</b>	<b>Frozen egg products</b>			
Additive	INS	Step	Year	Max Level	Notes
ACETIC ACID, GLACIAL	260	7		GMP	
CITRIC ACID	330	7		GMP	
LACTIC ACID, L-, D- and DL-	270	7		GMP	
SODIUM ACETATE	262(i)	7		GMP	
SODIUM DIHYDROGEN CITRATE	331(i)	7		GMP	
SODIUM LACTATE	325	7		GMP	
TRISODIUM CITRATE	331(iii)	7		GMP	

  

<b>Food Category No.</b>	<b>11.1.2</b>	<b>Powdered sugar, powdered dextrose</b>			
Additive	INS	Step	Year	Max Level	Notes
MAGNESIUM CARBONATE	504(i)	Adopted	2006	15000 mg/kg	56

<b>Food Category No.</b>	<b>11.4</b>	<b>Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)</b>			
Additive	INS	Step	Year	Max Level	Notes
CALCIUM ACETATE	263	7		1500 mg/kg	
MAGNESIUM CARBONATE	504(i)	7		GMP	
MAGNESIUM HYDROXIDE	528	7		GMP	
MAGNESIUM HYDROXIDE CARBONATE	504(ii)	7		GMP	
POTASSIUM DIHYDROGEN CITRATE	332(i)	7		GMP	
SODIUM DIHYDROGEN CITRATE	331(i)	7		GMP	
TRIPOTASSIUM CITRATE	332(ii)	7		GMP	
TRISODIUM CITRATE	331(iii)	7		GMP	

<b>Food Category No.</b>	<b>12.1.1</b>	<b>Salt</b>			
Additive	INS	Step	Year	Max Level	Notes
CALCIUM CARBONATE	170(i)	Adopted	2006	GMP	
MAGNESIUM CARBONATE	504(i)	Adopted	2006	GMP	

<b>Food Category No.</b>	<b>12.1.2</b>	<b>Salt Substitutes</b>			
Additive	INS	Step	Year	Max Level	Notes
ACETIC ACID, GLACIAL	260	7		GMP	
ASCORBIC ACID, L-	300	4		GMP	
CALCIUM CARBONATE	170(i)	4		10000 mg/kg	58
CALCIUM LACTATE	327	4		10000 mg/kg	58
CITRIC ACID	330	7		GMP	
FUMARIC ACID	297	4		GMP	
LACTIC ACID, L-, D- and DL-	270	7		GMP	
MAGNESIUM CARBONATE	504(i)	4		5000 mg/kg	36
MAGNESIUM HYDROXIDE	528	7		GMP	
MAGNESIUM HYDROXIDE CARBONATE	504(ii)	7		GMP	
MALIC ACID, DL-	296	4		GMP	
POTASSIUM DIHYDROGEN CITRATE	332(i)	7		GMP	
SODIUM ACETATE	262(i)	4		GMP	
SODIUM CARBONATE	500(i)	4		GMP	
SODIUM DIHYDROGEN CITRATE	331(i)	7		GMP	
SODIUM DL-MALATE	350(ii)	4		GMP	
SODIUM FUMARATES	365	4		GMP	
TRIPOTASSIUM CITRATE	332(ii)	7		GMP	
TRISODIUM CITRATE	331(iii)	7		GMP	



<b>Food Category No.</b>	<b>12.2.1</b>	<b>Herbs and spices</b>			
Additive	INS	Step	Year	Max Level	Notes
ACETIC ACID, GLACIAL	260	7		GMP	51
ASCORBIC ACID, L-	300	4		GMP	51
CALCIUM CARBONATE	170(i)	4		10000 mg/kg	51 & 58
CALCIUM LACTATE	327	4		10000 mg/kg	51 & 58
CITRIC ACID	330	7		GMP	51
FUMARIC ACID	297	4		GMP	51
LACTIC ACID, L-, D- and DL-	270	7		GMP	51
MAGNESIUM CARBONATE	504(i)	4		5000 mg/kg	36 & 51
MAGNESIUM HYDROXIDE	528	7		GMP	51
MAGNESIUM HYDROXIDE CARBONATE	504(ii)	7		GMP	51
MALIC ACID, DL-	296	4		GMP	51
POTASSIUM DIHYDROGEN CITRATE	332(i)	7		GMP	51
SODIUM ACETATE	262(i)	4		GMP	51
SODIUM CARBONATE	500(i)	4		GMP	51
SODIUM DIHYDROGEN CITRATE	331(i)	7		GMP	51
SODIUM DL-MALATE	350(ii)	4		GMP	51
SODIUM FUMARATES	365	4		GMP	51
TRICALCIUM CITRATE	333(iii)	7		GMP	51
TRIPOTASSIUM CITRATE	332(ii)	7		GMP	51
TRISODIUM CITRATE	331(iii)	7		GMP	51

<b>Food Category No.</b>	<b>13.1.1</b>	<b>Infant formulae</b>			
Additive	INS	Step	Year	Max Level	Notes
CALCIUM HYDROXIDE	526	7		2000 mg/kg	55 & 72
CITRIC ACID	330	7		GMP	72
LACTIC ACID, L-, D- and DL-	270	7		GMP	72 & 83
POTASSIUM CARBONATE	501(i)	7		2000 mg/kg	55 & 72
POTASSIUM DIHYDROGEN CITRATE	332(i)	7		GMP	72
POTASSIUM HYDROGEN CARBONATE	501(ii)	7		2000 mg/kg	55 & 72
POTASSIUM HYDROXIDE	525	7		2000 mg/kg	55 & 72
SODIUM CARBONATE	500(i)	7		2000 mg/kg	55 & 72
SODIUM DIHYDROGEN CITRATE	331(i)	4		GMP	72
SODIUM HYDROGEN CARBONATE	500(ii)	7		2000 mg/kg	55 & 72
SODIUM HYDROXIDE	524	7		2000 mg/kg	55 & 72
TRIPOTASSIUM CITRATE	332(ii)	7		GMP	72
TRISODIUM CITRATE	331(iii)	7		GMP	72

<b>Food Category No.</b>	<b>13.1.2</b>	<b>Follow-up formulae</b>			
Additive	INS	Step	Year	Max Level	Notes
ASCORBIC ACID, L-	300	7		50 mg/kg	72
CALCIUM HYDROXIDE	526	7		GMP	72
CITRIC ACID	330	7		GMP	72
LACTIC ACID, L-, D- and DL-	270	7		GMP	72
POTASSIUM CARBONATE	501(i)	7		GMP	72
POTASSIUM DIHYDROGEN CITRATE	332(i)	4		GMP	72
POTASSIUM HYDROGEN CARBONATE	501(ii)	7		GMP	72
POTASSIUM HYDROXIDE	525	7		GMP	72
SODIUM CARBONATE	500(i)	7		GMP	72
SODIUM DIHYDROGEN CITRATE	331(i)	4		GMP	72
SODIUM HYDROGEN CARBONATE	500(ii)	7		GMP	72
SODIUM HYDROXIDE	524	7		GMP	72
TRIPOTASSIUM CITRATE	332(ii)	7		GMP	72
TRISODIUM CITRATE	331(iii)	7		GMP	72

<b>Food Category No.</b>	<b>13.1.3</b>	<b>Formulae for special medical purposes for infants</b>			
Additive	INS	Step	Year	Max Level	Notes
CALCIUM HYDROXIDE	526	4		2000 mg/kg	55 & 72
CITRIC ACID	330	4		GMP	72
LACTIC ACID, L-, D- and DL-	270	4		GMP	72 & 83
POTASSIUM CARBONATE	501(i)	4		2000 mg/kg	55 & 72
POTASSIUM DIHYDROGEN CITRATE	332(i)	4		GMP	72
POTASSIUM HYDROGEN CARBONATE	501(ii)	4		2000 mg/kg	55 & 72
POTASSIUM HYDROXIDE	525	4		2000 mg/kg	55 & 72
SODIUM CARBONATE	500(i)	4		2000 mg/kg	55 & 72
SODIUM DIHYDROGEN CITRATE	331(i)	4		GMP	72
SODIUM HYDROGEN CARBONATE	500(ii)	4		2000 mg/kg	55 & 72
SODIUM HYDROXIDE	524	4		2000 mg/kg	55 & 72
TRIPOTASSIUM CITRATE	332(ii)	4		GMP	72
TRISODIUM CITRATE	331(iii)	4		GMP	72

<b>Food Category No.</b>	<b>13.2</b>	<b>Complementary foods for infants and young children</b>			
Additive	INS	Step	Year	Max Level	Notes
ACETIC ACID, GLACIAL	260	7		5000 mg/kg	
AMMONIUM CARBONATE	503(i)	7		GMP	

<b>Food Category No.</b>	<b>13.2</b>	<b>Complementary foods for infants and young children</b>			
Additive	INS	Step	Year	Max Level	Notes
AMMONIUM HYDROGEN CARBONATE	503(ii)	7		GMP	
ASCORBIC ACID, L-	300	7		3000 mg/kg	
CALCIUM ACETATE	263	7		GMP	
CALCIUM CARBONATE	170(i)	7		GMP	
CALCIUM HYDROXIDE	526	7		GMP	
CALCIUM LACTATE	327	7		GMP	
CITRIC ACID	330	7		25000 mg/kg	
GLUCONO DELTA-LACTONE	575	4		5000 mg/kg	
HYDROCHLORIC ACID	507	7		GMP	
LACTIC ACID, L-, D- and DL-	270	7		15000 mg/kg	
MAGNESIUM CARBONATE	504(i)	7		GMP	
MALIC ACID, DL-	296	7		GMP	
POTASSIUM ACETATES	261	7		GMP	
POTASSIUM CARBONATE	501(i)	7		GMP	
POTASSIUM DIHYDROGEN CITRATE	332(i)	7		GMP	
POTASSIUM HYDROGEN CARBONATE	501(ii)	7		GMP	
POTASSIUM HYDROXIDE	525	7		GMP	
POTASSIUM LACTATE	326	7		GMP	
SODIUM ACETATE	262(i)	7		GMP	
SODIUM CARBONATE	500(i)	7		GMP	
SODIUM DIHYDROGEN CITRATE	331(i)	4		5000 mg/kg	
SODIUM HYDROGEN CARBONATE	500(ii)	7		GMP	
SODIUM HYDROXIDE	524	7		GMP	
SODIUM LACTATE	325	7		GMP	
TRICALCIUM CITRATE	333(iii)	7		GMP	
TRIPOTASSIUM CITRATE	332(ii)	7		GMP	
TRISODIUM CITRATE	331(iii)	7		5000 mg/kg	

<b>Food Category No.</b>	<b>14.1.2.1</b>	<b>Fruit juice</b>			
Additive	INS	Step	Year	Max Level	Notes
ASCORBIC ACID, L-	300	Adopted	2005	GMP	
CITRIC ACID	330	Adopted	2005	3000 mg/kg	122
MALIC ACID, DL-	296	Adopted	2005	GMP	115

<b>Food Category No.</b>	<b>14.1.2.2</b>	<b>Vegetable juice</b>			
Additive	INS	Step	Year	Max Level	Notes
ASCORBIC ACID, L-	300	4		GMP	

<b>Food Category No.</b>	<b>14.1.2.2</b>	<b>Vegetable juice</b>				
Additive	INS	Step	Year	Max Level	Notes	
CITRIC ACID	330	4		3000 mg/kg		
MALIC ACID, DL-	296	4		3000 mg/kg		

  

<b>Food Category No.</b>	<b>14.1.2.3</b>	<b>Concentrates for fruit juice</b>				
Additive	INS	Step	Year	Max Level	Notes	
ASCORBIC ACID, L-	300	Adopted	2005	GMP	127	
CITRIC ACID	330	Adopted	2005	3000 mg/kg	122 & 127	
MALIC ACID, DL-	296	Adopted	2005	GMP	115 & 127	

  

<b>Food Category No.</b>	<b>14.1.2.4</b>	<b>Concentrates for vegetable juice</b>				
Additive	INS	Step	Year	Max Level	Notes	
ASCORBIC ACID, L-	300	4		GMP		
CITRIC ACID	330	4		3000 mg/kg		
MALIC ACID, DL-	296	4		3000 mg/kg		

  

<b>Food Category No.</b>	<b>14.1.3.1</b>	<b>Fruit nectar</b>				
Additive	INS	Step	Year	Max Level	Notes	
ASCORBIC ACID, L-	300	Adopted	2005	GMP		
CITRIC ACID	330	Adopted	2005	5000 mg/kg		
MALIC ACID, DL-	296	Adopted	2005	GMP		

  

<b>Food Category No.</b>	<b>14.1.3.2</b>	<b>Vegetable nectar</b>				
Additive	INS	Step	Year	Max Level	Notes	
ASCORBIC ACID, L-	300	4		GMP		
CITRIC ACID	330	4		5000 mg/kg		
MALIC ACID, DL-	296	4		3000 mg/kg		

  

<b>Food Category No.</b>	<b>14.1.3.3</b>	<b>Concentrates for fruit nectar</b>				
Additive	INS	Step	Year	Max Level	Notes	
ASCORBIC ACID, L-	300	Adopted	2005	GMP	127	
CITRIC ACID	330	Adopted	2005	5000 mg/kg	127	
MALIC ACID, DL-	296	Adopted	2005	GMP	127	

  

<b>Food Category No.</b>	<b>14.1.3.4</b>	<b>Concentrates for vegetable nectar</b>				
Additive	INS	Step	Year	Max Level	Notes	
ASCORBIC ACID, L-	300	4		GMP		
CITRIC ACID	330	4		5000 mg/kg		
MALIC ACID, DL-	296	4		3000 mg/kg		

  

<b>Food Category No.</b>	<b>14.1.5</b>	<b>Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa</b>				
Additive	INS	Step	Year	Max Level	Notes	

<b>Food Category No.</b>	<b>14.1.5</b>	<b>Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa</b>			
Additive	INS	Step	Year	Max Level	Notes
ACETIC ACID, GLACIAL	260	4		GMP	
ASCORBIC ACID, L-	300	4		500 mg/kg	
CALCIUM CARBONATE	170(i)	4		10000 mg/kg	58 & 160
CALCIUM LACTATE	327	4		10000 mg/kg	58
CITRIC ACID	330	4		GMP	
FUMARIC ACID	297	7		1000 mg/kg	2
MAGNESIUM CARBONATE	504(i)	7		GMP	
MAGNESIUM HYDROXIDE	528	7		GMP	
MAGNESIUM HYDROXIDE CARBONATE	504(ii)	7		GMP	
MALIC ACID, DL-	296	4		GMP	
POTASSIUM CARBONATE	501(i)	4		GMP	
POTASSIUM DIHYDROGEN CITRATE	332(i)	7		GMP	
SODIUM ACETATE	262(i)	4		GMP	
SODIUM CARBONATE	500(i)	7		GMP	
SODIUM DIHYDROGEN CITRATE	331(i)	7		GMP	
SODIUM DL-MALATE	350(ii)	4		GMP	
SODIUM FUMARATES	365	4		GMP	
SODIUM HYDROGEN CARBONATE	500(ii)	7		GMP	
SODIUM LACTATE	325	4		GMP	
TRIPOTASSIUM CITRATE	332(ii)	7		GMP	
TRISODIUM CITRATE	331(iii)	7		GMP	

<b>Food Category No.</b>	<b>14.2.3</b>	<b>Grape wines</b>			
Additive	INS	Step	Year	Max Level	Notes
ASCORBIC ACID, L-	300	4		250 mg/kg	
CALCIUM CARBONATE	170(i)	7		3500 mg/kg	
CALCIUM MALATE, D,L-	352(ii)	7		GMP	
CITRIC ACID	330	4		4000 mg/kg	
FUMARIC ACID	297	7		3000 mg/kg	109
LACTIC ACID, L-, D- and DL-	270	4		4000 mg/kg	
MALIC ACID, DL-	296	4		4000 mg/kg	
POTASSIUM CARBONATE	501(i)	7		5000 mg/kg	
POTASSIUM HYDROGEN CARBONATE	501(ii)	7		5000 mg/kg	

**Notes to the General Standard for Food Additives**

- Note 1 As adipic acid.
- Note 2 On dry ingredient, dry weight, dry mix or concentrate basis.
- Note 3 Surface treatment.
- Note 4 For decoration, stamping, marking or branding the product.
- Note 5 Excluding products conforming to the Standard for Jams, Jellies and Marmalades (CODEX STAN 296-2009).
- Note 6 As aluminium.
- Note 7 For coffee substitutes only.
- Note 8 As bixin.
- Note 9 10 000 mg/kg for use in ready-to-drink coffee products.
- Note 10 As ascorbyl stearate.
- Note 11 Flour basis.
- Note 12 Carryover from flavouring substances.
- Note 13 As benzoic acid.
- Note 14 For use in hydrolyzed protein liquid formula only.
- Note 15 Fat or oil basis.
- Note 16 For use in glaze, coatings or decorations for fruit, vegetables, meat or fish.
- Note 17 As cyclamic acid.
- Note 18 Added level; residue not detected in ready-to-eat food.
- Note 19 Used in cocoa fat; use level on ready-to-eat basis.
- Note 20 On total amount of stabilizers, thickeners and/or gums.
- Note 21 As anhydrous calcium disodium ethylenediaminetetraacetate.
- Note 22 For use in smoked fish products only.
- Note 23 As iron.
- Note 24 As anhydrous sodium ferrocyanide.
- Note 25 As formic acid.
- Note 26 As steviol equivalents.
- Note 27 As para-hydroxybenzoic acid.
- Note 28 ADI conversion: if a typical preparation contains 0.025 µg/U, then the ADI of 33 000 U/kg bw becomes:  $[(33\ 000\ \text{U/kg bw}) \times (0.025\ \mu\text{g/U}) \times (1\ \text{mg}/1\ 000\ \mu\text{g})] = 0.825\ \text{mg/kg bw}$
- Note 29 Reporting basis not specified.
- Note 30 As residual NO<sub>3</sub> ion.
- Note 31 Of the mash used.
- Note 32 As residual NO<sub>2</sub> ion.
- Note 33 As phosphorus.
- Note 34 Anhydrous basis.
- Note 35 For use in cloudy juices only.
- Note 36 Residual level.
- Note 37 As weight of nonfat milk solids.
- Note 38 Level in creaming mixture.
- Note 39 Only when product contains butter or other fats and oils.
- Note 40 INS 451i (pentasodium triphosphate) only, to enhance the effectiveness of benzoates and sorbates.
- Note 41 Use in breading or batter coatings only.
- Note 42 As sorbic acid.
- Note 43 As tin.
- Note 44 As residual SO<sub>2</sub>.
- Note 45 As tartaric acid.
- Note 46 As thiodipropionic acid.
- Note 47 On egg yolk weight, dry basis.
- Note 48 For olives only.
- Note 49 For use on citrus fruits only.
- Note 50 For use in fish roe only.
- Note 51 For use in herbs only.

- Note 52 Excluding chocolate milk.
- Note 53 For use in coatings only.
- Note 54 For use in cocktail cherries and candied cherries only.
- Note 55 Singly or in combination, within the limits for sodium, calcium, and potassium specified in the commodity standard.
- Note 56 Provided starch is not present.
- Note 57 GMP is 1 part benzoyl peroxide and not more than 6 parts of the subject additive by weight.
- Note 58 As calcium.
- Note 59 Use as packaging gas.
- Note 60 If used as a carbonating agent, the CO<sub>2</sub> in the finished wine shall not exceed 39.2 mg/kg.
- Note 61 For use in minced fish only.
- Note 62 As copper.
- Note 63 On amount of dairy ingredients.
- Note 64 Level added to dry beans; 200 mg/kg in ready-to-eat food, anhydrous basis.
- Note 65 Carryover from nutrient preparations.
- Note 66 As formaldehyde. For use in provolone cheese only.
- Note 67 Except for use in liquid egg whites at 8 800 mg/kg as phosphorus, and in liquid whole eggs at 14 700 mg/kg as phosphorus.
- Note 68 For use in products with no added sugar only.
- Note 69 Use as carbonating agent.
- Note 70 As the acid.
- Note 71 Calcium, potassium and sodium salts only.
- Note 72 Ready-to-eat basis.
- Note 73 Except whole fish.
- Note 74 Excluding liquid whey and whey products used as ingredients in infant formula.
- Note 75 Use in milk powder for vending machines only.
- Note 76 Use in potatoes only.
- Note 77 For special nutritional uses only.
- Note 78 50 000 mg/kg for pickling and balsamic vinegars only.
- Note 79 For use on nuts only.
- Note 80 Equivalent to 2 mg/dm<sup>2</sup> surface application to a maximum depth of 5 mm.
- Note 81 Equivalent to 1 mg/dm<sup>2</sup> surface application to a maximum depth of 5 mm.
- Note 82 For use in shrimp; 6 000 mg/kg for Crangon crangon and Crangon vulgaris.
- Note 83 L(+)-form only.
- Note 84 For infants over 1 year of age only.
- Note 85 Use level in sausage casings; residue in sausage prepared with such casings should not exceed 100 mg/kg.
- Note 86 Use in whipped dessert toppings other than cream only.
- Note 87 Treatment level.
- Note 88 Carryover from the ingredient.
- Note 89 For sandwich spreads only.
- Note 90 For use in milk-sucrose mixtures used in the finished product.
- Note 91 Benzoates and sorbates, singly or in combination.
- Note 92 Excluding tomato-based sauces.
- Note 93 Except natural wine produced from Vitis vinifera grapes.
- Note 94 For use in loganiza (fresh, uncured sausage) only.
- Note 95 For use in surimi and fish roe products only.
- Note 96 On a dried weight basis of the high intensity sweetener.
- Note 97 In the finished product/final cocoa and chocolate products.
- Note 98 For dust control.
- Note 99 For use in fish fillets and minced fish only.
- Note 100 Only for crystalline products and sugar toppings.
- Note 101 Use level singly, not to exceed 15 000 mg/kg in combination.
- Note 102 For use in fat emulsions for baking purposes only.
- Note 103 Except for use in special white wines at 400 mg/kg.
- Note 104 Maximum 5 000 mg/kg residue in bread and yeast-leavened bakery products.

- Note 105 Except for use in dried gourd strips (Kampyo) at 5 000 mg/kg.
- Note 106 Except for use in Dijon mustard at 500 mg/kg.
- Note 107 Except for use of sodium ferrocyanide (INS 535) and potassium ferrocyanide (INS 536) in food-grade dendridic salt at 29 mg/kg as anhydrous sodium ferrocyanide.
- Note 108 For use on coffee beans only.
- Note 109 Use level reported as 25 lbs/1 000 gal x (0.45 kg/lb) x (1 gal/3.75 L) x (1 L/kg) x (10E6 mg/kg) = 3 000 mg/kg
- Note 110 For use in frozen French fried potatoes only.
- Note 111 Excluding dried glucose syrup used in the manufacture of sugar confectionery at 150 mg/kg and glucose syrup used in the manufacture of sugar confectionery at 400 mg/kg.
- Note 112 For use in grated cheese only.
- Note 113 Use level reported as acesulfame potassium equivalents (the reported maximum level can be converted to an aspartame-acesulfame salt basis by dividing by 0.44). Combined use of aspartame-acesulfame salt with individual acesulfame potassium or aspartame should not exceed the individual maximum levels for acesulfame potassium or aspartame (the reported maximum level can be converted to aspartame equivalents by dividing by 0.68).
- Note 114 Excluding cocoa powder.
- Note 115 For use in pineapple juice only.
- Note 116 For use in doughs only.
- Note 117 Except for use in loganiza (fresh, uncured sausage) at 1 000 mg/kg.
- Note 118 Except for use in tocino (fresh, cured sausage) at 1 000 mg/kg.
- Note 119 Use level reported as aspartame equivalents (the reported maximum level can be converted to an aspartame-acesulfame salt basis by dividing by 0.64). Combined use of aspartame-acesulfame salt with individual aspartame or acesulfame potassium should not exceed the individual maximum levels for aspartame or acesulfame potassium (the reported maximum level can be converted to acesulfame potassium equivalents by multiplying by 0.68).
- Note 120 Except for use in caviar at 2 500 mg/kg.
- Note 121 Excluding fermented fish products at 1 000 mg/kg.
- Note 122 Subject to national legislation of the importing country.
- Note 123 1 000 mg/kg for beverages with pH greater than 3.5.
- Note 124 Only for products containing less than 7% ethanol.
- Note 125 For use as a release agent for baking pans in a mixture with vegetable oil.
- Note 126 For releasing dough in dividing or baking only.
- Note 127 As served to the consumer.
- Note 128 INS 334 (tartaric acid) only.
- Note 129 For use as an acidity regulator in grape juice.
- Note 130 Singly or in combination: butylated hydroxyanisole (INS 320), butylated hydroxytoluene (INS 321), tertiary butylated hydroquinone (INS 319), and propyl gallate (INS 310).
- Note 131 As a result of use as a flavour carrier.
- Note 132 Except for use at 130 mg/kg (dried basis) in semi-frozen beverages.
- Note 133 Any combination of butylated hydroxyanisole (INS 320), butylated hydroxytoluene (INS 321), and propyl gallate (INS 310) at 200 mg/kg, provided that single use limits are not exceeded.
- Note 134 Except for use in cereal-based puddings at 500 mg/kg.
- Note 135 Except for use in dried apricots at 2000 mg/kg, bleached raisins at 1500 mg/kg, desiccated coconut at 200 mg/kg and coconut from which oil has been partially extracted at 50 mg/kg.
- Note 136 To prevent browning of certain light coloured vegetables.
- Note 137 Except for use in frozen avocado at 300 mg/kg.
- Note 138 For use in energy-reduced products only.
- Note 139 For use in mollusks, crustaceans, and echinoderms only.
- Note 140 Except for use in canned abalone (PAUA) at 1 000 mg/kg.
- Note 141 For use in white chocolate only.
- Note 142 Excluding coffee and tea.
- Note 143 For use in fruit juice-based drinks and dry ginger ale only.
- Note 144 For use in sweet and sour products only.
- Note 145 Products are energy reduced or with no added sugar.
- Note 146 Use level for beta-carotene (synthetic) (INS 160ai); 35 mg/kg for beta-apo-8'-carotenal (INS 160e) and beta-apo-8'-carotenoic acid, methyl or ethyl ester (INS 160f).
- Note 147 Excluding whey powders for infant food.



- Note 148 For use in microsweets and breath freshening mints at 10 000 mg/kg
- Note 149 Except for use in fish roe at 100 mg/kg.
- Note 150 Use level for soy-based formula; 25 000 mg/kg for hydrolyzed protein and/or amino acid-based formula.
- Note 151 Use level for soy-based formula; 1 000 mg/kg for hydrolyzed protein and/or amino acid-based formula.
- Note 152 For frying purposes only.
- Note 153 For use in instant noodles only.
- Note 154 For use in coconut milk only.
- Note 155 For use in frozen, sliced apples only.
- Note 156 For use in microsweets and breath freshening mints at 2 500 mg/kg.
- Note 157 For use in microsweets and breath freshening mints at 2 000 mg/kg.
- Note 158 For use in microsweets and breath freshening mints at 1 000 mg/kg.
- Note 159 For use in pancake syrup and maple syrup only.
- Note 160 For use in ready-to-drink products and pre-mixes for ready-to-drink products only.
- Note 161 Subject to national legislation of the importing country aimed, in particular, at consistency with Section 3.2 of the Preamble.
- Note 162 For use in dehydrated products and salami-type products only.
- Note 163 For use in microsweets and breath freshening mints at 3 000 mg/kg.
- Note 164 For use in microsweets and breath freshening mints at 30 000 mg/kg.
- Note 165 For use in products for special nutritional use only.
- Note 166 For milk-based sandwich spreads only.
- Note 167 For dehydrated products only.
- Note 168 Quillaia extract type 1 (INS 999(i)) only. Acceptable maximum use level is expressed on saponin basis.
- Note 169 For use in fat-based sandwich spreads only.
- Note 170 Excluding products conforming to the Standard for Fermented Milks (CODEX STAN 243-2003).
- Note 171 Excluding anhydrous milkfat.
- Note 172 Except for use in fruit sauces, fruit toppings, coconut cream, coconut milk and "fruit bars" at 50 mg/kg.
- Note 173 Excluding instant noodles containing vegetables and eggs.
- Note 174 Singly or in combination: sodium aluminium silicate (INS 554), calcium aluminium silicate (INS 556), and aluminium silicate (INS 559).
- Note 175 Except for use in jelly-type fruit-based desserts at 200 mg/kg.
- Note 176 For use in canned liquid coffee only.
- Note 177 For use in sliced, cut, shredded, or grated cheese only.
- Note 178 Expressed as carminic acid.
- Note 179 To restore the natural colour lost in processing only.
- Note 180 Singly or in combination: butylated hydroxyanisole (BHA, INS 320) and butylated hydroxytoluene (BHT, INS 321).
- Note 181 Expressed as anthocyanin.
- Note 182 Except for use in coconut milk.
- Note 183 Products conforming to the Standard for Chocolate and Chocolate Products (CODEX STAN 87-1981) may only use colours for surface decoration.
- Note 184 For use in nutrient coated rice grain premixes only.
- Note 185 As norbixin.
- Note 186 For use in flours with additives only.
- Note 187 Ascorbyl palmitate (INS 304) only.
- Note 188 Not to exceed the maximum use level for acesulfame potassium (INS 950) singly or in combination with aspartame-acesulfame salt (INS 962).
- Note 189 Excluding rolled oats.
- Note 190 Except for use in fermented milk drinks at 500 mg/kg.
- Note 191 Not to exceed the maximum use level for aspartame (INS 951) singly or in combination with aspartame-acesulfame salt (INS 962).
- Note 192 For liquid products only.
- Note 193 For use in crustacean and fish pastes only.
- Note 194 Only for use in instant noodles conforming to the Standard for Instant Noodles (CODEX STAN 249-2006).

- Note 195 Singly or in combination: butylated hydroxyanisole (BHA, INS 320), butylated hydroxytoluene (BHT, INS 321) and tertiary butylhydroquinone (TBHQ, INS 319).
- Note 196 Singly or in combination: butylated hydroxyanisole (BHA, INS 320), butylated hydroxytoluene (BHT, INS 321) and propyl gallate (INS 310).
- Note 197 Singly or in combination: butylated hydroxytoluene (BHT, INS 321) and propyl gallate (INS 310).
- Note 198 Use level for solid products (e.g., energy, meal replacement or fortified bars); 600 mg/kg as steviol equivalents for use in liquid products.
- Note 199 For use in microsweets and breath freshening mints at 6000 mg/kg as steviol equivalents.
- Note 200 Except for use in Japanese style 'lachs ham' of pork loin (cured and non-heat-treated) at 120 mg/kg as steviol equivalents
- Note 201 For use in flavoured products only.
- Note 202 For use in brine used in the production of sausage only.
- Note 203 For use in chewable supplements only.
- Note 204 For use at 50 mg/kg in longan and lichee only.
- Note 205 For use at 50 mg/kg to prevent browning of certain light colored vegetables.
- Note 206 For use at 30 mg/kg as a bleaching agent only for products conforming to the Standard for Aqueous Coconut Products (CODEX STAN 240-2003).
- Note 207 For use at 50,000 mg/kg in soybean sauce intended for further processing.
- Note 208 For use in dried and dehydrated products only.
- Note 209 Excluding products conforming to the Standard for Blend of Skimmed Milk and Vegetable Fat in Powdered Form (CODEX STAN 251-2006).
- Note 210 For use in pasta made from *Triticum aestivum*, and for use in noodles.
- Note 211 For use in noodles only.
- Note 212 Except for products conforming to the Standard for Bouillon and Consommés (CODEX STAN 117-1981) at 3000 mg/kg.
- Note 213 For use in liquid products containing high intensity sweeteners only.
- Note 214 Excluding products conforming to the Standard for Dairy Fat Spreads (CODEX STAN 253-2006).
- Note 215 Excluding products conforming to the Standard for Fat Spreads and Blended Spreads (CODEX STAN 256-2007).
- Note 216 For use in maize-based products only.
- Note 217 For use at 300 mg/kg in toppings only.
- Note 218 Only sulfites can be used as preservatives and antioxidants in the products covered by the Standard for Desiccated Coconut (CODEX STAN 177-1991).
- Note 301 Interim maximum level.

## Annex 2

**Draft and proposed draft food additive provisions  
for "Emulsifiers, Stabilizers and Thickeners"  
at Step 3 and 6**

<b>Food Category No. 01.1.1</b>		<b>Milk and buttermilk (plain)</b>			
Additive	INS	Step	Year	Max Level	Notes
AGAR	406	7		4000 mg/kg	
GELLAN GUM	418	7		GMP	
GUAR GUM	412	7		6000 mg/kg	
KARAYA GUM	416	7		200 mg/kg	
KONJAC FLOUR	425	7		GMP	
MICROCRYSTALLINE CELLULOSE (CELLULOSE GEL)	460(i)	7		GMP	
MONO- AND DI-GLYCERIDES OF FATTY ACIDS	471	7		10000 mg/kg	
PECTINS	440	7		GMP	
POLYDEXTROSES	1200	7		GMP	
PROCESSED EUCEUMA SEAWEED (PES)	407a	4		GMP	
TARA GUM	417	7		GMP	
TRISODIUM CITRATE	331(iii)	7		GMP	

  

<b>Food Category No. 01.1.1.1</b>		<b>Milk (plain)</b>			
Additive	INS	Step	Year	Max Level	Notes
CAROB BEAN GUM	410	7		GMP	
CARRAGEENAN	407	7		10000 mg/kg	
SODIUM ALGINATE	401	4		GMP	
SODIUM CARBOXYMETHYL CELLULOSE (CELLULOSE GUM)	466	4		GMP	
XANTHAN GUM	415	7		GMP	

  

<b>Food Category No. 01.1.1.2</b>		<b>Buttermilk (plain)</b>			
Additive	INS	Step	Year	Max Level	Notes
ACETIC AND FATTY ACID ESTERS OF GLYCEROL	472a	7		GMP	

<b>Food Category No. 01.1.1.2</b>		<b>Buttermilk (plain)</b>				
Additive	INS	Step	Year	Max Level	Notes	
ACETYLATED DISTARCH PHOSPHATE	1414	7		GMP		
ALGINIC ACID	400	7		6000 mg/kg		
CALCIUM ALGINATE	404	7		6000 mg/kg		
CAROB BEAN GUM	410	7		5000 mg/kg		
CARRAGEENAN	407	7		6000 mg/kg		
CITRIC AND FATTY ACID ESTERS OF GLYCEROL	472c	7		GMP		
GUM ARABIC (ACACIA GUM)	414	7		GMP		
HYDROXYPROPYL CELLULOSE	463	7		GMP		
HYDROXYPROPYL METHYL CELLULOSE	464	7		GMP		
HYDROXYPROPYL STARCH	1440	7		GMP		
LACTIC AND FATTY ACID ESTERS OF GLYCEROL	472b	7		GMP		
LECITHIN	322(i)	7		GMP		
MAGNESIUM CHLORIDE	511	7		GMP		
METHYL CELLULOSE	461	7		GMP		
METHYL ETHYL CELLULOSE	465	7		GMP		
OXIDIZED STARCH	1404	7		GMP		
POTASSIUM ALGINATE	402	7		6000 mg/kg		
POTASSIUM DIHYDROGEN CITRATE	332(i)	7		GMP		
POWDERED CELLULOSE	460(ii)	7		GMP		
SALTS OF MYRISTIC, PALMITIC AND STEARIC ACIDS WITH AMMONIA, CALCIUM, POTASSIUM AND SODIUM	470(i)	7		GMP		
SALTS OF OLEIC ACID WITH CALCIUM, POTASSIUM AND SODIUM	470(ii)	7		GMP		
SODIUM ALGINATE	401	7		6000 mg/kg		
SODIUM CARBOXYMETHYL CELLULOSE (CELLULOSE GUM)	466	7		2000 mg/kg		
SODIUM DIHYDROGEN CITRATE	331(i)	7		GMP		
TRAGACANTH GUM	413	7		GMP		
TRIPOTASSIUM CITRATE	332(ii)	7		GMP		
XANTHAN GUM	415	7		3000 mg/kg		

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

Additive	INS	Step	Year	Max Level	Notes
ACETYLATED DISTARCH ADIPATE	1422	4		GMP	

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

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Additive	INS	Step	Year	Max Level	Notes
ACETYLATED DISTARCH PHOSPHATE	1414	4		GMP	
ACID TREATED STARCH	1401	4		GMP	
AGAR	406	7		5000 mg/kg	
ALKALINE TREATED STARCH	1402	4		GMP	
BLEACHED STARCH	1403	4		GMP	
CAROB BEAN GUM	410	4		GMP	
CARRAGEENAN	407	7		5000 mg/kg	
DEXTRINS, ROASTED STARCH	1400	4		GMP	
DISTARCH PHOSPHATE	1412	4		GMP	
GUAR GUM	412	4		GMP	
GUM ARABIC (ACACIA GUM)	414	4		GMP	
HYDROXYPROPYL DISTARCH PHOSPHATE	1442	4		GMP	
HYDROXYPROPYL STARCH	1440	4		GMP	
KONJAC FLOUR	425	4		GMP	
MONO- AND DI-GLYCERIDES OF FATTY ACIDS	471	7		5000 mg/kg	
MONOSTARCH PHOSPHATE	1410	4		GMP	
OXIDIZED STARCH	1404	4		GMP	
PHOSPHATED DISTARCH PHOSPHATE	1413	4		GMP	
POLYDEXTROSES	1200	7		GMP	
PROCESSED EUCEUMA SEAWEED (PES)	407a	7		5000 mg/kg	
SODIUM ALGINATE	401	4		GMP	
SODIUM CARBOXYMETHYL CELLULOSE (CELLULOSE GUM)	466	4		GMP	
STARCH ACETATE	1420	4		GMP	
STARCH SODIUM OCTENYL SUCCINATE	1450	4		GMP	
STARCHES, ENZYME TREATED	1405	4		GMP	
XANTHAN GUM	415	4		GMP	

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**Food Category No. 01.2.1 Fermented milks (plain)**

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Additive	INS	Step	Year	Max Level	Notes
TRISODIUM CITRATE	331(iii)	7		1500 mg/kg	63

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

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Additive	INS	Step	Year	Max Level	Notes
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**Food Category No. 01.2.1.1 Fermented milks (plain), not heat-treated after fermentation**


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

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


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Additive	INS	Step	Year	Max Level	Notes
ACETIC AND FATTY ACID ESTERS OF GLYCEROL	472a	7		GMP	
ACETYLATED DISTARCH PHOSPHATE	1414	7		GMP	
ALGINIC ACID	400	7		5000 mg/kg	
AMMONIUM ALGINATE	403	7		5000 mg/kg	
CALCIUM ALGINATE	404	7		5000 mg/kg	
CALCIUM CARBONATE	170(i)	4		GMP	
CAROB BEAN GUM	410	7		5000 mg/kg	
CITRIC AND FATTY ACID ESTERS OF GLYCEROL	472c	7		GMP	
GELLAN GUM	418	7		GMP	
GUAR GUM	412	7		5000 mg/kg	
GUM ARABIC (ACACIA GUM)	414	7		5000 mg/kg	
HYDROXYPROPYL CELLULOSE	463	7		GMP	
HYDROXYPROPYL METHYL CELLULOSE	464	7		GMP	
HYDROXYPROPYL STARCH	1440	7		GMP	
KARAYA GUM	416	7		5000 mg/kg	
KONJAC FLOUR	425	7		GMP	
LACTIC AND FATTY ACID ESTERS OF GLYCEROL	472b	7		GMP	
LECITHIN	322(i)	7		GMP	
MAGNESIUM CHLORIDE	511	7		GMP	
MANNITOL	421	4		GMP	
METHYL CELLULOSE	461	7		GMP	
METHYL ETHYL CELLULOSE	465	7		GMP	
MICROCRYSTALLINE CELLULOSE (CELLULOSE GEL)	460(i)	7		20000 mg/kg	
OXIDIZED STARCH	1404	7		GMP	

<b>Food Category No.</b>	<b>01.2.1.2</b>	<b>Fermented milks (plain), heat-treated after fermentation</b>				
Additive	INS	Step	Year	Max Level	Notes	
PECTINS	440	7		10000 mg/kg		
POTASSIUM ALGINATE	402	7		5000 mg/kg		
POTASSIUM CARBONATE	501(i)	4		GMP		
POTASSIUM DIHYDROGEN CITRATE	332(i)	7		GMP		
POWDERED CELLULOSE	460(ii)	7		GMP		
SALTS OF MYRISTIC, PALMITIC AND STEARIC ACIDS WITH AMMONIA, CALCIUM, POTASSIUM AND SODIUM	470(i)	7		GMP		
SALTS OF OLEIC ACID WITH CALCIUM, POTASSIUM AND SODIUM	470(ii)	7		GMP		
SODIUM ALGINATE	401	7		5000 mg/kg		
SODIUM CARBOXYMETHYL CELLULOSE (CELLULOSE GUM)	466	7		5000 mg/kg		
SODIUM DIHYDROGEN CITRATE	331(i)	7		GMP		
TARA GUM	417	7		GMP		
TRAGACANTH GUM	413	7		GMP		
TRIPOTASSIUM CITRATE	332(ii)	7		GMP		
XANTHAN GUM	415	7		5000 mg/kg		

  

<b>Food Category No.</b>	<b>01.2.2</b>	<b>Renneted milk (plain)</b>				
Additive	INS	Step	Year	Max Level	Notes	
ACETIC AND FATTY ACID ESTERS OF GLYCEROL	472a	7		GMP		
ACETYLATED DISTARCH PHOSPHATE	1414	7		GMP		
CALCIUM CARBONATE	170(i)	7		GMP		
CAROB BEAN GUM	410	7		GMP		
CITRIC AND FATTY ACID ESTERS OF GLYCEROL	472c	7		GMP		
GUAR GUM	412	7		GMP		
GUM ARABIC (ACACIA GUM)	414	7		GMP		
HYDROXYPROPYL CELLULOSE	463	7		GMP		
HYDROXYPROPYL METHYL CELLULOSE	464	7		GMP		
HYDROXYPROPYL STARCH	1440	7		GMP		
LACTIC AND FATTY ACID ESTERS OF GLYCEROL	472b	7		GMP		
LECITHIN	322(i)	7		GMP		
MAGNESIUM CHLORIDE	511	7		GMP		
MANNITOL	421	4		GMP		
METHYL CELLULOSE	461	7		GMP		

<b>Food Category No.</b>	<b>01.2.2</b>	<b>Renneted milk (plain)</b>			
Additive	INS	Step	Year	Max Level	Notes
METHYL ETHYL CELLULOSE	465	7		GMP	
MICROCRYSTALLINE CELLULOSE (CELLULOSE GEL)	460(i)	7		GMP	
OXIDIZED STARCH	1404	7		GMP	
PECTINS	440	7		GMP	
POTASSIUM DIHYDROGEN CITRATE	332(i)	7		GMP	
POWDERED CELLULOSE	460(ii)	7		GMP	
SALTS OF MYRISTIC, PALMITIC AND STEARIC ACIDS WITH AMMONIA, CALCIUM, POTASSIUM AND SODIUM	470(i)	7		GMP	
SALTS OF OLEIC ACID WITH CALCIUM, POTASSIUM AND SODIUM	470(ii)	7		GMP	
SODIUM CARBOXYMETHYL CELLULOSE (CELLULOSE GUM)	466	7		GMP	
SODIUM DIHYDROGEN CITRATE	331(i)	7		GMP	
TARA GUM	417	7		GMP	
TRAGACANTH GUM	413	7		GMP	
TRIPOTASSIUM CITRATE	332(ii)	7		GMP	
TRISODIUM CITRATE	331(iii)	7		GMP	

<b>Food Category No.</b>	<b>01.4.1</b>	<b>Pasteurized cream (plain)</b>			
Additive	INS	Step	Year	Max Level	Notes
ACETIC AND FATTY ACID ESTERS OF GLYCEROL	472a	7		10000 mg/kg	
ACETYLATED DISTARCH ADIPATE	1422	7		GMP	
ACETYLATED DISTARCH PHOSPHATE	1414	7		GMP	
AGAR	406	7		GMP	
ALGINIC ACID	400	7		1000 mg/kg	
AMMONIUM ALGINATE	403	7		100 mg/kg	
CALCIUM ALGINATE	404	7		1000 mg/kg	
CALCIUM CARBONATE	170(i)	7		GMP	
CALCIUM CHLORIDE	509	7		GMP	
CALCIUM SULFATE	516	4		GMP	
CAROB BEAN GUM	410	7		5000 mg/kg	
CARRAGEENAN	407	7		500 mg/kg	
CITRIC AND FATTY ACID ESTERS OF GLYCEROL	472c	7		5000 mg/kg	
DISTARCH PHOSPHATE	1412	7		GMP	
GELLAN GUM	418	7		GMP	



<b>Food Category No.</b>	<b>01.4.1</b>	<b>Pasteurized cream (plain)</b>				
Additive	INS	Step	Year	Max Level	Notes	
GUAR GUM	412	7		GMP		
GUM ARABIC (ACACIA GUM)	414	7		5000 mg/kg		
GUM ARABIC (ACACIA GUM)	414	4		GMP		
HYDROXYPROPYL CELLULOSE	463	7		GMP		
HYDROXYPROPYL DISTARCH PHOSPHATE	1442	7		GMP		
HYDROXYPROPYL METHYL CELLULOSE	464	7		GMP		
HYDROXYPROPYL STARCH	1440	7		GMP		
KONJAC FLOUR	425	7		GMP		
LACTIC AND FATTY ACID ESTERS OF GLYCEROL	472b	7		10000 mg/kg		
LECITHIN	322(i)	7		5000 mg/kg		
METHYL CELLULOSE	461	7		GMP		
METHYL ETHYL CELLULOSE	465	7		GMP		
MICROCRYSTALLINE CELLULOSE (CELLULOSE GEL)	460(i)	7		5000 mg/kg		
MONO- AND DI-GLYCERIDES OF FATTY ACIDS	471	7		5000 mg/kg		
MONOSTARCH PHOSPHATE	1410	7		GMP		
OXIDIZED STARCH	1404	7		GMP		
PECTINS	440	7		GMP		
PHOSPHATED DISTARCH PHOSPHATE	1413	7		GMP		
POTASSIUM ALGINATE	402	7		1000 mg/kg		
POTASSIUM CARBONATE	501(i)	7		GMP		
POTASSIUM CHLORIDE	508	7		GMP		
POTASSIUM DIHYDROGEN CITRATE	332(i)	7		GMP		
POTASSIUM HYDROGEN CARBONATE	501(ii)	7		2000 mg/kg		
POWDERED CELLULOSE	460(ii)	7		GMP		
PROCESSED EUCEUMA SEAWEED (PES)	407a	7		GMP		
SODIUM ALGINATE	401	7		1000 mg/kg		
SODIUM CARBOXYMETHYL CELLULOSE (CELLULOSE GUM)	466	7		5000 mg/kg		
SODIUM DIHYDROGEN CITRATE	331(i)	7		GMP		
STARCH ACETATE	1420	7		GMP		
STARCH SODIUM OCTENYL SUCCINATE	1450	7		GMP		
TARA GUM	417	7		GMP		
TRAGACANTH GUM	413	7		GMP		
TRICALCIUM CITRATE	333(iii)	7		GMP		

<b>Food Category No.</b>	<b>01.4.1</b>	<b>Pasteurized cream (plain)</b>			
Additive	INS	Step	Year	Max Level	Notes
TRIPOTASSIUM CITRATE	332(ii)	7		GMP	
TRISODIUM CITRATE	331(iii)	7		1000 mg/kg	
XANTHAN GUM	415	7		GMP	

<b>Food Category No.</b>	<b>01.4.2</b>	<b>Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)</b>			
Additive	INS	Step	Year	Max Level	Notes
ACETIC AND FATTY ACID ESTERS OF GLYCEROL	472a	7		10000 mg/kg	
ACETYLATED DISTARCH ADIPATE	1422	7		GMP	
ACETYLATED DISTARCH PHOSPHATE	1414	7		GMP	
ACID TREATED STARCH	1401	7		GMP	
AGAR	406	7		5000 mg/kg	
ALGINIC ACID	400	7		5000 mg/kg	
AMMONIUM ALGINATE	403	7		5000 mg/kg	
BLEACHED STARCH	1403	7		GMP	
CALCIUM ALGINATE	404	7		5000 mg/kg	
CALCIUM CARBONATE	170(i)	7		5000 mg/kg	
CALCIUM CHLORIDE	509	7		GMP	
CALCIUM SULFATE	516	4		GMP	
CAROB BEAN GUM	410	7		5000 mg/kg	
CARRAGEENAN	407	7		5000 mg/kg	
CITRIC AND FATTY ACID ESTERS OF GLYCEROL	472c	7		5000 mg/kg	
DEXTRINS, ROASTED STARCH	1400	7		GMP	
DISTARCH PHOSPHATE	1412	7		GMP	
GELLAN GUM	418	7		GMP	
GUAR GUM	412	7		5000 mg/kg	
GUM ARABIC (ACACIA GUM)	414	7		5000 mg/kg	
GUM ARABIC (ACACIA GUM)	414	4		GMP	
HYDROXYPROPYL CELLULOSE	463	7		GMP	
HYDROXYPROPYL DISTARCH PHOSPHATE	1442	7		GMP	
HYDROXYPROPYL METHYL CELLULOSE	464	7		GMP	
HYDROXYPROPYL STARCH	1440	7		GMP	
KONJAC FLOUR	425	7		2000 mg/kg	
LACTIC AND FATTY ACID ESTERS OF GLYCEROL	472b	7		10000 mg/kg	
LECITHIN	322(i)	7		5000 mg/kg	

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


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Additive	INS	Step	Year	Max Level	Notes
METHYL CELLULOSE	461	7		GMP	
METHYL ETHYL CELLULOSE	465	7		GMP	
MICROCRYSTALLINE CELLULOSE (CELLULOSE GEL)	460(i)	7		5000 mg/kg	
MONO- AND DI-GLYCERIDES OF FATTY ACIDS	471	7		5000 mg/kg	
MONOSTARCH PHOSPHATE	1410	7		GMP	
OXIDIZED STARCH	1404	7		GMP	
PECTINS	440	7		5000 mg/kg	
PHOSPHATED DISTARCH PHOSPHATE	1413	7		GMP	
POLYDEXTROSES	1200	7		GMP	
POTASSIUM ALGINATE	402	7		5000 mg/kg	
POTASSIUM CARBONATE	501(i)	7		GMP	
POTASSIUM CHLORIDE	508	7		GMP	
POTASSIUM DIHYDROGEN CITRATE	332(i)	7		GMP	
POTASSIUM HYDROGEN CARBONATE	501(ii)	7		GMP	
POWDERED CELLULOSE	460(ii)	7		GMP	
PROCESSED EUCHEUMA SEAWEED (PES)	407a	7		5000 mg/kg	
SODIUM ALGINATE	401	7		5000 mg/kg	
SODIUM CARBOXYMETHYL CELLULOSE (CELLULOSE GUM)	466	7		5000 mg/kg	
SODIUM DIHYDROGEN CITRATE	331(i)	7		GMP	
STARCH ACETATE	1420	7		GMP	
STARCH SODIUM OCTENYL SUCCINATE	1450	7		GMP	
TARA GUM	417	7		GMP	
TRAGACANTH GUM	413	7		GMP	
TRICALCIUM CITRATE	333(iii)	7		GMP	
TRIPOTASSIUM CITRATE	332(ii)	7		5000 mg/kg	
TRISODIUM CITRATE	331(iii)	7		5000 mg/kg	
XANTHAN GUM	415	7		5000 mg/kg	

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


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Additive	INS	Step	Year	Max Level	Notes
CALCIUM CARBONATE	170(i)	Adopted	2006	10000 mg/kg	
CALCIUM CHLORIDE	509	Adopted	2006	GMP	

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


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Additive	INS	Step	Year	Max Level	Notes
HYDROXYPROPYL DISTARCH PHOSPHATE	1442	Adopted	2006	10000 mg/kg	
MICROCRYSTALLINE CELLULOSE (CELLULOSE GEL)	460(i)	Adopted	2006	10000 mg/kg	
POTASSIUM CARBONATE	501(i)	Adopted	2006	GMP	
POTASSIUM CHLORIDE	508	Adopted	2006	GMP	
POTASSIUM DIHYDROGEN CITRATE	332(i)	Adopted	2006	GMP	
POTASSIUM HYDROGEN CARBONATE	501(ii)	Adopted	2006	GMP	
POWDERED CELLULOSE	460(ii)	Adopted	2006	10000 mg/kg	
SODIUM DIHYDROGEN CITRATE	331(i)	Adopted	2006	GMP	
TRIPOTASSIUM CITRATE	332(ii)	Adopted	2006	GMP	
TRISODIUM CITRATE	331(iii)	Adopted	2006	GMP	

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


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Additive	INS	Step	Year	Max Level	Notes
SODIUM DIHYDROGEN CITRATE	331(i)	Adopted	2006	GMP	171
TRISODIUM CITRATE	331(iii)	Adopted	2006	GMP	171

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**Food Category No. 02.1.2 Vegetable oils and fats**


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Additive	INS	Step	Year	Max Level	Notes
ACETIC AND FATTY ACID ESTERS OF GLYCEROL	472a	7		GMP	
ACETYLATED DISTARCH ADIPATE	1422	7		GMP	
ACETYLATED DISTARCH PHOSPHATE	1414	7		GMP	
ACID TREATED STARCH	1401	7		GMP	
AGAR	406	7		GMP	
ALGINIC ACID	400	7		GMP	
ALKALINE TREATED STARCH	1402	7		GMP	
AMMONIUM ALGINATE	403	7		5000 mg/kg	
BLEACHED STARCH	1403	7		GMP	
CALCIUM ALGINATE	404	7		5000 mg/kg	
CAROB BEAN GUM	410	7		GMP	
CARRAGEENAN	407	7		GMP	
CITRIC AND FATTY ACID ESTERS OF GLYCEROL	472c	7		GMP	
DEXTRINS, ROASTED STARCH	1400	7		GMP	
DISTARCH PHOSPHATE	1412	7		GMP	
GELLAN GUM	418	7		GMP	

<b>Food Category No. 02.1.2</b>		<b>Vegetable oils and fats</b>			
Additive	INS	Step	Year	Max Level	Notes
GUAR GUM	412	7		20000 mg/kg	
GUM ARABIC (ACACIA GUM)	414	7		15000 mg/kg	
HYDROXYPROPYL DISTARCH PHOSPHATE	1442	7		GMP	
HYDROXYPROPYL STARCH	1440	7		GMP	
KARAYA GUM	416	7		GMP	
LACTIC AND FATTY ACID ESTERS OF GLYCEROL	472b	7		GMP	
LECITHIN	322(i)	7		30000 mg/kg	
MICROCRYSTALLINE CELLULOSE (CELLULOSE GEL)	460(i)	7		GMP	
MONO- AND DI-GLYCERIDES OF FATTY ACIDS	471	7		20000 mg/kg	
MONOSTARCH PHOSPHATE	1410	7		GMP	
OXIDIZED STARCH	1404	7		GMP	
PECTINS	440	7		GMP	
PHOSPHATED DISTARCH PHOSPHATE	1413	7		GMP	
POTASSIUM ALGINATE	402	7		GMP	
POTASSIUM DIHYDROGEN CITRATE	332(i)	7		GMP	
PROCESSED EUCHEUMA SEAWEED (PES)	407a	7		GMP	
SODIUM ALGINATE	401	7		GMP	
SODIUM DIHYDROGEN CITRATE	331(i)	7		GMP	
STARCH ACETATE	1420	7		GMP	
STARCH SODIUM OCTENYL SUCCINATE	1450	7		GMP	
STARCHES, ENZYME TREATED	1405	7		GMP	
TARA GUM	417	7		GMP	
TRAGACANTH GUM	413	7		13000 mg/kg	
TRICALCIUM CITRATE	333(iii)	7		GMP	
TRIPOTASSIUM CITRATE	332(ii)	7		GMP	
TRISODIUM CITRATE	331(iii)	7		GMP	
XANTHAN GUM	415	4		10000 mg/kg	

<b>Food Category No. 02.1.3</b>		<b>Lard, tallow, fish oil, and other animal fats</b>			
Additive	INS	Step	Year	Max Level	Notes
ACETIC AND FATTY ACID ESTERS OF GLYCEROL	472a	7		GMP	
ACETYLATED DISTARCH ADIPATE	1422	7		GMP	
ACETYLATED DISTARCH PHOSPHATE	1414	7		GMP	

<b>Food Category No.</b>	<b>02.1.3</b>	<b>Lard, tallow, fish oil, and other animal fats</b>			
Additive	INS	Step	Year	Max Level	Notes
ACID TREATED STARCH	1401	7		GMP	
AGAR	406	7		GMP	
ALGINIC ACID	400	7		GMP	
ALKALINE TREATED STARCH	1402	7		GMP	
AMMONIUM ALGINATE	403	7		5000 mg/kg	
BLEACHED STARCH	1403	7		GMP	
CALCIUM ALGINATE	404	7		5000 mg/kg	
CAROB BEAN GUM	410	7		GMP	
CARRAGEENAN	407	7		GMP	
CITRIC AND FATTY ACID ESTERS OF GLYCEROL	472c	7		GMP	
DEXTRINS, ROASTED STARCH	1400	7		GMP	
DISTARCH PHOSPHATE	1412	7		GMP	
GELLAN GUM	418	7		GMP	
GUAR GUM	412	7		20000 mg/kg	
GUM ARABIC (ACACIA GUM)	414	7		15000 mg/kg	
HYDROXYPROPYL DISTARCH PHOSPHATE	1442	7		GMP	
HYDROXYPROPYL STARCH	1440	7		GMP	
KARAYA GUM	416	7		GMP	
LACTIC AND FATTY ACID ESTERS OF GLYCEROL	472b	7		80000 mg/kg	
LECITHIN	322(i)	7		30000 mg/kg	
MICROCRYSTALLINE CELLULOSE (CELLULOSE GEL)	460(i)	7		GMP	
MONO- AND DI-GLYCERIDES OF FATTY ACIDS	471	7		100000 mg/kg	
MONOSTARCH PHOSPHATE	1410	7		GMP	
OXIDIZED STARCH	1404	7		GMP	
PECTINS	440	7		GMP	
PHOSPHATED DISTARCH PHOSPHATE	1413	7		GMP	
POTASSIUM ALGINATE	402	7		GMP	
POTASSIUM DIHYDROGEN CITRATE	332(i)	7		GMP	
PROCESSED EUCHEUMA SEAWEED (PES)	407a	7		GMP	
SODIUM ALGINATE	401	7		GMP	
SODIUM DIHYDROGEN CITRATE	331(i)	7		GMP	
STARCH ACETATE	1420	7		GMP	
STARCH SODIUM OCTENYL SUCCINATE	1450	7		GMP	
STARCHES, ENZYME TREATED	1405	7		GMP	

<b>Food Category No. 02.1.3</b>		<b>Lard, tallow, fish oil, and other animal fats</b>			
Additive	INS	Step	Year	Max Level	Notes
TARA GUM	417	7		GMP	
TRAGACANTH GUM	413	7		13000 mg/kg	
TRICALCIUM CITRATE	333(iii)	7		GMP	
TRIPOTASSIUM CITRATE	332(ii)	7		GMP	
TRISODIUM CITRATE	331(iii)	7		GMP	
XANTHAN GUM	415	4		10000 mg/kg	

<b>Food Category No. 02.2.1</b>		<b>Butter</b>			
Additive	INS	Step	Year	Max Level	Notes
GUM ARABIC (ACACIA GUM)	414	4		GMP	

<b>Food Category No. 04.1.1</b>		<b>Fresh fruit</b>			
Additive	INS	Step	Year	Max Level	Notes
TRISODIUM CITRATE	331(iii)	7		2000 mg/kg	

<b>Food Category No. 04.1.1.2</b>		<b>Surface-treated fresh fruit</b>			
Additive	INS	Step	Year	Max Level	Notes
ACETIC AND FATTY ACID ESTERS OF GLYCEROL	472a	7		GMP	16
ACETYLATED DISTARCH PHOSPHATE	1414	7		GMP	16
AGAR	406	7		GMP	
ALGINIC ACID	400	7		GMP	
AMMONIUM ALGINATE	403	7		GMP	
CALCIUM ALGINATE	404	7		GMP	
CALCIUM CARBONATE	170(i)	7		GMP	4 & 16
CAROB BEAN GUM	410	7		GMP	
CARRAGEENAN	407	7		GMP	
CITRIC AND FATTY ACID ESTERS OF GLYCEROL	472c	7		GMP	16
GELLAN GUM	418	7		GMP	
GUAR GUM	412	7		GMP	
GUM ARABIC (ACACIA GUM)	414	7		GMP	16
HYDROXYPROPYL CELLULOSE	463	7		GMP	16
HYDROXYPROPYL METHYL CELLULOSE	464	7		GMP	16
HYDROXYPROPYL STARCH	1440	7		GMP	16
KARAYA GUM	416	7		GMP	
KONJAC FLOUR	425	7		GMP	
LACTIC AND FATTY ACID ESTERS OF GLYCEROL	472b	7		GMP	16
LECITHIN	322(i)	7		GMP	16

<b>Food Category No.</b>	<b>04.1.1.2</b>	<b>Surface-treated fresh fruit</b>			
Additive	INS	Step	Year	Max Level	Notes
MAGNESIUM CHLORIDE	511	7		GMP	16
MANNITOL	421	4		GMP	
METHYL CELLULOSE	461	7		GMP	16
METHYL ETHYL CELLULOSE	465	7		GMP	16
MICROCRYSTALLINE CELLULOSE (CELLULOSE GEL)	460(i)	7		GMP	16
MONO- AND DI-GLYCERIDES OF FATTY ACIDS	471	7		GMP	16
OXIDIZED STARCH	1404	7		GMP	16
PECTINS	440	7		GMP	
POTASSIUM ALGINATE	402	7		GMP	
POTASSIUM DIHYDROGEN CITRATE	332(i)	7		GMP	16
POWDERED CELLULOSE	460(ii)	7		GMP	16
PROCESSED EUCEUMA SEAWEED (PES)	407a	7		GMP	
SALTS OF MYRISTIC, PALMITIC AND STEARIC ACIDS WITH AMMONIA, CALCIUM, POTASSIUM AND SODIUM	470(i)	7		GMP	16 & 71
SALTS OF OLEIC ACID WITH CALCIUM, POTASSIUM AND SODIUM	470(ii)	7		GMP	16
SODIUM ALGINATE	401	7		GMP	
SODIUM CARBOXYMETHYL CELLULOSE (CELLULOSE GUM)	466	7		GMP	16
SODIUM DIHYDROGEN CITRATE	331(i)	7		GMP	16
TARA GUM	417	7		GMP	
TRAGACANTH GUM	413	7		GMP	16
TRIPOTASSIUM CITRATE	332(ii)	7		GMP	16
XANTHAN GUM	415	7		GMP	

<b>Food Category No.</b>	<b>04.1.1.3</b>	<b>Peeled or cut fresh fruit</b>			
Additive	INS	Step	Year	Max Level	Notes
AGAR	406	7		GMP	
CAROB BEAN GUM	410	7		GMP	
CARRAGEENAN	407	7		GMP	
GELLAN GUM	418	7		GMP	
GUAR GUM	412	7		GMP	
KARAYA GUM	416	7		GMP	
KONJAC FLOUR	425	7		GMP	
MICROCRYSTALLINE CELLULOSE (CELLULOSE GEL)	460(i)	7		GMP	
PECTINS	440	7		GMP	



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**Food Category No. 04.1.1.3      Peeled or cut fresh fruit**


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Additive	INS	Step	Year	Max Level	Notes
PROCESSED EUCHEUMA SEAWEED (PES)	407a	4		GMP	
SODIUM ALGINATE	401	4		GMP	
SODIUM CARBOXYMETHYL CELLULOSE (CELLULOSE GUM)	466	4		GMP	
TARA GUM	417	7		GMP	
TRAGACANTH GUM	413	7		GMP	
XANTHAN GUM	415	7		GMP	

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


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Additive	INS	Step	Year	Max Level	Notes
GUM ARABIC (ACACIA GUM)	414	7		83000 mg/kg	79
SODIUM DIHYDROGEN CITRATE	331(i)	7		GMP	
TRISODIUM CITRATE	331(iii)	7		2000 mg/kg	

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**Food Category No. 04.2.1.2      Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds**


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Additive	INS	Step	Year	Max Level	Notes
ACETIC AND FATTY ACID ESTERS OF GLYCEROL	472a	7		GMP	16
ACETYLATED DISTARCH PHOSPHATE	1414	7		GMP	16
AGAR	406	7		GMP	
ALGINIC ACID	400	7		GMP	
AMMONIUM ALGINATE	403	7		GMP	
CALCIUM ALGINATE	404	7		GMP	
CALCIUM CARBONATE	170(i)	7		GMP	4 & 16
CALCIUM CHLORIDE	509	7		800 mg/kg	58
CALCIUM SULFATE	516	7		800 mg/kg	58
CAROB BEAN GUM	410	7		GMP	
CARRAGEENAN	407	7		GMP	
CITRIC AND FATTY ACID ESTERS OF GLYCEROL	472c	7		GMP	16
GELLAN GUM	418	7		GMP	
GUAR GUM	412	7		GMP	
HYDROXYPROPYL CELLULOSE	463	7		GMP	16
HYDROXYPROPYL METHYL CELLULOSE	464	7		GMP	16

**Food Category No. 04.2.1.2 Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds**

Additive	INS	Step	Year	Max Level	Notes
HYDROXYPROPYL STARCH	1440	7		GMP	16
KARAYA GUM	416	7		GMP	
KONJAC FLOUR	425	7		GMP	
LACTIC AND FATTY ACID ESTERS OF GLYCEROL	472b	7		GMP	16
LECITHIN	322(i)	7		GMP	16
MAGNESIUM CHLORIDE	511	7		GMP	16
MANNITOL	421	4		GMP	
METHYL CELLULOSE	461	7		GMP	16
METHYL ETHYL CELLULOSE	465	7		GMP	16
MICROCRYSTALLINE CELLULOSE (CELLULOSE GEL)	460(i)	7		GMP	16
MONO- AND DI-GLYCERIDES OF FATTY ACIDS	471	7		GMP	16
OXIDIZED STARCH	1404	7		GMP	16
PECTINS	440	7		GMP	
POTASSIUM ALGINATE	402	7		GMP	
POTASSIUM DIHYDROGEN CITRATE	332(i)	7		GMP	16
POWDERED CELLULOSE	460(ii)	7		GMP	16
PROCESSED EUCEUMA SEAWEED (PES)	407a	7		GMP	
SALTS OF MYRISTIC, PALMITIC AND STEARIC ACIDS WITH AMMONIA, CALCIUM, POTASSIUM AND SODIUM	470(i)	7		GMP	16 & 71
SALTS OF OLEIC ACID WITH CALCIUM, POTASSIUM AND SODIUM	470(ii)	7		GMP	16
SODIUM ALGINATE	401	7		GMP	
SODIUM CARBOXYMETHYL CELLULOSE (CELLULOSE GUM)	466	7		GMP	16
TARA GUM	417	7		GMP	
TRAGACANTH GUM	413	7		GMP	16
TRIPOTASSIUM CITRATE	332(ii)	7		GMP	16
XANTHAN GUM	415	7		GMP	

**Food Category No. 04.2.1.3 Peeled, cut or shredded fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds**

Additive	INS	Step	Year	Max Level	Notes
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**Food Category No. 04.2.1.3** **Peeled, cut or shredded fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds**

Additive	INS	Step	Year	Max Level	Notes
AGAR	406	7		GMP	
CALCIUM CHLORIDE	509	7		800 mg/kg	58
CALCIUM SULFATE	516	7		800 mg/kg	58
CAROB BEAN GUM	410	7		GMP	
CARRAGEENAN	407	7		GMP	
GELLAN GUM	418	7		GMP	
GUAR GUM	412	7		GMP	
KARAYA GUM	416	7		GMP	
KONJAC FLOUR	425	7		GMP	
MICROCRYSTALLINE CELLULOSE (CELLULOSE GEL)	460(i)	7		GMP	
PECTINS	440	7		GMP	
PROCESSED EUCHEUMA SEAWEED (PES)	407a	4		GMP	
SODIUM CARBOXYMETHYL CELLULOSE (CELLULOSE GUM)	466	4		GMP	
TARA GUM	417	7		GMP	
TRAGACANTH GUM	413	7		GMP	
XANTHAN GUM	415	7		GMP	

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

Additive	INS	Step	Year	Max Level	Notes
ACETYLATED DISTARCH PHOSPHATE	1414	7		10000 mg/kg	
AGAR	406	7		GMP	
CALCIUM CHLORIDE	509	7		4000 mg/kg	
CALCIUM SULFATE	516	7		3500 mg/kg	
CARRAGEENAN	407	7		GMP	
GELLAN GUM	418	7		GMP	
GUAR GUM	412	7		20000 mg/kg	
GUM ARABIC (ACACIA GUM)	414	7		83000 mg/kg	
KARAYA GUM	416	7		GMP	
KONJAC FLOUR	425	7		GMP	
LECITHIN	322(i)	7		GMP	
MICROCRYSTALLINE CELLULOSE (CELLULOSE GEL)	460(i)	7		GMP	

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

Additive	INS	Step	Year	Max Level	Notes
PECTINS	440	7		20000 mg/kg	
POTASSIUM DIHYDROGEN CITRATE	332(i)	7		GMP	
POWDERED CELLULOSE	460(ii)	7		GMP	
PROCESSED EUCHEUMA SEAWEED (PES)	407a	4		GMP	
SALTS OF MYRISTIC, PALMITIC AND STEARIC ACIDS WITH AMMONIA, CALCIUM, POTASSIUM AND SODIUM	470(i)	7		GMP	
SODIUM ALGINATE	401	4		GMP	
SODIUM CARBOXYMETHYL CELLULOSE (CELLULOSE GUM)	466	4		GMP	
SODIUM DIHYDROGEN CITRATE	331(i)	7		GMP	
TARA GUM	417	7		GMP	
TRAGACANTH GUM	413	7		GMP	
TRICALCIUM CITRATE	333(iii)	7		GMP	
TRIPOTASSIUM CITRATE	332(ii)	7		GMP	
TRISODIUM CITRATE	331(iii)	7		GMP	
XANTHAN GUM	415	7		GMP	

**Food Category No. 04.2.2.7 Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3**

Additive	INS	Step	Year	Max Level	Notes
ALGINIC ACID	400	4		GMP	
CALCIUM CARBONATE	170(i)	4		10000 mg/kg	58
CALCIUM CHLORIDE	509	4		10000 mg/kg	58
CARRAGEENAN	407	4		GMP	
CITRIC AND FATTY ACID ESTERS OF GLYCEROL	472c	4		GMP	
DEXTRINS, ROASTED STARCH	1400	4		GMP	
GUAR GUM	412	4		GMP	
LECITHIN	322(i)	4		GMP	
PECTINS	440	4		GMP	
POTASSIUM CARBONATE	501(i)	4		GMP	
POTASSIUM CHLORIDE	508	4		GMP	

<b>Food Category No.</b>	<b>04.2.2.7</b>	<b>Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3</b>
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Additive	INS	Step	Year	Max Level	Notes
PROCESSED EUCHEUMA SEAWEED (PES)	407a	4		GMP	
SODIUM GLUCONATE	576	4		GMP	
TRISODIUM CITRATE	331(iii)	4		GMP	
XANTHAN GUM	415	4		GMP	

<b>Food Category No.</b>	<b>06.1</b>	<b>Whole, broken, or flaked grain, including rice</b>
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Additive	INS	Step	Year	Max Level	Notes
ACETIC AND FATTY ACID ESTERS OF GLYCEROL	472a	7		GMP	
CALCIUM CARBONATE	170(i)	7		2220 mg/kg	184
CAROB BEAN GUM	410	7		GMP	
GUAR GUM	412	7		GMP	
LACTIC AND FATTY ACID ESTERS OF GLYCEROL	472b	7		GMP	
MONO- AND DI-GLYCERIDES OF FATTY ACIDS	471	7		GMP	
TARA GUM	417	7		GMP	

<b>Food Category No.</b>	<b>06.2</b>	<b>Flours and starches (including soybean powder)</b>
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Additive	INS	Step	Year	Max Level	Notes
CALCIUM CARBONATE	170(i)	4		10000 mg/kg	58
LECITHIN	322(i)	7		5000 mg/kg	
TRISODIUM CITRATE	331(iii)	4		GMP	

<b>Food Category No.</b>	<b>06.2.1</b>	<b>Flours</b>
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Additive	INS	Step	Year	Max Level	Notes
CALCIUM CARBONATE	170(i)	7		GMP	57
CALCIUM SULFATE	516	7		GMP	57

<b>Food Category No.</b>	<b>06.4.1</b>	<b>Fresh pastas and noodles and like products</b>
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Additive	INS	Step	Year	Max Level	Notes
AGAR	406	4		GMP	
ALGINIC ACID	400	4		GMP	
CALCIUM CARBONATE	170(i)	4		10000 mg/kg	58
CAROB BEAN GUM	410	4		GMP	
CARRAGEENAN	407	4		GMP	

<b>Food Category No.</b>	<b>06.4.1</b>	<b>Fresh pastas and noodles and like products</b>			
Additive	INS	Step	Year	Max Level	Notes
CURDLAN	424	4		GMP	
DISTARCH PHOSPHATE	1412	4		200 mg/kg	
GELLAN GUM	418	4		GMP	
GUAR GUM	412	4		GMP	
GUM ARABIC (ACACIA GUM)	414	4		GMP	
KARAYA GUM	416	4		GMP	
KONJAC FLOUR	425	4		GMP	
LECITHIN	322(i)	4		GMP	
MICROCRYSTALLINE CELLULOSE (CELLULOSE GEL)	460(i)	4		GMP	
MONO- AND DI-GLYCERIDES OF FATTY ACIDS	471	4		GMP	
PECTINS	440	4		GMP	
PHOSPHATED DISTARCH PHOSPHATE	1413	4		200 mg/kg	
POTASSIUM CARBONATE	501(i)	4		GMP	
PROCESSED EUCHEUMA SEAWEED (PES)	407a	4		GMP	
SODIUM ALGINATE	401	4		GMP	
SODIUM CARBOXYMETHYL CELLULOSE (CELLULOSE GUM)	466	4		50000 mg/kg	
TRAGACANTH GUM	413	4		GMP	
XANTHAN GUM	415	4		10000 mg/kg	

<b>Food Category No.</b>	<b>06.4.2</b>	<b>Dried pastas and noodles and like products</b>			
Additive	INS	Step	Year	Max Level	Notes
AGAR	406	7		GMP	
ALGINIC ACID	400	7		GMP	
AMMONIUM ALGINATE	403	7		GMP	
CALCIUM ALGINATE	404	7		GMP	
CALCIUM CARBONATE	170(i)	4		10000 mg/kg	58
CALCIUM SULFATE	516	7		5000 mg/kg	
CAROB BEAN GUM	410	7		GMP	
CARRAGEENAN	407	7		8330 mg/kg	37
DISTARCH PHOSPHATE	1412	4		200 mg/kg	
GELLAN GUM	418	7		GMP	
GUAR GUM	412	7		GMP	
GUM ARABIC (ACACIA GUM)	414	7		GMP	
KARAYA GUM	416	7		GMP	
KONJAC FLOUR	425	7		10000 mg/kg	
LECITHIN	322(i)	7		5000 mg/kg	

<b>Food Category No. 06.4.2</b>		<b>Dried pastas and noodles and like products</b>				
Additive	INS	Step	Year	Max Level	Notes	
MANNITOL	421	7		GMP		
MICROCRYSTALLINE CELLULOSE (CELLULOSE GEL)	460(i)	7		GMP		
MONO- AND DI-GLYCERIDES OF FATTY ACIDS	471	7		30000 mg/kg		
PECTINS	440	7		GMP		
PHOSPHATED DISTARCH PHOSPHATE	1413	4		200 mg/kg		
POTASSIUM ALGINATE	402	7		GMP		
POTASSIUM CARBONATE	501(i)	7		2600 mg/kg		
POTASSIUM CHLORIDE	508	4		GMP		
PROCESSED EUCHEUMA SEAWEED (PES)	407a	7		8330 mg/kg	37	
SALTS OF MYRISTIC, PALMITIC AND STEARIC ACIDS WITH AMMONIA, CALCIUM, POTASSIUM AND SODIUM	470(i)	7		GMP		
SODIUM ALGINATE	401	7		GMP		
SODIUM CARBOXYMETHYL CELLULOSE (CELLULOSE GUM)	466	4		50000 mg/kg		
SODIUM GLUCONATE	576	4		GMP		
TARA GUM	417	7		GMP		
TRAGACANTH GUM	413	7		GMP		
XANTHAN GUM	415	4		10000 mg/kg		

<b>Food Category No. 08.1</b>		<b>Fresh meat, poultry, and game</b>				
Additive	INS	Step	Year	Max Level	Notes	
AGAR	406	7		GMP		
CARRAGEENAN	407	7		GMP		
GELLAN GUM	418	7		GMP		
KARAYA GUM	416	7		GMP		
KONJAC FLOUR	425	7		GMP		
MANNITOL	421	4		GMP		
PECTINS	440	7		GMP		
PROCESSED EUCHEUMA SEAWEED (PES)	407a	4		GMP		
TARA GUM	417	7		GMP		
XANTHAN GUM	415	7		GMP		

<b>Food Category No. 08.1.1</b>		<b>Fresh meat, poultry, and game, whole pieces or cuts</b>				
Additive	INS	Step	Year	Max Level	Notes	
ACETIC AND FATTY ACID ESTERS OF GLYCEROL	472a	7		GMP	16	

<b>Food Category No. 08.1.1</b>		<b>Fresh meat, poultry, and game, whole pieces or cuts</b>				
Additive	INS	Step	Year	Max Level	Notes	
ACETYLATED DISTARCH PHOSPHATE	1414	7		GMP	16	
CALCIUM CARBONATE	170(i)	7		GMP	4 & 16	
CALCIUM CHLORIDE	509	7		15000 mg/kg		
CITRIC AND FATTY ACID ESTERS OF GLYCEROL	472c	7		GMP	16	
GUM ARABIC (ACACIA GUM)	414	7		GMP	16	
HYDROXYPROPYL CELLULOSE	463	7		GMP	16	
HYDROXYPROPYL METHYL CELLULOSE	464	7		GMP	16	
HYDROXYPROPYL STARCH	1440	7		GMP	16	
LACTIC AND FATTY ACID ESTERS OF GLYCEROL	472b	7		GMP	16	
LECITHIN	322(i)	7		GMP	16	
MAGNESIUM CHLORIDE	511	7		2260 mg/kg		
METHYL CELLULOSE	461	7		GMP	16	
METHYL ETHYL CELLULOSE	465	7		GMP	16	
MICROCRYSTALLINE CELLULOSE (CELLULOSE GEL)	460(i)	7		GMP	16	
MONO- AND DI-GLYCERIDES OF FATTY ACIDS	471	7		GMP	16	
OXIDIZED STARCH	1404	7		GMP	16	
POTASSIUM CHLORIDE	508	7		GMP		
POTASSIUM DIHYDROGEN CITRATE	332(i)	7		GMP	16	
POWDERED CELLULOSE	460(ii)	7		GMP	16	
SALTS OF MYRISTIC, PALMITIC AND STEARIC ACIDS WITH AMMONIA, CALCIUM, POTASSIUM AND SODIUM	470(i)	7		GMP	16 & 71	
SALTS OF OLEIC ACID WITH CALCIUM, POTASSIUM AND SODIUM	470(ii)	7		GMP	16	
SODIUM ALGINATE	401	7		15000 mg/kg		
SODIUM CARBOXYMETHYL CELLULOSE (CELLULOSE GUM)	466	7		15000 mg/kg		
SODIUM DIHYDROGEN CITRATE	331(i)	7		GMP	16	
TRAGACANTH GUM	413	7		GMP	16	
TRIPOTASSIUM CITRATE	332(ii)	7		GMP	16	
TRISODIUM CITRATE	331(iii)	7		5000 mg/kg		

<b>Food Category No. 08.1.2</b>		<b>Fresh meat, poultry, and game, comminuted</b>				
Additive	INS	Step	Year	Max Level	Notes	
ACETIC AND FATTY ACID ESTERS OF GLYCEROL	472a	7		GMP		



<b>Food Category No.</b>	<b>08.1.2</b>	<b>Fresh meat, poultry, and game, comminuted</b>				
Additive	INS	Step	Year	Max Level	Notes	
ACETYLATED DISTARCH PHOSPHATE	1414	7		GMP		
CALCIUM CARBONATE	170(i)	7		1500 mg/kg	4 & 16	
CAROB BEAN GUM	410	7		GMP		
CITRIC AND FATTY ACID ESTERS OF GLYCEROL	472c	7		GMP		
GUAR GUM	412	7		GMP		
GUM ARABIC (ACACIA GUM)	414	7		GMP		
HYDROXYPROPYL CELLULOSE	463	7		GMP		
HYDROXYPROPYL METHYL CELLULOSE	464	7		GMP		
HYDROXYPROPYL STARCH	1440	7		GMP		
LACTIC AND FATTY ACID ESTERS OF GLYCEROL	472b	7		GMP		
LECITHIN	322(i)	7		GMP		
MAGNESIUM CHLORIDE	511	7		GMP		
METHYL CELLULOSE	461	7		GMP		
METHYL ETHYL CELLULOSE	465	7		GMP		
MICROCRYSTALLINE CELLULOSE (CELLULOSE GEL)	460(i)	7		GMP		
MONO- AND DI-GLYCERIDES OF FATTY ACIDS	471	7		GMP		
OXIDIZED STARCH	1404	7		GMP		
POTASSIUM DIHYDROGEN CITRATE	332(i)	7		GMP		
POWDERED CELLULOSE	460(ii)	7		GMP		
SALTS OF MYRISTIC, PALMITIC AND STEARIC ACIDS WITH AMMONIA, CALCIUM, POTASSIUM AND SODIUM	470(i)	7		GMP	71	
SALTS OF OLEIC ACID WITH CALCIUM, POTASSIUM AND SODIUM	470(ii)	7		GMP		
SODIUM ALGINATE	401	7		8000 mg/kg		
SODIUM CARBOXYMETHYL CELLULOSE (CELLULOSE GUM)	466	7		GMP		
SODIUM DIHYDROGEN CITRATE	331(i)	7		GMP		
TRAGACANTH GUM	413	7		GMP		
TRICALCIUM CITRATE	333(iii)	7		GMP		
TRIPOTASSIUM CITRATE	332(ii)	7		GMP		
TRISODIUM CITRATE	331(iii)	7		GMP		

<b>Food Category No.</b>	<b>09.1</b>	<b>Fresh fish and fish products, including mollusks, crustaceans, and echinoderms</b>				
Additive	INS	Step	Year	Max Level	Notes	

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

Additive	INS	Step	Year	Max Level	Notes
ACETIC AND FATTY ACID ESTERS OF GLYCEROL	472a	7		GMP	16
ACETYLATED DISTARCH PHOSPHATE	1414	7		GMP	16
CARRAGEENAN	407	4		GMP	
CITRIC AND FATTY ACID ESTERS OF GLYCEROL	472c	7		GMP	16
GELLAN GUM	418	7		GMP	
GUM ARABIC (ACACIA GUM)	414	7		GMP	16
HYDROXYPROPYL CELLULOSE	463	7		GMP	16
HYDROXYPROPYL METHYL CELLULOSE	464	7		GMP	16
HYDROXYPROPYL STARCH	1440	7		GMP	16
KONJAC FLOUR	425	4		GMP	
LACTIC AND FATTY ACID ESTERS OF GLYCEROL	472b	7		GMP	16
LECITHIN	322(i)	7		GMP	16
MAGNESIUM CHLORIDE	511	7		GMP	16
MANNITOL	421	4		GMP	
METHYL CELLULOSE	461	7		GMP	16
METHYL ETHYL CELLULOSE	465	7		GMP	16
MICROCRYSTALLINE CELLULOSE (CELLULOSE GEL)	460(i)	7		GMP	16
MONO- AND DI-GLYCERIDES OF FATTY ACIDS	471	7		GMP	16
OXIDIZED STARCH	1404	7		GMP	16
POTASSIUM DIHYDROGEN CITRATE	332(i)	7		GMP	
POWDERED CELLULOSE	460(ii)	7		GMP	16
PROCESSED EUCHEUMA SEAWEED (PES)	407a	4		GMP	
SALTS OF MYRISTIC, PALMITIC AND STEARIC ACIDS WITH AMMONIA, CALCIUM, POTASSIUM AND SODIUM	470(i)	7		GMP	16 & 71
SALTS OF OLEIC ACID WITH CALCIUM, POTASSIUM AND SODIUM	470(ii)	7		GMP	16
SODIUM ALGINATE	401	4		GMP	
SODIUM CARBOXYMETHYL CELLULOSE (CELLULOSE GUM)	466	7		GMP	16
SODIUM DIHYDROGEN CITRATE	331(i)	7		GMP	
SODIUM GLUCONATE	576	4		GMP	
TRAGACANTH GUM	413	7		GMP	16
TRICALCIUM CITRATE	333(iii)	7		GMP	

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


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Additive	INS	Step	Year	Max Level	Notes
TRIPOTASSIUM CITRATE	332(ii)	7		GMP	
TRISODIUM CITRATE	331(iii)	7		GMP	

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**Food Category No. 09.1.1**                      **Fresh fish**


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Additive	INS	Step	Year	Max Level	Notes
CALCIUM CARBONATE	170(i)	7		GMP	4, 16 & 50

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


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Additive	INS	Step	Year	Max Level	Notes
CALCIUM CARBONATE	170(i)	7		GMP	4 & 16

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


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Additive	INS	Step	Year	Max Level	Notes
ALGINIC ACID	400	4		GMP	
CALCIUM CARBONATE	170(i)	4		10000 mg/kg	58
CALCIUM CHLORIDE	509	4		10000 mg/kg	58
CAROB BEAN GUM	410	7		GMP	
DEXTRINS, ROASTED STARCH	1400	4		GMP	
GELLAN GUM	418	7		GMP	
GUAR GUM	412	4		GMP	
KARAYA GUM	416	7		GMP	
KONJAC FLOUR	425	7		GMP	
MICROCRYSTALLINE CELLULOSE (CELLULOSE GEL)	460(i)	7		10000 mg/kg	
MONO- AND DI-GLYCERIDES OF FATTY ACIDS	471	7		10000 mg/kg	
POTASSIUM CARBONATE	501(i)	4		GMP	
POTASSIUM CHLORIDE	508	4		GMP	
SODIUM GLUCONATE	576	4		GMP	

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


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Additive	INS	Step	Year	Max Level	Notes
ACETIC AND FATTY ACID ESTERS OF GLYCEROL	472a	7		GMP	
ACETYLATED DISTARCH PHOSPHATE	1414	7		GMP	
AGAR	406	7		20000 mg/kg	3 & 53
ALGINIC ACID	400	7		5000 mg/kg	

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

Additive	INS	Step	Year	Max Level	Notes
AMMONIUM ALGINATE	403	7		5000 mg/kg	
CALCIUM ALGINATE	404	7		5000 mg/kg	
CALCIUM CARBONATE	170(i)	7		GMP	95
CARRAGEENAN	407	7		5000 mg/kg	61
CITRIC AND FATTY ACID ESTERS OF GLYCEROL	472c	7		GMP	
DEXTRINS, ROASTED STARCH	1400	7		20000 mg/kg	3 & 53
GUAR GUM	412	7		GMP	61 & 73
GUM ARABIC (ACACIA GUM)	414	7		GMP	
HYDROXYPROPYL CELLULOSE	463	7		GMP	
HYDROXYPROPYL METHYL CELLULOSE	464	7		GMP	
HYDROXYPROPYL STARCH	1440	7		GMP	
LACTIC AND FATTY ACID ESTERS OF GLYCEROL	472b	7		GMP	
LECITHIN	322(i)	7		GMP	
MAGNESIUM CHLORIDE	511	7		GMP	
MANNITOL	421	7		GMP	
METHYL CELLULOSE	461	7		GMP	61
METHYL ETHYL CELLULOSE	465	7		GMP	
OXIDIZED STARCH	1404	7		GMP	
PECTINS	440	7		20000 mg/kg	16
POLYDEXTROSES	1200	7		GMP	
POTASSIUM ALGINATE	402	7		5000 mg/kg	
POTASSIUM CHLORIDE	508	7		30000 mg/kg	
POTASSIUM DIHYDROGEN CITRATE	332(i)	7		GMP	61
POWDERED CELLULOSE	460(ii)	7		GMP	
PROCESSED EUCEUMA SEAWEED (PES)	407a	7		5000 mg/kg	
SALTS OF MYRISTIC, PALMITIC AND STEARIC ACIDS WITH AMMONIA, CALCIUM, POTASSIUM AND SODIUM	470(i)	7		GMP	71
SALTS OF OLEIC ACID WITH CALCIUM, POTASSIUM AND SODIUM	470(ii)	7		GMP	
SODIUM ALGINATE	401	7		5000 mg/kg	
SODIUM CARBOXYMETHYL CELLULOSE (CELLULOSE GUM)	466	7		GMP	
SODIUM DIHYDROGEN CITRATE	331(i)	7		GMP	
TARA GUM	417	7		GMP	73

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


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Additive	INS	Step	Year	Max Level	Notes
TRAGACANTH GUM	413	7		GMP	
TRICALCIUM CITRATE	333(iii)	7		GMP	
TRIPOTASSIUM CITRATE	332(ii)	7		GMP	
TRISODIUM CITRATE	331(iii)	7		GMP	
XANTHAN GUM	415	7		160 mg/kg	

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


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Additive	INS	Step	Year	Max Level	Notes
ACETIC AND FATTY ACID ESTERS OF GLYCEROL	472a	7		GMP	16
ACETYLATED DISTARCH ADIPATE	1422	7		GMP	41
ACETYLATED DISTARCH PHOSPHATE	1414	7		GMP	41
ACID TREATED STARCH	1401	7		GMP	41
AGAR	406	7		GMP	
ALKALINE TREATED STARCH	1402	7		GMP	41
CALCIUM CARBONATE	170(i)	7		GMP	16
CARRAGEENAN	407	7		GMP	41 & 61
CITRIC AND FATTY ACID ESTERS OF GLYCEROL	472c	7		GMP	16
DEXTRINS, ROASTED STARCH	1400	7		GMP	41
DISTARCH PHOSPHATE	1412	7		GMP	41
GUAR GUM	412	7		2000 mg/kg	
GUM ARABIC (ACACIA GUM)	414	7		GMP	16
HYDROXYPROPYL CELLULOSE	463	7		GMP	41
HYDROXYPROPYL DISTARCH PHOSPHATE	1442	7		GMP	41
HYDROXYPROPYL METHYL CELLULOSE	464	7		GMP	41
HYDROXYPROPYL STARCH	1440	7		GMP	41
LACTIC AND FATTY ACID ESTERS OF GLYCEROL	472b	7		GMP	16
LECITHIN	322(i)	7		GMP	41
MAGNESIUM CHLORIDE	511	7		GMP	16
MANNITOL	421	4		GMP	
METHYL CELLULOSE	461	7		GMP	41 & 61
METHYL ETHYL CELLULOSE	465	7		GMP	41
MONOSTARCH PHOSPHATE	1410	7		GMP	41

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


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Additive	INS	Step	Year	Max Level	Notes
OXIDIZED STARCH	1404	7		GMP	41
PECTINS	440	7		GMP	41 & 61
PHOSPHATED DISTARCH PHOSPHATE	1413	7		GMP	41
POTASSIUM CARBONATE	501(i)	7		GMP	41
POTASSIUM DIHYDROGEN CITRATE	332(i)	7		GMP	61
POTASSIUM HYDROGEN CARBONATE	501(ii)	7		GMP	41
POWDERED CELLULOSE	460(ii)	7		GMP	16
PROCESSED EUCHEUMA SEAWEED (PES)	407a	7		5000 mg/kg	
SALTS OF MYRISTIC, PALMITIC AND STEARIC ACIDS WITH AMMONIA, CALCIUM, POTASSIUM AND SODIUM	470(i)	7		GMP	16 & 71
SALTS OF OLEIC ACID WITH CALCIUM, POTASSIUM AND SODIUM	470(ii)	7		GMP	16
SODIUM ALGINATE	401	7		GMP	41 & 99
SODIUM CARBOXYMETHYL CELLULOSE (CELLULOSE GUM)	466	7		GMP	41 & 61
SODIUM DIHYDROGEN CITRATE	331(i)	7		GMP	61
STARCH ACETATE	1420	7		GMP	41
TARA GUM	417	7		GMP	73
TRAGACANTH GUM	413	7		GMP	16
TRIPOTASSIUM CITRATE	332(ii)	7		GMP	61
TRISODIUM CITRATE	331(iii)	7		GMP	61
XANTHAN GUM	415	7		GMP	41 & 61

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


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Additive	INS	Step	Year	Max Level	Notes
ACETIC AND FATTY ACID ESTERS OF GLYCEROL	472a	7		GMP	16
ACETYLATED DISTARCH PHOSPHATE	1414	7		GMP	16
AGAR	406	7		GMP	
CALCIUM CARBONATE	170(i)	7		GMP	16
CARRAGEENAN	407	7		GMP	
CITRIC AND FATTY ACID ESTERS OF GLYCEROL	472c	7		GMP	16
GUAR GUM	412	7		GMP	

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


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Additive	INS	Step	Year	Max Level	Notes
GUM ARABIC (ACACIA GUM)	414	7		GMP	16
HYDROXYPROPYL CELLULOSE	463	7		GMP	16
HYDROXYPROPYL METHYL CELLULOSE	464	7		GMP	16
HYDROXYPROPYL STARCH	1440	7		GMP	16
LACTIC AND FATTY ACID ESTERS OF GLYCEROL	472b	7		GMP	16
LECITHIN	322(i)	7		GMP	16
MAGNESIUM CHLORIDE	511	7		GMP	16
MANNITOL	421	4		GMP	
METHYL CELLULOSE	461	7		GMP	16
METHYL ETHYL CELLULOSE	465	7		GMP	16
OXIDIZED STARCH	1404	7		GMP	16
PECTINS	440	7		GMP	
POTASSIUM DIHYDROGEN CITRATE	332(i)	7		GMP	16
POWDERED CELLULOSE	460(ii)	7		GMP	16
PROCESSED EUCHEUMA SEAWEED (PES)	407a	7		GMP	
SALTS OF MYRISTIC, PALMITIC AND STEARIC ACIDS WITH AMMONIA, CALCIUM, POTASSIUM AND SODIUM	470(i)	7		GMP	16 & 71
SALTS OF OLEIC ACID WITH CALCIUM, POTASSIUM AND SODIUM	470(ii)	7		GMP	16
SODIUM ALGINATE	401	4		GMP	
SODIUM CARBOXYMETHYL CELLULOSE (CELLULOSE GUM)	466	7		GMP	16
SODIUM DIHYDROGEN CITRATE	331(i)	7		GMP	16
TARA GUM	417	7		GMP	
TRAGACANTH GUM	413	7		GMP	16
TRIPOTASSIUM CITRATE	332(ii)	7		GMP	16
TRISODIUM CITRATE	331(iii)	7		GMP	16
XANTHAN GUM	415	7		GMP	

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


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Additive	INS	Step	Year	Max Level	Notes
ACETIC AND FATTY ACID ESTERS OF GLYCEROL	472a	7		GMP	

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

Additive	INS	Step	Year	Max Level	Notes
ACETYLATED DISTARCH PHOSPHATE	1414	7		GMP	
AGAR	406	7		GMP	
CARRAGEENAN	407	7		GMP	
CITRIC AND FATTY ACID ESTERS OF GLYCEROL	472c	7		GMP	
GUAR GUM	412	7		GMP	
GUM ARABIC (ACACIA GUM)	414	7		GMP	
HYDROXYPROPYL CELLULOSE	463	7		GMP	
HYDROXYPROPYL METHYL CELLULOSE	464	7		GMP	
HYDROXYPROPYL STARCH	1440	7		GMP	
LACTIC AND FATTY ACID ESTERS OF GLYCEROL	472b	7		GMP	
LECITHIN	322(i)	7		GMP	
MAGNESIUM CHLORIDE	511	7		GMP	
MANNITOL	421	4		GMP	
METHYL CELLULOSE	461	7		GMP	
METHYL ETHYL CELLULOSE	465	7		GMP	
OXIDIZED STARCH	1404	7		GMP	
PECTINS	440	7		GMP	
POLYDEXTROSES	1200	7		GMP	
POTASSIUM DIHYDROGEN CITRATE	332(i)	7		GMP	
POWDERED CELLULOSE	460(ii)	7		GMP	
SALTS OF MYRISTIC, PALMITIC AND STEARIC ACIDS WITH AMMONIA, CALCIUM, POTASSIUM AND SODIUM	470(i)	7		GMP	
SALTS OF OLEIC ACID WITH CALCIUM, POTASSIUM AND SODIUM	470(ii)	7		GMP	
SODIUM ALGINATE	401	4		GMP	
SODIUM CARBOXYMETHYL CELLULOSE (CELLULOSE GUM)	466	7		GMP	
SODIUM DIHYDROGEN CITRATE	331(i)	7		GMP	
TARA GUM	417	7		GMP	
TRAGACANTH GUM	413	7		GMP	
TRICALCIUM CITRATE	333(iii)	7		GMP	
TRIPOTASSIUM CITRATE	332(ii)	7		GMP	
TRISODIUM CITRATE	331(iii)	7		GMP	
XANTHAN GUM	415	7		GMP	



<b>Food Category No.</b>	<b>09.2.4.1</b>	<b>Cooked fish and fish products</b>				
Additive	INS	Step	Year	Max Level	Notes	
CALCIUM CARBONATE	170(i)	7		GMP		
PROCESSED EUCHEUMA SEAWEED (PES)	407a	7		5000 mg/kg		
<b>Food Category No.</b>	<b>09.2.4.2</b>	<b>Cooked mollusks, crustaceans, and echinoderms</b>				
Additive	INS	Step	Year	Max Level	Notes	
CALCIUM CARBONATE	170(i)	7		GMP		
PROCESSED EUCHEUMA SEAWEED (PES)	407a	4		GMP		
<b>Food Category No.</b>	<b>09.2.4.3</b>	<b>Fried fish and fish products, including mollusks, crustaceans, and echinoderms</b>				
Additive	INS	Step	Year	Max Level	Notes	
CALCIUM CARBONATE	170(i)	7		GMP	16	
PROCESSED EUCHEUMA SEAWEED (PES)	407a	4		GMP		
<b>Food Category No.</b>	<b>09.2.5</b>	<b>Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms</b>				
Additive	INS	Step	Year	Max Level	Notes	
ACETIC AND FATTY ACID ESTERS OF GLYCEROL	472a	7		GMP		
ACETYLATED DISTARCH PHOSPHATE	1414	7		GMP		
AGAR	406	7		GMP		
CALCIUM CARBONATE	170(i)	7		GMP		
CARRAGEENAN	407	7		GMP		
CITRIC AND FATTY ACID ESTERS OF GLYCEROL	472c	7		GMP		
GUAR GUM	412	7		GMP		
GUM ARABIC (ACACIA GUM)	414	7		GMP		
HYDROXYPROPYL CELLULOSE	463	7		GMP		
HYDROXYPROPYL METHYL CELLULOSE	464	7		GMP		
HYDROXYPROPYL STARCH	1440	7		GMP		
LACTIC AND FATTY ACID ESTERS OF GLYCEROL	472b	7		GMP		
LECITHIN	322(i)	7		GMP		
MAGNESIUM CHLORIDE	511	7		GMP		
MANNITOL	421	4		GMP		
METHYL CELLULOSE	461	7		GMP		
METHYL ETHYL CELLULOSE	465	7		GMP		
OXIDIZED STARCH	1404	7		GMP		

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

Additive	INS	Step	Year	Max Level	Notes
PECTINS	440	7		GMP	
POTASSIUM DIHYDROGEN CITRATE	332(i)	7		GMP	
POWDERED CELLULOSE	460(ii)	7		GMP	
PROCESSED EUCHEUMA SEAWEED (PES)	407a	4		GMP	
SALTS OF MYRISTIC, PALMITIC AND STEARIC ACIDS WITH AMMONIA, CALCIUM, POTASSIUM AND SODIUM	470(i)	7		GMP	
SALTS OF OLEIC ACID WITH CALCIUM, POTASSIUM AND SODIUM	470(ii)	7		GMP	
SODIUM ALGINATE	401	4		GMP	
SODIUM CARBOXYMETHYL CELLULOSE (CELLULOSE GUM)	466	7		GMP	
SODIUM DIHYDROGEN CITRATE	331(i)	7		GMP	
TARA GUM	417	7		GMP	
TRAGACANTH GUM	413	7		GMP	
TRIPOTASSIUM CITRATE	332(ii)	7		GMP	
TRISODIUM CITRATE	331(iii)	7		GMP	
XANTHAN GUM	415	7		GMP	

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**Food Category No. 10.1**      **Fresh eggs**

Additive	INS	Step	Year	Max Level	Notes
CALCIUM CARBONATE	170(i)	7		GMP	4

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**Food Category No. 10.2.1**      **Liquid egg products**

Additive	INS	Step	Year	Max Level	Notes
AGAR	406	7		GMP	
CALCIUM ALGINATE	404	7		6000 mg/kg	
CAROB BEAN GUM	410	7		GMP	
CARRAGEENAN	407	7		GMP	
GELLAN GUM	418	7		GMP	
GUAR GUM	412	7		GMP	
GUM ARABIC (ACACIA GUM)	414	7		GMP	
KARAYA GUM	416	7		GMP	
KONJAC FLOUR	425	7		GMP	
LECITHIN	322(i)	7		GMP	
MICROCRYSTALLINE CELLULOSE (CELLULOSE GEL)	460(i)	7		GMP	
PECTINS	440	7		GMP	

<b>Food Category No.</b>	<b>10.2.1</b>	<b>Liquid egg products</b>			
Additive	INS	Step	Year	Max Level	Notes
POLYDEXTROSES	1200	7		GMP	
PROCESSED EUCHEUMA SEAWEED (PES)	407a	4		GMP	
SALTS OF MYRISTIC, PALMITIC AND STEARIC ACIDS WITH AMMONIA, CALCIUM, POTASSIUM AND SODIUM	470(i)	7		GMP	
SODIUM ALGINATE	401	4		GMP	
SODIUM CARBOXYMETHYL CELLULOSE (CELLULOSE GUM)	466	4		GMP	
SODIUM DIHYDROGEN CITRATE	331(i)	7		GMP	
TARA GUM	417	7		GMP	
TRISODIUM CITRATE	331(iii)	7		GMP	
XANTHAN GUM	415	7		GMP	

<b>Food Category No.</b>	<b>10.2.2</b>	<b>Frozen egg products</b>			
Additive	INS	Step	Year	Max Level	Notes
AGAR	406	7		GMP	
CALCIUM ALGINATE	404	7		6000 mg/kg	
CAROB BEAN GUM	410	7		GMP	
CARRAGEENAN	407	7		GMP	
GELLAN GUM	418	7		GMP	
GUAR GUM	412	7		GMP	
GUM ARABIC (ACACIA GUM)	414	7		GMP	
KARAYA GUM	416	7		GMP	
KONJAC FLOUR	425	7		GMP	
LECITHIN	322(i)	7		GMP	
MANNITOL	421	4		GMP	
MICROCRYSTALLINE CELLULOSE (CELLULOSE GEL)	460(i)	7		GMP	
MONO- AND DI-GLYCERIDES OF FATTY ACIDS	471	7		GMP	
PECTINS	440	7		GMP	
POLYDEXTROSES	1200	7		GMP	
PROCESSED EUCHEUMA SEAWEED (PES)	407a	4		GMP	
SALTS OF MYRISTIC, PALMITIC AND STEARIC ACIDS WITH AMMONIA, CALCIUM, POTASSIUM AND SODIUM	470(i)	7		GMP	
SODIUM ALGINATE	401	4		GMP	
SODIUM CARBOXYMETHYL CELLULOSE (CELLULOSE GUM)	466	4		GMP	
SODIUM DIHYDROGEN CITRATE	331(i)	7		GMP	

<b>Food Category No.</b>	<b>10.2.2</b>	<b>Frozen egg products</b>			
Additive	INS	Step	Year	Max Level	Notes
TARA GUM	417	7		GMP	
TRISODIUM CITRATE	331(iii)	7		GMP	
XANTHAN GUM	415	7		GMP	

  

<b>Food Category No.</b>	<b>11.2</b>	<b>Brown sugar excluding products of food category 11.1.3</b>			
Additive	INS	Step	Year	Max Level	Notes
MICROCRYSTALLINE CELLULOSE (CELLULOSE GEL)	460(i)	4		GMP	
POLYDEXTROSES	1200	7		GMP	

  

<b>Food Category No.</b>	<b>11.3</b>	<b>Sugar solutions and syrups, also (partially) inverted, including treacle and molasses, excluding products of food category 11.1.3</b>			
Additive	INS	Step	Year	Max Level	Notes
GELLAN GUM	418	7		500 mg/kg	
MICROCRYSTALLINE CELLULOSE (CELLULOSE GEL)	460(i)	4		GMP	
POLYDEXTROSES	1200	7		GMP	

  

<b>Food Category No.</b>	<b>11.4</b>	<b>Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)</b>			
Additive	INS	Step	Year	Max Level	Notes
ACETIC AND FATTY ACID ESTERS OF GLYCEROL	472a	7		GMP	
ACETYLATED DISTARCH ADIPATE	1422	7		10000 mg/kg	
ACETYLATED DISTARCH PHOSPHATE	1414	7		10000 mg/kg	
ACID TREATED STARCH	1401	7		10000 mg/kg	
AGAR	406	7		GMP	
ALGINIC ACID	400	7		10000 mg/kg	
ALKALINE TREATED STARCH	1402	7		10000 mg/kg	
AMMONIUM ALGINATE	403	7		10000 mg/kg	
BLEACHED STARCH	1403	7		10000 mg/kg	
CALCIUM ACETATE	263	7		1500 mg/kg	
CALCIUM ALGINATE	404	7		10000 mg/kg	
CAROB BEAN GUM	410	7		5000 mg/kg	
CARRAGEENAN	407	7		5000 mg/kg	
CITRIC AND FATTY ACID ESTERS OF GLYCEROL	472c	7		GMP	
DISTARCH PHOSPHATE	1412	7		10000 mg/kg	
GELLAN GUM	418	7		500 mg/kg	
GUAR GUM	412	7		10000 mg/kg	

Food Category No. 11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)					
Additive	INS	Step	Year	Max Level	Notes	
GUM ARABIC (ACACIA GUM)	414	7		GMP		
HYDROXYPROPYL CELLULOSE	463	7		GMP		
HYDROXYPROPYL DISTARCH PHOSPHATE	1442	7		10000 mg/kg		
HYDROXYPROPYL METHYL CELLULOSE	464	7		GMP		
HYDROXYPROPYL STARCH	1440	7		10000 mg/kg		
KARAYA GUM	416	7		GMP		
KONJAC FLOUR	425	7		GMP		
LACTIC AND FATTY ACID ESTERS OF GLYCEROL	472b	7		GMP		
LECITHIN	322(i)	7		GMP		
MAGNESIUM CHLORIDE	511	7		GMP		
MANNITOL	421	4		GMP		
METHYL CELLULOSE	461	7		GMP		
METHYL ETHYL CELLULOSE	465	7		GMP		
MICROCRYSTALLINE CELLULOSE (CELLULOSE GEL)	460(i)	7		GMP		
MONO- AND DI-GLYCERIDES OF FATTY ACIDS	471	7		6000 mg/kg		
MONOSTARCH PHOSPHATE	1410	7		10000 mg/kg		
OXIDIZED STARCH	1404	7		10000 mg/kg		
PECTINS	440	7		GMP		
PHOSPHATED DISTARCH PHOSPHATE	1413	7		10000 mg/kg		
POLYDEXTROSES	1200	7		GMP		
POTASSIUM ALGINATE	402	7		10000 mg/kg		
POTASSIUM DIHYDROGEN CITRATE	332(i)	7		GMP		
POWDERED CELLULOSE	460(ii)	7		GMP		
PROCESSED EUCEUMA SEAWEED (PES)	407a	4		GMP		
SALTS OF MYRISTIC, PALMITIC AND STEARIC ACIDS WITH AMMONIA, CALCIUM, POTASSIUM AND SODIUM	470(i)	7		GMP	71	
SALTS OF OLEIC ACID WITH CALCIUM, POTASSIUM AND SODIUM	470(ii)	7		GMP		
SODIUM ALGINATE	401	7		10000 mg/kg		
SODIUM CARBOXYMETHYL CELLULOSE (CELLULOSE GUM)	466	7		5000 mg/kg		
SODIUM DIHYDROGEN CITRATE	331(i)	7		GMP		
STARCHES, ENZYME TREATED	1405	7		10000 mg/kg		

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


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Additive	INS	Step	Year	Max Level	Notes
TRAGACANTH GUM	413	7		GMP	
TRIPOTASSIUM CITRATE	332(ii)	7		GMP	
TRISODIUM CITRATE	331(iii)	7		GMP	
XANTHAN GUM	415	7		5000 mg/kg	

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**Food Category No. 12.1.1 Salt**


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Additive	INS	Step	Year	Max Level	Notes
CALCIUM CARBONATE	170(i)	Adopted	2006	GMP	
SALTS OF MYRISTIC, PALMITIC AND STEARIC ACIDS WITH AMMONIA, CALCIUM, POTASSIUM AND SODIUM	470(i)	Adopted	2006	GMP	71

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**Food Category No. 12.1.2 Salt Substitutes**


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Additive	INS	Step	Year	Max Level	Notes
ACETIC AND FATTY ACID ESTERS OF GLYCEROL	472a	7		5000 mg/kg	
ACETYLATED DISTARCH PHOSPHATE	1414	7		GMP	
AGAR	406	7		GMP	
ALGINIC ACID	400	4		GMP	
CALCIUM CARBONATE	170(i)	4		10000 mg/kg	58
CALCIUM CHLORIDE	509	4		10000 mg/kg	58
CARRAGEENAN	407	7		GMP	
CITRIC AND FATTY ACID ESTERS OF GLYCEROL	472c	7		GMP	
GELLAN GUM	418	7		GMP	
GUAR GUM	412	7		GMP	
GUM ARABIC (ACACIA GUM)	414	7		GMP	
HYDROXYPROPYL CELLULOSE	463	7		GMP	
HYDROXYPROPYL METHYL CELLULOSE	464	7		GMP	
HYDROXYPROPYL STARCH	1440	7		GMP	
KARAYA GUM	416	7		GMP	
KONJAC FLOUR	425	7		GMP	
LACTIC AND FATTY ACID ESTERS OF GLYCEROL	472b	7		5000 mg/kg	
LECITHIN	322(i)	7		GMP	
MAGNESIUM CHLORIDE	511	7		GMP	
MANNITOL	421	4		60000 mg/kg	
METHYL CELLULOSE	461	7		GMP	
METHYL ETHYL CELLULOSE	465	7		GMP	

<b>Food Category No.</b>	<b>12.1.2</b>	<b>Salt Substitutes</b>			
Additive	INS	Step	Year	Max Level	Notes
MICROCRYSTALLINE CELLULOSE (CELLULOSE GEL)	460(i)	7		22000 mg/kg	
MONO- AND DI-GLYCERIDES OF FATTY ACIDS	471	7		5000 mg/kg	
OXIDIZED STARCH	1404	7		GMP	
PECTINS	440	7		GMP	
POTASSIUM CHLORIDE	508	4		GMP	
POTASSIUM DIHYDROGEN CITRATE	332(i)	7		GMP	
POWDERED CELLULOSE	460(ii)	7		GMP	
SALTS OF MYRISTIC, PALMITIC AND STEARIC ACIDS WITH AMMONIA, CALCIUM, POTASSIUM AND SODIUM	470(i)	7		GMP	
SALTS OF OLEIC ACID WITH CALCIUM, POTASSIUM AND SODIUM	470(ii)	7		GMP	
SODIUM CARBOXYMETHYL CELLULOSE (CELLULOSE GUM)	466	7		GMP	
SODIUM DIHYDROGEN CITRATE	331(i)	7		GMP	
SODIUM GLUCONATE	576	4		GMP	
TRAGACANTH GUM	413	7		GMP	
TRIPOTASSIUM CITRATE	332(ii)	7		GMP	
TRISODIUM CITRATE	331(iii)	7		GMP	
XANTHAN GUM	415	7		GMP	

<b>Food Category No.</b>	<b>12.2.1</b>	<b>Herbs and spices</b>			
Additive	INS	Step	Year	Max Level	Notes
ACETIC AND FATTY ACID ESTERS OF GLYCEROL	472a	7		5000 mg/kg	51
ACETYLATED DISTARCH PHOSPHATE	1414	7		GMP	51
AGAR	406	7		GMP	51
ALGINIC ACID	400	4		GMP	51
CALCIUM CARBONATE	170(i)	4		10000 mg/kg	51 & 58
CALCIUM CHLORIDE	509	4		10000 mg/kg	51 & 58
CAROB BEAN GUM	410	7		GMP	51
CARRAGEENAN	407	7		GMP	51
CITRIC AND FATTY ACID ESTERS OF GLYCEROL	472c	7		GMP	51
GELLAN GUM	418	7		GMP	51
GUAR GUM	412	7		GMP	51
GUM ARABIC (ACACIA GUM)	414	7		GMP	51
HYDROXYPROPYL CELLULOSE	463	7		GMP	51

<b>Food Category No.</b>	<b>12.2.1</b>	<b>Herbs and spices</b>			
Additive	INS	Step	Year	Max Level	Notes
HYDROXYPROPYL METHYL CELLULOSE	464	7		GMP	51
HYDROXYPROPYL STARCH	1440	7		GMP	51
KARAYA GUM	416	7		GMP	51
KONJAC FLOUR	425	7		GMP	51
LACTIC AND FATTY ACID ESTERS OF GLYCEROL	472b	7		5000 mg/kg	51
LECITHIN	322(i)	7		GMP	51
MAGNESIUM CHLORIDE	511	7		GMP	51
MANNITOL	421	4		60000 mg/kg	51
METHYL CELLULOSE	461	7		GMP	51
METHYL ETHYL CELLULOSE	465	7		GMP	51
MICROCRYSTALLINE CELLULOSE (CELLULOSE GEL)	460(i)	7		GMP	51
MONO- AND DI-GLYCERIDES OF FATTY ACIDS	471	7		5000 mg/kg	51
OXIDIZED STARCH	1404	7		GMP	51
PECTINS	440	7		GMP	51
POLYDEXTROSES	1200	7		GMP	51
POTASSIUM CHLORIDE	508	4		GMP	51
POTASSIUM DIHYDROGEN CITRATE	332(i)	7		GMP	51
POWDERED CELLULOSE	460(ii)	7		GMP	51
PROCESSED EUCEUMA SEAWEED (PES)	407a	7		GMP	51
SALTS OF MYRISTIC, PALMITIC AND STEARIC ACIDS WITH AMMONIA, CALCIUM, POTASSIUM AND SODIUM	470(i)	7		GMP	51
SALTS OF OLEIC ACID WITH CALCIUM, POTASSIUM AND SODIUM	470(ii)	7		GMP	51
SODIUM CARBOXYMETHYL CELLULOSE (CELLULOSE GUM)	466	7		GMP	51
SODIUM DIHYDROGEN CITRATE	331(i)	7		GMP	51
SODIUM GLUCONATE	576	4		GMP	51
TARA GUM	417	7		GMP	51
TRAGACANTH GUM	413	7		GMP	51
TRICALCIUM CITRATE	333(iii)	7		GMP	51
TRIPOTASSIUM CITRATE	332(ii)	7		GMP	51
TRISODIUM CITRATE	331(iii)	7		GMP	51
XANTHAN GUM	415	7		GMP	51



<b>Food Category No.</b>	<b>13.1</b>	<b>Infant formulae, follow-up formulae, and formulae for special medical purposes for infants</b>			
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Additive	INS	Step	Year	Max Level	Notes
GUM ARABIC (ACACIA GUM)	414	4		GMP	

<b>Food Category No.</b>	<b>13.1.1</b>	<b>Infant formulae</b>			
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Additive	INS	Step	Year	Max Level	Notes
ACETYLATED DISTARCH PHOSPHATE	1414	7		5000 mg/kg	72 & 150
CAROB BEAN GUM	410	7		1000 mg/kg	72
DISTARCH PHOSPHATE	1412	7		5000 mg/kg	72 & 150
GUAR GUM	412	7		1000 mg/kg	14 & 72
HYDROXYPROPYL STARCH	1440	7		5000 mg/kg	72 & 150
LECITHIN	322(i)	7		5000 mg/kg	72
MONO- AND DI-GLYCERIDES OF FATTY ACIDS	471	7		4000 mg/kg	72
PHOSPHATED DISTARCH PHOSPHATE	1413	7		5000 mg/kg	72 & 150
POTASSIUM CARBONATE	501(i)	7		2000 mg/kg	55 & 72
POTASSIUM DIHYDROGEN CITRATE	332(i)	7		GMP	72
POTASSIUM HYDROGEN CARBONATE	501(ii)	7		2000 mg/kg	55 & 72
SODIUM DIHYDROGEN CITRATE	331(i)	4		GMP	72
TRIPOTASSIUM CITRATE	332(ii)	7		GMP	72
TRISODIUM CITRATE	331(iii)	7		GMP	72

<b>Food Category No.</b>	<b>13.1.2</b>	<b>Follow-up formulae</b>			
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Additive	INS	Step	Year	Max Level	Notes
ACETYLATED DISTARCH ADIPATE	1422	7		5000 mg/kg	72 & 150
ACETYLATED DISTARCH PHOSPHATE	1414	7		5000 mg/kg	72 & 150
CAROB BEAN GUM	410	7		1000 mg/kg	72
CARRAGEENAN	407	7		300 mg/kg	72 & 151
DISTARCH PHOSPHATE	1412	7		5000 mg/kg	72 & 150
GUAR GUM	412	7		1000 mg/kg	72
LECITHIN	322(i)	7		5000 mg/kg	72
MONO- AND DI-GLYCERIDES OF FATTY ACIDS	471	7		4000 mg/kg	72
PECTINS	440	7		10000 mg/kg	72
PHOSPHATED DISTARCH PHOSPHATE	1413	7		5000 mg/kg	72 & 150
POTASSIUM CARBONATE	501(i)	7		GMP	72

<b>Food Category No.</b>	<b>13.1.2</b>	<b>Follow-up formulae</b>			
Additive	INS	Step	Year	Max Level	Notes
POTASSIUM DIHYDROGEN CITRATE	332(i)	4		GMP	72
POTASSIUM HYDROGEN CARBONATE	501(ii)	7		GMP	72
SODIUM DIHYDROGEN CITRATE	331(i)	4		GMP	72
TRIPOTASSIUM CITRATE	332(ii)	7		GMP	72
TRISODIUM CITRATE	331(iii)	7		GMP	72

<b>Food Category No.</b>	<b>13.1.3</b>	<b>Formulae for special medical purposes for infants</b>			
Additive	INS	Step	Year	Max Level	Notes
ACETYLATED DISTARCH PHOSPHATE	1414	4		5000 mg/kg	72 & 150
CAROB BEAN GUM	410	7		1000 mg/kg	72
DISTARCH PHOSPHATE	1412	4		5000 mg/kg	72 & 150
GUAR GUM	412	4		1000 mg/kg	14 & 72
HYDROXYPROPYL STARCH	1440	4		5000 mg/kg	72 & 150
LECITHIN	322(i)	4		5000 mg/kg	72
MONO- AND DI-GLYCERIDES OF FATTY ACIDS	471	4		4000 mg/kg	72
PHOSPHATED DISTARCH PHOSPHATE	1413	4		5000 mg/kg	72 & 150
POTASSIUM CARBONATE	501(i)	4		2000 mg/kg	55 & 72
POTASSIUM DIHYDROGEN CITRATE	332(i)	4		GMP	72
POTASSIUM HYDROGEN CARBONATE	501(ii)	4		2000 mg/kg	55 & 72
SODIUM DIHYDROGEN CITRATE	331(i)	4		GMP	72
TRIPOTASSIUM CITRATE	332(ii)	4		GMP	72
TRISODIUM CITRATE	331(iii)	4		GMP	72

<b>Food Category No.</b>	<b>13.2</b>	<b>Complementary foods for infants and young children</b>			
Additive	INS	Step	Year	Max Level	Notes
ACETIC AND FATTY ACID ESTERS OF GLYCEROL	472a	7		5000 mg/kg	
ACETYLATED DISTARCH ADIPATE	1422	7		60000 mg/kg	
ACETYLATED DISTARCH PHOSPHATE	1414	7		60000 mg/kg	
ACETYLATED OXIDIZED STARCH	1451	4		5000 mg/kg	72
AGAR	406	7		GMP	
ALGINIC ACID	400	7		5000 mg/kg	
AMMONIUM ALGINATE	403	7		5000 mg/kg	

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

Additive	INS	Step	Year	Max Level	Notes
CALCIUM ACETATE	263	7		GMP	
CALCIUM ALGINATE	404	7		5000 mg/kg	
CALCIUM CARBONATE	170(i)	7		GMP	
CAROB BEAN GUM	410	7		20000 mg/kg	
CARRAGEENAN	407	7		GMP	
CITRIC AND FATTY ACID ESTERS OF GLYCEROL	472c	7		5000 mg/kg	
DISTARCH PHOSPHATE	1412	7		60000 mg/kg	
GELLAN GUM	418	7		GMP	
GUAR GUM	412	7		20000 mg/kg	
GUM ARABIC (ACACIA GUM)	414	4		GMP	
GUM ARABIC (ACACIA GUM)	414	7		20000 mg/kg	
HYDROXYPROPYL STARCH	1440	7		60000 mg/kg	
KARAYA GUM	416	7		GMP	
KONJAC FLOUR	425	7		GMP	
LACTIC AND FATTY ACID ESTERS OF GLYCEROL	472b	7		5000 mg/kg	
LECITHIN	322(i)	7		15000 mg/kg	
MANNITOL	421	7		GMP	
MICROCRYSTALLINE CELLULOSE (CELLULOSE GEL)	460(i)	7		GMP	
MONO- AND DI-GLYCERIDES OF FATTY ACIDS	471	7		5000 mg/kg	
MONOSTARCH PHOSPHATE	1410	7		50000 mg/kg	
OXIDIZED STARCH	1404	7		50000 mg/kg	
PECTINS	440	7		20000 mg/kg	
PHOSPHATED DISTARCH PHOSPHATE	1413	7		60000 mg/kg	
POTASSIUM ALGINATE	402	7		5000 mg/kg	
POTASSIUM CARBONATE	501(i)	7		GMP	
POTASSIUM DIHYDROGEN CITRATE	332(i)	7		GMP	
POTASSIUM HYDROGEN CARBONATE	501(ii)	7		GMP	
POWDERED CELLULOSE	460(ii)	7		GMP	
PROCESSED EUCHEUMA SEAWEED (PES)	407a	4		GMP	
SODIUM ALGINATE	401	7		5000 mg/kg	
SODIUM CARBOXYMETHYL CELLULOSE (CELLULOSE GUM)	466	4		GMP	
SODIUM DIHYDROGEN CITRATE	331(i)	4		5000 mg/kg	
STARCH ACETATE	1420	7		50000 mg/kg	

<b>Food Category No. 13.2</b>		<b>Complementary foods for infants and young children</b>			
Additive	INS	Step	Year	Max Level	Notes
STARCH SODIUM OCTENYL SUCCINATE	1450	7		50000 mg/kg	
TARA GUM	417	7		GMP	
TRICALCIUM CITRATE	333(iii)	7		GMP	
TRIPOTASSIUM CITRATE	332(ii)	7		GMP	
TRISODIUM CITRATE	331(iii)	7		5000 mg/kg	
XANTHAN GUM	415	7		20000 mg/kg	

  

<b>Food Category No. 14.1.2.1</b>		<b>Fruit juice</b>			
Additive	INS	Step	Year	Max Level	Notes
PECTINS	440	Adopted	2005	GMP	35

  

<b>Food Category No. 14.1.2.3</b>		<b>Concentrates for fruit juice</b>			
Additive	INS	Step	Year	Max Level	Notes
PECTINS	440	Adopted	2005	GMP	35 & 127

  

<b>Food Category No. 14.1.3.1</b>		<b>Fruit nectar</b>			
Additive	INS	Step	Year	Max Level	Notes
PECTINS	440	Adopted	2005	GMP	

  

<b>Food Category No. 14.1.3.2</b>		<b>Vegetable nectar</b>			
Additive	INS	Step	Year	Max Level	Notes
PECTINS	440	4		3000 mg/kg	

  

<b>Food Category No. 14.1.3.3</b>		<b>Concentrates for fruit nectar</b>			
Additive	INS	Step	Year	Max Level	Notes
PECTINS	440	Adopted	2005	GMP	127

  

<b>Food Category No. 14.1.3.4</b>		<b>Concentrates for vegetable nectar</b>			
Additive	INS	Step	Year	Max Level	Notes
PECTINS	440	4		3000 mg/kg	

  

<b>Food Category No. 14.1.5</b>		<b>Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa</b>			
Additive	INS	Step	Year	Max Level	Notes
ACETIC AND FATTY ACID ESTERS OF GLYCEROL	472a	7		GMP	
ACETYLATED DISTARCH ADIPATE	1422	7		10000 mg/kg	
ACETYLATED DISTARCH PHOSPHATE	1414	7		10000 mg/kg	
ACID TREATED STARCH	1401	7		10000 mg/kg	

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

Additive	INS	Step	Year	Max Level	Notes
AGAR	406	7		GMP	
ALGINIC ACID	400	4		GMP	
ALKALINE TREATED STARCH	1402	7		10000 mg/kg	
BLEACHED STARCH	1403	7		10000 mg/kg	
CALCIUM CARBONATE	170(i)	4		10000 mg/kg	58 & 160
CALCIUM CHLORIDE	509	4		10000 mg/kg	58
CAROB BEAN GUM	410	7		GMP	
CARRAGEENAN	407	7		GMP	
CITRIC AND FATTY ACID ESTERS OF GLYCEROL	472c	7		GMP	
DEXTRINS, ROASTED STARCH	1400	7		GMP	90
DISTARCH PHOSPHATE	1412	7		10000 mg/kg	
GELLAN GUM	418	7		GMP	
GUAR GUM	412	7		GMP	
GUM ARABIC (ACACIA GUM)	414	7		GMP	
HYDROXYPROPYL CELLULOSE	463	7		GMP	
HYDROXYPROPYL DISTARCH PHOSPHATE	1442	7		10000 mg/kg	
HYDROXYPROPYL METHYL CELLULOSE	464	7		GMP	
HYDROXYPROPYL STARCH	1440	7		10000 mg/kg	
KARAYA GUM	416	7		GMP	
KONJAC FLOUR	425	7		GMP	
LACTIC AND FATTY ACID ESTERS OF GLYCEROL	472b	7		GMP	
LECITHIN	322(i)	7		GMP	
MAGNESIUM CHLORIDE	511	7		GMP	
METHYL CELLULOSE	461	7		GMP	
METHYL ETHYL CELLULOSE	465	7		GMP	
MICROCRYSTALLINE CELLULOSE (CELLULOSE GEL)	460(i)	7		GMP	
MONO- AND DI-GLYCERIDES OF FATTY ACIDS	471	7		GMP	
MONOSTARCH PHOSPHATE	1410	7		10000 mg/kg	
OXIDIZED STARCH	1404	7		10000 mg/kg	
PECTINS	440	7		GMP	
PHOSPHATED DISTARCH PHOSPHATE	1413	7		10000 mg/kg	
POTASSIUM CARBONATE	501(i)	4		GMP	
POTASSIUM CHLORIDE	508	4		GMP	

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


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Additive	INS	Step	Year	Max Level	Notes
POTASSIUM DIHYDROGEN CITRATE	332(i)	7		GMP	
POWDERED CELLULOSE	460(ii)	7		GMP	
PROCESSED EUCHEUMA SEAWEED (PES)	407a	7		GMP	
SALTS OF MYRISTIC, PALMITIC AND STEARIC ACIDS WITH AMMONIA, CALCIUM, POTASSIUM AND SODIUM	470(i)	7		GMP	
SALTS OF OLEIC ACID WITH CALCIUM, POTASSIUM AND SODIUM	470(ii)	7		GMP	
SODIUM ALGINATE	401	4		GMP	
SODIUM CARBOXYMETHYL CELLULOSE (CELLULOSE GUM)	466	7		GMP	
SODIUM DIHYDROGEN CITRATE	331(i)	7		GMP	
SODIUM GLUCONATE	576	4		GMP	
STARCHES, ENZYME TREATED	1405	7		10000 mg/kg	
TARA GUM	417	7		GMP	
TRAGACANTH GUM	413	7		GMP	
TRIPOTASSIUM CITRATE	332(ii)	7		GMP	
TRISODIUM CITRATE	331(iii)	7		GMP	
XANTHAN GUM	415	7		GMP	

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**Food Category No. 14.2.3 Grape wines**


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Additive	INS	Step	Year	Max Level	Notes
CALCIUM CARBONATE	170(i)	7		3500 mg/kg	
CAROB BEAN GUM	410	7		GMP	
GELLAN GUM	418	7		GMP	
GUAR GUM	412	7		GMP	
GUM ARABIC (ACACIA GUM)	414	7		300 mg/kg	
GUM ARABIC (ACACIA GUM)	414	4		GMP	
KARAYA GUM	416	7		GMP	
KONJAC FLOUR	425	7		GMP	
MONO- AND DI-GLYCERIDES OF FATTY ACIDS	471	7		18 mg/kg	
PECTINS	440	7		GMP	
POTASSIUM CARBONATE	501(i)	7		5000 mg/kg	
POTASSIUM HYDROGEN CARBONATE	501(ii)	7		5000 mg/kg	
TARA GUM	417	7		GMP	
TRAGACANTH GUM	413	7		GMP	

<b>Food Category No. 14.2.3</b>		<b>Grape wines</b>				
Additive	INS	Step	Year	Max Level	Notes	
XANTHAN GUM	415	7		GMP		

  

<b>Food Category No. 14.2.3.2</b>		<b>Sparkling and semi-sparkling grape wines</b>				
Additive	INS	Step	Year	Max Level	Notes	
CALCIUM ALGINATE	404	7		GMP		
POTASSIUM ALGINATE	402	7		GMP		

  

<b>Food Category No. 14.2.3.3</b>		<b>Fortified grape wine, grape liquor wine, and sweet grape wine</b>				
Additive	INS	Step	Year	Max Level	Notes	
CALCIUM SULFATE	516	7		2000 mg/kg		

## Notes to the General Standard for Food Additives

- Note 1 As adipic acid.
- Note 2 On dry ingredient, dry weight, dry mix or concentrate basis.
- Note 3 Surface treatment.
- Note 4 For decoration, stamping, marking or branding the product.
- Note 5 Excluding products conforming to the Standard for Jams, Jellies and Marmalades (CODEX STAN 296-2009).
- Note 6 As aluminium.
- Note 7 For coffee substitutes only.
- Note 8 As bixin.
- Note 9 10 000 mg/kg for use in ready-to-drink coffee products.
- Note 10 As ascorbyl stearate.
- Note 11 Flour basis.
- Note 12 Carryover from flavouring substances.
- Note 13 As benzoic acid.
- Note 14 For use in hydrolyzed protein liquid formula only.
- Note 15 Fat or oil basis.
- Note 16 For use in glaze, coatings or decorations for fruit, vegetables, meat or fish.
- Note 17 As cyclamic acid.
- Note 18 Added level; residue not detected in ready-to-eat food.
- Note 19 Used in cocoa fat; use level on ready-to-eat basis.
- Note 20 On total amount of stabilizers, thickeners and/or gums.
- Note 21 As anhydrous calcium disodium ethylenediaminetetraacetate.
- Note 22 For use in smoked fish products only.
- Note 23 As iron.
- Note 24 As anhydrous sodium ferrocyanide.
- Note 25 As formic acid.
- Note 26 As steviol equivalents.
- Note 27 As para-hydroxybenzoic acid.
- Note 28 ADI conversion: if a typical preparation contains 0.025 µg/U, then the ADI of 33 000 U/kg bw becomes:  $[(33\ 000\ \text{U/kg bw}) \times (0.025\ \mu\text{g/U}) \times (1\ \text{mg}/1\ 000\ \mu\text{g})] = 0.825\ \text{mg/kg bw}$
- Note 29 Reporting basis not specified.
- Note 30 As residual NO<sub>3</sub> ion.
- Note 31 Of the mash used.
- Note 32 As residual NO<sub>2</sub> ion.
- Note 33 As phosphorus.
- Note 34 Anhydrous basis.
- Note 35 For use in cloudy juices only.
- Note 36 Residual level.
- Note 37 As weight of nonfat milk solids.
- Note 38 Level in creaming mixture.
- Note 39 Only when product contains butter or other fats and oils.
- Note 40 INS 451i (pentasodium triphosphate) only, to enhance the effectiveness of benzoates and sorbates.
- Note 41 Use in breading or batter coatings only.
- Note 42 As sorbic acid.
- Note 43 As tin.
- Note 44 As residual SO<sub>2</sub>.
- Note 45 As tartaric acid.
- Note 46 As thiodipropionic acid.
- Note 47 On egg yolk weight, dry basis.
- Note 48 For olives only.
- Note 49 For use on citrus fruits only.
- Note 50 For use in fish roe only.
- Note 51 For use in herbs only.



- Note 52 Excluding chocolate milk.
- Note 53 For use in coatings only.
- Note 54 For use in cocktail cherries and candied cherries only.
- Note 55 Singly or in combination, within the limits for sodium, calcium, and potassium specified in the commodity standard.
- Note 56 Provided starch is not present.
- Note 57 GMP is 1 part benzoyl peroxide and not more than 6 parts of the subject additive by weight.
- Note 58 As calcium.
- Note 59 Use as packaging gas.
- Note 60 If used as a carbonating agent, the CO<sub>2</sub> in the finished wine shall not exceed 39.2 mg/kg.
- Note 61 For use in minced fish only.
- Note 62 As copper.
- Note 63 On amount of dairy ingredients.
- Note 64 Level added to dry beans; 200 mg/kg in ready-to-eat food, anhydrous basis.
- Note 65 Carryover from nutrient preparations.
- Note 66 As formaldehyde. For use in provolone cheese only.
- Note 67 Except for use in liquid egg whites at 8 800 mg/kg as phosphorus, and in liquid whole eggs at 14 700 mg/kg as phosphorus.
- Note 68 For use in products with no added sugar only.
- Note 69 Use as carbonating agent.
- Note 70 As the acid.
- Note 71 Calcium, potassium and sodium salts only.
- Note 72 Ready-to-eat basis.
- Note 73 Except whole fish.
- Note 74 Excluding liquid whey and whey products used as ingredients in infant formula.
- Note 75 Use in milk powder for vending machines only.
- Note 76 Use in potatoes only.
- Note 77 For special nutritional uses only.
- Note 78 50 000 mg/kg for pickling and balsamic vinegars only.
- Note 79 For use on nuts only.
- Note 80 Equivalent to 2 mg/dm<sup>2</sup> surface application to a maximum depth of 5 mm.
- Note 81 Equivalent to 1 mg/dm<sup>2</sup> surface application to a maximum depth of 5 mm.
- Note 82 For use in shrimp; 6 000 mg/kg for Crangon crangon and Crangon vulgaris.
- Note 83 L(+)-form only.
- Note 84 For infants over 1 year of age only.
- Note 85 Use level in sausage casings; residue in sausage prepared with such casings should not exceed 100 mg/kg.
- Note 86 Use in whipped dessert toppings other than cream only.
- Note 87 Treatment level.
- Note 88 Carryover from the ingredient.
- Note 89 For sandwich spreads only.
- Note 90 For use in milk-sucrose mixtures used in the finished product.
- Note 91 Benzoates and sorbates, singly or in combination.
- Note 92 Excluding tomato-based sauces.
- Note 93 Except natural wine produced from Vitis vinifera grapes.
- Note 94 For use in loganiza (fresh, uncured sausage) only.
- Note 95 For use in surimi and fish roe products only.
- Note 96 On a dried weight basis of the high intensity sweetener.
- Note 97 In the finished product/final cocoa and chocolate products.
- Note 98 For dust control.
- Note 99 For use in fish fillets and minced fish only.
- Note 100 Only for crystalline products and sugar toppings.
- Note 101 Use level singly, not to exceed 15 000 mg/kg in combination.
- Note 102 For use in fat emulsions for baking purposes only.
- Note 103 Except for use in special white wines at 400 mg/kg.
- Note 104 Maximum 5 000 mg/kg residue in bread and yeast-leavened bakery products.

- Note 105 Except for use in dried gourd strips (Kampyo) at 5 000 mg/kg.
- Note 106 Except for use in Dijon mustard at 500 mg/kg.
- Note 107 Except for use of sodium ferrocyanide (INS 535) and potassium ferrocyanide (INS 536) in food-grade dendritic salt at 29 mg/kg as anhydrous sodium ferrocyanide.
- Note 108 For use on coffee beans only.
- Note 109 Use level reported as  $25 \text{ lbs}/1\,000 \text{ gal} \times (0.45 \text{ kg}/\text{lb}) \times (1 \text{ gal}/3.75 \text{ L}) \times (1 \text{ L}/\text{kg}) \times (10\text{E}6 \text{ mg}/\text{kg}) = 3\,000 \text{ mg}/\text{kg}$
- Note 110 For use in frozen French fried potatoes only.
- Note 111 Excluding dried glucose syrup used in the manufacture of sugar confectionery at 150 mg/kg and glucose syrup used in the manufacture of sugar confectionery at 400 mg/kg.
- Note 112 For use in grated cheese only.
- Note 113 Use level reported as acesulfame potassium equivalents (the reported maximum level can be converted to an aspartame-acesulfame salt basis by dividing by 0.44). Combined use of aspartame-acesulfame salt with individual acesulfame potassium or aspartame should not exceed the individual maximum levels for acesulfame potassium or aspartame (the reported maximum level can be converted to aspartame equivalents by dividing by 0.68).
- Note 114 Excluding cocoa powder.
- Note 115 For use in pineapple juice only.
- Note 116 For use in doughs only.
- Note 117 Except for use in loganiza (fresh, uncured sausage) at 1 000 mg/kg.
- Note 118 Except for use in tocino (fresh, cured sausage) at 1 000 mg/kg.
- Note 119 Use level reported as aspartame equivalents (the reported maximum level can be converted to an aspartame-acesulfame salt basis by dividing by 0.64). Combined use of aspartame-acesulfame salt with individual aspartame or acesulfame potassium should not exceed the individual maximum levels for aspartame or acesulfame potassium (the reported maximum level can be converted to acesulfame potassium equivalents by multiplying by 0.68).
- Note 120 Except for use in caviar at 2 500 mg/kg.
- Note 121 Excluding fermented fish products at 1 000 mg/kg.
- Note 122 Subject to national legislation of the importing country.
- Note 123 1 000 mg/kg for beverages with pH greater than 3.5.
- Note 124 Only for products containing less than 7% ethanol.
- Note 125 For use as a release agent for baking pans in a mixture with vegetable oil.
- Note 126 For releasing dough in dividing or baking only.
- Note 127 As served to the consumer.
- Note 128 INS 334 (tartaric acid) only.
- Note 129 For use as an acidity regulator in grape juice.
- Note 130 Singly or in combination: butylated hydroxyanisole (INS 320), butylated hydroxytoluene (INS 321), tertiary butylated hydroquinone (INS 319), and propyl gallate (INS 310).
- Note 131 As a result of use as a flavour carrier.
- Note 132 Except for use at 130 mg/kg (dried basis) in semi-frozen beverages.
- Note 133 Any combination of butylated hydroxyanisole (INS 320), butylated hydroxytoluene (INS 321), and propyl gallate (INS 310) at 200 mg/kg, provided that single use limits are not exceeded.
- Note 134 Except for use in cereal-based puddings at 500 mg/kg.
- Note 135 Except for use in dried apricots at 2000 mg/kg, bleached raisins at 1500 mg/kg, desiccated coconut at 200 mg/kg and coconut from which oil has been partially extracted at 50 mg/kg.
- Note 136 To prevent browning of certain light coloured vegetables.
- Note 137 Except for use in frozen avocado at 300 mg/kg.
- Note 138 For use in energy-reduced products only.
- Note 139 For use in mollusks, crustaceans, and echinoderms only.
- Note 140 Except for use in canned abalone (PAUA) at 1 000 mg/kg.
- Note 141 For use in white chocolate only.
- Note 142 Excluding coffee and tea.
- Note 143 For use in fruit juice-based drinks and dry ginger ale only.
- Note 144 For use in sweet and sour products only.
- Note 145 Products are energy reduced or with no added sugar.
- Note 146 Use level for beta-carotene (synthetic) (INS 160ai); 35 mg/kg for beta-apo-8'-carotenal (INS 160e) and beta-apo-8'-carotenoic acid, methyl or ethyl ester (INS 160f).
- Note 147 Excluding whey powders for infant food.

- Note 148 For use in microsweets and breath freshening mints at 10 000 mg/kg
- Note 149 Except for use in fish roe at 100 mg/kg.
- Note 150 Use level for soy-based formula; 25 000 mg/kg for hydrolyzed protein and/or amino acid-based formula.
- Note 151 Use level for soy-based formula; 1 000 mg/kg for hydrolyzed protein and/or amino acid-based formula.
- Note 152 For frying purposes only.
- Note 153 For use in instant noodles only.
- Note 154 For use in coconut milk only.
- Note 155 For use in frozen, sliced apples only.
- Note 156 For use in microsweets and breath freshening mints at 2 500 mg/kg.
- Note 157 For use in microsweets and breath freshening mints at 2 000 mg/kg.
- Note 158 For use in microsweets and breath freshening mints at 1 000 mg/kg.
- Note 159 For use in pancake syrup and maple syrup only.
- Note 160 For use in ready-to-drink products and pre-mixes for ready-to-drink products only.
- Note 161 Subject to national legislation of the importing country aimed, in particular, at consistency with Section 3.2 of the Preamble.
- Note 162 For use in dehydrated products and salami-type products only.
- Note 163 For use in microsweets and breath freshening mints at 3 000 mg/kg.
- Note 164 For use in microsweets and breath freshening mints at 30 000 mg/kg.
- Note 165 For use in products for special nutritional use only.
- Note 166 For milk-based sandwich spreads only.
- Note 167 For dehydrated products only.
- Note 168 Quillaia extract type 1 (INS 999(i)) only. Acceptable maximum use level is expressed on saponin basis.
- Note 169 For use in fat-based sandwich spreads only.
- Note 170 Excluding products conforming to the Standard for Fermented Milks (CODEX STAN 243-2003).
- Note 171 Excluding anhydrous milkfat.
- Note 172 Except for use in fruit sauces, fruit toppings, coconut cream, coconut milk and "fruit bars" at 50 mg/kg.
- Note 173 Excluding instant noodles containing vegetables and eggs.
- Note 174 Singly or in combination: sodium aluminium silicate (INS 554), calcium aluminium silicate (INS 556), and aluminium silicate (INS 559).
- Note 175 Except for use in jelly-type fruit-based desserts at 200 mg/kg.
- Note 176 For use in canned liquid coffee only.
- Note 177 For use in sliced, cut, shredded, or grated cheese only.
- Note 178 Expressed as carminic acid.
- Note 179 To restore the natural colour lost in processing only.
- Note 180 Singly or in combination: butylated hydroxyanisole (BHA, INS 320) and butylated hydroxytoluene (BHT, INS 321).
- Note 181 Expressed as anthocyanin.
- Note 182 Except for use in coconut milk.
- Note 183 Products conforming to the Standard for Chocolate and Chocolate Products (CODEX STAN 87-1981) may only use colours for surface decoration.
- Note 184 For use in nutrient coated rice grain premixes only.
- Note 185 As norbixin.
- Note 186 For use in flours with additives only.
- Note 187 Ascorbyl palmitate (INS 304) only.
- Note 188 Not to exceed the maximum use level for acesulfame potassium (INS 950) singly or in combination with aspartame-acesulfame salt (INS 962).
- Note 189 Excluding rolled oats.
- Note 190 Except for use in fermented milk drinks at 500 mg/kg.
- Note 191 Not to exceed the maximum use level for aspartame (INS 951) singly or in combination with aspartame-acesulfame salt (INS 962).
- Note 192 For liquid products only.
- Note 193 For use in crustacean and fish pastes only.
- Note 194 Only for use in instant noodles conforming to the Standard for Instant Noodles (CODEX STAN 249-2006).

- Note 195 Singly or in combination: butylated hydroxyanisole (BHA, INS 320), butylated hydroxytoluene (BHT, INS 321) and tertiary butylhydroquinone (TBHQ, INS 319).
- Note 196 Singly or in combination: butylated hydroxyanisole (BHA, INS 320), butylated hydroxytoluene (BHT, INS 321) and propyl gallate (INS 310).
- Note 197 Singly or in combination: butylated hydroxytoluene (BHT, INS 321) and propyl gallate (INS 310).
- Note 198 Use level for solid products (e.g., energy, meal replacement or fortified bars); 600 mg/kg as steviol equivalents for use in liquid products.
- Note 199 For use in microsweets and breath freshening mints at 6000 mg/kg as steviol equivalents.
- Note 200 Except for use in Japanese style 'lachs ham' of pork loin (cured and non-heat-treated) at 120 mg/kg as steviol equivalents
- Note 201 For use in flavoured products only.
- Note 202 For use in brine used in the production of sausage only.
- Note 203 For use in chewable supplements only.
- Note 204 For use at 50 mg/kg in longan and lichee only.
- Note 205 For use at 50 mg/kg to prevent browning of certain light colored vegetables.
- Note 206 For use at 30 mg/kg as a bleaching agent only for products conforming to the Standard for Aqueous Coconut Products (CODEX STAN 240-2003).
- Note 207 For use at 50,000 mg/kg in soybean sauce intended for further processing.
- Note 208 For use in dried and dehydrated products only.
- Note 209 Excluding products conforming to the Standard for Blend of Skimmed Milk and Vegetable Fat in Powdered Form (CODEX STAN 251-2006).
- Note 210 For use in pasta made from *Triticum aestivum*, and for use in noodles.
- Note 211 For use in noodles only.
- Note 212 Except for products conforming to the Standard for Bouillon and Consommés (CODEX STAN 117-1981) at 3000 mg/kg.
- Note 213 For use in liquid products containing high intensity sweeteners only.
- Note 214 Excluding products conforming to the Standard for Dairy Fat Spreads (CODEX STAN 253-2006).
- Note 215 Excluding products conforming to the Standard for Fat Spreads and Blended Spreads (CODEX STAN 256-2007).
- Note 216 For use in maize-based products only.
- Note 217 For use at 300 mg/kg in toppings only.
- Note 218 Only sulfites can be used as preservatives and antioxidants in the products covered by the Standard for Desiccated Coconut (CODEX STAN 177-1991).
- Note 301 Interim maximum level.